

**Food Establishment Public Inspection Report****From 1/10/13 thru 1/16/13**

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**ESTABLISHMENT****7 BAR AND GRILL  
3130 S SONCY 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>	
HF2023	EHF03	IN	HOT HOLDING		1/16/2013	7	HL1B	
			A)Meat ball found holding at 160 degrees. B)Taco meat meat found holding at 150 degrees.					
	EHF12	COS	CROSS CONTAMINATION		1/16/2013			
			A)Limes found in ice bin. Ice used as a coolant cannot be used as food or for drinks.					
	EHF21	COS	MANUAL WARE WASHING		1/16/2013			
			A)Dish machine found not sanitizing, fixed before end of inspection.					

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**ESTABLISHMENT**

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**AFC SUSHI @ UNITED #526****2530 S GEORGIA ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1320	EHF28	COS	ALL OTHER VIOLATIONS		1/16/2013	0	HL1B
			a)Clean food debris from area where single service cups are stored.				

**AIRPORT SHELL****9525 E INTERSTATE 40**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1021	EHF28	H90 DAY	ALL OTHER VIOLATIONS		1/15/2013	0	HFOL
			Heat lamp in hot hold cabinet is broken & needs to be replaced.				
	EHF24	IN	THERMOMETERS		1/15/2013		
			Corrected.				

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**ESTABLISHMENT****AMARILLO ICE CO  
1400 S JOHNSON ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF268					1/15/2013	0	HL1B

**AMBASSADOR HOTEL/TGI FRIDAYS  
3100 W INTERSTATE 40**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF981	EHF28	H90 DAY	ALL OTHER VIOLATIONS		1/11/2013	0	HFOL

Color-changing strips or stickers needed for heat-sanitizing dishwasher. b)Remove any rust or build up on the underside of shelves in the food prep area.

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**ESTABLISHMENT**

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**APPLEBEES NEIGHBORHOOD GRILL****5630 W AMARILLO BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2336	EHF28	IN	ALL OTHER VIOLATIONS		1/10/2013	0	HFOL
			a)Corrected. b)Corrected.				
	EHF24	IN	THERMOMETERS		1/10/2013		
			Corrected.				
	EHF25	IN	FOOD CONTACT SURFACES		1/10/2013		
			b)Corrected. d) Corrected. e) Corrected.				
	EHF11	IN	PROPER HANDLING RTE		1/10/2013		
			Corrected.				

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**ESTABLISHMENT****ARBYS #5148****7701 W INTERSTATE 40**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>
HF1565	EHF22	IN	MANAGER KNOWLEDGE/CERTIFIED		1/15/2013	0	HFOL
			Corrected.				
	EHF15	IN	EQUIPMENT ADEQUATE		1/15/2013		
			Corrected.				

**AYE SAN BU****5621 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>
HF1896	EHF28	COS	ALL OTHER VIOLATIONS		1/14/2013	0	HL1B
			1 correction from previous. B)Blowers need to be cleaned in walk-in refrigerator.				

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**ESTABLISHMENT**

**BAHAMA BUCKS  
5509 BELL ST**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>
HF1106					1/15/2013	0	HFOL

**Food Establishment Public Inspection Report****From 1/10/13 thru 1/16/13****ESTABLISHMENT****BAPTIST ST ANTHONYS HOSPITAL****1600 WALLACE 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>
HF2337	EHF25	H10DAY	FOOD CONTACT SURFACES		1/11/2013	7	HL1B
			A)Tea nozzle found dirty. COS B)Cooler handles found dirty. COS C)Recaulk cold hold in chef's station.				
	EHF28	COS	ALL OTHER VIOLATIONS		1/11/2013		
			Spanish handwashing sign needed in men's restroom/dressing room.				
	EHF13	COS	HACCP PLAN/TIME		1/11/2013		
			Egg product older than 7 days found in reach in cooler.				

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**ESTABLISHMENT****BEST THAI  
208 23RD ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HFC296	EHF24	COS	THERMOMETERS		1/10/2013	3	HL1B	
			Thermometer in reachin in front area was not reading proper temperature.					

**BEST WESTERN SANTA FE  
4600 E INTERSTATE 40**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF125	EHF28	IN	ALL OTHER VIOLATIONS		1/15/2013	0	HFOL	
			b)Corrected. c)Corrected.					

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**ESTABLISHMENT**

**BINGHAM BUTCH  
3301 SE 10TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT3823	EHF28	IN	ALL OTHER VIOLATIONS		1/12/2013	9	HL1B FOOD
			Talked with event organizer about providing cookoff handouts to each cook team so that all teams know what minimum items are required. Discussed proper hot holding of cooked hamburger meats.				
	EHF24	H 2 HOUR	THERMOMETERS		1/12/2013		
			All cook teams must have thermometers.				
	EHF08	H 2 HOUR	GOOD HYGIENIC PRACTICES		1/12/2013		
			All personal drinks must have lids and straws.				

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**ESTABLISHMENT****BITI PIES INC  
604 S MARYLAND 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>
HF1495	EHF25	COS	FOOD CONTACT SURFACES Microwave needs to be cleaned.		1/11/2013	3	HL1B
	EHF28	COS	ALL OTHER VIOLATIONS Scoop handles in product.		1/11/2013		

**BIVINS ELEMENTARY  
1500 S FANNIN 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>
HF650	EHF25	COS	FOOD CONTACT SURFACES Utensils found stored in unclean bin.		1/10/2013	3	HL1B

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### ESTABLISHMENT

**BRAUMS ICE CREAM #69**

**7401 SW 34TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF589	EHF25	H10DAY	FOOD CONTACT SURFACES		1/10/2013	18	HL1B
			A)Clean tops of all equipment. B)Ice scoop found stored in a dirty container. C)Clean microwave.				
	EHF28	H90 DAY	ALL OTHER VIOLATIONS		1/10/2013		
			A)Replace missing tiles by drive thru window and by walk in cooler by next regular inspection.				
	EHF08	COS	GOOD HYGIENIC PRACTICES		1/10/2013		
			A)Cleaning supplies found in hand sinks, hand sinks are for hand washing only. Repeat. B)Employee drink found without a lid or a straw.				
	EHF03	IN	HOT HOLDING		1/10/2013		
			A)Fried Chicken found holding at 145 degrees. B)Chili found holding at 155 degrees.				
	EHF02	IN	COLD HOLDING		1/10/2013		
			A)Cold sausage found in the walk in at 42 degrees.				

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### ESTABLISHMENT

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#### BRAUMS ICE CREAM #69

HF589	EHF13	COS	HACCP PLAN/TIME	1/10/2013	18	HL1B
			<p>A)HACCP time chart used for all products held out of temperature control found not being used properly. Time chart must be used and marked for four hours past time product was placed out of temperature control.</p>			
	EHF14	H10DAY	WATER SUPPLY	1/10/2013		
			<p>A)Hot water at all sinks was found at 85-90 degrees. Hot water must be at least 100 degrees. Employees stated at night that the hot water completely runs out and they continue to operate. If establishment runs out of hot water, establishment must close.</p>			
	EHF20	COS	TOXIC ITEMS	1/10/2013		
			<p>A)Ice melt found stored with ice scoops and ice buckets. Store all chemicals away from food and food contact surfaces.</p>			

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**ESTABLISHMENT****BRISTOLS BAR  
1911 E 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>
HF2283	EHF15	IN	EQUIPMENT ADEQUATE Corrected.		1/15/2013	0	HFOL
	EHF28	IN	ALL OTHER VIOLATIONS A)Corrected. B)Corrected.		1/15/2013		

**BRUCE FORD COMMUNITY CENTER  
2009 N MARRS 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>
HFD50	EHF25	COS	FOOD CONTACT SURFACES Handle of spatula has melted and become pitted and is considered not easily cleanable. Must discard.		1/15/2013	3	HL1B

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**ESTABLISHMENT**

**BURGER KING #3432**

**1314 ROSS ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF236	EHF25	IN	FOOD CONTACT SURFACES	a)b)c)d)Corrected.	1/15/2013	0	HFOL
	EHF28	IN	ALL OTHER VIOLATIONS	a)b)c)d)e)Corrected.	1/15/2013		
	EHF15	IN	EQUIPMENT ADEQUATE	Corrected.	1/15/2013		
	EHF19	IN	RODENTS/ANIMALS/OPENINGS	Corrected.	1/15/2013		

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### ESTABLISHMENT

**BURRITO STOP  
114 SE 9TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF2210	EHF28	H90 DAY	ALL OTHER VIOLATIONS		1/14/2013	0	HL1B	
			a)Pink powder container needed labeled. b)Towels needed in the dispenser at the handsink. Towels available at sink nearby. c)Store all raw meat below or away from ready to eat foods. d)Paint or seal wooden shelves under grill area.					

### BUTTERFLIES & BULLFROGS 3107 SW 27TH AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HFD59	EHF10	COS	SOUND CONDITION		1/14/2013	4	HL1B	
			a)Bacon bits labeled as "refrigerate after opening" not being held under refrigeration.					

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### ESTABLISHMENT

#### BUTTONS & BOWS PRESCHOOL

1911 S MADISON ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFD2					1/14/2013	0	HL1B

#### CANDY PALACE 7701 W INTERSTATE 40

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF18	EHF28	IN	ALL OTHER VIOLATIONS Corrected.		1/15/2013	0	HFOL

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### ESTABLISHMENT

**CARINOS ITALIAN  
8400 W INTERSTATE 40**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1041	EHF25	COS	FOOD CONTACT SURFACES		1/16/2013	15	HL1B
			A)Tea nozzels dirty. B)Slicer dirty. C)Clean dishes found with food debris still on them. D)Clean knives found with food debris still on them.				
	EHF08	COS	GOOD HYGIENIC PRACTICES		1/16/2013		
			A)Dishes found in hand sink at bar, hand sinks are for hand washing only. B)Employee drinks found without lid and straw.				
	EHF02	COS	COLD HOLDING		1/16/2013		
			A)Fish found holding at 45 degrees. B)Parmesan chicken found holding at 47 degrees, both products must remain below 41 degrees at all times. Rapidly chilled to 41 degrees.				
	EHF03	IN	HOT HOLDING		1/16/2013		
			A)Alfredo found holding at 145 degrees.				
	EHF17	COS	HAND WASH WITH SOAP/TOWELS		1/16/2013		
			A)No soap found at hand sink in bar.				

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**ESTABLISHMENT**

**CARRIES CAKES  
2518 S GRAND ST**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>
HF1887					1/11/2013	0	HL1B

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### ESTABLISHMENT

**CHICK FIL A AT GEORGIA STREET**

**2525 S GEORGIA ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2122	EHF21	COS	MANUAL WARE WASHING		1/15/2013	16	HL1B
			a)Clean dishes still have date mark stickers on them. These stickers need to be cleaned off during the warewashing process so that bacteria cannot collect there.				
	EHF11	COS	PROPER HANDLING RTE		1/15/2013		
			a)Ready to eat chicken stored in a cardboard box in the walkin. The cardboard box is a single use item and cannot be properly sanitized and cleaned to hold ready to eat food. Food should only be stored in cleanable containers.				
	EHF02	COS	COLD HOLDING		1/15/2013		
			a)Sliced tomatoes in the cold hold area at 46-47F. Must be 41F or below.				
	EHF08	COS	GOOD HYGIENIC PRACTICES		1/15/2013		
			a)Someones work shoes are being stored with and above single service food and utensil items.				
	EHF28	COS	ALL OTHER VIOLATIONS		1/15/2013		
			a)Clean drip from venthood on fryers. b)Move thermometers to the front of the cooler. Thermometers are required to be in the warmest part of the cooler and if they are in the back, they are not easily readable.				

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**ESTABLISHMENT**

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**CHOP CHOP JAPANESE STEAKHOUSE****3300 S COULTER ST**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>
HF1476	EHF28	COS	ALL OTHER VIOLATIONS		1/10/2013	3	HL1B
			A)Spanish hand washing sign needed in mens bathroom. B)Light shield needed by office.				
	EHF25	COS	FOOD CONTACT SURFACES		1/10/2013		
			A)Clean can opener blade. B)Clean blower covers in walk in. C)Clean shelving in walk in.				
	EHF02	IN	COLD HOLDING		1/10/2013		
			A)Beef found holding at 36 degrees. B)Chicken found holding at 40 degrees,				
	EHF03	IN	HOT HOLDING		1/10/2013		
			A)Grilled chicken at 138 degrees. B)Grilled shrimp 147 degrees.				

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**ESTABLISHMENT**

**CHUCK E CHEESES  
2500 S COULTER ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF331	EHF02	IN	COLD HOLDING		1/14/2013	14	HL1B
			Sausage found holding at 39°F.				
	EHF08	COS	GOOD HYGIENIC PRACTICES		1/14/2013		
			a)Employee drink found without a lid or straw. b)Employees seen chewing gum, gum is not allowed in the kitchen. c)Handsink found with pizza sauce and crumbs in it, handsinks are for handwashing only.				
	EHF12	COS	CROSS CONTAMINATION		1/14/2013		
			A cap to a pen was found in some pickled peppers. Peppers were discarded.				
	EHF25	COS	FOOD CONTACT SURFACES		1/14/2013		
			a)Clean out all coolers. b)Clean all door handles. c)Clean can opener. d)All scoops must have handles on them.				
	EHF21	COS	MANUAL WARE WASHING		1/14/2013		
			Dishmachine found not sanitizing, machine was fixed by end of inspection.				

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**ESTABLISHMENT****CICIS PIZZA  
6605 W INTERSTATE 40**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF2183	EHF21	H10DAY	MANUAL WARE WASHING		1/15/2013	6	HL1B	
			Wipe down solution in buckets not at proper strength, some too strong, some too weak. Check all with test strips before use.					
	EHF25	H10DAY	FOOD CONTACT SURFACES		1/15/2013			
			A barrier of some kind is needed between the handsink and food prep table. The location right beside the sink allows food contact surfaces to be splashed when operating sink.					
	EHF28	H10DAY	ALL OTHER VIOLATIONS		1/15/2013			
			a)Replace missing tiles by chemical shelves. b)Post a valid food mgr card in a conspicuous location in food establishment. c)Spanish handwash sign needed in ladies restroom. d)Lightshields in walk in cooler need to have end caps.(second violation)					

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**ESTABLISHMENT**

**CONTINENTAL  
1300 S JACKSON ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF233	EHF28	COS	ALL OTHER VIOLATIONS		1/16/2013	3	HL1B
			Consumer self-service operations for ready-to-eat foods shall be provided with effective dispensing methods that protect the food from contamination, such as tight fitting lids.				
	EHF25	COS	FOOD CONTACT SURFACES		1/16/2013		
			A)Keys found stored on top of clean utensils; utensils were rewashed B)Dirty lid found stored on clean dish rack. C)Mixer found dirty.				
	EHF03	IN	HOT HOLDING		1/16/2013		
			Soup found at 163 degrees.				

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**ESTABLISHMENT****CORN EXPRESS  
812 E AMARILLO BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF409					1/14/2013	0	HL1B

**COWBOY GELATO  
2806 SW 6TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1843	EHF21	COS	MANUAL WARE WASHING		1/15/2013	6	HL1B
			Dishwasher not sanitizing properly.				
	EHF25	COS	FOOD CONTACT SURFACES		1/15/2013		
			Tea nozzle found dirty.				

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**ESTABLISHMENT**

**DENNYS RESTAURANT  
2116 S GEORGIA ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF213	EHF22	COS	MANAGER KNOWLEDGE/CERTIFIED		1/10/2013	11	HL1B
			a)Food manager no longer works here. Establishment must register a food manager with our office.				
	EHF17	COS	HAND WASH WITH SOAP/TOWELS		1/10/2013		
			a)Soap needed at handsink.				
	EHF03	COS	HOT HOLDING		1/10/2013		
			a)Sausage in hot hold at 98F. This product must be at 135F or above.				

**Food Establishment Public Inspection Report****From 1/10/13 thru 1/16/13****ESTABLISHMENT****DIANAS TAMALES & BURRITOS****3600 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>
HF1359	EHF17	H10DAY	HAND WASH WITH SOAP/TOWELS		1/16/2013	9	HL1B
			No soap at handsink in kitchen.				
	EHF23	H10DAY	SEWAGE/WASTEWATER		1/16/2013		
			Wastewater leak found under mopsink.				
	EHF25	COS	FOOD CONTACT SURFACES		1/16/2013		
			Handle of salsa scoop found in product.				
	EHF28	H90 DAY	ALL OTHER VIOLATIONS		1/16/2013		
			a)Need waste receptacle (trash can) at handsink. b)Food must be covered in refrigerator. cos				

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**ESTABLISHMENT**

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**DIANAS TAMALES BURRITOS & MORE****701 W AMARILLO BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFM335					1/15/2013	0	HL1B

**DOLLAR TREE STORES #2905****5752 W AMARILLO BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1151	EHF10	COS	SOUND CONDITION		1/14/2013	4	HL1B
			Dented cans found on shelves for sale.				

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<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>
HFC313	EHF11	COS	PROPER HANDLING RTE		1/10/2013	10	HL1B
			You must wear gloves or use utensil when handling ready to eat food.				
	EHF20	COS	TOXIC ITEMS		1/10/2013		
			Spray bottles were not labeled.				
	EHF28	H90 DAY	ALL OTHER VIOLATIONS		1/10/2013		
			Wood shelves in kitchen need to be painted or sealed.				
	EHF25	COS	FOOD CONTACT SURFACES		1/10/2013		
			a)Can opener needed to be cleaned. b)Knives stored between shelves, store on clean surface.				

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**ESTABLISHMENT**

**EL BRACERO  
2116 S GRAND ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1183	EHF25	COS	FOOD CONTACT SURFACES		1/16/2013	6	HL1B
			A)Clean dishes found stored in dirty bins. B)Mixer found dirty. C)Plastic spatula was cracked and no longer easily cleanable; spatula was thrown away.				
	EHF28	H90 DAY	ALL OTHER VIOLATIONS		1/16/2013		
			A)Clean grill vent hood. B)Clean grease and food buildup from in between grilling and frying equipment. C)Clean floor underneath grill and fryer. D)Clean floor underneath reach-in cooler. E)Clean floor around dishwashing machine.				
	EHF20	COS	TOXIC ITEMS		1/16/2013		
			Unlabeled spray bottles filled with chemical found underneath handwashing sink; spray bottles were labeled by the end of the inspection.				

**Food Establishment Public Inspection Report**

From 1/10/13 thru 1/16/13

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**ESTABLISHMENT****EL DORADO BURRITOS  
2617 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>
HF2238					1/11/2013	0	HL1B

**EL PUENTE  
4027 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>
HF349					1/15/2013	0	HL1B

**Food Establishment Public Inspection Report**

From 1/10/13 thru 1/16/13

**ESTABLISHMENT****EL TEJAVAN  
3420 W INTERSTATE 40**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF613	EHF21	COS	MANUAL WARE WASHING		1/10/2013	9	HL1B	
			a)Dishwasher not sanitizing. b)Proper warewashing procedure not being used in bar area. Wash, rinse, sanitize, air dry.					
	EHF20	COS	TOXIC ITEMS		1/10/2013			
			a)Handsink near wait station was blocked. b)Store any medicine separate from food in refrigeration.					
	EHF16	COS	HAND WASH FACILITIES ADEQUATE		1/10/2013			
			Handsink near wait station was blocked.					
	EHF28	H90 DAY	ALL OTHER VIOLATIONS		1/10/2013			
			a)Post last inspection report in establishment. b)Clean ceiling fan in dishroom. c)Replace missing ceiling tile in dishroom.					

**3801 E INTERSTATE 40**

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

**From 1/10/13 thru 1/16/13**

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**ESTABLISHMENT**

**EL TEJAVAN**

HF339

1/14/2013

0

HFOL

## Food Establishment Public Inspection Report

From 1/10/13 thru 1/16/13

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**ESTABLISHMENT**

**EL TIGER  
6817 WOLFLIN AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1045	EHF25	COS	FOOD CONTACT SURFACES Microwave needs to be cleaned.		1/15/2013	7	HL1B
	EHF12	COS	CROSS CONTAMINATION Raw meat and eggs stored over ready-to-eat items in cooler.		1/15/2013		
HFM183					1/15/2013	0	HL1B

## Food Establishment Public Inspection Report

From 1/10/13 thru 1/16/13

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**ESTABLISHMENT**

**EL TROPICO  
3300 S COULTER ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2118	EHF02	IN	COLD HOLDING		1/10/2013	10	HL1B
			A)Melons found at 34 degrees.				
	EHF17	COS	HAND WASH WITH SOAP/TOWELS		1/10/2013		
			A)Hand sink found without any paper towels. (Repeat)				
	EHF14	H10DAY	WATER SUPPLY		1/10/2013		
			A)Hand sink in front serving area barely drips water when turned on. Hand sink must be able to supply hot and cold running water under pressure at all times. Must be fixed by 1-17-13 by a certified plumber.				
	EHF22	H10DAY	MANAGER KNOWLEDGE/CERTIFIED		1/10/2013		
			A)Food manager has been obtained but the card cannot be located. Card must be located or an additional copy must be bought at our office by 1-17-13.				

**Food Establishment Public Inspection Report****From 1/10/13 thru 1/16/13****ESTABLISHMENT****ELMOS DRIVE INN  
2618 SW 3RD 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>
HF11	EHF12	COS	CROSS CONTAMINATION		1/14/2013	7	HL1B
			Raw eggs over tomatoes in walk in cooler.				
	EHF25	COS	FOOD CONTACT SURFACES		1/14/2013		
			Soda nozzles found dirty.				
	EHF28	H90 DAY	ALL OTHER VIOLATIONS		1/14/2013		
			Freezers need to be defrosted.				

## Food Establishment Public Inspection Report

From 1/10/13 thru 1/16/13

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### ESTABLISHMENT

#### EMMANUELS MEXICAN RESTAURANT

2515 S GRAND ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2340	EHF28	H90 DAY	ALL OTHER VIOLATIONS		1/15/2013	0	H PREOPEN
			A)Seal all bare wood in food establishment. B)Chlorine test strips needed for bleach sanitizer. D)Food manager needed for food establishment; food manager must be full time supervisory employee and attend next class.				
	EHF26	H10DAY	POSTING OF ADVISORIES		1/15/2013		
			If animal food can be served raw or undercooked, food establishment must put up a menu advisory, placard, etc. that states that consumption of raw or undercooked meat can increase risk of foodborne illness.				
	EHF25	COS	FOOD CONTACT SURFACES		1/15/2013		
			Inside of ice machine found dirty.				
	EHF24	H10DAY	THERMOMETERS		1/15/2013		
			Stem thermometer needed to take food internal temperature.				

**Food Establishment Public Inspection Report**

From 1/10/13 thru 1/16/13

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**ESTABLISHMENT**

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**FAMILY DOLLAR STORE #5045****2500 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>
HF845	EHF25	COS	FOOD CONTACT SURFACES		1/16/2013	7	HL1B
			Clean inside of reach in coolers.				
	EHF28	IN	ALL OTHER VIOLATIONS		1/16/2013		
			1 correction from last inspection.				
	EHF10	COS	SOUND CONDITION		1/16/2013		
			Several dented cans found on shelves in grocery area.				

**Food Establishment Public Inspection Report**

From 1/10/13 thru 1/16/13

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**ESTABLISHMENT**

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

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>
HF676	EHF15	H10DAY	EQUIPMENT ADEQUATE		1/15/2013	3	HL1B
			Heat cabinet is not adequately hot holding food at 135 degrees or above; cabinet needs to be repaired or replaced.				
	EHF28	COS	ALL OTHER VIOLATIONS		1/15/2013		
			Store serving utensils inside of food to prevent accidental contamination of food.				

## Food Establishment Public Inspection Report

From 1/10/13 thru 1/16/13

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**ESTABLISHMENT**

**FIESTA FOODS  
1012 SE 10TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF561	EHF28	COS	ALL OTHER VIOLATIONS		1/11/2013	7	HL1B
			Blower covers in market and meat coolers dusty. b)Bottom of reach in coolers dusty and spills. c)Front of egg display dirty. d)Cans have excess dust on sales floor.e)Ensure paper towels in restroom are not contaminated.Keep towels away from toilet spray.				
	EHF15	COS	EQUIPMENT ADEQUATE		1/11/2013		
			Condensation from cooling unit in walk in freezer is dripping onto product. Unit is not operating properly. Repair unit as needed and do not store foods below drip line.				
	EHF08	COS	GOOD HYGIENIC PRACTICES		1/11/2013		
			Numerous open drinks above food prep in tortilla room. Open drinks are not allowed in food prep locations.				

**Food Establishment Public Inspection Report**

From 1/10/13 thru 1/16/13

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

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF2197	EHF28	COS	ALL OTHER VIOLATIONS		1/10/2013	0	HL1B	
			Blower covers in walk in need to be cleaned. b)Do not store items in mop sink. c)Do not store refrigerator packs on floor in walk in.					

**GENE HOWE ELEMENTARY  
5108 PICO BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF338	EHF25	COS	FOOD CONTACT SURFACES		1/14/2013	3	HL1B	
			Back side of handles on refrigerators and freezers needed to be cleaned.					

## Food Establishment Public Inspection Report

From 1/10/13 thru 1/16/13

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### ESTABLISHMENT

#### GIOVANNIS PIZZA&CALZONE

4715 S WESTERN ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF2082	EHF28	H90 DAY	ALL OTHER VIOLATIONS		1/15/2013	0	HL1B	
			Fd mgr card expired, renew.All surfaces in kitchen need to be non-porous & easy cleanable.The surround for dough area&wooden shelf need sealed.Store jackets/personal items away from fd prep areas.Need sanitizer test strips. Replace missing ceiling tiles.					

#### GOLDEN LIGHT CAFE & CANTINA

2908 SW 6TH AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF1419	EHF28	IN	ALL OTHER VIOLATIONS		1/11/2013	0	HL1B	
			a)Corrected. b)Corrected. c)Corrected from previous inspection.					

**Food Establishment Public Inspection Report****From 1/10/13 thru 1/16/13**

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**ESTABLISHMENT****GREGS DELI  
1400 S COULTER ST**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>
HF2124	EHF29	IN	RECOGNITION		1/15/2013	0	HL1B
			Store has made so many improvements it's incredible. Great job, everything looks amazing.				
	EHF03	IN	HOT HOLDING		1/15/2013		
			a)Sausage found holding at 150°. b)Eggs found holding at 149°. c)Burritos found holding at 141°.				

**Food Establishment Public Inspection Report**

From 1/10/13 thru 1/16/13

**ESTABLISHMENT****HASTINGS #9754****205 N 23RD ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFC217	EHF20	COS	TOXIC ITEMS		1/10/2013	3	HL1B
			a)Sanitizer at three compartment sink was at over 400 PPM Qt, should be at 200 to 400 PPM. b)Sanitizer in wipe down solution was at over 400 PPM Qt, should be 200 to 400 PPM.				
	EHF28	H45 DAY	ALL OTHER VIOLATIONS		1/10/2013		
			a)Test strips for sanitizer needed. b)New Food Manager is needed, you will need to have someone in class 2-13-13 and test 2-15, see handout.				

**HOAGIES DELI  
2207 S WESTERN ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1777	EHF20	COS	TOXIC ITEMS		1/10/2013	3	HL1B
			a)Bleach water for wipedown over 200 ppm. Must be 100 ppm, not exceeding 200 ppm.				

## Food Establishment Public Inspection Report

From 1/10/13 thru 1/16/13

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### ESTABLISHMENT

**HUDS RESTAURANT  
7311 W AMARILLO BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1173	EHF03	COS	HOT HOLDING		1/14/2013	14	HL1B
			Gravy found holding at 122°. b)Chili holding at 122°. c)Sausage holding at 116-118°. All products must be held above 135° at all times.				
	EHF05	COS	RAPID REHEATING		1/14/2013		
			Employee reheated gravy to 140° and made it ready to serve after gravy fell below the holding temperature of 135°.Once a product falls below the 135° holding temp,it must be reheated to 165°.				
	EHF02	IN	COLD HOLDING		1/14/2013		
			Ham found holding at 43°.				
	EHF12	COS	CROSS CONTAMINATION		1/14/2013		
			Employee seen cracking eggs with right hand and then grabbing tortillas with the same hand. Since eggs are a raw product and tortillas are ready to eat, there must be a separation between the two. Discarded tortilla.				

**Food Establishment Public Inspection Report**

From 1/10/13 thru 1/16/13

**ESTABLISHMENT****IMAGINATION STATION**

7910 BELL ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFD34					1/11/2013	0	HL1B

**JOE DADDYS**

2108 PARAMOUNT BLVD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFK56	EHF03	IN	HOT HOLDING		1/10/2013	0	HL1B

a)Salmon was at 155-165F on arrival. b)Potatoes and vegetables were at 155-165F on arrival.

**Food Establishment Public Inspection Report**

From 1/10/13 thru 1/16/13

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**ESTABLISHMENT**

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**JORGES MEXICAN BAR & GRILL****6051 BELL ST**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>
HF1785	EHF20	COS	TOXIC ITEMS		1/15/2013	6	HL1B
			Wipedown solution in kitchen was over 200 PPM Cl, should be at 100 PPM.				
	EHF25	COS	FOOD CONTACT SURFACES		1/15/2013		
			a)Soda gun in bar needed to be cleaned. b)Valve assembly on soda machine needed to be cleaned.				

## Food Establishment Public Inspection Report

From 1/10/13 thru 1/16/13

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**ESTABLISHMENT**

**KFC  
1510 ROSS ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1790	EHF28	COS	ALL OTHER VIOLATIONS		1/11/2013	4	HL1B
			Filter media stored open in room used to store open cases of single service items. Powder media will become airborne and contaminate food single service items. Close lid to filter media when storing. c)Pans stacked wet. Air dry before stacking.				
	EHF14	COS	WATER SUPPLY		1/11/2013		
			Hot water in mens restroom only reaching 90 degrees F. Handwash facilities must reach 100 degrees F. Adjust hot water.				

**Food Establishment Public Inspection Report**

From 1/10/13 thru 1/16/13

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**ESTABLISHMENT**

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**KINDRED HOSPITAL AMARILLO****7501 WALLACE 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>
HF1600	EHF03	IN	HOT HOLDING Pot roast found at 180°.		1/15/2013	0	HL1B
	EHF02	IN	COLD HOLDING A)Tomatoes found at 38 degrees. B)Ground meat found at 38 degrees.		1/15/2013		

**Food Establishment Public Inspection Report**

From 1/10/13 thru 1/16/13

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**ESTABLISHMENT**

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**KIRKLAND COURT HEALTH & REHABI**

1601 KIRKLAND DR

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>
HF1696	EHF10	COS	SOUND CONDITION		1/15/2013	7	HL1B
			Dented cans found on can rack.				
	EHF28	H60 DAY	ALL OTHER VIOLATIONS		1/15/2013		
			Mini cooler in nutrition room needs to be defrosted.				
	EHF25	COS	FOOD CONTACT SURFACES		1/15/2013		
			Microwave in nutrition room needs to be cleaned.				

**Food Establishment Public Inspection Report**

From 1/10/13 thru 1/16/13

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**ESTABLISHMENT****LA MILPA  
4511 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>
HF950	EHF11	COS	PROPER HANDLING RTE		1/11/2013	8	HL1B
			Employee handled tortillas without wearing gloves.				
	EHF08	COS	GOOD HYGIENIC PRACTICES		1/11/2013		
			Personal food stored with pre-packaged items.				

**Food Establishment Public Inspection Report**

From 1/10/13 thru 1/16/13

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

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2255	EHF10	COS	SOUND CONDITION		1/14/2013	16	HL1B
			Package of bacon not properly sealed allowing contents to spoil found on shelf.				
	EHF17	COS	HAND WASH WITH SOAP/TOWELS		1/14/2013		
			No paper towels in women's restroom.				
	EHF18	H10DAY	INSECT CONTAMINATION		1/14/2013		
			Presence of insects (gnats) found in bakery. To be corrected within 10 days.				
	EHF20	COS	TOXIC ITEMS		1/14/2013		
			WD-40 stored on ice machine. Cannot store toxic items above food.				
	EHF25	H10DAY	FOOD CONTACT SURFACES		1/14/2013		
			Ice scoop handle stored in contact with ice. Need a clean surface to store ice scoop. B)Flour scoop handle stored below food level in container. COS C)Sugar scoop handle stored below food level in container. COS				

**Food Establishment Public Inspection Report**

**From 1/10/13 thru 1/16/13**

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**ESTABLISHMENT**

**LA SUPER ECONOMICA**

HF2255	EHF28	COS	ALL OTHER VIOLATIONS	1/14/2013	16	HL1B
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Bags of flour stored on floor. B)Personal items stored on containers of food.

**LAMAR ELEMENTARY  
3800 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>
HF663	EHF28	H90 DAY	ALL OTHER VIOLATIONS		1/10/2013	0	HL1B

Replace missing ceiling tile located in kitchen area.  
1 correction from last inspection.

**Food Establishment Public Inspection Report**

From 1/10/13 thru 1/16/13

**ESTABLISHMENT****LAO MARKET  
5813 E AMARILLO BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF843	EHF15	COS	EQUIPMENT ADEQUATE		1/16/2013	8	HL1B	
			Food being cooked and offered for sale to public with inadequate equipment, no ventilation, and no ware-washing equipment. If violation persists, food will be detained.					
	EHF02	COS	COLD HOLDING		1/16/2013			
			Eggs found on shelf at room temperature. Eggs must be kept at 41 degrees or below.					

**LAS ALASANAZ  
2800 E AMARILLO BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF1979	EHF17	COS	HAND WASH WITH SOAP/TOWELS		1/16/2013	3	HL1B	
			No paper towels in mens restroom. COS					

## Food Establishment Public Inspection Report

From 1/10/13 thru 1/16/13

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**ESTABLISHMENT**

**LOS BRACEROS  
3303 BELL ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1921	EHF13	COS	HACCP PLAN/TIME		1/10/2013	14	HL1B
			All partial cooked or cooked items must be date marked from the date of preparation.				
	EHF20	H10DAY	TOXIC ITEMS		1/10/2013		
			a)Unlabeled chemical in back. COS b)Dishwasher is sanitizing over 200 ppm. Must be 50 ppm, not exceeding 200 ppm.				
	EHF21	COS	MANUAL WARE WASHING		1/10/2013		
			a)No bleach in wipedown at waitstation.				
	EHF11	COS	PROPER HANDLING RTE		1/10/2013		
			a)Chips stored in the back need covers on them.b)The edible part of the lime may not be touched with bare hands.				
	EHF28	COS	ALL OTHER VIOLATIONS		1/10/2013		
			a)Clean bins that utensils dry in. b)Vegetables in boxes must be at least 6" off the ground.				

**Food Establishment Public Inspection Report**

**From 1/10/13 thru 1/16/13**

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**ESTABLISHMENT**

**LOS BRACEROS**

HF1921	EHF21	IN	MANUAL WARE WASHING	1/10/2013	0	HFOL
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a)Corrected.

	EHF28	IN	ALL OTHER VIOLATIONS	1/10/2013		
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a)Corrected.

**LOVES TRAVEL STOP #261**

**8615 CANYON DR**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
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HF614	EHF28	H90 DAY	ALL OTHER VIOLATIONS		1/14/2013	3	HL1B
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a)Floor in front of ice machine needs to be repaired. b)Floor under bag in box rack needs to be repaired. (1 correction from previous inspection)

	EHF25	COS	FOOD CONTACT SURFACES		1/14/2013		
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Trough under door on ice machine needed to be cleaned.

**Food Establishment Public Inspection Report**

From 1/10/13 thru 1/16/13

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**ESTABLISHMENT****LUCKY DISCOUNT  
5631 E AMARILLO BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1797	EHF27	H10DAY	ESTABLISHMENT PERMIT		1/15/2013	3	HL1B
			Establishment permit not posted. To be corrected within 10 days.				
	EHF28	COS	ALL OTHER VIOLATIONS		1/15/2013		
			Clean tops of packaged items. B)Blowers in walk-in found dirty. C)Box of single-use items stored on floor.				

## Food Establishment Public Inspection Report

From 1/10/13 thru 1/16/13

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### ESTABLISHMENT

**LUPITAS GRILL  
3221 S WESTERN ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2218	EHF27	IN	ESTABLISHMENT PERMIT		1/14/2013	0	HFOL
			a)Corrected.				
	EHF25	IN	FOOD CONTACT SURFACES		1/14/2013		
			a)Corrected. b)Corrected.				
	EHF19	IN	RODENTS/ANIMALS/OPENINGS		1/14/2013		
			a)Corrected.				
	EHF14	IN	WATER SUPPLY		1/14/2013		
			a)Corrected. b)Corrected.				

**Food Establishment Public Inspection Report**

From 1/10/13 thru 1/16/13

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**ESTABLISHMENT**

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**MARIAS COCINA MEXICANA****1316 SE 10TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF2202	EHF28	COS	ALL OTHER VIOLATIONS		1/10/2013	0	HL1B	
			Utensil container has food crumbs. Store utensils in a covered container. b)Handwash signs are needed in both restrooms.					

**MARTINEZ GROCERY****2010 S ARTHUR ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2264					1/10/2013	0	HL1B

**Food Establishment Public Inspection Report**

From 1/10/13 thru 1/16/13

**ESTABLISHMENT****MCDONALDS  
200 N 23RD ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFC287	EHF28	COS	ALL OTHER VIOLATIONS		1/16/2013	3	HL1B
			Handwashing sink in back of kitchen needed to be cleaned.				
	EHF24	COS	THERMOMETERS		1/16/2013		
			Thermometer in salad reachin was broken.				

**400 E AMARILLO BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1190	EHF15	COS	EQUIPMENT ADEQUATE		1/14/2013	10	HL1B
			Small reach in cooler found holding at 72°. Cooler must be repaired to hold at 41° or below at all times within 10 days. Corrected before end of inspection.				
	EHF14	COS	WATER SUPPLY		1/14/2013		
			Establishment found without any hot water. Hot water heater was turned off by cleaning crew and once turned back on it recovered before end of inspection.				

**Food Establishment Public Inspection Report**

From 1/10/13 thru 1/16/13

**ESTABLISHMENT****MCDONALDS**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1190	EHF20	COS	TOXIC ITEMS		1/14/2013	10	HL1B

Sanitizer dispenser found dispensing at over 400ppm, dispenser was fixed and is now dispensing at 200ppm.

	EHF03	IN	HOT HOLDING		1/14/2013		
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a)Hamburgers found holding at 160°. b)Fried chicken found holding at 165°F.

**MY POLLO & MIMIS RESTAURANT**

1400 ROSS ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1824					1/15/2013	0	HL1B

**Food Establishment Public Inspection Report**

From 1/10/13 thru 1/16/13

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**ESTABLISHMENT**

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**NATURAL GROCERS BY VITAMIN COT****7400 SW 34TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF1724	EHF28	COS	ALL OTHER VIOLATIONS		1/16/2013	0	HL1B	
			Wipe down blower covers in produce cooler.					

**NIGHT & DAY CARE & PLAY INC****2831 MAYS AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HFD31	EHF13	COS	HACCP PLAN/TIME		1/14/2013	4	HL1B	
			a)Open ready to eat ham in the refrigerator dated 01/04/13. This was 3 days past the throw away date. Open ready to eat food may only be kept for 7 days.					

## Food Establishment Public Inspection Report

From 1/10/13 thru 1/16/13

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### ESTABLISHMENT

**OLD CORRAL CLUB  
1301 S TAYLOR ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF805	EHF27	IN	ESTABLISHMENT PERMIT		1/10/2013	0	HL1B
<p>If there is less than 50 square feet of pre-packaged, non potentially hazardous foods, a food establishment permit is not needed.</p>							

### **OUTLAWS SUPPER CLUB 10816 SE 3RD AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF459	EHF28	COS	ALL OTHER VIOLATIONS		1/11/2013	0	HL1B
<p>Employee clothing stored on food cases. Store clothing separate from foods. b)Back door needs self closer.</p>							

## Food Establishment Public Inspection Report

From 1/10/13 thru 1/16/13

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### ESTABLISHMENT

**PACIFIC RIM  
2061 PARAMOUNT BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF9	EHF28	COS	ALL OTHER VIOLATIONS		1/10/2013	15	HL1B
			a)Clean venthood free of grease buildup. b)Scoop with no handle in rice. All scoops must have a handle. c)Raw meat above a pie. Keep raw foods on bottom and ready to eat foods on top. d)Clean where knives are stored on cook line.				
	EHF25	COS	FOOD CONTACT SURFACES		1/10/2013		
			a)Pot that holds water needs to be cleaned. b)Clean mixer and cover if not using.				
	EHF02	COS	COLD HOLDING		1/10/2013		
			a)Cooked meat sitting out at 65F. This must be marked with a time or kept in the refrigerator.				
	EHF20	COS	TOXIC ITEMS		1/10/2013		
			a.)Unlabeled chemical underneath handsink. Label all chemicals. b)Bleach water for wipedown over 200 ppm. Must be 100 ppm, not exceeding 200 ppm.				
	EHF13	COS	HACCP PLAN/TIME		1/10/2013		
			a)Large tubs of cooked chicken in walk in cooler must be labeled with the date of preparation.				

**Food Establishment Public Inspection Report**

From 1/10/13 thru 1/16/13

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**ESTABLISHMENT**

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**PALACE COFFEE COMPANY****420 15TH ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HFC299	EHF20	COS	TOXIC ITEMS		1/16/2013	3	HL1B	
			Sanitizer at three compartment sink was at over 200 PPM Cl, should be 50 to 100 PPM					

**PALOMINO LOUNGE****606 N FILLMORE ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF550	EHF13	COS	HACCP PLAN/TIME		1/11/2013	4	HL1B	
			Food held in refrigerator over 24 hrs without datemarking.					
	EHF28	COS	ALL OTHER VIOLATIONS		1/11/2013			
			Lightshield needs to be replaced in kitchen.					

**Food Establishment Public Inspection Report**

From 1/10/13 thru 1/16/13

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**ESTABLISHMENT****PESCARAZ  
3415 BELL ST**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>	
HF1970	EHF29	IN	RECOGNITION		1/15/2013	0	HL1B	
			a)This business has had great improvement over the past few months. Kitchen is spotless and kitchen managers are very well organized, clean and knowledgable. Keep up the great work.					

## Food Establishment Public Inspection Report

From 1/10/13 thru 1/16/13

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**ESTABLISHMENT**

**PINOYS  
3700 SW 6TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2342	EHF28	H90 DAY	ALL OTHER VIOLATIONS		1/14/2013	6	HL1B
			A)B)C)D)E)IN. F)Light shields needed in kitchen. G)Ice scoop stored in ice. COS				
	EHF25	IN	FOOD CONTACT SURFACES		1/14/2013		
			A)B)C)Corrected.				
	EHF17	COS	HAND WASH WITH SOAP/TOWELS		1/14/2013		
			No paper towels in employee restroom.				
	EHF21	COS	MANUAL WARE WASHING		1/14/2013		
			Dish machine not sanitizing properly.				
	EHF18	IN	INSECT CONTAMINATION		1/14/2013		
			Corrected.				

**Food Establishment Public Inspection Report**

**From 1/10/13 thru 1/16/13**

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**ESTABLISHMENT**

**PIPPAS COFFEE SHOP/LIBRARY**

**2402 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>
HFC280					1/16/2013	0	HL1B

**Food Establishment Public Inspection Report**

From 1/10/13 thru 1/16/13

**ESTABLISHMENT****PIZZA HUT  
6905 W INTERSTATE 40**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1449	EHF21	H10DAY	MANUAL WARE WASHING Dishwasher not sanitizing.		1/11/2013	13	HL1B
	EHF17	COS	HAND WASH WITH SOAP/TOWELS Soap needed at the handsink at the bar.		1/11/2013		
	EHF11	COS	PROPER HANDLING RTE Employee seen touching pizza with bare hands.		1/11/2013		
	EHF25	H10DAY	FOOD CONTACT SURFACES a)Vegetable slicer needed to be cleaned and sanitized. b)Beverage gun in the bar needed to be taken apart and cleaned and sanitized. c)Clean any food buildup on dishwasher. d)Ice scoop sitting in water with food and debris.		1/11/2013		
	EHF28	H10DAY	ALL OTHER VIOLATIONS Clean any buildup from the floor in the kitchen.		1/11/2013		

**Food Establishment Public Inspection Report**

From 1/10/13 thru 1/16/13

**ESTABLISHMENT****PIZZA PLANET  
2400 PARAMOUNT BLVD**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>	
HF726	EHF28	IN	ALL OTHER VIOLATIONS		1/14/2013	0	HFOL	
			a)Corrected. b)Corrected. c)Corrected. e)Corrected.					
	EHF23	IN	SEWAGE/WASTEWATER		1/14/2013			
			a)Corrected. b)Corrected.					

**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					1/11/2013	0	HL1B

## Food Establishment Public Inspection Report

From 1/10/13 thru 1/16/13

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**ESTABLISHMENT**

**PUPUSERIA EL SALVADOR  
2618 E AMARILLO BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2024	EHF25	COS	FOOD CONTACT SURFACES		1/16/2013	11	HL1B
			Scoop handle of salt found below food level in container.				
	EHF09	COS	APPROVED SOURCE/LABELING		1/16/2013		
			Bottle containing chemical not labeled in kitchen.				
	EHF13	COS	HACCP PLAN/TIME		1/16/2013		
			No date mark found on container of tamales in refrigerator.				

**Food Establishment Public Inspection Report**

From 1/10/13 thru 1/16/13

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**ESTABLISHMENT****RASCALS**  
717 SW 16TH AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF2350	EHF28	H10DAY	ALL OTHER VIOLATIONS		1/11/2013	0	H PREOPEN	
			a)Food establishment needs food manager; a full time supervisory employee must attend next food manager course to obtain a fd manager card.b)Seal bare wood on counters.c)Seal hole located underneath bar counter.d)Post current food establishment permit.					

## Food Establishment Public Inspection Report

From 1/10/13 thru 1/16/13

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**ESTABLISHMENT**

**ROSAS CAFE #22  
3820 W INTERSTATE 40**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1081	EHF28	H90 DAY	ALL OTHER VIOLATIONS		1/16/2013	7	HL1B
			All food should be at least 6" off floor.Boxes on floor.Clean all areas of floor with dark buildup. Clean doors to chip dispenser. Store all single service items inverted so they cannot accumulate dust. Clean the underside of shelves near walk in cooler.				
	EHF16	COS	HAND WASH FACILITIES ADEQUATE		1/16/2013		
			a)Trash cans needed at two handsinks. b)Oil filter equipment in front of handsink. Make sure access to handsink is open.				
	EHF07	COS	ADEQUATE HAND WASHING		1/16/2013		
			Employees seen putting on gloves without washing hands first.				

## Food Establishment Public Inspection Report

From 1/10/13 thru 1/16/13

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### ESTABLISHMENT

**ROSS DRESS FOR LESS #545**

**3030 S SONCY RD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF357	EHF10	COS	SOUND CONDITION		1/10/2013	4	HL1B
			A)Remove open products from shelving.				

### RUMORS

**1500 SW 10TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF114	EHF25	COS	FOOD CONTACT SURFACES		1/11/2013	6	HL1B
			a)Ice machine needs to be cleaned. b)Soda nozzle holster needs to be cleaned.				
	EHF23	H10DAY	SEWAGE/WASTEWATER		1/11/2013		
			Handwashing sink is leaking water onto floor; sink must be repaired so that it no longer has a leak.				

## Food Establishment Public Inspection Report

From 1/10/13 thru 1/16/13

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**ESTABLISHMENT**

**S & P DISCOUNT  
701 SW 10TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1765	EHF25	COS	FOOD CONTACT SURFACES		1/11/2013	3	HL1B
			a)Clean inside of soda coolers. b)Soda lids found stored in dirty bin.				
	EHF28	H90 DAY	ALL OTHER VIOLATIONS		1/11/2013		
			a)Mop sink is cracked on the side and needs to be repaired or replaced. b)Clean dirt from corners around walk in cooler. c)Weather stripping needed on front door of store.				

## Food Establishment Public Inspection Report

From 1/10/13 thru 1/16/13

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### ESTABLISHMENT

**SALTGRASS STEAKHOUSE  
8300 W INTERSTATE 40**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1910	EHF28	H90 DAY	ALL OTHER VIOLATIONS		1/16/2013	10	HL1B
			A)Replace missing tile by grill. B)Face all utensils the same direction, mouth part down. C)Clean condensate leak in freezer.				
	EHF25	COS	FOOD CONTACT SURFACES		1/16/2013		
			A)Clean ice machine. B)Clean top of hot hold unit. C)Utensils stored in water at 100 degrees, water must be at least 135 degrees to prevent bacterial growth.				
	EHF08	COS	GOOD HYGIENIC PRACTICES		1/16/2013		
			A)Employees seen using hand sinks for other purpose other than hand washing. Hand sinks are for hand washing only.				
	EHF03	IN	HOT HOLDING		1/16/2013		
			A)Gravy found holding at 140 degrees.				
	EHF02	IN	COLD HOLDING		1/16/2013		
			A)Chicken found at 38 degrees. B)Beef found at 40 degrees.				

**Food Establishment Public Inspection Report**

From 1/10/13 thru 1/16/13

**ESTABLISHMENT****SALTGRASS STEAKHOUSE**

HF1910	EHF21	COS	MANUAL WARE WASHING	1/16/2013	10	HL1B
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A)Dish machine in bar found not sanitizing, fixed before end of inpection. B)Knives found being cleaned by soaking in sanitizer, must be washed, rinsed, sanitized, airdried.

**SAYAKOMARNS****419 16TH ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFC261	EHF15	H10DAY	EQUIPMENT ADEQUATE		1/10/2013	6	HL1B
			White reachin refrigerator is not maintaining food at 41 or below.				
	EHF25	H10DAY	FOOD CONTACT SURFACES		1/10/2013		
			Vent hood needs to be cleaned.				

**Food Establishment Public Inspection Report**

From 1/10/13 thru 1/16/13

**ESTABLISHMENT****SCHLOTZSKYS DELI  
3440 BELL ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF944	EHF02	IN	COLD HOLDING		1/14/2013	0	HL1B	
			A)Chicken found holding at 41 degrees. B)Ham found holding at 38 degrees. C)Tomatoes found holding at 37 degrees.					

**SCHWANS HOME SERVICE #519856  
10300 W US HIGHWAY 60**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFRM356					1/10/2013	0	HL1B

**Food Establishment Public Inspection Report**

From 1/10/13 thru 1/16/13

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**ESTABLISHMENT**

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**SCHWANS HOME SERVICE #511739****10300 HIGHWAY 60**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFRM357					1/10/2013	0	HL1B

**SCHWANS HOME SERVICE #519512****10300 W US HIGHWAY 60**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFRM412	EHF28	H90 DAY	ALL OTHER VIOLATIONS		1/10/2013	0	HL1B

Numbers need to be posted.

**Food Establishment Public Inspection Report**

From 1/10/13 thru 1/16/13

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**ESTABLISHMENT**

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**SCHWANS HOME SERVICE #519690****10300 W US HIGHWAY 60**

<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>
HFRM355					1/10/2013	0	HL1B

**SCHWANS HOME SERVICE #519877****10300 HIGHWAY 60**

<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>
HFRM328					1/16/2013	0	HL1B

**Food Establishment Public Inspection Report**

From 1/10/13 thru 1/16/13

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**ESTABLISHMENT****SCHWANS HOME SERVICE 19915**

10300 W US HIGHWAY 60

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFRM323					1/10/2013	0	HL1B

**SCHWANS HOME SERVICE 519607**

10300 HIGHWAY 60

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFRM358					1/10/2013	0	HL1B

**Food Establishment Public Inspection Report**

From 1/10/13 thru 1/16/13

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**ESTABLISHMENT**

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**SCHWANS HOME SERVICE INC****10300 W US HIGHWAY 60**

<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>
HFRM363					1/10/2013	0	HL1B

**SCHWANS HOME SERVICE INC #6407****10300 W US HIGHWAY 60**

<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>
HFRM267					1/10/2013	0	HL1B

**Food Establishment Public Inspection Report**

From 1/10/13 thru 1/16/13

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**ESTABLISHMENT****SCHWANS HOME SERVICES #11325**

10300 W US HIGHWAY 60

<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>
HFRM27					1/10/2013	0	HL1B

**SCHWANS SALES ENTERPRISES**

10300 W US HIGHWAY 60

<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>
HFR54					1/16/2013	0	HL1B

**Food Establishment Public Inspection Report**

From 1/10/13 thru 1/16/13

**ESTABLISHMENT****SHI LEES BARBECUE & SOUL FOOD**

1213 SW 3RD AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2292	EHF25	COS	FOOD CONTACT SURFACES	Microwave handle needs to be cleaned.	1/11/2013	3	HL1B

**SONIC DRIVE IN  
2220 ROSS-OSAGE DR**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF737	EHF28	COS	ALL OTHER VIOLATIONS	Slicers not being cleaned properly. Ensure all food particles are removed prior to sanitizing.	1/15/2013	4	HL1B
	EHF12	COS	CROSS CONTAMINATION	Condiment bottles stored in water in the make table. Bottles drip dirty stagnant water across make table cutting board. This is contaminating foods setting on the cutting board.	1/15/2013		

**Food Establishment Public Inspection Report**

From 1/10/13 thru 1/16/13

**ESTABLISHMENT****SOUTHWEST BAPTIST CHURCH**

8201 CANYON DR

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2347	EHF14	H10DAY	WATER SUPPLY		1/15/2013	0	H PREOPEN
			Backflow device is needed on spray wand hose.				
	EHF25	H10DAY	FOOD CONTACT SURFACES		1/15/2013		
			Splash guard in ice machine needed to be cleaned.				

**ST BENEDICT MONASTERY**

17825 S WESTERN ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFR66	EHF14	IN	WATER SUPPLY		1/15/2013	0	HL1B
			Annual water sample test today 1/15/13.				

**Food Establishment Public Inspection Report****From 1/10/13 thru 1/16/13****ESTABLISHMENT****STUDIO 54 GRAPHIC SOLUTIONS****3411 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>
HF2268	EHF17	COS	HAND WASH WITH SOAP/TOWELS		1/15/2013	10	HL1B
			No paper towels at handsink in restroom.				
	EHF08	COS	GOOD HYGIENIC PRACTICES		1/15/2013		
			Items stored in handsink. Handsink cannot be used to store items, only for handwashing.				
	EHF25	COS	FOOD CONTACT SURFACES		1/15/2013		
			Residual food splatter found on wall behind mixers. Must be clean to sight and touch.				
	EHF28	H90 DAY	ALL OTHER VIOLATIONS		1/15/2013		
			Light shields missing above food prep area.				

## Food Establishment Public Inspection Report

From 1/10/13 thru 1/16/13

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**ESTABLISHMENT**

**SUBWAY #22070**

**1915 S WASHINGTON ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1481	EHF25	COS	FOOD CONTACT SURFACES		1/10/2013	11	HL1B
			a)Soda nozzles found dirty. b)Tea nozzles found dirty. c)Inside and outside of reach in coolers need to be cleaned. d)Inside and outside of reach in freezers need to be cleaned. e)Inside microwave dirty.				
	EHF28	H90 DAY	ALL OTHER VIOLATIONS		1/10/2013		
			a)Clean inside of the steam table. cos b)Covered trash needed in employee restroom. c)Employee food must be stored away from restaurant food to prevent accidental contamination. cos d)All food and single use items must be stored at least 6" off floor.cos				
	EHF08	COS	GOOD HYGIENIC PRACTICES		1/10/2013		
			A package of meat was found being defrosted in the handwashing sink.				
	EHF07	COS	ADEQUATE HAND WASHING		1/10/2013		
			Employee observed not washing their hands before putting on gloves.				

**Food Establishment Public Inspection Report**

From 1/10/13 thru 1/16/13

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**ESTABLISHMENT****SUNSHINE CHILD CARE**

2108 13TH AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFC114					1/16/2013	0	HL1B

**SUNSHINE VALLEY CHILD CARE**

4618 RIVER RD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFD22					1/11/2013	0	HINVEST

**Food Establishment Public Inspection Report**

From 1/10/13 thru 1/16/13

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**ESTABLISHMENT****TACO BELL #28924  
3309 S WASHINGTON 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>	
HF2343	EHF25	COS	FOOD CONTACT SURFACES		1/10/2013	3	HL1B	
			A)Cup holder needs to be cleaned. B)Dish rack needs to be cleaned.					

## Food Establishment Public Inspection Report

From 1/10/13 thru 1/16/13

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**ESTABLISHMENT**

**TACO BELL #28926  
2000 S COULTER ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2345	EHF28	H10DAY	ALL OTHER VIOLATIONS		1/14/2013	10	HL1B
			a)Clean air vents. b)Chip off condensate leak in freezer.				
	EHF03	IN	HOT HOLDING		1/14/2013		
			a)Taco meat found holding at 150°. b)Chicken found holding at 135°.				
	EHF02	IN	COLD HOLDING		1/14/2013		
			Tomatoes found holding at 42°.				
	EHF08	COS	GOOD HYGIENIC PRACTICES		1/14/2013		
			Employee drinks found without lids or straws.				
	EHF17	COS	HAND WASH WITH SOAP/TOWELS		1/14/2013		
			Handsink found without any paper towels.				

**Food Establishment Public Inspection Report**

From 1/10/13 thru 1/16/13

**ESTABLISHMENT****TACO BELL #28926**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2345	EHF19	H10DAY	RODENTS/ANIMALS/OPENINGS	Door sweep needed at back door within 10 days.	1/14/2013	10	HL1B

**TACO BELL #28928****611 23RD ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFC317	EHF25	COS	FOOD CONTACT SURFACES	Splash guard in ice machine needed to be cleaned.	1/16/2013	6	HL1B
	EHF23	H10DAY	SEWAGE/WASTEWATER	Condensate in walkin freezer leaking on shelves and product.	1/16/2013		

**Food Establishment Public Inspection Report**

**From 1/10/13 thru 1/16/13**

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**ESTABLISHMENT**

**TAQUERIA SAN CARLOS  
3510 NE 24TH AVE**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>
HF1678					1/14/2013	0	HL1B

**Food Establishment Public Inspection Report**

From 1/10/13 thru 1/16/13

**ESTABLISHMENT****TARGET STORE #221  
8201 W INTERSTATE 40**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF756	EHF10	COS	SOUND CONDITION		1/10/2013	8	HL1B
			A)Dented cans found. B)Crushed boxes of cereal found. C)Open boxes of crackers found. D)Cracked egg found. All items were pulled from shelving.				
	EHF03	IN	HOT HOLDING		1/10/2013		
			A)Hot dog found holding at 140 degrees.				
	EHF07	COS	ADEQUATE HAND WASHING		1/10/2013		
			A)Employee seen not washing hands before putting on gloves.				

**Food Establishment Public Inspection Report**

From 1/10/13 thru 1/16/13

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**ESTABLISHMENT****TATUMS  
805 S POLK ST**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>
HF1751	EHF28	H90 DAY	ALL OTHER VIOLATIONS	Empty and clean ice machine. b)Post the new food manager card. c)Post the last health inspection report. d)Put drain tubes on beverage gun holders.	1/16/2013	0	HL1B

## Food Establishment Public Inspection Report

From 1/10/13 thru 1/16/13

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**ESTABLISHMENT**

**TAYLOR FOOD MART #2080**

**3400 S COULTER ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2192	EHF28	H90 DAY	ALL OTHER VIOLATIONS		1/16/2013	13	HL1B
			Spanish/English handwashing signs needed in bathroom.				
	EHF03	IN	HOT HOLDING		1/16/2013		
			Hot dogs found at 170 degrees.				
	EHF20	COS	TOXIC ITEMS		1/16/2013		
			Degreaser found in glass cleaner bottle.				
	EHF22	H30 DAY	MANAGER KNOWLEDGE/CERTIFIED		1/16/2013		
			Food manager card expired as of 12/12/12. Must renew before 02/12/2013 for \$35.				
	EHF17	COS	HAND WASH WITH SOAP/TOWELS		1/16/2013		
			Handsink found without any paper towels.				

**Food Establishment Public Inspection Report**

**From 1/10/13 thru 1/16/13**

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**ESTABLISHMENT**

**TAYLOR FOOD MART #2080**

HF2192	EHF13	COS	HACCP PLAN/TIME	1/16/2013	13	HL1B
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Hotdogs found without any dates on them. They have been in cooler for unknown period of time. Discarded.

**THAI GARDEN**

**5017 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>
HF2280	EHF28	H90 DAY	ALL OTHER VIOLATIONS		1/16/2013	0	HL1B

Top of hot water heater vent needs to be repaired to avoid contamination of products around unit.

## Food Establishment Public Inspection Report

From 1/10/13 thru 1/16/13

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### ESTABLISHMENT

**THAI PALACE  
4723 S WESTERN ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1727	EHF28	H90 DAY	ALL OTHER VIOLATIONS		1/15/2013	13	HL1B
			a)Bag of flour on floor. Store at least 6 inches off floor. cos b)Paint or seal any wood in the kitchen that is not sealed. 1 correction from last inspection.				
	EHF25	COS	FOOD CONTACT SURFACES		1/15/2013		
			Knives stored in a location that is not easily cleanable.				
	EHF17	COS	HAND WASH WITH SOAP/TOWELS		1/15/2013		
			Towels needed at handsink.				
	EHF21	COS	MANUAL WARE WASHING		1/15/2013		
			Sanitizer needed for wipe down solution. Place rags in sanitizer.				
	EHF08	COS	GOOD HYGIENIC PRACTICES		1/15/2013		
			Employee drinks without lids and straws in food prep area.				

**Food Establishment Public Inspection Report**

From 1/10/13 thru 1/16/13

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**ESTABLISHMENT**

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**THAI SPICE RESTAURANT  
5813 E AMARILLO BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2339	EHF21	COS	MANUAL WARE WASHING		1/16/2013	6	HL1B
			Wipe-down sanitizer found at 0 ppm. Must be 100 ppm.				
	EHF25	COS	FOOD CONTACT SURFACES		1/16/2013		
			Rice spoon stored in water at room temp; water must be above 135° or may be stored on sanitary surface.Handle of salt scoop stored below food level in container.Ice scoop handle in contact w/ice.Handle of sugar scoop stored below food level in container.				
	EHF28	H90 DAY	ALL OTHER VIOLATIONS		1/16/2013		
			Self-closing door needed at men's restroom.				

**Food Establishment Public Inspection Report**

From 1/10/13 thru 1/16/13

**ESTABLISHMENT****TOOT N TOTUM #43****3522 RIVER 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>
HF96	EHF25	COS	FOOD CONTACT SURFACES Tea nozzle found dirty.		1/14/2013	12	HL1B
	EHF13	COS	HACCP PLAN/TIME Cooked beef held in refrigerator 1 day past date mark. B) Tub of breakfast burrito filling not date marked. C) Bacon not date marked in refrigerator.		1/14/2013		
	EHF03	COS	HOT HOLDING Chicken bites found at 115 degrees. Bottom shelf temperature needs to be adjusted so food items are held at 135 derees or above.		1/14/2013		

**Food Establishment Public Inspection Report****From 1/10/13 thru 1/16/13****ESTABLISHMENT****TOOT N TOTUM #59  
3601 SW 45TH AVE**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>
HF429	EHF29	IN	RECOGNITION		1/15/2013	0	HL1B
			This store gets special recognition for great improvement on inspections and knowledge of food safety and sanitation.				
	EHF28	H90 DAY	ALL OTHER VIOLATIONS		1/15/2013		
			Replace the broken thermometer in the creamer dispenser.				

**Food Establishment Public Inspection Report**

From 1/10/13 thru 1/16/13

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**ESTABLISHMENT****TOOT N TOTUM #75****100 TASCOSA 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>
HF991	EHF28	COS	ALL OTHER VIOLATIONS		1/14/2013	3	HL1B
			Cappuccino machine needs to be wiped down on the inside.				
	EHF25	COS	FOOD CONTACT SURFACES		1/14/2013		
			Tea nozzle found dirty.				

**Food Establishment Public Inspection Report**

From 1/10/13 thru 1/16/13

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**ESTABLISHMENT****TORTILLERIA LUPITA  
4013 SE 10TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HFM293	EHF24	COS	THERMOMETERS		1/10/2013	3	HL1B	
			Metal stem thermometer needed inside of mobile to take internal temperatures of food.					
	EHF28	H60 DAY	ALL OTHER VIOLATIONS		1/10/2013			
			a)Food manager needed for mobile unit; employee must attend next food manager course. b)Lightshield over lights or shatterproof bulbs needed in mobile unit.					

## Food Establishment Public Inspection Report

From 1/10/13 thru 1/16/13

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**ESTABLISHMENT**

**UNITED MARKET STREET #526**

**2530 S GEORGIA ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1309	EHF21	COS	MANUAL WARE WASHING		1/14/2013	13	HL1B
			a)Date marking stickers are still on pans after they are washed. The stickers must be removed during the ware washing process. If not, germs and debris will collect around the sticker area.				
	EHF02	COS	COLD HOLDING		1/14/2013		
			a)Fruit salad on the line with cut melons was at 48-50F. This must remain below 41F. Cut melons have the potential to harbor pathogens that could make people sick if not held below 41F.				
	EHF03	COS	HOT HOLDING		1/14/2013		
			a)Chicken fried steaks on hot line were at 108F. b)Chicken strips on hot line were at 116F. These products must remain above 135F at all times on the hot line.				
HF1310	EHF28	COS	ALL OTHER VIOLATIONS		1/14/2013	0	HL1B
			a)Keep handles of scoops up and out of dry goods.				

## Food Establishment Public Inspection Report

From 1/10/13 thru 1/16/13

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**ESTABLISHMENT**

**UNITED MARKETSTREET #526**

**2530 S GEORGIA ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF643	EHF10	COS	SOUND CONDITION		1/16/2013	7	HL1B
			a)Cartons of cracked shell eggs for sale.				
	EHF25	COS	FOOD CONTACT SURFACES		1/16/2013		
			a)Knife in produce had rust spots on it. Remove all utensils that begin to rust.				
	EHF28	COS	ALL OTHER VIOLATIONS		1/16/2013		
			a)New gasket is needed on walk in ice cream freezer.				

**Food Establishment Public Inspection Report**

From 1/10/13 thru 1/16/13

**ESTABLISHMENT****V & M DISCOUNT FOOD MART**

1000 SW 10TH AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1466	EHF28	H10DAY	ALL OTHER VIOLATIONS		1/11/2013	3	HL1B
			a)Sweep floor underneath energy drink cooler. b)Chlorine test strips needed for bleach sanitizer. 1 correction from last inspection.				
	EHF25	H10DAY	FOOD CONTACT SURFACES		1/11/2013		
			a)Soda nozzles found dirty. b)Clean inside of coolers. c)Clean soda lid bin. cos				

**WAFFLE HOUSE #1169**

6310 HOLLYWOOD RD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1296					1/11/2013	0	HFOL

## Food Establishment Public Inspection Report

From 1/10/13 thru 1/16/13

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**ESTABLISHMENT**

**WAFFLE HOUSE #491  
1807 S LAKESIDE ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1299	EHF25	COS	FOOD CONTACT SURFACES		1/16/2013	6	HL1B
			A)Napkins found stored in dirty bin. B)Coffee cups found stored on dirty trays. C)Tea nozzles found dirty. C)Utensil bins need to be cleaned. D)Cup crates need to be cleaned.				
	EHF28	H90 DAY	ALL OTHER VIOLATIONS		1/16/2013		
			A)Post current food manager card. B)Seal bare/exposed wood. C)Clean wall and faucets in front dish washing area. D)Clean grease buildup from in between grill and wooden counter.				
	EHF15	H10DAY	EQUIPMENT ADEQUATE		1/16/2013		
			Reach-in meat cooler located next to grill is not adequately cold holding food at 41 degrees or below; cooler must be repaired or replaced. Do not use cooler to store potentially hazardous food until it is fixed.				

**Food Establishment Public Inspection Report**

From 1/10/13 thru 1/16/13

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**ESTABLISHMENT**

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

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1181	EHF28	COS	ALL OTHER VIOLATIONS		1/10/2013	0	HL1B
			Blower covers in walk in cooler dirty.				

**WHATABURGER #307****2424 S GEORGIA ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF79					1/10/2013	0	HL1B

## Food Establishment Public Inspection Report

From 1/10/13 thru 1/16/13

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### ESTABLISHMENT

#### WILD BILLS 3514 SW 6TH AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1909	EHF28	IN	ALL OTHER VIOLATIONS		1/10/2013	0	HFOL
			a)Corrected. b)Corrected.				
	EHF15	IN	EQUIPMENT ADEQUATE		1/10/2013		
			Corrected.				

#### WORLD MARKET 3350 S SONCY RD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1464	EHF22	IN	MANAGER KNOWLEDGE/CERTIFIED		1/14/2013	0	HFOL
			Corrected.				

**Food Establishment Public Inspection Report**

From 1/10/13 thru 1/16/13

**ESTABLISHMENT****YE OLDE PANCAKE STATION****2800 S VIRGINIA ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF961	EHF23	H10DAY	SEWAGE/WASTEWATER		1/14/2013	6	HL1B
			a)Condensate drip from the A/C system is dripping in many places and is dripping directly over the waitresses food prep station. This must be repaired so that condensate does not have an opportunity to drip on food or clean utensils.				
	EHF28	COS	ALL OTHER VIOLATIONS		1/14/2013		
			a)Unsealed wood where bowls and dishes are stored must be sealed. Removeable plastic is sufficient. b)Clean bins that utensils are stored in.				
	EHF20	COS	TOXIC ITEMS		1/14/2013		
			a)Sanitizer over 200 ppm chlorine. Must be 100 ppm for wipedown, not exceeding 200 ppm.				

**Food Establishment Public Inspection Report**

From 1/10/13 thru 1/16/13

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**ESTABLISHMENT****YOUNG SUSHI ROCKS  
202 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>
HF1985	EHF10	COS	SOUND CONDITION		1/16/2013	9	HL1B
			Several dented cans found on shelves in storage area.				
	EHF03	COS	HOT HOLDING		1/16/2013		
			Fried rice with egg found at 100 degrees; rice had not been out of temperature for more than 4 hours so it was reheated to 165 degrees and hot held at above 135 degrees.				

**Food Establishment Public Inspection Report**

From 1/10/13 thru 1/16/13

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**ESTABLISHMENT**

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**YOUNGBLOOD STOCKYARD CAFE****100 N MANHATTAN 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>
HF837	EHF08	COS	GOOD HYGIENIC PRACTICES		1/15/2013	4	HL1B
			Open employee drink in kitchen. All drinks must have a lid and straw.				
	EHF28	COS	ALL OTHER VIOLATIONS		1/15/2013		
			Utensil tubs not clean. b)Dishes stacked wet. Allow to air dry. c)Cracked plastic ice scoop. Discard. d)Ceiling panels in kitchen need to be cleaned.				