

Food Establishment Public Inspection Report
From 1/3/13 thru 1/9/13

ESTABLISHMENT

AIR HOST AMARILLO INC
10801 AIRPORT BLVD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2123	EHF09	COS	APPROVED SOURCE/LABELING		1/8/2013	10	HL1B
			No label on non-easily identifiable food product.				
	EHF15	COS	EQUIPMENT ADEQUATE		1/8/2013		
			Reach in cooler not at proper temperature. Unit adjusted.				
	EHF25	H10DAY	FOOD CONTACT SURFACES		1/8/2013		
			a)Ice machine dirty inside. b)Ice scoop dirty.				
HF445	EHF24	COS	THERMOMETERS		1/8/2013	6	HL1B
			Broken thermometer in small refrigerator. Check thermometers daily for accuracy.				

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AIR HOST AMARILLO INC

HF445	EHF25	H10DAY	FOOD CONTACT SURFACES	1/8/2013	6	HL1B
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Inside ice machine needs to be cleaned. b)Inside ovens need to be cleaned. c)Bottom of reach in cooler needs to be cleaned. d)Venthood needs to be cleaned. e)Rusted shelves in the walk in need to have rust removed.

	EHF28	H10DAY	ALL OTHER VIOLATIONS	1/8/2013		
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Ceiling panels in kitchen have dust build up. Panels must be removed and cleaned or replaced. b)Floor in walk in cooler dirty.

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**AIRPORT SHELL
9525 E INTERSTATE 40**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1021	EHF28	H10DAY	ALL OTHER VIOLATIONS		1/4/2013	11	HL1B
			Heat lamp in hot hold is broken and needs to be replaced.				
	EHF24	H10DAY	THERMOMETERS		1/4/2013		
			Stem thermometer being used to take internal food temperatures was not calibrated; thermometer must be properly calibrated before it is used to take temperatures.				
	EHF22	COS	MANAGER KNOWLEDGE/CERTIFIED		1/4/2013		
			Employee did not know proper cooking or hot holding temperatures for food.				
	EHF03	COS	HOT HOLDING		1/4/2013		
			a)Pizza in hot hold found at 125°; pizza was thrown away. b)Fried chicken strips in hot hold found at 118°; chicken was thrown away. c)Hot dog on roller machine found at 130°; hot dog was thrown away.				

Food Establishment Public Inspection Report**From 1/3/13 thru 1/9/13****ESTABLISHMENT****AMARILLO INTERNATIONAL FOODS****3409 S GEORGIA ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF802	EHF10	COS	SOUND CONDITION		1/7/2013	11	HL1B
			a)Dented cans of palm nut and palm cream on shelf. Pull these items from the shelf when dented.				
	EHF09	COS	APPROVED SOURCE/LABELING		1/7/2013		
			a)Safe handling instructions must be on all raw items for sale.				
	EHF25	COS	FOOD CONTACT SURFACES		1/7/2013		
			a)Wipe blood from slicer in back and sanitize.				
	EHF28	COS	ALL OTHER VIOLATIONS		1/7/2013		
			a)Dust venthood.				

Food Establishment Public Inspection Report**From 1/3/13 thru 1/9/13****ESTABLISHMENT****AMARILLO NUTRITION****3801 OLSEN BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2331	EHF22	COS	MANAGER KNOWLEDGE/CERTIFIED		1/7/2013	0	H PREOPEN
			a)Food manager card needs to be posted in the establishment.				
	EHF15	COS	EQUIPMENT ADEQUATE		1/7/2013		
			a)Refrigerator/Freezer must be NSF certified or equivalent.				
	EHF17	COS	HAND WASH WITH SOAP/TOWELS		1/7/2013		
			a)Sink in back needs soap and paper towels.				

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AMARILLO TOWN CLUB SOUTHWEST

7700 HILLSIDE RD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF1646	EHF28	COS	ALL OTHER VIOLATIONS		1/9/2013	0	HL1B	
			A)Test strips needed at smoothie bar. B)Clean out cabinet below sink.					

Food Establishment Public Inspection Report**From 1/3/13 thru 1/9/13****ESTABLISHMENT****AMBASSADOR HOTEL/TGI FRIDAYS****3100 W INTERSTATE 40**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF981	EHF28	COS	ALL OTHER VIOLATIONS		1/3/2013	17	HL1B	
			a)Light shields needed in two places kitchen. b)Color changing strips or stickers needed for heat sanitizing dishwasher. 6 corrections from previous inspection.					
	EHF24	COS	THERMOMETERS		1/3/2013			
			Breakfast staff needs a metal stem thermometer to check hot foods.					
	EHF25	H10DAY	FOOD CONTACT SURFACES		1/3/2013			
			a)Clean the shelves and wire racks throughout kitchen. b)Clean the underside of shelves throughout kitchen. c)Clean any crumbs or food debris from plates and surfaces in kitchen.					
	EHF12	COS	CROSS CONTAMINATION		1/3/2013			
			Sccop handle and portion cup found in sugar bin.					
	EHF21	COS	MANUAL WARE WASHING		1/3/2013			
			Sanitizer not at proper strength in wipe down buckets. Check regularly.					

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ESTABLISHMENT

AMBASSADOR HOTEL/TGI FRIDAYS

HF981	EHF08	COS	GOOD HYGIENIC PRACTICES	1/3/2013	17	HL1B
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a) Handsink being used as a dump sink in breakfast area. (Repeat violation) b) Employee eating in food prep area in breakfast area.

HFK11	EHF08	COS	GOOD HYGIENIC PRACTICES	1/3/2013	4	HL1B
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Handsink used for purpose other than handwashing. Employee filling pan in handsink.

**ARBORS, THE
7000 WOLFLIN AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
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HF1261	EHF28	COS	ALL OTHER VIOLATIONS		1/4/2013	0	HL1B
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a) Clean out inside of automatic juice machine. b) Clean blowers in walk in cooler.

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ESTABLISHMENT

BAKER BROS AMERICAN DELI

3300 S SONCY RD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2245	EHF28	H90 DAY	ALL OTHER VIOLATIONS		1/9/2013	14	HL1B
			A)Clean all air vents. B)Replace ceiling tile.				
	EHF24	COS	THERMOMETERS		1/9/2013		
			A)Thermometers needed in all coolers.				
	EHF25	COS	FOOD CONTACT SURFACES		1/9/2013		
			A)Clean all cooler handles. B)Clean all gaskets. C)Clean out all coolers. D)Clean microwave. E)All scoops must have handles.				
	EHF08	COS	GOOD HYGIENIC PRACTICES		1/9/2013		
			A)All hand sinks found with either cleaning supplies or dishes in them, hand sinks are for hand washing only.				
	EHF03	IN	HOT HOLDING		1/9/2013		
			A)Potato soup found holding at 135 degrees.				

Food Establishment Public Inspection Report**From 1/3/13 thru 1/9/13**

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BAKER BROS AMERICAN DELI

HF2245	EHF02	IN	COLD HOLDING	1/9/2013	14	HL1B
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A)Tuna found holding at 41 degrees. B)Ham found holding at 40 degrees.

	EHF13	COS	HACCP PLAN/TIME	1/9/2013		
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A)Several sliced meats found without any preparation dates on them, any potentially hazardous foods held over 24 hours must have preparation dates on them. B)Unknown spice found without labeling.

Food Establishment Public Inspection Report**From 1/3/13 thru 1/9/13****ESTABLISHMENT****BENJAMIN DONUTS & BAKERY****7003 BELL ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1869	EHF10	COS	SOUND CONDITION		1/4/2013	7	HL1B
			Distressed produce in walkin cooler.				
	EHF25	COS	FOOD CONTACT SURFACES		1/4/2013		
			a)Soda nozzles needed to be cleaned. b)Mixers needed to be cleaned on upper area below motor.				
	EHF28	COS	ALL OTHER VIOLATIONS		1/4/2013		
			Box of cups on floor, food containers need to be stored off of floor.				

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**BENJAMIN DONUTS & DELI
1900 SE 34TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2204					1/9/2013	0	HL1B

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

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFD55	EHF15	H10DAY	EQUIPMENT ADEQUATE		1/7/2013	3	HL1B

Refrigerator was at 50 degrees, unit must be able to maintain food product at 41 or below. If new unit is required it must be a commercial refrigerator.

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**BOWIE MIDDLE SCHOOL
3001 SE 12TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF677	EHF28	IN	ALL OTHER VIOLATIONS	Corrected from last inspection.	1/9/2013	0	HFOL

Food Establishment Public Inspection Report**From 1/3/13 thru 1/9/13****ESTABLISHMENT****BRAUMS ICE CREAM #186****1101 23RD ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFC101	EHF28	IN	ALL OTHER VIOLATIONS		1/3/2013	9	HL1B
			1 correction from previous inspection.				
	EHF25	COS	FOOD CONTACT SURFACES		1/3/2013		
			a)Container for scoop at ice machine needed to be cleaned. b)Pan with ice scoop at drink machine needed to be cleaned.				
	EHF16	COS	HAND WASH FACILITIES ADEQUATE		1/3/2013		
			a)Handwashing sink was blocked from access. b)Handwashing sink needed to be cleaned, sink should be used for handwashing only.				
	EHF17	COS	HAND WASH WITH SOAP/TOWELS		1/3/2013		
			No paper towels at handwashing sink in kitchen.				

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ESTABLISHMENT

**BRAUMS ICE CREAM 180
801 E AMARILLO BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF166	EHF02	IN	COLD HOLDING Liquid eggs found holding at 38 degrees.		1/3/2013	0	HL1B
	EHF03	IN	HOT HOLDING A) Gravy found holding at 170 degrees.		1/3/2013		

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BRISTOLS BAR
1911 E INTERSTATE 40

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2283	EHF08	COS	GOOD HYGIENIC PRACTICES		1/4/2013	14	HL1B
			Sanitizer rag and coffee grounds found in handwashing sink; handwashing sinks are for handwashing only.				
	EHF15	H10DAY	EQUIPMENT ADEQUATE		1/4/2013		
			Electric hot hold chafer found not adequately hot holding food at 135 degrees or above. Chafer must be repaired or replaced.				
	EHF13	COS	HACCP PLAN/TIME		1/4/2013		
			A)Several potentially hazardous food items found kept past toss date; food was thrown away. B)Cooked eggs found without a date mark; food was dated by the end of the inspection.				
	EHF25	COS	FOOD CONTACT SURFACES		1/4/2013		
			A)Can opener holster found dirty. B)Dirty scoop found stored in clean utensils bin. C)Plate and bowl were damaged and no longer easily cleanable; dishes were thrown away.				
	EHF28	H90 DAY	ALL OTHER VIOLATIONS		1/4/2013		
			A)Shatterproof bulbs or light shields needed over lights in dish room. B)Cover or seal exposed insulation located on dish room wall.				

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**BUFFALO WILD WINGS
9511 E INTERSTATE 40**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2019	EHF15	COS	EQUIPMENT ADEQUATE		1/4/2013	18	HL1B
			Dishmachine found not properly sanitizing dishes; dish machine needs to be repaired or replaced. Dishes must be manually sanitized in the 3 comp sink until machine is fixed.				
	EHF13	COS	HACCP PLAN/TIME		1/4/2013		
			Chicken slices in walk in cooler were found without a datemark; employee knew date of preparation and chicken was dated by the end of the inspection.				
	EHF17	COS	HAND WASH WITH SOAP/TOWELS		1/4/2013		
			No soap was available at handwashing sink located across from dish machine.				
	EHF11	COS	PROPER HANDLING RTE		1/4/2013		
			Employee observed preparing tacos with his bare hands; the tacos and other food that was touched with bare hands was thrown away.				
	EHF07	COS	ADEQUATE HAND WASHING		1/4/2013		
			Employee observed not washing hands before putting on gloves.				

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ESTABLISHMENT

BURGER KING #3432

1314 ROSS ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF236	EHF08	COS	GOOD HYGIENIC PRACTICES		1/4/2013	13	HL1B
			Handsink used for purposes other than handwash. Hand wash sinks are only for handwash.				
	EHF15	H10DAY	EQUIPMENT ADEQUATE		1/4/2013		
			Walk in refrigerator not at proper temperature. Repair as needed to ensure 41 degrees or less.				
	EHF19	H10DAY	RODENTS/ANIMALS/OPENINGS		1/4/2013		
			Side door is bent and will not seal when shut. Repair as needed to seal out dust and insects.				
	EHF28	H10DAY	ALL OTHER VIOLATIONS		1/4/2013		
			Tops of all equipment have grease or dust buildup. Keep tops of equipment clean. b)Ice bucket is broken. Replace.c)Heat lamp area above f/fries has excessive dust. Clean. d)Ceiling panels out of place. e)Ceiling has hole above food prep. Seal hole.				
	EHF25	H10DAY	FOOD CONTACT SURFACES		1/4/2013		
			Salad mixer found with foods attached after cleaning. b)Splatter above foods at make table. c)Coffee spills into boxes of single service items not cleaned. d)Inside oven has heavy grease buildup.				

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ESTABLISHMENT**CAKES & CATERING
918 S HOUSTON ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF121	EHF28	COS	ALL OTHER VIOLATIONS Clean refrigerator handles.		1/9/2013	0	HL1B

**CANYONS RETIREMENT COMMUNITY
2200 SW 7TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF839	EHF28	COS	ALL OTHER VIOLATIONS Employee food must be labeled and stored separate from restaurant food. 2 corrections from last inspection.		1/4/2013	3	HL1B
	EHF18	H10DAY	INSECT CONTAMINATION A gnat infestation was found around the garbage cans location in dish room; a licensed pest control applicator or pest management company must be contacted so that they can eliminate the presence of gnats within the establishment.		1/4/2013		

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**CHILDS PLAY
2707 S BIVINS ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFD56					1/4/2013	0	HL1B

Food Establishment Public Inspection Report**From 1/3/13 thru 1/9/13****ESTABLISHMENT****CHINA TOWN
114 SW 6TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF76	EHF03	COS	HOT HOLDING		1/8/2013	10	HL1B
			Fried rice at 114°F. Steam table had been turned off or too low. Maintain hot foods at 135°F or hotter.				
	EHF02	COS	COLD HOLDING		1/8/2013		
			Eggs left out of refrigeration approx 70°F.Store eggs at 45°F or colder.				
	EHF28	H90 DAY	ALL OTHER VIOLATIONS		1/8/2013		
			a)Continue to clean the walls and floor by the woks. b)Chlorine test strips needed. c)Cover all food in refrigeration.				

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From 1/3/13 thru 1/9/13

ESTABLISHMENT**CITY KID OUTREACH MINISTRIES**

205 S POLK ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF399	EHF28	H90 DAY	ALL OTHER VIOLATIONS		1/8/2013	3	HL1B	
			a)Chlorine sanitizer test strips needed. b)Paint or seal any wooden shelves. c)Clean any dust or lint from ceiling vents. d)Renew food manager card. It expires 1/10/13.					
	EHF20	COS	TOXIC ITEMS		1/8/2013			
			Sanitizer over 400ppm.					

CITY VIEW ELEMENTARY

3404 KNOLL DR

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1833					1/7/2013	0	HL1B

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**CLAIRMONT THE
4707 BELL ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF832	EHF28	H60 DAY	ALL OTHER VIOLATIONS		1/7/2013	3	HL1B
			a)Repair ceiling over dishwashing area. b)Clean out mopsink. c)Clean the walls and floor in dishwashing area. d)Clean any food splatter from ceiling in kitchen. 3 corrections from previous inspection.				
	EHF25	COS	FOOD CONTACT SURFACES		1/7/2013		
			a)Clean any datemark sticker residue from food containers. b)Can opener and holder need to be cleaned. c)Food residue should be cleaned off the dishwasher frequently.				

CVS/PHARMACY 7765 317 E AMARILLO BLVD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF787					1/7/2013	0	HL1B

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ESTABLISHMENT**D & L DISCOUNT
1409 S GRAND ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF2247	EHF28	H90 DAY	ALL OTHER VIOLATIONS		1/3/2013	0	HL1B	
			a)Food and single use items must be stored 6 inches off of floor.cos b)Chlorine test strips needed for bleach sanitizer.					

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ESTABLISHMENT

**DENNYS RESTAURANT
2116 S GEORGIA ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF213	EHF28	H24 HOUR	ALL OTHER VIOLATIONS		1/9/2013	32	HL1B
			a)Establishment has failed inspection and a \$50 reinspection fee is being charged. A reinspection will take place on 01/10/13. Reinspection fee must be paid by 5pm on 01/09/13.				
	EHF25	COS	FOOD CONTACT SURFACES		1/9/2013		
			a)Microwave on cook line needs cleaned on the inside b)Knife with broken tip on cook line. All utensils must be smooth and easily cleable with no breaks. c)Ice scoop hold at drink fountain needs cleaned				
	EHF24	COS	THERMOMETERS		1/9/2013		
			a)No thermometer in cold hold unit in kitchen.				
	EHF22	COS	MANAGER KNOWLEDGE/CERTIFIED		1/9/2013		
			a)No food manager certified for this site. Employee of this location needs to register a state certified course with the city or take the food manager class.				
	EHF23	H 4 HOUR	SEWAGE/WASTEWATER		1/9/2013		
			a)Floor drain in kitchen is backing up when the handsink is used. This must be repaired in 4 hours.				

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DENNY'S RESTAURANT

HF213	EHF17	COS	HAND WASH WITH SOAP/TOWELS	1/9/2013	32	HL1B
			a)No soap at handsink in kitchen.			
	EHF02	COS	COLD HOLDING	1/9/2013		
			a)Liquid egg product at 51F. Must be 41F or below.			
	EHF07	COS	ADEQUATE HAND WASHING	1/9/2013		
			a)Food employee is not washing hands properly for the required 15-20seconds. Hands must be washed thoroughly for 15-20 seconds to properly clean hands of bacteria that may cause a food borne illness.			
	EHF11	COS	PROPER HANDLING RTE	1/9/2013		
			a)Package of tortillas stored directly on top of uncooked bacon. Tortillas are a ready to eat food and should not be stored in contact or close to raw food.			
	EHF12	COS	CROSS CONTAMINATION	1/9/2013		
			a)Scoop without a handle being used in the sugar and stored in the sugar. All scoops must be stored with the handle up and out of the product. b)Egg being stored above cheese and ready to eat food in the walk in. Stack food items so that raw foods.			
HF213	EHF23	IN	SEWAGE/WASTEWATER	1/9/2013	0	HFOL
			a)Corrected.			

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ESTABLISHMENT**DENNYS RESTAURANT****DOLLAR GENERAL CORP #1608****4210 SW 45TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF337	EHF10	COS	SOUND CONDITION		1/9/2013	4	HL1B
			Several dented cans on the shelves. The cans were removed from sale.				
	EHF28	H90 DAY	ALL OTHER VIOLATIONS		1/9/2013		
			a)Post the new valid food establishment permit in a conspicuous location. b)A holder or dispenser is needed for the towels in the restroom.				

Food Establishment Public Inspection Report**From 1/3/13 thru 1/9/13****ESTABLISHMENT****DOLLAR GENERAL STORE #11485****3510 S OSAGE ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1805	EHF24	COS	THERMOMETERS		1/8/2013	7	HL1B
			No thermometer found in milk and meat coolers. All cold hold units must have a thermometer. The thermometer must be located in the warmest part of the unit and be easy to locate.				
	EHF28	COS	ALL OTHER VIOLATIONS		1/8/2013		
			Returns stored in mopsink. No food items or anything else should be stored in a mop sink. Mop sinks are loaded with bacteria and the food may return to the food chain. Covered waste can needed for female restroom. Ice cream freezer needs to be defrosted.				
	EHF10	COS	SOUND CONDITION		1/8/2013		
			Numerous dented cans on shelf for sale. Seam or severely dented cans are not allowed to be sold.				

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ESTABLISHMENT**DOLLAR TREE #05085
3300 E INTERSTATE 40**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2290	EHF10	COS	SOUND CONDITION		1/4/2013	4	HL1B
			Several dented cans found in grocery aisles and available for consumer purchase.				
	EHF28	COS	ALL OTHER VIOLATIONS		1/4/2013		
			Post last inspection.				

Food Establishment Public Inspection Report**From 1/3/13 thru 1/9/13****ESTABLISHMENT****DRURY INN & SUITES
8540 W INTERSTATE 40**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1448	EHF25	COS	FOOD CONTACT SURFACES		1/8/2013	6	HL1B
			A)Clean can opener. B)Clean ice scoop holder.				
	EHF03	IN	HOT HOLDING		1/8/2013		
			A)Eggs found holding at 146 degrees. B)Sausage holding at 151 degrees.				
	EHF21	COS	MANUAL WARE WASHING		1/8/2013		
			A)Wipe down solution found at 0ppm, must be 100ppm for wipe down and 50ppm for dishes.				

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ESTABLISHMENT**EL VAQUERO
2200 SE 3RD AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF325	EHF20	COS	TOXIC ITEMS		1/4/2013	3	HL1B
			Food stored on same pallet as chemicals. b)Medication stored with foods. Keep foods and meds or chemicals separated at all times.				
	EHF28	COS	ALL OTHER VIOLATIONS		1/4/2013		
			Utensil holder not clean. b)Thermometers in cold hold units must be visable where it can be checked easily. c)Defrost freezers. d)Clean dining room fan.				

**EMERSON ELEMENTARY
600 N CLEVELAND ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1193	EHF25	COS	FOOD CONTACT SURFACES		1/9/2013	3	HL1B
			A)Can opener holster found dirty. B)Clean utensils found stored in dirty bin.				

Food Establishment Public Inspection Report

From 1/3/13 thru 1/9/13

ESTABLISHMENT**FAIRFIELD INN & SUITES AIRPORT**

1740 AIRPORT BLVD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2253	EHF25	COS	FOOD CONTACT SURFACES		1/8/2013	6	HL1B
			Splatter found on top inside of microwave.				
	EHF24	COS	THERMOMETERS		1/8/2013		
			Thermometers needed in 3 cold hold units.				

FRIENDSHIP RANCH

1108 24TH ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFC136					1/3/2013	0	HL1B

Food Establishment Public Inspection Report

From 1/3/13 thru 1/9/13

ESTABLISHMENT**FRIENDZ COCKTAIL LOUNGE & GRIL**

711 SW 10TH AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1860	EHF25	COS	FOOD CONTACT SURFACES		1/9/2013	3	HL1B
			a)Soda nozzle holster found dirty. b)Microwave found dirty.				
	EHF28	COS	ALL OTHER VIOLATIONS		1/9/2013		
			a)Lightshield needed over flourescent lights located in dishwashing area. b)Seal all bare wood in kitchen. c)Clean bread storage racks. d)Post current food manager card.				

FRULLATI CAFE

7701 W INTERSTATE 40

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1404	EHF19	IN	RODENTS/ANIMALS/OPENINGS		1/8/2013	0	HFOL
			A)Establishment has a licensed pest control company treating.				

Food Establishment Public Inspection Report

From 1/3/13 thru 1/9/13

ESTABLISHMENT

**FURRS CAFETERIA
2640 WOLFLIN AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF607	EHF20	COS	TOXIC ITEMS		1/8/2013	12	HL1B
			a)Bleach water over 200 ppm for wipedown. Bleach water must be 100 ppm, not exceeding 200 ppm.				
	EHF21	COS	MANUAL WARE WASHING		1/8/2013		
			a)Less than 50 ppm bleach in 3rd compartment of warewash sink. Keep at least at 50 ppm to sanitize properly.				
	EHF17	COS	HAND WASH WITH SOAP/TOWELS		1/8/2013		
			a)No paper towels at handsink.				
	EHF28	COS	ALL OTHER VIOLATIONS		1/8/2013		
			a)Wipe out walk in cooler with mold in it. b)Clean blower covers in walk in cooler free of dust. c)Handle of scoop down in sugar. Keep handles up and out of dry product. d)Wipe down drip on pipe above grill. e)Do not thaw chicken above other food.				
	EHF25	COS	FOOD CONTACT SURFACES		1/8/2013		
			a)Bins that salt and pepper are in for salads need to be washed regularly and cleaned of buildup. b)Upright reach in by salad area needs cleaned. c)Clean food processor. d)Clean oil from mixer.				

Food Establishment Public Inspection Report

From 1/3/13 thru 1/9/13

ESTABLISHMENT

GOLDEN LOTUS RESTAURANT**2417 E AMARILLO BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2037	EHF23	H10DAY	SEWAGE/WASTEWATER		1/7/2013	7	HL1B
			Handsink not draining near ice machine. To be corrected within 10 days.				
	EHF09	COS	APPROVED SOURCE/LABELING		1/7/2013		
			Bottle containing spices not labeled.				

Food Establishment Public Inspection Report**From 1/3/13 thru 1/9/13****ESTABLISHMENT****GOONEYS BAR & GRILL****705 S POLK ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2334	EHF19	H10DAY	RODENTS/ANIMALS/OPENINGS		1/9/2013	0	H PREOPEN
			Close or eliminat the gap at the bottom of the back door.				
	EHF22	H10DAY	MANAGER KNOWLEDGE/CERTIFIED		1/9/2013		
			Post a valid food manager card.				
	EHF25	H10DAY	FOOD CONTACT SURFACES		1/9/2013		
			Remove or paint or seal any bare wood or porous surfaces in the kitchen.				
	EHF28	H10DAY	ALL OTHER VIOLATIONS		1/9/2013		
			a)Post the last inspection report in the establishment. b)Post the food establishment permit in a conspicuous location when it arrives. Ok to open.				

Food Establishment Public Inspection Report**From 1/3/13 thru 1/9/13****ESTABLISHMENT****GREEN CHILE BOWL
5120 CANYON DR**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2312	EHF28	H90 DAY	ALL OTHER VIOLATIONS		1/4/2013	3	HFOL
			Lightshields needed in pantry. Replace any broken or missing floor tiles.Chlorine test strips needed for dishwasher.Replace any torn or missing cooler gaskets by the grill.Remove or replace any cutting boards that are no longer smooth & easily cleanable.				
	EHF17	COS	HAND WASH WITH SOAP/TOWELS		1/4/2013		
			Towels needed at the handsink.				

Food Establishment Public Inspection Report**From 1/3/13 thru 1/9/13****ESTABLISHMENT****H & H DISCOUNT
941 S GRAND ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2176	EHF10	COS	SOUND CONDITION		1/3/2013	8	HL1B
			Expired beef jerky with mold that was available for consumer purchase found in grocery area.				
	EHF08	COS	GOOD HYGIENIC PRACTICES		1/3/2013		
			a)Several cleaning items found stored in handwashing sink; handwashing sink is for handwashing only. b)No soap was available at handwashing sink located in front of store.				
	EHF28	H90 DAY	ALL OTHER VIOLATIONS		1/3/2013		
			a)Food and single use items must be stored at least 6 inches off floor.cos b)Chlorine test strips needed for bleach sanitizer solution. c)English/Spanish handwashing sign needed in employee restroom.cos				

Food Establishment Public Inspection Report

From 1/3/13 thru 1/9/13

ESTABLISHMENT**HAGY LEARNING CENTER
1301 STREIT DR**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFD63	EHF25	COS	FOOD CONTACT SURFACES Clean utensil drawers.		1/4/2013	10	HL1B
	EHF10	COS	SOUND CONDITION Dented cans found in dry storage.		1/4/2013		
	EHF21	COS	MANUAL WARE WASHING Dishmachine not sanitizing properly.		1/4/2013		

Food Establishment Public Inspection Report

From 1/3/13 thru 1/9/13

ESTABLISHMENT

HARRINGTON ASSISTED LIVING**401 SW 12TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1266					1/3/2013	0	HL1B

HASTINGS #9604
2020 S GEORGIA ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1408	EHF20	COS	TOXIC ITEMS		1/3/2013	7	HL1B
			a)Quat sanitizer over 400 ppm. Must be 200 ppm, not exceeding 400 ppm.				
	EHF08	COS	GOOD HYGIENIC PRACTICES		1/3/2013		
			a)Prep employees washed hands in the multi-use sink. Hands must be washed in the designated handsink and no other sink.				

Food Establishment Public Inspection Report

From 1/3/13 thru 1/9/13

ESTABLISHMENT

HILTON GARDEN INN @ AMARILLO

9000 W INTERSTATE 40

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1698	EHF03	IN	HOT HOLDING		1/8/2013	8	HL1B
			A)Sausage found at 135 degrees.				
	EHF02	COS	COLD HOLDING		1/8/2013		
			A)Milk found sitting on counter at 57 degrees, discarded. B)Melons found at 40 degrees IN. C)Ham found at 38 degrees IN.				
	EHF20	COS	TOXIC ITEMS		1/8/2013		
			A)Chemicals found stored with food. B)Chemicals found without proper labeling.				

Food Establishment Public Inspection Report

From 1/3/13 thru 1/9/13

ESTABLISHMENT**HOLIDAY INN EXPRESS
2806 WOLFLIN AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1349					1/7/2013	0	HL1B

**HOMEWOOD SUITES BY HILTON
8800 W INTERSTATE 40**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF965	EHF03	IN	HOT HOLDING		1/8/2013	0	HL1B
			A)Eggs found holding at 144 degrees. B)Gravy found holding at 135 degrees.				
	EHF28	H90 DAY	ALL OTHER VIOLATIONS		1/8/2013		
			A)Replace missing ceiling tile in kitchen.				

Food Establishment Public Inspection Report

From 1/3/13 thru 1/9/13

ESTABLISHMENT

HOOTERS 8101 W INTERSTATE 40

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF2229	EHF15	H10DAY	EQUIPMENT ADEQUATE		1/7/2013	3	HFOL	
			A)Under the grill coolers found still not holding proper temperature. Parts were replaced but the cooler is still not working properly. Cooler must be fixed or removed from establishment within 90 days. Cooler cannot be used until fixed.					

HOOTS PUB 2424 HOBBS RD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF1473	EHF08	COS	GOOD HYGIENIC PRACTICES		1/9/2013	4	HL1B	
			a.) Handsink had ice and a straw in it. Handsink is only for washing hands. May not be used as a dump sink.					
	EHF28	COS	ALL OTHER VIOLATIONS		1/9/2013			
			a.) Water needs to be drained from beer coolers.					

Food Establishment Public Inspection Report

From 1/3/13 thru 1/9/13

ESTABLISHMENT

**IHOP
2100 S WESTERN ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF715	EHF28	COS	ALL OTHER VIOLATIONS		1/7/2013	18	HL1B
			a)Clean out cooler with pancake batter splattered everywhere b)Food needs covered in the cooler in kitchen when not in use so splatter cannot get on food items.				
	EHF21	COS	MANUAL WARE WASHING		1/7/2013		
			a)Sanitizer was out on dishwasher. This was replaced immediately.				
	EHF25	COS	FOOD CONTACT SURFACES		1/7/2013		
			a)Slicer needs to be more thoroughly cleaned. There is food debris still on some cracks and crevices. b)Clean microwave in kitchen. c)Clean can opener.				
	EHF02	COS	COLD HOLDING		1/7/2013		
			a)Liquid egg in cooler at 49F. Must be 41F or below.				
	EHF13	COS	HACCP PLAN/TIME		1/7/2013		
			a)Food item past throw date in walk in cooler. b)Ham in cooler was labeled 12-28-12. This was either incorrectly labeled or past the 7 day throw date.				

Food Establishment Public Inspection Report

From 1/3/13 thru 1/9/13

ESTABLISHMENT

IHOP

HF715

EHF20

COS

TOXIC ITEMS

1/7/2013

18

HL1B

a)Unlabeled chemical in kitchen. Label all chemicals.

Food Establishment Public Inspection Report

From 1/3/13 thru 1/9/13

ESTABLISHMENT

**LA BELLA PIZZA
3801 OLSEN BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF235	EHF28	H10DAY	ALL OTHER VIOLATIONS		1/7/2013	24	HL1B
			a)Trash needs to be covered in restroom. b)Invert takeout boxes at sandwich station. cos				
	EHF25	H10DAY	FOOD CONTACT SURFACES		1/7/2013		
			a)Oil/Grease is dripping from mixer. This must be fixed in 10 days or a \$50 reinspection fee may be charged. b)Microwave needs to be cleaned. c)Can opener and holder needs to be cleaned. d)Chipped knife found in kitchen.				
	EHF21	COS	MANUAL WARE WASHING		1/7/2013		
			a)No sanitizer in wipedown solution. b)Pizza cutters must be cleaned every 4 hours.				
	EHF24	COS	THERMOMETERS		1/7/2013		
			a)No thermometer in sandwich cooler.				
	EHF13	COS	HACCP PLAN/TIME		1/7/2013		
			a)All cooked meats and perishables must be date marked. Repeat violations of HACCP plan/time may be fined \$50 due to non compliance.				

Food Establishment Public Inspection Report**From 1/3/13 thru 1/9/13**

ESTABLISHMENT

LA BELLA PIZZA

HF235	EHF17	H10DAY	HAND WASH WITH SOAP/TOWELS	1/7/2013	24	HL1B
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a)No soap at handsink in restroom.

	EHF10	COS	SOUND CONDITION	1/7/2013		
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a)Severely dented cans on shelf. Remove these cans to a seperate area and do not serve to customers.

	EHF11	COS	PROPER HANDLING RTE	1/7/2013		
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a)Uncovered sandwich breads sitting out. Keep these ready to eat food covered until use.

Food Establishment Public Inspection Report

From 1/3/13 thru 1/9/13

ESTABLISHMENT**LA PASADITA BURRITOS**

2730 NE 16TH AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1688	EHF08	COS	GOOD HYGIENIC PRACTICES		1/4/2013	7	HL1B
			Employee drink without lid.				
	EHF17	COS	HAND WASH WITH SOAP/TOWELS		1/4/2013		
			No paper towels in restroom.				

L'ITALIANO CATERING

6010 SW 34TH AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2083	EHF28	COS	ALL OTHER VIOLATIONS		1/9/2013	0	HL1B
			A)Move ceiling tile back in place. B)Clean air vent, C)Clean tops of equipment.				

Food Establishment Public Inspection Report**From 1/3/13 thru 1/9/13****ESTABLISHMENT****LITTLE CAESARS PIZZA****5807 SW 45TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF1126	EHF28	COS	ALL OTHER VIOLATIONS		1/4/2013	0	HFOL	
			Store all single service items off the floor.					

LOGANS ROADHOUSE
8310 W INTERSTATE 40

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF898	EHF28	H90 DAY	ALL OTHER VIOLATIONS		1/7/2013	3	HL1B	
			Several tiles need to be replaced or repaired (a)in dish room (b)meat room (c)Cooks line (d)Expo line (e)Prep kitchen (f)Storage area (g)Gaskets need to be replaced on reachin in Expo.					
	EHF15	H10DAY	EQUIPMENT ADEQUATE		1/7/2013			
			Cold hold unit at expo line is not maintaining product at proper temperature, time mark food in this unit until it will maintain food at 41 or below.					

Food Establishment Public Inspection Report

From 1/3/13 thru 1/9/13

ESTABLISHMENT

**MALCOLMS ICE CREAM
2100 PARAMOUNT BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF283	EHF21	COS	MANUAL WARE WASHING		1/9/2013	10	HL1B
			a)0 ppm bleach registered in wipedown at wait station. Must be at least 100 ppm.				
	EHF08	COS	GOOD HYGIENIC PRACTICES		1/9/2013		
			a)Ice dumped in handsink at wait station. Handsink may not be used as a dumpsink. b)Drinks may not sit on handsink in kitchen. Handsinks are for washing hands only and must be kept clear and sanitary.				
	EHF29	IN	RECOGNITION		1/9/2013		
			a)This recognition is for cooks and staff. They are always eager for suggestions, adhere to all suggestions and are enthusiastic about food safety.				
	EHF28	COS	ALL OTHER VIOLATIONS		1/9/2013		
			a)Clean splatter from venthood. b)Clean knobs on grill. c)Clean bins that hold toothpicks for sandwiches and clean them regularly. d)Do not store raw items above ready to eat foods.				
	EHF25	COS	FOOD CONTACT SURFACES		1/9/2013		
			a)Slicer needs to be detailed. It has some buildup on knobs and behind blade.				

Food Establishment Public Inspection Report

From 1/3/13 thru 1/9/13

ESTABLISHMENT

MARSHALL COFFEE**4709 BELL ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1886	EHF28	H90 DAY	ALL OTHER VIOLATIONS		1/7/2013	7	HL1B
			Clean the wall by the dishwasher.It needs to be painted or sealed.				
	EHF08	COS	GOOD HYGIENIC PRACTICES		1/7/2013		
			Employee using handsink for purpose other than handwashing.				
	EHF21	COS	MANUAL WARE WASHING		1/7/2013		
			Dishwasher not sanitizing properly.Taken out of use until repaired.				

Food Establishment Public Inspection Report

From 1/3/13 thru 1/9/13

ESTABLISHMENT

MCALISTERS DELI #529

8605 SW 34TH AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2005	EHF21	COS	MANUAL WARE WASHING		1/3/2013	10	HL1B
			A)Dish machine found not sanitizing, corrected before end of inspection.				
	EHF15	H10DAY	EQUIPMENT ADEQUATE		1/3/2013		
			A)Make table found holding food at 45-46 degrees. Unit must be fixed to hold all food below 41 degrees at all times.				
	EHF02	IN	COLD HOLDING		1/3/2013		
			A)Tomatos found at 38 degrees. B)Tuna 38 degrees.				
	EHF03	IN	HOT HOLDING		1/3/2013		
			A)Chilli found at 185 degrees. B)Soup found at 167 degrees.				
	EHF07	COS	ADEQUATE HAND WASHING		1/3/2013		
			A)Employees seen not washing hands after handling dirty dishes.				

Food Establishment Public Inspection Report**From 1/3/13 thru 1/9/13****ESTABLISHMENT****MCALISTERS DELI #529**

HF2005	EHF28	H10DAY	ALL OTHER VIOLATIONS	1/3/2013	10	HL1B
			A)Thawing must be done under cold running water, where no part reaches above 41 degrees. COS B)Clean air vents.			
HF2005	EHF15	IN	EQUIPMENT ADEQUATE	1/9/2013	0	HFOL
			A)Corrected.			
	EHF28	IN	ALL OTHER VIOLATIONS	1/9/2013		
			A)Corrected. B)Corrected.			

Food Establishment Public Inspection Report

From 1/3/13 thru 1/9/13

ESTABLISHMENT

**MERCADO LATINO
3500 E AMARILLO BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1180	EHF13	COS	HACCP PLAN/TIME		1/3/2013	37	HL1B
			Chili rellenos held 2 days past datemark. b)Lengua held 3 days past datemark. c)No datemark on container containing PHF. d)Meat product in maketable held over a month past datemark.				
	EHF16	COS	HAND WASH FACILITIES ADEQUATE		1/3/2013		
			Handsink in back prep room blocked by equipment. Employees must have access to handsink at all times during operation.				
	EHF17	COS	HAND WASH WITH SOAP/TOWELS		1/3/2013		
			No paper towels at handsink in back prep room.				
	EHF02	COS	COLD HOLDING		1/3/2013		
			Refrigerator with milk and eggs in front of store found at 48°F.Must be 41° or below.				
	EHF03	COS	HOT HOLDING		1/3/2013		
			Meat in hot hold display at 110°. Must be 135° or above.				

Food Establishment Public Inspection Report

From 1/3/13 thru 1/9/13

ESTABLISHMENT

MERCADO LATINO

HF1180	EHF09	COS	APPROVED SOURCE/LABELING	1/3/2013	37	HL1B
			Tortillas found on shelf without label. Must be sold from bakery window or products on shelf must have label.			
	EHF10	COS	SOUND CONDITION	1/3/2013		
			Package of frozen guava found opened in freezer unit. b)Package of hard sugar candy found unwrapped.			
	EHF28	H24 HOUR	ALL OTHER VIOLATIONS	1/3/2013		
			Beans uncovered in walkin.Clean venthood.Bag of beans stored on floor under shelves.Onions,oranges,potatoes,limes stored on floor.Pastry products offered for consumer self-service not protected or covered.Lightshields needed in walkin&pastry display cab.			
	EHF25	H24 HOUR	FOOD CONTACT SURFACES	1/3/2013		
			Handle of knife found melted and not easily cleanable. Residual meat product found on refrigeration unit in walkin refrigerator. Scoop without handle found in beans in walkin fridge. Lid to pots stored on floor between drain line wall. Slicer dirty.			
	EHF22	H24 HOUR	MANAGER KNOWLEDGE/CERTIFIED	1/3/2013		
			No food manager card posted.			
	EHF23	H10DAY	SEWAGE/WASTEWATER	1/3/2013		
			Wastewater leak from drain line found under 3 comp sink. To be corrected within 10 days.			

Food Establishment Public Inspection Report

From 1/3/13 thru 1/9/13

ESTABLISHMENT

MERCADO LATINO

Inspection Number	Violation Code	Category	Description	Date	Count	Priority
HF1180	EHF23	IN	SEWAGE/WASTEWATER Leak fixed beneath 3 bay sink.	1/4/2013	0	HL1B
	EHF22	IN	MANAGER KNOWLEDGE/CERTIFIED Food manager card acquired.	1/4/2013		
	EHF25	IN	FOOD CONTACT SURFACES 4 corrections	1/4/2013		
	EHF28	H90 DAY	ALL OTHER VIOLATIONS 5 corrections. Light shields needed in walk-in refrigerator near front of store. B)Light shields needed in produce display.	1/4/2013		

Food Establishment Public Inspection Report

From 1/3/13 thru 1/9/13

ESTABLISHMENT

**MEXICO LINDO
4515 S GEORGIA ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1853	EHF28	H90 DAY	ALL OTHER VIOLATIONS		1/9/2013	9	HL1B
			a)Wipe drip from venthood. COS b)Clean bins that utensils dry in. COS c)Eggs stored above cooked food items in cooler. Stack raw food on bottom and cooked food on top. COS d)Repair holes in ceiling.				
	EHF24	COS	THERMOMETERS		1/9/2013		
			a)No thermometer in cold hold unit in kitchen.				
	EHF21	COS	MANUAL WARE WASHING		1/9/2013		
			a)No bleach in wipedown solution at wait station. Must be at least 100 ppm.				
	EHF20	COS	TOXIC ITEMS		1/9/2013		
			a)Bleach water in kitchen over 200 ppm. Must be 100 ppm for wipedown. b)Unlabeled bottles of chemical. Label all chemicals with common name.				

Food Establishment Public Inspection Report**From 1/3/13 thru 1/9/13****ESTABLISHMENT****MR BURRITO
1901 MEDI PARK DR**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2306	EHF08	COS	GOOD HYGIENIC PRACTICES		1/3/2013	4	HL1B
			A)Cleaning supplies found in hand sink, hand sinks are for hand washing only.				
	EHF02	IN	COLD HOLDING		1/3/2013		
			A)Meat found holding at 40 degrees.				

Food Establishment Public Inspection Report**From 1/3/13 thru 1/9/13****ESTABLISHMENT****MUDD RACK
500 E HASTINGS AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2134	EHF09	COS	APPROVED SOURCE/LABELING		1/7/2013	14	HL1B
			Bottles of oil, water, soy sauce not labeled in kitchen.				
	EHF16	H10DAY	HAND WASH FACILITIES ADEQUATE		1/7/2013		
			Handles removed from sinks in restroom. To be corrected within 10 days.				
	EHF13	COS	HACCP PLAN/TIME		1/7/2013		
			Cooked hamburger meat found thawed in refrigerator without placing new date mark on container.				
	EHF25	COS	FOOD CONTACT SURFACES		1/7/2013		
			Scoop without handle found in container of yeast. B) Meat blood found collecting on bottom shelf of refrigerator. C) Microwave found dirty. Must be cleaned every 24 hrs.				

Food Establishment Public Inspection Report

From 1/3/13 thru 1/9/13

ESTABLISHMENT

**OLD 66 LOUNGE
5316 E AMARILLO BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2186	EHF21	IN	MANUAL WARE WASHING Corrected.		1/7/2013	0	HFOL

Food Establishment Public Inspection Report

From 1/3/13 thru 1/9/13

ESTABLISHMENT

ON THE BORDER MEXICAN CAFE

2401 S SONCY RD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1944	EHF21	COS	MANUAL WARE WASHING		1/3/2013	13	HL1B
			A)Employee seen cleaning a dirty dish by running water over it, dish must be washed, rinsed, sanitized, and air dried.				
	EHF17	COS	HAND WASH WITH SOAP/TOWELS		1/3/2013		
			A)Employee seen washing hands with just water, must use soap and paper towels.				
	EHF08	COS	GOOD HYGIENIC PRACTICES		1/3/2013		
			A)Employee drinks found without lids and straws stored on hot hold unit.				
	EHF02	IN	COLD HOLDING		1/3/2013		
			A)Beef found holding at 38 degrees.				
	EHF03	IN	HOT HOLDING		1/3/2013		
			A)Ground beef found holding at 140 degrees.				

Food Establishment Public Inspection Report**From 1/3/13 thru 1/9/13****ESTABLISHMENT****ON THE BORDER MEXICAN CAFE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1944	EHF25	COS	FOOD CONTACT SURFACES		1/3/2013	13	HL1B
			A)Clean dishes found with food debris still on them. B)Clean splatter off from under hot hold unit. C)Bar guns found moldy, clean daily. D)Clean out all coolers and clean all cooler handles.				
	EHF28	IN	ALL OTHER VIOLATIONS		1/3/2013		
			A)Corrected.				

**PAK A SAK
2800 4TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFC115	EHF28	H90 DAY	ALL OTHER VIOLATIONS		1/3/2013	0	HL1B
			Covered trash needed in restroom.				

Food Establishment Public Inspection Report

From 1/3/13 thru 1/9/13

ESTABLISHMENT

**PANCHO VILLA
4601 RIVER RD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF739	EHF24	COS	THERMOMETERS		1/9/2013	7	HL1B
			Broken thermometer in refrigerator. B) Broken thermometer in freezer. Must have thermometers in all refrigeration and freezer units.				
	EHF13	COS	HACCP PLAN/TIME		1/9/2013		
			Rellenos not date marked in refrigerator. If held over 24 hrs, potentially hazardous food must be date marked.				

Food Establishment Public Inspection Report**From 1/3/13 thru 1/9/13****ESTABLISHMENT****PEPITOS MEXICAN RESTAURANTE****3333 S COULTER ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2112	EHF21	IN	MANUAL WARE WASHING		1/3/2013	3	HFOL
			Corrected.				
	EHF22	H10DAY	MANAGER KNOWLEDGE/CERTIFIED		1/3/2013		
				Food manager must be obtained by 1-11-13. Class is on 1-9-13 and cost \$40. Test follows that Friday.			
	EHF28	IN	ALL OTHER VIOLATIONS		1/3/2013		
			A)Corrected. B)Corrected.				

Food Establishment Public Inspection Report

From 1/3/13 thru 1/9/13

ESTABLISHMENT

PETRO STOPPING CENTERS I S R**8500 E INTERSTATE 40**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF1559	EHF03	COS	HOT HOLDING		1/9/2013	5	HINVEST	
			Chicken on buffet line found at 118°F - chicken was thrown away.					

PHAT SPOONS**1900 SE 34TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2111					1/3/2013	0	HL1B

Food Establishment Public Inspection Report**From 1/3/13 thru 1/9/13****ESTABLISHMENT****PHO VAN RESTAURANT
5625 E AMARILLO BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF719	EHF02	COS	COLD HOLDING		1/4/2013	11	HL1B
			Bean sprouts found at 72°.Eggs found at 70°. Must keep eggs and bean sprouts below 41° at all times.				
	EHF21	COS	MANUAL WARE WASHING		1/4/2013		
			Dishes found air drying in mopsink.				
	EHF28	COS	ALL OTHER VIOLATIONS		1/4/2013		
			Area behind stove needs to be cleaned.				
	EHF25	COS	FOOD CONTACT SURFACES		1/4/2013		
			Dishes stored on dirty surface.				

Food Establishment Public Inspection Report

From 1/3/13 thru 1/9/13

ESTABLISHMENT**PIC N SAVE
3301 E AMARILLO BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1100	EHF27	IN	ESTABLISHMENT PERMIT corrected.		1/4/2013	0	HFOL
	EHF09	IN	APPROVED SOURCE/LABELING corrected.		1/4/2013		

Food Establishment Public Inspection Report

From 1/3/13 thru 1/9/13

ESTABLISHMENT

**PINOYS
3700 SW 6TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2342	EHF21	COS	MANUAL WARE WASHING		1/4/2013	0	H PREOPEN
			Dish machine not sanitizing properly.				
	EHF18	H10DAY	INSECT CONTAMINATION		1/4/2013		
			Roaches seen in kitchen.				
	EHF25	H10DAY	FOOD CONTACT SURFACES		1/4/2013		
			A)Dish machine needs to be cleaned. B)Clean make table. C)Clean grease off of fire suppression pipes over grill.				
	EHF28	H90 DAY	ALL OTHER VIOLATIONS		1/4/2013		
			A)Smooth ceiling tiles needed in kitchen. B)Handwashing signs needed at all handsinks. C)Gaskets on Freezers need to be cleaned. D)Cooler handles need to be cleaned. E)New gaskets needed on make table. F)Light shields needed over grill.				

Food Establishment Public Inspection Report

From 1/3/13 thru 1/9/13

ESTABLISHMENT

**PIZZA PLANET
2400 PARAMOUNT BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF726	EHF26	COS	POSTING OF ADVISORIES		1/3/2013	17	HL1B
			a)A sign must be at the buffet lines that state a new plate must be used upon each visit to the buffet line.				
	EHF25	COS	FOOD CONTACT SURFACES		1/3/2013		
			a)Wipe down inside of ice machine on sides and top.				
	EHF23	H10DAY	SEWAGE/WASTEWATER		1/3/2013		
			a)Clean out caps needed on clean outs in back. b)Grease trap door needs to be properly secured.				
	EHF28	H90 DAY	ALL OTHER VIOLATIONS		1/3/2013		
			a)Drawer at prep table needs cleaned. b)Salt and pepper shakers need wiped down daily. c)Wipe down ceiling above buffet line. d)Chipped tile and missing grout needs to be repaired or replaced so it is smooth and easily cleanable. e)Clean vent hood.				
	EHF20	COS	TOXIC ITEMS		1/3/2013		
			a)Unlabeled chemical at handsink. Label all chemicals properly.				

Food Establishment Public Inspection Report

From 1/3/13 thru 1/9/13

ESTABLISHMENT

PIZZA PLANET

HF726	EHF02	COS	COLD HOLDING	1/3/2013	17	HL1B
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a)Cooked noodles in refrigerator at 55F. These were out of temperature for more than 4 hours and were thrown away. b)Canadian bacon on line at 49F.

RANCH HOUSE CAFE

810 23RD ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFC223	EHF28	H90 DAY	ALL OTHER VIOLATIONS		1/3/2013	0	HL1B

Gaskets on reachin refrigerator in kitchen need to be replaced. (2 corrections from previous inspection)

Food Establishment Public Inspection Report

From 1/3/13 thru 1/9/13

ESTABLISHMENT**RUFFLED CUP THE
3333 S COULTER ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2049	EHF28	H90 DAY	ALL OTHER VIOLATIONS		1/9/2013	0	HL1B
A)Light shields needed in back storage area. B)Face all utensils the same direction. COS							

Food Establishment Public Inspection Report

From 1/3/13 thru 1/9/13

ESTABLISHMENT

SAKURA JAPANESE STEAKHOUSE

4000 S SONCY RD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF211	EHF28	H90 DAY	ALL OTHER VIOLATIONS		1/7/2013	10	HL1B
			A)Replace broken gaskets in sushi bar. B)Make probe thermometers available to employees.				
	EHF25	COS	FOOD CONTACT SURFACES		1/7/2013		
			A)Several scoops found without handles. B)Clean out make table coolers. C) Clean ice machine.				
	EHF02	IN	COLD HOLDING		1/7/2013		
			A)Beef found at 42 degrees. B)Raw Chicken found at 41 degrees.				
	EHF07	COS	ADEQUATE HAND WASHING		1/7/2013		
			A)Employees seen not washing hands before putting on gloves. B)Employee seen washing hands in a prep sink. Hands must be washed in a hand sink.				
	EHF03	IN	HOT HOLDING		1/7/2013		
			A)Fried Rice found at 155 degrees.				

Food Establishment Public Inspection Report

From 1/3/13 thru 1/9/13

ESTABLISHMENT**SAKURA JAPANESE STEAKHOUSE**

HF211	EHF20	COS	TOXIC ITEMS		1/7/2013	10	HL1B
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A)Bleach wipe down solution found over 200ppm, must be 100ppm.

SNOWWHITE BAKERY

2801 CIVIC CIR

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1145	EHF21	IN	MANUAL WARE WASHING		1/8/2013	0	HFOL
				a)Corrected.			
	EHF19	IN	RODENTS/ANIMALS/OPENINGS		1/8/2013		
				a)Corrected.			

Food Establishment Public Inspection Report

From 1/3/13 thru 1/9/13

ESTABLISHMENT

**SOMALI COMMUNITY COFFEE
5631 E AMARILLO BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2295	EHF17	COS	HAND WASH WITH SOAP/TOWELS	No paper towels at handsink.	1/3/2013	3	HL1B

Food Establishment Public Inspection Report

From 1/3/13 thru 1/9/13

ESTABLISHMENT

**SONIC DRIVE IN
2707 S GEORGIA ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF52	EHF07	COS	ADEQUATE HAND WASHING		1/7/2013	15	HL1B
			a)Food prep employee was wearing gloves and touched dirty dishes and then changed gloves without washing hands in between.				
	EHF03	COS	HOT HOLDING		1/7/2013		
			a)Grilled chicken in hot hold table was at 124F. This product must be 135F or above when held hot. All spots on the steam table should be occupied so heat cannot escape through open areas.				
	EHF25	COS	FOOD CONTACT SURFACES		1/7/2013		
			a)Ice scoop holder needed cleaned. b)Other ice scoop holder is cracked on bottom and needs to be replaced.				
	EHF24	COS	THERMOMETERS		1/7/2013		
			a)No thermometer in cooler holding whipped cream.				
	EHF28	COS	ALL OTHER VIOLATIONS		1/7/2013		
			a)Cover is needed for trash can in ladies restroom. b)Broken thermometer in small cooler was replaced.				

Food Establishment Public Inspection Report

From 1/3/13 thru 1/9/13

ESTABLISHMENT**SONIC DRIVE IN
7417 SW 34TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF593	EHF03	IN	HOT HOLDING		1/8/2013	0	HL1B
			A)Eggs found holding at 151 degrees. B)Chilli found at 141 degrees. C)Chicken 158 degrees.				
	EHF02	IN	COLD HOLDING		1/8/2013		
			A)Tomatos found at 37 degrees.				

**SOUTHLAWN ELEMENTARY
4719 BOWIE ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF664	EHF28	COS	ALL OTHER VIOLATIONS		1/9/2013	0	HL1B
			Clean floor located behind can storage rack area.				

Food Establishment Public Inspection Report**From 1/3/13 thru 1/9/13****ESTABLISHMENT****STARS DRIVE IN
2216 SE 27TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF816	EHF28	H90 DAY	ALL OTHER VIOLATIONS		1/9/2013	4	HL1B
			Excess grease on heat lamps. Gaskets to reach in cooler need to be cleaned. Ice machine door gasket is deteriorated and cannot be cleaned. Replace. Clean all fuzz off ceiling. Blower cover in sm. cooler dirty. Clean outside doors and handles to walk in.				
	EHF11	COS	PROPER HANDLING RTE		1/9/2013		
			Scoop handle touching ready to eat food. Keep handle out of foods.				

Food Establishment Public Inspection Report

From 1/3/13 thru 1/9/13

ESTABLISHMENT

STRETCHS BBQ BARN

3319 BELL ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2271	EHF13	COS	HACCP PLAN/TIME		1/7/2013	10	HL1B
			a)Cooked beans in cooler with no date mark. Cooked items must be date marked from the day of preparation to ensure that no items are kept longer than 7 days.				
	EHF20	COS	TOXIC ITEMS		1/7/2013		
			a)Quat sanitizer in spray bottle over 400 ppm. b)Quat sanitizer in wipedown over 400 ppm. These sanitizers must be 200 ppm. Exceeding 400 ppm is toxic and the residue left behind could be toxic if it were ingested.				
	EHF25	COS	FOOD CONTACT SURFACES		1/7/2013		
			a)Clean inside top of ice machine. There is rust/dust on it and it could potentially fall down into the ice if not cleaned.				

Food Establishment Public Inspection Report

From 1/3/13 thru 1/9/13

ESTABLISHMENT

**SUBWAY #
2004 S COULTER ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1198	EHF24	COS	THERMOMETERS		1/7/2013	9	HL1B
			A)Thermometers needed in all coolers.				
	EHF25	COS	FOOD CONTACT SURFACES		1/7/2013		
			A)Broken ice scoop. B)Clean dishes found with food debris still on them. C)Clean tea nozzles. D)Clean soda nozzles. E)Clean tops of equipment. F)Clean top of make table.				
	EHF20	COS	TOXIC ITEMS		1/7/2013		
			A)Sanitizer dispenser found dispensing at over 400ppm, must be 200ppm as label states. B)Chemicals found stored with napkins, store all chemicals away from food and food contact surfaces.				
	EHF02	IN	COLD HOLDING		1/7/2013		
			A)Cold chicken breast found at 32 degrees. B)Tomatos found at 41 degrees.				
	EHF03	IN	HOT HOLDING		1/7/2013		
			A)Meatballs found at 147 degrees.				

Food Establishment Public Inspection Report

From 1/3/13 thru 1/9/13

ESTABLISHMENT**SUBWAY#6176-208****208 23RD ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFC273	EHF20	COS	TOXIC ITEMS		1/3/2013	3	HL1B
			Spray bottles on food contact surfaces, chemicals should be stored below or away from food and food contact surfaces.				
	EHF28	H90 DAY	ALL OTHER VIOLATIONS		1/3/2013		
			a)Light shield missing in walkin. b)Covered trash needed in restroom. (4 corrections from previous inspection)				

SUNSHINE VALLEY CHILD CARE**4618 RIVER RD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFD22					1/4/2013	0	HL1B

Food Establishment Public Inspection Report

From 1/3/13 thru 1/9/13

ESTABLISHMENT

**SUPER 8
2107 LAKEVIEW DR**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1184	EHF24	COS	THERMOMETERS		1/3/2013	15	HL1B
			a)No thermometer in refrigerator in food prep area. This refrigerator must have a thermomter in it at all times to ensure the temperature is 41F or below.				
	EHF21	COS	MANUAL WARE WASHING		1/3/2013		
			a)Food employee is wiping down tables with a dry rag. Tables and food prep areas must be wiped down with a proper strength sanitizer.				
	EHF02	COS	COLD HOLDING		1/3/2013		
			a)Gravy in a bowl sitting out in food prep area below 135F. This must be held above 135F or be held under refrigeration for safety.				
	EHF08	COS	GOOD HYGIENIC PRACTICES		1/3/2013		
			a)A sink is not designated for handwashing in the food prep area. A \$50 reinspection fee is being charged since this is the 3rd time this violation has occurred. This must be paid to our office by 5pm on 01/07/12.				

Food Establishment Public Inspection Report

From 1/3/13 thru 1/9/13

ESTABLISHMENT

**TACO BELL
2010 ROSS-OSAGE DR**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF1230	EHF28	COS	ALL OTHER VIOLATIONS		1/4/2013	0	HL1B	
			Sanitized items stored with non sanitized items. Store separately. b)Light tubes missing covers. Replace covers.					

**TACO BELL #28925
4116 W INTERSTATE 40**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF2344	EHF28	H90 DAY	ALL OTHER VIOLATIONS		1/7/2013	0	HL1B	
			Repair any missing tiles and grout throughout kitchen.					

Food Establishment Public Inspection Report

From 1/3/13 thru 1/9/13

ESTABLISHMENT

TACO BELL #28927
300 E AMARILLO BLVD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2346	EHF28	H90 DAY	ALL OTHER VIOLATIONS		1/8/2013	0	HL1B
			A)Replace missing light shield.				

TACOS EL TULE #2
4400 E AMARILLO BLVD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1933	EHF28	COS	ALL OTHER VIOLATIONS		1/9/2013	0	HL1B
			Meat thawing on counter. Must thaw meat in refrigerator or under cold running water for a short amount of time.				

Food Establishment Public Inspection Report**From 1/3/13 thru 1/9/13****ESTABLISHMENT****TAN PHAT MARKET
5321 E AMARILLO BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1541	EHF28	H90 DAY	ALL OTHER VIOLATIONS		1/3/2013	9	HL1B
			Several boxes of produce stored on floor. B)Freezer unit leaking onto product in freezer. C)Light shields needed in produce display.				
	EHF10	COS	SOUND CONDITION		1/3/2013		
			Dented cans found on shelf. B)Mold growth found on pickled fish. Discarded.				
	EHF02	COS	COLD HOLDING		1/3/2013		
			Eggs containing live embryo found at room temperature. Eggs must be kept at 41 degrees or below.				

Food Establishment Public Inspection Report

From 1/3/13 thru 1/9/13

ESTABLISHMENT**TAYLOR FOOD MART #2040****1917 BELL ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2191					1/7/2013	0	HL1B

**THAI DIAMOND
1653 N GRAND ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1999	EHF25	H10DAY	FOOD CONTACT SURFACES		1/8/2013	3	HL1B

Ceiling of microwave chipping and needs to be replaced. To be corrected within 10 days. B)Rice scoop stored in water at 68 degrees. Must be 135 degrees or above.

Food Establishment Public Inspection Report**From 1/3/13 thru 1/9/13**

ESTABLISHMENT**THAI KOON
7030 S WESTERN ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF2090	EHF21	COS	MANUAL WARE WASHING		1/8/2013	7	HL1B	
			Third sink at three compartment sink did not show sanitizer, sanitizer must be at least 50 PPM Cl for sanitizing dishes.					
	EHF12	COS	CROSS CONTAMINATION		1/8/2013			
			Wet rag with food debris and no sanitizer was on food contact surface.					

Food Establishment Public Inspection Report

From 1/3/13 thru 1/9/13

ESTABLISHMENT**THAI PEPPER
311 E HASTINGS AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1946	EHF01	COS	COOLING FOR COOKED FOOD		1/8/2013	5	HL1B
			Cooked chicken left cooling on counter over 2 hrs. Rapidly reheated. Cooked foods must be cooled to 70 degrees within 2 hrs and from 70 degrees to 41 degrees within 4 hrs.				
	EHF28	COS	ALL OTHER VIOLATIONS		1/8/2013		
			Blowers in walk-in dirty.				

**THAI STAR
3800 E AMARILLO BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF495					1/9/2013	0	HL1B

Food Establishment Public Inspection Report

From 1/3/13 thru 1/9/13

ESTABLISHMENT**TODAY DISCOUNT II**

1021 MARTIN RD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1754	EHF25	IN	FOOD CONTACT SURFACES	A)Towels removed. B) Racks cleaned.	1/4/2013	0	HFOL

TOOT N TOTUM #26

2222 S POLK ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF759	EHF28	COS	ALL OTHER VIOLATIONS	Soda machine leaking onto counter. Repair leak. b)Beer refrigerator packs on floor. Store off floor.	1/9/2013	0	HL1B

Food Establishment Public Inspection Report

From 1/3/13 thru 1/9/13

ESTABLISHMENT

TOOT N TOTUM #3
5409 E AMARILLO BLVD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF353					1/3/2013	0	HL1B

TOOT N TOTUM #34
2024 S WASHINGTON ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2329	EHF28	COS	ALL OTHER VIOLATIONS		1/3/2013	3	HL1B
			Food and single use items must be stored at least 6 inches off of the floor.				
	EHF20	COS	TOXIC ITEMS		1/3/2013		
			Quaternary ammonia sanitizer solution found at over 400 ppm.				

Food Establishment Public Inspection Report

From 1/3/13 thru 1/9/13

ESTABLISHMENT

**TOOT N TOTUM #46
4500 S WESTERN ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF1188	EHF10	COS	SOUND CONDITION		1/3/2013	4	HL1B	
			a)2 cartons with cracked eggs for sale in the cooler. Remove cracked eggs from the shelf.					
	EHF28	COS	ALL OTHER VIOLATIONS		1/3/2013			
			a)Box of cartons of eggs on floor in walk in. These items must be at least 6" off the ground.					

TRADEWIND ELEMENTARY 4300 S WILLIAMS ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1533					1/9/2013	0	HL1B

Food Establishment Public Inspection Report

From 1/3/13 thru 1/9/13

ESTABLISHMENT

TRINITY LUTHERAN CHURCH SCHOOL**5005 W INTERSTATE 40**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF112					1/4/2013	0	HL1B

TWINS DISCOUNT
3001 E AMARILLO BLVD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2166	EHF25	COS	FOOD CONTACT SURFACES		1/7/2013	3	HL1B
			Ice scoop found cracked. Discarded.				

Food Establishment Public Inspection Report**From 1/3/13 thru 1/9/13****ESTABLISHMENT****UNITED SUPERMARKET #522****4701 S WASHINGTON ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF487	EHF28	COS	ALL OTHER VIOLATIONS		1/9/2013	5	HL1B
			a)Clean out bin that utensils sit in to dry in deli. b)Wipe down ceiling fan blades in deli.				
	EHF03	COS	HOT HOLDING		1/9/2013		
			a)Corn dogs in hot hold at 123F. Must be 135F or above.				

**VALLEY INN
5017 RIVER RD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1717	EHF28	COS	ALL OTHER VIOLATIONS		1/8/2013	0	HL1B
			Self-closing mechanism needed on women's restroom door.				

Food Establishment Public Inspection Report

From 1/3/13 thru 1/9/13

ESTABLISHMENT

**VVS CANTEEN
5000 N FM 1912**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF317	EHF28	H10DAY	ALL OTHER VIOLATIONS		1/8/2013	20	HL1B
			Refrigerator gasket needs to be replaced.				
	EHF23	H10DAY	SEWAGE/WASTEWATER		1/8/2013		
			Leak found under 3 bay sink. To be corrected within 10 days.				
	EHF25	H10DAY	FOOD CONTACT SURFACES		1/8/2013		
			Mold growth found in ice machine.cos b)Microwave found dirty with ceiling chipping and needs to be replaced. c)Scoop without handle found in container of meseca.(cos) Violation to be corrected within 10 days.				
	EHF10	COS	SOUND CONDITION		1/8/2013		
			Dented can found on shelf. Must place dented cans in a designated area if held for refund, otherwise must be discarded.				
	EHF08	COS	GOOD HYGIENIC PRACTICES		1/8/2013		
			Sanitizer cloths stored in handsink. Handsink is to be used only for handwashing.				

Food Establishment Public Inspection Report**From 1/3/13 thru 1/9/13****ESTABLISHMENT****VVS CANTEEN**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF317	EHF21	COS	MANUAL WARE WASHING		1/8/2013	20	HL1B
			Wipe down sanitizer found over 200ppm. Must be 100ppm.				
	EHF17	COS	HAND WASH WITH SOAP/TOWELS		1/8/2013		
			No soap at handsink in kitchen.				

WALGREENS #05612**3320 BELL ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF467	EHF17	COS	HAND WASH WITH SOAP/TOWELS		1/3/2013	3	HL1B
			Soap needed in the womens restroom.				

Food Establishment Public Inspection Report**From 1/3/13 thru 1/9/13****ESTABLISHMENT****WASHINGTON FOOD MART
4016 S WASHINGTON ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1666	EHF21	COS	MANUAL WARE WASHING		1/9/2013	6	HL1B
			Bleach sanitizer wipe down solution found at less than 100ppm.				
	EHF25	H10DAY	FOOD CONTACT SURFACES		1/9/2013		
			a)Microwave found dirty; microwaves that are continuously used should be cleaned at least every 4hrs. b)Tea nozzle found dirty. c)Clean inside cappucino machine.				
	EHF28	H90 DAY	ALL OTHER VIOLATIONS		1/9/2013		
			Test strips needed for chlorine sanitizer.				

Food Establishment Public Inspection Report

From 1/3/13 thru 1/9/13

ESTABLISHMENT

WENDYS #4103

407 23RD ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFC213	EHF28	H90 DAY	ALL OTHER VIOLATIONS		1/3/2013	7	HL1B
			a Floor in back kitchen under grill needs to be repaired. b)Base board on wall next to walkin needs to be repaired. c)Upright freezer needs to have bottom cleaned out.				
	EHF24	COS	THERMOMETERS		1/3/2013		
			No thermometer found in reachin.				
	EHF12	COS	CROSS CONTAMINATION		1/3/2013		
			Stack of cheese placed unprotected on bottom of reachin refrigerator.				

Food Establishment Public Inspection Report

From 1/3/13 thru 1/9/13

ESTABLISHMENT

WESTERN BOWL SPARE TIME SPORTS

5120 CANYON DR

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF403	EHF28	H90 DAY	ALL OTHER VIOLATIONS		1/4/2013	0	HFOL	
			a)Post the food establishment permit and last inspection report in the bar. b)Remove the cutting board that is no longer smooth. All surfaces need to be smooth, durable and easily cleanable.					

WILL ROGERS LEARNING CENTER

702 N JOHNSON ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HFD29	EHF28	IN	ALL OTHER VIOLATIONS		1/3/2013	0	HL1B	
			2 corrections from last inspection.					