

**Food Establishment Public Inspection Report**

**From 1/24/13 thru 1/30/13**

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**ESTABLISHMENT**

**6TH STREET SALOON  
609 S INDEPENDENCE 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>
HF1782	EHF25	COS	FOOD CONTACT SURFACES Ice scoop stored on unclean surface.		1/28/2013	3	HL1B

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**ESTABLISHMENT****ABUELOS MEXICAN EMBASSY****3501 SW 45TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF476	EHF25	COS	FOOD CONTACT SURFACES		1/30/2013	10	HL1B
			Can opener not clean. b)Cardboard box touched chips in bulk chip container.				
	EHF28	COS	ALL OTHER VIOLATIONS		1/30/2013		
			Handles to cooks refrigerators need to be cleaned. b)Blower covers in cooks refrigerators need to be cleaned. c)Single service containers need to be stored inverted.				
	EHF11	COS	PROPER HANDLING RTE		1/30/2013		
			Employee touched sliced lemon with bare hands. Do not touch ready to eat foods. b)Knife handle touching lemons. Handles must be kept out of foods.				
	EHF24	COS	THERMOMETERS		1/30/2013		
			No thermometer in cold hold unit.				

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**ESTABLISHMENT****AFC SUSHI @UNITED 529****5807 SW 45TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1321					1/29/2013	0	HL1B

**ALBERTSON #4203****2200 BELL ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF525	EHF10	COS	SOUND CONDITION	Several dented cans on shelves.	1/29/2013	4	HL1B

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**ESTABLISHMENT**

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**ALBERTSONS 4203 DELI & BAKERY****2200 BELL ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF72	EHF03	COS	HOT HOLDING		1/29/2013	11	HL1B
			Chicken wings in hot hold at 97-115°F. They were discarded.Cabinet heat turned up.				
	EHF24	COS	THERMOMETERS		1/29/2013		
			Metal stem thermometer out of calibration.				
	EHF23	COS	SEWAGE/WASTEWATER		1/29/2013		
			Drain from condensate line from chicken cooler clogged.				

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**ESTABLISHMENT**

**AMARILLO KOA  
1100 FOLSOM 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>
HF143					1/24/2013	0	HL1B

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**ESTABLISHMENT**

**AMARILLO SENIOR CITIZENS ASSOC**

**1200 S POLK ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF34	EHF28	H60 DAY	ALL OTHER VIOLATIONS		1/24/2013	10	HOTHER
			a)Clean build up from ice machine door. b)Clean build up from door handles throughout kitchen. c)A light shield is needed in the pantry.				
	EHF25	COS	FOOD CONTACT SURFACES		1/24/2013		
			a)The slicer needed to be taken apart and cleaned. b)The tray for the ice scoop needed to be cleaned. c)The mixers needed to be cleaned. There was food residue on the top of the mixer.				
	EHF24	COS	THERMOMETERS		1/24/2013		
			a)Thermometer needed in the black refrigerator.One was placed in refrigerator. b)The metal stem thermometers needed to be calibrated. It was corrected.				
	EHF08	COS	GOOD HYGIENIC PRACTICES		1/24/2013		
			Employee drinks in preparation areas without lids and straws or lids and handles.				

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**ESTABLISHMENT**

**ANDERSON MERCHANDISERS**

**421 SE 34TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF722	EHF24	COS	THERMOMETERS		1/24/2013	9	HL1B
			Thermometer needed in cooler with yogurt.				
	EHF25	COS	FOOD CONTACT SURFACES		1/24/2013		
			A)Tea nozzle needs to be cleaned. B)Cooler handle needs to be cleaned.				
	EHF21	COS	MANUAL WARE WASHING		1/24/2013		
			No sanitizer in wipedown bucket.				

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**ESTABLISHMENT****ARCTIC GLACIER USA INC  
505 SW 47TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2287					1/28/2013	0	HL1B

**ATMOSPHERE CAFE  
804 N WASHINGTON ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF152	EHF25	COS	FOOD CONTACT SURFACES	Inside of microwave needs to be cleaned.	1/30/2013	3	HL1B

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**ESTABLISHMENT**

**AUSTIN MIDDLE SCHOOL  
1808 WIMBERLY RD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF667	EHF03	COS	HOT HOLDING		1/28/2013	14	HL1B
			a)Burgers in hot hold cabinet at 108-115F. Meat in burgers must be kept at 135F or above in hot hold cabinet.				
	EHF02	COS	COLD HOLDING		1/28/2013		
			a)Sliced tomatoes on line at 56F. b)Diced tomatoes on line at 52F. Cut tomatoes have the potential to grow dangerous bacteria when out of temperature. Keep below 41F.				
	EHF12	COS	CROSS CONTAMINATION		1/28/2013		
			a)Slash resistant gloves used to protect hands during cutting may not come into direct contact with ready to eat food, such as melons. They must be smooth, durable and non absorbent or have a disposable glove over the top of it.				

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**ESTABLISHMENT****BABES****7901 E INTERSTATE 40**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1501	EHF28	H90 DAY	ALL OTHER VIOLATIONS		1/25/2013	3	HL1B
			Need covered trashcan-womens restroom,Spanish handwash sign-women & mens restrooms,test strips for chlorine sanitizer,front-new doorsweep/weather striping.Post last inspection,current fd mgr card & fd est permit.Seal all holes in door next to bar area.				
	EHF25	COS	FOOD CONTACT SURFACES		1/25/2013		
			a)Ice scoop found stored on dirty surface near ice machine. b)Ice scoop found stored in dirty bin. c)Ice machine splash guard found dirty.				

**BEST WESTERN MEDICAL CENTER IN****1610 S COULTER ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1384	EHF25	COS	FOOD CONTACT SURFACES		1/25/2013	3	HL1B
			Microwave needs to be cleaned.				

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### ESTABLISHMENT

**BL BISTRO INC  
2203 S AUSTIN ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF1197	EHF25	COS	FOOD CONTACT SURFACES		1/28/2013	3	HL1B	
			A)Microwave needs to be cleaned. B)Handles to cooler need to be cleaned.					

### **BRACEROS BAR AND GRILL 2822 SW 6TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF2152	EHF25	COS	FOOD CONTACT SURFACES		1/29/2013	3	HL1B	
			Tea nozzle found dirty.					
	EHF28	COS	ALL OTHER VIOLATIONS		1/29/2013			
			A)Blower covers in walk-in cooler need to be cleaned. B)Clean cobwebs from dry storage area.					

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### ESTABLISHMENT

**BURGER BARN**  
8528 N US HWY 287

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFP22	EHF28	H10DAY	ALL OTHER VIOLATIONS		1/24/2013	20	HL1B
			a)Light bulbs have gone out in food prep/warewashing area. Must be replaced. b)Boxes of single-use items stored on floor in back storage unit.				
	EHF25	H10DAY	FOOD CONTACT SURFACES		1/24/2013		
			a)Excessive dust accumulation found on vent hood. b)Paper towels used to collect raw meat juice on bottom shelf. Paper towels are an unapproved food contact surface.				
	EHF02	COS	COLD HOLDING		1/24/2013		
			Hamburger meat found on counter at 60°. Must hold meat below 41°.				
	EHF08	COS	GOOD HYGIENIC PRACTICES		1/24/2013		
			Employee drink found on counter without lid and straw. Must have a lid and a straw.				
	EHF05	COS	RAPID REHEATING		1/24/2013		
			Chili meat found at 94° being reheated in hot-holding unit. Meat must reach 165°in less than 2 hours.				

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**ESTABLISHMENT****BURGER BARN**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFP22	EHF21	COS	MANUAL WARE WASHING		1/24/2013	20	HL1B
No paper towels at handsink in employee restroom.							

**BURGER KING #952  
1800 S GEORGIA ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF413	EHF25	COS	FOOD CONTACT SURFACES		1/24/2013	3	HL1B
a)Clean ice scoop holder at fountain drink dispenser. b)Single service cups at fountain drink dispenser have soda splash on side and rim. Keep cups protected from splash. c)Clean french fry scoop free of buildup.							
	EHF03	IN	HOT HOLDING		1/24/2013		
a)Egg in hot hold at 161°F. b)Sausage in hot hold at 159°F.							
	EHF28	COS	ALL OTHER VIOLATIONS		1/24/2013		
Cartons of product on floor in freezer. Keep product at least 6" off the ground.							

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**ESTABLISHMENT**

**CATFISH SHACK  
4212 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>
HF251					1/28/2013	0	HFOL

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**ESTABLISHMENT****CATTLEMANS CLUB  
3803 E AMARILLO BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF277	EHF25	COS	FOOD CONTACT SURFACES		1/24/2013	14	HL1B
			Soda gun nozzle found dirty.				
	EHF08	COS	GOOD HYGIENIC PRACTICES		1/24/2013		
			Drinks being discarded into handsink. Handsink is for handwashing only.				
	EHF12	COS	CROSS CONTAMINATION		1/24/2013		
			Ice used as a coolant for juice and limes also used as ingredient for drinks. Ice used as a coolant cannot be used as an ingredient.				
	EHF17	COS	HAND WASH WITH SOAP/TOWELS		1/24/2013		
			No paper towels at handsink in bar. Cannot use cloth towels for drying hands.				

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### ESTABLISHMENT

#### CORONADO ELEMENTARY 3210 WIMBERLY RD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF686	EHF02	COS	COLD HOLDING		1/30/2013	8	HL1B
			a)Ham for salads sitting in sink at 59°F. This had not been out of temperature for more than 4 hours, so the ham was put in the refrigerator to cool down to 41°F.				
	EHF21	H10DAY	MANUAL WARE WASHING		1/30/2013		
			a)Automatic sanitizer dispenser is dispensing less than 200 ppm quat sanitizer.				

#### COYOTE CORNER 8800 S SONCY RD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFR38					1/30/2013	0	HL1B

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**ESTABLISHMENT****DOLLAR GENERAL #8372****5131 PLAINS BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF410	EHF10	COS	SOUND CONDITION		1/25/2013	4	HL1B
			Dented cans found on shelf.				

**DOLLAR GENERAL STORE #11624****4308 S WASHINGTON ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1876	EHF28	IN	ALL OTHER VIOLATIONS		1/24/2013	0	HFOL
			Corrected.				

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**ESTABLISHMENT**

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**DOLLAR GENERAL STORE #12249****2726 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>
HF1953	EHF28	COS	ALL OTHER VIOLATIONS		1/25/2013	4	HL1B
			Raw eggs over ready-to-eat food in cooler.				
	EHF10	COS	SOUND CONDITION		1/25/2013		
			Dented cans found on shelf.				

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**ESTABLISHMENT****DOLLAR TREE #2684****5807 SW 45TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF60	EHF10	COS	SOUND CONDITION		1/25/2013	7	HL1B	
			Some candy with water damage on shelves. They were removed.					
	EHF17	COS	HAND WASH WITH SOAP/TOWELS		1/25/2013			
			Soap needed in mens restroom.					

**DONUT STOP INC  
1905 S GEORGIA ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF1357	EHF25	COS	FOOD CONTACT SURFACES		1/24/2013	3	HL1B	
			a)Electrical tape on soda nozzle that dispenses water. This must be replaced. Tape is not an easily cleanable surface.					

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**ESTABLISHMENT**

**DUGOUT, THE  
3705 OLSEN BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1366	EHF25	COS	FOOD CONTACT SURFACES		1/24/2013	6	HL1B
			a)Clean inside top of microwave.				
	EHF22	H90 DAY	MANAGER KNOWLEDGE/CERTIFIED		1/24/2013		
			a)No food manager certified for this location. Employee needs to take food manager course.				

**EL BURRITO RICO  
4404 RIVER RD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1766	EHF21	COS	MANUAL WARE WASHING		1/24/2013	3	HL1B
			No sanitizer present in wipe-down solution.				

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**ESTABLISHMENT****EL PATRON  
5807 SW 45TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF1838	EHF28	H90 DAY	ALL OTHER VIOLATIONS		1/25/2013	0	HFOL	
			Replace missing or broken ceiling tiles in the kitchen.					

**EL PUENTE  
4027 E AMARILLO BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF352					1/29/2013	0	HL1B

**Food Establishment Public Inspection Report**

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**ESTABLISHMENT****EL TROPICO  
1111 E AMARILLO BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF539	EHF24	H10DAY	THERMOMETERS		1/30/2013	6	HL1B
			A)Thermometer needed in reach-in cooler located in kitchen. B)Thermometer needed in reach-in chest cooler located in kitchen.				
	EHF25	COS	FOOD CONTACT SURFACES		1/30/2013		
			A)Can opener found dirty. B)Can opener holster found dirty.				

**EMMANUELS MEXICAN RESTAURANT  
2515 S GRAND ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2340	EHF28	H30 DAY	ALL OTHER VIOLATIONS		1/30/2013	0	HL1B
			Seal bare wood located on blue cabinet. Door sweep and weather stripping needed on back door. Food manager needed for food establishment. Shatterproof bulbs or lightshields needed inside of reach-in coolers/freezers. Post current food establish. permit.				

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### ESTABLISHMENT

**ESKIMO HUT  
7200 MCCORMICK RD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFR32	EHF28	H10DAY	ALL OTHER VIOLATIONS		1/24/2013	28	HL1B
			Floor at drive up room is wet from leaking machine. Repair to stop leak. b)Floor needs to be resealed to enable cleaning. c)Covers off drink machine and ice machine.Replace covers to prevent contamination.				
	EHF27	H10DAY	ESTABLISHMENT PERMIT		1/24/2013		
			No permit posted. Permit found is out of date.				
	EHF25	H10DAY	FOOD CONTACT SURFACES		1/24/2013		
			Spills not cleaned in back area at drive up. b)Dirty fan blowing on drink machine. c)V-channel on ice-machine dirty. d)Microwave has excessive splatter. e)Inside ice machine is moldy.				
	EHF22	H10DAY	MANAGER KNOWLEDGE/CERTIFIED		1/24/2013		
			No current food manager card posted. Food manager card must be obtained from our office.				
	EHF24	H10DAY	THERMOMETERS		1/24/2013		
			No thermometer in milk cooler.				

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### ESTABLISHMENT

#### ESKIMO HUT

HFR32	EHF20	H10DAY	TOXIC ITEMS	1/24/2013	28	HL1B
			Chemicals stored on counter with food equipment. Store separately.			
	EHF17	H10DAY	HAND WASH WITH SOAP/TOWELS	1/24/2013		
			No paper towels at handsink at drive up. b) Soap dispenser broken in mens restroom.			
	EHF18	H10DAY	INSECT CONTAMINATION	1/24/2013		
			Roaches in back area at counters in drive up room. Treat as needed to remove all insects.			
	EHF19	H10DAY	RODENTS/ANIMALS/OPENINGS	1/24/2013		
			Gap at bottom of back door. Seal as needed to prevent insects and dust.			
	EHF10	COS	SOUND CONDITION	1/24/2013		
			Bottles of drink mix marked refrigerate after open found not refrigerated. Check labels for correct storage.			

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**ESTABLISHMENT****FAITH CITY MISSION****401 SE 2ND 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>
HF582	EHF13	COS	HACCP PLAN/TIME		1/28/2013	7	HL1B
			Datemark any left over foods in walk-in.				
	EHF25	COS	FOOD CONTACT SURFACES		1/28/2013		
			Store scoop for sugar on a clean surface.				
	EHF28	H90 DAY	ALL OTHER VIOLATIONS		1/28/2013		
			A lightshield is needed by elevator. 2 corrections from previous inspection.				

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**ESTABLISHMENT****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	IN	EQUIPMENT ADEQUATE Corrected.		1/25/2013	0	HFOL

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**ESTABLISHMENT****FERNANDOS RESTAURANT & CANTINA**

3318 S GEORGIA ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2097	EHF20	COS	TOXIC ITEMS		1/28/2013	12	HL1B
			a)Unlabeled chemicals in mop closet. Label all chemicals with common name.				
	EHF21	COS	MANUAL WARE WASHING		1/28/2013		
			a)Less than 50 ppm bleach in 3rd compartment of sink at east bar.				
	EHF23	H10DAY	SEWAGE/WASTEWATER		1/28/2013		
			a)Condensate drip in freezer is causing ice to form down racks and on food. Establishment has 10 days to repair.				
	EHF25	COS	FOOD CONTACT SURFACES		1/28/2013		
			a)Chipped knife being used. Dispose of all chipped utensils. b)Spoons being held in water less than 135F. Water must be above 135F or below 41F to prevent bacteria growth from food in water. c)Tea nozzles must be cleaned daily.				
	EHF28	COS	ALL OTHER VIOLATIONS		1/28/2013		
			a)Wipe out bottom of condiment cooler in kitchen.				

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**ESTABLISHMENT****FURRBIES  
210 SW 6TH 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>
HF1332	EHF28	COS	ALL OTHER VIOLATIONS Raw steaks stored over ready-to-eat food.		1/24/2013	3	HL1B
	EHF25	COS	FOOD CONTACT SURFACES Ice scoop stored on towel.		1/24/2013		

**Food Establishment Public Inspection Report****From 1/24/13 thru 1/30/13****ESTABLISHMENT****GEORGIA MANOR NURSING HOME****2611 SW 46TH 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>
HF1898	EHF25	COS	FOOD CONTACT SURFACES		1/24/2013	9	HL1B
			a)Mixer found dirty. b)Microwave found dirty. c)Tea nozzles found dirty; tea nozzles must be broken apart and cleaned daily using the wash, rinse, sanitize and air dry process.				
	EHF28	H60 DAY	ALL OTHER VIOLATIONS		1/24/2013		
			The bulk milk container dispensing tube shall be cut on the diagonal leaving no more than one inch protruding from the chilled dispensing head.				
	EHF24	COS	THERMOMETERS		1/24/2013		
			Stem thermometer was not calibrated to read the correct internal temperature; thermometer was corrected by the end of the inspection.				
	EHF20	COS	TOXIC ITEMS		1/24/2013		
			Quaternary ammonia wipe down solution found at over 400ppm.				

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**ESTABLISHMENT**

**GOLDEN CORRAL #533  
7220 W INTERSTATE 40**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1378	EHF17	COS	HAND WASH WITH SOAP/TOWELS		1/30/2013	10	HL1B
			Towels needed at handsink.				
	EHF08	COS	GOOD HYGIENIC PRACTICES		1/30/2013		
			Employee drinks need to have lids and straws or lids and handles.				
	EHF25	COS	FOOD CONTACT SURFACES		1/30/2013		
			Clean the walk in door to meat cooler.				
	EHF28	H60 DAY	ALL OTHER VIOLATIONS		1/30/2013		
			a)Repair the seal to walk-in freezer door. b)Remove any chipped plates and bowls. One correction from previous inspection.				

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**ESTABLISHMENT**

**H & R FOODS LP  
609 S GRANT ST**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>
HF265					1/24/2013	0	HL1B

## Food Establishment Public Inspection Report

From 1/24/13 thru 1/30/13

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### ESTABLISHMENT

#### HUMMERS

2600 PARAMOUNT BLVD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF721	EHF28	COS	ALL OTHER VIOLATIONS		1/28/2013	19	HL1B
			a)Replace chipped container holding silverware at wait station.				
	EHF25	COS	FOOD CONTACT SURFACES		1/28/2013		
			a)Clean can opener blade.				
	EHF02	COS	COLD HOLDING		1/28/2013		
			a)Sandwich meat in reach in cooler at 50F. b)Diced tomatoes in reach in cooler at 50F. This is a repeat violation and if found again, a \$50 fee will be charged.				
	EHF03	COS	HOT HOLDING		1/28/2013		
			a)Non-crisp bacon sitting out at 85-90F. This must be held under refrigeration or above 135F. This is a repeat violation and if found again, a \$50 fee will be charged.				
	EHF20	COS	TOXIC ITEMS		1/28/2013		
			a)Chemicals hanging on rack with food. b)First aid kit stored with food. Keep these items away from food.				

**Food Establishment Public Inspection Report**

**From 1/24/13 thru 1/30/13**

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**ESTABLISHMENT**

**HUMMERS**

HF721	EHF21	COS	MANUAL WARE WASHING	1/28/2013	19	HL1B
a)No bleach in wipedown solution at food prep area.						

**ICHIBAN RESTAURANT  
3309 WIMBERLY 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>
HF2153	EHF28	COS	ALL OTHER VIOLATIONS		1/28/2013	0	HL1B
a)Defrost both deep freezers.							

**Food Establishment Public Inspection Report**

From 1/24/13 thru 1/30/13

**ESTABLISHMENT****KICKED BACK  
521 SE 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>
HF1379	EHF28	COS	ALL OTHER VIOLATIONS		1/30/2013	3	HL1B
			Keep last inspection posted.				
	EHF25	COS	FOOD CONTACT SURFACES		1/30/2013		
			Inside ice machine needs to be cleaned and sanitized.				

**KIDS KOLLEGE  
2620 RUSSELL LONG 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>
HFC276					1/25/2013	0	HL1B

**Food Establishment Public Inspection Report**

From 1/24/13 thru 1/30/13

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**ESTABLISHMENT****KIMBLE LEARNING CENTER  
2200 SE 10TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFD16					1/30/2013	0	HL1B

**KIMMI SERVICE LLC  
1901 E INTERSTATE 40**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1563	EHF28	H90 DAY	ALL OTHER VIOLATIONS		1/25/2013	0	HL1B

Post last inspection. cos b)Test strips needed for quaternary ammonia sanitizer.

## Food Establishment Public Inspection Report

From 1/24/13 thru 1/30/13

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**ESTABLISHMENT**

**KINDRED REHAB HOSPITAL AMA**

**7200 SW 9TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1537	EHF28	H60 DAY	ALL OTHER VIOLATIONS		1/28/2013	7	HL1B
			A)Blower covers in walk in cooler need to be cleaned. B)Cooling unit in walk in cooler needs to be defrosted.				
	EHF25	COS	FOOD CONTACT SURFACES		1/28/2013		
			Microwave on serving line needs to be cleaned.				
	EHF10	COS	SOUND CONDITION		1/28/2013		
			A)Dented cans in dry storage area. B)Out of date food in cooler.				

## Food Establishment Public Inspection Report

From 1/24/13 thru 1/30/13

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### ESTABLISHMENT

#### KN ROOT BEER DRIVE IN 3900 OLSEN BLVD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF504	EHF11	COS	PROPER HANDLING RTE		1/30/2013	4	HL1B	
			a)Food employee using a linen rag to sit burger buns on to make burgers. Buns must sit on something sanitary or disposable, not a linen.					

#### LA SUPER ECONOMICA 1011 N BUCHANAN ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF2255	EHF25	IN	FOOD CONTACT SURFACES		1/25/2013	3	HFOL	
			Ice scoop placed in holder on machine.					
	EHF18	COS	INSECT CONTAMINATION		1/25/2013			
			Presence of fruit flies in bakery. Rotting fruit removed from beside ice machine. Establishment has receipt of pest control application since last inspection. Continued monitoring & immediate removal of rotting fruit & debris accumulation is recommended.					

**Food Establishment Public Inspection Report**

From 1/24/13 thru 1/30/13

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**ESTABLISHMENT****LAS ALASANAZ  
2800 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>
HF1979	EHF22	H45 DAY	MANAGER KNOWLEDGE/CERTIFIED		1/25/2013	3	HL1B
Food manager needed at establishment. Must take class 2/13/13 and pass test.							

**Food Establishment Public Inspection Report**

From 1/24/13 thru 1/30/13

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**ESTABLISHMENT**

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**LORENZO DE ZAVALA MS  
2801 N 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>
HF1194	EHF20	COS	TOXIC ITEMS		1/29/2013	8	HL1B
			Dishwashing detergent stored with food in dry storage area.				
	EHF03	COS	HOT HOLDING		1/29/2013		
			Burgers temped at 120. They were put back in the oven and brought back up to 135.				
	EHF28	COS	ALL OTHER VIOLATIONS		1/29/2013		
			Blower covers in walk-in cooler need to be cleaned.				

## Food Establishment Public Inspection Report

From 1/24/13 thru 1/30/13

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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	IN	ESTABLISHMENT PERMIT	Permit posted.	1/25/2013	0	HFOL

#### LUPITAS MEXICAN FOOD 7200 MCCORMICK RD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFR79	EHF25	COS	FOOD CONTACT SURFACES	Shelves in reach in cooler dirty. b)Microwave has splatter. Clean inside top daily. c)Utensils exposed to splatter from sink. Store utensils covered.	1/24/2013	6	HL1B
	EHF17	COS	HAND WASH WITH SOAP/TOWELS	No paper towels at handsink. Paper towels are required at all times at the handsink.	1/24/2013		

**Food Establishment Public Inspection Report**

From 1/24/13 thru 1/30/13

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**ESTABLISHMENT****MACARONI JOES  
1619 S KENTUCKY 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>
HF1387	EHF25	COS	FOOD CONTACT SURFACES		1/25/2013	3	HL1B
			A, B, C corrected from previous inspection. Clean microwave in kitchen.				
	EHF28	COS	ALL OTHER VIOLATIONS		1/25/2013		
			A, B, C, D, E corrected from previous inspection. Clean dust off the ceiling tiles over the oven. COS				

## Food Establishment Public Inspection Report

From 1/24/13 thru 1/30/13

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### ESTABLISHMENT

**MARY & ROGERS DAY CARE  
4220 WOLFLIN AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFD18	EHF25	COS	FOOD CONTACT SURFACES		1/30/2013	6	HL1B
			Handles on cooler need to be cleaned.				
	EHF21	COS	MANUAL WARE WASHING		1/30/2013		
			Wipedown sanitizer too weak. Should be at 100ppm. Tested at 10ppm.				

**MUNDO LATINO  
1111 SE 10TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2332					1/24/2013	0	HL1B

**Food Establishment Public Inspection Report**

**From 1/24/13 thru 1/30/13**

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**ESTABLISHMENT**

**MY PORTABLE PANTRY**

**5901 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>
HF2233	EHF10	COS	SOUND CONDITION Dented can on shelf.		1/24/2013	4	HL1B

## Food Establishment Public Inspection Report

From 1/24/13 thru 1/30/13

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### ESTABLISHMENT

**PAK A SAK #19  
11762 S OSAGE ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFR78	EHF03	COS	HOT HOLDING		1/30/2013	22	HL1B
			Meat in hot hold found at 106 degrees F. Potentially hazardous foods must be held at 135 degrees F. or hotter. Held for unknown time. Food discarded.				
	EHF10	COS	SOUND CONDITION		1/30/2013		
			Open container food product marked refrigerate after open found not refrigerated. Check all labels for proper storage.				
	EHF09	COS	APPROVED SOURCE/LABELING		1/30/2013		
			Container white powder not labeled. All foods not easily identifiable must be labeled.				
	EHF21	COS	MANUAL WARE WASHING		1/30/2013		
			Dishes set on cloth towel to dry. Cloth towels hold bacteria which may be transferred to dishes. Obtain a dry rack or other means to dry.				
	EHF22	H30 DAY	MANAGER KNOWLEDGE/CERTIFIED		1/30/2013		
			Food manager not sure of food hot hold temperatures and not sure of sanitizing solution strengths required for dishwash and procedure for dishwash.				

**Food Establishment Public Inspection Report**

**From 1/24/13 thru 1/30/13**

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**ESTABLISHMENT**

**PAK A SAK #19**

HFR78	EHF24	COS	THERMOMETERS	1/30/2013	22	HL1B
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No working metal stem thermometer available. The metal stem thermometer must be used to check food temps.

	EHF28	COS	ALL OTHER VIOLATIONS	1/30/2013		
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Defrost meat freezer. b)Clean tops of all food equipment. c)Store eggs below all ready to eat foods.

**PALO DURO CREEK GOLF CLUB  
50 COUNTRY CLUB 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>
HFC268	EHF20	COS	TOXIC ITEMS		1/25/2013	3	HL1B
			Spray bottle not labeled.				

**Food Establishment Public Inspection Report****From 1/24/13 thru 1/30/13**

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**ESTABLISHMENT**

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**PANDA EXPRESS #2033****2416 S GEORGIA ST**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>
HF2163	EHF22	COS	MANAGER KNOWLEDGE/CERTIFIED		1/24/2013	6	HL1B
			a)Current food manager for this site no longer works here. New manager must take certification to our office and register.				
	EHF25	COS	FOOD CONTACT SURFACES		1/24/2013		
			a)Clean ice scoop holder at fountain drink machine.				

## Food Establishment Public Inspection Report

From 1/24/13 thru 1/30/13

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**ESTABLISHMENT**

**PATTAYA RESTAURANT  
6204 HILLSIDE RD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1904	EHF25	H10DAY	FOOD CONTACT SURFACES		1/30/2013	21	HL1B
			a)Knives stored in dirty water. Store knives on a clean surface or in water hotter than 135°F. b)Clean the food buildup on all refrigerator door handles in kitchen. c)Clean out the ice in walk in freezer.				
	EHF28	H10DAY	ALL OTHER VIOLATIONS		1/30/2013		
			a)Do not store food in open cans. b)Store food according to cooking temp in refrigerator. Poultry below beef.				
	EHF21	H10DAY	MANUAL WARE WASHING		1/30/2013		
			Sanitizer dispenser not working properly. No sanitizer available for wipe down solution.				
	EHF08	COS	GOOD HYGIENIC PRACTICES		1/30/2013		
			Items in handsinks in kitchen. Do not store anything in handsinks. Keep open and available for handwashing only.				
	EHF02	COS	COLD HOLDING		1/30/2013		
			Bean sprouts at 65°F. Bean sprouts must be kept cold at 41°F or colder.				

**Food Establishment Public Inspection Report****From 1/24/13 thru 1/30/13**

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**ESTABLISHMENT**

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**PATTAYA RESTAURANT**

HF1904	EHF16	H10DAY	HAND WASH FACILITIES ADEQUATE	1/30/2013	21	HL1B
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The handsink by the cooks line does not have hot water. Hot and cold water needed at handsinks.

	EHF17	H10DAY	HAND WASH WITH SOAP/TOWELS	1/30/2013		
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a)Towels needed at all handsinks. b)Soap needed at all handinks.

## Food Establishment Public Inspection Report

From 1/24/13 thru 1/30/13

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**ESTABLISHMENT**

**PETRO STOPPING CENTERS C S**

**8500 E INTERSTATE 40**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1561	EHF13	COS	HACCP PLAN/TIME		1/25/2013	7	HL1B
			Several sandwiches in walk-in cooler were found without datemarks; sandwiches were datemarked by the end to the inspection.				
	EHF21	COS	MANUAL WARE WASHING		1/25/2013		
			No sanitizer was available for warewashing or for cleaning food contact surfaces; quat ammonia was made available to the establishment by the end of inspection.				
	EHF28	H90 DAY	ALL OTHER VIOLATIONS		1/25/2013		
			a)Quat ammonia test strips needed for sanitizer solution.cos b)Fd mgr no longer works for food est; a full time, supervisory employee must attend next food manager class.				

**Food Establishment Public Inspection Report**

From 1/24/13 thru 1/30/13

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**ESTABLISHMENT**

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**PETRO STOPPING CENTERS F I****8500 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>
HF1558	EHF28	COS	ALL OTHER VIOLATIONS		1/24/2013	3	HL1B
			The bulk milk container dispensing tube shall be cut on the diagonal leaving no more than one inch protruding from the chilled dispensing head.				
	EHF25	COS	FOOD CONTACT SURFACES		1/24/2013		
			Dirty utensils found stored in clean utensil bin.				

## Food Establishment Public Inspection Report

From 1/24/13 thru 1/30/13

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### ESTABLISHMENT

**PIZZA HUT  
110 23RD ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HFC229	EHF25	COS	FOOD CONTACT SURFACES		1/25/2013	3	HL1B	
			a)Can opener needed to be cleaned. b)Containers with clean utensils needed to be cleaned.					

### 7000 E INTERSTATE 40

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF844	EHF28	IN	ALL OTHER VIOLATIONS		1/30/2013	0	HFOL	
			a)Corrected. b)Corrected.					
	EHF15	IN	EQUIPMENT ADEQUATE		1/30/2013			
			Corrected.					

**Food Establishment Public Inspection Report**

**From 1/24/13 thru 1/30/13**

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**ESTABLISHMENT**

**POPPIES SPECIALTY SWEETS&TREAT**

**5901 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>
HF2356	EHF10	COS	SOUND CONDITION Dented can on shelf.		1/24/2013	0	H PREOPEN

## Food Establishment Public Inspection Report

From 1/24/13 thru 1/30/13

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**ESTABLISHMENT**

**RANDALL COUNTY JAIL  
9100 S GEORGIA ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF61	EHF07	COS	ADEQUATE HAND WASHING		1/24/2013	17	HL1B
			Food service workers not washing hands prior to gloves. Hands must be washed prior to each time gloves are put on.				
	EHF08	COS	GOOD HYGIENIC PRACTICES		1/24/2013		
			Open drinks in kitchen. All drinks must have a lid and straw or sport cap to help eliminate hand to mouth contact.				
	EHF25	COS	FOOD CONTACT SURFACES		1/24/2013		
			Can openers not cleaned daily. b)Blades dull. Replace blades. c)Dirty rags stored on clean dish rack. d)Tray racks need to be cleaned. e)Microwave oven has excessive splatter. Clean after use.				
	EHF21	COS	MANUAL WARE WASHING		1/24/2013		
			Dishwasher not sanitizing properly. Check dishwasher daily with test strips. Dishwasher is chlorine sanitized and 3 bay sink is ammonia.				
	EHF20	COS	TOXIC ITEMS		1/24/2013		
			Chemical cleaners stored with foods. Store chemicals away from foods and food handling products.				

**Food Establishment Public Inspection Report**

**From 1/24/13 thru 1/30/13**

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**ESTABLISHMENT**

**RANDALL COUNTY JAIL**

HF61	EHF28	H10DAY	ALL OTHER VIOLATIONS	1/24/2013	17	HL1B
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Oven tops/utensil tub needs cleaned.Waste oil stored in kitchen.Remove daily.Ceiling panels above dishwasher deteriorated.Replace panels w/non porous panels now required in all kitchens.Seal hole above dishwasher/ceiling panel.Don't stack dishes wet.

**RED MANGO  
5807 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>
HF2243					1/29/2013	0	HL1B

**Food Establishment Public Inspection Report**

**From 1/24/13 thru 1/30/13**

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**ESTABLISHMENT**

**ROCK N ROLL SODA SHOP**

**404 15TH 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>
HFC208					1/25/2013	0	HL1B

**Food Establishment Public Inspection Report**

From 1/24/13 thru 1/30/13

**ESTABLISHMENT****RUBY TEQUILAS MEXICAN KITCHEN**

2001 S GEORGIA ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1774	EHF25	COS	FOOD CONTACT SURFACES		1/24/2013	12	HL1B
			Wire basket stainer had wire unraveling from it. These must be thrown away when this happens so wire does not get into food.				
	EHF21	COS	MANUAL WARE WASHING		1/24/2013		
			Knives with food debris found hanging on magnet with clean knives. These were not cleaned properly.				
	EHF24	COS	THERMOMETERS		1/24/2013		
			No thermometer in a cold hold unit.				
	EHF17	COS	HAND WASH WITH SOAP/TOWELS		1/24/2013		
			No paper towels available at handsink in kitchen.				

**3616 S SONCY RD**

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

From 1/24/13 thru 1/30/13

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**ESTABLISHMENT**

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**RUBY TEQUILAS MEXICAN KITCHEN**

HF533	EHF28	IN	ALL OTHER VIOLATIONS	1/24/2013	0	HFOL
			A)Corrected.			
	EHF25	IN	FOOD CONTACT SURFACES	1/24/2013		
			A)Corrected. B)Corrected. C)Corrected. D)Corrected. E)Corrected. F)Corrected. G)Corrected.			
	EHF21	IN	MANUAL WARE WASHING	1/24/2013		
			A)Corrected.			
	EHF17	IN	HAND WASH WITH SOAP/TOWELS	1/24/2013		
			A)Corrected.			

### Food Establishment Public Inspection Report

From 1/24/13 thru 1/30/13

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**ESTABLISHMENT**

**SAYAKOMARNS  
419 16TH ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFC261					1/25/2013	0	HFOL

**SCHLOTZSKYS DELI  
907 23RD ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFC122	EHF12	COS	CROSS CONTAMINATION		1/25/2013	7	HL1B
			Handle of ice scoop laying on ice in ice machine.				
	EHF20	COS	TOXIC ITEMS		1/25/2013		
			Spray bottle not labeled.				

**Food Establishment Public Inspection Report**

From 1/24/13 thru 1/30/13

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**ESTABLISHMENT****SMOKEY JOES  
2903 SW 6TH 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>
HF1779	EHF25	COS	FOOD CONTACT SURFACES		1/29/2013	3	HL1B
			A) Cooler handles need to be cleaned. B) Microwaves need to be cleaned.				
	EHF28	COS	ALL OTHER VIOLATIONS		1/29/2013		
			A) Employee belongings stored with bread. B) Eggs stored over ready-to-eat items in cooler.				

## Food Establishment Public Inspection Report

From 1/24/13 thru 1/30/13

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### ESTABLISHMENT

**SONIC DRIVE IN  
101 TASCOSA RD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF261	EHF25	COS	FOOD CONTACT SURFACES		1/28/2013	3	HL1B
			A)Can opener needs to be cleaned. B)Dirty pan on clean pan rack.				
	EHF28	COS	ALL OTHER VIOLATIONS		1/28/2013		
			Blower cover in walk in freezer needs to be cleaned.				

### 1910 S GRAND ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF540	EHF28	COS	ALL OTHER VIOLATIONS		1/30/2013	6	HL1B
			a)Do not store restaurant food near employee food. b)Clean counters located underneath steam table.				
	EHF25	H10DAY	FOOD CONTACT SURFACES		1/30/2013		
			a)Can opener found dirty.cos b)Can opener holster found dirty. cos c)Clean utensils found stored in dirty bin. cos d)Soda nozzles found dirty.				

**Food Establishment Public Inspection Report**

From 1/24/13 thru 1/30/13

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**ESTABLISHMENT****SONIC DRIVE IN**

HF540	EHF15	H10DAY	EQUIPMENT ADEQUATE	1/30/2013	6	HL1B
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Reach-in make table cooler was found not adequately cold holding tomatoes at 41°F or below; cooler must be repaired or replaced. Do not use make table cooler to store potentially hazardous food until it is repaired.

**SPICY MIKES BAR-B-Q HAVEN****7028 S WESTERN ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2242	EHF20	COS	TOXIC ITEMS		1/24/2013	3	HL1B

Wipe down solution was at over 200 PPM Cl, should be at 100 PPM.

## Food Establishment Public Inspection Report

From 1/24/13 thru 1/30/13

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**ESTABLISHMENT**

**SUBWAY  
3130 S SONCY RD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1204	EHF25	IN	FOOD CONTACT SURFACES	A) Corrected.	1/24/2013	0	HFOL

**SUBWAY #7323-211  
5807 SW 45TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1199	EHF28	H90 DAY	ALL OTHER VIOLATIONS	No ss items such as napkins & fd containers can be stored under drain lines or sinks.Remove from under the handsink.Seal any porous areas of floors/walls throughout kitchen.Don't hang jackets from fd or equip storage shelves. d)& f)IN.	1/25/2013	0	HL1B

**Food Establishment Public Inspection Report**

From 1/24/13 thru 1/30/13

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**ESTABLISHMENT****TACO BELL #28928****611 23RD 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>	
HFC317	EHF23	H10DAY	SEWAGE/WASTEWATER		1/25/2013	3	HFOL	
			Condensate line in freezer is leaking onto food product.					

## Food Establishment Public Inspection Report

From 1/24/13 thru 1/30/13

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**ESTABLISHMENT**

**TACO VILLA #3  
1826 S GEORGIA ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF750	EHF19	COS	RODENTS/ANIMALS/OPENINGS		1/30/2013	9	HL1B
			a)New door sweep is needed on back door.				
	EHF20	COS	TOXIC ITEMS		1/30/2013		
			a)Unlabeled purple chemical in warewashing area. Label all chemicals with common name.				
	EHF25	COS	FOOD CONTACT SURFACES		1/30/2013		
			a)Knife with broken tip in warewashing area. Dispose of all knives that get chipped or broken.				
	EHF28	COS	ALL OTHER VIOLATIONS		1/30/2013		
			a)Dust ceiling of walk in cooler.				

**Food Establishment Public Inspection Report**

From 1/24/13 thru 1/30/13

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**ESTABLISHMENT****TAMMES TENDER TOUCH DAYCARE****1919 BRAZOS 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>
HFD36	EHF25	COS	FOOD CONTACT SURFACES Microwave needs to be cleaned.		1/30/2013	3	HL1B

## Food Establishment Public Inspection Report

From 1/24/13 thru 1/30/13

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**ESTABLISHMENT**

**TAQUERIA AGAVE  
3501 NE 24TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2322	EHF28	COS	ALL OTHER VIOLATIONS		1/25/2013	14	HL1B
			Tea urn left uncovered while in use. Must be covered. B)Dishes stacked wet. Must air-dry equipment prior to storage. C)Container of salt in kitchen not labeled. All items in kitchen must have label.				
	EHF13	COS	HACCP PLAN/TIME		1/25/2013		
			No date mark on rellanos held over 24 hrs in make table. B)No date mark on several containers of potentially-hazardous food in walk-in.				
	EHF08	COS	GOOD HYGIENIC PRACTICES		1/25/2013		
			Employee drink on make table without lid and straw. All employee drinks need a lid and a straw.				
	EHF02	IN	COLD HOLDING		1/25/2013		
			Tomatoes in make table at 39 degrees.				
	EHF03	IN	HOT HOLDING		1/25/2013		
			Beans in hot holding unit at 164 degrees.				

**Food Establishment Public Inspection Report****From 1/24/13 thru 1/30/13****ESTABLISHMENT****TAQUERIA AGAVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2322	EHF25	COS	FOOD CONTACT SURFACES		1/25/2013	14	HL1B
			Soda nozzles found dirty. Must be cleaned every 24 hrs. B) Can opener found dirty.				
	EHF21	COS	MANUAL WARE WASHING		1/25/2013		
			Employee washing knife in hand sink. Must wash, rinse, and sanitize knife between uses.				

**TASCOSA HIGH SCHOOL  
3921 WESTLAWN AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF671	EHF25	COS	FOOD CONTACT SURFACES		1/30/2013	3	HL1B
			Handles on cooler need to be cleaned.				

## Food Establishment Public Inspection Report

From 1/24/13 thru 1/30/13

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**ESTABLISHMENT**

**TEXAN NURSING & REHAB OF AMA**

**4033 SW 51ST AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1400	EHF23	COS	SEWAGE/WASTEWATER		1/28/2013	20	HL1B
			a)No toilet paper available at employee restroom.				
	EHF21	COS	MANUAL WARE WASHING		1/28/2013		
			a)Dishwasher was not sanitizing. This was corrected on site to sanitize at 50ppm bleach sanitizer.				
	EHF10	COS	SOUND CONDITION		1/28/2013		
			a)Dented cans found on rack. Remove all dented cans to an area for damaged goods and do not use. This is a repeat violation and if found again, a \$50 reinspection fee will be charged.				
	EHF14	H10DAY	WATER SUPPLY		1/28/2013		
			a)Faucet at 3 compartment sink is dripping and will not completely shut off. Repair to not drip.				
	EHF15	H10DAY	EQUIPMENT ADEQUATE		1/28/2013		
			a)Refrigerator holding potentially hazardous food at 50F. Food inside the cooler was 50F. All gallon milk and shake products must be thrown away. This must be repaired to hold 41F or below.				

**Food Establishment Public Inspection Report****From 1/24/13 thru 1/30/13**

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**ESTABLISHMENT**

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**TEXAN NURSING & REHAB OF AMA**

HF1400	EHF25	COS	FOOD CONTACT SURFACES	1/28/2013	20	HL1B
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a)Bottom of ice scoop holder had slime in it. Clean this regularly to prevent buildup.

	EHF28	COS	ALL OTHER VIOLATIONS	1/28/2013		
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a)Raw hamburger meat stored on top of tomatoes. Do not place raw foods above ready to eat foods.

## Food Establishment Public Inspection Report

From 1/24/13 thru 1/30/13

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**ESTABLISHMENT**

**TEXAS STEAK EXPRESS  
2600 S KENTUCKY ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2277	EHF25	COS	FOOD CONTACT SURFACES		1/24/2013	10	HL1B
			a)Knife with chipped tip. Dispose of all chipped utensils.				
	EHF11	COS	PROPER HANDLING RTE		1/24/2013		
			a)Handle of scoop down in sugar used for tea.				
	EHF20	COS	TOXIC ITEMS		1/24/2013		
			a)Label all chemicals properly.				

## Food Establishment Public Inspection Report

From 1/24/13 thru 1/30/13

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### ESTABLISHMENT

**THAI HOUSE RESTAURANT  
5601 E AMARILLO BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF136	EHF13	COS	HACCP PLAN/TIME		1/24/2013	19	HL1B
			Egg rolls found in refrigerator without date mark.				
	EHF09	COS	APPROVED SOURCE/LABELING		1/24/2013		
			Container without label found in kitchen.				
	EHF02	COS	COLD HOLDING		1/24/2013		
			Ranch dressing stored under counter at room temperature. Must be held at 41° or below after opening.				
	EHF21	COS	MANUAL WARE WASHING		1/24/2013		
			Sanitizing cloth found on counter containing no sanitizer. Sanitizing cloths must be stored in sanitizing solution between use. b)Sanitizing solution at 0ppm. Must refresh sanitizing solution as needed during operation.				
	EHF25	COS	FOOD CONTACT SURFACES		1/24/2013		
			Rice scoop stored in water at 115°. Must be 135° or above. b)Scoop without handle found in rice. All scoops need handles.				

**Food Establishment Public Inspection Report**

**From 1/24/13 thru 1/30/13**

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**ESTABLISHMENT**

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**THAI HOUSE RESTAURANT**

HF136	EHF28	H90 DAY	ALL OTHER VIOLATIONS	1/24/2013	19	HL1B
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Lightshields needed above food prep area in kitchen. b)Pans and lids stored on floor.cos

**THAI KITCHEN RESTAURANT**

**713 23RD 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>
HFC220					1/25/2013	0	HL1B

**Food Establishment Public Inspection Report**

From 1/24/13 thru 1/30/13

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**ESTABLISHMENT****THUMPERS TEX MEX GRILL****3321 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>
HF2338	EHF03	COS	HOT HOLDING		1/28/2013	9	HL1B
			a)Chopped pork at 111-115F in hot hold. Product must be 135F in hot hold at all times.				
	EHF14	COS	WATER SUPPLY		1/28/2013		
			a)Water was shut off to hand sink. Hot water must be available at handsink at all times.				

## Food Establishment Public Inspection Report

From 1/24/13 thru 1/30/13

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### ESTABLISHMENT

**TOOT N TOTUM #62**

**3701 SW 6TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF45	EHF28	COS	ALL OTHER VIOLATIONS		1/25/2013	3	HFOL
			Blowers in walk in cooler need to be dusted.				
	EHF25	COS	FOOD CONTACT SURFACES		1/25/2013		
			Clean out container holding coffee lids.				

**TOOT N TOTUM #87**

**2209 S COULTER ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF887	EHF28	H90 DAY	ALL OTHER VIOLATIONS		1/30/2013	0	HL1B
			Replace any missing ceiling tiles in the employee restroom. One correction from previous inspection.				

## Food Establishment Public Inspection Report

From 1/24/13 thru 1/30/13

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### ESTABLISHMENT

**TX CHICKEN WOK  
2406 PARAMOUNT BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1461	EHF28	COS	ALL OTHER VIOLATIONS		1/30/2013	11	HL1B
			Clean mixer,soda nozzles w/mold,table-rice steamer on by wok, bins utensils are in-dishwash area,wall behind 3comp sink,reachin cooler door.Sweep backroom& under mixer.Scoops must have a handle.Raw fds stored above noodles & carrots in walk in cooler.				
	EHF02	COS	COLD HOLDING		1/30/2013		
			a)Chicken breasts being sliced were in a tub at 60F. Ice must be maintained on the product enough to keep chicken at 41F or below.				
	EHF20	COS	TOXIC ITEMS		1/30/2013		
			a)Bleach water for wipedowns in sink was over 200 ppm bleach. b)Bottle labeled "vinegar" had window cleaner in it c)Bottle with no label had alcohol in it. Label all chemicals properly.				
	EHF25	COS	FOOD CONTACT SURFACES		1/30/2013		
			a)Clean mixer. b)Soda nozzles have mold on them. Clean daily.				

**Food Establishment Public Inspection Report****From 1/24/13 thru 1/30/13****ESTABLISHMENT****UNITED SUPERMARKET #529****5807 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>
HF1653	EHF21	COS	MANUAL WARE WASHING		1/29/2013	6	HL1B
			Dishmachine not sanitizing. Will use 3 comp sink to sanitize until machine works properly.				
	EHF20	COS	TOXIC ITEMS		1/29/2013		
			Spray bottle full of chemical needed labeled.				
HF460	EHF10	COS	SOUND CONDITION		1/29/2013	4	HL1B
			Several dented cans.				
	EHF28	COS	ALL OTHER VIOLATIONS		1/29/2013		
			Trash can liners needed in meat market.				

## Food Establishment Public Inspection Report

From 1/24/13 thru 1/30/13

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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	EHF28	IN	ALL OTHER VIOLATIONS		1/30/2013	0	HFOL
			A. Corrected B. Corrected C. Corrected D. Corrected				
	EHF15	IN	EQUIPMENT ADEQUATE		1/30/2013		
			Corrected.				

## Food Establishment Public Inspection Report

From 1/24/13 thru 1/30/13

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### ESTABLISHMENT

**WAFFLE HOUSE #534**

**2110 S COULTER ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1295	EHF15	H10DAY	EQUIPMENT ADEQUATE		1/25/2013	10	HL1B
			The hashbrown station cooler and all contents are 61°F for an unknown length of time. All PHF in cooler was discarded. Do not use for PHF until it is operating properly and can hold food at 41°F.				
	EHF08	COS	GOOD HYGIENIC PRACTICES		1/25/2013		
			Employee drinks without lids. All employee drinks need either lids and straws or lids and handles.				
	EHF25	H10DAY	FOOD CONTACT SURFACES		1/25/2013		
			a)The soda nozzles and underside of soda dispenser needed to be cleaned and sanitized. b)The ice scoop was stored on a dusty surface. c)The white guard inside ice machine needs to be cleaned and sanitized.				
	EHF28	H10DAY	ALL OTHER VIOLATIONS		1/25/2013		
			a)Clean any dark build up from the floor throughout kitchen areas. b)Clean any build up from cooler handles and doors throughout establishment.				

**Food Establishment Public Inspection Report**

From 1/24/13 thru 1/30/13

**ESTABLISHMENT****WALGREENS #05611****801 N FILLMORE ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF207	EHF28	COS	ALL OTHER VIOLATIONS		1/30/2013	0	HL1B
A)Blower covers need to be cleaned. B)Spanish/English handwashing signs needed in restrooms.							

**WALGREENS #05614****1600 S WESTERN ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF329	EHF28	COS	ALL OTHER VIOLATIONS		1/28/2013	0	HL1B
Blower covers in walk-in cooler are dirty.							

## Food Establishment Public Inspection Report

From 1/24/13 thru 1/30/13

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### ESTABLISHMENT

**WINGSTOP  
5807 SW 45TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1052	EHF28	H10DAY	ALL OTHER VIOLATIONS		1/24/2013	13	HL1B
			Store all food at least 6 inches off ground in walk in cooler. b)Any personal food needs to be away from food prep. c)Back door closer not attached.				
	EHF25	H10DAY	FOOD CONTACT SURFACES		1/24/2013		
			Clean and sanitize tea nozzles daily. b)Do not store knives between table and wall. Only store in visible, easily cleanable areas. c)Bucket used for fries is cracked. Remove any cracked or damaged containers in kitchen.				
	EHF14	H10DAY	WATER SUPPLY		1/24/2013		
			A backflow prevention device is needed on the faucet with the hose.				
	EHF15	H10DAY	EQUIPMENT ADEQUATE		1/24/2013		
			The single door chicken refrigerator is at 50°F. It was adjusted. If it does not maintain 41°F, it cannot be used to store potentially hazardous foods.				
	EHF20	COS	TOXIC ITEMS		1/24/2013		
			A spray bottle container of bleach needed to be labeled. b)Bleach water sanitizer too strong. Check with test strips before using.				

**Food Establishment Public Inspection Report**

From 1/24/13 thru 1/30/13

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**ESTABLISHMENT**

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

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF961	EHF23	IN	SEWAGE/WASTEWATER Corrected.		1/24/2013	0	HFOL

**YOUTH CNTR OF THE HIGH PLAINS****9300 S GEORGIA ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF400	EHF25	COS	FOOD CONTACT SURFACES		1/24/2013	3	HL1B
			Sanitized fd equip stored in drawer w/non sanitized equipment.Store separately.Slicer not cleaned properly.Must be disassembled after each use session,then cleaned & sanitized.Splatter on bottom of shelf above cook top & bottom so shelf above hot hold.				
	EHF28	COS	ALL OTHER VIOLATIONS		1/24/2013		
			Can opener blade is dull. Metal shavings indicate a dull blade. Replace blade. b)Post a sign for dented cans.				