

**Food Establishment Public Inspection Report**

From 2/28/13 thru 3/6/13

**ESTABLISHMENT****212 CLUB LLC, THE  
212 SW 6TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF323					3/4/2013	0	HL1B

**575 PIZZERIA  
2803 CIVIC CIR**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1355	EHF02	IN	COLD HOLDING		3/4/2013	3	HL1B
				a)Raw sausage in table top cooler at 41F. b)Diced tomatoes in tabletop cooler at 35F.			
	EHF21	H10DAY	MANUAL WARE WASHING		3/4/2013		
				a)Automatic quat dispenser dispensing less than 200 ppm sanitizer. Must be at least 200 ppm.			

## Food Establishment Public Inspection Report

From 2/28/13 thru 3/6/13

---

### ESTABLISHMENT

#### ADVANTAGE SALES & MARKETING

1701 N 23RD ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFC298					3/3/2013	0	HL1B

#### 3700 E INTERSTATE 40

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2053	EHF28	H10DAY	ALL OTHER VIOLATIONS		2/28/2013	0	HL1B

A)Post current food est permit. B)Post current food manager card.

#### 4610 S COULTER ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2056					2/28/2013	0	HL1B

**Food Establishment Public Inspection Report**

From 2/28/13 thru 3/6/13

---

**ESTABLISHMENT****ADVANTAGE SALES & MARKETING****AMA GERMAN ROASTED NUTS**

401 S BUCHANAN ST

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>
HFT3841	EHF08	COS	GOOD HYGIENIC PRACTICES Eating in booth.		3/2/2013	4	HL1B FOOD

**Food Establishment Public Inspection Report**

From 2/28/13 thru 3/6/13

---

**ESTABLISHMENT****AMARILLO FAIRFIELD INN  
6600 W INTERSTATE 40**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>
HF374	EHF17	COS	HAND WASH WITH SOAP/TOWELS		3/5/2013	3	HL1B
			Towels needed at the handsink in the kitchen.				
	EHF28	H90 DAY	ALL OTHER VIOLATIONS		3/5/2013		
			A paper towel holder is needed in the kitchen.				

**Food Establishment Public Inspection Report**

From 2/28/13 thru 3/6/13

---

**ESTABLISHMENT**

---

**ARAMARK-JACK B KELLY CENTER****2402 4TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFC206	EHF28	H90 DAY	ALL OTHER VIOLATIONS		3/1/2013	11	HL1B
			Vent hood in Grille Works needs to have filters cleaned.				
	EHF24	COS	THERMOMETERS		3/1/2013		
			No thermometer in reachin in Java City.				
	EHF25	COS	FOOD CONTACT SURFACES		3/1/2013		
			Can opener in kitchen needed to be cleaned.				
	EHF02	COS	COLD HOLDING		3/1/2013		
			Frozen sausage on counter at 54 degrees.				

## Food Establishment Public Inspection Report

From 2/28/13 thru 3/6/13

---

**ESTABLISHMENT**

**ARBYS #1658  
4406 BELL ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1447	EHF02	IN	COLD HOLDING		3/1/2013	0	HL1B
			*Sliced tomato in cold hold at 35 deg. F. IN Compliance.				
	EHF03	IN	HOT HOLDING		3/1/2013		
			*Beef on slicer at 155 deg F. IN Compliance.				
	EHF28	H90 DAY	ALL OTHER VIOLATIONS		3/1/2013		
			A)Towels not accessible by hand sink. COS B)Repair cracked or missing tiles by the back door. One correction from previous inspection.				

**Food Establishment Public Inspection Report**

From 2/28/13 thru 3/6/13

**ESTABLISHMENT****ARNOLD BURGERS  
1611 S WASHINGTON ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2248	EHF17	COS	HAND WASH WITH SOAP/TOWELS		3/5/2013	6	HL1B
			No paper towels at hand sink.				
	EHF20	COS	TOXIC ITEMS		3/5/2013		
			Unlabeled chemical in a spray bottle found.	All chemicals must be labeled.			

**BAKERSVILLE CUPCAKES  
5120 S WESTERN ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2288					3/1/2013	0	HL1B

**Food Establishment Public Inspection Report**

From 2/28/13 thru 3/6/13

---

**ESTABLISHMENT**

---

**BIG STATE BEAUTY SUPPLY  
2800 CIVIC CIR**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF659	EHF20	COS	TOXIC ITEMS		3/5/2013	10	HL1B
			a)Spray bottle of bleach found unlabeled. Label all chemicals with the common name.				
	EHF08	COS	GOOD HYGIENIC PRACTICES		3/5/2013		
			a)Rag in handsink. Keep all items out of handsink. It is for handwashing only.				
	EHF25	COS	FOOD CONTACT SURFACES		3/5/2013		
			a)Clean microwave free of splatter and food buildup.				
	EHF28	COS	ALL OTHER VIOLATIONS		3/5/2013		
			a)Cover for trash can needed in ladies restroom.				

## Food Establishment Public Inspection Report

From 2/28/13 thru 3/6/13

---

**ESTABLISHMENT**

**BISHOP DEFALCO RETREAT CTR**

**2100 N SPRING ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF922	EHF28	COS	ALL OTHER VIOLATIONS		3/4/2013	3	HL1B
			Electric fan found dirty near serving line. B) Improper stacking order found in freezer.				
	EHF25	COS	FOOD CONTACT SURFACES		3/4/2013		
			Residual food splatter found in microwave. B) Electric fan found dirty on food prep table. C) Plastic ice scoop found chipped and cracked and must be discarded.				

**Food Establishment Public Inspection Report**

From 2/28/13 thru 3/6/13

---

**ESTABLISHMENT**

---

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

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2364	EHF28	H90 DAY	ALL OTHER VIOLATIONS		3/1/2013	0	H PREOPEN
			Clean:tops of all equip,all shelving.Need self-closing mech.-restroom & back door. Remove refig that is not in use. Handwash signs in restrooms-English & Spanish.All boxes containing food-related products must be stored on pallets at least 6" off floor.				
	EHF25	H10DAY	FOOD CONTACT SURFACES		3/1/2013		
			Clean 3 compartment sink.				
	EHF22	H45 DAY	MANAGER KNOWLEDGE/CERTIFIED		3/1/2013		
			Food manager needed at establishment. Must have food manager within 45 days after opening. See attached schedule.				

**Food Establishment Public Inspection Report**

From 2/28/13 thru 3/6/13

---

**ESTABLISHMENT****BOSCOS BEVERAGE CO  
2307 SW 6TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1872					3/1/2013	0	HL1B

**BOWIE MIDDLE SCHOOL  
3001 SE 12TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF677	EHF28	H90 DAY	ALL OTHER VIOLATIONS		3/6/2013	4	HL1B
	EHF08	COS	GOOD HYGIENIC PRACTICES		3/6/2013		

New walk in freezer is dripping condensation onto food product containers. Unit not operating correctly. Do not store any foods below drip line. Repair as needed. b)Mops need to hang to dry. Wet mops will continue to grow bacteria.

Handsink used for purposes other than handwashing.

## Food Establishment Public Inspection Report

From 2/28/13 thru 3/6/13

---

**ESTABLISHMENT**

**BRAUMS ICE CREAM #182**

**1700 S WESTERN ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF301	EHF23	H10DAY	SEWAGE/WASTEWATER		3/1/2013	6	HL1B
			Ice cream freezer is leaking condensate water. Needs to be defrosted and repaired within ten days.				
	EHF25	H10DAY	FOOD CONTACT SURFACES		3/1/2013		
			A)Dried calcium debris needs to be cleaned off ice machine-COS B)Coke nozzles in dining room need to be cleaned. C)Coke nozzles in drive-thru need to be cleaned. D)Tea nozzles in dining room need to be cleaned. E)Containers holding utensils dirty-COS				

## Food Establishment Public Inspection Report

From 2/28/13 thru 3/6/13

---

### ESTABLISHMENT

**BRAUMS ICE CREAM #183**

**4629 S WESTERN ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2357	EHF22	H10DAY	MANAGER KNOWLEDGE/CERTIFIED		2/28/2013	0	H PREOPEN
			A food manager card is needed. Take serve safe to 821 S Johnson to obtain card.				
	EHF24	H10DAY	THERMOMETERS		2/28/2013		
			Thermometers need to be in all coolers in a visible location.				
	EHF17	H10DAY	HAND WASH WITH SOAP/TOWELS		2/28/2013		
			A)Soap needed at every hand sink. B)Towels needed at every hand sink.				
HF2357	EHF03	IN	HOT HOLDING		3/4/2013	0	HL1B
			*Sausages in hot hold 139 deg.F. in compliance.*				
	EHF04	IN	PROPER COOKING TEMPERATURES		3/4/2013		
			*Chili at 178 deg.F. In compliance.*				

**Food Establishment Public Inspection Report**

**From 2/28/13 thru 3/6/13**

---

**ESTABLISHMENT**

**BRAUMS ICE CREAM #183**

HF2357

EHF28

H90 DAY

ALL OTHER VIOLATIONS

3/4/2013

0

HL1B

Post new permit, food manager card and inspection report in the food establishment.

## Food Establishment Public Inspection Report

From 2/28/13 thru 3/6/13

---

### ESTABLISHMENT

**BUFFALO WILD WINGS  
5416 S COULTER ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1527	EHF28	H90 DAY	ALL OTHER VIOLATIONS		3/6/2013	15	HL1B
			A)Kitchen floor tiles must be replaced within 90 days or a \$50 reinspection fee will be charged. Over six months time has already been granted for tiles with no fix. B)All scoops must have handles, even if used with salt and pepper.				
	EHF25	H10DAY	FOOD CONTACT SURFACES		3/6/2013		
			A)TOGO counter top is no longer easily cleanable, must be replaced within 10 days (repeat). B)Clean top of tea maker. C)Clean ice machine. D)Clean bar guns. E)Clean counter by wing sauces. F)Clean under shelf by wing sauces.				
	EHF07	COS	ADEQUATE HAND WASHING		3/6/2013		
			A)Employee seen dipping hands in sanitizer water and drying with a linen towel to clean hands. Hands must be washed in a hand sink with hot water, soap and paper towels.				
	EHF02	COS	COLD HOLDING		3/6/2013		
			A)Pork in make table found holding at 53 degrees. Must be kept below 41 degrees at all times. Lid on make table is broken making it hard to keep temperatures. Fix or make a new lid.				
	EHF17	COS	HAND WASH WITH SOAP/TOWELS		3/6/2013		
			A)No soap at hand sink in bar.				

**Food Establishment Public Inspection Report**

From 2/28/13 thru 3/6/13

---

**ESTABLISHMENT**

---

**BUTTONS & BOWS PRESCHOOL****3815 S LIPSCOMB ST**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>
HFD21					3/5/2013	0	HL1B

**CAKES N MORE****2812 SE 27TH AVE**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>
HF1718					3/1/2013	0	HL1B

**Food Establishment Public Inspection Report**

From 2/28/13 thru 3/6/13

---

**ESTABLISHMENT****CANYON HIGH SCHOOL**

1701 23RD ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HFC134	EHF28	IN	ALL OTHER VIOLATIONS		3/1/2013	0	HL1B	
			1 correction from previous inspection.					

**CAPROCK HIGH SCHOOL**

3001 SE 34TH AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF768	EHF28	COS	ALL OTHER VIOLATIONS		3/5/2013	0	HL1B	
			Inside of ice cream box at snack bar needed to be cleaned.					

**Food Establishment Public Inspection Report**

**From 2/28/13 thru 3/6/13**

---

**ESTABLISHMENT**

**CHACON MANUEL  
1400 ROSS ST**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>
HFX59					3/1/2013	0	HL1B

## Food Establishment Public Inspection Report

From 2/28/13 thru 3/6/13

---

**ESTABLISHMENT**

**CHURCHS CHICKEN #591**

**200 E AMARILLO BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF987	EHF28	IN	ALL OTHER VIOLATIONS		3/6/2013	6	HL1B
			A)Corrected. B)Corrected.				
	EHF25	COS	FOOD CONTACT SURFACES		3/6/2013		
			A)Clean sauce containers. B)Clean out freezer.				
	EHF20	COS	TOXIC ITEMS		3/6/2013		
			A)Chemical bottles found mislabeled.				
	EHF03	IN	HOT HOLDING		3/6/2013		
			A)Fried chicken found holding at 157 degrees.				

## Food Establishment Public Inspection Report

From 2/28/13 thru 3/6/13

---

### ESTABLISHMENT

#### COLD STONE CREAMERY 2333 S GEORGIA ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1439	EHF28	COS	ALL OTHER VIOLATIONS		3/4/2013	0	HL1B
			a)Clean condensate from freezer.				

#### COMFORT INN & SUITES 2101 E INTERSTATE 40

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1799	EHF28	H10DAY	ALL OTHER VIOLATIONS		3/1/2013	3	HL1B
			Covered trashcan needed in employee restroom located in laundry room.				
	EHF16	H10DAY	HAND WASH FACILITIES ADEQUATE		3/1/2013		
			Handwashing sink in employee restroom located in laundry room is not working; sink must be repaired or replaced.				

**Food Establishment Public Inspection Report**

From 2/28/13 thru 3/6/13

---

**ESTABLISHMENT****DESPERADOS CATERING  
701 S PIERCE ST**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>
HFK36					3/6/2013	0	HL1B
HFM303					3/1/2013	0	HL1B

**Food Establishment Public Inspection Report**

From 2/28/13 thru 3/6/13

**ESTABLISHMENT****DOLLAR GENERAL #3488****307 E HASTINGS AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF810	EHF10	COS	SOUND CONDITION		3/1/2013	17	HL1B
			Cartons of broken eggs found on shelf in reach-in refrigerator. B)Dented cans found on shelf, discarded. C)Open package of toilet paper found on shelf.				
	EHF12	H10DAY	CROSS CONTAMINATION		3/1/2013		
			Condensate leaking onto products in reach-in freezer. To be corrected within 10 days				
	EHF28	H10DAY	ALL OTHER VIOLATIONS		3/1/2013		
			Several boxes of single use items stored on floor in back storage room. To be corrected within 10 days.				
	EHF25	H10DAY	FOOD CONTACT SURFACES		3/1/2013		
			Racks found dirty in reach-in refrigerator north of register. B)Egg juice found on bottom shelf in reach-in refrigerator. To be corrected within 10 days.				
	EHF24	H10DAY	THERMOMETERS		3/1/2013		
			No thermometer in reach-in refrigerator containing milk. To be corrected within 10 days.				

**Food Establishment Public Inspection Report**

From 2/28/13 thru 3/6/13

---

**ESTABLISHMENT**

---

**DOLLAR GENERAL #3488**

HF810	EHF23	H10DAY	SEWAGE/WASTEWATER	3/1/2013	17	HL1B
-------	-------	--------	-------------------	----------	----	------

Wastewater leak found under handsink in employee restroom. To be corrected within 10 days.

**DOLLAR GENERAL STORE #10043****400 HARRELL LN**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>
HFC237	EHF24	COS	THERMOMETERS		3/1/2013	7	HL1B
			No thermometer found in refrigeration unit.				
	EHF28	COS	ALL OTHER VIOLATIONS		3/1/2013		
			Womens restroom needed to have covered trash.				
	EHF10	COS	SOUND CONDITION		3/1/2013		
			Several dented cans on shelf.				

## Food Establishment Public Inspection Report

From 2/28/13 thru 3/6/13

---

### ESTABLISHMENT

**DOMINOS PIZZA  
2609 WOLFLIN AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF2200	EHF21	COS	MANUAL WARE WASHING		3/6/2013	3	HL1B	
			a)Quat sanitizer in spray bottle was at 0 ppm. This product must be used to sanitize your food contact surfaces at 200 ppm.					

### **DRUG EMPORIUM #230 4210 SW 45TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF370	EHF28	H90 DAY	ALL OTHER VIOLATIONS		3/5/2013	0	HL1B	
			a)A gasket on one of the milk coolers is torn. It needs to be repaired or replaced.					

**Food Establishment Public Inspection Report**

**From 2/28/13 thru 3/6/13**

---

**ESTABLISHMENT**

**DYNAMIC NUTRITION  
4205 SW 21ST AVE**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>
HF2267	EHF21	COS	MANUAL WARE WASHING	a)Sanitizer only being used after 4 washes. Sanitizer must be used after every wash and the dishes must sit in the quat sanitizer for at least 30 seconds.	2/28/2013	3	HL1B

## Food Establishment Public Inspection Report

From 2/28/13 thru 3/6/13

---

**ESTABLISHMENT**

**EAT RITE HEALTH FOOD  
2425 W INTERSTATE 40**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF953	EHF13	COS	HACCP PLAN/TIME		3/4/2013	7	HL1B
			a)Undated chicken breast in walk in. b)Burrito from 02/18/13 past the 7 day hold limit.				
	EHF28	COS	ALL OTHER VIOLATIONS		3/4/2013		
			Racking in the salad bar is rusted. These need to be cleaned, replaced or taken out.				
	EHF21	COS	MANUAL WARE WASHING		3/4/2013		
			a)Bleach sanitizers in kitchen were below 100 ppm. This level will not sanitize properly.				

**Food Establishment Public Inspection Report**

From 2/28/13 thru 3/6/13

---

**ESTABLISHMENT**

---

**EL CARBONERO RESTAURANT  
1700 E AMARILLO BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2173	EHF23	IN	SEWAGE/WASTEWATER Leak is fixed. IN		2/28/2013	0	HFOL

**EL TROPICO  
1105 S GRAND ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1856	EHF28	H90 DAY	ALL OTHER VIOLATIONS Broken knife. Do not use broken equipment. B)Keep water flowing at scoop bath.		3/1/2013	0	HL1B

**Food Establishment Public Inspection Report**

From 2/28/13 thru 3/6/13

---

**ESTABLISHMENT**

---

**FAMILY DOLLAR STORE #2387****831 MARTIN RD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF765	EHF28	H90 DAY	ALL OTHER VIOLATIONS		3/6/2013	0	HL1B
			Ceiling tile needs to be replaced near refrigerators.				

**FARGOS****3600 W AMARILLO BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF856					3/1/2013	0	HL1B

**Food Establishment Public Inspection Report**

From 2/28/13 thru 3/6/13

**ESTABLISHMENT****FAST EDDIES BILLIARDS**

1619 S KENTUCKY ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1364	EHF28	COS	ALL OTHER VIOLATIONS		3/4/2013	10	HL1B
			Ceiling tile needs to be replaced over fryer in kitchen.				
	EHF24	COS	THERMOMETERS		3/4/2013		
			Thermometers needed in refrigerators in kitchen.				
	EHF25	COS	FOOD CONTACT SURFACES		3/4/2013		
			Soda gun and holster needed to be cleaned.				
	EHF08	COS	GOOD HYGIENIC PRACTICES		3/4/2013		
			Cup stored in handsink.				

**Food Establishment Public Inspection Report**

From 2/28/13 thru 3/6/13

---

**ESTABLISHMENT****FELDMANS WRONG WAY DINER**

2100 N 2ND AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFC277					3/1/2013	0	HFOL

**FOREST HILL ELEMENTARY**

3515 E AMARILLO BLVD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF668					3/1/2013	0	HL1B

**Food Establishment Public Inspection Report**

From 2/28/13 thru 3/6/13

---

**ESTABLISHMENT****FRIENDLY DISCOUNT  
2900 S WESTERN ST**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>
-----------------	-----------------------	--------------------	--------------------	-----------------	------------------------	-----------------	------------------------

HF1381	EHF08	COS	GOOD HYGIENIC PRACTICES		3/5/2013	4	HL1B
--------	-------	-----	-------------------------	--	----------	---	------

a)Rag in handsink. Do not place any items on handsink. It is for handwashing only and must remain sanitary.

## Food Establishment Public Inspection Report

From 2/28/13 thru 3/6/13

---

### ESTABLISHMENT

**FURRS FRESH BUFFET  
2221 S SONCY RD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1353	EHF12	COS	CROSS CONTAMINATION		3/5/2013	24	HL1B
			Employee seen towel drying a dish with a very dirty rag; rag had large amounts of food debris on it.				
	EHF08	COS	GOOD HYGIENIC PRACTICES		3/5/2013		
			a)Employee drink found without lid or a straw. b)Employee seen chewing gum, gum is not allowed in kitchen. c)Handsink found with a cleaning rag it, handsinks are for handwashing only.				
	EHF03	COS	HOT HOLDING		3/5/2013		
			Roast beef found holding at 126°F, reheat to 165°.				
	EHF02	COS	COLD HOLDING		3/5/2013		
			a)Chicken fried steaks found sitting on counter at 50°. b)Cooked rice found at 53°. c)Mac and cheese found at 61°. d)Sausage holding at 66°. All potentially hazardous food that are being held cold must be held below 41° at all times. All items discarded.				
	EHF23	H10DAY	SEWAGE/WASTEWATER		3/5/2013		
			Handsink found not draining. Handsink must be unclogged within 10 days.				

**Food Establishment Public Inspection Report**

**From 2/28/13 thru 3/6/13**

---

**ESTABLISHMENT**

---

**FURRS FRESH BUFFET**

HF1353	EHF21	COS	MANUAL WARE WASHING	3/5/2013	24	HL1B
--------	-------	-----	---------------------	----------	----	------

All sanitizer buckets found at 0ppm, sanitizer dispenser found dispensing at 0ppm. Chemical was empty and when changed started to dispense correctly.

	EHF28	COS	ALL OTHER VIOLATIONS	3/5/2013		
--	-------	-----	----------------------	----------	--	--

Several large bags of chicken found thawing at room temperature. All thawing must be done either under cold running water, part of the cooking process, or in the cooler prior to needing the item.

**GEOS FOOD**

**1111 N BUCHANAN ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2147	EHF25	COS	FOOD CONTACT SURFACES		3/5/2013	3	HL1B

a)Scoop found without handle in salt. b)Handle of sugar scoop found in product.

## Food Establishment Public Inspection Report

From 2/28/13 thru 3/6/13

---

### ESTABLISHMENT

**GJS CAFE & GRILL  
3609 SW 45TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2001	EHF25	COS	FOOD CONTACT SURFACES		3/4/2013	15	HL1B
			a)Clean the edge of the vent hood where grease and moisture accumulate. b)Clean and sanitize the tea nozzle daily.				
	EHF28	H90 DAY	ALL OTHER VIOLATIONS		3/4/2013		
			a)The three compartment sink was removed and replaced with a dish machine. The three compartment sink is a requirement and must be reinstalled. To be corrected within 90 days.				
	EHF08	COS	GOOD HYGIENIC PRACTICES		3/4/2013		
			a)Ice dumped into the hand sink. Use handsink for hand washing only.				
	EHF03	COS	HOT HOLDING		3/4/2013		
			a)Steak in hot hold at 127-138 deg F. It was reheated and more water added to the steam table.				
	EHF21	COS	MANUAL WARE WASHING		3/4/2013		
			Sanitizer wipe down solution not at proper strength.				

## Food Establishment Public Inspection Report

From 2/28/13 thru 3/6/13

---

### ESTABLISHMENT

#### GRAND DISCOUNT 1619 N GRAND ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1071	EHF14	IN	WATER SUPPLY Backflow prevention device installed.		3/1/2013	0	HFOL
	EHF25	IN	FOOD CONTACT SURFACES Racks clean. B)Soda nozzles clean.		3/1/2013		

#### GROUND CAFE THE 600 S TYLER ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1675					3/6/2013	0	HL1B

## Food Establishment Public Inspection Report

From 2/28/13 thru 3/6/13

---

### ESTABLISHMENT

#### HAGY LEARNING CENTER

1301 STREIT DR

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFD63	EHF25	COS	FOOD CONTACT SURFACES	a)Cooler handles on reach in needed to be cleaned.	3/5/2013	3	HL1B

#### HASTINGS #9754

205 N 23RD ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFC217					3/1/2013	0	HFOL

**Food Establishment Public Inspection Report**

From 2/28/13 thru 3/6/13

---

**ESTABLISHMENT****HEALTH HUT THE  
5114 S WESTERN ST**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>	
HF2323	EHF28	COS	ALL OTHER VIOLATIONS		3/1/2013	0	HL1B	
			The refrigerator needed to be adjusted to be colder. No potentially hazardous food in refrigerator, but may contain some in the future. COS					

## Food Establishment Public Inspection Report

From 2/28/13 thru 3/6/13

---

### ESTABLISHMENT

**HENKS BAR B QUE ON ROUTE 66**

**2601 SW 6TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2365	EHF28	H10DAY	ALL OTHER VIOLATIONS		3/1/2013	0	H PREOPEN
			a)Lightshields and end caps needed on all lights. b)Fix tile in kitchen where insulation is exposed. c)Seal off exposed insulation in smoker room.				
	EHF22	H45 DAY	MANAGER KNOWLEDGE/CERTIFIED		3/1/2013		
			Full time employee needs to attend and pass food manager class within 45 days.				
	EHF21	H10DAY	MANUAL WARE WASHING		3/1/2013		
			a)Drainboards and extra drying area needed by 3 compartment sink. b)Needs test strips for sanitizer and dish machine.				
	EHF17	H10DAY	HAND WASH WITH SOAP/TOWELS		3/1/2013		
			a)Soap is needed at every handsink. b)Towels needed at every handsink.				
HF2365	EHF17	IN	HAND WASH WITH SOAP/TOWELS		3/4/2013	3	HL1B
			A)Corrected. B)Corrected.				

**Food Establishment Public Inspection Report**

From 2/28/13 thru 3/6/13

**ESTABLISHMENT****HENKS BAR B QUE ON ROUTE 66**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2365	EHF21	H10DAY	MANUAL WARE WASHING		3/4/2013	3	HL1B
			a)Drainboards and extra drying area needed by 3 compartment sink. b)Needs test strips for sanitizer and dish machine. Must be corrected within 10 days.				
	EHF28	H10DAY	ALL OTHER VIOLATIONS		3/4/2013		
			a)Lightshields and end caps needed on all lights. Must be corrected within 10 days. b)Corrected. c)Corrected. d)Ceiling tiles in food prep area need to be smooth and easily cleanable. Must be changed within 90 days.				

**HIGH PLAINS BINGO****3701 PLAINS BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF523					3/6/2013	0	HL1B

**Food Establishment Public Inspection Report**

**From 2/28/13 thru 3/6/13**

---

**ESTABLISHMENT**

**HIGH PLAINS FOOD BANK  
815 ROSS ST**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>
HF291					3/6/2013	0	HL1B

## Food Establishment Public Inspection Report

From 2/28/13 thru 3/6/13

---

### ESTABLISHMENT

#### HOOTERS

8101 W INTERSTATE 40

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2229	EHF25	COS	FOOD CONTACT SURFACES		3/4/2013	14	HL1B
			A)Clean dishes found with food debris still on them. B)Clean can opener blade. C)Ice scoop stored with handle touching ice; store handle up.				
	EHF20	COS	TOXIC ITEMS		3/4/2013		
			A)Chemical bottle found without any labeling.				
	EHF12	COS	CROSS CONTAMINATION		3/4/2013		
			A)Ice in bar used for drinks was also being used as a coolant for bottles. Ice used as a coolant may not be used as an ingredient. All ice was discarded.				
	EHF08	COS	GOOD HYGIENIC PRACTICES		3/4/2013		
			A)Hand sink found with cleaning supplies in it. B)Employee drink found without a lid and straw.				
	EHF02	IN	COLD HOLDING		3/4/2013		
			A)Hamburger patties found at 40 degrees. B)Shrimp found holding at 39 degrees.				

**Food Establishment Public Inspection Report**

**From 2/28/13 thru 3/6/13**

---

**ESTABLISHMENT**

---

## Food Establishment Public Inspection Report

From 2/28/13 thru 3/6/13

---

**ESTABLISHMENT**

**HOSPITALITY FOOD SERVICE**

**403 S BUCHANAN ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2145	EHF02	COS	COLD HOLDING		3/2/2013	26	HL1B
			Sliced tomatoes being held out of refrigeration (no ice).50°F out of temperature.				
	EHF08	COS	GOOD HYGIENIC PRACTICES		3/2/2013		
			Open employee drinks over/next to open foods.				
	EHF07	COS	ADEQUATE HAND WASHING		3/2/2013		
			Employee did not wash hands when changing gloves.				
	EHF11	COS	PROPER HANDLING RTE		3/2/2013		
			Employee touched food product with dirty gloves. Popcorn scoop handle touched foods.				
	EHF12	COS	CROSS CONTAMINATION		3/2/2013		
			a)Ice scoop setting on drain grate used to scoop ice. b)Rags with no sanitizer used on food counters.				

**Food Establishment Public Inspection Report****From 2/28/13 thru 3/6/13**

---

**ESTABLISHMENT**

---

**HOSPITALITY FOOD SERVICE**

HF2145	EHF25	COS	FOOD CONTACT SURFACES	3/2/2013	26	HL1B
--------	-------	-----	-----------------------	----------	----	------

a)Inside reach in cooler drawers not clean. b)Gaskets dirty.c)Water bottles stored submerged.

	EHF24	H10DAY	THERMOMETERS	3/2/2013		
--	-------	--------	--------------	----------	--	--

No calibrated thermometers for checking hot foods.

	EHF28	H10DAY	ALL OTHER VIOLATIONS	3/2/2013		
--	-------	--------	----------------------	----------	--	--

Fd stored on floor.Insufficient lighting and rusty shelves, repair wall bottom-walkin. Seal/paint shelves-cabinet.  
Clean:blower covers,fan,popcorn equip. Seal holes-door and ceiling. Open hatch door-keep closed. Lids  
missing cappuccino mach.

**Food Establishment Public Inspection Report**

From 2/28/13 thru 3/6/13

**ESTABLISHMENT****HUNGRY HOWIES****3300 S WASHINGTON ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1443	EHF28	H10DAY	ALL OTHER VIOLATIONS		3/1/2013	6	HL1B
			A)Seal all holes around the water heater pipes that are leading in to the wall and ceiling. B)Seal hole in the wall around the water heater pipe located outside. C)The weather stripping on the exit door is torn and needs to be repaired or replaced.				
	EHF21	COS	MANUAL WARE WASHING		3/1/2013		
			Chlorine wipe down solution found at less than 100 ppm.				
	EHF25	H10DAY	FOOD CONTACT SURFACES		3/1/2013		
			A)Clean storage racks located across from service window. B)Clean storage racks located in back of store. C)Clean wall located above metal table food prep area.				

**Food Establishment Public Inspection Report**

From 2/28/13 thru 3/6/13

**ESTABLISHMENT****INTO DISCOUNT  
1009 S GRAND ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2211	EHF28	H10DAY	ALL OTHER VIOLATIONS		3/6/2013	3	HL1B
			Post handwash sign so can be read.Seal floor crack- handsink area.Don't store food containers on floor.Mop stored on 3 bay sink-store hanging over mopsink.Personal fds being stored w/store fds.Cups stored below sink drain lines.Defrost icecream frzr.				
	EHF17	H10DAY	HAND WASH WITH SOAP/TOWELS		3/6/2013		
			No soap or towels at handsink. Soap and paper towels are required at all times during operation.				

**JAMAKAN ME KRAZEE  
4004 RIVER RD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFM365	EHF25	H10DAY	FOOD CONTACT SURFACES		3/6/2013	0	HL1B
			Clean all food contact surfaces. b)Clean refrigerator racks. c)Clean microwave.				

**Food Establishment Public Inspection Report**

From 2/28/13 thru 3/6/13

---

**ESTABLISHMENT****JD'S COCO LOCO  
1005 N FILLMORE ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1141					3/1/2013	0	HL1B

**JERRYS CAFE  
1601 S GRAND ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2341	EHF28	H90 DAY	ALL OTHER VIOLATIONS		3/5/2013	0	HL1B

a)Repair or replace broken floor tiles located throughout the kitchen. b)Post current food establishment permit. 9 corrections from last inspection.

## Food Establishment Public Inspection Report

From 2/28/13 thru 3/6/13

---

**ESTABLISHMENT**

**JIMMY JOHNS  
2330 S SONCY RD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2041	EHF20	COS	TOXIC ITEMS		3/6/2013	7	HL1B
			A)Bleach spray bottle found well over 200ppm. Must be 100ppm as label states.				
	EHF07	COS	ADEQUATE HAND WASHING		3/6/2013		
			A)Employee seen wiping gloved hands on apron. B)Employee seen not washing hands when changing gloves.				
	EHF02	IN	COLD HOLDING		3/6/2013		
			A)All meats found holding at 38 degrees.				

## Food Establishment Public Inspection Report

From 2/28/13 thru 3/6/13

---

**ESTABLISHMENT**

**JNB QUICKI SHOP 2**

**4809 RIVER RD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF287	EHF28	COS	ALL OTHER VIOLATIONS		3/4/2013	3	HL1B	
			Dust accumulation found on product on shelves. Must be cleaned at a frequency to preclude the accumulation of soil residues.					
	EHF25	COS	FOOD CONTACT SURFACES		3/4/2013			
			a)Residual food accumulation found on chili and cheese dispenser. b)Tongs for pickles stored on dirty surface.					

## Food Establishment Public Inspection Report

From 2/28/13 thru 3/6/13

---

### ESTABLISHMENT

**JOE DADDYS**

**2108 PARAMOUNT BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2300	EHF25	COS	FOOD CONTACT SURFACES		3/5/2013	28	HL1B
			a)Ice scoops may not be stored in wicker baskets. These are not easily cleanable. b)Silverware holders had large amount of food debris in bottom. Clean regularly. c)Clean can opener blade.				
	EHF28	COS	ALL OTHER VIOLATIONS		3/5/2013		
			a)Boxes of green beans in freezer need to be at least 6" off the ground.				
	EHF02	COS	COLD HOLDING		3/5/2013		
			a)Raw chicken sitting on ice was at 50F. This must remain 41F or below. b)Diced tomatoes on cook line were at 60F. These are potentially hazardous and must be at 41F or below.				
	EHF01	COS	COOLING FOR COOKED FOOD		3/5/2013		
			a)Brisket in walk in cooler was at 47F and did not meet the 6 hour cooling requirement. Do not stack product.				
	EHF03	COS	HOT HOLDING		3/5/2013		
			a)Chicken strips under heat lamp were at 122F. This product must remain 135F or above.				

**Food Establishment Public Inspection Report****From 2/28/13 thru 3/6/13**

---

**ESTABLISHMENT**

---

**JOE DADDYS**

HF2300	EHF21	COS	MANUAL WARE WASHING	3/5/2013	28	HL1B
--------	-------	-----	---------------------	----------	----	------

a)Dishwasher was not sanitizing. This was corrected on site to sanitize at 50 ppm chlorine.

	EHF11	COS	PROPER HANDLING RTE	3/5/2013		
--	-------	-----	---------------------	----------	--	--

a)Handle of tongs down in ready to eat cucumbers for salads. Keep these handles up and out of the product.

	EHF15	H10DAY	EQUIPMENT ADEQUATE	3/5/2013		
--	-------	--------	--------------------	----------	--	--

a)Food in the cooler under the grill was 50-60F and was disposed of. This cooler must be repaired to hold at 41F or below.

**Food Establishment Public Inspection Report**

From 2/28/13 thru 3/6/13

**ESTABLISHMENT****KINDRED HOSPITAL AMARILLO****7501 WALLACE BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1600	EHF13	COS	HACCP PLAN/TIME		3/5/2013	7	HL1B
			a)Several potentially hazardous foods found in the cooler without any dates. Potentially hazardous foods held over 24 hours must have preparation dates.				
	EHF20	COS	TOXIC ITEMS		3/5/2013		
			a)Glass cleaner found stored with clean dishes. b)Degreaser found stored on dish machine. Store all chemicals away from food contact areas.				
	EHF02	IN	COLD HOLDING		3/5/2013		
			a)Tomatoes holding at 41F. b)Avocados found holding at 40F.				
	EHF03	IN	HOT HOLDING		3/5/2013		
			a)Gravy found holding at 143F.				

**Food Establishment Public Inspection Report**

From 2/28/13 thru 3/6/13

**ESTABLISHMENT****KIRKLAND COURT HEALTH & REHABI**

1601 KIRKLAND DR

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1696	EHF28	COS	ALL OTHER VIOLATIONS		3/6/2013	3	HL1B
			Spice shelf needed to be cleaned.				
	EHF25	COS	FOOD CONTACT SURFACES		3/6/2013		
			a)Microwave needed to be cleaned. b)Cooler handles need to be cleaned.				

**LA CABANA**

2905 E AMARILLO BLVD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2040	EHF21	COS	MANUAL WARE WASHING		3/1/2013	3	HL1B
			Wipe-down sanitizer needs to be refreshed. COS				

## Food Establishment Public Inspection Report

From 2/28/13 thru 3/6/13

---

### ESTABLISHMENT

**LA ESCONDIDA  
3904 E AMARILLO BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2214	EHF16	IN	HAND WASH FACILITIES ADEQUATE		2/28/2013	0	HFOL
			Handsink installed with hot and cold running water. IN				

**LA QUINTA BAR & GRILL  
2028 PARAMOUNT BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2360	EHF16	H10DAY	HAND WASH FACILITIES ADEQUATE		3/5/2013	0	H PREOPEN
			a)Install handsink in kitchen area before opening. Followup will be at next regular inspection. There are adequate handsinks in the kitchen area to allow the business to open.				
	EHF14	H10DAY	WATER SUPPLY		3/5/2013		
			a)Connect hot water to handsink in wait station.				

## Food Establishment Public Inspection Report

From 2/28/13 thru 3/6/13

---

**ESTABLISHMENT**

**LEMONGRASS  
2222 SE 27TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2132	EHF13	COS	HACCP PLAN/TIME		3/1/2013	7	HL1B
			Date marks on potentially hazardous foods expired. PHF may grow bacteria keep seven (7) days only.				
	EHF17	COS	HAND WASH WITH SOAP/TOWELS		3/1/2013		
			No paper towels available at handsink.				
	EHF28	COS	ALL OTHER VIOLATIONS		3/1/2013		
			A)Ice maker inside needs to be cleaned. B)Utensil tub not clean. C)Vent hood not clean.				

## Food Establishment Public Inspection Report

From 2/28/13 thru 3/6/13

---

### ESTABLISHMENT

#### LEMONGRASS SUSHI & WOK

2207 S WESTERN ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2158	EHF28	COS	ALL OTHER VIOLATIONS		3/4/2013	14	HL1B
			a)Cook must wear a hat or hairnet while cooking. b)Handle of scoop down in rice. Keep handles up and out of dry goods.				
	EHF25	COS	FOOD CONTACT SURFACES		3/4/2013		
			a)Knives being stored in room temperature water. Bacteria can grow from the food in this water. The water must be above 135F or below 41F.				
	EHF21	H10DAY	MANUAL WARE WASHING		3/4/2013		
			a)Dishwasher not sanitizing properly. Must sanitize at least 50 ppm.				
	EHF15	H10DAY	EQUIPMENT ADEQUATE		3/4/2013		
			a)Cooler holding sushi at 49F. This must be repaired to hold at 41F or below. Sushi had been in the cooler for less than 4 hours.				
	EHF02	COS	COLD HOLDING		3/4/2013		
			a)Shell eggs on tabletop cooler line were above 45F. There were too many eggs in the bin and they were not staying below the freeze line.				

**Food Establishment Public Inspection Report**

**From 2/28/13 thru 3/6/13**

---

**ESTABLISHMENT**

---

## Food Establishment Public Inspection Report

From 2/28/13 thru 3/6/13

---

### ESTABLISHMENT

**LINS GRAND BUFFET  
8440 W INTERSTATE 40**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1265	EHF02	COS	COLD HOLDING		3/5/2013	20	HL1B
			a)Egg rolls found holding at 48F. b)Fried chicken found holding at 55F. c)Hard boiled eggs found at 62F. d)Melons found at 48F. All potentially hazardous foods held cold must be held below 41F at all times.				
	EHF03	COS	HOT HOLDING		3/5/2013		
			a)Gravy found holding at 118F. Must be held at 135F at all times.				
	EHF08	COS	GOOD HYGIENIC PRACTICES		3/5/2013		
			a)Employee drinks found without lids and straws. b)Employee seen drinking on the cook line without a lid or straw.				
	EHF28	IN	ALL OTHER VIOLATIONS		3/5/2013		
			a)Corrected. b)Corrected. c)Corrected. d)Corrected.				
	EHF25	COS	FOOD CONTACT SURFACES		3/5/2013		
			a)Clean ice machine. b)Clean coolers. c)Clean shelving and walls in walk in.				

**Food Establishment Public Inspection Report**

From 2/28/13 thru 3/6/13

---

**ESTABLISHMENT**

---

**LINS GRAND BUFFET**

HF1265	EHF21	COS	MANUAL WARE WASHING	3/5/2013	20	HL1B
--------	-------	-----	---------------------	----------	----	------

a)Wipe down solutions found at 0 ppm. Must be 100 ppm wipe down.

**LLUVIA IMPTS****1401 ROSS ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1768	EHF27	H10DAY	ESTABLISHMENT PERMIT		2/28/2013	3	HFOL

Your permit has expired. You must renew by 5PM Friday 03/01/13 to operate. Amount due \$200.

## Food Establishment Public Inspection Report

From 2/28/13 thru 3/6/13

---

### ESTABLISHMENT

**LONG JOHN SILVERS  
4615 S WESTERN ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1683	EHF25	H10DAY	FOOD CONTACT SURFACES		2/28/2013	9	HL1B
			Cabinets &shelves aren't easily cleanable.Repair/replace fd contact surface w/missing/loose laminate,exposed foam insulation,or surface no longer smooth,non-porous&easily cleanable.Remove/seal-fiberglass insulation above hothold.Clean under sodafountain.				
	EHF03	IN	HOT HOLDING		2/28/2013		
			*Fish in hot hold at 145 deg. F. IN Compliance.*				
	EHF17	COS	HAND WASH WITH SOAP/TOWELS		2/28/2013		
			No towels available at the hand sink. COS				
	EHF19	H10DAY	RODENTS/ANIMALS/OPENINGS		2/28/2013		
			A door sweep is needed on the back door to the kitchen. The door must seal so no light can be seen around the edges when it is closed.				
	EHF28	IN	ALL OTHER VIOLATIONS		2/28/2013		
			One correction from previous inspection.				

**Food Establishment Public Inspection Report**

From 2/28/13 thru 3/6/13

---

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

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>
HF1682	EHF25	H10DAY	FOOD CONTACT SURFACES		2/28/2013	3	HFOL

Gap in floor panel juncture of walk-in refrigerator needs to be sealed. To be corrected within 10 days.

## Food Establishment Public Inspection Report

From 2/28/13 thru 3/6/13

---

**ESTABLISHMENT**

**LOS BRACEROS  
3303 BELL ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1921	EHF21	H10DAY	MANUAL WARE WASHING		3/6/2013	12	HL1B
			a)Bleach water for wipedown at 0 ppm. Must be at least 100 ppm for wipedowns. COS b)Dishwasher not sanitizing properly. Correct to sanitize at 50 ppm.				
	EHF13	COS	HACCP PLAN/TIME		3/6/2013		
			a)All cooked items in the walk in need to be dated with the date of preperation.				
	EHF03	IN	HOT HOLDING		3/6/2013		
			a)Food in hot hold cabinet was at 150F-160F.				
	EHF02	COS	COLD HOLDING		3/6/2013		
			a)Cooked beans sitting out were at 58F.				
	EHF04	IN	PROPER COOKING TEMPERATURES		3/6/2013		
			a)Flautas cooked to 165F. b)Chicken breast cooked to 175F.				

**Food Establishment Public Inspection Report**

**From 2/28/13 thru 3/6/13**

---

**ESTABLISHMENT**

**LOS BRACEROS**

HF1921

EHF28

COS

ALL OTHER VIOLATIONS

3/6/2013

12

HL1B

a)Boxes of avocados need to come at least 6" off the ground. b)Boxes of tomatoes need to come at least 6" off the ground. c)Defrost mug freezer. d)Clean out bins that onions are stored in.

## Food Establishment Public Inspection Report

From 2/28/13 thru 3/6/13

---

**ESTABLISHMENT**

**LUPITAS EXPRESS  
2403 HARDIN DR**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1964	EHF28	H10DAY	ALL OTHER VIOLATIONS		3/5/2013	10	HL1B
			a)Post current food manager card. b)Repair hole in wall located next to back door. c)Post current food establishment permit. d)Clean grease buildup from kitchen ceiling lights. e)Clean dust buildup from ceiling. 2 correction from last insp.				
	EHF25	H10DAY	FOOD CONTACT SURFACES		3/5/2013		
			a)Clean inside and outside of cabinets located next to grill. b)Clean counter located above handwashing sink. c)Clean tea machine. d)Clean inside of reach-in cooler located in back of restaurant.				
	EHF24	H10DAY	THERMOMETERS		3/5/2013		
			a)Thermometer needed in reach-in cooler located in back of restaurant. b)Thermometer needed in small reach-in cooler next to grill.				
	EHF13	COS	HACCP PLAN/TIME		3/5/2013		
			a)Pan of cooked potentially hazardous food found without date mark; food was thrown away.				

## Food Establishment Public Inspection Report

From 2/28/13 thru 3/6/13

---

### ESTABLISHMENT

**MCDONALDS  
1720 ROSS ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF1602	EHF28	H90 DAY	ALL OTHER VIOLATIONS		3/5/2013	0	HL1B	
			a)City of Amarillo Food Manager card needed. b)Door sweep at back door needs to be sealed. c)Condiment trays need to be cleaned. d)Tea wisk must be stored on a sanitary surface.					

### 1815 S GRAND ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF2321	EHF15	H10DAY	EQUIPMENT ADEQUATE		2/28/2013	10	HL1B	
			Dishwash machine is broken and not sanitizing dishes; machine must be repaired or replaced.					
	EHF07	COS	ADEQUATE HAND WASHING		2/28/2013			
			Employee observed not washing hands before putting on gloves.					
	EHF28	COS	ALL OTHER VIOLATIONS		2/28/2013			
			Employees involved with food preparation may not wear jewelry, including medical information jewelry, on their arms and hands. This does not apply to a plain ring such as a wedding band. 1 correction from last inspection.					

**Food Establishment Public Inspection Report**

**From 2/28/13 thru 3/6/13**

---

**ESTABLISHMENT**

**MCDONALDS**

HF2321	EHF25	COS	FOOD CONTACT SURFACES	2/28/2013	10	HL1B
--------	-------	-----	-----------------------	-----------	----	------

A)Clean dishes found stored in dirty bin on clean dish rack. B)Clean inside of reach-in freezer. C)Clean counters located next to grill. D)Clean inside of reach-in salad cooler. E)Coffee lids found stored in dirty bin.

**3700 E INTERSTATE 40**

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

HF304	EHF15	H10DAY	EQUIPMENT ADEQUATE		3/5/2013	3	HFOL
-------	-------	--------	--------------------	--	----------	---	------

Reach in cooler 50°F;cooler is broken & needs repaired/replaced.Do not store potentially hazardous fd in cooler until fixed.Sanitizer dispenser leaking & needs to be repaired/replaced. If not corrected by above date,a \$50 reinspection fee can be charged.

	EHF28	H10DAY	ALL OTHER VIOLATIONS		3/5/2013		
--	-------	--------	----------------------	--	----------	--	--

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.

**6312 HOLLYWOOD RD**

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

**Food Establishment Public Inspection Report****From 2/28/13 thru 3/6/13**

---

**ESTABLISHMENT**

---

**MCDONALDS**

HF482	EHF28	COS	ALL OTHER VIOLATIONS	3/4/2013	4	HL1B
			Wipe down rag not returned to bucket, do not leave rags on counters.			
	EHF11	COS	PROPER HANDLING RTE	3/4/2013		
			Ice scoop was not stored on a clean dry surface, scoop was laying in ice. Store on clean dry surface or standing in ice with handle up.			

## Food Establishment Public Inspection Report

From 2/28/13 thru 3/6/13

---

**ESTABLISHMENT**

**MINI MART  
1319 N MIRROR ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF610	EHF28	H10DAY	ALL OTHER VIOLATIONS		3/6/2013	10	HL1B
			Soil accumulation found on blowers in walk in. b)Box of single-use cups found stored on floor. Must be 6" off floor.				
	EHF25	H10DAY	FOOD CONTACT SURFACES		3/6/2013		
			Clean: food splatter in microwave (every 24 hrs), mold growth on racks in reach in refrigerator, ice machine. Lids stored on paper towels in receptacle. Paper towels have ability to absorb moisture and facilitate microbial/mold growth.				
	EHF17	COS	HAND WASH WITH SOAP/TOWELS		3/6/2013		
			No paper towels in employee restroom.				
	EHF14	H10DAY	WATER SUPPLY		3/6/2013		
			Backflow prevention device needed on faucet connected to hose at 3 comp sink.				

## Food Establishment Public Inspection Report

From 2/28/13 thru 3/6/13

---

**ESTABLISHMENT**

**MR BURRITO  
1901 MEDI PARK DR**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2306	EHF08	COS	GOOD HYGIENIC PRACTICES		2/28/2013	4	HL1B
			A)Hand sink found with cleaning supplies in it, hand sinks are for hand washing only.				
	EHF03	IN	HOT HOLDING		2/28/2013		
			Ground beef found holding at 165 degrees.				
	EHF28	H90 DAY	ALL OTHER VIOLATIONS		2/28/2013		
			A)Buy a copy of food manager card and post it by next inspection.				

## Food Establishment Public Inspection Report

From 2/28/13 thru 3/6/13

---

### ESTABLISHMENT

**MR GATTIS  
4412 S WESTERN ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF6	EHF25	COS	FOOD CONTACT SURFACES		2/28/2013	22	HL1B
			a)Can opener with large amount of buildup. b)Ice scoop stored in an unclean area. c)Ice machine had slime on the inside.				
	EHF21	COS	MANUAL WARE WASHING		2/28/2013		
			a)Dough tool drying with clean products was not cleaned properly. It had green debris on the ends and large amounts of old dough on the tool.				
	EHF10	COS	SOUND CONDITION		2/28/2013		
			a)Cans dented on the rim found on rack. Keep these separate from undented cans.				
	EHF03	COS	HOT HOLDING		2/28/2013		
			a)Pizza on line found at 120F. Pizza must either be controlled by time or temperature. If time is to be used as a control, a HACCP plan must be created. If temperature is to be used, food must be at 135F or above at all times.				
	EHF08	COS	GOOD HYGIENIC PRACTICES		2/28/2013		
			a)Piece of plastic tied around neck of handsink to hold refrigerator door open. The handsink is to remain sanitary and items may not be hung from it or stored on it.				

**Food Establishment Public Inspection Report**

From 2/28/13 thru 3/6/13

**ESTABLISHMENT****MR GATTIS**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF6	EHF17	COS	HAND WASH WITH SOAP/TOWELS	a)No soap at handsink.	2/28/2013	22	HL1B

**MY THAI RESTAURANT  
2029 S COULTER ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF154	EHF25	COS	FOOD CONTACT SURFACES	a)Cooler handles on meat freezer need to be cleaned. b)Cooler handles on seafood freezer need to be cleaned. c)Silverware needs to be facing the same way in containers.	3/1/2013	3	HL1B
	EHF28	COS	ALL OTHER VIOLATIONS	Blower covers in walk in cooler need to be cleaned.	3/1/2013		

**Food Establishment Public Inspection Report**

From 2/28/13 thru 3/6/13

---

**ESTABLISHMENT****ORANGE LEAF  
2207 S WESTERN ST**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>
HF2068					3/6/2013	0	HL1B

**Food Establishment Public Inspection Report**

From 2/28/13 thru 3/6/13

---

**ESTABLISHMENT**

---

**PALO DURO HIGH SCHOOL****1400 N GRANT ST**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>
HF682	EHF25	COS	FOOD CONTACT SURFACES		3/4/2013	6	HL1B
			Residual food debris found on hot-hold unit.				
	EHF28	COS	ALL OTHER VIOLATIONS		3/4/2013		
			Box of single-use lunch trays stored on floor. Must be 6" above floor.				
	EHF17	COS	HAND WASH WITH SOAP/TOWELS		3/4/2013		
			No paper towels at handsink in kitchen.				

**Food Establishment Public Inspection Report**

From 2/28/13 thru 3/6/13

---

**ESTABLISHMENT****PAR DE ACEZ  
4411 E AMARILLO BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1980	EHF17	COS	HAND WASH WITH SOAP/TOWELS		3/1/2013	11	HL1B
			No paper towels at handsink in bar.				
	EHF12	COS	CROSS CONTAMINATION		3/1/2013		
			Residual food debris found in ice machine. Ice discarded.				
	EHF08	COS	GOOD HYGIENIC PRACTICES		3/1/2013		
			Utensils stored in handsink.				

**Food Establishment Public Inspection Report**

From 2/28/13 thru 3/6/13

---

**ESTABLISHMENT**

---

**PETRO DUNKIN DONUTS 307****8500 E INTERSTATE 40**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF2320	EHF28	COS	ALL OTHER VIOLATIONS		2/28/2013	0	HL1B	
			A)Store single use utensils with the handles facing up to prevent the accidental touching of the utensil mouthparts. B)Spanish handwashing sign needed in womens restroom. C)Spanish handwashing sign needed in mens restroom.					

**PETRO STOPPING CENTERS C S****8500 E INTERSTATE 40**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF1561	EHF28	IN	ALL OTHER VIOLATIONS		2/28/2013	0	HFOL	
			B)Corrected.					

## Food Establishment Public Inspection Report

From 2/28/13 thru 3/6/13

---

### ESTABLISHMENT

#### PETRO STOPPING CENTERS I S R

8500 E INTERSTATE 40

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1559	EHF28	H45 DAY	ALL OTHER VIOLATIONS		3/6/2013	11	HL1B
			Clean dust from wires and lights above service window. b)Sweep floor in dry storage room.				
	EHF25	COS	FOOD CONTACT SURFACES		3/6/2013		
			Clean microwaves,shredder, ice scoop, ice machine, inside of make table across from grill, reach in freezers next to grill, metal racks in walk in coolers, metal clean dish storage racks across from dishwash machine.				
	EHF08	COS	GOOD HYGIENIC PRACTICES		3/6/2013		
			Employee observed dumping sanitizer water into handwashing sink; handwashing sinks are for handwashing only.				
	EHF07	COS	ADEQUATE HAND WASHING		3/6/2013		
			Employee observed not washing their hands before putting on gloves.				

## Food Establishment Public Inspection Report

From 2/28/13 thru 3/6/13

---

**ESTABLISHMENT**

**PIZZA HUT  
6019 S COULTER ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1725	EHF23	H10DAY	SEWAGE/WASTEWATER		3/5/2013	6	HL1B
			Three compartment sink has a leak at the faucet. Must fix leak within 10 days.				
	EHF25	H10DAY	FOOD CONTACT SURFACES		3/5/2013		
			a)Clean dishes found with food debris still on them. b)Broken dishes found, no longer easily cleanable. c)Clean out all coolers. d)Clean cooler gaskets.				
	EHF28	H10DAY	ALL OTHER VIOLATIONS		3/5/2013		
			Clean blower covers in walk in.				

## Food Establishment Public Inspection Report

From 2/28/13 thru 3/6/13

---

### ESTABLISHMENT

**PIZZA HUT/WING STREET  
2509 S GEORGIA ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF32	EHF28	COS	ALL OTHER VIOLATIONS		3/5/2013	10	HL1B
			a)Dust the ceiling in the walk in refrigerator.				
	EHF25	COS	FOOD CONTACT SURFACES		3/5/2013		
			a)Tea nozzle with buildup on it. Clean tea nozzle daily. b)Clean soda gun at bar.				
	EHF04	IN	PROPER COOKING TEMPERATURES		3/5/2013		
			a)Wings cooked to 190F.				
	EHF02	IN	COLD HOLDING		3/5/2013		
			a)Diced tomatoes in cold hold at 38F. b)Canadian bacon in cold hold at 41F.				
	EHF12	COS	CROSS CONTAMINATION		3/5/2013		
			a)Small cup in bbq sauce with no handle. Scoops must have a handle. b) Crayon sitting on a spatula being used for pizza.				

**Food Establishment Public Inspection Report**

From 2/28/13 thru 3/6/13

---

**ESTABLISHMENT**

---

**PIZZA HUT/WING STREET**

HF32	EHF17	COS	HAND WASH WITH SOAP/TOWELS		3/5/2013	10	HL1B
a)No paper towels at handsink in bar.							

**PLEASANT VALLEY BAPTIST CHURCH****555 E HASTINGS AVE**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>
HFD41					3/5/2013	0	HL1B

**Food Establishment Public Inspection Report**

**From 2/28/13 thru 3/6/13**

---

**ESTABLISHMENT**

**POLLYS PUB  
1405 SW 10TH AVE**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>
HF290	EHF24	IN	THERMOMETERS Corrected.		3/1/2013	0	HFOL

## Food Establishment Public Inspection Report

From 2/28/13 thru 3/6/13

---

### ESTABLISHMENT

**POTATO FACTORY  
2808 SW 34TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2026	EHF28	COS	ALL OTHER VIOLATIONS		3/4/2013	11	HL1B
			a)Shell eggs stored above ready to eat cheese. Keep raw products below ready to eat food. b)Weenies thawing by sitting out. Food may only be thawed in the refrigerator, under cool running water or as part of the cooking process.				
	EHF21	COS	MANUAL WARE WASHING		3/4/2013		
			Bleach in wipedown solution less than 100ppm. Must be at least 100ppm for wipedown.				
	EHF13	COS	HACCP PLAN/TIME		3/4/2013		
			Turkey in cooler dated was past the 7 day hold limit. This was thrown away.				
	EHF08	COS	GOOD HYGIENIC PRACTICES		3/4/2013		
			Ice in handsink. Do not dump ice or any food product in the handsink. It must remain sanitary.				

### Food Establishment Public Inspection Report

From 2/28/13 thru 3/6/13

---

**ESTABLISHMENT**

**PRESTON WEST PAR 3  
9101 S COULTER ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF434					3/4/2013	0	HL1B

**R & R BAR  
701 S GEORGIA ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF461	EHF12	COS	CROSS CONTAMINATION		3/1/2013	7	HL1B
			Employee drink stored in ice used in drinks.				
	EHF25	COS	FOOD CONTACT SURFACES		3/1/2013		
			Soda gun not clean.				

## Food Establishment Public Inspection Report

From 2/28/13 thru 3/6/13

---

**ESTABLISHMENT**

**RED LOBSTER #168  
3311 W INTERSTATE 40**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF658	EHF22	IN	MANAGER KNOWLEDGE/CERTIFIED		2/28/2013	0	HFOL
			a.) Corrected				
	EHF15	IN	EQUIPMENT ADEQUATE		2/28/2013		
			a.) Corrected to hold at 41F .				
	EHF20	IN	TOXIC ITEMS		2/28/2013		
			a.) Corrected. This product will not be used on tables.				

**Food Establishment Public Inspection Report**

From 2/28/13 thru 3/6/13

---

**ESTABLISHMENT**

---

**REEVES - HINGER ELEMENTARY**

1005 21ST ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HFC124	EHF28	H90 DAY	ALL OTHER VIOLATIONS		3/1/2013	0	HL1B	
			a)Boxes of food stored on floor in freezer. COS b)Hole in wall of pantry needs to be repaired.					

**RIVER ROAD MIDDLE SCHOOL**

9500 N US HWY 287

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF1848	EHF25	IN	FOOD CONTACT SURFACES		2/28/2013	0	HFOL	
			Can-opener has been removed. IN. B) Ice machine is clean. IN.					

**Food Establishment Public Inspection Report**

From 2/28/13 thru 3/6/13

---

**ESTABLISHMENT****ROLLING HILLS ELEMENTARY****2800 W CHERRY AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HFP8	EHF28	COS	ALL OTHER VIOLATIONS		2/28/2013	0	HL1B	
			Bread crate stored on floor. Must store on empty crate.					

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

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF1897	EHF25	COS	FOOD CONTACT SURFACES		3/5/2013	3	HL1B	
			Ice scoop handle stored in ice.					

## Food Establishment Public Inspection Report

From 2/28/13 thru 3/6/13

---

**ESTABLISHMENT**

**ROUTE 66 ICE HOUSE  
1104 E AMARILLO BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2366	EHF22	H45 DAY	MANAGER KNOWLEDGE/CERTIFIED		3/5/2013	0	H PREOPEN
			Food manager needed at establishment. Must take course and pass test within 45 days after opening.				
	EHF28	H10DAY	ALL OTHER VIOLATIONS		3/5/2013		
			Handwashing signs in both English and Spanish needed in men's restroom. B)Covered trash needed in women's restrooms and employee restroom. C)Test strips needed for sanitizing solution.				
	EHF21	H10DAY	MANUAL WARE WASHING		3/5/2013		
			Approved sanitizer needed.				

## Food Establishment Public Inspection Report

From 2/28/13 thru 3/6/13

---

### ESTABLISHMENT

**SANCHEZ BAKERY  
3508 SE 11TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2110	EHF08	COS	GOOD HYGIENIC PRACTICES		3/6/2013	15	HL1B
			Handsink used for purposes other than handwash. Do not store anything in the handsink. b)Open employee drink on prep table. All employee drinks must have a lid and straw or sport cap.				
	EHF02	COS	COLD HOLDING		3/6/2013		
			Case eggs found not in refrigeration and not in temperature over 4 hours.Eggs must be held in refrigeration. Eggs destroyed.				
	EHF28	H90 DAY	ALL OTHER VIOLATIONS		3/6/2013		
			Light not covered at hot hold unit. All lights above ready to eat foods must be protected by a shield or be a shatterproof bulb.				
	EHF24	COS	THERMOMETERS		3/6/2013		
			No metal stem thermometer available to check hot hold temps or cooking temps.				
	EHF25	H10DAY	FOOD CONTACT SURFACES		3/6/2013		
			Spills in refrigerator. Clean all surfaces in refrigerators. b)Onions in bag stored on floor.				

**Food Establishment Public Inspection Report**

From 2/28/13 thru 3/6/13

---

**ESTABLISHMENT**

---

**SCOTTS OYSTER BAR  
4150 PARAMOUNT BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF398	EHF01	COS	COOLING FOR COOKED FOOD		2/28/2013	5	HL1B

a)Shrimp creole cooked on 02/27/13 was 48F in the cooler on 02/28/13. Food has 2 hours to cool from 135F to 70F and then 4 additional hours to cool from 70F to 41F. Food never reached 41F. This must be thrown away.

## Food Establishment Public Inspection Report

From 2/28/13 thru 3/6/13

---

**ESTABLISHMENT**

**SHARKYS BURRITO CO  
1612 S GEORGIA ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1083	EHF25	COS	FOOD CONTACT SURFACES Tea nozzles needed to be cleaned.		2/28/2013	3	HL1B
	EHF28	COS	ALL OTHER VIOLATIONS A)Dust needs to be cleaned off the blower covers in the walk in cooler. B)Drip needs to be cleaned off of fire suppression system over stove.		2/28/2013		
HFK51	EHF02	COS	COLD HOLDING Tomatoes temped at 45. They were given an ice bath and brought back down to 40 degrees.		2/28/2013	5	HL1B

**Food Establishment Public Inspection Report**

From 2/28/13 thru 3/6/13

---

**ESTABLISHMENT****SLAMIL GROCERY STORE****2900 SW 10TH AVE**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>	
HF2257	EHF28	COS	ALL OTHER VIOLATIONS		3/5/2013	4	HL1B	
			A)No handwashing signs in mens restroom. B)No handwashing signs in womens restroom.					
	EHF12	COS	CROSS CONTAMINATION		3/5/2013			
			Raw eggs stored over ready to eat product in cooler.					

**Food Establishment Public Inspection Report**

From 2/28/13 thru 3/6/13

---

**ESTABLISHMENT**

---

**ST ANNS CATHOLIC CHURCH****605 38TH ST**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>
HFT3836	EHF28	IN	ALL OTHER VIOLATIONS		3/1/2013	0	HL1B FOOD
			Food from approved source. Food stored at proper temperature.				
HFT3836					3/3/2013	0	HL1B FOOD

**Food Establishment Public Inspection Report**

From 2/28/13 thru 3/6/13

---

**ESTABLISHMENT****ST PETERS EPISCOPAL  
4714 NW 4TH AVE**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>	
HF1627	EHF20	COS	TOXIC ITEMS		3/4/2013	3	HL1B	
			Quat sanitizer too strong in spray bottle. Should be at 200ppm - tested well over 400ppm.					

## Food Establishment Public Inspection Report

From 2/28/13 thru 3/6/13

---

### ESTABLISHMENT

**STARBUCKS COFFEE CO #6757**

**3240 S SONCY RD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1034	EHF14	H10DAY	WATER SUPPLY		3/5/2013	9	HL1B
			a)Hand sink by drive thru window found without any hot water. Hot water must be restored to hand sink within 10 days.				
	EHF02	COS	COLD HOLDING		3/5/2013		
			a)Milk found holding at 55F on counter, must be kept below 41F at all times.				
	EHF28	H10DAY	ALL OTHER VIOLATIONS		3/5/2013		
			a)Manager must take Starbucks food manager card to 821 S. Johnson and pay \$40 for City of Amarillo food manager card within 10 days.				

**Food Establishment Public Inspection Report**

From 2/28/13 thru 3/6/13

---

**ESTABLISHMENT**

---

**STOP N SAVE  
908 E AMARILLO BLVD**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>
HF1925	EHF25	COS	FOOD CONTACT SURFACES		3/4/2013	7	HL1B
			A)Hot sauce container found dirty.				
	EHF08	COS	GOOD HYGIENIC PRACTICES		3/4/2013		
			A)Employee drink found without a lid or a straw.				

## Food Establishment Public Inspection Report

From 2/28/13 thru 3/6/13

---

### ESTABLISHMENT

**SUBWAY**  
7401 SW 45TH AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF1499	EHF28	COS	ALL OTHER VIOLATIONS		2/28/2013	0	HL1B	
			a)Post the last health inspection report in the establishment. b)Keep all personal items such as jackets and coats separate from food storage.					

### 7701 W INTERSTATE 40

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF1695	EHF20	IN	TOXIC ITEMS		2/28/2013	0	HFOL	
			Corrected.					
	EHF22	IN	MANAGER KNOWLEDGE/CERTIFIED		2/28/2013			
			Corrected.					

**Food Establishment Public Inspection Report**

From 2/28/13 thru 3/6/13

---

**ESTABLISHMENT**

---

**SUNDOWN LANE ELEMENTARY**

4715 SUNDOWN LN

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HFR246	EHF28	H90 DAY	ALL OTHER VIOLATIONS		2/28/2013	0	HL1B	
			New true warmer door does not seal. Repair door and seal to work properly. Repair floor at dishmachine floor drain and around cleanouts and entrance to kitchen from cafeteria. Ice machine exterior is not a smooth and easy cleanable surface.					

**SUNSHINE VALLEY CHILD CARE**

4618 RIVER RD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HFD22	EHF14	IN	WATER SUPPLY		2/28/2013	0	HFOL	
			Backflow prevention device installed.					

**Food Establishment Public Inspection Report**

From 2/28/13 thru 3/6/13

**ESTABLISHMENT****SUSHIC, LLC  
2402 4TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFC309					3/1/2013	0	HL1B

**TACO VILLA #6  
3500 E INTERSTATE 40**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF918	EHF28	H10DAY	ALL OTHER VIOLATIONS		3/1/2013	3	HL1B
			Store fd & single use items 6" off floor. While prep fd, fd emp may not wear jewelry on arms & hands unless wearing intact gloves in good repair. Fd emp may not wear artificial nails or polish when working w/exposed fd. Clean dust-ceiling air vents-kitchen.				
	EHF25	COS	FOOD CONTACT SURFACES		3/1/2013		
			Clean: plastic utensil bins,shelves-walkin cooler,shelves-dry storage,inside ice machine,dust from monitors & wires of both computers above fd prep area.Replace can opener hoster no longer easily cleanable.				

## Food Establishment Public Inspection Report

From 2/28/13 thru 3/6/13

---

**ESTABLISHMENT**

**TACOS EL TULE  
3623 NE 24TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFM279	EHF11	COS	PROPER HANDLING RTE		3/1/2013	8	HL1B
			a)Employee building tacos with bare hands.				
	EHF08	COS	GOOD HYGIENIC PRACTICES		3/1/2013		
			a)Handsink used for purposes other than handwashing.				
	EHF03	IN	HOT HOLDING		3/1/2013		
			Meat in hot hold at 160F. In compliance.				

## Food Establishment Public Inspection Report

From 2/28/13 thru 3/6/13

---

**ESTABLISHMENT**

**TANGOS TACO SHOP  
6200 HILLSIDE RD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2140	EHF03	IN	HOT HOLDING		3/4/2013	7	HL1B
			a)Beef on steam table at 177F. In compliance.				
	EHF02	IN	COLD HOLDING		3/4/2013		
			a)Prep table at 33F. In compliance.				
	EHF13	H10DAY	HACCP PLAN/TIME		3/4/2013		
			a)A HACCP plan is needed for any foods in reduced oxygen packaging. The monitoring and record keeping for ROP foods needs to be kept on file and available at inspection.				
	EHF25	H10DAY	FOOD CONTACT SURFACES		3/4/2013		
			a)Remove ice scoop that is crack and broken.				
	EHF28	H10DAY	ALL OTHER VIOLATIONS		3/4/2013		
			a)Repair the soap dispenser. b)The salt container needed labeled and covered.				

### Food Establishment Public Inspection Report

From 2/28/13 thru 3/6/13

---

**ESTABLISHMENT**

**TAQUERIA SAN CARLOS**

**3510 NE 24TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFM286	EHF03	IN	HOT HOLDING		3/1/2013	4	HL1B
			a)Meat in hot hold at 150F. In compliance.				
	EHF08	COS	GOOD HYGIENIC PRACTICES		3/1/2013		
			a)Handsink used for purposes other than handwashing.				

**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		3/5/2013	0	HFOL
			a)Corrected. b)Corrected. c)Post current food establishment permit.				

## Food Establishment Public Inspection Report

From 2/28/13 thru 3/6/13

---

### ESTABLISHMENT

#### TEXAN NURSING & REHAB OF AMA

4033 SW 51ST AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1400	EHF21	COS	MANUAL WARE WASHING		3/4/2013	3	HL1B
			a)Bleach sanitizer in sink was less than 50 ppm.				

#### TEXAS FIREHOUSE SPORTS BAR&GR

3333 S COULTER ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1687	EHF15	IN	EQUIPMENT ADEQUATE		2/28/2013	0	HFOL
			Corrected.				

**Food Establishment Public Inspection Report****From 2/28/13 thru 3/6/13**

---

**ESTABLISHMENT****THAI TASTE  
7710 HILLSIDE RD**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>
HF1986	EHF08	COS	GOOD HYGIENIC PRACTICES		3/6/2013	9	HL1B
			Employees seen eating in kitchen, eating must be done in dining room.				
	EHF02	COS	COLD HOLDING		3/6/2013		
			Chicken found sitting on counter at 53°F. Must be held cold below 41° at all times.				
	EHF28	COS	ALL OTHER VIOLATIONS		3/6/2013		
			Employees cannot reuse #10 cans.				

**Food Establishment Public Inspection Report**

From 2/28/13 thru 3/6/13

---

**ESTABLISHMENT****THE FUDGE LADY  
401 S BUCHANAN ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HFT3840	EHF28	IN	ALL OTHER VIOLATIONS		3/2/2013	0	HL1B FOOD	
			Giving samples, hand sanitizer, water, gloves, soap. Prepackaged fudge.					

**TOOT N TOTUM #76  
5041 PLAINS BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF916					3/6/2013	0	HL1B

## Food Establishment Public Inspection Report

From 2/28/13 thru 3/6/13

---

**ESTABLISHMENT**

**TRAVELODGE**

**2035 PARAMOUNT BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2089	EHF24	COS	THERMOMETERS		3/4/2013	7	HL1B
			a)A probe thermometer is needed to check food temperatures.				
	EHF02	IN	COLD HOLDING		3/4/2013		
			a)Sausage and egg product held at 39F-41F.				
	EHF03	IN	HOT HOLDING		3/4/2013		
			a)Gravy at 150F.				
	EHF11	COS	PROPER HANDLING RTE		3/4/2013		
			a)Self service sausage must have removeable lids. b)Self service egg must have removeable lids.				

**Food Establishment Public Inspection Report**

From 2/28/13 thru 3/6/13

---

**ESTABLISHMENT****TRENDING TREATS  
900 S TYLER ST**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>
HF2188					3/6/2013	0	HL1B

**TRIKYS BAR #II  
2612 E AMARILLO BLVD**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>
HF2175					3/1/2013	0	HL1B

**Food Establishment Public Inspection Report**

From 2/28/13 thru 3/6/13

---

**ESTABLISHMENT**

---

**TRINITY LUTHERAN CHURCH SCHOOL**

5005 W INTERSTATE 40

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF112					3/6/2013	0	HL1B

**V & N PRODUCE**  
1809 NE 3RD AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2156					3/4/2013	0	HL1B

**Food Establishment Public Inspection Report****From 2/28/13 thru 3/6/13****ESTABLISHMENT****WAFFLE HOUSE #1169  
6310 HOLLYWOOD RD**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>
HF1296	EHF21	COS	MANUAL WARE WASHING		2/28/2013	6	HL1B
			Ware washing machine was not sanitizing at time of inspection.				
	EHF24	COS	THERMOMETERS		2/28/2013		
			No thermometer found in reach in make table.				
	EHF28	H60 DAY	ALL OTHER VIOLATIONS		2/28/2013		
			Gasket on door of upright reachin needs to be replaced.				

**Food Establishment Public Inspection Report**

From 2/28/13 thru 3/6/13

---

**ESTABLISHMENT****WALGREEN #06501  
2601 S GEORGIA ST**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>
HF1015					3/5/2013	0	HL1B

**WALGREENS #13010  
2205 SE 34TH AVE**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>
HF1862					3/1/2013	0	HL1B

**Food Establishment Public Inspection Report**

From 2/28/13 thru 3/6/13

**ESTABLISHMENT****WAL-MART #822 BAKERY**

3700 E INTERSTATE 40

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF362	EHF15	H10DAY	EQUIPMENT ADEQUATE		3/6/2013	3	HFOL	
			Dishwash machine is not properly sanitizing dishes and needs to be repaired.					

**WAL-MART SUPERCENTER #3383**

4215 CANYON DR

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF1232	EHF17	COS	HAND WASH WITH SOAP/TOWELS		2/28/2013	6	HL1B	
			No paper towels at hand washing sink in Deli.					
	EHF21	H10DAY	MANUAL WARE WASHING		2/28/2013			
			Ware washing machine was not sanitizing.					

**Food Establishment Public Inspection Report**

From 2/28/13 thru 3/6/13

**ESTABLISHMENT****WENDYS #4107****4206 W INTERSTATE 40**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF1233	EHF28	COS	ALL OTHER VIOLATIONS		3/5/2013	0	HL1B	
			a)Clean handsink at the front counter and do not use to dump tea or coffee. The sink is stained.					

**WILL ROGERS ELEMENTARY****920 N MIRROR ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF653	EHF28	COS	ALL OTHER VIOLATIONS		3/5/2013	0	HL1B	
			Working container of sanitizing solution stored on food prep table. Must be stored above floor but in a manner to prevent contamination of food.					

## Food Establishment Public Inspection Report

From 2/28/13 thru 3/6/13

---

### ESTABLISHMENT

#### WINDSOR ELEMENTARY 6700 HYDE PKWY

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF81	EHF24	COS	THERMOMETERS		2/28/2013	3	HL1B
			Thermometer in milk case was broken and needed to be replaced.				

#### WISHIN WELL 513 N FILLMORE ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF475	EHF28	IN	ALL OTHER VIOLATIONS		2/28/2013	0	HFOL
			a)Corrected. b)Corrected.				

**Food Establishment Public Inspection Report**

From 2/28/13 thru 3/6/13

---

**ESTABLISHMENT**

---

**WORLD FAMOUS POPCORN FACTORY**

7701 W INTERSTATE 40

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF2177	EHF08	COS	GOOD HYGIENIC PRACTICES		3/4/2013	4	HL1B	
			a)Pitcher of water found in hand sink. Hand sinks are for handwashing only.					