

Food Establishment Public Inspection Report

From 6/27/13 thru 7/3/13

ESTABLISHMENT**ADVANTAGE SALES & MARKETING**

1701 N 23RD ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFC298					6/27/2013	0	HL1B

3700 E INTERSTATE 40

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2053	EHF28	COS	ALL OTHER VIOLATIONS		6/28/2013	0	HL1B
			Keep food behind sneeze guard at 2 booths.				

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ESTABLISHMENT

**AFRICAN MINI MARKET
810 COLUMBINE ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1515	EHF16	H10DAY	HAND WASH FACILITIES ADEQUATE		6/27/2013	6	HL1B
			Door between handsink and food prep area needs to be removed to avoid cross contamination after hand washing.				
	EHF17	COS	HAND WASH WITH SOAP/TOWELS		6/27/2013		
			No soap or paper towels at handsink in restroom. B)No paper towels at handsink near food prep area.				
	EHF28	H90 DAY	ALL OTHER VIOLATIONS		6/27/2013		
			Packaging material used for storing meat not food-grade. B)Handwashing signs in English and Spanish missing from restroom. COS				

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ESTABLISHMENT**ALL STORAGE, INC
6301 S WESTERN ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1819					7/2/2013	0	HL1B

**ALLSUP'S #166
302 N 15TH ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFC204					6/27/2013	0	HFOL

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From 6/27/13 thru 7/3/13

ESTABLISHMENT**AMA POLICE OFFICERS ASSOC
7500 WALLACE BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HFT4081	EHF28	H24 HOUR	ALL OTHER VIOLATIONS		6/28/2013	3	HL1B FOOD	
			Outdoor cookers must be totally enclosed. Cannot operate again without a covered grill.					

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From 6/27/13 thru 7/3/13

ESTABLISHMENT

AMA TRANSITIONAL TREATMENT CTR**9300 SE 3RD AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2002	EHF10	COS	SOUND CONDITION		6/28/2013	7	HL1B
			Food product marked keep refrigerated found not refrigerated. Check labels to ensure proper storage.				
	EHF22	H45 DAY	MANAGER KNOWLEDGE/CERTIFIED		6/28/2013		
			No food manager. Class is second Wed. of each month. Test is following Friday. Cost is \$40 payable to City of Amarillo.				
	EHF28	COS	ALL OTHER VIOLATIONS		6/28/2013		
			Light bulb in refrigerator must be shatterproof or covered. b)Blower cover in refrigerator needs to be cleaned. c)Keep Hand soap at hand sink.				

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ESTABLISHMENT

**AMARILLO BIKEFEST
10401 N US HWY 287**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT4080					6/28/2013	0	HL1B FOOD

Food Establishment Public Inspection Report**From 6/27/13 thru 7/3/13****ESTABLISHMENT****ANDERSON MERCHANDISERS****421 SE 34TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF722	EHF13	H10DAY	HACCP PLAN/TIME		7/1/2013	12	HL1B
			Any future inspections where food is found at an improper holding temperature without a written HACCP plan, the food will be detained.				
	EHF02	COS	COLD HOLDING		7/1/2013		
			Several items on salad bar were being held out of temperature including cottage cheese at 55.1, sliced ham at 56.8, potato salad at 58.3, and hard boiled eggs at 57.				
	EHF25	COS	FOOD CONTACT SURFACES		7/1/2013		
			a)Soda nozzles need to be washed, rinsed, sanitized and air dried daily. b)Microwave needed to be cleaned out.				

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ESTABLISHMENT

ARAMARK DINING HALL**2402 4TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFC123	EHF10	COS	SOUND CONDITION Dented cans on shelf.		6/27/2013	7	HL1B
	EHF28	H90 DAY	ALL OTHER VIOLATIONS Ceiling needs to be repaired in dish room.		6/27/2013		
	EHF25	COS	FOOD CONTACT SURFACES a)Soda nozzles needed to be cleaned. b)Can opener needed to be cleaned.		6/27/2013		

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ESTABLISHMENT

ARBYS #1908
401 E AMARILLO BLVD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1446	EHF02	IN	COLD HOLDING		7/1/2013	21	HM3
			Tomatoes found holding at 39°.				
	EHF03	IN	HOT HOLDING		7/1/2013		
			Roast beef found holding at 151°.				
	EHF13	COS	HACCP PLAN/TIME		7/1/2013		
			Food held in cooler past 7 days. Discarded.				
	EHF08	COS	GOOD HYGIENIC PRACTICES		7/1/2013		
			Packets of ketchup found in handsink, handsinks are for handwashing only.				
	EHF14	H10DAY	WATER SUPPLY		7/1/2013		
			Handsink found with hot water valve not working, handsink must be permanently fixed within 10 days.				

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ESTABLISHMENT

ARBYS #1908

HF#	EHF#	COS	RODENTS/ANIMALS/OPENINGS	7/1/2013	21	HM3
HF1446	EHF19	COS	RODENTS/ANIMALS/OPENINGS	7/1/2013	21	HM3
Drive thru window found being left open for long periods of time. Must be closed after each immediate use.						
	EHF23	H10DAY	SEWAGE/WASTEWATER	7/1/2013		
All sewage lines are backing up into the facility. b)When handsink is turned on water comes out black and smells of sewage. All lines must be fixed and water must come out clean from handsink with work done by a licensed plumber.						
	EHF25	H10DAY	FOOD CONTACT SURFACES	7/1/2013		
Completely break down soda machines due to drain line being submerged in backed up sewage water. Establishment must close until corrections are made.						
HF1446	EHF14	H10DAY	WATER SUPPLY	7/1/2013	4	HM4
Handsink must be corrected within 10 days to have hot/cold running water.						
	EHF23	IN	SEWAGE/WASTEWATER	7/1/2013		
Corrected.						
	EHF25	IN	FOOD CONTACT SURFACES	7/1/2013		
Corrected. Clear to reopen.						

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From 6/27/13 thru 7/3/13

ESTABLISHMENT**ARBYS #1908****ARBYS #5148****7701 W INTERSTATE 40**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1565	EHF22	H45 DAY	MANAGER KNOWLEDGE/CERTIFIED		7/3/2013	10	HL1B
			Food manager needed by 8-16-13 or a \$50 reinspection fee will be charged. Class is 8-14-13 at 8 am with test following 8-16-13. Cost is \$40.				
	EHF13	COS	HACCP PLAN/TIME		7/3/2013		
			Several cut meats found past the discard time. b)Some meats have discard stickers on them and some have the same stickers but they are prep dates. All dates must mean the same either discard or prep.				
	EHF25	COS	FOOD CONTACT SURFACES		7/3/2013		
			Ice scoop holder dirty. b)Clean tops of all equipment.				

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ESTABLISHMENT**AUNTIE ANNES
7701 W INTERSTATE 40**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF2313	EHF20	COS	TOXIC ITEMS		7/3/2013	3	HL1B	
			Chemical bottle found without any labeling.					

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ESTABLISHMENT

**AUTRY LOYD
10401 N US HWY 287**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT4071	EHF19	H10DAY	RODENTS/ANIMALS/OPENINGS		6/28/2013	9	HL1B FOOD
			Step up fly control.				
	EHF21	H10DAY	MANUAL WARE WASHING		6/28/2013		
			3 comp sink must have spout that reaches all compartments. Must be corrected before next event.				
	EHF28	H10DAY	ALL OTHER VIOLATIONS		6/28/2013		
			Clean all walls, floors and ceilings. Must be corrected before next event.				

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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	EHF24	H10DAY	THERMOMETERS		6/27/2013	9	HL1B
			Broken thermometer found in reach-in refrigerator containing eggs.				
	EHF28	H10DAY	ALL OTHER VIOLATIONS		6/27/2013		
			Reach-in freezer needs to be defrosted.				
	EHF19	H10DAY	RODENTS/ANIMALS/OPENINGS		6/27/2013		
			Door sweep at front of store needs to be replaced. b)Door sweep needed at back door in storage room.				
	EHF25	H10DAY	FOOD CONTACT SURFACES		6/27/2013		
			Cardboard used as shelving in freezer. Must remove cardboard.				

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**BAGEL PLACE
3301 BELL ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF182	EHF02	IN	COLD HOLDING		7/1/2013	8	HL1B
			A)Ham holding at 41 degrees.				
	EHF03	IN	HOT HOLDING		7/1/2013		
			A)Sausage holding at 154 degrees.				
	EHF07	COS	ADEQUATE HAND WASHING		7/1/2013		
			A)Employees seen not washing hands before putting on gloves.				
	EHF11	COS	PROPER HANDLING RTE		7/1/2013		
			A)Employees seen cutting strawberries with bare hands. Gloves or utensils must be used.				
	EHF28	COS	ALL OTHER VIOLATIONS		7/1/2013		
			A)All employees working with food must wear a hair restraint. B) Clean walk in cooler gasket.				

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ESTABLISHMENT

**BEEF O BRADYS
7306 SW 34TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1252	EHF07	COS	ADEQUATE HAND WASHING		7/1/2013	7	HL1B
			Employees seen not washing hands before putting on gloves.				
	EHF16	COS	HAND WASH FACILITIES ADEQUATE		7/1/2013		
			Handsink found without any soap or paper towels.				
	EHF02	IN	COLD HOLDING		7/1/2013		
			Roast beef found at 41°. b) Tomatoes found at 41°.				

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ESTABLISHMENT**BENJAMIN DONUTS & BAKERY**

7003 BELL ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1869	EHF17	COS	HAND WASH WITH SOAP/TOWELS		7/2/2013	6	HL1B
			No soap at handwashing sink in kitchen.				
	EHF20	COS	TOXIC ITEMS		7/2/2013		
			Spray bottle not labeled.				
	EHF28	H90 DAY	ALL OTHER VIOLATIONS		7/2/2013		
			Need to have test strips for sanitizer.				

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ESTABLISHMENT

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

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2204					6/27/2013	0	HL1B

**BIG LOTS #1436
3510 E INTERSTATE 40**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF366	EHF10	COS	SOUND CONDITION		7/1/2013	4	HL1B

a)Dented cans on shelf. b)Distressed and leaking juice containers on shelf.

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ESTABLISHMENT**BL BISTRO INC
2203 S AUSTIN ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFK102	EHF24	H10DAY	THERMOMETERS		6/29/2013	7	HL1B
			A thermometer is required for future catering events.				
	EHF03	COS	HOT HOLDING		6/29/2013		
			Corn temped at 127°. Corn was brought back up to 165°, then held above 135°F.				

**BOYDSTON CONCESSIONS
10401 N US HWY 287**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT3995	EHF28	COS	ALL OTHER VIOLATIONS		6/28/2013	3	HL1B FOOD
			Need to clean inside of concession trailer. Ok to open.				

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ESTABLISHMENT

BRADYS DAIRY QUEEN #19**2601 S SONCY RD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF289	EHF24	COS	THERMOMETERS		7/2/2013	6	HL1B
			Ice cream cooler found without a thermometer.				
	EHF17	COS	HAND WASH WITH SOAP/TOWELS		7/2/2013		
			Hand sink found without paper towels.				

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ESTABLISHMENT

BRAUMS ICE CREAM #60**1900 S GRAND ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF601	EHF12	COS	CROSS CONTAMINATION		7/1/2013	7	HL1B
			Ice scoop handle was laying in ice.				
	EHF25	COS	FOOD CONTACT SURFACES		7/1/2013		
			a)Shake blender needed to be cleaned. b)Milk nozzle should be cut at one inch and 45 degree angle.				

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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	EHF03	IN	HOT HOLDING		6/27/2013	7	HL1B
			A)Chili holding at 157 degrees.				
	EHF28	H10DAY	ALL OTHER VIOLATIONS		6/27/2013		
			A)Chip off all condensate in freezer. B)All thawing must be done either under cold running water or in the refrigerator. C)Cover all tea bins.				
	EHF25	H10DAY	FOOD CONTACT SURFACES		6/27/2013		
			TOGO counter temp. fix is rusting. New counter was supposed to be installed. \$50 reinspection fee must be paid by 12pm 6-28-13. Permanent fix must be in place within 10 days or another \$50 reinspect fee will be charged & a case opened in Municipal Court.				
	EHF02	IN	COLD HOLDING		6/27/2013		
			A)Tomatoes holding at 41 degrees.				
	EHF04	IN	PROPER COOKING TEMPERATURES		6/27/2013		
			A)Wings cooked to 207 degrees.				

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ESTABLISHMENT

BUFFALO WILD WINGS

HF1527	EHF07	COS	ADEQUATE HAND WASHING	6/27/2013	7	HL1B
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A)Employee seen not washing hands before putting on gloves.

9511 E INTERSTATE 40

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2019	EHF13	COS	HACCP PLAN/TIME		6/27/2013	10	HL1B
			No date mark found on container of hamburger patties. B) No date mark found on container of brisket.				
	EHF17	COS	HAND WASH WITH SOAP/TOWELS		6/27/2013		
			Soap dispenser not operational at handsink in women's restroom. B) No soap in dispenser at handsink behind bar.				
	EHF21	COS	MANUAL WARE WASHING		6/27/2013		
			No sanitizer available at dishwasher due to empty bottle.				

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ESTABLISHMENT

**BULLY AFFILIATION
1621 S HOUSTON ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT4070					6/29/2013	0	HL1B FOOD

**BURGER KING #952
1800 S GEORGIA ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF413	EHF08	COS	GOOD HYGIENIC PRACTICES		7/2/2013	4	HL1B
			Cell phone stored in contact with tongs in a food prep area.				
	EHF28	COS	ALL OTHER VIOLATIONS		7/2/2013		
			Uncooked BBQ stored above lettuce in cooler. b)Clean out bin that utensils dry in.				

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ESTABLISHMENT

BUTTONS & BOWS PRESCHOOL

1911 S MADISON ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFD2	EHF02	IN	COLD HOLDING All coolers holding at 40°.		7/1/2013	0	HL1B

CACTUS BAR

4831 S WESTERN ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF28					6/28/2013	0	HL1B

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ESTABLISHMENT

**CAKES N MORE
2812 SE 27TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1718					6/27/2013	0	HL1B

**CARRIES CAKES
2518 S GRAND ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF1887	EHF20	COS	TOXIC ITEMS		7/3/2013	3	HL1B	
			a)Bleach water over 200 ppm for wipedown. Must be 100ppm, not over 200 ppm.					

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ESTABLISHMENT

**CASSIDYS POLO CLUB
6019 SW 45TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF49	EHF21	COS	MANUAL WARE WASHING		7/2/2013	9	HL1B
			Ice scoop and soda gun were not being cleaned properly.				
	EHF17	COS	HAND WASH WITH SOAP/TOWELS		7/2/2013		
			Handwashing sink in kitchen did not have soap and towels.				
	EHF20	COS	TOXIC ITEMS		7/2/2013		
			Spray bottle in bar not labeled.				
	EHF28	COS	ALL OTHER VIOLATIONS		7/2/2013		
			Handwashing sink in kitchen was blocked from use. (1 correction from previous inspection).				

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ESTABLISHMENT

**CHICK FIL A
7701 W INTERSTATE 40**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2209	EHF29	IN	RECOGNITION	Great Job! Establishment looks great.	7/3/2013	0	HL1B

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ESTABLISHMENT

CHICK FIL A AT GEORGIA STREET**2525 S GEORGIA ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2122	EHF08	COS	GOOD HYGIENIC PRACTICES		6/27/2013	7	HL1B
			a)Employee dumped liquid in handsink. The handsink is for handwashing only.				
	EHF28	COS	ALL OTHER VIOLATIONS		6/27/2013		
			a)Dust blower covers in walk in cooler. b)Clean drip from venthood over fryers.				
	EHF17	COS	HAND WASH WITH SOAP/TOWELS		6/27/2013		
			a)No paper towels at E handsink.				

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ESTABLISHMENT**CHICKEN EXPRESS
3514 E INTERSTATE 40**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2182	EHF08	COS	GOOD HYGIENIC PRACTICES		7/1/2013	7	HL1B
			Personal drink in kitchen without lid and straw.				
	EHF20	COS	TOXIC ITEMS		7/1/2013		
			Spray bottle of chemical on top of food product in kitchen.				
	EHF28	H90 DAY	ALL OTHER VIOLATIONS		7/1/2013		
			A)Floor needs to be repaired to provide a smooth easily cleanable surface. B)Wall in kitchen needs to be repaired. (1 correction from previous inspection)				

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ESTABLISHMENT**CHILDRENS CIRCLE OF FRIENDS****3510 BOWIE ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFD57					7/1/2013	0	HL1B

**CHILDS PLAY
2707 S BIVINS ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFD56					7/3/2013	0	HL1B

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ESTABLISHMENT**CHILL OUT
7701 W INTERSTATE 40**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2314	EHF20	COS	TOXIC ITEMS		7/3/2013	3	HL1B
			A)Chemical bottle found not labeled.				

**CHINA MAX
7701 W INTERSTATE 40**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1485	EHF08	COS	GOOD HYGIENIC PRACTICES		7/3/2013	9	HL1B
			Hand sink being used for other purposes other than hand washing.				
	EHF02	COS	COLD HOLDING		7/3/2013		
			Raw chicken found at 47 degrees, must be held at 41 degrees or below at all times. Rapidly chilled.				

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ESTABLISHMENT

**COLORADO BREEZE
3700 SW 6TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFM424	EHF22	IN	MANAGER KNOWLEDGE/CERTIFIED	Corrected from previous inspection.	7/1/2013	0	HFOLLOWUP

**COUNTRY PRIDE
5909 WINEINGER RD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF144					7/2/2013	0	HL1B

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ESTABLISHMENT

**DENNYS RESTAURANT
2116 S GEORGIA ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF213	EHF02	COS	COLD HOLDING		6/27/2013	14	HL1B
			Liquid egg on ice in cold well was at 47-48°F. Must be at 41°F or below.				
	EHF20	COS	TOXIC ITEMS		6/27/2013		
			Spray bottle of chemical stored with food product at wait station. Chemicals must be kept separate from food product.				
	EHF23	COS	SEWAGE/WASTEWATER		6/27/2013		
			Wastewater leak in bottom of reach in refrigerator on cook line. Repair so that standing water is not in the bottom of cooler.				
	EHF25	COS	FOOD CONTACT SURFACES		6/27/2013		
			Clean microwave on N side of cook line. b)Clean microwave on S side of cook line.				
	EHF28	COS	ALL OTHER VIOLATIONS		6/27/2013		
			Walk in freezer not keeping items frozen. b)Defrost small reach in freezer on cook line.				

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ESTABLISHMENT

DIANAS TAMALES BURRITOS & MORE**1800 BELL ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFM419					6/28/2013	0	HL1B

DOBLER WINES LTD**19290 FM 1541**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFR72	EHF17	COS	HAND WASH WITH SOAP/TOWELS		6/29/2013	7	HL1B
			Paper towels were found empty in warewashing area.				
	EHF08	COS	GOOD HYGIENIC PRACTICES		6/29/2013		
			Animal allowed to come into building. Explained that animals are not allowed.				

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ESTABLISHMENT

DOLLAR GENERAL STORE #11485

3510 S OSAGE ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1805	EHF10	COS	SOUND CONDITION		7/3/2013	13	HL1B
			Dented cans on shelves.				
	EHF19	COS	RODENTS/ANIMALS/OPENINGS		7/3/2013		
			Front door stuck open. Repair as needed.				
	EHF20	COS	TOXIC ITEMS		7/3/2013		
			Chemicals and food product on same shelf. Store separately.				
	EHF25	COS	FOOD CONTACT SURFACES		7/3/2013		
			Shelves with milk need to be cleaned. b)Egg spills on bottom of egg cooler need to be cleaned.				
	EHF28	COS	ALL OTHER VIOLATIONS		7/3/2013		
			Female restroom needs a covered waste can. b)Back room needs to be swept.				

Food Establishment Public Inspection Report

From 6/27/13 thru 7/3/13

ESTABLISHMENT**DOLLAR GENERAL STORE #14181****1430 W AMARILLO BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2352	EHF28	COS	ALL OTHER VIOLATIONS		6/27/2013	3	HL1B
			Cracked eggs found in cooler.				
	EHF24	H10DAY	THERMOMETERS		6/27/2013		
			No thermometer in reach in cooler.				

**DOMINOS PIZZA
2609 WOLFLIN AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2200	EHF21	H10DAY	MANUAL WARE WASHING		6/27/2013	3	HL1B
			a)Automatic quat sanitizer dispenser is dispensing less than 200 ppm. Must dispense at least 200 ppm.				

Food Establishment Public Inspection Report

From 6/27/13 thru 7/3/13

ESTABLISHMENT**EL BURRITO RICO
4404 RIVER RD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1766	EHF13	COS	HACCP PLAN/TIME		7/1/2013	7	HL1B
			Containers of cooked meat found in refrigerator without date mark.				
	EHF25	COS	FOOD CONTACT SURFACES		7/1/2013		
			Microwave found not clean.				

Food Establishment Public Inspection Report

From 6/27/13 thru 7/3/13

ESTABLISHMENT

**EL PUENTE
4027 E AMARILLO BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF349	EHF21	COS	MANUAL WARE WASHING		7/1/2013	7	HL1B	
			No sanitizer available for 3 compartment sink or wipe-down solution. Must clean and sanitize food contact surfaces every 4 hours.					
	EHF09	COS	APPROVED SOURCE/LABELING		7/1/2013			
			Packages of tortillas found without label in kitchen. Must provide distributor / manufacturing information.					

Food Establishment Public Inspection Report

From 6/27/13 thru 7/3/13

ESTABLISHMENT

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

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2416	EHF22	H45 DAY	MANAGER KNOWLEDGE/CERTIFIED		7/1/2013	3	HFOL
			Food manager needed at establishment. Must take course and pass test by 8-16-2013.				
	EHF16	IN	HAND WASH FACILITIES ADEQUATE		7/1/2013		
			Handsink installed behind bar.				
	EHF21	IN	MANUAL WARE WASHING		7/1/2013		
			2 corrections.				
	EHF28	H90 DAY	ALL OTHER VIOLATIONS		7/1/2013		
			Seal or paint bare wood at handsink behind bar.				

Food Establishment Public Inspection Report

From 6/27/13 thru 7/3/13

ESTABLISHMENT**EXPRESS MART
913 W AMARILLO BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2208	EHF25	COS	FOOD CONTACT SURFACES		7/2/2013	6	HL1B
			Soda nozzles needed to be cleaned.				
	EHF17	COS	HAND WASH WITH SOAP/TOWELS		7/2/2013		
			Paper towels needed at hand sink.				

**FAMILY DOLLAR STORE #5045
2500 SW 10TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF845	EHF10	COS	SOUND CONDITION		7/3/2013	4	HL1B
			a)Dented cans on shelf must be removed.				

Food Establishment Public Inspection Report

From 6/27/13 thru 7/3/13

ESTABLISHMENT**FAST STOP #19
2305 SW 3RD AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1685	EHF28	COS	ALL OTHER VIOLATIONS		6/27/2013	0	HL1B
a)Raw sausage and bacon stored over ready-to-eat items in cooler. b)Floor in cooler needs to be cleaned.							

Food Establishment Public Inspection Report

From 6/27/13 thru 7/3/13

ESTABLISHMENT

FELDMANS DINER

11450 P5

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFR76	EHF18	H10DAY	INSECT CONTAMINATION		6/29/2013	6	HL1B
			Fly control must be stepped up.				
	EHF22	H30 DAY	MANAGER KNOWLEDGE/CERTIFIED		6/29/2013		
			Certified food manager required within 35 days.Next class July 10.				
	EHF28	H90 DAY	ALL OTHER VIOLATIONS		6/29/2013		
			Handsink required in concession area with hot and cold water by next season.				

Food Establishment Public Inspection Report

From 6/27/13 thru 7/3/13

ESTABLISHMENT

**FULL OF GRACE
2300 N WESTERN ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2422					7/1/2013	0	HL1B

Food Establishment Public Inspection Report

From 6/27/13 thru 7/3/13

ESTABLISHMENT

**FURRS FRESH BUFFET
2221 S SONCY RD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1353	EHF03	IN	HOT HOLDING		7/2/2013	7	HL1B
			A)Chicken holding at 139 degrees.				
	EHF04	IN	PROPER COOKING TEMPERATURES		7/2/2013		
			A)Fish cooked to 180 degrees.				
	EHF25	COS	FOOD CONTACT SURFACES		7/2/2013		
			A)Several clean dishes found with food debris still on them. B)Ice machine dirty. C)Soda nozzles dirty, clean daily thru dish machine.				
	EHF08	COS	GOOD HYGIENIC PRACTICES		7/2/2013		
			A)Employee seen eating in kitchen while preparing food, all eating must be done outside kitchen. B)Employee seen washing hands in 3 compartment sink, hands must be washed at a hand sink with soap and paper towels.				

Food Establishment Public Inspection Report

From 6/27/13 thru 7/3/13

ESTABLISHMENT

GOLDEN LIGHT CAFE & CANTINA

2908 SW 6TH AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1419					7/1/2013	0	HL1B

Food Establishment Public Inspection Report

From 6/27/13 thru 7/3/13

ESTABLISHMENT

GREYHOUND LINES-FOOD SERVICE**702 S TYLER ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF926	EHF02	COS	COLD HOLDING		6/28/2013	9	HL1B
			Tomatoes on make table found at 65°. Tomatoes discarded.				
	EHF13	COS	HACCP PLAN/TIME		6/28/2013		
			Container of chili found in reach-in refrigerator without datemark. b)Hot-dogs in reach-in refrigerator found without datemark.				
	EHF28	H90 DAY	ALL OTHER VIOLATIONS		6/28/2013		
			Door to make table needs to be repaired. 90 days to correct. b)Coffee grounds placed in filters and left uncovered on counter for extended period of time. Must keep coffee gounds covered.COS				

Food Establishment Public Inspection Report

From 6/27/13 thru 7/3/13

ESTABLISHMENT**HAROLDS FARMERS MARKET INC**

1308 S GRAND ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF575	EHF28	H90 DAY	ALL OTHER VIOLATIONS		7/1/2013	0	HL1B
			Milk cooler needs to be repainted.				

HIGH PLAINS FOOD BANK

815 ROSS ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF291	EHF02	COS	COLD HOLDING		6/28/2013	5	HL1B
			Walk in freezer found left open and foods left outside cooler marked keep frozen found not frozen. Potentially hazardous foods must be maintained in a frozen state to ensure safe foods. Do not leave coolers or freezers open when not in use.				
	EHF28	H90 DAY	ALL OTHER VIOLATIONS		6/28/2013		
			Condensation and/or leak on cased foods in walk in freezer. This food must be checked for damage and cross contamination before use. Repairs should be made as soon as possible.				

Food Establishment Public Inspection Report

From 6/27/13 thru 7/3/13

ESTABLISHMENT

HIGH PLAINS FOOD BANK KIDSCAFE

1401 J AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1935	EHF10	COS	SOUND CONDITION		7/2/2013	4	HL1B
			Dented cans on shelf in kitchen.				
	EHF28	COS	ALL OTHER VIOLATIONS		7/2/2013		
			Drawers need to be cleaned. b)Bulk salt container needs to be cleaned. c)Invert single service items and leave covered until needed. d)Dust tops of ovens. e)Hang mops to dry. f)Ensure all bulk foods are labeled.				

HOLIDAY INN EXPRESS

2901 4TH AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFC132					6/27/2013	0	HL1B

Food Establishment Public Inspection Report

From 6/27/13 thru 7/3/13

ESTABLISHMENT**HUNGRY HOWIES
3300 S WASHINGTON ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1443					6/28/2013	0	HFOL

**IHOP
2100 S WESTERN ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF715	EHF25	COS	FOOD CONTACT SURFACES		7/1/2013	8	HL1B
				a)Ice bin at waitstation has mold/grime built around the edges.			
	EHF02	COS	COLD HOLDING		7/1/2013		
				a)Liquid egg product in cooler was at 65F. b)Raw bacon was at 80F sitting on counter in kitchen.			

Food Establishment Public Inspection Report

From 6/27/13 thru 7/3/13

ESTABLISHMENT

JOE DADDYS

2108 PARAMOUNT BLVD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2300	EHF02	COS	COLD HOLDING		6/27/2013	15	HL1B
			a)Ribs in the sink under cold running water at 70F. Ribs should not be left thawing long enough to reach this temperature.				
	EHF20	COS	TOXIC ITEMS		6/27/2013		
			a)Label all chemicals with the common name.				
	EHF21	COS	MANUAL WARE WASHING		6/27/2013		
			a)Sanitizer bottle was empty on large dishwasher. b)No sanitizer in the bar sink.				
	EHF28	COS	ALL OTHER VIOLATIONS		6/27/2013		
			a)Clean silverware holders.				
	EHF11	COS	PROPER HANDLING RTE		6/27/2013		
			a)Food employee handling cake with bare hands. It is a city ordinance that employees shall wear gloves when touching ready to eat food.				

Food Establishment Public Inspection Report

From 6/27/13 thru 7/3/13

ESTABLISHMENT

**JUDYS PLACE
2700 S GRAND ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF836	EHF02	COS	COLD HOLDING		6/27/2013	11	HL1B
			Eggs held out of refrigeration found at 68 degrees. Eggs must be held below 45 degrees F.				
	EHF24	COS	THERMOMETERS		6/27/2013		
			No thermometer in cook make table refrigerator.				
	EHF25	COS	FOOD CONTACT SURFACES		6/27/2013		
			Plastic utensil container at drive up window not clean. b)Tubs with cooking utensils not clean.				
	EHF28	COS	ALL OTHER VIOLATIONS		6/27/2013		
			Ice scoop may not be stored in a self replenishing ice machine without a holder. b)Corner trim needs to be replaced at wall divider. c)Employee wiped gloved hands on apron. Aprons are not sanitary and are not to be used as a rag.				

Food Establishment Public Inspection Report

From 6/27/13 thru 7/3/13

ESTABLISHMENT**KEETER MEAT CO
7500 WALLACE BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT3994					6/28/2013	0	HL1B FOOD

**KENTUCKY FRIED CHICKEN
3316 DANVERS DR**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF534	EHF02	IN	COLD HOLDING		6/27/2013	0	HL1B
			A) All coolers holding at 38 degrees.				
	EHF03	IN	HOT HOLDING		6/27/2013		
			A) Chicken holding at 157-175 degrees.				

Food Establishment Public Inspection Report

From 6/27/13 thru 7/3/13

ESTABLISHMENT

KFC**316 E AMARILLO BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF993	EHF29	IN	RECOGNITION	A) Great Job. Store looks amazing.	7/2/2013	0	HL1B

KIMBLE LEARNING CENTER**2200 SE 10TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFD16					7/3/2013	0	HL1B

Food Establishment Public Inspection Report

From 6/27/13 thru 7/3/13

ESTABLISHMENT

KOLACHE CAFE & BAKING CO II

2207 S WESTERN ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF2164	EHF28	COS	ALL OTHER VIOLATIONS		7/2/2013	0	HL1B	
			Face all plastic forks one direction so that handles are the only part that is touched.					

KRAZY LEMON

2300 N WESTERN ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2427					6/28/2013	0	H PREOPEN

Food Establishment Public Inspection Report

From 6/27/13 thru 7/3/13

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

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF241	EHF28	H90 DAY	ALL OTHER VIOLATIONS		7/2/2013	0	HL1B	
			Shelves in walk in cooler need to be cleaned. b)Condensation drip in both walk in coolers. Care must be taken not to place open foods below the drip line. c)Bulk container lid is cracked & is not repairable. Replace lid.d)Food spill in tub with pitchers.					

**LA FRONTERA
1401 S ARTHUR ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF411	EHF28	COS	ALL OTHER VIOLATIONS		6/28/2013	0	HL1B	
			Ice scoop in ice maker not on holder. Ice will bury scoop if not on holder. b)Sink dripping hot water. Repair as needed.					

Food Establishment Public Inspection Report**From 6/27/13 thru 7/3/13****ESTABLISHMENT****LA QUINTA INN #0639****2108 S COULTER ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1338	EHF21	H10DAY	MANUAL WARE WASHING		6/27/2013	3	HFOL
			3 comp sink with drainboards still not installed. Establishment can only sell pre-packaged foods until all work is complete.				
HF1338	EHF21	H10DAY	MANUAL WARE WASHING		7/3/2013	3	HFOL
			Sinks are still not installed. Establishment must only serve pre-packaged foods until all work is completed. Can only go back to normal menu after approver from Environmental Health.				

Food Establishment Public Inspection Report

From 6/27/13 thru 7/3/13

ESTABLISHMENT

**LA SUPER ECONOMICA
1011 N BUCHANAN ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2255	EHF14	COS	WATER SUPPLY		7/2/2013	38	HL1B
			Mixer for making tortillas filled with water from a non-food grade hose.				
	EHF08	COS	GOOD HYGIENIC PRACTICES		7/2/2013		
			Employee not washing hands before putting on gloves.				
	EHF15	H24 HOUR	EQUIPMENT ADEQUATE		7/2/2013		
			Half of walkin refrigerator found at 50°.				
	EHF17	H24 HOUR	HAND WASH WITH SOAP/TOWELS		7/2/2013		
			No paper towels at handsink in bakery.				
	EHF02	COS	COLD HOLDING		7/2/2013		
			Tomatoes in cold holding container without ice found at room temperature in kitchen. Tomatoes discarded.				

Food Establishment Public Inspection Report

From 6/27/13 thru 7/3/13

ESTABLISHMENT

LA SUPER ECONOMICA

HF2255	EHF10	COS	SOUND CONDITION	7/2/2013	38	HL1B
			Moldy bread found on counter above mixer. b)Mold found on watermelons near front of store.			
	EHF18	COS	INSECT CONTAMINATION	7/2/2013		
			Gap under back door needs to be sealed. b)Numerous flies found in meat market area and back room.			
	EHF19	H24 HOUR	RODENTS/ANIMALS/OPENINGS	7/2/2013		
			Gap under back door needs to be sealed. b)Numerous flies found in meat market area and back room.			
	EHF21	H24 HOUR	MANUAL WARE WASHING	7/2/2013		
			Dishes not cleaned using proper procedure. Must wash, rinse, sanitize and allow to air dry.			
	EHF23	H24 HOUR	SEWAGE/WASTEWATER	7/2/2013		
			Food debris collecting in waste drain below 3 comp sink and handsink. b)Excessive toilet paper with sewage found on floor in men's restroom.			
	EHF28	H24 HOUR	ALL OTHER VIOLATIONS	7/2/2013		
			Several boxes and crates of produce stored on floor. b)Lightshields endcaps needed above produce display. **Due to a score above 30 demerits, you must pay a \$50 reinspection fee by 8:00 am tomorrow.			

Food Establishment Public Inspection Report

From 6/27/13 thru 7/3/13

ESTABLISHMENT

LA SUPER ECONOMICA

Inspection Number	Establishment Code	Category	Description	Date	Score	Inspector
HF2255	EHF25	H24 HOUR	FOOD CONTACT SURFACES	7/2/2013	38	HL1B
<p>Mixer & slicer not clean when stored. Food debris found on various equip not in use. Pans of pastries not cleaned every 4 hrs. Tongs for pastry offered for consumer single service not clean. Blood found on meat mkt counter w/which consumers come in contact.</p>						
HF2255	EHF15	IN	EQUIPMENT ADEQUATE	7/3/2013	9	HL1B
<p>Walk-in refrigerator at 38°.</p>						
	EHF17	H10DAY	HAND WASH WITH SOAP/TOWELS	7/3/2013		
<p>No paper towels in bakery.</p>						
	EHF21	IN	MANUAL WARE WASHING	7/3/2013		
<p>Corrected.</p>						
	EHF23	IN	SEWAGE/WASTEWATER	7/3/2013		
<p>Corrected.</p>						
	EHF19	H10DAY	RODENTS/ANIMALS/OPENINGS	7/3/2013		
<p>Gap under back door needs to be sealed. b) Excessive flies in establishment.</p>						

Food Establishment Public Inspection Report**From 6/27/13 thru 7/3/13**

ESTABLISHMENT

LA SUPER ECONOMICA

HF2255	EHF25	H10DAY	FOOD CONTACT SURFACES	7/3/2013	9	HL1B
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Mixer in bakery not cleaned when stored. b)Food debris found on various equipment on counter when not in use. c)Pans of pastries not cleaned every 4 hrs.

	EHF28	H10DAY	ALL OTHER VIOLATIONS	7/3/2013		
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Several boxes of produce on floor. b)Light shields and end caps needed above produce display.

Food Establishment Public Inspection Report

From 6/27/13 thru 7/3/13

ESTABLISHMENT

**LONG JOHN SILVERS
4615 S WESTERN ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1683	EHF15	COS	EQUIPMENT ADEQUATE		7/2/2013	9	HL1B
			Food at front edge of warming shelf does not maintain food at proper temperature, hot hold should maintain 135 degrees or higher.				
	EHF22	H10DAY	MANAGER KNOWLEDGE/CERTIFIED		7/2/2013		
			You will need to take Food Manager class. (see handout)				
	EHF28	H90 DAY	ALL OTHER VIOLATIONS		7/2/2013		
			Sheetrock on walls needs painted or covered. Repair: walls at driveup window to provide cleanable surface, floor under new counter,baseboard at driveup,wall at opening. Spanish handwash sign needed in mens restroom.COS				
	EHF23	H10DAY	SEWAGE/WASTEWATER		7/2/2013		
			Drain for ice bin at front counter needs to be connected.				

Food Establishment Public Inspection Report

From 6/27/13 thru 7/3/13

ESTABLISHMENT**LOS BRACEROS
3303 BELL ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1921	EHF21	IN	MANUAL WARE WASHING a.) Corrected		7/1/2013	0	HFOL

**LOVES COUNTRY STORE #250
14701 W INTERSTATE 40**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFP4	EHF28	H10DAY	ALL OTHER VIOLATIONS Roof damage in hail storm. Ceiling tile must be repaired or replaced by 7/9/13.		6/28/2013	0	HFOL

Food Establishment Public Inspection Report

From 6/27/13 thru 7/3/13

ESTABLISHMENT

**LUIGI PIZZERIA
2648 SW 34TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1617	EHF28	COS	ALL OTHER VIOLATIONS Dust the lip of the venthood.		7/2/2013	6	HL1B
	EHF20	COS	TOXIC ITEMS Bleach water over 200 ppm. Must be 100 ppm, not exceeding 200 ppm.		7/2/2013		
	EHF23	H 2 HOUR	SEWAGE/WASTEWATER Sewage/wastewater leaking from a cleanout on the property. Must be repaired in 1 hour or the establishment must close. b)A cap must be on the cleanout.		7/2/2013		
HF1617	EHF23	IN	SEWAGE/WASTEWATER a)Corrected. b)Corrected.		7/2/2013	0	HFOL

Food Establishment Public Inspection Report

From 6/27/13 thru 7/3/13

ESTABLISHMENT

**MCDONALDS
400 E AMARILLO BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF1190	EHF15	H10DAY	EQUIPMENT ADEQUATE		7/1/2013	3	HL1B	
			a)Salad cooler holding at 60 degrees. Must be repaired to maintain 41 degrees or below at all times within 10 days. (repeat) If seen again a \$50 reinspection fee will be charged.					

**MONASTERY OF BLESSED SACRAMENT
4201 NE 18TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF875					7/3/2013	0	HL1B

Food Establishment Public Inspection Report

From 6/27/13 thru 7/3/13

ESTABLISHMENT**MY THAI RESTAURANT
2029 S COULTER ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF154	EHF15	IN	EQUIPMENT ADEQUATE	Corrected from previous inspection.	7/2/2013	0	HFOL

Food Establishment Public Inspection Report

From 6/27/13 thru 7/3/13

ESTABLISHMENT**NU CASTLE DINER
518 SE 10TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF177	EHF02	COS	COLD HOLDING		6/27/2013	11	HL1B
			Eggs held out of refrigeration found at 65 degrees. Eggs must be held cold below 45 degrees. Roast held out of refrigeration found above 41 degrees. Roast must be held hot or cold. Do not hold at room temperature.				
	EHF20	COS	TOXIC ITEMS		6/27/2013		
			Sanitizer for wipe down found over 200 ppm. Use test strips to ensure 100 ppm chlorine.				
	EHF25	COS	FOOD CONTACT SURFACES		6/27/2013		
			Microwaves have splatter from previous day. b)Drawers for utensils not clean.				
	EHF28	COS	ALL OTHER VIOLATIONS		6/27/2013		
			Blower covers need to be cleaned. b)Small fan needs to be cleaned.				

Food Establishment Public Inspection Report

From 6/27/13 thru 7/3/13

ESTABLISHMENT**OLD SANTA FE LOUNGE
4901 S WESTERN ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF184	EHF25	COS	FOOD CONTACT SURFACES Ice machine needed to be cleaned.		6/28/2013	3	HL1B

**OPPORTUNITY SCHOOL
1525 N GRAND ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFD42					7/3/2013	0	HL1B

Food Establishment Public Inspection Report

From 6/27/13 thru 7/3/13

ESTABLISHMENT

**PAK A SAK #11
5900 HOLLYWOOD RD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1043	EHF20	COS	TOXIC ITEMS Spray bottle not labeled.		6/28/2013	6	HL1B
	EHF25	COS	FOOD CONTACT SURFACES Tea nozzles needed to be cleaned.		6/28/2013		
	EHF28	COS	ALL OTHER VIOLATIONS Mens restroom did not have Spanish handwashing sign.		6/28/2013		

Food Establishment Public Inspection Report

From 6/27/13 thru 7/3/13

ESTABLISHMENT**PAK A SAK #12
2110 SE 34TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF266	EHF25	COS	FOOD CONTACT SURFACES		7/3/2013	3	HL1B
			Microwave ovens need to be cleaned on top inside.				
	EHF28	H90 DAY	ALL OTHER VIOLATIONS		7/3/2013		
			Blower covers in walk in cooler need to be cleaned. b)Soda machine ice filters need to be cleaned. c)Air dry nozzles before reassembly. d)Tops of all equipment needs to be dusted.				

**PAK A SAK #14
6320 BELL ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1729	EHF08	COS	GOOD HYGIENIC PRACTICES		6/28/2013	4	HL1B
			Open personal drink on shelf above food in small walkin.				

Food Establishment Public Inspection Report

From 6/27/13 thru 7/3/13

ESTABLISHMENT**PALOMINO LOUNGE
606 N FILLMORE ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF550	EHF13	COS	HACCP PLAN/TIME		7/2/2013	4	HL1B
			No date mark found on container of cooked food in kitchen. Discarded.				
	EHF28	COS	ALL OTHER VIOLATIONS		7/2/2013		
			Trash in womens restroom needs to be covered. cos b)Lighthshields needed above food prep area in kitchen.				

PEPITOS**10401 N US HWY 287**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT4074	EHF14	H10DAY	WATER SUPPLY		6/28/2013	3	HL1B FOOD
			Water system is a gravity flow type. Truck parked with tank end down - cold water flows ok. Hot water does not flow. Install pump for water system must have corrected within 10 days. Bring by office or contact for inspection.				

Food Establishment Public Inspection Report

From 6/27/13 thru 7/3/13

ESTABLISHMENT

PEPITOS MEXICAN RESTAURANT

408 23RD ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFC211					6/27/2013	0	HFOL

Food Establishment Public Inspection Report

From 6/27/13 thru 7/3/13

ESTABLISHMENT

PETRO STOPPING CENTERS I S R

8500 E INTERSTATE 40

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1559	EHF08	COS	GOOD HYGIENIC PRACTICES		7/2/2013	7	HL1B
			Employee drinks with no lid in kitchen. Drinks in kitchen must have a lid. b)Dirty apron hanging on clean dish rack.				
	EHF25	H10DAY	FOOD CONTACT SURFACES		7/2/2013		
			Splatter on lights above hothold at service line. b)Splatter on bottom of shelf above cook top.				
	EHF28	H10DAY	ALL OTHER VIOLATIONS		7/2/2013		
			Fry baskets are deteriorated and need to be replaced. b)Toothpick holder should be filled with only amount of toothpicks to be used in 1 day.				

Food Establishment Public Inspection Report

From 6/27/13 thru 7/3/13

ESTABLISHMENT

**PIZZA HUT
5101 S WESTERN ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF351	EHF25	COS	FOOD CONTACT SURFACES		7/2/2013	3	HL1B
			a)Microwave oven needed to be cleaned. b)Vent hood above sauce warmer needed to be cleaned.				
	EHF28	COS	ALL OTHER VIOLATIONS		7/2/2013		
			a)Floor in kitchen needs to be repaired to make easily cleanable surface. b)You will need to take Serve Safe certificate to our office to register as Food Manager.				

**PIZZA HUT/WING STREET
2509 S GEORGIA ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF32	EHF28	COS	ALL OTHER VIOLATIONS		6/27/2013	0	HL1B
			a)Clean drip from fryer venthood. b)Clean freezer handle. c)Degrease outside of microwave.				

Food Establishment Public Inspection Report

From 6/27/13 thru 7/3/13

ESTABLISHMENT

**PIZZA PLANET
2400 PARAMOUNT BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF726	EHF02	COS	COLD HOLDING		7/2/2013	8	HL1B
			a)Meat toppings on the tabletop cooler at 50F. Foods are never allowed to be out of temperature without a proper HACCP plan. This is a repeat violation and future violations may be fined \$50. Toppings must remain 41F or below at all times.				
	EHF21	COS	MANUAL WARE WASHING		7/2/2013		
			a)Less than 100 ppm bleach in wipedown at salad area.				
	EHF28	COS	ALL OTHER VIOLATIONS		7/2/2013		
			a)Defrost the mug freezer. b)Clean out the utility drawer on the S side prep table.				

Food Establishment Public Inspection Report

From 6/27/13 thru 7/3/13

ESTABLISHMENT

POPEYES CHICKEN & BISCUITS**2201 PARAMOUNT BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF47	EHF25	COS	FOOD CONTACT SURFACES		7/1/2013	3	HL1B	
			a)Wipe down the ice scoop holder on ice machine. b)Spatulas/spoons stored in 120F water. Water must be 135F or above so it will not grow bacteria that could be incorporated into the food.					

Food Establishment Public Inspection Report

From 6/27/13 thru 7/3/13

ESTABLISHMENT

ROCKWOOD AMISH FURNITURE

11570 INTERSTATE 27

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFR80	EHF14	H30 DAY	WATER SUPPLY		6/28/2013	3	HL1B
			Private water well-please obtain water quality report within 30 days.				
	EHF27	IN	ESTABLISHMENT PERMIT		6/28/2013		
			Once you receive food establishment permit card-please post.				
	EHF28	H30 DAY	ALL OTHER VIOLATIONS		6/28/2013		
			My Portable Pantry is catering sample prep. She takes product to her permitted estab., preps samples then brings them back out, stores in dated ziplock bags in the refrigerator. Rockwood employee takes samples, puts in covered dish on ice for samples.				

Food Establishment Public Inspection Report

From 6/27/13 thru 7/3/13

ESTABLISHMENT**SAMS QUICK WAY
2509 SW 3RD AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2412	EHF28	H90 DAY	ALL OTHER VIOLATIONS	Holes in wall still need to be fixed.	6/27/2013	0	HL1B

Food Establishment Public Inspection Report

From 6/27/13 thru 7/3/13

ESTABLISHMENT

**SANCHEZ BAKERY
3508 SE 11TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2110	EHF10	COS	SOUND CONDITION		6/28/2013	10	HL1B
			Bulk flour and other foods must be stored closed to prevent dust or insect contamination.				
	EHF24	COS	THERMOMETERS		6/28/2013		
			Unable to locate thermometer in reach in cooler. Ensure thermometers are in the warmest part of the cooler and register at 41 degrees or less.				
	EHF28	COS	ALL OTHER VIOLATIONS		6/28/2013		
			Female restroom needs a covered waste can. b)Defrost chest freezer to enable cleaning.				
	EHF25	COS	FOOD CONTACT SURFACES		6/28/2013		
			Slicer on front counter not cleaned properly. Unit must be disassembled and all food particles removed prior to sanitizing.				

Food Establishment Public Inspection Report

From 6/27/13 thru 7/3/13

ESTABLISHMENT

**SONIC DRIVE IN
1714 S WESTERN ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF512	EHF23	IN	SEWAGE/WASTEWATER	Corrected from previous inspection.	6/28/2013	0	HFOL

2220 ROSS-OSAGE DR

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF737	EHF08	COS	GOOD HYGIENIC PRACTICES	Employee foods stored open on top of store foods in walk in cooler.	6/27/2013	16	HL1B
	EHF19	COS	RODENTS/ANIMALS/OPENINGS	Gap at bottom of back door. Seal as needed to prevent insects or rodents entering.	6/27/2013		
	EHF20	COS	TOXIC ITEMS	Chemical found setting on top case food product. b)Bottle chemical setting on handsink.	6/27/2013		

Food Establishment Public Inspection Report

From 6/27/13 thru 7/3/13

ESTABLISHMENT

SONIC DRIVE IN

HF737	EHF24	H10DAY	THERMOMETERS	6/27/2013	16	HL1B
<p>One cold hold unit with no thermometer. All cold hold units must have an accurate thermometer placed in the warmest part of the unit.</p>						
	EHF28	H90 DAY	ALL OTHER VIOLATIONS	6/27/2013		
<p>Dirty rags setting on surfaces should be returned to sanitizer tubs. b)Top of tea dispenser not clean. c)Venthood has droplets formed over cooking surface. Keep droplets wiped down.</p>						
	EHF25	COS	FOOD CONTACT SURFACES	6/27/2013		
<p>Stagnant water in the bottom of small refrigerator. Food containers setting in water will contaminate surfaces. b)Shelf in reach in cooler needed to be cleaned.</p>						

Food Establishment Public Inspection Report

From 6/27/13 thru 7/3/13

ESTABLISHMENT**SPORTS WORLD
9400 INTERSTATE 27**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFR21	EHF24	H10DAY	THERMOMETERS		7/3/2013	6	HL1B
			Thermometer required in freezer downstairs.				
	EHF25	COS	FOOD CONTACT SURFACES		7/3/2013		
			Chili and cheese bag dispenser nozzles must be cut at angle to drain.				

Food Establishment Public Inspection Report

From 6/27/13 thru 7/3/13

ESTABLISHMENT

**STOP N SAVE
908 E AMARILLO BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1925	EHF02	COS	COLD HOLDING		7/2/2013	8	HL1B
			A)Burritos sitting on counter at 80 degrees, must stay below 41 degrees at all times.				
	EHF03	IN	HOT HOLDING		7/2/2013		
			A)Rice holding at 171 degrees.				
	EHF25	COS	FOOD CONTACT SURFACES		7/2/2013		
			A)Soda nozzles dirty.				

Food Establishment Public Inspection Report

From 6/27/13 thru 7/3/13

ESTABLISHMENT**STUDIO 54 GRAPHIC SOLUTIONS****3411 E AMARILLO BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2268	EHF28	COS	ALL OTHER VIOLATIONS		7/3/2013	3	HL1B
			Inspection report not posted.				
	EHF24	COS	THERMOMETERS		7/3/2013		
			Thermometer missing in refrigerator.				

SUBWAY**7401 SW 45TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1499	EHF20	COS	TOXIC ITEMS		7/3/2013	3	HL1B
			a)Spray bottle not labeled. b)Different chemicals all in bottles labeled oven cleaner.				

Food Establishment Public Inspection Report

From 6/27/13 thru 7/3/13

ESTABLISHMENT

**SUBWAY #7323-211
5807 SW 45TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1199	EHF24	COS	THERMOMETERS		7/3/2013	3	HL1B
			No thermometer found in reachin cabinet.				
	EHF28	H90 DAY	ALL OTHER VIOLATIONS		7/3/2013		
			a)Holes and missing tiles in back kitchen need to be repaired or replaced. b)No handwashing signs in restroom. (3 corrections from last inspection)				

Food Establishment Public Inspection Report

From 6/27/13 thru 7/3/13

ESTABLISHMENT**SUPER A DISCOUNT
1401 NE 24TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2377	EHF23	IN	SEWAGE/WASTEWATER Corrected.		7/2/2013	0	HFOL
	EHF24	IN	THERMOMETERS Corrected.		7/2/2013		
	EHF27	IN	ESTABLISHMENT PERMIT Corrected.		7/2/2013		

Food Establishment Public Inspection Report

From 6/27/13 thru 7/3/13

ESTABLISHMENT

**TACO BELL
5807 SW 45TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1225	EHF21	COS	MANUAL WARE WASHING		7/3/2013	6	HL1B
			No sanitizer in three compartment sink.				
	EHF25	COS	FOOD CONTACT SURFACES		7/3/2013		
			Soda nozzles at drive up window needed to be cleaned.				
	EHF28	COS	ALL OTHER VIOLATIONS		7/3/2013		
			Employee was not wearing hair restraint while preparing food.				

Food Establishment Public Inspection Report

From 6/27/13 thru 7/3/13

ESTABLISHMENT**TACOS DON MIGUEL
2509 E AMARILLO BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF179	EHF21	COS	MANUAL WARE WASHING		6/28/2013	3	HL1B
			Wipe-down sanitizing solution found too weak in kitchen.				
	EHF28	COS	ALL OTHER VIOLATIONS		6/28/2013		
			Condiments in containers not covered when not in use.				

Food Establishment Public Inspection Report

From 6/27/13 thru 7/3/13

ESTABLISHMENT

**TANGOS TACO SHOP
2207 S WESTERN ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2205	EHF08	COS	GOOD HYGIENIC PRACTICES		7/2/2013	12	HL1B
			Bag of cheese stored in handsink in the back. Handsink may not be used for anything other than washing hands. It must remain sanitary.				
	EHF15	H10DAY	EQUIPMENT ADEQUATE		7/2/2013		
			Small tabletop cooler is at 48F with food inside at 48F. This must be repaired to hold at 41F or below. If the unit cannot be repaired, it must be replaced with NSF certified equipment, per city ordinance.				
	EHF03	COS	HOT HOLDING		7/2/2013		
			Cooked sausage on the stove was at 115F. Must be at least 135F.				

Food Establishment Public Inspection Report

From 6/27/13 thru 7/3/13

ESTABLISHMENT**TAQUERIA RIVERA
2602 SE 3RD AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFM1					7/3/2013	0	HL1B

**TASTE OF THAI
1900 SE 34TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1961	EHF28	COS	ALL OTHER VIOLATIONS		7/2/2013	0	HL1B

Microwave rack in kitchen needs to be cleaned. b)Keep make table lid closed when not in use.

Food Establishment Public Inspection Report

From 6/27/13 thru 7/3/13

ESTABLISHMENT

TAYLOR FOOD MART #2042

4430 S WESTERN ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2194	EHF14	IN	WATER SUPPLY		7/1/2013	0	HFOL
			a)Corrected.				

TAYLOR FOOD MART #2091

1600 E AMARILLO BLVD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2193	EHF22	H45 DAY	MANAGER KNOWLEDGE/CERTIFIED		6/28/2013	3	HFOL
			No food manager at establishment. Must take on-line certification to our office and pay fee or take class and pass test by 8-16-2013. See schedule. **A 50.00 re-inspection fee will be charged if violation is not corrected.				
	EHF28	H90 DAY	ALL OTHER VIOLATIONS		6/28/2013		
			Seal bare wood located in dry storage room. B) Fix cabinet doors underneath slushie/cappuccino machine.				

Food Establishment Public Inspection Report

From 6/27/13 thru 7/3/13

ESTABLISHMENT**THAI DIAMOND
1653 N GRAND ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1999	EHF15	H24 HOUR	EQUIPMENT ADEQUATE		6/27/2013	6	HL1B
			Reach-in refrigerator found at 550°F. To be corrected within 24 hours.				
	EHF25	COS	FOOD CONTACT SURFACES		6/27/2013		
			Scoop found without handle. All scoops need handles. b)Knives stored in receptacle found not clean.				
HF1999	EHF15	IN	EQUIPMENT ADEQUATE		6/28/2013	0	HFOL
			Refrigerator at 40°F.				

Food Establishment Public Inspection Report

From 6/27/13 thru 7/3/13

ESTABLISHMENT

**THAI STAR
3800 E AMARILLO BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF495	EHF25	COS	FOOD CONTACT SURFACES	Scoop found without handle in kitchen.	7/1/2013	3	HL1B

Food Establishment Public Inspection Report

From 6/27/13 thru 7/3/13

ESTABLISHMENT

**THAI TASTE
7710 HILLSIDE RD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1986	EHF02	COS	COLD HOLDING		7/2/2013	8	HL1B
			A)Fried chicken sitting on counter at 47 degrees. Must be held at 41 degrees or below at all times.				
	EHF03	IN	HOT HOLDING		7/2/2013		
			A)Rice holding at 185 degrees.				
	EHF17	COS	HAND WASH WITH SOAP/TOWELS		7/2/2013		
			A)Hand sink found without any soap.				
	EHF28	COS	ALL OTHER VIOLATIONS		7/2/2013		
			A)Shrimp thawing in sink. Must have cold running water if going to thaw that way.				

Food Establishment Public Inspection Report

From 6/27/13 thru 7/3/13

ESTABLISHMENT

THUNDERING BUFFALOS GRILL & SA

2811 4TH AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFC278	EHF20	COS	TOXIC ITEMS		6/27/2013	12	HL1B
			Spray bottles not labeled.				
	EHF19	H10DAY	RODENTS/ANIMALS/OPENINGS		6/27/2013		
			Back door needs to have door sweep repaired or replaced.				
	EHF21	COS	MANUAL WARE WASHING		6/27/2013		
			Warewashing machine in bar was not sanitizing at time of inspection.				
	EHF24	COS	THERMOMETERS		6/27/2013		
			No thermometer found in reachin on cooks line.				

Food Establishment Public Inspection Report

From 6/27/13 thru 7/3/13

ESTABLISHMENT

**TOKYO STEAK HOUSE
5807 SW 45TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2324	EHF08	COS	GOOD HYGIENIC PRACTICES		7/3/2013	11	HL1B
			Personal drink in glass above food surface, drinks must have lid and straw.				
	EHF11	COS	PROPER HANDLING RTE		7/3/2013		
			Ice scoop handle touching ice, store handle up or on a clean dry surface.				
	EHF23	COS	SEWAGE/WASTEWATER		7/3/2013		
			No toilet paper in stall in womens restroom.				
	EHF28	COS	ALL OTHER VIOLATIONS		7/3/2013		
			Mens restroom did not have English handwashing sign.				

Food Establishment Public Inspection Report

From 6/27/13 thru 7/3/13

ESTABLISHMENT

TOOT N TOTUM #34
2024 S WASHINGTON ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF2329	EHF13	COS	HACCP PLAN/TIME		7/3/2013	4	HL1B	
			a)No date marks on clip board for opened potentially hazardous food items in the walk in.					
	EHF28	COS	ALL OTHER VIOLATIONS		7/3/2013			
			a)Breakfast sausage use by/freeze by date was June 16.					

TOOT N TOTUM #43
3522 RIVER RD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF96	EHF13	COS	HACCP PLAN/TIME		7/2/2013	4	HL1B	
			Container of sausage biscuits held 2 days over datemark. Container of sausage biscuits held 3 days over datemark.					

Food Establishment Public Inspection Report

From 6/27/13 thru 7/3/13

ESTABLISHMENT**VALLEY INN
5017 RIVER RD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF1717	EHF28	COS	ALL OTHER VIOLATIONS		7/1/2013	0	HL1B	
			Self-closing mechanism needs to be re-attached on women's restroom door. b)Self-closing mechanism needs to be re-attached on front door.					

**VFW GOLDING MEADOWS POST 1475
1401 SW 8TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF477	EHF28	COS	ALL OTHER VIOLATIONS		6/28/2013	0	HL1B	
			Silverware stored with handles down at bar. Must store with handles up.					

Food Establishment Public Inspection Report

From 6/27/13 thru 7/3/13

ESTABLISHMENT

WAL-MART SUPERCENTER #793

1701 N 23RD ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFC128					6/27/2013	0	HFOL

WHATABURGER #307

2424 S GEORGIA ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF79	EHF12	COS	CROSS CONTAMINATION		6/27/2013	4	HL1B

a)Food employee handling raw beef patties and then handled ready to eat biscuits.

Food Establishment Public Inspection Report

From 6/27/13 thru 7/3/13

ESTABLISHMENT**WIENERSCHNITZEL
1507 ROSS ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1231					7/2/2013	0	HL1B

**WINGSTOP
5807 SW 45TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1052					7/3/2013	0	HL1B

Food Establishment Public Inspection Report**From 6/27/13 thru 7/3/13****ESTABLISHMENT****YE OLDE PANCAKE STATION****2800 S VIRGINIA ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF961	EHF02	COS	COLD HOLDING		7/1/2013	8	HL1B
			a)Food items in tabletop cooler at 45-50F. These items must be at 41F or below.				
	EHF25	COS	FOOD CONTACT SURFACES		7/1/2013		
			a)Clean ice scoop holder. b)Clean can opener blade.				
	EHF28	COS	ALL OTHER VIOLATIONS		7/1/2013		
			a)Clean both fans in the kitchen. b)A lid is needed for the trash in the ladies restroom.				

Food Establishment Public Inspection Report

From 6/27/13 thru 7/3/13

ESTABLISHMENT

YOUNGBLOODS STOCKYARD CAFE DT

620 SW 16TH AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2419	EHF16	H10DAY	HAND WASH FACILITIES ADEQUATE		7/1/2013	3	HL1B
			A) Hand sink needed in wait station area within 10 days.				
	EHF17	IN	HAND WASH WITH SOAP/TOWELS		7/1/2013		
			Corrected				
	EHF28	IN	ALL OTHER VIOLATIONS		7/1/2013		
			A) Corrected, B) Corrected, C) Corrected, D) Corrected.				