

Food Establishment Public Inspection Report

From 1/17/13 thru 1/23/13

ESTABLISHMENT

AFRICAN BROTHERS STORE

1111 E AMARILLO BLVD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2349	EHF14	H10DAY	WATER SUPPLY		1/23/2013	0	H PREOPEN

A plumbing system shall be designed, constructed, and installed according to law. Building safety must approve plumbing permit conduct a plumbing inspection before the health department can approve opening the food establishment.

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ESTABLISHMENT**AIR HOST AMARILLO INC
10801 AIRPORT BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2123					1/23/2013	0	HFOL
HF445					1/23/2013	0	HFOL

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ESTABLISHMENT

ALCOHOLIC RECOVERY CENTER

412 SE 16TH AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF105	EHF28	COS	ALL OTHER VIOLATIONS		1/22/2013	14	HL1B
			No handwash sign in female restroom.				
	EHF25	COS	FOOD CONTACT SURFACES		1/22/2013		
			Duct tape used on bowl and spatula. Tape is not cleanable. Discard broken equipment. b)Slicer found not clean. Disassemble slicer completely before cleaning and sanitizing. c)Coffee filters stored uncovered. d)Microwave not clean.				
	EHF17	COS	HAND WASH WITH SOAP/TOWELS		1/22/2013		
			No paper towels at hand sink. Paper towels are required at all times at the hand sink.				
	EHF20	COS	TOXIC ITEMS		1/22/2013		
			Sanitizer over 200 ppm in the dishwash sink. Use test strips.				
	EHF02	COS	COLD HOLDING		1/22/2013		
			Food setting on stove at room temperature. Foods must be held hot or cold.				

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From 1/17/13 thru 1/23/13

ESTABLISHMENT

ALL THE CHILDRENS CAFE

901 S NELSON ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF232					1/23/2013	0	HL1B

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ESTABLISHMENT

AMARILLO COUNTRY CLUB**4800 BUSHLAND BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF404	EHF28	COS	ALL OTHER VIOLATIONS		1/22/2013	7	HL1B
			Covered trash can needed in coed restroom in kitchen.				
	EHF25	COS	FOOD CONTACT SURFACES		1/22/2013		
			A)Meat slicer needs to be cleaned. B)Tea nozzle needs to be taken apart and cleaned daily.				
	EHF10	COS	SOUND CONDITION		1/22/2013		
			Out of date ranch in cooler.				

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From 1/17/13 thru 1/23/13

ESTABLISHMENT**AMARILLO HIGH SCHOOL**

4225 DANBURY DR

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF647	EHF02	IN	COLD HOLDING		1/23/2013	0	HL1B
			Sliced turkey found at 35 degrees.				
	EHF05	IN	RAPID REHEATING		1/23/2013		
			A)Pre-cooked chicken found reheated to 170 degrees.				

AMARILLO NUTRITION

3801 OLSEN BLVD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2331	EHF17	COS	HAND WASH WITH SOAP/TOWELS		1/22/2013	3	HL1B
			a)Handwash sink in warewashing area needs soap and paper towels.				

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ESTABLISHMENT

**AMERICOLD LOGISTICS
10300 SE 3RD AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF63					1/23/2013	0	HL1B

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ESTABLISHMENT

**ANAS RESTAURANT
910 N FILLMORE ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2351	EHF24	H10DAY	THERMOMETERS		1/17/2013	0	H PREOPEN
			Need metal stem thermometer (0-220°)for checking meat temperature and hot hold temperature. b)Need thermometer for all refrigerators/freezers.				
	EHF25	H10DAY	FOOD CONTACT SURFACES		1/17/2013		
			Replace missing tiles in kitchen. b)Clean all food contact surfaces. c)Clean 3 compartment sink.				
	EHF22	H45 DAY	MANAGER KNOWLEDGE/CERTIFIED		1/17/2013		
			Need food manager. Must take course and pass test within 45 days. See schedule.				
	EHF23	H10DAY	SEWAGE/WASTEWATER		1/17/2013		
			Leak found under handsink at water inlet needs to be repaired.				
	EHF03	COS	HOT HOLDING		1/17/2013		
			Must hold hot food at 135° or above.				

Food Establishment Public Inspection Report**From 1/17/13 thru 1/23/13**

ESTABLISHMENT**ANAS RESTAURANT**

HF2351	EHF02	COS	COLD HOLDING	1/17/2013	0	H PREOPEN
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Refrigerator must be at 41° or below.

	EHF11	H24 HOUR	PROPER HANDLING RTE	1/17/2013		
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Need gloves for handling ready to eat foods.

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From 1/17/13 thru 1/23/13

ESTABLISHMENT**ANGELINAS TAMALES****616 SE 10TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFM414	EHF21	H10DAY	MANUAL WARE WASHING		1/17/2013	6	HL1B
			Sanitizer needed to clean stem thermometer inside of mobile unit.				
	EHF24	H10DAY	THERMOMETERS		1/17/2013		
			Thermometer needed inside of hot hold unit.				
	EHF28	H10DAY	ALL OTHER VIOLATIONS		1/17/2013		
			a)Food mgr card needed for mobile unit. b)Mobile unit permit number and restaurant name need to be posted on both sides of mobile unit. c)Post last inspection.cos. 1 correction from last inspection				

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ESTABLISHMENT

**BANGKOK TOKYO
2413 S WESTERN ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2281	EHF25	COS	FOOD CONTACT SURFACES		1/22/2013	20	HL1B
			a)Clean inside top of microwave by cook station.				
	EHF28	COS	ALL OTHER VIOLATIONS		1/22/2013		
			a)All scoops must have a handle.				
	EHF21	COS	MANUAL WARE WASHING		1/22/2013		
			a)Bleach water for wipedowns in kitchen below 100 ppm. Must be at least 100 ppm to sanitize properly.				
	EHF23	H10DAY	SEWAGE/WASTEWATER		1/22/2013		
			a)Handsink pipes are leaking water. This must be repaired to not leak in 10 days.				
	EHF20	COS	TOXIC ITEMS		1/22/2013		
			a)Bottle of shampoo stored next to food. Keep chemicals away from food items.				

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ESTABLISHMENT**BANGKOK TOKYO**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2281	EHF10	COS	SOUND CONDITION		1/22/2013	20	HL1B
			a)Cans dented on rim or seam need to be separated from undented cans upon delivery.				
	EHF12	COS	CROSS CONTAMINATION		1/22/2013		
			a)Food debris floating in rice noodles. These need to be kept covered and protected when not in use to prevent debris from falling in it.				

BAPTIST ST ANTHONYS HOSPITAL

1600 WALLACE BLVD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2281	EHF10	COS	SOUND CONDITION		1/22/2013	20	HL1B
			a)Cans dented on rim or seam need to be separated from undented cans upon delivery.				
	EHF12	COS	CROSS CONTAMINATION		1/22/2013		
			a)Food debris floating in rice noodles. These need to be kept covered and protected when not in use to prevent debris from falling in it.				
HFK119					1/17/2013	0	HL1B

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ESTABLISHMENT

**BELMAR ELEMENTARY
6342 ADIRONDACK TRL**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF761	EHF28	IN	ALL OTHER VIOLATIONS		1/18/2013	0	HL1B
			One correction from previous inspection.				

**BIG DADDYS BBQ
400 E HASTINGS AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF996	EHF14	COS	WATER SUPPLY		1/22/2013	7	HL1B
			Backflow prevention device needed at mop sink.				
	EHF21	COS	MANUAL WARE WASHING		1/22/2013		
			Wipe-down sanitizer found at 0ppm. Must be 100ppm.				

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ESTABLISHMENT**BING A BURGER
3520 SE 27TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF804					1/22/2013	0	HL1B

**BIZZY BEES CHILDCARE & PRESCHL
6500 OFFICE PARK DR**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFD55					1/22/2013	0	HFOL

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ESTABLISHMENT**BONHAM MIDDLE SCHOOL
5600 SW 49TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF220	EHF28	COS	ALL OTHER VIOLATIONS		1/22/2013	0	HL1B	
			Designate area for personal food in the walk in cooler.					

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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	EHF28	H90 DAY	ALL OTHER VIOLATIONS		1/22/2013	0	HFOL
			A)Replace missing tiles by drive thru window by next inspection.				
	EHF25	IN	FOOD CONTACT SURFACES		1/22/2013		
			A)Corrected. B)Corrected. C)Corrected.				
	EHF14	IN	WATER SUPPLY		1/22/2013		
			A)Corrected.				

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ESTABLISHMENT

BUCKHORN FAMILY RESTAURANT

7000 E INTERSTATE 40

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF801	EHF21	COS	MANUAL WARE WASHING		1/17/2013	10	HL1B
			a)Employee observed washing ice scoop by running it under hot water only; the proper warewashing procedure is to wash, rinse, sanitize and air dry. b)Remove date marking stickers from pans when they are being washed.				
	EHF07	COS	ADEQUATE HAND WASHING		1/17/2013		
			Cook observed wearing disposable gloves and cleaning with a sanitized rag and then going back to cooking without washing hands and putting on new gloves.				
	EHF25	COS	FOOD CONTACT SURFACES		1/17/2013		
			Microwaves near stove found dirty;microwaves used continuously must be cleaned at least every 4 hrs.Slicer, utensils on clean dish rack, ice scoop in wait station, ice scoop holster next to ice machine found dirty.Clean inside of reach-in meat cooler.				
	EHF28	H90 DAY	ALL OTHER VIOLATIONS		1/17/2013		
			a)Dust ceiling fans located in dining area.b)Heat test strips needed for dishmachine. c)Clean on top of grill venthood.cos d)While preparing food, food employees may not wear jewelry on their arms or hands except for a wedding ring.cos				

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ESTABLISHMENT**BURGER KING #2185****4317 TECKLA BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF425	EHF28	H90 DAY	ALL OTHER VIOLATIONS		1/22/2013	3	HL1B
			a)Broken tiles on floor need repaired so the floor is smooth and easily cleanble. b)Raw egg product being stored over slicer and ready to eat cheese. COS c)Clean drip from vent hood daily. COS				
	EHF21	COS	MANUAL WARE WASHING		1/22/2013		
			Clean utensils at least every 4 hours to prevent large buildup on fry scoop.				

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ESTABLISHMENT

CAFE CALIFORNIA BAR AND GRILL

3205 E INTERSTATE 40

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2150	EHF23	H10DAY	SEWAGE/WASTEWATER		1/22/2013	6	HL1B
			a)Drain line located under handwashing sink is blocked & leaking water onto floor;drain must be repaired.b)Drain line located underneath handwashing sink in womens restroom is leaking water onto floor;drain line must be repaired.				
	EHF04	IN	PROPER COOKING TEMPERATURES		1/22/2013		
			Beans on stove found at 164°.				
	EHF03	IN	HOT HOLDING		1/22/2013		
			Ground beef on stove found at 147°.				
	EHF02	IN	COLD HOLDING		1/22/2013		
			Sliced tomatoes found at 41°.				
	EHF25	COS	FOOD CONTACT SURFACES		1/22/2013		
			Mixer dirty. Clean utensils found stored in dirty bin. Single use lids found stored in dirty bin. Clean inside reach in cooler. Knives found stored on dirty knife rack. Clean metal shelves in kitchen area. Dirty utensils found stored on clean dish rack.				

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ESTABLISHMENT

CAFE CALIFORNIA BAR AND GRILL

HF2150	EHF28	H90 DAY	ALL OTHER VIOLATIONS	1/22/2013	6	HL1B
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Food manager no longer works at food establishment;a full time supervisory employee must attend next food manager class & obtain a food manager card.b)Replace missing ceiling tile located in ceiling above dishwashing area.

**CAFE MARIZON ON POLK ST
6151 HILLSIDE RD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2228	EHF25	COS	FOOD CONTACT SURFACES		1/22/2013	3	HL1B

Container with utensils had food debris in it.

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ESTABLISHMENT**CARNICERIA LA POPULAR****1505 SE 3RD AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF87					1/23/2013	0	HL1B

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ESTABLISHMENT

**CATFISH SHACK
4212 SW 45TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF251	EHF28	H10DAY	ALL OTHER VIOLATIONS		1/22/2013	7	HL1B
			a)Door closer not attached on restroom door. b)Door closer not attached and operating on back door.				
	EHF25	H10DAY	FOOD CONTACT SURFACES		1/22/2013		
			a)Soda nozzles need to be cleaned and sanitized daily. b)Knife stored between fryers, not an easily cleanable location.				
	EHF09	COS	APPROVED SOURCE/LABELING		1/22/2013		
			Cupcakes from unknown source. No baking equipment in this food estab. Only food produced at this location or from a manufacturing facility can be sold. No more baked goods can be sold unless they are produced at a permitted location and labeled for sale.				

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ESTABLISHMENT

**CATTLEMANS CAFE
3801 E AMARILLO BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1936	EHF09	COS	APPROVED SOURCE/LABELING		1/23/2013	11	HL1B
			Container of spices on shelf without label.				
	EHF13	COS	HACCP PLAN/TIME		1/23/2013		
			Container of enchiladas in reach-in refrigerator not date marked.				
	EHF03	IN	HOT HOLDING		1/23/2013		
			Beans in make table at 165 degrees. In.				
	EHF25	COS	FOOD CONTACT SURFACES		1/23/2013		
			Refrigerator gaskets in make table found dirty. B)Microwave found dirty.				

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From 1/17/13 thru 1/23/13

ESTABLISHMENT

**CHICK FIL A
4510 S COULTER ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF762	EHF25	H10DAY	FOOD CONTACT SURFACES		1/22/2013	25	HL1B
			A)Clean out all coolers. B)Clean cooler handles. C)Clean ice machine. D)Clean condiment holders by drive thru window. E)Clean tops of hot hold unit.				
	EHF28	H10DAY	ALL OTHER VIOLATIONS		1/22/2013		
			A)Reach in cooler doors has exposed insulation, must permanently fix where no insulation is exposed. B)Clean blower covers in walk in. C)Clean walk in cooler wall.				
	EHF03	IN	HOT HOLDING		1/22/2013		
			A)Fried chicken found holding at 142 degrees.				
	EHF06	COS	PERSONNEL WITH INFECTIONS		1/22/2013		
			Employee making food when they have lost voice and coughing. Employee stated someone in their household had recently had strep-throat & flu. Employee was sent home.				
	EHF02	COS	COLD HOLDING		1/22/2013		
			A)Liquid eggs found sitting on counter at 55 degrees. Must be held below 41 degrees at all times. Discarded.				

Food Establishment Public Inspection Report**From 1/17/13 thru 1/23/13****ESTABLISHMENT****CHICK FIL A**

Inspection Number	Establishment ID	Code	Category	Date	Score	Comments
HF762	EHF08	COS	GOOD HYGIENIC PRACTICES	1/22/2013	25	HL1B A)Employee drink found without a lid or a straw.
	EHF21	COS	MANUAL WARE WASHING	1/22/2013		A)Cleaning rags found on counter with 0 ppm sanitizer, employee stated they do not use sanitizer to clean.
	EHF15	H10DAY	EQUIPMENT ADEQUATE	1/22/2013		A)Two reach in coolers by the drive thru window found holding at 47 degrees to 50 degrees. Must be fixed within 10 days to hold below 41 degrees at all times.
	EHF20	COS	TOXIC ITEMS	1/22/2013		A)Chemicals found stored next to soda boxes. B)Chemicals found in wrong bottles.

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ESTABLISHMENT

CHILDRENS CIRCLE OF FRIENDS

3510 BOWIE ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFD57					1/23/2013	0	HL1B

Food Establishment Public Inspection Report

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ESTABLISHMENT

CHILIS GRILL & BAR
3810 W INTERSTATE 40

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF519	EHF02	IN	COLD HOLDING		1/17/2013	11	HL1B
			A)Tomatoes found at 32 degrees. B)Chicken found at 39 degrees.				
	EHF11	COS	PROPER HANDLING RTE		1/17/2013		
			A)Employee seen handling bacon and cheese for soups with bare hands, all products were discarded.				
	EHF08	COS	GOOD HYGIENIC PRACTICES		1/17/2013		
			A)Employee seen eating in kitchen. B)Employee drinks found without lids and straws.				
	EHF28	COS	ALL OTHER VIOLATIONS		1/17/2013		
			A)Defrost cooler.				
	EHF25	COS	FOOD CONTACT SURFACES		1/17/2013		
			A)Clean can opener. B)Dirty knives found. C)Clean knife holder. D)Clean all TOGO utensil holders. E)Clean all cooler gaskets.				

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ESTABLISHMENT

Food Establishment Public Inspection Report

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ESTABLISHMENT

**CHILI'S GRILL & BAR
5016 S COULTER ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1456	EHF17	COS	HAND WASH WITH SOAP/TOWELS		1/22/2013	13	HL1B
			A)Hand sink found without any paper towels.				
	EHF15	H10DAY	EQUIPMENT ADEQUATE		1/22/2013		
			A)Small cooler found holding at 70 degrees, product inside cooler found at 50 degrees. Unit must be fixed to hold at 41 degrees or below at all times.				
	EHF21	H10DAY	MANUAL WARE WASHING		1/22/2013		
			A)Dish machine found not sanitizing, must be corrected within 10 days.				
	EHF11	COS	PROPER HANDLING RTE		1/22/2013		
			A)Employee seen handling buns and pickles with bare hands (REPEAT), products were discarded. Do to repeat non compliance a \$50 reinspection fee must be paid by follow up inspection on 2-4-13				
	EHF03	IN	HOT HOLDING		1/22/2013		
			A)Chicken fried steak found holding at 150 degrees. B)Chicken soup found holding at 180 degrees.				

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ESTABLISHMENT**CICIS PIZZA
6605 W INTERSTATE 40**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2183	EHF28	H90 DAY	ALL OTHER VIOLATIONS		1/23/2013	3	HFOL
			b)Post a valid food mgr card in a conspicuous location in food establishment.d)Lightshields in walk in cooler need to have end caps.				
	EHF21	COS	MANUAL WARE WASHING		1/23/2013		
			Wipe down solution in buckets not at proper strength. Check with test strips before use.				

**COMANCHE TRAIL GOLF COURSE
4200 S GRAND ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF578					1/17/2013	0	HL1B

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From 1/17/13 thru 1/23/13

ESTABLISHMENT**COUNTRY CLUB NURSING & REHAB****9 MEDICAL DR**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF200	EHF28	COS	ALL OTHER VIOLATIONS		1/22/2013	0	HL1B
			Air intake vent in dry storage needs to be cleaned.				

CRAIG METHODIST RETIREMENT**5500 SW 9TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF447	EHF25	COS	FOOD CONTACT SURFACES		1/18/2013	6	HL1B
			Microwaves windflower dining rooms need to be cleaned.				
	EHF20	COS	TOXIC ITEMS		1/18/2013		
			Wipe down sanitizer too strong.				

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ESTABLISHMENT

**CRAZY LARRYS PIT BBQ
4315 TECKLA BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF407	EHF14	COS	WATER SUPPLY		1/22/2013	16	HL1B
			a)Hot water valve for handsink was not turned on. Hot water must be available at handsink at times so employees have warm water to wash hands with.				
	EHF11	COS	PROPER HANDLING RTE		1/22/2013		
			a)Handle of ice scoop for ice that is used for drinks was down in the product. Keep handle up and out of the product.				
	EHF01	COS	COOLING FOR COOKED FOOD		1/22/2013		
			a)Beans in refrigerator dated 1-21-13 were at 55-60F on 1-22-13. These did not meet the 6 hour cool requirement and must be disposed of.				
	EHF28	COS	ALL OTHER VIOLATIONS		1/22/2013		
			a)Freezer needs to be defrosted to get rid of large ice buildup .				
	EHF25	COS	FOOD CONTACT SURFACES		1/22/2013		
			Scoop being stored in room temperature water. Water must be above 135F or below 41F so bacteria will not grow in the water and then be transferred to the food via the spoon.				

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ESTABLISHMENT

CVS PHARMACY #1543**7301 HILLSIDE RD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1388	EHF24	COS	THERMOMETERS		1/23/2013	3	HL1B
			2 coolers found without thermometers.				

DALE'S GRAND BURGER #2**1900 BELL ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF592	EHF25	COS	FOOD CONTACT SURFACES		1/17/2013	3	HL1B
			Soda nozzles need to be cleaned.				
	EHF28	COS	ALL OTHER VIOLATIONS		1/17/2013		
			Raw eggs over ready to eat items in cooler.				

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From 1/17/13 thru 1/23/13

ESTABLISHMENT**DANIELS DRIVE IN
2911 E AMARILLO BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF75	EHF28	COS	ALL OTHER VIOLATIONS		1/23/2013	8	HL1B
			Silverware stored improperly. Must store with handles up.				
	EHF25	COS	FOOD CONTACT SURFACES		1/23/2013		
			Microwave found dirty.				
	EHF02	COS	COLD HOLDING		1/23/2013		
			Tomatoes (sliced) held at 60°. Must be 41° or below.				

Food Establishment Public Inspection Report

From 1/17/13 thru 1/23/13

ESTABLISHMENT

**DOLLAR TREE #3034
3405 S GEORGIA ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1124					1/18/2013	0	HL1B

Food Establishment Public Inspection Report

From 1/17/13 thru 1/23/13

ESTABLISHMENT

**DOMINOS PIZZA
1007 ROSS ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2199	EHF28	H30 DAY	ALL OTHER VIOLATIONS		1/23/2013	9	HL1B
			Ceiling panels out of place. Repair as needed. b)Floor tiles missing. Replace. c)Utensil basket not clean.				
	EHF24	COS	THERMOMETERS		1/23/2013		
			Thermometer needed for make table. All cold hold units must have a thermometer in the warmest part of the unit.				
	EHF20	COS	TOXIC ITEMS		1/23/2013		
			Chemical cleaner stored above food product at make table. Store chem. away from foods. b)Chemical stored next to pizza boxes.				
	EHF22	H30 DAY	MANAGER KNOWLEDGE/CERTIFIED		1/23/2013		
			No food manager card available. Attend class second Wednesday of Feb. Test is following Friday.				

Food Establishment Public Inspection Report

From 1/17/13 thru 1/23/13

ESTABLISHMENT

**DUKE TRACYS
3101 SW 26TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF1129	EHF08	COS	GOOD HYGIENIC PRACTICES		1/17/2013	7	HL1B	
			a) Handsink had ice in it. Handsink may not be used for a dumpsink.					
	EHF25	COS	FOOD CONTACT SURFACES		1/17/2013			
			a) Ice scoop in contact with liquor bottle. Ice scoop may not touch liquor bottle. It is not a clean surface.					

Food Establishment Public Inspection Report

From 1/17/13 thru 1/23/13

ESTABLISHMENT

**EL MANANTIAL
3823 E AMARILLO BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1441	EHF27	H10DAY	ESTABLISHMENT PERMIT		1/22/2013	6	HL1B
			Food establishment permit not posted.				
	EHF21	COS	MANUAL WARE WASHING		1/22/2013		
			Sanitizer cloths stored on counter when not in use. Must return to bucket after each use.				

Food Establishment Public Inspection Report

From 1/17/13 thru 1/23/13

ESTABLISHMENT

**EL PATRON
5807 SW 45TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1838	EHF21	H10DAY	MANUAL WARE WASHING		1/23/2013	9	HL1B
			a)Dishwasher not sanitizing. b)Sanitizer solution not strong enough.				
	EHF24	COS	THERMOMETERS		1/23/2013		
			Thermometer needed in yellow refrigerator.				
	EHF25	COS	FOOD CONTACT SURFACES		1/23/2013		
			Ice scoop container needed cleaned.				
	EHF28	H90 DAY	ALL OTHER VIOLATIONS		1/23/2013		
			Replace missing or broken ceiling tiles in kitchen.				

Food Establishment Public Inspection Report

From 1/17/13 thru 1/23/13

ESTABLISHMENT**EL TROPICO
3300 S COULTER ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2118	EHF22	IN	MANAGER KNOWLEDGE/CERTIFIED Corrected.		1/17/2013	0	HFOL
	EHF14	IN	WATER SUPPLY Corrected.		1/17/2013		

Food Establishment Public Inspection Report

From 1/17/13 thru 1/23/13

ESTABLISHMENT

**EMBERS STEAKHOUSE
2501 S KENTUCKY ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1987	EHF14	H10DAY	WATER SUPPLY		1/23/2013	25	HL1B
			a) Drain from ice machine needs to be secured so there is at least a 4" air gap between the pipe and the floor drain.				
	EHF20	H10DAY	TOXIC ITEMS		1/23/2013		
			a) Quat sanitizer dispenser dispensing well over 400 ppm. This must be recalibrated to dispense at 200 ppm. b) Degreaser chemical in a sanitizer bottle. Label all chemicals accordingly. COS				
	EHF17	COS	HAND WASH WITH SOAP/TOWELS		1/23/2013		
			a) No soap at handsink by 3 compartment sink.				
	EHF21	COS	MANUAL WARE WASHING		1/23/2013		
			a) Quat sanitizer in 3 compartment sink was diluted to below 200 ppm. Must be at least 200 ppm.				
	EHF13	COS	HACCP PLAN/TIME		1/23/2013		
			a) Cooked prime rib from 2 days ago with no date mark on it. Cooked items must be date marked from the day of preparation.				

Food Establishment Public Inspection Report

From 1/17/13 thru 1/23/13

ESTABLISHMENT

EMBERS STEAKHOUSE

HF1987	EHF03	COS	HOT HOLDING	1/23/2013	25	HL1B
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a)Rice in hot hold was at 125F. Must be at least 135F or above.

	EHF25	COS	FOOD CONTACT SURFACES	1/23/2013		
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a)Spoons being held in water at 117F. Water must be at least 135F or above. b)Clean inside top of microwave.

**FAMILY DOLLAR STORE #4401
2420 N GRAND ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
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HF541	EHF28	COS	ALL OTHER VIOLATIONS		1/23/2013	4	HL1B
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Boxes of single-use items stored on floor. Must be 6 inches off floor. B)Covered trash needed in employee restroom. C)Covered trash needed in uni-sex restroom.

	EHF10	COS	SOUND CONDITION		1/23/2013		
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Dented can found on shelf. B)Open package of coffee spilling onto shelf. C)Open package of cream cheese found in refrigerator.

Food Establishment Public Inspection Report

From 1/17/13 thru 1/23/13

ESTABLISHMENT

**FAMOUS DAVES
8518 W INTERSTATE 40**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1837	EHF03	IN	HOT HOLDING		1/23/2013	9	HL1B
			A)Ribs holding at 165 degrees. B)Other meat holding at 170 degrees.				
	EHF02	IN	COLD HOLDING		1/23/2013		
			A)Tomatoes found holding at 40 degrees.				
	EHF22	H45 DAY	MANAGER KNOWLEDGE/CERTIFIED		1/23/2013		
			A)Food manager card has expired, must renew for \$35 if card is not expired for more than 60 days.				
	EHF20	COS	TOXIC ITEMS		1/23/2013		
			A)Chemicals found stored on the clean dish rack.				
	EHF25	COS	FOOD CONTACT SURFACES		1/23/2013		
			A)Clean ice machine. B)Tea nozzles dirty. C)Dirty knives found on the clean knife rack.				

Food Establishment Public Inspection Report

From 1/17/13 thru 1/23/13

ESTABLISHMENT**FARMER BROS CO
2000 SE 10TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1945					1/17/2013	0	HL1B

**FAT CAT FISH MARKET
1309 DUMAS DR**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1063	EHF25	COS	FOOD CONTACT SURFACES		1/23/2013	6	HL1B
			Tea nozzles need to be cleaned.				
	EHF17	COS	HAND WASH WITH SOAP/TOWELS		1/23/2013		
			No paper towels at handsink.				

Food Establishment Public Inspection Report

From 1/17/13 thru 1/23/13

ESTABLISHMENT

GOLDEN LOTUS RESTAURANT

2417 E AMARILLO BLVD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF2037	EHF23	IN	SEWAGE/WASTEWATER		1/17/2013	0	HFOL	
			Handsink now draining properly.					

HILLTOP SENIOR CITIZENS

1311 N TAYLOR ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF978	EHF08	COS	GOOD HYGIENIC PRACTICES		1/23/2013	4	HL1B	
			Server wearing a watch while wearing gloves and serving food. Jewelry is prohibited while handling food.					

Food Establishment Public Inspection Report

From 1/17/13 thru 1/23/13

ESTABLISHMENT**HOLIDAY INN AMARILLO WEST****8231 W AMARILLO BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2113	EHF12	COS	CROSS CONTAMINATION		1/18/2013	10	HL1B
			Raw food over ready-to-eat food in walk in cooler.				
	EHF17	COS	HAND WASH WITH SOAP/TOWELS		1/18/2013		
			No paper towels at hand sink.				
	EHF25	COS	FOOD CONTACT SURFACES		1/18/2013		
			A)New gasket needed on make table. B)Dirty knives stored with clean knives. C)Drawer holding clean utensils found dirty.				
	EHF28	H90 DAY	ALL OTHER VIOLATIONS		1/18/2013		
			Blower covers in walk in cooler need to be cleaned.				

Food Establishment Public Inspection Report

From 1/17/13 thru 1/23/13

ESTABLISHMENT**HOLIDAY INN EXPRESS
6701 HOLLYWOOD RD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2021					1/22/2013	0	HL1B

**JIGGLE BERRY
3801 OLSEN BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2155	EHF28	COS	ALL OTHER VIOLATIONS		1/17/2013	0	HL1B

a)Move thermometer to the front of the cooler. Must be in the warmest part of the cooler and easy to read.

Food Establishment Public Inspection Report

From 1/17/13 thru 1/23/13

ESTABLISHMENT

**KABUKI ROMANZA
8130 W INTERSTATE 40**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1365	EHF25	H10DAY	FOOD CONTACT SURFACES		1/23/2013	7	HL1B
			A)Clean shelving in walk in. B)Clean walls in walk in. C)Clean knives found with food debris still on them. D) Clean out cooler by grill.				
	EHF08	COS	GOOD HYGIENIC PRACTICES		1/23/2013		
			A)Employee seen eating in kitchen, all eating must be done in break room, (REPEAT). If employees are caught eating in kitchen again a \$50 reinspection fee will be charged. B)Employee drinks found without lids and straws.				
	EHF02	IN	COLD HOLDING		1/23/2013		
			A)Raw chicken found at 40 degrees.				

Food Establishment Public Inspection Report

From 1/17/13 thru 1/23/13

ESTABLISHMENT**KING & I RESTAURANT****2300 BELL ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF1890	EHF21	COS	MANUAL WARE WASHING		1/17/2013	6	HL1B	
			a)Dishwasher not sanitizing. b)Sanitizer needed for wipe down solution. Rags must be soaked in sanitizer, do not use dry rags.					
	EHF25	COS	FOOD CONTACT SURFACES		1/17/2013			
			a)Tea nozzle needs to be taken apart and cleaned daily. b)Clean the dust from the fan near handsink. c)Clean any build up from refrigerator doors and handles.					
	EHF28	COS	ALL OTHER VIOLATIONS		1/17/2013			
			All utensils need to have handles. Do not use bowls or plates to scoop foods.					

Food Establishment Public Inspection Report

From 1/17/13 thru 1/23/13

ESTABLISHMENT

KOLACHE CAFE & BAKING CO II**2207 S WESTERN ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF2164	EHF28	COS	ALL OTHER VIOLATIONS		1/22/2013	0	HL1B	
			a)Move thermometer in milk cooler to the front. It must be in the warmest part of the cooler. b)Face all plastic forks one direction so that mouthpieces are not touched when they are grabbed.					

Food Establishment Public Inspection Report

From 1/17/13 thru 1/23/13

ESTABLISHMENT

**LA BELLA PIZZA
3801 OLSEN BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF235	EHF28	IN	ALL OTHER VIOLATIONS		1/17/2013	0	HFOL
			a)Corrected.				
	EHF25	IN	FOOD CONTACT SURFACES		1/17/2013		
			a)Corrected. b)Corrected. c)Corrected. d)Corrected.				
	EHF17	IN	HAND WASH WITH SOAP/TOWELS		1/17/2013		
			a)Corrected				

Food Establishment Public Inspection Report

From 1/17/13 thru 1/23/13

ESTABLISHMENT

**LA FIESTA GRANDE
2200 ROSS-OSAGE DR**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF241	EHF02	IN	COLD HOLDING		1/22/2013	11	HL1B
			Sliced vegetables at 40 degrees.				
	EHF08	COS	GOOD HYGIENIC PRACTICES		1/22/2013		
			Hand sink used for purposes other than handwash. Hand wash sinks are not to be used for any purpose other than hand wash.				
	EHF12	COS	CROSS CONTAMINATION		1/22/2013		
			Ice from condensation has fallen into tray of food. Do not store any foods below condensation drip line.				
	EHF24	COS	THERMOMETERS		1/22/2013		
			No thermometer in reach in cooler. All cold hold units must have a thermometer.				
	EHF28	H10DAY	ALL OTHER VIOLATIONS		1/22/2013		
			Walk in cooler shelves and blower covers need to be cleaned of all spills and rust. b)Ceiling panel over dishwasher is sagging. Replace panel to seal out attic dust.				

Food Establishment Public Inspection Report

From 1/17/13 thru 1/23/13

ESTABLISHMENT

**LA FIESTA GRANDE
7415 SW 45TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF8	EHF25	H10DAY	FOOD CONTACT SURFACES		1/23/2013	6	HL1B
			a)Tea nozzles need to be cleaned and sanitized daily. b)Beverage gun needs to be cleaned and sanitized daily. c)Ice cream scoop stored in water that was not flowing.Store in running water well or use new scoop each time.d)Cover all food in refrigeration.				
	EHF28	H10DAY	ALL OTHER VIOLATIONS		1/23/2013		
			Cover needed over one of vents by cooks line.Clean any fuzz/lint from above cooks line & ceiling in kitchen.Clean any grease droplets from edge of venthood.Store all boxes of food off floor in freezer.Store all boxes of single-service articles off floor.				
	EHF15	COS	EQUIPMENT ADEQUATE		1/23/2013		
			The glass door cooler in wait station and food inside at 53°F. Any potentially hazardous food was discarded. Do not keep any potentially hazardous food in this unit until it is 41°F or colder.				

Food Establishment Public Inspection Report

From 1/17/13 thru 1/23/13

ESTABLISHMENT

**LA QUINTA INN #0454
1708 E INTERSTATE 40**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1339	EHF28	IN	ALL OTHER VIOLATIONS B) Corrected.		1/22/2013	0	HFOL

LEALS

1619 S KENTUCKY ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF4	EHF12	COS	CROSS CONTAMINATION Eggs stored over ready to eat food in cooler.		1/18/2013	4	HL1B

Food Establishment Public Inspection Report

From 1/17/13 thru 1/23/13

ESTABLISHMENT**LITTLE CAESARS
1401 E AMARILLO BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF263	EHF10	COS	SOUND CONDITION		1/23/2013	7	HL1B
			Several dented cans found on dry goods rack in storage area.				
	EHF28	COS	ALL OTHER VIOLATIONS		1/23/2013		
			a)Clean personal fan located in food prep area. b)Clean inside and outside of trash cans.				
	EHF25	COS	FOOD CONTACT SURFACES		1/23/2013		
			a)Clean reach-in cooler located near cash register. b)Can opener dirty. c)Can opener holster dirty. d)Dish racks need to be cleaned. e)Dirty utensils found stored in clean utensil bin. f)Sweep bottom of walk in cooler.				

Food Establishment Public Inspection Report

From 1/17/13 thru 1/23/13

ESTABLISHMENT

**LOGANS ROADHOUSE
8310 W INTERSTATE 40**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF898					1/22/2013	0	HFOL

Food Establishment Public Inspection Report

From 1/17/13 thru 1/23/13

ESTABLISHMENT**LONG JOHN SILVERS
4615 S WESTERN ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF1683	EHF23	H24 HOUR	SEWAGE/WASTEWATER		1/17/2013	3	HINVEST	
			Soda and wastewater is draining onto the ground from the soda fountain drain. Clean and sanitize area. All wastewater must drain properly into a sanitary sewer. To be corrected within 24 hrs.					
HF1683	EHF23	IN	SEWAGE/WASTEWATER		1/18/2013	0	HFOL	
			Corrected.					

725 N PIERCE ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF1682	EHF22	IN	MANAGER KNOWLEDGE/CERTIFIED		1/18/2013	0	HFOL	
			Food manager acquired.					

Food Establishment Public Inspection Report

From 1/17/13 thru 1/23/13

ESTABLISHMENT

LONG JOHN SILVERS

HF1682	EHF19	IN	RODENTS/ANIMALS/OPENINGS	1/18/2013	0	HFOL
Gap under back door has been sealed.						

	EHF28	IN	ALL OTHER VIOLATIONS	1/18/2013		
Floor panels have been sealed in walk-in.						

**LOS BRACEROS
3303 BELL ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1921	EHF20	IN	TOXIC ITEMS		1/22/2013	0	HFOL
Corrected.							

Food Establishment Public Inspection Report

From 1/17/13 thru 1/23/13

ESTABLISHMENT

LYS CAFE**5615 E AMARILLO BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1644	EHF12	COS	CROSS CONTAMINATION		1/22/2013	7	HL1B
			Bag of lemons stored in contact with ice used for human consumption. Ice used as a coolant cannot be used as an ingredient.				
	EHF24	H10DAY	THERMOMETERS		1/22/2013		
			Broken thermometer in refrigerator. B)Broken thermometer in refrigerator. To be corrected within 10 days.				

Food Establishment Public Inspection Report

From 1/17/13 thru 1/23/13

ESTABLISHMENT

**MARYBEL RESTAURANT
1015 S ARTHUR ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF998	EHF25	COS	FOOD CONTACT SURFACES		1/17/2013	6	HL1B
			Can opener found to be rusted. Can opener must be rust free. Remove rust or replace.				
	EHF28	COS	ALL OTHER VIOLATIONS		1/17/2013		
			Produce case with open bottom stored on floor in walk in cooler. Keep all foods off floor. b)Bare wood shelves need to be sealed. c)Eggs stored over cooked foods. Store eggs below cooked foods.				
	EHF02	IN	COLD HOLDING		1/17/2013		
			All reach in cooler temperatures were found below 41.				
	EHF21	COS	MANUAL WARE WASHING		1/17/2013		
			Wipe down solution was weak and needed to be changed.				

Food Establishment Public Inspection Report

From 1/17/13 thru 1/23/13

ESTABLISHMENT

**MCDONALDS
2910 S SONCY RD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2020	EHF02	IN	COLD HOLDING		1/17/2013	7	HL1B
			A)Tomatoes holding at 38 degrees.				
	EHF03	IN	HOT HOLDING		1/17/2013		
			A)Eggs holding at 176 degrees. B)Sausage holding at 155 degrees.				
	EHF12	COS	CROSS CONTAMINATION		1/17/2013		
			A)Employee seen tapping coffee filter to trash can to clean out old grounds. Employee did not wash before going to reuse.				
	EHF28	COS	ALL OTHER VIOLATIONS		1/17/2013		
			A)All employees working with food must wear a hair restraint.				
	EHF24	COS	THERMOMETERS		1/17/2013		
			A)Several coolers found without any thermometers.				

Food Establishment Public Inspection Report

From 1/17/13 thru 1/23/13

ESTABLISHMENT**MCDONALDS
715 S LAKESIDE ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1901	EHF25	COS	FOOD CONTACT SURFACES		1/18/2013	11	HL1B
			a)Single use items found stored on dirty surface. b)Fan blowers in dairy reach in cooler need to be cleaned.				
	EHF08	COS	GOOD HYGIENIC PRACTICES		1/18/2013		
			a)Sanitizing rag found stored in handwashing sink. b)Pickles found dumped in handwashing sink located in back of store.				
	EHF07	COS	ADEQUATE HAND WASHING		1/18/2013		
			Employee observed not washing hands or changing gloves after pulling up pants and adjusting shirt with their gloved hands.				

Food Establishment Public Inspection Report

From 1/17/13 thru 1/23/13

ESTABLISHMENT

MONASTERY OF BLESSED SACRAMENT

4201 NE 18TH AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF875					1/17/2013	0	HL1B

MUDD RACK

500 E HASTINGS AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2134	EHF16	IN	HAND WASH FACILITIES ADEQUATE New fixtures installed.		1/17/2013	0	HFOL

Food Establishment Public Inspection Report

From 1/17/13 thru 1/23/13

ESTABLISHMENT

**PAK A SAK #13
2708 SW 58TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1692	EHF22	H90 DAY	MANAGER KNOWLEDGE/CERTIFIED		1/17/2013	24	HL1B
			a)Food manager registered for this site no longer works here. A new food manager must be certified for this location.				
	EHF05	COS	RAPID REHEATING		1/17/2013		
			a)Chopped beef was heated to 145-150F. This product must be reheated to 165F before being put in the crockpot.				
	EHF02	COS	COLD HOLDING		1/17/2013		
			a)Chopped beef in crockpot was at 53F.				
	EHF08	COS	GOOD HYGIENIC PRACTICES		1/17/2013		
			a)Dirty dishes stacked around handsink in back area. b)Cup in handsink in warewashing area. c)Dirty dishes washed in handsink. Handsinks are for handwashing only and must remain sanitary.				
	EHF13	COS	HACCP PLAN/TIME		1/17/2013		
			a)Beef and bean burritos date marked 12-27-12 have exceeded the 7 day hold limit in the refrigerator and must be disposed of.				

Food Establishment Public Inspection Report

From 1/17/13 thru 1/23/13

ESTABLISHMENT

PAK A SAK #13

HF1692	EHF28	COS	ALL OTHER VIOLATIONS	1/17/2013	24	HL1B
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a)Products labeled "refrigerate after opening" need to be refrigerated after opening. b)Single service cups need to be 6" off the ground. c)Large walk in needs dusted on ceiling by blower covers. d)Ede's meat freezer needs defrosted.

	EHF25	COS	FOOD CONTACT SURFACES	1/17/2013		
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a)Soda gun holster has mold in the bottom. Clean regularly. b)Tea nozzle had large amount of buildup on it. These are required to be cleaned daily. c)Customer microwave needs cleaned.

Food Establishment Public Inspection Report

From 1/17/13 thru 1/23/13

ESTABLISHMENT

**PANHANDLE SALVAGE
5811 S WESTERN ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF780	EHF28	H90 DAY	ALL OTHER VIOLATIONS		1/17/2013	7	HL1B
			a)Missing ceiling tile in store. b)Holes in floor where equipment was removed needs to be closed off. c)Freezer case with vegetables needs bottom cleaned.d)Frozen food product was above temperature line in display case. COS				
	EHF10	COS	SOUND CONDITION		1/17/2013		
			a)Distressed produce on shelves. b)Uncooked tortillas with seal broken.				
	EHF19	H10DAY	RODENTS/ANIMALS/OPENINGS		1/17/2013		
			Back door bottom of stairs needs to have new door sweep replaced.				

Food Establishment Public Inspection Report

From 1/17/13 thru 1/23/13

ESTABLISHMENT**PEI WEI ASIAN DINER**

3350 S SONCY RD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1498	EHF07	COS	ADEQUATE HAND WASHING		1/23/2013	4	HL1B
			A)Employee seen not washing hands before putting on gloves.				
	EHF28	H90 DAY	ALL OTHER VIOLATIONS		1/23/2013		
			A)Broken gaskets need to be replaced before next inspection.				

PEPPERIDGE FARM INC

411 N ARTHUR ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1847	EHF28	H90 DAY	ALL OTHER VIOLATIONS		1/22/2013	0	HL1B
			Post current food establishment permit.				

Food Establishment Public Inspection Report

From 1/17/13 thru 1/23/13

ESTABLISHMENT**PHO HOA
1800 S WESTERN ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2278	EHF28	COS	ALL OTHER VIOLATIONS		1/17/2013	10	HL1B
			Spanish handwashing sign needed in employee restroom.				
	EHF24	COS	THERMOMETERS		1/17/2013		
			Thermometers needed in coolers in storage area.				
	EHF25	COS	FOOD CONTACT SURFACES		1/17/2013		
			A)Make table handles found dirty. B)Standing cooler handles found dirty. C)Microwave found dirty. D)Tea nozzle found dirty.				
	EHF08	COS	GOOD HYGIENIC PRACTICES		1/17/2013		
			Employees found washing dishes in hand sink.				

Food Establishment Public Inspection Report

From 1/17/13 thru 1/23/13

ESTABLISHMENT

PIZZA HUT 6905 W INTERSTATE 40

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1449					1/22/2013	0	HFOL

7000 E INTERSTATE 40

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF844	EHF15	H10DAY	EQUIPMENT ADEQUATE		1/17/2013	3	HL1B
			Make table cooler is broken and not adequately cold holding food at 41° or below; cooler must be repaired or replaced. Do not store potentially hazardous food in cooler until it is fixed.				
	EHF28	H10DAY	ALL OTHER VIOLATIONS		1/17/2013		
			a) Duct tape is not easily cleanable and cannot be used on a food contact surface. b) Establishment no longer has a food manager in employment; a full-time, supervisory employee must obtain a food manager card.				

Food Establishment Public Inspection Report

From 1/17/13 thru 1/23/13

ESTABLISHMENT

**PIZZA PLANET
335 E HASTINGS AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF962	EHF25	COS	FOOD CONTACT SURFACES		1/17/2013	3	HL1B
			Can-opener found dirty. B)Residual food debris found in microwave.				

**PUCKETT ELEMENTARY
6700 OAKHURST DR**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF743	EHF05	IN	RAPID REHEATING		1/23/2013	0	HL1B
			A)Burritos heated up to 165 degrees.				

Food Establishment Public Inspection Report

From 1/17/13 thru 1/23/13

ESTABLISHMENT

RANDALL CO ADULT LEADERS ASSOC

1701 N 23RD ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT3828					1/18/2013	0	HL1B FOOD

REDEEMER CHRISTIAN CHURCH

1100 S JACKSON ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT3829					1/20/2013	0	HL1B FOOD

Food Establishment Public Inspection Report

From 1/17/13 thru 1/23/13

ESTABLISHMENT

ROSS ROGERS GOLF COURSE DELI

722 NW 24TH AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF336	EHF20	COS	TOXIC ITEMS		1/23/2013	3	HL1B
			Chemicals stored with hot chocolate.				

ROUNDERS CLUB
2801 S VIRGINIA ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1156					1/17/2013	0	HOTHER

Food Establishment Public Inspection Report

From 1/17/13 thru 1/23/13

ESTABLISHMENT

RUBY TEQUILAS MEXICAN KITCHEN

3616 S SONCY RD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF533	EHF17	H10DAY	HAND WASH WITH SOAP/TOWELS		1/17/2013	12	HL1B
			A)No soap or paper towels at hand sink in bar.				
	EHF23	COS	SEWAGE/WASTEWATER		1/17/2013		
			A)Sewer drain lines were backing up into the facility and facility did not stop operations. Plumber was onsite within 20 minutes and problem was corrected. Clean all floors.				
	EHF21	H10DAY	MANUAL WARE WASHING		1/17/2013		
			A)Dish machine found not sanitizing, must be fixed by 1-24-13. All dishes must be sanitized in 3 compartment sink until fixed.				
	EHF04	IN	PROPER COOKING TEMPERATURES		1/17/2013		
			A)Employee cooked beef to 170 degrees and chicken to 165 degrees.				
	EHF03	IN	HOT HOLDING		1/17/2013		
			A)Taco meat found at 175 degrees.				

Food Establishment Public Inspection Report

From 1/17/13 thru 1/23/13

ESTABLISHMENT

RUBY TEQUILAS MEXICAN KITCHEN

HF533	EHF02	IN	COLD HOLDING	1/17/2013	12	HL1B
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A)Raw chicken found at 37 degrees.

	EHF28	H10DAY	ALL OTHER VIOLATIONS	1/17/2013		
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A)Test strips needed for QT sanitizer.

	EHF25	H10DAY	FOOD CONTACT SURFACES	1/17/2013		
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A)Clean chip buckets. B)Clean ice machine. C)Clean all shelving in walk in. D)Clean walk in ceiling. E)All scoops must have handles. F)Clean can opener. G)Dirty dishes found on clean dish rack.

**RUMORS
1500 SW 10TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
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HF114	EHF23	IN	SEWAGE/WASTEWATER		1/22/2013	0	HFOL
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Corrected.

Food Establishment Public Inspection Report

From 1/17/13 thru 1/23/13

ESTABLISHMENT

**RUNAWAY HOG
1221 SW 10TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1645	EHF20	COS	TOXIC ITEMS		1/17/2013	3	HL1B
			Bleach wipe down solution found at over 100ppm.				
	EHF28	H90 DAY	ALL OTHER VIOLATIONS		1/17/2013		
			a)Chlorine test strips needed for bleach water. b)Covered trash needed in womens restroom. c)Shatterproof bulb or lightshield needed in dry storage room.				

Food Establishment Public Inspection Report

From 1/17/13 thru 1/23/13

ESTABLISHMENT

**SABAIDEE
2313 S GEORGIA ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1812	EHF25	COS	FOOD CONTACT SURFACES		1/22/2013	6	HL1B
			a)Pitcher that holds oil needs cleaned. b)Chipped plate used to hold food. The surface is no longer easily cleanable and must not be used for food contact surfaces.				
	EHF28	COS	ALL OTHER VIOLATIONS		1/22/2013		
			a)Label all containers with the common name of the item. b)Dust venthood.				
	EHF21	COS	MANUAL WARE WASHING		1/22/2013		
			a)After dishes ran through dishwasher, employee rinsed them off with the spray wand. Dishes should not go through a rinse after sanitizer cycle.				

Food Establishment Public Inspection Report

From 1/17/13 thru 1/23/13

ESTABLISHMENT**SCHLOTZSKYS DELI
1619 S KENTUCKY ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF502	EHF07	COS	ADEQUATE HAND WASHING		1/18/2013	7	HL1B	
			Employee seen not washing hands before putting on gloves.					
	EHF25	COS	FOOD CONTACT SURFACES		1/18/2013			
			A)Cooler handles need to be cleaned. B)Ice scoop stored on dirty surface.					

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

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2257					1/17/2013	0	HFOL

Food Establishment Public Inspection Report

From 1/17/13 thru 1/23/13

ESTABLISHMENT

**STUMPYS LOUNGE
721 SW 16TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1289	EHF28	H90 DAY	ALL OTHER VIOLATIONS		1/22/2013	3	HL1B
			Chlorine test strips needed for sanitizer solution.				
	EHF20	COS	TOXIC ITEMS		1/22/2013		
			Chlorine sanitizer water in 3 compartment sink found at over 50ppm.				

Food Establishment Public Inspection Report

From 1/17/13 thru 1/23/13

ESTABLISHMENT

**SUBWAY
3130 S SONCY RD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1204	EHF02	IN	COLD HOLDING		1/17/2013	3	HL1B
			A)Tomatoes found holding at 40 degrees.				
	EHF03	IN	HOT HOLDING		1/17/2013		
			A)Meatballs found holding at 175 degrees.				
	EHF25	H10DAY	FOOD CONTACT SURFACES		1/17/2013		
			A)Clean all shelving in walk in by 1-24-13.				

Food Establishment Public Inspection Report

From 1/17/13 thru 1/23/13

ESTABLISHMENT**SUBWAY #14315
3325 S GEORGIA ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF2170	EHF16	COS	HAND WASH FACILITIES ADEQUATE		1/23/2013	3	HL1B	
			A cart was pushed up against the handsink, blocking access. Handsinks must remain accessible at all times.					

Food Establishment Public Inspection Report**From 1/17/13 thru 1/23/13****ESTABLISHMENT****SUBWAY #7429-212
3300 E INTERSTATE 40**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1200	EHF07	COS	ADEQUATE HAND WASHING		1/18/2013	7	HL1B
			Employee with gloved hands observed not changing gloves and washing hands after touching his hat while he was making a sandwich.				
	EHF25	COS	FOOD CONTACT SURFACES		1/18/2013		
			Clean utensils found stored in dirty bin.				
	EHF28	COS	ALL OTHER VIOLATIONS		1/18/2013		
			Employees involved with cooking and food preparation cannot wear jewelry on their hands or wrists, except for a wedding band.				

Food Establishment Public Inspection Report

From 1/17/13 thru 1/23/13

ESTABLISHMENT

**SUBWAY #7854-213
1401 E AMARILLO BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1201	EHF28	IN	ALL OTHER VIOLATIONS 1 correction from last inspection.		1/23/2013	0	HL1B

Food Establishment Public Inspection Report

From 1/17/13 thru 1/23/13

ESTABLISHMENT**SUBWAY/TRAVEL CENTER #436****715 S LAKESIDE ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF709	EHF28	H90 DAY	ALL OTHER VIOLATIONS		1/17/2013	6	HL1B
			Clean blowers in Subway walkin cooler. Food/single use items must be stored at lease 6" off floor. Gasket on icemachine in Travel Ctr is torn/needs repaired or replaced.Travel Ctr no longer has food mgr.Full time,supervisory emp. must obtain fd mgr card.				
	EHF25	COS	FOOD CONTACT SURFACES		1/17/2013		
			Single use items stored inside dirty bin at Subway.Hot dog containers stored inside dirty bin.Ice scoop stored in dirty bin.Clean inside of reach-in deli cooler.Coffee filters stored on unclean surface.Inside icemachine in Travel Center needs cleaned.				
	EHF24	COS	THERMOMETERS		1/17/2013		
			Thermometer needed inside of reach-in cooler located at Subway.				

Food Establishment Public Inspection Report

From 1/17/13 thru 1/23/13

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

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2345	EHF28	IN	ALL OTHER VIOLATIONS		1/22/2013	0	HFOL
			a)Corrected. b)Corrected.				
	EHF19	IN	RODENTS/ANIMALS/OPENINGS		1/22/2013		
			Corrected.				

Food Establishment Public Inspection Report

From 1/17/13 thru 1/23/13

ESTABLISHMENT**TACO VILLA #17
5770 W AMARILLO BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF330	EHF10	COS	SOUND CONDITION		1/22/2013	7	HL1B
			Several dented cans found on rack.				
	EHF28	COS	ALL OTHER VIOLATIONS		1/22/2013		
			Clean blower covers in walk in cooler.				
	EHF25	COS	FOOD CONTACT SURFACES		1/22/2013		
			Cheese grater found dirty.				

Food Establishment Public Inspection Report

From 1/17/13 thru 1/23/13

ESTABLISHMENT

**TANGOS TACO SHOP
2207 S WESTERN ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF2205	EHF28	COS	ALL OTHER VIOLATIONS		1/17/2013	0	HL1B	
			a)Fry basket should not be stored on cardboard box. This surface is not sanitary and cannot be easily cleaned. b)Sour cream tubs may not be washed and reused. Single service items are not intended for re-wash and use.					

**TASCOSA HOT SAUCE LLC
2300 N WESTERN ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF1802	EHF28	IN	ALL OTHER VIOLATIONS		1/23/2013	0	HL1B	
			a)Corrected. b)Corrected from previous inspection.					

Food Establishment Public Inspection Report

From 1/17/13 thru 1/23/13

ESTABLISHMENT

**TASTE OF THAI
1900 SE 34TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF1961	EHF28	IN	ALL OTHER VIOLATIONS		1/22/2013	0	HL1B	
			Ensure ice used as a coolant is at the same depth as the food it is cooling.					

**THAI DIAMOND
1653 N GRAND ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF1999	EHF25	IN	FOOD CONTACT SURFACES		1/18/2013	0	HFOL	
			Microwave replaced.					

Food Establishment Public Inspection Report

From 1/17/13 thru 1/23/13

ESTABLISHMENT

**THAI EXPRESS
3314 S WASHINGTON ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1093	EHF25	COS	FOOD CONTACT SURFACES		1/23/2013	15	HL1B
			a)Clean can openers. b)Clean inside top of microwave.				
	EHF28	COS	ALL OTHER VIOLATIONS		1/23/2013		
			a)Call about fixing syrup spilling from coke machine.				
	EHF13	COS	HACCP PLAN/TIME		1/23/2013		
			a)Cooked chicken past 7 day hold limit.				
	EHF02	COS	COLD HOLDING		1/23/2013		
			a)Cooked vegetables sitting out at 65F. Since they are cooked, they create an atmosphere for bacteria to grow. They must be kept above 135F or below 41F.				
	EHF21	COS	MANUAL WARE WASHING		1/23/2013		
			a)Bleach water in kitchen was below 100 ppm. b)Bleach water at wait station was below 100 ppm.				

Food Establishment Public Inspection Report

From 1/17/13 thru 1/23/13

ESTABLISHMENT**TOOT N TOTUM #38
2015 S WESTERN ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF803	EHF28	H90 DAY	ALL OTHER VIOLATIONS		1/18/2013	3	HL1B
			Blower covers in walk in cooler need to be cleaned.				
	EHF25	COS	FOOD CONTACT SURFACES		1/18/2013		
			Coffee nozzles need to be cleaned.				

**TOOT N TOTUM #6
211 S WESTERN ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF635	EHF25	COS	FOOD CONTACT SURFACES		1/23/2013	3	HL1B
			A) Coffee nozzles need to be cleaned. B) Containers holding lids need to be cleaned.				

Food Establishment Public Inspection Report

From 1/17/13 thru 1/23/13

ESTABLISHMENT**TOOT N TOTUM #79
6802 WOLFLIN AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF967	EHF25	COS	FOOD CONTACT SURFACES	Coffee nozzles need to be cleaned.	1/22/2013	3	HL1B

**TRINITY FELLOWSHIP/PRESS CAFE
5000 HOLLYWOOD RD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF247	EHF28	COS	ALL OTHER VIOLATIONS	Single service items such as cups must be stored off of floor.	1/22/2013	4	HL1B
	EHF09	COS	APPROVED SOURCE/LABELING	Food from unapproved source in kitchen, all food served out of kitchen must be from a permitted establishment.	1/22/2013		

Food Establishment Public Inspection Report

From 1/17/13 thru 1/23/13

ESTABLISHMENT

V & M DISCOUNT FOOD MART**1000 SW 10TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1466	EHF28	H90 DAY	ALL OTHER VIOLATIONS		1/22/2013	0	HFOL
			a)Corrected. b)Chlorine test strips needed for bleach sanitizer.				
	EHF25	IN	FOOD CONTACT SURFACES		1/22/2013		
			a)Corrected. b)Corrected.				

Food Establishment Public Inspection Report

From 1/17/13 thru 1/23/13

ESTABLISHMENT**VVS CANTEEN
5000 N FM 1912**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF317	EHF25	IN	FOOD CONTACT SURFACES Microwave replaced.		1/18/2013	0	HFOL
	EHF28	IN	ALL OTHER VIOLATIONS Gaskets replaced.		1/18/2013		
	EHF23	IN	SEWAGE/WASTEWATER Leak fixed.		1/18/2013		

Food Establishment Public Inspection Report

From 1/17/13 thru 1/23/13

ESTABLISHMENT

WAFFLE HOUSE #1354

2804 SW 45TH AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1298	EHF24	H24 HOUR	THERMOMETERS		1/17/2013	6	HL1B
			A metal stem thermometer is needed. It must read 0-220°F.				
	EHF21	H24 HOUR	MANUAL WARE WASHING		1/17/2013		
			Dishwasher not sanitizing.				
	EHF28	H24 HOUR	ALL OTHER VIOLATIONS		1/17/2013		
			Personal food belonging to employees needs to be kept separate from restaurant food in the back room. One correction from previous inspection.				
HF1298	EHF28	H90 DAY	ALL OTHER VIOLATIONS		1/22/2013	0	HFOL
			Clean any dust or lint from the ceiling in the cooking areas.				

Food Establishment Public Inspection Report

From 1/17/13 thru 1/23/13

ESTABLISHMENT**WESLEYS BEAN POT & BBQ**

6406 RIVER RD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF1341	EHF28	COS	ALL OTHER VIOLATIONS		1/18/2013	3	HL1B	
			Employee hat stored on knife rack. Must store in designated area where contamination of utensils cannot result.					
	EHF25	COS	FOOD CONTACT SURFACES		1/18/2013			
			Scoop without handle found stored in salt. B) Handle of salt scoop found in contact with product.					

WESTERN PLATEAU ELEMENTARY

4927 SHAWNEE TRL

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF465					1/17/2013	0	HL1B

Food Establishment Public Inspection Report

From 1/17/13 thru 1/23/13

ESTABLISHMENT

WHEELS CHICKEN & WAFFLES**2710 SW 10TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1810	EHF28	COS	ALL OTHER VIOLATIONS		1/17/2013	8	HL1B
			Raw eggs stored over ready-to-eat items.				
	EHF25	COS	FOOD CONTACT SURFACES		1/17/2013		
			Cooler handles need to be cleaned.				
	EHF03	COS	HOT HOLDING		1/17/2013		
			Gravy temped at 128. Must be held at least at 135.				

Food Establishment Public Inspection Report

From 1/17/13 thru 1/23/13

ESTABLISHMENT

WIENERSCHNITZEL #303

600 E AMARILLO BLVD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2167	EHF25	COS	FOOD CONTACT SURFACES		1/23/2013	3	HL1B
			a)Dirty knife found hanging on clean knife rack. b)Plastic spatulas are damaged and no longer easily cleanable; spatulas need to be replaced.				
	EHF28	H90 DAY	ALL OTHER VIOLATIONS		1/23/2013		
			Gasket on walk in freezer door is torn and needs to be repaired or replaced. 2 corrections from last inspection.				

Food Establishment Public Inspection Report

From 1/17/13 thru 1/23/13

ESTABLISHMENT

**WINGSTOP
3300 E INTERSTATE 40**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1701	EHF25	COS	FOOD CONTACT SURFACES		1/18/2013	10	HL1B
			A)Clean knives found hanging from dirty knife rack. B)Tongs found stored on dirty rack.				
	EHF08	COS	GOOD HYGIENIC PRACTICES		1/18/2013		
			Cleaning rags found stored in handsink.				
	EHF20	COS	TOXIC ITEMS		1/18/2013		
			A)Spray bottle containing bleach water found incorrectly labled as degreaser; spray bottles must be correctly labeled with their chemical contents. B)Spray bottle containing bleach found stored next to gloves and single use cups.				

Food Establishment Public Inspection Report

From 1/17/13 thru 1/23/13

ESTABLISHMENT

**ZEST E TACO
2418 E AMARILLO BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF249	EHF28	H90 DAY	ALL OTHER VIOLATIONS		1/17/2013	0	HL1B	
			Light shields needed above stove in kitchen.					

**ZONE THE
4006 S WASHINGTON ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF2273	EHF17	COS	HAND WASH WITH SOAP/TOWELS		1/17/2013	3	HL1B	
			a)Paper towels needed at handsink. b)Paper towels needed at handsink in restroom.					