

Food Establishment Public Inspection Report
From 2/21/13 thru 2/27/13

ESTABLISHMENT

3H ALL NATURAL BEEF
2623 PARAMOUNT BLVD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2042	EHF09	COS	APPROVED SOURCE/LABELING		2/27/2013	4	HL1B
			a)All shells eggs sold must be USDA inspected.				
	EHF28	COS	ALL OTHER VIOLATIONS		2/27/2013		
			a)English and Spanish handwashing sign needed in restroom.				

ABC LEARNING CENTER I
5901 HILLSIDE RD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFD30	EHF20	COS	TOXIC ITEMS		2/22/2013	3	HL1B
			a)Sanitizer at over 200 ppm Cl. b)Spray bottle not labeled.				

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

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFD8					2/27/2013	0	HL1B

**ADVANTAGE SALES & MARKETING
2201 ROSS-OSAGE DR**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1913	EHF28	H90 DAY	ALL OTHER VIOLATIONS		2/27/2013	3	HL1B
			Obtain dry rack for dishes.				
	EHF24	COS	THERMOMETERS		2/27/2013		
			No thermometer in refrigerator. 41 degrees below.				

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ESTABLISHMENT

AMA LODGE1361 LOYALORDER MOOSE**4200 N WESTERN ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFP21	EHF25	COS	FOOD CONTACT SURFACES Tea nozzle needed to be cleaned.		2/22/2013	3	HL1B

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

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1445	EHF28	IN	ALL OTHER VIOLATIONS 6 corrections.		2/27/2013	0	HFOL

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ESTABLISHMENT**BED BATH AND BEYOND #352****3000 S SONCY RD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1142					2/27/2013	0	HL1B

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ESTABLISHMENT

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

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF478	EHF28	H45 DAY	ALL OTHER VIOLATIONS		2/22/2013	12	HL1B
			Clean:dust-ceiling over ice bin/drink service/from wires. Replace gasket-reachin glass salad cooler.Repair holes-ceiling.Don't store emp personal items around food or single use items.Remove duct tape from pipe.Replace/refinish rusty metal dish racks.				
	EHF25	COS	FOOD CONTACT SURFACES		2/22/2013		
			a)Ice machine found dirty. b)Clean utensils found stored in dirty bin. c)Clean dish racks need to be cleaned. d)Knife found stored on dirty surface. d)Gaskets and doors of make table reach in cooler need to be cleaned.				
	EHF11	COS	PROPER HANDLING RTE		2/22/2013		
			Employee observed cutting up limes that were being used for consumer drinks with her bare hands; limes were thrown away.				
	EHF01	COS	COOLING FOR COOKED FOOD		2/22/2013		
			Pulled pork that had been stored in walk-in cooler more than 12 hours found at 47°; pork was thrown away. Potentially hazardous food has to be cooled down from 135 degrees to 41 degrees within a six hour period.				

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ESTABLISHMENT**BUSHLAND ISD
1 BLACK HAWK DR**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFP10	EHF21	H10DAY	MANUAL WARE WASHING		2/22/2013	3	HL1B
			Dish machine is sanitizing at 200ppm. Must be 50ppm.				
	EHF28	IN	ALL OTHER VIOLATIONS		2/22/2013		
			Corrected.				

**BUTTERFLIES & BULLFROGS
3107 SW 27TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFD59	EHF25	COS	FOOD CONTACT SURFACES		2/27/2013	3	HL1B
			a)Clean inside top of microwave.				

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ESTABLISHMENT

CAFE CALIFORNIA BAR AND GRILL

3205 E INTERSTATE 40

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2150	EHF28	H30 DAY	ALL OTHER VIOLATIONS		2/22/2013	0	HFOL
			A full time supervisory employee must attend the next food manager class.				

CHINA STAR RESTAURANT

6721 W INTERSTATE 40

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF995	EHF23	IN	SEWAGE/WASTEWATER		2/27/2013	0	HFOL
			a)Corrected.				

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

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF149	EHF25	IN	FOOD CONTACT SURFACES		2/27/2013	0	HFOL	
			A)Corrected. B)Corrected. C)Corrected. D)Corrected. E)Corrected.					
	EHF28	H90 DAY	ALL OTHER VIOLATIONS		2/27/2013			
			A)Clean dust buildup from walls & ceilings in dining area,around ice machine,on heater,around soda machine. B)Corrected. C)Repaint or replace rusty metal shelves in walk-in cooler. D)Repaint or refinish chipping paint on walls and door of walkin cooler.					

CRESTVIEW ELEMENTARY**80 HUNSLEY RD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HFC207	EHF21	H10DAY	MANUAL WARE WASHING		2/21/2013	3	HL1B	
			Warewashing machine not sanitizing, not using proper chemical for sanitizing.					

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ESTABLISHMENT

CULLIGAN OF AMARILLO

2010 NW 1ST AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF913					2/27/2013	0	HL1B

DAUBERS CONCESSION

3506 SPADE DR

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1893	EHF25	COS	FOOD CONTACT SURFACES	Microwave not cleaned previous day.	2/27/2013	3	HL1B

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ESTABLISHMENT

EMMANUELS MEXICAN RESTAURANT

2515 S GRAND ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF2340	EHF28	H30 DAY	ALL OTHER VIOLATIONS		2/27/2013	0	HFOL	
			A)Corrected. B)Corrected. C)Food manager needed for food est; a full-time supervisory employee must attend next food manager class. D)Corrected. E)Corrected.					

ENGLISH FIELDHOUSE RESTAURANT

10610 AMERICAN DR

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF395	EHF28	COS	ALL OTHER VIOLATIONS		2/22/2013	3	HL1B	
			Broken light cover in kitchen needs to be replaced. b)Condiment drawers dirty.					
	EHF25	COS	FOOD CONTACT SURFACES		2/22/2013			
			Shelves in reach in cooler not clean.					

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ESTABLISHMENT**FOOTPRINTS DAYSCHOOL
4333 SW 51ST AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFD9	EHF03	IN	HOT HOLDING		2/21/2013	0	HL1B
			Broccoli at 156°F. Hot holding at proper temp.				
	EHF28	IN	ALL OTHER VIOLATIONS		2/21/2013		
			1 correction from previous inspection.				

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ESTABLISHMENT**GO BURGER****4500 S WASHINGTON ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1978	EHF28	H90 DAY	ALL OTHER VIOLATIONS		2/27/2013	3	HL1B
			Light shields needed on the lights over the middle of the kitchen.				
	EHF20	COS	TOXIC ITEMS		2/27/2013		
			Remove the bug spray from the food establishment. Only use chemicals labeled for use in a food establishment.				

GOONEYS BAR & GRILL**705 S POLK ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2334					2/21/2013	0	HL1B

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ESTABLISHMENT

**GRAND DISCOUNT
1619 N GRAND ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1071	EHF25	H10DAY	FOOD CONTACT SURFACES		2/21/2013	14	HL1B
			Soda nozzles not cleaned every 24 hrs. B)Pickle tongs stored in receptacle with paper towels.COS. C)Mold growth found on refrigerator racks. To be corrected within 10 days.				
	EHF21	COS	MANUAL WARE WASHING		2/21/2013		
			Sanitizing solution containing no sanitizer.				
	EHF14	H10DAY	WATER SUPPLY		2/21/2013		
			Backflow prevention device needed on hose at 3 compartment sink.				
	EHF10	COS	SOUND CONDITION		2/21/2013		
			Hot pockets labeled keep frozen held at refrigeration temperature in reach-in refrigerator.				

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ESTABLISHMENT

HIGH PLAINS FOOD BANK/KIDS CAF

1401 J AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HFK94	EHF03	IN	HOT HOLDING		2/22/2013	0	HL1B	
			Hot hold cambro holding foods product at 190 degrees F.					
	EHF28	COS	ALL OTHER VIOLATIONS		2/22/2013			
			Light shield needed over lights in kitchen.					

HIGHLAND PARK SCHOOL

3801 N FM 1912

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF760					2/22/2013	0	HL1B

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**JACOBOS CAFE
3701 OLSEN BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2361	EHF28	H90 DAY	ALL OTHER VIOLATIONS		2/22/2013	0	H PREOPEN
			a)Sanitizer test strips needed for QA sanitizer.b)A menu advisory is needed for raw or undercooked foods.				
	EHF14	H 4 HOUR	WATER SUPPLY		2/22/2013		
			a)Hot water needed at wait station handsink.b)A backflow prevention device needed on the mopsink faucet.				
	EHF22	H45 DAY	MANAGER KNOWLEDGE/CERTIFIED		2/22/2013		
			A food manager is needed at this location within 45 days.See class schedule.				
HF2361	EHF28	H24 HOUR	ALL OTHER VIOLATIONS		2/22/2013	3	HL1B
			Ok to open.				
	EHF22	H45 DAY	MANAGER KNOWLEDGE/CERTIFIED		2/22/2013		
			A certified food manager is needed within 45 days.The next class is 3/13/13, at 821 S Johnson.See class schedule.				

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ESTABLISHMENT

JACOBOS CAFE

JAZZY DAZZYS ICE CREAM TRUCK

2001 N MIRROR ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFM398					2/21/2013	0	HL1B

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ESTABLISHMENT**KENTUCKY FRIED CHICKEN****3316 DANVERS DR**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF534	EHF14	COS	WATER SUPPLY		2/27/2013	4	HL1B
			A)Hot water did not work at start of inspection. Water heater was reset and hot water returned.				
	EHF03	IN	HOT HOLDING		2/27/2013		
			A)Chicken fried steaks found at 171 degrees. B)Grilled chicken found at 168 degrees.				

KHIVA SHRINE**305 SE 5TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF939					2/27/2013	0	HL1B

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ESTABLISHMENT**LOBBY CAFE
1501 S COULTER ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2146	EHF25	COS	FOOD CONTACT SURFACES	a)Containers holding to go cups need to be cleaned out in java city area. b)Cooler handles dirty in sizzle area. c)Cooler handle dirty in soup area.	2/22/2013	3	HL1B

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MCDONALDS 3700 E INTERSTATE 40

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF304	EHF25	COS	FOOD CONTACT SURFACES		2/21/2013	9	HL1B
			A)Clean dish racks found dirty. B)Dirty utensils found stored on clean utensil rack. C)Plastic spatula found damaged and no longer easily cleanable; spatula was thrown away.				
	EHF24	COS	THERMOMETERS		2/21/2013		
			Thermometer in reach-in cooler found broken; thermometer was replaced.				
	EHF15	H10DAY	EQUIPMENT ADEQUATE		2/21/2013		
			Reach-in cooler found at 50 degrees; cooler is broken and needs to be repaired or replaced. Do not store potentially hazardous food in cooler until it is fixed. B)Sanitizer dispenser is leaking and needs to be repaired or replaced.				
	EHF28	H90 DAY	ALL OTHER VIOLATIONS		2/21/2013		
			A)Clean blowers in walk-in cooler. (cos) B)Gasket on both make table cooler doors are ripped and need to be replaced. C)Gasket on reach-in freezer door is ripped and needs to be replaced.				

4215 CANYON DR

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
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ESTABLISHMENT

MCDONALDS

HF1239		2/27/2013	0	HL1B
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MCLELLAN LEARNING CENTER

401 S VAN BUREN ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFD20	EHF28	H90 DAY	ALL OTHER VIOLATIONS		2/22/2013	0	HL1B

A new thermometer is needed for the two door refrigerator. The casing is broken.

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ESTABLISHMENT

MID AMERICA SERV/POTTER CO DET

13100 NE 29TH AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF470	EHF28	COS	ALL OTHER VIOLATIONS		2/22/2013	7	HL1B
			Raw meat stored above cooked foods. Store raw meat on bottom shelf. b)Blower covers in walk in cooler dirty. c)Walk in door edge and gasket dirty.				
	EHF08	COS	GOOD HYGIENIC PRACTICES		2/22/2013		
			Open drink found on dish rack. All drinks must have a lid and straw.				
	EHF25	COS	FOOD CONTACT SURFACES		2/22/2013		
			Slicer not cleaned properly. Slicer must be disassembled.				

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ESTABLISHMENT

NIGHT & DAY CARE & PLAY INC

2831 MAYS AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HFD31	EHF28	COS	ALL OTHER VIOLATIONS		2/27/2013	0	HL1B	
			a)Carton of raw shell eggs stored on top of tortillas. Store eggs below all ready to eat foods.					

NORTHWEST TEXAS HEALTHCARE SYS

1501 S COULTER ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF310	EHF28	COS	ALL OTHER VIOLATIONS		2/22/2013	3	HL1B	
			a)Dust on ceiling near dish machine needs to be cleaned. b)Blower covers in bakery need to be cleaned.					
	EHF25	COS	FOOD CONTACT SURFACES		2/22/2013			
			a)Containers holding to go cups need to be cleaned out in Java City area. b)Cooler handles dirty in sizzle area. c)Cooler handle dirty in soup area. d)Cooler handles on reach in cooler on tray line dirty.					

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ESTABLISHMENT

PALO DURO HIGH COMMERCIAL LAB

1400 N GRANT ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1115	EHF27	H10DAY	ESTABLISHMENT PERMIT		2/27/2013	3	HL1B
Establishment permit not posted. To be corrected within 10 days.							

PANDA EXPRESS #2100

4710 S COULTER ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2256	EHF02	IN	COLD HOLDING		2/27/2013	0	HL1B
Shrimp found thawing in the walk in at 32 degrees. B)Beef found holding at 39 degrees.							
	EHF03	IN	HOT HOLDING		2/27/2013		
Orange chicken found holding at 156 degrees. B)Pepper chicken found holding at 170 degrees.							

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ESTABLISHMENT

PAPA JOHNS PIZZA #1504

3415 BELL ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF744	EHF22	IN	MANAGER KNOWLEDGE/CERTIFIED	a)Corrected.	2/27/2013	0	HFOL

PINK

814 S TAYLOR ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1981	EHF22	H30 DAY	MANAGER KNOWLEDGE/CERTIFIED	A food manager is needed. Someone from this establishment must take the next class on March 13, 2013 and pass the test on the 15th.	2/21/2013	6	HFOL
	EHF25	COS	FOOD CONTACT SURFACES	Keep scoops and other food containers on a clean surface.	2/21/2013		

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PIZZA HUT 1820 S GRAND ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF360	EHF15	IN	EQUIPMENT ADEQUATE Corrected.		2/22/2013	0	HFOL
	EHF25	IN	FOOD CONTACT SURFACES a)Corrected. l)Corrected. j)Corrected.		2/22/2013		
	EHF28	H90 DAY	ALL OTHER VIOLATIONS a)Corrected. b)Corrected. c)Post current food manager card.		2/22/2013		

800 N BUCHANAN ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF799	EHF28	COS	ALL OTHER VIOLATIONS Previous inspection report not posted.		2/27/2013	0	HFOL

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ESTABLISHMENT

PIZZA HUT

HF799 EHF25 IN FOOD CONTACT SURFACES 2/27/2013 0 HFOL

Racks have been cleaned. IN. B)Dishwasher has been cleaned.IN.

EHF23 IN SEWAGE/WASTEWATER 2/27/2013

Leak is fixed. IN.

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ESTABLISHMENT**POTATO FACTORY
114 SW 6TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2217	EHF11	COS	PROPER HANDLING RTE		2/27/2013	4	HL1B
			Employee touched cut produce with bare hands. No ready to eat foods may be handled with bare hands.				
	EHF02	IN	COLD HOLDING		2/27/2013		
			All potato condiments in hot hold at proper temp. IN Compliance.				
	EHF28	H90 DAY	ALL OTHER VIOLATIONS		2/27/2013		
			No sanitizer prepared for wipe down in kitchen. Rags for wipe down must be stored in sanitizer. Bacteria will grow on wet rags with no sanitizer. b)No hair restraint on one employee preparing foods.				

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ESTABLISHMENT

**RANDALL HIGH EAST
9000 VALLEYVIEW DR**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF472	EHF28	COS	ALL OTHER VIOLATIONS		2/27/2013	0	HL1B
			Boxes of food on floor in walkin freezer.				

RASCALS

717 SW 16TH AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2350	EHF28	H30 DAY	ALL OTHER VIOLATIONS		2/27/2013	0	HFOL
			A.Fd Est needs fd mgr;a full-time supervisory employee must attend next fd mgr course to obtain a fd mgr card.Second notice for this violation;if not corrected by above date, \$50 reinspection fee can be charged. B)corrected. C)Post current fd est permit.				

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ESTABLISHMENT

SAN ANTONIO RESTAURANT LTD**401 TILTROTOR DR**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1885	EHF28	COS	ALL OTHER VIOLATIONS		2/22/2013	3	HL1B
			Ceiling panels and air vent in dishwash room have dust buildup. Check air ducts for excessive dust buildup. Clean air duct work regularly. c)Light in dishwash room is out. Replace.				
	EHF25	COS	FOOD CONTACT SURFACES		2/22/2013		
			Tea nozzles not cleaned properly. Disassemble, wash, rinse and sanitize and air dry before reassembly.				

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**SONIC DRIVE IN
1007 23RD ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFC215	EHF23	H10DAY	SEWAGE/WASTEWATER		2/21/2013	7	HL1B
			a)Drain leaking on front three compartment sink. b)Drain leaking on back handwashing sink.				
	EHF08	COS	GOOD HYGIENIC PRACTICES		2/21/2013		
			Cook did not change gloves after wiping counter with sanitizer rag, change gloves when changing tasks.				
	EHF28	COS	ALL OTHER VIOLATIONS		2/21/2013		
			Box of cups on floor, single use items should be stored off of floor.				

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ESTABLISHMENT**SUBWAY
1701 N 23RD ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFC251					2/21/2013	0	HL1B

**T & M FOOD MART
1011 NE 24TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2234					2/21/2013	0	HL1B

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**TACO BUENO
6001 W INTERSTATE 40**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1150	EHF28	H90 DAY	ALL OTHER VIOLATIONS		2/27/2013	4	HL1B
			A)Clean the gaskets on coolers throughout the kitchen. B)Clean any dust from ceiling and vents in kitchen. C)The sanitizer dispenser needed refilled. COS D(Keep the ice scoop with the handle out and in a clean location. COS				
	EHF03	IN	HOT HOLDING		2/27/2013		
			Beef in hot hold at 180 degrees F. IN Compliance				
	EHF08	COS	GOOD HYGIENIC PRACTICES		2/27/2013		
			Hand sink used to dump drinks. Hand sinks are to be used for handwashing only.				

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ESTABLISHMENT**TAQUERIA RIVERA
2602 SE 3RD AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFM1	EHF28	IN	ALL OTHER VIOLATIONS Water valve leaking- repaired valve.		2/27/2013	0	HL1B

**TASCOSA COUNTRY CLUB
2400 N WESTERN ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF91	EHF25	COS	FOOD CONTACT SURFACES A)Cooler handles in reach in freezer dirty. B)Cooler handles in reach in cooler in kitchen dirty.		2/22/2013	3	HL1B

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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		2/22/2013	0	HFOL
			a)Food mgr no longer works at food establishment; a full time, supervisory employee must obtain a fd mgr card. b)Corrected. c)Clean floor in dry storage room. d)Corrected.				
	EHF25	IN	FOOD CONTACT SURFACES		2/22/2013		
			a)Corrected. b)Corrected. c)Corrected. d)Corrected. e)Corrected. g)Corrected. h)Corrected.				

Food Establishment Public Inspection Report

From 2/21/13 thru 2/27/13

ESTABLISHMENT

TAYLOR FOOD MART #2009**2100 S GRAND ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2189	EHF15	IN	EQUIPMENT ADEQUATE Corrected.		2/22/2013	0	HFOL
	EHF28	H90 DAY	ALL OTHER VIOLATIONS Post current food establishment permit.		2/22/2013		

Food Establishment Public Inspection Report

From 2/21/13 thru 2/27/13

ESTABLISHMENT**TAYLOR FOOD MART #2091****1600 E AMARILLO BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2193	EHF25	COS	FOOD CONTACT SURFACES		2/27/2013	3	HL1B
			A)Clean outside of soda fountain machine. B)Clean inside of reach-in freezer located in back of store. C)Clean metal racks in walk-in cooler.				
	EHF28	H90 DAY	ALL OTHER VIOLATIONS		2/27/2013		
			A)Seal bare wood located in dry storage room. B)Clean floor in dry storage room. C)Fix cabinet doors underneath slushie/cappucino machine. D)Post current food manager card. E)Post current food establishment permit.				

TAYLOR FOOD MART 2034**306 23RD ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFC306	EHF20	COS	TOXIC ITEMS		2/21/2013	3	HL1B
			Spray bottle was not labeled for chemical in bottle, window cleaner in degreaser label.				

Food Establishment Public Inspection Report

From 2/21/13 thru 2/27/13

ESTABLISHMENT

**TIMELESS DESIGNS
401 S BUCHANAN ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT3838	EHF24	H 2 HOUR	THERMOMETERS		2/23/2013	5	HL1B FOOD
No thermometer in refrigerator with cookie dough. Must have thermometers in all cold holding units.							

TOKYO STEAK HOUSE 5807 SW 45TH AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2324	EHF19	IN	RODENTS/ANIMALS/OPENINGS		2/27/2013	0	HFOL
Corrected.							
	EHF15	IN	EQUIPMENT ADEQUATE		2/27/2013		
A)Corrected. B)Corrected.							

Food Establishment Public Inspection Report

From 2/21/13 thru 2/27/13

ESTABLISHMENT

TORTILLERIA LUPITA

4013 SE 10TH AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF462	EHF15	IN	EQUIPMENT ADEQUATE		2/27/2013	0	HFOL
			Corrected.				
	EHF25	IN	FOOD CONTACT SURFACES		2/27/2013		
			a)Corrected. b)Corrected. c)Corrected. e)Corrected. f)Corrected.				
	EHF24	IN	THERMOMETERS		2/27/2013		
			A)Corrected. B)Corrected.				
	EHF28	IN	ALL OTHER VIOLATIONS		2/27/2013		
			A.Corrected. B.Corrected. C.Corrected. D.Corrected.				

Food Establishment Public Inspection Report

From 2/21/13 thru 2/27/13

ESTABLISHMENT

WAL-MART #822 BAKERY

3700 E INTERSTATE 40

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF362	EHF28	H90 DAY	ALL OTHER VIOLATIONS		2/21/2013	6	HL1B
			A)Repair or replace broken tiles located in front of dishwash machine. B)Remove ice buildup from floor of walk-in freezer. (cos) C)Repair or replace broken floor tiles in walk-in cooler. D)Employee personal items must stored in designated areas. (cos)				
	EHF25	COS	FOOD CONTACT SURFACES		2/21/2013		
			Metal food storage racks in bakery need to be cleaned.				
	EHF15	H10DAY	EQUIPMENT ADEQUATE		2/21/2013		
			Dishwash machine is broken and needs to be repaired or replaced. Sanitize dishes in 3 compartment sink until machine is fixed.				

Food Establishment Public Inspection Report

From 2/21/13 thru 2/27/13

ESTABLISHMENT**WAL-MART #822 DELI
3700 E INTERSTATE 40**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF379	EHF03	COS	HOT HOLDING		2/21/2013	11	HL1B	
			Fried chicken in hot hold case located in front of store found at 115 degrees; chicken was thrown away.					
	EHF25	COS	FOOD CONTACT SURFACES		2/21/2013			
			A)Clean inside of reach-in deli meat cabinets. B)Clean inside of deli reach in cooler.					
	EHF20	COS	TOXIC ITEMS		2/21/2013			
			Plastic spray bottle of sanitizer solution found stored next to single use items.					
	EHF28	H90 DAY	ALL OTHER VIOLATIONS		2/21/2013			
			A)Repair broken floor tiles located in front of deli walk-in cooler. B)Refinish missing grout located in corner of deli floor. C) Repair or replace torn gasket on door of deli reach-in hot hold cabinet.					

Food Establishment Public Inspection Report

From 2/21/13 thru 2/27/13

ESTABLISHMENT**WAL-MART #822 GROCERY**

3700 E INTERSTATE 40

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF532	EHF10	COS	SOUND CONDITION		2/21/2013	4	HL1B
Several dented cans available for consumer purchase found on shelves in grocery area.							

WAL-MART #822 MEAT & SEAFOOD

3700 E INTERSTATE 40

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF355	EHF20	COS	TOXIC ITEMS		2/21/2013	3	HL1B
Unlabeled spray bottle filled with chemical found in meat walk-in cooler.							
	EHF28	H90 DAY	ALL OTHER VIOLATIONS		2/21/2013		
A)Blowers in meat walk-in cooler have chipping paint and must be repainted. B)Floor tiles in front of seafood walk-in cooler are broken and must be repaired. C)Blue metal shelves in seafood walk-in cooler are rusty and must be repainted or replaced.							

Food Establishment Public Inspection Report

From 2/21/13 thru 2/27/13

ESTABLISHMENT

WAL-MART STORES TEXAS,LLC #755

4610 S COULTER ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF700	EHF28	H90 DAY	ALL OTHER VIOLATIONS		2/27/2013	10	HL1B
			A)Replace missing ceiling tiles in seafood area. B)Light shields needed in large cooler. C)Clean all blower covers.				
	EHF24	COS	THERMOMETERS		2/27/2013		
			Probe thermometers needed in deli area for checking cooking temperatures.				
	EHF21	H10DAY	MANUAL WARE WASHING		2/27/2013		
			Dish machine found not sanitizing in bakery. Must fix within 10 days.				
	EHF10	COS	SOUND CONDITION		2/27/2013		
			a)Large amounts of cracked eggs found on shelving. Discard cracked eggs.				
	EHF02	IN	COLD HOLDING		2/27/2013		
			All meats holding at 38 degrees in deli.				

Food Establishment Public Inspection Report

From 2/21/13 thru 2/27/13

ESTABLISHMENT

WAL-MART STORES TEXAS,LLC #755

HF700	EHF03	IN	HOT HOLDING	2/27/2013	10	HL1B
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a)Fried chicken holding at 135 degrees. b)Burritos holding at 141 degrees.

WAL-MART SUPERCENTER #793

1701 N 23RD ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFC128	EHF10	COS	SOUND CONDITION		2/21/2013	4	HL1B

a)Dented cans on shelves. b)Cracked and broken eggs in cartons on shelf. c)Exploded cans of dough.

Food Establishment Public Inspection Report

From 2/21/13 thru 2/27/13

ESTABLISHMENT

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

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF95	EHF02	IN	COLD HOLDING		2/27/2013	0	HL1B
			A)Tomatoes found holding at 40 degrees.				
	EHF03	IN	HOT HOLDING		2/27/2013		
			A)Grilled chicken found holding at 147 degrees. B)Chili found at 156 degrees.				
	EHF28	IN	ALL OTHER VIOLATIONS		2/27/2013		
			A)Corrected. B)Corrected.				

Food Establishment Public Inspection Report

From 2/21/13 thru 2/27/13

ESTABLISHMENT

WESTERN HORSEMAN CLUB

2501 E INTERSTATE 40

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2052	EHF28	H90 DAY	ALL OTHER VIOLATIONS		2/22/2013	7	HL1B
			a)Replace missing ceiling tiles located near walk-in cooler. b)Seal holes in wall located near walk-in cooler.				
	EHF08	COS	GOOD HYGIENIC PRACTICES		2/22/2013		
			Dishes found in handwashing sink located in bar area; handwashing sinks are for handwashing only.				
	EHF25	COS	FOOD CONTACT SURFACES		2/22/2013		
			a)Can opener holster dirty. b)Dirty glasses found hanging on clean dish rack in bar. c)Knife rack needs to be cleaned.				

Food Establishment Public Inspection Report

From 2/21/13 thru 2/27/13

ESTABLISHMENT

**WILD CARD
715 S POLK ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF1950	EHF20	COS	TOXIC ITEMS		2/21/2013	3	HL1B	
			a)Remove any pesticide not labeled for use in a food establishment. b)Label all spray bottles of chemicals throughout establishment.					