

**Food Establishment Public Inspection Report**

From 12/5/13 thru 12/11/13

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**ESTABLISHMENT**

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**ABUELOS MEXICAN EMBASSY****3501 SW 45TH AVE**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>
HFK73	EHF02	IN	COLD HOLDING		12/11/2013	7	HL1B
			A)Guacamole holding at 42 degrees.				
	EHF03	IN	HOT HOLDING		12/11/2013		
			A)Beans 161 degrees. B)Enchiladas 169 degrees.				
	EHF07	COS	ADEQUATE HAND WASHING		12/11/2013		
			A)Employees must wash hands before putting on gloves.				
	EHF20	COS	TOXIC ITEMS		12/11/2013		
			A)Quat sanitizer well over 400ppm, Sanitizer was diluted.				
	EHF28	COS	ALL OTHER VIOLATIONS		12/11/2013		
			A)All food is self service. Self service foods must have either replaceable lids or have a sneeze shield.				

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**ESTABLISHMENT**

**ABUELOS MEXICAN EMBASSY**

**ACAPULCO MEXICAN RESTAURANT**

**727 S POLK ST**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>
HF1377					12/6/2013	0	HFOL

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**ESTABLISHMENT****AFRICAN SAFARI  
5945 E AMARILLO BLVD**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>
HF1570	EHF28	COS	ALL OTHER VIOLATIONS		12/9/2013	3	HL1B
			Spanish handwashing sign missing in men's restroom.				
	EHF17	COS	HAND WASH WITH SOAP/TOWELS		12/9/2013		
			No paper towels at hand sink in kitchen.				

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**ESTABLISHMENT**

**ALLSUP'S #166  
302 N 15TH ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFC204	EHF14	IN	WATER SUPPLY Corrected.		12/5/2013	0	HFOL
	EHF13	IN	HACCP PLAN/TIME Corrected.		12/5/2013		
	EHF24	IN	THERMOMETERS a)Corrected. b)Corrected.		12/5/2013		
	EHF28	IN	ALL OTHER VIOLATIONS a)Corrected. b)Corrected.		12/5/2013		

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**ESTABLISHMENT**

**ARBYS #7490**

**5214 S WESTERN ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1566	EHF28	H10DAY	ALL OTHER VIOLATIONS		12/11/2013	13	HL1B
			Replace broken light switch plate & gaskets for walkin door & whip cream drawer. Invert ice buckets. Remove items from top of icemachine.Lightshields needed in kitchen & or shatterproof at pastrys.Walkin door edge dirty.Properly clean icecream cooler.				
	EHF19	H10DAY	RODENTS/ANIMALS/OPENINGS		12/11/2013		
			Back door does not seal tight. Outside doors must seal tightly to prevent insects and dust.				
	EHF08	COS	GOOD HYGIENIC PRACTICES		12/11/2013		
			Bottle found setting in handsink. Never put anything in handsink other than hand soap and water.				

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**ESTABLISHMENT****AUSTIN MIDDLE SCHOOL**

1808 WIMBERLY RD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF667	EHF28	COS	ALL OTHER VIOLATIONS		12/11/2013	0	HL1B	
			A)Clean outside of ice machine. B)Clean gasket on cold hold.					

**BANGKOK TOKYO**

2413 S WESTERN ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF2281	EHF28	COS	ALL OTHER VIOLATIONS		12/10/2013	0	HL1B	
			A)Replace gaskets on refrigerator under prep table. B)Clean handles on refrigerator under prep table. C)Clean inside bottom of refrigerator. D)Clean small ice machine.					

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**ESTABLISHMENT****BIVINS ELEMENTARY****1500 S FANNIN ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF650	EHF28	COS	ALL OTHER VIOLATIONS		12/6/2013	0	HL1B
			Dust needed to be cleaned off of fan blades over prep table.				

**BLUE SKY ASIAN MARKET LLC****5631 E AMARILLO BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2364	EHF28	H90 DAY	ALL OTHER VIOLATIONS		12/10/2013	4	HL1B
			Two bags of produce on the floor in the walk in cooler.				
	EHF09	COS	APPROVED SOURCE/LABELING		12/10/2013		
			Two cans missing labels cannot be sold. They were removed from the shelves. Labels are needed for any foods packaged at this location. The name of the food, ingredients, quantity of the food and location of packaging or origin.				

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**ESTABLISHMENT**

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

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2152	EHF21	COS	MANUAL WARE WASHING		12/9/2013	9	HL1B
			Ware washing machine was not sanitizing at time of inspection.				
	EHF24	COS	THERMOMETERS		12/9/2013		
			No thermometer found in small reachin.				
	EHF25	COS	FOOD CONTACT SURFACES		12/9/2013		
			Knives stored on rack that was not clean, store on clean sanitized surface.				

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### ESTABLISHMENT

#### BROWNS PLAYHOUSE DAY CARE CNTR

605 4TH ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFC113	EHF03	COS	HOT HOLDING		12/9/2013	9	HL1B
			A)Sausage sitting on stove at 106 degrees. Must be held above 135 degrees at all times.				
	EHF02	IN	COLD HOLDING		12/9/2013		
			A)Cooler holding at 39 degrees.				
	EHF13	COS	HACCP PLAN/TIME		12/9/2013		
			A)Open package of ham found in cooler with no preparation date. Ham was held longer than 7 days as well. Discarded.				
	EHF28	COS	ALL OTHER VIOLATIONS		12/9/2013		
			A)Hand aprons away from clean dishes.				

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**ESTABLISHMENT****BURGER KING #13483****4900 S COULTER ST**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>	
HF62	EHF28	COS	ALL OTHER VIOLATIONS		12/9/2013	4	HL1B	
			Dust accumulation found on ceiling tiles surrounding air-conditioning vents in kitchen.					
	EHF13	COS	HACCP PLAN/TIME		12/9/2013			
			Container of tomatoes held with time only as control found without time stamp. Discarded.					

**BUSHLAND HIGH SCHOOL****1201 S FM 2381**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>	
HFP20	EHF28	H90 DAY	ALL OTHER VIOLATIONS		12/9/2013	0	HL1B	
			Clean ice machine and ice machine air filter.					

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**ESTABLISHMENT****BUSHLAND ISD  
1 BLACK HAWK DR**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>
HFP10	EHF28	H90 DAY	ALL OTHER VIOLATIONS		12/9/2013	4	HL1B
			Clean ice machine in middle school.				
	EHF09	COS	APPROVED SOURCE/LABELING		12/9/2013		
			Bottle of dishwashing soap found without label.				

**CAKES & CATERING  
918 S HOUSTON ST**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>
HF121					12/10/2013	0	HL1B

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**ESTABLISHMENT**

**CAMPUS CAFE THE  
910 9TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFC281	EHF28	H90 DAY	ALL OTHER VIOLATIONS		12/5/2013	4	HL1B
			Air dry all dishes on a smooth, cleanable surface. No towels.				
	EHF08	COS	GOOD HYGIENIC PRACTICES		12/5/2013		
			Chewing gum is not allowed in the kitchen.				
	EHF22	IN	MANAGER KNOWLEDGE/CERTIFIED		12/5/2013		
			Corrected.				

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**ESTABLISHMENT**

**CANYON HIGH SCHOOL**

**1701 23RD ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFC134	EHF05	COS	RAPID REHEATING		12/5/2013	9	HL1B
			A)Foods that are reheated must be heated to 165 degrees within 2 hours. Rapidly reheated.				
	EHF13	COS	HACCP PLAN/TIME		12/5/2013		
			A)All potentially hazardous foods held longer than 24 hours must have a preparation date on them and then thrown away after 7 days.				
	EHF28	H90 DAY	ALL OTHER VIOLATIONS		12/5/2013		
			A)Clean the cooler ceiling and blower covers.				

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**ESTABLISHMENT****CANYON INTERMEDIATE SCHOOL**

506 8TH ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFC201	EHF05	IN	RAPID REHEATING		12/5/2013	0	HL1B
			A)Egg rolls cooked to 178 degrees.				
	EHF02	IN	COLD HOLDING		12/5/2013		
			A)Wraps holding at 39 degrees.				

**CANYON JUNIOR HIGH**

910 9TH AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFC200	EHF02	IN	COLD HOLDING		12/5/2013	0	HL1B
			A)Ham wraps holding at 39 degrees.				

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**ESTABLISHMENT**

**CANYONVIEW ESTATES RETIREMENT**

**7404 WALLACE BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF1968	EHF11	COS	PROPER HANDLING RTE		12/11/2013	7	HL1B	
			a)Open package of ham with no datemark. b)Datemark all items pulled from the freezer.					
	EHF15	H10DAY	EQUIPMENT ADEQUATE		12/11/2013			
			a)Butter labeled as "keep refrigerated" was kept in a cooler labeled "out of order" that was at 50F. Either do not store potentially hazardous food in the cooler or repair the cooler to hold at 41F or below.					
	EHF28	COS	ALL OTHER VIOLATIONS		12/11/2013			
			Raw meat stored above cooked items. Label employee food. Wiping cloths must be stored in sanitizer when not in use. Handwash sign needed at dishwash handsink.					

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**ESTABLISHMENT**

**CENTURY FUELS #5**

**900 SPUR 228**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>
HFP45	EHF14	IN	WATER SUPPLY		12/5/2013	0	HFOL
Water sample tests required monthly. Water sample results from 11/4/13 ok.							

**CLAIRMONT THE**

**4707 BELL ST**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>
HF832					12/10/2013	0	HL1B

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

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>
HF149	EHF28	H90 DAY	ALL OTHER VIOLATIONS		12/5/2013	0	HFOL
			Wall in outside restroom needs to be painted.				
	EHF17	IN	HAND WASH WITH SOAP/TOWELS		12/5/2013		
			Corrected from previous inspection.				

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From 12/5/13 thru 12/11/13

**ESTABLISHMENT****CRAVE FACTORY THE  
4925 S WESTERN ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2481	EHF19	COS	RODENTS/ANIMALS/OPENINGS		12/6/2013	0	H PREOPEN
			Small gaps under back doors. b)Edge of door area has gaps at back.				
	EHF22	H10DAY	MANAGER KNOWLEDGE/CERTIFIED		12/6/2013		
			Food manger card needs to be posted.				
	EHF25	H10DAY	FOOD CONTACT SURFACES		12/6/2013		
			All food contact surfaces must be sanitized before open.				
	EHF28	H30 DAY	ALL OTHER VIOLATIONS		12/6/2013		
			Floor cracks must be sealed to allow proper cleaning. Grease and trash receptacles must be on concrete or asphalt. All walking and driving surfaces must be concrete or asphalt. Coving is required on floor wall joint throughout kitchen.				
	EHF26	IN	POSTING OF ADVISORIES		12/6/2013		
			Post permit when obtained.				

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**ESTABLISHMENT**

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**DIVERSE NUTRITION****3506 SE 27TH AVE**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>
HF2305	EHF28	COS	ALL OTHER VIOLATIONS		12/5/2013	3	HL1B
			Waste receptacle needed at hand sink.				
	EHF15	H10DAY	EQUIPMENT ADEQUATE		12/5/2013		
			Refrigerator found at 50 F degrees. Potentially hazardous food discarded. To be corrected within 10 days.				

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**ESTABLISHMENT****DONG PHUONG  
2218 E AMARILLO BLVD**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>
HF171	EHF25	COS	FOOD CONTACT SURFACES		12/11/2013	3	HL1B
			Clean the build up from all of the cooler doors and handles.				
	EHF28	COS	ALL OTHER VIOLATIONS		12/11/2013		
			a)Handwashing signs in English and Spanish needed in the restrooms. b)To-go packages stored on the floor. Store all single service articles off the floor.				

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**ESTABLISHMENT****EASTRIDGE LANES INC  
5405 E AMARILLO BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF186	EHF28	H90 DAY	ALL OTHER VIOLATIONS		12/6/2013	3	HL1B
			Remove any ash trays from food preparation areas. Do not smoke in any food or drink preparation area(no one seen smoking at inspection).				
	EHF24	COS	THERMOMETERS		12/6/2013		
			No thermometer in the white refrigerator.cos b)The metal stem thermometer was not accurate. Calibrate to 32°F in ice/water.				

**EL TROPICO  
1105 S GRAND ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1856	EHF03	COS	HOT HOLDING		12/11/2013	5	HL1B
			Nacho cheese tempered at 120F. All hot food should remain at or above 135F.				

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**ESTABLISHMENT****EMERITUS @ SEVILLE ESTATES****7401 SEVILLE DR**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>	
HF499	EHF28	COS	ALL OTHER VIOLATIONS		12/11/2013	0	HL1B	
			Seal gap at backdoor (repeat violation). There is a freezer in restroom with food. Food is prohibited from being stored in restrooms. Handwash signs needed at all handsinks (repeat violation).					

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**ESTABLISHMENT**

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**EMERSON ELEMENTARY  
600 N CLEVELAND ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1193	EHF28	COS	ALL OTHER VIOLATIONS		12/9/2013	3	HL1B
			Clean dust off of air vent on kitchen side of dry storage door.				
	EHF03	IN	HOT HOLDING		12/9/2013		
			Chicken fajita meat temped at 145°F. Spanish rice temped at 168°F.				
	EHF25	COS	FOOD CONTACT SURFACES		12/9/2013		
			A)Cutting boards needed to be cleaned. B)Can opener needed to be cleaned.				

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**ESTABLISHMENT****FAMILY DISCOUNT  
1120 SW 15TH AVE**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>
HF506	EHF17	COS	HAND WASH WITH SOAP/TOWELS		12/9/2013	6	HL1B
			Paper towels needed at hand sink.				
	EHF25	COS	FOOD CONTACT SURFACES		12/9/2013		
			A)Soda nozzles needed to be cleaned. B)Tea nozzle needed to be cleaned.				

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

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>
HF2465	EHF28	H10DAY	ALL OTHER VIOLATIONS		12/9/2013	0	HFOL
			Self-closing mechanism broken on back door and needs to be repaired. To be corrected within 10 days.				

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**ESTABLISHMENT**

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**FAMILY DOLLAR STORE #4401****2420 N GRAND ST**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>
HF541	EHF28	COS	ALL OTHER VIOLATIONS		12/10/2013	4	HL1B
			Handwashing signs needed in the restroom. Two corrections from previous inspection.				
	EHF10	COS	SOUND CONDITION		12/10/2013		
			Dented cans on the shelf. Do not sell cans that are dented on rims or seams.				

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**ESTABLISHMENT**

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**FAMILY DOLLAR STORE 2383****2241 SE 27TH AVE**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>	
HF833	EHF10	COS	SOUND CONDITION		12/11/2013	4	HL1B	
			Cracked eggs in reach-in refrigerator spilling onto bottom shelf.					
	EHF28	COS	ALL OTHER VIOLATIONS		12/11/2013			
			Dog food and other debris accumulation needs to be cleaned from underneath dog food pallet display.					

**FANNIN MIDDLE SCHOOL****4623 S RUSK ST**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>
HF676					12/5/2013	0	HL1B

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**ESTABLISHMENT****FARMER BROS CO  
2100 SE 10TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF1945	EHF23	COS	SEWAGE/WASTEWATER		12/10/2013	3	HL1B	
			Condensation dripping onto packaged products in freezer.					

**FOX FAST STOP  
1901 SE 10TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF2197	EHF25	COS	FOOD CONTACT SURFACES		12/5/2013	3	HL1B	
			Tea nozzle found not clean.					
	EHF28	COS	ALL OTHER VIOLATIONS		12/5/2013			
			Establishment permit not posted. B)Inspection report not posted. C)Waste receptacle needed at hand sink adjacent to water closet. D)Barrier must be replaced over condenser unit on 2 ice machines.					

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**ESTABLISHMENT****GEORGIA MANOR NURSING HOME****2611 SW 46TH AVE**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>
HF1898	EHF28	COS	ALL OTHER VIOLATIONS		12/11/2013	3	HL1B
			Food stored directly on ground in dry storage.				
	EHF25	COS	FOOD CONTACT SURFACES		12/11/2013		
			Lemonade nozzle needed to be taken apart and washed, rinsed, sanitized, and air dried.				

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**ESTABLISHMENT**

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**GOOD & HEALTHY CAFE  
1901 MEDI PARK DR**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF2440	EHF28	COS	ALL OTHER VIOLATIONS		12/9/2013	7	HL1B	
			a)English and Spanish handwashing signs needed in restroom. b)3 corrections from last inspection.					
	EHF10	COS	SOUND CONDITION		12/9/2013			
			a)Dented cans in storage. Do not use or buy dented cans. Remove them from good storage area.					
	EHF20	COS	TOXIC ITEMS		12/9/2013			
			a)Sanitizer unlabeled. Label all chemicals.					

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**ESTABLISHMENT****HICKORY FARMS  
7701 W INTERSTATE 40**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>
HF604	EHF28	COS	ALL OTHER VIOLATIONS		12/9/2013	0	HL1B
			a)Corrected. b)Corrected. c)Corrected. d)Corrected. e)A food manager is registered but no card is posted. Contact Environmental Health to resolve the issue.				

**Food Establishment Public Inspection Report**

From 12/5/13 thru 12/11/13

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**ESTABLISHMENT**

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**HOMEWOOD SUITES BY HILTON****8800 W INTERSTATE 40**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF965	EHF28	COS	ALL OTHER VIOLATIONS		12/9/2013	7	HL1B
			a)Replace ceiling tiles in kitchen. Employee stated there were roof leaks although no water was leaking at the time. Repair leak and replace tiles. b)Do not store raw egg above salad.				
	EHF16	COS	HAND WASH FACILITIES ADEQUATE		12/9/2013		
			a)Handsink blocked by trash can. Keep area in front of handsink clear and accessible.				
	EHF10	COS	SOUND CONDITION		12/9/2013		
			a)Cream cheese labeled as "keep refrigerated" was being held in a bowl for service. This must be kept at 41F or below at all times.				

**Food Establishment Public Inspection Report**

From 12/5/13 thru 12/11/13

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**ESTABLISHMENT****HORACE MANN MIDDLE SCHOOL  
610 N BUCHANAN ST**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>
HF680					12/6/2013	0	HL1B

**JCPENNEY CORP INC STORE #2169  
7701 W INTERSTATE 40**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>
HF2299					12/9/2013	0	HL1B

**Food Establishment Public Inspection Report**

From 12/5/13 thru 12/11/13

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**ESTABLISHMENT****JNB QUICKI SHOP 2  
4809 RIVER RD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF287	EHF25	COS	FOOD CONTACT SURFACES		12/10/2013	9	HL1B
			The counters in the deli area needed cleaned.				
	EHF17	COS	HAND WASH WITH SOAP/TOWELS		12/10/2013		
			Towels needed at the handsink by the hot dog roller.				
	EHF20	COS	TOXIC ITEMS		12/10/2013		
			The bleach water sanitizer was too strong. It was remade.				

**Food Establishment Public Inspection Report**

From 12/5/13 thru 12/11/13

**ESTABLISHMENT****KABUKI ROMANZA  
8130 W INTERSTATE 40**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1365	EHF13	COS	HACCP PLAN/TIME		12/11/2013	7	HL1B
			Eggrolls in small cooler had no datemark.				
	EHF25	COS	FOOD CONTACT SURFACES		12/11/2013		
			a)Knives stored in broken plastic container with dirty saran wrapped around it. b)Clean tempura container. c)Clean salt container. d)Spoon for rice stored in room temperature water. e)Clean soy sauce pitcher. f)Broken strainer in bar.				
	EHF28	COS	ALL OTHER VIOLATIONS		12/11/2013		
			Shelves-walkin rusting/hard to clean.Clean food off top of dishwasher,food debris from clean utensil bins, venthoods, tabletop fan.Ginger dressing must stay cold.Keep record system of freeze temp & how long salmon is frozen for sushi.Label tempura flour.				

## Food Establishment Public Inspection Report

From 12/5/13 thru 12/11/13

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**ESTABLISHMENT**

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

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFC291	EHF28	COS	ALL OTHER VIOLATIONS		12/9/2013	12	HL1B
			A)Clean air vent in kitchen. B)All thawing must be done in the cooler.				
	EHF11	COS	PROPER HANDLING RTE		12/9/2013		
			A)Gloves or utensils must be used when handling food with hands. No bare hand contact.				
	EHF02	COS	COLD HOLDING		12/9/2013		
			A)Chicken holding in cooler at 51 degrees. B)Alvovado holding on counter at 55 degrees. C)Shrimp holding at 60 degrees. All must stay below 41 degrees at all times.				
	EHF21	H10DAY	MANUAL WARE WASHING		12/9/2013		
			A)Dish machine not sanitizing. Must be fixed by 12-19.				

## Food Establishment Public Inspection Report

From 12/5/13 thru 12/11/13

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**ESTABLISHMENT**

**KITCHEN EXPRESS  
6007 SW 45TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2443	EHF20	H10DAY	TOXIC ITEMS		12/11/2013	27	HL1B
			No label on chemical cleaner. Medication stored on food shelf in kitchen. Medications must be stored away from foods and food equipment.				
	EHF19	H10DAY	RODENTS/ANIMALS/OPENINGS		12/11/2013		
			Back door is not self-closing. Install a closer mechanism on back door. Back door must shut completely with a tight seal.				
	EHF24	H10DAY	THERMOMETERS		12/11/2013		
			No thermometer in chest freezer. All cold hold units must have a thermometer in an easy to see location in the unit.				
	EHF09	H10DAY	APPROVED SOURCE/LABELING		12/11/2013		
			Bulk foods not labeled. All non-easily identifiable foods must be labeled.				
	EHF08	COS	GOOD HYGIENIC PRACTICES		12/11/2013		
			Hands washed in food prep sink. Hands may be washed only in handsink.				

**Food Establishment Public Inspection Report****From 12/5/13 thru 12/11/13**

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**ESTABLISHMENT**

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**KITCHEN EXPRESS**

HF2443	EHF13	H10DAY	HACCP PLAN/TIME	12/11/2013	27	HL1B
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Meat products in walkin cooler over 24 hrs and no datemark.

	EHF28	H10DAY	ALL OTHER VIOLATIONS	12/11/2013		
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Food scoops must have handles. Ice chest used for food storage dirty. Cardboard used as a food contact surface. Test strips needed for testing sanitizer. Remove all bamboo equip. Replace freezer gasket. Ceiling & wall paint peeling. Back door deteriorated.

	EHF25	H10DAY	FOOD CONTACT SURFACES	12/11/2013		
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All kitchen surfaces need to be cleaned and santized.

	EHF18	H10DAY	INSECT CONTAMINATION	12/11/2013		
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Roaches in kitchen. Clean entire kitchen of all food spills and grease deposits. After cleaning have an exterminator treat kitchen.

**Food Establishment Public Inspection Report**

From 12/5/13 thru 12/11/13

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**ESTABLISHMENT**

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

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF504	EHF25	COS	FOOD CONTACT SURFACES		12/11/2013	3	HL1B	
			A)Clean ice scoop. B)Clean soda nozzles. C)Plastic utensils sitting in stagnant water. If utensils are sitting in water, the water must be 41F or below or 135F or higher.					

**LA FIESTA GRANDE  
2200 ROSS-OSAGE DR**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF241	EHF28	IN	ALL OTHER VIOLATIONS		12/6/2013	0	HFOL	
			2 corrections.					

**Food Establishment Public Inspection Report**

From 12/5/13 thru 12/11/13

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**ESTABLISHMENT**

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

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1688	EHF17	COS	HAND WASH WITH SOAP/TOWELS		12/11/2013	7	HL1B
			Towels were needed in the restroom.				
	EHF08	COS	GOOD HYGIENIC PRACTICES		12/11/2013		
			Frozen package of meat in the mop sink. Do not use the mop sink for food, mop water only.				
HF437					12/11/2013	0	HL1B

**Food Establishment Public Inspection Report**

From 12/5/13 thru 12/11/13

**ESTABLISHMENT****LA SUPER ECONOMICA  
1011 N BUCHANAN ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2255	EHF08	COS	GOOD HYGIENIC PRACTICES		12/9/2013	11	HL1B
			Wash cloths found in hand sink. Hand sink is for handwashing only.				
	EHF03	IN	HOT HOLDING		12/9/2013		
			Cooked food in hot hold found at 150 F degrees.				
	EHF10	COS	SOUND CONDITION		12/9/2013		
			Dented cans found on shelf. Discarded.				
	EHF28	COS	ALL OTHER VIOLATIONS		12/9/2013		
			Unnecessary personel found in kitchen and meat market. B)Scoop handle found below food level in container of salt and flour in bakery.				
	EHF23	H10DAY	SEWAGE/WASTEWATER		12/9/2013		
			Drain line from hand sink found disconnected in meat market. To be corrected within 10 days.				

**Food Establishment Public Inspection Report**

From 12/5/13 thru 12/11/13

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**ESTABLISHMENT**

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**LAKEVIEW ELEMENTARY SCHOOL****6407 LAIR RD**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>
HFR48	EHF28	H90 DAY	ALL OTHER VIOLATIONS		12/5/2013	0	HL1B
			Repair floor at condensate drain between walkin refrigerator and freezer. Clean air vents in ceiling kitchen and hall. Condensate drains into pans in freezer. Repair leak remove pan, 2nd notice. Repair ceiling tile at hood.				

**LEMONGRASS**  
**2222 SE 27TH AVE**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>
HF2132					12/11/2013	0	HFOL

## Food Establishment Public Inspection Report

From 12/5/13 thru 12/11/13

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**ESTABLISHMENT**

**LEMONGRASS SUSHI & WOK**

**2207 S WESTERN ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2158	EHF28	COS	ALL OTHER VIOLATIONS		12/11/2013	16	HL1B
			A)Hand washing sink needs hand washing sign. B)Raw, shelled eggs stored above vegetables. C)Clean freezer doors.				
	EHF25	COS	FOOD CONTACT SURFACES		12/11/2013		
			Clean toaster oven in sushi bar.				
	EHF13	COS	HACCP PLAN/TIME		12/11/2013		
			Chicken in walkin cooler not date marked. All potentially hazardous food must be date marked if kept over 24 hours.				
	EHF17	COS	HAND WASH WITH SOAP/TOWELS		12/11/2013		
			No paper towels at hand washing sink in cook station.				
	EHF24	COS	THERMOMETERS		12/11/2013		
			No thermomenter is cold holding under sushi bar prep area.				

**Food Establishment Public Inspection Report**

**From 12/5/13 thru 12/11/13**

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**ESTABLISHMENT**

**LEMONGRASS SUSHI & WOK**

HF2158

EHF21

H10DAY

MANUAL WARE WASHING

12/11/2013

16

HL1B

A)Ware washing machine not sanitizing. To be corrected within 10 days. B)Wipe down sanitizer too weak.  
COS

## Food Establishment Public Inspection Report

From 12/5/13 thru 12/11/13

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**ESTABLISHMENT**

**LINS GRAND BUFFET  
8440 W INTERSTATE 40**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1265	EHF21	COS	MANUAL WARE WASHING		12/11/2013	25	HL1B
			a)No bleach in wipedown solution at wait station.				
	EHF17	COS	HAND WASH WITH SOAP/TOWELS		12/11/2013		
			a)No paper towels at handsink in restroom.				
	EHF24	COS	THERMOMETERS		12/11/2013		
			a)Thermometer needed in cold hold at grill. b)Thermometer needed at cold hold buffet.				
	EHF13	COS	HACCP PLAN/TIME		12/11/2013		
			a)Datemark food items containing crab in the walk in. Any potentially hazardous RTE food item in the walk-in must be datemarked if in the walk in for more than 24 hours.				
	EHF10	COS	SOUND CONDITION		12/11/2013		
			a)Severely dented cans on shelf. b)Busted shell eggs in cooler. c)Dried peppers and oil may not sit out at room temperature.				

**Food Establishment Public Inspection Report**

**From 12/5/13 thru 12/11/13**

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**ESTABLISHMENT**

**LINS GRAND BUFFET**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1265	EHF02	COS	COLD HOLDING		12/11/2013	25	HL1B
				a)Sliced beef in sink at 60F. b)Raw marinated chicken was sitting out for the duration of the inspection. Final temp was 46F.			
	EHF25	COS	FOOD CONTACT SURFACES		12/11/2013		
				a)Cut up bottle being used for cooked rice scoop. b)All dry good scoops caked and dirty. c)Cannot use old can for dry rice scoop. d)Clean mold from back ice machine.			
	EHF28	COS	ALL OTHER VIOLATIONS		12/11/2013		
				a)Label employee food. b)Handwash signs needed at all handsinks. c)Stack raw below RTE food in cooler. d)Keep boxes of food 6" off ground. e)Keep handles of scoops up and out of food. f)Covered trash needed in restroom.			

**LONG JOHN SILVERS  
4615 S WESTERN ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1683					12/6/2013	0	HFOL

## Food Establishment Public Inspection Report

From 12/5/13 thru 12/11/13

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**ESTABLISHMENT**

**LOS BRACEROS  
3303 BELL ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1921	EHF28	COS	ALL OTHER VIOLATIONS		12/10/2013	13	HL1B
			A)Clean vents in walk in refrigerator. B)Food on floor in walk in freezer. Food must be kept at least 6 inches off of floor. C)Need hand washing sign at hand washing sink.				
	EHF25	COS	FOOD CONTACT SURFACES		12/10/2013		
			A)Clean inside of ice machine. B)Dirty utensils stored with clean utensils. C)Ice scoop can not be stored on top of prepackaged food.				
	EHF23	H10DAY	SEWAGE/WASTEWATER		12/10/2013		
			Hand washing sink leaking underneath. Must be corrected within 10 days.				
	EHF08	COS	GOOD HYGIENIC PRACTICES		12/10/2013		
			Drink with no lid in kitchen.				
	EHF21	H10DAY	MANUAL WARE WASHING		12/10/2013		
			A)Ware washing machine not sanitizing. B)No sanitzier in 3 compartment sink.				

**Food Establishment Public Inspection Report**

**From 12/5/13 thru 12/11/13**

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**ESTABLISHMENT**

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## Food Establishment Public Inspection Report

From 12/5/13 thru 12/11/13

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### ESTABLISHMENT

**MCDONALDS  
2000 S WESTERN ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2399	EHF21	COS	MANUAL WARE WASHING		12/9/2013	3	HL1B
			No sanitizer found in buckets for wipe down solution.				
	EHF28	COS	ALL OTHER VIOLATIONS		12/9/2013		
			a)No hand washing signs in mens restroom. b)No hand washing signs in womens restroom. c)No hand washing sign at front hand sink (2 corrections from previous inspection).				

### 4402 TECKLA BLVD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1465	EHF20	IN	TOXIC ITEMS		12/6/2013	0	HL1B
			Corrected.				
	EHF19	IN	RODENTS/ANIMALS/OPENINGS		12/6/2013		
			Corrected.				

**Food Establishment Public Inspection Report**

From 12/5/13 thru 12/11/13

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**ESTABLISHMENT****MCDONALDS****MCLELLAN LEARNING CENTER****401 S VAN BUREN ST**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>
HFD20	EHF28	COS	ALL OTHER VIOLATIONS		12/11/2013	0	HL1B
			Dust on top of cabinets. Clean regularly.				

**MIDNIGHT RODEO****4400 S GEORGIA ST**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>
HF414	EHF25	COS	FOOD CONTACT SURFACES		12/6/2013	3	HL1B
			A)Clean all soda guns and soda nozzles. B)Clean all mixers and blenders.				

**Food Establishment Public Inspection Report**

From 12/5/13 thru 12/11/13

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**ESTABLISHMENT**

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**NORTH HEIGHTS ELEMENTARY****607 N HUGHES ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF728	EHF25	COS	FOOD CONTACT SURFACES		12/6/2013	3	HL1B
			Ice machine needed to be cleaned.				

**OLSEN PARK ELEMENTARY****2409 ANNA ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF661	EHF13	COS	HACCP PLAN/TIME		12/6/2013	8	HL1B
			Ham and beef patties not date marked. Food must be date marked when pulled out of the freezer and can not be held for more than 7 days.				
	EHF09	COS	APPROVED SOURCE/LABELING		12/6/2013		
			Unlabeled chemical bottle. All chemicals without manufacturers label must be labeled.				

**Food Establishment Public Inspection Report**

From 12/5/13 thru 12/11/13

**ESTABLISHMENT****OMNI CAPITAL CORP  
3701 PLAINS BLVD**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>
HF1328	EHF17	COS	HAND WASH WITH SOAP/TOWELS		12/11/2013	6	HL1B
			No towels at handwashing sink.				
	EHF25	COS	FOOD CONTACT SURFACES		12/11/2013		
			Popcorn machine needs to be cleaned.				

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

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>
HFC268	EHF25	H10DAY	FOOD CONTACT SURFACES		12/9/2013	3	HL1B
			Clean soda and tea nozzles daily. Wash, rinse, sanitize, airdry.				

**Food Establishment Public Inspection Report**

**From 12/5/13 thru 12/11/13**

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**ESTABLISHMENT**

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

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2256					12/11/2013	0	HL1B

**PAPA JOHNS PIZZA  
1005 S GEORGIA ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2479	EHF22	H45 DAY	MANAGER KNOWLEDGE/CERTIFIED		12/10/2013	3	HL1B
			A food manager card must be obtained by a full time employee through the city of Amarillo.				
	EHF02	IN	COLD HOLDING		12/10/2013		
			Canadian Bacon-38. 7F, cut bell peppers - 40.1F.				

## Food Establishment Public Inspection Report

From 12/5/13 thru 12/11/13

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**ESTABLISHMENT**

**PAPA MURPHYS  
6032 BELL ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2304	EHF02	IN	COLD HOLDING		12/11/2013	7	HL1B
			A)Sausage holding at 38 degrees.				
	EHF08	COS	GOOD HYGIENIC PRACTICES		12/11/2013		
			A)Hand sink being used as a dump sink. Hand sinks are for hand washing only.				
	EHF17	COS	HAND WASH WITH SOAP/TOWELS		12/11/2013		
			A)Soap dispenser found not working, must replace.				

**Food Establishment Public Inspection Report**

From 12/5/13 thru 12/11/13

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**ESTABLISHMENT****PARAMOUNT TERRACE ELEMENTARY****3906 SW 40TH AVE**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>
HF688	EHF25	COS	FOOD CONTACT SURFACES Can opener needs cleaned.		12/6/2013	3	HL1B

**Food Establishment Public Inspection Report**

**From 12/5/13 thru 12/11/13**

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**ESTABLISHMENT**

**PIZZA HUT  
110 23RD ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFC229	EHF28	H10DAY	ALL OTHER VIOLATIONS		12/5/2013	7	HL1B
			A)All food must be stored at least six inches off the floor in freezer. B)Clean off frost build up in freezer.				
	EHF21	H10DAY	MANUAL WARE WASHING		12/5/2013		
			A)Dish machine found not sanitizing, all dishes must be sanitized in 3 compartment sink. Dish machine must be fixed by 12-12.				
	EHF07	COS	ADEQUATE HAND WASHING		12/5/2013		
			A)Employee seen not washing hands before putting on gloves.				
	EHF02	IN	COLD HOLDING		12/5/2013		
			A)Sausage holding at 38 degrees. B)Chicken holding at 39 degrees.				

**3404 NE 24TH AVE**

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

**From 12/5/13 thru 12/11/13**

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**ESTABLISHMENT**

**PIZZA HUT**

HF2330 12/9/2013 0 HFOL

**PIZZA PLANET  
6801 BELL ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF94	EHF28	COS	ALL OTHER VIOLATIONS		12/11/2013	3	HL1B
			A)Clean air vents.				
	EHF25	COS	FOOD CONTACT SURFACES		12/11/2013		
			A)Clean out make table coolers. B)Clean all gaskets. C)Clean dough mixer. D)Clean can opener.				

**Food Establishment Public Inspection Report**

**From 12/5/13 thru 12/11/13**

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**ESTABLISHMENT**

**REAL FOOD CAFE  
3208 SW 6TH AVE**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>
HF2235					12/11/2013	0	HL1B

**Food Establishment Public Inspection Report**

From 12/5/13 thru 12/11/13

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**ESTABLISHMENT**

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**REEVES - HINGER ELEMENTARY****1005 21ST ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFC124	EHF28	H90 DAY	ALL OTHER VIOLATIONS		12/5/2013	0	HL1B
			A)Replace broken and missing ceiling tiles in kitchen by next inspection.				
	EHF02	IN	COLD HOLDING		12/5/2013		
			A)Apple juice holding at 43 degrees.				
	EHF03	IN	HOT HOLDING		12/5/2013		
			A)Pizza holding at 143 degrees.				

**Food Establishment Public Inspection Report**

From 12/5/13 thru 12/11/13

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**ESTABLISHMENT**

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**RESTAURANTE LOS HERMANOS RAMIR****5009 E AMARILLO BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF3	EHF03	COS	HOT HOLDING		12/10/2013	8	HL1B
			Chicken legs in hot hold found at 115 F degrees. Must be 135 F degrees. Under 1 hour, rapidly reheated.				
	EHF28	COS	ALL OTHER VIOLATIONS		12/10/2013		
			Food stored uncovered in freezer. B) Scoops found without handle in dry goods containers.				
	EHF25	COS	FOOD CONTACT SURFACES		12/10/2013		
			Knife stored in crack not easily cleanable. Must store on sanitary surface.				

**Food Establishment Public Inspection Report**

From 12/5/13 thru 12/11/13

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**ESTABLISHMENT****RIDGECREST ELEMENTARY****5306 SW 37TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF769	EHF25	COS	FOOD CONTACT SURFACES		12/5/2013	3	HL1B
			Can opener needs to be cleaned.				
	EHF29	IN	RECOGNITION		12/5/2013		
			Great job on using probe thermometer, washing hands and wearing gloves.				

**ROBERT E LEE ELEMENTARY****119 NE 15TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF660					12/9/2013	0	HL1B

**Food Establishment Public Inspection Report**

**From 12/5/13 thru 12/11/13**

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**ESTABLISHMENT**

**ROBINSONS FAMILY FEED INC  
7451 S LAKESIDE ST**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>
HFR71					12/5/2013	0	HL1B

## Food Establishment Public Inspection Report

From 12/5/13 thru 12/11/13

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### ESTABLISHMENT

**SKYY CAFE  
1006 E AMARILLO BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2486	EHF25	H10DAY	FOOD CONTACT SURFACES		12/10/2013	0	H PREOPEN
			Clean and sanitize al food contact surfaces.				
	EHF28	IN	ALL OTHER VIOLATIONS		12/10/2013		
			*A copy of the new and remodeled establishment hand out was given to the permit holder. Call before opening to arrange an opening inspection. 378-9472				
	EHF14	H10DAY	WATER SUPPLY		12/10/2013		
			Hot and cold water needed at all sinks.				
	EHF17	H10DAY	HAND WASH WITH SOAP/TOWELS		12/10/2013		
			Soap and paper towels needed at every handsink.				
	EHF22	H45 DAY	MANAGER KNOWLEDGE/CERTIFIED		12/10/2013		
			A food manager is needed within 45 days of opening. See attached schedule. Class is offered the 2nd Wednesday of every month at 821 S Johnson.				

**Food Establishment Public Inspection Report**

From 12/5/13 thru 12/11/13

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**ESTABLISHMENT**

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**SONIC DRIVE IN  
1714 S WESTERN ST**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>
HF512	EHF24	COS	THERMOMETERS		12/5/2013	10	HL1B
			No thermometer found in reachin on cooks line.				
	EHF25	COS	FOOD CONTACT SURFACES		12/5/2013		
			Conduit in walkin needed to be cleaned.				
	EHF11	COS	PROPER HANDLING RTE		12/5/2013		
			Employee touching raw meat and not changing gloves before touching ready to eat food.				
	EHF28	COS	ALL OTHER VIOLATIONS		12/5/2013		
			Moniters need to be cleaned.				

**Food Establishment Public Inspection Report**

From 12/5/13 thru 12/11/13

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**ESTABLISHMENT****SOUTHLAWN ELEMENTARY****4719 BOWIE ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF664	EHF25	COS	FOOD CONTACT SURFACES	Ladle found with food debris in it.	12/5/2013	3	HL1B

**SPUDNUTS****312 S MCMASTERS ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2250	EHF28	H90 DAY	ALL OTHER VIOLATIONS	Cover on prep table needs to be repaired.	12/9/2013	0	HL1B

**Food Establishment Public Inspection Report**

**From 12/5/13 thru 12/11/13**

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**ESTABLISHMENT**

**SUBWAY  
7401 SW 45TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1499					12/11/2013	0	HL1B

**SUNDOWN LANE ELEMENTARY  
4715 SUNDOWN LN**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFR246	EHF28	H90 DAY	ALL OTHER VIOLATIONS		12/5/2013	0	HL1B

Floor repair still needed at dishwasher floor drain & around floor drains around cleanouts, restroom & entrance to kitchen. Repair ceiling grid-dry storage room. Repair ceiling tile. Label dented can storage area. Clean make up air grills in grease hood.

**Food Establishment Public Inspection Report**

From 12/5/13 thru 12/11/13

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**ESTABLISHMENT****SUPER A DISCOUNT  
1401 NE 24TH AVE**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>
HF2377	EHF17	COS	HAND WASH WITH SOAP/TOWELS		12/9/2013	7	HL1B
			Towels needed in the employee restroom.				
	EHF09	COS	APPROVED SOURCE/LABELING		12/9/2013		
			Several packaged food items without labels. Items must be labeled for resale.				

**Food Establishment Public Inspection Report**

From 12/5/13 thru 12/11/13

**ESTABLISHMENT****SUPER MERCADO LOS OLIVOS**

3803 NE 24TH AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1324	EHF09	H10DAY	APPROVED SOURCE/LABELING		12/9/2013	15	HL1B
			Any foods packaged at this location need to be labeled. The label must include the name of the food, ingredients, quantity and location of packaging or manufacturer.				
	EHF02	COS	COLD HOLDING		12/9/2013		
			Eggs on the table in bakery at 57°F. They were returned to refrigeration.				
	EHF25	H10DAY	FOOD CONTACT SURFACES		12/9/2013		
			Don't store food directly on cardboard. Food contact surfaces must be smooth/non-porous/easily cleanable. Remove/refinish/replace top of table by meat area, no longer smooth & easily cleanable. Remove/repair freezer where fiberglass insulation is exposed.				
	EHF16	H10DAY	HAND WASH FACILITIES ADEQUATE		12/9/2013		
			There is not hot water at the handsink in the bakery area.				
	EHF28	H10DAY	ALL OTHER VIOLATIONS		12/9/2013		
			A self-closing device is needed for the restroom near the bakery. The door must be self-closing. b) Move the doughnut fryer under the venthood.				

**Food Establishment Public Inspection Report**

From 12/5/13 thru 12/11/13

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**ESTABLISHMENT**

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**TACO BELL  
5807 SW 45TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1225	EHF28	H90 DAY	ALL OTHER VIOLATIONS		12/6/2013	0	HL1B
			Clean air vent grill in back by soda bag in box.				

**TACOS DON MIGUEL  
2509 E AMARILLO BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF179	EHF28	COS	ALL OTHER VIOLATIONS		12/6/2013	0	HL1B
			Raw eggs stored over ready to eat food in cooler.				

**Food Establishment Public Inspection Report**

From 12/5/13 thru 12/11/13

**ESTABLISHMENT****TACOS GARCIA  
2200 E AMARILLO BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF210	EHF28	H90 DAY	ALL OTHER VIOLATIONS		12/9/2013	3	HL1B
			A)Chipping paint over grill needed to be repaired. B)Chipping paint over prep table needs to be repaired. C)Containers of tostadas placed directly on floor. They need to be at least 6 inches off the floor. COS				
	EHF22	H 2 HOUR	MANAGER KNOWLEDGE/CERTIFIED		12/9/2013		
			Food manager card needs to be renewed.				
	EHF02	IN	COLD HOLDING		12/9/2013		
			Guacamole in make table temped at 38F.				
	EHF03	IN	HOT HOLDING		12/9/2013		
			Posole in hot hold unit temped at 168F.				

**Food Establishment Public Inspection Report**

From 12/5/13 thru 12/11/13

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**ESTABLISHMENT**

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**TAMMES TENDER TOUCH TOO****1009 S HIGHLAND ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFD64					12/6/2013	0	HL1B

**TAQUERIA EL COMAL**  
**1210 E AMARILLO BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1331	EHF17	COS	HAND WASH WITH SOAP/TOWELS	Paper towels needed in employee restroom.	12/6/2013	3	HL1B

**Food Establishment Public Inspection Report**

From 12/5/13 thru 12/11/13

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**ESTABLISHMENT**

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**TASCOSA HIGH SCHOOL  
3921 WESTLAWN AVE**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>
HF671	EHF21	COS	MANUAL WARE WASHING		12/6/2013	3	HL1B
			No sanitizer was detected in three compartment sink.				
	EHF28	H90 DAY	ALL OTHER VIOLATIONS		12/6/2013		
			a)Ceiling in kitchen needs to be repaired to provide a smooth easily cleanable surface. b)Floor in walkin needs to be repaired.				

**Food Establishment Public Inspection Report**

From 12/5/13 thru 12/11/13

**ESTABLISHMENT****THAI ARAWAN  
2834 WOLFLIN AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2249	EHF28	COS	ALL OTHER VIOLATIONS		12/5/2013	21	HL1B
			Shrimp sitting out in water thawing. Food must not be thawed this way. Clean gaskets under prep table in cooking area. Food not stored at least 6 inches above the floor. Extremely rusty pans used for cooking. Owner voluntarily threw them out.				
	EHF21	H10DAY	MANUAL WARE WASHING		12/5/2013		
			Sanitizer need for wiping down tables. To be corrected within 10 days.				
	EHF15	H10DAY	EQUIPMENT ADEQUATE		12/5/2013		
			A)Food in refrigerator over 50F. All potentially hazardous food out of temperature for over 4 hours was voluntarily discarded. Refrigerator must be fixed within 10 days.				
	EHF24	COS	THERMOMETERS		12/5/2013		
			Thermometer needed in walkin refrigerator.				
	EHF25	COS	FOOD CONTACT SURFACES		12/5/2013		
			Scoop without handle being used to scoop salad. All scoops must have a handle.				

**Food Establishment Public Inspection Report****From 12/5/13 thru 12/11/13**

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**ESTABLISHMENT****THAI ARAWAN**

HF2249	EHF09	COS	APPROVED SOURCE/LABELING	12/5/2013	21	HL1B
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Unlabeled food containers. All food containers not containing original label must be labeled.

	EHF12	COS	CROSS CONTAMINATION	12/5/2013		
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Raw meat stored above vegetables. Potentially hazardous food must be stored below ready to eat foods.

	EHF10	COS	SOUND CONDITION	12/5/2013		
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Dented cans found with nondented cans. Dented cans must be stored seperately so they are not used for customers.

## Food Establishment Public Inspection Report

From 12/5/13 thru 12/11/13

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**ESTABLISHMENT**

**THAI KITCHEN RESTAURANT**

**713 23RD ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFC220	EHF08	COS	GOOD HYGIENIC PRACTICES		12/9/2013	4	HL1B
			A)Eating must be done either in the office or in the dining room.				
	EHF03	IN	HOT HOLDING		12/9/2013		
			A)Rice holding at 158 degrees.				
	EHF28	COS	ALL OTHER VIOLATIONS		12/9/2013		
			A)Replace missing vent filters. B)Clean wall by make table. C)All dishes must be airdried not towel dried.				

**Food Establishment Public Inspection Report**

From 12/5/13 thru 12/11/13

**ESTABLISHMENT****THAI SIAM  
717 S FILLMORE ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1836	EHF28	H10DAY	ALL OTHER VIOLATIONS		12/5/2013	7	HFOL
			Light tubes need endcaps. Exhaust fan, airvents in kitchen & venthood dirty. Clean regularly. Floor below grill is not clean. Remove all grease/food buildup. Future violatons may result in a \$50 reinspection fee.				
	EHF08	COS	GOOD HYGIENIC PRACTICES		12/5/2013		
			Handsink used for purposes other than handwash. Do not put any food or waste in handsink. Second notice this violation. Future violations of this item may result in a \$50 reinspection fee.				
	EHF19	H10DAY	RODENTS/ANIMALS/OPENINGS		12/5/2013		
			Openings to the outside must be sealed or covered with screen small enough to keep out insects. One sixteenth inch will work. Cover exhaust fan opening. Seal hole in back door. Seal all holes to attic and basement. Second notice this violation.				

**Food Establishment Public Inspection Report**

From 12/5/13 thru 12/11/13

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**ESTABLISHMENT****THE 806  
2320 4TH AVE**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>
HFC326	EHF28	H10DAY	ALL OTHER VIOLATIONS		12/9/2013	0	H PREOPEN
Bathroom door must have a self-closer on it within 10 days. Establishment can open.							

**2812 SW 6TH AVE**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>
HF1557					12/11/2013	0	HL1B

**Food Establishment Public Inspection Report**

From 12/5/13 thru 12/11/13

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**ESTABLISHMENT****TODAY DISCOUNT II****1021 MARTIN RD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF1754	EHF17	COS	HAND WASH WITH SOAP/TOWELS		12/6/2013	3	HL1B	
			Soap needed at handsink in restroom. b)Towels needed at handsink in restroom.					

**TOOMS RESTAURANT****3416 NE 24TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2057					12/11/2013	0	HFOL

## Food Establishment Public Inspection Report

From 12/5/13 thru 12/11/13

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**ESTABLISHMENT**

**TOOT N TOTUM #93  
8772 S COULTER ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2011	EHF03	IN	HOT HOLDING		12/11/2013	3	HL1B
			A)Hot dogs holding at 162 degrees.				
	EHF02	IN	COLD HOLDING		12/11/2013		
			A)Cooler holding at 40 degrees.				
	EHF19	H10DAY	RODENTS/ANIMALS/OPENINGS		12/11/2013		
			A)Door sweeps needed on both doors by 12-23-13.				

**Food Establishment Public Inspection Report**

**From 12/5/13 thru 12/11/13**

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**ESTABLISHMENT**

**TOOT N TOTUM DBA TANGOS TACOS  
2207 S WESTERN ST**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>
HF2485					12/6/2013	0	HL1B

## Food Establishment Public Inspection Report

From 12/5/13 thru 12/11/13

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### ESTABLISHMENT

#### TRAIL BOSS RANCH COOKING

4925 S WESTERN ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2480	EHF28	H10DAY	ALL OTHER VIOLATIONS		12/6/2013	0	H PREOPEN
			Floor cracks must be sealed to allow proper cleaning. Grease and trash receptacles must be on concrete or asphalt. All walking and driving surfaces must be concrete or asphalt. Coving is required on the floor wall joint throughout kitchen.				
	EHF26	IN	POSTING OF ADVISORIES		12/6/2013		
			Post permit when obtained.				
	EHF19	COS	RODENTS/ANIMALS/OPENINGS		12/6/2013		
			Small gaps under back doors. b)Edge of door area has gaps at back.				
	EHF25	H10DAY	FOOD CONTACT SURFACES		12/6/2013		
			All food contact surfaces must be sanitized before open.				
	EHF22	H10DAY	MANAGER KNOWLEDGE/CERTIFIED		12/6/2013		
			Food manager card needs to be posted.				

## Food Establishment Public Inspection Report

From 12/5/13 thru 12/11/13

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### ESTABLISHMENT

#### TRAIL BOSS RANCH COOKING

Inspection ID	Violation Code	Category	Description	Date	Count	Notes
HFK129	EHF28	H10DAY	ALL OTHER VIOLATIONS	12/6/2013	0	H PREOPEN
			Floor cracks must be sealed to allow proper cleaning. Grease and trash receptacles must be on concrete or asphalt. All walking and driving surfaces must be concrete or asphalt. Coving is required on the floor wall joint throughout kitchen.			
	EHF26	IN	POSTING OF ADVISORIES	12/6/2013		
			Post permit when obtained.			
	EHF19	COS	RODENTS/ANIMALS/OPENINGS	12/6/2013		
			Small gaps under back doors. b)Edge of door area has gaps at back.			
	EHF25	H10DAY	FOOD CONTACT SURFACES	12/6/2013		
			All food contact surfaces must be sanitized before open.			
	EHF22	H10DAY	MANAGER KNOWLEDGE/CERTIFIED	12/6/2013		
			Food manager card needs to be posted.			

**Food Establishment Public Inspection Report**

From 12/5/13 thru 12/11/13

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**ESTABLISHMENT**

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**TX CHICKEN WOK  
2406 PARAMOUNT BLVD**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>
HF1461	EHF25	COS	FOOD CONTACT SURFACES		12/11/2013	3	HL1B
			A)Clean soda nozzles. B)Scoop without handle being used in fried rice. All scoops must have a handle and the handle can not touch the food.				
	EHF28	COS	ALL OTHER VIOLATIONS		12/11/2013		
			A)Clean cold hold gaskets and doors under prep table. B)Clean freezer gaskets, door handles and bottom of inside of freezer. C)Clean ceiling vents.				

**Food Establishment Public Inspection Report****From 12/5/13 thru 12/11/13****ESTABLISHMENT****UNITED SUPERMARKET #523****5601 W AMARILLO BLVD**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>
HF1679	EHF28	H90 DAY	ALL OTHER VIOLATIONS		12/6/2013	8	HL1B
			a)Area above and around grill vent hood needs to be cleaned. b)Need to have Food Manager register with our office.				
	EHF25	COS	FOOD CONTACT SURFACES		12/6/2013		
			Handles on freezer at grill needed to be cleaned.				
	EHF03	COS	HOT HOLDING		12/6/2013		
			Chicken in hothold cabinet was at 121 degrees, food should be maintained at 135 or above.				
HF298	EHF28	H90 DAY	ALL OTHER VIOLATIONS		12/6/2013	6	HL1B
			a)Walkin door in Meat Market needs to be painted. b)Need to have Food Manager registered with our office.				

**Food Establishment Public Inspection Report**

**From 12/5/13 thru 12/11/13**

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**ESTABLISHMENT**

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**UNITED SUPERMARKET #523**

HF298	EHF25	COS	FOOD CONTACT SURFACES	12/6/2013	6	HL1B
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Fan covers in Fish Market freezer needed to be cleaned.

	EHF20	COS	TOXIC ITEMS	12/6/2013		
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Sanitizer in Meat Market was over 400 ppm Qt.

**Food Establishment Public Inspection Report**

From 12/5/13 thru 12/11/13

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**ESTABLISHMENT**

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**VIBRA REHAB HOSPITAL OF AMA****7200 SW 9TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2447	EHF04	IN	PROPER COOKING TEMPERATURES Meat loaf 168, fish 166.		12/11/2013	3	HL1B
	EHF17	COS	HAND WASH WITH SOAP/TOWELS No soap at handwashing sink in kitchen.		12/11/2013		
	EHF28	COS	ALL OTHER VIOLATIONS Boxes of food on floor in walkin freezer.		12/11/2013		

## Food Establishment Public Inspection Report

From 12/5/13 thru 12/11/13

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### ESTABLISHMENT

**VINCES PIZZA  
2413 S WESTERN ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF600	EHF28	COS	ALL OTHER VIOLATIONS		12/10/2013	21	HL1B
			A)Clean vent hoods. B)Clean gaskets on refrigerator. C)Opened bottle of water laying in apples. Personal food and drinks must be kept seperate from patron food.				
	EHF13	COS	HACCP PLAN/TIME		12/10/2013		
			Sausage in refrigerator not date marked. All potentially hazardous food kept over 24 hours must be date marked.				
	EHF08	COS	GOOD HYGIENIC PRACTICES		12/10/2013		
			Drink in kitchen without straw. All drinks must have a lid and a straw.				
	EHF07	COS	ADEQUATE HAND WASHING		12/10/2013		
			Employee seen putting on gloves without washing hands before.				
	EHF20	COS	TOXIC ITEMS		12/10/2013		
			Wipe down sanitizer over 200ppm.				

**Food Establishment Public Inspection Report**

**From 12/5/13 thru 12/11/13**

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**ESTABLISHMENT**

**VINCES PIZZA**

HF600	EHF21	COS	MANUAL WARE WASHING	12/10/2013	21	HL1B
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Plastic baskets used for serving customers must be washed, rinsed, and sanitized before reusing.

	EHF25	COS	FOOD CONTACT SURFACES	12/10/2013		
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Clean utensil holder.

**Food Establishment Public Inspection Report**

From 12/5/13 thru 12/11/13

**ESTABLISHMENT****WENDY'S #4101  
4613 S WESTERN ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF65	EHF25	COS	FOOD CONTACT SURFACES		12/11/2013	13	HL1B
			Hot hold water not changed from previous day. The water must stay clean to avoid growing bacteria. b)Splatter on bottom of shelf above prep table. c)Inside to microwave not cleaned previous day.				
	EHF24	COS	THERMOMETERS		12/11/2013		
			Two cold hold units with no thermometer. Every cold hold unit must have an accurate thermometer in the warmest part of the unit.				
	EHF20	COS	TOXIC ITEMS		12/11/2013		
			Chemical cleaner stored above food equipment. Chemicals must be stored so they will not contaminate foods or equipment.				
	EHF10	COS	SOUND CONDITION		12/11/2013		
			Seam dented cans on shelf for use. Dented cans must not be used. Separate from good cans and mark as dented.				
	EHF28	H90 DAY	ALL OTHER VIOLATIONS		12/11/2013		
			Large reach in cooler gasket broken. Replace gasket. b)Back door area needs coving replaced and clean area. Waste can handles dirty. c)Backflow preventer needed on hose bib at back door.				

**Food Establishment Public Inspection Report**

From 12/5/13 thru 12/11/13

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**ESTABLISHMENT**

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**WENDYS OLD FASHION BURGER 4106****5638 W AMARILLO BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1181	EHF22	H10DAY	MANAGER KNOWLEDGE/CERTIFIED		12/5/2013	3	HFOL

You are operating without a Food Manager, the next class is 12-11 and test 12-13, or you may bring a current state approved Food Manager Certificate to register as Food Manager. If this is not taken care of you will be charged a \$50 Fee.

**WEST TEXAS PROVISIONS****314 S FANNIN ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1619					12/9/2013	0	HL1B

**Food Establishment Public Inspection Report**

From 12/5/13 thru 12/11/13

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

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2441	EHF28	COS	ALL OTHER VIOLATIONS		12/5/2013	3	HL1B
			A) Raw eggs stored over ready to eat food in the walk in cooler. B) Raw steaks stored over ready to eat food in standing cooler in kitchen. C) Blower covers in walk in cooler needed to be cleaned.				
	EHF22	H10DAY	MANAGER KNOWLEDGE/CERTIFIED		12/5/2013		
			Food manager needed at this establishment. Must take class and pass by 12/16/2013. This is the second notice. Failure to take and pass the class by December 16, 2013 will result in a \$50 reinspection fee.				
HF2441	EHF22	H10DAY	MANAGER KNOWLEDGE/CERTIFIED		12/11/2013	3	HFOL
			Establishment still has no food manager. This is the third notice. A \$50 reinspection fee will need to be paid by tomorrow 12/12/13 at noon.				

## Food Establishment Public Inspection Report

From 12/5/13 thru 12/11/13

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**ESTABLISHMENT**

**WHATABURGER #427**

**734 N PIERCE ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF285	EHF25	COS	FOOD CONTACT SURFACES		12/9/2013	6	HL1B
			a)A knife with a broken tip was in use. Use only knives in good condition without damage. b)Clean the lettuce slicer before storing it. c)Clean the wall in the dishwashing area. Clean any surface frequently to keep it free from food and drink splatter.				
	EHF15	COS	EQUIPMENT ADEQUATE		12/9/2013		
			The cold hold area for the burger toppings was at 48°F. More ice is needed to surround the containers of potentially hazardous food.				

### Food Establishment Public Inspection Report

From 12/5/13 thru 12/11/13

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**ESTABLISHMENT**

**WILD BILLS  
3514 SW 6TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1909	EHF22	H30 DAY	MANAGER KNOWLEDGE/CERTIFIED		12/11/2013	3	HL1B
			Food manager card has expired, you will need to retake the class 1-8-14 and test 1-10-14.				
	EHF28	H30 DAY	ALL OTHER VIOLATIONS		12/11/2013		
			Freezer need to be defrosted and cleaned out.				

**WILD CUPCAKE LLC, THE  
118 SW 6TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2483	EHF25	H10DAY	FOOD CONTACT SURFACES		12/5/2013	0	H PREOPEN
			Future menu changes will require modifications to walls in kitchen to allow ease of cleaning. Ok to open.				

**Food Establishment Public Inspection Report**

From 12/5/13 thru 12/11/13

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**ESTABLISHMENT**

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**YOUNGBLOOD STOCKYARD CAFE****620 SW 16TH AVE**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>	
HFK2	EHF03	IN	HOT HOLDING		12/9/2013	0	HL1B	
			Turkey temped at 158F, Mashed Potatoes 144F, Gravy 161F, Green Beans 160F, Corn 165F, Dressing 157F and Sweet potatoes 146F.					