

Food Establishment Public Inspection Report

From 3/7/13 thru 3/13/13

ESTABLISHMENT

ADVANTAGE SALES & MARKETING

2201 ROSS-OSAGE DR

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1913	EHF27	H90 DAY	ESTABLISHMENT PERMIT		3/8/2013	3	HOTHER
a)Health permit is expired as of 03/01/13. You must renew by 5:00 pm Monday 03/11/13. It is \$250 past due.							

3700 E INTERSTATE 40

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2053	EHF28	H10DAY	ALL OTHER VIOLATIONS		3/7/2013	0	HFOL
a)Post current food establishment permit. b)Post current food mgr card. This is the 2nd notice for this violation. If it is not corrected by the above date, then a \$50 reinspection fee can be charged.							

Food Establishment Public Inspection Report

From 3/7/13 thru 3/13/13

ESTABLISHMENT

AFRICAN BROTHERS STORE**1111 E AMARILLO BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2349	EHF28	IN	ALL OTHER VIOLATIONS		3/8/2013	4	HL1B
			a)1 correction from last inspection.				
	EHF09	COS	APPROVED SOURCE/LABELING		3/8/2013		
			a)Packaged meat sold in store must have a food label with the name of the product and nutritional information. Packaged meat was labeled by the end of the inspection.				

Food Establishment Public Inspection Report**From 3/7/13 thru 3/13/13****ESTABLISHMENT****AMARILLO BOWL
712 E AMARILLO BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2077	EHF11	COS	PROPER HANDLING RTE		3/11/2013	7	HL1B
			Employee seen handling cooked rice with bare hands. Gloves or utensils must be used.				
	EHF02	IN	COLD HOLDING		3/11/2013		
			Chicken found holding at 43°. b)Sprouts found holding at 41°.				
	EHF22	H10DAY	MANAGER KNOWLEDGE/CERTIFIED		3/11/2013		
			A new food manager is needed. Current food manager lives in Houston,Tx. Next class is 3/13/13 at 8am. Cost is \$40 and test will follow on Friday 3/15/13.				
	EHF28	H10DAY	ALL OTHER VIOLATIONS		3/11/2013		
			All employees working with food must wear a hair restraint. b)Move sticky traps below all food contact surfaces. c)Spanish handwashing sign needed in bathroom. d)QT test strips needed.				

Food Establishment Public Inspection Report

From 3/7/13 thru 3/13/13

ESTABLISHMENT

**AMARILLO INN
6901 W INTERSTATE 40**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1374	EHF27	H10DAY	ESTABLISHMENT PERMIT		3/11/2013	6	HL1B
			This establishment is under new ownership. Fill out and return permit application to 821 S Johnson.				
	EHF28	H10DAY	ALL OTHER VIOLATIONS		3/11/2013		
			QA test strips need for the sanitizer.				
	EHF22	H45 DAY	MANAGER KNOWLEDGE/CERTIFIED		3/11/2013		
			A certified food manager is needed within 45 days. See schedule.				

Food Establishment Public Inspection Report

From 3/7/13 thru 3/13/13

ESTABLISHMENT**ARBYS #1908
401 E AMARILLO BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1446	EHF19	COS	RODENTS/ANIMALS/OPENINGS		3/11/2013	11	HL1B
			Drive thru window found being left open for long periods of time. Must be closed after each immediate use.				
	EHF02	IN	COLD HOLDING		3/11/2013		
			Tomatoes found holding at 43°.				
	EHF03	IN	HOT HOLDING		3/11/2013		
			Roast beef found holding at 140°.				
	EHF11	COS	PROPER HANDLING RTE		3/11/2013		
			Employee seen handling bread used for sandwiches with bare hands. Gloves or utensils must be used. All items were discarded.				
	EHF08	COS	GOOD HYGIENIC PRACTICES		3/11/2013		
			Cleaning rag found in handsink, handsinks are for handwashing only.				

Food Establishment Public Inspection Report

From 3/7/13 thru 3/13/13

ESTABLISHMENT

ARBYS #5148
7701 W INTERSTATE 40

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1565	EHF03	IN	HOT HOLDING		3/12/2013	6	HL1B
			a)Roast beef holding at 162F.				
	EHF22	COS	MANAGER KNOWLEDGE/CERTIFIED		3/12/2013		
			a)Food manager no longer works at this location. Another food manager must be obtained. Class is 03/13/13 at 8 am. Test is Friday 03/15/13. Cost is \$40.				
	EHF23	COS	SEWAGE/WASTEWATER		3/12/2013		
			a)Drain line to condenser in walk in is disconnected causing waste water to drain on floor. Line must be fixed within 10 days.				
	EHF28	H90 DAY	ALL OTHER VIOLATIONS		3/12/2013		
			a)Repair missing base board tiles inside the walk in by next inspection. b)All employees working with food must wear a hair restraint.				

Food Establishment Public Inspection Report

From 3/7/13 thru 3/13/13

ESTABLISHMENT**ARBYS #7490****5214 S WESTERN ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1566	EHF28	H90 DAY	ALL OTHER VIOLATIONS		3/11/2013	0	HL1B
			a)Replace torn gaskets on 2 door reach-in freezer. b)Replace missing gaskets on refrigerator doors at sandwich station. c)Repair the wall near the floor by the oven.				
	EHF02	IN	COLD HOLDING		3/11/2013		
			Meat in refrigerator on line at 40°F.				

Food Establishment Public Inspection Report

From 3/7/13 thru 3/13/13

ESTABLISHMENT

**BAGEL PLACE
3301 BELL ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF182	EHF02	IN	COLD HOLDING Ham found holding at 43 degrees.		3/13/2013	6	HL1B
	EHF04	IN	PROPER COOKING TEMPERATURES Soups cooked 170 degrees.		3/13/2013		
	EHF20	COS	TOXIC ITEMS Sanitizer found well over 400ppm, must be 200ppm as label states.		3/13/2013		
	EHF25	COS	FOOD CONTACT SURFACES Clean all cooler gaskets. b)Knife found not smooth and easily cleanable-discarded. c)Clean knife holder. d)Clean inside of walk in by door. e)Clean shelving. f)Clean microwave.		3/13/2013		
	EHF28	H90 DAY	ALL OTHER VIOLATIONS Floor in kitchen needs to be resealed within 90 days. b)QT test strips needed for sanitizer.		3/13/2013		

Food Establishment Public Inspection Report

From 3/7/13 thru 3/13/13

ESTABLISHMENT**BAILEYS SHED
7101 BELL ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2289	EHF25	COS	FOOD CONTACT SURFACES Soda gun needed to be cleaned.		3/8/2013	3	HL1B

Food Establishment Public Inspection Report

From 3/7/13 thru 3/13/13

ESTABLISHMENT

BAPTIST ST ANTHONYS HOSPITAL**1600 WALLACE BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2337	EHF10	COS	SOUND CONDITION		3/13/2013	7	HL1B
			a)Out of date food in cooler in the ingredient room.				
	EHF25	COS	FOOD CONTACT SURFACES		3/13/2013		
			a)Cooler handles in ingredient room need to be cleaned. (PC) b)Food debris on walk in cooler handle. (DC)				
	EHF28	COS	ALL OTHER VIOLATIONS		3/13/2013		
			a)Blower covers in walk-in cooler need to be cleaned. b)Raw eggs over ready to eat food. (DC)				

Food Establishment Public Inspection Report

From 3/7/13 thru 3/13/13

ESTABLISHMENT

**BEEF BURGER BARREL
3102 PLAINS BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1521	EHF28	H90 DAY	ALL OTHER VIOLATIONS		3/11/2013	6	HL1B
			Seal on make table cooler needs to be replaced.				
	EHF25	COS	FOOD CONTACT SURFACES		3/11/2013		
			A)Microwave needed to be cleaned. B)Clean seals on make table cooler. C)Ice scoop stored on unclean surface.				
	EHF24	COS	THERMOMETERS		3/11/2013		
			Thermometer not working in back cooler.				

Food Establishment Public Inspection Report

From 3/7/13 thru 3/13/13

ESTABLISHMENT

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

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1252	EHF05	COS	RAPID REHEATING		3/7/2013	9	HL1B
			a)Rice reheated to 96°F. b)Chili reheated to 117° and made ready to serve. Anything being reheated must reach 165°.				
	EHF13	COS	HACCP PLAN/TIME		3/7/2013		
			Several cut meats found without any prep dates on them, any potentially hazardous foods held over 24 hrs must have prep dates on them.				
	EHF02	IN	COLD HOLDING		3/7/2013		
			Roast beef found at 41°. b)Tomatoes found at 41°.				

Food Establishment Public Inspection Report

From 3/7/13 thru 3/13/13

ESTABLISHMENT

BIZZY BEES CHILDCARE & PRESCHL

6500 OFFICE PARK DR

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFD55					3/11/2013	0	HL1B

BLUE FRONT CAFE

801 SW 6TH AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF510	EHF28	COS	ALL OTHER VIOLATIONS		3/8/2013	3	HL1B	
			A) Handwashing sign needed in mens restroom. B) Handwashing signs needed in womens restroom.					
	EHF25	COS	FOOD CONTACT SURFACES		3/8/2013			
			Tea nozzle needs to be cleaned.					

Food Establishment Public Inspection Report

From 3/7/13 thru 3/13/13

ESTABLISHMENT

**BLUE SKY
5060 S COULTER ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2286	EHF02	IN	COLD HOLDING		3/11/2013	3	HL1B
			A)Chicken breast found holding at 40 degrees. B)Tomatoes found at 41 degrees.				
	EHF04	IN	PROPER COOKING TEMPERATURES		3/11/2013		
			A)Employee cooked chicken to 165 degrees.				
	EHF25	COS	FOOD CONTACT SURFACES		3/11/2013		
			A)Tea nozzles found dirty. B)Clean shelving in kitchen. C)Can opener blade dirty. D)Clean dishes found with food debris still on them.				

Food Establishment Public Inspection Report**From 3/7/13 thru 3/13/13****ESTABLISHMENT****BLUE SKY ASIAN MARKET LLC****5631 E AMARILLO BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2364	EHF25	COS	FOOD CONTACT SURFACES		3/11/2013	9	HL1B
			Bags of ice stored in ice machine. Ice used as an ingredient cannot be used as a coolant. B) 1 Correction from previous.				
	EHF28	IN	ALL OTHER VIOLATIONS		3/11/2013		
			6 corrections from previous.				
	EHF22	H45 DAY	MANAGER KNOWLEDGE/CERTIFIED		3/11/2013		
			Food manager needed at establishment. Must take course and pass test by April 12, 2013.				
	EHF16	COS	HAND WASH FACILITIES ADEQUATE		3/11/2013		
			Handsink blocked by shelving.				

Food Establishment Public Inspection Report

From 3/7/13 thru 3/13/13

ESTABLISHMENT

BRADYS DAIRY QUEEN #19

2601 S SONCY RD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF289	EHF20	COS	TOXIC ITEMS		3/13/2013	11	HL1B
			Glass cleaner found stored with condiments,all chemicals should be stored away from food and food contact surfaces.				
	EHF11	COS	PROPER HANDLING RTE		3/13/2013		
			Employee seen touching a hamburger bun with bare hands,gloves or utensils must be used.				
	EHF07	COS	ADEQUATE HAND WASHING		3/13/2013		
			Employee seen not washing hands before putting on gloves.				
	EHF02	IN	COLD HOLDING		3/13/2013		
			Tomatoes holding at 41°.				
	EHF03	IN	HOT HOLDING		3/13/2013		
			Grilled chicken holding at 134°.				

Food Establishment Public Inspection Report

From 3/7/13 thru 3/13/13

ESTABLISHMENT

BRADYS DAIRY QUEEN #19

HF289	EHF28	H90 DAY	ALL OTHER VIOLATIONS	3/13/2013	11	HL1B
Repair walk in gasket by next inspection.						

BRAUMS ICE CREAM #182

1700 S WESTERN ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF301	EHF25	IN	FOOD CONTACT SURFACES	b)Corrected. c)Corrected. d)Corrected.	3/11/2013	3	HFOL
	EHF23	H 3 DAYS	SEWAGE/WASTEWATER	a)Ice cream freezer continues to leak condensate water. Must be fixed within 3 days or a \$50 reinpsection fee will be charged.	3/11/2013		

Food Establishment Public Inspection Report

From 3/7/13 thru 3/13/13

ESTABLISHMENT

BRUCE FORD COMMUNITY CENTER

2009 N MARRS ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFD50	EHF03	IN	HOT HOLDING		3/13/2013	0	HL1B
			03)Chili in hot hold found at 145F. In compliance b)Hot dogs in hot hold found at 155F. In compliance.				
	EHF28	COS	ALL OTHER VIOLATIONS		3/13/2013		
			a)Pens stored in same drawer as sanitized utensils. Must keep sanitized items separate from non-sanitized items.				

Food Establishment Public Inspection Report

From 3/7/13 thru 3/13/13

ESTABLISHMENT

**BUNS OVER TEXAS
6045 SW 34TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2015	EHF25	COS	FOOD CONTACT SURFACES		3/7/2013	3	HL1B
			a)Cups found stored on a dirty surface. b)Clean top of oven. c)Clean shelving in walk in.				
	EHF28	COS	ALL OTHER VIOLATIONS		3/7/2013		
			a)Cups found stored on the floor. All food products must be stored at least 6" off the floor.				
	EHF03	IN	HOT HOLDING		3/7/2013		
			Chili found holding at 158°.				
	EHF02	IN	COLD HOLDING		3/7/2013		
			Hamburgers found holding at 40°. b)Tomatoes found at 39°.				

Food Establishment Public Inspection Report

From 3/7/13 thru 3/13/13

ESTABLISHMENT

BURLINGTON COAT FACTORY OF TX**2201 S WESTERN ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2169					3/13/2013	0	HL1B

CAKE COMPANY THE**1502 5TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFC137	EHF20	COS	TOXIC ITEMS		3/12/2013	3	HL1B
			Spray bottles not labeled.				

Food Establishment Public Inspection Report

From 3/7/13 thru 3/13/13

ESTABLISHMENT

CANYON COUNTRY CLUB GRILL**19501 CHAPARRAL RD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFR31	EHF02	IN	COLD HOLDING		3/13/2013	3	HL1B
			Ground meat in make table refrigerator at 39°F.				
	EHF28	H90 DAY	ALL OTHER VIOLATIONS		3/13/2013		
			Clean microwaves. Clean inside of make table refrigerator bottom. Clean inside of all refrigerators and freezers.				
	EHF25	H10DAY	FOOD CONTACT SURFACES		3/13/2013		
			Single service dishes found on dirty shelf. Knives found on magnetic holder dirty. cos				

Food Establishment Public Inspection Report

From 3/7/13 thru 3/13/13

ESTABLISHMENT

CANYON HEALTHCARE 15 HOSPITAL DR

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFC210	EHF25	COS	FOOD CONTACT SURFACES	Can opener needed to be cleaned.	3/7/2013	3	HL1B

CHICKEN EXPRESS 3514 E INTERSTATE 40

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2182	EHF25	H10DAY	FOOD CONTACT SURFACES	a)Clean metal rack shelves in both walk-in coolers. b)Clean metal shelves located next to grill. c)Clean metal dish storage racks. d)Clean outside of reach-in freezer. e)Clean can opener. (COS).	3/8/2013	3	HL1B
	EHF28	H10DAY	ALL OTHER VIOLATIONS	a)Clean blowers in walk-in freezer. (COS) b)Clean water filtration table. c)Clean dust from ceiling vents in kitchen. d)Clean walls behind grill. e)Clean walls behind steam table. f)Fix hole in ceiling tile above water heater.	3/8/2013		

Food Establishment Public Inspection Report

From 3/7/13 thru 3/13/13

ESTABLISHMENT**CHILDS PLAY
2707 S BIVINS ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFD56	EHF28	H90 DAY	ALL OTHER VIOLATIONS	Shelves in cabinets need to be dusted.	3/12/2013	0	HL1B

Food Establishment Public Inspection Report

From 3/7/13 thru 3/13/13

ESTABLISHMENT

**CLAIRMONT THE
4707 BELL ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF832	EHF25	H10DAY	FOOD CONTACT SURFACES		3/11/2013	7	HL1B
			a)Can opener needs to be cleaned after use. b)The dishmachine needs to be cleaned of food debris daily.				
	EHF28	H10DAY	ALL OTHER VIOLATIONS		3/11/2013		
			a)Clean any food splatter from the walls of the dishwashing area daily. b)Keep the carts away from the handsink, keep the area around the handsink clear and accessible.				
	EHF03	IN	HOT HOLDING		3/11/2013		
			Chicken at 157°F in hot hold.				
	EHF13	COS	HACCP PLAN/TIME		3/11/2013		
			Tuna salad and ham not datemarked, wrong datemark on pickles. All corrected.				

Food Establishment Public Inspection Report

From 3/7/13 thru 3/13/13

ESTABLISHMENT**COLE MEMORIAL COMMUNITY CTR**

300 16TH ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFC219					3/12/2013	0	HL1B

COMPLETE BODY NUTRITION

5901 BELL ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2296					3/8/2013	0	HL1B

Food Establishment Public Inspection Report

From 3/7/13 thru 3/13/13

ESTABLISHMENT

**CORN DOG 7
7701 W INTERSTATE 40**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF882	EHF25	COS	FOOD CONTACT SURFACES		3/12/2013	7	HL1B
			a)Clean can opener blade. b)Replace broken dishes.				
	EHF10	COS	SOUND CONDITION		3/12/2013		
			a)Severel dented cans found. All were discarded.				
	EHF03	IN	HOT HOLDING		3/12/2013		
			a)Cooked hot dogs holding at 157F.				
	EHF02	IN	COLD HOLDING		3/12/2013		
			a)Cold hot dogs holding at 42F.				

Food Establishment Public Inspection Report

From 3/7/13 thru 3/13/13

ESTABLISHMENT

COUNTRY BARN STEAKHOUSE LLC**8200 W INTERSTATE 40**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFK69	EHF03	COS	HOT HOLDING		3/7/2013	5	HL1B
			Ribs in 1 cambro at 110°F. Hot hold temp is 135°F or above.				
	EHF28	COS	ALL OTHER VIOLATIONS		3/7/2013		
			No sanitizer test strips.				

Food Establishment Public Inspection Report

From 3/7/13 thru 3/13/13

ESTABLISHMENT**COUNTRY CLUB NURSING & REHAB****9 MEDICAL DR**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF200	EHF28	COS	ALL OTHER VIOLATIONS		3/12/2013	3	HL1B
			Ceiling tiles need to be put back up to cover exposed insulation.				
	EHF25	COS	FOOD CONTACT SURFACES		3/12/2013		
			A)Tea nozzle needs to be cleaned. B)Cooler handles need to be cleaned.				

CRESTVIEW ELEMENTARY**80 HUNSLEY RD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFC207					3/7/2013	0	HFOL

Food Establishment Public Inspection Report

From 3/7/13 thru 3/13/13

ESTABLISHMENT**DELIVER & DINE
2809 WOLFLIN AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF2104	EHF28	COS	ALL OTHER VIOLATIONS		3/12/2013	0	HL1B	
			a)Scrap loose paint from inside of freezer.					

**DIANAS TAMALES BURRITOS & MORE
701 W AMARILLO BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF269	EHF25	COS	FOOD CONTACT SURFACES		3/11/2013	3	HL1B	
			A)Clean cooler handles. B)Clean soda nozzles.					
	EHF28	COS	ALL OTHER VIOLATIONS		3/11/2013			
			A)Clean food debris out of bottom of cooler.					

Food Establishment Public Inspection Report

From 3/7/13 thru 3/13/13

ESTABLISHMENT**DJS BURGERS
2309 SW 3RD AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF1525	EHF25	COS	FOOD CONTACT SURFACES		3/8/2013	3	HL1B	
			a)Clean microwave. b)Utensil storage container had food debris.					

Food Establishment Public Inspection Report

From 3/7/13 thru 3/13/13

ESTABLISHMENT**DOLLAR GENERAL #3488****307 E HASTINGS AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF810	EHF24	IN	THERMOMETERS		3/11/2013	7	HFOL
			1 correction from previous.				
	EHF23	IN	SEWAGE/WASTEWATER		3/11/2013		
			1 correction from previous.				
	EHF12	COS	CROSS CONTAMINATION		3/11/2013		
			Product with damage from condensate leak found on shelf in freezer. Items must be discarded.				
	EHF28	H90 DAY	ALL OTHER VIOLATIONS		3/11/2013		
			Boxes containing food and food related items stored on floor in back storage room.				
	EHF25	H10DAY	FOOD CONTACT SURFACES		3/11/2013		
			Refrigerator racks North of register need to be cleaned. To be corrected within 10 days. B)1 correction from previous.				

Food Establishment Public Inspection Report

From 3/7/13 thru 3/13/13

ESTABLISHMENT

DOLLAR GENERAL #4644**3415 BELL ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF35	EHF27	COS	ESTABLISHMENT PERMIT		3/12/2013	3	HL1B
			a)No copy of establishment permit on site. If not current copy can be found, establishment must go to the Environmental Health office and purchase a duplicate.				
	EHF28	COS	ALL OTHER VIOLATIONS		3/12/2013		
			a)Covered trash can is required in women's restroom. This was corrected by the end of inspection.				

Food Establishment Public Inspection Report

From 3/7/13 thru 3/13/13

ESTABLISHMENT

**DONUT STOP INC
1602 S GRAND ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF50	EHF25	H10DAY	FOOD CONTACT SURFACES		3/8/2013	3	HL1B
			a)Clean inside of cappucino machine. b)Clean blowers in walk-in cooler located in the front of store. c)Clean dust from grill vent hood.				
	EHF28	COS	ALL OTHER VIOLATIONS		3/8/2013		
			a)Store employee personal food in a seperate area from restaurant food in the reach in cooler. b)Store employee personal items in a seperate area away from restaurant food and single service use items.				

**DYERS BAR B QUE
1619 S KENTUCKY ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF813	EHF25	COS	FOOD CONTACT SURFACES		3/7/2013	3	HL1B
			a)Trays holding utensils need to be washed. b)Cooler handles need to be cleaned. c)Can opener needs to be washed. d)Clean meat slicer.				

Food Establishment Public Inspection Report

From 3/7/13 thru 3/13/13

ESTABLISHMENT

**EL CUAUHEMOC
511 S GRAND ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2363	EHF28	H30 DAY	ALL OTHER VIOLATIONS		3/11/2013	3	HL1B
			a)Self closing mechanism needed at front door, back door, and both restrooms. b)4 corrections from previous inspection.				
	EHF11	IN	PROPER HANDLING RTE		3/11/2013		
			a)1 correction from previous inspection.				
	EHF22	H30 DAY	MANAGER KNOWLEDGE/CERTIFIED		3/11/2013		
			a)Food manager needed at establishment. Must take course and pass test by April 12, 2013.				
	EHF24	IN	THERMOMETERS		3/11/2013		
			a)2 corrections from previous inspection.				
	EHF25	IN	FOOD CONTACT SURFACES		3/11/2013		
			a)2 corrections from previous inspection.				

Food Establishment Public Inspection Report

From 3/7/13 thru 3/13/13

ESTABLISHMENT**EL CUAUHTEMOC**

HF2363	EHF17	IN	HAND WASH WITH SOAP/TOWELS		3/11/2013	3	HL1B
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a)2 corrections from previous inspection

**EL JALAPENO CAFE
4400 S WASHINGTON ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1552					3/7/2013	0	HL1B

Food Establishment Public Inspection Report

From 3/7/13 thru 3/13/13

ESTABLISHMENT**EMBERS STEAKHOUSE CATERING**

2501 S KENTUCKY ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFK106					3/7/2013	0	HL1B

FAT-BOYS BBQ

104 N 23RD ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFC121					3/7/2013	0	HL1B

Food Establishment Public Inspection Report

From 3/7/13 thru 3/13/13

ESTABLISHMENT

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

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1823	EHF28	H90 DAY	ALL OTHER VIOLATIONS		3/13/2013	6	HL1B
			A)Floors need to be resealed in kitchen. B)Drop ceiling needed over salad make table and panini area. C)Heat hood vent might be needed over oven. Oven is causing discoloration to walls and ceiling due to excessive heat. Check with fire marshall.				
	EHF25	H10DAY	FOOD CONTACT SURFACES		3/13/2013		
			A)Knife found chipped and pitted. B)Clean all shelving. C)Cell phone found stored on dishes, store phone separately.				
	EHF21	H10DAY	MANUAL WARE WASHING		3/13/2013		
			A)Dish machine sanitizing at 0-10ppm. Must be 50ppm. Fix within 10 days.				
	EHF02	IN	COLD HOLDING		3/13/2013		
			A)Hamburger found holding at 42 degrees.				

Food Establishment Public Inspection Report

From 3/7/13 thru 3/13/13

ESTABLISHMENT**FLOWERS BAKING COMPANY**

3530 NE 24TH AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1548					3/8/2013	0	HL1B

FOUNTAIN OF HEALTH INC

3705 OLSEN BLVD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF606					3/13/2013	0	HL1B

Food Establishment Public Inspection Report

From 3/7/13 thru 3/13/13

ESTABLISHMENT**FRIENDSHIP RANCH**

1108 24TH ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFC136					3/7/2013	0	HL1B

Food Establishment Public Inspection Report

From 3/7/13 thru 3/13/13

ESTABLISHMENT

**FRULLATI CAFE
7701 W INTERSTATE 40**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1404	EHF02	IN	COLD HOLDING		3/12/2013	6	HL1B
			a)Turkey found holding at 41F. b)Tomatoes holding at 42F.				
	EHF25	COS	FOOD CONTACT SURFACES		3/12/2013		
			a)Clean dishes found with food debris still on them.				
	EHF23	H10DAY	SEWAGE/WASTEWATER		3/12/2013		
			a)Sewer line has a crack in it preventing drains to drain properly. Line must be fully repaired within 10 days.				

Food Establishment Public Inspection Report

From 3/7/13 thru 3/13/13

ESTABLISHMENT**GRANDMAS BURRITOS
7012 S WESTERN ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1361	EHF20	COS	TOXIC ITEMS		3/11/2013	6	HL1B
			Spray bottle needed to be labeled.				
	EHF25	COS	FOOD CONTACT SURFACES		3/11/2013		
			Knives stored between sink and wall, store on a clean dry surface.				

Food Establishment Public Inspection Report

From 3/7/13 thru 3/13/13

ESTABLISHMENT**GREEN CHILE BOWL
5120 CANYON DR**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2312	EHF28	H10DAY	ALL OTHER VIOLATIONS		3/7/2013	10	HL1B
			Store all food off the floor in walkin freezer.Lightshields with end caps needed in pantry.Replace/repair any missing floor tiles.Replace any torn cooler door gaskets(by grill).Remove or replace any cutting boards that are no longer easily cleanable.				
	EHF15	H10DAY	EQUIPMENT ADEQUATE		3/7/2013		
			The reach in refrigerator by the grill is holding food at 45-46°F. It needs to be adjusted so it holds food at 41°F or colder.				
	EHF08	COS	GOOD HYGIENIC PRACTICES		3/7/2013		
			Employee drink with no lid or straw stored on the clean dish rack. It was discarded.				

Food Establishment Public Inspection Report**From 3/7/13 thru 3/13/13****ESTABLISHMENT****GREEN CHILE WILLYS GRILL LLC****13651 INTERSTATE 27**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFR61	EHF10	COS	SOUND CONDITION		3/12/2013	22	HL1B
			Syrups found on counter, bottle stated needs to be refrigerated after opening. cos.				
	EHF15	H10DAY	EQUIPMENT ADEQUATE		3/12/2013		
			Chest freezers in outdoor storage lids damaged. Replace lids or units. Black & Decker refrig. under cook line not holding temp. Food found at 48°-removed. cos				
	EHF03	COS	HOT HOLDING		3/12/2013		
			Beans found at 188° in crockpot on serving line, peppers and onion found in buckets by grill at 88°- 98°, mashed potatoes found on hot hold line at 119°.cos				
	EHF12	COS	CROSS CONTAMINATION		3/12/2013		
			Chicken stored above hamburger in refrigerator. cos. Shell eggs above tomatoes. cos				
	EHF21	H10DAY	MANUAL WARE WASHING		3/12/2013		
			Dishmachine found sanitizing at 100ppm.				

Food Establishment Public Inspection Report

From 3/7/13 thru 3/13/13

ESTABLISHMENT

GREEN CHILE WILLYS GRILL LLC

HFR61	EHF28	H10DAY	ALL OTHER VIOLATIONS	3/12/2013	22	HL1B
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Vet products stored in ref. w/fd. Clean: behind ice mach. door and rim, floors, walls, ceiling, dish mach. Install cover over elect fan. Utensils stored in dirty containers. Dispose of trash as needed, overflowing. Change pan under dish machine daily.

HEALTH KYK! NUTRITION

2805 WOLFLIN AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2105	EHF28	COS	ALL OTHER VIOLATIONS		3/7/2013	0	HL1B

a)Cover needed for trash can in restroom. b)Wipe out freezer.

Food Establishment Public Inspection Report

From 3/7/13 thru 3/13/13

ESTABLISHMENT**HICKORY PIT
501 S MCMASTERS ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1744					3/7/2013	0	HL1B

**HOFFBRAU STEAKS
7203 W INTERSTATE 40**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFK21					3/7/2013	0	HL1B

Food Establishment Public Inspection Report

From 3/7/13 thru 3/13/13

ESTABLISHMENT

HOLIDAY INN EXPRESS AMA WEST

8330 W AMARILLO BLVD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2179					3/13/2013	0	HL1B

HOSPITALITY FOOD SERVICE

403 S BUCHANAN ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2145	EHF28	H10DAY	ALL OTHER VIOLATIONS		3/13/2013	3	HFOL
			a)Seal holes in ceiling around vents. b)Paint 2nd cabinet. c)Install new light in walk in cooler. d)Remove non-cleanable tape/rope from popcorn spoon. Five corrections from last inspection.				
	EHF24	H10DAY	THERMOMETERS		3/13/2013		
			a)Thermometer must be in all cold hold units.				

Food Establishment Public Inspection Report

From 3/7/13 thru 3/13/13

ESTABLISHMENT

**INTO DISCOUNT
1009 S GRAND ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF2211	EHF27	H90 DAY	ESTABLISHMENT PERMIT		3/8/2013	3	HOTHER	
			a.) Permit expired on 03/01/13. It is \$250 past due. You must pay by Monday 03/11/13 by 5:00 pm.					

JAMAKAN ME KRAZEE 4004 RIVER RD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HFM365	EHF25	IN	FOOD CONTACT SURFACES		3/13/2013	0	HFOLLOWUP	
			a)3 corrections from last inspection.					

Food Establishment Public Inspection Report

From 3/7/13 thru 3/13/13

ESTABLISHMENT**JAN WERNER ADULT DAY CARE****3108 S FILLMORE ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF1822	EHF28	COS	ALL OTHER VIOLATIONS		3/7/2013	0	HL1B	
			Dust on tops of ice machine and other kitchen equipment. b)Restrooms need handwash signs in Spanish and English.					

Food Establishment Public Inspection Report

From 3/7/13 thru 3/13/13

ESTABLISHMENT**JUDYS PLACE
2700 S GRAND ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF836	EHF28	COS	ALL OTHER VIOLATIONS		3/7/2013	21	HL1B
			Blower covers dirty in walk in cooler. b)Ice maker filters dirty.				
	EHF26	H10DAY	POSTING OF ADVISORIES		3/7/2013		
			No handwash sign in English in restroom.				
	EHF24	H10DAY	THERMOMETERS		3/7/2013		
			No thermometer in two cold hold units. Thermometers are required in all cold hold units. Thermometers must be in any easy to read location.				
	EHF25	H10DAY	FOOD CONTACT SURFACES		3/7/2013		
			Inside reach in cooler shelves not clean. b)Inside door has old food on gasket. c)Bottom of soda dispenser not clean.				
	EHF19	H10DAY	RODENTS/ANIMALS/OPENINGS		3/7/2013		
			Back door has a gap. Daylight can be seen through back door gap. Seal gap to prevent insects.				

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

ESTABLISHMENT**JUDYS PLACE**

HF836	EHF02	COS	COLD HOLDING	3/7/2013	21	HL1B
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Eggs being stored out of refrigeration found at 51°F. Raw eggs must be kept cold at 45° or less. b)Raw hamburger found at 52° on counter. Raw hamburger must be stored refrigerated at 41° or below.

	EHF12	COS	CROSS CONTAMINATION	3/7/2013		
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Cook with gloves scratched her back and then touched ready to eat foods.

Food Establishment Public Inspection Report

From 3/7/13 thru 3/13/13

ESTABLISHMENT

KFC**316 E AMARILLO BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF993	EHF03	IN	HOT HOLDING		3/11/2013	3	HL1B
			Chicken found holding at 137°F. b)Gravy found holding at 135°F.				
	EHF19	COS	RODENTS/ANIMALS/OPENINGS		3/11/2013		
			Employee seen leaving drive thru window open for long periods of time. Window must be closed after each immediate use.				
	EHF28	COS	ALL OTHER VIOLATIONS		3/11/2013		
			Store all TO GO boxes at least 6" off the floor.				

Food Establishment Public Inspection Report

From 3/7/13 thru 3/13/13

ESTABLISHMENT

KIDS LEARNING ACADEMY DBA JUST**4407 CANYON DR**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFD66	EHF15	COS	EQUIPMENT ADEQUATE		3/11/2013	6	HL1B
			Refrigerator in back room is at 50 degrees, do not use for milk storage until it will maintain at 41 or below.				
	EHF25	COS	FOOD CONTACT SURFACES		3/11/2013		
			Can opener needed to be cleaned.				

Food Establishment Public Inspection Report

From 3/7/13 thru 3/13/13

ESTABLISHMENT**LA CAMPANA
2220 CANYON DR**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF267	EHF24	COS	THERMOMETERS		3/13/2013	3	HL1B	
			No thermometer found in two door refrigerator in back area.					
	EHF28	COS	ALL OTHER VIOLATIONS		3/13/2013			
			a)Raw meat in pans must be stored below other food. b)Spanish handwashing sign needed in mens restroom.					

**LA FIESTA GRANDE
7415 SW 45TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFK13					3/7/2013	0	HL1B

Food Establishment Public Inspection Report

From 3/7/13 thru 3/13/13

ESTABLISHMENT**LEALS****1619 S KENTUCKY ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFK81					3/7/2013	0	HL1B

LEFTWOODS**2511 SW 6TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF2174	EHF28	COS	ALL OTHER VIOLATIONS		3/8/2013	0	HL1B	
			a)Handwashing sign needed in men's restroom.					

Food Establishment Public Inspection Report

From 3/7/13 thru 3/13/13

ESTABLISHMENT**LEGACY REHABILITATION & LIVING**

4033 SW 51ST AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF2368	EHF28	H60 DAY	ALL OTHER VIOLATIONS		3/12/2013	0	HL1B	
			a)Popcorn ceiling in kitchen must be replaced with a smooth, easily cleable surface. b)Transfer current food manager cards to new permit. cos c.) Store purses in a area that is not associated with food prep. COS					

LLUVIA IMPTS

2408 E AMARILLO BLVD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF1928	EHF17	COS	HAND WASH WITH SOAP/TOWELS		3/7/2013	3	HL1B	
			No soap in restroom. b)No paper towels restroom.					

Food Establishment Public Inspection Report

From 3/7/13 thru 3/13/13

ESTABLISHMENT

**LONG JOHN SILVERS
4615 S WESTERN ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1683	EHF28	H90 DAY	ALL OTHER VIOLATIONS		3/13/2013	0	HFOL
<p>The cabinets and shelving that is no longer smooth and easily cleanable needs to be repaired or replaced within 90 days. b)Any insulation over the hot hold area needs to be removed or sealed.</p>							

**LUIGI PIZZERIA
2648 SW 34TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1617	EHF28	COS	ALL OTHER VIOLATIONS		3/7/2013	0	HL1B
<p>a)Do not store raw eggs above ready to eat product. b)Inquire about food establishment permit. A duplicate may be needed.</p>							

Food Establishment Public Inspection Report

From 3/7/13 thru 3/13/13

ESTABLISHMENT

**LUPITAS GRILL
3221 S WESTERN ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2218	EHF28	COS	ALL OTHER VIOLATIONS		3/13/2013	10	HL1B
			a)Onions and tomatoes must be at least 6" off the ground. b)All scoops must have a handle. c)Chorizo stored above cheese. d)Raw chicken stored above cooked product. e)Cover needed for trash can in women's restroom.				
	EHF19	COS	RODENTS/ANIMALS/OPENINGS		3/13/2013		
			a)A door sweep is needed on the screen door to seal the gap.				
	EHF20	COS	TOXIC ITEMS		3/13/2013		
			a)Unlabeled spray bottle with chemical on dishcart. Label all chemicals with the common name.				
	EHF03	IN	HOT HOLDING		3/13/2013		
			a)Ground beef on steam table was at 155F.				
	EHF02	IN	COLD HOLDING		3/13/2013		
			a)Sliced tomatoes in table top unit were at 39F.				

Food Establishment Public Inspection Report

From 3/7/13 thru 3/13/13

ESTABLISHMENT

LUPITAS GRILL

HF2218	EHF13	COS	HACCP PLAN/TIME	3/13/2013	10	HL1B
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a)All cooked foods in the walk in must be dated. A few items were dated but some were not.

	EHF05	IN	RAPID REHEATING	3/13/2013		
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a)Cooked and cooled beef was reheated to 167F.

**MCDONALDS
5620 W AMARILLO BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1954	EHF23	H10DAY	SEWAGE/WASTEWATER		3/13/2013	3	HL1B
			Water leaking in walk in freezer.				

Food Establishment Public Inspection Report

From 3/7/13 thru 3/13/13

ESTABLISHMENT**MOE DOGS GRILL
3515 SW 6TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF2098	EHF25	COS	FOOD CONTACT SURFACES		3/8/2013	6	HL1B	
			a)Utensils need to be facing the same way in storage trays. b)Cooler handles on reach-in cooler need to be cleaned.					
	EHF21	COS	MANUAL WARE WASHING		3/8/2013			
			a)Sanitizer in 3-compartment sink too weak.					

**MUDD RACK
500 E HASTINGS AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF2134	EHF22	H30 DAY	MANAGER KNOWLEDGE/CERTIFIED		3/13/2013	3	HL1B	
			a)No current food manager at establishment. Must take course and pass test by April 12, 2013.					

Food Establishment Public Inspection Report

From 3/7/13 thru 3/13/13

ESTABLISHMENT**MY PORTABLE PANTRY**

5901 BELL ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HFK108	EHF03	COS	HOT HOLDING		3/7/2013	5	HL1B	
			Chicken pot pies at 96-103°F. Warmer adjusted.					

Food Establishment Public Inspection Report

From 3/7/13 thru 3/13/13

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

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF1072	EHF15	H10DAY	EQUIPMENT ADEQUATE		3/7/2013	6	HL1B	
			Reach in cooler has a water leak inside of cooler; cooler must be repaired or replaced so that it no longer leaks.					
	EHF25	H10DAY	FOOD CONTACT SURFACES		3/7/2013			
			Clean inside and outside of reach-in cooler. b)Clean inside, fan blowers and outside of reach-in glass cooler. c)Clean inside of microwave. d)Clean metal storage racks in kitchen. e)Dirty utensil stored in clean utensil bin.cos					
	EHF28	H10DAY	ALL OTHER VIOLATIONS		3/7/2013			
			All food and single use items must be stored 6" off floor. cos. Clean floor in back storage room and underneath 3 compartment sink, dust from ceiling in kitchen, dust from wall and in between grill in kitchen.					

Food Establishment Public Inspection Report

From 3/7/13 thru 3/13/13

ESTABLISHMENT**OLIVE GARDEN RESTAURANT**

4121 W INTERSTATE 40

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF892	EHF20	COS	TOXIC ITEMS		3/11/2013	17	HL1B
			a)Sanitizer buckets found over 200ppm, must be 100ppm for wipe down. b)Chemical bottle found mislabeled.				
	EHF21	COS	MANUAL WARE WASHING		3/11/2013		
			Dishmachine found not sanitizing, booster heater was turned off. Once turned back on, dishmachine immediately started to work.				
	EHF03	IN	HOT HOLDING		3/11/2013		
			a)All soups holding at 160°F. b)All products on the line found holding at 165°F.				
	EHF08	COS	GOOD HYGIENIC PRACTICES		3/11/2013		
			a)Employee drinks found without lids and straws. b)Handsink by bar found with utensils in it, handsinks are for handwashing only.				
	EHF07	COS	ADEQUATE HAND WASHING		3/11/2013		
			Employee seen not washing hands after pushing trash down in the trash can.				

Food Establishment Public Inspection Report

From 3/7/13 thru 3/13/13

ESTABLISHMENT**OLIVE GARDEN RESTAURANT**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF892	EHF15	H10DAY	EQUIPMENT ADEQUATE		3/11/2013	17	HL1B	
			Grill cooler holding all products at 50-55°. Products were in cooler for longer than 4 hrs so therefore were discarded. Unit must be fixed to maintain temperature of 41° or below at all times within 10 days.					
HFK22	EHF03	IN	HOT HOLDING		3/11/2013	0	HL1B	
			Soups found holding at 160°F.					

OPPORTUNITY SCHOOL

1525 N GRAND ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF42					3/12/2013	0	HL1B

Food Establishment Public Inspection Report

From 3/7/13 thru 3/13/13

ESTABLISHMENT**PALO DURO HIGH COMMERCIAL LAB****1400 N GRANT ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1115	EHF27	IN	ESTABLISHMENT PERMIT	a)Corrected.	3/8/2013	0	HFOL

Food Establishment Public Inspection Report

From 3/7/13 thru 3/13/13

ESTABLISHMENT

**PANDERIA LA OTRA
1421 N NELSON ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2367	EHF25	H10DAY	FOOD CONTACT SURFACES		3/8/2013	0	H PREOPEN
			a)Gaps between boards need to be sealed on wooden baking table.				
	EHF22	H10DAY	MANAGER KNOWLEDGE/CERTIFIED		3/8/2013		
			a)Food manager needed at establishment. Must take course and pass test within 45 days after opening.				
	EHF28	H10DAY	ALL OTHER VIOLATIONS		3/8/2013		
			a)Covered trash can needed in restroom. b)Handwashing signs needed in restroom.COS c)Vents needed covering heater exhaust hole.				

Food Establishment Public Inspection Report

From 3/7/13 thru 3/13/13

ESTABLISHMENT

PAN-HANDLERS CATERING**400 S TAYLOR ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2084	EHF28	COS	ALL OTHER VIOLATIONS		3/12/2013	3	HL1B
			Sanitizer in dishmachine needed changed. b)Clean out leaves and other debris that has blown in by the service door.				
	EHF20	COS	TOXIC ITEMS		3/12/2013		
			Unlabeled spray bottle full of chemical. b)Wipe down sanitizer too strong in kitchen and wait station.				

Food Establishment Public Inspection Report

From 3/7/13 thru 3/13/13

ESTABLISHMENT**PAPA MURPHYS
1740 S WESTERN ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2048	EHF28	COS	ALL OTHER VIOLATIONS		3/13/2013	3	HL1B
			a)Clean dust off of the heating vent. b)Bag of unopened pepperoni found on floor in walk in cooler. Food must be stored at least 6" off the ground.				
	EHF24	COS	THERMOMETERS		3/13/2013		
			a)Broken thermometer in the make table cooler.				

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

ESTABLISHMENT

PEPITOS MEXICAN RESTAURANT**408 23RD ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HFC211	EHF25	COS	FOOD CONTACT SURFACES		3/12/2013	6	HL1B	
			Ice scoop stored on grate on soda machine, store on a clean dry surface or standing in ice with handle up.					
	EHF20	COS	TOXIC ITEMS		3/12/2013			
			Wipe down solution was at over 200 PPM Cl, should be at 100 PPM.					

Food Establishment Public Inspection Report

From 3/7/13 thru 3/13/13

ESTABLISHMENT

POPEYES CHICKEN & BISCUITS

2201 PARAMOUNT BLVD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF47	EHF21	COS	MANUAL WARE WASHING		3/13/2013	11	HL1B
			a)Less than 200 ppm sanitizer in 3rd compartment of 3 compartment sink. b)Less than 200 ppm sanitizer in wipedown bucket.				
	EHF13	COS	HACCP PLAN/TIME		3/13/2013		
			a)Rice in the cooler was labeled to be pulled on 03/12/13. This was one day past pull date.				
	EHF07	COS	ADEQUATE HAND WASHING		3/13/2013		
			a)Food prep employee must wash hands and upper arms completely before working with ready to eat biscuits.				
	EHF04	IN	PROPER COOKING TEMPERATURES		3/13/2013		
			a)Chicken tender cooked to 210F.				
	EHF03	IN	HOT HOLDING		3/13/2013		
			a)Red beans and rice in hot hold at 137F.				

Food Establishment Public Inspection Report

From 3/7/13 thru 3/13/13

ESTABLISHMENT**POPEYES CHICKEN & BISCUITS**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF47	EHF02	IN	COLD HOLDING		3/13/2013	11	HL1B

a)Chicken on make table was at 41F.

**POTTER HOUSE
6800 PLUM CREEK DR**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF209	EHF08	COS	GOOD HYGIENIC PRACTICES		3/7/2013	11	HL1B
			Utensils stored in hand sink.				
	EHF10	COS	SOUND CONDITION		3/7/2013		
			Dented cans found in dry storage.				
	EHF25	COS	FOOD CONTACT SURFACES		3/7/2013		
			A)Handles on cooler need to be cleaned. B)Handles on freezer need to be cleaned. C)Microwave needs to be cleaned.				

Food Establishment Public Inspection Report

From 3/7/13 thru 3/13/13

ESTABLISHMENT**REGION 16 NELSON ST HEADSTART**

1023 N NELSON ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFD40					3/7/2013	0	HL1B

ROSA'S CAFE & TORTILLA FACTORY

4312 SW 45TH AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFK42					3/7/2013	0	HL1B

Food Establishment Public Inspection Report

From 3/7/13 thru 3/13/13

ESTABLISHMENT

**ROUTE 66 ICE HOUSE
1104 E AMARILLO BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2366	EHF28	IN	ALL OTHER VIOLATIONS 4 corrections from previous.		3/7/2013	3	HL1B
	EHF21	IN	MANUAL WARE WASHING Approved sanitizer acquired.		3/7/2013		
	EHF22	H45 DAY	MANAGER KNOWLEDGE/CERTIFIED Food manager needed at establishment. Must take course and pass test within 45 days after opening.		3/7/2013		

Food Establishment Public Inspection Report

From 3/7/13 thru 3/13/13

ESTABLISHMENT

RUDYS COUNTRY STORE & BAR B Q**3751 W INTERSTATE 40**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFK84	EHF03	COS	HOT HOLDING Turkey and brisket 105-120°F.		3/7/2013	5	HL1B

Food Establishment Public Inspection Report**From 3/7/13 thru 3/13/13****ESTABLISHMENT****SADDLE BROOK JOCKEY CLUB****4332 SW 45TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2327	EHF08	COS	GOOD HYGIENIC PRACTICES		3/7/2013	7	HL1B
			Employee drink without a lid. Drinks need to have lids and straws or lids and handles.				
	EHF25	COS	FOOD CONTACT SURFACES		3/7/2013		
			The beverage gun needed cleaned and sanitized daily.				
	EHF28	H90 DAY	ALL OTHER VIOLATIONS		3/7/2013		
			Items in dry storage needed to be stored off the floor. b)Replace soap dispenser on the wall, it fell off. c)Fire suppression system under the venthood needs cleaned.				

Food Establishment Public Inspection Report

From 3/7/13 thru 3/13/13

ESTABLISHMENT

SCHAKOLAD CHOCOLATE FACTORY

7402 SW 34TH AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2359	EHF28	H10DAY	ALL OTHER VIOLATIONS		3/7/2013	0	H PREOPEN
			Finish door frames and baseboards within 10 days. b)Obtain building final and pass fire final inspection. Business is clear to open.				

SKOOTERZ

4100 BUSHLAND BLVD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1937	EHF25	COS	FOOD CONTACT SURFACES		3/12/2013	3	HL1B
			A) Soda gun holder needed to be cleaned. B) Microwave needed to be cleaned.				
	EHF28	COS	ALL OTHER VIOLATIONS		3/12/2013		
			Blower covers in walk in cooler needed to be cleaned.				

Food Establishment Public Inspection Report

From 3/7/13 thru 3/13/13

ESTABLISHMENT**SKY WEST ASSISTED LIVING CTR**

2623 12TH AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFC285					3/12/2013	0	HL1B

SLEEP INN & SUITES
6915 W INTERSTATE 40

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1882	EHF28	COS	ALL OTHER VIOLATIONS		3/12/2013	0	HL1B
			Keep paper towels near handsink.				

Food Establishment Public Inspection Report

From 3/7/13 thru 3/13/13

ESTABLISHMENT

**SNACKS TO GO
213 SW 7TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1842	EHF28	COS	ALL OTHER VIOLATIONS		3/7/2013	0	HL1B
Repaint or seal bare wood/chipping paint located on the counters. 1 correction from last inspection.							

**SODA POP & CIG STOP
4310 S WESTERN ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1728	EHF28	COS	ALL OTHER VIOLATIONS		3/7/2013	0	HL1B
a)Dust walk in cooler ceiling. b)Label creamer.							

Food Establishment Public Inspection Report

From 3/7/13 thru 3/13/13

ESTABLISHMENT

**SONIC DRIVE IN
1007 23RD ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFC215					3/7/2013	0	HFOL

7701 W INTERSTATE 40

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF341	EHF28	COS	ALL OTHER VIOLATIONS		3/12/2013	12	HL1B
			a)Store all food at least six inches off the floor in the freezer.				
	EHF25	COS	FOOD CONTACT SURFACES		3/12/2013		
			a)Clean dishes found with food debris still on them. b) Clean out coolers and freezers. c)Detail soda machine.				
	EHF08	COS	GOOD HYGIENIC PRACTICES		3/12/2013		
			a)Employee personal items found stored on bread used within the store. Store all personal items in a designated area.				

Food Establishment Public Inspection Report

From 3/7/13 thru 3/13/13

ESTABLISHMENT

SONIC DRIVE IN

HF341	EHF03	IN	HOT HOLDING	3/12/2013	12	HL1B
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a)Hot dog holding at 137F.

	EHF02	COS	COLD HOLDING	3/12/2013		
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a)Whipcream found at room temperature. Package states keep refrigerated. Discarded. b)Tomatoes holding at 45F. Keep make table lid closed when not in use.

SOUTHWEST BAPTIST CHURCH

8201 CANYON DR

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2347					3/10/2013	0	HL1B

Food Establishment Public Inspection Report

From 3/7/13 thru 3/13/13

ESTABLISHMENT

**SPUDNUTS
312 S MCMASTERS ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2250	EHF25	COS	FOOD CONTACT SURFACES Clean cooler handles.		3/7/2013	3	HL1B

Food Establishment Public Inspection Report

From 3/7/13 thru 3/13/13

ESTABLISHMENT

SUPER BOWL NOODLES

810 COLUMBINE ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2325	EHF28	COS	ALL OTHER VIOLATIONS		3/11/2013	8	HL1B
			a)Bottle containing chemical found without label in kitchen. b)Box of single-use articles found stored on floor.				
	EHF02	COS	COLD HOLDING		3/11/2013		
			a)Make table found at 48F. Temperature knob was adjusted.				
	EHF17	COS	HAND WASH WITH SOAP/TOWELS		3/11/2013		
			a)No soap in men's restroom.				

Food Establishment Public Inspection Report

From 3/7/13 thru 3/13/13

ESTABLISHMENT

**TANGOS TACO SHOP
6200 HILLSIDE RD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2140	EHF25	H10DAY	FOOD CONTACT SURFACES		3/11/2013	7	HFOL
			Remove the ice scoop that is cracked and broken. *Second violation. Must be corrected by 3/18/13 or reinspection fee may be charged.				
	EHF13	H10DAY	HACCP PLAN/TIME		3/11/2013		
			A HACCP plan is needed for any foods in reduced oxygen packaging. The monitoring and record keeping for ROP foods needs to be kept on file. Must be corrected by 3/18/13 or reinspection fee may be charged.				
	EHF28	IN	ALL OTHER VIOLATIONS		3/11/2013		
			2 corrections from previous inspections.				

Food Establishment Public Inspection Report

From 3/7/13 thru 3/13/13

ESTABLISHMENT**THAI TOWN RESTAURANT**

1300 ROSS ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF841	EHF28	COS	ALL OTHER VIOLATIONS		3/13/2013	0	HL1B	
			a)Dish rack above sink needs to be cleaned. b)Microwave oven door needs to be cleaned.					

TODAY DISCOUNT II

1021 MARTIN RD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF1754	EHF25	COS	FOOD CONTACT SURFACES		3/7/2013	3	HL1B	
			Fountain drink cups stored on towels. This is an unapproved shelving. Must be a smooth, durable and easily cleanable surface. To be corrected within 10 days.					

Food Establishment Public Inspection Report

From 3/7/13 thru 3/13/13

ESTABLISHMENT**TOOMS RESTAURANT
3416 NE 24TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF2057	EHF28	COS	ALL OTHER VIOLATIONS		3/8/2013	0	HL1B	
			Eggs stored on top shelf of refrigerator. Must store on bottom shelf.					

**TOOT N TOTUM #1
1500 S WASHINGTON ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF556					3/8/2013	0	HL1B

Food Establishment Public Inspection Report

From 3/7/13 thru 3/13/13

ESTABLISHMENT**TOOT N TOTUM #20
3310 WIMBERLY RD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF932	EHF28	COS	ALL OTHER VIOLATIONS		3/13/2013	0	HL1B
			a.) Defrost standup freezer in back.				

**TOOT N TOTUM #3
5409 E AMARILLO BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF353					3/12/2013	0	HL1B

Food Establishment Public Inspection Report

From 3/7/13 thru 3/13/13

ESTABLISHMENT**TOOT N TOTUM #54
3601 NE 24TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF82	EHF15	COS	EQUIPMENT ADEQUATE		3/11/2013	3	HL1B	
			A)Cappucino machine is malfunctioning, allowing water and dry mix to accumulate in reservoir inside machine. Out of order sign must be placed on machine.					

**TOOT N TOTUM #57
301 ROSS ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF455	EHF14	H 6 HOUR	WATER SUPPLY		3/7/2013	4	HL1B	
			You cannot operate without water. Food prep is required to be done with washed hands.					

Food Establishment Public Inspection Report

From 3/7/13 thru 3/13/13

ESTABLISHMENT**TOOT N TOTUM #61****5300 CANYON DR**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF396	EHF20	COS	TOXIC ITEMS		3/11/2013	3	HL1B
			Sanitizer in spray bottle was too strong, over 400 PPM Qt.				

UNIQUE INDIVIDUALS LLC**7701 S COULTER ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFD61					3/8/2013	0	HL1B

Food Establishment Public Inspection Report

From 3/7/13 thru 3/13/13

ESTABLISHMENT**UNITED SUPERMARKET**

201 N 23RD ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFC138	EHF25	COS	FOOD CONTACT SURFACES		3/12/2013	6	HL1B
			a)Tea nozzle in convenience store needed to be cleaned. b)Ceiling vents in Deli needed to be cleaned.				
	EHF24	COS	THERMOMETERS		3/12/2013		
			No thermometer found in Meal Deal cooler.				

Food Establishment Public Inspection Report

From 3/7/13 thru 3/13/13

ESTABLISHMENT**UNITED SUPERMARKETS #527****1501 E AMARILLO BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF346	EHF25	COS	FOOD CONTACT SURFACES		3/7/2013	8	HL1B
			Dust on lights above hothold. b)Splatter above stove on bottom of shelf. c)Produce scale pans not clean. d)Pink mold found on surfaces in market. Clean and sanitize all surfaces in market. e)Uncovered styrofoam food trays touching nonsanitary shelf.				
	EHF02	COS	COLD HOLDING		3/7/2013		
			Container sauce marked "Refrigerate after open" found not refrigerated in deli.				
	EHF28	H90 DAY	ALL OTHER VIOLATIONS		3/7/2013		
			Clean:Produce waste barrels, produce racks-storage room, grill-in front of eggs. Ceiling paint peeling-market cooler.Broken: floor tile around drain,floor coving-market - repair.No handsink in produce room. Emp. must wash hands before handling produce.				

Food Establishment Public Inspection Report

From 3/7/13 thru 3/13/13

ESTABLISHMENT

USSERY-ROAN TX STATE VETERAN H

1020 TASCOSA RD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1507					3/12/2013	0	HL1B

Food Establishment Public Inspection Report

From 3/7/13 thru 3/13/13

ESTABLISHMENT

VILLA PIZZA
7701 W INTERSTATE 40

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF419	EHF28	COS	ALL OTHER VIOLATIONS		3/12/2013	18	HL1B
			a)All employees working with food must wear a hair restraint.				
	EHF25	COS	FOOD CONTACT SURFACES		3/12/2013		
			a)Dishes found stored on trash can. b)Ice scoop cannot be stored in a self replenishing ice machine.				
	EHF02	COS	COLD HOLDING		3/12/2013		
			a)Ham holding at 62F for unknown period of time. Discarded.				
	EHF03	IN	HOT HOLDING		3/12/2013		
			a)Meatballs holding at 139F.				
	EHF08	COS	GOOD HYGIENIC PRACTICES		3/12/2013		
			a)Employee drinks found without lids or straws stored next to food during preparation.				

Food Establishment Public Inspection Report

From 3/7/13 thru 3/13/13

ESTABLISHMENT**VILLA PIZZA**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF419	EHF23	H10DAY	SEWAGE/WASTEWATER		3/12/2013	18	HL1B
			a)Handsink found not draining. Must be repaired to properly drain within 10 days.				
	EHF20	COS	TOXIC ITEMS		3/12/2013		
			a)Chemical bottle found stored next to exposed food. b)Chemical bottle found without any labeling.				

VIVIANS NURSING HOME

508 N TAYLOR ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF239	EHF13	COS	HACCP PLAN/TIME		3/7/2013	7	HL1B
			Package of bologna found kept past toss date; bologna was thrown away.				
	EHF25	COS	FOOD CONTACT SURFACES		3/7/2013		
			Metal basket found damaged and no longer easily cleanable; basket was thrown away. b)Dirty spatula found hanging on clean dish rack. c)Fan blowers in reach in cooler need to be cleaned.				

Food Establishment Public Inspection Report

From 3/7/13 thru 3/13/13

ESTABLISHMENT**WAL-MART STORES TEXAS,LLC #755****4610 S COULTER ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF700	EHF28	IN	ALL OTHER VIOLATIONS		3/11/2013	0	HFOL
			A) Corrected,C) Corrected.				
	EHF21	IN	MANUAL WARE WASHING		3/11/2013		
			A) Corrected.				

WAL-MART SUPERCENTER #3383**4215 CANYON DR**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1232					3/13/2013	0	HFOL

Food Establishment Public Inspection Report

From 3/7/13 thru 3/13/13

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

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF494	EHF28	H10DAY	ALL OTHER VIOLATIONS		3/12/2013	3	HL1B
			Lid to frosty machine is warped and will not seal properly. Replace lid. Bottom of shelf above handsink is not clean. Venthood needs to be cleaned. Light cover needed on 2 sets of lights in kitchen. Waste cans need to be cleaned. Clean dish racks dirty.				
	EHF25	H10DAY	FOOD CONTACT SURFACES		3/12/2013		
			Inside top of hot hold bins above grills not clean. Remove drawers and wash and sanitize all surfaces inside bins. b)Cup counter not clean. c)Stagnant water in container holding sauce bottle.				

**WESLEY COMMUNITY DAY CARE
1615 S ROBERTS ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFD27	EHF28	H60 DAY	ALL OTHER VIOLATIONS		3/7/2013	0	HL1B
			Venthood needs to be cleaned.				

Food Establishment Public Inspection Report

From 3/7/13 thru 3/13/13

ESTABLISHMENT**WEST TEXAS PROVISIONS****314 S FANNIN ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF1619	EHF27	H 3 DAYS	ESTABLISHMENT PERMIT		3/11/2013	3	HL1B	
			Food establishment permit has expired. It is a \$2000/day penalty for operating without a food establishment permit.					

WESTOVER PARK INTERMEDIATE**7200 PINNACLE DR**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF877					3/8/2013	0	HL1B

Food Establishment Public Inspection Report

From 3/7/13 thru 3/13/13

ESTABLISHMENT**WHATABURGER #758
6120 HOLLYWOOD RD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF1038	EHF07	COS	ADEQUATE HAND WASHING		3/13/2013	4	HL1B	
			Employee did not wash hands after changing tasks when putting on fresh gloves.					

**WILD BILLS
3514 SW 6TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF1909	EHF28	COS	ALL OTHER VIOLATIONS		3/12/2013	0	HL1B	
			Clean the drip off the light on the vent hood.					

Food Establishment Public Inspection Report

From 3/7/13 thru 3/13/13

ESTABLISHMENT

WILL ROGERS LEARNING CENTER**702 N JOHNSON ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HFD29	EHF28	H60 DAY	ALL OTHER VIOLATIONS		3/8/2013	0	HL1B	
			a)Metal racks in reach-in cooler are rusty and need to be repaired or replaced.					

WTAMU MEAT LAB**2501 RUSSELL LONG BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFC272					3/7/2013	0	HL1B