# Food Establishment Public Inspection Report

**From 8/22/13 thru 8/28/13**

**ESTABLISHMENT**

**3H ALL NATURAL BEEF**

**2623 PARAMOUNT BLVD**

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|---|---|---|---|---|---|---|---|
| HF2042 | | | | | 8/27/2013 | 0 | HL1B |

# Food Establishment Public Inspection Report

**From 8/22/13 thru 8/28/13**

**ESTABLISHMENT**

**ARAMARK-JACK B KELLY CENTER**

**2402 4TH AVE**

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|---|---|---|---|---|---|---|---|
| HFC206 | EHF28 | COS | ALL OTHER VIOLATIONS | | 8/27/2013 | 9 | HL1B |
| | | | a)Boxes of cups in C store need to be stored off of floor. b)Handwashing sink in Java City to be used for handwashing only, not as dump sink. | | | | |
| | EHF25 | COS | FOOD CONTACT SURFACES | | 8/27/2013 | | |
| | | | a)Knives stored between box and shelf, store on clean dry surface. b)Tea nozzle in C store needed to be cleaned. c)Can opener needed to be cleaned. | | | | |
| | EHF20 | COS | TOXIC ITEMS | | 8/27/2013 | | |
| | | | a)Spray bottle filled with different chemical than on label. b)Sanitizer in spray bottle too strong, should be 150 to 400 PPM Qt. | | | | |
| | EHF24 | COS | THERMOMETERS | | 8/27/2013 | | |
| | | | Thermometer in Griller Works reachin was not reading properly. | | | | |

# Food Establishment Public Inspection Report

**From 8/22/13 thru 8/28/13**

**ESTABLISHMENT**

**ARBYS #7490**

**5214 S WESTERN ST**

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|---|---|---|---|---|---|---|---|
| HF1566 | EHF28 | H30 DAY | ALL OTHER VIOLATIONS | | 8/23/2013 | 0 | HL1B |

a)Gasket on two door freezer needs to be replaced. b)Gasket on two door reachin needs to be replaced. c)Wall next to oven needs to be repaired; this is third inspection with these needing repair, if not corrected by followup, you will be charged $50 fee.

# Food Establishment Public Inspection Report

**From 8/22/13 thru 8/28/13**

**ESTABLISHMENT**

**BLESSED SACRAMENT**
**4112 SE 25TH AVE**

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|---|---|---|---|---|---|---|---|
| HFT4187 | | | | | 8/25/2013 | 0 | HL1B FOOD |
| HFT4188 | | | | | 8/25/2013 | 0 | HL1B FOOD |
| HFT4189 | EHF28 | COS | ALL OTHER VIOLATIONS | Bring can 6" off ground. | 8/25/2013 | 3 | HL1B FOOD |

# Food Establishment Public Inspection Report

**From 8/22/13 thru 8/28/13**

**ESTABLISHMENT**

**BLESSED SACRAMENT**

| | | | | | | |
|---|---|---|---|---|---|---|
| HFT4190 | EHF17 | COS | HAND WASH WITH SOAP/TOWELS | 8/25/2013 | 9 | HL1B FOOD |

Paper towels needed at hansink.

| | | | | | | |
|---|---|---|---|---|---|---|
| | EHF02 | COS | COLD HOLDING | 8/25/2013 | | |

Barbacoa at 126°F. Must be 135°F or above.

| | | | | | | |
|---|---|---|---|---|---|---|
| HFT4191 | EHF21 | COS | MANUAL WARE WASHING | 8/25/2013 | 3 | HL1B FOOD |

Bleach water too strong.

| | | | | | | |
|---|---|---|---|---|---|---|
| HFT4192 | | | | 8/25/2013 | 0 | HL1B FOOD |

# Food Establishment Public Inspection Report

**From 8/22/13 thru 8/28/13**

| ESTABLISHMENT | | | |
|---|---|---|---|
| **BLESSED SACRAMENT** | | | |
| HFT4194 | 8/25/2013 | 0 | HL1B FOOD |
| HFT4195 | 8/25/2013 | 0 | HL1B FOOD |
| HFT4196 | 8/25/2013 | 0 | HL1B FOOD |
| HFT4200 | 8/25/2013 | 0 | HL1B FOOD |

# Food Establishment Public Inspection Report

**From 8/22/13 thru 8/28/13**

**ESTABLISHMENT**

**BLESSED SACRAMENT**

# Food Establishment Public Inspection Report

**From 8/22/13 thru 8/28/13**

**ESTABLISHMENT**

**BRACEROS BAR AND GRILL**
**2822 SW 6TH AVE**

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|---|---|---|---|---|---|---|---|
| HF2152 | EHF02 | COS | COLD HOLDING | | 8/22/2013 | 16 | HL1B |
| | | | Several items in make table were out of temperature. Tamales at 60F, raw chicken at 61, raw steak at 63, cut mushrooms at 60F. All food was thrown out. Potentially hazardous food must remain at or below 41F or at or above 135F. | | | | |
| | EHF03 | COS | HOT HOLDING | | 8/22/2013 | | |
| | | | Cooked onions stored under grill temped at 88F. Onions were thrown out. All potentially hazardous foods must be kept below 41F or above 135F. | | | | |
| | EHF19 | H10DAY | RODENTS/ANIMALS/OPENINGS | | 8/22/2013 | | |
| | | | Door on west side of building has a gap that insects and rodents can get through. | | | | |
| | EHF15 | H24 HOUR | EQUIPMENT ADEQUATE | | 8/22/2013 | | |
| | | | Make table not functioning properly. The temperature inside the cooler was 60F. It should be at or below 41F. | | | | |
| HF2152 | EHF15 | H 3 DAYS | EQUIPMENT ADEQUATE | | 8/23/2013 | 11 | HFOL |
| | | | Cooler still holding at 60°F. If violation isn't corrected by next inspection, a $50 reinspection fee will be charged. | | | | |

# Food Establishment Public Inspection Report

**From 8/22/13 thru 8/28/13**

**ESTABLISHMENT**

**BRACEROS BAR AND GRILL**

| | | | | | | |
|---|---|---|---|---|---|---|
| HF2152 | EHF19 | H 3 DAYS | RODENTS/ANIMALS/OPENINGS | 8/23/2013 | 11 | HFOL |

Gaps on door of west side of the building need to be fixed.

| | | | | | | |
|---|---|---|---|---|---|---|
| | EHF02 | COS | COLD HOLDING | 8/23/2013 | | |

Food being held out of temp for more than 3 hrs; guacamole at 53°, raw chicken at 51°, cooked ribs 51°, carnitas 52°. All food thrown out. If not corrected by next inspection, a $50 reinspection fee will be charged.

| | | | | | | |
|---|---|---|---|---|---|---|
| HF2152 | EHF03 | COS | HOT HOLDING | 8/28/2013 | 8 | HFOL |

Leaving carmelized onions out of temperature control. Onions temped at 78F. Onions were thrown in the trash. Potentially hazardous foods must remain at or below 41F, or at or above 135F.

| | | | | | | |
|---|---|---|---|---|---|---|
| | EHF19 | IN | RODENTS/ANIMALS/OPENINGS | 8/28/2013 | | |

Corrected.

| | | | | | | |
|---|---|---|---|---|---|---|
| | EHF15 | H24 HOUR | EQUIPMENT ADEQUATE | 8/28/2013 | | |

Make table is still holding at 50F. this is the third time for this violation. A $50 reinspection fee must be paid at the Environmental Health office at 821 S. Johnson by 12pm on August 29, 2013.

# Food Establishment Public Inspection Report

**From 8/22/13 thru 8/28/13**

**ESTABLISHMENT**

**BRAUMS ICE CREAM #183**
**4629 S WESTERN ST**

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|---|---|---|---|---|---|---|---|
| HF2357 | EHF03 | IN | HOT HOLDING | | 8/26/2013 | 3 | HL1B |
| | | | Eggs 156 degrees, sausage 163 degrees. | | | | |
| | EHF02 | IN | COLD HOLDING | | 8/26/2013 | | |
| | | | Tomatoes 36 degrees. | | | | |
| | EHF28 | IN | ALL OTHER VIOLATIONS | | 8/26/2013 | | |
| | | | 1 correction from previous inspection. | | | | |
| | EHF25 | COS | FOOD CONTACT SURFACES | | 8/26/2013 | | |
| | | | Shake blenders needed to be cleaned. | | | | |

# Food Establishment Public Inspection Report

**From 8/22/13 thru 8/28/13**

**ESTABLISHMENT**

**BRISTOLS BAR**

**1911 E INTERSTATE 40**

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|---|---|---|---|---|---|---|---|
| HF2283 | EHF28 | H90 DAY | ALL OTHER VIOLATIONS | | 8/27/2013 | 0 | HFOL |

Hole in ceiling at duct work over prep tables. b)Seal walls in dishwash room. c)Repair reach in cooler gaskets. d)Repair ice machine door to seal properly.

# Food Establishment Public Inspection Report

**From 8/22/13 thru 8/28/13**

**ESTABLISHMENT**

**CALICO COUNTY**

**2410 PARAMOUNT BLVD**

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|---|---|---|---|---|---|---|---|
| HF334 | EHF28 | COS | ALL OTHER VIOLATIONS | | 8/27/2013 | 16 | HL1B |
| | | | a)Scoop for crutons has no handle. b)Silverware holder had a french fry in it. c)Do not store raw eggs above celery. d)Do not store raw bacon above cheese. | | | | |
| | EHF25 | COS | FOOD CONTACT SURFACES | | 8/27/2013 | | |
| | | | a)Clean lip of the ice machine. | | | | |
| | EHF02 | COS | COLD HOLDING | | 8/27/2013 | | |
| | | | a)Sour cream at 65F. b)Cut tomatoes at 48F. c)Egg wash at 56F. All these items must be 41F or below. | | | | |
| | EHF08 | COS | GOOD HYGIENIC PRACTICES | | 8/27/2013 | | |
| | | | a)Food employee filled up a bucket at the handsink. Handsinks are for handwashing only. | | | | |
| | EHF13 | COS | HACCP PLAN/TIME | | 8/27/2013 | | |
| | | | a)As items are taken from the freezer, they must bear a datemark. It has 7 days from the freezer pull date to be used. | | | | |

# Food Establishment Public Inspection Report

**From 8/22/13 thru 8/28/13**

**ESTABLISHMENT**

**CANYONS RETIREMENT COMMUNITY**

**2200 SW 7TH AVE**

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|---|---|---|---|---|---|---|---|
| HF839 | | | | | 8/23/2013 | 0 | HL1B |

**CITY VIEW ELEMENTARY**

**3404 KNOLL DR**

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|---|---|---|---|---|---|---|---|
| HF1833 | | | | | 8/28/2013 | 0 | HL1B |

# Food Establishment Public Inspection Report

**From 8/22/13 thru 8/28/13**

**ESTABLISHMENT**

**CLAIRMONT THE**
**4707 BELL ST**

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|---|---|---|---|---|---|---|---|
| HF832 | EHF25 | H10DAY | FOOD CONTACT SURFACES | | 8/23/2013 | 9 | HL1B |
| | | | Fan used for ventilation in kitchen needed to be cleaned. | | | | |
| | EHF27 | H10DAY | ESTABLISHMENT PERMIT | | 8/23/2013 | | |
| | | | Food Establishment Permit has expired and must be renewed. | | | | |
| | EHF28 | H60 DAY | ALL OTHER VIOLATIONS | | 8/23/2013 | | |
| | | | Holes in walls need to be repaired. (2 corrections from previous inspection) | | | | |
| | EHF21 | COS | MANUAL WARE WASHING | | 8/23/2013 | | |
| | | | No sanitizer found in wipe down solution. | | | | |

# Food Establishment Public Inspection Report

**From 8/22/13 thru 8/28/13**

**ESTABLISHMENT**

**CONTINENTAL**
**1300 S JACKSON ST**

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|---|---|---|---|---|---|---|---|
| HF233 | EHF28 | COS | ALL OTHER VIOLATIONS | | 8/26/2013 | 0 | HL1B |

a)Handwash sign needed at handsink in warewash area.

**COORS COWBOY CLUB**
**314 S JEFFERSON ST**

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|---|---|---|---|---|---|---|---|
| HFT4198 | | | | | 8/24/2013 | 0 | HL1B FOOD |

# Food Establishment Public Inspection Report

**From 8/22/13 thru 8/28/13**

**ESTABLISHMENT**

**COUNTRY CLUB NURSING & REHAB**

**9 MEDICAL DR**

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|---|---|---|---|---|---|---|---|
| HF200 | EHF25 | COS | FOOD CONTACT SURFACES | | 8/27/2013 | 3 | HL1B |

The parts of the silverware that go into your mouth need to be facing downward in the silverware rack.

# Food Establishment Public Inspection Report

**From 8/22/13 thru 8/28/13**

**ESTABLISHMENT**

**COYOTE BLUFF CAFE**
**2417 S GRAND ST**

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|---|---|---|---|---|---|---|---|
| HF149 | EHF28 | H30 DAY | ALL OTHER VIOLATIONS | | 8/22/2013 | 10 | HL1B |
| | | | Thorough cleaning throughout restaurant needed: ceilings,equip,cabinets,ductwork,floors, etc. Outside restroom-hole in roof-repair. Clean up grease on ground under exhaust hood. Stop water leak at water hydrant outside.Clean up exterior rodent harborage. | | | | |
| | EHF24 | H10DAY | THERMOMETERS | | 8/22/2013 | | |
| | | | Outside storage building - refrigerator and freezer no thermometers. | | | | |
| | EHF17 | H10DAY | HAND WASH WITH SOAP/TOWELS | | 8/22/2013 | | |
| | | | Outside restroom has no paper towels. | | | | |
| | EHF08 | H 2 HOUR | GOOD HYGIENIC PRACTICES | | 8/22/2013 | | |
| | | | Cook wears gloves, seen handling raw meat then wiping hands on cloth towel. Then seen handling utensils. Use paper towels. | | | | |

# Food Establishment Public Inspection Report

**From 8/22/13 thru 8/28/13**

**ESTABLISHMENT**

**CRACKER BARREL #210**
**2323 E INTERSTATE 40**

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|---|---|---|---|---|---|---|---|
| HF891 | EHF07 | COS | ADEQUATE HAND WASHING | | 8/22/2013 | 10 | HL1B |
| | | | Employee seen putting on gloves without washing hands-handled hamburger buns. | | | | |
| | EHF28 | H90 DAY | ALL OTHER VIOLATIONS | | 8/22/2013 | | |
| | | | Spanish handwash sign needed in mens restroom, door must latch. Exit light broken at back door. Replace missing ceiling tile. Finish floor tile repair. Clean walls behind ice machine and clean exterior of ice machine. | | | | |
| | EHF18 | H10DAY | INSECT CONTAMINATION | | 8/22/2013 | | |
| | | | Ecolab light out above handsink in backup area. Step up fly control. | | | | |
| | EHF25 | COS | FOOD CONTACT SURFACES | | 8/22/2013 | | |
| | | | Waitress seen handling utensils without wearing gloves. Discussed proper handling of utensils. Found pan in sugar and brown sugar bulk bins-use scoops. | | | | |

# Food Establishment Public Inspection Report

**From 8/22/13 thru 8/28/13**

**ESTABLISHMENT**

**CREATIVE CARES EARLY CHILDHOOD**

**1400 SW 10TH AVE**

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|---|---|---|---|---|---|---|---|
| HFD5 | | | | | 8/23/2013 | 0 | HFOL |

**CRESTVIEW ELEMENTARY**

**80 HUNSLEY RD**

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|---|---|---|---|---|---|---|---|
| HFC207 | | | | | 8/27/2013 | 0 | HL1B |

# Food Establishment Public Inspection Report

**From 8/22/13 thru 8/28/13**

**ESTABLISHMENT**

**DENNYS**
**9601 E INTERSTATE 40**

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|---|---|---|---|---|---|---|---|
| HF1966 | EHF25 | COS | FOOD CONTACT SURFACES | | 8/28/2013 | 16 | HL1B |
| | | | Inside of reach-in refrigerator found dirty with foul odor. | | | | |
| | EHF28 | COS | ALL OTHER VIOLATIONS | | 8/28/2013 | | |
| | | | To go containers stored improperly. B)Silverware air-drying with handles down. | | | | |
| | EHF03 | COS | HOT HOLDING | | 8/28/2013 | | |
| | | | Sausage in hot hold found at 115 F degrees. Must keep at 135 F degrees or above. | | | | |
| | EHF13 | COS | HACCP PLAN/TIME | | 8/28/2013 | | |
| | | | Several containers in reach-in refrigerator found without date mark. | | | | |
| | EHF14 | H10DAY | WATER SUPPLY | | 8/28/2013 | | |
| | | | Faucet leaking at hand sink in kitchen. | | | | |

# Food Establishment Public Inspection Report

**From 8/22/13 thru 8/28/13**

**ESTABLISHMENT**

**DOLLAR GENERAL #3488**
**307 E HASTINGS AVE**

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|---|---|---|---|---|---|---|---|
| HF810 | EHF17 | COS | HAND WASH WITH SOAP/TOWELS | | 8/22/2013 | 10 | HL1B |
| | | | No paper towels at hand sink in employee restroom. | | | | |
| | EHF23 | H10DAY | SEWAGE/WASTEWATER | | 8/22/2013 | | |
| | | | Mop sink drain is clogged. To be corrected within 10 days. | | | | |
| | EHF10 | COS | SOUND CONDITION | | 8/22/2013 | | |
| | | | Dented cans found on shelf. | | | | |

# Food Establishment Public Inspection Report

**From 8/22/13 thru 8/28/13**

**ESTABLISHMENT**

**DOLLAR GENERAL STORE #12249**

**2726 SW 10TH AVE**

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|---|---|---|---|---|---|---|---|
| HF1953 | EHF10 | COS | SOUND CONDITION | | 8/28/2013 | 7 | HL1B |
| | | | Dented cans found on shelf. | | | | |
| | EHF24 | COS | THERMOMETERS | | 8/28/2013 | | |
| | | | Thermometers needed in standing coolers. | | | | |

# Food Establishment Public Inspection Report

**From 8/22/13 thru 8/28/13**

**ESTABLISHMENT**

**EDDIES NAPOLIS ITALIAN RESTAUR**

**700 S TAYLOR ST**

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|---|---|---|---|---|---|---|---|
| HF2258 | EHF23 | IN | SEWAGE/WASTEWATER | | 8/27/2013 | 0 | HFOL |
| | | | Corrected. | | | | |
| | EHF22 | IN | MANAGER KNOWLEDGE/CERTIFIED | | 8/27/2013 | | |
| | | | Corrected. | | | | |

**EL SABOR DE MI TIERRA**

**910 N FILLMORE ST**

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|---|---|---|---|---|---|---|---|
| HF2409 | EHF15 | IN | EQUIPMENT ADEQUATE | | 8/23/2013 | 0 | HFOL |
| | | | Refrigerator has been replaced. | | | | |

# Food Establishment Public Inspection Report

**From 8/22/13 thru 8/28/13**

**ESTABLISHMENT**

**EL TIGRE**
**6817 WOLFLIN AVE**

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|---|---|---|---|---|---|---|---|
| HF1045 | EHF24 | COS | THERMOMETERS | | 8/26/2013 | 3 | HL1B |

No thermometer in cooler in kitchen.

| | | | | | | | |
|---|---|---|---|---|---|---|---|
| | EHF28 | COS | ALL OTHER VIOLATIONS | | 8/26/2013 | | |

Raw eggs stored over ready to eat products in cooler. b)Dust on ceiling tiles in kitchen by air vent needed to be cleaned off.

**EL TROPICO**
**1111 E AMARILLO BLVD**

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|---|---|---|---|---|---|---|---|
| HF539 | EHF28 | COS | ALL OTHER VIOLATIONS | | 8/27/2013 | 0 | HL1B |

Gap at back door needs to be sealed. b)Keep thermometers in warmest part of the coolers.

# Food Establishment Public Inspection Report

**From 8/22/13 thru 8/28/13**

**ESTABLISHMENT**

**EMBERS STEAKHOUSE CATERING**
**2501 S KENTUCKY ST**

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|---|---|---|---|---|---|---|---|
| HFK106 | EHF17 | COS | HAND WASH WITH SOAP/TOWELS | | 8/24/2013 | 3 | HL1B |

No paper towels for hand drying.

**FAMILY DOLLAR STORE #2387**
**831 MARTIN RD**

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|---|---|---|---|---|---|---|---|
| HF765 | EHF24 | COS | THERMOMETERS | | 8/23/2013 | 3 | HL1B |

Broken thermometer found in reach-in freezer.

| | | | | | | | |
|---|---|---|---|---|---|---|---|
| | EHF28 | COS | ALL OTHER VIOLATIONS | | 8/23/2013 | | |

Floors need to be cleaned.

# Food Establishment Public Inspection Report

**From 8/22/13 thru 8/28/13**

**ESTABLISHMENT**

**FAMILY DOLLAR STORE #6126**

**3309 BELL ST**

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|---|---|---|---|---|---|---|---|
| HF794 | EHF10 | COS | SOUND CONDITION | | 8/22/2013 | 4 | HL1B |

a)Cracked eggs may not be offered for sale to the customer. They are not in sound condition.

# Food Establishment Public Inspection Report

**From 8/22/13 thru 8/28/13**

**ESTABLISHMENT**

**FERNANDOS RESTAURANT & CANTINA**

**3318 S GEORGIA ST**

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|---|---|---|---|---|---|---|---|
| HF2097 | EHF13 | COS | HACCP PLAN/TIME | | 8/22/2013 | 14 | HL1B |
| | | | There was no datemark on cooked shrimp. b)There was no datemark on cooked peppers. c)Carnitas labeled 8/12/13 were past the 7 day hold limit. d)Chile rojo labeled 8/10/13 were past the 7 day hold limit. | | | | |
| | EHF08 | COS | GOOD HYGIENIC PRACTICES | | 8/22/2013 | | |
| | | | Dirty rag in handsink at one bar. b)Dirty utensils and an ash tray in handsink at another bar. | | | | |
| | EHF24 | COS | THERMOMETERS | | 8/22/2013 | | |
| | | | A thermometer is needed in the raw meat cooler. | | | | |
| | EHF25 | COS | FOOD CONTACT SURFACES | | 8/22/2013 | | |
| | | | Clean microwave. b)Clean ice machine. | | | | |
| | EHF28 | COS | ALL OTHER VIOLATIONS | | 8/22/2013 | | |
| | | | Wipe down shelves in back room with no shelf liner. b)Clean the fan in the dish area. c)Replace the canopener blade. | | | | |

# Food Establishment Public Inspection Report

**From 8/22/13 thru 8/28/13**

**ESTABLISHMENT**

**FLOWERS BAKING COMPANY**

**3530 NE 24TH AVE**

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|---|---|---|---|---|---|---|---|
| HF1548 | | | | | 8/26/2013 | 0 | HL1B |

**FRIENDZ COCKTAIL LOUNGE & GRIL**

**711 SW 10TH AVE**

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|---|---|---|---|---|---|---|---|
| HF1860 | EHF28 | H90 DAY | ALL OTHER VIOLATIONS | | 8/22/2013 | 0 | HFOL |

Clean walls and floors behind bar. Second notice - pay attention to area behind ice machine.

# Food Establishment Public Inspection Report

**From 8/22/13 thru 8/28/13**

**ESTABLISHMENT**

**GENE HOWE ELEMENTARY**
**5108 PICO BLVD**

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|---|---|---|---|---|---|---|---|
| HF338 | EHF28 | H90 DAY | ALL OTHER VIOLATIONS | | 8/28/2013 | 0 | HL1B |

Ice buildup on cooling lines in freezer.

**GOLDEN LOTUS RESTAURANT**
**2417 E AMARILLO BLVD**

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|---|---|---|---|---|---|---|---|
| HF2037 | EHF17 | COS | HAND WASH WITH SOAP/TOWELS | | 8/22/2013 | 3 | HL1B |

No soap at hand sink in men's restroom. B)No paper towels at hand sink in men's restroom.

# Food Establishment Public Inspection Report

**From 8/22/13 thru 8/28/13**

**ESTABLISHMENT**

**GOONEYS BAR & GRILL**
**705 S POLK ST**

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|---|---|---|---|---|---|---|---|
| HF2334 | EHF21 | COS | MANUAL WARE WASHING | | 8/28/2013 | 10 | HL1B |
| | | | Warewashing machine was not sanitizing at time of inspection. | | | | |
| | EHF08 | COS | GOOD HYGIENIC PRACTICES | | 8/28/2013 | | |
| | | | Personal drink on table in kitchen without lid and straw. | | | | |
| | EHF28 | COS | ALL OTHER VIOLATIONS | | 8/28/2013 | | |
| | | | Remove sticky traps that are full. | | | | |
| | EHF25 | COS | FOOD CONTACT SURFACES | | 8/28/2013 | | |
| | | | Microwave oven needed to be cleaned. | | | | |

# Food Establishment Public Inspection Report

**From 8/22/13 thru 8/28/13**

**ESTABLISHMENT**

**GRAND PHARMACY**
**3500 NE 24TH AVE**

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|---|---|---|---|---|---|---|---|
| HF2439 | EHF27 | IN | ESTABLISHMENT PERMIT | | 8/23/2013 | 0 | HL1B |
| | | | Corrected. | | | | |
| | EHF28 | IN | ALL OTHER VIOLATIONS | | 8/23/2013 | | |
| | | | 2 corrections. | | | | |

# Food Establishment Public Inspection Report

**From 8/22/13 thru 8/28/13**

**ESTABLISHMENT**

**HAPPY BURRITO**
**908 E AMARILLO BLVD**

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|---|---|---|---|---|---|---|---|
| HF1226 | EHF08 | COS | GOOD HYGIENIC PRACTICES | | 8/26/2013 | 7 | HL1B |

A)Hand sink found with dishes in it. Hand sinks are for hand washing only. B)Employee seen chewing gum, gum is not allowed.

| | | | | | | | |
|---|---|---|---|---|---|---|---|
| | EHF15 | H 3 DAYS | EQUIPMENT ADEQUATE | | 8/26/2013 | | |

A)Reach in cooler holding food at 60 degrees, unit cannot be used until it can maintain 41 degrees or below at all times. Food was rapidly chilled to 41 degrees. If cooler is out of temp again all food will be discarded.

**HUMMERS**
**2600 PARAMOUNT BLVD**

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|---|---|---|---|---|---|---|---|
| HF721 | EHF15 | IN | EQUIPMENT ADEQUATE | | 8/22/2013 | 0 | HFOL |

Corrected.

# Food Establishment Public Inspection Report

**From 8/22/13 thru 8/28/13**

**ESTABLISHMENT**

**JOES PIZZA & PASTA**

**19151 W INTERSTATE 40**

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|---|---|---|---|---|---|---|---|
| HFP43 | EHF09 | COS | APPROVED SOURCE/LABELING | | 8/26/2013 | 4 | HL1B |
| | | | Spray bottle of blue liquid behind front counter must be labeled. Jar of mayo without label found in walkin must be labeled. | | | | |
| | EHF28 | H90 DAY | ALL OTHER VIOLATIONS | | 8/26/2013 | | |
| | | | Repair cabinet doors that have fallen off. | | | | |

# Food Establishment Public Inspection Report

**From 8/22/13 thru 8/28/13**

**ESTABLISHMENT**

**KITCHEN EXPRESS**
**6007 SW 45TH AVE**

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|---|---|---|---|---|---|---|---|
| HF2443 | EHF28 | H90 DAY | ALL OTHER VIOLATIONS | | 8/26/2013 | 3 | HL1B |
| | | | a)Floor in front of ice machine needs to be repaired. b)Wall behind ice machine needs to be repaired. c)You will need to have someone take food manager class 9-11-13 and test 9-13-13. | | | | |
| | EHF21 | COS | MANUAL WARE WASHING | | 8/26/2013 | | |
| | | | Warewashing machine was not sanitizing at time of inspection. | | | | |

# Food Establishment Public Inspection Report

**From 8/22/13 thru 8/28/13**

**ESTABLISHMENT**

**KN ROOT BEER DRIVE IN**
**3900 OLSEN BLVD**

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|---|---|---|---|---|---|---|---|
| HF504 | EHF11 | COS | PROPER HANDLING RTE | | 8/26/2013 | 15 | HL1B |
| | | | a)Handle of the ice cream scoop may not be in the ice cream. | | | | |
| | EHF03 | COS | HOT HOLDING | | 8/26/2013 | | |
| | | | a)Sliced tomatoes sitting out at 45-55F. Must be 41F or below. | | | | |
| | EHF28 | COS | ALL OTHER VIOLATIONS | | 8/26/2013 | | |
| | | | a)Clean both fans in the front. | | | | |
| | EHF18 | COS | INSECT CONTAMINATION | | 8/26/2013 | | |
| | | | a)Excess of flies in the building. Exercise control measures. | | | | |
| | EHF25 | COS | FOOD CONTACT SURFACES | | 8/26/2013 | | |
| | | | a)Clean the inside top of the ice machine. | | | | |

# Food Establishment Public Inspection Report

**From 8/22/13 thru 8/28/13**

**ESTABLISHMENT**

**KNIGHTS OF COLUMBUS**
**4112 SE 25TH AVE**

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|---|---|---|---|---|---|---|---|
| HFT4193 | | | | | 8/25/2013 | 0 | HL1B FOOD |

# Food Establishment Public Inspection Report

**From 8/22/13 thru 8/28/13**

**ESTABLISHMENT**

**KWIK STOP**
**937 S GRAND ST**

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|---|---|---|---|---|---|---|---|
| HF2265 | EHF28 | COS | ALL OTHER VIOLATIONS | | 8/28/2013 | 4 | HL1B |
| | | | Working spice container found without label. B)Spray bottle containing water found without label. C)Package of chicken defrosting not under refrigeration or running water. | | | | |
| | EHF03 | IN | HOT HOLDING | | 8/28/2013 | | |
| | | | Burritos and egg rolls at 145° in hot hold. | | | | |
| | EHF13 | COS | HACCP PLAN/TIME | | 8/28/2013 | | |
| | | | Container of cooked chicken found without date mark in walk-in refrigerator. | | | | |

# Food Establishment Public Inspection Report

**From 8/22/13 thru 8/28/13**

**ESTABLISHMENT**

**LA BELLA PIZZA OF CANYON**
**700 23RD ST**

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|---|---|---|---|---|---|---|---|
| HFC303 | | | | | 8/22/2013 | 0 | HL1B |

**LA PASADITA BURRITOS**
**2730 NE 16TH AVE**

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|---|---|---|---|---|---|---|---|
| HF1688 | EHF25 | COS | FOOD CONTACT SURFACES | | 8/26/2013 | 7 | HL1B |

Microwave found dirty.

| | | | | | | | |
|---|---|---|---|---|---|---|---|
| | EHF13 | COS | HACCP PLAN/TIME | | 8/26/2013 | | |

Several containers found without date mark in reach-in refrigerator.

# Food Establishment Public Inspection Report

**From 8/22/13 thru 8/28/13**

**ESTABLISHMENT**

**LINS GRAND BUFFET**
**8440 W INTERSTATE 40**

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|---|---|---|---|---|---|---|---|
| HF1265 | EHF08 | COS | GOOD HYGIENIC PRACTICES | | 8/26/2013 | 13 | HL1B |
| | | | A)Employee seen eating and drinking in kitchen. Eating must be done outside kitchen and drinks must have a lid and straw. | | | | |
| | EHF23 | H10DAY | SEWAGE/WASTEWATER | | 8/26/2013 | | |
| | | | A)Drain pipes under 3 compartment sink by back door are leaking on ground. Must be fixed where there is no leak within 10 days. | | | | |
| | EHF15 | H10DAY | EQUIPMENT ADEQUATE | | 8/26/2013 | | |
| | | | A)Two make tables in front of wok holding at 50 degrees. Must be able to maintain 41 degrees or below at all times. Do not use until fixed. Fix within 10 days. | | | | |
| | EHF25 | COS | FOOD CONTACT SURFACES | | 8/26/2013 | | |
| | | | A)Clean shelving in walk in. B)Clean all lids on all food in walk ins. | | | | |
| | EHF28 | H90 DAY | ALL OTHER VIOLATIONS | | 8/26/2013 | | |
| | | | A)Continue painting and cleaning walls and ceiling in kitchen. | | | | |

# Food Establishment Public Inspection Report

**From 8/22/13 thru 8/28/13**

**ESTABLISHMENT**

**LITTLE CAESARS PIZZA**
**3400 BELL ST**

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|---|---|---|---|---|---|---|---|
| HF2405 | EHF28 | H10DAY | ALL OTHER VIOLATIONS | | 8/22/2013 | 3 | HL1B |
| | | | All employees working with food must wear hair restraints.Hats must be obtained within 10 days. b)All pizza boxes must be stored at least 6" off the floor. | | | | |
| | EHF21 | H10DAY | MANUAL WARE WASHING | | 8/22/2013 | | |
| | | | Sanitizer dispenser is broken,must be fixed within 10 days. | | | | |
| | EHF03 | IN | HOT HOLDING | | 8/22/2013 | | |
| | | | Wings holding at 157°. | | | | |
| | EHF02 | IN | COLD HOLDING | | 8/22/2013 | | |
| | | | Sausage holding at 38°. | | | | |

# Food Establishment Public Inspection Report

**From 8/22/13 thru 8/28/13**

**ESTABLISHMENT**

**LOVES TRAVEL STOP #200**
**6930 E INTERSTATE 40**

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|---|---|---|---|---|---|---|---|
| HF770 | EHF02 | COS | COLD HOLDING | | 8/26/2013 | 11 | HL1B |
| | | | a)Pizza toppings 55F in cooler. b)Fruit cups on ice at 45-50F. Throw away. Must be 41F or below. | | | | |
| | EHF15 | H10DAY | EQUIPMENT ADEQUATE | | 8/26/2013 | | |
| | | | a)Cooler holding sliced fruit at 50F with fruit at 50F. Throw away fruit and repair cooler to hold at 41F or below. | | | | |
| | EHF24 | COS | THERMOMETERS | | 8/26/2013 | | |
| | | | a)Thermometer was needed in the Subway cooler. | | | | |
| | EHF28 | COS | ALL OTHER VIOLATIONS | | 8/26/2013 | | |
| | | | a)Single service papers on floor in refrigerator. b)Fix the condensate buildup in the freezer. c)Keep bananas 6" off the ground. d)Transfer food manager card. | | | | |

# Food Establishment Public Inspection Report

**From 8/22/13 thru 8/28/13**

**ESTABLISHMENT**

**MARTYS CONCESSIONS**
**3301 SE 10TH AVE**

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|---|---|---|---|---|---|---|---|
| HF782 | | | | | 8/23/2013 | 0 | HL1B |

**MCDONALDS**
**4215 CANYON DR**

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|---|---|---|---|---|---|---|---|
| HF1239 | | | | | 8/26/2013 | 0 | HL1B |

# Food Establishment Public Inspection Report

**From 8/22/13 thru 8/28/13**

**ESTABLISHMENT**

**MERCADO LATINO**
**3500 E AMARILLO BLVD**

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|---|---|---|---|---|---|---|---|
| HF1180 | EHF25 | COS | FOOD CONTACT SURFACES | | 8/27/2013 | 26 | HL1B |
| | | | Can-opener found dirty. B)Microwave found dirty. C)Food debris found on the underside of meat slicer blade. | | | | |
| | EHF28 | H90 DAY | ALL OTHER VIOLATIONS | | 8/27/2013 | | |
| | | | Employee drink stored on pan with meat and not in designated area (COS). B)Light shields needed in pastry display. C)Covered trash needed in women's restroom. To be corrected within 90 days. | | | | |
| | EHF15 | H24 HOUR | EQUIPMENT ADEQUATE | | 8/27/2013 | | |
| | | | Walk-in refrigerator found at 48 degrees. B)Make table found at 50 degrees. To be corrected within 24 hours. | | | | |
| | EHF19 | COS | RODENTS/ANIMALS/OPENINGS | | 8/27/2013 | | |
| | | | Cockroaches observed in bakery. B)Dead cockroach found under bar of soap. | | | | |
| | EHF20 | COS | TOXIC ITEMS | | 8/27/2013 | | |
| | | | Bottle containing degreaser found without label in kitchen. | | | | |

# Food Establishment Public Inspection Report

**From 8/22/13 thru 8/28/13**

**ESTABLISHMENT**

**MERCADO LATINO**

| | | | | | | |
|---|---|---|---|---|---|---|
| HF1180 | EHF21 | COS | MANUAL WARE WASHING | 8/27/2013 | 26 | HL1B |

Wipe-down sanitizer found at 0 ppm. B)Sanitizing cloth not stored in sanitizing bucket.

| | | | | |
|---|---|---|---|---|
| EHF23 | H24 HOUR | SEWAGE/WASTEWATER | 8/27/2013 | |

Ice machine waste resevoir not draining. To be corrected within 24 hours. B)Water draining from reach-in freezer onto floor (COS).

| | | | | |
|---|---|---|---|---|
| EHF08 | COS | GOOD HYGIENIC PRACTICES | 8/27/2013 | |

Employee drink found in kitchen without lid and a straw.

| | | | | |
|---|---|---|---|---|
| EHF13 | COS | HACCP PLAN/TIME | 8/27/2013 | |

Several containers in reach-in refrigerator and walk-in refrigerator found without date mark.

# Food Establishment Public Inspection Report

**From 8/22/13 thru 8/28/13**

**ESTABLISHMENT**

**MINI MART**
**1319 N MIRROR ST**

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|---|---|---|---|---|---|---|---|
| HF610 | EHF12 | H 3 DAYS | CROSS CONTAMINATION | | 8/22/2013 | 7 | HL1B |
| | | | Straw dispenser lid missing. Must replace lid or offer straws in individually packaged form. To be corrected within 3 days. | | | | |
| | EHF25 | H10DAY | FOOD CONTACT SURFACES | | 8/22/2013 | | |
| | | | Mold growth found on soda nozzles. B)Refrigerator racks found dirty. C) Ice scoop stored on a dirty surface COS. | | | | |
| | EHF28 | COS | ALL OTHER VIOLATIONS | | 8/22/2013 | | |
| | | | Lid to ice bin on soda machine not covering entire bin. | | | | |
| HF610 | EHF25 | IN | FOOD CONTACT SURFACES | | 8/26/2013 | 0 | HFOL |
| | | | 2 corrections. | | | | |
| | EHF12 | IN | CROSS CONTAMINATION | | 8/26/2013 | | |
| | | | 1 correction. | | | | |

# Food Establishment Public Inspection Report

**From 8/22/13 thru 8/28/13**

**ESTABLISHMENT**

**MINI MART**

**MURPHY EXPRESS #8685**

**2109 S WESTERN ST**

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|---|---|---|---|---|---|---|---|
| HF2254 | EHF08 | COS | GOOD HYGIENIC PRACTICES | | 8/27/2013 | 4 | HL1B |
| | | | Dirty rag in handsink. Handsinks are for handwashing only and nothing may be stored in it. | | | | |
| | EHF28 | COS | ALL OTHER VIOLATIONS | | 8/27/2013 | | |
| | | | a)A Handwashing sign is needed at the handsink. b)Keep last inspection on file or posted in the establishment. | | | | |

# Food Establishment Public Inspection Report

**From 8/22/13 thru 8/28/13**

**ESTABLISHMENT**

**OUTLAWS SUPPER CLUB**
**10816 SE 3RD AVE**

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|---|---|---|---|---|---|---|---|
| HF459 | | | | | 8/23/2013 | 0 | HL1B |

# Food Establishment Public Inspection Report

**From 8/22/13 thru 8/28/13**

**ESTABLISHMENT**

**PALO DURO CREEK GOLF CLUB**
**50 COUNTRY CLUB DR**

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|---|---|---|---|---|---|---|---|
| HFC268 | EHF28 | COS | ALL OTHER VIOLATIONS | | 8/22/2013 | 8 | HL1B |
| | | | Knives in utensil tray need to all face same direction. | | | | |
| | EHF25 | COS | FOOD CONTACT SURFACES | | 8/22/2013 | | |
| | | | a)Microwave oven needed to be cleaned. b)Fan used in kitchen needs to be cleaned. | | | | |
| | EHF03 | COS | HOT HOLDING | | 8/22/2013 | | |
| | | | Hot dogs on roller grill were at 120 degrees, should be 135. | | | | |

# Food Establishment Public Inspection Report

**From 8/22/13 thru 8/28/13**

**ESTABLISHMENT**

**PANDA EXPRESS #2100**
**4710 S COULTER ST**

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|---|---|---|---|---|---|---|---|
| HF2256 | EHF03 | IN | HOT HOLDING | | 8/26/2013 | 0 | HL1B |
| | | | A)Orange chicken holding at 150 degrees. B)Beef holding at 155 degrees. | | | | |
| | EHF02 | IN | COLD HOLDING | | 8/26/2013 | | |
| | | | A)Raw beef holding at 38 degrees. | | | | |
| | EHF29 | IN | RECOGNITION | | 8/26/2013 | | |
| | | | A)General manager has a great attitude and willingness to do anything for food safety. Great Job!! | | | | |

# Food Establishment Public Inspection Report

**From 8/22/13 thru 8/28/13**

**ESTABLISHMENT**

**PAVILLARD LEARNING CENTER**

**2404 SW 45TH AVE**

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|---|---|---|---|---|---|---|---|
| HFD11 | | | | | 8/28/2013 | 0 | HL1B |

# Food Establishment Public Inspection Report

**From 8/22/13 thru 8/28/13**

**ESTABLISHMENT**

**PHO VAN RESTAURANT**
**5625 E AMARILLO BLVD**

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|---|---|---|---|---|---|---|---|
| HF719 | EHF25 | COS | FOOD CONTACT SURFACES | | 8/26/2013 | 18 | HL1B |
| | | | Dead insects found on shelf with clean plates. B)Food debris found on knife rack. | | | | |
| | EHF28 | COS | ALL OTHER VIOLATIONS | | 8/26/2013 | | |
| | | | Ice level inadequate in cold holding container. B)Excessive food debris found on floor in kitchen. | | | | |
| | EHF02 | COS | COLD HOLDING | | 8/26/2013 | | |
| | | | Bean sprouts found at 70 F degrees on counter. Must keep at 41 F degrees or below. | | | | |
| | EHF08 | COS | GOOD HYGIENIC PRACTICES | | 8/26/2013 | | |
| | | | Pots and pans found air-drying in mop sink. | | | | |
| | EHF19 | COS | RODENTS/ANIMALS/OPENINGS | | 8/26/2013 | | |
| | | | Cockroaches found in kitchen. | | | | |

# Food Establishment Public Inspection Report

**From 8/22/13 thru 8/28/13**

**ESTABLISHMENT**

**PHO VAN RESTAURANT**

| | | | | | | |
|---|---|---|---|---|---|---|
| HF719 | EHF17 | COS | HAND WASH WITH SOAP/TOWELS | 8/26/2013 | 18 | HL1B |

No soap in women's restroom.

# Food Establishment Public Inspection Report

**From 8/22/13 thru 8/28/13**

**ESTABLISHMENT**

**PIZZA HUT**

**110 23RD ST**

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|---|---|---|---|---|---|---|---|
| HFC229 | EHF03 | COS | HOT HOLDING | | 8/22/2013 | 11 | HL1B |

Pasta on buffet was at 115 degrees, hot hold should be 135 or above.

| | | | | | | | |
|---|---|---|---|---|---|---|---|
| | EHF24 | COS | THERMOMETERS | | 8/22/2013 | | |

Thermometer in walkin was not reading properly.

| | | | | | | | |
|---|---|---|---|---|---|---|---|
| | EHF25 | COS | FOOD CONTACT SURFACES | | 8/22/2013 | | |

Wire baskets for fryer had broken wires and need to be replaced.

**1820 S GRAND ST**

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|---|---|---|---|---|---|---|---|
| HF360 | EHF28 | H10DAY | ALL OTHER VIOLATIONS | | 8/27/2013 | 0 | HFOL |

Bottoms of all prep tables need to be cleaned. b)Ceiling hole must be sealed to keep out attic dust. c)Peeling paint must be removed. d)Air vent filters need to be cleaned. A $50 reinspection fee charged for any corrections not made by next inspection.

# Food Establishment Public Inspection Report

**From 8/22/13 thru 8/28/13**

**ESTABLISHMENT**

**PIZZA HUT**

**PLEASANT VALLEY BAPTIST CHURCH**

**555 E HASTINGS AVE**

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|---|---|---|---|---|---|---|---|
| HFD41 | EHF21 | COS | MANUAL WARE WASHING | | 8/22/2013 | 3 | HL1B |

Wipe-down sanitizer concentration found too strong.

**POLLYS PUB**

**1405 SW 10TH AVE**

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|---|---|---|---|---|---|---|---|
| HF290 | | | | | 8/28/2013 | 0 | HL1B |

# Food Establishment Public Inspection Report

**From 8/22/13 thru 8/28/13**

**ESTABLISHMENT**

**POPEYES**
**7200 BELL ST**

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|---|---|---|---|---|---|---|---|
| HF943 | | | | | 8/23/2013 | 0 | HFOL |

**PURE WATER ICE & TEA**
**504 23RD ST**

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|---|---|---|---|---|---|---|---|
| HFC305 | EHF28 | H90 DAY | ALL OTHER VIOLATIONS | | 8/22/2013 | 3 | HL1B |
| | | | | Broken floor tiles need to be repaired. | | | |
| | EHF20 | COS | TOXIC ITEMS | | 8/22/2013 | | |
| | | | | Chemical spray bottles not labeled properly. | | | |

# Food Establishment Public Inspection Report

**From 8/22/13 thru 8/28/13**

**ESTABLISHMENT**

**RASCALS**

**717 SW 16TH AVE**

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|---|---|---|---|---|---|---|---|
| HF2350 | | | | | 8/22/2013 | 0 | HL1B |

# Food Establishment Public Inspection Report

**From 8/22/13 thru 8/28/13**

**ESTABLISHMENT**

**RED ROBIN**
**8720 W INTERSTATE 40**

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|---|---|---|---|---|---|---|---|
| HF2319 | EHF28 | H90 DAY | ALL OTHER VIOLATIONS | | 8/26/2013 | 11 | HL1B |
| | | | A)Replace ceiling tile by managers office. | | | | |
| | EHF14 | COS | WATER SUPPLY | | 8/26/2013 | | |
| | | | A)Two hand sinks found with either the hot water valve or the cold water valve shut off. All sinks must have hot and cold running water available at all times. | | | | |
| | EHF24 | COS | THERMOMETERS | | 8/26/2013 | | |
| | | | A)Several coolers found without any thermometers. | | | | |
| | EHF03 | IN | HOT HOLDING | | 8/26/2013 | | |
| | | | A)Raw chicken holding at 38 degrees. Beef holding at 37 degrees. | | | | |
| | EHF08 | COS | GOOD HYGIENIC PRACTICES | | 8/26/2013 | | |
| | | | A)Employee seen walking through kitchen drinking from an open drink. All drinks must have a lid an straw on them. B)Hand sink found with a tool in it. Hand sinks are for hand washing only. | | | | |

# Food Establishment Public Inspection Report

**From 8/22/13 thru 8/28/13**

**ESTABLISHMENT**

**REGION 16 NELSON ST HEADSTART**

**1023 N NELSON ST**

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|---|---|---|---|---|---|---|---|
| HFD40 | | | | | 8/27/2013 | 0 | HL1B |

# Food Establishment Public Inspection Report

**From 8/22/13 thru 8/28/13**

**ESTABLISHMENT**

**RUBY TEQUILAS**
**3616 S SONCY RD**

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|---|---|---|---|---|---|---|---|
| HF2402 | EHF28 | IN | ALL OTHER VIOLATIONS | | 8/22/2013 | 0 | HFOL |
| | | | A)Corrected. B)Corrected. | | | | |
| | EHF25 | IN | FOOD CONTACT SURFACES | | 8/22/2013 | | |
| | | | A)Corrected. B)Corrected. C)Corrected. D)Corrected. | | | | |
| | EHF22 | IN | MANAGER KNOWLEDGE/CERTIFIED | | 8/22/2013 | | |
| | | | A)Corrected. | | | | |
| | EHF23 | IN | SEWAGE/WASTEWATER | | 8/22/2013 | | |
| | | | A)Corrected. B)Corrected. | | | | |

# Food Establishment Public Inspection Report

**From 8/22/13 thru 8/28/13**

**ESTABLISHMENT**

**SEVILLE ESTATES**
**7401 SEVILLE DR**

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|---|---|---|---|---|---|---|---|
| HF499 | EHF03 | IN | HOT HOLDING | | 8/27/2013 | 3 | HL1B |
| | | | A)Brisket holding at 159 degrees. | | | | |
| | EHF02 | IN | COLD HOLDING | | 8/27/2013 | | |
| | | | A)Ham holding at 38 degrees. | | | | |
| | EHF25 | COS | FOOD CONTACT SURFACES | | 8/27/2013 | | |
| | | | A)Clean the tops of hot hold units and shelving in back of kitchen. | | | | |

# Food Establishment Public Inspection Report

**From 8/22/13 thru 8/28/13**

**ESTABLISHMENT**

**SKY WEST ASSISTED LIVING CTR**

**2623 12TH AVE**

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|---|---|---|---|---|---|---|---|
| HFC285 | | | | | 8/22/2013 | 0 | HL1B |

# Food Establishment Public Inspection Report

**From 8/22/13 thru 8/28/13**

**ESTABLISHMENT**

**SUPER 8 MOTEL**

**8701 E INTERSTATE 40**

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|---|---|---|---|---|---|---|---|
| HF1597 | EHF24 | COS | THERMOMETERS | | 8/28/2013 | 9 | HL1B |
| | | | Broken thermometer in refrigerator. | | | | |
| | EHF16 | COS | HAND WASH FACILITIES ADEQUATE | | 8/28/2013 | | |
| | | | Refrigerator found at 50 F degrees. Thermostat adjusted. | | | | |
| | EHF17 | COS | HAND WASH WITH SOAP/TOWELS | | 8/28/2013 | | |
| | | | No soap in employee restroom. | | | | |

# Food Establishment Public Inspection Report

**From 8/22/13 thru 8/28/13**

**ESTABLISHMENT**

**SUSHIC, LLC**
**2402 4TH AVE**

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|---|---|---|---|---|---|---|---|
| HFC309 | | | | | 8/27/2013 | 0 | HL1B |

# Food Establishment Public Inspection Report

**From 8/22/13 thru 8/28/13**

**ESTABLISHMENT**

**TACO VILLA #18**
**110 N 23RD ST**

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|---|---|---|---|---|---|---|---|
| HFC301 | EHF25 | COS | FOOD CONTACT SURFACES | | 8/22/2013 | 11 | HL1B |
| | | | a)Can opener needed to be cleaned. b)Microwave oven needed to be cleaned. | | | | |
| | EHF28 | H90 DAY | ALL OTHER VIOLATIONS | | 8/22/2013 | | |
| | | | Splater needs to be cleaned on vent hood. | | | | |
| | EHF17 | COS | HAND WASH WITH SOAP/TOWELS | | 8/22/2013 | | |
| | | | No paper towels at handwashing sink. | | | | |
| | EHF03 | COS | HOT HOLDING | | 8/22/2013 | | |
| | | | Taco meat in warming drawer was at 120 degrees, hot hold must be 135 or above. | | | | |

# Food Establishment Public Inspection Report

**From 8/22/13 thru 8/28/13**

**ESTABLISHMENT**

**TAMMES TENDER TOUCH DAYCARE**

**1919 BRAZOS ST**

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|---|---|---|---|---|---|---|---|
| HFD36 | EHF28 | COS | ALL OTHER VIOLATIONS | | 8/28/2013 | 0 | HL1B |

Food products can't be stored under a sink.

# Food Establishment Public Inspection Report

**From 8/22/13 thru 8/28/13**

**ESTABLISHMENT**

**TAN PHAT MARKET**
**5321 E AMARILLO BLVD**

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|---|---|---|---|---|---|---|---|
| HF1541 | EHF28 | COS | ALL OTHER VIOLATIONS | | 8/27/2013 | 12 | HL1B |
| | | | Fly strips hung over food prep table. Must hang in a location which cannot contaminate food products. | | | | |
| | EHF25 | COS | FOOD CONTACT SURFACES | | 8/27/2013 | | |
| | | | Dead flies found on food prep table in meat packaging area. | | | | |
| | EHF02 | COS | COLD HOLDING | | 8/27/2013 | | |
| | | | Eggs containing live embryo found at room temperature. Must keep eggs at 41 F degrees or below. | | | | |
| | EHF08 | COS | GOOD HYGIENIC PRACTICES | | 8/27/2013 | | |
| | | | Utensils found in hand sink. B)Food processing bins found in mop sink. | | | | |

# Food Establishment Public Inspection Report

**From 8/22/13 thru 8/28/13**

**ESTABLISHMENT**

**TAYLOR FOOD MART 2034**

**306 23RD ST**

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|---|---|---|---|---|---|---|---|
| HFC306 | EHF17 | COS | HAND WASH WITH SOAP/TOWELS | | 8/27/2013 | 3 | HL1B |
| | | | a)No soap at handwashing sink in back area. b)Towel dispenser not working properly. | | | | |
| | EHF28 | COS | ALL OTHER VIOLATIONS | | 8/27/2013 | | |
| | | | a)Tea urns for self serve must have covered lids. COS b)Store permit must be posted. | | | | |

# Food Establishment Public Inspection Report

**From 8/22/13 thru 8/28/13**

**ESTABLISHMENT**

**TAYLOR FOOD MART 2064**

**601 23RD ST**

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|---|---|---|---|---|---|---|---|
| HFC307 | EHF23 | H10DAY | SEWAGE/WASTEWATER | | 8/27/2013 | 8 | HL1B |
| | | | a)Water collecting in walkin cooler on floor. b)Water leak at soda machine collecting under cabinet. | | | | |
| | EHF02 | COS | COLD HOLDING | | 8/27/2013 | | |
| | | | Walkin cooler was at 55 degrees for undetermined time, PHF was removed. Do not place PHF in cooler until it can maintain at 41 or below. | | | | |

# Food Establishment Public Inspection Report

**From 8/22/13 thru 8/28/13**

**ESTABLISHMENT**

**TEXAS FIREHOUSE SPORTS BAR&GR**

**3333 S COULTER ST**

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|---|---|---|---|---|---|---|---|
| HF1687 | EHF02 | IN | COLD HOLDING | | 8/27/2013 | 8 | HL1B |
| | | | A)Tomatoes holding at 39 degrees. | | | | |
| | EHF07 | COS | ADEQUATE HAND WASHING | | 8/27/2013 | | |
| | | | A)Employee seen not washing hands after handling cell phone. B)Employee seen not washing hands before putting on gloves. | | | | |
| | EHF03 | IN | HOT HOLDING | | 8/27/2013 | | |
| | | | A)Cheese soup holding at 159 degrees. | | | | |
| | EHF13 | COS | HACCP PLAN/TIME | | 8/27/2013 | | |
| | | | A)Cut meats found without any preparation dates on them. | | | | |
| | EHF28 | H90 DAY | ALL OTHER VIOLATIONS | | 8/27/2013 | | |
| | | | A)Replace broken gaskets on cooler by soup station. B)Wash all produce before cutting. | | | | |

# Food Establishment Public Inspection Report

**From 8/22/13 thru 8/28/13**

**ESTABLISHMENT**

**THAI SIAM**

**717 S FILLMORE ST**

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|---|---|---|---|---|---|---|---|
| HF1836 | | | | | 8/28/2013 | 0 | HFOL |

# Food Establishment Public Inspection Report

**From 8/22/13 thru 8/28/13**

**ESTABLISHMENT**

**TODAY DISCOUNT #3**
**2210 E FM 1151**

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|---|---|---|---|---|---|---|---|
| HFR24 | EHF28 | H10DAY | ALL OTHER VIOLATIONS | | 8/28/2013 | 3 | HFOL |
| | | | Repair bathroom floor-replace tiles. Soda box area-must be cleanable surfaces. Seal all exposed wood. Ice machine leaking-repair.Clean exterior of ice machine. Handsink faucet in restroom must have hot and cold water under pressure. | | | | |
| | EHF18 | H10DAY | INSECT CONTAMINATION | | 8/28/2013 | | |
| | | | Fly control must be addressed - 2nd notice. Screen door must close and catch - repair screen. | | | | |
| | EHF14 | IN | WATER SUPPLY | | 8/28/2013 | | |
| | | | Water sample results available at time of inspection. | | | | |

# Food Establishment Public Inspection Report

**From 8/22/13 thru 8/28/13**

**ESTABLISHMENT**

**TOOT N TOTUM #22**
**920 W FM 1151**

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|---|---|---|---|---|---|---|---|
| HFR57 | EHF14 | IN | WATER SUPPLY | | 8/28/2013 | 3 | HL1B |
| | | | Water sample results need to be available at time of inspection. | | | | |
| | EHF18 | H10DAY | INSECT CONTAMINATION | | 8/28/2013 | | |
| | | | Fly control needs to be stepped up. | | | | |
| | EHF28 | H10DAY | ALL OTHER VIOLATIONS | | 8/28/2013 | | |
| | | | Clean:walls, greasehood, fan, in cabinets,under soda machine line.Replace water damaged ceiling tile, repair gouge in floor. Emp. stated tight fit to get mop bucket by soda box storage to dispose of mop water.Mop bucket full of dirty mop water. | | | | |

# Food Establishment Public Inspection Report

**From 8/22/13 thru 8/28/13**

**ESTABLISHMENT**

**TOOT N TOTUM #35**
**4224 SW 34TH AVE**

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|---|---|---|---|---|---|---|---|
| HF645 | EHF28 | COS | ALL OTHER VIOLATIONS | | 8/26/2013 | 9 | HL1B |
| | | | a)Clean and sanitize handsink where customers have dumped ice. | | | | |
| | EHF13 | COS | HACCP PLAN/TIME | | 8/26/2013 | | |
| | | | a)Hot dogs in walk in dated with September 6, 2013 which even if opened today would be dated past the 7 day use limit. | | | | |
| | EHF03 | COS | HOT HOLDING | | 8/26/2013 | | |
| | | | a)Hot dog and cheeseburger roller at 125F on hot rollers. | | | | |

# Food Establishment Public Inspection Report

**From 8/22/13 thru 8/28/13**

**ESTABLISHMENT**

**TOOT N TOTUM #62**
**3701 SW 6TH AVE**

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|---|---|---|---|---|---|---|---|
| HF45 | EHF25 | COS | FOOD CONTACT SURFACES | | 8/22/2013 | 3 | HL1B |

A)Container holding coffee lids had food debris that needed to be cleaned out. B)Soft drink lid containers had syrup in the bottom.

**TOOT N TOTUM #67**
**4520 S GEORGIA ST**

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|---|---|---|---|---|---|---|---|
| HF10 | EHF28 | COS | ALL OTHER VIOLATIONS | | 8/22/2013 | 0 | HL1B |

a)English and Spanish handwashing signs were missing from restroom. These were replaced.

# Food Establishment Public Inspection Report

**From 8/22/13 thru 8/28/13**

**ESTABLISHMENT**

**TORTILLERIA LUPITA**
**4013 SE 10TH AVE**

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|---|---|---|---|---|---|---|---|
| HF462 | EHF25 | COS | FOOD CONTACT SURFACES | | 8/26/2013 | 32 | HL1B |
| | | | Two knives had tips that were broken off. Dispose or resurface knives. | | | | |
| | EHF18 | COS | INSECT CONTAMINATION | | 8/26/2013 | | |
| | | | Excessive amount of flies in kitchen. Exercise control measures to get rid of flies. | | | | |
| | EHF28 | COS | ALL OTHER VIOLATIONS | | 8/26/2013 | | |
| | | | Invert utensils so that handles are facing up. Handwashing sign needed at handsink. Establishment has failed inspection. Restaurant must pay a $50 reinspection fee to our office by 8/27/13 at 2 pm. A reinspection will occur tomorrow. | | | | |
| | EHF03 | COS | HOT HOLDING | | 8/26/2013 | | |
| | | | Chicken on the hot hold table was at 122°F.Must be 135°F or above for hot holding. | | | | |
| | EHF11 | COS | PROPER HANDLING RTE | | 8/26/2013 | | |
| | | | Handle of ice scoop down in ice. Keep handle up and out of ice. | | | | |

# Food Establishment Public Inspection Report

**From 8/22/13 thru 8/28/13**

**ESTABLISHMENT**

**TORTILLERIA LUPITA**

| | | | | | | |
|---|---|---|---|---|---|---|
| HF462 | EHF13 | COS | HACCP PLAN/TIME | 8/26/2013 | 32 | HL1B |

No datemark on cooked food in walk in cooler. b)No date on rellenos in reach in cooler.

| | | | | |
|---|---|---|---|---|
| EHF10 | COS | SOUND CONDITION | 8/26/2013 | |

Dented cans on shelf in back. b)Dented cans for sale in the front.

| | | | | |
|---|---|---|---|---|
| EHF24 | COS | THERMOMETERS | 8/26/2013 | |

No thermometer in reach in cooler.

| | | | | |
|---|---|---|---|---|
| EHF17 | COS | HAND WASH WITH SOAP/TOWELS | 8/26/2013 | |

No handsoap at handsink and several employees washed hands there.

| | | | | |
|---|---|---|---|---|
| EHF19 | COS | RODENTS/ANIMALS/OPENINGS | 8/26/2013 | |

Back door was cracked open allowing flies to enter the building. Do not leave gasp at doors. Shut completely.

| | | | | |
|---|---|---|---|---|
| HF462 | 8/27/2013 | 0 | HL1B | |

# Food Establishment Public Inspection Report

**From 8/22/13 thru 8/28/13**

**ESTABLISHMENT**

**TORTILLERIA LUPITA**

**TRI STATE BAKING**

**6702 FM 1541**

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|---|---|---|---|---|---|---|---|
| HF596 | EHF23 | IN | SEWAGE/WASTEWATER | | 8/27/2013 | 0 | HFOL |

a)Corrected. b)Corrected.

# Food Establishment Public Inspection Report

**From 8/22/13 thru 8/28/13**

**ESTABLISHMENT**

**TSUNAMI RESTAURANT**
**1108 BELL ST**

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|---|---|---|---|---|---|---|---|
| HF2009 | EHF08 | COS | GOOD HYGIENIC PRACTICES | | 8/27/2013 | 12 | HL1B |
| | | | A)Employee seen eating throughout the kitchen, all eating must be done in designated area. B)Employee washing hands in 3 compartment sink. Only hand sink can be used for hand washing. | | | | |
| | EHF02 | COS | COLD HOLDING | | 8/27/2013 | | |
| | | | A)Shrimp sitting on counter at 72 degrees, must remain at 41 degrees or below at all times. Rapidly cooled to 41 degrees. | | | | |
| | EHF24 | COS | THERMOMETERS | | 8/27/2013 | | |
| | | | A)Thermometer needed in cooler in wait station. | | | | |
| | EHF28 | IN | ALL OTHER VIOLATIONS | | 8/27/2013 | | |
| | | | A)Corrected from last inspection. | | | | |

# Food Establishment Public Inspection Report

**From 8/22/13 thru 8/28/13**

**ESTABLISHMENT**

**USSERY-ROAN TX STATE VETERAN H**

**1020 TASCOSA RD**

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|---|---|---|---|---|---|---|---|
| HF1507 | EHF28 | H10DAY | ALL OTHER VIOLATIONS | | 8/26/2013 | 7 | HL1B |
| | | | Dust on air vent on serving line needs to be cleaned. b)Dust on vent in prep area needs to be cleaned. c)Dust on vent on tray service side of serving line needs to be cleaned. d)Air vent above microwave needs to be cleaned. | | | | |
| | EHF10 | COS | SOUND CONDITION | | 8/26/2013 | | |
| | | | Bell peppers in walk in cooler had mold growing on them. They were thrown out. | | | | |
| | EHF23 | H10DAY | SEWAGE/WASTEWATER | | 8/26/2013 | | |
| | | | Handsink in prep area leaking. b)Handsink next to line leaking. 10 days to repair. | | | | |

# Food Establishment Public Inspection Report

**From 8/22/13 thru 8/28/13**

**ESTABLISHMENT**

**V & N PRODUCE**
**1809 NE 3RD AVE**

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|---|---|---|---|---|---|---|---|
| HF2156 | | | | | 8/23/2013 | 0 | HL1B |

# Food Establishment Public Inspection Report

**From 8/22/13 thru 8/28/13**

**ESTABLISHMENT**

**VIRDEN CHRIS**
**3301 SE 10TH AVE**

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|---|---|---|---|---|---|---|---|
| HFT4199 | EHF28 | COS | ALL OTHER VIOLATIONS | | 8/23/2013 | 14 | HL1B FOOD |
| | | | Onions and sauce stored on floor. | | | | |
| | EHF25 | H 2 HOUR | FOOD CONTACT SURFACES | | 8/23/2013 | | |
| | | | Unit grills/ovens not clean. | | | | |
| | EHF23 | H 2 HOUR | SEWAGE/WASTEWATER | | 8/23/2013 | | |
| | | | Wastewater draining on ground. | | | | |
| | EHF20 | H 2 HOUR | TOXIC ITEMS | | 8/23/2013 | | |
| | | | Chopped beef prepared previous day. Discard. Chemical stored above foods. Sanitizer over 200ppm. | | | | |
| HFT4199 | | | | | 8/25/2013 | 0 | HL1B FOOD |

# Food Establishment Public Inspection Report

**From 8/22/13 thru 8/28/13**

**ESTABLISHMENT**

**VIRDEN CHRIS**

| | | | |
|---|---|---|---|
| HFT4199 | 8/27/2013 | 0 | HL1B FOOD |

**WAFFLE HOUSE #534**

**2110 S COULTER ST**

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|---|---|---|---|---|---|---|---|
| HF1295 | EHF15 | IN | EQUIPMENT ADEQUATE | | 8/22/2013 | 0 | HFOL |
| | | | A)Corrected. | | | | |
| | EHF23 | IN | SEWAGE/WASTEWATER | | 8/22/2013 | | |
| | | | A)Corrected. B)Corrected. | | | | |

# Food Establishment Public Inspection Report

**From 8/22/13 thru 8/28/13**

**ESTABLISHMENT**

**WALGREENS #13124**
**4504 S WESTERN ST**

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|---|---|---|---|---|---|---|---|
| HF1863 | | | | | 8/26/2013 | 0 | HL1B |

# Food Establishment Public Inspection Report

**From 8/22/13 thru 8/28/13**

**ESTABLISHMENT**

**WAL-MART SUPERCENTER #3383**
**4215 CANYON DR**

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|---|---|---|---|---|---|---|---|
| HF1232 | EHF20 | COS | TOXIC ITEMS | | 8/26/2013 | 10 | HL1B |
| | | | Spray bottle of chemical not labeled. | | | | |
| | EHF10 | COS | SOUND CONDITION | | 8/26/2013 | | |
| | | | a)Broken eggs in carton on shelf. b)Dented cans on shelves. | | | | |
| | EHF18 | H10DAY | INSECT CONTAMINATION | | 8/26/2013 | | |
| | | | Several flies in Deli and Bakery. | | | | |
| | EHF28 | COS | ALL OTHER VIOLATIONS | | 8/26/2013 | | |
| | | | a)Milk spill on floor in milk cooler. b)Boxes of food on floor walkin freezer. (1 correction from previous inspection). | | | | |

# Food Establishment Public Inspection Report

**From 8/22/13 thru 8/28/13**

**ESTABLISHMENT**

**WATER VILLA**

## 1110 SE 10TH AVE

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|---|---|---|---|---|---|---|---|
| HF1263 | | | | | 8/28/2013 | 0 | HL1B |

## 1619 S KENTUCKY ST

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|---|---|---|---|---|---|---|---|
| HF850 | | | | | 8/28/2013 | 0 | HL1B |

## 2201 SE 27TH AVE

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|---|---|---|---|---|---|---|---|
| HF559 | | | | | 8/28/2013 | 0 | HL1B |

# Food Establishment Public Inspection Report

**From 8/22/13 thru 8/28/13**

**ESTABLISHMENT**

**WATER VILLA**

## 2300 BELL ST

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|---|---|---|---|---|---|---|---|
| HF636 | | | | | 8/28/2013 | 0 | HL1B |

## 401 S WESTERN ST

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|---|---|---|---|---|---|---|---|
| HF640 | | | | | 8/28/2013 | 0 | HL1B |

## 4515 S GEORGIA ST

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|---|---|---|---|---|---|---|---|

# Food Establishment Public Inspection Report

**From 8/22/13 thru 8/28/13**

**ESTABLISHMENT**

**WATER VILLA**

| | | | | | | | |
|---|---|---|---|---|---|---|---|
| HF1287 | | | | | 8/28/2013 | 0 | HL1B |

## 5603 E AMARILLO BLVD

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|---|---|---|---|---|---|---|---|
| HF544 | | | | | 8/28/2013 | 0 | HL1B |

# Food Establishment Public Inspection Report

**From 8/22/13 thru 8/28/13**

**ESTABLISHMENT**

**WATERMILL EXPRESS**
**907 23RD ST**

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|---|---|---|---|---|---|---|---|
| HFC107 | | | | | 8/22/2013 | 0 | HL1B |

# Food Establishment Public Inspection Report

**From 8/22/13 thru 8/28/13**

**ESTABLISHMENT**

**WENDYS #4103**
**407 23RD ST**

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|---|---|---|---|---|---|---|---|
| HFC213 | EHF18 | H10DAY | INSECT CONTAMINATION | | 8/26/2013 | 6 | HM3 |
| | | | Insect control must be stepped up. | | | | |
| | EHF23 | H24 HOUR | SEWAGE/WASTEWATER | | 8/26/2013 | | |
| | | | Floor drain under front counter soda machine and in front of fryer station backed up and not draining. Mgr mopped up area and closed soda machine front counter-water turned off. Establishment closed, please call 372-5919 #402. | | | | |
| HFC213 | EHF18 | H10DAY | INSECT CONTAMINATION | | 8/26/2013 | 3 | HM4 |
| | | | Insect control discussed with owner. | | | | |
| | EHF28 | H90 DAY | ALL OTHER VIOLATIONS | | 8/26/2013 | | |
| | | | Owner had employee do thorough cleaning of establishement to address any issues due to draining problem. | | | | |
| | EHF27 | IN | ESTABLISHMENT PERMIT | | 8/26/2013 | | |
| | | | Approved to open. | | | | |

# Food Establishment Public Inspection Report

**From 8/22/13 thru 8/28/13**

**ESTABLISHMENT**

**WENDYS #4103**

| | | | | | | |
|---|---|---|---|---|---|---|
| HFC213 | EHF23 | IN | SEWAGE/WASTEWATER | 8/26/2013 | 3 | HM4 |

Corrected.

**WENDYS #4105**

**7236 SW 34TH AVE**

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|---|---|---|---|---|---|---|---|
| HF95 | EHF21 | COS | MANUAL WARE WASHING | | 8/27/2013 | 3 | HL1B |

A)Sanitizer dispensor found not working properly. Fixed by end of inspection.

| | | | | | | |
|---|---|---|---|---|---|---|
| | EHF02 | IN | COLD HOLDING | | 8/27/2013 | |

A)Raw beef holding at 38 degrees. B)Tomatoes holding at 39 degrees.

| | | | | | | |
|---|---|---|---|---|---|---|
| | EHF03 | IN | HOT HOLDING | | 8/27/2013 | |

A)Chicken holding at 160 degrees.

# Food Establishment Public Inspection Report

**From 8/22/13 thru 8/28/13**

**ESTABLISHMENT**

**WESTERN HORSEMAN CLUB**
**2501 E INTERSTATE 40**

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|---|---|---|---|---|---|---|---|
| HF2052 | | | | | 8/28/2013 | 0 | HL1B |

**WESTERN HORSEMAN GRILL**
**2501 E INTERSTATE 40**

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|---|---|---|---|---|---|---|---|
| HF2441 | EHF13 | COS | HACCP PLAN/TIME | | 8/28/2013 | 7 | HL1B |

Chili held past date mark in reach-in refrigerator. Food can only be held for 7 days after opening / preparing / thawing food.

| | | | | | | | |
|---|---|---|---|---|---|---|---|
| | EHF22 | H45 DAY | MANAGER KNOWLEDGE/CERTIFIED | | 8/28/2013 | | |

Food manager needed at establishment. Must take course and pass test within 45 days. See schedule.

# Food Establishment Public Inspection Report

**From 8/22/13 thru 8/28/13**

**ESTABLISHMENT**

**WIENERSCHNITZEL**
**4431 BELL ST**

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|---|---|---|---|---|---|---|---|
| HF560 | EHF21 | COS | MANUAL WARE WASHING | | 8/27/2013 | 3 | HL1B |

a)Quat sanitizer in the kitchen and the front was at 100 ppm. Must be 200 ppm.

# Food Establishment Public Inspection Report

**From 8/22/13 thru 8/28/13**

**ESTABLISHMENT**

**WILD BILLS**
**3514 SW 6TH AVE**

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|---|---|---|---|---|---|---|---|
| HF1909 | EHF24 | H24 HOUR | THERMOMETERS | | 8/22/2013 | 9 | HL1B |
| | | | A)Thermometer needed in cooler next to ice machine. B)Thermometer needed in mini cooler in kitchen. | | | | |
| | EHF15 | H24 HOUR | EQUIPMENT ADEQUATE | | 8/22/2013 | | |
| | | | Mini cooler holding at 57F. Must be at 41F or below. | | | | |
| | EHF25 | H24 HOUR | FOOD CONTACT SURFACES | | 8/22/2013 | | |
| | | | A)Soda nozzles needed to be cleaned. B)Silverware container needs to be cleaned out. C)Food debris in seal on standing cooler in kitchen. | | | | |
| | EHF28 | H24 HOUR | ALL OTHER VIOLATIONS | | 8/22/2013 | | |
| | | | Raw eggs stored over ready to eat food in standing cooler behind bar. | | | | |
| HF1909 | EHF25 | IN | FOOD CONTACT SURFACES | | 8/23/2013 | 0 | HFOL |
| | | | a)Corrected. b)Corrected. | | | | |

# Food Establishment Public Inspection Report

**From 8/22/13 thru 8/28/13**

**ESTABLISHMENT**

**WILD BILLS**

| | | | | | | |
|---|---|---|---|---|---|---|
| HF1909 | EHF28 | IN | ALL OTHER VIOLATIONS | 8/23/2013 | 0 | HFOL |

Corrected.

| | | | | |
|---|---|---|---|---|
| | EHF15 | IN | EQUIPMENT ADEQUATE | 8/23/2013 |

Corrected.

| | | | | |
|---|---|---|---|---|
| | EHF24 | IN | THERMOMETERS | 8/23/2013 |

a)Corrected.b)Corrected.

**WILL ROGERS ELEMENTARY**

**920 N MIRROR ST**

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|---|---|---|---|---|---|---|---|
| HF653 | EHF21 | H10DAY | MANUAL WARE WASHING | | 8/27/2013 | 3 | HL1B |

Sanitizing solution found over 400 ppm at three bay sink. Label indicates 200-400 is appropriate.

# Food Establishment Public Inspection Report

**From 8/22/13 thru 8/28/13**

**ESTABLISHMENT**

**YELLOW CITY STREET FOOD**
**909 S MADISON ST**

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|---|---|---|---|---|---|---|---|
| HF2380 | | | | | 8/27/2013 | 0 | HFOL |

# Food Establishment Public Inspection Report

**From 8/22/13 thru 8/28/13**

**ESTABLISHMENT**

**YOUNG SUSHI ROCKS**
**202 SW 10TH AVE**

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|---|---|---|---|---|---|---|---|
| HF1985 | EHF18 | H10DAY | INSECT CONTAMINATION | | 8/23/2013 | 9 | HL1B |
| | | | Several roaches found in a glue trap on top of cooler in the kitchen. A LICENSED pest control applicator must treat the building within ten days. | | | | |
| | EHF25 | COS | FOOD CONTACT SURFACES | | 8/23/2013 | | |
| | | | A)Silverware container had food debris. B)Glasses stored on a metal table with no place for water to drain away. | | | | |
| | EHF17 | COS | HAND WASH WITH SOAP/TOWELS | | 8/23/2013 | | |
| | | | No paper towels at handsink. | | | | |