

Food Establishment Public Inspection Report

From 3/21/13 thru 3/27/13

ESTABLISHMENT

ADVANTAGE SALES & MARKETING**3700 E INTERSTATE 40**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF2053	EHF28	H10DAY	ALL OTHER VIOLATIONS		3/22/2013	0	HFOL	
			a)Corrected. b)Post current food manager card. This is the third notice for this violation and a \$50 reinspection fee will be charged due to lack of compliance. The fee must be paid by the end of the next business day.					

4215 CANYON DR

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2055					3/27/2013	0	HL1B

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ESTABLISHMENT

AMA UNITED CITIZENS FORUM**903 N HAYDEN ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2003					3/27/2013	0	HL1B

AMARILLO BOWL
712 E AMARILLO BLVD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2077	EHF28	IN	ALL OTHER VIOLATIONS		3/25/2013	0	HFOL
			A)Corrected. B)Corrected. C)Corrected. D)Corrected.				
	EHF22	IN	MANAGER KNOWLEDGE/CERTIFIED		3/25/2013		
			A)Corrected.				

Food Establishment Public Inspection Report**From 3/21/13 thru 3/27/13****ESTABLISHMENT****AMARILLO SENIOR CITIZENS ASSOC****1200 S POLK ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF34	EHF28	IN	ALL OTHER VIOLATIONS		3/26/2013	0	HL1B
			3 corrections from previous inspection.				

ANGELINAS TAMALES**616 SE 10TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFM414	EHF28	IN	ALL OTHER VIOLATIONS		3/21/2013	0	HFOL
			a)Corrected; food manager card not needed for mobile.				

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From 3/21/13 thru 3/27/13

ESTABLISHMENT**APPLEBEES NEIGHBORHOOD GRILL**

2810 S SONCY RD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2335	EHF28	IN	ALL OTHER VIOLATIONS Corrected.		3/21/2013	0	HFOL
	EHF21	IN	MANUAL WARE WASHING Corrected.		3/21/2013		

**ARBORS, THE
7000 WOLFLIN AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1261	EHF10	COS	SOUND CONDITION Dented can found in dry storage.		3/25/2013	4	HL1B

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ESTABLISHMENT**AUNTIE ANNES
7701 W INTERSTATE 40**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2313	EHF22	IN	MANAGER KNOWLEDGE/CERTIFIED		3/27/2013	7	HL1B
			Corrected.				
	EHF14	H10DAY	WATER SUPPLY		3/27/2013		
			Handsink's hot water is only 89°.Must be at least 100°. Fix by 4/3/13.				
	EHF16	H10DAY	HAND WASH FACILITIES ADEQUATE		3/27/2013		
			Handsink's faucet is loose which makes it difficult to wash hands. Must be fixed in place by 4/3/13.				

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ESTABLISHMENT

**BANGKOK TOKYO
2413 S WESTERN ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2281	EHF19	H10DAY	RODENTS/ANIMALS/OPENINGS		3/27/2013	11	HL1B
			a)Replace door sweep on back door.				
	EHF02	COS	COLD HOLDING		3/27/2013		
			a)Fried shrimp sitting out at 70F. This must be kept 41F or below.				
	EHF28	H10DAY	ALL OTHER VIOLATIONS		3/27/2013		
			a)Clean and detail both standup coolers, inside and out. b)Label sugar. COS				
	EHF25	COS	FOOD CONTACT SURFACES		3/27/2013		
			a)Clean spoon that is in sugar bin by sushi area. b)Clean microwave by sushi area. c)Do not store ice scoop on top of ice machine. The paint is chipping.				

Food Establishment Public Inspection Report**From 3/21/13 thru 3/27/13****ESTABLISHMENT****BARNES & NOBLE BOOKSELLERS INC****2415 S SONCY RD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF314	EHF28	COS	ALL OTHER VIOLATIONS		3/21/2013	0	HL1B
			All employees working with food must wear a hair restraint.				
	EHF02	IN	COLD HOLDING		3/21/2013		
			All coolers holding at 40°F.				
	EHF22	IN	MANAGER KNOWLEDGE/CERTIFIED		3/21/2013		
			Corrected.				

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From 3/21/13 thru 3/27/13

ESTABLISHMENT**BENJAMIN DONUTS & DELI**

1900 SE 34TH AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF2204	EHF28	COS	ALL OTHER VIOLATIONS		3/22/2013	0	HL1B	
			a)Utensils must be stored handle up to prevent touching mouth parts. b)Inside walk in cooler walls and shelves need to be cleaned. c)Condiment bottles need to be cleaned. d)Grill and stove need to be cleaned.					

BITI PIES INC

604 S MARYLAND ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF1495	EHF28	COS	ALL OTHER VIOLATIONS		3/22/2013	3	HL1B	
			a)Raw eggs stored over ready-to-eat food.					
	EHF25	COS	FOOD CONTACT SURFACES		3/22/2013			
			a)Clean inside of microwaves.					

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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	EHF28	COS	ALL OTHER VIOLATIONS		3/27/2013	3	HL1B
			A)Chip off condensate leak in large freezer. 2 correction from previous inspection.				
	EHF20	COS	TOXIC ITEMS		3/27/2013		
			A)All sanitizer bottles found well over 200ppm chlorine, must be 100ppm for wipe down and 50ppm for dishes. B)Chemical found in a mislabeled bottle.				
	EHF03	IN	HOT HOLDING		3/27/2013		
			A)Hamburger holding at 166 degrees.B)Chili holding at 161 degrees.				

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From 3/21/13 thru 3/27/13

ESTABLISHMENT

**BRAUMS ICE CREAM 180
801 E AMARILLO BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF166	EHF03	IN	HOT HOLDING		3/26/2013	7	HL1B
			Hamburgers holding at 157°F.				
	EHF20	COS	TOXIC ITEMS		3/26/2013		
			Wipe down solution found well over 200ppm, must be 100ppm for wipe down.				
	EHF13	COS	HACCP PLAN/TIME		3/26/2013		
			Time chart for make table not being used properly. All potentially hazardous foods found being held for longer than 4 hours out of temperature control. All were discarded.				
	EHF28	COS	ALL OTHER VIOLATIONS		3/26/2013		
			a)All employees working with food of any kind must wear a hair restraint. b)Water bath for ice cream scoops turned off, water must stay constantly running if being used.				

Food Establishment Public Inspection Report**From 3/21/13 thru 3/27/13****ESTABLISHMENT****BUCKHORN FAMILY RESTAURANT****7000 E INTERSTATE 40**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF801	EHF28	H45 DAY	ALL OTHER VIOLATIONS		3/22/2013	7	HL1B
			Clean dust from ceiling over food prep area. Metal racks in walk in cooler are rusting/chipping paint and must be refinished or replaced. Racks in dry storage room are rusty and must be refinished or replaced. Replace ripped gasket in reach in freezer.				
	EHF25	COS	FOOD CONTACT SURFACES		3/22/2013		
			Clean utensils found in dirty bin. Dirty ladle on clean dish rack. Microwave dirty. Metal dish storage racks need to be cleaned. Metal racks in walk in cooler need to be cleaned. Clean make table cooler across from grill. Clean inside of reach-in cooler.				
	EHF08	COS	GOOD HYGIENIC PRACTICES		3/22/2013		
			a)Employees observed dumping coffee into handwashing sink; handwashing sinks are for handwashing only.				

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ESTABLISHMENT

**BURGER KING #2185
4317 TECKLA BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF425	EHF11	COS	PROPER HANDLING RTE		3/26/2013	10	HL1B
			a)Handle of the scoop down in sugar. Keep handle up and out of sugar since this is often touched with bare hands.				
	EHF19	H10DAY	RODENTS/ANIMALS/OPENINGS		3/26/2013		
			a)Back door has a gap at the bottom that could allow insects in. Seal this gap. b)Floor drain has no grate on it. This is an entry way for rodents.				
	EHF25	COS	FOOD CONTACT SURFACES		3/26/2013		
			Clean: a)Surface that ice scoop sits on. b)Microwave. c)Inside of fry holder. d)Fry scoop.				
	EHF28	COS	ALL OTHER VIOLATIONS		3/26/2013		
			Clean: a)Lid holder for shakes. b)Cup holder above fountain drink dispenser. c)On top of french fry holder.				

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ESTABLISHMENT

BURGER KING #3432

1314 ROSS ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF236	EHF25	H10DAY	FOOD CONTACT SURFACES		3/22/2013	19	HL1B
			a)Clean gaskets to reach in coolers. b)Food remains on cleaned dishes. c)Smoothie pitchers not inverted to dry and holding stagnant water. d)Inside oven has heavy grease buildup. Clean oven daily. e)Splatter on bottom shelves above make table foods.				
	EHF28	H10DAY	ALL OTHER VIOLATIONS		3/22/2013		
			a)Light cover needed in walk in cooler. b)Floor behind soda dispenser dirty. c)Waste water standing outside door used to take out orders. d)Condiment trays dirty. e)Utensil trays dirty.				
	EHF19	H10DAY	RODENTS/ANIMALS/OPENINGS		3/22/2013		
			a)Gap around back door. Seal gap to prevent insects and dust.				
	EHF13	COS	HACCP PLAN/TIME		3/22/2013		
			a)Expired time dot on bacon held according to HACCP plan.				
	EHF08	COS	GOOD HYGIENIC PRACTICES		3/22/2013		
			a)Open drinks stored on shelf above onions. Drinks must have a lid and straw or a sport cap. Drinks must not be stored where spills will contaminate foods.				

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Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF236	EHF04	COS	PROPER COOKING TEMPERATURES		3/22/2013	19	HL1B
a)Bacon not cooked to a crispy state being held out of temperature control.							

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

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF413	EHF02	COS	COLD HOLDING		3/27/2013	5	HL1B
a)Raw bacon sitting out at 67F. This must remain at 41F or below until cooking.							
	EHF28	COS	ALL OTHER VIOLATIONS		3/27/2013		
a)Replace broken floor tiles.							

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ESTABLISHMENT

CAFE CALIFORNIA BAR AND GRILL

3205 E INTERSTATE 40

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2150	EHF28	IN	ALL OTHER VIOLATIONS a)Corrected.		3/22/2013	0	HFOL

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ESTABLISHMENT

CANYON AFTER SCHOOL PROGRAM**506 8TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFC264					3/22/2013	0	HL1B
HFC264					3/27/2013	0	HL1B
HFC264					3/27/2013	0	HL1B

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From 3/21/13 thru 3/27/13

ESTABLISHMENT**CANYONS RETIREMENT COMMUNITY**

2200 SW 7TH AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF839	EHF25	COS	FOOD CONTACT SURFACES		3/22/2013	3	HL1B	
			a)Clean fan blowers in reach-in cooler. b)Clean shelves and botton of reach in cooler.					

CARINOS ITALIAN

8400 W INTERSTATE 40

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HFK55	EHF03	H 2 HOUR	HOT HOLDING		3/22/2013	5	HL1B	
			Chicken pasta 130°F, needs to be 135° or higher.					

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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	EHF13	COS	HACCP PLAN/TIME		3/25/2013	13	HL1B
			a)Cooked chicken in the walk in from Saturday had no date mark. All cooked product must be date marked from the date of preparation.				
	EHF20	COS	TOXIC ITEMS		3/25/2013		
			a)Unlabeled chemical under handsink in front. Label all chemicals with the common name.				
	EHF21	COS	MANUAL WARE WASHING		3/25/2013		
			a)Tubs for food storage that are washed should have the stickers removed upon washing.				
	EHF25	COS	FOOD CONTACT SURFACES		3/25/2013		
			a)Soda nozzles had a large amount of bleach residue on them. Ensure that they are being cleaned correctly so that bleach does not remain on a food contact surface.				
	EHF28	COS	ALL OTHER VIOLATIONS		3/25/2013		
			a)Clean sugar bin. b)Clean handles on coolers. c)Wipe down drip on vent hood above fryers.				

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**CHICKEN EXPRESS
3514 E INTERSTATE 40**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF2182	EHF28	H90 DAY	ALL OTHER VIOLATIONS		3/21/2013	0	HFOL	
			a)Metal rack shelves in walk-in cooler are rusty and no longer easily cleanable; repaint or replace the metal shelves. b)Corrected. c)Corrected. d)Corrected. e)Corrected. f)Corrected.					
	EHF25	IN	FOOD CONTACT SURFACES		3/21/2013			
			a)Corrected. b)Corrected. c)Corrected. d)Corrected.					

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ESTABLISHMENT

**CHILL OUT
7701 W INTERSTATE 40**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2314	EHF28	COS	ALL OTHER VIOLATIONS		3/27/2013	6	HL1B
			All employees working with food must wear a hair restraint.				
	EHF22	H30 DAY	MANAGER KNOWLEDGE/CERTIFIED		3/27/2013		
			Establishment does not have a food manager. Food manager must be obtained by 4/10/13 or a \$50 reinspection fee will be charged. Class is on 4/10/13 with a test on 4/12/13. Class is \$40.				
	EHF15	H10DAY	EQUIPMENT ADEQUATE		3/27/2013		
			Small cooler holding at 60°. b)Yogurt machine holding at 75°. Both units must be fixed to maintain 41° or below at all times. Units cannot be used until fixed.				

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ESTABLISHMENT**CHINA MAX
7701 W INTERSTATE 40**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF1485	EHF08	COS	GOOD HYGIENIC PRACTICES		3/27/2013	4	HL1B	
			a)Employee seen washing hands in 3 comp sink without any soap or paper towels, hands must be washed in a handwashing sink. b)Employee seen dumping sanitizer into handsink, handsinks are for handwashing only.					
	EHF03	IN	HOT HOLDING		3/27/2013			
			Cooked chicken holding at 157°F.					

**CLIMB NUTRITION
415 S WESTERN ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2302					3/21/2013	0	HL1B

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ESTABLISHMENT

**CONTINENTAL
1300 S JACKSON ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF233	EHF28	COS	ALL OTHER VIOLATIONS		3/27/2013	0	HL1B
			While preparing food, food employees may not wear jewelry on their arms and hands except for their wedding rings.				

**COUNTRY PRIDE
5909 WINEINGER RD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF144	EHF09	COS	APPROVED SOURCE/LABELING		3/26/2013	9	HL1B
			Bulk container with sugar was not labeled.				
	EHF03	COS	HOT HOLDING		3/26/2013		
			Mashed potatos were at 99 to 108 degrees in hot hold unit, make sure that they are reheated after mashing before placing in hot hold.				

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ESTABLISHMENT

**COWBOY GELATO
2806 SW 6TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1843	EHF21	H 3 DAYS	MANUAL WARE WASHING		3/22/2013	6	HL1B
			a)Dishwasher out of sanitizer.				
	EHF25	COS	FOOD CONTACT SURFACES		3/22/2013		
			a)Handles of coolers need to be cleaned.				
HF1843	EHF21	COS	MANUAL WARE WASHING		3/25/2013	0	HFOL
			Corrected.				

Food Establishment Public Inspection Report**From 3/21/13 thru 3/27/13**

ESTABLISHMENT**CRAIG METHODIST RETIREMENT****5500 SW 9TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF447	EHF25	COS	FOOD CONTACT SURFACES		3/26/2013	3	HL1B
			A)Cooler handles need to be cleaned. B)Tea nozzle in windflower dining room need to be cleaned.				
	EHF28	COS	ALL OTHER VIOLATIONS		3/26/2013		
			Blower covers in walk-in freezer need to be cleaned.				

Food Establishment Public Inspection Report**From 3/21/13 thru 3/27/13****ESTABLISHMENT****D & T FOOD MART
1712 NE 24TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1519	EHF28	COS	ALL OTHER VIOLATIONS		3/25/2013	7	HL1B
			Inspection report not posted in establishment.				
	EHF25	H10DAY	FOOD CONTACT SURFACES		3/25/2013		
			Rack in refrigerator near counter needs to be cleaned. b)Racks in refrigerator near beer cooler need to be cleaned. To be corrected within 10 days.				
	EHF10	COS	SOUND CONDITION		3/25/2013		
			Bulging can found on shelf. Discarded.				

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ESTABLISHMENT

DIPPIN DOTS DBA FAST FREEZE

7701 W INTERSTATE 40

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF89	EHF27	H10DAY	ESTABLISHMENT PERMIT		3/21/2013	3	HL1B
			Post last inspection.				

DOLLAR GENERAL #3488

307 E HASTINGS AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF810	EHF28	IN	ALL OTHER VIOLATIONS		3/21/2013	0	HFOL
			1 correction from previous.				
	EHF25	IN	FOOD CONTACT SURFACES		3/21/2013		
			1 correction from previous.				

Food Establishment Public Inspection Report**From 3/21/13 thru 3/27/13****ESTABLISHMENT****DOLLAR GENERAL #4285****3412 S GEORGIA ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF725	EHF14	IN	WATER SUPPLY Corrected.		3/21/2013	0	HFOL

DOLLAR GENERAL STORE #3272**1518 SE 10TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2216	EHF28	COS	ALL OTHER VIOLATIONS		3/21/2013	0	HL1B
Bottom of 2 reach in coolers have spills not cleaned. b)All thermometers must be in an easy to locate and read location in the coolers.							

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ESTABLISHMENT

**DONA JUANITA
2208 E AMARILLO BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1579	EHF28	H90 DAY	ALL OTHER VIOLATIONS		3/21/2013	3	HL1B
			a)Clean dust from wall located in back of grill and venthood. Clean dust from door leading into kitchen area. 1 correction from last inspection.				
	EHF25	COS	FOOD CONTACT SURFACES		3/21/2013		
			Metal dish storage racks located over 3 comp sink needs cleaned. Plastic bin used to store single use items needs cleaned. Clean inside of small white reachin cooler located on counter. Clean inside and outside of wooden cabinet located over steam table.				

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ESTABLISHMENT

**DONUT STOP INC
1602 S GRAND ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF50	EHF28	IN	ALL OTHER VIOLATIONS b)Corrected.		3/27/2013	0	HFOL

4500 CANYON DR

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1731	EHF28	H90 DAY	ALL OTHER VIOLATIONS The lights in the storage room by the dishmachine need lightshields with end caps.		3/26/2013	4	HL1B
	EHF08	COS	GOOD HYGIENIC PRACTICES A spoon in the handsink. Use handsink for handwashing only.		3/26/2013		

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ESTABLISHMENT

**DRURY INN & SUITES
8540 W INTERSTATE 40**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1448	EHF03	IN	HOT HOLDING		3/26/2013	6	HL1B
			A)Gravy found at 147 degrees. B)Eggs found at 135 degrees.				
	EHF17	COS	HAND WASH WITH SOAP/TOWELS		3/26/2013		
			A)Hand sink found without any soap or paper towels.				
	EHF20	COS	TOXIC ITEMS		3/26/2013		
			A)Chemical bottle found without any labeling. B)Wipe down solution over 200ppm, must be 100ppm.				

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ESTABLISHMENT

**EASTRIDGE LANES INC
5405 E AMARILLO BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF186	EHF08	COS	GOOD HYGIENIC PRACTICES		3/27/2013	7	HL1B
			Coffee pot found in handsink. Handsink is for handwashing only.				
	EHF25	COS	FOOD CONTACT SURFACES		3/27/2013		
			Microwave not clean. b)Scoop without handle found in coffee. All scoops must have handles. c)Pitchers stored on cloth towels. Must store on easily cleanable surface.				
	EHF28	COS	ALL OTHER VIOLATIONS		3/27/2013		
			Box of napkins stored on floor in basement. b)Handwashing signs missing from handsink in kitchen.				

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ESTABLISHMENT**EL TIGER
6817 WOLFLIN AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1045	EHF28	COS	ALL OTHER VIOLATIONS		3/25/2013	0	HL1B
			Raw eggs stored over ready to eat food.				

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

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF11	EHF28	H90 DAY	ALL OTHER VIOLATIONS		3/21/2013	3	HL1B
			Fix plate on ice machine.				
	EHF25	COS	FOOD CONTACT SURFACES		3/21/2013		
			Clean inside of microwave.				

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ESTABLISHMENT

EMMANUELS MEXICAN RESTAURANT**2515 S GRAND ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2340	EHF28	IN	ALL OTHER VIOLATIONS Corrected.		3/26/2013	0	HFOL

FAMILY DOLLAR STORE 2383**2241 SE 27TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF833					3/27/2013	0	HL1B

Food Establishment Public Inspection Report

From 3/21/13 thru 3/27/13

ESTABLISHMENT**FIRE SLICE PIZZERIA
7306 SW 34TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1823	EHF25	IN	FOOD CONTACT SURFACES		3/25/2013	0	HFOL
			a)Corrected. b)Corrected. c)Corrected.				
	EHF21	IN	MANUAL WARE WASHING		3/25/2013		
			Corrected.				
	EHF28	H90 DAY	ALL OTHER VIOLATIONS		3/25/2013		
			Continue repairs to floor and ceiling. Corrections must be made by next regular inspection.				

Food Establishment Public Inspection Report

From 3/21/13 thru 3/27/13

ESTABLISHMENT

FROSTY TREATS OF TEXAS INC

1017 SW 4TH AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFM416	EHF28	H90 DAY	ALL OTHER VIOLATIONS		3/26/2013	0	HL1B
			Post current food establishment permit.				

GOLDEN LIGHT CAFE & CANTINA

2908 SW 6TH AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1419	EHF28	COS	ALL OTHER VIOLATIONS		3/26/2013	0	HL1B
			28) Clean drip off of vent hood.				

Food Establishment Public Inspection Report**From 3/21/13 thru 3/27/13**

ESTABLISHMENT

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

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF926	EHF21	COS	MANUAL WARE WASHING		3/26/2013	8	HL1B
			Employees observed washing dishes without using any sanitizer; the proper warewashing method is to wash, rinse, sanitize, and air dry.				
	EHF02	COS	COLD HOLDING		3/26/2013		
			Sliced tomatoes stored above make table cooler found at 53 degrees; tomatoes were thrown away.				

Food Establishment Public Inspection Report

From 3/21/13 thru 3/27/13

ESTABLISHMENT

**H & L DISCOUNT
2701 SW 6TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF729	EHF28	H10DAY	ALL OTHER VIOLATIONS		3/25/2013	6	HL1B
			Blower covers in walk in cooler need to be cleaned.				
	EHF25	H10DAY	FOOD CONTACT SURFACES		3/25/2013		
			Soda nozzles need to be cleaned.				
	EHF24	H10DAY	THERMOMETERS		3/25/2013		
			Thermometer needed in sandwich cooler.				

Food Establishment Public Inspection Report

From 3/21/13 thru 3/27/13

ESTABLISHMENT**HARDBACK COFFEE CAFE****4301 SW 45TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2279	EHF28	COS	ALL OTHER VIOLATIONS		3/21/2013	0	HL1B
			Store any boxes of cups or lids off the floor.				

Food Establishment Public Inspection Report**From 3/21/13 thru 3/27/13****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		3/21/2013	7	HL1B
			a)Clean fan blowers in walk in meat cooler. b)Clean fan blowers in walk in cooler located in back of store. c)Clean dust from meat racks in walk in meat cooler.				
	EHF08	COS	GOOD HYGIENIC PRACTICES		3/21/2013		
			Employee observed cleaning sanitizing rag in handwashing sink; handwashing sink is for handwashing only.				
	EHF20	COS	TOXIC ITEMS		3/21/2013		
			Unlabeled spray bottle filled with chemical found in meat market; item was labeled by the end of inspection.				

Food Establishment Public Inspection Report

From 3/21/13 thru 3/27/13

ESTABLISHMENT

HARRINGTON ASSISTED LIVING

401 SW 12TH AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1266					3/26/2013	0	HL1B

HASTINGS ENTERTAINMENT #9605

4301 SW 45TH AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF554					3/21/2013	0	HL1B

Food Establishment Public Inspection Report**From 3/21/13 thru 3/27/13****ESTABLISHMENT****HIGH PLAINS FOOD BANK KIDSCAFE****1401 J AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1935	EHF17	COS	HAND WASH WITH SOAP/TOWELS		3/21/2013	15	HL1B
			No paper towels in the restroom. Paper towels are always required in the restroom.				
	EHF12	COS	CROSS CONTAMINATION		3/21/2013		
			Used apron setting on top of single service paper sheets. Hang aprons where they will not contaminate.				
	EHF10	COS	SOUND CONDITION		3/21/2013		
			Food containers found stored and not sealed. Open containers expose food to insects, dust, splatter and may degrade the quality of foods. b)Food product marked "Refrigerate after opening" found not refrigerated.				
	EHF08	COS	GOOD HYGIENIC PRACTICES		3/21/2013		
			Hands being washed in food prep sink. Wash hands in the designated handsink. Bacteria from dirty hands will contaminate the food sink.				
	EHF28	COS	ALL OTHER VIOLATIONS		3/21/2013		
			Keep dirty rags in sanitizer or dirty rag bin. Do not leave rags on tables. Repeat violation. b)Hair restraint needed for one employee. c)Air vent above dry storage shelves is very dirty. Clean regularly.				

Food Establishment Public Inspection Report

From 3/21/13 thru 3/27/13

ESTABLISHMENT

HILTON GARDEN INN @ AMARILLO**9000 W INTERSTATE 40**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1698	EHF29	IN	RECOGNITION		3/27/2013	0	HL1B
			Great job. All employee were doing exactly what they were supposed to be doing and the establishment looks great.				
	EHF02	IN	COLD HOLDING		3/27/2013		
			Tomatoes holding at 38°F.				
	EHF03	IN	HOT HOLDING		3/27/2013		
			Sausage holding at 137°F.				

Food Establishment Public Inspection Report

From 3/21/13 thru 3/27/13

ESTABLISHMENT

**HOAGIES DELI
2207 S WESTERN ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1777	EHF02	COS	COLD HOLDING		3/25/2013	11	HL1B
			a)Diced tomatoes in cold hold at 49F. These are potentially hazardous foods and must be kept at 41F or below.				
	EHF20	COS	TOXIC ITEMS		3/25/2013		
			a)409 cleaning chemical being used to clean slicer. This cleaner is not approved for use in a food establishment and the level is in excess of 400 ppm quat sanitizer.				
	EHF28	COS	ALL OTHER VIOLATIONS		3/25/2013		
			a)Clean buildup from dishwasher. b)Do not thaw meat above ready to eat bread.				
	EHF25	COS	FOOD CONTACT SURFACES		3/25/2013		
			a)Paint is chipping on inside top of microwave. This must be fixed so that paint will not chip off in the food.				

Food Establishment Public Inspection Report**From 3/21/13 thru 3/27/13****ESTABLISHMENT****HOMEWOOD SUITES BY HILTON****8800 W INTERSTATE 40**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF965	EHF25	COS	FOOD CONTACT SURFACES		3/27/2013	8	HL1B
			Clean out all cabinets. b)Microwave dirty.				
	EHF28	COS	ALL OTHER VIOLATIONS		3/27/2013		
			Replace ceiling tile in closet.				
	EHF03	COS	HOT HOLDING		3/27/2013		
			Sausage and egg breakfast sandwiches holding at 88°F. b)Sausage patties holding at 95°F. All products must be held at 135°F or above at all times. Heating element ran out of fuel, must check on a regular basis.				

Food Establishment Public Inspection Report

From 3/21/13 thru 3/27/13

ESTABLISHMENT

**IHOP
2100 S WESTERN ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF715	EHF03	COS	HOT HOLDING		3/25/2013	9	HL1B
			a)Gravy in the steamtable at 120F.				
	EHF13	COS	HACCP PLAN/TIME		3/25/2013		
			a)Ham in the cooler was 2 days past the throw date.				

INFINITY ICE & WATER 3503 NE 24TH AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2143					3/27/2013	0	HL1B

Food Establishment Public Inspection Report

From 3/21/13 thru 3/27/13

ESTABLISHMENT

INTER FAITH HUNGER PROJECT

200 S TYLER ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF907					3/21/2013	0	HL1B

Food Establishment Public Inspection Report

From 3/21/13 thru 3/27/13

ESTABLISHMENT

**JOE TACO TAQUERIA
7312 WALLACE BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1260	EHF03	IN	HOT HOLDING		3/26/2013	8	HL1B
			Cooked chicken holding at 139°. b)Cooked beef holding at 155°.				
	EHF02	IN	COLD HOLDING		3/26/2013		
			Guacamole holding at 38°. b)Raw chicken holding at 41°.				
	EHF07	COS	ADEQUATE HAND WASHING		3/26/2013		
			Employee seen not washing hands before putting on gloves and after handling chemicals.				
	EHF08	COS	GOOD HYGIENIC PRACTICES		3/26/2013		
			Employee seen chewing gum, gum is not allowed. b)Handsink in bar found with a pitcher in it, handsinks are for handwashing only.				
	EHF28	H90 DAY	ALL OTHER VIOLATIONS		3/26/2013		
			a)Test strips needed for dishmachine and for QT sanitizer. b)Replace shelving by drink station no longer easily cleanable. c)Spanish/English handwashing signs needed in mens bathroom.				

Food Establishment Public Inspection Report

From 3/21/13 thru 3/27/13

ESTABLISHMENT

**KITCHEN EXPRESS
6007 SW 45TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF433	EHF25	COS	FOOD CONTACT SURFACES		3/21/2013	3	HL1B
			a)Clean and sanitize the tea nozzle and the underside of the tea dispenser. b)Clean and sanitize the underside of the soda nozzles.				
	EHF03	IN	HOT HOLDING		3/21/2013		
			The food on the buffet was being held hot at 146°F. In compliance.				

Food Establishment Public Inspection Report**From 3/21/13 thru 3/27/13**

ESTABLISHMENT

KOLACHE CAFE & BAKING CO II**2207 S WESTERN ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2164	EHF19	COS	RODENTS/ANIMALS/OPENINGS		3/26/2013	3	HL1B
			a)Gap at back door needs to be sealed so insects cannot enter establishment.				
	EHF29	IN	RECOGNITION		3/26/2013		
			a)This establishment does a great job of cleanliness and in following a strict plan to keep their food safe.				

Food Establishment Public Inspection Report**From 3/21/13 thru 3/27/13****ESTABLISHMENT****LA FRONTERA
1401 S ARTHUR ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF411	EHF28	COS	ALL OTHER VIOLATIONS		3/21/2013	3	HL1B
			Blower covers in walk in need to be cleaned. b)Fans need to be cleaned. c)Light covers needed in kitchen.				
	EHF25	COS	FOOD CONTACT SURFACES		3/21/2013		
			Microwave oven not clean. b)Utensil containers not clean.				

Food Establishment Public Inspection Report

From 3/21/13 thru 3/27/13

ESTABLISHMENT

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

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2360	EHF28	COS	ALL OTHER VIOLATIONS		3/21/2013	19	HL1B
			a)Invert silverware so that handles are facing upwards. b) Food may not thaw by sitting out. Only in the refrigerator, under cool running water or in the microwave as part of the cooking process.				
	EHF20	COS	TOXIC ITEMS		3/21/2013		
			a)Chemical sitting on table where food was being prepared. Keep chemicals separate from food areas.				
	EHF13	COS	HACCP PLAN/TIME		3/21/2013		
			a)All food must be datemarked from the date of preparation.				
	EHF12	COS	CROSS CONTAMINATION		3/21/2013		
			a)Raw shell eggs above cooked food. b)Cheese, cacti and raw meat all stored in same bin. c)Raw meat stored above bell peppers.				
	EHF16	H 3 DAYS	HAND WASH FACILITIES ADEQUATE		3/21/2013		
			a)Handsink must be installed in food prep area in 3 days.				

Food Establishment Public Inspection Report**From 3/21/13 thru 3/27/13**

ESTABLISHMENT

LA QUINTA BAR & GRILL

HF2360	EHF01	COS	COOLING FOR COOKED FOOD	3/21/2013	19	HL1B
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a)Beef in the refrigerator cooked on 03/20/2013 was 47F on 03/21/2013. This did not cool properly and was thrown away.

HF2360	EHF16	IN	HAND WASH FACILITIES ADEQUATE	3/25/2013	0	HFOL
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a)Corrected.

Food Establishment Public Inspection Report

From 3/21/13 thru 3/27/13

ESTABLISHMENT

**LA REYNA ICE CREAM
4612 RIVER RD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1026					3/21/2013	0	HL1B
HF415					3/21/2013	0	HL1B

Food Establishment Public Inspection Report

From 3/21/13 thru 3/27/13

ESTABLISHMENT

**LAS ALASANAZ
2800 E AMARILLO BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1979	EHF22	IN	MANAGER KNOWLEDGE/CERTIFIED	a)Food manager acquired. In.	3/22/2013	0	HFOL

**LOGANS ROADHOUSE
8310 W INTERSTATE 40**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF898					3/26/2013	0	HFOL

Food Establishment Public Inspection Report

From 3/21/13 thru 3/27/13

ESTABLISHMENT

**LOS BRACEROS
3303 BELL ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1921	EHF21	IN	MANUAL WARE WASHING		3/21/2013	0	HFOL
			a)Corrected.				

Food Establishment Public Inspection Report

From 3/21/13 thru 3/27/13

ESTABLISHMENT

**MALCOLMS ICE CREAM
2100 PARAMOUNT BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF283	EHF21	COS	MANUAL WARE WASHING		3/26/2013	17	HL1B
			a)Less than 100 ppm bleach sanitizer in wipedown at wait station. Must be at least 100 ppm for wipedowns. This was corrected immediately.				
	EHF12	COS	CROSS CONTAMINATION		3/26/2013		
			a)Employee put raw hamburger patties on the grill and then touched ready to eat bread for a sandwich. A glove change and handwash must occur between handling raw foods and ready to eat foods.				
	EHF03	IN	HOT HOLDING		3/26/2013		
			a)Soup in crock pot at 185F.				
	EHF05	IN	RAPID REHEATING		3/26/2013		
			a)Chicken reheated to 167F on grill.				
	EHF10	COS	SOUND CONDITION		3/26/2013		
			a)Whipped cream sitting out on counter and was above 41F. This must be put back in the cooler after uses because it is perishable.				

Food Establishment Public Inspection Report**From 3/21/13 thru 3/27/13**

ESTABLISHMENT

MALCOLMS ICE CREAM

HF283	EHF24	COS	THERMOMETERS	3/26/2013	17	HL1B
			a)No thermometer in cold hold unit. This was replaced immediately.			
	EHF25	COS	FOOD CONTACT SURFACES	3/26/2013		
			a)Clean scale from inside top of ice machine. b)Clean microwave.			
	EHF28	COS	ALL OTHER VIOLATIONS	3/26/2013		
			a)Clean air conditioning vent.			

Food Establishment Public Inspection Report

From 3/21/13 thru 3/27/13

ESTABLISHMENT

MARTYS CONCESSIONS

3301 SE 10TH AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF782	EHF27	H24 HOUR	ESTABLISHMENT PERMIT		3/23/2013	43	HL1B
			No permit posted. No last inspection.				
	EHF25	H24 HOUR	FOOD CONTACT SURFACES		3/23/2013		
			Tea bags stored w/construction tools. b)Single service items stored on floor. c)Inside reach in refrigerator dirty.d)Microwaves dirty, utensil tubs dirty.				
	EHF22	H24 HOUR	MANAGER KNOWLEDGE/CERTIFIED		3/23/2013		
			Mgr on duty not familiar with TFER rules.				
	EHF28	H24 HOUR	ALL OTHER VIOLATIONS		3/23/2013		
			Utensils stored on shelves dirty.Blower cover dirty-walkin.Walkin door gasket dirty/torn.Popcorn popper & microwave stored dirty.Ceiling panels have holes.No hair restraints.Air vents dirty.Ice bin open,not in use.Score of over 31 - \$50 reinspect fee.				
	EHF10	H24 HOUR	SOUND CONDITION		3/23/2013		
			Rotten onions.				

Food Establishment Public Inspection Report**From 3/21/13 thru 3/27/13****ESTABLISHMENT****MARTYS CONCESSIONS**

HF782	EHF07	H24 HOUR	ADEQUATE HAND WASHING	3/23/2013	43	HL1B
			Hands not washed in booth before food prep.			
	EHF08	H24 HOUR	GOOD HYGIENIC PRACTICES	3/23/2013		
			Handsink blocked.			
	EHF02	COS	COLD HOLDING	3/23/2013		
			Hot dogs stored on counter to thaw.			
	EHF12	H24 HOUR	CROSS CONTAMINATION	3/23/2013		
			Ice scoop stored on drain grate used for ice. b)Chips touch cardboard box.			
	EHF17	H24 HOUR	HAND WASH WITH SOAP/TOWELS	3/23/2013		
			No paper towels at handsink.			
	EHF21	H24 HOUR	MANUAL WARE WASHING	3/23/2013		
			No sanitizer available.			

Food Establishment Public Inspection Report

From 3/21/13 thru 3/27/13

ESTABLISHMENT

MARTYS CONCESSIONS

HF782	EHF20	H24 HOUR	TOXIC ITEMS	3/23/2013	43	HL1B
			Chemicals stored with food items.			
HF782	EHF20	IN	TOXIC ITEMS	3/27/2013	0	HL1B
			Corrected.			
	EHF22	IN	MANAGER KNOWLEDGE/CERTIFIED	3/27/2013		
			Corrected.			
	EHF02	IN	COLD HOLDING	3/27/2013		
			Corrected.			
	EHF10	IN	SOUND CONDITION	3/27/2013		
			Corrected.			
	EHF28	IN	ALL OTHER VIOLATIONS	3/27/2013		
			Corrected.			

Food Establishment Public Inspection Report

From 3/21/13 thru 3/27/13

ESTABLISHMENT

MARTYS CONCESSIONS

HF782	EHF25	IN	FOOD CONTACT SURFACES	3/27/2013	0	HL1B
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Corrected.

	EHF27	IN	ESTABLISHMENT PERMIT	3/27/2013		
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Corrected.

Food Establishment Public Inspection Report

From 3/21/13 thru 3/27/13

ESTABLISHMENT**MCDONALDS
3320 S COULTER ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF792	EHF21	COS	MANUAL WARE WASHING		3/26/2013	3	HL1B	
			Cleaning rags found on counters at 0ppm, must be 100ppm.					
	EHF28	COS	ALL OTHER VIOLATIONS		3/26/2013			
			Store all raw products below ready to eat products.					

400 E AMARILLO BLVD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF1190	EHF28	COS	ALL OTHER VIOLATIONS		3/25/2013	14	HL1B	
			Liquid eggs found stored on cheese, store all raw products below or away from ready to eat products.					
	EHF08	COS	GOOD HYGIENIC PRACTICES		3/25/2013			
			Employee seen chewing gum, gum is not allowed.					

Food Establishment Public Inspection Report

From 3/21/13 thru 3/27/13

ESTABLISHMENT

MCDONALDS

HF1190	EHF07	COS	ADEQUATE HAND WASHING	3/25/2013	14	HL1B
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Several employees seen not washing hands after handling cleaning rags with chemicals.

	EHF03	IN	HOT HOLDING	3/25/2013		
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Hamburgers found holding at 157°F. b)Fried chicken holding at 149°F.

	EHF21	COS	MANUAL WARE WASHING	3/25/2013		
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All sanitizer buckets were made with floor cleaner which was used to clean all equipment and food contact surfaces. A sanitizer must be used with 100ppm or as label states.

	EHF15	H10DAY	EQUIPMENT ADEQUATE	3/25/2013		
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Small cooler under make table found holding at 60°F. Cooler must be fixed to maintain 41° or below at all times.

5620 W AMARILLO BLVD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
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HF1954	EHF23	H 3 DAYS	SEWAGE/WASTEWATER		3/27/2013	3	HFOL
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Walk in freezer is leaking condensate water. Needs to be fixed within three days.

Food Establishment Public Inspection Report

From 3/21/13 thru 3/27/13

ESTABLISHMENT**MCDONALDS****NORTH HEIGHTS CATERING****607 N HUGHES ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFK85					3/21/2013	0	HL1B

Food Establishment Public Inspection Report

From 3/21/13 thru 3/27/13

ESTABLISHMENT

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

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1072	EHF25	IN	FOOD CONTACT SURFACES		3/22/2013	3	HFOL
			a)Corrected. b)Corrected. c)Corrected. d)Corrected.				
	EHF28	IN	ALL OTHER VIOLATIONS		3/22/2013		
			B)Corrected. C)Corrected. D)Clean dust from ceiling in kitchen. E)Clean dust from wall and in between grill in kitchen.				
	EHF15	H10DAY	EQUIPMENT ADEQUATE		3/22/2013		
			a)Reach in cooler has a water leak inside of cooler; cooler must be repaired or replaced so that it no longer leaks. This is the second notice for this violation; must be corrected by the above date to correct, or a \$50 reinspection fee can be charged.				

Food Establishment Public Inspection Report

From 3/21/13 thru 3/27/13

ESTABLISHMENT

OLIVE GARDEN RESTAURANT

4121 W INTERSTATE 40

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF892	EHF15	IN	EQUIPMENT ADEQUATE a)Corrected.		3/21/2013	0	HFOL

Food Establishment Public Inspection Report

From 3/21/13 thru 3/27/13

ESTABLISHMENT

**PACIFIC RIM
2061 PARAMOUNT BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF9	EHF19	COS	RODENTS/ANIMALS/OPENINGS		3/27/2013	18	HL1B
			a)Holes in door were repaired.b)Cap was put on floor drain.				
	EHF20	COS	TOXIC ITEMS		3/27/2013		
			a)Bleach water over 200 ppm. Must be 100 ppm for wipedown. b)Label all chemicals with common name.				
	EHF02	COS	COLD HOLDING		3/27/2013		
			a)Meat on wok at 67F. b)Eggrolls in cooler 50F. c)Chicken in cooler at 50F. d)Sliced tomato at 50F in cooler. e)Shell egg in cooler above 45F.				
	EHF10	COS	SOUND CONDITION		3/27/2013		
			a)Molded oranges found in box with oranges in cooler.				
	EHF28	H30 DAY	ALL OTHER VIOLATIONS		3/27/2013		
			Clean: a)Silverware holder COS. b)Vent hood. c)Soup cover. d)Inside of walk in cooler ceiling and blower cover. e)Do not store eggs above ready to eat food COS.				

Food Establishment Public Inspection Report

From 3/21/13 thru 3/27/13

ESTABLISHMENT

PACIFIC RIM

HF9	EHF25	COS	FOOD CONTACT SURFACES	3/27/2013	18	HL1B
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a)Clean seasoning bins. b)Clean can opener. c)Clean rice steamers.

PALO DURO MASONIC LODGE

1701 S POLK ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT3863	EHF28	H 2 HOUR	ALL OTHER VIOLATIONS		3/23/2013	3	HL1B FOOD

Competition chili will not be served to public. All exterior booth needs canopy or overhead protection.

Food Establishment Public Inspection Report**From 3/21/13 thru 3/27/13****ESTABLISHMENT****PANDERIA LA OTRA
1421 N NELSON ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2367	EHF28	IN	ALL OTHER VIOLATIONS 2 corrections from previous.		3/26/2013	0	HL1B
	EHF25	IN	FOOD CONTACT SURFACES Gaps sealed.		3/26/2013		
	EHF22	IN	MANAGER KNOWLEDGE/CERTIFIED Food manager acquired.		3/26/2013		

Food Establishment Public Inspection Report

From 3/21/13 thru 3/27/13

ESTABLISHMENT

**PESCARAZ
3415 BELL ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1970					3/26/2013	0	HL1B

PHO VAN RESTAURANT 5625 E AMARILLO BLVD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF719	EHF23	IN	SEWAGE/WASTEWATER		3/25/2013	0	HFOL
			1 correction.				
	EHF28	IN	ALL OTHER VIOLATIONS		3/25/2013		
			1 correction.				

Food Establishment Public Inspection Report**From 3/21/13 thru 3/27/13****ESTABLISHMENT****PINOYS
3700 SW 6TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2342	EHF28	H 3 DAYS	ALL OTHER VIOLATIONS		3/26/2013	3	HL1B
			Remove paint chips from ceiling in kitchen.				
	EHF25	COS	FOOD CONTACT SURFACES		3/26/2013		
			A)Clean cooler handles on make table. B)Clean cooler handles on reach in cooler by dishwasher.				

Food Establishment Public Inspection Report

From 3/21/13 thru 3/27/13

ESTABLISHMENT

**PIZZA PLANET
2400 PARAMOUNT BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF726	EHF28	IN	ALL OTHER VIOLATIONS Corrected.		3/25/2013	0	HFOL

6801 BELL ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF94					3/26/2013	0	HFOL

Food Establishment Public Inspection Report

From 3/21/13 thru 3/27/13

ESTABLISHMENT**PLEASANT VALLEY BAPTIST CHURCH**

555 E HASTINGS AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFD41	EHF28	H60 DAY	ALL OTHER VIOLATIONS		3/25/2013	0	HL1B
			Pitchers of fruit flavored drink stored uncovered in refrigerator.				

PLUM CREEK HEALTHCARE CENTER

5601 PLUM CREEK DR

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1997	EHF25	COS	FOOD CONTACT SURFACES		3/27/2013	3	HL1B
			Container holding clean knives needed to be washed.				
	EHF28	COS	ALL OTHER VIOLATIONS		3/27/2013		
			Clean dust off of blower covers in walk in cooler.				

Food Establishment Public Inspection Report

From 3/21/13 thru 3/27/13

ESTABLISHMENT**POTATO FACTORY
114 SW 6TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFK115					3/21/2013	0	HL1B

**QUAIL CREEK SURGICAL HOSPITAL
6819 PLUM CREEK DR**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF206	EHF28	COS	ALL OTHER VIOLATIONS		3/27/2013	3	HL1B
			Clean dust from fire suppression system over flat grill.				
	EHF25	COS	FOOD CONTACT SURFACES		3/27/2013		
			Clean all cooler handles.				

Food Establishment Public Inspection Report

From 3/21/13 thru 3/27/13

ESTABLISHMENT**R BAR****2616 E AMARILLO BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2372	EHF24	H10DAY	THERMOMETERS		3/21/2013	0	H PREOPEN
			a)Thermometer needed in refrigerator with juice.				
	EHF25	H10DAY	FOOD CONTACT SURFACES		3/21/2013		
			a)Inside of ice machine needs to be cleaned.				

RASCALS**717 SW 16TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2350	EHF28	H30 DAY	ALL OTHER VIOLATIONS		3/27/2013	0	HFOL
			Food estab. needs a food mgr; a full time supervisory employee must attend next food mgr course to obtain a fd mgr card. This is third notice for this violation; a \$50 reinspection fee will now be charged for non-compliance.				

Food Establishment Public Inspection Report

From 3/21/13 thru 3/27/13

ESTABLISHMENT**REAP ICE & WATER
400 E HASTINGS AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2237					3/27/2013	0	HL1B

**ROBINSONS BBQ
5920 HILLSIDE RD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF244	EHF25	COS	FOOD CONTACT SURFACES		3/22/2013	8	HL1B
			Ice machine needed to have trough under door cleaned.				
	EHF05	COS	RAPID REHEATING		3/22/2013		
			Meat reheated on steam table needs to obtain temperature within 2 hours.				

Food Establishment Public Inspection Report

From 3/21/13 thru 3/27/13

ESTABLISHMENT**ROCKIN NUTRITION
3428 S WESTERN ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2371	EHF15	H10DAY	EQUIPMENT ADEQUATE		3/21/2013	0	H PREOPEN
			a)Ensure that all refrigeration/freezer equipment is NSF certified.				
	EHF28	H10DAY	ALL OTHER VIOLATIONS		3/21/2013		
			a)Replace ceiling tiles in food prep area to be smooth and easily cleanable.				

**SALSA BOBS KITCHEN
5901 BELL ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1720					3/27/2013	0	HL1B

Food Establishment Public Inspection Report**From 3/21/13 thru 3/27/13**

ESTABLISHMENT

SHI LEES BARBECUE & SOUL FOOD**1213 SW 3RD AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2292	EHF24	COS	THERMOMETERS		3/21/2013	6	HL1B
			a)No thermometer in cooler.				
	EHF25	COS	FOOD CONTACT SURFACES		3/21/2013		
			a)Clean cooler handles.				

Food Establishment Public Inspection Report

From 3/21/13 thru 3/27/13

ESTABLISHMENT

**SONIC #12
4151 HILLSIDE RD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1004	EHF28	H90 DAY	ALL OTHER VIOLATIONS		3/22/2013	12	HL1B
			a)Grout lines in floor need to be repaired. b)Employee in kitchen preparing food was not wearing hair restraint. COS				
	EHF20	COS	TOXIC ITEMS		3/22/2013		
			Two chemical bottles on shelf without lids.				
	EHF09	COS	APPROVED SOURCE/LABELING		3/22/2013		
			Bulk container with sugar was not labeled, bulk containers with product that is not easily identifiable should be labeled.				
	EHF02	COS	COLD HOLDING		3/22/2013		
			Sliced tomatoes in pan were at 61 degrees, PHF must be maintained at 41 or below.				

Food Establishment Public Inspection Report

From 3/21/13 thru 3/27/13

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

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF838	EHF21	COS	MANUAL WARE WASHING		3/22/2013	6	HL1B	
			a)Employee observed washing tongs by only rinsing them under running water; the proper manual warewashing procedure is to wash, rinse, sanitize and air dry.					
	EHF28	H90 DAY	ALL OTHER VIOLATIONS		3/22/2013			
			Keep fd & single use items 6" off floorCOS.Keep employee personal items in designated area COS.Employees must wear hair restraint COS.Shelves in cooler are rusty-refinish/replace.Clean dust from vents & computer over fd prep area.Repair holes in ceiling.					
	EHF25	COS	FOOD CONTACT SURFACES		3/22/2013			
			Clean food debris from under hotdog roller. Can opener and holster dirty.Clean dishes stored in dirty bin. Ice pick stored on dirty surface. Knife on dirty surface. Clean dust buildup from soda cup holders. Clean ice buildup from top of reachin freezer.					

7100 BELL ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF717					3/22/2013	0	HFOL

Food Establishment Public Inspection Report

From 3/21/13 thru 3/27/13

ESTABLISHMENT**SONIC DRIVE IN****SUBWAY #14315
3325 S GEORGIA ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2170	EHF28	COS	ALL OTHER VIOLATIONS		3/27/2013	3	HL1B
			a)Clean the bins that clean utensils are sitting in.				
	EHF17	COS	HAND WASH WITH SOAP/TOWELS		3/27/2013		
			a)Push cart is blocking handsink. This is a repeat violation and in the future, a \$50 reinspection fee may be charged.				

Food Establishment Public Inspection Report

From 3/21/13 thru 3/27/13

ESTABLISHMENT

SUBWAY/TRAVEL CENTER #436

715 S LAKESIDE ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF709	EHF28	H10DAY	ALL OTHER VIOLATIONS		3/22/2013	0	HFOL
			c)Corrected. d)Food manager is no longer employed at estab.; a supervisory employee must obtain a food manager card. This is the second notice for this violation; if not corrected by the above date to correct, then a \$50 reinspection fee can be charged.				

SUPER MERCADO LOS OLIVOS

3803 NE 24TH AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1324	EHF28	H10DAY	ALL OTHER VIOLATIONS		3/25/2013	3	HFOL
			Lightshields needed above produce display. b)Lightshields needed in kitchen.				
	EHF25	H10DAY	FOOD CONTACT SURFACES		3/25/2013		
			Ice scoop stored in unsanitary manner. To be corrected within 10 days.				

Food Establishment Public Inspection Report

From 3/21/13 thru 3/27/13

ESTABLISHMENT

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

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2346	EHF25	COS	FOOD CONTACT SURFACES		3/26/2013	3	HL1B
			Clean food splatter off from bottom of hot hold units. b)Clean all grills. c)Clean all shelving on make line. d)Sweep out freezer.				
	EHF28	IN	ALL OTHER VIOLATIONS		3/26/2013		
			Corrected from last inspection.				
	EHF02	IN	COLD HOLDING		3/26/2013		
			Pico holding at 39°.				
	EHF03	IN	HOT HOLDING		3/26/2013		
			Taco meat holding at 155°.				

Food Establishment Public Inspection Report

From 3/21/13 thru 3/27/13

ESTABLISHMENT

TACO VILLA #16

6601 BELL ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF545	EHF28	H90 DAY	ALL OTHER VIOLATIONS		3/26/2013	3	HL1B
			a)Ceiling tile at front vent hood needs to be repaired. b)Corner of door sweep needs to be repaired. c)Top of ice machine needs to be cleaned.				
	EHF25	COS	FOOD CONTACT SURFACES		3/26/2013		
			a)Ladle with food debris on shelf with clean utensils. b)Trough under door on ice machine needed to be cleaned. c)Clean area under shelf at prep line.				

TACO VILLA #17

5770 W AMARILLO BLVD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF330	EHF10	COS	SOUND CONDITION		3/27/2013	4	HL1B
			Dented can found in dry storage.				

Food Establishment Public Inspection Report

From 3/21/13 thru 3/27/13

ESTABLISHMENT

**TACOS DON MIGUEL
2509 E AMARILLO BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF179					3/27/2013	0	HL1B

Food Establishment Public Inspection Report**From 3/21/13 thru 3/27/13****ESTABLISHMENT****TACOS GARCIA
1100 ROSS ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF185	EHF24	COS	THERMOMETERS		3/27/2013	6	HL1B
			No thermometer in cooler with drink mixes.				
	EHF25	H10DAY	FOOD CONTACT SURFACES		3/27/2013		
			Inside ice machine needs to be cleaned. b)Soda gun and holster need to be cleaned daily.				
	EHF28	H10DAY	ALL OTHER VIOLATIONS		3/27/2013		
			Vegetable cooler blower unit is dirty. b)Spills on shelves in walk in cooler. c)Handles to cooks make table coolers have food buildup.				

Food Establishment Public Inspection Report

From 3/21/13 thru 3/27/13

ESTABLISHMENT

**TAN PHAT MARKET
5321 E AMARILLO BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1541	EHF28	H90 DAY	ALL OTHER VIOLATIONS		3/22/2013	20	HL1B
			a)Raw unpackaged meat offered for consumer self-service without sneeze guard.				
	EHF25	COS	FOOD CONTACT SURFACES		3/22/2013		
			a)Refrigerator racks in reach-in refrigerator near front of store need to be cleaned.				
	EHF09	COS	APPROVED SOURCE/LABELING		3/22/2013		
			a)Frozen packages of seafood without label.				
	EHF10	COS	SOUND CONDITION		3/22/2013		
			a)Dented cans found on shelf. Must discard.				
	EHF02	COS	COLD HOLDING		3/22/2013		
			a)Meat found at 60F. Must be kept at 41F or below.				

Food Establishment Public Inspection Report**From 3/21/13 thru 3/27/13****ESTABLISHMENT****TAN PHAT MARKET**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1541	EHF12	COS	CROSS CONTAMINATION		3/22/2013	20	HL1B

a)Condensate from freezer unit leaking onto product in walk-in freezer.

**TANGOS TACO SHOP
2207 S WESTERN ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2205	EHF02	COS	COLD HOLDING		3/26/2013	9	HL1B
	EHF08	COS	GOOD HYGIENIC PRACTICES		3/26/2013		
	EHF28	COS	ALL OTHER VIOLATIONS		3/26/2013		

a)Food in reduced oxygen packaging was sitting out at 55-60F.

a)Handsinks are for handwashing only. Items may not be dumped in the handsink. This sink must remain sanitary.

a)Wipe down drip on pipe in venthood.

Food Establishment Public Inspection Report

From 3/21/13 thru 3/27/13

ESTABLISHMENT**TAQUERIA EL TAPATIO
3410 S COULTER ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1588	EHF25	COS	FOOD CONTACT SURFACES		3/25/2013	16	HL1B
			A)Clean coolers. B)All scoops must have handles. C)Can opener blade dirty. D)All cutting knives found dirty.				
	EHF07	COS	ADEQUATE HAND WASHING		3/25/2013		
			A)Employee seen not washing hands after touching face. B)Employee seen not washing hands after soiling gloves.				
	EHF10	COS	SOUND CONDITION		3/25/2013		
			A)Dented cans found.				
	EHF02	COS	COLD HOLDING		3/25/2013		
			A)Tomatoes found at 52 degrees. B)Several meats found at 46 degrees. Tomatoes discarded, all meats rapidly chilled.				
	EHF03	IN	HOT HOLDING		3/25/2013		
			A)Rice holding at 165 degrees.				

Food Establishment Public Inspection Report

From 3/21/13 thru 3/27/13

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

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1143	EHF27	H 3 DAYS	ESTABLISHMENT PERMIT		3/27/2013	3	HOTHER

Mobile unit permit is expired. Restaurant permit is expired. Please pay by 5 pm Friday 3/29/13.

Food Establishment Public Inspection Report

From 3/21/13 thru 3/27/13

ESTABLISHMENT

TAQUERIA PALETERIA EL MEXICANO**4509 E AMARILLO BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2069					3/27/2013	0	HL1B
HF366					3/27/2013	0	HL1B
HF367					3/27/2013	0	HL1B

Food Establishment Public Inspection Report

From 3/21/13 thru 3/27/13

ESTABLISHMENT

TAQUERIA PALETERIA EL MEXICANO

HFM368	3/27/2013	0	HL1B
HFM369	3/27/2013	0	HL1B
HFM370	3/27/2013	0	HL1B
HFM371	3/27/2013	0	HL1B

Food Establishment Public Inspection Report

From 3/21/13 thru 3/27/13

ESTABLISHMENT**TAQUERIA PALETERIA EL MEXICANO**

HFM372					3/27/2013	0	HL1B
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HFM373					3/27/2013	0	HL1B
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**TASTE OF THAI
1900 SE 34TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1961					3/27/2013	0	HL1B

Food Establishment Public Inspection Report

From 3/21/13 thru 3/27/13

ESTABLISHMENT

**TEXAS PLUM LINE
5060 HELIUM RD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFR23	EHF14	IN	WATER SUPPLY	Private water well - monthly sample on file.	3/26/2013	0	HL1B

**TOOT N TOTUM #21
1300 SE 10TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF628					3/27/2013	0	HL1B

Food Establishment Public Inspection Report

From 3/21/13 thru 3/27/13

ESTABLISHMENT**TOOT N TOTUM #63****4420 BELL ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF927	EHF20	COS	TOXIC ITEMS		3/27/2013	3	HL1B
			Sanitizer too strong. Over 400ppm QA.				
	EHF28	H90 DAY	ALL OTHER VIOLATIONS		3/27/2013		
			Repair or replace areas of counter that is no longer sealed and easily cleanable. Laminate is split and missing on corners.				

TORTILLERIA LA RANCHERITA**207 N LINCOLN ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2308	EHF28	IN	ALL OTHER VIOLATIONS		3/21/2013	0	HL1B
			2 corrections from last inspection.				

Food Establishment Public Inspection Report

From 3/21/13 thru 3/27/13

ESTABLISHMENT

**TORTILLERIA LUPITA
4013 SE 10TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFM293	EHF28	COS	ALL OTHER VIOLATIONS Corrected.		3/27/2013	0	HFOL

**TYLER STREET CAFE
900 S TYLER ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2063	EHF25	COS	FOOD CONTACT SURFACES		3/26/2013	3	HL1B
<p>A)Dish rack needs to be cleaned. B)Can opener holster needs to be cleaned. C)Tea nozzle found dirty. D)Soda nozzles found dirty. E)Clean inside of reach-in glass cooler. F)Clean fan blowers in reach-in cooler.</p>							

Food Establishment Public Inspection Report

From 3/21/13 thru 3/27/13

ESTABLISHMENT

TYLERS BARBEQUE 2014 PARAMOUNT BLVD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HFK96	EHF03	IN	HOT HOLDING		3/27/2013	0	HL1B	
			Brisket and beans above 135°F on arrival.					

UNITED SUPERMARKETS #527 1501 E AMARILLO BLVD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF346	EHF25	IN	FOOD CONTACT SURFACES		3/21/2013	0	HFOL	
			a)Corrected. b)Corrected. c)Corrected. d)Corrected. e)Corrected.					
	EHF28	H30 DAY	ALL OTHER VIOLATIONS		3/21/2013			
			Repair broken: floor coving in market & floor tile-drain in produce prep. Clean:produce waste barrels, produce racks-storage room. Ceiling paint in cooler peeling. No handsink in produce room. Items must be completed before next inspection.					

Food Establishment Public Inspection Report

From 3/21/13 thru 3/27/13

ESTABLISHMENT**VILLA PIZZA
7701 W INTERSTATE 40**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF419	EHF28	IN	ALL OTHER VIOLATIONS Corrected.		3/21/2013	0	HFOL
	EHF23	IN	SEWAGE/WASTEWATER Corrected.		3/21/2013		

Food Establishment Public Inspection Report

From 3/21/13 thru 3/27/13

ESTABLISHMENT

WAFFLE HOUSE #1169
6310 HOLLYWOOD RD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1296	EHF08	H24 HOUR	GOOD HYGIENIC PRACTICES		3/21/2013	10	HM3
			a)Employee drink without lid or straw on prep table.				
	EHF23	H24 HOUR	SEWAGE/WASTEWATER		3/21/2013		
			a)Sewage backing up into restaurant.				
	EHF17	H24 HOUR	HAND WASH WITH SOAP/TOWELS		3/21/2013		
			a)No paper towels at handwashing sink.				
HF1296	EHF08	IN	GOOD HYGIENIC PRACTICES		3/21/2013	0	HM4
			a)Corrected.				
	EHF23	IN	SEWAGE/WASTEWATER		3/21/2013		
			a)Corrected.				

Food Establishment Public Inspection Report

From 3/21/13 thru 3/27/13

ESTABLISHMENT

WAFFLE HOUSE #1169

HF1296	EHF17	IN	HAND WASH WITH SOAP/TOWELS		3/21/2013	0	HM4
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a)Corrected.

WEIGHT WATCHERS NORTH AMERICA

3150 S SONCY RD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2231	EHF28	H90 DAY	ALL OTHER VIOLATIONS		3/21/2013	0	HL1B

a)Spanish handwashing signs needed in bathrooms.

Food Establishment Public Inspection Report

From 3/21/13 thru 3/27/13

ESTABLISHMENT

WELLINGTON ROOM EVENT CENTER**505 S TENNESSEE ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1221	EHF25	COS	FOOD CONTACT SURFACES		3/22/2013	3	HL1B
			A)Raw eggs stored over ready-to-eat food.				
HFK88					3/22/2013	0	HL1B

Food Establishment Public Inspection Report

From 3/21/13 thru 3/27/13

ESTABLISHMENT

**WENDY'S #4101
4613 S WESTERN ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF65	EHF22	H45 DAY	MANAGER KNOWLEDGE/CERTIFIED		3/21/2013	3	HL1B
			a)A food manager is needed at this location within 45 days. Take a valid Servsafe certificate to 821 S. Johnson to obtain a food manager card.				
	EHF28	H45 DAY	ALL OTHER VIOLATIONS		3/21/2013		
			Store bag of onions off the floor in the walk in cooler. COS. Repair the loose metal piece at bottom of freezer by back door. Continue to clean ceiling through kitchen and walk in cooler. Water heater stand needs to be non-porous & easily cleanable.				
	EHF04	IN	PROPER COOKING TEMPERATURES		3/21/2013		
			a)*Hamburger patties on grill at 183F. In compliance.*				

Food Establishment Public Inspection Report

From 3/21/13 thru 3/27/13

ESTABLISHMENT

**WENDY'S #4102
2000 ROSS-OSAGE DR**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF494	EHF28	IN	ALL OTHER VIOLATIONS		3/21/2013	0	HFOL
			a)Corrected. b)Corrected.				
	EHF25	IN	FOOD CONTACT SURFACES		3/21/2013		
			a)Corrected. b)Corrected. c)Corrected. d)Corrected.				

**WESTERN PLATEAU ELEMENTARY
4927 SHAWNEE TRL**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF465					3/27/2013	0	HL1B

Food Establishment Public Inspection Report

From 3/21/13 thru 3/27/13

ESTABLISHMENT

WHATABURGER #114

4111 SW 45TH AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF422	EHF28	H90 DAY	ALL OTHER VIOLATIONS		3/22/2013	3	HL1B
			a)Clean the top of the ice machine where lettuce slicer is stored. b)Clean the inside of the ice machine by the drive thru. c)A pan was needed under the egg flats in the cooler. COS d)A light shield is needed by the mop sink.				
	EHF03	IN	HOT HOLDING		3/22/2013		
			a)Chicken patties in hot hold at 158F. In compliance.*				
	EHF02	IN	COLD HOLDING		3/22/2013		
			a)Sliced tomato at 38F. In compliance.*				
	EHF17	COS	HAND WASH WITH SOAP/TOWELS		3/22/2013		
			a)Towels needed at the handsink by the shake machine. COS				

Food Establishment Public Inspection Report

From 3/21/13 thru 3/27/13

ESTABLISHMENT

WHATABURGER #371

3401 S COULTER ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF954	EHF02	IN	COLD HOLDING		3/25/2013	0	HL1B
			A)Tomatoes holding at 41 degrees. B)Meat patties found at 38 degrees.				
	EHF03	IN	HOT HOLDING		3/25/2013		
			A)Sausage holding at 151 degrees.				
	EHF28	IN	ALL OTHER VIOLATIONS		3/25/2013		
			A)Corrected.				

Food Establishment Public Inspection Report

From 3/21/13 thru 3/27/13

ESTABLISHMENT**WHATABURGER #427****734 N PIERCE ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF285	EHF04	IN	PROPER COOKING TEMPERATURES		3/22/2013	0	HL1B	
			a) Patties reached 196F while cooking. In compliance.					

Food Establishment Public Inspection Report

From 3/21/13 thru 3/27/13

ESTABLISHMENT

**WHATABURGER #902
3620 E INTERSTATE 40**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1228	EHF08	COS	GOOD HYGIENIC PRACTICES		3/27/2013	17	HL1B
			a)Cleaning supplies and dirty utensils found stored in handwashing sink. b)Employee observed dumping ice into handwashing sink; handwashing sinks are for handwashing only.				
	EHF15	H10DAY	EQUIPMENT ADEQUATE		3/27/2013		
			Small reach in cooler located underneath food prep table found at 66°;cooler must be repaired or replaced.Do not store potentially hazardous food inside of cooler until it is repaired.				
	EHF12	COS	CROSS CONTAMINATION		3/27/2013		
			Emp. observed cleaning w/sanitized cloth wearing gloves,proceeded to handle bread to make sandwich w/same gloves.Single use gloves shall be used for one task & discarded when damaged/soiled,or when interruptions occur in operation.Icescoop in ice mach.				
	EHF28	COS	ALL OTHER VIOLATIONS		3/27/2013		
			Employee food must be stored separate from restaurant food so that accidental contamination of restaurant food or single use items does not occur.				
	EHF25	COS	FOOD CONTACT SURFACES		3/27/2013		
			Clean in & out of reach in cooler(by grill),in & out of reach in freezer (by fryer)and inside of small reach in cooler. Single use drink lids & single use gravy cup lids stored in dirty bin.				

Food Establishment Public Inspection Report

From 3/21/13 thru 3/27/13

ESTABLISHMENT**WHATABURGER #902**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1228	EHF24	H10DAY	THERMOMETERS		3/27/2013	17	HL1B

Thermometer needed inside of small reach in cooler.

WHISKERS**1219 SW 10TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1278	EHF14	H90 DAY	WATER SUPPLY		3/21/2013	4	HM3

Hot water heater is broken and the establishment does not have a hot water supply. Establishment cannot operate without hot water and must immediately close down. Establishment can reopen once hot water is restored.

Food Establishment Public Inspection Report

From 3/21/13 thru 3/27/13

ESTABLISHMENT

YE OLDE PANCAKE STATION

2800 S VIRGINIA ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF961	EHF15	H10DAY	EQUIPMENT ADEQUATE		3/25/2013	11	HL1B
			a)The refrigerator is not maintaining food at 41F or below.				
	EHF21	COS	MANUAL WARE WASHING		3/25/2013		
			a)0 ppm sanitizer registered in bleach water for wipedown.				
	EHF02	COS	COLD HOLDING		3/25/2013		
			a)Liquid egg at 50F. More ice was added.				