

Food Establishment Public Inspection Report

From 3/14/13 thru 3/20/13

ESTABLISHMENT

**575 PIZZERIA
2803 CIVIC CIR**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1355	EHF21	IN	MANUAL WARE WASHING a)Corrected.		3/14/2013	0	HFOL

Food Establishment Public Inspection Report**From 3/14/13 thru 3/20/13****ESTABLISHMENT****81 ZERO CONVENIENCE STORE****810 N BUCHANAN ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF438	EHF25	COS	FOOD CONTACT SURFACES		3/19/2013	12	HL1B
			a)Mold growth found on soda nozzles. Mold growth found on tea nozzle. Must clean every 24 hours.				
	EHF02	H24 HOUR	COLD HOLDING		3/19/2013		
			a)Walk-in refrigerator found at 60F. Eggs were discarded. Thermostat was adjusted.				
	EHF12	COS	CROSS CONTAMINATION		3/19/2013		
			a)Bags of frozen meat stored directly on top of bags of ice.				
	EHF28	COS	ALL OTHER VIOLATIONS		3/19/2013		
			a)Mop sink blocked by equipment and personal items.				
HF438	EHF28	IN	ALL OTHER VIOLATIONS		3/20/2013	0	HFOL
			a)Mop sink clean. In compliance.				

Food Establishment Public Inspection Report

From 3/14/13 thru 3/20/13

ESTABLISHMENT

81 ZERO CONVENIENCE STORE

HF438	EHF02	IN	COLD HOLDING		3/20/2013	0	HFOL
-------	-------	----	--------------	--	-----------	---	------

a)Walk in at 34F. In compliance.

**ALAMO SEASONING
401 S BUCHANAN ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT3849					3/15/2013	0	HL1B FOOD

Food Establishment Public Inspection Report

From 3/14/13 thru 3/20/13

ESTABLISHMENT**ALL OF US
401 S BUCHANAN ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT3831					3/15/2013	0	HL1B FOOD

**ALLENS GOURMET NUTS
401 S BUCHANAN ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT3839					3/15/2013	0	HL1B FOOD

Food Establishment Public Inspection Report

From 3/14/13 thru 3/20/13

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

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2002	EHF28	COS	ALL OTHER VIOLATIONS		3/19/2013	0	HL1B
			a)Ensure all drinks are covered.				

Food Establishment Public Inspection Report**From 3/14/13 thru 3/20/13****ESTABLISHMENT****AMARILLO INTERNATIONAL FOODS****3409 S GEORGIA ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF802	EHF08	COS	GOOD HYGIENIC PRACTICES		3/14/2013	11	HL1B
			a)Paint brush roller and chemical stored in/on handsink. Handsink must be kept clear of all items. It is to remain sanitary and is for handwashing only.				
	EHF09	COS	APPROVED SOURCE/LABELING		3/14/2013		
			a)Safe handling instructions must be included on all raw meat that is packaged and sold. b)Put common name of product on all packaged items that are sold.				
	EHF22	COS	MANAGER KNOWLEDGE/CERTIFIED		3/14/2013		
			a)Food manager card expired on 03/12/13. This must be taken to the environmental health office and renewed for \$35.				

Food Establishment Public Inspection Report**From 3/14/13 thru 3/20/13****ESTABLISHMENT****APPLEBEES NEIGHBORHOOD GRILL****2810 S SONCY RD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2335	EHF21	H10DAY	MANUAL WARE WASHING		3/18/2013	7	HL1B
			A)Dish machine found not sanitizing, must be fixed within 10 days.				
	EHF07	COS	ADEQUATE HAND WASHING		3/18/2013		
			A)Employee seen wiping hands on apron and touching glasses without changing gloves and washing hands.				
	EHF02	IN	COLD HOLDING		3/18/2013		
			A)Raw chicken holding at 38 degrees. B)Beef holding at 39 degrees.				
	EHF28	H90 DAY	ALL OTHER VIOLATIONS		3/18/2013		
			A)Hood vent needs to be cleaned, excessive grease dripping off the vent.				

5630 W AMARILLO BLVD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
-----------------	-----------------------	--------------------	--------------------	-----------------	------------------------	-----------------	------------------------

Food Establishment Public Inspection Report**From 3/14/13 thru 3/20/13**

ESTABLISHMENT

APPLEBEES NEIGHBORHOOD GRILL

HF2336	EHF28	COS	ALL OTHER VIOLATIONS	3/19/2013	3	HL1B
--------	-------	-----	----------------------	-----------	---	------

a)Clean dust off blowers in walk in freezer.

	EHF25	COS	FOOD CONTACT SURFACES	3/19/2013		
--	-------	-----	-----------------------	-----------	--	--

a)Dirty utensils stored with clean ones.

Food Establishment Public Inspection Report

From 3/14/13 thru 3/20/13

ESTABLISHMENT

ARAMARK DINING HALL

2402 4TH AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFC123	EHF25	COS	FOOD CONTACT SURFACES		3/18/2013	7	HL1B
			Basket with waffle cones was not easily cleanable.				
	EHF28	H90 DAY	ALL OTHER VIOLATIONS		3/18/2013		
			a)Sneeze shield needed for self serve toppings at waffle station. b)Covered trash needed in womens restroom.				
	EHF10	COS	SOUND CONDITION		3/18/2013		
			Dented can found on shelf in dry storage.				

Food Establishment Public Inspection Report**From 3/14/13 thru 3/20/13**

ESTABLISHMENT

BONHAM MIDDLE SCHOOL**5600 SW 49TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
-----------------	-----------------------	--------------------	--------------------	-----------------	------------------------	-----------------	------------------------

HF220	EHF10	COS	SOUND CONDITION		3/18/2013	4	HOTHER
-------	-------	-----	-----------------	--	-----------	---	--------

The food in the walk-in freezer was 66°F for unknown length of time. All food in the freezer was destroyed. See attached sheets. Approx 1081 lbs of food was discarded.

Food Establishment Public Inspection Report

From 3/14/13 thru 3/20/13

ESTABLISHMENT

BRADYS DAIRY QUEEN #17

3333 S WESTERN ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF280	EHF11	COS	PROPER HANDLING RTE		3/19/2013	16	HL1B
			a)Handle of scoop down in ice. Keep handle up and out of ice.				
	EHF02	COS	COLD HOLDING		3/19/2013		
			a)Sliced tomatoes in cold well at 47F. These must be 41F or below. Make sure ice comes up to the level of product.				
	EHF08	COS	GOOD HYGIENIC PRACTICES		3/19/2013		
			a)Food employee put dirty lid in handsink with intent to clean it. Handsinks must only be used for handwashing. Do not place dirty items in handsink.				
	EHF24	COS	THERMOMETERS		3/19/2013		
			a)No thermometer in walk in cooler.				

Food Establishment Public Inspection Report**From 3/14/13 thru 3/20/13****ESTABLISHMENT****BRAUMS ICE CREAM #182****1700 S WESTERN ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF301	EHF23	H10DAY	SEWAGE/WASTEWATER		3/14/2013	3	HFOL
			Condensate leak still not fixed. A \$50 reinspection fee has to be paid at Environmental Health Dept at 821 S Johnson before 5pm on Friday 3/15/13.				
HF301	EHF23	IN	SEWAGE/WASTEWATER		3/18/2013	0	HFOL

Food Establishment Public Inspection Report

From 3/14/13 thru 3/20/13

ESTABLISHMENT

**BUFFALO WILD WINGS
5416 S COULTER ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1527	EHF25	IN	FOOD CONTACT SURFACES		3/18/2013	0	HFOL
			A)TOGO counter temporarily fixed. Must have a new counter top in place by next inspection or a \$50 reinspection fee will be charged. B)Corrected. C)Corrected. D)Corrected. E)Corrected. F)Corrected.				
	EHF28	H90 DAY	ALL OTHER VIOLATIONS		3/18/2013		
			A)Kitchen floor tiles are in the process of being fixed. All work must be completed by next inspection or a \$50 reinspection fee will be charged. B)Corrected.				

Food Establishment Public Inspection Report

From 3/14/13 thru 3/20/13

ESTABLISHMENT

BUTTONS & BOWS PRESCHOOL**1911 S MADISON ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFD2	EHF17	COS	HAND WASH WITH SOAP/TOWELS Soap was needed at the handsink.		3/14/2013	3	HL1B
	EHF03	IN	HOT HOLDING *Pasta and meat sauce at 158°F in hot hold. In compliance.*		3/14/2013		

CANYON COFFEE COMPANY**2320 4TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFC318	EHF28	H10DAY	ALL OTHER VIOLATIONS Bare wood needs to be sealed.		3/18/2013	0	H PREOPEN

Food Establishment Public Inspection Report**From 3/14/13 thru 3/20/13****ESTABLISHMENT****CHICK FIL A
7701 W INTERSTATE 40**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2209	EHF25	COS	FOOD CONTACT SURFACES		3/18/2013	3	HL1B
			a)Ice scoop found dirty. b)Clean out cooler by tea station. c)One utensil found with food debris still on it.				
	EHF02	IN	COLD HOLDING		3/18/2013		
			Raw chicken holding at 39°F.				
	EHF03	IN	HOT HOLDING		3/18/2013		
			Cooked chicken holding at 174°F.				

Food Establishment Public Inspection Report

From 3/14/13 thru 3/20/13

ESTABLISHMENT

COFFEE BEANS & MACHINES

2431 WOLFLIN VILLAGE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF520					3/14/2013	0	HL1B

COMFORT INN & SUITES

2101 E INTERSTATE 40

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1799	EHF28	IN	ALL OTHER VIOLATIONS		3/15/2013	0	HFOL
			a)Corrected.				
	EHF16	IN	HAND WASH FACILITIES ADEQUATE		3/15/2013		
			a)Corrected.				

Food Establishment Public Inspection Report

From 3/14/13 thru 3/20/13

ESTABLISHMENT

**COMPANYS COMIN
401 S BUCHANAN ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT3856					3/15/2013	0	HL1B FOOD

Food Establishment Public Inspection Report

From 3/14/13 thru 3/20/13

ESTABLISHMENT

COUNTRY BARN STEAKHOUSE LLC

8200 W INTERSTATE 40

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1592	EHF28	H90 DAY	ALL OTHER VIOLATIONS		3/20/2013	16	HL1B
			a)Blower covers in unit 1 needed to be cleaned. b)Light cover needed in walk in cooler. c)Air vents in kitchen need to be cleaned. d)Broken plastic pans. e)Ceiling panels need to be sealed or repaired to eliminate gaps.				
	EHF21	COS	MANUAL WARE WASHING		3/20/2013		
			a)Dishwasher found not sanitizing. b)No test strips available to check chlorine sanitizer.				
	EHF25	COS	FOOD CONTACT SURFACES		3/20/2013		
			a)Gaskets to reach in coolers needed to be cleaned. b)Shelves in reach in cooler need to be cleaned.				
	EHF02	COS	COLD HOLDING		3/20/2013		
			a)Meat product held out of refrigeration for slicing found at 50F. Potentially hazardous foods must be held cold at 41F or below or hot at 135F or hotter.				
	EHF03	COS	HOT HOLDING		3/20/2013		
			a Meat product held out of refrigeration for slicing found at 100F.				

Food Establishment Public Inspection Report

From 3/14/13 thru 3/20/13

ESTABLISHMENT

Food Establishment Public Inspection Report

From 3/14/13 thru 3/20/13

ESTABLISHMENT

**DENNYS RESTAURANT
2116 S GEORGIA ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF213	EHF04	IN	PROPER COOKING TEMPERATURES		3/19/2013	3	HL1B
			a)Hamburger cooked to 200F.				
	EHF02	IN	COLD HOLDING		3/19/2013		
			a)Liquid egg on line at 37F.				
	EHF03	IN	HOT HOLDING		3/19/2013		
			a)Gravy in hot hold at 157F.				
	EHF21	H10DAY	MANUAL WARE WASHING		3/19/2013		
			a)Dishwasher is not sanitizing properly. Repair in 10 days.				
	EHF28	COS	ALL OTHER VIOLATIONS		3/19/2013		
			a)Clean underside of shelf in grill area.				

Food Establishment Public Inspection Report

From 3/14/13 thru 3/20/13

ESTABLISHMENT

DOLLAR GENERAL #4285**3412 S GEORGIA ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF725	EHF14	H24 HOUR	WATER SUPPLY		3/19/2013	4	HOTHER
			a)No water in store. Repair.				
HF725	EHF14	H24 HOUR	WATER SUPPLY		3/20/2013	4	HFOL
			Building has water, but no hot water at handsink. Repair.				

Food Establishment Public Inspection Report

From 3/14/13 thru 3/20/13

ESTABLISHMENT

**DONUT STOP INC
1602 S GRAND ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF50	EHF25	H10DAY	FOOD CONTACT SURFACES		3/19/2013	3	HFOL
			a)Corrected. b)Clean dust from grill vent hood. This is the second notice for this violation. If it is not corrected by 03/26/13, then a \$50 reinspection fee can be charged. c)Corrected.				

EASTRIDGE LANES INC 5405 E AMARILLO BLVD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF186	EHF22	IN	MANAGER KNOWLEDGE/CERTIFIED		3/19/2013	0	HFOL
			a)Food manager acquired. In.				

Food Establishment Public Inspection Report

From 3/14/13 thru 3/20/13

ESTABLISHMENT

**FAZOLI'S
2512 S SONCY RD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF439	EHF25	COS	FOOD CONTACT SURFACES		3/18/2013	3	HL1B
			A)Clean dishes found with food debris still on them. B)Tea nozzle found dirty. C)Clean shelving in coolers.				
	EHF02	IN	COLD HOLDING		3/18/2013		
			A)Ham found holding at 39 degrees.				
	EHF03	IN	HOT HOLDING		3/18/2013		
			A)Meat sauces found holding at 167 degrees.				

Food Establishment Public Inspection Report

From 3/14/13 thru 3/20/13

ESTABLISHMENT

FROSTY TREATS OF TEXAS

1017 SW 4TH AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFMR377					3/15/2013	0	HL1B

Food Establishment Public Inspection Report**From 3/14/13 thru 3/20/13****ESTABLISHMENT****FROSTY TREATS OF TEXAS INC****1017 SW 4TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1491	EHF28	IN	ALL OTHER VIOLATIONS 1 correction from last inspection.		3/15/2013	0	HL1B
HFM238					3/15/2013	0	HL1B
HFM246					3/15/2013	0	HL1B

Food Establishment Public Inspection Report**From 3/14/13 thru 3/20/13**

ESTABLISHMENT

FROSTY TREATS OF TEXAS INC

HFM271				3/15/2013	0	HL1B
HFM272				3/15/2013	0	HL1B
HFM324	EHF28	H90 DAY	ALL OTHER VIOLATIONS Post current food establishment permit.	3/15/2013	0	HL1B
HFM334				3/15/2013	0	HL1B

Food Establishment Public Inspection Report

From 3/14/13 thru 3/20/13

ESTABLISHMENT

FROSTY TREATS OF TEXAS INC

HFM416	EHF28	H90 DAY	ALL OTHER VIOLATIONS	3/15/2013	0	H PREOPEN
Post current food establishment permit.						

HFRM274	EHF28	COS	ALL OTHER VIOLATIONS	3/15/2013	0	HL1B
Post last inspection.						

FROSTY TREATS OF TEXAS INC #51**1017 SW 4TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFM215	EHF28	H90 DAY	ALL OTHER VIOLATIONS	3/15/2013	0	HL1B	
Post current food establishment permit.							

Food Establishment Public Inspection Report

From 3/14/13 thru 3/20/13

ESTABLISHMENT

FROSTY TREATS OF TEXAS INC #53

1017 SW 4TH AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFRM209					3/15/2013	0	HL1B

FROSTY TREATS OF TEXAS INC #58

1017 SW 4TH AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFM210					3/15/2013	0	HL1B

Food Establishment Public Inspection Report**From 3/14/13 thru 3/20/13**

ESTABLISHMENT

FROSTY TREATS OF TEXAS INC #90**1017 SW 4TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HFM213	EHF28	H90 DAY	ALL OTHER VIOLATIONS		3/15/2013	0	HL1B	
			A)Post last inspection. cos B)Post current food establishment permit.					

Food Establishment Public Inspection Report

From 3/14/13 thru 3/20/13

ESTABLISHMENT

**FURRS CAFETERIA
2640 WOLFLIN AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF607	EHF28	COS	ALL OTHER VIOLATIONS		3/18/2013	17	HL1B
			a)Handle of scoop down in sugar at bakery station. b)Raw chicken stacked above beef in coolers c.) Cover is needed for trash can in ladies restroom.				
	EHF25	COS	FOOD CONTACT SURFACES		3/18/2013		
			a)Knife with a chipped surface was at the dessert station. Dispose of utensils that are worn/chipped with an unsmooth surface.				
	EHF08	COS	GOOD HYGIENIC PRACTICES		3/18/2013		
			a)Food employee washed hands at the utility sink. In order to deter employees from handwashing at this sink, the soap and paper towels should be removed.				
	EHF01	COS	COOLING FOR COOKED FOOD		3/18/2013		
			a)Large beef roast from day before still at 47F. b)Noodles cooked the day before were still at 47F. These items did not meet the 6 hour cooling requirement and were thrown away.				
	EHF02	COS	COLD HOLDING		3/18/2013		
			a)Milk wash for fried foods was at 50F. This must remain 41F or below.				

Food Establishment Public Inspection Report

From 3/14/13 thru 3/20/13

ESTABLISHMENT

FURRS FRESH BUFFET**2221 S SONCY RD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1353	EHF23	IN	SEWAGE/WASTEWATER A) Corrected.		3/14/2013	0	HFOL

Food Establishment Public Inspection Report

From 3/14/13 thru 3/20/13

ESTABLISHMENT

GLORIAS RESTAURANT

1300 S GRAND ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF364	EHF09	COS	APPROVED SOURCE/LABELING		3/14/2013	7	HL1B
			Habanero sauce offered for sale by the food establishment did not have a list of ingredients on the label; sauce was properly labeled by the end of the inspection.				
	EHF25	COS	FOOD CONTACT SURFACES		3/14/2013		
			a)Slicer found dirty. b)Dirty plate found on clean plate rack.				
	EHF28	H90 DAY	ALL OTHER VIOLATIONS		3/14/2013		
			Spanish handwashing sign needed in mens restroom. COS. Paint is chipping off clean dish rack-repaint/replace. Reachin gasket torn-repair/replace. Seal/repair/paint: all holes, wall, exposed insulation and chipping paint in kitchen and back storage area.				

Food Establishment Public Inspection Report

From 3/14/13 thru 3/20/13

ESTABLISHMENT

GOLDEN LOTUS RESTAURANT 2417 E AMARILLO BLVD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2037	EHF28	COS	ALL OTHER VIOLATIONS		3/18/2013	10	HL1B
			a)Bottle containing chemical not labeled in kitchen. b)Improper stacking order observed in freezer.				
	EHF13	COS	HACCP PLAN/TIME		3/18/2013		
			a)Containers of cooked chicken and cooked beef found with date-mark in walk-in refrigerator.				
	EHF25	H10DAY	FOOD CONTACT SURFACES		3/18/2013		
			a)Racks above warewashing area need to be cleaned. To be corrected within 10 days. b)Handle of rice scoop found below food level in container. c)Rice scoop found stored in water at 84F. Must be 135 degrees.				
	EHF17	COS	HAND WASH WITH SOAP/TOWELS		3/18/2013		
			a)No paper towels at handsink in kitchen.				

Food Establishment Public Inspection Report

From 3/14/13 thru 3/20/13

ESTABLISHMENT

**GREEN CHILE BOWL
5120 CANYON DR**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2312	EHF25	COS	FOOD CONTACT SURFACES		3/18/2013	7	HFOL
			Knives stored in location that is not easily cleanable. Do not store knives between counters.				
	EHF08	COS	GOOD HYGIENIC PRACTICES		3/18/2013		
			Employee drink on prep table without a lid and straw.				
	EHF28	H90 DAY	ALL OTHER VIOLATIONS		3/18/2013		
			Lightshields with endcaps needed in pantry. Replace/repair broken floor tiles-kitchen areas. Replace any torn cooler door gaskets by grill. Remove or replace any cutting boards that are no longer easily cleanable. Clean any buildup-walkin cooler doors.				

Food Establishment Public Inspection Report**From 3/14/13 thru 3/20/13****ESTABLISHMENT****HENKS BAR B QUE ON ROUTE 66****2601 SW 6TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2365	EHF28	IN	ALL OTHER VIOLATIONS		3/14/2013	6	HFOL
			a)Corrected.				
	EHF25	COS	FOOD CONTACT SURFACES		3/14/2013		
			Microwave needed to be cleaned.				
	EHF22	H30 DAY	MANAGER KNOWLEDGE/CERTIFIED		3/14/2013		
			Full time employee needs to take and pass food manager class on April 20,2013 or you may be charged a \$50 reinspection fee.				
	EHF21	IN	MANUAL WARE WASHING		3/14/2013		
			a)Corrected. b)Corrected.				

Food Establishment Public Inspection Report

From 3/14/13 thru 3/20/13

ESTABLISHMENT**HONEY POT THE
401 S BUCHANAN ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT3847					3/15/2013	0	HL1B FOOD

**HUNGRY HOWIES
3300 S WASHINGTON ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1443	EHF28	IN	ALL OTHER VIOLATIONS		3/15/2013	0	HFOL
			a)Corrected. b)Corrected. c)Corrected.				
	EHF25	IN	FOOD CONTACT SURFACES		3/15/2013		
			a)Corrected. b)Corrected. c)Corrected.				

Food Establishment Public Inspection Report**From 3/14/13 thru 3/20/13****ESTABLISHMENT****IHOP #3003****1711 E INTERSTATE 40**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1275	EHF28	COS	ALL OTHER VIOLATIONS		3/19/2013	3	HL1B
			a)Fan blowers in walk in cooler need to be cleaned b)Clean dust from ceiling and lights in walk in cooler. c)Clean dust from service window and printer holder. d)Remove cardboard from blower in walk in freezer.				
	EHF25	COS	FOOD CONTACT SURFACES		3/19/2013		
			a)Clean inside reach-in coolers located across from grill. b) Dish rack shelves need to be cleaned. C)Microwave in waitress station found dirty. d)Dirty ladles found on clean dish rack. e)Dirty utensil bin found on clean dish rack.				

Food Establishment Public Inspection Report

From 3/14/13 thru 3/20/13

ESTABLISHMENT

IMAGINATION STATION

7910 BELL ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFD34	EHF25	COS	FOOD CONTACT SURFACES		3/14/2013	6	HL1B
			Vent hood needs to be cleaned.				
	EHF24	COS	THERMOMETERS		3/14/2013		
			No thermometer found in refrigerator with milk.				

INTO DISCOUNT 1009 S GRAND ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2211	EHF28	IN	ALL OTHER VIOLATIONS		3/19/2013	0	HFOL
			a)Corrected.				

Food Establishment Public Inspection Report

From 3/14/13 thru 3/20/13

ESTABLISHMENT**JOE DADDYS****2108 PARAMOUNT BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2300	EHF15	IN	EQUIPMENT ADEQUATE a)Corrected.		3/18/2013	0	HFOL

Food Establishment Public Inspection Report

From 3/14/13 thru 3/20/13

ESTABLISHMENT

**JUDYS PLACE
2700 S GRAND ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF836	EHF24	IN	THERMOMETERS		3/20/2013	0	HFOL
			Corrected.				
	EHF19	IN	RODENTS/ANIMALS/OPENINGS		3/20/2013		
			Door is on order.				
	EHF26	IN	POSTING OF ADVISORIES		3/20/2013		
			Corrected.				
	EHF28	IN	ALL OTHER VIOLATIONS		3/20/2013		
			b)Corrected.				
	EHF25	IN	FOOD CONTACT SURFACES		3/20/2013		
			a)Corrected. b)Corrected. c)Corrected.				

Food Establishment Public Inspection Report

From 3/14/13 thru 3/20/13

ESTABLISHMENT

**JUST ADD WATER
401 S BUCHANAN ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT3844					3/15/2013	0	HL1B FOOD

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

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HFD16	EHF28	COS	ALL OTHER VIOLATIONS		3/20/2013	0	HL1B	
			a)Defrost and clean bottom of reach-in freezer located in kitchen.					

Food Establishment Public Inspection Report**From 3/14/13 thru 3/20/13****ESTABLISHMENT****KINDRED REHAB HOSPITAL AMA****7200 SW 9TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1537	EHF25	COS	FOOD CONTACT SURFACES		3/19/2013	11	HL1B
			a)Food debris found on a utensil stored with clean utensils. b)Chipped plate found.				
	EHF13	COS	HACCP PLAN/TIME		3/19/2013		
			a)Cabbage found out of date in walk in cooler.				
	EHF10	COS	SOUND CONDITION		3/19/2013		
			a)Dented can found in dry storage.				

Food Establishment Public Inspection Report

From 3/14/13 thru 3/20/13

ESTABLISHMENT

**KRUSTY KONES
1305 S GRAND ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFM417	EHF19	H10DAY	RODENTS/ANIMALS/OPENINGS		3/15/2013	0	H PREOPEN
			a)Drive thru window must be screened.				
	EHF28	H10DAY	ALL OTHER VIOLATIONS		3/15/2013		
			a)Food manager is needed for snowcone stand; a full time supervisory employee must attend next food manager class. b)Seal all bare wood inside food establishment. c)Mobile permit number needed on both sides of mobile unit.				

Food Establishment Public Inspection Report

From 3/14/13 thru 3/20/13

ESTABLISHMENT

**LA BELLA PIZZA
3801 OLSEN BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF235	EHF28	COS	ALL OTHER VIOLATIONS		3/18/2013	18	HL1B
			a)Handle of scoop down in oregano. Keep handles up and out of dry product. b)Cover must stay on trash can in restroom. c)Sanitizer strips are needed to test bleach levels.				
	EHF25	COS	FOOD CONTACT SURFACES		3/18/2013		
			a)Knife with broken tip found at sandwich station. Dispose of all chipped utensils.				
	EHF20	COS	TOXIC ITEMS		3/18/2013		
			a)Bleach sanitizer for wipedown over 200 ppm. This must be at 100 ppm, not exceeding 200 ppm. Over 200 ppm is toxic if ingested or placed on a food contact surface.				
	EHF24	COS	THERMOMETERS		3/18/2013		
			a)A probe thermometer is needed specifically for taking food temperatures. This cannot be one that is in a cooler used to check the temperature. It needs to be seperate and soley for food temperatures.				
	EHF13	COS	HACCP PLAN/TIME		3/18/2013		
			a)Cooked taco meat in cooler with no date. b)Chopped ham with no date. If items are found undated on next inspection a \$50 reinspection fee will be charged.				

Food Establishment Public Inspection Report**From 3/14/13 thru 3/20/13**

ESTABLISHMENT**LA BELLA PIZZA**

HF235	EHF04	COS	PROPER COOKING TEMPERATURES	3/18/2013	18	HL1B
-------	-------	-----	-----------------------------	-----------	----	------

a)Chicken wings were cooked to 100-110F. This product must be cooked to 165F.

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

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF241					3/20/2013	0	HL1B

Food Establishment Public Inspection Report

From 3/14/13 thru 3/20/13

ESTABLISHMENT

LA PASADITA BURRITOS

2730 NE 16TH AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1688	EHF25	COS	FOOD CONTACT SURFACES		3/18/2013	3	HL1B
			a)Microwave found dirty.	COS			

LEMONGRASS SUSHI & WOK

2207 S WESTERN ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2158	EHF15	IN	EQUIPMENT ADEQUATE		3/14/2013	0	HFOL
			a)Corrected to hold at 41F.				
	EHF21	IN	MANUAL WARE WASHING		3/14/2013		
			a)Corrected to sanitize at 50 ppm chlorine.				

Food Establishment Public Inspection Report**From 3/14/13 thru 3/20/13****ESTABLISHMENT****LIFE FELLOWSHIP
2817 SE 34TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1330	EHF10	COS	SOUND CONDITION		3/19/2013	7	HL1B
			a)Food product marked "refrigerate after open", found not refrigerated.				
	EHF25	COS	FOOD CONTACT SURFACES		3/19/2013		
			a)Inside top of microwaves needs to be cleaned daily if used.				
	EHF28	COS	ALL OTHER VIOLATIONS		3/19/2013		
			a)Make sanitizer for use during prep table.				

Food Establishment Public Inspection Report

From 3/14/13 thru 3/20/13

ESTABLISHMENT

**LOBBY CAFE
1501 S COULTER ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2146					3/15/2013	0	HL1B

Food Establishment Public Inspection Report

From 3/14/13 thru 3/20/13

ESTABLISHMENT

**LOGANS ROADHOUSE
8310 W INTERSTATE 40**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF898	EHF28	H10DAY	ALL OTHER VIOLATIONS		3/14/2013	11	HL1B
			a)Door to meat room needs to be repaired or replaced. b)Tile in grill room needs to be repaired.				
	EHF25	COS	FOOD CONTACT SURFACES		3/14/2013		
			a)Dirty knife on rack in meat room. b)Dirty knife on rack in kitchen. (c) Lexan pan with food debris on shelf. d)Ice machine needed troff under door cleaned.				
	EHF15	H10DAY	EQUIPMENT ADEQUATE		3/14/2013		
			Display case for meat was at 50 degrees, do not store PHF in this cooler until repaired.				
	EHF04	COS	PROPER COOKING TEMPERATURES		3/14/2013		
			Grilled fish on plate was cooked to 124 degrees, make sure that meat is cooked to proper temperature.				

Food Establishment Public Inspection Report**From 3/14/13 thru 3/20/13**

ESTABLISHMENT**LOS BRACEROS
3303 BELL ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF1921	EHF21	H 3 DAYS	MANUAL WARE WASHING		3/18/2013	3	HFOL	
			a)Dishwasher is not sanitizing properly. Establishment has 3 days to correct or a \$50 reinspection fee may be charged.					

Food Establishment Public Inspection Report

From 3/14/13 thru 3/20/13

ESTABLISHMENT**LUPITAS EXPRESS
2403 HARDIN DR**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1964	EHF25	IN	FOOD CONTACT SURFACES		3/15/2013	0	HFOL
				a)Corrected. b)Corrected. c)Corrected. d)Corrected.			
	EHF24	IN	THERMOMETERS		3/15/2013		
				a)Corrected. b)Corrected.			
	EHF28	H90 DAY	ALL OTHER VIOLATIONS		3/15/2013		
				a)Post current food manager card. b)Corrected. c)Post current food establishment permit. d)Clean grease buildup from kitchen ceiling lights. e)Clean dust buildup from ceiling in kitchen area.			

Food Establishment Public Inspection Report

From 3/14/13 thru 3/20/13

ESTABLISHMENT

**MARY & ROGERS DAY CARE
4220 WOLFLIN AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFD18					3/18/2013	0	HL1B

Food Establishment Public Inspection Report

From 3/14/13 thru 3/20/13

ESTABLISHMENT

**MCDONALDS
1815 S GRAND ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2321	EHF15	IN	EQUIPMENT ADEQUATE		3/15/2013	0	HFOL
			a)Corrected.				

2000 S WESTERN ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF452	EHF17	COS	HAND WASH WITH SOAP/TOWELS		3/15/2013	6	HL1B
			a)Paper towels needed at handsink.				
	EHF25	COS	FOOD CONTACT SURFACES		3/15/2013		
			a)Utensils need to be stored facing the same way to prevent contamination. b)Utensils containers found dirty. c)Inside of OJ machine needs to be cleaned. d)Soda nozzles need to be removed, washed, rinsed, sanitized and air dried every night.				

2910 S SONCY RD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
----------	----------------	-------------	-------------	----------	-----------------	----------	-----------------

Food Establishment Public Inspection Report

From 3/14/13 thru 3/20/13

ESTABLISHMENT**MCDONALDS**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2020	EHF28	COS	ALL OTHER VIOLATIONS		3/14/2013	3	HL1B
			A)All employees working with food must wear a hair restraint. B)Store all ready to eat products above raw products.				
	EHF21	COS	MANUAL WARE WASHING		3/14/2013		
			A)Employee seen cleaning tables with just window cleaner, sanitizer must be used as the final step.				

3700 E INTERSTATE 40

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF304	EHF15	IN	EQUIPMENT ADEQUATE		3/15/2013	0	HFOL
			a)Corrected. b)Corrected.				
	EHF28	IN	ALL OTHER VIOLATIONS		3/15/2013		
			a)Corrected. b)Corrected.				

Food Establishment Public Inspection Report

From 3/14/13 thru 3/20/13

ESTABLISHMENT

**MERCADO LATINO
3500 E AMARILLO BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1180	EHF28	H10DAY	ALL OTHER VIOLATIONS		3/20/2013	13	HL1B
			Bread on racks offered for self-service with sneeze guard.COS. Boxes of product stored on floor in walk-in refrigerator.Light shields needed in walk in refridg. Ice level not adequate in cooler containing salsa. COS. Light shields needed in produce unit.				
	EHF25	H10DAY	FOOD CONTACT SURFACES		3/20/2013		
			a)Cardboard used as shelving in walk in refrigerator. b)Ice scoop stored on dirty surface. COS.				
	EHF16	H10DAY	HAND WASH FACILITIES ADEQUATE		3/20/2013		
			a)Handsink has been removed from food prep area and must be replaced. To be corrected within 10 days.				
	EHF09	COS	APPROVED SOURCE/LABELING		3/20/2013		
			a)Tortillas found on shelf without label. COS b)Salsa found on shelf without label. COS				
	EHF24	H10DAY	THERMOMETERS		3/20/2013		
			a)Thermometer missing in 2 refrigerators near kitchen.				

Food Establishment Public Inspection Report

From 3/14/13 thru 3/20/13

ESTABLISHMENT

Food Establishment Public Inspection Report

From 3/14/13 thru 3/20/13

ESTABLISHMENT

**MEXICO LINDO
4515 S GEORGIA ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1853	EHF17	COS	HAND WASH WITH SOAP/TOWELS		3/19/2013	15	HL1B
			a)No paper towels at back handsink.				
	EHF22	COS	MANAGER KNOWLEDGE/CERTIFIED		3/19/2013		
			a)Food manager card expired on 03/11/2013. This must be renewed.				
	EHF11	COS	PROPER HANDLING RTE		3/19/2013		
			a)Food employee rolled a chicken taco/enchilada with bare hands. Gloves must be worn when touching ready to eat food.				
	EHF03	COS	HOT HOLDING		3/19/2013		
			a)Tamale in hot hold at 75F. b)Shredded meat in hot hold at 97F. Potentially hazardous food must be 135F or higher in a hot hold.				
	EHF28	COS	ALL OTHER VIOLATIONS		3/19/2013		
			a)Light in back room must be repaired. b)Do not store eggs above chile rellenos. c)Wipe down shelving in walk in cooler.				

Food Establishment Public Inspection Report

From 3/14/13 thru 3/20/13

ESTABLISHMENT

**MINI MART
1319 N MIRROR ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF610	EHF25	IN	FOOD CONTACT SURFACES		3/15/2013	0	HFOL
			3 corrections from previous.				
	EHF28	IN	ALL OTHER VIOLATIONS		3/15/2013		
			2 corrections from previous.				
	EHF14	IN	WATER SUPPLY		3/15/2013		
			1 correction from previous.				

Food Establishment Public Inspection Report

From 3/14/13 thru 3/20/13

ESTABLISHMENT

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

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF177	EHF20	COS	TOXIC ITEMS		3/20/2013	3	HL1B
			Sanitizer found at toxic level. Test strips must be used to check sanitizer.				
	EHF28	COS	ALL OTHER VIOLATIONS		3/20/2013		
			Shelf with coffee mugs is peeling paint. Repair as needed. Fan at wait station is dirty.				

**OPPORTUNITY SCHOOL
1525 N GRAND ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFD42					3/20/2013	0	HOTHER

Food Establishment Public Inspection Report

From 3/14/13 thru 3/20/13

ESTABLISHMENT**PAPA MURPHYS
6032 BELL ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2304	EHF25	COS	FOOD CONTACT SURFACES	a)Can opener needed to be cleaned. b)Slicer on wall needed to be cleaned.	3/14/2013	3	HL1B

Food Establishment Public Inspection Report**From 3/14/13 thru 3/20/13****ESTABLISHMENT****PHO VAN RESTAURANT
5625 E AMARILLO BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF719	EHF28	H10DAY	ALL OTHER VIOLATIONS		3/15/2013	6	HL1B
			Ice level inadequate in cold holding container. Must reach the top of the stored container.				
	EHF23	H10DAY	SEWAGE/WASTEWATER		3/15/2013		
			Wastewater leak found under 3 comp sink.				
	EHF21	COS	MANUAL WARE WASHING		3/15/2013		
			Dishes air drying in mopsink. Mopsink is for mop water only.				

Food Establishment Public Inspection Report

From 3/14/13 thru 3/20/13

ESTABLISHMENT

**PIE IN THE SKY
401 S BUCHANAN ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT3861					3/15/2013	0	HL1B FOOD

**PINK
814 S TAYLOR ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1981	EHF22	H30 DAY	MANAGER KNOWLEDGE/CERTIFIED		3/19/2013	3	HFOL

a)A food manager is needed. Due to continued non-compliance a fee may be imposed if a certified food manager has not completed training and obtains a food manager card from our office at 821 S. Johnson by April 12, 2013.

Food Establishment Public Inspection Report

From 3/14/13 thru 3/20/13

ESTABLISHMENT

**PIZZA HUT
6019 S COULTER ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1725	EHF23	IN	SEWAGE/WASTEWATER		3/14/2013	0	HFOL
			Corrected.				
	EHF28	IN	ALL OTHER VIOLATIONS		3/14/2013		
			A)Corrected.				
	EHF25	IN	FOOD CONTACT SURFACES		3/14/2013		
			A)Corrected. B)Corrected. C)Corrected. D)Corrected.				

Food Establishment Public Inspection Report

From 3/14/13 thru 3/20/13

ESTABLISHMENT

**PIZZA PLANET
2400 PARAMOUNT BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF726	EHF28	H10DAY	ALL OTHER VIOLATIONS		3/14/2013	20	HL1B
			a)Dust area on pizza oven where the a/c vents blow on it. COS b)Freezer is not keeping items frozen. This must be repaired in 10 days.				
	EHF20	COS	TOXIC ITEMS		3/14/2013		
			a)Unlabeled chemical hanging above handsink. Label all chemicals with common name.				
	EHF21	COS	MANUAL WARE WASHING		3/14/2013		
			a)Dishwasher not sanitizing properly on arrival. This was repaired on site.				
	EHF02	COS	COLD HOLDING		3/14/2013		
			a)Sausage links in table top cooler are at 48F. The meats and products in the make table must be 41F or below.				
	EHF04	COS	PROPER COOKING TEMPERATURES		3/14/2013		
			a)Chicken breasts for salad cooked to 100-130F. Must reach 165F to be safe for consumption. b)Lasagna run through pizza oven was at 90-100F. This product must reach 165 to be safe for consumption.				

Food Establishment Public Inspection Report

From 3/14/13 thru 3/20/13

ESTABLISHMENT

PIZZA PLANET

HF726	EHF08	COS	GOOD HYGIENIC PRACTICES	3/14/2013	20	HL1B
-------	-------	-----	-------------------------	-----------	----	------

a)Rag and chemical bottle in handsink. Keep all items out of handsink. It must remain sanitary and is for handwashing only.

6801 BELL ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
----------	----------------	-------------	-------------	----------	-----------------	----------	-----------------

HF94	EHF15	H10DAY	EQUIPMENT ADEQUATE		3/19/2013	9	HL1B
------	-------	--------	--------------------	--	-----------	---	------

Salad make table was at 50 degrees, should be able to maintain product at 41 or below.

	EHF20	COS	TOXIC ITEMS		3/19/2013		
--	-------	-----	-------------	--	-----------	--	--

Spray bottle of sanitizer was not showing any sanitizer on test stips.

	EHF25	H10DAY	FOOD CONTACT SURFACES		3/19/2013		
--	-------	--------	-----------------------	--	-----------	--	--

a)Fan on shelf in kitchen next to pizza make table needs to be cleaned. b)Knife rack needed to be cleaned.
COS

Food Establishment Public Inspection Report

From 3/14/13 thru 3/20/13

ESTABLISHMENT**QUALITY INN & SUITES
6800 W INTERSTATE 40**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF97	EHF17	COS	HAND WASH WITH SOAP/TOWELS		3/14/2013	3	HL1B	
			a) Soap needed at handsink. b) Towels needed at handsink.					

**REAL FOOD CAFE
3208 SW 6TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2235					3/14/2013	0	HL1B

Food Establishment Public Inspection Report

From 3/14/13 thru 3/20/13

ESTABLISHMENT

SAN JACINTO CHRISTIAN ACADEMY**501 S MISSISSIPPI ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF858	EHF25	COS	FOOD CONTACT SURFACES		3/19/2013	3	HL1B
			a)Residual food splatter found on microwave ceiling.				

SAN JACINTO ELEMENTARY**3400 SW 4TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF689					3/18/2013	0	HFOL

Food Establishment Public Inspection Report

From 3/14/13 thru 3/20/13

ESTABLISHMENT

SANCHEZ BAKERY
1010 E AMARILLO BLVD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF88	EHF28	H10DAY	ALL OTHER VIOLATIONS		3/19/2013	14	HL1B
			Gasket on reach in cooler is ripped and needs to be repaired or replaced. Employee coat found hanging on food storage rack. Employee personal items must be stored in designated areas as to prevent accidental contamination of food & single use items.COS.				
	EHF25	COS	FOOD CONTACT SURFACES		3/19/2013		
			a)Can opener needs to be cleaned. b)Clean utensils found stored in dirty bin.				
	EHF16	H10DAY	HAND WASH FACILITIES ADEQUATE		3/19/2013		
			a)Handsink required in front kitchen area; a handwashing facility must be provided to allow convenient use by employees in food preparation. Two comp. sink located between mop sink and 3 compartment sink is now a designated sink for handwashing only.				
	EHF13	COS	HACCP PLAN/TIME		3/19/2013		
			a)Several potentially hazardous food items found kept past toss date; food was thrown away.				
	EHF09	COS	APPROVED SOURCE/LABELING		3/19/2013		
			a)Flan and tapioca pudding made and packaged inside of food establishment and offered for consumer purchase were found with no labels; items were labeled by the end of inspection.				

Food Establishment Public Inspection Report

From 3/14/13 thru 3/20/13

ESTABLISHMENT

SCHAKOLAD CHOCOLATE FACTORY**7402 SW 34TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2359	EHF28	H90 DAY	ALL OTHER VIOLATIONS		3/18/2013	0	HL1B
			a)Corrected. b)Corrected.				

SIMPLE SALSA**401 S BUCHANAN ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT3855					3/15/2013	0	HL1B FOOD

Food Establishment Public Inspection Report

From 3/14/13 thru 3/20/13

ESTABLISHMENT

**SKYY CAFE
1006 E AMARILLO BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2370	EHF28	H10DAY	ALL OTHER VIOLATIONS		3/20/2013	0	H PREOPEN
			a)Front and back door must be self closing. b)Single service items and food must be 6" off the floor. c)Handwash signs needed at handsink in bar area. d)Handwash signs needed in restrooms. e>Contact Fire Marshal. f)Test strips needed for sanitizer.				
	EHF24	H10DAY	THERMOMETERS		3/20/2013		
			a)Thermometer needed in refrigerator.				
	EHF22	H10DAY	MANAGER KNOWLEDGE/CERTIFIED		3/20/2013		
			a)Food manager needed at establishment. Must take course and past test within 45 days of opening.				
	EHF17	H10DAY	HAND WASH WITH SOAP/TOWELS		3/20/2013		
			a)Soap needed at handsink in bar area.				

Food Establishment Public Inspection Report

From 3/14/13 thru 3/20/13

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		3/15/2013	3	HL1B	
			a)Blower covers in walk in freezer need to be cleaned. b)Blower covers in walk in cooler need to be cleaned. c)Make table gaskets need to be cleaned.					
	EHF25	COS	FOOD CONTACT SURFACES		3/15/2013			
			a)Tea nozzles need to be washed, rinsed, sanitized and air dried daily.					

2707 S GEORGIA ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF52	EHF25	COS	FOOD CONTACT SURFACES		3/18/2013	14	HL1B	
			a)Clean scale from inside of the ice machine. If built up, it can flake off into the ice.					
	EHF28	COS	ALL OTHER VIOLATIONS		3/18/2013			
			a)Wipe drip from venthood on grill. b)Cover is needed for trash can in ladies restroom (repeat violation). c)Racking in small cooler has paint chipping off of it. This must be smooth, easily cleanable with no rust.					

Food Establishment Public Inspection Report

From 3/14/13 thru 3/20/13

ESTABLISHMENT

SONIC DRIVE IN

HF52	EHF22	COS	MANAGER KNOWLEDGE/CERTIFIED	3/18/2013	14	HL1B
------	-------	-----	-----------------------------	-----------	----	------

a)Current food manager no longer works here. New manager must take servesafe certificate up to the Environmental Health office and register it with the city.

	EHF21	COS	MANUAL WARE WASHING	3/18/2013		
--	-------	-----	---------------------	-----------	--	--

a)Pan drying on clean rack had food debris stuck on the edges. Clean all pans completely before putting up to air dry.

	EHF02	COS	COLD HOLDING	3/18/2013		
--	-------	-----	--------------	-----------	--	--

a)Sliced tomatoes in a cold storage well were at 54F. The ice level was not up to the food level in the basin. Sliced tomatoes must remain 41F or below. These were thrown away.

7100 BELL ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
----------	----------------	-------------	-------------	----------	-----------------	----------	-----------------

HF717	EHF25	H10DAY	FOOD CONTACT SURFACES		3/14/2013	3	HL1B
-------	-------	--------	-----------------------	--	-----------	---	------

a)Door on ice machine in back of store needs to be reattached and sealed. b)Top opening on ice machine needs to be sealed. c)Top of make table needs to be cleaned. COS

Food Establishment Public Inspection Report

From 3/14/13 thru 3/20/13

ESTABLISHMENT

STARBUCKS COFFEE CO #6757

3240 S SONCY RD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1034	EHF14	IN	WATER SUPPLY		3/14/2013	0	HFOL
			A)Corrected.				
	EHF28	H90 DAY	ALL OTHER VIOLATIONS		3/14/2013		
			A)Take national food manager card to our office and get City of Amarillo food manager card by next inspection. Cost is \$40.				

Food Establishment Public Inspection Report

From 3/14/13 thru 3/20/13

ESTABLISHMENT

STRETCHS BBQ BARN

3319 BELL ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2271	EHF14	H10DAY	WATER SUPPLY		3/19/2013	13	HL1B
			a)Mop sink has a drip leak at the faucet. This must be repaired to not drip.				
	EHF21	COS	MANUAL WARE WASHING		3/19/2013		
			a)Sanitizer in wipedown buckets for cleaning tables was below 200 ppm quat sanitizer. This level will not sanitize.				
	EHF19	H10DAY	RODENTS/ANIMALS/OPENINGS		3/19/2013		
			a)Screen door at back needs a door sweep if the outer door is to remain open.				
	EHF20	COS	TOXIC ITEMS		3/19/2013		
			a)Unlabeled spray bottle of bleach. b)Sanitizer used to wipe down surfaces was over 400 ppm quat. This level is toxic if ingested.				

Food Establishment Public Inspection Report

From 3/14/13 thru 3/20/13

ESTABLISHMENT

SUBWAY

6000 S WESTERN ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1616	EHF17	COS	HAND WASH WITH SOAP/TOWELS		3/15/2013	11	HL1B
			No paper towels at handwashing sink in back area.				
	EHF25	COS	FOOD CONTACT SURFACES		3/15/2013		
			a)Microwave oven at drive up needed to be cleaned. b)Soda nozzles at drive up needed to be cleaned. c)Soda nozzles in front area needed to be cleaned.				
	EHF03	COS	HOT HOLDING		3/15/2013		
			Meat balls in hot hold unit were at 88 degrees, reheat to 165.				
	EHF28	H90 DAY	ALL OTHER VIOLATIONS		3/15/2013		
			Broken tile near drive up and broken baseboards need to be repaired.				

Food Establishment Public Inspection Report

From 3/14/13 thru 3/20/13

ESTABLISHMENT**SUBWAY 25610
2001 S WESTERN ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF496	EHF03	COS	HOT HOLDING		3/15/2013	5	HL1B	
			a)Meatballs temped at 92F. Hot well was not on. Reheated to 165F.					

Food Establishment Public Inspection Report**From 3/14/13 thru 3/20/13****ESTABLISHMENT****SUPER MERCADO LOS OLIVOS****3803 NE 24TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1324	EHF09	COS	APPROVED SOURCE/LABELING		3/15/2013	10	HL1B
			Container of guacamole found on shelf without label.				
	EHF25	H10DAY	FOOD CONTACT SURFACES		3/15/2013		
			Handle of ice scoop stored in contact with ice in cooler. Must store ice scoop on a clean surface.				
	EHF17	COS	HAND WASH WITH SOAP/TOWELS		3/15/2013		
			No paper towels in restroom in bakery.				
	EHF28	H10DAY	ALL OTHER VIOLATIONS		3/15/2013		
			Lighthshields needed above produce display. b)Lighthshields needed in kitchen.				

Food Establishment Public Inspection Report

From 3/14/13 thru 3/20/13

ESTABLISHMENT

**TACO VILLA #6
3500 E INTERSTATE 40**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF918	EHF28	IN	ALL OTHER VIOLATIONS		3/15/2013	4	HFOL
			a)Corrected.				
	EHF25	IN	FOOD CONTACT SURFACES		3/15/2013		
			a)Corrected. b)Corrected. c)Corrected. d)Corrected. e)Corrected. f)Corrected.				
	EHF07	COS	ADEQUATE HAND WASHING		3/15/2013		
			a)Employee observed going from cleaning to food preparation without changing gloves and washing hands.				

Food Establishment Public Inspection Report

From 3/14/13 thru 3/20/13

ESTABLISHMENT

TACOS GARCIA
2200 E AMARILLO BLVD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF210	EHF03	COS	HOT HOLDING		3/20/2013	27	HL1B
			a)Beef tongue found on counter at 100F; meat had been out of temperature for less than 4 hours and was cooked to 165F by the end of the inspection.				
	EHF02	COS	COLD HOLDING		3/20/2013		
			a)Chopped tomatoes found at 54F; tomatoes had been out of temperature for less than 4 hours and were brought down to 41F by the end of the inspection.				
	EHF13	COS	HACCP PLAN/TIME		3/20/2013		
			a)Several potentially hazardous food items in reach-in cooler were found without date marks; food was either thrown away or dated with the day of preparation.				
	EHF12	COS	CROSS CONTAMINATION		3/20/2013		
			a)Cooked tamales found stored in same pan as raw chorizo meat in reach-in cooler; tamales were thrown away.				
	EHF20	COS	TOXIC ITEMS		3/20/2013		
			a)Bottle of chemical found stored with single use items.				

Food Establishment Public Inspection Report

From 3/14/13 thru 3/20/13

ESTABLISHMENT

TACOS GARCIA

HF210	EHF24	H10DAY	THERMOMETERS	3/20/2013	27	HL1B
			a)Thermometer needed in make table cooler. b)A calibrated stem thermometer is needed to take internal food temperatures.			
	EHF25	H10DAY	FOOD CONTACT SURFACES	3/20/2013		
			a)Single use items found stored on dirty surface. b)Clean inside of make table cooler. c)Clean inside of reach-in coolers in kitchen. d)Clean inside of cooler located in dining room. COS e)Clean outside of chest freezer located in hallway.			
	EHF28	H10DAY	ALL OTHER VIOLATIONS	3/20/2013		
			a)Reach-in cooler located in dining area has a torn gasket; gasket must be repaired or replaced. b)Fix sagging ceiling tile located in dining room area.			

Food Establishment Public Inspection Report

From 3/14/13 thru 3/20/13

ESTABLISHMENT

TAILWIND AMA PRE-SECURITY

10801 AIRPORT BLVD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2354	EHF28	H90 DAY	ALL OTHER VIOLATIONS		3/14/2013	3	HL1B
			Ceiling panels (2) missing. Blower covers in walk-in cooler need to be cleaned. Shelves in walk-in cooler are rusted and not easily cleanable. Replace shelves.				
	EHF25	COS	FOOD CONTACT SURFACES		3/14/2013		
			Meat slicer not cleaned properly. Unit must be disassembled and removal of all meat particles is required prior to sanitizing. Inside of icemaker needs to be cleaned. All single service items must be stored covered: coffee filters, plastic spoons, to go items.				
	EHF02	NO	COLD HOLDING		3/14/2013		
			Ensure all cold/hot hold units are NSF or equal.				

Food Establishment Public Inspection Report

From 3/14/13 thru 3/20/13

ESTABLISHMENT**TAMMES TENDER TOUCH DAYCARE**

1919 BRAZOS ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFD36					3/18/2013	0	HL1B

TANGOS TACO SHOP

6200 HILLSIDE RD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2140					3/19/2013	0	HFOL

Food Establishment Public Inspection Report

From 3/14/13 thru 3/20/13

ESTABLISHMENT

**TAQUERIA EL COMAL
1210 E AMARILLO BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1331	EHF28	COS	ALL OTHER VIOLATIONS		3/19/2013	12	HL1B
			a)Do not use linen towels as a liner inside of make table cooler because they harbor bacteria; use disposable paper towels instead.				
	EHF25	COS	FOOD CONTACT SURFACES		3/19/2013		
			a)Inside of ice machine needs to be cleaned. b)Clean inside and outside of make table cooler.				
	EHF03	COS	HOT HOLDING		3/19/2013		
			a)Chile rellenos and meat stew found on counter at 93F. Food had been out of temperature for less than 4 hours and was cooked back to proper temperature by the end of the inspection.				
	EHF11	COS	PROPER HANDLING RTE		3/19/2013		
			a)Handle of ice scoop found submerged in ice used for drinks. Ice was thrown away.				

Food Establishment Public Inspection Report

From 3/14/13 thru 3/20/13

ESTABLISHMENT

**TEXAS JAK
401 S BUCHANAN ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT3858					3/15/2013	0	HL1B FOOD

Food Establishment Public Inspection Report

From 3/14/13 thru 3/20/13

ESTABLISHMENT

THUNDERING BUFFALOS GRILL & SA

2811 4TH AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFC278	EHF28	COS	ALL OTHER VIOLATIONS		3/18/2013	17	HL1B
			Did not have test strips for sanitizer.				
	EHF11	COS	PROPER HANDLING RTE		3/18/2013		
			No tongs were provided for lime and oranges in bar.				
	EHF14	H10DAY	WATER SUPPLY		3/18/2013		
			Faucet at prep sink is leaking.				
	EHF24	COS	THERMOMETERS		3/18/2013		
			No thermometer found in reachin on cooks line.				
	EHF25	COS	FOOD CONTACT SURFACES		3/18/2013		
			Can opener needed to be cleaned.				

Food Establishment Public Inspection Report

From 3/14/13 thru 3/20/13

ESTABLISHMENT

THUNDERING BUFFALOS GRILL & SA

HFC278	EHF21	COS	MANUAL WARE WASHING		3/18/2013	17	HL1B
--------	-------	-----	---------------------	--	-----------	----	------

No sanitizer at three compartment sink.

**TODAY DISCOUNT II
1021 MARTIN RD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1754	EHF25	IN	FOOD CONTACT SURFACES		3/18/2013	0	HFOL

1 correction from previous.IN.

Food Establishment Public Inspection Report

From 3/14/13 thru 3/20/13

ESTABLISHMENT

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

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF546					3/19/2013	0	HL1B

**VARSITY THEATRE
2302 4TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFC234					3/18/2013	0	HL1B

Food Establishment Public Inspection Report

From 3/14/13 thru 3/20/13

ESTABLISHMENT

WAL-MART #822 BAKERY

3700 E INTERSTATE 40

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF362	EHF15	IN	EQUIPMENT ADEQUATE		3/19/2013	0	HFOL
			a)Corrected.				

WATER STILL 4502 BELL ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF558	EHF29	IN	RECOGNITION		3/18/2013	0	HL1B
			This establishment gets special recognition for having perfect scores on their inspections for the last two years.				

Food Establishment Public Inspection Report**From 3/14/13 thru 3/20/13****ESTABLISHMENT****WATLEY LEARNING CENTER****1208 NW 13TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFD26	EHF25	IN	FOOD CONTACT SURFACES		3/14/2013	0	HFOL
				c)Corrected from previous inspection.			

WHATABURGER #307**2424 S GEORGIA ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF79	EHF02	COS	COLD HOLDING		3/19/2013	5	HL1B
				a)Sliced tomatoes in the cold well were at 54F. Must remain at 41F or below.			
	EHF28	COS	ALL OTHER VIOLATIONS		3/19/2013		
				a)Lid needed for trash can in ladies restroom. b)Clean utensil holder on drying rack in back.			

Food Establishment Public Inspection Report

From 3/14/13 thru 3/20/13

ESTABLISHMENT

**WHISKEY RIVER
4001 SW 51ST AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1335	EHF25	COS	FOOD CONTACT SURFACES	The beverage guns need to be washed, rinsed, and sanitized daily.	3/14/2013	3	HL1B