

**Food Establishment Public Inspection Report**

**From 3/28/13 thru 4/3/13**

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**ESTABLISHMENT**

**ADVANTAGE SALES & MARKETING**

**3700 E INTERSTATE 40**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>
HF2053	EHF28	IN	ALL OTHER VIOLATIONS A)Corrected. B)Corrected.		3/29/2013	0	HFOL

**Food Establishment Public Inspection Report****From 3/28/13 thru 4/3/13****ESTABLISHMENT****AMARILLO CLUB  
600 S TYLER ST**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>
HF1	EHF25	COS	FOOD CONTACT SURFACES		3/29/2013	6	HL1B
			Clean:inside small reach in fish freezer and fish cooler, underneath shelves in fish prep area.Dirty knives found hanging on clean knife rack in banquet kitchen. Clean:knives found kept in dirty bin and inside of reach in glass cooler in banquet kitchen.				
	EHF28	H90 DAY	ALL OTHER VIOLATIONS		3/29/2013		
			Repair or replace damaged ceiling tiles in back storage room in main kitchen area. Replace missing ceiling tiles in banquet kitchen. Post current food establishment permit. Post current catering permit.				
	EHF15	H10DAY	EQUIPMENT ADEQUATE		3/29/2013		
			Make table cooler was found at 75°; cooler needs to be repaired or replaced. Potentially hazardous food inside of cooler was thrown away. Do not use cooler to store potentially hazardous food until it is fixed or replaced.				

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**ESTABLISHMENT**

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**AMARILLO COLLEGE CHILD DEV LAB**

6222 SW 9TH AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFD48					3/28/2013	0	HL1B

**ANGELINAS TAMALES**

616 SE 10TH AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2326	EHF28	H90 DAY	ALL OTHER VIOLATIONS		3/28/2013	0	HL1B
			Repair hole in ceiling in kitchen area.				

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**ESTABLISHMENT**

**ARDEN ROAD ELEMENTARY  
6801 LEARNING TREE AVE**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>
HF412	EHF10	COS	SOUND CONDITION Distressed tomatoes in walkin cooler.		4/2/2013	4	HL1B

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### ESTABLISHMENT

**AUSTIN MIDDLE SCHOOL  
1808 WIMBERLY RD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF667	EHF21	COS	MANUAL WARE WASHING		4/3/2013	6	HL1B
			a)Employee put strainer in quat sanitizer for 2-3 seconds. Items must stay in quat sanitizer for at least 30 seconds to sanitizer properly.				
	EHF23	H10DAY	SEWAGE/WASTEWATER		4/3/2013		
			a)Handsink floor drain backs up water when turns on for a normal 20 second handwash. Repair.				
	EHF28	COS	ALL OTHER VIOLATIONS		4/3/2013		
			a)Single use items stored on floor. Must be 6" off the ground. b)Clean busted bag of cheetos out of bin. c)Hamburger thawing in walk in directly over sandwich meat. d)Egg product above sandwich meat in reach in.				

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**ESTABLISHMENT****BAKER BROS AMERICAN DELI**

3300 S SONCY RD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF2245	EHF16	COS	HAND WASH FACILITIES ADEQUATE		4/1/2013	7	HL1B	
			Handsink by dishmachine found blocked. Handsinks must be clear at all times.					
	EHF08	COS	GOOD HYGIENIC PRACTICES		4/1/2013			
			a)Employee drinks found without lids and straws. b)Employee seen eating in preparation area; all eating must be done in dining room.					

**BELMAR ELEMENTARY  
6342 ADIRONDACK TRL**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF761					3/28/2013	0	HL1B

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**ESTABLISHMENT****BENJAMIN DONUTS & BAKERY**

7003 BELL ST

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>	
HF1869	EHF24	COS	THERMOMETERS		3/29/2013	3	HL1B	
			No thermometer found in refrigerator with milk.					

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### ESTABLISHMENT

**BIG TEXAN STEAK RANCH  
7701 E INTERSTATE 40**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF478	EHF15	H10DAY	EQUIPMENT ADEQUATE		4/2/2013	15	HL1B
			Reach-in make table cooler found at 68°; cooler needs to be repaired or replaced. Do not store potentially hazardous food in the cooler until it is repaired or replaced.				
	EHF10	COS	SOUND CONDITION		4/2/2013		
			Several dented cans were found on can storage racks.				
	EHF02	COS	COLD HOLDING		4/2/2013		
			Dairy creamer cups found at 65°; creamer was thrown away.				
	EHF28	H10DAY	ALL OTHER VIOLATIONS		4/2/2013		
			Gaskets:reachin glass salad cooler & salad reachin make table cooler door ripped/needs replaced. Repair:holes in ceiling in kitchen & bar areas. Replace sagging ceiling tiles in kitchen. Metal clean dish racks are rusty/peeling paint-refinish or replace.				
	EHF25	COS	FOOD CONTACT SURFACES		4/2/2013		
			Can opener holster dirty. b)Single use lids stored in dirty bin. c)Mixer found dirty. d)Knives found stored on dirty surface. e)Bar soda nozzle dirty. f)Shelves in bakery need to be cleaned.				

**Food Establishment Public Inspection Report**

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**ESTABLISHMENT****BONHAM MIDDLE SCHOOL**

5600 SW 49TH AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF220	EHF20	COS	TOXIC ITEMS		3/28/2013	3	HL1B	
			A spray bottle containing an orange chemical needed labeled.					

**BRADYS DAIRY QUEEN**

1900 S WASHINGTON ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF146	EHF25	COS	FOOD CONTACT SURFACES		4/3/2013	3	HL1B	
			Clean metal shelves located above make tables in kitchen. b)Plastic napkin bin located next to drive thru window needs to be cleaned. c)Dish storage rack needs to be cleaned. d)Clean onion slicer.					
	EHF28	COS	ALL OTHER VIOLATIONS		4/3/2013			
			Store plastic utensils handle side up to prevent accidental contamination by touching the mouthpieces. b)Dust computer monitor racks in kitchen area. c)Clean bottom of walk-in freezer.					

## Food Establishment Public Inspection Report

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### ESTABLISHMENT

**BRAUMS ICE CREAM #69**

**7401 SW 34TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF589	EHF25	H10DAY	FOOD CONTACT SURFACES		4/1/2013	6	HM3
			Several areas throughout the establishment must be cleaned due to splashing of wastewater. Clean entire walk in. b)Clean all bread racks. c)Clean any and all items that were close to drain and standing water.				
	EHF28	IN	ALL OTHER VIOLATIONS		4/1/2013		
			Corrected.				
	EHF23	H10DAY	SEWAGE/WASTEWATER		4/1/2013		
			Estab. has a drain backed up causing standing sewer water throughout the estab. Estab. must close until line is cleared & all standing water is cleaned up. Before estab. is opened all corrections must be made. Must call for inspection before opening.				
	EHF03	IN	HOT HOLDING		4/1/2013		
			Sausage holding at 152°.				
HF589	EHF25	IN	FOOD CONTACT SURFACES		4/1/2013	0	HM4
			b)Corrected. c)Corrected.				

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**ESTABLISHMENT**

**BRAUMS ICE CREAM #69**

HF589

EHF23

IN

SEWAGE/WASTEWATER

4/1/2013

0

HM4

Corrected. Establishment is clear to open.

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**ESTABLISHMENT**

**BURGER BAR THE  
614 S POLK ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2378	EHF04	IN	PROPER COOKING TEMPERATURES Hamburgers on grill at 198°F.		4/2/2013	10	HL1B
	EHF08	COS	GOOD HYGIENIC PRACTICES Employee drinks must have lids and straws or lids and handles.		4/2/2013		
	EHF21	COS	MANUAL WARE WASHING Dishwasher not sanitizing.		4/2/2013		
	EHF28	H90 DAY	ALL OTHER VIOLATIONS Repair the walk in door. Remove the duct tape from the door, it is no longer easily cleanable. b)Post the new permit when it arrives.		4/2/2013		
	EHF24	COS	THERMOMETERS The metal stem thermometer needed calibrated.		4/2/2013		

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**ESTABLISHMENT**

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**BURGER KING  
7000 E INTERSTATE 40**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>	
HF831	EHF25	COS	FOOD CONTACT SURFACES		4/2/2013	3	HL1B	
			a)Clean inside small reach-in freezer located next to fryer.b)Clean inside of reach-in salad cooler.					
	EHF28	COS	ALL OTHER VIOLATIONS		4/2/2013			
			Repair broken lightshield in walk-in cooler.					

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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	IN	FOOD CONTACT SURFACES		4/2/2013	3	HFOL
			a)Corrected. b)Corrected. c)Corrected. d)Corrected. e)Corrected.				
	EHF28	IN	ALL OTHER VIOLATIONS		4/2/2013		
			a)Corrected. b)Corrected. c)Corrected. c)Corrected. e)Corrected.				
	EHF19	H60 DAY	RODENTS/ANIMALS/OPENINGS		4/2/2013		
			Back door being replaced by 6/2/13.				

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**ESTABLISHMENT**

**CABANA COOLERS  
3510 SE 10TH AVE**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>
HFM13					3/29/2013	0	HL1B

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**ESTABLISHMENT**

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

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFC264	EHF21	COS	MANUAL WARE WASHING		3/29/2013	3	HL1B
			Sanitizer in spray bottle did not register on test strips.				
HFC264	EHF20	COS	TOXIC ITEMS		4/1/2013	3	HL1B
			Sanitizer in spray bottle was over 400ppm Qt, should be 150 to 300ppm.				
HFC264					4/2/2013	0	HL1B

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**ESTABLISHMENT**

**CANYON COFFEE COMPANY**

**2320 4TH AVE**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>
HFC318					3/28/2013	0	HL1B

## Food Establishment Public Inspection Report

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**ESTABLISHMENT**

**CHICKEN EXPRESS**

**2106 2ND AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFC283	EHF09	H10DAY	APPROVED SOURCE/LABELING		3/28/2013	7	HL1B
			Box of wild game meat in freezer not approved source and must be removed.				
	EHF25	H10DAY	FOOD CONTACT SURFACES		3/28/2013		
			Torn gasket on reachin not cleanable, needs to be replaced.				
	EHF28	COS	ALL OTHER VIOLATIONS		3/28/2013		
			Personal clothing on bags of sugar, needs to be stored away for food items.				

**Food Establishment Public Inspection Report****From 3/28/13 thru 4/3/13****ESTABLISHMENT****CHICK-FIL-A @ S COULTER ST****4510 S COULTER ST**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>
HF2379	EHF13	COS	HACCP PLAN/TIME		4/2/2013	4	HL1B
			A) Chicken found held over 24 hours without any labeling. Any potentially hazardous foods held over 24 hours must be labeled.				
	EHF03	IN	HOT HOLDING		4/2/2013		
			A) Fried chicken holding at 180 degrees				
	EHF02	IN	COLD HOLDING		4/2/2013		
			A) Chicken holding at 41 degrees.				

**Food Establishment Public Inspection Report**

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**ESTABLISHMENT****CHRIST LUTHERAN CHILD DEVE****2400 N COULTER ST**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>
HFD3					4/2/2013	0	HL1B

**Food Establishment Public Inspection Report****From 3/28/13 thru 4/3/13****ESTABLISHMENT****CHUCK E CHEESES  
2500 S COULTER ST**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>
HF331	EHF28	H90 DAY	ALL OTHER VIOLATIONS		4/3/2013	6	HL1B
			Spanish/English handwashing signs needed in both bathrooms.				
	EHF20	COS	TOXIC ITEMS		4/3/2013		
			Employees cleaning tables with degreaser, sanitizer must be used.				
	EHF24	H10DAY	THERMOMETERS		4/3/2013		
			Probe thermometer needed for checking food temps.				

**Food Establishment Public Inspection Report****From 3/28/13 thru 4/3/13****ESTABLISHMENT****CITY VIEW ELEMENTARY****3404 KNOLL DR**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>	
HF1833	EHF20	H10DAY	TOXIC ITEMS		4/1/2013	8	HL1B	
			a)Spray bottle was not labeled. COS b)Warewashing machine sanitizer was over 200 PPM.					
	EHF03	COS	HOT HOLDING		4/1/2013			
			Nacho cheese with beef was at 110 degrees, hot hold must maintain 135 or above.					

**Food Establishment Public Inspection Report**

From 3/28/13 thru 4/3/13

**ESTABLISHMENT****CONNER HOUSE  
2 COTTONWOOD LN**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>	
HFC203	EHF20	COS	TOXIC ITEMS		3/28/2013	6	HL1B	
			Sanitizer at three compartment sink was over 400 PPM Qt should be at 200 PPM.					
	EHF21	COS	MANUAL WARE WASHING		3/28/2013			
			Ware washing machine was not sanitizing at time of inspection.					

**CORN EXPRESS  
812 E AMARILLO BLVD**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>
HF409					4/1/2013	0	HL1B

## Food Establishment Public Inspection Report

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### ESTABLISHMENT

#### CORNERSTONE OUTREACH CENTER

1111 N BUCHANAN ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF1138	EHF28	COS	ALL OTHER VIOLATIONS		4/3/2013	0	HL1B	
			Package of rolls in freezer stored uncovered. b)Box of food stored on floor.					

#### CRAZY LARRYS PIT BBQ

4315 TECKLA BLVD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF407	EHF25	COS	FOOD CONTACT SURFACES		4/1/2013	6	HL1B	
			Can opener blade has build up on it. Clean regularly.					
	EHF21	COS	MANUAL WARE WASHING		4/1/2013			
			Bleach sanitizer wipe down below 100ppm.					

**Food Establishment Public Inspection Report**

From 3/28/13 thru 4/3/13

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**ESTABLISHMENT**

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**CVS/PHARMACY #7762  
2012 S WASHINGTON ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF754					4/3/2013	0	HL1B

**DENNYS RESTAURANT  
2116 S GEORGIA ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF213	EHF21	IN	MANUAL WARE WASHING	a)Corrected.	4/1/2013	0	HFOL

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**ESTABLISHMENT**

**DONUT STOP INC  
1905 S GEORGIA ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1357	EHF20	COS	TOXIC ITEMS		4/2/2013	6	HL1B
			a)Bleach water for wipedown was over 200 ppm. Must be at least 100 ppm, not exceeding 200 ppm.				
	EHF17	COS	HAND WASH WITH SOAP/TOWELS		4/2/2013		
			a)No paper towels at handsink.				
	EHF28	COS	ALL OTHER VIOLATIONS		4/2/2013		
			a)Must be a trash can for paper towels from handsink in dishwashing area.				

**Food Establishment Public Inspection Report****From 3/28/13 thru 4/3/13****ESTABLISHMENT****DONUT STOP/JIMMYS JAVA****5815 W INTERSTATE 40**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>
HF116	EHF28	COS	ALL OTHER VIOLATIONS		3/28/2013	7	HL1B
			Cover any ingredients when not in use to avoid contamination. A large block of chocolate or other flavoring needed to be covered. 2 corrections from previous inspection.				
	EHF21	COS	MANUAL WARE WASHING		3/28/2013		
			The dishwasher is not sanitizing.				
	EHF08	COS	GOOD HYGIENIC PRACTICES		3/28/2013		
			Employee drinks in kitchen areas need to have lids and straws, or lids and handles.				

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**ESTABLISHMENT**

**EL DORADO BURRITOS  
2617 E AMARILLO BLVD**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>
HF2238					3/28/2013	0	HL1B

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### ESTABLISHMENT

**EMBERS STEAKHOUSE  
2501 S KENTUCKY ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1987	EHF28	COS	ALL OTHER VIOLATIONS		3/28/2013	14	HL1B
			a)Clean buildup from vent hood. b)Wipe down shelf that clean plates sit on. c)Spoons were sitting in 145F that was dirty. Change this water as it becomes soiled. d)Sign needed at handwashing sink indicating to employees to wash their hands.				
	EHF08	COS	GOOD HYGIENIC PRACTICES		3/28/2013		
			a)Ice dumped in handsink at waitstation. Do not use the handsink for dumping ice.				
	EHF03	COS	HOT HOLDING		3/28/2013		
			a)Prime rib in hot hold at 103F.				
	EHF02	COS	COLD HOLDING		3/28/2013		
			a)Cooked pasta noodles sitting on ice at 55F. Must be kept at 41F or below.				

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**ESTABLISHMENT**

**FRULLATI CAFE  
7701 W INTERSTATE 40**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1404	EHF23	IN	SEWAGE/WASTEWATER		4/2/2013	0	HFOL
			Corrected.				

**GEORGIA MANOR NURSING HOME  
2611 SW 46TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1898	EHF25	COS	FOOD CONTACT SURFACES		3/29/2013	3	HL1B
			a)Clean utensils found stored in dirty bin. b)Inside of cappuccino machine needs to be cleaned.				
	EHF28	COS	ALL OTHER VIOLATIONS		3/29/2013		
			Store plastic utensils with the handles up in order to prevent contamination from the accidental touching of utensil mouthpieces. 1 correction from last inspection.				

## Food Establishment Public Inspection Report

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**ESTABLISHMENT**

**GOLDEN CORRAL #533  
7220 W INTERSTATE 40**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1378	EHF28	H60 DAY	ALL OTHER VIOLATIONS		4/2/2013	7	HL1B
			Repair or replace the seal on the walk-in freezer. One correction from previous inspection.				
	EHF25	COS	FOOD CONTACT SURFACES		4/2/2013		
			a)Spatulas stored in a location that is not easily cleanable. b)The can opener holder needed cleaned and sanitized after use.				
	EHF14	COS	WATER SUPPLY		4/2/2013		
			A back-flow prevention device is needed on the red hose in the dishroom.				

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**ESTABLISHMENT****GOLDEN LOTUS RESTAURANT**

2417 E AMARILLO BLVD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2037	EHF25	IN	FOOD CONTACT SURFACES Racks clean. IN.		3/28/2013	0	HFOL
	EHF28	IN	ALL OTHER VIOLATIONS 1 correction from previous. IN.		3/28/2013		

**GREGS DELI**

1400 S COULTER ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2124	EHF02	IN	COLD HOLDING All meats holding at 40°F.		4/3/2013	0	HL1B

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

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>
HF729	EHF24	IN	THERMOMETERS Corrected.		3/28/2013	0	HFOL
	EHF25	IN	FOOD CONTACT SURFACES Corrected.		3/28/2013		
	EHF28	IN	ALL OTHER VIOLATIONS Corrected.		3/28/2013		

**Food Establishment Public Inspection Report****From 3/28/13 thru 4/3/13****ESTABLISHMENT****HENKS BAR B Q  
1508 S GRAND ST**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>	
HF619	EHF25	COS	FOOD CONTACT SURFACES		4/3/2013	3	HL1B	
			Clean walls in walk-in cooler. b)Clean inside of reach-in cooler located below cash register. c)Clean metal bread shelves. d)Plastic lids found stored on dirty surface.					
	EHF28	COS	ALL OTHER VIOLATIONS		4/3/2013			
			Dust ceiling lights located above food prep area. b)Dust wall and counter located above chip storage racks.					

**Food Establishment Public Inspection Report**

From 3/28/13 thru 4/3/13

**ESTABLISHMENT****HOLIDAY INN AMARILLO WEST****8231 W AMARILLO BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2113	EHF25	COS	FOOD CONTACT SURFACES		4/1/2013	3	HL1B
			A)Can opener needs to be washed. B)Ice scoop stored on dirty surface. C)Microwave needs to be cleaned out. D)Chipped spatulas found. All food contact surfaces need to remain smooth and easily cleanable.				
	EHF28	COS	ALL OTHER VIOLATIONS		4/1/2013		
			A)Blower cover in walk in cooler needs to be cleaned. B)Vent hood drip needs to be cleaned off of fire suppression system over grills.				

**HORACE MANN MIDDLE SCHOOL****610 N BUCHANAN ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF680	EHF13	COS	HACCP PLAN/TIME		3/28/2013	4	HL1B
			A)Tomato sauce found kept past toss date in walk-in cooler. B)Container of olives found kept past toss date in walk-in cooler; food was thrown away.				

## Food Establishment Public Inspection Report

From 3/28/13 thru 4/3/13

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### ESTABLISHMENT

**HUDS RESTAURANT**  
**7311 W AMARILLO BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1173	EHF04	IN	PROPER COOKING TEMPERATURES Hamburgers cooked to 165°F.		3/28/2013	7	HL1B
	EHF08	COS	GOOD HYGIENIC PRACTICES Employee seen chewing gum, gum is not allowed. b)Employee drink found without a lid or a straw.		3/28/2013		
	EHF02	IN	COLD HOLDING Ham holding at 42°F.		3/28/2013		
	EHF16	COS	HAND WASH FACILITIES ADEQUATE Handsink found blocked, all handsinks must be accessible at all times.		3/28/2013		
	EHF28	H90 DAY	ALL OTHER VIOLATIONS Reseal kitchen floor by next regular inspection.		3/28/2013		

**Food Establishment Public Inspection Report**

From 3/28/13 thru 4/3/13

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**ESTABLISHMENT**

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**HUDSON HOUSE CANYON, INC****20 SPUR 48**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>
HFC221	EHF28	COS	ALL OTHER VIOLATIONS Light shield missing in kitchen.		3/28/2013	3	HL1B
	EHF21	COS	MANUAL WARE WASHING Ware washing machine was not sanitizing at time of inspection.		3/28/2013		

**JOHNNY N ALLEN MIDDLE SCHOOL****700 N LINCOLN ST**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>
HF691					3/28/2013	0	HL1B

## Food Establishment Public Inspection Report

From 3/28/13 thru 4/3/13

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**ESTABLISHMENT**

**KALEIDO SCOOPS  
6010 SW 34TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1274	EHF28	H90 DAY	ALL OTHER VIOLATIONS		4/2/2013	18	HL1B
			Lightshields needed in back stock area. b)Test strips needed for QT sanitizer.				
	EHF20	COS	TOXIC ITEMS		4/2/2013		
			Sanitizer bottle found well over 400ppm, must be 200ppm as label states. b)Sanitizer used to clean dishes found the same way.				
	EHF16	COS	HAND WASH FACILITIES ADEQUATE		4/2/2013		
			Handsink found without any soap.				
	EHF07	COS	ADEQUATE HAND WASHING		4/2/2013		
			Employee seen not washing hands before putting on gloves.				
	EHF08	COS	GOOD HYGIENIC PRACTICES		4/2/2013		
			Employee seen chewing gum, gum is not allowed. b)Single service gloves being used multiple times. Gloves are for single use only.				

**Food Establishment Public Inspection Report**

From 3/28/13 thru 4/3/13

**ESTABLISHMENT****KALEIDO SCOOPS**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1274	EHF14	H10DAY	WATER SUPPLY		4/2/2013	18	HL1B

Handsink found with hot water valve not working, must be fixed to supply hot and cold running water at all times.

**KRUSTY KONES  
1305 S GRAND ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFM417	EHF28	H30 DAY	ALL OTHER VIOLATIONS		3/29/2013	0	HL1B

a)Food establishment needs a food mgr; attend next food manager class. b)Chlorine test strips needed for bleach wipe down solution. 3 corrections from last inspection.

## Food Establishment Public Inspection Report

From 3/28/13 thru 4/3/13

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### ESTABLISHMENT

**KUSHI YAMA  
3319 W INTERSTATE 40**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2064	EHF28	H90 DAY	ALL OTHER VIOLATIONS		3/28/2013	7	HL1B
			A)Heat test strips are not working properly, obtain new ones by next inspection.				
	EHF11	COS	PROPER HANDLING RTE		3/28/2013		
			A)Employee seen handling ready to eat foods with bare hands, gloves or utensils must be used. Food was discarded.				
	EHF20	COS	TOXIC ITEMS		3/28/2013		
			A)Several chemicals found without any labeling. B)Chemicals found stored next to food contact surfaces. Store all chemicals away from food or food contact surfaces.				

### Food Establishment Public Inspection Report

From 3/28/13 thru 4/3/13

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**ESTABLISHMENT**

**LA MILPA  
4511 E AMARILLO BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF950	EHF19	H10DAY	RODENTS/ANIMALS/OPENINGS		3/28/2013	3	HL1B	
			Hole in window screen needs to be repaired or replaced.					

**LEARNING DEPOT  
5398 MEADOWGREEN DR**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFD58					4/1/2013	0	HL1B

## Food Establishment Public Inspection Report

From 3/28/13 thru 4/3/13

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**ESTABLISHMENT**

**LITTLE CAESARS PIZZA  
5807 SW 45TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1126	EHF08	COS	GOOD HYGIENIC PRACTICES		4/1/2013	4	HL1B
			Personal food in walk in cooler open. Keep all personal food separate and contained in coolers or kitchen areas.				
	EHF03	IN	HOT HOLDING		4/1/2013		
			Pizza in hot hold at 157°F. In compliance.				
	EHF02	IN	COLD HOLDING		4/1/2013		
			Pizza sauce in two door refrigerator at 36°F. Toppings in three door refrigerator at 35°F. Walk in cooler at 39°F. All in compliance.				

**Food Establishment Public Inspection Report**

From 3/28/13 thru 4/3/13

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**ESTABLISHMENT****MARIAS COCINA MEXICANA****1316 SE 10TH AVE**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>	
HF2202	EHF28	COS	ALL OTHER VIOLATIONS		4/2/2013	0	HL1B	
			Light above the food prep table must be shatterproof. b)Test trips needed for sanitizer.					

**Food Establishment Public Inspection Report**

From 3/28/13 thru 4/3/13

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**ESTABLISHMENT**

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**MCALISTERS DELI #529****8605 SW 34TH AVE**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>
HF2005	EHF28	COS	ALL OTHER VIOLATIONS		4/1/2013	0	HL1B
			Face all single service utensils handle side up.				
	EHF02	IN	COLD HOLDING		4/1/2013		
			Tuna holding at 39°F.				
	EHF03	IN	HOT HOLDING		4/1/2013		
			All soups holding at 165°.				

## Food Establishment Public Inspection Report

From 3/28/13 thru 4/3/13

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**ESTABLISHMENT**

**MCCARTY-HULL INC  
4714 NE 24TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF957	EHF17	COS	HAND WASH WITH SOAP/TOWELS		3/29/2013	6	HL1B
			No soap in mens restroom in NE corner of building. b)No paper towels in mens restroom in NE corner of warehouse.				
	EHF24	H10DAY	THERMOMETERS		3/29/2013		
			Thermometer dial missing in freezer unit. Need to repair or replace. To be corrected within 10 days.				

## Food Establishment Public Inspection Report

From 3/28/13 thru 4/3/13

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### ESTABLISHMENT

**MCDONALDS  
400 E AMARILLO BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1190	EHF15	IN	EQUIPMENT ADEQUATE Corrected.		4/3/2013	0	HFOL

### 5620 W AMARILLO BLVD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1954	EHF23	IN	SEWAGE/WASTEWATER Corrected.		4/1/2013	0	HFOL

### 5730 W AMARILLO BLVD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF548	EHF25	COS	FOOD CONTACT SURFACES Cooler handles on make table need to be cleaned.		3/29/2013	3	HL1B

**Food Establishment Public Inspection Report**

**From 3/28/13 thru 4/3/13**

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**ESTABLISHMENT**

**MCDONALDS**

## Food Establishment Public Inspection Report

From 3/28/13 thru 4/3/13

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### ESTABLISHMENT

**MERCADO LATINO  
3500 E AMARILLO BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1180	EHF17	H10DAY	HAND WASH WITH SOAP/TOWELS		3/29/2013	13	HFOL
			No soap at handsink. b)No paper towels at handsink. c)Bar of soap at handsink cracked and dry showing evidence of non-use.				
	EHF16	H10DAY	HAND WASH FACILITIES ADEQUATE		3/29/2013		
			Handsink installed.IN b)Handsink blocked by equipment. Must have access to handsink at all times during operation.				
	EHF09	H10DAY	APPROVED SOURCE/LABELING		3/29/2013		
			Tortillas on shelf without label. Salsa found in cooler without label. Pastry puffs found on shelf without label.				
	EHF24	IN	THERMOMETERS		3/29/2013		
			2 thermometers replaced.				
	EHF25	H10DAY	FOOD CONTACT SURFACES		3/29/2013		
			Cardboard used as shelving in walk in refrigerator in back room. b)Ice scoop stored on dirty surface. c)Ice scoop cracked and needs to be replaced.				

**Food Establishment Public Inspection Report**

**From 3/28/13 thru 4/3/13**

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**ESTABLISHMENT**

**MERCADO LATINO**

HF1180	EHF28	H10DAY	ALL OTHER VIOLATIONS	3/29/2013	13	HFOL
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Bread/pastry offered-consumer self service w/o sneeze guard. Lightshields needed in walkin refrig near produce & produce display.Boxes of produce stored on floor-walkin refrig near produce.Must be 6" off floor.\$50 reinspect fee if not corrected.

**MI TIERRA BAR  
900 E AMARILLO BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
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HF2294	EHF28	H90 DAY	ALL OTHER VIOLATIONS		3/28/2013	0	HL1B
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Bar wants to start selling hot dogs and hamburgers. NSF certified cooler must be obtained before any food prep takes place. There will be no leftovers. Call when all corrections have been made prior to food service.

	EHF29	IN	RECOGNITION		3/28/2013		
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Bar looks great. Owner is very knowledgable.

**Food Establishment Public Inspection Report**

From 3/28/13 thru 4/3/13

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**ESTABLISHMENT**

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**MULLIGANS SPORTS PUB  
2511 PARAMOUNT BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1382					4/3/2013	0	HL1B

**NATURAL GROCERS BY VITAMIN COT  
7400 SW 34TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1724	EHF28	COS	ALL OTHER VIOLATIONS		4/3/2013	0	HL1B
			A)Clean spray nozzels for vegetables.				

**Food Establishment Public Inspection Report**

From 3/28/13 thru 4/3/13

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

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>
HF1072	EHF28	IN	ALL OTHER VIOLATIONS		4/3/2013	0	HFOL
			d)Corrected. e)Corrected.				
	EHF15	IN	EQUIPMENT ADEQUATE		4/3/2013		
			Corrected.				

**Food Establishment Public Inspection Report****From 3/28/13 thru 4/3/13****ESTABLISHMENT****ON THE BORDER MEXICAN CAFE****2401 S SONCY RD**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>
HF1944	EHF21	H10DAY	MANUAL WARE WASHING		4/1/2013	7	HL1B
			Dish machine found not sanitizing, must be fixed to sanitize at 50ppm within 10 days.				
	EHF08	COS	GOOD HYGIENIC PRACTICES		4/1/2013		
			Handsinks found with cleaning supplies and dishes. Handsinks are for handwashing only.				
	EHF03	IN	HOT HOLDING		4/1/2013		
			Beef holding not at 160°.				
	EHF02	IN	COLD HOLDING		4/1/2013		
			Tomatoes holding at 40°. b)Chicken holding at 39°.				

## Food Establishment Public Inspection Report

From 3/28/13 thru 4/3/13

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**ESTABLISHMENT**

**PAK A SAK #18  
5703 GEM LAKE RD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1911	EHF17	COS	HAND WASH WITH SOAP/TOWELS		4/1/2013	6	HL1B
			A)No soap at hand sink. B)No paper towels at hand sink.				
	EHF19	H10DAY	RODENTS/ANIMALS/OPENINGS		4/1/2013		
			Rodent droppings found in office.				
	EHF28	COS	ALL OTHER VIOLATIONS		4/1/2013		
			Raw eggs and bacon stored over ready to eat materials.				

## Food Establishment Public Inspection Report

From 3/28/13 thru 4/3/13

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**ESTABLISHMENT**

**PANCHO VILLA  
4601 RIVER RD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF739	EHF25	COS	FOOD CONTACT SURFACES		3/28/2013	10	HL1B
			Tea nozzles not clean. Must clean every 24 hrs. Must be cleaned every 24 hrs. b)Shelves in refrigerator not clean. Must clean frequent enough to preclude the accumulation of soil residue.				
	EHF16	COS	HAND WASH FACILITIES ADEQUATE		3/28/2013		
			Access to handsink blocked. Must provide access to handsink at all times during operation.				
	EHF13	COS	HACCP PLAN/TIME		3/28/2013		
			No datemark on several containers in refrigerator.				

**Food Establishment Public Inspection Report**

**From 3/28/13 thru 4/3/13**

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**ESTABLISHMENT**

**PANDA EXPRESS #2033**

**2416 S GEORGIA ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF2163	EHF22	COS	MANAGER KNOWLEDGE/CERTIFIED		4/2/2013	3	HL1B	
			a)Food manager registered for this site no longer works here. New manager must take servesafe certificate up to Environmental Health office and register for \$40.					

**PANHANDLE SURGICAL HOSPITAL**

**7100 SW 9TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF189	EHF25	COS	FOOD CONTACT SURFACES		3/28/2013	3	HL1B	
			Serving utensils must be kept either in the food product at 135 degrees, or in running water to keep bacteria from building up.					
	EHF28	H45 DAY	ALL OTHER VIOLATIONS		3/28/2013			
			A)Seals on cooler needs to be cleaned. COS B)Seal on reach in freezer needs to be replaced.					

## Food Establishment Public Inspection Report

From 3/28/13 thru 4/3/13

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### ESTABLISHMENT

**PHAT SPOONS  
1900 SE 34TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2111					3/29/2013	0	HL1B

**PINOYS  
3700 SW 6TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2342	EHF25	IN	FOOD CONTACT SURFACES		4/2/2013	0	HFOL
			a)Corected. b)Corrected.				
	EHF28	IN	ALL OTHER VIOLATIONS		4/2/2013		
			Corrected.				

## Food Establishment Public Inspection Report

From 3/28/13 thru 4/3/13

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### ESTABLISHMENT

**PIZZA PLANET**  
335 E HASTINGS AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF962					4/2/2013	0	HL1B

**POPEYES**  
7000 E INTERSTATE 40

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF890	EHF28	H90 DAY	ALL OTHER VIOLATIONS		4/2/2013	3	HL1B
			a)Clean personal fan located in kitchen area. cos b)Repair broken lightshield in walk-in cooler.				
	EHF25	COS	FOOD CONTACT SURFACES		4/2/2013		
			Clean inside of ice machine.				

**Food Establishment Public Inspection Report**

**From 3/28/13 thru 4/3/13**

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**ESTABLISHMENT**

**PURE WATER TECH WEST  
7400 SW 34TH AVE**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>
HF1733					4/3/2013	0	HL1B

**Food Establishment Public Inspection Report**

From 3/28/13 thru 4/3/13

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**ESTABLISHMENT**

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

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>
HF2372	EHF25	IN	FOOD CONTACT SURFACES Ice machine clean.		3/29/2013	3	HL1B
	EHF24	IN	THERMOMETERS Thermometer installed.		3/29/2013		
	EHF19	COS	RODENTS/ANIMALS/OPENINGS Back door tied open without screening.		3/29/2013		

**Food Establishment Public Inspection Report**

**From 3/28/13 thru 4/3/13**

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**ESTABLISHMENT**

**RED ROOF INN  
1620 E INTERSTATE 40**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>	
HF1492	EHF28	IN	ALL OTHER VIOLATIONS		3/28/2013	0	HFOL	
			c)Corrected; estblishment now has a food manager.					

**Food Establishment Public Inspection Report**

From 3/28/13 thru 4/3/13

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**ESTABLISHMENT**

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**ROSA'S CAFE & TORTILLA FACTORY****4312 SW 45TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF163	EHF28	H90 DAY	ALL OTHER VIOLATIONS		3/29/2013	8	HL1B
			Remove the duct tape from the seal of the walk in cooler. Repair or replace gasket.				
	EHF08	COS	GOOD HYGIENIC PRACTICES		3/29/2013		
			Employee drink with no handle on food prep area. Drinks must have lids and straws or lids and handles. b) Handsinks are to be used for handwashing only. Employee using handsink for filling containers.				
	EHF10	COS	SOUND CONDITION		3/29/2013		
			A piece of plastic food wrap found in ice machine. Avoid contamination of ice, close ice machine door when not in use.				

**Food Establishment Public Inspection Report**

**From 3/28/13 thru 4/3/13**

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**ESTABLISHMENT**

**ROSS ROGERS GOLF COURSE DELI**

**722 NW 24TH AVE**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>
HF336					3/29/2013	0	HL1B

**Food Establishment Public Inspection Report**

From 3/28/13 thru 4/3/13

**ESTABLISHMENT****SABAIDEE  
2313 S GEORGIA ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1812	EHF28	COS	ALL OTHER VIOLATIONS		3/28/2013	10	HL1B
			a)Box of meat found on ground. Must be 6" up. b)Label all employee food and keep separate. c)Cardboard may not be used to line shelves in freezer. d)Leave food that is cooling slightly uncovered and unstacked to help cooling process.				
	EHF25	COS	FOOD CONTACT SURFACES		3/28/2013		
			a)Clean inside top of microwave.				
	EHF13	COS	HACCP PLAN/TIME		3/28/2013		
			a)Chicken made 2 days ago with no date mark. Date all foods with the throw away date, not to exceed 7 days after the preparation date.				
	EHF20	COS	TOXIC ITEMS		3/28/2013		
			a)Two bottles of bleach water used to clean tables were unlabeled. Label all chemicals with common name.				

**Food Establishment Public Inspection Report**

From 3/28/13 thru 4/3/13

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**ESTABLISHMENT****SANCHEZ BAKERY  
1010 E AMARILLO BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF88	EHF16	IN	HAND WASH FACILITIES ADEQUATE Corrected.		3/29/2013	0	HFOL
	EHF28	COS	ALL OTHER VIOLATIONS Children seen in the kitchen area, non-employees are not allowed to enter the kitchen because of possible contamination of food and single use items.		3/29/2013		

**Food Establishment Public Inspection Report**

From 3/28/13 thru 4/3/13

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**ESTABLISHMENT****SARGES COUNTRY STORE****24500 FM 1061**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFP3	EHF19	H10DAY	RODENTS/ANIMALS/OPENINGS		3/28/2013	7	HL1B
			Dead mouse found in cabinets under handsink. Mouse dropping in cabinet. Mouse removed. Clean out cabinets and disinfect.				
	EHF14	H24 HOUR	WATER SUPPLY		3/28/2013		
			Private water well-quarterly samples required. No record of previous water test available.				

## Food Establishment Public Inspection Report

From 3/28/13 thru 4/3/13

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### ESTABLISHMENT

**SKYY CAFE  
1006 E AMARILLO BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2370	EHF12	COS	CROSS CONTAMINATION		4/1/2013	7	HL1B
			Personal food stored in ice machine. Ice used as a coolant cannot be used as an ingredient for drinks.				
	EHF17	IN	HAND WASH WITH SOAP/TOWELS		4/1/2013		
			1 correction.				
	EHF22	H45 DAY	MANAGER KNOWLEDGE/CERTIFIED		4/1/2013		
			Food manager needed at establishment. Must take course and pass test by 5/10/13.				
	EHF24	IN	THERMOMETERS		4/1/2013		
			1 correction.				
	EHF28	COS	ALL OTHER VIOLATIONS		4/1/2013		
			a)4 corrections from previous. b)Handwashing signs needed in bar area. COS c)Quaternary ammonia test strips needed for testing sanitizing solution. COS				

**Food Establishment Public Inspection Report**

**From 3/28/13 thru 4/3/13**

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**ESTABLISHMENT**

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### Food Establishment Public Inspection Report

From 3/28/13 thru 4/3/13

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**ESTABLISHMENT**

**SONIC DRIVE IN  
101 TASCOSA RD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF261	EHF10	COS	SOUND CONDITION		4/2/2013	7	HL1B
			Dented can found on rack.				
	EHF25	COS	FOOD CONTACT SURFACES		4/2/2013		
			A)Cooler handles on reach in coolers need to be cleaned. B)Can opener needs to be washed.				
	EHF28	COS	ALL OTHER VIOLATIONS		4/2/2013		
			Clean off racks in cooler.				

**2220 ROSS-OSAGE DR**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF737	EHF25	H10DAY	FOOD CONTACT SURFACES		3/28/2013	10	HL1B
			Inside make table bottom has deteriorated. Not cleanable. Repair or replace. Ice buckets not stored on sanitary surface. Reach in coolers gaskets dirty. Insultation exposed on inside icemaker door and upright refrigerator.				

**Food Establishment Public Inspection Report**

**From 3/28/13 thru 4/3/13**

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**ESTABLISHMENT**

**SONIC DRIVE IN**

HF737	EHF28	H10DAY	ALL OTHER VIOLATIONS	3/28/2013	10	HL1B
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Dish racks dirty. Icemaker inside needs to be cleaned. Shelves in walkin cooler dirty. Lighting is insufficient in walk in.

	EHF15	H10DAY	EQUIPMENT ADEQUATE	3/28/2013		
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Milk cooler found at 50°F. Do not use for foods until repaired.

	EHF12	COS	CROSS CONTAMINATION	3/28/2013		
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Condensation dripping onto produce in cooler.

**4320 SW 45TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
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HF764	EHF25	COS	FOOD CONTACT SURFACES		3/29/2013	3	HL1B
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Clean all food equipment and utensils on the lower shelf of the table by the three compartment sinks.

	EHF28	H90 DAY	ALL OTHER VIOLATIONS		3/29/2013		
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a)Clean any dark build up from the floor in the walk in cooler and freezer. b)Clean any build up from the walk in cooler doors and handles.

**Food Establishment Public Inspection Report**

From 3/28/13 thru 4/3/13

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**ESTABLISHMENT****SONIC DRIVE IN****7417 SW 34TH AVE**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>
HF593	EHF02	IN	COLD HOLDING		4/1/2013	7	HL1B
			A)Tomatoes holding at 40 degrees.				
	EHF03	IN	HOT HOLDING		4/1/2013		
			A)Eggs holding at 159 degrees.				
	EHF07	COS	ADEQUATE HAND WASHING		4/1/2013		
			A)Employee seen not washing hands after touching pants. B)Employee seen not washing hands before putting on gloves.				
	EHF20	COS	TOXIC ITEMS		4/1/2013		
			A)All sanitizer wipe down solutions found over 400ppm. B) Chemical bottle found stored next to lids for cups.				

**Food Establishment Public Inspection Report**

From 3/28/13 thru 4/3/13

**ESTABLISHMENT****STARBUCKS COFFEE CO #14191**

3512 E INTERSTATE 40

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1629	EHF28	H10DAY	ALL OTHER VIOLATIONS		4/2/2013	0	HL1B
			A)Food manager no longer works at food establishment; a full-time, supervisory employee must bring ServSafe certificate to office and obtain a food manager card. B)English handwashing sign needed in mens restroom. (cos) C)Post last inspection. (cos)				

**STORYLAND PRESCHOOL**

5001 HILLSIDE RD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFD28					4/2/2013	0	HL1B

**Food Establishment Public Inspection Report**

From 3/28/13 thru 4/3/13

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**ESTABLISHMENT****STRETCHS BBQ BARN  
3319 BELL ST**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>
HF2271	EHF14	IN	WATER SUPPLY		4/1/2013	0	HFOL
			a)Corrected.				
	EHF19	IN	RODENTS/ANIMALS/OPENINGS		4/1/2013		
			a)Corrected.				

## Food Establishment Public Inspection Report

From 3/28/13 thru 4/3/13

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**ESTABLISHMENT**

**SUBWAY #  
2004 S COULTER ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1198	EHF20	COS	TOXIC ITEMS		3/28/2013	11	HL1B
			A)Chemical bottle found without any labeling.				
	EHF22	H45 DAY	MANAGER KNOWLEDGE/CERTIFIED		3/28/2013		
			A)Food establishment's food manager card has expired. Card must be renewed by 4-19-13 for \$35. After that date the class must be retaken for \$40.				
	EHF02	COS	COLD HOLDING		3/28/2013		
			A)Tomatoes holding at 53 degrees.				
	EHF03	IN	HOT HOLDING		3/28/2013		
			A)Meatballs holding at 149 degrees.				

## Food Establishment Public Inspection Report

From 3/28/13 thru 4/3/13

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### ESTABLISHMENT

**SUBWAY #22070**

**1915 S WASHINGTON ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1481	EHF02	IN	COLD HOLDING		3/28/2013	10	HL1B
			A)Tomatoes holding at 41 degrees. B)Tuna holding at 40 degrees.				
	EHF07	COS	ADEQUATE HAND WASHING		3/28/2013		
			Employee seen not washing hands after handling chemicals and before putting on gloves.				
	EHF03	IN	HOT HOLDING		3/28/2013		
			A)Meatballs holding at 140 degrees.				
	EHF21	COS	MANUAL WARE WASHING		3/28/2013		
			A)Sanitizer dispenser not sanitizing. Fixed by end of inspection.				
	EHF28	COS	ALL OTHER VIOLATIONS		3/28/2013		
			A)Store sauce bottles dispenser side up to prevent cross contamination. 1 corrections from previous inspection.				

**Food Establishment Public Inspection Report**

**From 3/28/13 thru 4/3/13**

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**ESTABLISHMENT**

**SUBWAY #22070**

HF1481	EHF24	COS	THERMOMETERS	3/28/2013	10	HL1B
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A)Thermometer needed in drink cooler. B)Probe thermometer needed for checking temperatures of food.

**SUBWAY/TRAVEL CENTER #436**

**715 S LAKESIDE ST**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>
HF709	EHF28	H90 DAY	ALL OTHER VIOLATIONS		4/2/2013	0	HFOL

a)Corrected. b)Post current food manager card.

## Food Establishment Public Inspection Report

From 3/28/13 thru 4/3/13

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### ESTABLISHMENT

#### SUNSHINE CHILD CARE

2108 13TH AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFC114	EHF28	H60 DAY	ALL OTHER VIOLATIONS		3/28/2013	0	HL1B
			Moulding on cabinet needs to be reattached to seal opening				

#### T ANCHOR SNACK BAR

1401 ROSS ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2298	EHF28	H90 DAY	ALL OTHER VIOLATIONS		3/29/2013	0	HL1B
			a)Clean ice machine filter. b)Keep thermometer in front of cooler - not in back.				

## Food Establishment Public Inspection Report

From 3/28/13 thru 4/3/13

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**ESTABLISHMENT**

**TACO BELL #28926  
2000 S COULTER ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2345	EHF28	H90 DAY	ALL OTHER VIOLATIONS		3/28/2013	3	HL1B
			a)Lightshield needs to be replaced in dry storage. b)Hot water valve is broken at handsink, establishment has already put in work order and will be fixed by the end of the day.				
	EHF24	COS	THERMOMETERS		3/28/2013		
			Thermometer in walk in reads 20° when actual temp of food is 41°. Replace thermometer.				
	EHF02	IN	COLD HOLDING		3/28/2013		
			Tomatoes found holding at 41°F.				
	EHF03	IN	HOT HOLDING		3/28/2013		
			Taco meat found holding at 164°. b)Chicken found holding at 169°.				

**Food Establishment Public Inspection Report****From 3/28/13 thru 4/3/13****ESTABLISHMENT****TACOS EL TULE #2  
4400 E AMARILLO BLVD**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>
HF1933	EHF11	COS	PROPER HANDLING RTE		4/1/2013	10	HL1B
			Employee building tacos without wearing gloves.				
	EHF17	COS	HAND WASH WITH SOAP/TOWELS		4/1/2013		
			Soap dispenser not working at handsink in kitchen.				
	EHF28	COS	ALL OTHER VIOLATIONS		4/1/2013		
			Cilantro stored uncovered on bottom shelf of refrigerator. Cilantro was placed in a container.				
	EHF25	COS	FOOD CONTACT SURFACES		4/1/2013		
			Cardboard used as shelving in refrigerator. Must be easily cleanable.				

**Food Establishment Public Inspection Report**

From 3/28/13 thru 4/3/13

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**ESTABLISHMENT****TAQUERIA SAN CARLOS****3510 NE 24TH AVE**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>
HF1678	EHF28	COS	ALL OTHER VIOLATIONS		4/3/2013	4	HL1B
			Container of spice not labeled in kitchen.				
	EHF13	COS	HACCP PLAN/TIME		4/3/2013		
			Container of meat without date-mark. b)Deli meat held past 7 days.				

## Food Establishment Public Inspection Report

From 3/28/13 thru 4/3/13

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### ESTABLISHMENT

**TEXAS STEAK EXPRESS  
2600 S KENTUCKY ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2277	EHF14	H10DAY	WATER SUPPLY		4/3/2013	18	HL1B
			a)No cold water available at handsink. Cold water faucet handle must be repaired.				
	EHF04	COS	PROPER COOKING TEMPERATURES		4/3/2013		
			a)Grilled chicken cooked to 155. Must reach 165F.				
	EHF20	COS	TOXIC ITEMS		4/3/2013		
			a)Unlabeled chemical bottles. b)Sanitizer at grill was over 200 ppm bleach. Must be at least 100 ppm, no more than 200 ppm.				
	EHF19	H10DAY	RODENTS/ANIMALS/OPENINGS		4/3/2013		
			a)Door sweep needed on back door to seal gap. This gap will allow insects inside.				
	EHF24	COS	THERMOMETERS		4/3/2013		
			a)Probe thermometer was 15F off. This must be calibrated regularly to ensure accuracy.				

**Food Establishment Public Inspection Report**

**From 3/28/13 thru 4/3/13**

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**ESTABLISHMENT**

**THAI DIAMOND  
1653 N GRAND ST**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>
HF1999					4/1/2013	0	HL1B

## Food Establishment Public Inspection Report

From 3/28/13 thru 4/3/13

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### ESTABLISHMENT

**THAI EXPRESS  
3314 S WASHINGTON ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1093	EHF28	COS	ALL OTHER VIOLATIONS		4/3/2013	16	HL1B
			a)Raw chicken stored above vegetables. b)Cover needed for trash can in restroom. c)Clean boombox above clean plates. d)Clean bin that can opener is stored in. e)Store rice 6" off ground. f)Handwashing sign needed for handsink.				
	EHF25	COS	FOOD CONTACT SURFACES		4/3/2013		
			a)Inside of microwave and on door needs wiped down.				
	EHF24	COS	THERMOMETERS		4/3/2013		
			a)Thermometer in refrigerator that is 41F says it is 20F. This is inaccurate and needs to be replaced. b)Probe thermometer was 12 degrees off. Calibrate thermometer for accuracy.				
	EHF22	COS	MANAGER KNOWLEDGE/CERTIFIED		4/3/2013		
			a)Food manager card expired on 02/13/13. Food manager has 10 days to renew card for \$35. If not renewed, the class will have to be retaken.				
	EHF20	COS	TOXIC ITEMS		4/3/2013		
			a)Bleach sanitizer for wipedown in front was over 200 ppm. Must be 100 ppm, not exceeding 200 ppm.				

**Food Establishment Public Inspection Report****From 3/28/13 thru 4/3/13****ESTABLISHMENT****THAI EXPRESS**

HF1093	EHF13	COS	HACCP PLAN/TIME	4/3/2013	16	HL1B
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a)Cooked chicken from 2 days ago with no date mark. Date mark all cooked food with the throw away date.  
The preparation day shall count as day 1.

**THAI KOON**  
**7030 S WESTERN ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2090					4/2/2013	0	HL1B

**Food Establishment Public Inspection Report****From 3/28/13 thru 4/3/13**

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**ESTABLISHMENT****THAI PEPPER  
311 E HASTINGS AVE**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>	
HF1946	EHF28	COS	ALL OTHER VIOLATIONS		3/28/2013	0	HL1B	
			Meat thawing on counter instead of under running water or in refrigerator. Meat was placed in refrigerator to continue thawing.					

## Food Establishment Public Inspection Report

From 3/28/13 thru 4/3/13

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### ESTABLISHMENT

#### THROWBACKS SPORTS BAR

7150 BELL ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2081	EHF27	H10DAY	ESTABLISHMENT PERMIT		4/1/2013	17	HL1B
			Permit has expired and needs to be renewed.				
	EHF12	COS	CROSS CONTAMINATION		4/1/2013		
			a)Bottle caps and other items in ice bins used for drinks. b)Ice scoop was laying in ice with handle touching, store in ice with handle up or on a clean dry surface.				
	EHF11	COS	PROPER HANDLING RTE		4/1/2013		
			Condements should not be handled with bare hands, use gloves or a utensil such as tongs or spoon.				
	EHF21	COS	MANUAL WARE WASHING		4/1/2013		
			Not sanitizing items being washed in sink, wash, rinse, sanitize and air dry all utensils.				
	EHF24	H10DAY	THERMOMETERS		4/1/2013		
			No thermometer found in cooler with whipped cream.				

**Food Establishment Public Inspection Report**

From 3/28/13 thru 4/3/13

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**ESTABLISHMENT**

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**THUMPERS TEX MEX GRILL****3321 BELL ST**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>
HF2338					4/3/2013	0	HL1B

**THUNDERING BUFFALOS GRILL & SA****2811 4TH AVE**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>
HFC278					3/28/2013	0	HFOL

## Food Establishment Public Inspection Report

From 3/28/13 thru 4/3/13

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**ESTABLISHMENT**

**TOOT N TOTUM #38  
2015 S WESTERN ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF803					4/2/2013	0	HL1B

**TOOT N TOTUM #75  
100 TASCOSA RD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF991	EHF28	COS	ALL OTHER VIOLATIONS Clean blower cover in walk in cooler.		3/29/2013	0	HL1B

**Food Establishment Public Inspection Report**

From 3/28/13 thru 4/3/13

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**ESTABLISHMENT****TOOT N TOTUM #78  
3401 S SONCY RD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF751	EHF29	IN	RECOGNITION		4/3/2013	0	HL1B
Great job!! Store was spotless and every employee knew all the correct answers to food safety questions.							

**TOSHAS TREATS  
5400 MELISSA RD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF418					3/28/2013	0	H PREOPEN

**Food Establishment Public Inspection Report**

From 3/28/13 thru 4/3/13

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**ESTABLISHMENT****TRADEWIND ELEMENTARY  
4300 S WILLIAMS ST**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>	
HF1533	EHF29	IN	RECOGNITION		3/28/2013	0	HL1B	
			Excellent kitchen and staff! Continuously clean and safe.					

## Food Establishment Public Inspection Report

From 3/28/13 thru 4/3/13

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### ESTABLISHMENT

**UNITED MARKET STREET #526**

**2530 S GEORGIA ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1309	EHF28	COS	ALL OTHER VIOLATIONS		4/1/2013	17	HL1B
			a)Ensure that foods under heat lamps are stirred frequently to evenly distribute heat. b)Clean drip from venthood above fryers. c)Put up a sign under vector system to ensure that food is not prepared underneath it.				
	EHF19	COS	RODENTS/ANIMALS/OPENINGS		4/1/2013		
			a)A fly was in the water at the bottom of the ice scoop holder at the coffee station.				
	EHF10	COS	SOUND CONDITION		4/1/2013		
			a)Dented cans in the Italian Kitchen.				
	EHF02	COS	COLD HOLDING		4/1/2013		
			a)Fruit salad with cut melons was at 54F. Must remain 41F or below.				
	EHF03	COS	HOT HOLDING		4/1/2013		
			a)Bulk macaroni and cheese in hot hold cabinet was at 115F. Must be 135F or above.				

**Food Establishment Public Inspection Report**

**From 3/28/13 thru 4/3/13**

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**ESTABLISHMENT**

**UNITED MARKET STREET #526**

HF1310

EHF20

COS

TOXIC ITEMS

4/2/2013

3

HL1B

a)Quat sanitizer in 3rd compartment of 3 compartment sink was over 400 ppm. Must be between 200-400 ppm. Over 400 ppm is a toxic level.

**Food Establishment Public Inspection Report**

From 3/28/13 thru 4/3/13

**ESTABLISHMENT****UNITED MARKETSTREET #526****2530 S GEORGIA ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF643	EHF23	H10DAY	SEWAGE/WASTEWATER		4/2/2013	19	HL1B
			a)A pipe in the ice cream freezer has busted and caused a waterfall of ice. Repair in 10 days.				
	EHF03	COS	HOT HOLDING		4/2/2013		
			a)Breakfast items in the hot hold in the gas station were at 120-130F. Must be at 135F or above.				
	EHF09	COS	APPROVED SOURCE/LABELING		4/2/2013		
			a)For any salmon fish containing canthaxanthin as a color additive, there shall be a counter card or other means that discloses the use of canthaxanthin.				
	EHF12	COS	CROSS CONTAMINATION		4/2/2013		
			a)Raw chicken touching lamb in display case. Lamb can have a lower cooking temperature than raw chicken. Therefore, raw chicken should not come into contact with it in display case.				
	EHF28	COS	ALL OTHER VIOLATIONS		4/2/2013		
			a)Gasket on ice cream freezer not in good repair.				

**Food Establishment Public Inspection Report**

**From 3/28/13 thru 4/3/13**

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**ESTABLISHMENT**

**UNITED MARKETSTREET #526**

HF643

EHF24

COS

THERMOMETERS

4/2/2013

19

HL1B

a)No thermometer in redi-whip cooler in produce.

**Food Establishment Public Inspection Report****From 3/28/13 thru 4/3/13****ESTABLISHMENT****UNITED SUPERMARKET #522****4701 S WASHINGTON ST**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>
HF487	EHF24	COS	THERMOMETERS		4/1/2013	7	HL1B
			a)No thermometer in small link sausage cooler in meat area.				
	EHF28	COS	ALL OTHER VIOLATIONS		4/1/2013		
			a)Dust vent hood area in deli. b)Replace broken thermometer in almond breeze cooler.				
	EHF10	COS	SOUND CONDITION		4/1/2013		
			a)Multiple egg cartons sold with cracked eggs inside. b)Small bags of flour with an unsealed top. c)Large bag of sugar with an unsealed top.				
	EHF03	IN	HOT HOLDING		4/1/2013		
			a)Mac and cheese in a hot hold unit in deli was at 140F. b)Gravy under heat lamps in deli was at 145F.				

**Food Establishment Public Inspection Report**

From 3/28/13 thru 4/3/13

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**ESTABLISHMENT****WATLEY LEARNING CENTER****1208 NW 13TH AVE**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>
HFD26	EHF28	COS	ALL OTHER VIOLATIONS		4/1/2013	0	HL1B
			Clean dust off of fire suppression system over stove.				

**Food Establishment Public Inspection Report****From 3/28/13 thru 4/3/13****ESTABLISHMENT****WENDYS OLD FASHION BURGER 4106****5638 W AMARILLO BLVD**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>
HF1181	EHF28	COS	ALL OTHER VIOLATIONS		3/29/2013	6	HL1B
			A)Ceiling tile over hot water heater needs to be replaced. B)Seals on make table need to be cleaned. C)Blower covers in walk in cooler need to be cleaned.				
	EHF25	COS	FOOD CONTACT SURFACES		3/29/2013		
			Found ladle with food debris on rack with clean dishes.				
	EHF19	H10DAY	RODENTS/ANIMALS/OPENINGS		3/29/2013		
			Fix door sweep on back door.				

**Food Establishment Public Inspection Report**

From 3/28/13 thru 4/3/13

**ESTABLISHMENT****WHEELS CHICKEN & WAFFLES**

2710 SW 10TH AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1810	EHF10	COS	SOUND CONDITION		3/28/2013	7	HL1B
			Food found in cooler older than 7 days.				
	EHF25	COS	FOOD CONTACT SURFACES		3/28/2013		
			Tea nozzle needs to be cleaned.				

**WIENERSCHNITZEL**

1507 ROSS ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1231	EHF28	H90 DAY	ALL OTHER VIOLATIONS		3/29/2013	0	HL1B
			Store personal clothing away from food and food service items. b)Clean utensil container w/thermometers. c)Clean or replace can opener blade. d)Clean splatter from bottom of shelf above cook top.				

**Food Establishment Public Inspection Report**

From 3/28/13 thru 4/3/13

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**ESTABLISHMENT**

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**YE OLDE PANCAKE STATION****2800 S VIRGINIA ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF961	EHF15	IN	EQUIPMENT ADEQUATE Corrected.		4/3/2013	0	HFOL

**YOUNGBLOOD STOCKYARD CAFE****100 N MANHATTAN ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFK2	EHF28	H90 DAY	ALL OTHER VIOLATIONS Use test strips to check sanitizer. b)Keep rags (dry) on sanitary surface.		4/2/2013	0	HL1B