

**Food Establishment Public Inspection Report**

**From 5/16/13 thru 5/22/13**

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**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>
HFK17					5/16/2013	0	HL1B

**AMARILLO SPCA  
2501 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>
HFT3929					5/19/2013	0	HL1B FOOD

**Food Establishment Public Inspection Report****From 5/16/13 thru 5/22/13****ESTABLISHMENT****APD CAFE  
200 SE 3RD 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>
HF1983	EHF28	H90 DAY	ALL OTHER VIOLATIONS		5/20/2013	0	HL1B
A shatter-proof light cover is needed on the light by the three compartment sink and the handsink.							

**AQUA ONE INC  
4600 PARKSIDE 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>
HF1028	EHF28	H90 DAY	ALL OTHER VIOLATIONS		5/20/2013	0	HL1B
Paint or seal shelves in storeroom. b)Paint or seal or re-laminate counters around hand sinks.							

**Food Establishment Public Inspection Report****From 5/16/13 thru 5/22/13****ESTABLISHMENT****ARBORS, THE  
7000 WOLFLIN 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>	
HF1261	EHF28	COS	ALL OTHER VIOLATIONS		5/21/2013	0	HL1B	
			Dust on ceiling tiles near air intake needed to be cleaned off.					

**ASIAN FOOD TAKEOUT  
2801 SE 27TH 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>	
HF2388	EHF24	COS	THERMOMETERS		5/17/2013	0	H PREOPEN	
			Two broken thermometers in cold hold units. Replace thermometers. Ensure foods stay at 41 degrees F or less.					

## Food Establishment Public Inspection Report

From 5/16/13 thru 5/22/13

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### ESTABLISHMENT

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AS-SAFAA AMA INTERNATIONAL FD

2518 PARAMOUNT BLVD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2017	EHF28	COS	ALL OTHER VIOLATIONS		5/22/2013	13	HL1B
			a)Every bin needs a scoop for dispensing. b)Replace ceiling tiles in kitchen. c)Replace grate on fan in walk in freezer.				
	EHF09	COS	APPROVED SOURCE/LABELING		5/22/2013		
			a)Eggs for sale are not labeled for resale. b)All fish needs proper labeling. c)All meat sold needs safe handling instructions.				
	EHF17	COS	HAND WASH WITH SOAP/TOWELS		5/22/2013		
			a)No paper towels at handsink in kitchen.				
	EHF20	COS	TOXIC ITEMS		5/22/2013		
			a)Do not store single service items under the bug light.				
	EHF25	COS	FOOD CONTACT SURFACES		5/22/2013		
			a)Clean underside of large mixer in kitchen.				

**Food Establishment Public Inspection Report**

**From 5/16/13 thru 5/22/13**

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**ESTABLISHMENT**

**BANGKOK RESTAURANT  
5901 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>
HF168					5/17/2013	0	HFOL

## Food Establishment Public Inspection Report

From 5/16/13 thru 5/22/13

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**ESTABLISHMENT**

**BELMAR BAKERY  
3325 BELL ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF626	EHF28	COS	ALL OTHER VIOLATIONS		5/22/2013	9	HL1B
			a)Invert spatulas and utensils under flat top grill so that handles are facing up. b)Dust vent hood above flat top grill.				
	EHF24	COS	THERMOMETERS		5/22/2013		
			a)Thermometer needed in cold hold unit for salad items.				
	EHF25	COS	FOOD CONTACT SURFACES		5/22/2013		
			a)All utensils that are chipped or broken must be thrown away or resurfaced.				
	EHF15	H10DAY	EQUIPMENT ADEQUATE		5/22/2013		
			a)Cooler at 50F with food inside at 50F. b)Milk cooler at 50.				

## Food Establishment Public Inspection Report

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### ESTABLISHMENT

**BIVINS ELEMENTARY  
1500 S FANNIN ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF650	EHF28	COS	ALL OTHER VIOLATIONS		5/17/2013	0	HL1B	
			Clean dust off of ceiling fan in kitchen.					

**BLUE SKY ASIAN MARKET LLC  
5631 E AMARILLO BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF2364	EHF28	COS	ALL OTHER VIOLATIONS		5/22/2013	0	HL1B	
			Blowers in walk-in need to be cleaned. b)Paper towels need to be closer to handsink.					

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### ESTABLISHMENT

**BOWIE MIDDLE SCHOOL**

**3001 SE 12TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF677	EHF28	COS	ALL OTHER VIOLATIONS		5/16/2013	7	HL1B
			Can opener must have all metal shavings removed when washing. Check the pocket behind the blade. b)Keep only sanitized items in drawers designated as sanitary. Calculator and pencils are not sanitary.				
	EHF22	COS	MANAGER KNOWLEDGE/CERTIFIED		5/16/2013		
			Employees marking all temperature logs without reading thermometers. All logs reading exactly the same temperatures for all dates. Employees questioned stated that was how they were trained. Thermometers must be checked.				
	EHF13	COS	HACCP PLAN/TIME		5/16/2013		
			Potentially hazardous foods moved from freezer to refrigerator were not date marked with a new haccp date. Foods marked keep frozen must be dated to expire within 7 days of being removed from freezer to thaw.				

**Food Establishment Public Inspection Report**

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**ESTABLISHMENT****BOYDSTON CONCESSIONS**

1415 SUNRISE DR

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT3924					5/18/2013	0	HL1B FOOD

**CANYON INTERMEDIATE SCHOOL**

506 8TH ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFK89					5/17/2013	0	HL1B

**Food Establishment Public Inspection Report**

From 5/16/13 thru 5/22/13

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**ESTABLISHMENT**

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**CANYON KETTLE CORN  
2501 S WASHINGTON ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT3923					5/19/2013	0	HL1B FOOD

**CAST IRON GRILL CATERING  
1415 SUNRISE DR**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT3932	EHF28	H 2 HOUR	ALL OTHER VIOLATIONS	Lightshields needed on lights.	5/18/2013	3	HL1B FOOD

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**ESTABLISHMENT**

**CHEZ LA  
701 S TAYLOR ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2311	EHF21	H10DAY	MANUAL WARE WASHING		5/22/2013	13	HL1B
			Dish machine found not sanitizing, must be fixed by 5/30/13. Dishes must be sanitized in three compartment sink after washed.				
	EHF08	COS	GOOD HYGIENIC PRACTICES		5/22/2013		
			Hand sink by drink station found being used for other purposes other than hand washing.				
	EHF17	COS	HAND WASH WITH SOAP/TOWELS		5/22/2013		
			Hand sink found without any paper towels.				
	EHF20	COS	TOXIC ITEMS		5/22/2013		
			a)Chemicals found stored with dishes. b)Chemical bottle found mislabeled. c)Sanitizer spray bottle found well over 200ppm Chlorine. d)Quat sanitizer spray found well over 400ppm. All chemicals must be labeled properly and used at the proper stengths.				

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**ESTABLISHMENT**

**CHILL N OUT  
1415 SUNRISE 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>
HFT3930					5/18/2013	0	HL1B FOOD

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### ESTABLISHMENT

#### COMFORT SUITES 12 WESTERN PLAZA DR

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2225	EHF28	COS	ALL OTHER VIOLATIONS		5/22/2013	17	HL1B
			a)Test strips needed for quat sanitizer. b)Lights above breakfast line must be shatterproof.				
	EHF17	COS	HAND WASH WITH SOAP/TOWELS		5/22/2013		
			a)No paper towel at handsink.				
	EHF02	COS	COLD HOLDING		5/22/2013		
			a)Sausage in hot hold below 135F. b)Egg in hot hold below 135F.				
	EHF21	COS	MANUAL WARE WASHING		5/22/2013		
			a)Food employee using a rag with water to wipe down surfaces. Sanitizer must be used.				
	EHF22	COS	MANAGER KNOWLEDGE/CERTIFIED		5/22/2013		
			a)Food manager card is expired.				

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**ESTABLISHMENT****COMFORT SUITES**

HF2225	EHF26	COS	POSTING OF ADVISORIES	5/22/2013	17	HL1B
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a)An advisory must be put on the breakfast buffet that states that a new plate must be used on each visit.

**COWBOY GELATO****2501 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>
HFT3915					5/19/2013	0	HL1B FOOD

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**ESTABLISHMENT**

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**CRACKER BARREL #210  
2323 E INTERSTATE 40**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF891	EHF28	COS	ALL OTHER VIOLATIONS		5/20/2013	21	HL1B
			a)Move all thermometers in the back to the front of the unit. They must be easy to read in the warmest part. b)Defrost west freezer on cook line. c)Defrost east freezer on cook line. d)Replace broken tiles on floor.				
	EHF25	COS	FOOD CONTACT SURFACES		5/20/2013		
			a)Clean inside top of microwave on cook line.				
	EHF24	COS	THERMOMETERS		5/20/2013		
			a)There must be a thermometer in the hot hold unit to ensure that it is holding food at 135F or above.				
	EHF21	COS	MANUAL WARE WASHING		5/20/2013		
			a)Bleach water for wipedown found below 100 ppm. b)Plastic containers that were drying had tape on them. This tape must be removed during the washing process.				
	EHF02	COS	COLD HOLDING		5/20/2013		
			a)Half N Half labeled as "keep refrigerated" was at 65F. Since the product states that it must be kept refrigerated, it is perishable and must be held below 41F.				

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**ESTABLISHMENT**

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**CRACKER BARREL #210**

HF891	EHF08	COS	GOOD HYGIENIC PRACTICES	5/20/2013	21	HL1B
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a)Ice in the bottom of handsink. Employees may not use handsinks for dumpsinks. They are for handwashing only.

	EHF20	COS	TOXIC ITEMS	5/20/2013		
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a)Unlabeled chemical in dishwashing room. Label all chemicals with proper name.

**CREATIVE CARES EARLY CHILDHOOD**

**1400 SW 10TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
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HFD5	EHF20	COS	TOXIC ITEMS		5/16/2013	3	HL1B
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Yellow chemical needed labeled.

	EHF28	H60 DAY	ALL OTHER VIOLATIONS		5/16/2013		
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a)Repair the spray arm at the sink so the end hangs above the flood level of the sink. b)Calibrate the metal stem thermometer. It should be 32°F in ice water.

**Food Establishment Public Inspection Report**

From 5/16/13 thru 5/22/13

**ESTABLISHMENT****CRUSTYS WOOD FIRED PIZZA**

1415 SUNRISE DR

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT3894	EHF21	COS	MANUAL WARE WASHING		5/18/2013	8	HL1B FOOD
			Bleach solution well over 200ppm, must be 100ppm for wipe down.				
	EHF02	COS	COLD HOLDING		5/18/2013		
			All food in cold unit holding at 46°F,adjusted thermostat to hold below 41°.				

**DA SHACK**

714 N FILLMORE ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2301	EHF28	COS	ALL OTHER VIOLATIONS		5/21/2013	0	HL1B
			Cracked mirror in restroom needed to be removed.				

## Food Establishment Public Inspection Report

From 5/16/13 thru 5/22/13

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**ESTABLISHMENT**

**DELIAS CAKE CREATIONS**

**1103 S GRAND ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF1991	EHF24	COS	THERMOMETERS		5/22/2013	3	HL1B	
			Thermometer in cooler not working properly.					

**DUGOUT, THE**  
**3705 OLSEN BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF1366	EHF22	COS	MANAGER KNOWLEDGE/CERTIFIED		5/21/2013	0	HFOL	
			a)Corrected.					

**Food Establishment Public Inspection Report****From 5/16/13 thru 5/22/13**

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**ESTABLISHMENT**

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**EDDIES NAPOLIS ITALIAN RESTAUR****700 S TAYLOR 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>
HF2258	EHF21	COS	MANUAL WARE WASHING		5/17/2013	3	HL1B
			Dishwasher was out of sanitizer.				
	EHF28	H90 DAY	ALL OTHER VIOLATIONS		5/17/2013		
			A)Shelf where hot tea urns are stored need to be painted or sealed. B)Blower covers in walk in need to be cleaned.(COS). 1 correction from previous inspection.				

## Food Establishment Public Inspection Report

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**ESTABLISHMENT**

**EL TEJAVAN  
3801 E INTERSTATE 40**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF339	EHF28	H30 DAY	ALL OTHER VIOLATIONS		5/16/2013	3	HFOL
			Gasket to walk in cooler is broken and no longer cleanable. Replace gasket. 30 days. b)Seal hole over dishwash area. c)Replace broken ice scoop.				
	EHF15	H 3 DAYS	EQUIPMENT ADEQUATE		5/16/2013		
			Make table refrigerator found at 60 degrees. Potentially hazardous foods must be held at 41 degrees or below. This is a repeat violation. Future violations of this item will result in a \$50 reinspection fee. Do not use this unit until repaired.				
HF339	EHF15	H 3 DAYS	EQUIPMENT ADEQUATE		5/22/2013	3	HFOL
			A)Make table cooler holding food at 47-50 degrees. Air temperature is 50 degrees. Cooler cannot be used until it can maintain 41 degrees at all times. Repeat** Cooler must be fixed, replaced or removed from establishment by 5-24-13.				
	EHF28	H30 DAY	ALL OTHER VIOLATIONS		5/22/2013		
			A)Walk in gasket and hole above dish area needs to be fixed by 6-17-13. *** Due to repeat noncompliance on cooler a \$50 reinspection fee must be paid at our office by 12pm 5-23-13 and a follow up inspection will take place on 5-24-13.				

**Food Establishment Public Inspection Report**

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**ESTABLISHMENT****FAMILY DOLLAR STORES #3326****4400 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>
HF985	EHF19	IN	RODENTS/ANIMALS/OPENINGS	a)Corrected.	5/20/2013	0	HFOL

## Food Establishment Public Inspection Report

From 5/16/13 thru 5/22/13

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### ESTABLISHMENT

**FAMOUS DAVES  
8518 W INTERSTATE 40**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1837	EHF15	H 4 HOUR	EQUIPMENT ADEQUATE		5/18/2013	9	HM4
			Exhaust hood fan ceased working and allowed kitchen and dining areas to fill with smoke.				
	EHF07	IN	ADEQUATE HAND WASHING		5/18/2013		
			Employees coming back from lunch after smoke damage must wash before starting clean up. Discussed with mgr.				
	EHF25	H 4 HOUR	FOOD CONTACT SURFACES		5/18/2013		
			All food contact surfaces exposed to smoke must be washed, rinsed and sanitized.				
	EHF18	H10DAY	INSECT CONTAMINATION		5/18/2013		
			Fly control needs to be stepped up.				
	EHF28	H 4 HOUR	ALL OTHER VIOLATIONS		5/18/2013		
			AC Froze up. AC condenser leaking from ceiling at POS/Drink station across from ice cream. Area must be roped off to prevent emp access. Repair AC lines. Establishment corrected violations and was reopened.				

**Food Establishment Public Inspection Report**

**From 5/16/13 thru 5/22/13**

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**ESTABLISHMENT**

**FANNIN MIDDLE SCHOOL**

**4623 S RUSK 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>
HF676					5/17/2013	0	HL1B

## Food Establishment Public Inspection Report

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### ESTABLISHMENT

**FLAMING GRILL CAFE  
3318 S GEORGIA ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2394	EHF28	COS	ALL OTHER VIOLATIONS		5/22/2013	7	HL1B
			a)Handwash sign needed at handsink in kitchen. b)Wipe down drip on venthood.				
	EHF20	COS	TOXIC ITEMS		5/22/2013		
			a)Bleach water for dishes over 200 ppm. Must be 50 ppm.				
	EHF08	COS	GOOD HYGIENIC PRACTICES		5/22/2013		
			a)Open cup of coffee on prep table by food.				

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**ESTABLISHMENT****FOREST HILL ELEMENTARY****3515 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>
HF668	EHF25	COS	FOOD CONTACT SURFACES		5/17/2013	3	HL1B
			Rust accumulation found on can-opener.				
	EHF28	COS	ALL OTHER VIOLATIONS		5/17/2013		
			No sign posted designating dented can area.				

**FOUST FEED****1415 SUNRISE 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>
HFT3946					5/18/2013	0	HL1B FOOD

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**ESTABLISHMENT**

**FROSTY TREATS OF TEXAS INC**

**1017 SW 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>
HFM274					5/22/2013	0	HL1B

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**ESTABLISHMENT****FROSTY TREATS OF TX  
1415 SUNRISE 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>
HFT3938					5/18/2013	0	HL1B FOOD
HFT3939					5/18/2013	0	HL1B FOOD

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**ESTABLISHMENT**

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**FROSTY TREATS OF TX INC**

1017 SW 4TH AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFRM429					5/22/2013	0	H PREOPEN

**GAMBOAS BALLROOM**

4416 E AMARILLO BLVD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF920	EHF28	COS	ALL OTHER VIOLATIONS		5/21/2013	3	HL1B
			Covered trash needed in womens restroom.				
	EHF20	COS	TOXIC ITEMS		5/21/2013		
			Bottle containing chemical not labeled.COS				

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**ESTABLISHMENT**

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**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		5/20/2013	6	HL1B
			Milk nozzle must be cut at an angle and leaving no more than 1 inch protruding.				
	EHF19	COS	RODENTS/ANIMALS/OPENINGS		5/20/2013		
			Back door has gap at bottom. Seal as needed to prevent dust and insects. B)Back door must have a self closer.				

**GLENWOOD ELEMENTARY****2409 S HOUSTON ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF655					5/21/2013	0	HL1B

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**ESTABLISHMENT****GLORIAS/IGUANA TACO****1415 SUNRISE DR**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT3931	EHF02	COS	COLD HOLDING Food in cooler at 55°F.		5/18/2013	5	HL1B FOOD

**GNC #2310****3630 E INTERSTATE 40**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2215	EHF28	COS	ALL OTHER VIOLATIONS A)Post last inspection.		5/22/2013	0	HL1B

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**ESTABLISHMENT****HAMLET ELEMENTARY  
705 SYCAMORE AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF681	EHF25	COS	FOOD CONTACT SURFACES		5/20/2013	3	HL1B	
			Scoop handle found below food level in container.					

**HAPPY ICE  
1415 SUNRISE DR**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT3927					5/18/2013	0	HL1B FOOD

**Food Establishment Public Inspection Report**

From 5/16/13 thru 5/22/13

**ESTABLISHMENT****HASTINGS HARDBACK CAFE**

5512 GEM LAKE RD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF1097	EHF22	H30 DAY	MANAGER KNOWLEDGE/CERTIFIED		5/16/2013	7	HL1B	
			Must have full time employee take and pass the food manager safety class by June 17, 2013.					
	EHF10	COS	SOUND CONDITION		5/16/2013			
			Dust found on top of cake that was in dessert cooler.					

**HOMERS BACKYARDBALL FOUNDATION**

1415 SUNRISE DR

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HFT3936	EHF28	COS	ALL OTHER VIOLATIONS		5/18/2013	3	HL1B FOOD	
			Pull ceiling canvas back to cover for overhead protection.					

## Food Establishment Public Inspection Report

From 5/16/13 thru 5/22/13

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**ESTABLISHMENT**

**HUDS  
4411 BELL ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF15	EHF20	COS	TOXIC ITEMS		5/21/2013	10	HL1B
			a)Unlabeled purple chemical in mop sink area.				
	EHF21	COS	MANUAL WARE WASHING		5/21/2013		
			a)Bleach water for wipedown below 100 ppm. Must be at least 100 ppm, not exceeding 200 ppm.				
	EHF13	COS	HACCP PLAN/TIME		5/21/2013		
			a)Corn dogs in cooler with a throw away date of 05/20/13. b)Large bucket of chili in walk in with no date mark.				
	EHF28	COS	ALL OTHER VIOLATIONS		5/21/2013		
			a)Handle of scoop down in flour. b)Handle of scoop down in cracker meal. Keep handles of scoops up and out of dry goods. c)Clean fryer vent hood where flour gets sucked up in the air intake.				

**Food Establishment Public Inspection Report**

**From 5/16/13 thru 5/22/13**

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**ESTABLISHMENT**

**I DONT KNOW SPORTS BAR & GRILL**

**1301 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>
HF2316	EHF25	COS	FOOD CONTACT SURFACES	Cooler handles needed to be cleaned.	5/17/2013	3	HL1B

**Food Establishment Public Inspection Report****From 5/16/13 thru 5/22/13****ESTABLISHMENT****INDIAN OVEN LLC  
5713 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>
HF2391	EHF25	H10DAY	FOOD CONTACT SURFACES		5/16/2013	0	H PREOPEN
			Clean all food contact surfaces.				
	EHF22	H45 DAY	MANAGER KNOWLEDGE/CERTIFIED		5/16/2013		
			Food manager must be obtained within 45 days of opening.				
	EHF24	H10DAY	THERMOMETERS		5/16/2013		
			Thermometers needed in all coolers.				
	EHF14	H24 HOUR	WATER SUPPLY		5/16/2013		
			All sinks must have hot and cold running water. Hot water heater might be too small for establishment.				
	EHF19	H10DAY	RODENTS/ANIMALS/OPENINGS		5/16/2013		
			Door sweep needed at front door.				

## Food Establishment Public Inspection Report

From 5/16/13 thru 5/22/13

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### ESTABLISHMENT

#### INDIAN OVEN LLC

Inspection No.	Establishment No.	Inspection Date	Violation Description	Date	Count	Disposition
HF2391	EHF17	H10DAY	HAND WASH WITH SOAP/TOWELS	5/16/2013	0	H PREOPEN
			All handsinks must have soap and paper towels.			
	EHF15	H10DAY	EQUIPMENT ADEQUATE	5/16/2013		
			All equipment must be turned on and working.			
	EHF28	H10DAY	ALL OTHER VIOLATIONS	5/16/2013		
			Finish door frame. Cover electrical panel in back area. Cover exposed wires in back area. Reseal walk in cooler. All corrections must be made before opening.			
HF2391	EHF28	IN	ALL OTHER VIOLATIONS	5/20/2013	0	HFOL
			Corrected.			
	EHF17	IN	HAND WASH WITH SOAP/TOWELS	5/20/2013		
			Corrected.			
	EHF15	IN	EQUIPMENT ADEQUATE	5/20/2013		
			Corrected.			

**Food Establishment Public Inspection Report****From 5/16/13 thru 5/22/13**

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**ESTABLISHMENT****INDIAN OVEN LLC**

HF2391	EHF19	IN	RODENTS/ANIMALS/OPENINGS	5/20/2013	0	HFOL
			Corrected.			
	EHF14	IN	WATER SUPPLY	5/20/2013		
			Corrected.			
	EHF22	H45 DAY	MANAGER KNOWLEDGE/CERTIFIED	5/20/2013		
			Food manager needed. Establishment has 45 days to comply.			
	EHF25	IN	FOOD CONTACT SURFACES	5/20/2013		
			Corrected.			

## Food Establishment Public Inspection Report

From 5/16/13 thru 5/22/13

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**ESTABLISHMENT**

**JNB QUICKI SHOP 2**

**4809 RIVER RD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF287	EHF28	H90 DAY	ALL OTHER VIOLATIONS		5/22/2013	4	HL1B
			Wooden shelves in back storage room need to be sealed or painted.				
	EHF12	COS	CROSS CONTAMINATION		5/22/2013		
			Tongs stored in contact with hot-dog drippings on drip pan beneath hot-dogs. This creates an environment for bacterial growth and potential contamination of tongs.				

**Food Establishment Public Inspection Report****From 5/16/13 thru 5/22/13****ESTABLISHMENT****KINDRED REHAB HOSPITAL AMA****7200 SW 9TH 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>
HF1537	EHF17	COS	HAND WASH WITH SOAP/TOWELS		5/20/2013	9	HL1B
			Paper towels needed at handsink on serving line.				
	EHF25	COS	FOOD CONTACT SURFACES		5/20/2013		
			Single use utensils all need to be facing the same direction in their container.				
	EHF24	COS	THERMOMETERS		5/20/2013		
			Thermometer in cooler (freezer 1) broken.				
	EHF28	COS	ALL OTHER VIOLATIONS		5/20/2013		
			Blower covers in walk in cooler need to be cleaned.				

**Food Establishment Public Inspection Report**

**From 5/16/13 thru 5/22/13**

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**ESTABLISHMENT**

**LA FIESTA GRANDE  
2200 ROSS 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>
HFK38					5/16/2013	0	HL1B

**Food Establishment Public Inspection Report****From 5/16/13 thru 5/22/13****ESTABLISHMENT****LA REYNA MICHOCANA****1321 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>
HF2101	EHF27	H 3 DAYS	ESTABLISHMENT PERMIT		5/17/2013	3	HL1B
			Permit is expired. Renew Monday 5-20-13.				
HFM382	EHF27	H 3 DAYS	ESTABLISHMENT PERMIT		5/17/2013	3	HL1B
			Permit is expired. Renew permit Monday 5-20-13. Amount due is \$200. for this cart. b)Attach number M382 to 2 sides of this cart.				
HFM383	EHF27	H 3 DAYS	ESTABLISHMENT PERMIT		5/17/2013	3	HL1B
			Permit is expired. Renew Monday 5-20-13. b)Attach M383 to cart 2 sides.				

**Food Establishment Public Inspection Report**

**From 5/16/13 thru 5/22/13**

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**ESTABLISHMENT**

**LA REYNA MICHOACANA**

HF384	EHF27	H 3 DAYS	ESTABLISHMENT PERMIT	5/17/2013	3	HL1B
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Permit is expired. Renew Monday 5-20-13. b)Numbers on cart 2 sides M384.

**LAWNDALE ELEMENTARY**

**2215 S BIVINS 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>
HF651	EHF28	H90 DAY	ALL OTHER VIOLATIONS		5/17/2013	0	HL1B

Back door to kitchen is rusted out. Repair as needed to prevent insects from entering kitchen. b)Seal all areas accessible to insects around serving line.

## Food Establishment Public Inspection Report

From 5/16/13 thru 5/22/13

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### ESTABLISHMENT

#### LITTLE CAESARS PIZZA

3400 BELL ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2405	EHF28	H10DAY	ALL OTHER VIOLATIONS		5/16/2013	27	HL1B
			Test strips needed for sanitizer. b)All employees working with food must have hair restraint.				
	EHF27	H 2 HOUR	ESTABLISHMENT PERMIT		5/16/2013		
			Establishment was found operating without a valid food establishment permit. Permit was obtained by end of inspection.				
	EHF25	COS	FOOD CONTACT SURFACES		5/16/2013		
			Shelving in make table is rusted and chipping. Must be replaced by 5/23/13. b)Clean dishes stored on ground.				
	EHF20	COS	TOXIC ITEMS		5/16/2013		
			Several chemical bottles found without any labeling.				
	EHF19	COS	RODENTS/ANIMALS/OPENINGS		5/16/2013		
			Drive thru window being left open for long periods of time. Close after each immediate use.				

**Food Establishment Public Inspection Report****From 5/16/13 thru 5/22/13****ESTABLISHMENT****LITTLE CAESARS PIZZA**

HF2405	EHF10	COS	SOUND CONDITION	5/16/2013	27	HL1B
			Several dented cans found.			
	EHF15	COS	EQUIPMENT ADEQUATE	5/16/2013		
			Make table holding food at 48°, must be fixed by 5/23/13. b)Freezer must be NSF certified.			
	EHF08	COS	GOOD HYGIENIC PRACTICES	5/16/2013		
			Employee drinking from open container on prep line.			
	EHF14	H 4 HOUR	WATER SUPPLY	5/16/2013		
			No hot water in bathroom. Must be fixed within 4 hrs. 1:30pm.			
HF2405	EHF14	IN	WATER SUPPLY	5/16/2013	0	HFOL
			Corrected.			

**Food Establishment Public Inspection Report**

From 5/16/13 thru 5/22/13

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**ESTABLISHMENT****M & B LEATHERS  
4518 S GEORGIA ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF190					5/22/2013	0	HL1B

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

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2098	EHF17	COS	HAND WASH WITH SOAP/TOWELS		5/16/2013	6	HL1B
			Soap needed at hand sink in kitchen.				
	EHF25	COS	FOOD CONTACT SURFACES		5/16/2013		
			Soda nozzles needed to be cleaned.				

**Food Establishment Public Inspection Report**

From 5/16/13 thru 5/22/13

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**ESTABLISHMENT****MOMMA LU'S  
1415 SUNRISE 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>
HFT3883					5/18/2013	0	HL1B FOOD

**OAKDALE ELEMENTARY  
2711 S HILL 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>
HF757					5/21/2013	0	HL1B

**Food Establishment Public Inspection Report**

From 5/16/13 thru 5/22/13

**ESTABLISHMENT****OASIS  
4200 S COULTER ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HFM431	EHF28	IN	ALL OTHER VIOLATIONS		5/21/2013	0	H PREOPEN	
			Establishment is clear to open. B)Memorandum of agreement is needed by 5-30-13.					
	EHF02	IN	COLD HOLDING		5/21/2013			
			Cooler holding at 40 degrees					

**OASIS GRILLE  
2715 ARNOT RD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HFP44	EHF14	IN	WATER SUPPLY		5/21/2013	0	HL1B	
			Public water supply 1880057					

**Food Establishment Public Inspection Report****From 5/16/13 thru 5/22/13****ESTABLISHMENT****OLSEN PARK ELEMENTARY****2409 ANNA 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>	
HF661	EHF05	COS	RAPID REHEATING		5/21/2013	8	HL1B	
			a)Ribs reheated did not reach 165F and were placed in hot hold. They were at 106-115F.					
	EHF21	COS	MANUAL WARE WASHING		5/21/2013			
			a)Quat sanitizer dispenser dispensing less than 200 ppm.					
	EHF28	COS	ALL OTHER VIOLATIONS		5/21/2013			
			a)Keep handles of scoops up and out of dry products. b)Replace vent on ceiling with chipping paint.					

**Food Establishment Public Inspection Report**

From 5/16/13 thru 5/22/13

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**ESTABLISHMENT****OREILLY AUTO PARTS  
1621 S HOUSTON ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT3920	EHF28	IN	ALL OTHER VIOLATIONS Good Job!		5/16/2013	0	HL1B FOOD

**OUTLAWS SUPPER CLUB  
10816 SE 3RD AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF459	EHF29	IN	RECOGNITION Very clean. Manager knowledge. Employee food safety knowledge. Continuously performing above required standards.		5/17/2013	0	HL1B

## Food Establishment Public Inspection Report

From 5/16/13 thru 5/22/13

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**ESTABLISHMENT**

**PAK A SAK #17  
7404 SW 45TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1912	EHF29	IN	RECOGNITION A) Excellent job!!!!		5/21/2013	0	HL1B

**PAK A SAK #9  
6001 S COULTER ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF153	EHF15	IN	EQUIPMENT ADEQUATE A)Motor went out on unit. Parts were replaced and unit is holding at 31 degrees.		5/21/2013	0	HFOL

**Food Establishment Public Inspection Report**

From 5/16/13 thru 5/22/13

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**ESTABLISHMENT**

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**PALETERIA EL KAPIRE  
4509 E AMARILLO BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFRM430	EHF28	H10DAY	ALL OTHER VIOLATIONS		5/17/2013	0	H PREOPEN
Must post permit number at least 3 inches tall on both sides of vehicle. b)Name and nature of business must be on both sides of vehicle.							

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

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1115					5/16/2013	0	HL1B

**Food Establishment Public Inspection Report**

From 5/16/13 thru 5/22/13

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**ESTABLISHMENT****PALO DURO HIGH SCHOOL****1400 N GRANT 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>
HF682	EHF28	COS	ALL OTHER VIOLATIONS Venthood needs to be cleaned.		5/20/2013	0	HL1B

## Food Establishment Public Inspection Report

From 5/16/13 thru 5/22/13

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### ESTABLISHMENT

**PANDA EXPRESS #2100**

**4710 S COULTER ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2256	EHF22	H45 DAY	MANAGER KNOWLEDGE/CERTIFIED		5/21/2013	18	HL1B
			A)City of Amarillo food manager card needed. A full time employee must either take the food manager class thats offered every second Wednesday of every month or take serve safe to our office and pay \$40.				
	EHF03	COS	HOT HOLDING		5/21/2013		
			A)Noodles holding at 117 degrees. B)Beef holding at 109 degrees. C)Shrimp holding 128 degrees. D)Cooked rice holding at 117 degrees. All hot products must stay above 135 degrees at all times.				
	EHF05	COS	RAPID REHEATING		5/21/2013		
			A)Egg rolls cooked to 158 degrees and made ready to serve, must be cooked to 165 when reheating a precooked item. Employees must use thermometers to check cooking temperatures and not just timers.				
	EHF02	COS	COLD HOLDING		5/21/2013		
			A)Rice found holding at room temperature. Must be held cold 41 degrees or below or hot 135 degrees or above at all times. B)Raw chicken holding at 38 degrees. C)Raw Beef holding at 38 degrees.				

**Food Establishment Public Inspection Report**

From 5/16/13 thru 5/22/13

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**ESTABLISHMENT****PANHANDLE SURGICAL HOSPITAL****7100 SW 9TH 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>
HF189					5/20/2013	0	HL1B

**Food Establishment Public Inspection Report**

**From 5/16/13 thru 5/22/13**

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**ESTABLISHMENT**

**PINEAPPLE EXPRESS  
1415 SUNRISE 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>
HFT3934					5/18/2013	0	HL1B FOOD
HFT3935					5/18/2013	0	HL1B FOOD

## Food Establishment Public Inspection Report

From 5/16/13 thru 5/22/13

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**ESTABLISHMENT**

**PLEASANT VALLEY BAPTIST CHURCH**

**555 E HASTINGS AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFD41	EHF03	IN	HOT HOLDING		5/21/2013	9	HL1B
			Goulosh found delivered at 145 degrees. IN				
	EHF15	H10DAY	EQUIPMENT ADEQUATE		5/21/2013		
			Refrigerator found at 45 degrees. Must be 41 degrees or below. Temperature adjusted. Follow up scheduled to ensure temperature reduction.				
	EHF21	COS	MANUAL WARE WASHING		5/21/2013		
			Sanitizer in three compartment sink too strong. Must be 50-100ppm. B)Air-drying utensils on cloth towels. Must air-dry utensils on an air-dry rack.				
	EHF23	H10DAY	SEWAGE/WASTEWATER		5/21/2013		
			Wastewater from freezer leaking into refrigerator.				

### Food Establishment Public Inspection Report

From 5/16/13 thru 5/22/13

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**ESTABLISHMENT**

**POPEYES  
7200 BELL ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF943					5/17/2013	0	HFOL

**POWER UP NUTRITION  
1105 S GRAND ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2404	EHF28	COS	ALL OTHER VIOLATIONS		5/16/2013	0	H PREOPEN
			a)Corrected from previous inspection (holes in wall). b)Handwashing sign needed in restroom.cos				
	EHF14	IN	WATER SUPPLY		5/16/2013		
			Corrected from previous inspection.				

**Food Establishment Public Inspection Report**

From 5/16/13 thru 5/22/13

**ESTABLISHMENT****RED ROBIN  
8720 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>	
HF2319	EHF02	COS	COLD HOLDING		5/16/2013	8	HL1B	
			Raw chicken holding at 54°, must stay below 41° at all times. Discarded.					
	EHF25	COS	FOOD CONTACT SURFACES		5/16/2013			
			Tea nozzles dirty. Clean daily-wash, rinse, sanitize, air dry.					

**RESTAURANTE LOS HERMANOS RAMIR  
5009 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>	
HF3	EHF29	IN	RECOGNITION		5/16/2013	0	HL1B	
			Excellent date-marking. Kitchen is very clean. Muy Bien!					

**Food Establishment Public Inspection Report**

From 5/16/13 thru 5/22/13

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**ESTABLISHMENT****RUBY TEQUILAS  
2001 S GEORGIA ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2401	EHF15	IN	EQUIPMENT ADEQUATE	a)Unit was replaced and is holding at 41F.	5/21/2013	0	HFOL

**RUDYS BBQ  
2501 S WASHINGTON ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT3928					5/19/2013	0	HL1B FOOD

**Food Establishment Public Inspection Report**

From 5/16/13 thru 5/22/13

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**ESTABLISHMENT****SANBORN ELEMENTARY****700 S ROBERTS ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF683	EHF28	COS	ALL OTHER VIOLATIONS		5/16/2013	0	HL1B
			Dust tops of all tall equipment.				

**SHARKYS BURRITO CO****1612 S GEORGIA ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1083	EHF28	COS	ALL OTHER VIOLATIONS		5/22/2013	3	HL1B
			A)Soda nozzles needed to be cleaned. B)Cooler handle needed to be cleaned.				

**Food Establishment Public Inspection Report****From 5/16/13 thru 5/22/13****ESTABLISHMENT****SLEEP INN AMARILLO  
2401 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>	
HF51	EHF28	COS	ALL OTHER VIOLATIONS		5/20/2013	7	HL1B	
			a)Re-adjust light shield over cooler area. b)A towel may not be used for a surface in the refrigerator.					
	EHF08	COS	GOOD HYGIENIC PRACTICES		5/20/2013			
			a)Dirty dishes in the handwashing sink. This sink is for handwashing only and may not be used for any other purposes.					
	EHF21	COS	MANUAL WARE WASHING		5/20/2013			
			a)Improper wash procedure used. When items are washed, they must be washed with soap and water, rinsed, sanitized and then air dried.					

## Food Establishment Public Inspection Report

From 5/16/13 thru 5/22/13

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**ESTABLISHMENT**

**SONIC DRIVE IN  
1910 S GRAND ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF540	EHF20	IN	TOXIC ITEMS		5/21/2013	0	HFOL	
			Corrected.					
	EHF21	IN	MANUAL WARE WASHING		5/21/2013			
			Corrected.					
	EHF25	IN	FOOD CONTACT SURFACES		5/21/2013			
			A-L Corrected.					
	EHF28	H30 DAY	ALL OTHER VIOLATIONS		5/21/2013			
			A-E Corrected. Seal inside ice machine is deteriorated. Rubber pieces may fall into ice. Repair as needed. 30 Days to correct. Failure to correct this item may result in a \$50 reinspection fee at next inspection.					

**Food Establishment Public Inspection Report****From 5/16/13 thru 5/22/13****ESTABLISHMENT****SUBWAY #6376-210****112 SW 6TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF1203	EHF28	COS	ALL OTHER VIOLATIONS		5/20/2013	0	HL1B	
			The ceiling tiles in the back room by the three compartment sinks need to be re-seated so no gaps are seen in the ceiling.					

**SUPER BOWL NOODLES****810 COLUMBINE ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF2325	EHF25	COS	FOOD CONTACT SURFACES		5/22/2013	7	HL1B	
			Tea nozzle found unclean. Must clean every 24 hrs.					
	EHF13	COS	HACCP PLAN/TIME		5/22/2013			
			Egg rolls without datemark in reach-in refrigerator. Must be datemarked on day of preparation and discarded after 7 days.					

**Food Establishment Public Inspection Report**

From 5/16/13 thru 5/22/13

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**ESTABLISHMENT****SVANNAHS FAMOUS CORNDOGS****1415 SUNRISE 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>
HFT3925					5/18/2013	0	HL1B FOOD

## Food Establishment Public Inspection Report

From 5/16/13 thru 5/22/13

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**ESTABLISHMENT**

**T & M FOOD MART  
1011 NE 24TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2234	EHF28	H90 DAY	ALL OTHER VIOLATIONS		5/16/2013	19	HL1B
			Eggs stored on floor in walk-in refrigerator. Must store at least 6" off floor.				
	EHF17	COS	HAND WASH WITH SOAP/TOWELS		5/16/2013		
			No paper towels in restroom. b)No paper towels at handsink near soda fountain.				
	EHF03	COS	HOT HOLDING		5/16/2013		
			Hot hold unit containing food from unapproved source found at room temperature.				
	EHF09	COS	APPROVED SOURCE/LABELING		5/16/2013		
			Food offered for sale from unapproved source in hot hold unit. Items discarded.				
	EHF12	COS	CROSS CONTAMINATION		5/16/2013		
			Employee food and drink stored in contact with pre-packaged items on shelf in walk-in refrigerator.				

**Food Establishment Public Inspection Report**

**From 5/16/13 thru 5/22/13**

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**ESTABLISHMENT**

**T & M FOOD MART**

HF2234

EHF24

COS

THERMOMETERS

5/16/2013

19

HL1B

Thermometer in walk-in refrigerator not calibrated correctly.

## Food Establishment Public Inspection Report

From 5/16/13 thru 5/22/13

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### ESTABLISHMENT

**TAYLOR FOOD MART #2005**

**5000 E INTERSTATE 40**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2190	EHF22	COS	MANAGER KNOWLEDGE/CERTIFIED		5/20/2013	15	HL1B
			a)Food manager registered for this site no longer works here. Register new food manager.				
	EHF25	COS	FOOD CONTACT SURFACES		5/20/2013		
			a)Clean inside top of microwave.				
	EHF10	COS	SOUND CONDITION		5/20/2013		
			a)Miracle whip labeled as "refrigerate after opening" not being held under refrigeration.				
	EHF03	COS	HOT HOLDING		5/20/2013		
			a)Corn dogs in hot old at 120F. Must be 135F or above.				
	EHF28	COS	ALL OTHER VIOLATIONS		5/20/2013		
			a)Spanish handwashing sign needed in ladies restroom.				

**Food Establishment Public Inspection Report**

From 5/16/13 thru 5/22/13

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**ESTABLISHMENT**

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**TAYLOR FOOD MART #2009****2100 S GRAND ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2189	EHF28	IN	ALL OTHER VIOLATIONS A)Corrected.		5/22/2013	0	HFOL

**THAI SPICE RESTAURANT****5813 E AMARILLO BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2339	EHF27	H90 DAY	ESTABLISHMENT PERMIT Must pass building final before permit is issued.		5/17/2013	3	HFOL

## Food Establishment Public Inspection Report

From 5/16/13 thru 5/22/13

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**ESTABLISHMENT**

**THE ZONE  
6010 SW 34TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2400	EHF14	COS	WATER SUPPLY		5/21/2013	7	HL1B
			Water at hand sink was turned off, fixed before end of inspection.				
	EHF20	COS	TOXIC ITEMS		5/21/2013		
			409 is being used as a food contact cleaner. Must use bleach, quat sanitizer, or iodine. 409 is not an approved sanitizer.				
	EHF28	H90 DAY	ALL OTHER VIOLATIONS		5/21/2013		
			Ceiling tiles above food preparation area need to be smooth and easily cleanable by next inspection. Non porous and no holes.				

**Food Establishment Public Inspection Report**

From 5/16/13 thru 5/22/13

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**ESTABLISHMENT****TNT DISCOUNT  
2801 SE 27TH 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>	
HF1941	EHF28	H90 DAY	ALL OTHER VIOLATIONS		5/17/2013	0	HL1B	
			Back flow preventer needed on mop sink. b)Ice machine drain must have an air break.					

## Food Establishment Public Inspection Report

From 5/16/13 thru 5/22/13

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**ESTABLISHMENT**

**TODAY DISCOUNT II  
1021 MARTIN RD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1754	EHF28	H10DAY	ALL OTHER VIOLATIONS		5/21/2013	13	HL1B
			Blowers in walk-in need to be cleaned.				
	EHF17	COS	HAND WASH WITH SOAP/TOWELS		5/21/2013		
			No paper towels in restroom.				
	EHF12	COS	CROSS CONTAMINATION		5/21/2013		
			Personal ice cream stored in contact with pre-packaged items in freezer. B)Packaged duck tongue stored in contact with pre-packed items in walk-in refrigerator. Personal food items cannot be stored with items intended for sale.				
	EHF25	H10DAY	FOOD CONTACT SURFACES		5/21/2013		
			Soda nozzles found unclean. To be corrected within 10 days.				
	EHF21	H10DAY	MANUAL WARE WASHING		5/21/2013		
			2 compartment sink found unclean. To be corrected within 10 days.				

**Food Establishment Public Inspection Report**

From 5/16/13 thru 5/22/13

**ESTABLISHMENT****TOOT N TOTUM #48****900 SW 10TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF85					5/21/2013	0	HL1B

**TOOT N TOTUM #80****4501 S SONCY RD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF483	EHF28	IN	ALL OTHER VIOLATIONS		5/20/2013	4	HL1B
			One correction from previous inspection.				
	EHF13	COS	HACCP PLAN/TIME		5/20/2013		
			Hot dogs presented for sale without the "still cooking" sign. Hot dogs at 75°F.				

**Food Establishment Public Inspection Report**

From 5/16/13 thru 5/22/13

**ESTABLISHMENT**

**TOOT N TOTUM #84**  
**4041 S WASHINGTON ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF343	EHF28	COS	ALL OTHER VIOLATIONS		5/16/2013	0	HL1B	
			One of the metal stem thermometers needed calibrated.					

**TOSHAS TREATS**  
**1415 SUNRISE DR**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT3926					5/18/2013	0	HL1B FOOD

**Food Establishment Public Inspection Report****From 5/16/13 thru 5/22/13**

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**ESTABLISHMENT****VILLAGE BAKERY CAFE  
2606 SW 22ND 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>
HF2348	EHF22	H45 DAY	MANAGER KNOWLEDGE/CERTIFIED		5/21/2013	3	HFOL
			a)Transfer a food manager card to this location. A \$50 fee may be charged for repeat violations.				
	EHF20	IN	TOXIC ITEMS		5/21/2013		
			a)This system is being replaced with an ecolab system.				

**Food Establishment Public Inspection Report****From 5/16/13 thru 5/22/13**

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**ESTABLISHMENT**

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**WIENERSCHNITZEL #192****2801 S WESTERN 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>
HF1705	EHF02	COS	COLD HOLDING		5/21/2013	8	HL1B
			a)Sliced tomatoes in cold wells at 50F. Must be 41F or below.				
	EHF25	COS	FOOD CONTACT SURFACES		5/21/2013		
			a)Water holding syrup bottles at 130F. This must be at 135F or above.				
	EHF28	COS	ALL OTHER VIOLATIONS		5/21/2013		
			a)Clean around light on french fry hot hold.				

**Food Establishment Public Inspection Report****From 5/16/13 thru 5/22/13**

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**ESTABLISHMENT**

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**WIENERSCHNITZEL #303  
600 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>
HF2167	EHF28	IN	ALL OTHER VIOLATIONS		5/20/2013	0	HFOL
			a-e)Corrected.				
	EHF25	IN	FOOD CONTACT SURFACES		5/20/2013		
			a-e)Corrected.				
	EHF21	IN	MANUAL WARE WASHING		5/20/2013		
			Corrected.				
	EHF15	IN	EQUIPMENT ADEQUATE		5/20/2013		
			b)Corrected.				

**Food Establishment Public Inspection Report****From 5/16/13 thru 5/22/13****ESTABLISHMENT****WILL ROGERS ELEMENTARY****920 N MIRROR 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>
HF653	EHF22	COS	MANAGER KNOWLEDGE/CERTIFIED		5/21/2013	9	HL1B
			Manager did not state correct temperature at which thermometer should be calibrated in ice. Must be calibrated in a cup of ice water with ice level above water level, wait 3 min then adjust thermometer to 32 F degrees.				
	EHF23	COS	SEWAGE/WASTEWATER		5/21/2013		
			Wastewater line leaking from freezer unit onto floor in freezer.				
	EHF24	COS	THERMOMETERS		5/21/2013		
			Stem thermometer not calibrated correctly.				
	EHF28	H90 DAY	ALL OTHER VIOLATIONS		5/21/2013		
			Pan of ground beef thawing in pan above apples in walk-in refrigerator. Place defrosting pan on lowest shelf and not above produce.				

**Food Establishment Public Inspection Report**

**From 5/16/13 thru 5/22/13**

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**ESTABLISHMENT**

**YOUNG SUSHI ROCKS  
202 SW 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>
HF1985	EHF18	IN	INSECT CONTAMINATION	a)Corrected. b)Corrected.	5/20/2013	0	HFOL