

**Food Establishment Public Inspection Report**

From 7/11/13 thru 7/17/13

**ESTABLISHMENT****575 PIZZERIA  
2803 CIVIC CIR**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF1355	EHF15	H10DAY	EQUIPMENT ADEQUATE		7/17/2013	6	HL1B	
			a)Cooler #1 at 50F with food inside at 50F.					
	EHF21	H10DAY	MANUAL WARE WASHING		7/17/2013			
			a)Quat sanitizer dispenser at 0 ppm. Must be at least 200 ppm. b)Dishwasher is at 0 ppm bleach. Must be at least 50 ppm.					

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

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF1021	EHF25	COS	FOOD CONTACT SURFACES		7/11/2013	3	HL1B	
			Tea nozzle found not clean.					

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### ESTABLISHMENT

**AMARILLO BOWL  
712 E AMARILLO BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2077	EHF02	IN	COLD HOLDING		7/11/2013	4	HL1B
			A)Raw beef holding at 38 degrees. B)Raw chicken holding at 37 degrees.				
	EHF07	COS	ADEQUATE HAND WASHING		7/11/2013		
			A)Employee seen not washing hands before putting on gloves.				
	EHF28	COS	ALL OTHER VIOLATIONS		7/11/2013		
			A)Mop sink must remain clear and unblocked. B)Clean wall by ice machine. C)Fix ceiling tile.				

**Food Establishment Public Inspection Report****From 7/11/13 thru 7/17/13****ESTABLISHMENT****AMARILLO FAMILY YMCA MIDTOWN****609 S CAROLINA ST**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>
HFD68	EHF28	H10DAY	ALL OTHER VIOLATIONS		7/11/2013	0	H PREOPEN
			Spanish/English handwashing sign needed in mens restroom COS. Detergent line on dishwasher cracked and needs to be replaced. Dust/grease needs to be cleaned off of fire suppressant system over grill.				
	EHF15	H10DAY	EQUIPMENT ADEQUATE		7/11/2013		
			Seal on reach in cooler is not sealing properly, causing ice to build up on condenser. Unit is holding at 50F.				
	EHF24	H10DAY	THERMOMETERS		7/11/2013		
			Cold hold unit needs a thermometer.				
	EHF22	H10DAY	MANAGER KNOWLEDGE/CERTIFIED		7/11/2013		
			A full time employee needs to take and pass the food manager safety course.				

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**ESTABLISHMENT**

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**AMARILLO FAMILY YMCA NORTH****1330 NW 18TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFD67	EHF24	H10DAY	THERMOMETERS Thermometer needed in cooler.		7/17/2013	0	H PREOPEN

**AMARILLO KOA  
1100 FOLSOM RD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF143					7/16/2013	0	HL1B

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**ESTABLISHMENT****AMARILLO NUTRITION****3801 OLSEN BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF2331	EHF28	COS	ALL OTHER VIOLATIONS		7/11/2013	0	HL1B	
			A)Handwashing signs needed at handwashing sink.					

**AMERICOLD LOGISTICS****10300 SE 3RD AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF63					7/11/2013	0	HL1B

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**ESTABLISHMENT**

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

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>
HF2287					7/17/2013	0	HL1B

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### ESTABLISHMENT

**ARMADILLO JACK'S SKATE RINK  
9721 S COULTER ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFR29	EHF18	H10DAY	INSECT CONTAMINATION		7/12/2013	3	HL1B
			Pest control needs to be stepped up.				
	EHF22	H10DAY	MANAGER KNOWLEDGE/CERTIFIED		7/12/2013		
			Food Manager servsafe certificate expires 12/30 2014.				
	EHF14	IN	WATER SUPPLY		7/12/2013		
			Water sample results available at time of inspection.				

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### ESTABLISHMENT

**ARNOLD BURGERS  
1611 S WASHINGTON ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2248	EHF28	COS	ALL OTHER VIOLATIONS		7/17/2013	0	HL1B
			Raw bacon over lettuce in the cooler.				

**AZTECA MUSIC HALL  
500 N FM 1912**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFP41	EHF28	H90 DAY	ALL OTHER VIOLATIONS		7/15/2013	0	HL1B
			Ceiling required in bar area. b)Port a pots are not allowed inside building.				
	EHF14	IN	WATER SUPPLY		7/15/2013		
			Water sample results available at time of inspection.				

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### ESTABLISHMENT

**BAYMONT INN & SUITES  
3411 W INTERSTATE 40**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1118	EHF16	COS	HAND WASH FACILITIES ADEQUATE		7/17/2013	3	HL1B
			Handwashing sink blocked from use. Handwashing sink must be available for use at all times.				
	EHF28	IN	ALL OTHER VIOLATIONS		7/17/2013		
			1 correction from previous inspection.				

**BIG DADDYS BBQ  
400 E HASTINGS AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF996					7/15/2013	0	HL1B

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**ESTABLISHMENT****BITI PIES INC  
604 S MARYLAND ST**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>
HF1495					7/11/2013	0	HL1B

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

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>
HFD55					7/15/2013	0	HL1B

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**ESTABLISHMENT**

**BRADYS DAIRY QUEEN  
1900 S WASHINGTON ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF146	EHF25	COS	FOOD CONTACT SURFACES		7/16/2013	3	HL1B
A)Ice scoop container needs to be washed. B)Microwave handles need to be cleaned.							

**BRAUMS ICE CREAM #69  
7401 SW 34TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF589	EHF07	COS	ADEQUATE HAND WASHING		7/16/2013	7	HL1B
A)Employee seen not washing hands before putting on gloves.							
	EHF25	COS	FOOD CONTACT SURFACES		7/16/2013		
A)Clean dishes found with food debris still on them. B)Ice scoop stored in dirty water. C)TOGO containers stored on a dirty surface.							

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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	EHF03	IN	HOT HOLDING		7/16/2013	7	HL1B
			A)Burgers holding at 158 degrees.				
	EHF13	COS	HACCP PLAN/TIME		7/16/2013		
			A)Time charts are not being used for food that is left out of temperature control.				
	EHF25	COS	FOOD CONTACT SURFACES		7/16/2013		
			A)Cover coffee filters. B)Clean tops of all equipment.				

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**ESTABLISHMENT**

**BUNS OVER TEXAS  
6045 SW 34TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2015	EHF07	COS	ADEQUATE HAND WASHING		7/11/2013	8	HL1B
			A)Employee seen not washing hands before putting on gloves.				
	EHF08	COS	GOOD HYGIENIC PRACTICES		7/11/2013		
			A)Employee seen using hand sink for other purpose other than hand washing.				
	<b>EHF02</b>	<b>IN</b>	<b>COLD HOLDING</b>		7/11/2013		
			<b>Raw ground beef holding at 35 degrees. B)Tomatoes holding at 40 degrees.</b>				

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### ESTABLISHMENT

#### CAFE MARIZON ON POLK ST

6151 HILLSIDE RD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2228	EHF20	COS	TOXIC ITEMS		7/15/2013	3	HL1B
			Spray bottle was not labeled.				

#### CANDY PALACE

7701 W INTERSTATE 40

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF18					7/17/2013	0	HL1B

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**ESTABLISHMENT****CATFISH SHACK  
4212 SW 45TH AVE**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>
HF251	EHF28	H90 DAY	ALL OTHER VIOLATIONS		7/17/2013	3	HL1B
			Door closer on back door not attached.				
	EHF15	H10DAY	EQUIPMENT ADEQUATE		7/17/2013		
			Refrigerator was not maintaining temperature, must be able to maintain 41 or below.				

**Food Establishment Public Inspection Report****From 7/11/13 thru 7/17/13****ESTABLISHMENT****CATTLEMANS CAFE  
3801 E AMARILLO BLVD**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>
HF1936	EHF13	COS	HACCP PLAN/TIME		7/16/2013	13	HL1B
			Two containers of enchiladas found without date mark in reach-in refrigerator.				
	EHF21	COS	MANUAL WARE WASHING		7/16/2013		
			Wipe-down sanitizer found too strong in kitchen. B)Wipe-down sanitizer found too weak at server station.				
	EHF17	COS	HAND WASH WITH SOAP/TOWELS		7/16/2013		
			No paper towels at handsink in kitchen. B)Soap dispenser broken in kitchen.				
	EHF28	COS	ALL OTHER VIOLATIONS		7/16/2013		
			Ice stored in ice bin without lid or cover. B)Working spice containers found without label in kitchen.				
	EHF25	COS	FOOD CONTACT SURFACES		7/16/2013		
			Mixer found not clean. B)Can-opener not clean. C)Handle of sugar scoop found below food level in product. D)Soda nozzles found not clean.				

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**ESTABLISHMENT**

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**CATTLEMANS CLUB  
3803 E AMARILLO BLVD**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>
HF277	EHF25	COS	FOOD CONTACT SURFACES Ice machine found not clean.		7/16/2013	6	HL1B
	EHF17	COS	HAND WASH WITH SOAP/TOWELS No soap in womens restroom.		7/16/2013		

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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		7/15/2013	0	HL1B
			Water sample results available at time of inspection.				
	EHF28	H90 DAY	ALL OTHER VIOLATIONS		7/15/2013		
			Clean grease hood, clean electrical lines near hood. Clean all ceiling light covers or replace/repair breaker box cover near green stove. Seal holes in kitchen, warewash & walk-in.				

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**ESTABLISHMENT**

**CHICK-FIL-A @ S COULTER ST**

**4510 S COULTER ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2379	EHF15	H10DAY	EQUIPMENT ADEQUATE	A)Small cooler by drive thru window holding at 60 degrees, all products were moved to different cooler. Must not use until cooler can maintain 41 degrees or below at all times.	7/16/2013	3	HL1B
HF2379	EHF15	IN	EQUIPMENT ADEQUATE Corrected.		7/16/2013	0	HFOL

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### ESTABLISHMENT

**CHRISTIAN LEARNING CENTER, THE  
1717 4TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFC267					7/16/2013	0	HL1B

**CHURCHS CHICKEN #591  
200 E AMARILLO BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF987	EHF02	IN	COLD HOLDING		7/15/2013	0	HL1B
			A)Coolers holding at 38 degrees.				
	EHF03	IN	HOT HOLDING		7/15/2013		
			A)Fried chicken holding at 200 degrees.				

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**ESTABLISHMENT**

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

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF578					7/12/2013	0	HL1B

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

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF75	EHF28	COS	ALL OTHER VIOLATIONS		7/17/2013	3	HL1B
			Working spice container found without label in kitchen.				
	EHF19	COS	RODENTS/ANIMALS/OPENINGS		7/17/2013		
			Door to establishment found open without screening. COS				

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**ESTABLISHMENT**

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**DENNYS RESTAURANT #6674****1710 E INTERSTATE 40**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF392	EHF25	H10DAY	FOOD CONTACT SURFACES		7/16/2013	6	HL1B
			Microwaves on cooking line need to be cleaned inside/out. Handles on cooler drawers on cooking line need to be cleaned. Handles on freezer drawers on cooking line need to be cleaned. Juice machine on east side of the server line needs to be cleaned.				
	EHF23	H10DAY	SEWAGE/WASTEWATER		7/16/2013		
			Standing water in the bottom of coolers on cooks line.				
	EHF28	H10DAY	ALL OTHER VIOLATIONS		7/16/2013		
			The grease needs to be cleaned off of the vent hood over the grill.				

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

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>
HF2290					7/11/2013	0	HL1B

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

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>
HF1124					7/11/2013	0	HL1B

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### ESTABLISHMENT

**DONA JUANITA  
2208 E AMARILLO BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1579	EHF28	COS	ALL OTHER VIOLATIONS		7/15/2013	10	HL1B
			a)Clean the side of the venthood. b)Place the handwashing sign over the handsink in kitchen. c)Do not store ice scoop in self replenishing ice machine.				
	EHF25	COS	FOOD CONTACT SURFACES		7/15/2013		
			a)Clean the tea nozzle free of buildup daily.				
	EHF21	COS	MANUAL WARE WASHING		7/15/2013		
			a)Less than 100 ppm bleach sanitizer in wipedown for tables.				
	EHF10	COS	SOUND CONDITION		7/15/2013		
			a)Cracked eggs in the cold well holding raw shell eggs.				

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**ESTABLISHMENT****DYERS BAR B QUE  
1619 S KENTUCKY ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF813	EHF25	COS	FOOD CONTACT SURFACES Tea nozzles needed to be cleaned.		7/12/2013	3	HL1B
	EHF28	H90 DAY	ALL OTHER VIOLATIONS a)Dust needed to be cleaned off of ceiling in kitchen. COS b)Dust needed to be cleaned off of ceiling in drink station. COS c)Broken ceiling tiles in dry storage need to be replaced.		7/12/2013		

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**ESTABLISHMENT****EL ALACRAN  
2340 FRITCH HWY**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1080	EHF28	H30 DAY	ALL OTHER VIOLATIONS		7/12/2013	9	HL1B
			Seal wood and siding behind barn.				
	EHF24	COS	THERMOMETERS		7/12/2013		
			Thermometer required in back room.				
	EHF22	H30 DAY	MANAGER KNOWLEDGE/CERTIFIED		7/12/2013		
			Food manager certificate required. Next class is August 14, 2013 at 8:30 AM, 821 S Johnson.				
	EHF19	H10DAY	RODENTS/ANIMALS/OPENINGS		7/12/2013		
			Seal opening at front door.				

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**ESTABLISHMENT****EL MANANTIAL  
3823 E AMARILLO BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF1441	EHF20	COS	TOXIC ITEMS		7/17/2013	6	HL1B	
			Bottle containing chemical not labeled in kitchen.					
	EHF21	COS	MANUAL WARE WASHING		7/17/2013			
			Wipe down sanitizing solution found at 0ppm. Must be 100ppm.					

**EL PUENTE  
4027 E AMARILLO BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFM352					7/16/2013	0	HL1B

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### ESTABLISHMENT

**EL RASPITAS**  
3907 W AMARILLO BLVD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF434	EHF22	H45 DAY	MANAGER KNOWLEDGE/CERTIFIED	Full time employee needs to take and pass food manager class.	7/11/2013	0	H PREOPEN

**EL VAQUERO**  
2200 SE 3RD AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF325	EHF15	IN	EQUIPMENT ADEQUATE	Corrected.	7/16/2013	0	HFOL

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**ESTABLISHMENT**

**EMBERS STEAKHOUSE  
2501 S KENTUCKY ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1987	EHF17	COS	HAND WASH WITH SOAP/TOWELS		7/17/2013	14	HL1B
			Paper towels inaccessible at handsink.				
	EHF03	COS	HOT HOLDING		7/17/2013		
			Rice on hot hold at 105F. Must be 135F or above. Potatoes on hot hold at 100F. Must be 135F or above. Rib roast in hot hold at 125. Rib roast must remain at 130F or above.				
	EHF25	COS	FOOD CONTACT SURFACES		7/17/2013		
			Spoons being stored in water less than 135F.				
	EHF19	COS	RODENTS/ANIMALS/OPENINGS		7/17/2013		
			A door sweep is needed on the screen door that is left open. There is a gap at the bottom large enough to allow insects in.				
	EHF28	COS	ALL OTHER VIOLATIONS		7/17/2013		
			Keep the lid on the trash can in employee restroom. A handwash sign is needed at the handsink on E wall. Lids are needed for food on dry storage racks to reasonably protect from contamination.				

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**ESTABLISHMENT**

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**FAIRFIELD INN & SUITES AIRPORT****1740 AIRPORT BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2253	EHF28	COS	ALL OTHER VIOLATIONS		7/11/2013	6	HL1B
			Do not use cloth to dry dishes or set dishes on to dry. Cloth holds bacteria. b)Obtain test strips for ammonia sanitizer. c)Calibrate thermometers in ice water for 3 minutes to obtain 32 degrees F.				
	EHF17	COS	HAND WASH WITH SOAP/TOWELS		7/11/2013		
			No paper towels at handsink.				
	EHF22	H45 DAY	MANAGER KNOWLEDGE/CERTIFIED		7/11/2013		
			No food manager at this location. There must be a full time certified food manager for each location.				

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**ESTABLISHMENT**

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

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF541	EHF10	COS	SOUND CONDITION		7/15/2013	4	HL1B
			Dented cans found on shelf. Discarded.				
	EHF28	COS	ALL OTHER VIOLATIONS		7/15/2013		
			Current establishment permit not posted. B) Previous inspection report not posted. C) Box of cinnamon swirls stored on floor.				

**FARMER BROS CO**  
**2100 SE 10TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1945	EHF19	COS	RODENTS/ANIMALS/OPENINGS		7/12/2013	3	HL1B
			Doors to warehouse should be closed when not in use.				

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### ESTABLISHMENT

**FAZOLI'S  
2512 S SONCY RD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF439	EHF25	COS	FOOD CONTACT SURFACES	a)Clean dishes found with food debris still on them. b)Tea nozzles dirty. c)All scoops must have handles on them.	7/15/2013	3	HL1B

**FREEMAN ALLEN  
4100 BUSHLAND BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT4109	EHF28	IN	ALL OTHER VIOLATIONS	Discussed proper handling of ready to eat foods.	7/14/2013	0	HL1B FOOD

## Food Establishment Public Inspection Report

From 7/11/13 thru 7/17/13

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**ESTABLISHMENT**

**GENERAL NUTRITION CENTER  
7701 W INTERSTATE 40**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF30	EHF28	IN	ALL OTHER VIOLATIONS Corrected.		7/17/2013	0	HL1B

**GUNN, HARLEY  
2508 N LAKE ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFX21					7/15/2013	0	HL1B

## Food Establishment Public Inspection Report

From 7/11/13 thru 7/17/13

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### 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		7/17/2013	3	HL1B
			Handles on cooler needed to be cleaned.				

#### HASTINGS #9604

2020 S GEORGIA ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1408	EHF28	COS	ALL OTHER VIOLATIONS		7/11/2013	3	HL1B
			a)Transfer food manager card to this location.				
	EHF17	COS	HAND WASH WITH SOAP/TOWELS		7/11/2013		
			a)No paper towels available at the handsink in the back.				

**Food Establishment Public Inspection Report**

From 7/11/13 thru 7/17/13

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

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>
HFC217	EHF23	COS	SEWAGE/WASTEWATER		7/16/2013	3	HL1B
			Condensate leaking into small reachin.				
	EHF28	H90 DAY	ALL OTHER VIOLATIONS		7/16/2013		
			Gasket on small reachin needs to be replaced.				

## Food Establishment Public Inspection Report

From 7/11/13 thru 7/17/13

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**ESTABLISHMENT**

**HENKS BAR B Q  
1508 S GRAND ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF619	EHF28	COS	ALL OTHER VIOLATIONS		7/12/2013	8	HL1B
			Bag of onions stored on floor. Must store 6" above floor.				
	EHF25	COS	FOOD CONTACT SURFACES		7/12/2013		
			Scoop found without handle in sugar container. All scoops must have handles.				
	EHF03	H 2 HOUR	HOT HOLDING		7/12/2013		
			Top portion of pot of beans found at 109 F degrees in hot hold. Use smaller container for beans or stir more frequently to avoid drop in temperature.				

**Food Establishment Public Inspection Report**

From 7/11/13 thru 7/17/13

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**ESTABLISHMENT****HERITAGE CONVALESCENT CENTER****1009 CLYDE ST**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>	
HF597	EHF25	COS	FOOD CONTACT SURFACES		7/12/2013	3	HL1B	
			a)Can opener needed to be cleaned. b)Tea nozzles needed to be cleaned.					

**Food Establishment Public Inspection Report****From 7/11/13 thru 7/17/13****ESTABLISHMENT****HILLSIDE HEIGHTS REHAB SUITES****6650 S SONCY RD**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>
HF2421	EHF14	COS	WATER SUPPLY		7/15/2013	7	HL1B
			A)Hand sink found without any hot water. Fixed by end of inspection.				
	EHF17	COS	HAND WASH WITH SOAP/TOWELS		7/15/2013		
			A)Two hand sinks found without paper towels.				
	EHF28	H90 DAY	ALL OTHER VIOLATIONS		7/15/2013		
			A)Heat test strips needed for dish machine.				

## Food Establishment Public Inspection Report

From 7/11/13 thru 7/17/13

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### ESTABLISHMENT

**HILTON GARDEN INN @ AMARILLO**

**9000 W INTERSTATE 40**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1698	EHF15	H10DAY	EQUIPMENT ADEQUATE		7/15/2013	10	HL1B
			A)Make table by grill holding at 50 degrees. Cannot be used until fixed to maintain 41 degrees or below at all times.				
	EHF03	IN	HOT HOLDING		7/15/2013		
			A)Sausage holding at 135 degrees. B)Eggs holding at 135 degrees.				
	EHF07	COS	ADEQUATE HAND WASHING		7/15/2013		
			A)Employee seen not washing hands before putting on gloves.				
	EHF17	COS	HAND WASH WITH SOAP/TOWELS		7/15/2013		
			A) Hand sink found without any paper towels.				

**Food Establishment Public Inspection Report**

From 7/11/13 thru 7/17/13

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**ESTABLISHMENT****HOAGIES DELI  
2207 S WESTERN ST**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>
HF1777					7/11/2013	0	HL1B

**Food Establishment Public Inspection Report**

From 7/11/13 thru 7/17/13

**ESTABLISHMENT****HOLIDAY INN EXPRESS**

2806 WOLFLIN AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1349	EHF28	H10DAY	ALL OTHER VIOLATIONS		7/17/2013	21	HL1B
			Wiping cloths need to be stored in the sanitizer solution when not in use. COS. Place the thermometer in the refrigerator in the warmest part of the cooler, closest to the door. COS. Clean the dust from the vent on the ice machine.				
	EHF26	H10DAY	POSTING OF ADVISORIES		7/17/2013		
			The buffet needs an advisory that states that a clean plate must be used on each visit to the breakfast buffet.				
	EHF21	COS	MANUAL WARE WASHING		7/17/2013		
			Quat sanitizer in 3rd compartment of 3 compartment sink was at 100 ppm. Must be at least 200 ppm. The sink was drained and the sanitizer was remade at the proper level.				
	EHF25	COS	FOOD CONTACT SURFACES		7/17/2013		
			Container used to cook hashbrowns was cracked in several places. Food contact surfaces must be smooth, easily cleanable and free of chips and cracks. This pan was thrown away.				
	EHF24	H10DAY	THERMOMETERS		7/17/2013		
			A thermometer is needed in the top and bottom level of the hot hold to ensure the temperature is holding properly.				

**Food Establishment Public Inspection Report**

**From 7/11/13 thru 7/17/13**

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**ESTABLISHMENT**

**HOLIDAY INN EXPRESS**

HF1349	EHF09	H24 HOUR	APPROVED SOURCE/LABELING	7/17/2013	21	HL1B
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Bulk cereal that is offered for dispensing by customers must be labeled with: a)the manufacturers label in plain view or b)the common name, list of ingredients and nutrition labeling in plain view.

	EHF02	COS	COLD HOLDING	7/17/2013		
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Egg patties sitting out at 50F. These were not past the 4 hour time limit and were placed back in the refrigerator.

**HP ICE  
1202 23RD ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFC311					7/16/2013	0	HL1B

## Food Establishment Public Inspection Report

From 7/11/13 thru 7/17/13

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### ESTABLISHMENT

**HUDD RESTAURANT**  
7311 W AMARILLO BLVD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1173	EHF02	IN	COLD HOLDING		7/17/2013	6	HL1B
			A)Ham holding at 43 degrees. B)Eggs holding at 42 degrees.				
	EHF03	IN	HOT HOLDING		7/17/2013		
			A)Sausage holding at 170 degrees. B)Gravy holding at 166 degrees.				
	EHF20	COS	TOXIC ITEMS		7/17/2013		
			A)Chemical bottle stored on ice machine. B)Chemical bottle not labeled. Store all chemicals away from food.				
	EHF21	COS	MANUAL WARE WASHING		7/17/2013		
			A)Wipe down solution at 0ppm, must be 100ppm.				

**Food Establishment Public Inspection Report**

From 7/11/13 thru 7/17/13

**ESTABLISHMENT****IMAGINATION STATION**

7910 BELL ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFD34					7/15/2013	0	HL1B

**JIGGLE BERRY  
3801 OLSEN BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2155	EHF28	COS	ALL OTHER VIOLATIONS		7/16/2013	3	HL1B
			a)Clean out the bins that utensils dry in. b)Do not reuse single service items.				
	EHF19	COS	RODENTS/ANIMALS/OPENINGS		7/16/2013		
			a)A new door sweep is needed on the back door to prevent insects and rodents from entering the building.				

## Food Establishment Public Inspection Report

From 7/11/13 thru 7/17/13

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### ESTABLISHMENT

**KFC  
1510 ROSS ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1790					7/16/2013	0	HL1B

**KIMMI SERVICE LLC  
1901 E INTERSTATE 40**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1563	EHF28	COS	ALL OTHER VIOLATIONS		7/15/2013	0	HL1B

a)A lid is needed for at least 1 trash can in the ladies restroom.

## Food Establishment Public Inspection Report

From 7/11/13 thru 7/17/13

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### ESTABLISHMENT

#### KIRKLAND COURT HEALTH & REHABI

1601 KIRKLAND DR

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1696	EHF25	COS	FOOD CONTACT SURFACES		7/15/2013	7	HL1B
			Container holding clean silverware needed to be cleaned.				
	EHF10	COS	SOUND CONDITION		7/15/2013		
			Dented can found on can rack.				

#### LA QUINTA INN #0639

2108 S COULTER ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1338	EHF21	IN	MANUAL WARE WASHING		7/11/2013	0	HL1B
			Corrected. Establishment can go back to regular food service.				

**Food Establishment Public Inspection Report**

**From 7/11/13 thru 7/17/13**

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**ESTABLISHMENT**

**LA SUPER ECONOMICA  
1011 N BUCHANAN ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2255	EHF19	H10DAY	RODENTS/ANIMALS/OPENINGS		7/15/2013	3	HFOL
			Gap under back door needs to be sealed. B)Excessive flies in establishment. C)Unapproved pest control device (outdoor bug zapper) used in bakery. Must be removed. To be corrected within 10 days.				
	EHF17	IN	HAND WASH WITH SOAP/TOWELS		7/15/2013		
			Corrected.				
	EHF25	IN	FOOD CONTACT SURFACES		7/15/2013		
			3 corrections from previous.				
	EHF28	H90 DAY	ALL OTHER VIOLATIONS		7/15/2013		
			Crates of produce stored on floor. COS. B)Several containers of food stored uncovered in walk-in refrigerator. COS. C)Light shields needed above produce display. To be corrected within 90 days.				

## Food Establishment Public Inspection Report

From 7/11/13 thru 7/17/13

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### ESTABLISHMENT

**LAO MARKET  
5813 E AMARILLO BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF843	EHF28	H10DAY	ALL OTHER VIOLATIONS		7/16/2013	20	HL1B
			1 correction from previous. B)Light shield missing above ice machine.				
	EHF25	H10DAY	FOOD CONTACT SURFACES		7/16/2013		
			Coconut juice collecting on bottom shelf of refrigerator. To be corrected within 10 days.				
	EHF23	H10DAY	SEWAGE/WASTEWATER		7/16/2013		
			Establishment is without a mop sink. Must install a mop sink. To be corrected within 10 days.				
	EHF09	COS	APPROVED SOURCE/LABELING		7/16/2013		
			Food made from home offered for sale to the public. No food made from home can be sold to the public. Discarded.				
	EHF03	COS	HOT HOLDING		7/16/2013		
			Cooked chicken and various food offered for consumer self-service on counter at room temperature.				

**Food Establishment Public Inspection Report**

From 7/11/13 thru 7/17/13

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**ESTABLISHMENT****LAO MARKET**

HF843	EHF02	COS	COLD HOLDING		7/16/2013	20	HL1B
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Eggs offered for consumer self-service on counter at room temperature. Must keep eggs at 41 degrees or below.

**LONG JOHN SILVERS****1600 ROSS ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1681	EHF28	HREINSPE	ALL OTHER VIOLATIONS		7/17/2013	0	HM3

Entire building roof is leaking into the est.All exposed food & uncovered single use articles must be thrown away;they have been contaminated by unsanitary water.Est. cant re-open until roof is fixed & all food contact surfaces are cleaned & sanitized.

**Food Establishment Public Inspection Report**

From 7/11/13 thru 7/17/13

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**ESTABLISHMENT**

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**LOVES TRAVEL STOP #261****8615 CANYON DR**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF614					7/15/2013	0	HL1B

**LYS CAFE****5615 E AMARILLO BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF1644	EHF12	COS	CROSS CONTAMINATION		7/17/2013	7	HL1B	
			Bag of lemons stored in ice machine with ice intended for human consumption. Ice used as a coolant cannot be used for human consumption. Ice discarded.					
	EHF25	COS	FOOD CONTACT SURFACES		7/17/2013			
			Rice spoon stored in water below 135F degrees.					

**Food Establishment Public Inspection Report**

From 7/11/13 thru 7/17/13

**ESTABLISHMENT****MALCOLMS ICE CREAM  
2100 PARAMOUNT BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF283	EHF07	COS	ADEQUATE HAND WASHING		7/11/2013	9	HL1B
				a)Food employee preparing food wiping gloved hands on apron. Do not wipe hands on apron, change gloves. b)Food employee must wash hands from raw to cooked food items.			
	EHF03	COS	HOT HOLDING		7/11/2013		
				Gravy sitting out at 100 degrees.			

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

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2202	EHF28	COS	ALL OTHER VIOLATIONS		7/12/2013	0	HL1B
				Dented cans must be stored away from good cans and be marked: Do not use.			

## Food Establishment Public Inspection Report

From 7/11/13 thru 7/17/13

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### ESTABLISHMENT

**MCDONALDS  
2910 S SONCY RD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2020	EHF28	IN	ALL OTHER VIOLATIONS		7/15/2013	3	HL1B
			A)Walk in freezer and cooler are not working properly, maintenance crew has been working on it.				
	EHF03	IN	HOT HOLDING		7/15/2013		
			A)Eggs holding at 155 degrees.				
	EHF21	COS	MANUAL WARE WASHING		7/15/2013		
			A)Dish machine found not sanitizing, once primed machine started to work.				

### 5620 W AMARILLO BLVD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1954	EHF25	COS	FOOD CONTACT SURFACES		7/17/2013	3	HL1B
			a)Food debris found in clean dishes. b)Remove old date stickers when washing dishes.				

**Food Establishment Public Inspection Report**

From 7/11/13 thru 7/17/13

**ESTABLISHMENT****MCDONALDS****MICROTEL INN & SUITES****1501 ROSS ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF1001	EHF28	COS	ALL OTHER VIOLATIONS		7/16/2013	0	HL1B	
			Coffee dispenser should be cleaned daily. Clean the area where the coffee exits the machines. b)Keep utensils all facing the same direction.					

**MY POLLO & MIMIS RESTAURANT****1400 ROSS ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF1824	EHF20	COS	TOXIC ITEMS		7/16/2013	3	HL1B	
			Chlorine sanitizer over 200 ppm. Use test strips to ensure 50 ppm for dishes and 100 ppm for table wipedown.					

## Food Establishment Public Inspection Report

From 7/11/13 thru 7/17/13

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**ESTABLISHMENT**

**PACIFIC RIM  
2061 PARAMOUNT BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF9	EHF19	H10DAY	RODENTS/ANIMALS/OPENINGS		7/16/2013	27	HL1B
			a)Repair holes in back door.				
	EHF25	COS	FOOD CONTACT SURFACES		7/16/2013		
			a)Degrease the inside and inside top of the microwave. b)Clean tea nozzles daily.				
	EHF02	COS	COLD HOLDING		7/16/2013		
			a)Cooked chicken at 48-51F in table top cooler.				
	EHF04	COS	PROPER COOKING TEMPERATURES		7/16/2013		
			a)Chicken cooked to 140F. Must reach 165F or above.				
	EHF13	COS	HACCP PLAN/TIME		7/16/2013		
			a)Date mark anything that is cooked and placed in the cooler for more than 24 hours.				

**Food Establishment Public Inspection Report****From 7/11/13 thru 7/17/13**

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**ESTABLISHMENT**

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**PACIFIC RIM**

HF9	EHF10	COS	SOUND CONDITION	7/16/2013	27	HL1B
			a)Dented cans on shelf. Dispose of any cans that are dented on the rim or seam.			
	EHF15	H10DAY	EQUIPMENT ADEQUATE	7/16/2013		
			a)Cooler at 48F with food inside at 48F.			
	EHF28	H10DAY	ALL OTHER VIOLATIONS	7/16/2013		
			a)Clean vent hood. b)Replace light shields in kitchen. c)Clean shelving in walk in meat cooler.			

**Food Establishment Public Inspection Report**

From 7/11/13 thru 7/17/13

**ESTABLISHMENT****PALACE COFFEE COMPANY**

420 15TH ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFC299	EHF11	COS	PROPER HANDLING RTE		7/16/2013	7	HL1B
			Employees must wear gloves or use utensils to handle ready to eat foods.				
	EHF24	COS	THERMOMETERS		7/16/2013		
			Thermometer in small reachin was not reading properly.				

**PANHANDLE SALVAGE**

5811 S WESTERN ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF780	EHF10	COS	SOUND CONDITION		7/17/2013	4	HL1B
			a)Molded and distressed produce. b)Sausage with mold in package.				

## Food Establishment Public Inspection Report

From 7/11/13 thru 7/17/13

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**ESTABLISHMENT**

**ROCKWOOD AMISH FURNITURE**

**11570 INTERSTATE 27**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFR80	EHF14	IN	WATER SUPPLY		7/16/2013	0	HFOL
			Water sample results available at time of inspection.				
	EHF27	IN	ESTABLISHMENT PERMIT		7/16/2013		
			Please post permit once you receive it in mail.				

**Food Establishment Public Inspection Report**

From 7/11/13 thru 7/17/13

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

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1765	EHF17	COS	HAND WASH WITH SOAP/TOWELS		7/15/2013	9	HL1B
			a)No paper towels at handsink in restroom.				
	EHF25	COS	FOOD CONTACT SURFACES		7/15/2013		
			a)Clean inside of microwave.				
	EHF20	COS	TOXIC ITEMS		7/15/2013		
			a)Bleach water for wipedown over 200 ppm.				

**Food Establishment Public Inspection Report**

**From 7/11/13 thru 7/17/13**

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**ESTABLISHMENT**

**ST BENEDICT MONASTERY**

**17825 S WESTERN ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HFR66	EHF14	IN	WATER SUPPLY		7/17/2013	0	HL1B	
			Water sample collected for analyses during inspection.					

## Food Establishment Public Inspection Report

From 7/11/13 thru 7/17/13

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**ESTABLISHMENT**

**STARS DRIVE IN  
2216 SE 27TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF816	EHF10	COS	SOUND CONDITION		7/16/2013	7	HL1B
			Seam dented cans on shelf in store room. Do not use seam dented cans. cos.				
	EHF25	H10DAY	FOOD CONTACT SURFACES		7/16/2013		
			Togo clam boxes touching dirty shelf. Several dirty shelves in kitchen. Clean regularly. Shake mixers not cleaned properly. Mixer must be disassembled to access top around blade spindle. Ice bucket needs to be cleaned. Must be clean inside and out.				
	EHF28	H10DAY	ALL OTHER VIOLATIONS		7/16/2013		
			Clean:shelves-walkin & sanitize, walk in door edges,cooks make table gaskets, ceiling panels,floor w/excess grease, garbage can, fans, cabinet around hand sink & front door handles. Replace broken tiles below grill.Condensation dripping on pickle bucket.				

### Food Establishment Public Inspection Report

From 7/11/13 thru 7/17/13

#### ESTABLISHMENT

**SUBWAY #22070  
1915 S WASHINGTON ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF1481	EHF21	COS	MANUAL WARE WASHING		7/15/2013	3	HL1B	
			a)Less than 200 ppm quat sanitizer in the wipedown bucket.					

#### **SUNSHINES EXPRESSIONS 23000 US HIGHWAY 60**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HFR36	EHF11	H24 HOUR	PROPER HANDLING RTE		7/15/2013	4	HL1B	
			Employee seen handling ready to eat food with bare hands. Discussed proper handling.					
	EHF27	IN	ESTABLISHMENT PERMIT		7/15/2013			
			Post new permit.					

## Food Establishment Public Inspection Report

From 7/11/13 thru 7/17/13

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### 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		7/16/2013	0	HL1B
Air intake over bag in box needs to be cleaned. b)Dish dry rack needs to be cleaned. c)Keep floor fan clean.							

#### TACO BELL #28927 300 E AMARILLO BLVD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2346	EHF03	IN	HOT HOLDING		7/16/2013	0	HL1B
A)Chicken holding at 150 degrees. B)Taco meat holding at 139 degrees.							
	EHF02	IN	COLD HOLDING		7/16/2013		
A)Tomatoes holding at 38 degrees.							

## Food Establishment Public Inspection Report

From 7/11/13 thru 7/17/13

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**ESTABLISHMENT**

**TAILWIND AMA POST-SECURITY**

**10801 AIRPORT BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2355	EHF28	COS	ALL OTHER VIOLATIONS		7/11/2013	3	HL1B
			Utensils must be held in dispenser handle up to prevent touching mouth parts of utensil.				
	EHF24	COS	THERMOMETERS		7/11/2013		
			No thermometer in cold hold units. All cold hold units must have a thermometer in the warmest part of the unit. Thermometer readings must occur every 4 hours to ensure foods are stored at proper temperatures.				

**Food Establishment Public Inspection Report**

From 7/11/13 thru 7/17/13

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**ESTABLISHMENT**

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**TAILWIND AMA PRE-SECURITY****10801 AIRPORT BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2354	EHF28	COS	ALL OTHER VIOLATIONS		7/11/2013	3	HL1B
			Ensure all chemicals are labeled. b)Blower covers in walk in coolers need to be cleaned. c)Shelf for cleaned dishes is too close to handsink. Splatter may contaminate dishes. Move rack away from sink.				
	EHF24	COS	THERMOMETERS		7/11/2013		
			No thermometer in cold hold unit. Units must be checked every 4 hours during operation of restaurant to ensure proper temperatures.				

**Food Establishment Public Inspection Report**

From 7/11/13 thru 7/17/13

**ESTABLISHMENT****TAQUERIA AGAVE  
3501 NE 24TH AVE**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>
HF2322	EHF12	COS	CROSS CONTAMINATION		7/17/2013	7	HL1B
			Ice scoop handle in contact with ice in ice machine.				
	EHF25	COS	FOOD CONTACT SURFACES		7/17/2013		
			Soda nozzles found not clean. Must be cleaned every 24 hrs.				

**TAQUERIA EL COMAL  
1210 E AMARILLO BLVD**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>
HF1331	EHF20	COS	TOXIC ITEMS		7/11/2013	3	HL1B
			Bottle containing cleaning chemical found not labeled in kitchen.				

## Food Establishment Public Inspection Report

From 7/11/13 thru 7/17/13

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### ESTABLISHMENT

**TAQUERIA EL TAPATIO  
3410 S COULTER ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1588	EHF11	COS	PROPER HANDLING RTE		7/11/2013	19	HL1B
			Employee seen flipping cooked tortillas with bare hands, gloves or utensils must be used.				
	EHF01	COS	COOLING FOR COOKED FOOD		7/11/2013		
			Barbacoa found in cooler over 24 hours and holding at 52 degrees. Meat should have cooled to 41 degrees or below within 6 hours. Discarded.				
	EHF02	COS	COLD HOLDING		7/11/2013		
			A)Steak holding at 61 degrees. B)sausage holding at 57 degrees. C)Eggs sitting on counter at 65 degrees. D)Tomatoes holding at 51 degrees. All products must remain below 41 degrees at all times. All were discarded.				
	EHF03	COS	HOT HOLDING		7/11/2013		
			Chorizo holding above hot hold unit at 70 degrees. Must remain above 135 degrees at all times. Discarded.				

## Food Establishment Public Inspection Report

From 7/11/13 thru 7/17/13

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### ESTABLISHMENT

**TAQUERIA RIVERA  
2602 SE 3RD AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1143	EHF25	COS	FOOD CONTACT SURFACES		7/16/2013	3	HL1B
			Bottom of shelf above cooktop needs to be cleaned.				
	EHF28	COS	ALL OTHER VIOLATIONS		7/16/2013		
			Utensil tubs need to be cleaned. b)Vent hood needs to be cleaned. c)One inaccurate thermometer in cooler. d)Back storage area needs to be organized and cleaned.				

### TAYLOR FOOD MART #2042 4430 S WESTERN ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2194	EHF22	IN	MANAGER KNOWLEDGE/CERTIFIED		7/16/2013	0	HFOL
			a)A food manager is registered for this site.				

**Food Establishment Public Inspection Report**

From 7/11/13 thru 7/17/13

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**ESTABLISHMENT****THAI RICE  
1800 BELL ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2418	EHF28	COS	ALL OTHER VIOLATIONS Raw eggs stored over ready to eat food.		7/15/2013	0	HFOL

**THUNDERING BUFFALOS GRILL & SA  
2811 4TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFC278					7/16/2013	0	HFOL

## Food Establishment Public Inspection Report

From 7/11/13 thru 7/17/13

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### ESTABLISHMENT

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

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1188	EHF20	COS	TOXIC ITEMS		7/11/2013	7	HL1B
			a)Quat sanitizer over 400 ppm. Must be 200 ppm, not exceeding 400 ppm.				
	EHF10	COS	SOUND CONDITION		7/11/2013		
			a)Dented can on shelf. b)Cracked eggs in cartons in the cooler for sale.				

**TOOT N TOTUM #60  
1400 E AMARILLO BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2240	EHF03	COS	HOT HOLDING		7/11/2013	5	HL1B
			Corn dogs in hot holding unit found at 125 F degrees. Discarded. B)Hot dogs in hot hold found at 128 F degrees. Rapidly reheated.				

**Food Establishment Public Inspection Report**

From 7/11/13 thru 7/17/13

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

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>	
HF247	EHF15	H10DAY	EQUIPMENT ADEQUATE		7/17/2013	3	HL1B	
			Refrigerator in kitchen not maintaining temperature, must maintain 41 or below.					

**Food Establishment Public Inspection Report**

From 7/11/13 thru 7/17/13

**ESTABLISHMENT****UNITED MARKET STREET #526****2530 S GEORGIA ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1309	EHF15	H10DAY	EQUIPMENT ADEQUATE		7/17/2013	21	HL1B
			Salad bar cooler read 50F for the entire inspection. Food on the salad bar was at 48-50F. Must be at 41F or below.				
	EHF08	COS	GOOD HYGIENIC PRACTICES		7/17/2013		
			Piece of a coffee pot was in the handsink at the coffee area. Handsink is for handwashing only.				
	EHF02	COS	COLD HOLDING		7/17/2013		
			Cut melons on the cold hold line at 55F. Cut melons can grow salmonella. They must stay at 41F or below.				
	EHF20	H10DAY	TOXIC ITEMS		7/17/2013		
			Sanitizer dispenser in Italian kitchen must be recalibrated to dispense at 200ppm, not exceeding 400ppm.				
	EHF24	COS	THERMOMETERS		7/17/2013		
			A thermometer was needed on a table top cooler in the italian kitchen.				

**Food Establishment Public Inspection Report**

**From 7/11/13 thru 7/17/13**

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**ESTABLISHMENT**

**UNITED MARKET STREET #526**

HF1309

EHF23

H10DAY

SEWAGE/WASTEWATER

7/17/2013

21

HL1B

Leak from the ceiling in the walk in cooler.

## Food Establishment Public Inspection Report

From 7/11/13 thru 7/17/13

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**ESTABLISHMENT**

**V & M DISCOUNT FOOD MART**

**1000 SW 10TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1466	EHF24	COS	THERMOMETERS		7/15/2013	16	HL1B
			a)A thermometer is needed in the cooler holding cheese. The cooler must stay at 41F or below.				
	EHF25	COS	FOOD CONTACT SURFACES		7/15/2013		
			a)Replace cup that is holding tongs for pickles/sausages.				
	EHF21	COS	MANUAL WARE WASHING		7/15/2013		
			a)Coke nozzles soaking in water. Nozzles must be washed, rinsed then sanitized and air dried. They may not soak.				
	EHF17	COS	HAND WASH WITH SOAP/TOWELS		7/15/2013		
			a)Soap and paper towels needed in that bathroom.				
	EHF10	COS	SOUND CONDITION		7/15/2013		
			a)Bag of sugar with hole in it on shelf. Do not sell items with holes in it.				

**Food Establishment Public Inspection Report**

**From 7/11/13 thru 7/17/13**

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**ESTABLISHMENT**

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**V & M DISCOUNT FOOD MART**

HF1466	EHF28	COS	ALL OTHER VIOLATIONS	7/15/2013	16	HL1B
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a)Employee food must be marked to say "employee food-not for sale" or something similar.

**WASHINGTON FOOD MART**

**4016 S WASHINGTON ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
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HF1666	EHF28	COS	ALL OTHER VIOLATIONS		7/16/2013	3	HL1B
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Blower covers in beer cooler needed to be cleaned.

	EHF21	COS	MANUAL WARE WASHING		7/16/2013		
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No bleach in wipedown solution.

**Food Establishment Public Inspection Report**

From 7/11/13 thru 7/17/13

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**ESTABLISHMENT****WHATABURGER #371  
3401 S COULTER ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF954	EHF29	IN	RECOGNITION		7/11/2013	0	HL1B
A) Managers and staff had great attitudes and were extremely willing to learn. Great Job!!!							

## Food Establishment Public Inspection Report

From 7/11/13 thru 7/17/13

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**ESTABLISHMENT**

**WHATABURGER #902  
3620 E INTERSTATE 40**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1228	EHF21	H10DAY	MANUAL WARE WASHING		7/12/2013	12	HL1B
			Sanitizing solution found too strong at three compartment sink. To be corrected within 10 days.				
	EHF17	COS	HAND WASH WITH SOAP/TOWELS		7/12/2013		
			Paper towel dispenser not functioning correctly.				
	EHF25	COS	FOOD CONTACT SURFACES		7/12/2013		
			Spatulas found cracked and chipped. Must be discarded or replaced.				
	EHF24	COS	THERMOMETERS		7/12/2013		
			No thermometer in refrigerator.				

## Food Establishment Public Inspection Report

From 7/11/13 thru 7/17/13

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### ESTABLISHMENT

**WIENERSCHNITZEL #303**

**600 E AMARILLO BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2432	EHF20	COS	TOXIC ITEMS		7/16/2013	3	HL1B
			A)All chemical bottles must have labels. B)Sanitizer bucket found at 400ppm, label states 200ppm.				
	EHF03	IN	HOT HOLDING		7/16/2013		
			A)Chili holding at 154 degrees. B)Hot dogs holding at 159 degrees.				
	EHF28	H90 DAY	ALL OTHER VIOLATIONS		7/16/2013		
			A)Fix walk in cooler floor by next inspection. One piece of metal is loose. It needs to be secure and sealed.				

**Food Establishment Public Inspection Report**

From 7/11/13 thru 7/17/13

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**ESTABLISHMENT****ZEMERS DELI  
2916 WOLFLIN AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF2425	EHF13	COS	HACCP PLAN/TIME		7/16/2013	8	HL1B	
			a)Date mark all potentially hazardous foods with the throw away date, which is 7 days after it is prepared.					
	EHF14	COS	WATER SUPPLY		7/16/2013			
			a)Create a 4" air gap from end of ice drain line to floor level.					