Food Establishment Public Inspection Report

From 8/8/13 thru 8/14/13

ESTABLISHMENT

ABC LEARNING CENTER I

5901 HILLSIDE RD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFD30					8/12/2013	0	HL1B

Food Establishment Public Inspection Report

From 8/8/13 thru 8/14/13

ESTABLISHMENT

AFFILIATED FOODS
1401 FARMERS AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFR26	EHF28	COS	ALL OTHER VIOLATIONS		8/13/2013	6	HL1B
			a)Clean racks in the wet room frequently enough to prevent mold growth. b)Do not store food product or single service items on the floor. Must be 6" off the ground.				
	EHF20	COS	TOXIC ITEMS		8/13/2013		
			a)Do not store sanitizer with food (vegpack). b)Label all chemicals/pesticides.				
	EHF23	COS	SEWAGE/WASTEWATER		8/13/2013		
			Clean out caps are needed on open sewer lines.				

Food Establishment Public Inspection Report

From 8/8/13 thru 8/14/13

ESTABLISHMENT

AMARILLO FAMILY YMCA MIDTOWN

609 S CAROLINA ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFK126					8/8/2013	0	H PREOPEN

BED BATH AND BEYOND #352

3000 S SONCY RD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1142					8/14/2013	0	HL1B

Food Establishment Public Inspection Report

From 8/8/13 thru 8/14/13

ESTABLISHMENT

BEN E KEITH FOODS
2300 N LAKESIDE ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1405					8/14/2013	0	HL1B

BODEGAS
709 S POLK ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1196	EHF11	COS	PROPER HANDLING RTE		8/14/2013	7	HL1B

Ice used as food for drinks must be separated from cooling devices.

	EHF17	COS	HAND WASH WITH SOAP/TOWELS		8/14/2013		

No towels at handwashing sinks at bar.

Food Establishment Public Inspection Report

From 8/8/13 thru 8/14/13

ESTABLISHMENT

BRAUMS ICE CREAM #186

1101 23RD ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFC101	EHF25	COS	FOOD CONTACT SURFACES		8/8/2013	3	HL1B

a)Shake blender needed to be cleaned. b)Ice machine needed to be cleaned. c)Milk nozzle should be 1 inch and cut at 45 degrees.

BUCKHORN FAMILY RESTAURANT

7000 E INTERSTATE 40

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF801	EHF28	H90 DAY	ALL OTHER VIOLATIONS		8/8/2013	0	HFOL

Repair or replace microwave, handle missing. b)Corrected. c)Ceiling tiles are on order. Must be replaced by next inspection. d)Corrected.

	EHF25	IN	FOOD CONTACT SURFACES		8/8/2013		

a)Corrected. b)Corrected. c)Corrected. d)Corrected. e)Corrected.

Food Establishment Public Inspection Report

From 8/8/13 thru 8/14/13

ESTABLISHMENT

BURGER KING #13483
4900 S COULTER ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF62	EHF25	COS	FOOD CONTACT SURFACES		8/14/2013	7	HL1B
			A)Soda nozzles dirty. B)Ice scoop holder dirty.				
	EHF07	COS	ADEQUATE HAND WASHING		8/14/2013		
			A)Employee did not change gloves or wash hands after pulling up pants.				
	EHF03	IN	HOT HOLDING		8/14/2013		
			A)Sausage holding at 160 degrees. B)Eggs holding at 170 degrees.				

Food Establishment Public Inspection Report

From 8/8/13 thru 8/14/13

ESTABLISHMENT

CAFE CALIFORNIA BAR AND GRILL

3205 E INTERSTATE 40

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2150	EHF18	IN	INSECT CONTAMINATION		8/13/2013	0	HFOL

Corrected from previous inspection.

CANYON KETTLE CORN

5000 S COULTER ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT4167	EHF18	IN	INSECT CONTAMINATION		8/10/2013	0	HL1B FOOD

Screens are being used.

Food Establishment Public Inspection Report

From 8/8/13 thru 8/14/13

ESTABLISHMENT

CANYONVIEW ESTATES RETIREMENT

7404 WALLACE BLVD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1968	EHF02	IN	COLD HOLDING		8/12/2013	3	HL1B

A)Ham holding at 39 degrees.

	EHF17	COS	HAND WASH WITH SOAP/TOWELS		8/12/2013		

A)Hand sink found without any paper towels.

Food Establishment Public Inspection Report

From 8/8/13 thru 8/14/13

ESTABLISHMENT

CARINOS ITALIAN
8400 W INTERSTATE 40

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1041	EHF02	COS	COLD HOLDING		8/12/2013	12	HL1B
			A)Chicken holding at 49 degrees. Rapidly cooled to 41 degrees.				
	EHF03	IN	HOT HOLDING		8/12/2013		
			A)Chili holding at 160 degrees.				
	EHF08	COS	GOOD HYGIENIC PRACTICES		8/12/2013		
			A)Hand sink found with dishes in it. Hand sinks are for hand washing only.				
	EHF24	COS	THERMOMETERS		8/12/2013		
			A)Two coolers found without thermometers.				
	EHF28	H90 DAY	ALL OTHER VIOLATIONS		8/12/2013		
			A)Replace missing tiles in kitchen by grills.				

Food Establishment Public Inspection Report

From 8/8/13 thru 8/14/13

ESTABLISHMENT

CHICKEN EXPRESS

3514 E INTERSTATE 40

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2182	EHF28	IN	ALL OTHER VIOLATIONS		8/9/2013	0	HFOL

Grease container area cleaned and lid is closed.

CHILIS GRILL & BAR

5016 S COULTER ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1456	EHF21	IN	MANUAL WARE WASHING		8/13/2013	0	HFOL

Corrected.

Food Establishment Public Inspection Report

From 8/8/13 thru 8/14/13

ESTABLISHMENT

CHOP CHOP JAPANESE STEAKHOUSE

3300 S COULTER ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1476	EHF25	COS	FOOD CONTACT SURFACES		8/12/2013	3	HL1B
			Remove cardboard from inside cooler. It is not smooth and easily cleanable.				
	EHF02	IN	COLD HOLDING		8/12/2013		
			Raw chicken holding at 39°. b)Raw beef holding at 40°F.				
	EHF28	H90 DAY	ALL OTHER VIOLATIONS		8/12/2013		
			Fix lightshield in dishroom. b)Clean air vents above tea station. 1 correction from last.				

Food Establishment Public Inspection Report

From 8/8/13 thru 8/14/13

ESTABLISHMENT

COYOTE CORNER
8800 S SONCY RD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFR38	EHF28	COS	ALL OTHER VIOLATIONS		8/8/2013	0	HL1B
			Dust on blower covers. b)Back door seal broken. c)Gasket dirty on upright freezer.				
	EHF14	IN	WATER SUPPLY		8/8/2013		
			Water records from well check are good.				

Food Establishment Public Inspection Report

From 8/8/13 thru 8/14/13

ESTABLISHMENT

CRAIG METHODIST RETIREMENT

5500 SW 9TH AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF447	EHF10	COS	SOUND CONDITION		8/8/2013	7	HL1B

Dented cans found in dry storage.

	EHF25	COS	FOOD CONTACT SURFACES		8/8/2013		

Food debris found on spoon stored with clean dishes.

Food Establishment Public Inspection Report

From 8/8/13 thru 8/14/13

ESTABLISHMENT

CRAVE FACTORY LLC THE
7535 CANYON DR

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2261	EHF10	COS	SOUND CONDITION		8/12/2013	8	HL1B

Broken eggs found in trays in refrigerator, remove broken and cracked eggs.

	EHF13	COS	HACCP PLAN/TIME		8/12/2013		

Prepared meals kept in front counter must be date marked if kept for more than 24 hours.

Food Establishment Public Inspection Report

From 8/8/13 thru 8/14/13

ESTABLISHMENT

D & L DISCOUNT
1409 S GRAND ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2247	EHF09	COS	APPROVED SOURCE/LABELING		8/8/2013	8	HFOL
			A)Pork egg rolls sitting on counter out of temp control and made at home. No food can be make at home and sold to the public. All food was discarded.				
	EHF08	COS	GOOD HYGIENIC PRACTICES		8/8/2013		
			A)A bed was found in the back room. The bed must be removed.				
	EHF25	IN	FOOD CONTACT SURFACES		8/8/2013		
			A)Corrected.				
	EHF28	IN	ALL OTHER VIOLATIONS		8/8/2013		
			A)Corrected.				

Food Establishment Public Inspection Report

From 8/8/13 thru 8/14/13

ESTABLISHMENT

DINING BY DESIGN
5060 HELIUM RD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFR41	EHF22	H45 DAY	MANAGER KNOWLEDGE/CERTIFIED		8/14/2013	3	HL1B

Certified food mgr required for establishment. National or state certified-information provided to operator. Local food mgr course available 2nd Wednesday of each month at 821 S Johnson class begins at 8:30 am. Required by 10/1/13.

	EHF14	IN	WATER SUPPLY		8/14/2013		

Private water well. Monthly water samples required-test results available at time of inspection.

Food Establishment Public Inspection Report

From 8/8/13 thru 8/14/13

ESTABLISHMENT

DJS BURGERS
2309 SW 3RD AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1525	EHF23	IN	SEWAGE/WASTEWATER		8/12/2013	0	HFOL
			Corrected from previous inspection.				
	EHF28	IN	ALL OTHER VIOLATIONS		8/12/2013		
			Corrected from previous inspection.				
	EHF18	IN	INSECT CONTAMINATION		8/12/2013		
			Corrected from previous inspection.				

Food Establishment Public Inspection Report

From 8/8/13 thru 8/14/13

ESTABLISHMENT

DOMINOS PIZZA
5914 HILLSIDE RD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2198	EHF28	COS	ALL OTHER VIOLATIONS		8/12/2013	4	HL1B
			Boxes of cheese on floor in walkin.				
	EHF13	COS	HACCP PLAN/TIME		8/12/2013		
			Product in dispensing bottles not dated properly.				

Food Establishment Public Inspection Report

From 8/8/13 thru 8/14/13

ESTABLISHMENT

EDDIES NAPOLIS ITALIAN RESTAUR

700 S TAYLOR ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2258	EHF22	H10DAY	MANAGER KNOWLEDGE/CERTIFIED		8/14/2013	6	HL1B
			Food manager certificate needed.				
	EHF25	COS	FOOD CONTACT SURFACES		8/14/2013		
			Food debris found in container holding coffee spoons.				
	EHF28	H10DAY	ALL OTHER VIOLATIONS		8/14/2013		
			Condensation leak in walk in cooler. b)Blower covers in walk in cooler need to be cleaned.				

Food Establishment Public Inspection Report

From 8/8/13 thru 8/14/13

ESTABLISHMENT

EL BRACERO
2116 S GRAND ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1183	EHF28	COS	ALL OTHER VIOLATIONS		8/12/2013	20	HL1B
			a)Do not store raw eggs on top of prepared food product. b)A sign is needed on the handwash sink.				
	EHF21	COS	MANUAL WARE WASHING		8/12/2013		
			a)0 ppm bleach registered in wipedown bucket in kitchen. Must be at least 100 ppm.				
	EHF11	COS	PROPER HANDLING RTE		8/12/2013		
			a)Handle of the scoop down in the ice in ice machine. b)Handle of the scoop down in chip bin.				
	EHF13	COS	HACCP PLAN/TIME		8/12/2013		
			a)Food items without date mark in the cooler.				
	EHF08	COS	GOOD HYGIENIC PRACTICES		8/12/2013		
			a)Food employee dumped wipedown water in the handsink.				

Food Establishment Public Inspection Report

From 8/8/13 thru 8/14/13

ESTABLISHMENT

EL BRACERO

HF1183	EHF03	COS	HOT HOLDING	8/12/2013	20	HL1B

a)Rice on the hot hold was at 100F. Must be 135F or above.

EL TIGRE

6817 WOLFLIN AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFM436					8/12/2013	0	H PREOPEN

Food Establishment Public Inspection Report

From 8/8/13 thru 8/14/13

ESTABLISHMENT

ELIZABETH J BIVINS CULINARY

6700 KILLGORE DR

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1380	EHF28	COS	ALL OTHER VIOLATIONS		8/8/2013	3	HL1B

A)Dust on wall needed to be cleaned off by air vent. B)Dust needed to be cleaned off of fan shroud.

	EHF25	COS	FOOD CONTACT SURFACES		8/8/2013		

Sticker/tape residue needed to be cleaned from clean dishes.

Food Establishment Public Inspection Report

From 8/8/13 thru 8/14/13

ESTABLISHMENT

EMMANUELS MEXICAN RESTAURANT

2515 S GRAND ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2340	EHF24	COS	THERMOMETERS		8/12/2013	6	HL1B
			No thermometer in reach-in refrigerator.				
	EHF17	COS	HAND WASH WITH SOAP/TOWELS		8/12/2013		
			No paper towels at handsink in kitchen.				
	EHF28	COS	ALL OTHER VIOLATIONS		8/12/2013		
			Food stored uncovered in reach-in refrigerator.				

Food Establishment Public Inspection Report

From 8/8/13 thru 8/14/13

ESTABLISHMENT

FAMILY DOLLAR STORES #3326

4400 S WASHINGTON ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF985	EHF10	COS	SOUND CONDITION		8/9/2013	4	HL1B

a)Dented and bulging cans on shelf. b)Cracked and broken eggs in cooler.

Food Establishment Public Inspection Report

From 8/8/13 thru 8/14/13

ESTABLISHMENT

FAMOUS DAVES
8518 W INTERSTATE 40

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1837	EHF02	IN	COLD HOLDING		8/12/2013	10	HL1B
			A)Sausage holding at 39 degrees.				
	EHF03	IN	HOT HOLDING		8/12/2013		
			A)Ribs holding at 165 degrees. B)Brisket holding at 170 degrees.				
	EHF08	COS	GOOD HYGIENIC PRACTICES		8/12/2013		
			A)Sanitizer bucket found in hand sink, hand sinks are for hand washing only.				
	EHF21	COS	MANUAL WARE WASHING		8/12/2013		
			A)Dish machine found not sanitizing, repair company said dish racks are too small to keep final rinse constantly on. Correct racks must be purchased.				
	EHF25	COS	FOOD CONTACT SURFACES		8/12/2013		
			A)Bar gun found moldy, must be washed, rinsed, and sanitized daily. B)Tea nozzles found dirty, must be cleaned daily.				

Food Establishment Public Inspection Report

From 8/8/13 thru 8/14/13

ESTABLISHMENT

FAMOUS DAVES

HF1837	EHF28	H90 DAY	ALL OTHER VIOLATIONS	8/12/2013	10	HL1B

A)Replace light in freezer.

FOOTPRINTS DAYSCHOOL

4333 SW 51ST AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFD9					8/14/2013	0	HL1B

Food Establishment Public Inspection Report

From 8/8/13 thru 8/14/13

ESTABLISHMENT

FRIENDSHIP RANCH
1108 24TH ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFC136					8/8/2013	0	HL1B

FRUTI GLEZ
4511 E AMARILLO BLVD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2397	EHF28	H90 DAY	ALL OTHER VIOLATIONS		8/14/2013	0	HL1B

Light shields needed above serving window.

Food Establishment Public Inspection Report

From 8/8/13 thru 8/14/13

ESTABLISHMENT

GEORGIA MANOR NURSING HOME

2611 SW 46TH AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1898	EHF28	COS	ALL OTHER VIOLATIONS		8/14/2013	3	HL1B
			English/Spanish handwashing sign needed.				
	EHF25	COS	FOOD CONTACT SURFACES		8/14/2013		
			Ice scoop stored where it was impossible to use it without touching the part that comes into contact with the ice. b)Tea nozzle needed to be cleaned.				

Food Establishment Public Inspection Report

From 8/8/13 thru 8/14/13

ESTABLISHMENT

GO BURGER
4500 S WASHINGTON ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1978	EHF20	COS	TOXIC ITEMS		8/14/2013	3	HL1B

Chemicals stored above food product.

	EHF28	IN	ALL OTHER VIOLATIONS		8/14/2013		

1 correction from previous inspection.

GOOD & HEALTHY CAFE
1901 MEDI PARK DR

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2440	EHF28	IN	ALL OTHER VIOLATIONS		8/9/2013	0	HFOL

Ok to open.

Food Establishment Public Inspection Report

From 8/8/13 thru 8/14/13

ESTABLISHMENT

GRAND DISCOUNT
1619 N GRAND ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1071	EHF28	COS	ALL OTHER VIOLATIONS		8/9/2013	3	HL1B
			Protective panel missing from ice machine must be replaced.				
	EHF25	COS	FOOD CONTACT SURFACES		8/9/2013		
			Mold growth found on soda nozzles. Must be cleaned every 24 hrs. B) Lids to drinks stored on soiled paper towels. Must store on easily cleanable surface, not paper towels.				

Food Establishment Public Inspection Report

From 8/8/13 thru 8/14/13

ESTABLISHMENT

HUMMERS
2600 PARAMOUNT BLVD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF721	EHF25	COS	FOOD CONTACT SURFACES		8/12/2013	11	HL1B
			a)Clean out inside of N ice machine.				
	EHF02	COS	COLD HOLDING		8/12/2013		
			a)Sandwich meat in the table top cooler was 50F. b)Sliced tomatoes in tabletop cooler was 50F. These are repeat violations and a $50 reinspection fee is being charged.				
	EHF15	H10DAY	EQUIPMENT ADEQUATE		8/12/2013		
			a)Walk in cooler is 48F with food inside at 48F. Repair to 41F or below.				
	EHF28	COS	ALL OTHER VIOLATIONS		8/12/2013		
			a)Clean drip on lights. b)Clean fan in the kitchen. c)A handwash sign is needed at each handsink to note use.				

Food Establishment Public Inspection Report

From 8/8/13 thru 8/14/13

ESTABLISHMENT

ICHIBAN RESTAURANT
3309 WIMBERLY RD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2153	EHF19	COS	RODENTS/ANIMALS/OPENINGS		8/8/2013	3	HL1B

Replace door sweep on back door to keep pests out.

INTERNATIONAL HOUSE OF PRAYER
4101 LINE AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT4177					8/11/2013	0	HL1B FOOD

Food Establishment Public Inspection Report

From 8/8/13 thru 8/14/13

ESTABLISHMENT

JACKSON SQ FOUNTAIN & GRILL

400 SW 14TH AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF194	EHF09	COS	APPROVED SOURCE/LABELING		8/9/2013	4	HL1B

Bulk containers were not labeled.

Food Establishment Public Inspection Report

From 8/8/13 thru 8/14/13

ESTABLISHMENT

JASONS DELI
7406 SW 34TH AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF69	EHF03	COS	HOT HOLDING		8/8/2013	14	HL1B
			A)Corned beef holding at 121 degrees, must maintain 135 or above at all times.				
	EHF21	COS	MANUAL WARE WASHING		8/8/2013		
			A)Dish machine not sanitizing, fixed before end of inspection.				
	EHF22	H10DAY	MANAGER KNOWLEDGE/CERTIFIED		8/8/2013		
			A)Food manager card needed by end of day. Cost is $40 with ServSafe certificate available.				
	EHF23	COS	SEWAGE/WASTEWATER		8/8/2013		
			A)Freezer had a large condensation leak which was completly covering a box of food. Repair company was onsite before end of inspection.				

Food Establishment Public Inspection Report

From 8/8/13 thru 8/14/13

ESTABLISHMENT

JNB QUICKI SHOP 2
4809 RIVER RD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF287	EHF28	COS	ALL OTHER VIOLATIONS		8/12/2013	0	HL1B

1 correction from previous. B) Syrup accumulation on counter around and under soda machines.

LAO MARKET
5813 E AMARILLO BLVD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF843	EHF16	H10DAY	HAND WASH FACILITIES ADEQUATE		8/8/2013	3	HFOL

Repeat Violation Hand sink has been removed from prep area in back room. Must install a hand sink. To be corrected within 10 days.

Food Establishment Public Inspection Report

From 8/8/13 thru 8/14/13

ESTABLISHMENT

LIL DADZ LOUNGE

4001 E INTERSTATE 40

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2100					8/13/2013	0	HL1B

Food Establishment Public Inspection Report

From 8/8/13 thru 8/14/13

ESTABLISHMENT

LONG JOHN SILVERS
1600 ROSS ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1681	EHF28	H10DAY	ALL OTHER VIOLATIONS		8/14/2013	21	HL1B
			Syrup leak-bag in box in cabinet.Clean spills promptly.Ceiling panel missing. Ceiling panel hole over 3 baysink needs patched. Filters must be in venthood.Clean:burger grillers, walkin shelves. broken plastic food tub. Don't use broken plastic equip.				
	EHF17	COS	HAND WASH WITH SOAP/TOWELS		8/14/2013		
			One handsink with no paper towels. Ensure all handsinks have paper towels.				
	EHF10	COS	SOUND CONDITION		8/14/2013		
			Dented cans on shelf in dry storage. Dented cans are not allowed and must be stored away from good cans and marked "Dented Do Not Use".				
	EHF20	COS	TOXIC ITEMS		8/14/2013		
			Printer toner stored above foods in dry storage. Toner is toxic. Store all toxic material away from foods.				
	EHF24	COS	THERMOMETERS		8/14/2013		
			No thermometer in make reach in freezer. All cold hold units must have a thermometer placed in the warmest part of the unit and should be checked every 4 hours. Do not hide thermometers in back below foods.				

Food Establishment Public Inspection Report

From 8/8/13 thru 8/14/13

ESTABLISHMENT

LONG JOHN SILVERS

HF1681	EHF25	H10DAY	FOOD CONTACT SURFACES	8/14/2013	21	HL1B

Insulation from hot hold unit has open areas exposing insulation to foods in hot hold. Repair to eliminate all openings in hot hold heat lamp area. Plastic spoon holder dirty. Spoons found not clean.

Food Establishment Public Inspection Report

From 8/8/13 thru 8/14/13

ESTABLISHMENT

MULLIGANS SPORTS PUB
2511 PARAMOUNT BLVD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1382	EHF25	COS	FOOD CONTACT SURFACES		8/8/2013	10	HL1B
			a)Clean out bin that holds flour mix. b)Clean mold from ice machine. c)Clean ice scoop holder.				
	EHF13	COS	HACCP PLAN/TIME		8/8/2013		
			a)Cheese sauce in refrigerator with no date mark. b)Chicken in refrigerator with no date mark.				
	EHF18	COS	INSECT CONTAMINATION		8/8/2013		
			a)Flies in kitchen. Implement a way to control flies.				
	EHF28	COS	ALL OTHER VIOLATIONS		8/8/2013		
			a)English and Spanish handwash signs needed in restroom.				

Food Establishment Public Inspection Report

From 8/8/13 thru 8/14/13

ESTABLISHMENT

NORDIC GALLEY BAKERI
7402 SW 34TH AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2236	EHF28	COS	ALL OTHER VIOLATIONS		8/8/2013	4	HL1B
			A)All employees working with food must wear a hair restraint. B)Cover coffee filters. C)Do not reuse #10 cans. D)Clean blower covers.				
	EHF08	COS	GOOD HYGIENIC PRACTICES		8/8/2013		
			A)Employee drink found without a lid or a straw.				

Food Establishment Public Inspection Report

From 8/8/13 thru 8/14/13

ESTABLISHMENT

OASIS
4200 S COULTER ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFM431	EHF02	COS	COLD HOLDING		8/8/2013	12	HL1B
			Cream sitting on counter at 70°, must remain at 41° or below at all times. Discarded.				
	EHF14	COS	WATER SUPPLY		8/8/2013		
			No water upon inspection. Fixed before end.				
	EHF19	COS	RODENTS/ANIMALS/OPENINGS		8/8/2013		
			All windows and doors left open. All must remain shut at all times.				

Food Establishment Public Inspection Report

From 8/8/13 thru 8/14/13

ESTABLISHMENT

PAK A SAK #13
2708 SW 58TH AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1692	EHF22	IN	MANAGER KNOWLEDGE/CERTIFIED		8/12/2013	15	HL1B
			Corrected.				
	EHF25	COS	FOOD CONTACT SURFACES		8/12/2013		
			Ice scoops may not be stored on a cardboard. Cardboard cannot be cleaned and sanitized. b)Clean customer microwave.				
	EHF13	COS	HACCP PLAN/TIME		8/12/2013		
			Some open, potentially hazardous items in the walk in cooler were not date marked.				
	EHF11	COS	PROPER HANDLING RTE		8/12/2013		
			There must be lids on the self service tea.				
	EHF08	COS	GOOD HYGIENIC PRACTICES		8/12/2013		
			Dirty pans in the back handsink. b)Dirty scouring pad in the handsink by the 3 compartment sink. These are repeat violations. If found again, a $50 reinspection fee will be charged.				

Food Establishment Public Inspection Report

From 8/8/13 thru 8/14/13

ESTABLISHMENT

PAK A SAK #13

HF1692	EHF28	COS	ALL OTHER VIOLATIONS	8/12/2013	15	HL1B

a)Paper towels in back room stored on the floor. Keep 6" up. b)A handwashing sign is needed at all handsinks to indicated use.

Food Establishment Public Inspection Report

From 8/8/13 thru 8/14/13

ESTABLISHMENT

PEPITOS MEXICAN RESTAURANTE

3333 S COULTER ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2112	EHF25	COS	FOOD CONTACT SURFACES		8/13/2013	14	HL1B
			A)Bar cooler found sticky and unclean.				
	EHF02	IN	COLD HOLDING		8/13/2013		
			A)Raw chicken holding at 40 degrees.				
	EHF03	IN	HOT HOLDING		8/13/2013		
			A)Taco meat holding at 160 degrees. B)Beans holding at 170 degrees.				
	EHF10	COS	SOUND CONDITION		8/13/2013		
			A)Ice cream mix found moldy and stored open in a small cooler at the bar. All open products were discarded.				
	EHF12	COS	CROSS CONTAMINATION		8/13/2013		
			A)Ice scoop handle found burried in ice at bar. Store handle part up. B)Ice scoop stored on soda grill, unsanitary. Store in ice with handle part up.				

Food Establishment Public Inspection Report

From 8/8/13 thru 8/14/13

ESTABLISHMENT

PEPITOS MEXICAN RESTAURANTE

HF2112	EHF20	COS	TOXIC ITEMS	8/13/2013	14	HL1B

A)Chemicals found without any labels. B)Bleach wipe down solution found well over 200ppm. Must be 100ppm for wipe down.

PILOT TRAVEL CENTER #723

9601 E INTERSTATE 40

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1971	EHF25	COS	FOOD CONTACT SURFACES		8/9/2013	9	HL1B

Food splatter found on ceiling of microwave. Must be cleaned every 24 hrs. b)Tea urn left uncovered.

	EHF13	COS	HACCP PLAN/TIME		8/9/2013	

Burgers not marked with time which is four hours past the point in time when items were taken out of temperature control. Items discarded.

	EHF03	COS	HOT HOLDING		8/9/2013	

Corn dogs in hot hold at 120 F degrees. Rapidly reheated. B)Hot dogs found at 155 F degrees. IN.

Food Establishment Public Inspection Report

From 8/8/13 thru 8/14/13

ESTABLISHMENT

PIZZA HUT

1820 S GRAND ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF360	EHF25	H10DAY	FOOD CONTACT SURFACES		8/13/2013	3	HL1B

Ice machine needs to be cleaned inside and out. b)Following items need to be cleaned: clean dish racks, ice bucket, bottoms of all prep tables, utensil containers.

	EHF28	H10DAY	ALL OTHER VIOLATIONS		8/13/2013		

End caps needed-several light tubes.Hole in ceiling access panel.Clean:walkin cooler/freezer door handles,gaskets,blower covers, shelves, walkin refrig walls, control box, venthood, basket rack back & roller racks. Paint peeling on ceiling needs removed.

3404 NE 24TH AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2330	EHF25	IN	FOOD CONTACT SURFACES		8/12/2013	0	HFOL

Corrected.

Food Establishment Public Inspection Report

From 8/8/13 thru 8/14/13

ESTABLISHMENT

PONY EXPRESS BURRITOS

2808 4TH AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFC323	EHF28	IN	ALL OTHER VIOLATIONS		8/8/2013	8	HL1B
			1 correction from previous inspection.				
	EHF07	COS	ADEQUATE HAND WASHING		8/8/2013		
			Employees not washing hands after touching cap, hair and face.				
	EHF11	COS	PROPER HANDLING RTE		8/8/2013		
			Employee cutting tomatoes with bare hand, must prevent bare hand contact with ready to eat food.				

Food Establishment Public Inspection Report

From 8/8/13 thru 8/14/13

ESTABLISHMENT

POPEYES
7200 BELL ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF943	EHF11	COS	PROPER HANDLING RTE		8/12/2013	10	HL1B
			Ice scoop handle laying in ice, store with handle up.				
	EHF25	COS	FOOD CONTACT SURFACES		8/12/2013		
			Ice scoop laying on grill under soda nozzles, store on a clean dry surface ar standing in ice with handle up.				
	EHF28	H90 DAY	ALL OTHER VIOLATIONS		8/12/2013		
			a)Gasket on freezer door needs to be replaced. b)Plastic coating pealing off lights in warming shelf.				
	EHF18	H10DAY	INSECT CONTAMINATION		8/12/2013		
			Several flies in restaurant.				

Food Establishment Public Inspection Report

From 8/8/13 thru 8/14/13

ESTABLISHMENT

POTTER HOUSE

6800 PLUM CREEK DR

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF209	EHF25	COS	FOOD CONTACT SURFACES		8/12/2013	6	HL1B

Inside of microwave needed to be cleaned out.

	EHF23	COS	SEWAGE/WASTEWATER		8/12/2013		

Standing water in reach in cooler.

REGAL UA AMARILLO STAR 14

8275 W AMARILLO BLVD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF964	EHF23	IN	SEWAGE/WASTEWATER		8/13/2013	0	HFOL

Corrected.

Food Establishment Public Inspection Report

From 8/8/13 thru 8/14/13

ESTABLISHMENT

REGION 16 CLEVELAND HEADSTART

1601 S CLEVELAND ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFD6	EHF25	COS	FOOD CONTACT SURFACES		8/14/2013	6	HL1B
			Inside ice machine needs to be cleaned and sanitized. Pink mold observed in ice machine.				
	EHF16	COS	HAND WASH FACILITIES ADEQUATE		8/14/2013		
			Hand wash sink is not reaching 100 degrees F. Sink producing 82 degree water. Repair as needed.				

Food Establishment Public Inspection Report

From 8/8/13 thru 8/14/13

ESTABLISHMENT

RESTAURANTE LOS HERMANOS RAMIR

5009 E AMARILLO BLVD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF3	EHF14	H10DAY	WATER SUPPLY		8/8/2013	7	HL1B
			Backflow prevention device needed on hose on outside of building. To be corrected within 10 days.				
	EHF23	H 2 HOUR	SEWAGE/WASTEWATER		8/8/2013		
			Wastewater overflowing from grease trap outside of restaurant. b)Cleanout caps missing from sewer line. c)Drain pipe from handsink disconnected from drainline.				
	EHF28	H10DAY	ALL OTHER VIOLATIONS		8/8/2013		
			Filters missing from venthood. Must replace filters.				
HF3	EHF23	H24 HOUR	SEWAGE/WASTEWATER		8/8/2013	3	HM3
			Establishment must close due to overflowing grease trap and open sewer line outside of restaurant. You cannot open until we have inspected the facility and verified that the grease trap and plumbing issues have been corrected.				

Food Establishment Public Inspection Report

From 8/8/13 thru 8/14/13

ESTABLISHMENT

RESTAURANTE LOS HERMANOS RAMIR

HF3	EHF23	H 3 DAYS	SEWAGE/WASTEWATER	8/9/2013	3	HFOL

Grease trap has been pumped. Ok to open. B)Sewer line not capped. Must cap sewer line. To be corrected within 3 days.

HF3	EHF23	IN	SEWAGE/WASTEWATER	8/8/2013	0	HM4

Corrected. Clear to open.

Food Establishment Public Inspection Report

From 8/8/13 thru 8/14/13

ESTABLISHMENT

SABAIDEE
2313 S GEORGIA ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1812	EHF23	IN	SEWAGE/WASTEWATER		8/14/2013	0	HFOL
			Corrected.				
	EHF15	IN	EQUIPMENT ADEQUATE		8/14/2013		
			Corrected.				
	EHF18	IN	INSECT CONTAMINATION		8/14/2013		
			Corrected.				

Food Establishment Public Inspection Report

From 8/8/13 thru 8/14/13

ESTABLISHMENT

SALTGRASS STEAKHOUSE
8300 W INTERSTATE 40

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1910	EHF21	IN	MANUAL WARE WASHING		8/13/2013	0	HFOL

Corrected.

SAMURAI
1800 S WESTERN ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2358	EHF28	IN	ALL OTHER VIOLATIONS		8/12/2013	0	HFOL

Corrected from previous inspection.

Food Establishment Public Inspection Report

From 8/8/13 thru 8/14/13

ESTABLISHMENT

SINALOA HOT-DOGS & MEXICAN FD

1010 E AMARILLO BLVD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2423	EHF28	H90 DAY	ALL OTHER VIOLATIONS		8/8/2013	3	HFOL
			A)Drain boards corrected. B)Splash shield for hand sink will be welded on today. C)Self closure for food establishment still need to be put on, correct by next inspection.				
	EHF27	IN	ESTABLISHMENT PERMIT		8/8/2013		
			A)Establishment permit has not been mailed by Environmental Health yet.				
	EHF22	H10DAY	MANAGER KNOWLEDGE/CERTIFIED		8/8/2013		
			A)Food manager card must be obtained by 8-16-13. Class is 8-14-13 with test following 8-16-13. Cost is $40. Class starts at 8am at 821 S. Johnson				
	EHF24	IN	THERMOMETERS		8/8/2013		
			A)Corrected.				

Food Establishment Public Inspection Report

From 8/8/13 thru 8/14/13

ESTABLISHMENT

SMOKEY JOES
2903 SW 6TH AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1779	EHF25	COS	FOOD CONTACT SURFACES		8/14/2013	3	HL1B

Container holding silverware have food debris in the bottom. b)Inside of ice machine needed to be cleaned.

SONIC DRIVE IN
101 TASCOSA RD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF261	EHF25	IN	FOOD CONTACT SURFACES		8/13/2013	0	HFOL

A,C,D corrected from previous inspection.

Food Establishment Public Inspection Report

From 8/8/13 thru 8/14/13

ESTABLISHMENT

ST LAURENCE CHURCH
2300 N SPRING ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT4169	EHF21	COS	MANUAL WARE WASHING		8/10/2013	3	HL1B FOOD
			Sanitizer too strong.				
HFT4170	EHF14	H 2 HOUR	WATER SUPPLY		8/10/2013	4	HL1B FOOD
			Food grade hose needed for water.				
HFT4171	EHF02	COS	COLD HOLDING		8/10/2013	5	HL1B FOOD
			Hold cut tomatoes in mechanical refrigerator until event.				

Food Establishment Public Inspection Report

From 8/8/13 thru 8/14/13

ESTABLISHMENT

ST LAURENCE CHURCH

HFT4172	EHF21	COS	MANUAL WARE WASHING	8/10/2013	6	HL1B FOOD

Sanitizer too strong.

	EHF25	COS	FOOD CONTACT SURFACES	8/10/2013		

Store to go containers inverted.

HFT4173	EHF02	COS	COLD HOLDING	8/10/2013	5	HL1B FOOD

Tomatoes holding at 57° in cooler. Ham 57° also, both must remain 41° or below at all times. Move food to refrigerator unit until event starts.

HFT4174	EHF02	COS	COLD HOLDING	8/10/2013	5	HL1B FOOD

Sliced melons at 70°F. Must store in refrigerator.

Food Establishment Public Inspection Report

From 8/8/13 thru 8/14/13

ESTABLISHMENT

ST LAURENCE CHURCH

HFT4175	EHF21	COS	MANUAL WARE WASHING	8/10/2013	3	HL1B FOOD

Sanitizer too strong.

Food Establishment Public Inspection Report

From 8/8/13 thru 8/14/13

ESTABLISHMENT

SUBWAY
7701 W INTERSTATE 40

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1695	EHF25	COS	FOOD CONTACT SURFACES		8/12/2013	9	HL1B
			A)Clean dishes found with food debris still on them.				
	EHF28	COS	ALL OTHER VIOLATIONS		8/12/2013		
			A)Replace light in freezer. B)Keep sauce bottles dispensor side up to prevent cross contamination.				
	EHF02	IN	COLD HOLDING		8/12/2013		
			A)Ham holding at 39 degrees.				
	EHF03	IN	HOT HOLDING		8/12/2013		
			A)Meatballs holding at 160 degrees.				
	EHF19	COS	RODENTS/ANIMALS/OPENINGS		8/12/2013		
			A)Keep back door closed.				

Food Establishment Public Inspection Report

From 8/8/13 thru 8/14/13

ESTABLISHMENT

SUBWAY

HF1695	EHF22	COS	MANAGER KNOWLEDGE/CERTIFIED	8/12/2013	9	HL1B

A)Food manager needed within 45 days. Class is 8-14-13 at 8am. Cost is $40.

SUBWAY #25567-216

1412 ROSS ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1205	EHF25	COS	FOOD CONTACT SURFACES		8/14/2013	3	HL1B

Food tubs not cleaned properly. Tubs found with food still attached after cleaning.

Food Establishment Public Inspection Report

From 8/8/13 thru 8/14/13

ESTABLISHMENT

SUNSHINE VALLEY CHILD CARE

4618 RIVER RD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFD22	EHF24	COS	THERMOMETERS		8/14/2013	3	HL1B

Metal stem thermometer not calibrated in kitchen.

Food Establishment Public Inspection Report

From 8/8/13 thru 8/14/13

ESTABLISHMENT

SUPER 8
2107 LAKEVIEW DR

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1184	EHF08	COS	GOOD HYGIENIC PRACTICES		8/8/2013	11	HL1B
			a)The sink used for handwashing is a sink used for ware washing. Designate a sink, not ware washing for a handwashing sink. This is the 4th repeat violation and a $50 reinspection fee is being charged. Pay to office by 5 pm of 08/09/13.				
	EHF09	COS	APPROVED SOURCE/LABELING		8/8/2013		
			a)Bulk cereal dispenser must have common name of product, nutrition label, and list of ingredients.				
	EHF26	COS	POSTING OF ADVISORIES		8/8/2013		
			a)An advisory is needed to inform customers to use a new plate on each visit to the breakfast buffet.				
	EHF28	COS	ALL OTHER VIOLATIONS		8/8/2013		
			a)Handwash sign is needed over handsink. b)Soap and paper towels are not permitted at a ware washing sink. c)Invert spoon so that handles are facing up.				

Food Establishment Public Inspection Report

From 8/8/13 thru 8/14/13

ESTABLISHMENT

SYBIL B HARRINGTON LEARNING CT

2500 DALE ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFD23					8/14/2013	0	HL1B

Food Establishment Public Inspection Report

From 8/8/13 thru 8/14/13

ESTABLISHMENT

TACO VILLA #5
3301 S COULTER ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF397	EHF28	COS	ALL OTHER VIOLATIONS		8/14/2013	8	HL1B
			A)All dishes must be airdried before being stacked.				
	EHF03	IN	HOT HOLDING		8/14/2013		
			A)Eggs holding at 159 degrees. B)Ground beef holding at 190 degrees.				
	EHF02	COS	COLD HOLDING		8/14/2013		
			A)Tomatoes holding at 65 degrees on line, must remain at 41 degrees or below at all times.				
	EHF25	COS	FOOD CONTACT SURFACES		8/14/2013		
			A)Ice scoop stored on a dirty surface. B)Reseal can opener holder.				

Food Establishment Public Inspection Report

From 8/8/13 thru 8/14/13

ESTABLISHMENT

TACOS LA HACIENDA
1021 SW 3RD AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2119	EHF25	COS	FOOD CONTACT SURFACES		8/9/2013	3	HL1B
			Debris from air conditioner found on clean dishes.				
HFM128					8/9/2013	0	HL1B

Food Establishment Public Inspection Report

From 8/8/13 thru 8/14/13

ESTABLISHMENT

TAMMES TENDER TOUCH TOO
1009 S HIGHLAND ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFD64	EHF28	COS	ALL OTHER VIOLATIONS		8/14/2013	0	HL1B

Handwash sink aerator clogged. Remove and clean. b)Clean back side of handles to refrigerators. c)Ensure cleaned dishes do not touch drain pan on dish dry rack.

TAYLOR FOOD MART #2009
2100 S GRAND ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2189	EHF28	COS	ALL OTHER VIOLATIONS		8/12/2013	3	HL1B

a)A handwash sign is needed to indicate that the sink in the front is a handwashing sink.

	EHF20	COS	TOXIC ITEMS		8/12/2013		

a)Automatic quat sanitizer dispenser was dispensing over 400 ppm. Adjust to 200 ppm.

Food Establishment Public Inspection Report

From 8/8/13 thru 8/14/13

ESTABLISHMENT

THAI SPOON
500 N FILLMORE ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF763	EHF17	COS	HAND WASH WITH SOAP/TOWELS		8/9/2013	3	HL1B
			No towels at hand sink in kitchen.				
	EHF28	H10DAY	ALL OTHER VIOLATIONS		8/9/2013		
			A)Several ceiling tiles missing in kitchen. B)Raw eggs stored over ready to eat food in cooler. COS				

TODAY DISCOUNT II
1021 MARTIN RD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1754	EHF25	COS	FOOD CONTACT SURFACES		8/9/2013	3	HL1B
			Ice machine found not clean.				

Food Establishment Public Inspection Report

From 8/8/13 thru 8/14/13

ESTABLISHMENT

TOOMS RESTAURANT
3416 NE 24TH AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2057	EHF08	COS	GOOD HYGIENIC PRACTICES		8/12/2013	4	HL1B

Utensil stored in hand sink between use. Hand sink is for hand washing only.

	EHF28	COS	ALL OTHER VIOLATIONS		8/12/2013		

Bulk spice containers found without label in storage room. B)Reach-in freezer needs to be defrosted.

TOOT N TOTUM #14
1735 S NELSON ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF584					8/8/2013	0	HL1B

Food Establishment Public Inspection Report

From 8/8/13 thru 8/14/13

ESTABLISHMENT

TOOT N TOTUM #25
7201 S WESTERN ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2043	EHF28	COS	ALL OTHER VIOLATIONS		8/14/2013	3	HL1B

a)Food in freezer not covered. COS b)Single use utensils need to have handle up. COS c)Water leaking from under freezer. COS d)Baseboard on wall next to door is missing.

	EHF20	COS	TOXIC ITEMS		8/14/2013		

Unlabeled spray bottle.

TOOT N TOTUM #26
2222 S POLK ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF759	EHF28	COS	ALL OTHER VIOLATIONS		8/14/2013	0	HL1B

Broken plastic tub. Do not use broken plastic equipment. b)Condiment display needs to be cleaned. c)Ice machine filter needs to be cleaned.

Food Establishment Public Inspection Report

From 8/8/13 thru 8/14/13

ESTABLISHMENT

TRIS MARKET PLACE
3505 NE 24TH AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1303	EHF18	IN	INSECT CONTAMINATION		8/8/2013	0	HFOL
			2 corrections.				
	EHF28	H90 DAY	ALL OTHER VIOLATIONS		8/8/2013		
			1 correction. B)Covered trash needed in women's restroom.				
	EHF23	IN	SEWAGE/WASTEWATER		8/8/2013		
			Corrected.				
	EHF24	IN	THERMOMETERS		8/8/2013		
			Corrected.				

Food Establishment Public Inspection Report

From 8/8/13 thru 8/14/13

ESTABLISHMENT

TWICE THE ICE - ICE HOUSE

4400 S WASHINGTON ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1676					8/12/2013	0	HL1B

Food Establishment Public Inspection Report

From 8/8/13 thru 8/14/13

ESTABLISHMENT

UNITED SUPERMARKET #522
4701 S WASHINGTON ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF487	EHF18	COS	INSECT CONTAMINATION		8/8/2013	12	HL1B
			a)Large amount of flies in deli area. Implement a procedure to reduce flies such as spray, etc.				
	EHF28	COS	ALL OTHER VIOLATIONS		8/8/2013		
			a)Repair small hole in the warehouse wall. b)Tape with flies on it above flour. c)Keep handles up and out of dry goods. d)Clean blower covers in meat market. e)A new gasket is needed on meat walk in. f)Clean mold on dairy racks.				
	EHF02	COS	COLD HOLDING		8/8/2013		
			a)Chopped beef sitting out to go in the steamer was at 65F.				
	EHF13	COS	HACCP PLAN/TIME		8/8/2013		
			a)Open pack of hot dogs used to make pre-packaged chili dogs must have a date mark from the time the package was opened.				

Food Establishment Public Inspection Report

From 8/8/13 thru 8/14/13

ESTABLISHMENT

VIVIANS NURSING HOME
508 N TAYLOR ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF239	EHF23	COS	SEWAGE/WASTEWATER		8/9/2013	3	HL1B

Drain on handwashing sink was not draining.

Food Establishment Public Inspection Report

From 8/8/13 thru 8/14/13

ESTABLISHMENT

WAFFLE HOUSE #534
2110 S COULTER ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1295	EHF23	H10DAY	SEWAGE/WASTEWATER		8/13/2013	13	HL1B
			a)Condensation from air vents is dripping onto make line and customers food, must be fixed to where no condensation contaminates the food. b)3 compartment sinks faucet is constantly leaking water. Must be fixed to where water can be shut off.				
	EHF15	H10DAY	EQUIPMENT ADEQUATE		8/13/2013		
			Cooler holding at 50°, must be able to maintain 41° or below at all times. Do not use until fixed. Steam table not holding food at proper temp. Must be able to maintain temperature.				
	EHF17	COS	HAND WASH WITH SOAP/TOWELS		8/13/2013		
			Hand sink found without any paper towels.				
	EHF02	IN	COLD HOLDING		8/13/2013		
			Raw chicken holding at 39°. b)Beef holding at 39°.				
	EHF08	COS	GOOD HYGIENIC PRACTICES		8/13/2013		
			Employee seen using handsink for other purpose other than handwashing.				

Food Establishment Public Inspection Report

From 8/8/13 thru 8/14/13

ESTABLISHMENT

WAL-MART #822 BAKERY
3700 E INTERSTATE 40

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF362	EHF23	IN	SEWAGE/WASTEWATER		8/8/2013	0	HFOL
			A)Corrected.				
	EHF28	H90 DAY	ALL OTHER VIOLATIONS		8/8/2013		
			A)Continue repairs to bakery freezer floor. Must be corrected by next inspection.				

WAL-MART #822 GROCERY
3700 E INTERSTATE 40

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF532	EHF25	IN	FOOD CONTACT SURFACES		8/8/2013	0	HFOL
			A)Corrected.				

Food Establishment Public Inspection Report

From 8/8/13 thru 8/14/13

ESTABLISHMENT

WAL-MART SUPERCENTER #755

4610 S COULTER ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF700	EHF22	IN	MANAGER KNOWLEDGE/CERTIFIED		8/12/2013	0	HFOL

A)Corrected.

	EHF14	IN	WATER SUPPLY		8/12/2013		

A)Corrected.

WONDERLAND PARK

2601 DUMAS DR

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF42	EHF25	COS	FOOD CONTACT SURFACES		8/9/2013	3	HL1B

A)Soda nozzles in funnel cake stand needed to be cleaned. B)Soda nozzles in concession stand #2 needed to be cleaned. C)Container holding to go silverware needed to be cleaned.

Food Establishment Public Inspection Report

From 8/8/13 thru 8/14/13

ESTABLISHMENT

YELLOW CITY STREET FOOD
909 S MADISON ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2380	EHF15	H24 HOUR	EQUIPMENT ADEQUATE		8/13/2013	3	HL1B
			Reach in cooler not holding at proper temperature. Unit must hold at 41 degrees F or less at all times when used for potentially hazardous foods.				
	EHF28	H10DAY	ALL OTHER VIOLATIONS		8/13/2013		
			Prep table needs to be sealed to wall to eliminate gap along wall. b)All employees must wear a hair restraint when working with foods. c)Replace sewer cleanout cap. Metal caps are available.				
HF2380	EHF28	H10DAY	ALL OTHER VIOLATIONS		8/14/2013	0	HFOL
			Prep table needs to be sealed to wall. b)Corrected. c)Replace sewer cleanout.				
	EHF15	IN	EQUIPMENT ADEQUATE		8/14/2013		
			Corrected.				