

Food Establishment Public Inspection Report**From 12/12/13 thru 12/18/13**

ESTABLISHMENT

ABC LEARNING CENTER II**5709 SW 45TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFD8	EHF10	COS	SOUND CONDITION		12/18/2013	7	HL1B
			One seam dented can on shelf in dry storage.				
	EHF25	H10DAY	FOOD CONTACT SURFACES		12/18/2013		
			Oven glass on inside is broken. Do not use oven until repaired. b)Drawers have food crumbs. b)Mixer not clean. c)Sanitized items stored with non sanitized items. d)Splatter on vent hood.				

Food Establishment Public Inspection Report**From 12/12/13 thru 12/18/13****ESTABLISHMENT****AFRICAN MINI MARKET
810 COLUMBINE ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1515	EHF25	COS	FOOD CONTACT SURFACES		12/17/2013	10	HL1B
			Food placed in to-go bags; only use durable food-grade bags for food.				
	EHF28	H90 DAY	ALL OTHER VIOLATIONS		12/17/2013		
			Post the last food establishment inspection report. Post this report until next inspection occurs. *A copy of the newly constructed and remodeled guidelines given at inspection to answer questions about installing a kitchen.				
	EHF09	COS	APPROVED SOURCE/LABELING		12/17/2013		
			Several items without a label. Coffee and ginger powder need labels that state ingredients, quantity and where the products are packaged.				
	EHF17	COS	HAND WASH WITH SOAP/TOWELS		12/17/2013		
			Soap was needed in the restroom. b)Towels were needed in the restroom.				

Food Establishment Public Inspection Report**From 12/12/13 thru 12/18/13****ESTABLISHMENT****AMARILLO CTR FOR SKILLED CARE****6641 W AMARILLO BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2451	EHF17	COS	HAND WASH WITH SOAP/TOWELS		12/12/2013	3	HL1B
			No paper towels at hand washing sink in dish room.				
	EHF28	IN	ALL OTHER VIOLATIONS		12/12/2013		
			1 correction from previous inspection.				

AMERICAS BEST VALUE INN**1801 S LAKESIDE ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1626	EHF22	H30 DAY	MANAGER KNOWLEDGE/CERTIFIED		12/18/2013	3	HL1B
			Food manager card has expired. A full time employee needs to take and pass the food manager class through the city of Amarillo or a \$50 reinspection fee will be implemented. The next class is January 8,2014 at 8am at the Environmental Health Department.				

Food Establishment Public Inspection Report**From 12/12/13 thru 12/18/13**

ESTABLISHMENT**ANDERSON MERCHANTISERS****421 SE 34TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFK71					12/18/2013	0	HL1B

**ARBORS, THE
7000 WOLFLIN AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1261					12/17/2013	0	HL1B

Food Establishment Public Inspection Report

From 12/12/13 thru 12/18/13

ESTABLISHMENT

ARBYS #5726

7222 W INTERSTATE 40

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1564	EHF23	H10DAY	SEWAGE/WASTEWATER		12/18/2013	30	HL1B
			Leak at 3-compartment sink. Repair leak as needed to prevent waste water contamination.				
	EHF22	H10DAY	MANAGER KNOWLEDGE/CERTIFIED		12/18/2013		
			No certified fd manager for this restaurant since Sept. Fd mgr class is the second Wed. of the month. Failure to obtain a city of Amarillo fd mgr card for this restaurant will result in a \$50 reinspection fee. Fd mgr must be a full time employee on site.				
	EHF28	H10DAY	ALL OTHER VIOLATIONS		12/18/2013		
			Replace walkin cooler gasket. Clean walkin cooler blower covers & shelves. Need teset strips. Wall covering not attached to wall-several locations. Corner pieces missing or broken.Repair as needed. 2nd notice this violation.Back door closure				
	EHF25	H10DAY	FOOD CONTACT SURFACES		12/18/2013		
			Clean icemachine, icecream mach dispensing tube, venthood, gaskets, microwave,etc. Oven pans encrustedw/food & grease. Lights over pastry & fry hothold not covered or shatterproof. Slicer used for potentially hazardous foods not cleaned property cleaned.				
	EHF19	H10DAY	RODENTS/ANIMALS/OPENINGS		12/18/2013		
			Gap at bottom of back door. Seal as needed to prevent insects and dust.				

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From 12/12/13 thru 12/18/13

ESTABLISHMENT

ARBYS #5726

HF1564	EHF07	H10DAY	ADEQUATE HAND WASHING	12/18/2013	30	HL1B
			Employees did not wash hands before working with foods.			
	EHF08	H10DAY	GOOD HYGIENIC PRACTICES	12/18/2013		
			Employees clothing and personal items stored on food containers. Store away from foods and equipment.			
	EHF02	H10DAY	COLD HOLDING	12/18/2013		
			Walk in refrigerator found at 54 degrees F. Unit must hold at 41 or less. Unit temperature not recorded at open. Foods out of temperature over 4 hrs. All potentially hazardous foods discarded.			
	EHF03	H10DAY	HOT HOLDING	12/18/2013		
			Hot hold drawer chicken temperature at 128 degrees F. This unit must hold foods hot at 135 degrees F or above.			

Food Establishment Public Inspection Report**From 12/12/13 thru 12/18/13**

ESTABLISHMENT**ASHMORE INN & SUITES II INC****2301 E INTERSTATE 40**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF223	EHF24	COS	THERMOMETERS		12/12/2013	3	HL1B
			Thermometer in cooler broken.				

Food Establishment Public Inspection Report**From 12/12/13 thru 12/18/13****ESTABLISHMENT****BEST WESTERN MEDICAL CENTER IN
1610 S COULTER ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF1384	EHF15	H10DAY	EQUIPMENT ADEQUATE		12/18/2013	13	HL1B	
			Refrigerator behind door was not keeping temperature and should not be used for potentially hazardous food until it maintains 41 degrees or below.					
	EHF21	COS	MANUAL WARE WASHING		12/18/2013			
			Was not using sanitizer in sink for warewashing; proper washing is wash in hot soapy water, rinse in hot water, sanitize , air dry.					
	EHF25	COS	FOOD CONTACT SURFACES		12/18/2013			
			Do not use towels as drain board for clean dishes, should be surface that can be cleaned and sanitized.					
	EHF28	H90 DAY	ALL OTHER VIOLATIONS		12/18/2013			
			a)Gasket on refrigerator behind door needs to be repaired. b)Wall and floor in storage room needs to be repaired.					
	EHF09	COS	APPROVED SOURCE/LABELING		12/18/2013			
			a)Home caned food can not be in permitted establishment, home made salsa found in refrigerator. b)Labeling must be available on product from bulk containers which is placed for self serve.					

Food Establishment Public Inspection Report

From 12/12/13 thru 12/18/13

ESTABLISHMENT**BIG TEXAN STEAK RANCH****7701 E INTERSTATE 40**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF478	EHF08	COS	GOOD HYGIENIC PRACTICES		12/18/2013	4	HL1B
			Employee drinks must have a lid and a straw and stored below food that it could spill into.				
	EHF28	COS	ALL OTHER VIOLATIONS		12/18/2013		
			a)Blood needs to be cleaned off of floor in meat cooler. b)Ceiling tiles needed to be replaced in kitchen. c)Raw eggs stored over ready to eat food in make table.				

**BL BISTRO INC
2203 S AUSTIN ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1197	EHF20	COS	TOXIC ITEMS		12/12/2013	3	HL1B
			Wipe down solution was over 400 PPM Qt, should be 200 PPM.				

Food Establishment Public Inspection Report**From 12/12/13 thru 12/18/13**

ESTABLISHMENT**CACTUS BAR
4831 S WESTERN ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF28	EHF28	H90 DAY	ALL OTHER VIOLATIONS Clean ice machine.		12/18/2013	0	HL1B

Food Establishment Public Inspection Report

From 12/12/13 thru 12/18/13

ESTABLISHMENT

**CAKE COMPANY THE
1502 5TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFC137	EHF28	H 3 DAYS	ALL OTHER VIOLATIONS		12/16/2013	11	HL1B
			A)Quat test strips needed for sanitizer. B)All employees working with food must wear a hair restraint. C)All dishes must be air dried. D)A HACCP plan must be filed with our office for tempering of eggs for cakes.				
	EHF20	H 3 DAYS	TOXIC ITEMS		12/16/2013		
			A)Sanitizer dispenser found dispensing at well over 400ppm. Sanitizer cannot be over 400ppm. Fix by 12-19. B)Chemical bottles found without any labeling.				
	EHF11	COS	PROPER HANDLING RTE		12/16/2013		
			A)Employees seen icing cookies with bare hands. Gloves or utensils must be used. All cookies were discarded.				
	EHF08	COS	GOOD HYGIENIC PRACTICES		12/16/2013		
			A)Employee seen chewing gum while working with food. Gum is not allowed in kitchen.				

Food Establishment Public Inspection Report**From 12/12/13 thru 12/18/13**

ESTABLISHMENT**CANYONS RETIREMENT COMMUNITY****2200 SW 7TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF839					12/18/2013	0	HL1B

CHEETAHS**3437 W INTERSTATE 40**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1497	EHF22	H45 DAY	MANAGER KNOWLEDGE/CERTIFIED		12/12/2013	3	HL1B

No food manager. No foods being served or prepared. Not cooking any foods at time of inspection. Drinks only per manager.

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ESTABLISHMENT

CHOP CHOP JAPANESE STEAKHOUSE**3300 S COULTER ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1476	EHF25	IN	FOOD CONTACT SURFACES Corrected.		12/16/2013	0	HFOL
	EHF20	IN	TOXIC ITEMS Corrected.		12/16/2013		

Food Establishment Public Inspection Report**From 12/12/13 thru 12/18/13****ESTABLISHMENT****COMANCHE TRAIL GOLF COURSE****4200 S GRAND ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF578	EHF28	H90 DAY	ALL OTHER VIOLATIONS		12/17/2013	3	HL1B
			Floor tiles missing in kitchen need to be replaced. To be corrected within 90 days.				
	EHF24	COS	THERMOMETERS		12/17/2013		
			No thermometers in reach-in freezer and reach-in refrigerator.				

COMFORT INN & SUITES**2300 S SONCY RD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1581					12/16/2013	0	HFOL

Food Establishment Public Inspection Report**From 12/12/13 thru 12/18/13****ESTABLISHMENT****CORNER STONE MEALS
2300 N WESTERN ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2488					12/17/2013	0	H PREOPEN

**COURTYARD DOWNTOWN
724 S POLK ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2014	EHF28	COS	ALL OTHER VIOLATIONS		12/16/2013	0	HL1B
			Blower covers needed to be cleaned.				

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ESTABLISHMENT

CROCKETT MIDDLE SCHOOL**4720 FLOYD AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF214	EHF28	COS	ALL OTHER VIOLATIONS		12/17/2013	5	HL1B
			A)Clean gaskets on cold hold under pizza prep table. B)Clean can opener. C)Food stored on floor. All food must be stored at least 6 inches off the floor.				
	EHF03	COS	HOT HOLDING		12/17/2013		
			A)Chicken being held at 120F and corndogs being held at 120F. All potentially hazardous food must be held at 135F or higher.				

Food Establishment Public Inspection Report**From 12/12/13 thru 12/18/13****ESTABLISHMENT****CVS/PHARMACY 7765
317 E AMARILLO BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF787	EHF24	COS	THERMOMETERS		12/18/2013	3	HL1B
			No thermometer in milk cooler. Place thermometer in warmest part of the cooler in an easy to read location to ensure the unit is staying below 41F.				
	EHF28	COS	ALL OTHER VIOLATIONS		12/18/2013		
			A lid is needed for the ladies restroom to dispose of sanitary napkins.				

**DOBLER WINES LTD
19290 FM 1541**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFR72	EHF14	IN	WATER SUPPLY		12/17/2013	0	HL1B
			Water sample results required monthly. ok Nov 18, 2013.				

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ESTABLISHMENT**DOLLAR GENERAL STORE #11485****3510 S OSAGE ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1805	EHF24	IN	THERMOMETERS Corrected.		12/17/2013	0	HFOL
	EHF25	IN	FOOD CONTACT SURFACES Corrected.		12/17/2013		

Food Establishment Public Inspection Report

From 12/12/13 thru 12/18/13

ESTABLISHMENT

EL CARBONERO RESTAURANT

1700 E AMARILLO BLVD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2173	EHF25	H10DAY	FOOD CONTACT SURFACES		12/12/2013	12	HL1B
			a)The vent hood needs to be cleaned. Grease is accumulating and may drip into food. b)Clean the under side of soda nozzles. COS c)Clean the wall near the steam table.				
	EHF24	H10DAY	THERMOMETERS		12/12/2013		
			a)Two thermometers are needed for refrigerators. b)A metal stem thermometer is needed for the kitchen. It must read 0-220 F.				
	EHF16	COS	HAND WASH FACILITIES ADEQUATE		12/12/2013		
			A rolling cart and hanging utensils were blocking access to the hand sink. Keep the sink accessible at all times.				
	EHF21	COS	MANUAL WARE WASHING		12/12/2013		
			The wipe down sanitizer was not at proper strength. Check with test strips before using the sanitizer.				
	EHF28	H90 DAY	ALL OTHER VIOLATIONS		12/12/2013		
			a)A light shield is needed on the bulb in the kitchen. b)Label the sugar container near the soda machine. c)Repair any parts of the floor in the kitchen that are missing tiles or the tiles are broken.				

Food Establishment Public Inspection Report**From 12/12/13 thru 12/18/13**

ESTABLISHMENT

**EL SIETE DE COPAS
2628 E AMARILLO BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2416	EHF28	H90 DAY	ALL OTHER VIOLATIONS		12/18/2013	3	HL1B
			a)The last health inspection was not available. Post this report until the next inspection. b)The beer bins need to be continuously draining into a plumbed drain.				
	EHF25	COS	FOOD CONTACT SURFACES		12/18/2013		
			a)Clean the underside of the ice machine, mold starting to form. b)Clean the door to the ice machine.				

Food Establishment Public Inspection Report

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ESTABLISHMENT

**EPIC PIES
1205 23RD ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFC327	EHF25	H10DAY	FOOD CONTACT SURFACES		12/17/2013	0	H PREOPEN
			Clean all food contact surfaces.				
	EHF24	H10DAY	THERMOMETERS		12/17/2013		
			Thermometers needed in all coolers.				
	EHF22	H45 DAY	MANAGER KNOWLEDGE/CERTIFIED		12/17/2013		
			Food manager card must be obtained within 45 days.				
	EHF17	H10DAY	HAND WASH WITH SOAP/TOWELS		12/17/2013		
			Handsinks must have soap and paper towels.				
	EHF19	H10DAY	RODENTS/ANIMALS/OPENINGS		12/17/2013		
			Back door and bathroom door must be self-closing.				

Food Establishment Public Inspection Report

From 12/12/13 thru 12/18/13

ESTABLISHMENT

EPIC PIES

Inspection Number	Establishment ID	Inspection Type	Violation Category	Date	Count	Disposition
HFC327	EHF14	H10DAY	WATER SUPPLY Hot water needed at all sinks prior to open.	12/17/2013	0	H PREOPEN
	EHF02	IN	COLD HOLDING Coolers holding at 40°.	12/17/2013		
	EHF28	H10DAY	ALL OTHER VIOLATIONS a)Building and fire final must be passed prior to opening. b)Replace ceiling tiles in kitchen to be smooth and easily cleanable, dish area too. 10 days on ceiling.	12/17/2013		
HFC327	EHF25	IN	FOOD CONTACT SURFACES Corrected.	12/17/2013	0	H PREOPEN
	EHF24	IN	THERMOMETERS Corrected.	12/17/2013		
	EHF22	IN	MANAGER KNOWLEDGE/CERTIFIED Corrected.	12/17/2013		

Food Establishment Public Inspection Report

From 12/12/13 thru 12/18/13

ESTABLISHMENT

EPIC PIES

License No.	Establishment No.	Inspection Type	Violation Description	Date	Count	Remarks
HFC327	EHF17	IN	HAND WASH WITH SOAP/TOWELS Corrected.	12/17/2013	0	H PREOPEN
	EHF19	IN	RODENTS/ANIMALS/OPENINGS Corrected.	12/17/2013		
	EHF14	IN	WATER SUPPLY Corrected.	12/17/2013		
	EHF28	H10DAY	ALL OTHER VIOLATIONS Replace ceiling tiles in kitchen and warewashing area to smooth & easily cleanable by 1/2/14. Finish painting door frames, finish thresholds, door frame at back door. All corrections to be made by 1/2/14. Establishment can open.	12/17/2013		

Food Establishment Public Inspection Report

From 12/12/13 thru 12/18/13

ESTABLISHMENT

**ESKIMO HUT
4201 S WESTERN ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF84	EHF28	H90 DAY	ALL OTHER VIOLATIONS		12/18/2013	10	HL1B
			A)Walk in cooler floor must be repaired by next inspection.B)Bleach test strips needed. C)Post last inspection.				
	EHF08	COS	GOOD HYGIENIC PRACTICES		12/18/2013		
			A)Hand is being used for other purposes other than hand washing. B)Mop water must go down the MOP sink. Never throw mop water outside.				
	EHF21	COS	MANUAL WARE WASHING		12/18/2013		
			A)All soda nozzles must be washed, rinsed, sanitized, airdried every day.				
	EHF19	COS	RODENTS/ANIMALS/OPENINGS		12/18/2013		
			A)Drive thru door must stay closed immediatly after use. (Repeat)				

Food Establishment Public Inspection Report**From 12/12/13 thru 12/18/13**

ESTABLISHMENT**FAMILY DOLLAR STORE #10562****1313 SE 10TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2465	EHF28	IN	ALL OTHER VIOLATIONS Corrected.		12/17/2013	0	HFOL

Food Establishment Public Inspection Report

From 12/12/13 thru 12/18/13

ESTABLISHMENT

FELDMANS WRONG WAY DINER

2100 N 2ND AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFC277	EHF28	H90 DAY	ALL OTHER VIOLATIONS		12/17/2013	13	HL1B
			A)Replace missing ceiling tiles in kitchen by next inspection. B)Replace broken gaskets in kitchen. C)Replace silverware rolling top.				
	EHF08	COS	GOOD HYGIENIC PRACTICES		12/17/2013		
			A)Employee seen eating chips in kitchen.				
	EHF02	COS	COLD HOLDING		12/17/2013		
			A)Salmon and steaks thawing in sink at 55 degrees. Must maintain 41 degrees or below.				
	EHF11	COS	PROPER HANDLING RTE		12/17/2013		
			A)Server seen touching chips with bare hands. Gloves or utensils must be used.				

Food Establishment Public Inspection Report

From 12/12/13 thru 12/18/13

ESTABLISHMENT**FRIENDSHIP RANCH**

1108 24TH ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFC136	EHF02	IN	COLD HOLDING	A)Coolers holding at 40 degrees.	12/16/2013	0	HL1B

GIOVANNIS PIZZA&CALZONE

4715 S WESTERN ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2082					12/12/2013	0	HFOL

Food Establishment Public Inspection Report**From 12/12/13 thru 12/18/13**

ESTABLISHMENT**HERITAGE CONVALESCENT CENTER****1009 CLYDE ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF597	EHF28	H60 DAY	ALL OTHER VIOLATIONS		12/12/2013	0	HL1B	
			You will need to have someone obtain a Food Manager Card from our office by next inspection. The next class is 1-8-14, register 8-8:30 and test 1-10-14. Cost is \$40.					

Food Establishment Public Inspection Report

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ESTABLISHMENT

**HILS BURGERS
1300 23RD ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFC225	EHF28	H90 DAY	ALL OTHER VIOLATIONS		12/17/2013	10	HL1B
			A)Replace all missing ceiling tiles in kitchen by next inspection.				
	EHF02	IN	COLD HOLDING		12/17/2013		
			A)Tomatoes holding at 38 degrees.				
	EHF03	IN	HOT HOLDING		12/17/2013		
			Gravy holding at 157 degrees.				
	EHF08	COS	GOOD HYGIENIC PRACTICES		12/17/2013		
			A)Employee drinks must have lids and straws. B)Employee cannot chew gum in the kitchen. C)Eating must be done outside of kitchen. D)Mop sink cannot be used for dishes. Mop sink is for mop water only.				
	EHF20	COS	TOXIC ITEMS		12/17/2013		
			A)Bleach water well over 200ppm, must be 100ppm for cleaning and 50ppm for dishes.				

Food Establishment Public Inspection Report

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ESTABLISHMENT

HILS BURGERS

HFC225	EHF25	COS	FOOD CONTACT SURFACES	12/17/2013	10	HL1B
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A)Clean out cooler. B)Clean dish rack. C)Clean ice machine. D)All scoops must have handles on them.

HOLIDAY INN EXPRESS

2901 4TH AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFC132	EHF24	COS	THERMOMETERS		12/16/2013	3	HL1B
			A)Probe thermometer needed.				
	EHF02	IN	COLD HOLDING		12/16/2013		
			A)Coolers holding at 40 degrees.				

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ESTABLISHMENT

HUMMERS 2600 PARAMOUNT BLVD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF721	EHF03	IN	HOT HOLDING		12/18/2013	6	HL1B
			Chili holding at 157F.				
	EHF02	IN	COLD HOLDING		12/18/2013		
			Tomatoes holding at 41F, Ham holding at 39F.				
	EHF20	COS	TOXIC ITEMS		12/18/2013		
			Wipe down sanitizer over 200 ppm.				
	EHF19	H10DAY	RODENTS/ANIMALS/OPENINGS		12/18/2013		
			Back door needs repaired or new door sweep. Must be completed within 10 days.				
	EHF28	H90 DAY	ALL OTHER VIOLATIONS		12/18/2013		
			Clean cold hold & prep table refrigerator handles. Employee food & drink stored with customer food. Replace gaskets on cold hold at prep table. Repair floor in bar area. Refrigerator near kitchen door needs clean or repaired of rust on bottom of shelves.				

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ESTABLISHMENT

ICHIBAN RESTAURANT 3309 WIMBERLY RD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2153	EHF28	COS	ALL OTHER VIOLATIONS		12/18/2013	6	HL1B
			a)Clean fan in cook area and in storage area. b)Clean bottom of freezer.				
	EHF20	COS	TOXIC ITEMS		12/18/2013		
			Sanitizer in bucket too strong.				
	EHF03	IN	HOT HOLDING		12/18/2013		
			White rice held at 147F, brown rice held at 145F and chicken held at 163F.				
	EHF21	COS	MANUAL WARE WASHING		12/18/2013		
			Sanitizing rag at prep table must be stored in sanitizer when not in use.				

Food Establishment Public Inspection Report

From 12/12/13 thru 12/18/13

ESTABLISHMENT

**IHOP
2100 S WESTERN ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF715	EHF21	COS	MANUAL WARE WASHING		12/18/2013	9	HL1B
			A)Dish machine found not sanitizing. Fixed by end of inspection. Clean soda nozzles by wash, rinse, sanitize, airdry.				
	EHF25	COS	FOOD CONTACT SURFACES		12/18/2013		
			A)Clean microwaves. B)Clean out coolers. C)Clean cooler handles. D)Clean large mixer.				
	EHF03	IN	HOT HOLDING		12/18/2013		
			A)Gravy holding at 135 degrees.				
	EHF02	IN	COLD HOLDING		12/18/2013		
			A)Tomatoes holding at 40 degrees.				
	EHF20	COS	TOXIC ITEMS		12/18/2013		
			A)Chemical bottle found without any labeling.				

Food Establishment Public Inspection Report

From 12/12/13 thru 12/18/13

ESTABLISHMENT

**JESSES POOL HALL
3411 W AMARILLO BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1573					12/17/2013	0	HL1B

**KING & I THE
104 15TH ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFC291	EHF21	IN	MANUAL WARE WASHING A)Corrected.		12/16/2013	0	HFOL

Food Establishment Public Inspection Report**From 12/12/13 thru 12/18/13**

ESTABLISHMENT**LA MILPA
4511 E AMARILLO BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF950	EHF28	H90 DAY	ALL OTHER VIOLATIONS		12/17/2013	0	HL1B	
			Shatter-proof bulbs or covers needed for the two lights in the tortilla room.					

Food Establishment Public Inspection Report**From 12/12/13 thru 12/18/13****ESTABLISHMENT****LES DISCOUNT STORE
903 E AMARILLO BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1567	EHF28	COS	ALL OTHER VIOLATIONS		12/18/2013	6	HL1B
			All personal food refrigerators must be labeled as "employee only"				
	EHF20	COS	TOXIC ITEMS		12/18/2013		
			Unleaded sprayer with chemical in the back. Label all chemicals.				
	EHF25	H10DAY	FOOD CONTACT SURFACES		12/18/2013		
			Clean dill pickle tongs.				

Food Establishment Public Inspection Report**From 12/12/13 thru 12/18/13****ESTABLISHMENT****MACARONI JOES
1619 S KENTUCKY ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1387	EHF25	COS	FOOD CONTACT SURFACES		12/16/2013	10	HL1B
			a)Can opener needed to be cleaned. b)Handles on True reachin needed to be cleaned. c)Doors and gaskets need to be cleaned on Victory reachin.				
	EHF24	COS	THERMOMETERS		12/16/2013		
			a)No thermometer found in bar reachin. b)Thermometer not reading proper temperature in glass door reachin.				
	EHF13	COS	HACCP PLAN/TIME		12/16/2013		
			Food product in walkin past 7 days.				
	EHF28	H90 DAY	ALL OTHER VIOLATIONS		12/16/2013		
			Gaskets need to be replaced on Victory reachin.				

Food Establishment Public Inspection Report**From 12/12/13 thru 12/18/13****ESTABLISHMENT****MR GATTIS
4412 S WESTERN ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF6	EHF28	H10DAY	ALL OTHER VIOLATIONS		12/18/2013	28	HL1B
			Wall tiles by ice machine must be replaced with 10 days.				
	EHF13	COS	HACCP PLAN/TIME		12/18/2013		
			Open bag of ham found in the cooler without any open date on it. All potentially hazardous foods held longer than 24 hours must have a preparation date or a open date on it.				
	EHF11	COS	PROPER HANDLING RTE		12/18/2013		
			Employee seen handling ready to eat foods with bare hands. Gloves or utensils must be used.				
	EHF17	COS	HAND WASH WITH SOAP/TOWELS		12/18/2013		
			Two hand sinks found without either soap or paper towels.				
	EHF15	H10DAY	EQUIPMENT ADEQUATE		12/18/2013		
			Make table by oven found unplugged and all potentially hazardous foods were holding at 65 degrees. All food was moved into the freezer. Do not use until it can maintain 41° or below at all times.				

Food Establishment Public Inspection Report**From 12/12/13 thru 12/18/13**

ESTABLISHMENT

MR GATTIS

HF6	EHF08	COS	GOOD HYGIENIC PRACTICES	12/18/2013	28	HL1B
			Employee drinks found without any lids or straws.			
	EHF07	IN	ADEQUATE HAND WASHING	12/18/2013		
			Employee seen not washing hands before putting on gloves.			
	EHF20	H10DAY	TOXIC ITEMS	12/18/2013		
			Sanitizer dispenser found not working properly and sanitizer buckets were well over 400 ppm. Must be corrected within 10 days.			
	EHF16	COS	HAND WASH FACILITIES ADEQUATE	12/18/2013		
			Hand sink in kitchen found blocked by a preparation table. All hand sinks must remain accessible.			

Food Establishment Public Inspection Report

From 12/12/13 thru 12/18/13

ESTABLISHMENT

**MY THAI RESTAURANT
2029 S COULTER ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF154	EHF24	COS	THERMOMETERS		12/16/2013	11	HL1B
			No thermometer found in large reachin.				
	EHF25	COS	FOOD CONTACT SURFACES		12/16/2013		
			a)Ice machine needed to be cleaned. b)Tea nozzle needed to be cleaned.				
	EHF03	COS	HOT HOLDING		12/16/2013		
			Beef and Chicken on steam table were 109 to 110, food reheated to 165.				

Food Establishment Public Inspection Report**From 12/12/13 thru 12/18/13****ESTABLISHMENT****NO DOGS ALLOWED SALOON****700 SW 10TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF513					12/16/2013	0	HL1B

NU CASTLE DINER**518 SE 10TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF177	EHF25	IN	FOOD CONTACT SURFACES		12/17/2013	0	HFOL
			2 corrections. IN.				

Food Establishment Public Inspection Report

From 12/12/13 thru 12/18/13

ESTABLISHMENT

**PAK A SAK #11
5900 HOLLYWOOD RD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1043	EHF14	COS	WATER SUPPLY		12/16/2013	4	HFOL
			A) Hot water at handsink is still not fixed. If not corrected in 24 hours a \$50 reinspection fee will be charged. ***Hot water corrected by end of inspection.				
	EHF13	IN	HACCP PLAN/TIME		12/16/2013		
			A) Corrected				
	EHF28	IN	ALL OTHER VIOLATIONS		12/16/2013		
			2 Corrections.				

Food Establishment Public Inspection Report**From 12/12/13 thru 12/18/13****ESTABLISHMENT****PAK A SAK #14
6320 BELL ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1729	EHF21	IN	MANUAL WARE WASHING Corrected.		12/18/2013	0	HFOL

**PALO DURO TRADING POST
11450 P5**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFR30	EHF14	IN	WATER SUPPLY Public water supply.		12/17/2013	0	HL1B
	EHF28	H90 DAY	ALL OTHER VIOLATIONS Hand wash signage are required in restrooms. Clean front of ice machine.		12/17/2013		

Food Establishment Public Inspection Report

From 12/12/13 thru 12/18/13

ESTABLISHMENT

**PANCHO VILLA
4601 RIVER RD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF739	EHF28	H10DAY	ALL OTHER VIOLATIONS		12/17/2013	10	HL1B
			a)Clean the floor in the kitchen, behind equipment and all of the corners. b)Remove any wood from the kitchen or paint or seal the wood with epoxy paint or oil-based paint so the wood is non-porous and easily cleanable.				
	EHF13	COS	HACCP PLAN/TIME		12/17/2013		
			Several items in refrigerator not properly date marked. Corrected, will recheck in 10 days.				
	EHF24	H10DAY	THERMOMETERS		12/17/2013		
			a)A thermometer was broken in one of the refrigerators COS. b)A metal stem thermometer is needed that reads from 0-220F.				
	EHF25	H10DAY	FOOD CONTACT SURFACES		12/17/2013		
			a)Clean the chip containers. b)Clean the refrigerator doors and handles throughout kitchen. c)Clean any residue from working containers of food throughout kitchen.				

Food Establishment Public Inspection Report**From 12/12/13 thru 12/18/13**

ESTABLISHMENT**PAN-HANDLERS CATERING****400 S TAYLOR ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2084	EHF28	H90 DAY	ALL OTHER VIOLATIONS		12/18/2013	0	HFOL

Floor tiles and ice machine repairs should be completed by next inspection.

Food Establishment Public Inspection Report

From 12/12/13 thru 12/18/13

ESTABLISHMENT

PAPA JOHNS PIZZA

3415 BELL ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2478	EHF25	COS	FOOD CONTACT SURFACES		12/17/2013	9	HL1B
			Clean can opener.				
	EHF20	COS	TOXIC ITEMS		12/17/2013		
			Chemicals stored above paper goods. Chemicals must be stored under all food and paper goods or in a seperated place.				
	EHF22	H45 DAY	MANAGER KNOWLEDGE/CERTIFIED		12/17/2013		
			Establishment must have a certified food manager. Food manager class is held the 2nd Wednesday of every month. Must be corrected within 45 days.				
	EHF28	COS	ALL OTHER VIOLATIONS		12/17/2013		
			A)Replace gaskets on cold hold under prep table. B)Scoops without handles used for dipping food. All food scoops must have a handle.				

Food Establishment Public Inspection Report

From 12/12/13 thru 12/18/13

ESTABLISHMENT

PAVILLARD LEARNING CENTER

2404 SW 45TH AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFD11	EHF28	H30 DAY	ALL OTHER VIOLATIONS		12/18/2013	0	HL1B
Gap around air vent on ceiling in kitchen. Seal gap around vent or remove vent and seal to prevent attic dust.							

PIZZA HUT 110 23RD ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFC229	EHF28	H90 DAY	ALL OTHER VIOLATIONS		12/16/2013	0	HFOL
A)Chip off condensate in freezer.							
	EHF21	IN	MANUAL WARE WASHING		12/16/2013		
A)Corrected.							

Food Establishment Public Inspection Report**From 12/12/13 thru 12/18/13****ESTABLISHMENT****PIZZA PLANET
2400 PARAMOUNT BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF726	EHF25	COS	FOOD CONTACT SURFACES		12/18/2013	3	HL1B
			Clean inside of microwave.				
	EHF02	IN	COLD HOLDING		12/18/2013		
			Ham holding at 41F and hamburger holding at 28F.				
	EHF04	IN	PROPER COOKING TEMPERATURES		12/18/2013		
			Pizza came out of the oven at 178F.				
	EHF28	COS	ALL OTHER VIOLATIONS		12/18/2013		
			Clean inside & out of ice machine, cold hold, white freezer & white refrigerator. Clean fans, shelves, walls & handles to walk in refrigerator. Card being used as shelf liners in freezer & refrigerator. Shelves must be smooth, easily cleanable.				

Food Establishment Public Inspection Report**From 12/12/13 thru 12/18/13****ESTABLISHMENT****PLUM CREEK HEALTHCARE CENTER****5601 PLUM CREEK DR**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF1997	EHF10	COS	SOUND CONDITION		12/17/2013	4	HL1B	
			Dented cans on shelf, store dented cans away from cans for use.					

POWER UP NUTRITION**1105 S GRAND ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF2404	EHF17	COS	HAND WASH WITH SOAP/TOWELS		12/12/2013	3	HL1B	
			A)No paper towels at hand sink in food prep area. B)No paper towels at hand sink in rest room.					

Food Establishment Public Inspection Report**From 12/12/13 thru 12/18/13****ESTABLISHMENT****PRESTON WEST PAR 3****9101 S COULTER ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF434	EHF13	COS	HACCP PLAN/TIME		12/18/2013	7	HL1B
			A)Hot dogs held in cooler longer than 7 days. All open potentially hazardous foods cannot be held longer than 7 days and must have a preparation date or an open date on them.				
	EHF22	H45 DAY	MANAGER KNOWLEDGE/CERTIFIED		12/18/2013		
			A)Food manager card expired. A food manager must be obtained within 45 days or a \$50 reinspection fee will be charged.				

QUALITY INN & SUITES**6800 W INTERSTATE 40**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF97	EHF22	IN	MANAGER KNOWLEDGE/CERTIFIED		12/17/2013	0	HFOL
			2 current food managers as of 12/13.				

Food Establishment Public Inspection Report**From 12/12/13 thru 12/18/13**

ESTABLISHMENT**QUALITY INN EAST
1515 E INTERSTATE 40**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF378	EHF25	COS	FOOD CONTACT SURFACES		12/12/2013	3	HL1B

Serving utensils must remain in the food product to keep the food that stays on the utensil above 135F.

Food Establishment Public Inspection Report**From 12/12/13 thru 12/18/13****ESTABLISHMENT****RANDALL HIGH EAST
9000 VALLEYVIEW DR**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF472	EHF27	COS	ESTABLISHMENT PERMIT		12/18/2013	7	HL1B
			A)Post a current copy of the food establishment permit. If cannot be found and additional copy must be purchased from our office for \$25.				
	EHF13	COS	HACCP PLAN/TIME		12/18/2013		
			A)Precooked chicken strips found in cooler for longer than 7 days. Discarded.				
	EHF28	IN	ALL OTHER VIOLATIONS		12/18/2013		
			A)Corrected. B)Corrected. C)Corrected. D)Corrected. E)Corrected.				

Food Establishment Public Inspection Report**From 12/12/13 thru 12/18/13****ESTABLISHMENT****REGION 16 CLEVELAND HEADSTART****1601 S CLEVELAND ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFD6	EHF24	COS	THERMOMETERS		12/18/2013	3	HL1B
			No thermometer in reach-in freezer. COS.				

ROUTE 66 DISCOUNT**3816 SW 6TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1897	EHF22	IN	MANAGER KNOWLEDGE/CERTIFIED		12/18/2013	0	HFOL
			No food other than prepackaged and fountain drinks sold.				

Food Establishment Public Inspection Report**From 12/12/13 thru 12/18/13****ESTABLISHMENT****RUBY TEQUILAS
3616 S SONCY RD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2402	EHF15	IN	EQUIPMENT ADEQUATE	a)Corrected. b)Corrected.	12/18/2013	0	HFOL

**SCHLOTZSKYS DELI
1619 S KENTUCKY ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF502	EHF24	COS	THERMOMETERS	No thermometer found in small reachin.	12/17/2013	3	HL1B

Food Establishment Public Inspection Report**From 12/12/13 thru 12/18/13****ESTABLISHMENT****SCHWANS HOME SERVICE #519041****10300 W US HIGHWAY 60**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFRM439	EHF28	COS	ALL OTHER VIOLATIONS		12/16/2013	0	HL1B
			Permit number needs to be on truck.				

SERRANOS MEXICAN FOOD**3701 W AMARILLO BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2386	EHF28	H90 DAY	ALL OTHER VIOLATIONS		12/12/2013	3	HL1B
			a)Freezer needs to be defrosted. b)Light shield needed in kitchen.				
	EHF15	COS	EQUIPMENT ADEQUATE		12/12/2013		
			Reachin not maintaining temperature, keep food on ice until repaired.				

Food Establishment Public Inspection Report

From 12/12/13 thru 12/18/13

ESTABLISHMENT**SONIC DRIVE IN
1007 23RD ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFC215	EHF25	COS	FOOD CONTACT SURFACES		12/17/2013	6	HL1B
			A)Soda nozzles need to be cleaned.				
	EHF21	H10DAY	MANUAL WARE WASHING		12/17/2013		
			A)Sanitizer dispenser not sanitizing, must be fixed by 1-2-13.				

**ST JOSEPH SCHOOL
4122 S BONHAM ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF662	EHF28	COS	ALL OTHER VIOLATIONS		12/18/2013	0	HL1B
			a)Clean outside of ice machine. B)Clean fan used for drying dishes by sanitizing machine. c)Clean fan on top of microwave. Repeat offense.				

Food Establishment Public Inspection Report

From 12/12/13 thru 12/18/13

ESTABLISHMENT

SUNSHINE CHILD CARE

2108 13TH AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HFC114	EHF02	IN	COLD HOLDING		12/16/2013	0	HL1B	
			A)Coolers holding at 39 degrees.					

SUPER BOWL NOODLES

810 COLUMBINE ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF2325	EHF20	COS	TOXIC ITEMS		12/12/2013	6	HL1B	
			Bleach water sanitizer in spray bottle too strong.It was remade.					
	EHF25	COS	FOOD CONTACT SURFACES		12/12/2013			
			The ice scoop needed to be cleaned.					

Food Establishment Public Inspection Report

From 12/12/13 thru 12/18/13

ESTABLISHMENT

SUPER MERCADO LOS OLIVOS

3803 NE 24TH AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1324					12/17/2013	0	HFOL

Food Establishment Public Inspection Report**From 12/12/13 thru 12/18/13****ESTABLISHMENT****TACOS EL TULE #2
4400 E AMARILLO BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1933	EHF28	H90 DAY	ALL OTHER VIOLATIONS		12/18/2013	10	HL1B
			Peel or remove any plastic from the lower shelf of the steam table.				
	EHF25	COS	FOOD CONTACT SURFACES		12/18/2013		
			Move utensils away from hand sink so they will not be contaminated.				
	EHF21	COS	MANUAL WARE WASHING		12/18/2013		
			Bleach water sanitizer was not at proper strength. b)Sanitizer test strips needed.				
	EHF08	COS	GOOD HYGIENIC PRACTICES		12/18/2013		
			Employee had a cup of coffee with no lid or handle. Drinks must have a lid and straw or lid and handle if they are in a food preparation area.				

Food Establishment Public Inspection Report

From 12/12/13 thru 12/18/13

ESTABLISHMENT

**TACOS GARCIA
1100 ROSS ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HFK40	EHF03	COS	HOT HOLDING		12/16/2013	5	HL1B	
			Enchiladas found at 110°F. Must serve within 2 hrs.					

2200 E AMARILLO BLVD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF210	EHF22	IN	MANAGER KNOWLEDGE/CERTIFIED		12/18/2013	0	HFOL	
			Corrected from previous inspection.					
	EHF28	IN	ALL OTHER VIOLATIONS		12/18/2013			
			Corrected from previous inspection.					

Food Establishment Public Inspection Report**From 12/12/13 thru 12/18/13****ESTABLISHMENT****TACOS LA HACIENDA
1021 SW 3RD AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFM128					12/18/2013	0	HL1B

**TAMMES TENDER TOUCH DAYCARE
1919 BRAZOS ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFD36					12/18/2013	0	HL1B

Food Establishment Public Inspection Report

From 12/12/13 thru 12/18/13

ESTABLISHMENT

TAMMES TENDER TOUCH TOO

1009 S HIGHLAND ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFD64					12/18/2013	0	HL1B

Food Establishment Public Inspection Report

From 12/12/13 thru 12/18/13

ESTABLISHMENT

**TAN PHAT MARKET
5321 E AMARILLO BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1541	EHF28	H90 DAY	ALL OTHER VIOLATIONS		12/18/2013	11	HL1B
			a)Last inspection report not available. Post this report until the next inspection. b)Clean the floor in the walk-in cooler by the meat area.				
	EHF20	COS	TOXIC ITEMS		12/18/2013		
			A container of blue detergent needed to be labeled. Any chemical taken out of original container needs to be labeled.				
	EHF08	COS	GOOD HYGIENIC PRACTICES		12/18/2013		
			Meat thawing in the hand sink in the meat market. Keep the hand sink clear for handwashing only.				
	EHF10	COS	SOUND CONDITION		12/18/2013		
			a)Several dented cans on the shelves. b)Some moldy products needed to be removed from the shelves.				

Food Establishment Public Inspection Report

From 12/12/13 thru 12/18/13

ESTABLISHMENT

TEXAS FIREHOUSE SPORTS BAR&GR

3333 S COULTER ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1687	EHF10	COS	SOUND CONDITION		12/18/2013	14	HL1B
			a)Cans dented on the rim must be pulled and placed in the dented can area.				
	EHF08	COS	GOOD HYGIENIC PRACTICES		12/18/2013		
			a)Employee thermos was stored on a slicer. Keep employee personal items separate from the kitchen area.				
	EHF20	COS	TOXIC ITEMS		12/18/2013		
			a)Unlabeled bottle of degreaser.				
	EHF25	COS	FOOD CONTACT SURFACES		12/18/2013		
			a)Remove all stickers from dishware during the warewashing process.				
	EHF28	COS	ALL OTHER VIOLATIONS		12/18/2013		
			a)Clean cornmeal lid. b)Clean liners on rolling shelf. c)Do not reuse single service containers. d)Clean flour lid. e)Label dented can area. f)All scoops must have a handle.				

Food Establishment Public Inspection Report**From 12/12/13 thru 12/18/13**

ESTABLISHMENT**THE 806
2320 4TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HFC326	EHF28	COS	ALL OTHER VIOLATIONS		12/16/2013	0	HL1B	
			A)Post last inspection. 1 correction from last inspection.					

Food Establishment Public Inspection Report

From 12/12/13 thru 12/18/13

ESTABLISHMENT

TRINITY LUTHERAN CHURCH SCHOOL

5005 W INTERSTATE 40

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF112	EHF28	COS	ALL OTHER VIOLATIONS		12/17/2013	11	HL1B
			Wood surfaces on shelves need to be repainted. b)Floor needs to be addressed.(Scheduled to be repaired over Christmas holiday)				
	EHF25	COS	FOOD CONTACT SURFACES		12/17/2013		
			Splatter on bottom of shelf above stove top and hot hold.				
	EHF08	COS	GOOD HYGIENIC PRACTICES		12/17/2013		
			Open employee drink in kitchen.				
	EHF10	COS	SOUND CONDITION		12/17/2013		
			Dented can on shelf in dry storage.				

Food Establishment Public Inspection Report**From 12/12/13 thru 12/18/13****ESTABLISHMENT****TWINS DISCOUNT
3001 E AMARILLO BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2166	EHF10	COS	SOUND CONDITION		12/12/2013	8	HL1B
			A bag of rice had been broken or cut open and taped closed. Do not sell any foods that have been previously opened.				
	EHF09	COS	APPROVED SOURCE/LABELING		12/12/2013		
			Saltine crackers taken out of original packaging without a label. Do not sell any foods without a label from the manufacturer.				

**TYLERS BARBEQUE
2014 PARAMOUNT BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFK96	EHF02	IN	COLD HOLDING		12/16/2013	0	HL1B
			Potato salad 41 degrees, 3 beans 142 degrees, sausage 141.5 degrees, brisket 137 degrees.				

Food Establishment Public Inspection Report

From 12/12/13 thru 12/18/13

ESTABLISHMENT**VALLEY INN
5017 RIVER RD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1717					12/18/2013	0	HL1B

**VIVIANS NURSING HOME
508 N TAYLOR ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF239					12/12/2013	0	HL1B

Food Establishment Public Inspection Report**From 12/12/13 thru 12/18/13****ESTABLISHMENT****WAFFLE HOUSE #1239****2108 S WESTERN ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1297	EHF28	COS	ALL OTHER VIOLATIONS		12/12/2013	3	HL1B
			A)Wipe down outside of ice machine. B)Clean utensil holder. C)Clean outside of soda machine. D)Half smoked cigarette laying on storage rack in back room.				
	EHF17	COS	HAND WASH WITH SOAP/TOWELS		12/12/2013		
			No paper towels at hand washing sink in back.				

**WENDYS #4105
7236 SW 34TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF95	EHF20	COS	TOXIC ITEMS		12/18/2013	3	HL1B
			a.) Sprayer with degreaser must be labeled.				

Food Establishment Public Inspection Report**From 12/12/13 thru 12/18/13****ESTABLISHMENT****WILL ROGERS LEARNING CENTER****702 N JOHNSON ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFD29	EHF28	COS	ALL OTHER VIOLATIONS		12/16/2013	0	HL1B
			Raw eggs stored over ready to eat foods in cooler.				

WOLFLIN ELEMENTARY**2026 S HUGHES ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF652	EHF28	COS	ALL OTHER VIOLATIONS		12/18/2013	3	HL1B
			Clean bottom of milk cooler.				
	EHF25	COS	FOOD CONTACT SURFACES		12/18/2013		
			Clean can opener.				

Food Establishment Public Inspection Report**From 12/12/13 thru 12/18/13**

ESTABLISHMENT**YOUTH CNTR OF THE HIGH PLAINS****9300 S GEORGIA ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF400	EHF28	H90 DAY	ALL OTHER VIOLATIONS		12/16/2013	0	HL1B	
			Walk in freezer condensate buildup. Repair leaks. b)Clean metal shutters and linkage between kitchen and dining hall.					