

Food Establishment Public Inspection Report

From 1/31/13 thru 2/6/13

ESTABLISHMENT**8 ZERO 1 CONVENIENCE STORE****1003 N FILLMORE ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2230					2/5/2013	0	HL1B

**A & D DISCOUNT
801 N TAYLOR ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF178	EHF25	COS	FOOD CONTACT SURFACES		1/31/2013	3	HL1B
			a)Soda nozzles found dirty. b)Microwave needs to be cleaned.				
	EHF28	H90 DAY	ALL OTHER VIOLATIONS		1/31/2013		
			Blower covers in cooler need to be cleaned.				

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ESTABLISHMENT

AFRICAN BROTHERS STORE

1111 E AMARILLO BLVD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF2349	EHF28	H10DAY	ALL OTHER VIOLATIONS		2/1/2013	0	H PREOPEN	
			a)English/Spanish handwashing sign needed in employee restroom. cos b)Lower door sweep located on bottom of back door.					

AFRICAN SAFARI

5945 E AMARILLO BLVD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF1570	EHF15	COS	EQUIPMENT ADEQUATE		2/6/2013	6	HL1B	
			Microwave turns on when microwave door opens. This is dangerous to employees and microwave must be discarded.					
	EHF17	COS	HAND WASH WITH SOAP/TOWELS		2/6/2013			
			No paper towels at handsink in kitchen. B) No paper towels in men's restroom. C) No paper towels in women's restroom.					

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ESTABLISHMENT**AMARILLO COLLEGE CHILD DEV LAB**

6222 SW 9TH AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFD48	EHF28	COS	ALL OTHER VIOLATIONS		2/5/2013	3	HL1B
			Eggs stored over ready to eat products in cooler.				
	EHF25	COS	FOOD CONTACT SURFACES		2/5/2013		
			Microwave in 4 year old room needs to be cleaned.				

AMARILLO NATIONAL BANK

500 S TAYLOR ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF170	EHF28	COS	ALL OTHER VIOLATIONS		1/31/2013	0	HL1B
			A jar of tomato and oil in the pantry had a broken lid/seal. It was removed.				

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

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFM414	EHF28	H45 DAY	ALL OTHER VIOLATIONS		1/31/2013	0	HFOL
			a)Food manager needed for mobile unit. b)Corrected.				
	EHF21	IN	MANUAL WARE WASHING		1/31/2013		
			Corrected.				
	EHF24	IN	THERMOMETERS		1/31/2013		
			Corrected.				

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ESTABLISHMENT

ARBYS #1749

2020 ROSS-OSAGE DR

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1445	EHF23	COS	SEWAGE/WASTEWATER		2/1/2013	13	HL1B
			Waste water leaking from front hand sink and from bottom of ice maker. Repair as needed to eliminate leaks.				
	EHF20	COS	TOXIC ITEMS		2/1/2013		
			Chemical stored next to foods. Store chemicals away from foods. Label on chemical cleaner is not legible.				
	EHF02	IN	COLD HOLDING		2/1/2013		
			Sliced tomatoes at cold hold make table were at 30 degrees. This is in compliance with potentially hazardous food holding temperatures.				
	EHF13	COS	HACCP PLAN/TIME		2/1/2013		
			Meat slicer not cleaned and sanitized according to haccp plan for restaurant. Ensure times are followed. Slicer is to be cleaned every 4 hours.				
	EHF28	H90 DAY	ALL OTHER VIOLATIONS		2/1/2013		
			Keep personal items away from food & fd prep areas. Repair floor-walkin, ceiling panels-attic dust exposed to foods, condensation drip falling on cases of food, coving missing/broken, wall inside exposed, broken light shield over prep table.				

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ESTABLISHMENT**ARBYS #1749**

HF1445	EHF25	COS	FOOD CONTACT SURFACES	2/1/2013	13	HL1B
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Counters at drive up window are deteriorated & not easily cleanable surfaces. Must be smooth & sealed-easily cleanable. Tea nozzles moldy-wash, rinse & sanitize daily. Heat lamps fixture is dirty above slicer. Clean daily. SS item dispensers not clean.

**ASCENSION ACADEMY
9301 ASCENSION PKWY**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2148	EHF25	COS	FOOD CONTACT SURFACES		2/5/2013	3	HL1B
			A)All microwaves found dirty.				
	EHF02	IN	COLD HOLDING		2/5/2013		
			A)All coolers found holding at 40 degrees.				

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ESTABLISHMENT

**BANGKOK TOKYO
2413 S WESTERN ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2281	EHF14	IN	WATER SUPPLY Corrected.		2/6/2013	0	HFOL

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ESTABLISHMENT

**BASKET HUT THE
4206 SW 45TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2317	EHF21	COS	MANUAL WARE WASHING		1/31/2013	11	HL1B
			Sanitizer solution too weak. New sanitizer was made.				
	EHF03	IN	HOT HOLDING		1/31/2013		
			Chili on steam table at 199°F. In compliance.				
	EHF12	COS	CROSS CONTAMINATION		1/31/2013		
			Ice scoop handle in ice inside the ice machine. Keep all food and ice handles out of the food. Affected ice was discarded.				
	EHF08	COS	GOOD HYGIENIC PRACTICES		1/31/2013		
			Employee drink without lid or straw in kitchen 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	EHF25	IN	FOOD CONTACT SURFACES 2 corrections.		2/4/2013	0	HFOL
	EHF28	IN	ALL OTHER VIOLATIONS 2 corrections.		2/4/2013		

**BUSHLAND HIGH SCHOOL
1201 S FM 2381**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFP20					2/6/2013	0	HL1B

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ESTABLISHMENT

**BUSHLAND ISD
1 BLACK HAWK DR**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFP10	EHF28	H90 DAY	ALL OTHER VIOLATIONS		2/6/2013	3	HL1B
			a)Remove fly strip.cos b)Insufficient lighting in Elemenary walk-in cooler.				
	EHF03	IN	HOT HOLDING		2/6/2013		
			Hot hold 198°F on serving line.				
	EHF21	H10DAY	MANUAL WARE WASHING		2/6/2013		
			Dishwashing machine not sanitizing. Sanitizer less than 50ppm.				

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ESTABLISHMENT

BUTTERFLIES & BULLFROGS

3107 SW 27TH AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFD59					1/31/2013	0	HL1B

CAFE CALIFORNIA BAR AND GRILL

3205 E INTERSTATE 40

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2150	EHF28	H30 DAY	ALL OTHER VIOLATIONS		2/1/2013	0	HFOL
			a)Food manager no longer works at food establishment; a full time supervisory employee must attend next food mgr class and obtain a food manager card. b)Corrected.				
	EHF23	IN	SEWAGE/WASTEWATER		2/1/2013		
			a)Corrected. b)Corrected.				

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ESTABLISHMENT

**CAFE DAC
320 S POLK ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF93					2/5/2013	0	HL1B

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ESTABLISHMENT

CALICO COUNTY

2410 PARAMOUNT BLVD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF334	EHF28	COS	ALL OTHER VIOLATIONS		2/6/2013	12	HL1B
			a)Clean bottom of buckets that hold utensils to dry. b)Clean ice buildup on freezer floor. c)Venthood needs to be detailed.				
	EHF25	COS	FOOD CONTACT SURFACES		2/6/2013		
			a)Can opener blade needs cleaned of buildup. b)Small amount of mold in ice machine needs wiped off.				
	EHF24	COS	THERMOMETERS		2/6/2013		
			a)No thermomter in cold hold unit.				
	EHF17	COS	HAND WASH WITH SOAP/TOWELS		2/6/2013		
			a)Handwash sink needed paper towels.				
	EHF19	COS	RODENTS/ANIMALS/OPENINGS		2/6/2013		
			a)Screen on back door needs to be repaired or back door must remain shut.				

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ESTABLISHMENT

**CECILS LAST CHANCE
12800 S US HWY 287**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFP2	EHF14	IN	WATER SUPPLY		1/31/2013	10	HL1B
			Well records indicate well is ok.				
	EHF20	COS	TOXIC ITEMS		1/31/2013		
			Foods in storage stored with medication and chemicals. Never store foods with chemicals or medications. Medications must be stored in a leak proof container and labeled.				
	EHF08	COS	GOOD HYGIENIC PRACTICES		1/31/2013		
			Open employee drink in kitchen. All drinks must have a lid and straw or sport cap.				
	EHF28	COS	ALL OTHER VIOLATIONS		1/31/2013		
			Shelf liner is peeling in walk in cooler. Reattach liner to provide an easily cleanable surface. b)Clean ceiling fans.				
	EHF25	COS	FOOD CONTACT SURFACES		1/31/2013		
			No approved sanitizer being used to wipe kitchen surfaces. Sanitizers may be chlorine or ammonia. Use only approved sanitizers.				

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**CHEZ LA
701 S TAYLOR ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2311	EHF28	COS	ALL OTHER VIOLATIONS		2/6/2013	6	HL1B
			a)Employee personal items must be stored in designated areas and not on clean dish racks. b)Store soup bowls upside down to avoid accidental contamination.				
	EHF15	COS	EQUIPMENT ADEQUATE		2/6/2013		
			Hot hold cabinet found not adequately hot holding food at 135° or above; cabinet was fixed by the end of the inspection.				
	EHF20	COS	TOXIC ITEMS		2/6/2013		
			Unlabeled spray bottle filled with liquid found stored with utensils; bottle was labeled by the end of the inspection.				

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ESTABLISHMENT

**CHICK FIL A
4510 S COULTER ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF762	EHF15	IN	EQUIPMENT ADEQUATE		2/5/2013	0	HFOL
			A)Corrected.				
	EHF28	IN	ALL OTHER VIOLATIONS		2/5/2013		
			A)Corrected. B)Corrected. C)Corrected.				
	EHF25	IN	FOOD CONTACT SURFACES		2/5/2013		
			A)Corrected. B)Corrected C)Corrected. D)Corrected. E)Corrected.				

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ESTABLISHMENT

**CHICKEN EXPRESS
7301 W INTERSTATE 40**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1062	EHF28	H90 DAY	ALL OTHER VIOLATIONS		2/4/2013	0	HL1B
			Replace any missing ceiling tiles throughout kitchen areas.				

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

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1456	EHF15	IN	EQUIPMENT ADEQUATE		2/5/2013	0	HFOL
			A)Corrected.				
	EHF21	IN	MANUAL WARE WASHING		2/5/2013		
			A)Corrected.				

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ESTABLISHMENT**CHIYOS
4313 TECKLA BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF25	EHF21	COS	MANUAL WARE WASHING		1/31/2013	23	HL1B
			Dirty knives hanging on a magnet. Clean items properly before storing.				
	EHF19	COS	RODENTS/ANIMALS/OPENINGS		1/31/2013		
			Gap at back door. Door must be completely sealed so that no daylight can show through.				
	EHF13	COS	HACCP PLAN/TIME		1/31/2013		
			a)Incorrect date on eggrolls in cooler. Date all items properly. b)Chicken from 1/23/13 found. This exceeds the 7 day hold limit and was thrown away. c)No pull date from freezer on fried pork. When pulled from freezer, write date on food.				
	EHF04	COS	PROPER COOKING TEMPERATURES		1/31/2013		
			Egg rolls with chicken were cooked to 100°F. This product must reach 165°F.				
	EHF02	COS	COLD HOLDING		1/31/2013		
			Cooked rice at wok area at 120°F-130°F. This product must be below 41°F or above 135°F.				

Food Establishment Public Inspection Report**From 1/31/13 thru 2/6/13**

ESTABLISHMENT

CHIYOS

HF25

EHF28

COS

ALL OTHER VIOLATIONS

1/31/2013

23

HL1B

Bubbling paint and grease drip above wok. This must be cleaned to be smooth, easily cleanable and not have drip on it. b)Handle of scoops must stay up and out of dry product. c)All scoops must have a handle.

EHF25

COS

FOOD CONTACT SURFACES

1/31/2013

Clean can opener.

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ESTABLISHMENT**CHURCHS CHICKEN #592****2002 S GEORGIA ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF980	EHF25	COS	FOOD CONTACT SURFACES		1/31/2013	11	HL1B
			a)Tea nozzles have a layer of slime on them. Clean tea nozzles daily. b)Clean inside of ice machine. c)Clean out tong holders for jalapenos.				
	EHF28	COS	ALL OTHER VIOLATIONS		1/31/2013		
			a)Face all knives with the handle up so that mouth pieces are not grabbed.				
	EHF02	COS	COLD HOLDING		1/31/2013		
			a)Chicken at batter station was at 60F. This chicken must remain below 41F prior to being fried.				
	EHF19	COS	RODENTS/ANIMALS/OPENINGS		1/31/2013		
			a)Backdoor is not completely shut. This door must be slammed shut when entering and exiting or bugs and insects can enter the building. This is a repeat violation and if found again, a \$50 fee will be charged.				

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ESTABLISHMENT**CIRCUS ROOM
2309 SW 6TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF599	EHF28	COS	ALL OTHER VIOLATIONS Handwashing sign needed in restroom.		2/1/2013	0	HL1B

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ESTABLISHMENT

**CRACKER BARREL #210
2323 E INTERSTATE 40**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF891	EHF28	H10DAY	ALL OTHER VIOLATIONS		2/6/2013	19	HL1B
			a)Fryer venthood needs to be cleaned. b)Clean wall located behind dish storage. c)Clean food debris from sides and floors of grill/fryer area. d)Clean fan blowers in walk in cooler.cos				
	EHF25	H10DAY	FOOD CONTACT SURFACES		2/6/2013		
			Clean:slicer, fd debris from metal racks & condenser unit in walkin,inside salad make table cooler,dairy reachin cooler,canopener,tongs stored on dirty surface, single use drink lids stored on dirty bins, Dirty utensils stored on clean dish rack.				
	EHF15	H10DAY	EQUIPMENT ADEQUATE		2/6/2013		
			Make table cooler found not adequately cold holding potentially hazardous food at 41°or below; cooler needs to be repaired or replaced. Do not use cooler to store potentially hazardous food until it is fixed.				
	EHF13	COS	HACCP PLAN/TIME		2/6/2013		
			Pan of cooked turkey found kept past the toss date; turkey was thrown away.				
	EHF02	COS	COLD HOLDING		2/6/2013		
			Shelled eggs found stored beneath grill at 74°; eggs were thrown away.				

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ESTABLISHMENT

CRACKER BARREL #210

HF891	EHF08	COS	GOOD HYGIENIC PRACTICES	2/6/2013	19	HL1B
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a)Employee observed chewing gum while cooking in the kitchen. b)Employee observed with dipping tobacco in his mouth while cleaning dishes.

CROCKETT MIDDLE SCHOOL

4720 FLOYD AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
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HF214	EHF10	COS	SOUND CONDITION		1/31/2013	14	HL1B
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a)Dented cans on rim found on can rack.

	EHF03	COS	HOT HOLDING		1/31/2013		
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a)Mashed potatoes found in 2 different hot holds at 118F. Product must be 135F or higher in a hot hold.

	EHF05	COS	RAPID REHEATING		1/31/2013		
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a)Frozen hot pockets placed in a hot hold unit. Hot hold units are not intended to cook products. Food must be cooked properly in a cooking unit and then placed in the hot hold.

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ESTABLISHMENT

DENNYS

9601 E INTERSTATE 40

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1966	EHF23	H10DAY	SEWAGE/WASTEWATER		2/5/2013	6	HL1B
			Handsink located next to employee break area has a leaking faucet;faucet must be repaired or replaced.				
	EHF25	H10DAY	FOOD CONTACT SURFACES		2/5/2013		
			Clean:microwave,sides/bottoms of grills, utensils stored in dirty bin,make table cooler,egg cooler,dirty dishes stored w/clean,fd debris,behind cold hold table,dirty oven mitts,canopener holster,grill venthood,SS items found stored on dirty surface.				
	EHF28	H10DAY	ALL OTHER VIOLATIONS		2/5/2013		
			a)Mop rack must be installed so that mops can be stored handles up.b)Store utensils handle up in order to prevent accidental contamination from touching mouthparts.cos				

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ESTABLISHMENT**DOUBLE M CHEVRON
7301 W INTERSTATE 40**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1605	EHF28	IN	ALL OTHER VIOLATIONS 2 corrections from previous inspection.		2/4/2013	0	HL1B

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ESTABLISHMENT**DOUGS BARBQUE
3313 S GEORGIA ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF40	EHF28	COS	ALL OTHER VIOLATIONS		2/5/2013	6	HL1B
			a)Handle of scoop down in beans. Keep handles up and out of product.				
	EHF24	COS	THERMOMETERS		2/5/2013		
			a)No thermometer in cold hold unit.				
	EHF19	COS	RODENTS/ANIMALS/OPENINGS		2/5/2013		
			a)Gap at back door where insects or rodents could go through. Seal back door.				

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**EBBYS GIFTS INC
500 S TAYLOR ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF1671	EHF28	COS	ALL OTHER VIOLATIONS		1/31/2013	0	HL1B	
			When food is taken out of the freezer and defrosted, put a new datemark on the food, a "use by" date of less than 7 days in the refrigerator. Stew in refrigerator with a datemark over 7 days but just defrosted.					

EL MANANTIAL 3823 E AMARILLO BLVD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF1441	EHF27	IN	ESTABLISHMENT PERMIT		2/4/2013	0	HFOL	
			Permit posted.					

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ESTABLISHMENT

ELIZABETH J BIVINS CULINARY**6700 KILLGORE DR**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1380	EHF25	COS	FOOD CONTACT SURFACES		2/4/2013	10	HL1B
			Meat slicer needs to be taken apart and cleaned.				
	EHF28	COS	ALL OTHER VIOLATIONS		2/4/2013		
			Blower covers in walk-in coolers need to be cleaned.				
	EHF21	COS	MANUAL WARE WASHING		2/4/2013		
			Dishwasher not sanitizing properly.				
	EHF10	COS	SOUND CONDITION		2/4/2013		
			Dented cans found in dry storage area.				

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ESTABLISHMENT

ELIZABETH J BIVINS CULINARY

HF61	EHF25	COS	FOOD CONTACT SURFACES	2/4/2013	3	HL1B
Tea nozzle found dirty.						

**EMBERS STEAKHOUSE
2501 S KENTUCKY ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1987	EHF20	IN	TOXIC ITEMS		2/6/2013	0	HFOL
			a)Corrected.				
	EHF14	IN	WATER SUPPLY		2/6/2013		
			a)Corrected.				

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ESTABLISHMENT

**ESKIMO HUT
7200 MCCORMICK RD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFR32	EHF28	IN	ALL OTHER VIOLATIONS		2/6/2013	6	HFOL
			Establishment permit and food mgr card - post new cards. Failure to post cards may result in a \$50 reinspection fee.				
	EHF25	H10DAY	FOOD CONTACT SURFACES		2/6/2013		
			Ice machine inside moldy. Clean inside and sanitize. Protect ice from chemical contamination when cleaning. Future violations of this item will result in a \$50 reinspection fee.				
	EHF24	H10DAY	THERMOMETERS		2/6/2013		
			No thermometer in milk cooler. Thermometers are required in all cold hold units. A \$50 reinspection fee will be charged if no thermometer is found in milk cooler in future inspections.				

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ESTABLISHMENT**FAMILY DOLLAR STORES #3326**

4400 S WASHINGTON ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF985	EHF28	H90 DAY	ALL OTHER VIOLATIONS		2/5/2013	4	HL1B
			Door sweep on back exit door needs to be repaired or replaced.				
	EHF10	COS	SOUND CONDITION		2/5/2013		
			Several dented cans found on shelves in grocery area.				

FIESTA STORE

110 N GRAND ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2141					1/31/2013	0	HL1B

Food Establishment Public Inspection Report

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ESTABLISHMENT**FIFTH SEASON INN
6801 W INTERSTATE 40**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1689	EHF28	H90 DAY	ALL OTHER VIOLATIONS		1/31/2013	3	HL1B
			Repair any ceiling leaks and close the ceiling panels in the storage room by the kitchen.				
	EHF20	COS	TOXIC ITEMS		1/31/2013		
			Bleach water sanitizer was too strong. (over 200ppm). It was re-made at proper strength.				

Food Establishment Public Inspection Report

From 1/31/13 thru 2/6/13

ESTABLISHMENT

**GLENWOOD ELEMENTARY
2409 S HOUSTON ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF655	EHF28	COS	ALL OTHER VIOLATIONS		2/1/2013	3	HL1B
			Lights on vent hood are dusty. Clean b)Small bit of insulation exposed above service line. c)Dumpster area has milk spill. Clean spills from near dumpster. Do not put liquids in dumpster. d)Dont stack cutting boards wet.				
	EHF25	COS	FOOD CONTACT SURFACES		2/1/2013		
			Splatter on bottom of shelf above hot hold. Clean and sanitize daily.				

Food Establishment Public Inspection Report

From 1/31/13 thru 2/6/13

ESTABLISHMENT

GREENWAYS INTERMEDIATE SCHOOL

8100 PINERIDGE DR

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF302	EHF25	COS	FOOD CONTACT SURFACES		2/5/2013	3	HL1B
			A)large mixer found with food debris still on it, clean and sanitize.				
	EHF28	H90 DAY	ALL OTHER VIOLATIONS		2/5/2013		
			A)Corrected. B)Replace broken tiles across from ice machine.(Repeat)				
	EHF03	IN	HOT HOLDING		2/5/2013		
			A)Burritos found holding at 140 degree. B)Chilli holding at 150 degrees.				
	EHF02	IN	COLD HOLDING		2/5/2013		
			A)Tuna found holding at 38 degrees.				

Food Establishment Public Inspection Report

From 1/31/13 thru 2/6/13

ESTABLISHMENT**HILLSIDE ELEMENTARY
9600 PERRY AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1832	EHF03	IN	HOT HOLDING		2/6/2013	0	HL1B
			A)Cooked beef found at 174 degrees.				
	EHF28	COS	ALL OTHER VIOLATIONS		2/6/2013		
			A)Test strips for dish machine found wet and not working. Must get new test strips.				

Food Establishment Public Inspection Report

From 1/31/13 thru 2/6/13

ESTABLISHMENT

**HOFFBRAU STEAKS
7203 W INTERSTATE 40**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF915	EHF28	H90 DAY	ALL OTHER VIOLATIONS		1/31/2013	16	HL1B
			a)Clean dust build up from ceiling in dish room. b)Cover the filter of the cooler by the handsink on the cooks line. 3 corrections from previous inspection.				
	EHF25	COS	FOOD CONTACT SURFACES		1/31/2013		
			a)Clean the beverage gun in the bar daily. b)Cover all food in refrigeration to prevent contamination. Ice cream needed lid, cobbler needed covered. c)Inside of ice machine needed cleaned. d)Tea nozzles very clean.in compliance.				
	EHF02	IN	COLD HOLDING		1/31/2013		
			Sliced tomato on line at 40°F. In Compliance. *Reduced oxygen packaged sauces at 33. In Compliance.*				
	EHF21	COS	MANUAL WARE WASHING		1/31/2013		
			The dishmachine was not sanitizing.				
	EHF12	COS	CROSS CONTAMINATION		1/31/2013		
			Scoop handle in pudding. Food was discarded.				

Food Establishment Public Inspection Report

From 1/31/13 thru 2/6/13

ESTABLISHMENT**HOFFBRAU STEAKS**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF915	EHF20	COS	TOXIC ITEMS	A spray bottle needed labeled. It was thrown away.	1/31/2013	16	HL1B

	EHF17	COS	HAND WASH WITH SOAP/TOWELS	Towels needed at the handsink on the cooks line.	1/31/2013		
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**HOLIDAY INN EXPRESS
9401 E INTERSTATE 40**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1618	EHF27	H24 HOUR	ESTABLISHMENT PERMIT	Permit is expired. You must renew your Health permit by Friday 2/1/13 to avoid fines.	1/31/2013	3	HFOL

Food Establishment Public Inspection Report

From 1/31/13 thru 2/6/13

ESTABLISHMENT**IN-N-OUT DRIVE THRU
4602 SW 45TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF2328	EHF28	H90 DAY	ALL OTHER VIOLATIONS		2/6/2013	0	HL1B	
			Store long spoons in hot water (over 135°F) or wash, rinse, & sanitize every 4 hours.					

Food Establishment Public Inspection Report

From 1/31/13 thru 2/6/13

ESTABLISHMENT

JACKSON SQ FOUNTAIN & GRILL

400 SW 14TH AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF194	EHF28	H90 DAY	ALL OTHER VIOLATIONS		1/31/2013	12	HL1B
			Clean fan blowers & drip pan in walk-in cooler. Store mops handles up. Need partition/barrier at mopsink to prevent wastewater contamination. Replace gaskets-2 reach-in coolers. Single use utensils must be stored wrapped/covered in dry storage area.				
	EHF25	COS	FOOD CONTACT SURFACES		1/31/2013		
			a)Mixer found dirty. b)Slicer found dirty. Slicer cannot be broken apart and is not easily cleanable. c)Plastic spatulas on clean dish rack were damaged and no longer easily cleanable;spatulas were thrown away.d)Inside of ice machine needs to be cleaned.				
	EHF02	COS	COLD HOLDING		1/31/2013		
			a)Sliced tomatoes found at 58°; tomatoes were thrown away. b)Food product that needed to be refrigerated after opening was found open and sitting on condiment shelf; employee did not know how long it had been out of refrigeration and it was thrown away.				
	EHF03	IN	HOT HOLDING		1/31/2013		
			Soup found in steam table at 143°F.				
	EHF12	COS	CROSS CONTAMINATION		1/31/2013		
			Several potentially hazardous food items were found kept past toss date; items were thrown away.				

Food Establishment Public Inspection Report

From 1/31/13 thru 2/6/13

ESTABLISHMENT

Food Establishment Public Inspection Report

From 1/31/13 thru 2/6/13

ESTABLISHMENT

JESUS CHRIST IS LORD TRAVEL CT

11301 E INTERSTATE 40

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1804	EHF09	COS	APPROVED SOURCE/LABELING		2/5/2013	14	HL1B
			Muffins that were packaged in food establishment did not have nutritional labels and information available for public display.				
	EHF17	COS	HAND WASH WITH SOAP/TOWELS		2/5/2013		
			Handwashing sink in kitchen found without paper towels available.				
	EHF13	COS	HACCP PLAN/TIME		2/5/2013		
			a)Several potentially hazardous food items were found kept past toss date; items were thrown away. b)Several potentially hazardous food items were found without datemarks; items were thrown away.				
	EHF25	H10DAY	FOOD CONTACT SURFACES		2/5/2013		
			Clean:canopener,icemachine,slicer,utensils, microwave,tea nozzle,doors&inside cabinets,doors inside make table cooler,doors-walkin cooler&freezer,inside&out glass door reach in cooler,tops & sides of grill,fd debris.Remove tape-top of make table cooler.				
	EHF28	H10DAY	ALL OTHER VIOLATIONS		2/5/2013		
			a)Panels on cabinets in kitchen area are becoming unglued & are no longer easily cleanable; panels must be repaired or replaced. b)Shatterproof bulbs or lightshield needed over flourescent light bulbs in dry storage area.				

Food Establishment Public Inspection Report

From 1/31/13 thru 2/6/13

ESTABLISHMENT**KABUKI ROMANZA
8130 W INTERSTATE 40**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF1365	EHF25	IN	FOOD CONTACT SURFACES		2/5/2013	0	HFOL	
			A)Corrected. B)Corrected. C)Corrected. D)Corrected.					

**LA ESQUINA
1500 N MIRROR ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF2092	EHF17	COS	HAND WASH WITH SOAP/TOWELS		2/5/2013	7	HL1B	
			No soap in employees restroom.					
	EHF09	COS	APPROVED SOURCE/LABELING		2/5/2013			
			Food from unapproved source & w/o labels found in reach-in refrigerator & freezer. Must purchase items from approved source w/mfg permit. Food made at private residence found in walkin refrig & on shelf. Food made at home can't be sold to the public.					

Food Establishment Public Inspection Report

From 1/31/13 thru 2/6/13

ESTABLISHMENT

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

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF241					2/6/2013	0	HFOL

Food Establishment Public Inspection Report

From 1/31/13 thru 2/6/13

ESTABLISHMENT

**LA KIVA HOTEL
2501 E INTERSTATE 40**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1639	EHF28	H90 DAY	ALL OTHER VIOLATIONS		2/5/2013	24	HL1B
			A)Shatterproof bulbs or lightshields needed over light bulbs in kitchen area. B)Employees involved in food prep cannot wear jewelry on wrists or hands except for a wedding ring.cos C)Covered trashcan needed in womens employee restroom. cos				
	EHF25	COS	FOOD CONTACT SURFACES		2/5/2013		
			A)Nozzle on orange juice urn found dirty. B)Inside and outside of small reach-in cooler located next to 3 compartment sink must be cleaned.				
	EHF07	COS	ADEQUATE HAND WASHING		2/5/2013		
			Employee observed handling cell phone while cooking, and then going back to cooking without washing his hands.				
	EHF08	COS	GOOD HYGIENIC PRACTICES		2/5/2013		
			A)Employee observed washing his hands in the 3 compartment sink; employees must wash hands in designated handwashing sinks only. B)Employee drink in kitchen area did not have a lid and a straw.				
	EHF13	COS	HACCP PLAN/TIME		2/5/2013		
			Potentially hazardous Food in reach-in cooler found kept past toss date; food was thrown away.				

Food Establishment Public Inspection Report**From 1/31/13 thru 2/6/13**

ESTABLISHMENT

LA KIVA HOTEL

HF1639	EHF22	COS	MANAGER KNOWLEDGE/CERTIFIED	2/5/2013	24	HL1B
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A)Employee who was cooking did not know the proper cooking temperatures. B)Employee who was cooking did not know where a stem thermometer was located in order to take proper food temperatures.

	EHF23	H10DAY	SEWAGE/WASTEWATER	2/5/2013		
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There is water leaking from a broken pipe onto the floor around the 3 compartment sink; pipe must be repaired or replaced.

	EHF24	H10DAY	THERMOMETERS	2/5/2013		
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No stem thermometer was available to take internal food temperatures.

Food Establishment Public Inspection Report

From 1/31/13 thru 2/6/13

ESTABLISHMENT

LAWNDALE ELEMENTARY**2215 S BIVINS ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF651	EHF25	COS	FOOD CONTACT SURFACES		2/1/2013	3	HL1B
			Dishracks for drying found not clean. Racks must be cleaned to sight and touch. Obtain clean racks. b)Splatter on bottom of shelf above food hot hold. Clean and sanitize daily.				
	EHF28	H10DAY	ALL OTHER VIOLATIONS		2/1/2013		
			Evidence of insects in kitchen and dry storage. Seal all holes and cracks along kitchen walls and ceiling. Ensure coving is attached to wall to eliminate hiding places. c)Door jamb is rusted and not cleanable and provides hiding place for insects.Repair.				

Food Establishment Public Inspection Report

From 1/31/13 thru 2/6/13

ESTABLISHMENT**LEARNING DEPOT
5398 MEADOWGREEN DR**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFD58	EHF28	IN	ALL OTHER VIOLATIONS		2/5/2013	0	HL1B
			Never hold foods longer than seven days.				
	EHF24	IN	THERMOMETERS		2/5/2013		
			Keep a thermometer in all cold holding equipment, keep a metal stem thermometer available for checking cooking temps.				
	EHF04	IN	PROPER COOKING TEMPERATURES		2/5/2013		
			Cook all foods to 165°F.				
	EHF02	IN	COLD HOLDING		2/5/2013		
			Keep all foods cold below 41°F.				

Food Establishment Public Inspection Report

From 1/31/13 thru 2/6/13

ESTABLISHMENT

LYS CAFE

5615 E AMARILLO BLVD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1644	EHF24	IN	THERMOMETERS 2 Corrections.		2/6/2013	0	HFOL

Food Establishment Public Inspection Report

From 1/31/13 thru 2/6/13

ESTABLISHMENT

**MCDONALDS
4402 TECKLA BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1465	EHF28	COS	ALL OTHER VIOLATIONS		2/5/2013	3	HL1B
			A)Face all spoons 1 direction so that the mouth pieces are not grabbed.				
	EHF21	COS	MANUAL WARE WASHING		2/5/2013		
			a)Dishwasher not sanitizing properly because sanitizier bottle was empty. This was changed out and corrected on site.				

5730 W AMARILLO BLVD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF548	EHF25	COS	FOOD CONTACT SURFACES		1/31/2013	3	HL1B
			Microwave needs to be cleaned out.				

Food Establishment Public Inspection Report

From 1/31/13 thru 2/6/13

ESTABLISHMENT

NORTHWEST 2ND AVE DISCOUNT**201 N ADAMS ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF720	EHF25	COS	FOOD CONTACT SURFACES		2/6/2013	3	HL1B	
			a)Microwave needed to be cleaned. b)Soda nozzles needed to be cleaned.					

OAKDALE ELEMENTARY**2711 S HILL ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF757	EHF28	COS	ALL OTHER VIOLATIONS		2/1/2013	0	HL1B	
			Light in walk in freezer is not working. Repair to provide sufficient lighting. b)Dust tops of all equipment.					

Food Establishment Public Inspection Report

From 1/31/13 thru 2/6/13

ESTABLISHMENT**OLSEN PARK ELEMENTARY****2409 ANNA ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF661					2/6/2013	0	HL1B

Food Establishment Public Inspection Report

From 1/31/13 thru 2/6/13

ESTABLISHMENT

OUTBACK STEAKHOUSE 7101 W INTERSTATE 40

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF869	EHF28	H10DAY	ALL OTHER VIOLATIONS		2/1/2013	28	HL1B
			Clean:cooler,handles-coolers,fryer backs,ceiling/wall dust buildup,blower covers.Invert SS containers.Repair floor tiles broken/missing.Many broken plastic tubs, don't use broken equip.Store therm. in warmest part of coolers.Replace broken door gaskets.				
	EHF25	COS	FOOD CONTACT SURFACES		2/1/2013		
			Follow wash,rinse & sanitize daily & clean tea nozzles, plate cooler, cutting board & holder, splater on bottom shelf surfaces above fd prep counters, microwave & soda guns. Ice scoop at bar stored on bottles of liquor.				
	EHF24	H10DAY	THERMOMETERS		2/1/2013		
			No thermometer in one cold hold unit with potentially hazardous foods.				
	EHF20	COS	TOXIC ITEMS		2/1/2013		
			Chemical cleaners stored on same shelf as food product below grill area.				
	EHF21	COS	MANUAL WARE WASHING		2/1/2013		
			Dishes in cold dish holder found with foods attached. Ensure dishes are completely clean and sanitized before storing.				

Food Establishment Public Inspection Report

From 1/31/13 thru 2/6/13

ESTABLISHMENT

OUTBACK STEAKHOUSE

HF869	EHF07	COS	ADEQUATE HAND WASHING	2/1/2013	28	HL1B
			Employees observed not washing hands at glove change.			
	EHF08	COS	GOOD HYGIENIC PRACTICES	2/1/2013		
			Handsinks used for purposes other than hand wash. The hand sinks are not for storage of dishes and not for food waste dumping. Only handwash. b) Open employee drinks on counter above foods. Store all employee drinks with a lid and straw or sport cap.			
	EHF11	COS	PROPER HANDLING RTE	2/1/2013		
			Employees observed touching ready to eat foods with bare hands. Lemons must be handled with tongs or gloves.			
	EHF12	H10DAY	CROSS CONTAMINATION	2/1/2013		
			Ice scoop stored on waste drain grate and then placed into ice bin. Waste drain grate on soda dispenser is not sanitary surface. Store scoops in sanitary location. b) Food contact surfaces being wiped down with wet dirty rags with no sanitizer.			

Food Establishment Public Inspection Report

From 1/31/13 thru 2/6/13

ESTABLISHMENT**PACIFIC CHEESE CO, INC
8850 NE 24TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1651					2/6/2013	0	HL1B

**PALO DURO TRADING POST
11450 P5**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFR30	EHF29	IN	RECOGNITION		2/5/2013	0	HL1B
Star of Recognition. Food cold hold & outstanding cleanliness.							

Food Establishment Public Inspection Report

From 1/31/13 thru 2/6/13

ESTABLISHMENT**PANHANDLE SURGICAL HOSPITAL**

7100 SW 9TH AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF189					2/4/2013	0	HL1B

PARAMOUNT TERRACE ELEMENTARY

3906 SW 40TH AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF688	EHF28	COS	ALL OTHER VIOLATIONS		2/6/2013	0	HL1B

a)Raw egg product above uncovered trays of fruit in the cooler. Raw product should not be placed above ready to eat food to prevent the possibility of cross contamination.

Food Establishment Public Inspection Report

From 1/31/13 thru 2/6/13

ESTABLISHMENT**PATTAYA RESTAURANT****6204 HILLSIDE RD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1904	EHF28	COS	ALL OTHER VIOLATIONS		2/4/2013	0	HFOL
			Do not store food in open cans.				

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

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1560	EHF28	IN	ALL OTHER VIOLATIONS		1/31/2013	0	HFOL
			Corrected.				

Food Establishment Public Inspection Report

From 1/31/13 thru 2/6/13

ESTABLISHMENT

PILOT TRAVEL CENTER #723

9601 E INTERSTATE 40

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1971	EHF28	H90 DAY	ALL OTHER VIOLATIONS		1/31/2013	28	HL1B
			A)Gasket on walk-in cooler door is torn and needs to be replaced. B)Post last inspection. cos C)1 correction from last inspection.				
	EHF25	COS	FOOD CONTACT SURFACES		1/31/2013		
			A)Inside of make table cooler needs to be cleaned. B) Single use items found stored on dirty surface. C)Can opener found dirty.				
	EHF13	COS	HACCP PLAN/TIME		1/31/2013		
			A)Open package of hot dogs in walk-in cooler found without a date mark. B)Open container of corn dogs in make table cooler found without a date mark. Items were thrown away or dated by the end of the inspection.				
	EHF07	COS	ADEQUATE HAND WASHING		1/31/2013		
			Employee observed not washing hands before putting on gloves.				
	EHF08	COS	GOOD HYGIENIC PRACTICES		1/31/2013		
			A piece of meat and ice were found dumped in the handwashing sink located at the front of the store. Handwashing sinks are for handwashing only.				

Food Establishment Public Inspection Report**From 1/31/13 thru 2/6/13**

ESTABLISHMENT

PILOT TRAVEL CENTER #723

HF1971	EHF02	COS	COLD HOLDING	1/31/2013	28	HL1B
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Hot dogs sitting on cart were found at 48 degrees; hot dogs were thrown away.

	EHF03	COS	HOT HOLDING	1/31/2013		
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A)Cheese and rice casserole in hot hold cabinet found at 123 degrees; casserole was thrown away. B)Fried chicken in hot hold cabinet found at 128 degrees; chicken was thrown away.

	EHF21	COS	MANUAL WARE WASHING	1/31/2013		
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No sanitizer was found on wet linen rag being used to wipe down food contact surface.

Food Establishment Public Inspection Report

From 1/31/13 thru 2/6/13

ESTABLISHMENT

**PIZZA HUT
1820 S GRAND ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF360	EHF13	COS	HACCP PLAN/TIME		2/1/2013	14	HL1B
			Two buckets of meat products in walk in cooler were found kept past their toss date; meat was thrown away.				
	EHF15	H10DAY	EQUIPMENT ADEQUATE		2/1/2013		
			Hot hold compartment on buffet table was found not adequately hot holding food at 135° or above; compartment needs to be repaired. Do not store potentially hazardous food in compartment until it is fixed.				
	EHF07	COS	ADEQUATE HAND WASHING		2/1/2013		
			Employee observed making pizza, leaving kitchen to put on a hairnet and then returning to make pizzas without washing their hands.				
	EHF25	H10DAY	FOOD CONTACT SURFACES		2/1/2013		
			Clean:dusty dish racks, microwave, dirty utensils on clean dish rack, soda & tea nozzles, can opener, reach in cooler,reach in freezer, single use drink lids & spoons stored in dirty bins.				
	EHF28	H10DAY	ALL OTHER VIOLATIONS		2/1/2013		
			Food establishment no longer has a certified food mgr; a full time supervisory employee must obtain a food mgr card. Wash inside/outside and inside handles of all trash cans. All food and single use items must be stored at least 6"off floor.cos				

Food Establishment Public Inspection Report

From 1/31/13 thru 2/6/13

ESTABLISHMENT

PLEASANT VALLEY ELEMENTARY

4413 RIVER RD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF654					2/6/2013	0	HL1B

PLUM CREEK HEALTHCARE CENTER

5601 PLUM CREEK DR

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1997	EHF25	COS	FOOD CONTACT SURFACES		2/5/2013	3	HL1B
			Clean cooler handles.				

Food Establishment Public Inspection Report

From 1/31/13 thru 2/6/13

ESTABLISHMENT**QUAIL CREEK SURGICAL HOSPITAL**

6819 PLUM CREEK DR

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF206	EHF25	COS	FOOD CONTACT SURFACES		2/5/2013	3	HL1B
			Knife holders need to be cleaned.				
	EHF28	COS	ALL OTHER VIOLATIONS		2/5/2013		
			Excess dust needs to be cleaned from fan.				

RASCALS

717 SW 16TH AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2350	EHF28	H30 DAY	ALL OTHER VIOLATIONS		2/1/2013	0	HL1B
			a)Food establishment needs food manager; a full time supervisory employee must attend next food mgr course to obtain card. b)Seal bare wood on counters. c)Corrected. d)Post current food establishment permit.				

Food Establishment Public Inspection Report

From 1/31/13 thru 2/6/13

ESTABLISHMENT**RIDGECREST ELEMENTARY**

5306 SW 37TH AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF769	EHF28	COS	ALL OTHER VIOLATIONS		2/5/2013	0	HL1B
			a)Dust lights on venthood.				
	EHF29	IN	RECOGNITION		2/5/2013		
			a)This school always scores low. Employees are well trained in food safety and the kitchen is always spotless.				

**RUNAWAY HOG
1221 SW 10TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1645	EHF28	IN	ALL OTHER VIOLATIONS		1/31/2013	0	HFOL
			a)Corrected. b)Corrected. c)Corrected.				

Food Establishment Public Inspection Report

From 1/31/13 thru 2/6/13

ESTABLISHMENT**SAMURAI
1800 S WESTERN ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF2358	EHF25	COS	FOOD CONTACT SURFACES		2/1/2013	3	HL1B	
			A) Clean cooler handles. B) Clean inside of microwave.					

**SAN JACINTO CHRISTIAN ACADEMY
501 S MISSISSIPPI ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF858	EHF25	COS	FOOD CONTACT SURFACES		2/6/2013	3	HL1B	
			Can opener needs to be cleaned.					

Food Establishment Public Inspection Report

From 1/31/13 thru 2/6/13

ESTABLISHMENT

SAN JACINTO ELEMENTARY

3400 SW 4TH AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF689	EHF23	H10DAY	SEWAGE/WASTEWATER		2/1/2013	3	HL1B
			Condensation leak in walkin freezer.				

SLEEPY HOLLOW ELEMENTARY

3435 REEDER DR

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF716	EHF02	IN	COLD HOLDING		2/6/2013	0	HL1B
			A)Milk found holding at 38 degrees. B)Turkey found holding at 40 degrees.				
	EHF28	H90 DAY	ALL OTHER VIOLATIONS		2/6/2013		
			A)Post current food manager card.				

Food Establishment Public Inspection Report

From 1/31/13 thru 2/6/13

ESTABLISHMENT**SOUTH GEORGIA ELEMENTARY****5018 SUSAN DR**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF31					2/5/2013	0	HL1B

Food Establishment Public Inspection Report

From 1/31/13 thru 2/6/13

ESTABLISHMENT

**ST JOSEPH SCHOOL
4122 S BONHAM ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF662	EHF28	COS	ALL OTHER VIOLATIONS		1/31/2013	11	HL1B
			a)Defrost stand up freezer.				
	EHF25	COS	FOOD CONTACT SURFACES		1/31/2013		
			a)Clean mixer.				
	EHF03	COS	HOT HOLDING		1/31/2013		
			a)Chopped bbq at 71F-95F. b)Carrots at 123F. These products must be 135F or above.				
	EHF21	H10DAY	MANUAL WARE WASHING		1/31/2013		
			a)Dishwasher not sanitizing. Establishment has 10 days to correct.				

Food Establishment Public Inspection Report

From 1/31/13 thru 2/6/13

ESTABLISHMENT

ST MARYS CATHEDRAL SCHOOL**1200 S WASHINGTON ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF646	EHF25	COS	FOOD CONTACT SURFACES		2/6/2013	3	HL1B
			Reach in cooler handles need to be cleaned.				
	EHF28	COS	ALL OTHER VIOLATIONS		2/6/2013		
			Freezers need to be defrosted.				

Food Establishment Public Inspection Report

From 1/31/13 thru 2/6/13

ESTABLISHMENT

SUBWAY #25567-216

1412 ROSS ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1205	EHF28	COS	ALL OTHER VIOLATIONS		2/6/2013	7	HL1B
			Label all chemical bottles. b)Clean and sanitize walk in door handles.				
	EHF21	COS	MANUAL WARE WASHING		2/6/2013		
			Food pans not cleaned properly. Wash rinse and sanitize. Ensure all foods are removed. Pans must air dry before stacking.				
	EHF08	COS	GOOD HYGIENIC PRACTICES		2/6/2013		
			Open employee drinks on food prep counter. All employee drinks must have a lid and straw or a sport cap.				

Food Establishment Public Inspection Report

From 1/31/13 thru 2/6/13

ESTABLISHMENT**SUBWAY #6376-210****112 SW 6TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1203	EHF03	IN	HOT HOLDING Meatball and sauce at 166.		2/1/2013	0	HL1B
	EHF02	IN	COLD HOLDING Tuna salad at 39°.		2/1/2013		

**T & M DISCOUNT
1117 N HUGHES ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1920	EHF25	COS	FOOD CONTACT SURFACES Soda nozzles needed to be cleaned.		2/6/2013	3	HL1B

Food Establishment Public Inspection Report

From 1/31/13 thru 2/6/13

ESTABLISHMENT

**TACO VILLA #10
701 E AMARILLO BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF631	EHF25	COS	FOOD CONTACT SURFACES		2/6/2013	18	HL1B
			A)Can opener found dirty. B)Clean dishes found with food debris still on them. C)Clean shelving in walk in.				
	EHF28	H90 DAY	ALL OTHER VIOLATIONS		2/6/2013		
			A)Repair missing tiles and wall by office. B)All food must be stored at least six inches off the ground. C)Chip off condensate in freezer.				
	EHF03	IN	HOT HOLDING		2/6/2013		
			A)Meat found holding at 141 degrees. B)Chicken found holding at 154 degrees.				
	EHF08	COS	GOOD HYGIENIC PRACTICES		2/6/2013		
			A)Employee seen washing hands in 3 compartment sink, hands must be washed in the hand sink and use soap and paper towels.				
	EHF10	COS	SOUND CONDITION		2/6/2013		
			A)Dented cans found. (Discarded)				

Food Establishment Public Inspection Report

From 1/31/13 thru 2/6/13

ESTABLISHMENT

TACO VILLA #10

HF631	EHF12	COS	CROSS CONTAMINATION	2/6/2013	18	HL1B
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A)Ice scoop handle found burried in the ice. Scoop must have handle out of product.

	EHF20	COS	TOXIC ITEMS	2/6/2013		
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A)Chemical bottle found without labeling. B)Chemical found stored with clean dishes.

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

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
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HF1576	EHF08	COS	GOOD HYGIENIC PRACTICES		2/6/2013	4	HL1B
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Employee drink found without lid and straw. All drinks need a lid and straw. B)Employee cell phone found on slicer.

Food Establishment Public Inspection Report

From 1/31/13 thru 2/6/13

ESTABLISHMENT

TAILWIND AMA PRE-SECURITY

10801 AIRPORT BLVD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2354	EHF09	IN	APPROVED SOURCE/LABELING		1/31/2013	0	H PREOPEN
			All foods from approved sources. Separate emp foods from restaurant foods. b)Label all non easily identifiable foods.				
	EHF08	IN	GOOD HYGIENIC PRACTICES		1/31/2013		
			No open drinks in kitchen.Lids and straws or sport cap type water bottles only. Do not store where spills may contaminate foods.				
	EHF12	IN	CROSS CONTAMINATION		1/31/2013		
			Store foods properly in coolers. Raw potentially hazardous foods on bottom shelf and ready to eat on top. Store chems. away from foods.				
	EHF10	IN	SOUND CONDITION		1/31/2013		
			Dented cans are not allowed to be used. Set up a dented can area and put up a sign so everyone knows "No Dented Cans". b)No spoiled foods.				
	EHF11	IN	PROPER HANDLING RTE		1/31/2013		
			Gloves or tongs used to handle any foods. No bare hand contact.				

Food Establishment Public Inspection Report

From 1/31/13 thru 2/6/13

ESTABLISHMENT

TAILWIND AMA PRE-SECURITY

HF2354	EHF13	IN	HACCP PLAN/TIME	1/31/2013	0	H PREOPEN
			Potentially hazardous foods may be stored refrigerated for 7 days only. Foods held over 24 hrs must be marked with the date seven days beyond open date.			
	EHF06	IN	PERSONNEL WITH INFECTIONS	1/31/2013		
			Ill employees are not allowed to work with foods or food handling equipment.			
	EHF07	IN	ADEQUATE HAND WASHING	1/31/2013		
			Employees are required to wash hands prior to putting on gloves and at any time contamination may have occurred.			
	EHF02	NO	COLD HOLDING	1/31/2013		
			Ensure all cold/hot units are NSF or equal.			
	EHF18	IN	INSECT CONTAMINATION	1/31/2013		
			Use only food establishment approved insecticides.			
	EHF16	IN	HAND WASH FACILITIES ADEQUATE	1/31/2013		
			Handwash sinks may not be blocked. Do not place anything other than soap & paper towels at handsink.			

Food Establishment Public Inspection Report

From 1/31/13 thru 2/6/13

ESTABLISHMENT**TAILWIND AMA PRE-SECURITY**

HF2354	EHF22	H45 DAY	MANAGER KNOWLEDGE/CERTIFIED	1/31/2013	0	H PREOPEN
			Attend food mgr class Feb 13 & test on Friday Feb 15. One full time regular employee must be a food mgr. Class is free & test is \$40.			
	EHF23	IN	SEWAGE/WASTEWATER	1/31/2013		
			Sewage from floor drains is an immediate close operations as is lack of water under pressure, loss of power, no hot water. Health dept must be immediately notified of all these situations.			
	EHF21	H10DAY	MANUAL WARE WASHING	1/31/2013		
			3 bay sink being used for washing, rinse & sanitize procedure. Use test strips to obtain 50ppm chlorine for dishwash & 100ppm for table wipe.			
	EHF20	H10DAY	TOXIC ITEMS	1/31/2013		
			Store toxic items away from foods & food contact surfaces.No unnecessary toxic items.Meds must be stored in a sealed container & marked as medication.			
	EHF27	H10DAY	ESTABLISHMENT PERMIT	1/31/2013		
			Post last inspection & permit to operate will be mailed after next inspection & post food manager card.			
	EHF28	H10DAY	ALL OTHER VIOLATIONS	1/31/2013		
			Clean ceiling panels of all fuzz/oil. This is the pre-open inspection for the pre-security food service. Please call when ready for preopen for the post security service.			

Food Establishment Public Inspection Report

From 1/31/13 thru 2/6/13

ESTABLISHMENT

TAILWIND AMA PRE-SECURITY

HF2354	EHF24	H10DAY	THERMOMETERS	1/31/2013	0	H PREOPEN
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Thermometers must be available in all cold & hot hold units. A metal stem thermometer must be available for testing food temps.

	EHF25	H10DAY	FOOD CONTACT SURFACES	1/31/2013		
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All food contact surfaces must be cleaned & sanitized prior to open. b)Inside ice machines. c)Bottoms of counters,etc. d)No bare wood.

Food Establishment Public Inspection Report

From 1/31/13 thru 2/6/13

ESTABLISHMENT

**TAQUERIA AGAVE
3501 NE 24TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2322	EHF25	IN	FOOD CONTACT SURFACES Soda nozzles found clean. IN.		2/4/2013	0	HFOL
	EHF28	IN	ALL OTHER VIOLATIONS Proper air-drying for dishes. IN.		2/4/2013		
	EHF13	IN	HACCP PLAN/TIME Containers in walk-in now date marked. IN.		2/4/2013		

Food Establishment Public Inspection Report

From 1/31/13 thru 2/6/13

ESTABLISHMENT

**THAI SPOON
500 N FILLMORE ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF763	EHF20	COS	TOXIC ITEMS		2/4/2013	11	HL1B
			Bleach in wipedown solution well above 200ppm. It should be at 100ppm.				
	EHF03	COS	HOT HOLDING		2/4/2013		
			Spoon used to stir cooked rice stored in room temperature water bath.				
	EHF25	COS	FOOD CONTACT SURFACES		2/4/2013		
			A) Reach-in cooler handle dirty. B) Microwave needs to be cleaned. C) Scoop handles touching ready to eat product.				

Food Establishment Public Inspection Report

From 1/31/13 thru 2/6/13

ESTABLISHMENT

TOOT N TOTUM #19
3609 S WASHINGTON ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF440	EHF28	IN	ALL OTHER VIOLATIONS Corrected.		2/6/2013	0	HFOL

TOOT N TOTUM #33
2615 S GRAND ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF685	EHF28	IN	ALL OTHER VIOLATIONS Corrected.		2/5/2013	0	HFOL

Food Establishment Public Inspection Report

From 1/31/13 thru 2/6/13

ESTABLISHMENT

**TOOT N TOTUM #4
822 S GEORGIA ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF938	EHF25	COS	FOOD CONTACT SURFACES	Clean trays where drink lids are kept.	2/6/2013	3	HL1B

**TOOT N TOTUM #40
2700 W INTERSTATE 40**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2269					2/4/2013	0	HL1B

Food Establishment Public Inspection Report

From 1/31/13 thru 2/6/13

ESTABLISHMENT**TOOT N TOTUM #45
2601 SW 3RD AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF637	EHF28	H90 DAY	ALL OTHER VIOLATIONS		1/31/2013	3	HL1B
			Blower covers in grocery cooler need to be cleaned.				
	EHF25	COS	FOOD CONTACT SURFACES		1/31/2013		
			Ice scoop stored on dirty surface.				

Food Establishment Public Inspection Report

From 1/31/13 thru 2/6/13

ESTABLISHMENT

**TRIS MARKET PLACE
3505 NE 24TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1303	EHF28	COS	ALL OTHER VIOLATIONS		2/4/2013	27	HL1B
			Several containers of food left uncovered in walk-in refrigerator in deli.b)Hamburger meat left uncovered in walk-in freezer at meat market.				
	EHF03	COS	HOT HOLDING		2/4/2013		
			Cooked chicken in hot hold found at 105°.b)Cooked pork in hot hold found at 104°.Must be held at 135° or above.				
	EHF02	COS	COLD HOLDING		2/4/2013		
			Cooked meat on counter at 65°F.				
	EHF09	COS	APPROVED SOURCE/LABELING		2/4/2013		
			Bottle containing chemical not labeled in kitchen. b)Container found on counter without label in deli.				
	EHF17	COS	HAND WASH WITH SOAP/TOWELS		2/4/2013		
			No soap at handsink in meat market.				

Food Establishment Public Inspection Report

From 1/31/13 thru 2/6/13

ESTABLISHMENT**TRIS MARKET PLACE**

HF1303	EHF13	COS	HACCP PLAN/TIME	2/4/2013	27	HL1B
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Containers/cooked meat not date marked in walk in fridge. Must be dated w/date prepared & discarded after 7 days. Cooked chicken on counter at room temp w/o marking indicating the point in time-4 hrs past point in time the food was removed from temp control

TSUNAMI RESTAURANT

1108 BELL ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2009	EHF02	IN	COLD HOLDING		2/6/2013	0	HL1B
			A) Beef found holding at 41 degrees.				
	EHF03	IN	HOT HOLDING		2/6/2013		
			A) Steamed rice found holding at 200 degrees.				
	EHF29	IN	RECOGNITION		2/6/2013		
			A) Restaurant looks great. Owner has a good knowledge of food safety. Great Job!!				

Food Establishment Public Inspection Report

From 1/31/13 thru 2/6/13

ESTABLISHMENT**TYLERS BARBEQUE
2014 PARAMOUNT BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1931	EHF25	COS	FOOD CONTACT SURFACES		1/31/2013	6	HL1B
			a)Clean heat lamp bulb where food gets on it.				
	EHF23	COS	SEWAGE/WASTEWATER		1/31/2013		
			a)Wastewater leaking from ceiling in dry storage. This leak was corrected on site.				

Food Establishment Public Inspection Report

From 1/31/13 thru 2/6/13

ESTABLISHMENT

UNITED SUPERMARKET #523

5601 W AMARILLO BLVD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1679	EHF25	COS	FOOD CONTACT SURFACES		2/1/2013	3	HL1B
			Microwave next to coke machines needs to be cleaned.				
HF298	EHF23	H10DAY	SEWAGE/WASTEWATER		2/1/2013	9	HL1B
			Condensate leak in walk-in cooler in seafood department.				
	EHF25	COS	FOOD CONTACT SURFACES		2/1/2013		
			Rack holding meat trays in meat market were dirty.				
	EHF24	COS	THERMOMETERS		2/1/2013		
			Thermometer needed in seafood display cooler.				

Food Establishment Public Inspection Report

From 1/31/13 thru 2/6/13

ESTABLISHMENT

UNITED SUPERMARKET #523

HF298	EHF28	COS	ALL OTHER VIOLATIONS	2/1/2013	9	HL1B
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A)Blower covers in meat market cooler dirty. B)Blower covers in Meat market freezer dirty. C)Blower covers in seafood market freezer dirty.

USSERY-ROAN TX STATE VETERAN H

1020 TASCOSA RD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1507	EHF28	COS	ALL OTHER VIOLATIONS		1/31/2013	0	HL1B

Blower covers need to be cleaned in walk-in cooler.

Food Establishment Public Inspection Report

From 1/31/13 thru 2/6/13

ESTABLISHMENT

**VILLAGE BAKERY CAFE
2606 SW 22ND AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2348	EHF28	COS	ALL OTHER VIOLATIONS		2/5/2013	14	HL1B
			a)Dust blower covers in walk in.				
	EHF16	COS	HAND WASH FACILITIES ADEQUATE		2/5/2013		
			a)Handsink in kitchen was blocked by bread cart. Keep sink accesible at all times.				
	EHF15	H10DAY	EQUIPMENT ADEQUATE		2/5/2013		
			a)Cooler was at 58F with chicken inside it at 58F. Establishment has 10 days to repair cooler to hold at 41F or below. Chicken was discarded and no potentially hazardous food should be held in the cooler during this time.				
	EHF13	COS	HACCP PLAN/TIME		2/5/2013		
			a)Breakfast turnovers that should have a time dot on them per the HACCP plan did not. They were not pulled at 11am as they should have been. These should be thrown away if out of temperature for longer than 4 hours and HACCP plan should be followed.				
	EHF11	COS	PROPER HANDLING RTE		2/5/2013		
			a)Bread pudding sitting on the counter must be covered and protected.				

Food Establishment Public Inspection Report

From 1/31/13 thru 2/6/13

ESTABLISHMENT

**VINCES PIZZA
2413 S WESTERN ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF600	EHF20	COS	TOXIC ITEMS		2/6/2013	6	HL1B
			a)Bleach water over 200 ppm. Must be 100 ppm for wipedown, not exceeding 200 ppm.				
	EHF25	COS	FOOD CONTACT SURFACES		2/6/2013		
			a)Clean can opener blade. b)Large amount of buildup on tea nozzle. Clean tea nozzles daily to prevent this buildup.				
	EHF28	COS	ALL OTHER VIOLATIONS		2/6/2013		
			a)Raw shell eggs stored above ready to eat gyro bread. Place raw items underneath ready to eat foods to prevent cross contamination. b)Dust ceiling.				

Food Establishment Public Inspection Report

From 1/31/13 thru 2/6/13

ESTABLISHMENT

**WAFFLE HOUSE #534
2110 S COULTER ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1295					2/1/2013	0	HFOL

Food Establishment Public Inspection Report

From 1/31/13 thru 2/6/13

ESTABLISHMENT

WIENERSCHNITZEL

4431 BELL ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF560	EHF28	COS	ALL OTHER VIOLATIONS		2/5/2013	10	HL1B
			a)Clean drip from venthood over french fry station.				
	EHF25	COS	FOOD CONTACT SURFACES		2/5/2013		
			a)Chocolate syrup bottle in water at 128F. Water must be 135F or above to prevent bacteria growth. b)Water that chocolate syrup bottle was in needs changed. It was dirty with debris.				
	EHF24	COS	THERMOMETERS		2/5/2013		
			a)No thermometer in cold hold unit.				
	EHF10	COS	SOUND CONDITION		2/5/2013		
			a)Cans dented on rim on shelf.				

Food Establishment Public Inspection Report

From 1/31/13 thru 2/6/13

ESTABLISHMENT

**WINGSTOP
5807 SW 45TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1052					2/1/2013	0	HFOL

WOLFLIN ELEMENTARY 2026 S HUGHES ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF652	EHF01	COS	COOLING FOR COOKED FOOD		2/6/2013	5	HL1B

a)Steak fingers from 02/5/13 were 44.5-45F on 02/06/13. b)Chicken nuggets from 02/04/13 were 44.5-45F on 02/06/13. These pans were stacked on the bottom of the refrigerator and did not cool properly. Do not stack pans to ensure proper air flow.

Food Establishment Public Inspection Report

From 1/31/13 thru 2/6/13

ESTABLISHMENT**WOODEN NICKEL CAFE**

701 S TAYLOR ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1857	EHF02	COS	COLD HOLDING		2/6/2013	11	HL1B
			Sliced tomatoes found at 63 degrees; tomatoes were thrown away.				
	EHF21	COS	MANUAL WARE WASHING		2/6/2013		
			Bleach wipe down solution found at less than 100 ppm.				
	EHF28	H90 DAY	ALL OTHER VIOLATIONS		2/6/2013		
			Clean grill vent hood.				
			1 correction from last inspection				
	EHF25	COS	FOOD CONTACT SURFACES		2/6/2013		
			A)Clean inside and outside of grill cold hold cabinets. B)Microwave needs to be cleaned. C)Clean inside and outside of ice machine. D)Clean metal counters located underneath grill. E)Clean doors and outside of all reach-in coolers.				

Food Establishment Public Inspection Report

From 1/31/13 thru 2/6/13

ESTABLISHMENT

**WOODLANDS ELEMENTARY
2501 N COULTER ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF830					1/31/2013	0	HL1B