

Food Establishment Public Inspection Report

From 6/20/13 thru 6/26/13

ESTABLISHMENT**A TO Z TIRE
813 SW 3RD AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF809	EHF25	COS	FOOD CONTACT SURFACES		6/25/2013	3	HL1B
A)Soda nozzles needed to be cleaned. B) Container holding lids and straws needed to be cleaned.							

**ADVANTAGE SALES & MARKETING
5730 W AMARILLO BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2054					6/21/2013	0	HL1B

Food Establishment Public Inspection Report**From 6/20/13 thru 6/26/13****ESTABLISHMENT****AMARILLO INTERNATIONAL FOODS****3409 S GEORGIA ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF802	EHF09	COS	APPROVED SOURCE/LABELING		6/25/2013	4	HL1B	
			a)Label all packaged foods with the common name, name of business, address and quantity. b)All foods must have safe handling instructions.					

AMARILLO INTERNATIONAL STORE**2206 E AMARILLO BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF2076	EHF17	COS	HAND WASH WITH SOAP/TOWELS		6/26/2013	6	HL1B	
			No paper towels at handsink in restroom.					
	EHF22	H45 DAY	MANAGER KNOWLEDGE/CERTIFIED		6/26/2013			
			Food manager needed at establishment due to repackaging of meat at store. Must take course and pass test within 45 days (8/16/13). See schedule.					

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From 6/20/13 thru 6/26/13

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

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF2326	EHF28	H90 DAY	ALL OTHER VIOLATIONS		6/25/2013	0	HL1B	
			Ceiling in kitchen needs to be repaired (2 corrections from previous inspection).					

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ESTABLISHMENT

APPLEBEES NEIGHBORHOOD GRILL**5630 W AMARILLO BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2336	EHF28	COS	ALL OTHER VIOLATIONS		6/25/2013	6	HL1B
			A)Clean dust off of blower covers in walk in freezer. B)Clean dust off blower covers in walk in cooler.				
	EHF25	COS	FOOD CONTACT SURFACES		6/25/2013		
			A)Container holding to go lids needed to be cleaned. B)Tea nozzles needed to be cleaned.				
	EHF19	COS	RODENTS/ANIMALS/OPENINGS		6/25/2013		
			Unscreened back door left open.				

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From 6/20/13 thru 6/26/13

ESTABLISHMENT**B & B FOOD STORE
2701 SE 10TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF793	EHF28	COS	ALL OTHER VIOLATIONS		6/25/2013	0	HL1B
Keep employee foods separate from employee foods. b)Keep water drained off of cans in displays.							

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From 6/20/13 thru 6/26/13

ESTABLISHMENT**BIG SPENCER
4101 S LOOP 335 EAST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFR34	EHF28	H10DAY	ALL OTHER VIOLATIONS		6/22/2013	14	HL1B
			Floor must be resealed. Clean walls above roaster ovens, clean out all hot and cold hold units. Clean walls around fryers and heat lamps.				
	EHF18	H10DAY	INSECT CONTAMINATION		6/22/2013		
			Step up fly control.				
	EHF19	H10DAY	RODENTS/ANIMALS/OPENINGS		6/22/2013		
			All serving windows must be kept closed when not in use.				
	EHF24	H10DAY	THERMOMETERS		6/22/2013		
			All hot hold and cold hold units must have thermometers including roasting ovens.				
	EHF03	COS	HOT HOLDING		6/22/2013		
			Turkey legs found at 120°F. Reheated to 165°F.				

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ESTABLISHMENT

**BLACK FIG CATERING
2300 N WESTERN ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2417					6/26/2013	0	H PREOPEN
HFK124					6/26/2013	0	H PREOPEN

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From 6/20/13 thru 6/26/13

ESTABLISHMENT**BLUE FRONT CAFE
801 SW 6TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF510	EHF15	IN	EQUIPMENT ADEQUATE	Corrected from previous inspection.	6/20/2013	0	HFOL

**BOY SCOUT TROOP #79
4610 S COULTER ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT3985	EHF14	COS	WATER SUPPLY	Hot water heater unplugged. Recovered before end of inspection. Hot dogs 170°.	6/22/2013	4	HL1B FOOD

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ESTABLISHMENT**BURGER KING #3432****1314 ROSS ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF236	EHF23	H10DAY	SEWAGE/WASTEWATER		6/25/2013	6	HL1B
			Splash from 3 bay sink is running down wall and under sink. This water is waste water and must be channeled into drains. Repair as needed.				
	EHF28	COS	ALL OTHER VIOLATIONS		6/25/2013		
			Blender pitchers shelf must be kept clean. b)Air vent above prep line is dirty. c)Tops of all equipment need to be cleaned.				
	EHF25	COS	FOOD CONTACT SURFACES		6/25/2013		
			Tea nozzles stored dirty. b)Dust build up around fry hot hold. c)Soda machine at drive up is dirty inside and out. Clean unit of all visable dust and spills.				

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From 6/20/13 thru 6/26/13

ESTABLISHMENT

CANYON COFFEE COMPANY

2320 4TH AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFC318					6/21/2013	0	HL1B

CANYON COUNTRY CLUB GRILL

19501 CHAPARRAL RD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFR31	EHF28	H90 DAY	ALL OTHER VIOLATIONS		6/24/2013	3	HL1B
			Clean inside and outside of all refrigerators and freezers. b)Clean inside of cabinets under drink line.				
	EHF24	H10DAY	THERMOMETERS		6/24/2013		
			All cold hold and hot hold units must have thermometers PEPSI refrigerators and Beige freezer. Chest freezers are not accessible due to storage issues.				

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ESTABLISHMENT

**CARIBBEAN ICE
5807 SW 45TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFM161	EHF08	COS	GOOD HYGIENIC PRACTICES	Employee washing hands in utensil sink, must use handwashing sink.	6/26/2013	4	HL1B

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ESTABLISHMENT

**CHICKEN EXPRESS
2106 2ND AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFC283					6/21/2013	0	HL1B

400 16TH ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT3948					6/21/2013	0	HL1B FOOD

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From 6/20/13 thru 6/26/13

ESTABLISHMENT**CONTINENTAL
1300 S JACKSON ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF233	EHF28	COS	ALL OTHER VIOLATIONS		6/24/2013	4	HL1B
			a)Repair condensate leak in freezer.				
	EHF13	COS	HACCP PLAN/TIME		6/24/2013		
			a)Ham in a zip lock bag in reach in cooler with no date mark.				

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ESTABLISHMENT

**CORN DOG 7
7701 W INTERSTATE 40**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF882	EHF13	COS	HACCP PLAN/TIME		6/20/2013	8	HL1B
			Several hot dogs found held past 7 days. Discarded.				
	EHF08	COS	GOOD HYGIENIC PRACTICES		6/20/2013		
			Dirty dishes found in mop sink, mop sink is for mop water only. All cleaning must be done in 3 comp sink.				
	EHF03	IN	HOT HOLDING		6/20/2013		
			Cooked hot dogs holding at 141°. b)Chili holding at 170°.				
	EHF02	IN	COLD HOLDING		6/20/2013		
			Cold hot dogs holding at 41°.				

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ESTABLISHMENT**CORN EXPRESS
812 E AMARILLO BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF409	EHF28	COS	ALL OTHER VIOLATIONS Freezer needs to be defrosted.		6/24/2013	0	HL1B

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ESTABLISHMENT

DOLLAR GENERAL STORE #11828**7040 MCCORMICK RD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFR70	EHF28	H10DAY	ALL OTHER VIOLATIONS		6/24/2013	3	HL1B
			Covered trash can needed in womens restroom. b)Clean water fountains.				
	EHF14	IN	WATER SUPPLY		6/24/2013		
			Public water supply.				
	EHF24	H10DAY	THERMOMETERS		6/24/2013		
			Thermometers required in all cold hold units. Please secure thermometers in place so that they are not removed.				

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ESTABLISHMENT**DOLLAR GENERAL STORE #14435****2950 E FM 1151**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HFR81	EHF14	IN	WATER SUPPLY		6/21/2013	0	HFOL	
			Water sample results good, monthly water samples required to ensure approved water source.					
	EHF27	IN	ESTABLISHMENT PERMIT		6/21/2013			
			Approved to operate.					

**DVINE WINE OF AMA
2600 WOLFLIN VILLAGE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2307					6/25/2013	0	HL1B

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ESTABLISHMENT**EAT RITE HEALTH FOOD
2425 W INTERSTATE 40**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF953	EHF13	COS	HACCP PLAN/TIME		6/25/2013	4	HL1B

a)Date mark all potentially hazardous, ready to eat food that is in the cooler for more than 24 hours.

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ESTABLISHMENT

**EL ALACRAN
2340 FRITCH HWY**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1080	EHF24	H10DAY	THERMOMETERS		6/26/2013	15	HL1B
			Thermometer needed in back cooler.				
	EHF23	COS	SEWAGE/WASTEWATER		6/26/2013		
			Mop water seen being thrown outside. Mop water must go down mop sink.				
	EHF22	H45 DAY	MANAGER KNOWLEDGE/CERTIFIED		6/26/2013		
			Food manager needed within 45 days.				
	EHF19	H10DAY	RODENTS/ANIMALS/OPENINGS		6/26/2013		
			Seal opening at back door.				
	EHF28	H10DAY	ALL OTHER VIOLATIONS		6/26/2013		
			Seal wood behind bar. (paint)				

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ESTABLISHMENT

EL ALACRAN

HF1080	EHF27	H10DAY	ESTABLISHMENT PERMIT	6/26/2013	15	HL1B
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Must buy a current copy of food establishment permit for \$25 and post it. (Repeat)

**EL DORADO BURRITOS
2617 E AMARILLO BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2238	EHF21	COS	MANUAL WARE WASHING	Wipe-down sanitizer too weak. Must be 100ppm.	6/21/2013	3	HL1B

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ESTABLISHMENT**EL JALAPENO CAFE
4400 S WASHINGTON ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF1552	EHF28	COS	ALL OTHER VIOLATIONS		6/26/2013	0	HL1B	
			Raw meat stored over open container of pickles in reach in cooler.					

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ESTABLISHMENT

**EL SIETE DE COPAS
2628 E AMARILLO BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2416	EHF28	IN	ALL OTHER VIOLATIONS		6/25/2013	12	HL1B
			3 corrections from previous.				
	EHF21	H10DAY	MANUAL WARE WASHING		6/25/2013		
			Approved sanitizer needed for sanitizing solution. Bleach or quat ammonia. b)Test strips needed for santizing solution. Must be 50-100ppm for choride solution (bleach) or 200ppm for quat ammonia.				
	EHF22	H45 DAY	MANAGER KNOWLEDGE/CERTIFIED		6/25/2013		
			Food manager needed at establishment. Must take course and pass test by 8/16/13. See schedule.				
	EHF24	IN	THERMOMETERS		6/25/2013		
			1 correction from previous.				
	EHF17	COS	HAND WASH WITH SOAP/TOWELS		6/25/2013		
			No soap in mens restroom.				

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ESTABLISHMENT

EL SIETE DE COPAS

HF2416	EHF16	H10DAY	HAND WASH FACILITIES ADEQUATE	6/25/2013	12	HL1B
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No handsink available behind bar. Must install handsink with hot and cold water under pressure. To be corrected within 10 days.

EL TROPICO

1105 S GRAND ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1856					6/26/2013	0	HL1B

Food Establishment Public Inspection Report

From 6/20/13 thru 6/26/13

ESTABLISHMENT**ELMOS DRIVE INN
2618 SW 3RD AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF11	EHF28	IN	ALL OTHER VIOLATIONS		6/21/2013	3	HL1B
			Corrected from previous inspection.				
	EHF25	COS	FOOD CONTACT SURFACES		6/21/2013		
			Containers holding to go lids needed to be cleaned.				

Food Establishment Public Inspection Report

From 6/20/13 thru 6/26/13

ESTABLISHMENT

**FAST STOP #25
890 S FM 1912**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFP31	EHF24	H10DAY	THERMOMETERS		6/26/2013	9	HL1B
			Thermometers required in all chest freezer outside and prep refrigerator and ice cream freezer.				
	EHF25	H10DAY	FOOD CONTACT SURFACES		6/26/2013		
			Clean soda machine nozzles daily and under equipment.				
	EHF18	H10DAY	INSECT CONTAMINATION		6/26/2013		
			Fly control must be addressed.				
	EHF28	H10DAY	ALL OTHER VIOLATIONS		6/26/2013		
			Clean inside of sandwich refrigerator on serving line. Clean microwave. Clean soda machine exterior. Clean coke box closet-floor and walls.				
	EHF14	IN	WATER SUPPLY		6/26/2013		
			Water sample results on premise at time of inspection.				

Food Establishment Public Inspection Report

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ESTABLISHMENT

FAST STOP #25

HFP31

EHF03

IN

HOT HOLDING

6/26/2013

9

HL1B

Burritos found at 155°F.

Food Establishment Public Inspection Report

From 6/20/13 thru 6/26/13

ESTABLISHMENT

FELDMANS DINER

11450 P5

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFR76	EHF03	COS	HOT HOLDING		6/22/2013	12	HL1B
			Hotdogs found on roller grill at 115°F. Reheated to 135°.				
	EHF14	H10DAY	WATER SUPPLY		6/22/2013		
			Hot water under pressure is required for this establishment. 10 days to obtain hot water or stop food prep. Employee does not have access to handsink with hot and cold water. Hot water required for proper warewashing.				
	EHF22	H10DAY	MANAGER KNOWLEDGE/CERTIFIED		6/22/2013		
			Certified food manager required.				
	EHF18	COS	INSECT CONTAMINATION		6/22/2013		
			Fly control needs to be stepped up. Fly strips are not allowed.				
	EHF28	H10DAY	ALL OTHER VIOLATIONS		6/22/2013		
			Separate handsink required in food concession area with hot and cold water.				

Food Establishment Public Inspection Report

From 6/20/13 thru 6/26/13

ESTABLISHMENT

FELDMANS WRONG WAY DINER**2100 N 2ND AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HFCK52	EHF28	H90 DAY	ALL OTHER VIOLATIONS		6/22/2013	0	HL1B	
			Ice machine condensate line must be routed to an approved sewage drain.					

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ESTABLISHMENT

**FRULLATI CAFE
7701 W INTERSTATE 40**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1404	EHF25	COS	FOOD CONTACT SURFACES Clean shelving in walk in.		6/20/2013	7	HL1B
	EHF13	COS	HACCP PLAN/TIME Sausage patties held for 16 days. Potentially hazardous foods can only be held for 7 days once removed from original packaging or placed in the refrigerator. Discarded.		6/20/2013		
	EHF02	IN	COLD HOLDING Ham holding at 41°. b)Chicken holding at 40°F.		6/20/2013		

Food Establishment Public Inspection Report**From 6/20/13 thru 6/26/13**

ESTABLISHMENT

**FRUTI GLEZ
4511 E AMARILLO BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFM427	EHF19	H10DAY	RODENTS/ANIMALS/OPENINGS		6/22/2013	6	HL1B
			Outer opening open when not in use. Keep door and window closed when not in use.				
	EHF20	COS	TOXIC ITEMS		6/22/2013		
			Sanitizer over 200ppm chlorine. Use test strips to ensure 50ppm-dishes. 100ppm-wipe down.				

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ESTABLISHMENT

**FRUTILANDIA
1401 ROSS ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF376	EHF15	H10DAY	EQUIPMENT ADEQUATE		6/22/2013	15	HL1B
			Cold hold unit is not maintaining temp of 41°F or less.				
	EHF07	COS	ADEQUATE HAND WASHING		6/22/2013		
			Employee did not wash hands before putting on gloves.				
	EHF08	COS	GOOD HYGIENIC PRACTICES		6/22/2013		
			Employee eating in booth.				
	EHF11	H 2 HOUR	PROPER HANDLING RTE		6/22/2013		
			Employee touching fruit (being cut) with cloth gloves. Must use food grade gloves.				
	EHF28	H10DAY	ALL OTHER VIOLATIONS		6/22/2013		
			Employees not wearing hair restraint. b)Keep soap and towels at handsink.				

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ESTABLISHMENT**FULL OF GRACE
2300 N WESTERN ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2422					6/24/2013	0	H PREOPEN

**GLORIAS RESTAURANT
1300 S GRAND ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF364	EHF28	COS	ALL OTHER VIOLATIONS		6/24/2013	3	HL1B
			a)Replace water that is holding spoons on steam table.				
	EHF19	COS	RODENTS/ANIMALS/OPENINGS		6/24/2013		
			a)Large gap at back door. This must be sealed to keep insects, etc. out of the establishment.				

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

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF1266	EHF28	H90 DAY	ALL OTHER VIOLATIONS		6/21/2013	0	HL1B	
			Clean tops of tall equip. Air dry pans before stacking. Keep single service items covered. Remove loose particles- blower unit base-walkin to prevent food contamination. Label chemical bottles. Don't store on seam dented cans with good cans.					

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ESTABLISHMENT

HASTINGS HARDBACK CAFE**5512 GEM LAKE RD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1097	EHF28	COS	ALL OTHER VIOLATIONS		6/24/2013	3	HFOL
			Inside of reach in cooler needed to be cleaned.				
	EHF21	COS	MANUAL WARE WASHING		6/24/2013		
			A)No sanitizer in wipedown bucket. B)No sanitizer where coffee thermometers are kept.				
	EHF22	IN	MANAGER KNOWLEDGE/CERTIFIED		6/24/2013		
			Corrected from previous inspection.				

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ESTABLISHMENT

HOMEWOOD SUITES BY HILTON

8800 W INTERSTATE 40

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF965	EHF19	COS	RODENTS/ANIMALS/OPENINGS		6/24/2013	16	HL1B
			Back door left cracked open allowing flies into building. Keep door shut at all times.				
	EHF08	COS	GOOD HYGIENIC PRACTICES		6/24/2013		
			Employee seen eating in kitchen on prep table next to exposed food.				
	EHF04	IN	PROPER COOKING TEMPERATURES		6/24/2013		
			Liquid eggs cooked to 175°.				
	EHF07	COS	ADEQUATE HAND WASHING		6/24/2013		
			Employee seen not washing hands before putting on gloves. b)Employee seen not washing hands after eating. c)Employee seen washing hands for 5 seconds, must wash for at least 20 seconds.				
	EHF03	IN	HOT HOLDING		6/24/2013		
			Sausage holding at 154°.				

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ESTABLISHMENT

HOMEWOOD SUITES BY HILTON

HF965	EHF02	COS	COLD HOLDING	6/24/2013	16	HL1B
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Pineapple holding at 54°, cut pineapple must remain below 41° at all times.

	EHF28	COS	ALL OTHER VIOLATIONS	6/24/2013		
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Liquid eggs thawing in sink in pitcher of water. Thawing must be done either under cold running water or in the cooler. b)Move sticky traps away from clean dishes.

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ESTABLISHMENT

HOOTERS

8101 W INTERSTATE 40

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2229	EHF28	H90 DAY	ALL OTHER VIOLATIONS		6/25/2013	13	HL1B
			A)Replace missing ceiling tile over ice machine.				
	EHF25	COS	FOOD CONTACT SURFACES		6/25/2013		
			A)Tea nozzles very dirty. B)Ice scoop handles found burried in ice. Store handle up. C)All scoops must have handles on them.				
	EHF02	IN	COLD HOLDING		6/25/2013		
			A)Raw chicken holding at 38 degrees. B)Raw beef holding at 43 degrees.				
	EHF03	IN	HOT HOLDING		6/25/2013		
			A)Chili holding at 175 degrees.				
	EHF08	COS	GOOD HYGIENIC PRACTICES		6/25/2013		
			A)Employee drinks found without lids and straws. B)Employees seen eating in kitchen, eating must be done in the dinning room. C)Hand sink found with dishes in it, hand sinks are for hand washing only.				

Food Establishment Public Inspection Report**From 6/20/13 thru 6/26/13****ESTABLISHMENT****HOOTERS**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2229	EHF17	COS	HAND WASH WITH SOAP/TOWELS		6/25/2013	13	HL1B
			A)Two hand sinks found without paper towels.				
	EHF16	COS	HAND WASH FACILITIES ADEQUATE		6/25/2013		
			A)Hand sink found blocked to cooks. Prep table must be moved to allow access to hand sink at all times.				

I40 CONVENIENCE STORE**900 SPUR 228**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFP39	EHF14	IN	WATER SUPPLY		6/26/2013	0	HFOL
			Water sample results on premise for inspection.				

Food Establishment Public Inspection Report

From 6/20/13 thru 6/26/13

ESTABLISHMENT

**JIMMY JOHNS
2330 S SONCY RD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2041	EHF22	H30 DAY	MANAGER KNOWLEDGE/CERTIFIED		6/21/2013	10	HL1B
			Food manager needed by 7/12/13.				
	EHF20	H10DAY	TOXIC ITEMS		6/21/2013		
			Chemical bottles found not labeled.				
	EHF02	IN	COLD HOLDING		6/21/2013		
			Tomatoes found at 41°. b)Ham 40°.				
	EHF07	H 2 HOUR	ADEQUATE HAND WASHING		6/21/2013		
			Employee seen washing hands before gloves.				
	EHF28	H10DAY	ALL OTHER VIOLATIONS		6/21/2013		
			Cover day old bread.				

Food Establishment Public Inspection Report

From 6/20/13 thru 6/26/13

ESTABLISHMENT

JNB QUICKI SHOP #3

11601 FM 1541

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFR46	EHF28	H10DAY	ALL OTHER VIOLATIONS		6/25/2013	6	HL1B
			Clean microwave. b)Clean walk in blower fans and grills. c)Fly strips are not allowed in food establishment. Removed.cos				
	EHF25	H10DAY	FOOD CONTACT SURFACES		6/25/2013		
			Clean soda machine exposed surfaces.				
	EHF24	H10DAY	THERMOMETERS		6/25/2013		
			Thermometers required in glass front freezer and Blue Bunny ice cream freezer.				

Food Establishment Public Inspection Report

From 6/20/13 thru 6/26/13

ESTABLISHMENT**LA MILPA
4511 E AMARILLO BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF950					6/21/2013	0	HL1B

**LA RANCHERITA
1401 ROSS ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1871					6/22/2013	0	HL1B

Food Establishment Public Inspection Report

From 6/20/13 thru 6/26/13

ESTABLISHMENT

LEMONGRASS SUSHI & WOK

2207 S WESTERN ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2158	EHF24	COS	THERMOMETERS		6/26/2013	10	HL1B
			a)A thermometer is needed in the table top cooler.				
	EHF28	COS	ALL OTHER VIOLATIONS		6/26/2013		
			a)Dust venthood. b)All scoops must have a handle. c)Raw chicken stored above beef. d)Shell eggs stored above vegetables.				
	EHF20	COS	TOXIC ITEMS		6/26/2013		
			a)No bleach registered on test strip in bleach that is used for wipedown. Must be at least 100 ppm for wipedowns.				
	EHF11	COS	PROPER HANDLING RTE		6/26/2013		
			a)Handle of ice scoop found down in ice used for drinks. Keep handle up and out of ice.				

Food Establishment Public Inspection Report

From 6/20/13 thru 6/26/13

ESTABLISHMENT

LIL ORBITS MINI DONUTS

1401 ROSS ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF747					6/22/2013	0	HL1B

LLUVIA IMPORTS

1401 ROSS ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2007	EHF27	H10DAY	ESTABLISHMENT PERMIT		6/22/2013	7	HL1B
			Last inspection and permit not posted.				
	EHF09	H24 HOUR	APPROVED SOURCE/LABELING		6/22/2013		
			Food products have no labels-a reinspection fee can be charged for future violations.				

Food Establishment Public Inspection Report

From 6/20/13 thru 6/26/13

ESTABLISHMENT**LLUVIA IMPTS
1401 ROSS ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF1768	EHF09	H24 HOUR	APPROVED SOURCE/LABELING		6/22/2013	7	HL1B	
			Food product not labeled. A \$50 reinspection fee may be charged if future violations occur.					
	EHF27	H10DAY	ESTABLISHMENT PERMIT		6/22/2013			
			Permit not posted. Keep permit and last inspection posted in booth.					

Food Establishment Public Inspection Report

From 6/20/13 thru 6/26/13

ESTABLISHMENT

**LUPITAS EXPRESS
2403 HARDIN DR**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1964	EHF27	H10DAY	ESTABLISHMENT PERMIT		6/24/2013	10	HL1B
			No establishment permit posted. b)No food manager card posted.				
	EHF28	COS	ALL OTHER VIOLATIONS		6/24/2013		
			Clean drip from venthood. b)Defrost small cooler with ice buildup. c)Clean bucket holding spoons.				
	EHF13	COS	HACCP PLAN/TIME		6/24/2013		
			Datemark all foods from the day of preparation.				
	EHF24	COS	THERMOMETERS		6/24/2013		
			Thermometer needed in cooler.				

Food Establishment Public Inspection Report

From 6/20/13 thru 6/26/13

ESTABLISHMENT

MY POLLO & MIMIS RESTAURANT

1401 ROSS ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1825	EHF10	H24 HOUR	SOUND CONDITION		6/22/2013	4	HL1B
			Pickles cannot be sold. Items not prepackaged.				
HF1827	EHF09	COS	APPROVED SOURCE/LABELING		6/22/2013	8	HL1B
			Mexican candy with no English label. Remove all product with no English label.				
	EHF10	COS	SOUND CONDITION		6/22/2013		
			Pickles not prepackaged. Do not sell if not prepackaged.				

Food Establishment Public Inspection Report

From 6/20/13 thru 6/26/13

ESTABLISHMENT

**OASIS OF THE RACES
4101 S LOOP 335 EAST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFR35					6/22/2013	0	HL1B

Food Establishment Public Inspection Report

From 6/20/13 thru 6/26/13

ESTABLISHMENT

**O-CHA SEAFOOD
4502 S WASHINGTON ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1072	EHF11	COS	PROPER HANDLING RTE		6/24/2013	24	HL1B
			a)Bottled drink stored in ice machine. Unclean items may not be stored in ice used for customers.				
	EHF13	COS	HACCP PLAN/TIME		6/24/2013		
			a)Food items cooked and prepared Saturday had no date mark on them. Date mark all cooked and ready to eat food items from the day you prepared them.				
	EHF12	COS	CROSS CONTAMINATION		6/24/2013		
			a)Red onion was stored in the same bin as raw cut up beef. Do not allow these items to be stored together since one is ready to eat and the beef is raw.				
	EHF24	COS	THERMOMETERS		6/24/2013		
			a)Thermometer needed in cooler. b)Broken thermometer needs replaced in a cooler.				
	EHF20	COS	TOXIC ITEMS		6/24/2013		
			a)Bleach sanitizer over 200 ppm. Must be at 100 ppm, not exceeding 200 ppm.				

Food Establishment Public Inspection Report

From 6/20/13 thru 6/26/13

ESTABLISHMENT

O-CHA SEAFOOD

HF1072	EHF19	COS	RODENTS/ANIMALS/OPENINGS	6/24/2013	24	HL1B
			a)The back door has a screen but there are large gaps at the top and bottom of the door. Seal these gaps or keep back door shut.			
	EHF28	COS	ALL OTHER VIOLATIONS	6/24/2013		
			a)Keep handles up and out of dry goods. b)Label all bulk product. c)Cover needed for bathroom trash. d)Clean fan in kitchen area. e)Raw chicken stored above mushrooms. f)Clean drip from venthood.			
	EHF18	COS	INSECT CONTAMINATION	6/24/2013		
			a)Flies present in restaurant. Take proper measures to keep fly population at a minimum.			

Food Establishment Public Inspection Report

From 6/20/13 thru 6/26/13

ESTABLISHMENT

**PANCHO VILLA
4601 RIVER RD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF739	EHF28	COS	ALL OTHER VIOLATIONS		6/21/2013	13	HL1B
			Working spice container found without label in kitchen.				
	EHF17	COS	HAND WASH WITH SOAP/TOWELS		6/21/2013		
			No paper towels in mens restroom.				
	EHF16	COS	HAND WASH FACILITIES ADEQUATE		6/21/2013		
			Handsink in kitchen blocked by equipment.				
	EHF24	COS	THERMOMETERS		6/21/2013		
			Broken thermometer found in reach-in refrigerator.				
	EHF12	COS	CROSS CONTAMINATION		6/21/2013		
			Container of cooked rellanos found without datemark in refrigerator in kitchen and back room.				

Food Establishment Public Inspection Report

From 6/20/13 thru 6/26/13

ESTABLISHMENT**PAPA MURPHYS
1740 S WESTERN ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2048					6/20/2013	0	HL1B

**PEPPERIDGE FARMS
1518 NE 7TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2411					6/21/2013	0	HL1B

Food Establishment Public Inspection Report

From 6/20/13 thru 6/26/13

ESTABLISHMENT

PETRO DUNKIN DONUTS 307

8500 E INTERSTATE 40

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2320	EHF28	COS	ALL OTHER VIOLATIONS		6/24/2013	7	HL1B
			a)Clean back handsink.				
	EHF24	COS	THERMOMETERS		6/24/2013		
			a)No thermometer in small cooler with milk. b)No thermometer in large cooler with meats.				
	EHF13	COS	HACCP PLAN/TIME		6/24/2013		
			a)Turkey sausage past throw away date.				

Food Establishment Public Inspection Report

From 6/20/13 thru 6/26/13

ESTABLISHMENT

**PHAT SPOONS
1900 SE 34TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2426	EHF10	COS	SOUND CONDITION		6/21/2013	7	HL1B
			Dented can on shelf in kitchen. Dented cans must be held separate from good cans and marked "Do Not Use - Dented".				
	EHF24	COS	THERMOMETERS		6/21/2013		
			Ensure each cold hold unit has a thermometer and is checked every 4 hrs.				
	EHF28	COS	ALL OTHER VIOLATIONS		6/21/2013		
			Post Spanish handwash sign in restrooms.				

Food Establishment Public Inspection Report

From 6/20/13 thru 6/26/13

ESTABLISHMENT**PIONEER AMPITHEATRE****11450 P5**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFR50	EHF28	H60 DAY	ALL OTHER VIOLATIONS		6/22/2013	0	HL1B

Drinks tubs must be drained to prevent contamination. Tubs must be washed, rinsed and sanitized daily.

Food Establishment Public Inspection Report

From 6/20/13 thru 6/26/13

ESTABLISHMENT**PIZZA PLANET
335 E HASTINGS AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF962					6/25/2013	0	HL1B

6801 BELL ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF94					6/24/2013	0	HL1B

Food Establishment Public Inspection Report

From 6/20/13 thru 6/26/13

ESTABLISHMENT**PLAZA RESTAURANT THE
2101 S SONCY RD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HFK58	EHF02	IN	COLD HOLDING		6/21/2013	0	HL1B	
			Sour cream holding at 41°. b)Chicken holding at 170°.					

**RAFTER G BARBECUE
25390 STOREY ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HFR63	EHF23	H10DAY	SEWAGE/WASTEWATER		6/21/2013	3	HL1B	
			Sewer cleanout on Northwest corner of building, cleanout cap removed-threaded fitting needs to be replaced.					
	EHF28	H10DAY	ALL OTHER VIOLATIONS		6/21/2013			
			Repair ceilig above freezer.					

Food Establishment Public Inspection Report

From 6/20/13 thru 6/26/13

ESTABLISHMENT

REGION 16 CLEVELAND HEADSTART**1601 S CLEVELAND ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFD6					6/26/2013	0	HL1B

**ROBINSONS BBQ
5920 HILLSIDE RD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF244	EHF25	H10DAY	FOOD CONTACT SURFACES		6/24/2013	6	HL1B
			Cooling unit in walkin needs to be cleaned.				
	EHF15	H10DAY	EQUIPMENT ADEQUATE		6/24/2013		
			Refrigerator was at 50 degrees, must maintain 41 or below.				

Food Establishment Public Inspection Report

From 6/20/13 thru 6/26/13

ESTABLISHMENT**RODRIGUEZ GROCERIES****1401 ROSS ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF774	EHF10	H 2 HOUR	SOUND CONDITION	Pickles not prepacked - cannot sell.	6/22/2013	4	HL1B

Food Establishment Public Inspection Report

From 6/20/13 thru 6/26/13

ESTABLISHMENT**ROUTE 66 MOTOR SPEEDWAY****4101 S LOOP 335 EAST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFR25	EHF02	COS	COLD HOLDING		6/22/2013	0	HL1B
			Salad bar ice needs to be up to level of food production dishes. cos				
	EHF14	IN	WATER SUPPLY		6/22/2013		
			Water sample results are required to be on premise for inspection.				
	EHF28	IN	ALL OTHER VIOLATIONS		6/22/2013		
			Walk in refrigerator repair handle to keep door closed.				

Food Establishment Public Inspection Report

From 6/20/13 thru 6/26/13

ESTABLISHMENT**SANCHEZ BAKERY
1010 E AMARILLO BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF88	EHF28	H90 DAY	ALL OTHER VIOLATIONS		6/25/2013	7	HL1B
			a)Ceiling and walls in kitchen and front service area need to be repaired. b)Doors on bread case need to stay closed. COS c)Eating utensils should all face same way in holder. COS				
	EHF17	COS	HAND WASH WITH SOAP/TOWELS		6/25/2013		
			No paper towels in a)Womens restroom b)Front area hand washing sink.				
	EHF10	COS	SOUND CONDITION		6/25/2013		
			a)Dented can found on rack, cans dented on top, bottom, or side seam or severely dented should be removed from service. b)Mold found on dessert in case.				

1401 ROSS ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF811	EHF27	H10DAY	ESTABLISHMENT PERMIT		6/22/2013	3	HL1B
			Establishment permit is expired as of 5/14/13. Must be renewed 6/29/13. A \$2000 a day fine can be assessed for operating without a permit.				

Food Establishment Public Inspection Report

From 6/20/13 thru 6/26/13

ESTABLISHMENT**SANCHEZ BAKERY****SEVILLE ESTATES**

7401 SEVILLE DR

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF499	EHF28	COS	ALL OTHER VIOLATIONS		6/20/2013	0	HL1B	
			A)All food must be stored 6 inches off the floor. B)Label dented can area. C)Pour water or bleach down floor drain to help with sewer smell.					

SHORES SWIMMING POOL

5310 EMORY CT

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF963	EHF28	COS	ALL OTHER VIOLATIONS		6/25/2013	0	HL1B	
			a.) Covered trash can needed in ladies restroom.					

Food Establishment Public Inspection Report

From 6/20/13 thru 6/26/13

ESTABLISHMENT

SINALOA HOT-DOGS & MEXICAN FD**1010 E AMARILLO BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2423	EHF28	COS	ALL OTHER VIOLATIONS		6/25/2013	0	H PREOPEN
			Cooker for chicken must have lid and be protected from public, food must be carried to and from building in covered containers.				
	EHF12	COS	CROSS CONTAMINATION		6/25/2013		
			Ice scoop was found in ice inside ice machine, make sure scoop is kept in holder or on clean dry surface.				
	EHF22	H45 DAY	MANAGER KNOWLEDGE/CERTIFIED		6/25/2013		
			You will need to have someone take Food Manager Class within 45 days of opening. (see handout)				

Food Establishment Public Inspection Report

From 6/20/13 thru 6/26/13

ESTABLISHMENT

**SKYY CAFE
1006 E AMARILLO BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2370	EHF12	COS	CROSS CONTAMINATION		6/26/2013	12	HL1B
			Ice scoop handle found buried in ice machine. Must store scoop so that handle does not touch ice.				
	EHF09	COS	APPROVED SOURCE/LABELING		6/26/2013		
			Larger pots and pans used to bring food from home found on air-dry rack. Food made at home cannot be served to public.				
	EHF08	COS	GOOD HYGIENIC PRACTICES		6/26/2013		
			Wash cloths and gloves stored in hand sink behind bar. b)Several items stored in hand sink in back room. Hand sinks must be used for hand washing only and must be available at all times during operation.				

Food Establishment Public Inspection Report**From 6/20/13 thru 6/26/13**

ESTABLISHMENT

SOMALI COMMUNITY COFFEE**5631 E AMARILLO BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2295	EHF28	IN	ALL OTHER VIOLATIONS		6/24/2013	0	HL1B
<p>Establishment is no longer selling food or drink to public. Changing use of building. Before opening new store schedule a reopening. Contact Building Safety before doing repairs and renovations to kitchen and check venthood compliance.</p>							

Food Establishment Public Inspection Report

From 6/20/13 thru 6/26/13

ESTABLISHMENT

**SONIC #12
4151 HILLSIDE RD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1004	EHF28	H10DAY	ALL OTHER VIOLATIONS		6/26/2013	6	HL1B
			a)Ceiling tiles need to be replaced or repaired. b)You will need to have someone take ServSafe to our office and register as Food Manager.				
	EHF25	COS	FOOD CONTACT SURFACES		6/26/2013		
			a)Can opener needed to be cleaned. b)Ice machine needed to be cleaned.				
	EHF18	H10DAY	INSECT CONTAMINATION		6/26/2013		
			Several flies in establishment.				

Food Establishment Public Inspection Report

From 6/20/13 thru 6/26/13

ESTABLISHMENT

SONIC DRIVE IN 1714 S WESTERN ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF512	EHF28	COS	ALL OTHER VIOLATIONS		6/20/2013	3	HL1B
			a)Blower covers in walk-in freezer need to be cleaned. b)Blower covers in walk-in cooler need to be cleaned.				
	EHF23	H 3 DAYS	SEWAGE/WASTEWATER		6/20/2013		
			Water leaking in from roof by a prep table.				

2707 S GEORGIA ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF52	EHF25	COS	FOOD CONTACT SURFACES		6/25/2013	14	HL1B
			a)Wipe down inside of back ice machine. b)Clean can opener. c)Ice scoop in ice scoop holder was stored on wet plastic bags.				
	EHF28	COS	ALL OTHER VIOLATIONS		6/25/2013		
			a)Replace ceiling tile. b)Replace freezer light. c)Cover needed for trash in ladies restroom. d)All scoops must have a handle. e)Clean ice from reach in freezer. f)Dirty hot hold must be cleaned or removed. g)Clean grease on venthood.				

Food Establishment Public Inspection Report

From 6/20/13 thru 6/26/13

ESTABLISHMENT**SONIC DRIVE IN**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF52	EHF24	COS	THERMOMETERS		6/25/2013	14	HL1B
			a)No thermometer in whipped cream cold hold unit. b)No thermometer in tomato cooler on cook line.				
	EHF07	COS	ADEQUATE HAND WASHING		6/25/2013		
			a)Food employee did not wash hands after taking an order on the touch pad and then handled food. Any time the hands are contaminated, hands must be washed and gloves changed.				
	EHF08	COS	GOOD HYGIENIC PRACTICES		6/25/2013		
			a)Hot dog buns stored on mop bucket next to trash.				

7100 BELL ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF717	EHF18	H10DAY	INSECT CONTAMINATION		6/24/2013	6	HL1B
			Several flies in store.				
	EHF25	H10DAY	FOOD CONTACT SURFACES		6/24/2013		
			a)Pipe insulation in walkin needs cleaning. b)Ceiling in kitchen needs cleaning. c)Right side warmer needs to be cleaned.				

Food Establishment Public Inspection Report

From 6/20/13 thru 6/26/13

ESTABLISHMENT**SONIC DRIVE IN****7701 W INTERSTATE 40**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF341	EHF02	COS	COLD HOLDING		6/20/2013	5	HL1B
			Tomatoes holding at 50°. Rapidly chilled to 41°.				
	EHF03	IN	HOT HOLDING		6/20/2013		
			Hamburgers holding at 177°.				

Food Establishment Public Inspection Report

From 6/20/13 thru 6/26/13

ESTABLISHMENT**SPOTTED PONY THE
2042 PARAMOUNT BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1874					6/26/2013	0	HL1B

**SPUDNUTS
312 S MCMASTERS ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF2250	EHF28	COS	ALL OTHER VIOLATIONS		6/25/2013	0	HL1B	
			Raw steak found stored over soda cans in cooler.					

Food Establishment Public Inspection Report

From 6/20/13 thru 6/26/13

ESTABLISHMENT

STEWARTS BEEF JERKY

1401 ROSS ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1704					6/22/2013	0	HL1B

Food Establishment Public Inspection Report

From 6/20/13 thru 6/26/13

ESTABLISHMENT

**SUBWAY
6000 S WESTERN ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1616	EHF28	H90 DAY	ALL OTHER VIOLATIONS		6/24/2013	8	HL1B
			Tile by drive up needs to be repaired, base board between walkins needs to be repaired.				
	EHF25	COS	FOOD CONTACT SURFACES		6/24/2013		
			Microwave oven at drive up needed to be cleaned.				
	EHF03	COS	HOT HOLDING		6/24/2013		
			Meatballs at drive up window were at 97 degrees, hot hold is 135 or above, second violation. Keep steam well covered to maintain heat.				

Food Establishment Public Inspection Report

From 6/20/13 thru 6/26/13

ESTABLISHMENT

SUBZERO

1910 SE 8TH AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFM402	EHF08	COS	GOOD HYGIENIC PRACTICES		6/26/2013	7	HL1B
			Wrong sink used to wash hands - use only handwash sink to wash hands.				
	EHF24	COS	THERMOMETERS		6/26/2013		
			Thermometer needed in refrigerator.				
	EHF28	COS	ALL OTHER VIOLATIONS		6/26/2013		
			A/C filter dirty - keep clean to prevent air contamination.				

Food Establishment Public Inspection Report

From 6/20/13 thru 6/26/13

ESTABLISHMENT**SWEET CREATIONS
2618 WOLFLIN AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF562	EHF17	COS	HAND WASH WITH SOAP/TOWELS		6/26/2013	6	HL1B
			a)No paper towels in restroom.				
	EHF16	COS	HAND WASH FACILITIES ADEQUATE		6/26/2013		
			a)Handsink blocked and filled with items. This sink must remain clean and empty at all times with soap and paper towels. It is for handwashing only.				

Food Establishment Public Inspection Report

From 6/20/13 thru 6/26/13

ESTABLISHMENT

T ANCHOR SNACK BAR

1401 ROSS ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2298	EHF20	COS	TOXIC ITEMS		6/22/2013	12	HL1B
			Chemical found hanging next to dishes. All chemicals need to be stored away from dishes.				
	EHF03	COS	HOT HOLDING		6/22/2013		
			Sausage patties holding at 94-114°, reheat to 165°.				
	EHF02	IN	COLD HOLDING		6/22/2013		
			Cooler holding at 39°.				
	EHF08	COS	GOOD HYGIENIC PRACTICES		6/22/2013		
			Employee seen eating in kitchen, eating must be done in dining room. b)Employee seen rinsing dish in mop sink. Mop sink is for mop water only.				
	EHF28	COS	ALL OTHER VIOLATIONS		6/22/2013		
			Fix end caps on lightshields.				

Food Establishment Public Inspection Report

From 6/20/13 thru 6/26/13

ESTABLISHMENT**TACO VILLA #16
6601 BELL ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF545	EHF25	COS	FOOD CONTACT SURFACES		6/26/2013	11	HL1B
			a)Cheese grater needed to be cleaned. b)Slicer needed to be cleaned.				
	EHF12	COS	CROSS CONTAMINATION		6/26/2013		
			Employee was cleaning with sanitizer rag and prepared food without changing gloves.				
	EHF14	H24 HOUR	WATER SUPPLY		6/26/2013		
			Hot water leaking at hand washing sink.				

Food Establishment Public Inspection Report

From 6/20/13 thru 6/26/13

ESTABLISHMENT**TACOS EL TULE #2
4400 E AMARILLO BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1933	EHF20	COS	TOXIC ITEMS		6/26/2013	14	HL1B
			Bottle of degreaser not labeled in kitchen. All chemicals must be labeled and stored in a separate designated location.				
	EHF17	COS	HAND WASH WITH SOAP/TOWELS		6/26/2013		
			No paper towels at handsink in kitchen.				
	EHF25	COS	FOOD CONTACT SURFACES		6/26/2013		
			Residual food debris found on slicer as a result of inadequate cleaning. b)Can-opener found not clean. Must be cleaned every 4 hrs. c)Handle of scoop found below food level in container. Handles must not contact food product.				

Food Establishment Public Inspection Report

From 6/20/13 thru 6/26/13

ESTABLISHMENT

**TACOS GARCIA
1100 ROSS ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF185	EHF28	H90 DAY	ALL OTHER VIOLATIONS		6/26/2013	9	HL1B
			Condensation dripping in walk in coolers. Do not store foods below drip. b)Utensils in tubs with food crumbs. Clean tubs routinely.				
	EHF24	COS	THERMOMETERS		6/26/2013		
			Broken thermometer in cooks make table cooler.				
	EHF21	COS	MANUAL WARE WASHING		6/26/2013		
			Dishwasher not operating properly.				
	EHF22	H45 DAY	MANAGER KNOWLEDGE/CERTIFIED		6/26/2013		
			No current food manager.				

Food Establishment Public Inspection Report

From 6/20/13 thru 6/26/13

ESTABLISHMENT

TAQUERIA SAN CARLOS

3510 NE 24TH AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1678	EHF15	H24 HOUR	EQUIPMENT ADEQUATE		6/25/2013	3	HL1B
			Reach-in refrigerator found at 50°F. Must be 41° or below.				
	EHF28	COS	ALL OTHER VIOLATIONS		6/25/2013		
			Freezer needs to be defrosted.				
HF1678	EHF15	IN	EQUIPMENT ADEQUATE		6/26/2013	0	HFOL
			Refrigerator found at 38°F.				

Food Establishment Public Inspection Report

From 6/20/13 thru 6/26/13

ESTABLISHMENT

**TEXAS ROADHOUSE
2805 W INTERSTATE 40**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1022					6/26/2013	0	HL1B

**THAI PEPPER
311 E HASTINGS AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1946	EHF29	IN	RECOGNITION Overall improvement.		6/25/2013	0	HL1B

Food Establishment Public Inspection Report**From 6/20/13 thru 6/26/13****ESTABLISHMENT****TODAY DISCOUNT #3****2210 E FM 1151**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFR24	EHF28	H10DAY	ALL OTHER VIOLATIONS		6/25/2013	9	HL1B
			Clean exterior of 7up and Pepsi refrigerator. Lightshields required for lights above ice machine. Exterior area must be cleaned to prevent rodents back of store. Clean ice machine in storage area.				
	EHF25	H10DAY	FOOD CONTACT SURFACES		6/25/2013		
			Soda nozzles must be cleaned daily.				
	EHF22	H45 DAY	MANAGER KNOWLEDGE/CERTIFIED		6/25/2013		
			Food manager required within 45 days.				
	EHF24	H10DAY	THERMOMETERS		6/25/2013		
			Thermometers required in chest freezer.				

Food Establishment Public Inspection Report

From 6/20/13 thru 6/26/13

ESTABLISHMENT

**TOOT N TOTUM #5
1500 S GRAND ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF352	EHF17	COS	HAND WASH WITH SOAP/TOWELS		6/25/2013	7	HL1B
			No paper towels in restroom.				
	EHF13	COS	HACCP PLAN/TIME		6/25/2013		
			Product was not date marked in walk-in.				

**TOOT N TOTUM #97
950 S BUCHANAN ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2406	EHF28	H90 DAY	ALL OTHER VIOLATIONS		6/26/2013	0	HL1B
			Ice starting to build up on condensers in beer cooler.				

Food Establishment Public Inspection Report

From 6/20/13 thru 6/26/13

ESTABLISHMENT

**TWINS DISCOUNT
3001 E AMARILLO BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2166	EHF25	COS	FOOD CONTACT SURFACES		6/26/2013	13	HL1B
			Ice machine back-splash found not clean.				
	EHF28	COS	ALL OTHER VIOLATIONS		6/26/2013		
			Boxes of single-use cups found stored on floor. Must store 6" off floor.				
	EHF09	COS	APPROVED SOURCE/LABELING		6/26/2013		
			Bags of chips not labeled for individual sale found on shelf.				
	EHF17	COS	HAND WASH WITH SOAP/TOWELS		6/26/2013		
			No paper towels in employee restroom.				
	EHF23	H10DAY	SEWAGE/WASTEWATER		6/26/2013		
			Drain line from three compartment sink disconnected. To be corrected within 10 days.				

Food Establishment Public Inspection Report

From 6/20/13 thru 6/26/13

ESTABLISHMENT

Food Establishment Public Inspection Report

From 6/20/13 thru 6/26/13

ESTABLISHMENT

UNITED SUPERMARKET

201 N 23RD ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFC138	EHF20	COS	TOXIC ITEMS		6/21/2013	15	HL1B
			Spray bottle in bakery not labeled.				
	EHF10	COS	SOUND CONDITION		6/21/2013		
			a)Distressed strawberries on shelf. b)Dented cans on shelf.				
	EHF03	COS	HOT HOLDING		6/21/2013		
			Roasted chickens in hot hold were at 120 degrees, make sure that hot hold unit is on and up to temperature before placing food in unit.				
	EHF24	COS	THERMOMETERS		6/21/2013		
			Thermometer in meat room not reading proper temperature.				
	EHF28	H90 DAY	ALL OTHER VIOLATIONS		6/21/2013		
			a)Walls in bakery need to be dusted. b)Floor unit with hotdogs and lunch meat needs to have vents cleaned.				

Food Establishment Public Inspection Report

From 6/20/13 thru 6/26/13

ESTABLISHMENT

**USA AUTO AUCTION
3208 SE 10TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF546					6/25/2013	0	HL1B

Food Establishment Public Inspection Report

From 6/20/13 thru 6/26/13

ESTABLISHMENT

**VIENTIANE NIGHTS
6007 E AMARILLO BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2006	EHF28	COS	ALL OTHER VIOLATIONS		6/25/2013	6	HL1B
			Working spice containers found without label. b)Covered trash needed in womens restroom in bar area.				
	EHF15	COS	EQUIPMENT ADEQUATE		6/25/2013		
			Make-table found at 50°F. Potentially hazardous food discarded. Do not put anything potentially hazardous in unit until temp is 41°F or below.				
	EHF24	COS	THERMOMETERS		6/25/2013		
			Thermometer missing in reach-in refrigerator.				

Food Establishment Public Inspection Report

From 6/20/13 thru 6/26/13

ESTABLISHMENT

VILLA PIZZA
7701 W INTERSTATE 40

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF419	EHF20	COS	TOXIC ITEMS		6/20/2013	23	HL1B
			Chemical bottles found mislabeled. b)Bleach sanitizer found well over 200ppm, must be 100ppm for wipe down and 50ppm for dishes.				
	EHF03	IN	HOT HOLDING		6/20/2013		
			Meatballs holding at 170°.				
	EHF02	COS	COLD HOLDING		6/20/2013		
			Lasagna sitting on counter at 70°. Must be held at 41° or below at all times.				
	EHF08	COS	GOOD HYGIENIC PRACTICES		6/20/2013		
			Employee drink found sitting on counter next to food without lid or a straw. b)Employee seen washing hands in 3 compartment sink, hands can only be washed in a hand sink.				
	EHF07	COS	ADEQUATE HAND WASHING		6/20/2013		
			Employee seen not washing hands before putting on gloves.				

Food Establishment Public Inspection Report**From 6/20/13 thru 6/26/13**

ESTABLISHMENT

VILLA PIZZA

HF419	EHF13	COS	HACCP PLAN/TIME	6/20/2013	23	HL1B
			Pizzas sitting out of temperature control without a timer being on. If seen again, a \$50 reinspection fee will be charged.			
	EHF28	H90 DAY	ALL OTHER VIOLATIONS	6/20/2013		
			Chlorine test strips needed. b)Box found thawing on counter when box states only thaw under refrigeration.			
	EHF25	COS	FOOD CONTACT SURFACES	6/20/2013		
			Drying racks for clean dishes found dirty.			

Food Establishment Public Inspection Report

From 6/20/13 thru 6/26/13

ESTABLISHMENT**WAFFLE HOUSE #1169
6310 HOLLYWOOD RD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1296	EHF25	COS	FOOD CONTACT SURFACES Ice machine needed to be cleaned.		6/26/2013	6	HL1B
	EHF15	COS	EQUIPMENT ADEQUATE Refrigerator at south end was at 50 degrees, PHF was moved.		6/26/2013		

**WHATABURGER #427
734 N PIERCE ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF285	EHF28	COS	ALL OTHER VIOLATIONS A)Blower guards in walk-in refrigerator need to be cleaned. B)Bread crate stored directly on floor. Must place an empty crate between floor and crate containing bread or store at least 6" off floor.		6/24/2013	0	HL1B

Food Establishment Public Inspection Report

From 6/20/13 thru 6/26/13

ESTABLISHMENT

**WILLOW VISTA INTERMEDIATE
7600 PAVILLARD DR**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF218					6/24/2013	0	HL1B