

Food Establishment Public Inspection Report
From 2/7/13 thru 2/13/13

ESTABLISHMENT

**34TH ST DISCOUNT
 2514 SW 34TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF1256	EHF25	COS	FOOD CONTACT SURFACES		2/12/2013	3	HL1B	
			a)Clean scale from inside of ice machine.					

**ACCDC ST JOSEPH CAMPUS
 4108 S BONHAM ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HFD35	EHF28	COS	ALL OTHER VIOLATIONS		2/7/2013	0	HL1B	
			a)Put a thermometer in the refrigerator because it is reading 28-30F. The refrigerator is actually at 41F.					

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ALBERTSON #4203

2200 BELL ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF525	EHF25	H24 HOUR	FOOD CONTACT SURFACES		2/12/2013	3	HOTHER
			Clean and sanitize all shelving and all exposed products and equipment. Clean all whole produce. Throw away all food that was not sealed or which cannot be cleaned.				
HF525	EHF28	IN	ALL OTHER VIOLATIONS		2/12/2013	0	HM4
			Continue cleaning all shelving. All food and food contact surfaces have been cleaned. Store is clear to open.				
	EHF25	IN	FOOD CONTACT SURFACES		2/12/2013		
			Corrected.				

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ESTABLISHMENT**AMIGOS #524
3300 E INTERSTATE 40**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF111	EHF25	COS	FOOD CONTACT SURFACES		2/13/2013	7	HL1B
			Clean bottom of hotdog/meat reach-in cooler cabinet located in grocery area. Clean produce shelves located in grocery area. Clean service counter backstock racks located in meat dept walk in cooler. Clean meat wrapper machine.				
	EHF10	COS	SOUND CONDITION		2/13/2013		
			Several dented cans found in shelves in grocery area.				
	EHF28	H90 DAY	ALL OTHER VIOLATIONS		2/13/2013		
			Clean blowers in walk-in produce cooler&meat dept,dust-ceiling tiles-meat dept.Repaint chipping paint in reach-in freezer cabinets-meat dept.& reach-in produce-cooler aisle.Spanish handwash sign needed mens employee restroom. 1 correction-last inspection				
HF1815	EHF25	COS	FOOD CONTACT SURFACES		2/13/2013	11	HL1B
			Clean hothold unit & cabinet, make table cooler, storage bins, walkin cooler, meat/cheese counter, ice scoop holster, rotisserie grill, reachin cooler & freezers, clean dish drying rack & single use storage rack.				

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AMIGOS #524

HF1815	EHF08	COS	GOOD HYGIENIC PRACTICES	2/13/2013	11	HL1B
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Employee observed drinking from a twist top water bottle in the bakery area. Employees drinks must have a lid & straw.

	EHF12	COS	CROSS CONTAMINATION	2/13/2013		
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a)Potentially hazardous food items found kept past toss date in walk in cooler; items were thrown away.
b)Two bags of cooked bacon found without a datemark; bags were dated by the end of inspection.

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**APD CAFE
200 SE 3RD AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1983	EHF28	H90 DAY	ALL OTHER VIOLATIONS		2/7/2013	3	HL1B
			a)Clean potato slicer after use. cos b)Protect all food during remodel.				
	EHF03	IN	HOT HOLDING		2/7/2013		
			Hot hold at 183°F - hamburger.				
	EHF21	COS	MANUAL WARE WASHING		2/7/2013		
			Store rags in sanitizer between uses. No sanitizer on rags.				

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**ARDEN ROAD ELEMENTARY
6801 LEARNING TREE AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF412	EHF25	COS	FOOD CONTACT SURFACES Tea nozzle needed to be cleaned.		2/13/2013	3	HL1B

**AVONDALE ELEMENTARY
1500 S AVONDALE ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF684					2/13/2013	0	HL1B

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**BANGKOK RESTAURANT
5901 E AMARILLO BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF168	EHF25	COS	FOOD CONTACT SURFACES		2/11/2013	7	HL1B
			Rice spoon stored in water at 115 degrees. Must be 135 or above. B)Scoop found in product without handle. All scoops must have handles.				
	EHF12	COS	CROSS CONTAMINATION		2/11/2013		
			Food employee using utensil more than once to taste food to be sold and storing utensil in water at room temperature between tasting. Must not use tasting utensil more than once.				

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**BELMAR BAKERY
3325 BELL ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF626	EHF21	COS	MANUAL WARE WASHING		2/7/2013	6	HL1B
			a)Food debris found on clean dough hook and clean whisk. Clean items thoroughly before placing items to dry.				
	EHF28	COS	ALL OTHER VIOLATIONS		2/7/2013		
			a)Bucket that holds knives at food prep area needs cleaned out. It has food debris in the bottom of it.				
	EHF25	COS	FOOD CONTACT SURFACES		2/7/2013		
			a)Clean food debris from underside of large mixer. b)Ice scoop stored on top of ice machine. This area has dust on it and is not sanitized. Store in a clean location.				

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ESTABLISHMENT**BIG LOTS #1484****3415 BELL ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF784	EHF28	COS	ALL OTHER VIOLATIONS		2/13/2013	0	HL1B
			a)Spanish handwashing sign needed in women's restroom.				

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ESTABLISHMENT

BURGER KING #13483

4900 S COULTER ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF62	EHF28	H90 DAY	ALL OTHER VIOLATIONS		2/7/2013	3	HL1B
			A)Light shield needed in dry storage room.				
	EHF15	COS	EQUIPMENT ADEQUATE		2/7/2013		
			A)Small make table cooler found holding at 65 degrees. Cooler was unplugged. Once plugged back in cooler recovered by end of inspection. All food in cooler was discarded.				
	EHF03	IN	HOT HOLDING		2/7/2013		
			A)Fried chicken found holding at 174 degrees.				

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ESTABLISHMENT**BURGER KING #1583
415 E AMARILLO BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF83	EHF03	IN	HOT HOLDING		2/12/2013	10	HL1B
			A)Chicken nuggets found holding at 136 degrees. B)Chicken patties found at 180 degrees.				
	EHF08	COS	GOOD HYGIENIC PRACTICES		2/12/2013		
			A)Employee seen washing hands in 3 compartment sink, hands must be washed in a hand sink with soap and paper towels.				
	EHF20	COS	TOXIC ITEMS		2/12/2013		
			A)All sanitizer buckets found stored next to food or single service utensils, store all chemicals away from such items.				
	EHF25	COS	FOOD CONTACT SURFACES		2/12/2013		
			A)Clean dishes found with food debris still on them. B)Clean dishes stored in a dirty container. C)Clean tops of all equipment.				
	EHF28	H90 DAY	ALL OTHER VIOLATIONS		2/12/2013		
			A)Clean all blower covers.				

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**BURGER KING #4796
4210 W INTERSTATE 40**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF493	EHF28	H90 DAY	ALL OTHER VIOLATIONS		2/8/2013	0	HL1B	
			a)A lightshield is needed by the ice machine. b)Reseal any ceiling tiles out of place to avoid dust from ceiling area falling into kitchen. c)Sanitizer packet needed to be added to third sink. It was not yet in use. cos					

**CARVER ACADEMY
1905 NW 12TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF164					2/11/2013	0	HL1B

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ESTABLISHMENT**CARVER EARLY CHILDHOOD ACADEMY**

1800 N TRAVIS ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF849	EHF28	COS	ALL OTHER VIOLATIONS		2/11/2013	3	HL1B
			Blower covers in walk in cooler are dirty.				
	EHF25	COS	FOOD CONTACT SURFACES		2/11/2013		
			A)Chipped knife found on knife rack. All food contact surfaces need to remain smooth and easily cleanable. B)Dirty knife found on knife rack.				

CHILDRENS CIRCLE OF FRIENDS

3510 BOWIE ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFD57	EHF28	H90 DAY	ALL OTHER VIOLATIONS		2/7/2013	0	HL1B
			a)Food and single use items must be stored at least 6 inches off the floor. b)Seal bare wood located on side of kitchen counters.				

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ESTABLISHMENT**CHINA STAR RESTAURANT
6721 W INTERSTATE 40**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF995	EHF28	COS	ALL OTHER VIOLATIONS		2/13/2013	39	HL1B
			Keep handle of scoop up and out of dry rice product. Establishment has failed inspection. A \$50 reinspection fee must be paid to the office by noon 2/14/13 and reinspection will follow.				
	EHF25	COS	FOOD CONTACT SURFACES		2/13/2013		
			Knives w/electrical tape around bases & a lot of food debris. Clean: stored dirty utensils, can opener blades, under mixer-fd debris. Container w/salt & pepper had tape on it. Don't put tape on surfaces that must be cleaned. Spoon held in room temp water.				
	EHF20	COS	TOXIC ITEMS		2/13/2013		
			Unlabeled bottle of degreaser found on cook line. Label all chemicals. Bleach wipe down solution at waitstation over 200ppm. This level is toxic. Must be 100ppm not exceeding 200ppm.				
	EHF23	H10DAY	SEWAGE/WASTEWATER		2/13/2013		
			There is a leak coming from the roof dripping in the kitchen. Establishment has 10 days to repair.				
	EHF09	COS	APPROVED SOURCE/LABELING		2/13/2013		
			Can in refrigerator with no label. All cans must bear a label with nutrition facts and ingredients.				

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CHINA STAR RESTAURANT

HF995	EHF10	COS	SOUND CONDITION	2/13/2013	39	HL1B
			Can dented on seam being used. Do not use cans that are dented on rim or seam. Dented cans on rack. Dispose of cans dented on rim or seam. Garlic and oil mixture sitting out at 65°F. Must remain refrigerated because of growth of botulism in mixture.			
	EHF11	COS	PROPER HANDLING RTE	2/13/2013		
			Handle of tongs down in lemons that are used on drinks. Keep handles up and out of the lemons because this is a ready to eat product.			
	EHF12	COS	CROSS CONTAMINATION	2/13/2013		
			Frozen pizzas sitting out surrounded by boxes of raw chicken and chicken blood. Keep frozen pizzas away from raw chicken.			
	EHF13	COS	HACCP PLAN/TIME	2/13/2013		
			Cooked product held in the cooler for longer than 24 hrs must bear a datemark from the day of preparation.			
	EHF03	COS	HOT HOLDING	2/13/2013		
			Chicken on buffet at 105F. Pizza on buffet at 105F. Teriyaki chicken at 105F. All these foods must be 135F or hotter on the cook line.			
	EHF02	COS	COLD HOLDING	2/13/2013		
			Frozen pizza sitting out at 57-60°F. Need to remain frozen or at least below 41°F.			

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ESTABLISHMENT**CHINA STAR RESTAURANT****CHOP X
1800 BELL ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2219	EHF20	COS	TOXIC ITEMS		2/11/2013	6	HL1B
			Bleach in wipedown solution too strong. Needs to be at 100ppm.				
	EHF25	COS	FOOD CONTACT SURFACES		2/11/2013		
			A)Dirty knives found on knife rack. B)Cooler handles need to be cleaned.				
	EHF28	COS	ALL OTHER VIOLATIONS		2/11/2013		
			Raw eggs stored over ready to eat items in cooler.				

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CHRIST LUTHERAN CHILD DEVE**2400 N COULTER ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFD3					2/11/2013	0	HL1B

CITY OF REFUGE**613 S ADAMS ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1135	EHF28	H90 DAY	ALL OTHER VIOLATIONS		2/13/2013	3	HL1B
			Fix rack inside of reach-in cooler.				
	EHF25	COS	FOOD CONTACT SURFACES		2/13/2013		
			A)Clean inside of ice machine. B)Clean dish racks need to be cleaned.				

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CORONADO ELEMENTARY 3210 WIMBERLY RD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF686	EHF21	IN	MANUAL WARE WASHING		2/11/2013	0	HFOL	
			a)This was corrected the same day to dispense at least 200 ppm quat sanitizer.					

COUNTRY INN & SUITES 2000 S SONCY RD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1580					2/8/2013	0	HL1B

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CREATIVE CARES EARLY CHILDHOOD

1400 SW 10TH AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HFD5	EHF28	H90 DAY	ALL OTHER VIOLATIONS		2/7/2013	0	HL1B	
			A)Do not use linen towels to dry dishes because they can harbor bacteria. cos B)Seal all bare wood on kitchen cabinets and countertops.					

CURTIS FLEMMING LEARNING CTR

3001 WOLFLIN AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HFD62	EHF20	COS	TOXIC ITEMS		2/7/2013	3	HL1B	
			a)Bleach water used for wipedown of food contact surfaces was over 200 ppm. This level, if ingested can be toxic. Keep wipedown at 100 ppm, never exceeding 200 ppm.					

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CVS PHARMACY #7757

3340 S WESTERN ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF1739	EHF10	COS	SOUND CONDITION		2/13/2013	4	HL1B	
			a)Cracked eggs for sale in refrigerator. Pull broken product from shelf.					

DALE'S GRAND BURGER #2

1900 BELL ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF592	EHF16	IN	HAND WASH FACILITIES ADEQUATE		2/13/2013	0	HFOL	
			Corrected from previous inspection.					

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ESTABLISHMENT

**DAYS INN MED CTR
2102 S COULTER ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF86	EHF02	COS	COLD HOLDING		2/13/2013	11	HL1B
			A)Milk found holding at 54 degrees, change freeze stick when milk is no longer holding temperature.				
	EHF03	IN	HOT HOLDING		2/13/2013		
			A)Gravy found holding at 175 degrees.				
	EHF17	COS	HAND WASH WITH SOAP/TOWELS		2/13/2013		
			A)Hand sink found without soap or paper towels.				
	EHF20	COS	TOXIC ITEMS		2/13/2013		
			A)Bleach found over 200ppm for wipe down, must be 100ppm for wipe down and 50ppm for dishes.				
	EHF28	COS	ALL OTHER VIOLATIONS		2/13/2013		
			A)All dishes must be air dried.				

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DENNYS RESTAURANT #6674

1710 E INTERSTATE 40

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF392	EHF28	H60 DAY	ALL OTHER VIOLATIONS		2/8/2013	11	HL1B
			Clean food splatter from walls around grill area.Clean underneath metal shelf above hot hold area in kitchen.Clean fryer venthood located in hallway.Clean dirty vents in dishwashing area.Repair missing grout in floor in dishwashing area.Repair hole in wa				
	EHF25	H10DAY	FOOD CONTACT SURFACES		2/8/2013		
			Clean: tea nozzles,microwaves,utensils stored in dirty bins,reachin cooler&freezer cabinets,dessert cooler,syrup dispenser nozzle,knive stored on dirty surface,waffle irons,ice buildup-floor walkin cooler,single use items stored in dirty rack & ice mach.				
	EHF03	IN	HOT HOLDING		2/8/2013		
			Chili found at 143°F.				
	EHF07	COS	ADEQUATE HAND WASHING		2/8/2013		
			a)Employee observed not washing hands before putting on gloves. b)Employee observed not washing hands after eating in breakroom area and returning to serve food.				
	EHF02	IN	COLD HOLDING		2/8/2013		
			Sliced tomatoes found at 40°F.				

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DENNY'S RESTAURANT #6674

HF392	EHF13	COS	HACCP PLAN/TIME	2/8/2013	11	HL1B
Two pans of chili found kept past toss date; chili was thrown away.						

DOLLAR GENERAL #4285

3412 S GEORGIA ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF725	EHF10	COS	SOUND CONDITION		2/13/2013	4	HL1B
a)Dented cans found on shelf. Remove all dented cans from the shelf.							
	EHF28	COS	ALL OTHER VIOLATIONS		2/13/2013		
a)A lid is needed for the trash can in the restroom.							

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ESTABLISHMENT

**DOMINOS PIZZA
1007 ROSS ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2199	EHF22	IN	MANAGER KNOWLEDGE/CERTIFIED		2/13/2013	0	HFOL
			Corrected - at food manager class 2/13/13.				
	EHF28	IN	ALL OTHER VIOLATIONS		2/13/2013		
			a)b)c)Corrected.				

5914 HILLSIDE RD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2198	EHF25	COS	FOOD CONTACT SURFACES		2/12/2013	6	HL1B
			Container with clean utensils needed to be cleaned.				
	EHF20	COS	TOXIC ITEMS		2/12/2013		
			a)Spray bottle without lid. b)Pump sprayer was not labeled with chemical name.				

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

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF171	EHF28	IN	ALL OTHER VIOLATIONS Light shields installed. IN.		2/8/2013	3	HL1B
	EHF20	COS	TOXIC ITEMS Wipe-down sanitizer found over 200ppm. Must be 100ppm.		2/8/2013		

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EARTHGRAINS-RAINBO THRIFT**307 E HASTINGS AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF101	EHF28	COS	ALL OTHER VIOLATIONS		2/7/2013	0	HL1B	
			Crate of bread stored on floor. Must be 6 inches off the floor.					

EASTRIDGE ELEMENTARY**1314 EVERGREEN ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF673	EHF28	H90 DAY	ALL OTHER VIOLATIONS		2/11/2013	0	HL1B	
			Soap dispenser at handsink in employee restroom is mislabeled as "Foaming Hand Sanitizer". Label is misleading and should be removed or replaced with correct label.					

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ESTABLISHMENT**EDDIES NAPOLIS ITALIAN RESTAUR**

700 S TAYLOR ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2258	EHF28	H90 DAY	ALL OTHER VIOLATIONS		2/13/2013	11	HL1B
			Repair hole in walk-in cooler ceiling. 1 correction from last inspection.				
	EHF20	COS	TOXIC ITEMS		2/13/2013		
			A)Bleach wipe down solution found at over 100 ppm. B) Spray bottles filled with chemical found without a label near 3 compartment sink.				
	EHF25	COS	FOOD CONTACT SURFACES		2/13/2013		
			A)Clean racks in walk-in cooler. B)Clean inside of make table coolers located around grill area. C)Clean inside of reach-in freezer. D)Clean dish racks. E)Knives found stored on dirty surface.				
	EHF03	COS	HOT HOLDING		2/13/2013		
			Cooked chicken breast found next to grill at 78 degrees; chicken was thrown away.				

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ESTABLISHMENT

**EL CUAUHEMOC
511 S GRAND ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2363	EHF11	H24 HOUR	PROPER HANDLING RTE		2/11/2013	0	H PREOPEN
			Gloves needed for handling ready to eat foods.				
	EHF25	H10DAY	FOOD CONTACT SURFACES		2/11/2013		
			Clean inside of ice machine. b)Clean all food contact surfaces before opening.				
	EHF24	H10DAY	THERMOMETERS		2/11/2013		
			Thermometers needed in all refrigerators. Must be 41°F or below. b)Probe-type thermometer needed for checking cooking temps.				
	EHF17	H10DAY	HAND WASH WITH SOAP/TOWELS		2/11/2013		
			Paper towels needed in mens and womens restrooms.				
	EHF22	H45 DAY	MANAGER KNOWLEDGE/CERTIFIED		2/11/2013		
			Food manager needed at establishment. Must take course and pass test within 45 days after opening.				

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ESTABLISHMENT**EL CUAUHTEMOC**

HF2363	EHF28	H10DAY	ALL OTHER VIOLATIONS	2/11/2013	0	H PREOPEN
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Handwashing signs in both English and Spanish needed at all handsinks. b)Self-closings mechanism needed at both front and back door. c)Test strips needed for sanitizer. Must be 50-100pp.

EL TROPICO**1111 E AMARILLO BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF539	EHF28	H30 DAY	ALL OTHER VIOLATIONS		2/13/2013	0	HFOL
			Post current food establishment permit.				
	EHF24	IN	THERMOMETERS		2/13/2013		
			a)Corrected. b)Corrected.				

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EXECUTIVE INN & SUITES

2100 S COULTER ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF1770	EHF02	IN	COLD HOLDING		2/13/2013	0	HL1B	
			A)All products in the cooler holding at 40 degrees.					

FAMILY DOLLAR STORE #2344

433 S WESTERN ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF92	EHF10	COS	SOUND CONDITION		2/7/2013	4	HL1B	
			Several dented cans found on shelf.					

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ESTABLISHMENT

FERNANDOS RESTAURANT & CANTINA

3318 S GEORGIA ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2097	EHF23	IN	SEWAGE/WASTEWATER	a)Corrected.	2/7/2013	0	HFOL

Food Establishment Public Inspection Report

From 2/7/13 thru 2/13/13

ESTABLISHMENT

**HAPPY BURRITO
908 E AMARILLO BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1226	EHF25	COS	FOOD CONTACT SURFACES		2/12/2013	7	HL1B
			A)Clean microwave. B)Clean out cooler. C)Shelving in cooler.				
	EHF08	COS	GOOD HYGIENIC PRACTICES		2/12/2013		
			A)Hand sink being used for other purposes other than hand washing.				
	EHF28	COS	ALL OTHER VIOLATIONS		2/12/2013		
			A)Store raw food below ready to eat food in cooler.				

Food Establishment Public Inspection Report

From 2/7/13 thru 2/13/13

ESTABLISHMENT

HAYASHI JAPANESE STEAKHOUSE

3401 W INTERSTATE 40

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1934	EHF28	COS	ALL OTHER VIOLATIONS		2/13/2013	6	HL1B
			a)Venthood needs to be dusted.				
	EHF25	COS	FOOD CONTACT SURFACES		2/13/2013		
			a)Clean underside of mixer free of food debris. b)Clean ice scoop holder that has food debris in it.				
	EHF17	COS	HAND WASH WITH SOAP/TOWELS		2/13/2013		
			A)No paper towels at handsink at bar.				

Food Establishment Public Inspection Report

From 2/7/13 thru 2/13/13

ESTABLISHMENT

**HCB NUTRITION
2015 S COULTER ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2303					2/13/2013	0	HL1B

**HERITAGE CONVALESCENT CENTER
1009 CLYDE ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF597	EHF25	COS	FOOD CONTACT SURFACES	a)Tea nozzles found dirty. b)Knife rack to be cleaned.	2/12/2013	3	HL1B

Food Establishment Public Inspection Report

From 2/7/13 thru 2/13/13

ESTABLISHMENT

**HOLLYWOOD 16
9100 CANYON DR**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF21	EHF14	H 3 DAYS	WATER SUPPLY		2/13/2013	4	HL1B
No hot water at concession, if not corrected by Friday you will only be allowed prepackaged food only.							

**HOUSTON MIDDLE SCHOOL
815 S INDEPENDENCE ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF674	EHF28	H60 DAY	ALL OTHER VIOLATIONS		2/8/2013	0	HL1B
Condensation leak in freezer.							

Food Establishment Public Inspection Report

From 2/7/13 thru 2/13/13

ESTABLISHMENT

**HUDS
4411 BELL ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF15	EHF28	COS	ALL OTHER VIOLATIONS		2/12/2013	0	HL1B
			a)Cover must be on ladies trash can in womens restroom for feminine napkins.				
	EHF03	IN	HOT HOLDING		2/12/2013		
			a)Chili in hot hold at 168F.				
	EHF02	IN	COLD HOLDING		2/12/2013		
			a)Tomatoes in cold hold at 39F. b)Ham in cold hold at 40F.				
	EHF04	IN	PROPER COOKING TEMPERATURES		2/12/2013		
			a)Raw chicken nuggets cooked at 197F.				

Food Establishment Public Inspection Report

From 2/7/13 thru 2/13/13

ESTABLISHMENT**INDIAN OVEN LLC
11000 E INTERSTATE 40**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1958	EHF25	COS	FOOD CONTACT SURFACES		2/7/2013	3	HL1B
				a)Single use cups found stored in dirty bin. b)Single use item/clean dish rack needs to be cleaned. c)Clean doors of all reach in coolers in kitchen.			
	EHF28	H90 DAY	ALL OTHER VIOLATIONS		2/7/2013		
				a)Clean personal fans hanging from ceiling in kitchen. cos b)Repair holes and hanging paint from ceiling in kitchen. 1 correction from last inspection.			

**J DAWGS
2501 E INTERSTATE 40**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2266	EHF28	H90 DAY	ALL OTHER VIOLATIONS		2/7/2013	0	HL1B
				a)Post current food establishment permit. b)post current food manager card.			

Food Establishment Public Inspection Report

From 2/7/13 thru 2/13/13

ESTABLISHMENT

**JASONS DELI
7406 SW 34TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF69	EHF02	IN	COLD HOLDING		2/13/2013	6	HL1B
			A)Tomatoes found at 41 degrees. B)Turkey found at 32 degrees.				
	EHF03	IN	HOT HOLDING		2/13/2013		
			A)Chicken found holding at 170 degrees.				
	EHF20	COS	TOXIC ITEMS		2/13/2013		
			A)Employee cleaning slicers with wipe down solution well over 200ppm, must be 50ppm for dishes and 100ppm for cleaning tables. B)Chemical found mislabeled.				
	EHF25	COS	FOOD CONTACT SURFACES		2/13/2013		
			A)Clean all shelving in kitchen area. B)Clean all cooler handles.				

Food Establishment Public Inspection Report

From 2/7/13 thru 2/13/13

ESTABLISHMENT

**K & T DISCOUNT
201 S WESTERN ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF971	EHF25	COS	FOOD CONTACT SURFACES		2/7/2013	3	HL1B
			A)Soda nozzles need to be cleaned. B)Ice scoop stored on a dirty surface.				
	EHF28	COS	ALL OTHER VIOLATIONS		2/7/2013		
			Blower covers in walk-in cooler need to be cleaned.				

Food Establishment Public Inspection Report

From 2/7/13 thru 2/13/13

ESTABLISHMENT

**LA BELLA PIZZA
7230 HILLSIDE RD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF590	EHF25	COS	FOOD CONTACT SURFACES	a)Clean all cooler door handles throughout kitchen. Food build up on doors and handles. b)Move any boxes or utensils away from the hand dryer at the handsink.	2/8/2013	3	HL1B
HF360					2/8/2013	0	HL1B

Food Establishment Public Inspection Report

From 2/7/13 thru 2/13/13

ESTABLISHMENT**LA CHOZA
1405 N GRAND ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF864	EHF25	COS	FOOD CONTACT SURFACES		2/7/2013	10	HL1B
			Handle of scoop found in product. Handles must be stored above food level.				
	EHF03	IN	HOT HOLDING		2/7/2013		
			Pork in hot hold unit found at 160 degrees.				
	EHF13	COS	HACCP PLAN/TIME		2/7/2013		
			Container of barbacoa stored over 24 hrs without date-mark in refrigerator.				
	EHF15	H10DAY	EQUIPMENT ADEQUATE		2/7/2013		
			Make-table refrigerator found at 50 degrees. Rice and sauces discarded. To be corrected within 10 days. Do not store anything potentially-hazardous in unit until fixed.				
	EHF28	H90 DAY	ALL OTHER VIOLATIONS		2/7/2013		
			Improper stacking order with eggs stored on top shelf of refrigerator. COS B)Light shields needed in ware-washing room. C)Reach in freezer needs to be defrosted.				

Food Establishment Public Inspection Report

From 2/7/13 thru 2/13/13

ESTABLISHMENT

**LA ESCONDIDA
3904 E AMARILLO BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2214	EHF16	H10DAY	HAND WASH FACILITIES ADEQUATE		2/7/2013	6	HL1B
			Handsink in bar has been removed and needs to be replaced. Must install handsink.				
	EHF17	COS	HAND WASH WITH SOAP/TOWELS		2/7/2013		
			No soap in mens restroom.				

Food Establishment Public Inspection Report

From 2/7/13 thru 2/13/13

ESTABLISHMENT**LANDERGIN ELEMENTARY
3209 S TAYLOR ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF679	EHF02	IN	COLD HOLDING		2/7/2013	0	HL1B
			Pizza stored in hot hold over 200°F.				
	EHF28	H90 DAY	ALL OTHER VIOLATIONS		2/7/2013		
			a)Crack on ice scoop - do not use cracked equipment. b)Dust on ice machine top and oven tops.				

Food Establishment Public Inspection Report

From 2/7/13 thru 2/13/13

ESTABLISHMENT**LES DISCOUNT STORE
903 E AMARILLO BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1567	EHF28	H90 DAY	ALL OTHER VIOLATIONS		2/12/2013	3	HL1B
			Replace missing floor tiles by next inspection.				
	EHF25	COS	FOOD CONTACT SURFACES		2/12/2013		
			Clean ice machine.				

**LIVINFIT NUTRITION
4119 BUSINESS PARK DR**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2171					2/12/2013	0	HL1B

Food Establishment Public Inspection Report

From 2/7/13 thru 2/13/13

ESTABLISHMENT

LONG JOHN SILVERS

1600 ROSS ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1681	EHF28	COS	ALL OTHER VIOLATIONS		2/13/2013	4	HL1B
			Condiment trays have food spills. Clean daily. b)Lid to ice cream maker is warped and will not seal properly. Replace lid or repair as needed to seal.				
	EHF08	COS	GOOD HYGIENIC PRACTICES		2/13/2013		
			Open employee drink. All employee drinks must have a lid and straw or a sport cap.				

Food Establishment Public Inspection Report

From 2/7/13 thru 2/13/13

ESTABLISHMENT

LOVES TRAVEL STOP #200

6930 E INTERSTATE 40

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF770	EHF10	COS	SOUND CONDITION		2/8/2013	7	HL1B
			Moldy beef jerky found on shelves in grocery area in travel store;jerky was thrown away.				
	EHF25	COS	FOOD CONTACT SURFACES		2/8/2013		
			a)Single use items found stored in dirty bin in travel store.b)Microwave in travel store dirty.				
	EHF28	H90 DAY	ALL OTHER VIOLATIONS		2/8/2013		
			Clean venthood-pizza grill.Gasket on walkin cooler door(Travel)torn-needs replaced.Bulk milk container dispensing tube shall be cut on diagonal leaving no more than 1" protruding from chilled dispensing head.Reattach metal panel-ice machine(Subway).				

Food Establishment Public Inspection Report

From 2/7/13 thru 2/13/13

ESTABLISHMENT

MARGARET WILLS ELEMENTARY**3500 SW 11TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF657	EHF25	COS	FOOD CONTACT SURFACES		2/13/2013	3	HL1B	
			A)Reach in cooler handles need to be cleaned. B)Can opener needs to be washed.					

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

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HFD19	EHF25	H10DAY	FOOD CONTACT SURFACES		2/13/2013	3	HL1B	
			Replace can opener, no longer easily cleanable.					
	EHF28	COS	ALL OTHER VIOLATIONS		2/13/2013			
			a)Clean air vent. b)Clean blower cover. c)All single service utensils must be stored at least 6 inches off the floor.					

Food Establishment Public Inspection Report

From 2/7/13 thru 2/13/13

ESTABLISHMENT

MRS BAIRDS BAKERY OUTLET**4165 SW 34TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1522	EHF19	COS	RODENTS/ANIMALS/OPENINGS	a)There is daylight showing at the bottom of the back door. This entrance is large enough to allow insects and rodents in. This needs to be sealed completely.	2/11/2013	3	HL1B

Food Establishment Public Inspection Report

From 2/7/13 thru 2/13/13

ESTABLISHMENT

MURPHY EXPRESS #8685

2109 S WESTERN ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2254	EHF08	COS	GOOD HYGIENIC PRACTICES		2/11/2013	8	HL1B
			a) Rag in handsink. Handsink may only be used for washing hands.				
	EHF14	H24 HOUR	WATER SUPPLY		2/11/2013		
			a)All water taps were only at 79F. Water must be at least 100F at all times to all sinks. Especially the handsink. Issue must be corrected with 24 hours.				
HF2254	EHF14	H 3 DAYS	WATER SUPPLY		2/12/2013	4	HFOL
			a)Water at handsink and 3 compartment sink must be at least 100F at all times. Establishment has to go through top office to get a repair worker on site. This may take 3-5 days. When repair worker is on site, this issue must get corrected.				

Food Establishment Public Inspection Report

From 2/7/13 thru 2/13/13

ESTABLISHMENT**PANHANDLE SALVAGE
5811 S WESTERN ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF780					2/12/2013	0	HFOL

**PAVILLARD LEARNING CENTER
2404 SW 45TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFD11					2/12/2013	0	HL1B

Food Establishment Public Inspection Report

From 2/7/13 thru 2/13/13

ESTABLISHMENT

**PIZZA HUT
800 N BUCHANAN ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF799	EHF25	H10DAY	FOOD CONTACT SURFACES		2/13/2013	9	HL1B
			Storage racks found dirty. B)Residual food debris found on top and inside dish-washer. To be corrected within 10 days.				
	EHF23	H10DAY	SEWAGE/WASTEWATER		2/13/2013		
			Water from melting snow on roof of building found leaking onto floor through gap at a ceiling panel juncture of walk-in refrigerator. To be corrected within 10 days.				
	EHF24	COS	THERMOMETERS		2/13/2013		
			Thermometer missing in reach-in refrigerator.				

Food Establishment Public Inspection Report

From 2/7/13 thru 2/13/13

ESTABLISHMENT

**POPEYES
7200 BELL ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF943	EHF20	COS	TOXIC ITEMS Spray bottle not labeled.		2/13/2013	6	HL1B
	EHF25	COS	FOOD CONTACT SURFACES Utensils on shelf with debris.		2/13/2013		

**RANCH HOUSE
7117 RIVER RD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1707					2/13/2013	0	HL1B

Food Establishment Public Inspection Report

From 2/7/13 thru 2/13/13

ESTABLISHMENT

REGAL UA AMARILLO STAR 14**8275 W AMARILLO BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF964	EHF17	COS	HAND WASH WITH SOAP/TOWELS		2/13/2013	6	HL1B
			A)Hand sink found without paper towels.				
	EHF25	COS	FOOD CONTACT SURFACES		2/13/2013		
			A)Tea nozzle found moldy (Repeat 3x). If nozzles are found dirty again a \$50 reinspection fee will be charged.				

Food Establishment Public Inspection Report

From 2/7/13 thru 2/13/13

ESTABLISHMENT

**RIVER ROAD HIGH SCHOOL
101 W MOBLEY AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFP29	EHF13	COS	HACCP PLAN/TIME		2/8/2013	7	HL1B
			Package of chili not date marked in refrigerator.				
	EHF04	IN	PROPER COOKING TEMPERATURES		2/8/2013		
			Chicken patties reached 200 degrees in oven. IN.				
	EHF25	COS	FOOD CONTACT SURFACES		2/8/2013		
			Residual food product found on stored nachos and chili dispenser.				

Food Establishment Public Inspection Report

From 2/7/13 thru 2/13/13

ESTABLISHMENT

ROASTERS COFFEE & TEA

3429 S SONCY RD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1406	EHF20	COS	TOXIC ITEMS		2/7/2013	3	HL1B
A)Chemicals found not labeled. B)Bleach water found over 200ppm, must be 100ppm.							

SANBORN ELEMENTARY

700 S ROBERTS ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF683	EHF08	COS	GOOD HYGIENIC PRACTICES		2/8/2013	4	HL1B
Open employee drinks in kitchen on shelf with cleaned equipment. Employee drinks must have a lid and straw or a sport cap bottle. No open drinks.							

Food Establishment Public Inspection Report

From 2/7/13 thru 2/13/13

ESTABLISHMENT

**SCHLOTZSKYS DELI
1612 ROSS ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF517	EHF28	H90 DAY	ALL OTHER VIOLATIONS		2/13/2013	0	HL1B
Several floor tiles missing or broken. Floors must be smooth and easily cleanable. Replace tiles.							

**SONIC DRIVE IN
1910 S GRAND ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF540	EHF15	IN	EQUIPMENT ADEQUATE		2/13/2013	0	HFOL
Corrected.							
	EHF25	IN	FOOD CONTACT SURFACES		2/13/2013		
d)Corrected.							

Food Establishment Public Inspection Report

From 2/7/13 thru 2/13/13

ESTABLISHMENT**ST JOSEPH SCHOOL
4122 S BONHAM ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF662	EHF21	IN	MANUAL WARE WASHING		2/11/2013	0	HFOL	
			Corrected to dispense at least 50ppm chlorine sanitzier.					

**STORYLAND PRESCHOOL
5001 HILLSIDE RD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFD28					2/13/2013	0	HL1B

Food Establishment Public Inspection Report

From 2/7/13 thru 2/13/13

ESTABLISHMENT**SUNRISE ELEMENTARY
5123 SE 14TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF666	EHF28	COS	ALL OTHER VIOLATIONS		2/8/2013	0	HL1B	
			Personal item stored with single service items. Store all personal items away from food items. b)Coving loose at kitchen door. Reseal. c)Dust on top of ice machine. Clean regularly.					

Food Establishment Public Inspection Report

From 2/7/13 thru 2/13/13

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

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1368	EHF28	H10DAY	ALL OTHER VIOLATIONS		2/11/2013	6	HL1B
			Lids of ice bins on soda machines found dusty and need to be cleaned.				
	EHF25	H10DAY	FOOD CONTACT SURFACES		2/11/2013		
			Soda nozzles found dirty. Refrigerator racks found dirty. Must clean every 24 hrs.				
	EHF17	COS	HAND WASH WITH SOAP/TOWELS		2/11/2013		
			Employee using cloth towel to dry hands at handsink near restroom. Must use paper towels.				

Food Establishment Public Inspection Report

From 2/7/13 thru 2/13/13

ESTABLISHMENT

**TACO BELL
5807 SW 45TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1225					2/7/2013	0	HL1B

Food Establishment Public Inspection Report

From 2/7/13 thru 2/13/13

ESTABLISHMENT

**TACO VILLA
3301 S COULTER ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF397	EHF28	H10DAY	ALL OTHER VIOLATIONS		2/7/2013	7	HL1B
			A)Clean blower covers in walk in. B)One correction from last inspection.				
	EHF07	COS	ADEQUATE HAND WASHING		2/7/2013		
			A)Employee seen not washing hands before putting on gloves.				
	EHF03	IN	HOT HOLDING		2/7/2013		
			A)Cooked eggs found holding at 167 degrees. B)Ground meat holding at 147 degrees.				
	EHF02	IN	COLD HOLDING		2/7/2013		
			A)Tomatoes found holding at 42 degrees.				
	EHF25	H10DAY	FOOD CONTACT SURFACES		2/7/2013		
			A)Clean all shelving in walk in. B)Clean microwave. C)Clean ice machine. D)Clean can opener holder. E)Clean dishes stored on dirty surface. F)Clean under hot hold unit. G)Clean knife found with food debris still on it.				

Food Establishment Public Inspection Report

From 2/7/13 thru 2/13/13

ESTABLISHMENT

**TACOS LA HACIENDA
1021 SW 3RD AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2119	EHF28	COS	ALL OTHER VIOLATIONS Blower covers in walk in cooler need to be cleaned.		2/13/2013	0	HL1B
HFM128					2/13/2013	0	HL1B

Food Establishment Public Inspection Report

From 2/7/13 thru 2/13/13

ESTABLISHMENT**TASCOSA GOLF CLUB
4502 FAIRWAY DR**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF435	EHF25	COS	FOOD CONTACT SURFACES		2/7/2013	3	HL1B
			Container holding clean lids needed to be cleaned.				
	EHF28	COS	ALL OTHER VIOLATIONS		2/7/2013		
			Eggs stored over ready-to-eat food.				

Food Establishment Public Inspection Report

From 2/7/13 thru 2/13/13

ESTABLISHMENT**TAYLOR FOOD MART #2005****5000 E INTERSTATE 40**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2190	EHF28	H10DAY	ALL OTHER VIOLATIONS		2/7/2013	3	HL1B
			Need Spanish handwash sign-womens restroom.cos. Fix soap dispenser next to handwash sink in grill area. Clean floor in dry storage room. Need weather stripping on exit door next to walk-in cooler. Food & single use items must be at least 6" off floor.				
	EHF25	H10DAY	FOOD CONTACT SURFACES		2/7/2013		
			Clean cappucino machine,food bottom-reachin freezers,microwaves,metal racks-make table cooler,inside & outside of make table cooler,single use items stored on dirty surface,dust buildup from walls of walkin cooler,inside electrical cabinet-walkin cooler.				

Food Establishment Public Inspection Report

From 2/7/13 thru 2/13/13

ESTABLISHMENT

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

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2189	EHF15	H10DAY	EQUIPMENT ADEQUATE		2/8/2013	6	HL1B
			Sanitizer dispenser over 3 comp sink is broken and not dispensing sanitizer; dispenser must be repaired or replaced.				
	EHF25	COS	FOOD CONTACT SURFACES		2/8/2013		
			Microwave found dirty.				
	EHF28	H10DAY	ALL OTHER VIOLATIONS		2/8/2013		
			a)Clean fan blowers in walk in cooler. cos. b)Post last inspection. cos c)Post current food establishment permit.				

Food Establishment Public Inspection Report

From 2/7/13 thru 2/13/13

ESTABLISHMENT

TEXAN NURSING & REHAB OF AMA**4033 SW 51ST AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1400	EHF15	IN	EQUIPMENT ADEQUATE		2/7/2013	0	HFOL
			a)Corrected to hold at 41F.				
	EHF14	IN	WATER SUPPLY		2/7/2013		
			a)Corrected to not drip.				

Food Establishment Public Inspection Report

From 2/7/13 thru 2/13/13

ESTABLISHMENT**TEXAS ROADHOUSE
2805 W INTERSTATE 40**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1022	EHF17	COS	HAND WASH WITH SOAP/TOWELS		2/13/2013	6	HL1B
			a)Soap needed at handsink at bar. b)Paper towels needed at handsink in warewashing area.				
	EHF25	COS	FOOD CONTACT SURFACES		2/13/2013		
			a)Remove all chipped plates from service. b)Filter for spoon water filtration system not turned on.				
	EHF28	COS	ALL OTHER VIOLATIONS		2/13/2013		
			a)Keep handles of scoops up and out of dry product. b)English handwashing sign needed in women's restroom.				

Food Establishment Public Inspection Report

From 2/7/13 thru 2/13/13

ESTABLISHMENT

**THAI ARAWAN
2834 WOLFLIN AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2249	EHF28	COS	ALL OTHER VIOLATIONS		2/7/2013	21	HL1B
			a)Half cooked chicken stored above cut onions and tomatoes. Since the chicken is only half cooked, it should not be stored above vegetables. b)Clean gaskets on all coolers.				
	EHF21	COS	MANUAL WARE WASHING		2/7/2013		
			a)Sanitizer not being used for wipedown of food prep surfaces. Surfaces may not be wiped down with just a wet rag unless it is followed by a proper sanitizer.				
	EHF20	COS	TOXIC ITEMS		2/7/2013		
			a)Unlabeled chemical spray bottles at waitstation. Label all chemicals properly.				
	EHF25	COS	FOOD CONTACT SURFACES		2/7/2013		
			a)Tea nozzle had a large amount of buildup on it. These must be taken apart and cleaned daily. b)Ice scoop holder had debris floating in it.				
	EHF24	COS	THERMOMETERS		2/7/2013		
			a)A thermometer is not available in the kitchen for employees to take temperatures with. A thermometer must be in the kitchen at all times for cooks.				

Food Establishment Public Inspection Report**From 2/7/13 thru 2/13/13**

ESTABLISHMENT**THAI ARAWAN**

HF2249	EHF07	COS	ADEQUATE HAND WASHING	2/7/2013	21	HL1B
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a)Employees washing hands for only a few seconds. One employee seen just rinsing quickly with water. Hands must be washed for at least 20 seconds with soap and water.

	EHF02	COS	COLD HOLDING	2/7/2013		
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a)Raw shell eggs found at 59F. Shell eggs must be at 45F or below.

Food Establishment Public Inspection Report

From 2/7/13 thru 2/13/13

ESTABLISHMENT

**THAI SIAM
717 S FILLMORE ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1836	EHF03	IN	HOT HOLDING Hot hold at 167°F.		2/12/2013	0	HL1B
	EHF02	IN	COLD HOLDING Cold hold at 39°F on cooking line.		2/12/2013		
	EHF19	IN	RODENTS/ANIMALS/OPENINGS Corrected.		2/12/2013		
	EHF28	H90 DAY	ALL OTHER VIOLATIONS Lightshields & end caps needed on any lights not protected in kitchen area. One correction from previous inspection.		2/12/2013		

Food Establishment Public Inspection Report

From 2/7/13 thru 2/13/13

ESTABLISHMENT**TOOT N TOTUM #16
3201 S COULTER ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1551	EHF24	COS	THERMOMETERS		2/7/2013	3	HL1B
A)Thermometer found reading 40 degrees in ice water, must be calibrated to read 32 degrees in ice water.							

**TOOT N TOTUM #25
7201 S WESTERN ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2043					2/12/2013	0	HL1B

Food Establishment Public Inspection Report

From 2/7/13 thru 2/13/13

ESTABLISHMENT

TOOT N TOTUM #44

5424 RIVER RD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2151	EHF28	COS	ALL OTHER VIOLATIONS		2/7/2013	3	HL1B
			Blowers in deli cold hold need to be cleaned.				
	EHF21	COS	MANUAL WARE WASHING		2/7/2013		
			Sanitizing solution in three bay sink found below 100ppm. Must be 200ppm.				
	EHF03	IN	HOT HOLDING		2/7/2013		
			Hot dogs found at 147F in hot hold unit. IN.				

Food Establishment Public Inspection Report

From 2/7/13 thru 2/13/13

ESTABLISHMENT

**TOOT N TOTUM #80
4501 S SONCY RD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF483	EHF25	COS	FOOD CONTACT SURFACES		2/8/2013	3	HL1B
			The drainboard on the 3 comp sink needs to be cleaned.				
	EHF28	H90 DAY	ALL OTHER VIOLATIONS		2/8/2013		
			All food should be stored at least 6" off the floor. Fd on floor in the walk in freezer. cos. Clean any sheetrock & dust from areas being remodeled.cos Post a valid fd mgr card in a visible location in establishment. 1 correction from previous inspection				

**TOOT N TOTUM #92
2300 DUMAS DR**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF940	EHF28	IN	ALL OTHER VIOLATIONS		2/13/2013	0	HL1B
			4 corrections from previous inspection.				

Food Establishment Public Inspection Report

From 2/7/13 thru 2/13/13

ESTABLISHMENT

**TRAVIS MIDDLE SCHOOL
2815 MARTIN RD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF669					2/13/2013	0	HL1B

**TX CHICKEN BOWL
3011 E AMARILLO BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF708	EHF28	COS	ALL OTHER VIOLATIONS		2/8/2013	0	HL1B

Meat defrosting on counter instead of in refrigerator. Must defrost in refrigerator. B)Bottle containing chemical not labeled in kitchen.

Food Establishment Public Inspection Report

From 2/7/13 thru 2/13/13

ESTABLISHMENT

**VICKIE'S GRILL
4517 STATE HIGHWAY 136**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFP1	EHF02	IN	COLD HOLDING Produce in make table at 39 degrees F.		2/8/2013	0	HL1B

Food Establishment Public Inspection Report

From 2/7/13 thru 2/13/13

ESTABLISHMENT

WAFFLE HOUSE #1239

2108 S WESTERN ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1297	EHF02	IN	COLD HOLDING		2/11/2013	9	HL1B
			a)Diced tomatoes in table top cooler at 41F.				
	EHF03	IN	HOT HOLDING		2/11/2013		
			a)Gravy in hot hold at 150F.				
	EHF25	COS	FOOD CONTACT SURFACES		2/11/2013		
			a)Clean underside of shelf that sits over exposed butter and pecans. b)Clean plates found with food debris on them. c)Ice scoop holder needs to be cleaned.				
	EHF21	COS	MANUAL WARE WASHING		2/11/2013		
			a)Spatulas for grill with buildup on the handles. Utensils must be cleaned at least ever 4 hours.				
	EHF24	COS	THERMOMETERS		2/11/2013		
			a)Thermometer is needed in tabletop cooler that holds waffle batter, diced tomatoes, ham, etc.				

Food Establishment Public Inspection Report

From 2/7/13 thru 2/13/13

ESTABLISHMENT

WAFFLE HOUSE #1239

HF1297	EHF28	COS	ALL OTHER VIOLATIONS	2/11/2013	9	HL1B
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a)Dust ceiling in food prep area. b)Raw shell eggs stored above lettuce in cooler c)Clean drip from venthood.

WATLEY LEARNING CENTER

1208 NW 13TH AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
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HFD26	EHF25	H10DAY	FOOD CONTACT SURFACES		2/7/2013	3	HL1B
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A)Can opener needed to be cleaned.COS B)Drawers holding clean utensils needed to be cleaned.COS C)Air vents in kitchen clogged with dust.

Food Establishment Public Inspection Report

From 2/7/13 thru 2/13/13

ESTABLISHMENT

WESTGATE ENTERPRISE #1

7421 SW 34TH AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF131					2/13/2013	0	HL1B

WESTGATE ENTERPRISE #2

2608 S GEORGIA ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF894	EHF28	COS	ALL OTHER VIOLATIONS		2/12/2013	3	HL1B
			a)Men's restroom needs English and Spanish handwashing signs.				
	EHF20	COS	TOXIC ITEMS		2/12/2013		
			a)Unlabeled green chemical underneath sink at coffee area. Label all chemicals with the common name.				

Food Establishment Public Inspection Report

From 2/7/13 thru 2/13/13

ESTABLISHMENT

WIENERSCHNITZEL #192

2801 S WESTERN ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1705	EHF19	COS	RODENTS/ANIMALS/OPENINGS		2/12/2013	15	HL1B
			a)Seal gap at the back door. This hole is large enough to allow insects or mice in the establishment.				
	EHF25	COS	FOOD CONTACT SURFACES		2/12/2013		
			a)Water that syrup bottles are stored in is only at 128-130F. This must be 135F to prevent growth of bacteria in the water that could drip onto food while the bottle is being used.				
	EHF02	IN	COLD HOLDING		2/12/2013		
			a)Tomatoes in cold hold at 34F.				
	EHF03	IN	HOT HOLDING		2/12/2013		
			a)Chili in hot hold at 156F.				
	EHF04	COS	PROPER COOKING TEMPERATURES		2/12/2013		
			a)Corn dogs were 41-75F internal temperature when pulled. These must reach 165F before serving.				

Food Establishment Public Inspection Report

From 2/7/13 thru 2/13/13

ESTABLISHMENT**WIENERSCHNITZEL #192**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1705	EHF11	COS	PROPER HANDLING RTE		2/12/2013	15	HL1B
			a)Handle of ice scoop touching ice. Handle should be kept out of ice.				
	EHF28	COS	ALL OTHER VIOLATIONS		2/12/2013		
			a)Clean drip on pipe above deep fryers.				

WILLOW VISTA INTERMEDIATE

7600 PAVILLARD DR

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF218					2/8/2013	0	HL1B