

**Food Establishment Public Inspection Report**

From 7/4/13 thru 7/10/13

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**ESTABLISHMENT**

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**ACCDC ST JOSEPH CAMPUS****4108 S BONHAM ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFD35	EHF28	COS	ALL OTHER VIOLATIONS		7/10/2013	0	HL1B
			a)Put eggs on the bottom shelf.				

**AMARILLO ICE CO**  
**1400 S JOHNSON ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF268					7/10/2013	0	HL1B

**Food Establishment Public Inspection Report**

From 7/4/13 thru 7/10/13

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**ESTABLISHMENT****AMARILLO LODGE  
400 16TH ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT4089	EHF21	H 2 HOUR	MANUAL WARE WASHING	No sanitizer made. Need chlorine test strips-100ppm chlorine for wipe down.	7/4/2013	3	HL1B FOOD

**ANTHONY CATHERINE P  
1414 SUNRISE DR**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFX17					7/9/2013	0	HL1B

## Food Establishment Public Inspection Report

From 7/4/13 thru 7/10/13

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**ESTABLISHMENT**

**ARBYS #1908  
401 E AMARILLO BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1446	EHF19	COS	RODENTS/ANIMALS/OPENINGS		7/8/2013	7	HFOL
			Drive thru window left open for long periods of time. If seen again a \$50 reinspection fee will be charged.				
	EHF11	COS	PROPER HANDLING RTE		7/8/2013		
			Employee making food with bare hands. Gloves or utensils must be used.				
	EHF16	IN	HAND WASH FACILITIES ADEQUATE		7/8/2013		
			Corrected.				

## Food Establishment Public Inspection Report

From 7/4/13 thru 7/10/13

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**ESTABLISHMENT**

**AYE SAN BU  
5621 E AMARILLO BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1896	EHF19	IN	RODENTS/ANIMALS/OPENINGS		7/8/2013	0	HFOL
			Door sweep replaced at front door. B) Door sweep installed at back door. IN.				
	EHF24	IN	THERMOMETERS		7/8/2013		
			Thermometer replaced in refrigerator. IN.				
	EHF25	IN	FOOD CONTACT SURFACES		7/8/2013		
			Cardboard has been removed. IN.				
	EHF28	IN	ALL OTHER VIOLATIONS		7/8/2013		
			Freezer defrosted. IN.				
HF1896	EHF19	IN	RODENTS/ANIMALS/OPENINGS		7/8/2013	0	HL1B
			Door sweep replaced at front door. b)Door sweep installed at back door.				

**Food Establishment Public Inspection Report**

From 7/4/13 thru 7/10/13

**ESTABLISHMENT****AYE SAN BU**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1896	EHF24	IN	THERMOMETERS	Thermometer replaced in refrigerator.	7/8/2013	0	HL1B
	EHF28	IN	ALL OTHER VIOLATIONS	Freezer defrosted.	7/8/2013		
	EHF25	IN	FOOD CONTACT SURFACES	Cardboard has been removed.	7/8/2013		

**BELMAR BAKERY  
4800 BELL ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT4072					7/4/2013	0	HL1B FOOD

## Food Establishment Public Inspection Report

From 7/4/13 thru 7/10/13

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**ESTABLISHMENT**

**BEST THAI  
208 23RD ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFC296	EHF28	COS	ALL OTHER VIOLATIONS		7/9/2013	7	HL1B
			a)Cook not wearing hair restraint while preparing food. b)Ice scoop left in ice machine.				
	EHF20	COS	TOXIC ITEMS		7/9/2013		
			Wipe down solution over 200 PPM Cl, should be 100 PPM.				
	EHF08	COS	GOOD HYGIENIC PRACTICES		7/9/2013		
			Personal drink without lid and straw in kitchen.				

## Food Establishment Public Inspection Report

From 7/4/13 thru 7/10/13

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### ESTABLISHMENT

#### BOYDSTON CONCESSIONS

400 16TH ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT3996	EHF28	IN	ALL OTHER VIOLATIONS Corn dogs - 165°.		7/4/2013	0	HL1B FOOD

HFT4083	EHF28	IN	ALL OTHER VIOLATIONS Corn dogs - 165°F.		7/4/2013	0	HL1B FOOD
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#### 4800 BELL ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT3997					7/4/2013	0	HL1B FOOD

**Food Establishment Public Inspection Report**

**From 7/4/13 thru 7/10/13**

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**ESTABLISHMENT**

**BOYDSTON CONCESSIONS**

HFT4084	EHF02	COS	COLD HOLDING	7/4/2013	5	HL1B FOOD
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Hot dogs 60°F. Discarded.

## Food Establishment Public Inspection Report

From 7/4/13 thru 7/10/13

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### ESTABLISHMENT

**BRADYS DAIRY QUEEN #17**

**3333 S WESTERN ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF280	EHF28	COS	ALL OTHER VIOLATIONS		7/10/2013	29	HL1B
			a)Ice scoop may not be stored on the drink grates. b)Detail the edges of the deep freeze in the kitchen.				
	EHF02	COS	COLD HOLDING		7/10/2013		
			a)Diced and sliced tomatoes in cold well are at 46-49F. Ice must come up to the product line in order for the product to stay cold.				
	EHF04	COS	PROPER COOKING TEMPERATURES		7/10/2013		
			a)Grilled chicken for a salad was cooked to 110F. Must be cooked to 165F.				
	EHF03	COS	HOT HOLDING		7/10/2013		
			a)Steak fingers in the hot hold were at 115-120F.				
	EHF10	COS	SOUND CONDITION		7/10/2013		
			a)Ranch and honey mustard that are marked "keep refrigerated" are not being held under refrigeration.				

**Food Establishment Public Inspection Report****From 7/4/13 thru 7/10/13**

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**ESTABLISHMENT**

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**BRADYS DAIRY QUEEN #17**

HF280	EHF11	COS	PROPER HANDLING RTE	7/10/2013	29	HL1B
			a)Handle of the spoon was down in sprinkles. This handle must be kept up and out of product since it is touched with bare hands.			
	EHF19	COS	RODENTS/ANIMALS/OPENINGS	7/10/2013		
			a)A new door sweep is needed on the back door.			
	EHF25	COS	FOOD CONTACT SURFACES	7/10/2013		
			a)Lime squeezer is losing it's coating. Replace with a new one.			

## Food Establishment Public Inspection Report

From 7/4/13 thru 7/10/13

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### ESTABLISHMENT

**BRAELEES  
400 16TH ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT3966					7/4/2013	0	HL1B FOOD

### 4800 BELL ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HFT3967	EHF24	COS	THERMOMETERS		7/4/2013	5	HL1B FOOD	
			Thermometer required in freezer. Ok to operate.					

**Food Establishment Public Inspection Report**

From 7/4/13 thru 7/10/13

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**ESTABLISHMENT****BROWNS PLAYHOUSE DAY CARE CNTR****605 4TH 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>
HFC113					7/5/2013	0	HL1B

## Food Establishment Public Inspection Report

From 7/4/13 thru 7/10/13

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**ESTABLISHMENT**

**BRUCE FORD COMMUNITY CENTER**

**2009 N MARRS ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFD50	EHF28	COS	ALL OTHER VIOLATIONS		7/5/2013	7	HL1B
			Post current food manager card.				
	EHF24	COS	THERMOMETERS		7/5/2013		
			No thermometer in refrigerator.				
	EHF13	COS	HACCP PLAN/TIME		7/5/2013		
			No date Mark found on 2 containers in refrigerator.				

## Food Establishment Public Inspection Report

From 7/4/13 thru 7/10/13

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**ESTABLISHMENT**

**BUFFALO WILD WINGS  
5416 S COULTER ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1527	EHF28	IN	ALL OTHER VIOLATIONS		7/8/2013	3	HFOL
			A)Corrected. B)Corrected. C)Corrected.				
	EHF25	H90 DAY	FOOD CONTACT SURFACES		7/8/2013		
			A)TOGO counter corrections still have not been made. A permanent fix must be made ASAP. The food establishment permit will not be renewed until corrections are made. A \$50 reinspection fee must be paid by 12pm on 7-9-13 for repeat non compliance.				

## Food Establishment Public Inspection Report

From 7/4/13 thru 7/10/13

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**ESTABLISHMENT**

**BURGER KING #2185  
4317 TECKLA BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF425	EHF28	COS	ALL OTHER VIOLATIONS		7/8/2013	7	HL1B
			a)Register the food manager card for this site. b)Clean the bottom of the bin that utensils dry in. c)Clean drip from venthood.				
	EHF11	COS	PROPER HANDLING RTE		7/8/2013		
			a)Handle of scoop down in sugar. The handle of the scoop must stay up and out of product since the handle is often touched with bare hands.				
	EHF25	COS	FOOD CONTACT SURFACES		7/8/2013		
			a)The ice scoop is being stored on a dirty surface. Place in a new area or sanitize daily. b)Detail the fry warmer. c)Detail the fry scoop.				

**Food Establishment Public Inspection Report**

From 7/4/13 thru 7/10/13

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**ESTABLISHMENT****BUTTERFLIES & BULLFROGS****3107 SW 27TH 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>
HFD59	EHF23	COS	SEWAGE/WASTEWATER		7/9/2013	9	HL1B
			No toilet paper in restroom.				
	EHF17	COS	HAND WASH WITH SOAP/TOWELS		7/9/2013		
			No paper towels in restroom.				
	EHF19	COS	RODENTS/ANIMALS/OPENINGS		7/9/2013		
			Back door was cracked open.				

**Food Establishment Public Inspection Report**

**From 7/4/13 thru 7/10/13**

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**ESTABLISHMENT**

**CANYON CHAMBER OF COMMERCE  
1518 5TH 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>
HFT3974					7/4/2013	0	HL1B FOOD
HFT3975					7/4/2013	0	HL1B FOOD

**Food Establishment Public Inspection Report**

From 7/4/13 thru 7/10/13

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**ESTABLISHMENT****CANYON KETTLE CORN  
400 16TH 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>
HFT4085					7/4/2013	0	HL1B FOOD

**CANYON LIONS CLUB  
300 16TH 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>
HFT3986					7/4/2013	0	HL1B FOOD

**Food Establishment Public Inspection Report**

From 7/4/13 thru 7/10/13

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**ESTABLISHMENT**

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**CONSOLIDATED BEEF PRODUCTS**

400 16TH ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HFT4079	EHF28	IN	ALL OTHER VIOLATIONS		7/4/2013	0	HL1B FOOD	
			Turkey legs from Sams and cooked to 165° min. - pre-cooked.Corn on the cob - United. Sanitizer ok.					

**CURTIS FLEMMING LEARNING CTR**

3001 WOLFLIN AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HFD62	EHF28	COS	ALL OTHER VIOLATIONS		7/8/2013	0	HL1B	
			a)Clean out utensil bins.					

## Food Establishment Public Inspection Report

From 7/4/13 thru 7/10/13

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### ESTABLISHMENT

**DOMINOS PIZZA  
2609 WOLFLIN AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2200	EHF21	IN	MANUAL WARE WASHING		7/8/2013	0	HFOL
			a)Corrected.				

### 400 16TH ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT3993					7/4/2013	0	HL1B FOOD

### 907 23RD ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFC310	EHF25	COS	FOOD CONTACT SURFACES		7/5/2013	12	HL1B
			Can opener needed to be cleaned.				

**Food Establishment Public Inspection Report**

From 7/4/13 thru 7/10/13

**ESTABLISHMENT****DOMINOS PIZZA**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFC310	EHF08	COS	GOOD HYGIENIC PRACTICES		7/5/2013	12	HL1B
			Employee talking on phone while preparing food.				
	EHF02	COS	COLD HOLDING		7/5/2013		
			Product in reachin was at 47 to 55 degrees. Cold hold must be 41 or below.				

**DONUT STOP  
515 E AMARILLO BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2333	EHF21	H10DAY	MANUAL WARE WASHING		7/8/2013	6	HL1B
			A)Dish machine not sanitizing. Must be fixed within 10 days.				
	EHF22	H10DAY	MANAGER KNOWLEDGE/CERTIFIED		7/8/2013		
			A)Food manager card cannot be found, must be replaced within 10 days.				

**Food Establishment Public Inspection Report**

**From 7/4/13 thru 7/10/13**

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**ESTABLISHMENT**

**DOWNEY TRACY JO  
16301 INTERSTATE 27**

<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>
HFT4094					7/5/2013	0	HL1B FOOD

**Food Establishment Public Inspection Report**

From 7/4/13 thru 7/10/13

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**ESTABLISHMENT**

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**EL PATIO MEXICAN RESTAURANT****1410 W US HIGHWAY 60**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFC127	EHF25	H10DAY	FOOD CONTACT SURFACES		7/5/2013	9	HL1B
			Ceiling in kitchen needs to be cleaned.				
	EHF28	H90 DAY	ALL OTHER VIOLATIONS		7/5/2013		
			Ceiling at end of duct needs to be repaired.				
	EHF20	COS	TOXIC ITEMS		7/5/2013		
			Spray bottle not labeled.				
	EHF17	COS	HAND WASH WITH SOAP/TOWELS		7/5/2013		
			No paper towels at handwashing sink.				

**Food Establishment Public Inspection Report**

From 7/4/13 thru 7/10/13

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**ESTABLISHMENT****EL VAQUERO  
2200 SE 3RD 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>
HF325	EHF15	H24 HOUR	EQUIPMENT ADEQUATE		7/10/2013	3	HL1B
			Large refrigerator in kitchen found at 50 degrees F. Unit must remain at 41 or below at all times. Have unit repaired to hold at 41 or below. Reinspection in 24 hours.				
	EHF28	COS	ALL OTHER VIOLATIONS		7/10/2013		
			Clean dish rack needs to be cleaned.				

## Food Establishment Public Inspection Report

From 7/4/13 thru 7/10/13

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**ESTABLISHMENT**

**ESKIMO HUT  
7200 MCCORMICK RD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFR32	EHF14	H 4 HOUR	WATER SUPPLY		7/10/2013	4	HL1B
			Water supply is not working - prepackaged only.				
HFR32	EHF18	H10DAY	INSECT CONTAMINATION		7/10/2013	11	HL1B
			Provide door closure on door. Exterior door open while beer delivered. Fly control must be stepped up.				
	EHF28	H10DAY	ALL OTHER VIOLATIONS		7/10/2013		
			Deli express ref must be repaired/replaced. Ice machine must be cleaned inside & out. Mold still present. Clean storage room walls, floors & ceilings. Light protection required above slush machines & prep area. Clean floor, walls & open rafters in slushie area.				
	EHF14	IN	WATER SUPPLY		7/10/2013		
			Water supply restored.				
	EHF02	COS	COLD HOLDING		7/10/2013		
			Deli express refrigerated sandwiches found at 58°F - food destroyed by manager.				

**Food Establishment Public Inspection Report**

From 7/4/13 thru 7/10/13

**ESTABLISHMENT****ESKIMO HUT**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFR32	EHF22	H10DAY	MANAGER KNOWLEDGE/CERTIFIED		7/10/2013	11	HL1B
			Food manager card must be posted.				

**FAT CAT FISH & GRILL**

400 16TH ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT3980	EHF19	H 2 HOUR	RODENTS/ANIMALS/OPENINGS		7/4/2013	8	HL1B FOOD
			Doors must be self closing.				
	EHF24	H 2 HOUR	THERMOMETERS		7/4/2013		
			Calibrate themometer to 32° in ice water for 3 min.				

## Food Establishment Public Inspection Report

From 7/4/13 thru 7/10/13

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**ESTABLISHMENT**

**FAT CAT FISH MARKET**

**1309 DUMAS DR**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1063	EHF24	H10DAY	THERMOMETERS		7/4/2013	6	HFOL
			Need new thermometer.				
	EHF19	H10DAY	RODENTS/ANIMALS/OPENINGS		7/4/2013		
			Doors must be self-closing.				
	EHF28	H10DAY	ALL OTHER VIOLATIONS		7/4/2013		
			Clean grill/fryers outside.				
HF1063	EHF28	IN	ALL OTHER VIOLATIONS		7/9/2013	0	HFOL
			Corrected.				

**Food Establishment Public Inspection Report**

From 7/4/13 thru 7/10/13

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**ESTABLISHMENT****FATBACK TRADING CO**

400 16TH ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT4088					7/4/2013	0	HL1B FOOD

**FOX FAST STOP**  
1901 SE 10TH AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF2197	EHF28	COS	ALL OTHER VIOLATIONS		7/10/2013	0	HL1B	
			Scoop stored on cloth. Keep scoop on sanitary surface.					

## Food Establishment Public Inspection Report

From 7/4/13 thru 7/10/13

---

### ESTABLISHMENT

**FROSTY TREATS  
400 16TH ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT3998					7/4/2013	0	HL1B FOOD

### 4800 BELL ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT3984					7/4/2013	0	HL1B FOOD

**Food Establishment Public Inspection Report**

From 7/4/13 thru 7/10/13

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**ESTABLISHMENT****FROSTY TREATS OF TX  
4800 BELL ST**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>
HFT4091					7/4/2013	0	HL1B FOOD
HFT4092					7/4/2013	0	HL1B FOOD

## Food Establishment Public Inspection Report

From 7/4/13 thru 7/10/13

---

### ESTABLISHMENT

**FURRS CAFETERIA  
2640 WOLFLIN AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF607	EHF28	COS	ALL OTHER VIOLATIONS		7/9/2013	13	HL1B
			a)Clean blower covers in all walk in refrigerators. b)A new gasket is needed on main walk in cooler with cooked food in it. c)Replace the vent hood panel on the grill. d)Handle of scoop down in sugar. e)Cabbage stored on the ground in the walk in.				
	EHF20	COS	TOXIC ITEMS		7/9/2013		
			a)Bleach water at bakery station over 200 ppm. Must be 100 ppm, not exceeding 200 ppm.				
	EHF25	COS	FOOD CONTACT SURFACES		7/9/2013		
			a)Do not store knives between prep table and back wall. The back wall has no way of being cleaned and sanitized. b)Tea nozzles with build up on them. Clean daily c)Clean inside of ice machine.				
	EHF11	COS	PROPER HANDLING RTE		7/9/2013		
			a)The lid must be on the self service tea urn.				
	EHF15	H10DAY	EQUIPMENT ADEQUATE		7/9/2013		
			a)Food in main walk in cooler is not being maintained at 41F. b)Refrigerator at fruit and vegetable station at 50F.				

**Food Establishment Public Inspection Report**

From 7/4/13 thru 7/10/13

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**ESTABLISHMENT****GEO FOODS  
400 16TH 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>
HFT4082					7/4/2013	0	HL1B FOOD

**Food Establishment Public Inspection Report**

From 7/4/13 thru 7/10/13

**ESTABLISHMENT****GOLDS GYM RECOVERY ZONE****3000 BLACKBURN ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2413	EHF28	COS	ALL OTHER VIOLATIONS		7/8/2013	13	HL1B
			a)Single service items such as paper cups must be stored at least 6" off the ground. b)English and Spanish handwashing signs are needed in the restrooms used for employees. c)A handwash sign is needed for the handsink in the kitchen.				
	EHF08	COS	GOOD HYGIENIC PRACTICES		7/8/2013		
			a)Food employee washed hands in the dump sink.				
	EHF25	COS	FOOD CONTACT SURFACES		7/8/2013		
			a)A bar code sticker was still on a scoop after being washed. Remove sticker during wash because they will collect and grow bacteria.				
	EHF20	COS	TOXIC ITEMS		7/8/2013		
			a)Unlabeled chemical underneath the dump sink.				
	EHF21	COS	MANUAL WARE WASHING		7/8/2013		
			a)Less than 200 ppm quat sanitizer in the sink. A level below 200 ppm will not sanitize properly.				

**Food Establishment Public Inspection Report**

From 7/4/13 thru 7/10/13

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**ESTABLISHMENT****GOODIES ON THE GO  
2909 GREG 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>
HFRM203					7/4/2013	0	HL1B

**4800 BELL ST**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>
HFT3978					7/4/2013	0	HL1B FOOD

**Food Establishment Public Inspection Report**

From 7/4/13 thru 7/10/13

**ESTABLISHMENT****GREEN CHILE WILLYS GRILL LLC****13651 INTERSTATE 27**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFR61	EHF28	H10DAY	ALL OTHER VIOLATIONS		7/10/2013	6	HL1B
			Clean soda machine exterior and all surfaces, clean repair cabinets under soda machine. Clean exterior of the ice machine. Clean dish machine (2nd notice). Repair ceiling exhaust fan in walkin.				
	EHF18	H10DAY	INSECT CONTAMINATION		7/10/2013		
			Fly control must be improved. Too many in restaurant and storage outside.				
	EHF24	H10DAY	THERMOMETERS		7/10/2013		
			Thermometer required in all cold hold units - 2nd notice.				
	EHF13	NO	HACCP PLAN/TIME		7/10/2013		
			We need to develop and document the proper method to prepare meat patties inside and move them to outside freezer. Must be covered at all times.				

### Food Establishment Public Inspection Report

From 7/4/13 thru 7/10/13

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**ESTABLISHMENT**

**H & H DISCOUNT  
941 S GRAND ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2176	EHF21	COS	MANUAL WARE WASHING	No sanitizer available for dishwash.	7/9/2013	3	HL1B

**HIGH PLAINS BINGO  
3701 PLAINS BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF523	EHF19	COS	RODENTS/ANIMALS/OPENINGS	Unscreened doors must remain closed to keep insects out.	7/8/2013	3	HL1B

**Food Establishment Public Inspection Report**

From 7/4/13 thru 7/10/13

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**ESTABLISHMENT**

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**HILLTOP SENIOR CITIZENS****1311 N TAYLOR 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>
HF978	EHF03	IN	HOT HOLDING		7/8/2013	3	HL1B
			Food found at 166 F degrees upon arrival from Food Bank. IN.				
	EHF24	COS	THERMOMETERS		7/8/2013		
			Thermometer missing in refrigerator.				
	EHF28	COS	ALL OTHER VIOLATIONS		7/8/2013		
			Handwashing signs needed in both English and Spanish in restroom.				

## Food Establishment Public Inspection Report

From 7/4/13 thru 7/10/13

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### ESTABLISHMENT

**IHOP #3003**

**1711 E INTERSTATE 40**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1275	EHF28	COS	ALL OTHER VIOLATIONS		7/9/2013	10	HL1B
			Utensil containers must be clean to sight and touch. b)Blower cover in cooks make table cooler dirty. c)Waste cans need to be cleaned.(inside and out)				
	EHF24	COS	THERMOMETERS		7/9/2013		
			No thermometer in small refrigerator with chicken.				
	EHF25	COS	FOOD CONTACT SURFACES		7/9/2013		
			Excessive splatter on bottoms of shelves above clean plates & foods.Clean splatter daily.Microwave oven at cook station not clean inside.Food containers stored with personal keys.Splatter from dishwash area landing on clean dishes.Cover/protect dishes.				
	EHF12	COS	CROSS CONTAMINATION		7/9/2013		
			Condensation water from inside top of cooler dripping onto foods. Foods must be protected from drips.				

### Food Establishment Public Inspection Report

From 7/4/13 thru 7/10/13

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**ESTABLISHMENT**

**J DAWGS  
4800 BELL ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT3992	EHF21	COS	MANUAL WARE WASHING		7/4/2013	3	HL1B FOOD
			More wipe down sanitizer needed.				

**JNB QUICKI SHOP #3  
11601 FM 1541**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFR46	EHF28	H90 DAY	ALL OTHER VIOLATIONS		7/9/2013	0	HL1B
			Clean walk in blower fans and grills. b)Repair walking door latch.				

**Food Establishment Public Inspection Report**

From 7/4/13 thru 7/10/13

**ESTABLISHMENT****JOES PIZZA & PASTA  
19151 W INTERSTATE 40**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFP43	EHF28	H10DAY	ALL OTHER VIOLATIONS		7/5/2013	10	HL1B
			Clean exhaust fan on exterior-grease buildup on ground. Clean ceiling tiles in kitchen area. Clean bottle of oil on prep table by oil containers-mark as to product in bottle.				
	EHF25	H10DAY	FOOD CONTACT SURFACES		7/5/2013		
			Ice scoop for fountain drinks found on rag-dirty.cos. Ice scoop found on tip of ice machine-top of ice machine dirty.				
	EHF09	H24 HOUR	APPROVED SOURCE/LABELING		7/5/2013		
			Item that will be opened, then not used within 24 hrs must be datemarked.				
	EHF17	COS	HAND WASH WITH SOAP/TOWELS		7/5/2013		
			Handsink in kitchen found without towels.				

## Food Establishment Public Inspection Report

From 7/4/13 thru 7/10/13

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### ESTABLISHMENT

**JUNGLE, THE  
4541 CANYON DR**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF1253	EHF25	COS	FOOD CONTACT SURFACES		7/8/2013	3	HL1B	
			You can not reuse single use items such as water bottles to store food product.					

### KIDS LEARNING ACADEMY DBA JUST 4407 CANYON DR

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HFD66	EHF17	COS	HAND WASH WITH SOAP/TOWELS		7/8/2013	3	HL1B	
			No paper towels at handwashing sink.					

## Food Establishment Public Inspection Report

From 7/4/13 thru 7/10/13

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### ESTABLISHMENT

**LA QUINTA BAR & GRILL  
2028 PARAMOUNT BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2360	EHF15	H10DAY	EQUIPMENT ADEQUATE		7/10/2013	26	HL1B
			a)The reach in cooler was 50F with food inside at 50F. Regardless of being open and shut, the food in the cooler should not rise above 41F.				
	EHF14	H10DAY	WATER SUPPLY		7/10/2013		
			a)Water at handsink in kitchen is turned off because of a leak. Repair so that the sink has hot and cold running water.				
	EHF11	COS	PROPER HANDLING RTE		7/10/2013		
			a)A cover is needed for taco shells while they are sitting out. b)Handle of ice scoop down in ice bin.				
	EHF13	COS	HACCP PLAN/TIME		7/10/2013		
			a)Cooked shrimp and meat with no datemark in the walk in cooler.				
	EHF03	COS	HOT HOLDING		7/10/2013		
			a)Beans and rice and sauces in hot hold were at 115F. Must be 135F or above.				

**Food Establishment Public Inspection Report****From 7/4/13 thru 7/10/13**

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**ESTABLISHMENT**

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**LA QUINTA BAR & GRILL**

HF2360	EHF23	H10DAY	SEWAGE/WASTEWATER	7/10/2013	26	HL1B
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a)Water is leaking from pipe on dishwasher.

	EHF25	COS	FOOD CONTACT SURFACES	7/10/2013		
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a)Some food debris on clean plates. Clean plates completely. Dried food provides a medium for bacteria growth on the plates.

	EHF28	COS	ALL OTHER VIOLATIONS	7/10/2013		
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a)Handsink needs cleaned and sanitized. b)Ice in the freezer must be at least 6" off the ground. c)All scoops must have a handle. d)Beans, sugar and single service items must be 6" off the ground e)Clean drip from venthood.

**Food Establishment Public Inspection Report**

From 7/4/13 thru 7/10/13

**ESTABLISHMENT****LONE STAR BAR & GRILL**

935 E FM 1151

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFR40	EHF28	H90 DAY	ALL OTHER VIOLATIONS		7/5/2013	0	HL1B
			Clean walls, floors and ceiling in kitchen. Additional lighting required in food prep areas. Repair walkin door. Repair or replace exhaust fan in emp. restroom. Clean walkin unit walls, floors, ceilings, blower vent and grills.				
	EHF14	IN	WATER SUPPLY		7/5/2013		
			Water sample results available at time of inspection.				

**LONESTAR BALLETT**

3218 HOBBS RD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2276					7/9/2013	0	HL1B

**Food Establishment Public Inspection Report**

**From 7/4/13 thru 7/10/13**

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**ESTABLISHMENT**

**LOVES COUNTRY STORE #250**

**14701 W 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>
HFP4	EHF28	IN	ALL OTHER VIOLATIONS Ceiling tile repaired.		7/9/2013	0	HFOL

## Food Establishment Public Inspection Report

From 7/4/13 thru 7/10/13

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**ESTABLISHMENT**

**LUPITAS MEXICAN FOOD  
7200 MCCORMICK RD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFR79	EHF14	H 4 HOUR	WATER SUPPLY		7/10/2013	4	HM3
			Water is not available. Closed until reinspected.				
HFR79	EHF18	H10DAY	INSECT CONTAMINATION		7/10/2013	6	HM4
			Fly control must be stepped up.				
	EHF28	H10DAY	ALL OTHER VIOLATIONS		7/10/2013		
			Refrigerator seals need to be replaced in cold and refreshment refrigerator.				
	EHF14	IN	WATER SUPPLY		7/10/2013		
			Water supply restored.				
	EHF24	H10DAY	THERMOMETERS		7/10/2013		
			Thermometer required in coca cola glass front refrigerator.				

**Food Establishment Public Inspection Report**

From 7/4/13 thru 7/10/13

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**ESTABLISHMENT****LUPITAS MEXICAN FOOD****MARBLE SLAB CREAMERY**

400 16TH ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT3999					7/4/2013	0	HL1B FOOD

**MARTINEZ GROCERY**

2010 S ARTHUR ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2264					7/10/2013	0	HL1B

**Food Establishment Public Inspection Report**

**From 7/4/13 thru 7/10/13**

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**ESTABLISHMENT**

**MARY & ROGERS DAY CARE  
4220 WOLFLIN 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>
HFD18	EHF24	COS	THERMOMETERS	No thermometer in reach in cooler.	7/8/2013	3	HL1B

**Food Establishment Public Inspection Report**

From 7/4/13 thru 7/10/13

**ESTABLISHMENT****MCDONALDS  
3320 S COULTER ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF792	EHF21	COS	MANUAL WARE WASHING		7/8/2013	7	HL1B
			A)All sanitizer buckets found at 0ppm, must be 100ppm for wipe down.				
	EHF03	IN	HOT HOLDING		7/8/2013		
			A)Sausage holding at 165 degrees. B)Eggs holding at 158 degrees.				
	EHF08	COS	GOOD HYGIENIC PRACTICES		7/8/2013		
			A)Employee seen using hand sink for other purposes other than hand washing.				

**5730 W AMARILLO BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF548	EHF21	COS	MANUAL WARE WASHING		7/10/2013	6	HL1B
			Sanitizer at 3-compartment sink was out.				

**Food Establishment Public Inspection Report**

From 7/4/13 thru 7/10/13

**ESTABLISHMENT****MCDONALDS**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF548	EHF25	COS	FOOD CONTACT SURFACES		7/10/2013	6	HL1B

a)Soda nozzles needed to be cleaned. b)Cream dispenser needed to be cleaned. Containers holding lids needed to be cleaned.

**MEXICO LINDO  
4515 S GEORGIA ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1853	EHF20	COS	TOXIC ITEMS		7/9/2013	3	HL1B
	EHF28	COS	ALL OTHER VIOLATIONS		7/9/2013		

a)Medicine being stored in the refrigerator with food. b)Bleach for wipedown over 200 ppm.

a)Lights needed for the back room. b)Defrost the deep freeze. c)Label all bulk items taken out of the package.

**Food Establishment Public Inspection Report**

From 7/4/13 thru 7/10/13

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**ESTABLISHMENT****MOMMA LUS  
4800 BELL ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT3973					7/4/2013	0	HL1B FOOD

**MYERS DAVID  
16301 INTERSTATE 27**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT4078	EHF16	H 2 HOUR	HAND WASH FACILITIES ADEQUATE	Need to have a separate handwashing sink.	7/5/2013	4	HL1B FOOD

### Food Establishment Public Inspection Report

From 7/4/13 thru 7/10/13

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**ESTABLISHMENT**

**NEW BEGINNINGS  
3606 ATKINSEN ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFD38					7/9/2013	0	HL1B

**NIGHT & DAY CARE & PLAY INC  
2831 MAYS AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFD31	EHF28	COS	ALL OTHER VIOLATIONS		7/9/2013	3	HL1B
			a.) Keep handles of scoops up and out of dry goods.				
	EHF15	H10DAY	EQUIPMENT ADEQUATE		7/9/2013		
			a)Refrigerator thermometer read 50F with food inside at 45-50F. Repair to hold food steady at 41F or below. If the unit must be replaced, it must be replaced with NSF certified equipment.				

## Food Establishment Public Inspection Report

From 7/4/13 thru 7/10/13

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### ESTABLISHMENT

**OHMS CAFE  
619 S TYLER ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF969	EHF19	H10DAY	RODENTS/ANIMALS/OPENINGS		7/9/2013	13	HFOL
			Gap at back door on bottom and side. Seal door as needed to prevent insects and dust. 2nd notice this violation. Future violation of this item may result in a \$50 reinspection fee.				
	EHF08	COS	GOOD HYGIENIC PRACTICES		7/9/2013		
			Handsink blocked. Must remain available at all times. 2nd notice this violation. Future violations of this item may result in a \$50 reinspection fee.				
	EHF20	H10DAY	TOXIC ITEMS		7/9/2013		
			Chlorine sanitizer over 200ppm. Use test strips to ensure proper strength. 2nd notice this violation. Future violation of this item may result in a \$50 reinspection fee.				
	EHF25	H10DAY	FOOD CONTACT SURFACES		7/9/2013		
			Small reach in cooler needs a new gasket and needs to be defrosted and cleaned. 2nd notice this violation. Future violation of this item may result in a \$50 reinspection fee.				
	EHF28	H10DAY	ALL OTHER VIOLATIONS		7/9/2013		
			Improper thawing techniques used. Thaw fds-refrig, under cold running water, microwave as part of cooking process. Utensil tubs have fd spills. Keep covered. Clean: shelf bottom over cooktop & shelves in walkin. Broken service table corner & edge. Repeat viol.				

**Food Establishment Public Inspection Report**

**From 7/4/13 thru 7/10/13**

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**ESTABLISHMENT**

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## Food Establishment Public Inspection Report

From 7/4/13 thru 7/10/13

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### ESTABLISHMENT

**PAK A SAK  
1104 4TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFC202	EHF28	COS	ALL OTHER VIOLATIONS		7/5/2013	3	HL1B
			Ice cream freezer needed to be defrosted.				
	EHF16	COS	HAND WASH FACILITIES ADEQUATE		7/5/2013		
			Handwashing sink did not have hot water.				

### 2800 4TH AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFC115	EHF28	COS	ALL OTHER VIOLATIONS		7/9/2013	3	HL1B
			Ice cream freezers need to be defrosted.				
	EHF25	COS	FOOD CONTACT SURFACES		7/9/2013		
			Ice scoops should be stored on clean dry surface, top of machine is not clean surface.				

**Food Establishment Public Inspection Report**

From 7/4/13 thru 7/10/13

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**ESTABLISHMENT****PAK A SAK****PAPAS CONCESSION****4800 BELL ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT4077	EHF02	COS	COLD HOLDING	Hot dogs at 48°F, moved to freezer.	7/4/2013	5	HL1B FOOD

**PAPAS CONCESSIONS****10800 W CEMETERY RD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT4076					7/6/2013	0	HL1B FOOD

## Food Establishment Public Inspection Report

From 7/4/13 thru 7/10/13

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### ESTABLISHMENT

**PARK PLACE TOWERS  
1300 S HARRISON ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF387	EHF22	H10DAY	MANAGER KNOWLEDGE/CERTIFIED		7/5/2013	3	HFOL	
			This is the second notice of this violation. If the fee has not been paid by July 22, 2013 a \$50 reinspection fee will be applied.					

**PEPITOS  
400 16TH ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT4075					7/4/2013	0	HL1B FOOD

## Food Establishment Public Inspection Report

From 7/4/13 thru 7/10/13

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### ESTABLISHMENT

#### PEPITOS MEXICAN RESTAURANT

408 23RD ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFCM23					7/4/2013	0	HL1B

#### PESCARAZ

3415 BELL ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1970	EHF25	COS	FOOD CONTACT SURFACES		7/8/2013	7	HL1B
			a)Tea nozzle had more than 1 days worth of buildup on it. State law requires nozzles to be taken apart and properly cleaned daily. b)Detail the slicer. c)Oil was leaking from top of mixer above bowl.				
	EHF10	COS	SOUND CONDITION		7/8/2013		
			a)Can dented on the seam found.				

**Food Establishment Public Inspection Report**

From 7/4/13 thru 7/10/13

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**ESTABLISHMENT**

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**PIPPAS COFFEE SHOP/LIBRARY  
2402 4TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFC280					7/9/2013	0	HL1B

**PLUM CREEK HEALTHCARE CENTER  
5601 PLUM CREEK DR**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1997	EHF22	H45 DAY	MANAGER KNOWLEDGE/CERTIFIED		7/5/2013	3	HOTHER

A full time employee must take and pass the food safety course or bring in a copy of their ServSafe certificate into the Environmental Health office at 821 S Johnson and pay the \$40 fee. If this is not paid, a \$50 reinspection fee will be applied.

**Food Establishment Public Inspection Report**

From 7/4/13 thru 7/10/13

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**ESTABLISHMENT****PUPUSERIA EL SALVADOR  
2618 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>
HF2024	EHF24	H10DAY	THERMOMETERS		7/9/2013	6	HL1B
			No thermometer in reach-in refrigerator.				
	EHF17	COS	HAND WASH WITH SOAP/TOWELS		7/9/2013		
			Paper towel dispenser not functional in womens restroom. b)Soap not reachable at handsink in kitchen.				

**RIPAEM INC  
2512 S GRAND 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>
HF2429					7/10/2013	0	HL1B

**Food Establishment Public Inspection Report**

From 7/4/13 thru 7/10/13

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**ESTABLISHMENT****ROBINSONS BBQ  
5920 HILLSIDE 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>
HF244	EHF15	IN	EQUIPMENT ADEQUATE Refrigerator at 40 degrees.		7/8/2013	3	HFOL
	EHF25	IN	FOOD CONTACT SURFACES Walkin unit cleaned.		7/8/2013		
	EHF20	COS	TOXIC ITEMS Bleach bottle on shelf without lid.		7/8/2013		

**Food Establishment Public Inspection Report**

From 7/4/13 thru 7/10/13

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**ESTABLISHMENT****SALSA BOBS KITCHEN  
5901 BELL ST**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>
HF1720					7/10/2013	0	HL1B

**SCHWANS HOME SERVICE #519856  
10300 W US HIGHWAY 60**

<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>
HFRM356					7/9/2013	0	HL1B

**Food Establishment Public Inspection Report**

From 7/4/13 thru 7/10/13

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**ESTABLISHMENT**

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**SCHWANS HOME SERVICE #511739****10300 HIGHWAY 60**

<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>
HFRM357					7/9/2013	0	HL1B

**SCHWANS HOME SERVICE #519512****10300 W US HIGHWAY 60**

<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>
HFRM412					7/9/2013	0	HL1B

**Food Establishment Public Inspection Report**

From 7/4/13 thru 7/10/13

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**ESTABLISHMENT**

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**SCHWANS HOME SERVICE #519690****10300 W US HIGHWAY 60**

<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>
HFRM355					7/9/2013	0	HL1B

**SCHWANS HOME SERVICE 19915****10300 W US HIGHWAY 60**

<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>
HFRM323					7/9/2013	0	HL1B

**Food Establishment Public Inspection Report**

From 7/4/13 thru 7/10/13

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**ESTABLISHMENT**

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**SCHWANS HOME SERVICE 519607**

10300 HIGHWAY 60

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFRM358					7/9/2013	0	HL1B

**SCHWANS HOME SERVICES #11325**

10300 W US HIGHWAY 60

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFRM27					7/9/2013	0	HL1B

**Food Establishment Public Inspection Report**

From 7/4/13 thru 7/10/13

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**ESTABLISHMENT**

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**SCHWANS SALES ENTERPRISES**

10300 W US HIGHWAY 60

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFR54					7/9/2013	0	HL1B

**SHI LEES BARBECUE & SOUL FOOD**

1213 SW 3RD AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2292	EHF25	COS	FOOD CONTACT SURFACES		7/9/2013	3	HL1B

Serving utensils must remain in product in order to keep the product left on the utensil up to temperature.

**Food Establishment Public Inspection Report**

From 7/4/13 thru 7/10/13

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**ESTABLISHMENT****SIERRA SPRING WATER  
4718 MCCARTY BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF71	EHF17	COS	HAND WASH WITH SOAP/TOWELS		7/10/2013	3	HL1B
			a)No paper towels in restroom.				

**SNO BALL EXPRESS  
900 17TH ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFRM282					7/4/2013	0	HL1B

## Food Establishment Public Inspection Report

From 7/4/13 thru 7/10/13

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### ESTABLISHMENT

**SNO BALL STOP  
10800 W CEMETERY RD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT3988					7/6/2013	0	HL1B FOOD

### 400 16TH ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT3987					7/4/2013	0	HL1B FOOD

**Food Establishment Public Inspection Report**

From 7/4/13 thru 7/10/13

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**ESTABLISHMENT****SONIC #12  
4151 HILLSIDE 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>
HF1004	EHF28	H90 DAY	ALL OTHER VIOLATIONS Ceiling tiles need to be repaired.		7/8/2013	0	HFOL

**Food Establishment Public Inspection Report**

From 7/4/13 thru 7/10/13

**ESTABLISHMENT****SONIC DRIVE IN  
3600 S WASHINGTON ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF838	EHF25	H10DAY	FOOD CONTACT SURFACES		7/9/2013	9	HL1B
			Ice paddle stored on dirty surface. b)Ice buckets stored upright with water inside. Store buckets upside down on clean and sanitized surface or hang. c)Splatter on shelf bottom over chili.				
	EHF28	H10DAY	ALL OTHER VIOLATIONS		7/9/2013		
			Handles to walk in coolers not clean. b)Fry hot hold top and back of fryers not clean. c)Fans need to be cleaned before use. d)Ice buckets need to be clean inside and out.				
	EHF19	H10DAY	RODENTS/ANIMALS/OPENINGS		7/9/2013		
			Gap at bottom of back door. Seal to prevent insects or rodents.				
	EHF15	H10DAY	EQUIPMENT ADEQUATE		7/9/2013		
			Walk in freezer is not holding at proper temperature. Foods must be hard to touch. Sonic required unit to be at 10° or less. Unit at 21°F.				

**7100 BELL ST**

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

**From 7/4/13 thru 7/10/13**

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**ESTABLISHMENT**

**SONIC DRIVE IN**

HF717

7/8/2013

0

HFOL

## Food Establishment Public Inspection Report

From 7/4/13 thru 7/10/13

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### ESTABLISHMENT

#### STRETCHS BBQ BARN 3319 BELL ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2271	EHF17	COS	HAND WASH WITH SOAP/TOWELS		7/9/2013	13	HL1B
			a)No paper towels available at handsink.				
	EHF13	COS	HACCP PLAN/TIME		7/9/2013		
			a)Some cooked foods that had been in the cooler for more than 24 hours were not date marked.				
	EHF20	COS	TOXIC ITEMS		7/9/2013		
			a)Unlabeled spray bottle with purple chemical.				
	EHF21	COS	MANUAL WARE WASHING		7/9/2013		
			a)Wipedown quat sanitizer less than 200 ppm. Must be at least 200 ppm, not exceeding 400 ppm.				
	EHF28	COS	ALL OTHER VIOLATIONS		7/9/2013		
			a)Defrost both freezers in the back. b)Spanish handwashing sign needed in restroom.				

## Food Establishment Public Inspection Report

From 7/4/13 thru 7/10/13

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**ESTABLISHMENT**

**SUBWAY #14315  
3325 S GEORGIA ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2170	EHF28	COS	ALL OTHER VIOLATIONS		7/8/2013	7	HL1B
			a)A lid is needed for trash can in ladies restroom.				
	EHF16	COS	HAND WASH FACILITIES ADEQUATE		7/8/2013		
			a)Handsink was filled with dirty bread pans. One warning has been given, this will be the second warning. If found again, a \$50 fee will be charged.				
	EHF13	COS	HACCP PLAN/TIME		7/8/2013		
			a)Date mark on chicken in walk in was exceeded.				

## Food Establishment Public Inspection Report

From 7/4/13 thru 7/10/13

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**ESTABLISHMENT**

**SUBWAY #57312  
1900 SE 34TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2369	EHF17	H10DAY	HAND WASH WITH SOAP/TOWELS		7/8/2013	0	H PREOPEN
			A)Soap and paper towels needed at hand sinks.				
	EHF22	H45 DAY	MANAGER KNOWLEDGE/CERTIFIED		7/8/2013		
			A)Food manager needed within 45 days of opening. There is a class 7-10-13 with test following 7-12-13 or 8-14-13 with test on 8-16-13. Cost is \$40.				
	EHF25	H10DAY	FOOD CONTACT SURFACES		7/8/2013		
			A)All counters and equipment tops need to be cleaned prior or opening.				
	EHF28	IN	ALL OTHER VIOLATIONS		7/8/2013		
			A)Establishment is clear to open.				

**Food Establishment Public Inspection Report**

From 7/4/13 thru 7/10/13

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**ESTABLISHMENT****SUBWAY#6176-208****208 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>
HFC273	EHF28	COS	ALL OTHER VIOLATIONS		7/9/2013	6	HL1B
			Covered trash needed in restroom.				
	EHF18	H10DAY	INSECT CONTAMINATION		7/9/2013		
			Several flies in back room.				
	EHF20	COS	TOXIC ITEMS		7/9/2013		
			Spray bottle with water for bread on rack with chemical bottles.				

**Food Establishment Public Inspection Report**

From 7/4/13 thru 7/10/13

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**ESTABLISHMENT****SVANNAHS FAMOUS CORNDOGS**

4800 BELL ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT3981					7/4/2013	0	HL1B FOOD

**SWEET JOYS DISTRIBUTING**

400 16TH ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT4090					7/4/2013	0	HL1B FOOD

**Food Establishment Public Inspection Report**

From 7/4/13 thru 7/10/13

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**ESTABLISHMENT****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		7/9/2013	0	H PREOPEN	
			Cannot open until final inspections done by Building Safety.					

**TACO VILLA #16  
6601 BELL ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF545					7/8/2013	0	HFOL

## Food Establishment Public Inspection Report

From 7/4/13 thru 7/10/13

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**ESTABLISHMENT**

**TACOS GARCIA  
2200 E AMARILLO BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF210	EHF28	H10DAY	ALL OTHER VIOLATIONS		7/9/2013	3	HL1B
			Lights in kitchen must have tube covers. b)Keep dish water from splashing onto foods thawing in sink. Use a cutting board setting on its side to create a barrier. c)Keep labels on bulk foods readable.				
	EHF25	H10DAY	FOOD CONTACT SURFACES		7/9/2013		
			Splatter on bottom of cheeze melter. b)Small ice scoop broken. Do not use. c)Gasket to reach in cooler is dirty.				

**Food Establishment Public Inspection Report**

From 7/4/13 thru 7/10/13

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**ESTABLISHMENT**

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**TEXAS COUNTRY STORE, THE  
6701 ROCKWELL RD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFR60	EHF28	H90 DAY	ALL OTHER VIOLATIONS		7/10/2013	3	HL1B
			Clean ice machine interior and exterior. Storage of soda boxes under handsink drain lines is not a good practice. Soda nozzles found in styrofoam cup at hand sink on drink line. Nozzles must be warewashed daily at three compartment sink.				
	EHF24	COS	THERMOMETERS		7/10/2013		
			Thermometer required in glass door Coca Cola refrigerator.				
	EHF14	IN	WATER SUPPLY		7/10/2013		
			Water sample results available at time of inspection. OK.				

**Food Establishment Public Inspection Report**

From 7/4/13 thru 7/10/13

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**ESTABLISHMENT****TEXAS STEAK EXPRESS  
2600 S KENTUCKY ST**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>	
HF2277	EHF03	COS	HOT HOLDING		7/10/2013	5	HL1B	
			Burger temped at 111. Should be 135. Must be used or thrown out within 4 hours.					

## Food Establishment Public Inspection Report

From 7/4/13 thru 7/10/13

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### ESTABLISHMENT

**THAI GARDEN  
5017 E AMARILLO BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2280	EHF08	COS	GOOD HYGIENIC PRACTICES		7/8/2013	20	HL1B
			Utensil stored in handsink. B)Utensils being washed in handsink. C)Employee plate of food stored on same shelf as clean plates.				
	EHF13	COS	HACCP PLAN/TIME		7/8/2013		
			Several containers in walk-in refrigerator without date mark.				
	EHF17	COS	HAND WASH WITH SOAP/TOWELS		7/8/2013		
			No soap at handsink in back room.				
	EHF25	COS	FOOD CONTACT SURFACES		7/8/2013		
			In-use cooking utensils stored in water at room temperature. B)In-use rice scoops stored in water at 100 degrees. C)Ice scoop stored on cloth towel and paper towels. Must store on a clean, dry surface.				
	EHF20	COS	TOXIC ITEMS		7/8/2013		
			Bottle containing chemical found without label in kitchen.				

**Food Establishment Public Inspection Report****From 7/4/13 thru 7/10/13**

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**ESTABLISHMENT**

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**THAI GARDEN**

HF2280	EHF21	H10DAY	MANUAL WARE WASHING	7/8/2013	20	HL1B
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Wipe-down sanitizer found too weak. B)Dish-washer sanitizer found too weak.

	EHF28	COS	ALL OTHER VIOLATIONS	7/8/2013		
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Box of meat stored on floor in walk-in refrigerator.

**Food Establishment Public Inspection Report**

From 7/4/13 thru 7/10/13

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**ESTABLISHMENT**

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**THAI KOON  
7030 S WESTERN ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2090	EHF28	COS	ALL OTHER VIOLATIONS		7/10/2013	11	HL1B
			Chicken being thawed on counter at room temperature, thaw in refrigerator, under cold running water or as part of cooking process.				
	EHF21	COS	MANUAL WARE WASHING		7/10/2013		
			Proper procedure for ware washing, wash in hot soapy water, rinse in hot water, and sanitize.				
	EHF08	COS	GOOD HYGIENIC PRACTICES		7/10/2013		
			Food for customers should not be mixed with personal food.				
	EHF11	COS	PROPER HANDLING RTE		7/10/2013		
			Bottle of water in ice machine, ice used for food cannot be used for cooling.				

## Food Establishment Public Inspection Report

From 7/4/13 thru 7/10/13

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**ESTABLISHMENT**

**TODAY DISCOUNT #3**

**2210 E FM 1151**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFR24	EHF22	H30 DAY	MANAGER KNOWLEDGE/CERTIFIED		7/9/2013	9	HFOL
			Food manager required in 31 days.				
	EHF19	H10DAY	RODENTS/ANIMALS/OPENINGS		7/9/2013		
			Exterior area must be cleaned up, rodent harborage.				
	EHF24	H10DAY	THERMOMETERS		7/9/2013		
			Thermometer required in chest freezer and ice cream freezer.				
	EHF28	H10DAY	ALL OTHER VIOLATIONS		7/9/2013		
			Lightshields required for lights above ice machine. Clean ice machine and storage area.				

### Food Establishment Public Inspection Report

From 7/4/13 thru 7/10/13

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**ESTABLISHMENT**

**TOOT N TOTUM #65  
2500 S GEORGIA ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF733	EHF20	COS	TOXIC ITEMS		7/10/2013	3	HL1B	
			a)Soda nozzles soaking in bleach water over 200 ppm. Must be 50 ppm, not exceeding 200 ppm.					

**TOOT N TOTUM #96  
1901 BELL ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF497					7/5/2013	0	HL1B

## Food Establishment Public Inspection Report

From 7/4/13 thru 7/10/13

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### ESTABLISHMENT

#### TORNADO TATERS

400 16TH ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT4093					7/4/2013	0	HL1B FOOD

#### TWINS DISCOUNT 3001 E AMARILLO BLVD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2166	EHF23	IN	SEWAGE/WASTEWATER Corrected.		7/8/2013	0	HFOL

**Food Establishment Public Inspection Report**

From 7/4/13 thru 7/10/13

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**ESTABLISHMENT**

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**UNIQUE INDIVIDUALS LLC****7701 S COULTER ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFD61	EHF13	COS	HACCP PLAN/TIME		7/8/2013	7	HL1B
			Container of rice not labeled, PHF must be date marked if kept in refrigerator more than 24 hours.				
	EHF28	H60 DAY	ALL OTHER VIOLATIONS		7/8/2013		
			Bottom shelf in pantry needs to be painted to seal wood.				
	EHF25	COS	FOOD CONTACT SURFACES		7/8/2013		
			Utensil with food debris found in drawer.				

**Food Establishment Public Inspection Report**

From 7/4/13 thru 7/10/13

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**ESTABLISHMENT**

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**UNITED SUPERMARKETS #527****1501 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>	
HF346	EHF28	COS	ALL OTHER VIOLATIONS		7/9/2013	0	HL1B	
			Cords to heat lamps in deli dusty. b)Floor fan in deli dirty. Clean before use. c)Soda area in back room needs to be cleaned. d)Shelves in dairy, butter, o.juice and sausage need to be cleaned or replaced.					

## Food Establishment Public Inspection Report

From 7/4/13 thru 7/10/13

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**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		7/9/2013	11	HL1B
			Current food manager card not posted.				
	EHF08	COS	GOOD HYGIENIC PRACTICES		7/9/2013		
			Employee drink found in food prep area. b)Employee drink without a straw.				
	EHF12	COS	CROSS CONTAMINATION		7/9/2013		
			Ice scoop found buried in ice machine. Must store on a clean, dry surface.				
	EHF25	H10DAY	FOOD CONTACT SURFACES		7/9/2013		
			Can opener found not clean with excessive metal shavings found around gear mechanism. b)Mold growth found on soda nozzles. To be corrected within 10 days.				

## Food Establishment Public Inspection Report

From 7/4/13 thru 7/10/13

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### ESTABLISHMENT

**WAFFLE HOUSE #1239**

**2108 S WESTERN ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1297	EHF15	H10DAY	EQUIPMENT ADEQUATE		7/10/2013	15	HL1B
			a)Table top cooler at 55F.				
	EHF02	COS	COLD HOLDING		7/10/2013		
			a)Waffle batter with eggs at 65F. b)Raw shell eggs on vent hood at 90F. If found again, a \$50 reinpsection fee will be charged.				
	EHF12	COS	CROSS CONTAMINATION		7/10/2013		
			a)Cardboard hashbrown boxes sitting in condensate/drain water in the bottom of cooler.				
	EHF25	COS	FOOD CONTACT SURFACES		7/10/2013		
			a)Ice scoop holder was sticky and had sticky soda lids in it. b)Tea nozzles had build up on them. c)Syrup bottles were being stored in enough room temperature water to cause drip. If found again, a \$50 reinspection fee will be charged.				
	EHF28	H10DAY	ALL OTHER VIOLATIONS		7/10/2013		
			a)Degrease the coffee machine. b)Clean the bins that hold ketchup/mustard packets. COS c)Raw eggs stored above tomatoes in cooler. COS d)Clean condensate from bottom of coolers and do not leave doors open. COS e)Freezer not staying frozen.				

**Food Establishment Public Inspection Report**

From 7/4/13 thru 7/10/13

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**ESTABLISHMENT****WALMART CANYON****400 16TH 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>
HFT4087	EHF02	IN	COLD HOLDING Cooking meat to 165° min.		7/4/2013	0	HL1B FOOD
	EHF24	IN	THERMOMETERS Thermometer calibrated.		7/4/2013		

## Food Establishment Public Inspection Report

From 7/4/13 thru 7/10/13

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**ESTABLISHMENT**

**WENDYS #4103**

**407 23RD ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFC213	EHF25	COS	FOOD CONTACT SURFACES		7/5/2013	7	HL1B
			Can opener needed to be cleaned.				
	EHF11	COS	PROPER HANDLING RTE		7/5/2013		
			Employee did not wash hands when changing tasks while preparing ready to eat food.				
	EHF28	COS	ALL OTHER VIOLATIONS		7/5/2013		
			Door frame on office door needs to be repaired to close gap in wall.				

**Food Establishment Public Inspection Report**

From 7/4/13 thru 7/10/13

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**ESTABLISHMENT**

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**WESLEY COMMUNITY DAY CARE**

1615 S ROBERTS ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFD27					7/10/2013	0	HL1B

**WESLEYS BEAN POT & BBQ**

6406 RIVER RD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1341	EHF19	COS	RODENTS/ANIMALS/OPENINGS		7/9/2013	3	HL1B

Screen door to enclosed cooker area left open. Must keep door closed to prevent the entrance of flies.

**Food Establishment Public Inspection Report**

**From 7/4/13 thru 7/10/13**

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**ESTABLISHMENT**

**WILL ROGERS RANGE RIDERS  
411 W LOOP 335 SOUTH**

<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>
HFT3945					7/5/2013	0	HL1B FOOD