

Food Establishment Public Inspection Report

From 2/14/13 thru 2/20/13

ESTABLISHMENT**ALDACOS TACOS
3623 SW 6TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF821	EHF28	COS	ALL OTHER VIOLATIONS		2/15/2013	0	HL1B
			Raw products stored over ready to eat products.				

**AMARILLO INTERNATIONAL STORE
2206 E AMARILLO BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2076	EHF08	COS	GOOD HYGIENIC PRACTICES		2/18/2013	7	HL1B
			Handsink blocked by boxes. Must have access to handsink at all times.				
	EHF17	COS	HAND WASH WITH SOAP/TOWELS		2/18/2013		
			No paper towels at handsink in ware-washing room.				

Food Establishment Public Inspection Report

From 2/14/13 thru 2/20/13

ESTABLISHMENT**ARBYS #1749**
2020 ROSS-OSAGE DR

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF1445	EHF28	H10DAY	ALL OTHER VIOLATIONS		2/14/2013	0	HFOL	
			Repair a)ice machine leak,b)Drive up window gap,c)Counter edge at drive up, d)Light cover e)Floor to walk in freezer. f)Seal coving throughout kitchen.					

Food Establishment Public Inspection Report

From 2/14/13 thru 2/20/13

ESTABLISHMENT**AS-SAFAA AMA INTERNATIONAL FD****2518 PARAMOUNT BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2017	EHF25	COS	FOOD CONTACT SURFACES		2/20/2013	14	HL1B
			a)Clean and sanitize band saw.				
	EHF20	COS	TOXIC ITEMS		2/20/2013		
			a)Remove fly paper from kitchen area.				
	EHF09	COS	APPROVED SOURCE/LABELING		2/20/2013		
			a)Label all items for sale with the proper name. b)All meats that are raw for sale must have safe handling instructions.				
	EHF10	COS	SOUND CONDITION		2/20/2013		
			a)Grapes for sale with mold on them.				

Food Establishment Public Inspection Report

From 2/14/13 thru 2/20/13

ESTABLISHMENT

**AYE SAN BU #2
910 S GEORGIA ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2201	EHF28	COS	ALL OTHER VIOLATIONS		2/20/2013	0	HL1B
			Raw eggs stored over ready to eat items in cooler.				

**BEEF O BRADYS BEEFS AT THE BAL
3901 S GRAND ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2362	EHF28	H30 DAY	ALL OTHER VIOLATIONS		2/19/2013	0	H PREOPEN
			Install a back splash along wall where food prep will be conducted. b)Inside lid to make table is not sealed. Seal to allow for cleaning. c)Clean and sanitize all food contact surfaces prior to open.				
	EHF15	H30 DAY	EQUIPMENT ADEQUATE		2/19/2013		
			Dish shelf needed to air dry dishes.				

Food Establishment Public Inspection Report

From 2/14/13 thru 2/20/13

ESTABLISHMENT

**BEN E KEITH FOODS
2300 N LAKESIDE ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1405					2/18/2013	0	HL1B

**BENJAMIN DONUTS & DELI
1900 SE 34TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2204	EHF27	H 2 HOUR	ESTABLISHMENT PERMIT	Permit is expired - renew today.	2/20/2013	3	HOTHER

Food Establishment Public Inspection Report

From 2/14/13 thru 2/20/13

ESTABLISHMENT

**BPO ELKS #923
932 CLYDE ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF158	EHF25	COS	FOOD CONTACT SURFACES		2/20/2013	3	HL1B
			a)Surface that ice scoop is stored on needs to be cleaned. b)Cooler handles need to be cleaned. c)Microwave needs to be cleaned. d)Dirty knife found stored on clean knife rack.				

BROKEN SPOKE 3101 SW 6TH AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF73	EHF25	COS	FOOD CONTACT SURFACES		2/18/2013	3	HL1B
			Ice scoop stored on dirty surface.				
	EHF28	COS	ALL OTHER VIOLATIONS		2/18/2013		
			No covered trash can in women's restroom.				

Food Establishment Public Inspection Report

From 2/14/13 thru 2/20/13

ESTABLISHMENT

**BUFF BODZ
1911 4TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFC304					2/14/2013	0	HL1B

**CANYON INTERMEDIATE SCHOOL
506 8TH ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFC201	EHF28	IN	ALL OTHER VIOLATIONS	3 corrections from previous inspection.	2/19/2013	0	HL1B

Food Establishment Public Inspection Report

From 2/14/13 thru 2/20/13

ESTABLISHMENT

**CANYON JUNIOR HIGH
910 9TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFC200					2/19/2013	0	HL1B

Food Establishment Public Inspection Report

From 2/14/13 thru 2/20/13

ESTABLISHMENT

CANYONVIEW ESTATES RETIREMENT

7404 WALLACE BLVD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1968	EHF25	COS	FOOD CONTACT SURFACES		2/18/2013	14	HL1B
			A)Microwave found dirty with yellow liquid dripping from top. B)Clean dishes found stored in a dirty container.				
	EHF24	COS	THERMOMETERS		2/18/2013		
			A)Three thermometers found in ice water reading 50 degrees, 48 degrees, and 30 degrees. All thermometers need to be calibrated to read 32 degrees in ice water.				
	EHF08	COS	GOOD HYGIENIC PRACTICES		2/18/2013		
			A)Employee food found in the kitchen. B)Employee seen walking through kitchen drinking a drink without a lid or a straw. C)Employee food and drink found stored with clean dishes.				
	EHF13	COS	HACCP PLAN/TIME		2/18/2013		
			A)Several cut meats found in the cooler without any preparation dates, all meats were discarded.				
	EHF03	IN	HOT HOLDING		2/18/2013		
			A)Sausage links found holding at 136 degrees.				

Food Establishment Public Inspection Report

From 2/14/13 thru 2/20/13

ESTABLISHMENT

**CASA RICA FOODS
609 S GRANT ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF585					2/15/2013	0	HL1B

Food Establishment Public Inspection Report

From 2/14/13 thru 2/20/13

ESTABLISHMENT

**CHEDDARS CASUAL CAFE
3901 W INTERSTATE 40**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1697	EHF25	COS	FOOD CONTACT SURFACES		2/19/2013	12	HL1B
			a)Clean food debris from mixer. b)Clean inside top of microwaves that have food debris.				
	EHF28	COS	ALL OTHER VIOLATIONS		2/19/2013		
			a)Keep handles of scoops up and out of dry goods. b)Dust lights on the venthood.				
	EHF02	COS	COLD HOLDING		2/19/2013		
			a)Half and Half above 41F. b)Uncrisp bacon being held at room temp.				
	EHF08	COS	GOOD HYGIENIC PRACTICES		2/19/2013		
			a)Handsink in warewashing area had a sugar packet and lettuce in it. Handsinks are for handwashing only. b)Tongs for bread were hanging on a peg on the handsink. Keep items used for food away from the handsink.				

Food Establishment Public Inspection Report

From 2/14/13 thru 2/20/13

ESTABLISHMENT

**CHINA STAR RESTAURANT
6721 W INTERSTATE 40**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF995	EHF23	H10DAY	SEWAGE/WASTEWATER		2/14/2013	3	HL1B
			a)Wastewater leaking from wok onto floor. This needs to be repaired to not leak.				
	EHF28	COS	ALL OTHER VIOLATIONS		2/14/2013		
			a)Green beans need to be kept at least 6" off the floor in the walk in.				

Food Establishment Public Inspection Report

From 2/14/13 thru 2/20/13

ESTABLISHMENT

COURTYARD DOWNTOWN**724 S POLK ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2014	EHF28	H90 DAY	ALL OTHER VIOLATIONS		2/20/2013	3	HL1B
			A)Gasket on make table cooler door is ripped and no longer easily cleanable; gasket must be repaired or replaced. B)Replace damaged ceiling tiles located above chemical rack.				
	EHF25	COS	FOOD CONTACT SURFACES		2/20/2013		
			A)Dirty utensils found stored with clean utensils in bin. B)Dirty tray found stored on clean dish rack.				

Food Establishment Public Inspection Report

From 2/14/13 thru 2/20/13

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

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF149	EHF07	COS	ADEQUATE HAND WASHING		2/15/2013	7	HL1B
			Employee making hamburgers observed touching baseball cap with his gloved hands. Employee did not change gloves or wash hands after repeatedly touching his cap.				
	EHF25	H10DAY	FOOD CONTACT SURFACES		2/15/2013		
			Clean wooden shelves in walk in cooler. Clean dust from walls and ceiling in walk in cooler. Clean inside of white reach in cooler and freezer. Clean inside of small reach in cooler located next to soda machine. Clean inside and outside of ice machine.				
	EHF28	H10DAY	ALL OTHER VIOLATIONS		2/15/2013		
			Clean dust build up-walls and ceilings in dining area by ice machine, on heater & around soda machine. Paint/replace wooden spice shelves, rusty metal shelves, walls and doors walk in cooler.				

Food Establishment Public Inspection Report

From 2/14/13 thru 2/20/13

ESTABLISHMENT

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

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF891	EHF28	H90 DAY	ALL OTHER VIOLATIONS		2/19/2013	4	HFOL
			a)Fryer venthood needs to be cleaned. b)Corrected. c)Corrected.				
	EHF25	IN	FOOD CONTACT SURFACES		2/19/2013		
			a thru i)Corrected.				
	EHF08	COS	GOOD HYGIENIC PRACTICES		2/19/2013		
			Cleaning rags found stored in handsink.				
	EHF15	IN	EQUIPMENT ADEQUATE		2/19/2013		
			Corrected.				

Food Establishment Public Inspection Report

From 2/14/13 thru 2/20/13

ESTABLISHMENT

**CRAVE FACTORY LLC THE
7535 CANYON DR**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2261	EHF20	COS	TOXIC ITEMS		2/18/2013	6	HL1B
			Spray bottles not labeled.				
	EHF21	COS	MANUAL WARE WASHING		2/18/2013		
			Sanitizer in three compartment sink was not at proper strength, should be at least 200 PPM Qt.				
	EHF28	COS	ALL OTHER VIOLATIONS		2/18/2013		
			Raw meat should be stored on bottom below other foods (1 correction from previous inspection.)				

Food Establishment Public Inspection Report

From 2/14/13 thru 2/20/13

ESTABLISHMENT

**CRYSTAL PISTOL
907 E AMARILLO BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2184					2/15/2013	0	HL1B

Food Establishment Public Inspection Report

From 2/14/13 thru 2/20/13

ESTABLISHMENT

DENNYS

9601 E INTERSTATE 40

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1966	EHF28	H90 DAY	ALL OTHER VIOLATIONS		2/14/2013	0	HFOL
			Mop rack must be installed so that mops can be stored handles up.				
	EHF25	IN	FOOD CONTACT SURFACES		2/14/2013		
			a)Corrected. b)Corrected. g)Corrected. h)Corrected. i)Corrected. m)Corrected.				
	EHF23	IN	SEWAGE/WASTEWATER		2/14/2013		
			Corrected.				

Food Establishment Public Inspection Report

From 2/14/13 thru 2/20/13

ESTABLISHMENT**DENNYS RESTAURANT #6674**

1710 E INTERSTATE 40

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF392	EHF25	IN	FOOD CONTACT SURFACES		2/20/2013	0	HFOL	
			d)Corrected. e)Corrected. f)Corrected. l)Corrected. J)Corrected. k)Corrected.					
	EHF28	H60 DAY	ALL OTHER VIOLATIONS		2/20/2013			
			a),b),d),e),f),g),h),i)Corrected. c)Clean fryer vent hood. j)Clean grease from ceiling lights located in kitchen area.					

DIANAS TAMALES BURRITOS & MORE

701 W AMARILLO BLVD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFM362					2/15/2013	0	HL1B

Food Establishment Public Inspection Report

From 2/14/13 thru 2/20/13

ESTABLISHMENT

DON HARRINGTON DISCOVERY CTR

1200 STREIT DR

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1755					2/14/2013	0	HL1B

EASTRIDGE LANES INC
5405 E AMARILLO BLVD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF186	EHF22	H30 DAY	MANAGER KNOWLEDGE/CERTIFIED		2/20/2013	3	HFOL

No food manager at establishment. Must take course on 3-13-13 and pass test on 3-15-13.

A reinspection fee of \$50.00 will be charged if violation is not corrected.

Food Establishment Public Inspection Report

From 2/14/13 thru 2/20/13

ESTABLISHMENT

EL CARBONERO RESTAURANT 1700 E AMARILLO BLVD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2173	EHF21	COS	MANUAL WARE WASHING		2/14/2013	11	HL1B
			Wipe-down sanitizer found at 0ppm. Must be 100ppm.				
	EHF09	COS	APPROVED SOURCE/LABELING		2/14/2013		
			Bottle containing chemical not labeled in kitchen.				
	EHF12	H10DAY	CROSS CONTAMINATION		2/14/2013		
			Water from melting snow on roof leaking onto pans and three comp sink. To be corrected within 10 days.				
	EHF28	COS	ALL OTHER VIOLATIONS		2/14/2013		
			a)Eggs stored above produce in refrigerator.b)In-use spice container not labeled.				

Food Establishment Public Inspection Report

From 2/14/13 thru 2/20/13

ESTABLISHMENT**ELOTES CON RITMO
1210 E AMARILLO BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2025					2/15/2013	0	HL1B
HF359					2/15/2013	0	HL1B

Food Establishment Public Inspection Report

From 2/14/13 thru 2/20/13

ESTABLISHMENT**FAMILY DOLLAR STORE #4622**

420 W AMARILLO BLVD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF16	EHF10	COS	SOUND CONDITION		2/15/2013	4	HL1B
			Dented cans found on shelf.				

FAMILY DOLLAR STORE #6126

3309 BELL ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF794	EHF10	COS	SOUND CONDITION		2/19/2013	7	HL1B
			a)Cracked eggs for sale. b)Dented cans on shelf.				
	EHF19	COS	RODENTS/ANIMALS/OPENINGS		2/19/2013		
			a)Large gap at back door. This is a repeat violation and if not corrected, a \$50 reinspection fee will be charged.				

Food Establishment Public Inspection Report

From 2/14/13 thru 2/20/13

ESTABLISHMENT

FELDMANS WRONG WAY DINER

2100 N 2ND AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFC277	EHF20	COS	TOXIC ITEMS		2/14/2013	10	HL1B
			Spray bottles of chemicals not labeled.				
	EHF14	H10DAY	WATER SUPPLY		2/14/2013		
			a)Spray wand at dish machine needs to be above flood rim. b)Backflow on mop sink leaking.				
	EHF28	COS	ALL OTHER VIOLATIONS		2/14/2013		
			Bulk containers in kitchen prep area were not covered.				
	EHF25	COS	FOOD CONTACT SURFACES		2/14/2013		
			a)Ice machine splash guard needed to be cleaned. b)Pans with food debris on clean rack. c)Reachin on South end needed to be cleaned. d)Light shield and vent hood in dish area needed to be cleaned.				

Food Establishment Public Inspection Report

From 2/14/13 thru 2/20/13

ESTABLISHMENT**FRANKS BAKERY
1923 S WESTERN ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF134	EHF25	COS	FOOD CONTACT SURFACES	a)Microwave needs to be cleaned. b)Reach-in handles need to be cleaned.	2/14/2013	3	HL1B

Food Establishment Public Inspection Report

From 2/14/13 thru 2/20/13

ESTABLISHMENT

**GLACIER WATER
1501 E AMARILLO BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2029					2/14/2013	0	HL1B

1600 S WESTERN ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2125					2/14/2013	0	HL1B

201 N 23RD ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFC129					2/14/2013	0	HL1B

Food Establishment Public Inspection Report

From 2/14/13 thru 2/20/13

ESTABLISHMENT**GLACIER WATER****2200 BELL ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1002					2/14/2013	0	HL1B

2530 S GEORGIA ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1649					2/14/2013	0	HL1B

3300 E INTERSTATE 40

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

From 2/14/13 thru 2/20/13

ESTABLISHMENT**GLACIER WATER**

HF2030					2/14/2013	0	HL1B
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3320 BELL ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2127					2/14/2013	0	HL1B

3400 RIVER RD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2031					2/14/2013	0	HL1B

Food Establishment Public Inspection Report

From 2/14/13 thru 2/20/13

ESTABLISHMENT**GLACIER WATER
3405 S GEORGIA ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1621					2/14/2013	0	HL1B

4701 S WASHINGTON ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1007					2/14/2013	0	HL1B

5601 W AMARILLO BLVD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF949					2/14/2013	0	HL1B

Food Establishment Public Inspection Report

From 2/14/13 thru 2/20/13

ESTABLISHMENT**GLACIER WATER****5807 SW 45TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1011					2/14/2013	0	HL1B

5921 HILLSIDE RD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2126					2/14/2013	0	HL1B

801 N FILLMORE ST

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

From 2/14/13 thru 2/20/13

ESTABLISHMENT

GLACIER WATER

HF2128		2/14/2013	0	HL1B
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GLENWOOD ELEMENTARY

2409 S HOUSTON ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF655					2/14/2013	0	HFOL

Food Establishment Public Inspection Report

From 2/14/13 thru 2/20/13

ESTABLISHMENT**GREEN GO DISCOUNT STORE****1503 S ARTHUR ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1107					2/14/2013	0	HL1B

HAMLET ELEMENTARY**705 SYCAMORE AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF681	EHF25	COS	FOOD CONTACT SURFACES		2/15/2013	3	HL1B
Metal shavings found around can opener caused by a dull blade. Discarded and replaced.							

Food Establishment Public Inspection Report

From 2/14/13 thru 2/20/13

ESTABLISHMENT

**HARD BACK CAFE
3601 PLAINS BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1450	EHF25	COS	FOOD CONTACT SURFACES	A) Cooler handle on reach in cooler needed to be cleaned. B) Containers holding utensils need to be cleaned out.	2/20/2013	3	HL1B

**HC ASIAN GARDEN
102 N 23RD ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFC316	EHF25	COS	FOOD CONTACT SURFACES	Ice machine needed to be cleaned.	2/19/2013	3	HL1B

Food Establishment Public Inspection Report

From 2/14/13 thru 2/20/13

ESTABLISHMENT

**HILS BURGERS
1300 23RD ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFC225					2/19/2013	0	HL1B

**HOLLYWOOD 16
9100 CANYON DR**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF21	EHF14	IN	WATER SUPPLY	New hot water heater installed.	2/20/2013	0	HFOL

Food Establishment Public Inspection Report

From 2/14/13 thru 2/20/13

ESTABLISHMENT

HOME PLATE DINER INC

5600 BELL ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF333	EHF13	COS	HACCP PLAN/TIME		2/18/2013	14	HL1B
			a)Stew made on 02/15/13 was not date marked on 02/18/13. Any cooked food placed in the cooler for more than 24 hours must bear a date mark from the date of preparation.				
	EHF08	COS	GOOD HYGIENIC PRACTICES		2/18/2013		
			a)Large spoon in handsink at waitstation. Handsink must remain sanitary and is for washing hands only. Do not place dishes in handsink.				
	EHF03	IN	HOT HOLDING		2/18/2013		
			a)Chicken strips under heat lamps were at 168F. b)Green beans in hot hold were at 164F.				
	EHF02	IN	COLD HOLDING		2/18/2013		
			a)Sliced tomatoes in tabletop cooler were 41F.				
	EHF21	COS	MANUAL WARE WASHING		2/18/2013		
			a) Less than 100 ppm bleach sanitizer in wipedown bucket at waitstation. b)Less than 100 ppm bleach sanitizer in bucket in kitchen. Wipedown solution must be at least 100 ppm bleach sanitizer.				

Food Establishment Public Inspection Report

From 2/14/13 thru 2/20/13

ESTABLISHMENT

HOME PLATE DINER INC

HF333	EHF25	COS	FOOD CONTACT SURFACES	2/18/2013	14	HL1B
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a)Strainer basket hanging by sink in kitchen that needs to be discarded. The wires are coming unraveled and could fall into food.

	EHF28	COS	ALL OTHER VIOLATIONS	2/18/2013		
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a)Degrease pipes on venthood above grill. b)Wipe drip from top of venthood.

HUMPHREYS HIGHLAND ELEMENTARY

3810 SE 13TH AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF665					2/14/2013	0	HL1B

Food Establishment Public Inspection Report**From 2/14/13 thru 2/20/13**

ESTABLISHMENT

I DONT KNOW SPORTS BAR & GRILL**1301 SW 6TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2316	EHF28	COS	ALL OTHER VIOLATIONS		2/19/2013	4	HL1B
			All food and single use items must be stored at least 6 inches off of the floor.				
	EHF13	COS	HACCP PLAN/TIME		2/19/2013		
			Pulled pork kept past toss date; pork was thrown away.				

Food Establishment Public Inspection Report

From 2/14/13 thru 2/20/13

ESTABLISHMENT

**JERRYS CAFE
1601 S GRAND ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2341	EHF23	COS	SEWAGE/WASTEWATER		2/15/2013	0	H PREOPEN
			Womens restroom needs toilet paper.				
	EHF17	H10DAY	HAND WASH WITH SOAP/TOWELS		2/15/2013		
			A)Handsink located in kitchen needs paper towels. B)Handsink in womens restroom needs soap and paper towels. C)Handsink in mens restroom needs soap and paper towels.				
	EHF28	H90 DAY	ALL OTHER VIOLATIONS		2/15/2013		
			A)Repair or replace broken floor tiles located throughout kitchen. B)Seal bare wood and chipping paint on back door. C)Weather stripping needed on side of back door. D)Seal bare wood located in front kitchen area. E)Chlorine test strips needed.				
	EHF25	H10DAY	FOOD CONTACT SURFACES		2/15/2013		
			A)Seal exposed insulation on bottom of reach-in freezer. B)Repaint or replace rusty shelves located in make table cooler.				

Food Establishment Public Inspection Report

From 2/14/13 thru 2/20/13

ESTABLISHMENT**JESUS CHRIST IS LORD TRAVEL CT****11301 E INTERSTATE 40**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1804	EHF25	IN	FOOD CONTACT SURFACES		2/14/2013	0	HFOL
				B)Corrected. C)Corrected. F)Corrected. G)Corrected. I)Corrected. K)Corrected. L)Corrected. N)Corrected. O)Corrected.			
	EHF28	H90 DAY	ALL OTHER VIOLATIONS		2/14/2013		
				a)Corrected. b)Shatterproof bulbs or lightshield needed over fluorescent light bulbs in dry storage area.			

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

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFC291					2/14/2013	0	HL1B

Food Establishment Public Inspection Report

From 2/14/13 thru 2/20/13

ESTABLISHMENT

**KWAHADI HERITAGE INC
9151 E INTERSTATE 40**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF1037	EHF28	COS	ALL OTHER VIOLATIONS		2/14/2013	0	HL1B	
			A)Chlorine test strips needed for bleach sanitizer water.B)Spanish handwashing sign needed in womens restroom.					

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

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFC303					2/19/2013	0	HL1B

Food Establishment Public Inspection Report

From 2/14/13 thru 2/20/13

ESTABLISHMENT**LA CHOZA
1405 N GRAND ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF864	EHF28	IN	ALL OTHER VIOLATIONS Light shields installed. In		2/14/2013	0	HFOL
	EHF15	IN	EQUIPMENT ADEQUATE Make-table at 40 degrees.IN		2/14/2013		

Food Establishment Public Inspection Report

From 2/14/13 thru 2/20/13

ESTABLISHMENT

**LA ESCONDIDA
3904 E AMARILLO BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2214	EHF16	H10DAY	HAND WASH FACILITIES ADEQUATE		2/15/2013	6	HFOL
			Handsink has been removed from bar. A new sink is in the process of being installed. To be corrected within 10 days. A \$50.00 re-inspection fee will be charged if not corrected.				
	EHF23	H10DAY	SEWAGE/WASTEWATER		2/15/2013		
			Wastewater leak found under 3 compartment sink. To be corrected within 10 days.				

Food Establishment Public Inspection Report

From 2/14/13 thru 2/20/13

ESTABLISHMENT**LA KIVA HOTEL
2501 E INTERSTATE 40**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1639	EHF24	IN	THERMOMETERS Corrected.		2/15/2013	0	HFOL
	EHF23	IN	SEWAGE/WASTEWATER Corrected.		2/15/2013		
	EHF28	IN	ALL OTHER VIOLATIONS Corrected.		2/15/2013		

Food Establishment Public Inspection Report

From 2/14/13 thru 2/20/13

ESTABLISHMENT**LEE EGG ROLLS
2801 SE 27TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2220	EHF28	COS	ALL OTHER VIOLATIONS		2/14/2013	4	HL1B
			Handle to make table has food build up. b)Plastic utensils must be stored protected. c)Exit door needs to be cleaned. d)Raw eggs not stored properly. Keep eggs below other foods. Post food manager card.				
	EHF07	COS	ADEQUATE HAND WASHING		2/14/2013		
			Employee did not wash hands when changing gloves. Hands must be washed at each glove change.				

**LIL DADZ LOUNGE
4001 E INTERSTATE 40**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2100					2/19/2013	0	HL1B

Food Establishment Public Inspection Report

From 2/14/13 thru 2/20/13

ESTABLISHMENT**LONG JOHN SILVERS****725 N PIERCE ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1682	EHF25	H10DAY	FOOD CONTACT SURFACES		2/15/2013	3	HL1B
			Handle of scoop for cole slaw found in contact with product. Handles must be above food level COS. B.Floor panels detached in walk in refrigerator causing gap in floor panel junctures. Floors must be easily cleanable and floor junctures must be sealed.				
	EHF03	IN	HOT HOLDING		2/15/2013		
			Fish in hot hold at 158 degrees. IN				

MESA VERDE ELEMENTARY**4011 BEAVER DR**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF746	EHF28	COS	ALL OTHER VIOLATIONS		2/19/2013	0	HL1B
			a)Dust accumulation found on vent hood. b)Slicer not being used must be removed from kitchen and stored away from food contact surfaces.				

Food Establishment Public Inspection Report

From 2/14/13 thru 2/20/13

ESTABLISHMENT

MURPHY EXPRESS #8685

2109 S WESTERN ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2254	EHF14	COS	WATER SUPPLY		2/18/2013	0	HFOL
			a)Corrected.				

NEW BEGINNINGS

3606 ATKINSEN ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFD38	EHF28	COS	ALL OTHER VIOLATIONS		2/20/2013	0	HL1B
			a)Dust ceiling area.				

Food Establishment Public Inspection Report

From 2/14/13 thru 2/20/13

ESTABLISHMENT**NORDIC GALLEY BAKERI**

7402 SW 34TH AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2236	EHF02	COS	COLD HOLDING		2/14/2013	5	HL1B
			A)Milk found holding at 62 degrees. B)Whipping cream found at 70 degrees. C)Sour cream found at 47 degrees. All products must remain below 41 degrees at all times.				
	EHF03	IN	HOT HOLDING		2/14/2013		
			A)Quiche found holding at 139 degrees. B)Roast found holding at 200 degrees.				

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		2/19/2013	3	HL1B
			Cooler handle on reach in cooler needs to be cleaned.				

Food Establishment Public Inspection Report

From 2/14/13 thru 2/20/13

ESTABLISHMENT**OHMS CAFE
619 S TYLER ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF969	EHF28	H90 DAY	ALL OTHER VIOLATIONS		2/20/2013	6	HL1B
			A)Repair chipping paint on walls around dishwasher machine. B)Refinish or replace wooden shelf located above dishwasher machine. C)Gasket on door of make table cooler is torn and must be replaced. D)English handwashing sign needed in womens restroom. (cos)				
	EHF20	COS	TOXIC ITEMS		2/20/2013		
			Bleach wipe down solution found at over 100 ppm.				
	EHF25	COS	FOOD CONTACT SURFACES		2/20/2013		
			A)Defrost and clean inside of reach-in ice cream freezer located near buffet. B)Clean inside of small reach-in door located in walk-in cooler. C)Clean utensil bins located underneath seasoning rack.				

Food Establishment Public Inspection Report

From 2/14/13 thru 2/20/13

ESTABLISHMENT

**OUTBACK STEAKHOUSE
7101 W INTERSTATE 40**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF869					2/20/2013	0	HFOL

Food Establishment Public Inspection Report

From 2/14/13 thru 2/20/13

ESTABLISHMENT**PAPA JOHNS PIZZA #1504****3415 BELL ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF744	EHF25	COS	FOOD CONTACT SURFACES		2/20/2013	13	HL1B
			Sausage piece found in clean drying bin for clean utensils.				
	EHF28	COS	ALL OTHER VIOLATIONS		2/20/2013		
			Keep handles of flour up and out of the product.				
	EHF21	COS	MANUAL WARE WASHING		2/20/2013		
			Sanitizer in wipedown bucket less than 200 ppm.				
	EHF22	H 3 DAYS	MANAGER KNOWLEDGE/CERTIFIED		2/20/2013		
			No food manager on site. Establishment has 3 days to comply and register a food mgr or a \$50 reinspection fee will be charged.				
	EHF10	COS	SOUND CONDITION		2/20/2013		
			Severly dented can on rack. Remove all dented cans.				

Food Establishment Public Inspection Report

From 2/14/13 thru 2/20/13

ESTABLISHMENT

PAPA JOHNS PIZZA #1556**1005 S GEORGIA ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF126	EHF28	COS	ALL OTHER VIOLATIONS		2/20/2013	0	HL1B	
			Store employee food separate from restaurant food on storage shelves.					

PARK PLACE TOWERS**1300 S HARRISON ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF387	EHF28	COS	ALL OTHER VIOLATIONS		2/19/2013	3	HL1B	
			Raw eggs over ready to eat food.					
	EHF25	COS	FOOD CONTACT SURFACES		2/19/2013			
			A)Cooler handles on serving line need to be cleaned. B)Cooler handles on cooking line need to be cleaned. C) Tea nozzle needed to be cleaned.					

Food Establishment Public Inspection Report

From 2/14/13 thru 2/20/13

ESTABLISHMENT

**PLAZA RESTAURANT THE
2101 S SONCY RD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2051	EHF25	COS	FOOD CONTACT SURFACES		2/18/2013	14	HL1B
			A)Ice machine found heavily rusted, burn all ice and clean well. B)Soda gun in bar found dirty. C)Clean ice machine in bar too.				
	EHF14	H 2 HOUR	WATER SUPPLY		2/18/2013		
			A)Establishment has no hot water. Establishment may not open nor do any more food preparation until hot water is restored. Establishment must be re-opened by Environmental Health.				
	EHF08	COS	GOOD HYGIENIC PRACTICES		2/18/2013		
			A)Employee seen washing lemons in handsink. Handsinks are for hand washing only.				
	EHF03	IN	HOT HOLDING		2/18/2013		
			A)Beef found in the cooler at 41 degrees.				
	EHF02	IN	COLD HOLDING		2/18/2013		
			A)Chicken found holding at 136 degrees.				

Food Establishment Public Inspection Report**From 2/14/13 thru 2/20/13**

ESTABLISHMENT

PLAZA RESTAURANT THE

HF2051	EHF17	COS	HAND WASH WITH SOAP/TOWELS	2/18/2013	14	HL1B
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A) Handsink in bar found without soap.

HF2051	EHF14	IN	WATER SUPPLY	2/18/2013	0	HM4
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Corrected. Hot water has been restored. Establishment can open.

Food Establishment Public Inspection Report

From 2/14/13 thru 2/20/13

ESTABLISHMENT

**POLLYS PUB
1405 SW 10TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF290	EHF24	H10DAY	THERMOMETERS		2/19/2013	10	HL1B
			Thermometer needed inside of reach in cooler.				
	EHF25	COS	FOOD CONTACT SURFACES		2/19/2013		
			A)Soda nozzle found stored in dirty holster B)Pizza warmer found dirty. C)Remove linen towels from inside beer cooler; linen towels harbor bacteria and cannot be used inside of a food contact surface.				
	EHF08	COS	GOOD HYGIENIC PRACTICES		2/19/2013		
			Plastic bowl found stored in handwashing sink; handwashing sink is for handwashing only.				

Food Establishment Public Inspection Report

From 2/14/13 thru 2/20/13

ESTABLISHMENT

PURE WATER ICE & TEA

504 23RD ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFC305					2/14/2013	0	HL1B

RADICAL NUTRITION

26 MEDICAL DR

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2274	EHF25	COS	FOOD CONTACT SURFACES	Ice scoop stored on paper towels.	2/14/2013	3	HL1B

Food Establishment Public Inspection Report

From 2/14/13 thru 2/20/13

ESTABLISHMENT

RAIN PREMIER SUSHI BAR

817 S POLK ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2096	EHF25	COS	FOOD CONTACT SURFACES		2/19/2013	33	HL1B
			a)Dry good scoop had large amount of build up on it. b)Clean microwave. c)Dispose of all chipped knives. d)Clean mixer. e)Ice scoop holder in kitchen needs cleaned. f)Ice scoop holder at sushi bar had debris floating in it.				
	EHF26	COS	POSTING OF ADVISORIES		2/19/2013		
			a) Advisory is needed in the menu or posted in the building since the restaurant serves raw food items/undercooked food items.				
	EHF28	COS	ALL OTHER VIOLATIONS		2/19/2013		
			a)Beef being stored above fish in walk in cooler. b)All scoops must have a handle. c)Food thawing in sink must have 70F running over it constantly. d)Spanish handwashing sign needed in restroom. e)Sanitizer test strips needed.				
	EHF08	COS	GOOD HYGIENIC PRACTICES		2/19/2013		
			a)Scouring pad in handsink at bar. Handsink is for washing hands only. Keep unsanitary items out of handsink.				
	EHF10	COS	SOUND CONDITION		2/19/2013		
			a)Fresh salmon must be frozen at -4F for at least 7 days to ensure complete parasite destruction before serving to customers as sushi. There needs to be a process than ensures fresh salmon is being frozen for at least 7 days.				

Food Establishment Public Inspection Report**From 2/14/13 thru 2/20/13****ESTABLISHMENT****RAIN PREMIER SUSHI BAR**

HF2096	EHF02	COS	COLD HOLDING	2/19/2013	33	HL1B
			a)Chicken on prep line at 55F. b)Sushi rice with no vinegar in it at 75F. c)Cooked red bell pepper sitting out at 51F.			
	EHF03	COS	HOT HOLDING	2/19/2013		
			a)Fried rice in hot hold was at 129-130F. Product must be held at 135F or above. This was reheated and held properly.			
	EHF17	COS	HAND WASH WITH SOAP/TOWELS	2/19/2013		
			a)Paper towels needed at handsink in back of kitchen.			
	EHF19	COS	RODENTS/ANIMALS/OPENINGS	2/19/2013		
			a)Gap at back door needs to be sealed.			
	EHF20	COS	TOXIC ITEMS	2/19/2013		
			a)Sanitizer in kitchen was over 200 ppm bleach. b)Sanitizer at bar sink was over 400 ppm quat sanitizer.			
HF2096	EHF11	COS	PROPER HANDLING RTE	2/20/2013	8	HL1B
			a)Food employee touched ready to eat food at sushi bar with bare hands. It is a city ordinance that gloves must be worn when touching ready to eat food.			

Food Establishment Public Inspection Report

From 2/14/13 thru 2/20/13

ESTABLISHMENT**RAIN PREMIER SUSHI BAR**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2096	EHF08	COS	GOOD HYGIENIC PRACTICES		2/20/2013	8	HL1B
			a)Cutting board at bar being stored on the handsink. Do not place anything in or around the handsink. It must remain sanitary and for washing hands only.				
	EHF28	COS	ALL OTHER VIOLATIONS		2/20/2013		
			a)Sanitizer test strips needed. b)Spanish handwashing sign needed in womens restroom.				

RANDALL HIGH SCHOOL**5800 ATTEBURY DR**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF568	EHF28	COS	ALL OTHER VIOLATIONS		2/20/2013	4	HL1B
			Boxes of buns on floor of freezer, need to be stored off of floor.				
	EHF12	COS	CROSS CONTAMINATION		2/20/2013		
			Handle of scoop was down in sugar, store with handle up.				

Food Establishment Public Inspection Report

From 2/14/13 thru 2/20/13

ESTABLISHMENT

RED LOBSTER #168
3311 W INTERSTATE 40

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF658	EHF15	H10DAY	EQUIPMENT ADEQUATE		2/18/2013	12	HL1B
			a)Refrigerator on cook line at 50F with food inside at 50F. All food in this cooler was discarded voluntarily.				
	EHF20	H10DAY	TOXIC ITEMS		2/18/2013		
			a)Automatic sanitizer dispenser for table wipedowns is over 400 ppm quat sanitizer. Must be between 200-400ppm, not exceeding 400 ppm.				
	EHF22	H10DAY	MANAGER KNOWLEDGE/CERTIFIED		2/18/2013		
			a)Food manager needs to be registered for this location. Take state certification up to office, pay \$40 registration fee to register.				
	EHF25	COS	FOOD CONTACT SURFACES		2/18/2013		
			a)Knife with a broken tip on cook line. Dispose of all chipped/broken utensils.				

Food Establishment Public Inspection Report

From 2/14/13 thru 2/20/13

ESTABLISHMENT

**RED ROBIN
8720 W INTERSTATE 40**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2319	EHF20	H10DAY	TOXIC ITEMS		2/14/2013	12	HL1B
			A)Dish machine in the bar found dispensing over 200ppm, must be fixed to dispense at 50ppm.				
	EHF07	COS	ADEQUATE HAND WASHING		2/14/2013		
			A)Employees seen not changing gloves and washing hands after handling chemicals. B)Employees seen not washing hands before putting on gloves.				
	EHF03	IN	HOT HOLDING		2/14/2013		
			A)Chili found holding at 150 degrees.				
	EHF02	COS	COLD HOLDING		2/14/2013		
			A)Cut avocado found sitting on the counter at 56 degrees, once cut, the avacado must remain under 41 degrees at all times.				
HF2319	EHF20	IN	TOXIC ITEMS		2/18/2013	0	HFOL
			A)Corrected.				

Food Establishment Public Inspection Report

From 2/14/13 thru 2/20/13

ESTABLISHMENT

RED ROBIN

**RED ROOF INN
1620 E INTERSTATE 40**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1492	EHF24	COS	THERMOMETERS		2/14/2013	6	HL1B
			Stem thermometer used for taking food temperature was not calibrated and was found reading the incorrect temperature; thermometer was calibrated by the end of the inspection.				
	EHF15	COS	EQUIPMENT ADEQUATE		2/14/2013		
			Small reach-in cooler found at 60 degrees; cooler was frozen over and was reading at 41 degrees by the end of the inspection.				
	EHF28	H45 DAY	ALL OTHER VIOLATIONS		2/14/2013		
			A)Post last inspection.(cos) B)Store food and single use items at least 6 inches off of floor. (cos) C)Food manager card found over 60 days expired; food manager must take course again and obtain a new food manager card.				

Food Establishment Public Inspection Report

From 2/14/13 thru 2/20/13

ESTABLISHMENT**REGION 16 CLEVELAND HEADSTART****1601 S CLEVELAND ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HFD6	EHF03	IN	HOT HOLDING		2/20/2013	0	HL1B	
			Peas on stove heated to 160 degrees and holding. In compliance.					

Food Establishment Public Inspection Report

From 2/14/13 thru 2/20/13

ESTABLISHMENT

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

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF3	EHF03	IN	HOT HOLDING		2/15/2013	3	HL1B
			Beans in hot hold found at 145 degrees. IN				
	EHF28	COS	ALL OTHER VIOLATIONS		2/15/2013		
			Vent hood filters missing in vent hood. B)Test strips needed for wipe-down sanitizing solution. C)Meat stored uncovered in walk in refrigerator.				
	EHF25	COS	FOOD CONTACT SURFACES		2/15/2013		
			Rice scoop found without handle. B)Can opener found dirty. Must be cleaned every 4 hours.				

Food Establishment Public Inspection Report**From 2/14/13 thru 2/20/13****ESTABLISHMENT****RIVER ROAD MIDDLE SCHOOL****9500 N US HWY 287**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1848	EHF25	H10DAY	FOOD CONTACT SURFACES		2/20/2013	7	HL1B
			Metal shavings found around can-opener indicating a dull blade or malfunctioning gear mechanism. B) Pink substance found accumulating inside ice machine. To be corrected within 10 days.				
	EHF28	COS	ALL OTHER VIOLATIONS		2/20/2013		
			Box of single-use items stored on floor in storage room.				
	EHF13	COS	HACCP PLAN/TIME		2/20/2013		
			Package of chicken held past date-mark in reach-in refrigerator.				

Food Establishment Public Inspection Report

From 2/14/13 thru 2/20/13

ESTABLISHMENT

ROBERT E LEE ELEMENTARY

119 NE 15TH AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF660	EHF25	COS	FOOD CONTACT SURFACES	Reach in cooler handles need to be cleaned.	2/14/2013	3	HL1B

Food Establishment Public Inspection Report

From 2/14/13 thru 2/20/13

ESTABLISHMENT

ROOSTERS COFFEE & TEA**3440 BELL ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2138	EHF28	H90 DAY	ALL OTHER VIOLATIONS		2/14/2013	10	HL1B
			Duct tape cannot be used on counter, remove tape.				
	EHF01	COS	COOLING FOR COOKED FOOD		2/14/2013		
			Grilled chicken found at 55 degrees after cooling for 15 hrs. Chicken has 6 total hours to cool from 135 to 41 degrees. Chicken was discarded.				
	EHF02	COS	COLD HOLDING		2/14/2013		
			Creamer found sitting on counter at 58 degrees. Creamer must stay below 41 degrees at all times.				

Food Establishment Public Inspection Report

From 2/14/13 thru 2/20/13

ESTABLISHMENT**SALVATION ARMY
400 S HARRISON ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF416	EHF28	COS	ALL OTHER VIOLATIONS		2/15/2013	0	HL1B
A)Blower covers in walk in cooler need to be cleaned. B)Blower covers in reach in need to be cleaned.							

**SAMS CLUB #8279
2201 ROSS-OSAGE DR**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF867					2/20/2013	0	HL1B

Food Establishment Public Inspection Report

From 2/14/13 thru 2/20/13

ESTABLISHMENT

**SEVILLE ESTATES
7401 SEVILLE DR**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF499	EHF02	COS	COLD HOLDING		2/18/2013	18	HL1B
			A) Cream used for making pies which had an ingredient of whipcream found sitting on counter at 62 degrees, whipcream must be held below 41 degrees at all times.				
	EHF01	COS	COOLING FOR COOKED FOOD		2/18/2013		
			A) Whole Turkey was found in the cooler at 49 degrees after cooling for well over 6 hours. Turkey was discarded.				
	EHF07	COS	ADEQUATE HAND WASHING		2/18/2013		
			A) Employee seen not washing hands before putting on gloves.				
	EHF13	COS	HACCP PLAN/TIME		2/18/2013		
			A) Sliced roast beef found in the cooler for more than 7 days. B) Sliced ham found in the cooler without any date markings. Roast beef was discarded and ham was dated since it was sliced 24 hours ago.				

Food Establishment Public Inspection Report

From 2/14/13 thru 2/20/13

ESTABLISHMENT

**STAYBRIDGE SUITES
36 WESTERN PLAZA DR**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2224	EHF24	COS	THERMOMETERS		2/18/2013	22	HL1B
			a)No probe thermometer to check food temperatures.				
	EHF07	COS	ADEQUATE HAND WASHING		2/18/2013		
			a)Employee washed dishes, then did not use soap to wash hands. Food employee then handled single service items, put on a glove and handled strawberries.				
	EHF03	IN	HOT HOLDING		2/18/2013		
			a)Scrambled egg in hot hold at 170F. b)Sausage in hot hold at 171F.				
	EHF02	IN	COLD HOLDING		2/18/2013		
			a)Hard boiled egg at 40F in ice.				
	EHF13	COS	HACCP PLAN/TIME		2/18/2013		
			a)Cooked scrambled eggs in cooler from 02/17/13 had no date mark on them. Date mark all food in the cooler over 24 hours.				

Food Establishment Public Inspection Report

From 2/14/13 thru 2/20/13

ESTABLISHMENT

STAYBRIDGE SUITES

HF2224	EHF11	COS	<p style="text-align: center;">PROPER HANDLING RTE</p> <p style="text-align: center;">2/18/2013</p> <p style="text-align: right;">22</p> <p style="text-align: right;">HL1B</p> <p>a)Self serve raisins need to have a lid or be under a sneeze shield. b)Self serve nuts need to have a lid or be under a sneeze shield.</p>
	EHF08	COS	<p style="text-align: center;">GOOD HYGIENIC PRACTICES</p> <p style="text-align: center;">2/18/2013</p> <p>a)Dirty rag on handsink. Keep unsanitary rags and items away from handsink. It is to be used for handwashing only.</p>
	EHF28	COS	<p style="text-align: center;">ALL OTHER VIOLATIONS</p> <p style="text-align: center;">2/18/2013</p> <p>a)No sanitizer test strips on site. b)English and Spanish handwashing signs needed in employee restroom. c)Clean food debris out of dishwasher.</p>
	EHF26	COS	<p style="text-align: center;">POSTING OF ADVISORIES</p> <p style="text-align: center;">2/18/2013</p> <p>a)At breakfast line buffet, there must be an advisory posted stating that the customer is to use a new plate upon each visit to the buffet line.</p>

Food Establishment Public Inspection Report

From 2/14/13 thru 2/20/13

ESTABLISHMENT**STOP N GO DISCOUNT STORE****2903 W AMARILLO BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2075	EHF25	COS	FOOD CONTACT SURFACES Soda nozzles need to cleaned.		2/18/2013	3	HL1B

Food Establishment Public Inspection Report

From 2/14/13 thru 2/20/13

ESTABLISHMENT

SUBWAY

7701 W INTERSTATE 40

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1695	EHF03	IN	HOT HOLDING		2/18/2013	15	HL1B
			A)Meatballs found holding at 145 degrees.				
	EHF02	COS	COLD HOLDING		2/18/2013		
			A)Cut steak found sitting by three compartment sink at 51 degrees, must be held at 41 degrees or below at all times.				
	EHF08	COS	GOOD HYGIENIC PRACTICES		2/18/2013		
			A)Employee drink found stored in handsink, handsinks are for handwashing only.				
	EHF20	H10DAY	TOXIC ITEMS		2/18/2013		
			A)Sanitizer bucket found well over 400ppm. Sanitizer dispenser found at 0ppm. Sanitizer must be fixed to dispense properly within 10 days.				
	EHF22	H45 DAY	MANAGER KNOWLEDGE/CERTIFIED		2/18/2013		
			A)Food manager card found expired 1-16-13. Card must be renewed for \$35. If card goes expired for more than 60 days the class must be retaken and cost is \$40.				

Food Establishment Public Inspection Report

From 2/14/13 thru 2/20/13

ESTABLISHMENT**SUBWAY #14124-214
5752 W AMARILLO BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF1202	EHF25	COS	FOOD CONTACT SURFACES		2/19/2013	3	HL1B	
			A)Clean dishes stored in container with food debris. B)Soda Nozzles needed to be cleaned. C)Food buildup on walk-in cooler handle.					

**SUNSHINE VALLEY CHILD CARE
4618 RIVER RD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HFD22	EHF14	H10DAY	WATER SUPPLY		2/18/2013	4	HL1B	
			Backflow prevention device needed at mop sink. To be corrected within 10 days.					

Food Establishment Public Inspection Report

From 2/14/13 thru 2/20/13

ESTABLISHMENT**SUPER GAS MART
5014 E AMARILLO BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1368	EHF28	IN	ALL OTHER VIOLATIONS		2/18/2013	0	HFOL
			Tops of ice bins clean.				
	EHF25	IN	FOOD CONTACT SURFACES		2/18/2013		
			Soda nozzles clean. B)Racks clean.				

**SUPER SUPPERS AMARILLO SW
7402 SW 34TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1224	EHF02	IN	COLD HOLDING		2/18/2013	0	HL1B
			All coolers found holding 38°F.				

Food Establishment Public Inspection Report

From 2/14/13 thru 2/20/13

ESTABLISHMENT

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

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFD23					2/15/2013	0	HL1B

TACO VILLA
3301 S COULTER ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF397	EHF25	IN	FOOD CONTACT SURFACES		2/19/2013	0	HFOL	
			a)Corrected. b)Corrected. c)Corrected. d)Corrected. E)Corrected. F)Corrected. g)Corrected.					
	EHF28	IN	ALL OTHER VIOLATIONS		2/19/2013			
			a)Corrected.					

Food Establishment Public Inspection Report

From 2/14/13 thru 2/20/13

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

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HFC301	EHF12	COS	CROSS CONTAMINATION		2/14/2013	7	HL1B	
			Handle of scoop was laying in ice at driveup window, scoop must be standing in ice with handle up or stored on clean dry surface.					
	EHF16	COS	HAND WASH FACILITIES ADEQUATE		2/14/2013			
			Handwashing sink in dish area did not have water at 100 degrees.					

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

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFD64					2/19/2013	0	HL1B

Food Establishment Public Inspection Report

From 2/14/13 thru 2/20/13

ESTABLISHMENT

TAYLOR FOOD MART #2005

5000 E INTERSTATE 40

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2190	EHF28	H90 DAY	ALL OTHER VIOLATIONS		2/19/2013	7	HFOL
			b)Fix soap dispenser located next to handwashing sink in grill area. c)Clean floor in dry storage room. d)Weather stripping needed on exit door located next to walk in cooler.				
	EHF25	H 3 DAYS	FOOD CONTACT SURFACES		2/19/2013		
			Clean cappucino machine, fd bottom of reachin freezers,microwaves,metal racks by make table,make table, dust buildup & inside electrical cab.-walkin cooler. 2nd notice for these violations. If not corrected by above date, a \$50 reinspection fee.				
	EHF17	COS	HAND WASH WITH SOAP/TOWELS		2/19/2013		
			No paper towels available at handsink.				
	EHF08	COS	GOOD HYGIENIC PRACTICES		2/19/2013		
			Can drinks found stored in handwashing sink.				

Food Establishment Public Inspection Report

From 2/14/13 thru 2/20/13

ESTABLISHMENT**TAYLOR FOOD MART 2064****601 23RD ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFC307					2/19/2013	0	HL1B

Food Establishment Public Inspection Report**From 2/14/13 thru 2/20/13****ESTABLISHMENT****TEXAS FIREHOUSE SPORTS BAR&GR****3333 S COULTER ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1687	EHF08	COS	GOOD HYGIENIC PRACTICES		2/18/2013	7	HL1B
			A)Knife found in handsink. B)Sanitizer bucket found in handsink, handsinks are for hand washing only.				
	EHF02	IN	COLD HOLDING		2/18/2013		
			A)Beef found holding at 38 degrees. B)Chicken found holding at 38 degrees.				
	EHF15	H10DAY	EQUIPMENT ADEQUATE		2/18/2013		
			A)Make table found holding at 50 degrees, must be fixed to hold at 41 degrees or below at all times.				

Food Establishment Public Inspection Report

From 2/14/13 thru 2/20/13

ESTABLISHMENT**THE 806
2812 SW 6TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1557	EHF25	COS	FOOD CONTACT SURFACES		2/15/2013	3	HL1B
			Reach-in cooler handle needs to be cleaned.				
	EHF28	COS	ALL OTHER VIOLATIONS		2/15/2013		
			Handwashing sign needed in mens restroom.				

Food Establishment Public Inspection Report

From 2/14/13 thru 2/20/13

ESTABLISHMENT

**TOKYO STEAK HOUSE
5807 SW 45TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2324	EHF28	COS	ALL OTHER VIOLATIONS		2/14/2013	24	HL1B
			a)Scoop for rice with no handle. All scoops must have a handle.				
	EHF25	COS	FOOD CONTACT SURFACES		2/14/2013		
			a)Spoon being held in water at room temperature. Spoons for rice must be held in water below 41F or above 135F. b)Tea nozzles with large amount of buildup. Clean these daily.				
	EHF21	COS	MANUAL WARE WASHING		2/14/2013		
			a)Soapy water being used to wipe down tables. Sanitizer must be used to clean tables following a soapy wipedown.				
	EHF15	H10DAY	EQUIPMENT ADEQUATE		2/14/2013		
			a)Reach in cooler at 50F. Repair to hold below 41F. b)Another reach in cooler is at 50F. Repair to hold below 41F.				
	EHF19	H10DAY	RODENTS/ANIMALS/OPENINGS		2/14/2013		
			a)Gap at back door large enough to allow rodents or insects in. Seal this gap.				

Food Establishment Public Inspection Report

From 2/14/13 thru 2/20/13

ESTABLISHMENT

TOKYO STEAK HOUSE

HF2324	EHF20	COS	TOXIC ITEMS	2/14/2013	24	HL1B
			a)Chemical underneath wok with no lid. Keep lids on all chemicals.			
	EHF02	COS	COLD HOLDING	2/14/2013		
			a)Eggs at room temperature on wok. b)Eggs above 45F on roll cart for hibachi. Raw shell eggs must be kept at 45F or below.			
	EHF10	COS	SOUND CONDITION	2/14/2013		
			a)Salmon is bought fresh for sushi and is only being kept frozen for 2-3 days before service. Fresh salmon must be frozen in a freezer at -4F for 7 days to kill parasites in fish.			
HF2324	EHF15	IN	EQUIPMENT ADEQUATE	2/14/2013	0	HFOL
			A.Corrected B.Corrected			
	EHF19	IN	RODENTS/ANIMALS/OPENINGS	2/14/2013		
			Corrected			

Food Establishment Public Inspection Report

From 2/14/13 thru 2/20/13

ESTABLISHMENT

**TOOT N TOTUM #18
3101 PLAINS BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF198					2/20/2013	0	HL1B

**TOOT N TOTUM #32
1701 S EASTERN ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF598	EHF28	COS	ALL OTHER VIOLATIONS		2/20/2013	0	HL1B

Milk shelves dirty. b)One inaccurate thermometer in cooler. c)Dust tops of equipment. d)Gasket and handle to sm. freezer dirty.e)Floor fan dirty.

Food Establishment Public Inspection Report

From 2/14/13 thru 2/20/13

ESTABLISHMENT

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

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF645	EHF28	COS	ALL OTHER VIOLATIONS		2/19/2013	0	HL1B	
			a)Clean lid holders. b)Clean scale from ice dispenser. c) Dust sneeze shield.					

**TOOT N TOTUM #52
6698 RIVER RD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF649	EHF28	COS	ALL OTHER VIOLATIONS		2/20/2013	0	HL1B	
			Bags of wash cloths stored on air-dry rack containing sanitized utensils.					
	EHF03	IN	HOT HOLDING		2/20/2013			
			Hot dogs found at 140 degrees. IN.					

Food Establishment Public Inspection Report

From 2/14/13 thru 2/20/13

ESTABLISHMENT

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

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF10	EHF03	IN	HOT HOLDING		2/19/2013	4	HL1B
			a)All items on hot dog rollers were at 165F.				
	EHF08	COS	GOOD HYGIENIC PRACTICES		2/19/2013		
			a)Ice dumped in handsink. Handsinks may only be used for handwashing and not for the dumping of ice or drinks. A sign needs to be posted to deter customers from dumping in this sink.				
	EHF28	COS	ALL OTHER VIOLATIONS		2/19/2013		
			a)Small area on walk in cooler ceiling needs to be dusted.				

Food Establishment Public Inspection Report

From 2/14/13 thru 2/20/13

ESTABLISHMENT

**TOOT N TOTUM #71
1012 W AMARILLO BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF627					2/19/2013	0	HL1B

**TOOT N TOTUM #77
421 TASCOSA RD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF159	EHF28	COS	ALL OTHER VIOLATIONS		2/18/2013	0	HL1B	
			Blower covers in walk in cooler need to be cleaned.					

Food Establishment Public Inspection Report

From 2/14/13 thru 2/20/13

ESTABLISHMENT

**TOOT N TOTUM #8
1627 N GRAND ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF57	EHF28	COS	ALL OTHER VIOLATIONS		2/19/2013	3	HL1B
			Single use gloves stored in an unsanitary manner. b)Box of sugar substitute stored on floor. Must store 6 inches off floor.				
	EHF03	IN	HOT HOLDING		2/19/2013		
			Hot dogs found at 150 degrees.				
	EHF15	COS	EQUIPMENT ADEQUATE		2/19/2013		
			Cappucino nozzles not being cleaned every 24 hrs due to faulty rinse mechanism inside machine. Must place "Out of Order" sign on machine until unit is capable of being cleaned properly.				

Food Establishment Public Inspection Report

From 2/14/13 thru 2/20/13

ESTABLISHMENT

**TOOT N TOTUM #84
4041 S WASHINGTON ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF343	EHF28	IN	ALL OTHER VIOLATIONS	a)Corrected. b)Corrected.	2/20/2013	0	HFOL

Food Establishment Public Inspection Report

From 2/14/13 thru 2/20/13

ESTABLISHMENT

**TORTILLERIA LUPITA
4013 SE 10TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF462	EHF28	H90 DAY	ALL OTHER VIOLATIONS		2/14/2013	23	HL1B
			A)Clean dust from vents located in kitchen area. B)Clean dust from ceiling lights in kitchen area. C)Clean dust from wires and gas tank hanging from wall next to grill. DPaint is chipping off of racks located in reach in cooler; repaint or replace racks.				
	EHF25	H10DAY	FOOD CONTACT SURFACES		2/14/2013		
			Clean: in reachin soda cooler, make table cooler, dish storage & walkin cooler racks, grease & fd debris sides & front of grill, small mixer, knife hanging on clean rack, ice machine. Remove cardboard in reach in cooler & chest coolers.				
	EHF15	H10DAY	EQUIPMENT ADEQUATE		2/14/2013		
			Reach in chest cooler found broken and not adequately cold holding meat at 41 degress or below; cooler must be repaired or replaced. Do not use cooler to store potentially hazardous food until it's fixed.				
	EHF20	COS	TOXIC ITEMS		2/14/2013		
			A)Bleach wipe down solution found at over 100 ppm. B)Chemical found stored next to food.				
	EHF17	COS	HAND WASH WITH SOAP/TOWELS		2/14/2013		
			No soap was available at handwashing sink located in kitchen area.				

Food Establishment Public Inspection Report

From 2/14/13 thru 2/20/13

ESTABLISHMENT

TORTILLERIA LUPITA

HF462	EHF24	H10DAY	THERMOMETERS	2/14/2013	23	HL1B
<p>A)Stem thermometer used to take internal food temperatures was found broken and not reading the correct temperatures. B)Thermometer needed inside of reach in chest cooler.</p>						
	EHF07	COS	ADEQUATE HAND WASHING	2/14/2013		
<p>Employee observed touching face with her gloved hands, and then going back to making food without discarding gloves and washing hands.</p>						
	EHF13	COS	HACCP PLAN/TIME	2/14/2013		
<p>Several potentially hazardous food items in walk in cooler found without date mark; items were dated by the end of the inspection.</p>						

Food Establishment Public Inspection Report**From 2/14/13 thru 2/20/13****ESTABLISHMENT****TRAIL BOSS RANCH COOKING LLC****7535 CANYON DR**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2285	EHF21	COS	MANUAL WARE WASHING		2/18/2013	6	HL1B
			Sanitizer in three compartment sink not at proper strength, should be at 200 PPM Qt.				
	EHF20	COS	TOXIC ITEMS		2/18/2013		
			Spray bottles not labeled.				
	EHF28	COS	ALL OTHER VIOLATIONS		2/18/2013		
			Raw meat should be stored on bottom below other foods. (1 correction from previous inspection)				

Food Establishment Public Inspection Report

From 2/14/13 thru 2/20/13

ESTABLISHMENT**UNITED SUPERMARKET #523****5601 W AMARILLO BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF298	EHF23	IN	SEWAGE/WASTEWATER	Corrected from previous inspection	2/15/2013	0	HFOL

Food Establishment Public Inspection Report**From 2/14/13 thru 2/20/13****ESTABLISHMENT****UNITED SUPERMARKET #533****3400 RIVER RD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF250	EHF25	COS	FOOD CONTACT SURFACES Tea nozzle found dirty.		2/14/2013	7	HL1B
	EHF10	COS	SOUND CONDITION Cans with side-seam dent found on shelf. Discarded.		2/14/2013		
	EHF28	COS	ALL OTHER VIOLATIONS Dust accumulation found on ceiling fans in deli kitchen. B) Blowers in walk-in refrigerators need to be cleaned.		2/14/2013		

Food Establishment Public Inspection Report

From 2/14/13 thru 2/20/13

ESTABLISHMENT**VILLAGE BAKERY CAFE
2606 SW 22ND AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2348	EHF15	IN	EQUIPMENT ADEQUATE a)Corrected to hold at 41F.		2/18/2013	0	HFOL

Food Establishment Public Inspection Report

From 2/14/13 thru 2/20/13

ESTABLISHMENT

**WAL-MART #5216
5730 W AMARILLO BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF386	EHF10	COS	SOUND CONDITION		2/18/2013	7	HL1B
			A)Cracked eggs in egg cooler. B)Jar leaking onto cans on lower shelf.				
	EHF28	COS	ALL OTHER VIOLATIONS		2/18/2013		
			A)Blower covers need to be cleaned in dairy cooler. B)Blower covers in bakery freezer need to be cleaned.				
	EHF25	COS	FOOD CONTACT SURFACES		2/18/2013		
			Microwave in bakery needs to be cleaned.				

Food Establishment Public Inspection Report

From 2/14/13 thru 2/20/13

ESTABLISHMENT**WATER VILLA
1110 SE 10TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1263					2/19/2013	0	HL1B

1619 S KENTUCKY ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF850					2/19/2013	0	HL1B

2201 SE 27TH AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF559					2/19/2013	0	HL1B

Food Establishment Public Inspection Report

From 2/14/13 thru 2/20/13

ESTABLISHMENT

WATER VILLA

2300 BELL ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF636					2/19/2013	0	HL1B

401 S WESTERN ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF640					2/19/2013	0	HL1B

4515 S GEORGIA ST

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

From 2/14/13 thru 2/20/13

ESTABLISHMENT

WATER VILLA

HF1287 2/19/2013 0 HL1B

5603 E AMARILLO BLVD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF544					2/19/2013	0	HL1B

Food Establishment Public Inspection Report

From 2/14/13 thru 2/20/13

ESTABLISHMENT**WHITTIER ELEMENTARY
2004 N MARRS ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF670	EHF29	IN	RECOGNITION		2/14/2013	0	HL1B	
			Excellent handwashing performed by employees. Kitchen is very clean.					