

Food Establishment Public Inspection Report

From 12/27/12 thru 1/2/13

ESTABLISHMENT**ABC LEARNING CENTER I****5901 HILLSIDE RD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFD30					12/27/2012	0	HL1B

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

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFD8					12/27/2012	0	HL1B

Food Establishment Public Inspection Report

From 12/27/12 thru 1/2/13

ESTABLISHMENT

**AFRICAN MINI MARKET
810 COLUMBINE ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1515	EHF28	H90 DAY	ALL OTHER VIOLATIONS		1/2/2013	6	HL1B
			Non-food grade packaging used for meat storage.				
	EHF25	COS	FOOD CONTACT SURFACES		1/2/2013		
			Scoop without handle found in bag of sugar. B)Container used for holding meat on weight scale not clean.				
	EHF17	COS	HAND WASH WITH SOAP/TOWELS		1/2/2013		
			No paper towels in restroom. B)No soap in restroom. C)No paper towels at hand sink near food prep area. D)No soap at hand sink near food prep area.				

Food Establishment Public Inspection Report

From 12/27/12 thru 1/2/13

ESTABLISHMENT**ALL STORAGE, INC
6301 S WESTERN ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1819					1/2/2013	0	HL1B

**AMARILLO RESIDENCE INN
6700 W INTERSTATE 40**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF377	EHF16	COS	HAND WASH FACILITIES ADEQUATE		12/27/2012	3	HL1B

Handsink blocked by a door and trash can. Handsink must be accessible at all times. *Second violation.

Food Establishment Public Inspection Report

From 12/27/12 thru 1/2/13

ESTABLISHMENT**AMARILLO SENIOR CITIZENS ASSOC****1200 S POLK ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF34					12/27/2012	0	HL1B

APD CAFE
200 SE 3RD AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1983					1/2/2013	0	HFOL

Food Establishment Public Inspection Report

From 12/27/12 thru 1/2/13

ESTABLISHMENT**APPLEBEES NEIGHBORHOOD GRILL**

2810 S SONCY RD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF2335	EHF28	H90 DAY	ALL OTHER VIOLATIONS		12/27/2012	7	HL1B	
			A)Replace missing ceiling tile. B)Replace all broken gaskets. C)Replace missing light shield. D)Clean air vents. E)English hand washing sign needed in mens bathroom.					
	EHF25	COS	FOOD CONTACT SURFACES		12/27/2012			
			A)Clean microwave handles. B)Clean kitchen timer. C)Clean splatter off from under hot hold. D)Clean gaskets.					
	EHF02	IN	COLD HOLDING		12/27/2012			
			A)Raw beef found at 39 degrees. B)Raw chicken found at 40 degrees.					
	EHF07	COS	ADEQUATE HAND WASHING		12/27/2012			
			A)Employee seen not washing hands after coughing on hands.					

5630 W AMARILLO BLVD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
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Food Establishment Public Inspection Report

From 12/27/12 thru 1/2/13

ESTABLISHMENT

APPLEBEES NEIGHBORHOOD GRILL

HF2336	EHF02	COS	COLD HOLDING	12/31/2012	15	HL1B
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Milk temped at 60 degrees. Should be 41 or below at all times.

	EHF11	COS	PROPER HANDLING RTE	12/31/2012		
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Employee handled lemons with bare hands before putting into tea.

	EHF24	COS	THERMOMETERS	12/31/2012		
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Thermometer needed in reach in cooler in bar area.

	EHF25	H10DAY	FOOD CONTACT SURFACES	12/31/2012		
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A)Tea nozzle found to be dirty. B)Container holding to go lids found dirty. C)Dirty utensils being stored with clean ones. D)Clean door handles on walk in freezer and walk in cooler. E)Clean food splatter under hot hold unit.

	EHF28	H90 DAY	ALL OTHER VIOLATIONS	12/31/2012		
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A. Blowers in walk in cooler and walk in freezer found dirty. B. Air vents throughout kitchen need to be cleaned.

Food Establishment Public Inspection Report

From 12/27/12 thru 1/2/13

ESTABLISHMENT**ARBYS #1908
401 E AMARILLO BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1446	EHF14	IN	WATER SUPPLY Corrected.		12/31/2012	0	HFOL

Food Establishment Public Inspection Report

From 12/27/12 thru 1/2/13

ESTABLISHMENT

ARBYS #5148

7701 W INTERSTATE 40

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1565	EHF03	IN	HOT HOLDING		12/31/2012	16	HL1B
			A)Roast beef found at 147 degrees.				
	EHF08	COS	GOOD HYGIENIC PRACTICES		12/31/2012		
			A)Employee drink found without a lid, all drinks must have lids and straws.				
	EHF25	COS	FOOD CONTACT SURFACES		12/31/2012		
			A)Sauce bottles found stored dirty. B)Clean all shelving. C)Clean out all coolers.				
	EHF22	H10DAY	MANAGER KNOWLEDGE/CERTIFIED		12/31/2012		
			A)Establishment still does not have a food manager, one must be obtained by 1-11-13 or a \$50 reinspection fee will be charged.				
	EHF15	H10DAY	EQUIPMENT ADEQUATE		12/31/2012		
			A)Remove broken cooler within 10 days, establishment stated they will not fix it.				

Food Establishment Public Inspection Report

From 12/27/12 thru 1/2/13

ESTABLISHMENT

ARBYS #5148

HF1565

EHF20

COS

TOXIC ITEMS

12/31/2012

16

HL1B

A)Chemical bottles found mislabeled. B)Chemicals found stored with food.

Food Establishment Public Inspection Report

From 12/27/12 thru 1/2/13

ESTABLISHMENT

ARBYS #5726
7222 W INTERSTATE 40

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1564	EHF18	COS	INSECT CONTAMINATION		1/2/2013	17	HL1B
			A small roach seen by the office. The establishment is being treated by a licensed pest control company.				
	EHF15	COS	EQUIPMENT ADEQUATE		1/2/2013		
			Walk in cooler was at 46°F. The breaker had been tripped.(39°F at 9:00am)				
	EHF12	COS	CROSS CONTAMINATION		1/2/2013		
			Cups used as scoops stored in the food in the walk in cooler.				
	EHF11	COS	PROPER HANDLING RTE		1/2/2013		
			Employee touching fries with bare hands. Fries were thrown away.				
	EHF25	COS	FOOD CONTACT SURFACES		1/2/2013		
			a)Ice scoop stored on soda grate. Store on a clean,dry surface. b)Clean the walk in door and handle. Food residue.				

Food Establishment Public Inspection Report

From 12/27/12 thru 1/2/13

ESTABLISHMENT

ARBYS #5726

HF1564

EHF28

H90 DAY

ALL OTHER VIOLATIONS

1/2/2013

17

HL1B

Repair the damage to the walls and corners throughout the kitchen. b)Employees handling food need to wear hair restraints.c)Replace the torn gasket on the walk in cooler door.

Food Establishment Public Inspection Report

From 12/27/12 thru 1/2/13

ESTABLISHMENT

AS-SAFAA AMA INTERNATIONAL FD

2518 PARAMOUNT BLVD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2017	EHF28	COS	ALL OTHER VIOLATIONS		12/27/2012	11	HL1B
			a)Large chunk of meat thawing in water in kitchen. Meat must be thawed under constant flowing cool water, in the refrigerator or as part of the cooking process.				
	EHF10	COS	SOUND CONDITION		12/27/2012		
			a)Dented cans of baba ganoush on shelf.				
	EHF09	COS	APPROVED SOURCE/LABELING		12/27/2012		
			a)Can with no label on shelf for sale. b)Safe handling instructions must be on every package of raw meat sold in the store.				
	EHF20	COS	TOXIC ITEMS		12/27/2012		
			a)Bleach powder sitting with food items in kitchen. Keep separate from food items and only use proper strength bleach sanitizer water or other proper strength sanitizer on food contact surfaces.				

Food Establishment Public Inspection Report**From 12/27/12 thru 1/2/13****ESTABLISHMENT****AUNTIE ANNES
7701 W INTERSTATE 40**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2313	EHF22	H45 DAY	MANAGER KNOWLEDGE/CERTIFIED		1/2/2013	6	HL1B
			A)Establishment no longer has a food manager, one must be obtained by 2-15-13. Class is every second Wednesday of every month. Class cost \$40 and test follows the Friday after the class.				
	EHF25	COS	FOOD CONTACT SURFACES		1/2/2013		
			A)Microwave found dirty.				

Food Establishment Public Inspection Report

From 12/27/12 thru 1/2/13

ESTABLISHMENT

**BAGEL PLACE
3301 BELL ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF182	EHF21	COS	MANUAL WARE WASHING		12/27/2012	3	HL1B
			A)Employee seen cleaning dishes without sanitizing, must wash, rinse, sanitize, airdry.				
	EHF03	IN	HOT HOLDING		12/27/2012		
			A)Sausage crumbles found at 141 degrees.				
	EHF02	IN	COLD HOLDING		12/27/2012		
			A)Cold ham found at 41 degrees. B)Sausage 42 degrees.				
	EHF28	COS	ALL OTHER VIOLATIONS		12/27/2012		
			A)All single service utensils must have mouth part down.				

Food Establishment Public Inspection Report

From 12/27/12 thru 1/2/13

ESTABLISHMENT**BEEF BURGER BARREL
3102 PLAINS BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1521	EHF25	COS	FOOD CONTACT SURFACES	a)Soda nozzles need to be cleaned. b)Microwave found dirty.	12/28/2012	3	HL1B

**BROWNS PLAYHOUSE DAY CARE CNTR
605 4TH ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFC113					12/28/2012	0	HL1B

Food Establishment Public Inspection Report

From 12/27/12 thru 1/2/13

ESTABLISHMENT

BUTTONS & BOWS PRESCHOOL

3815 S LIPSCOMB ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFD21	EHF25	COS	FOOD CONTACT SURFACES		12/28/2012	3	HL1B
			a)Can opener found dirty. b)Single use items found stored on dirty surface.				

CALICO COUNTY

2410 PARAMOUNT BLVD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF334	EHF21	IN	MANUAL WARE WASHING		1/2/2013	0	HFOL
			a)Corrected.				

Food Establishment Public Inspection Report

From 12/27/12 thru 1/2/13

ESTABLISHMENT

**CANDY PALACE
7701 W INTERSTATE 40**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF18	EHF28	H10DAY	ALL OTHER VIOLATIONS		1/2/2013	0	HL1B
Faucet on three compartment sink will not reach all three bays, faucet must be replaced within 10 days.							

**CARNICERIA LA POPULAR
1015 SE 27TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF201	EHF28	COS	ALL OTHER VIOLATIONS		12/27/2012	4	HL1B
Vent hood has excessive grease droplets. Vent hood needs to be cleaned. b)Utensil containers need to be cleaned.							
	EHF09	COS	APPROVED SOURCE/LABELING		12/27/2012		
No label on bag white granular food. b)Spray bottle with yellow liquid marked Agua. Found to be grill cleaner. Ensure all foods and chemicals are properly labeled.							

Food Establishment Public Inspection Report

From 12/27/12 thru 1/2/13

ESTABLISHMENT

**CHICK FIL A
7701 W INTERSTATE 40**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2209	EHF02	IN	COLD HOLDING		12/27/2012	0	HL1B
			A)Tomatoes found at 38 degrees. B)Raw Chicken 40 degrees.				
	EHF03	IN	HOT HOLDING		12/27/2012		
			A)Fried chicken found at 151 degrees.				
	EHF28	COS	ALL OTHER VIOLATIONS		12/27/2012		
			A)Light shield needed. B)Clean gaskets.				

Food Establishment Public Inspection Report

From 12/27/12 thru 1/2/13

ESTABLISHMENT

CHILL OUT 7701 W INTERSTATE 40

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2314	EHF28	COS	ALL OTHER VIOLATIONS		1/2/2013	9	HL1B
			A)All cups need to be stored at least inches off the floor.				
	EHF22	H45 DAY	MANAGER KNOWLEDGE/CERTIFIED		1/2/2013		
			A)Establishment no longer has a food manager, one must be obtained by 2-15-13. Class is every second Wednesday of every month. Class cost \$40 and test follows the Friday after the class.				
	EHF25	COS	FOOD CONTACT SURFACES		1/2/2013		
			A)Clean gaskets. B)Clean tops of all equipment. C)Clean soda nozzles. D)Keep utensil handles out of products.				
	EHF17	COS	HAND WASH WITH SOAP/TOWELS		1/2/2013		
			A)No paper towels found at hand sink.				

Food Establishment Public Inspection Report

From 12/27/12 thru 1/2/13

ESTABLISHMENT

**CHINA MAX
7701 W INTERSTATE 40**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1485	EHF02	IN	COLD HOLDING		1/2/2013	7	HL1B
			A)Cold noodles found holding at 40 degrees.				
	EHF03	IN	HOT HOLDING		1/2/2013		
			A)Chicken found at 165. B)Beef found at 171 degrees.				
	EHF08	COS	GOOD HYGIENIC PRACTICES		1/2/2013		
			A)Hand sink found being used for other purposes other than hand washing.				
	EHF25	COS	FOOD CONTACT SURFACES		1/2/2013		
			A)Clean all shelving. B)Clean all cooler handles. C) Clean knife found with food debris still on it D)Clean walls.				

Food Establishment Public Inspection Report

From 12/27/12 thru 1/2/13

ESTABLISHMENT**CHIYOS
810 N PIERCE ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1575	EHF25	COS	FOOD CONTACT SURFACES		12/28/2012	3	HL1B
			A)Ice scoop found stored in dirty container. B)Plastic lids found stored in dirty container. C)Tea nozzles found dirty; nozzles must be broken apart daily and cleaned using the wash, rinse, sanitize, and air dry process. D)Slicer needs to be cleaned.				
	EHF28	H90 DAY	ALL OTHER VIOLATIONS		12/28/2012		
			Post current food establishment permit.				

**CONNER HOUSE
2 COTTONWOOD LN**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFC203	EHF25	COS	FOOD CONTACT SURFACES		12/28/2012	3	HL1B
			Can opener needed to be cleaned.				

Food Establishment Public Inspection Report

From 12/27/12 thru 1/2/13

ESTABLISHMENT

**CORN DOG 7
7701 W INTERSTATE 40**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF882	EHF25	COS	FOOD CONTACT SURFACES		12/31/2012	7	HL1B
			A)Clean can opener blade. B)Clean can opener holder. C)Clean Ice machine.				
	EHF28	H90 DAY	ALL OTHER VIOLATIONS		12/31/2012		
			A)Replace ceiling tile. B)One light sheild needs an end cap. C) All employees working with food must wear a hair restraint.				
	EHF08	COS	GOOD HYGIENIC PRACTICES		12/31/2012		
			A)Employee seen washing hands in 3 compartment sink, hands can only be washed in handsink with soap and paper towels.				
	EHF03	IN	HOT HOLDING		12/31/2012		
			A)Chili found at 148 degrees.				
	EHF02	IN	COLD HOLDING		12/31/2012		
			A)Hot dogs found at 38 degrees.				

Food Establishment Public Inspection Report

From 12/27/12 thru 1/2/13

ESTABLISHMENT**COUNTRY PRIDE
5909 WINEINGER RD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF144	EHF25	COS	FOOD CONTACT SURFACES		12/31/2012	3	HL1B	
			Greese drops from vent hood dropping on plate stacks.					

Food Establishment Public Inspection Report

From 12/27/12 thru 1/2/13

ESTABLISHMENT

CURTIS FLEMMING LEARNING CTR

3001 WOLFLIN AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFD62	EHF25	COS	FOOD CONTACT SURFACES		12/27/2012	14	HL1B
			a)Clean food debris from inside top of mixer. If not to be used, clean and cover. b)Clean can opener blade.				
	EHF28	COS	ALL OTHER VIOLATIONS		12/27/2012		
			a)Rearrange refrigerator so that apples and fruits are not stored below raw meat and eggs.				
	EHF08	COS	GOOD HYGIENIC PRACTICES		12/27/2012		
			a)Frozen drink in handsink. Do not place anything in the handsink. It is for washing hands only.				
	EHF10	COS	SOUND CONDITION		12/27/2012		
			a)Can dented on rim on shelf. Remove dented cans from non dented can area.				
	EHF17	COS	HAND WASH WITH SOAP/TOWELS		12/27/2012		
			a)Paper towels needed at handsink.				

Food Establishment Public Inspection Report

From 12/27/12 thru 1/2/13

ESTABLISHMENT

DESPERADOS CATERING**701 S PIERCE ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1220	EHF20	COS	TOXIC ITEMS		1/2/2013	6	HL1B
			Unlabeled spray bottle filled with oven cleaner found stored near single use items.				
	EHF25	COS	FOOD CONTACT SURFACES		1/2/2013		
			A)Ice scoop found stored on dirty surface. B)Inside of ice machine found dirty.				
	EHF28	COS	ALL OTHER VIOLATIONS		1/2/2013		
			Clean ice buildup from floor of walk-in cooler.				

Food Establishment Public Inspection Report

From 12/27/12 thru 1/2/13

ESTABLISHMENT

DIANAS TAMALES BURRITOS & MORE**701 W AMARILLO BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF269	EHF28	COS	ALL OTHER VIOLATIONS		12/28/2012	0	HL1B	
			Raw eggs and sausage stored over ready to eat items in cooler.					

DOMINOS PIZZA**907 23RD ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HFC310	EHF25	COS	FOOD CONTACT SURFACES		12/28/2012	3	HL1B	
			Can opener needed to be cleaned.					

Food Establishment Public Inspection Report

From 12/27/12 thru 1/2/13

ESTABLISHMENT

**EASTRIDGE LANES INC
5405 E AMARILLO BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF186	EHF28	COS	ALL OTHER VIOLATIONS		1/2/2013	6	HL1B
			Box of single-use items stored on floor. B)1 correction from previous.				
	EHF25	COS	FOOD CONTACT SURFACES		1/2/2013		
			Knife handle found broken and chipped. Discarded.				
	EHF22	H45 DAY	MANAGER KNOWLEDGE/CERTIFIED		1/2/2013		
			No food manager at establishment. Must take course and pass test by February 15, 2013.				

Food Establishment Public Inspection Report

From 12/27/12 thru 1/2/13

ESTABLISHMENT

EL PATIO MEXICAN RESTAURANT**1410 W US HIGHWAY 60**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFC127	EHF24	COS	THERMOMETERS		12/28/2012	12	HL1B
			No thermometer found in reach in.				
	EHF25	COS	FOOD CONTACT SURFACES		12/28/2012		
			Tea nozzle needed to be cleaned.				
	EHF20	COS	TOXIC ITEMS		12/28/2012		
			Spray bottle was not labeled.				
	EHF17	COS	HAND WASH WITH SOAP/TOWELS		12/28/2012		
			No towels at handwashing sink.				

Food Establishment Public Inspection Report

From 12/27/12 thru 1/2/13

ESTABLISHMENT

**EL TEJAVAN
3801 E INTERSTATE 40**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF339	EHF16	COS	HAND WASH FACILITIES ADEQUATE		1/2/2013	20	HL1B
			Handwashing sink in dish room was blocked from use, sink must remain open at all times.				
	EHF17	COS	HAND WASH WITH SOAP/TOWELS		1/2/2013		
			Paper towels were not available at hand washing sink in dish room.				
	EHF20	COS	TOXIC ITEMS		1/2/2013		
			Spray bottles not labeled.				
	EHF25	H10DAY	FOOD CONTACT SURFACES		1/2/2013		
			a)Soda machine valves need to be cleaned. b)Chipped plates need to be removed and replaced COS c)Food debris dripped on clean plates. COS				
	EHF10	COS	SOUND CONDITION		1/2/2013		
			a)Dented cans on shelf in storage area. b)Molded limes in walkin.				

Food Establishment Public Inspection Report

From 12/27/12 thru 1/2/13

ESTABLISHMENT

EL TEJAVAN

HF339	EHF13	COS	HACCP PLAN/TIME	1/2/2013	20	HL1B
			Product in refrigerators were out of date.			
	EHF02	IN	COLD HOLDING	1/2/2013		
			Guacomole 42°, Tomatoes 41°.			
	EHF03	IN	HOT HOLDING	1/2/2013		
			Rice 165°, Beef 160°, Pork 165°.			
	EHF28	H90 DAY	ALL OTHER VIOLATIONS	1/2/2013		
			a)Freezer needs to be defrosted. b)Raw meat in containers needs to be stored below other foods. (1 correction from previous inspection)			

Food Establishment Public Inspection Report

From 12/27/12 thru 1/2/13

ESTABLISHMENT**EXPRESS MART
913 W AMARILLO BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2208	EHF07	COS	ADEQUATE HAND WASHING	No paper towels at handsink.	12/28/2012	4	HL1B

**FAST STOP #25
890 S FM 1912**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFP31	EHF28	H90 DAY	ALL OTHER VIOLATIONS	Blower covers and walls in walk in cooler need to be cleaned. b)Ice machine filters need to be cleaned. c)Fan needs to be cleaned. d)Shelves in soda boxes need to be cleaned.	12/28/2012	0	HL1B

Food Establishment Public Inspection Report

From 12/27/12 thru 1/2/13

ESTABLISHMENT

**FRULLATI CAFE
7701 W INTERSTATE 40**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1404	EHF28	COS	ALL OTHER VIOLATIONS		12/27/2012	13	HL1B
			A)Clean air vents by smoothie area. B)All scoops must have handles on them.				
	EHF08	COS	GOOD HYGIENIC PRACTICES		12/27/2012		
			A)Sanitizer bucket found in hand sink, handsinks are for hand washing only. Repeat.				
	EHF23	COS	SEWAGE/WASTEWATER		12/27/2012		
			A)Drains throughout the kitchen found not draining. Line must be cleared and area surrounding cleaned and sanitized before establishment can re-open.				
	EHF19	H10DAY	RODENTS/ANIMALS/OPENINGS		12/27/2012		
			A)Roaches seen in the establishment, must rid establishment within 10 days.				
	EHF20	COS	TOXIC ITEMS		12/27/2012		
			A)Bleach wipe down solution found over 200ppm, must be 100ppm for wipe down, and 50ppm for dishes.				

Food Establishment Public Inspection Report

From 12/27/12 thru 1/2/13

ESTABLISHMENT**GENERAL NUTRITION CENTER**

7701 W INTERSTATE 40

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF30	EHF28	H90 DAY	ALL OTHER VIOLATIONS		1/2/2013	0	HL1B	
			Replace broken ceiling tile in back storage area.					

**HENKS BAR B Q
1508 S GRAND ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF619	EHF28	COS	ALL OTHER VIOLATIONS		12/27/2012	3	HL1B	
			A)Clean dust from bread rack located over hot hold area. B)Clean dust from serving trays located over chip rack.					
	EHF20	COS	TOXIC ITEMS		12/27/2012			
			Bleach wipe down solution found at over 100 ppm.					

Food Establishment Public Inspection Report

From 12/27/12 thru 1/2/13

ESTABLISHMENT

**HIGH PLAINS BINGO
3701 PLAINS BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF523	EHF21	COS	MANUAL WARE WASHING		12/28/2012	3	HL1B
			No bleach in wipe down bucket.				
	EHF28	COS	ALL OTHER VIOLATIONS		12/28/2012		
			Eggs stored over ready to eat products in cooler.				

HIGH PLAINS FOOD BANK KIDSCAFE

1401 J AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1935					12/28/2012	0	HL1B

Food Establishment Public Inspection Report

From 12/27/12 thru 1/2/13

ESTABLISHMENT

HOLIDAY INN EXPRESS

2901 4TH AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HFC132	EHF20	COS	TOXIC ITEMS		12/28/2012	3	HL1B	
			a)Spray bottles in kitchen were not labeled. b)Bottle of bleach did not have a lid.					

HUDSON HOUSE CANYON, INC

20 SPUR 48

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HFC221	EHF28	H90 DAY	ALL OTHER VIOLATIONS		12/28/2012	0	HL1B	
			Broken floor tiles in dish room need to be repaired.					

Food Establishment Public Inspection Report

From 12/27/12 thru 1/2/13

ESTABLISHMENT

I40 CONVENIENCE STORE

900 SPUR 228

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HFP39	EHF28	H90 DAY	ALL OTHER VIOLATIONS		12/28/2012	0	HL1B	
			Blower covers in walk in cooler need to be cleaned. b)Inside ice machine needs to be cleaned. c)Store ice scoop on a clean and sanitized location.					

IMAGINATION STATION

7910 BELL ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFD34					12/27/2012	0	HL1B

Food Establishment Public Inspection Report

From 12/27/12 thru 1/2/13

ESTABLISHMENT

JAN WERNER ADULT DAY CARE**3108 S FILLMORE ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF1822	EHF28	COS	ALL OTHER VIOLATIONS		1/2/2013	0	HL1B	
			Invert ice buckets to dry. b)Dust top of oven warmer. c)Ensure swipping bar on food scoops are thoroughly cleaned. d)Clean splash plate in ice machine in small kitchen.					

JESSES POOL HALL**3411 W AMARILLO BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1573					12/27/2012	0	HL1B

Food Establishment Public Inspection Report

From 12/27/12 thru 1/2/13

ESTABLISHMENT

**JOE DADDYS
2108 PARAMOUNT BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2300	EHF20	IN	TOXIC ITEMS		1/2/2013	0	HFOL
			a)Corrected.				
	EHF15	IN	EQUIPMENT ADEQUATE		1/2/2013		
			a)Corrected.				

**JUNGLE, THE
4541 CANYON DR**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1253					1/2/2013	0	HL1B

Food Establishment Public Inspection Report

From 12/27/12 thru 1/2/13

ESTABLISHMENT

KIMBLE LEARNING CENTER

2200 SE 10TH AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFD16					12/28/2012	0	HL1B

LA FRONTERA 1401 S ARTHUR ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF411	EHF28	COS	ALL OTHER VIOLATIONS		12/27/2012	0	HL1B

Blower cover in walk in cooler needs to be cleaned. b)Racks in wait station need to be cleaned.

Food Establishment Public Inspection Report

From 12/27/12 thru 1/2/13

ESTABLISHMENT**LITTLE CAESARS PIZZA
5807 SW 45TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF1126	EHF17	COS	HAND WASH WITH SOAP/TOWELS		12/28/2012	3	HFOL	
			Soap and towels needed at handsink by three compartment sink. This is a repeated violation. If this is not corrected by next inspection, 1/4/13,a reinspection fee may be charged.					

Food Establishment Public Inspection Report

From 12/27/12 thru 1/2/13

ESTABLISHMENT

LONG JOHN SILVERS

725 N PIERCE ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1682	EHF19	H10DAY	RODENTS/ANIMALS/OPENINGS		12/27/2012	6	HFOL
			Gap beneath backdoor needs to be sealed.				
	EHF22	H10DAY	MANAGER KNOWLEDGE/CERTIFIED		12/27/2012		
			No food manager at establishment. Must be corrected by 1-18-2013. A \$50.00 re-inspection fee could be charged if violation is not corrected.				
	EHF28	H10DAY	ALL OTHER VIOLATIONS		12/27/2012		
			Gap in floor panel junctures in walk-in need to be sealed.				

Food Establishment Public Inspection Report

From 12/27/12 thru 1/2/13

ESTABLISHMENT

**LUPITAS GRILL
3221 S WESTERN ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2218	EHF27	H10DAY	ESTABLISHMENT PERMIT		1/2/2013	27	HL1B
			a)No establishment permit on site. Find original copy or buy a duplicate copy at the office.				
	EHF28	COS	ALL OTHER VIOLATIONS		1/2/2013		
			a)Raw food being stored above cooked food in the walk in and small coolers. b)Large chunk of meat thawing by sitting out. c)Food employee preparing food with no hair restraint.				
	EHF24	COS	THERMOMETERS		1/2/2013		
			a)No thermometer in cooler by steam table.				
	EHF25	H10DAY	FOOD CONTACT SURFACES		1/2/2013		
			a)Underside of table where food was cooling needs to be wiped down so that debris won't fall in the food. b)Slicer needs to be thoroughly cleaned.				
	EHF19	H10DAY	RODENTS/ANIMALS/OPENINGS		1/2/2013		
			a)There is a gap at the wall on the backdoor that needs to be sealed so insects and rodents cannot enter the building.				

Food Establishment Public Inspection Report

From 12/27/12 thru 1/2/13

ESTABLISHMENT

LUPITAS GRILL

HF2218	EHF20	COS	TOXIC ITEMS	1/2/2013	27	HL1B
a)Cleaner stored on shelf with open containers of seasoning and food. Keep chemcials in a seperate area from food.						
	EHF13	COS	HACCP PLAN/TIME	1/2/2013		
a)Various cooked food items in all coolers with no date marks on them.						
	EHF14	H10DAY	WATER SUPPLY	1/2/2013		
a)Handsink is not working at waitstation. This must be repaired in 10 days. b)Pipe from ice machine will not stay up to provide air gap or keeps getting knocked down.Repair.						
	EHF08	COS	GOOD HYGIENIC PRACTICES	1/2/2013		
a)Employees eating food in the kitchen. b)Dirty scouring pad in hand sink. Handsink is for handwashing only. If this violation is found again, a \$50 reinspection fee will be charged. c)Drink with no lid or straw in kitchen.						

Food Establishment Public Inspection Report

From 12/27/12 thru 1/2/13

ESTABLISHMENT**MARY MILES LEARNING CENTER****1700 S VAN BUREN ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFD19	EHF28	COS	ALL OTHER VIOLATIONS		12/28/2012	0	HL1B
			The bleach water spray bottle is not at proper strength.				

Food Establishment Public Inspection Report

From 12/27/12 thru 1/2/13

ESTABLISHMENT

**MCDONALDS
2000 S WESTERN ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF452	EHF25	COS	FOOD CONTACT SURFACES		12/27/2012	3	HL1B
			A)Soda nozzles found dirty. B)Dirty utensils stored with clean utensils.				

5620 W AMARILLO BLVD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1954	EHF25	COS	FOOD CONTACT SURFACES		12/31/2012	6	HL1B
			Ice scoop stored on dirty surface.				
	EHF21	COS	MANUAL WARE WASHING		12/31/2012		
			Sanitizer in dish machine too low.				

Food Establishment Public Inspection Report

From 12/27/12 thru 1/2/13

ESTABLISHMENT

**NEW BEGINNINGS
3606 ATKINSEN ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFD38					1/2/2013	0	HL1B

Food Establishment Public Inspection Report

From 12/27/12 thru 1/2/13

ESTABLISHMENT

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

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF177	EHF28	COS	ALL OTHER VIOLATIONS		12/28/2012	6	HL1B
			Utensil drawers not clean. b)Sanitized items stored with non sanitized items. c)Personal clothing touching cleaned pans. d)Handsink drains slow. Repair as needed.				
	EHF21	COS	MANUAL WARE WASHING		12/28/2012		
			Dishwasher not sanitizing. Dishes must be hand sanitized until unit is repaired. Check dishwasher twice every day with test strips.				
	EHF24	COS	THERMOMETERS		12/28/2012		
			No thermometer in make table refrigerator.				

Food Establishment Public Inspection Report

From 12/27/12 thru 1/2/13

ESTABLISHMENT**OLD 66 LOUNGE
5316 E AMARILLO BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2186	EHF21	H10DAY	MANUAL WARE WASHING		12/27/2012	3	HL1B
No test strips available for testing sanitizing solution. To be correctd within 10 days.							

**OMNI CAPITAL CORP
3701 PLAINS BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1328					12/28/2012	0	HL1B

Food Establishment Public Inspection Report

From 12/27/12 thru 1/2/13

ESTABLISHMENT

**OPPORTUNITY SCHOOL
1525 N GRAND ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFD42					12/31/2012	0	HL1B

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

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1043	EHF20	COS	TOXIC ITEMS		12/27/2012	6	HL1B
				a)Spray bottle not labeled in food prep room. b)Laundry chemicals on shelf above food product.			
	EHF16	COS	HAND WASH FACILITIES ADEQUATE		12/27/2012		
				Handwashing sink blocked with tea pitcher.			

Food Establishment Public Inspection Report

From 12/27/12 thru 1/2/13

ESTABLISHMENT

**PAK A SAK #12
2110 SE 34TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF266	EHF28	H90 DAY	ALL OTHER VIOLATIONS		1/2/2013	3	HL1B	
			Store sanitary items with sanitary items only, not with non sanitary items. b) Handsink for handwashing only.					
	EHF25	COS	FOOD CONTACT SURFACES		1/2/2013			
			Soda and tea nozzles not cleaned properly. Nozzles must be clean and sanitized daily.					

**PAK A SAK #14
6320 BELL ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1729					12/31/2012	0	HL1B

Food Establishment Public Inspection Report

From 12/27/12 thru 1/2/13

ESTABLISHMENT

**PAK A SAK INC
3400 S WESTERN ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF293	EHF25	COS	FOOD CONTACT SURFACES		12/27/2012	7	HL1B
			a)Clean grime from tea nozzles. Wash, rinse, sanitize and air dry.				
	EHF28	COS	ALL OTHER VIOLATIONS		12/27/2012		
			a)Replace cover for floor drain under 3 compartment sink.				
	EHF09	COS	APPROVED SOURCE/LABELING		12/27/2012		
			a)Sara Lee apple pie with no nutrition label. Keep nutrition facts on pies.				

Food Establishment Public Inspection Report

From 12/27/12 thru 1/2/13

ESTABLISHMENT

**PAPA MURPHYS
1740 S WESTERN ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2048					12/27/2012	0	HL1B

6032 BELL ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2304					12/31/2012	0	HFOL

Food Establishment Public Inspection Report

From 12/27/12 thru 1/2/13

ESTABLISHMENT

PEPITOS MEXICAN RESTAURANTE

3333 S COULTER ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2112	EHF28	H10DAY	ALL OTHER VIOLATIONS		12/27/2012	14	HL1B
			A)Clean blower covers in walk in. B)Clean all shelving in walk in.				
	EHF11	COS	PROPER HANDLING RTE		12/27/2012		
			A)Employee seen handling ready to eat foods with bare hands; gloves or utensils must be used.				
	EHF03	IN	HOT HOLDING		12/27/2012		
			A)Taco meat found at 135 degrees. B)Rice 137 degrees.				
	EHF07	COS	ADEQUATE HAND WASHING		12/27/2012		
			A)Employee seen not washing hands before putting on gloves.				
	EHF21	H10DAY	MANUAL WARE WASHING		12/27/2012		
			A)Dish machine found sanitizing at less than 10ppm, must be 50ppm.				

Food Establishment Public Inspection Report

From 12/27/12 thru 1/2/13

ESTABLISHMENT

PEPITOS MEXICAN RESTAURANTE

HF2112

EHF22

H10DAY

MANAGER KNOWLEDGE/CERTIFIED

12/27/2012

14

HL1B

Food mgr card expired for more than 60 days. Must retake class, \$40 every second Wed of every month.

Food Establishment Public Inspection Report

From 12/27/12 thru 1/2/13

ESTABLISHMENT

PETRO STOPPING CENTERS I S R

8500 E INTERSTATE 40

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1559	EHF25	COS	FOOD CONTACT SURFACES		12/27/2012	15	HL1B
			a)Microwaves found dirty. b)Dirty knives found hanging on clean utensil rack.				
	EHF02	COS	COLD HOLDING		12/27/2012		
			Cooked sausage patties found at 125°; patties were thrown away.				
	EHF13	COS	HACCP PLAN/TIME		12/27/2012		
			Cooked meat in reach-in cooler found kept past toss date; meat was thrown away.				
	EHF15	COS	EQUIPMENT ADEQUATE		12/27/2012		
			Make table cooler not properly cold holding food at 41° or below; cooler was fixed by the end of the inspection.				
	EHF28	H45 DAY	ALL OTHER VIOLATIONS		12/27/2012		
			Grill venthood light covers needed to be cleaned. cos b)Canopener holster is cracked and no longer easily cleanable; holster needs to be replaced. c)Food mgr card expires today; card needs to be renewed asap.				

Food Establishment Public Inspection Report

From 12/27/12 thru 1/2/13

ESTABLISHMENT

**PIC N SAVE
3301 E AMARILLO BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1100	EHF28	COS	ALL OTHER VIOLATIONS		12/28/2012	7	HL1B
			Box of single-use items stored on floor.				
	EHF27	H10DAY	ESTABLISHMENT PERMIT		12/28/2012		
			Establishment permit not posted.				
	EHF09	H10DAY	APPROVED SOURCE/LABELING		12/28/2012		
			Personal-use frozen fish and sausage products found in freezer in contact with food products available for consumer self-service. Must be removed or stored in a designated area away from self-service items and in area without contact with public food.				

Food Establishment Public Inspection Report

From 12/27/12 thru 1/2/13

ESTABLISHMENT

**PINK
814 S TAYLOR ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1981	EHF24	H10DAY	THERMOMETERS		12/28/2012	12	HL1B
			A metal stem thermometer is needed to check hot foods.				
	EHF22	H45 DAY	MANAGER KNOWLEDGE/CERTIFIED		12/28/2012		
			A food manager certification is needed within 45 days.				
	EHF17	COS	HAND WASH WITH SOAP/TOWELS		12/28/2012		
			a) Accessible towels needed at handsink in kitchen. b) Towels needed at handsink in bar.				
	EHF20	H10DAY	TOXIC ITEMS		12/28/2012		
			Label all chemicals in spray bottles.				
	EHF28	H90 DAY	ALL OTHER VIOLATIONS		12/28/2012		
			A lightshield is needed in the walk in cooler.				

Food Establishment Public Inspection Report

From 12/27/12 thru 1/2/13

ESTABLISHMENT**PIZZA HUT
3404 NE 24TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2330	EHF21	IN	MANUAL WARE WASHING Drainboards repaired.		12/27/2012	0	HFOL

5101 S WESTERN ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF351	EHF28	H90 DAY	ALL OTHER VIOLATIONS		1/2/2013	3	HL1B
			a)Post English and Spanish handwash signs in men's restroom. b)Post the valid food manager card in a conspicuous location.4 corrections from previous inspection.				
	EHF25	COS	FOOD CONTACT SURFACES		1/2/2013		
			Clean all splattered surfaces in the wing food prep. area.				

Food Establishment Public Inspection Report

From 12/27/12 thru 1/2/13

ESTABLISHMENT

**PIZZA PLANET
6801 BELL ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF94					12/27/2012	0	HL1B

POPEYES CHICKEN & BISCUITS 2201 PARAMOUNT BLVD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF47	EHF13	COS	HACCP PLAN/TIME		1/2/2013	9	HL1B
			a)Food items past pull date in walk in cooler.				
	EHF03	COS	HOT HOLDING		1/2/2013		
			a)Jambalaya on hot hold at 122-128F. Must be 135F or above.				

Food Establishment Public Inspection Report

From 12/27/12 thru 1/2/13

ESTABLISHMENT

**PRIDE HOME CENTER
3503 NE 24TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1998					12/28/2012	0	HL1B

**ROBINSONS BBQ
5920 HILLSIDE RD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF244					12/27/2012	0	HL1B

Food Establishment Public Inspection Report

From 12/27/12 thru 1/2/13

ESTABLISHMENT**SAVA ITALIANO
4000 W INTERSTATE 40**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2297	EHF28	H90 DAY	ALL OTHER VIOLATIONS		12/28/2012	7	HL1B
			a)A light cover is needed in the walk in cooler. b)Personal items such as jackets should not be stored on clean dish racks or shelves. Keep personal items separate.				
	EHF25	COS	FOOD CONTACT SURFACES		12/28/2012		
			a)Clean any dishes and equipment on lower shelves that have become dirty or splashed.				
	EHF08	COS	GOOD HYGIENIC PRACTICES		12/28/2012		
			a)Employee drink needs to have lid and straw or lid and handle if in food prep area. b)Handsink in bar should be used for handwashing only, not to be used as a dump sink.				

Food Establishment Public Inspection Report

From 12/27/12 thru 1/2/13

ESTABLISHMENT

**SEVILLE ESTATES
7401 SEVILLE DR**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF499	EHF02	IN	COLD HOLDING		12/31/2012	3	HL1B
			A)Potato salad found at 38 degrees.				
	EHF03	IN	HOT HOLDING		12/31/2012		
			A)Sausage links found at 138 degrees. B)Eggs at 141 degrees.				
	EHF25	COS	FOOD CONTACT SURFACES		12/31/2012		
			A)Tea nozzle dirty. B)Can opener blade dirty. C)Ice scoop holder dirty. D)Clean all shelves in kitchen.				
	EHF28	COS	ALL OTHER VIOLATIONS		12/31/2012		
			A)Clean all air vents. B)All cups need to be at least six inches off the floor.				

Food Establishment Public Inspection Report

From 12/27/12 thru 1/2/13

ESTABLISHMENT

**SONIC DRIVE IN
1009 E AMARILLO BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF300	EHF25	COS	FOOD CONTACT SURFACES		12/28/2012	3	HL1B
			A)Napkins found stored in dirty bin. B)Dirty lids found stored on clean lid rack.				
	EHF28	COS	ALL OTHER VIOLATIONS		12/28/2012		
			Store employee drinks and food away from restaurant food and single use items to prevent possible contamination.				

1714 S WESTERN ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF512	EHF28	COS	ALL OTHER VIOLATIONS		12/27/2012	3	HL1B
			a)No covered trash can in womens restroom. b)Blowers in walk in cooler need to be cleaned.				
	EHF25	COS	FOOD CONTACT SURFACES		12/27/2012		
			Tea nozzles need to be cleaned.				

Food Establishment Public Inspection Report

From 12/27/12 thru 1/2/13

ESTABLISHMENT

SONIC DRIVE IN

7701 W INTERSTATE 40

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF341	EHF28	COS	ALL OTHER VIOLATIONS		12/27/2012	6	HL1B
			A)Post correct food manager card. B)All employees working with food must wear a hair restraint.				
	EHF25	COS	FOOD CONTACT SURFACES		12/27/2012		
			A)Clean can opener. B)Clean ice scoop holder. C)Clean gaskets.				
	EHF02	IN	COLD HOLDING		12/27/2012		
			A)Tomatoes found at 36 degrees.				
	EHF03	IN	HOT HOLDING		12/27/2012		
			A)Hamburgers found at 180 degrees.				
	EHF20	COS	TOXIC ITEMS		12/27/2012		
			A)Chemicals found stored with food, store separately.				

Food Establishment Public Inspection Report

From 12/27/12 thru 1/2/13

ESTABLISHMENT**SONIC DRIVE IN****SUBWAY 25610
2001 S WESTERN ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF496	EHF25	COS	FOOD CONTACT SURFACES		12/27/2012	10	HL1B
			Tea nozzles found dirty. They need to be washed, rinsed, sanitized and air dried daily.				
	EHF21	COS	MANUAL WARE WASHING		12/27/2012		
			Sanitizer in 3-compartment too low.				
	EHF08	COS	GOOD HYGIENIC PRACTICES		12/27/2012		
			Rag stored in handsink.				

Food Establishment Public Inspection Report

From 12/27/12 thru 1/2/13

ESTABLISHMENT

SUNSHINE CHILD CARE

2108 13TH AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFC114					12/28/2012	0	HL1B

Food Establishment Public Inspection Report

From 12/27/12 thru 1/2/13

ESTABLISHMENT

**SUPER BOWL NOODLES
810 COLUMBINE ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2325	EHF25	COS	FOOD CONTACT SURFACES		12/31/2012	7	HL1B
			Scoop handle found below food level in container of rice. B)1 correction from previous.				
	EHF28	IN	ALL OTHER VIOLATIONS		12/31/2012		
			3 corrections from previous.				
	EHF13	COS	HACCP PLAN/TIME		12/31/2012		
			Cooked chicken in refrigerator found without date mark. B) Improper date marking found on container of egg rolls.				
	EHF21	IN	MANUAL WARE WASHING		12/31/2012		
			1 correction from previous.				

Food Establishment Public Inspection Report

From 12/27/12 thru 1/2/13

ESTABLISHMENT

SUPER MERCADO LOS OLIVOS

3803 NE 24TH AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1324	EHF17	COS	HAND WASH WITH SOAP/TOWELS		1/2/2013	14	HL1B
			No paper towels at hand sink in bakery. B) No paper towels at hand sink in employee restroom.				
	EHF13	COS	HACCP PLAN/TIME		1/2/2013		
			Cooked meat held in refrigerator without date mark.				
	EHF09	COS	APPROVED SOURCE/LABELING		1/2/2013		
			Beef jerky found on shelf without label.				
	EHF28	H90 DAY	ALL OTHER VIOLATIONS		1/2/2013		
			Light shields needed in produce display. B)Light shields needed above food prep area in kitchen.				
	EHF25	COS	FOOD CONTACT SURFACES		1/2/2013		
			Scoop handle found below food level in spice container. B) Scoops without handle found in container of sugar.				

Food Establishment Public Inspection Report

From 12/27/12 thru 1/2/13

ESTABLISHMENT

SUPER MERCADO LOS OLIVOS

HFM403	EHF11	COS	<p style="text-align: center;">PROPER HANDLING RTE</p> <p style="text-align: center;">1/2/2013</p> <p style="text-align: center;">13</p> <p style="text-align: center;">HL1B</p> <p>Employee handled tortillas without wearing gloves. Must wear gloves when handling ready-to-eat foods.</p>
	EHF14	COS	<p style="text-align: center;">WATER SUPPLY</p> <p style="text-align: center;">1/2/2013</p> <p>No hot water in unit. Hot water heater was turned off. Must have hot water during hours of operation.</p>
	EHF02	COS	<p style="text-align: center;">COLD HOLDING</p> <p style="text-align: center;">1/2/2013</p> <p>Cut tomatoes stored on counter at room temperature. Cut tomatoes are considered potentially-hazardous and must be held below 41 degrees.</p>
	EHF28	COS	<p style="text-align: center;">ALL OTHER VIOLATIONS</p> <p style="text-align: center;">1/2/2013</p> <p>Personal clothing in contact with stored onions.</p>

Food Establishment Public Inspection Report

From 12/27/12 thru 1/2/13

ESTABLISHMENT**SYBIL B HARRINGTON LEARNING CT****2500 DALE ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFD23	EHF07	COS	ADEQUATE HAND WASHING		12/27/2012	8	HL1B
			Employee did not wash hands in between washing dishes and handling food.				
	EHF11	COS	PROPER HANDLING RTE		12/27/2012		
			Employee handled hamburger buns without wearing gloves.				

Food Establishment Public Inspection Report

From 12/27/12 thru 1/2/13

ESTABLISHMENT

TACO VILLA #16

6601 BELL ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF545	EHF08	COS	GOOD HYGIENIC PRACTICES		12/31/2012	7	HL1B
			a)Personal food was on top of boxes in freezer. b)Personal clothing items were scattered on shelves in storage area with food items.				
	EHF25	COS	FOOD CONTACT SURFACES		12/31/2012		
			Trough under door on ice machine needed to be cleaned.				
	EHF28	H90 DAY	ALL OTHER VIOLATIONS		12/31/2012		
			a)Door sweep on back door needs to be repaired or replaced. b)Tile grout needs to be repaired in several areas of kitchen. c)Corner molding in kitchen needs to be replaced.				

Food Establishment Public Inspection Report

From 12/27/12 thru 1/2/13

ESTABLISHMENT

**TACOS GARCIA
1100 ROSS ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF185	EHF28	COS	ALL OTHER VIOLATIONS		12/27/2012	0	HL1B
			Handles at cooks refrigerator need to be cleaned. b)Bottom of shelf at salsa station needs to be cleaned. c)Top shelf in beer cooler in back room needs to be replaced.				

TAQUERIA RIVERA 2602 SE 3RD AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1143	EHF20	COS	TOXIC ITEMS		1/2/2013	3	HL1B
			Wipe down sanitizer over 200 ppm. Use test strips to ensure proper concentration of 50 ppm. chlorine.				

Food Establishment Public Inspection Report

From 12/27/12 thru 1/2/13

ESTABLISHMENT

THAI SPICE RESTAURANT**5813 E AMARILLO BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2339	EHF24	H10DAY	THERMOMETERS		1/2/2013	0	H PREOPEN
			Thermometer needed in reach-in refrigerator in prep room.				
	EHF28	H10DAY	ALL OTHER VIOLATIONS		1/2/2013		
			Must complete final inspection from Building Safety and obtain Certificate of Occupancy. Must post food manager card and establishment permit in establishment.				

Food Establishment Public Inspection Report

From 12/27/12 thru 1/2/13

ESTABLISHMENT

THUMPERS TEX MEX GRILL**3321 BELL ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2338	EHF28	COS	ALL OTHER VIOLATIONS		12/27/2012	0	H PREOPEN
			a)Covered trash can needed in ladies restroom. b)Food manager needs to be registered for this site within 45 days. c)Test strips needed for sanitizer.				
	EHF24	COS	THERMOMETERS		12/27/2012		
			a)Probe thermometer needed to check food temperatures.				

Food Establishment Public Inspection Report

From 12/27/12 thru 1/2/13

ESTABLISHMENT

**TODAY DISCOUNT II
1021 MARTIN RD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1754	EHF25	H10DAY	FOOD CONTACT SURFACES		12/28/2012	6	HL1B
			Fountain drink cups stored on towels. This is an unapproved surface for storage of food items. Must be a smooth, durable, easily-cleanable surface. B)Refrigerator racks found dirty.				
	EHF17	COS	HAND WASH WITH SOAP/TOWELS		12/28/2012		
			No paper towels at hand sink in restroom.				
	EHF28	COS	ALL OTHER VIOLATIONS		12/28/2012		
			Box of single-use items stored on floor.				

Food Establishment Public Inspection Report

From 12/27/12 thru 1/2/13

ESTABLISHMENT

TOOMS RESTAURANT

3416 NE 24TH AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2057	EHF28	H90 DAY	ALL OTHER VIOLATIONS		12/27/2012	6	HL1B
			Light shields needed in fixture on wall in kitchen.				
	EHF20	COS	TOXIC ITEMS		12/27/2012		
			Chlorine sanitizer found over 200 ppm. Needs to be 50 - 100 ppm. B)Correct test strips not accessible.				
	EHF25	COS	FOOD CONTACT SURFACES		12/27/2012		
			Rice scoop found stored in water at 70 degrees. Must be stored in water at least 135 degrees Fahrenheit. B)Same utensil used to handle raw shrimp, beef, and chicken.				

Food Establishment Public Inspection Report

From 12/27/12 thru 1/2/13

ESTABLISHMENT

TOOT N TOTUM #12

3365 BELL ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF1442	EHF20	COS	TOXIC ITEMS		12/27/2012	3	HL1B	
			a)Quat sanitizer over 400ppm. This sanitizer must be at 200 ppm, not exceeding 400 ppm.					

TOOT N TOTUM #5

1500 S GRAND ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF352					12/27/2012	0	HL1B

Food Establishment Public Inspection Report

From 12/27/12 thru 1/2/13

ESTABLISHMENT

**TOOT N TOTUM #54
3601 NE 24TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF82	EHF17	COS	HAND WASH WITH SOAP/TOWELS		12/28/2012	6	HL1B
			No paper towels at hand sink.				
	EHF18	COS	INSECT CONTAMINATION		12/28/2012		
			Gnats found around bananas on shelf. Discarded.				

**TOOT N TOTUM #60
1400 E AMARILLO BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2240	EHF28	COS	ALL OTHER VIOLATIONS		12/28/2012	0	HL1B
			Employee personal items must be stored in a designated area away from food and single use items.				

Food Establishment Public Inspection Report

From 12/27/12 thru 1/2/13

ESTABLISHMENT

**TOOT N TOTUM #65
2500 S GEORGIA ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF733	EHF13	COS	HACCP PLAN/TIME		1/2/2013	4	HL1B	
			a.) No date mark on tub of hot dogs in cooler.					

**TOOT N TOTUM #85
4631 S WESTERN ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF870					1/2/2013	0	HL1B

Food Establishment Public Inspection Report

From 12/27/12 thru 1/2/13

ESTABLISHMENT

TORTILLERIA LUPITA

4013 SE 10TH AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFM304	EHF28	H90 DAY	ALL OTHER VIOLATIONS		12/27/2012	3	HL1B
			a)Post last inspection.cos b)Post current food manager card.				
	EHF24	COS	THERMOMETERS		12/27/2012		
			Thermometer needed inside of make table cooler.				

Food Establishment Public Inspection Report

From 12/27/12 thru 1/2/13

ESTABLISHMENT

UNITED SUPERMARKETS #527

1501 E AMARILLO BLVD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF346	EHF20	COS	TOXIC ITEMS		12/28/2012	14	HL1B
			a)An unlabeled plastic spray bottle filled with quaternary ammonia sanitizer was found in meat market. b)Quaternary ammonia wipe down solution in deli area was found at over 400ppm.				
	EHF10	COS	SOUND CONDITION		12/28/2012		
			Several dented cans that were available for consumer purchase found on grocery shelves.				
	EHF07	COS	ADEQUATE HAND WASHING		12/28/2012		
			Employee in deli observed not washing her hands before putting on gloves.				
	EHF28	COS	ALL OTHER VIOLATIONS		12/28/2012		
			Clean fan blowers in walk in dairy cooler and produce cooler. Clean fan blowers in walk in meat market cooler. Clean dust from top of soda fountain machine in deli area. Clean dust buildup from metal storage rack next to grill in deli area.				
	EHF25	COS	FOOD CONTACT SURFACES		12/28/2012		
			Tea nozzle and soda nozzles in deli area found dirty.Clean inside of reach in freezer with the glass door located in deli area.Ice scoop found stored on dirty surface in deli area. Ice scoop holster in deli area dirty.				

Food Establishment Public Inspection Report

From 12/27/12 thru 1/2/13

ESTABLISHMENT

**VILLA PIZZA
7701 W INTERSTATE 40**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF419	EHF07	COS	ADEQUATE HAND WASHING		12/31/2012	8	HL1B
			A)Employee seen not washing hands before putting on gloves.				
	EHF08	COS	GOOD HYGIENIC PRACTICES		12/31/2012		
			A)Employee seen using hand sink for other purposes other than hand washing.				
	EHF02	IN	COLD HOLDING		12/31/2012		
			A)Ham found holding at 37 degrees.				

Food Establishment Public Inspection Report

From 12/27/12 thru 1/2/13

ESTABLISHMENT

VIVIANS NURSING HOME

508 N TAYLOR ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF239	EHF10	COS	SOUND CONDITION		1/2/2013	11	HL1B
			A)Moldy green pepper found in reach-in cooler. B) Moldy lettuce found in reach-in cooler. Food was thrown away.				
	EHF13	COS	HACCP PLAN/TIME		1/2/2013		
			Open bag of cooked ham found without a date mark; ham was thrown away.				
	EHF25	COS	FOOD CONTACT SURFACES		1/2/2013		
			A)Can opener found dirty. B)Single use straws found stored in dirty bin. C)Ice scoop found stored in dirty holster. D)Plastic utensil bin is cracked and no longer easily cleanable; bin was thrown away. E)Clean bottom of reach-in freezer.				
	EHF28	COS	ALL OTHER VIOLATIONS		1/2/2013		
			Store plastic utensils with the handles facing in direction to prevent accidental touching of mouthparts. 1 correction from last inspection.				

Food Establishment Public Inspection Report

From 12/27/12 thru 1/2/13

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		12/27/2012	20	HL1B
			a)Clean drip from vent hood.				
	EHF25	COS	FOOD CONTACT SURFACES		12/27/2012		
			a)Clean food debris from plates above vent hood. b)Inside of ice machine has dust on the inside top.				
	EHF10	COS	SOUND CONDITION		12/27/2012		
			a)Cans dented on rim on shelf. Remove these cans from service.				
	EHF02	COS	COLD HOLDING		12/27/2012		
			a)Raw shell eggs sitting above venthood above 45F. These eggs must be at 45F or below.				
	EHF03	COS	HOT HOLDING		12/27/2012		
			a)Gravy in hot hold at 115F. This is a repeat violation and if found again will be fined \$50.				

Food Establishment Public Inspection Report

From 12/27/12 thru 1/2/13

ESTABLISHMENT

WAFFLE HOUSE #1239

HF1297	EHF17	COS	HAND WASH WITH SOAP/TOWELS		12/27/2012	20	HL1B
a)Paper towels jammed up at dispenser and not replaced.							

WALGREENS #13124**4504 S WESTERN ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1863					12/31/2012	0	HL1B

Food Establishment Public Inspection Report

From 12/27/12 thru 1/2/13

ESTABLISHMENT**WESLEY COMMUNITY DAY CARE**

1615 S ROBERTS ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFD27					1/2/2013	0	HL1B

WHATABURGER #427

734 N PIERCE ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF285					12/31/2012	0	HL1B

Food Establishment Public Inspection Report

From 12/27/12 thru 1/2/13

ESTABLISHMENT**WIENERSCHNITZEL****1507 ROSS ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF1231	EHF28	COS	ALL OTHER VIOLATIONS		1/2/2013	0	HL1B	
			Hang clothing away from foods and equipment. b)Hang ice buckets upside down to drain.					