

Food Establishment Public Inspection Report
From 5/23/13 thru 5/29/13

ESTABLISHMENT

AMARILLO COCA COLA
701 S LINCOLN ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF102	EHF19	COS	RODENTS/ANIMALS/OPENINGS		5/23/2013	6	HL1B
			Several doors to warehouse found open when not in use. This allows birds, rodents, dust and trash to blow in and around warehouses. Doors must remain closed when not in use.				
	EHF25	COS	FOOD CONTACT SURFACES		5/23/2013		
			Food products found on floor. b)Spills not cleaned. c)Plastic wrap stored on floor. d)Food product stored outside.				
	EHF28	H10DAY	ALL OTHER VIOLATIONS		5/23/2013		
			Excessive trash throughout warehouse and outside property. b)Trash piles in corners of warehouse. c)Chemical container with no label. Ensure all chemicals are labeled.				

Food Establishment Public Inspection Report

From 5/23/13 thru 5/29/13

ESTABLISHMENT**AMARILLO COLLEGE CHILD DEV LAB****6222 SW 9TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFD48	EHF25	COS	FOOD CONTACT SURFACES	Cooler handles need to be cleaned.	5/29/2013	3	HL1B

Food Establishment Public Inspection Report

From 5/23/13 thru 5/29/13

ESTABLISHMENT

AMIGOS #524
3300 E INTERSTATE 40

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1815	EHF25	COS	FOOD CONTACT SURFACES		5/29/2013	17	HL1B
			a)Chipped bread knife at deli needs removed.				
	EHF28	COS	ALL OTHER VIOLATIONS		5/29/2013		
			a)Clean microwave in bakery.				
	EHF17	COS	HAND WASH WITH SOAP/TOWELS		5/29/2013		
			a)Handsink in deli area is being blocked with mops, brooms, etc.				
	EHF20	H10DAY	TOXIC ITEMS		5/29/2013		
			a)Sanitizer dispenser in deli is dispensing over 400 ppm. Repair to dispense at proper amount.				
	EHF21	COS	MANUAL WARE WASHING		5/29/2013		
			a)Sanitizer dispenser chemical was empty in baker area.				

Food Establishment Public Inspection Report

From 5/23/13 thru 5/29/13

ESTABLISHMENT

AMIGOS #524

HF1815	EHF02	COS	COLD HOLDING	5/29/2013	17	HL1B
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a)Chicken thawing under running water had areas at 50-60F.

ARAMARK-JACK B KELLY CENTER

2402 4TH AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFC206					5/24/2013	0	HFOL

Food Establishment Public Inspection Report

From 5/23/13 thru 5/29/13

ESTABLISHMENT

BAYMONT INN&SUITES AMARILLO E**1700 E INTERSTATE 40**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2407	EHF09	H10DAY	APPROVED SOURCE/LABELING		5/23/2013	7	HL1B
			Need to have label information for product placed for self service.				
	EHF25	COS	FOOD CONTACT SURFACES		5/23/2013		
			Utensils should be left in food and not on counter at room temperature to prevent bacterial growth.				
	EHF28	H90 DAY	ALL OTHER VIOLATIONS		5/23/2013		
			Ceiling tiles in kitchen need to be smooth and easily cleanable.				

Food Establishment Public Inspection Report**From 5/23/13 thru 5/29/13****ESTABLISHMENT****BEST WESTERN SANTA FE
4600 E INTERSTATE 40**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF125	EHF28	H90 DAY	ALL OTHER VIOLATIONS		5/28/2013	0	HL1B	
			English handwashing signage required in restroom. b)Discussed with owner the need for a 3 compartment sink with drainboards on each end and a separate handsink in the food prep area.					

**BISHOP DEFALCO RETREAT CTR
2100 N SPRING ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF922	EHF25	COS	FOOD CONTACT SURFACES		5/28/2013	3	HL1B	
			Tea nozzle stored not clean.					

Food Establishment Public Inspection Report

From 5/23/13 thru 5/29/13

ESTABLISHMENT**BUCKLES LOUNGE
6800 E INTERSTATE 40**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF571					5/28/2013	0	HL1B

**CANDLEWOOD SUITES
18 WESTERN PLAZA DR**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2408					5/23/2013	0	HL1B

Food Establishment Public Inspection Report

From 5/23/13 thru 5/29/13

ESTABLISHMENT

CANYON INTERMEDIATE SCHOOL

506 8TH ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HFC201	EHF28	H90 DAY	ALL OTHER VIOLATIONS		5/29/2013	0	HFOL	
			Several missing and broken tiles in kitchen.					

CAPROCK HIGH SCHOOL

3001 SE 34TH AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF768	EHF28	H90 DAY	ALL OTHER VIOLATIONS		5/23/2013	0	HL1B	
			Freezer unit not operating properly. Ice from condensation falling on food cases in walk in freezer. Repair unit to avoid ice. b)Ceiling panels around air vent in SW corner of kitchen have dust attached. Clean or replace panels.					

Food Establishment Public Inspection Report

From 5/23/13 thru 5/29/13

ESTABLISHMENT

**COLORADO BREEZE
3700 SW 6TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFM424	EHF24	H10DAY	THERMOMETERS		5/29/2013	3	HL1B FOOD
A full time employees needs to take and pass the food manager class on June 12, 2013.							

CONNER HOUSE 2 COTTONWOOD LN

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFC203	EHF20	COS	TOXIC ITEMS		5/24/2013	6	HL1B
Spray bottle under sink not labeled.							
	EHF25	COS	FOOD CONTACT SURFACES		5/24/2013		
Utensils in drawer with food debris on them.							

Food Establishment Public Inspection Report

From 5/23/13 thru 5/29/13

ESTABLISHMENT**DENNYS
9601 E INTERSTATE 40**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF1966	EHF28	H90 DAY	ALL OTHER VIOLATIONS		5/28/2013	0	HFOL	
			A)A through J corrected. K)Finish repairing tile work by next inspection. L)Tight fitting lids are needed grease containers by next inspection.					

Food Establishment Public Inspection Report

From 5/23/13 thru 5/29/13

ESTABLISHMENT

DOLLAR GENERAL STORE #14106

203 E WILLOW CREEK DR

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2390	EHF28	H10DAY	ALL OTHER VIOLATIONS		5/23/2013	0	H PREOPEN
			Covered trash needed in womens restroom. cos b)Store all boxed food items at least 6" above floor.				
	EHF26	H10DAY	POSTING OF ADVISORIES		5/23/2013		
			Handwashing sign in Spanish needed in mens restroom. b)Handwashing sign in Spanish needed in womens restroom.				
	EHF27	H10DAY	ESTABLISHMENT PERMIT		5/23/2013		
			Must obtain Certificate of Occupancy from Building Safety before permit is issued.				

Food Establishment Public Inspection Report

From 5/23/13 thru 5/29/13

ESTABLISHMENT

DOUBLE M CHEVRON CANYON**311 23RD ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFC282					5/24/2013	0	HL1B

EL TEJAVAN**3801 E INTERSTATE 40**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF339	EHF28	H90 DAY	ALL OTHER VIOLATIONS		5/29/2013	0	HFOL
			Continue repairs on cooler and holes by dish machine.				
	EHF15	IN	EQUIPMENT ADEQUATE		5/29/2013		
			Corrected.				

Food Establishment Public Inspection Report**From 5/23/13 thru 5/29/13****ESTABLISHMENT****FELDMANS DINER****11450 P5**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFR76	EHF14	IN	WATER SUPPLY		5/29/2013	0	HL1B
			Public water supply serves the Canyon.				
	EHF28	H90 DAY	ALL OTHER VIOLATIONS		5/29/2013		
			Concession area-serving window screen required, hot water for 3 compartment sink, mopsink and handsink in building.				
	EHF25	IN	FOOD CONTACT SURFACES		5/29/2013		
			Keep popcorn scoop handle out of popcorn.				

Food Establishment Public Inspection Report

From 5/23/13 thru 5/29/13

ESTABLISHMENT

FELDMANS WRONG WAY DINER

2100 N 2ND AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFC277	EHF25	COS	FOOD CONTACT SURFACES		5/24/2013	9	HL1B
			a)Slicer needed to be cleaned. b)Dirty utensils on clean shelf. c)Strainers with broken wires needed to be replaced.				
	EHF28	H90 DAY	ALL OTHER VIOLATIONS		5/24/2013		
			Light shield needed in storage room.				
	EHF24	COS	THERMOMETERS		5/24/2013		
			a)No thermometer found in reachin with chicken. b)No thermometer found in salad reachin. c)No thermometer found in reachin south end of line.				
	EHF21	COS	MANUAL WARE WASHING		5/24/2013		
			Dish machine not sanitizing.				

Food Establishment Public Inspection Report**From 5/23/13 thru 5/29/13**

ESTABLISHMENT

FELDMANS WRONG WAY DINER

HFCK52				5/29/2013	0	HL1B
HFCK52	EHF14	IN	WATER SUPPLY Public water supplier serves the Canyon.	5/29/2013	0	HL1B
	EHF11	IN	PROPER HANDLING RTE All food prep will be done at restaurant/all utensils taken back daily to wash, rinse, sanitize.	5/29/2013		
	EHF24	IN	THERMOMETERS All employees need probe thermometers.	5/29/2013		

Food Establishment Public Inspection Report**From 5/23/13 thru 5/29/13****ESTABLISHMENT****GONZALEZ RAMIRO
4511 E AMARILLO BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2397					5/24/2013	0	HL1B
HF427	EHF24	COS	THERMOMETERS		5/24/2013	3	HL1B
			No thermometer in refrigerator.				
	EHF22	H45 DAY	MANAGER KNOWLEDGE/CERTIFIED		5/24/2013		
			Food manager needed at establishment. To be corrected within 45 days. See Schedule.				

Food Establishment Public Inspection Report

From 5/23/13 thru 5/29/13

ESTABLISHMENT

HILS BURGERS

1300 23RD ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFC225	EHF20	COS	TOXIC ITEMS		5/24/2013	7	HL1B
			Sanitizer in three compartment sink was over 200 PPM Cl, should be 50 to 100.				
	EHF12	COS	CROSS CONTAMINATION		5/24/2013		
			Employee did not change gloves after handling raw meat before touching ready to eat food.				
	EHF28	COS	ALL OTHER VIOLATIONS		5/24/2013		
			Silverware in container should be turned handle up.				

Food Establishment Public Inspection Report

From 5/23/13 thru 5/29/13

ESTABLISHMENT

**HOOKAH STAR
2514 PARAMOUNT BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2410	EHF28	H 3 DAYS	ALL OTHER VIOLATIONS		5/29/2013	0	H PREOPEN
			a)Replace ceiling tiles so they are smooth in food prep area and in back sink area. b)Post food manager card when received. c)Reinstall mop sink.				
	EHF19	H 3 DAYS	RODENTS/ANIMALS/OPENINGS		5/29/2013		
			a)Seal back door where daylight is coming through.				
	EHF17	H 3 DAYS	HAND WASH WITH SOAP/TOWELS		5/29/2013		
			a)Put soap at handsink. b)Put paper towels at handsink.				
	EHF23	H 3 DAYS	SEWAGE/WASTEWATER		5/29/2013		
			a)Toilet paper needed in restrooms.				

Food Establishment Public Inspection Report

From 5/23/13 thru 5/29/13

ESTABLISHMENT

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

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFC221	EHF28	H60 DAY	ALL OTHER VIOLATIONS		5/29/2013	0	HL1B
a)Gasket on reachin refrigerator needs to be replaced. b)Post current Food Manager Certificate.							

HUMPHREYS HIGHLAND ELEMENTARY**3810 SE 13TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF665	EHF29	IN	RECOGNITION		5/23/2013	0	HL1B
Continuously clean kitchen. Good Job!							

Food Establishment Public Inspection Report

From 5/23/13 thru 5/29/13

ESTABLISHMENT

I40 CONVENIENCE STORE

900 SPUR 228

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFP39	EHF25	H10DAY	FOOD CONTACT SURFACES		5/28/2013	10	HL1B
			Employee stated procedure to wash, rinse and store in hot water for coke nozzles. Explained proper procedure-wash-rinse-sanitize-air dry.				
	EHF24	H10DAY	THERMOMETERS		5/28/2013		
			Thermometer required in refrigerator.				
	EHF14	H10DAY	WATER SUPPLY		5/28/2013		
			Water test must be taken and results must be available for the inspection monthly. Last sample 3/19/13.				

Food Establishment Public Inspection Report

From 5/23/13 thru 5/29/13

ESTABLISHMENT**LA KIVA HOTEL
2501 E INTERSTATE 40**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1639	EHF22	COS	MANAGER KNOWLEDGE/CERTIFIED Food manager card not posted.		5/24/2013	9	HL1B
	EHF20	COS	TOXIC ITEMS Chemical bottle found without label.		5/24/2013		
	EHF25	COS	FOOD CONTACT SURFACES Tea nozzle found not clean.		5/24/2013		
	EHF28	COS	ALL OTHER VIOLATIONS Venthood needs to be cleaned.		5/24/2013		

Food Establishment Public Inspection Report**From 5/23/13 thru 5/29/13**

ESTABLISHMENT**LA QUINTA INN #0639****2108 S COULTER ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
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HF1338	EHF21	H30 DAY	MANUAL WARE WASHING		5/29/2013	3	HFOL
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A)3 compartment sink with drain boards must be installed within 30 days. If corrections are not made establishment must only serve prepackaged foods.

Food Establishment Public Inspection Report

From 5/23/13 thru 5/29/13

ESTABLISHMENT

**LINS GRAND BUFFET
8440 W INTERSTATE 40**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1265	EHF21	COS	MANUAL WARE WASHING		5/29/2013	22	HL1B
			A)Dish machine found not sanitizing. Dish machine must be fixed by 6-6-13. Dishes must be sanitized in 3 compartment sink until fixed. Fixed by end of inspection.				
	EHF23	H10DAY	SEWAGE/WASTEWATER		5/29/2013		
			A)Cooler by back door is leaking water inside cooler. Leak must be fixed by 6-6-13.				
	EHF19	COS	RODENTS/ANIMALS/OPENINGS		5/29/2013		
			A)Back door being left open for long periods of time. Must be closed when not in use.				
	EHF02	COS	COLD HOLDING		5/29/2013		
			A)Crate of eggs found on counter at 70 degrees. (Discarded) B) Sushi crab and tilapia holding at 50 degrees. Do not over stock sushi plates. Must remain below 41 degrees at all times.				
	EHF03	COS	HOT HOLDING		5/29/2013		
			A)Chicken wings holding at 125 degrees. Water on steam table got to low. All other temps on steam table were good.				

Food Establishment Public Inspection Report**From 5/23/13 thru 5/29/13**

ESTABLISHMENT

LINS GRAND BUFFET

HF1265	EHF28	H10DAY	ALL OTHER VIOLATIONS	5/29/2013	22	HL1B
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A)All employees working with food must wear hair restraints. B)Ceiling and walls are turning black. Clean ceiling tiles and walls.

	EHF25	H10DAY	FOOD CONTACT SURFACES	5/29/2013		
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A)Shelving in walk in moldy, must clean all shelving. B)Scoop used with product had large amount of mold in handle (discarded). C)Clean cooler gaskets on cooler by back door.

Food Establishment Public Inspection Report

From 5/23/13 thru 5/29/13

ESTABLISHMENT

LITTLE CAESARS PIZZA

3400 BELL ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2405	EHF28	COS	ALL OTHER VIOLATIONS		5/29/2013	13	HFOL
			A)All scoops must have handles on them.				
	EHF07	COS	ADEQUATE HAND WASHING		5/29/2013		
			A)Employee seen not washing hands after handling trashcan and returning back to making pizzas.				
	EHF15	H10DAY	EQUIPMENT ADEQUATE		5/29/2013		
			A)Freezer must be NSF certified. Must replace by 6-10-13.				
	EHF22	H30 DAY	MANAGER KNOWLEDGE/CERTIFIED		5/29/2013		
			A)Establishment is using a food manager card that is also being used for another establishment. Food manager card is only valid for one location. Food manager must be obtained by 6-14-13. Class is 6-12-13 with test following 6-14-13. Class is \$40 8am.				
	EHF20	COS	TOXIC ITEMS		5/29/2013		
			A)Several chemicals found without any labeling. (repeat). If found on next inspection a \$50 reinspection fee will be charged. Discused with manager how to correct.				

Food Establishment Public Inspection Report

From 5/23/13 thru 5/29/13

ESTABLISHMENT**LONG JOHN SILVERS****1600 ROSS ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1681					5/23/2013	0	HL1B

Food Establishment Public Inspection Report

From 5/23/13 thru 5/29/13

ESTABLISHMENT

LOVES TRAVEL STOP #200**6930 E INTERSTATE 40**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF770	EHF18	COS	INSECT CONTAMINATION		5/29/2013	6	HL1B
			a)Fruit flies around bananas and cantaloupe.				
	EHF28	COS	ALL OTHER VIOLATIONS		5/29/2013		
			a)Clean condensate in walk in freezer.				
	EHF25	COS	FOOD CONTACT SURFACES		5/29/2013		
			a)Replace chipped ice scoop in Subway.				

Food Establishment Public Inspection Report

From 5/23/13 thru 5/29/13

ESTABLISHMENT

**LUXURY INN & SUITES
2915 E INTERSTATE 40**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF242	EHF21	COS	MANUAL WARE WASHING Sanitizer not available in kitchen.		5/24/2013	3	HL1B

Food Establishment Public Inspection Report

From 5/23/13 thru 5/29/13

ESTABLISHMENT

**MCDONALDS
4215 CANYON DR**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1239	EHF15	H10DAY	EQUIPMENT ADEQUATE		5/28/2013	3	HL1B
			Reachin at 50 degrees, must maintain 41 or below.				

6312 HOLLYWOOD RD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF482	EHF15	IN	EQUIPMENT ADEQUATE		5/26/2013	0	HM4
			Corrected.				
	EHF25	IN	FOOD CONTACT SURFACES		5/26/2013		
			Corrected.				
	EHF28	IN	ALL OTHER VIOLATIONS		5/26/2013		
			All corrections have been made. Establishment is clear to open.				

Food Establishment Public Inspection Report

From 5/23/13 thru 5/29/13

ESTABLISHMENT**MCDONALDS****MR BURRITO
1901 MEDI PARK DR**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2306	EHF02	IN	COLD HOLDING	A)Ground beef holding at 38 degrees.	5/23/2013	0	HL1B

Food Establishment Public Inspection Report

From 5/23/13 thru 5/29/13

ESTABLISHMENT

**MUDD RACK
500 E HASTINGS AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF2134	EHF19	H10DAY	RODENTS/ANIMALS/OPENINGS		5/23/2013	6	HL1B	
			Threshold removed from back door creating a gap. To be corrected within 10 days.					
	EHF28	COS	ALL OTHER VIOLATIONS		5/23/2013			
			Working spice container not labeled in kitchen.					
	EHF25	COS	FOOD CONTACT SURFACES		5/23/2013			
			A)Can-opener found unclean. B)Food debris found in utensil receptacle. C)Sugar scoop found without handle. All scoops need handles.					

Food Establishment Public Inspection Report

From 5/23/13 thru 5/29/13

ESTABLISHMENT

NORTH HEIGHTS ELEMENTARY

607 N HUGHES ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF728	EHF15	COS	EQUIPMENT ADEQUATE		5/29/2013	3	HOTHER
			Coolers went out because of power outage.				

OLD 66 LOUNGE

5316 E AMARILLO BLVD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2186					5/29/2013	0	HL1B

Food Establishment Public Inspection Report

From 5/23/13 thru 5/29/13

ESTABLISHMENT

**PALETERIA EL KAPIRE
4509 E AMARILLO BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFRM430	EHF28	IN	ALL OTHER VIOLATIONS 2 corrections.		5/24/2013	0	HL1B

Food Establishment Public Inspection Report

From 5/23/13 thru 5/29/13

ESTABLISHMENT

PALO DURO TRADING POST

11450 P5

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFR30	EHF28	H90 DAY	ALL OTHER VIOLATIONS		5/29/2013	4	HL1B
			Clean ceiling fan blades and ceiling in kitchen. b)Clean grease hood. c)Remove mouse traps. Rodent traps must hold entire rodent.				
	EHF14	IN	WATER SUPPLY		5/29/2013		
			Public water supply.				
	EHF11	H24 HOUR	PROPER HANDLING RTE		5/29/2013		
			Employee handling hamburger bun with bare hand - must use tongs, deli paper or gloves.				

Food Establishment Public Inspection Report**From 5/23/13 thru 5/29/13****ESTABLISHMENT****PIC N SAVE
3301 E AMARILLO BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1100	EHF17	COS	HAND WASH WITH SOAP/TOWELS		5/29/2013	10	HL1B
			No paper towels at handsink near soda fountain.				
	EHF12	COS	CROSS CONTAMINATION		5/29/2013		
			Personal food stored in contact with cans of beer.				
	EHF15	H10DAY	EQUIPMENT ADEQUATE		5/29/2013		
			Walk-in refrigerator found at 55°. Do not store anything potentially hazardous in unit until temperature is 41° or below.				

Food Establishment Public Inspection Report

From 5/23/13 thru 5/29/13

ESTABLISHMENT

PILOT TRAVEL CENTER #723

9601 E INTERSTATE 40

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1971	EHF15	H 3 DAYS	EQUIPMENT ADEQUATE		5/28/2013	15	HFOL
			A)Cold cabinet holding products at 48-67 degrees. Unit was extremely over stocked which blocked the air flow that the unit needs to maintain 41 degrees or below. Do Not Over Stock unit. Products out of temp were discarded. Will reinspect for compliance.				
	EHF13	H 3 DAYS	HACCP PLAN/TIME		5/28/2013		
			A)Pizza setting on counter without being marked with the discard time. Employee stated pizza was thrown away after one hour but time was not marked or kept. Must keep discard time.				
	EHF03	COS	HOT HOLDING		5/28/2013		
			A)Hamburgers in hot cabinet holding at 128 degrees. Must remain above 135 at all times.				
	EHF19	IN	RODENTS/ANIMALS/OPENINGS		5/28/2013		
			A)Corrected. B)Corrected. C)Corrected. D)Corrected.				
	EHF21	COS	MANUAL WARE WASHING		5/28/2013		
			A)Proper wash procedure for soda and tea nozzles not known, dishes including tea and soda nozzles must be washes, rinsed, sanitized (60 seconds) and air dried every day.				

Food Establishment Public Inspection Report**From 5/23/13 thru 5/29/13**

ESTABLISHMENT

PILOT TRAVEL CENTER #723

HF1971	EHF23	IN	SEWAGE/WASTEWATER	5/28/2013	15	HFOL
			A)Corrected.			
	EHF28	IN	ALL OTHER VIOLATIONS	5/28/2013		
			A)A through I Corrected.			
	EHF25	IN	FOOD CONTACT SURFACES	5/28/2013		
			A)A through I Corrected.			
	EHF24	IN	THERMOMETERS	5/28/2013		
			A)Corrected.			

Food Establishment Public Inspection Report

From 5/23/13 thru 5/29/13

ESTABLISHMENT

PRIMO REFILL WATER DISP MACHIN

2425 W INTERSTATE 40

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2035					5/23/2013	0	HL1B

3700 E INTERSTATE 40

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2034					5/23/2013	0	HL1B

4215 CANYON DR

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2036					5/23/2013	0	HL1B

Food Establishment Public Inspection Report

From 5/23/13 thru 5/29/13

ESTABLISHMENT**PRIMO REFILL WATER DISP MACHIN****4610 S COULTER ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2032					5/23/2013	0	HL1B

5730 W AMARILLO BLVD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2033					5/23/2013	0	HL1B

Food Establishment Public Inspection Report

From 5/23/13 thru 5/29/13

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

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF206	EHF16	COS	HAND WASH FACILITIES ADEQUATE Chemicals stored in the hand sink.		5/29/2013	3	HL1B

Food Establishment Public Inspection Report

From 5/23/13 thru 5/29/13

ESTABLISHMENT

**SCHLOTZSKYS DELI
1612 ROSS ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF517	EHF15	H10DAY	EQUIPMENT ADEQUATE		5/29/2013	9	HL1B
			Walk-in cooler at 48°F, must be at 41° or less. b)Maketable has no lid to cover foods. c)Salad refrigerator at 50°. Must hold at 41°F or less.				
	EHF21	COS	MANUAL WARE WASHING		5/29/2013		
			No sanitizer in wipe down buckets. Test at 0ppm. Must be changed every 2 hrs. Use test strips to check.				
	EHF28	H10DAY	ALL OTHER VIOLATIONS		5/29/2013		
			Venthood and air vent dirty. b)Mopsink drips. c)Mold on shelves in walk-in cooler. d)Broken food container. Do not use broken food tubs.				
	EHF25	COS	FOOD CONTACT SURFACES		5/29/2013		
			Onions stored on floor. Must be 6" off floor.				

Food Establishment Public Inspection Report

From 5/23/13 thru 5/29/13

ESTABLISHMENT

**SONIC DRIVE IN
1007 23RD ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFC215	EHF28	H90 DAY	ALL OTHER VIOLATIONS Permits must be posted.		5/29/2013	0	HL1B

SUBWAY #25567-216 1412 ROSS ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1205					5/23/2013	0	HL1B

Food Establishment Public Inspection Report

From 5/23/13 thru 5/29/13

ESTABLISHMENT

SUNRISE ELEMENTARY

5123 SE 14TH AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF666					5/23/2013	0	HL1B

SUNSHINE CHILD CARE

2108 13TH AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HFC114	EHF28	IN	ALL OTHER VIOLATIONS		5/29/2013	0	HL1B	
			1 correction from previous inspection.					

Food Establishment Public Inspection Report

From 5/23/13 thru 5/29/13

ESTABLISHMENT

**TEJANO WILD WEST
1200 SE 10TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2383	EHF28	H90 DAY	ALL OTHER VIOLATIONS Keep scoop holder clean.		5/23/2013	0	HL1B

Food Establishment Public Inspection Report

From 5/23/13 thru 5/29/13

ESTABLISHMENT

TEXAS FIREHOUSE SPORTS BAR&GR

3333 S COULTER ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1687	EHF28	H90 DAY	ALL OTHER VIOLATIONS		5/28/2013	9	HL1B
			Clean ceiling around air vents.				
	EHF02	COS	COLD HOLDING		5/28/2013		
			Ground beef found thawing in sink at 63°. When thawing product must remain below 41° at all times.				
	EHF08	COS	GOOD HYGIENIC PRACTICES		5/28/2013		
			Employee seen filling sanitizer buckets up in handsink, handsinks are for handwashing only.				
	EHF05	IN	RAPID REHEATING		5/28/2013		
			Pork roast cooked to 170°F.				

Food Establishment Public Inspection Report

From 5/23/13 thru 5/29/13

ESTABLISHMENT

**TODAY DISCOUNT
2510 SW 10TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF956					5/23/2013	0	HL1B

**TOOMS RESTAURANT
3416 NE 24TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2057	EHF08	COS	GOOD HYGIENIC PRACTICES		5/28/2013	4	HL1B

Utensils found in handsink. B) Bean sprouts draining in handsink. Handsink cannot be used for any purpose other than handwashing.

Food Establishment Public Inspection Report

From 5/23/13 thru 5/29/13

ESTABLISHMENT

TOOT N TOTUM #11
4600 S WASHINGTON ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF814	EHF15	H10DAY	EQUIPMENT ADEQUATE		5/23/2013	6	HL1B	
			Open reachin cooler was not maintaining 41 degrees, must be able to maintain product at 41 or below.					
	EHF25	COS	FOOD CONTACT SURFACES		5/23/2013			
			Dirty pans found on top of oven.					

TOOT N TOTUM #19
3609 S WASHINGTON ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF440					5/23/2013	0	HFOL

Food Establishment Public Inspection Report

From 5/23/13 thru 5/29/13

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

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF353	EHF24	COS	THERMOMETERS		5/28/2013	3	HL1B	
			Thermometer missing in walk in refrigerator in back room.					

Food Establishment Public Inspection Report

From 5/23/13 thru 5/29/13

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

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF82	EHF03	IN	HOT HOLDING		5/28/2013	3	HL1B
			Hot dogs in hot hold found at 142°F.				
	EHF28	COS	ALL OTHER VIOLATIONS		5/28/2013		
			Blowers in walk in refrigerator need to be cleaned.				
	EHF25	COS	FOOD CONTACT SURFACES		5/28/2013		
			Chili and cheese dispenser found not clean. b)Ceiling of microwave found not clean. c)Ice chute of soda machine found unclean.				

Food Establishment Public Inspection Report

From 5/23/13 thru 5/29/13

ESTABLISHMENT**TOOT N TOTUM #94
2151 SE 34TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF2103	EHF28	H90 DAY	ALL OTHER VIOLATIONS		5/23/2013	0	HL1B	
			Cooler for deli case will not hold proper temperature at front of cooler. Repair as needed to keep foods at front of cooler at or below 41°F.					

Food Establishment Public Inspection Report

From 5/23/13 thru 5/29/13

ESTABLISHMENT

**TORTILLERIA LUPITA
4013 SE 10TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF462	EHF28	COS	ALL OTHER VIOLATIONS		5/29/2013	15	HL1B
			Store uncooked beans at least 6" off the ground.				
	EHF25	COS	FOOD CONTACT SURFACES		5/29/2013		
			Clean pink mold from ice machine. b)Remove all chipped knives from kitchen.				
	EHF01	COS	COOLING FOR COOKED FOOD		5/29/2013		
			Cooked barbacoa from 5/28 was 51°F on 5/29. Cooked chicharone was 48F.Cooked verde was at 49F.All cooked foods must cool from 135F to 70F in 2 hrs & 70F to 41F in an additional 4 hrs for total of 6 hrs cool down time.These did not meet that requirements.				
	EHF10	COS	SOUND CONDITION		5/29/2013		
			Dented cans of green chilies on shelf.				
	EHF19	COS	RODENTS/ANIMALS/OPENINGS		5/29/2013		
			The floor grate over the floor drain must be secured.				

Food Establishment Public Inspection Report

From 5/23/13 thru 5/29/13

ESTABLISHMENT

TSUNAMI RESTAURANT

1108 BELL ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2009	EHF20	COS	TOXIC ITEMS		5/28/2013	7	HL1B
			A)Sanitizer in 3 compartment sink was well over 200ppm. Must be 50ppm for dishes and 100ppm for cleaning.				
	EHF02	IN	COLD HOLDING		5/28/2013		
			A)All raw products holding at 40 degrees.				
	EHF08	COS	GOOD HYGIENIC PRACTICES		5/28/2013		
			A)Employee seen filling up a sanitizer bucket in hand sink. Hand sinks are for hand washing only.				
	EHF28	H90 DAY	ALL OTHER VIOLATIONS		5/28/2013		
			A)If metal screen door is going to be used during operation a door sweep is needed. If no door sweep is obtained wooden door must remain closed.				

Food Establishment Public Inspection Report

From 5/23/13 thru 5/29/13

ESTABLISHMENT**VIVIANS NURSING HOME****508 N TAYLOR ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF239	EHF25	COS	FOOD CONTACT SURFACES		5/23/2013	6	HL1B
			Pans with food debris were found on clean rack.				
	EHF24	COS	THERMOMETERS		5/23/2013		
			No thermometer found in refrigerator in service area.				

Food Establishment Public Inspection Report

From 5/23/13 thru 5/29/13

ESTABLISHMENT

WAL-MART SUPERCENTER #3383

4215 CANYON DR

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1232	EHF17	COS	HAND WASH WITH SOAP/TOWELS		5/28/2013	12	HL1B
			Towels were not available at handwashing sinks in Deli and Bakery.				
	EHF05	COS	RAPID REHEATING		5/28/2013		
			Ribs in Deli were heated to 128 degrees, should have been heated to 165 degrees.				
	EHF10	COS	SOUND CONDITION		5/28/2013		
			(a) Dented cans on shelves. (b) Distressed produce.				

Food Establishment Public Inspection Report

From 5/23/13 thru 5/29/13

ESTABLISHMENT**WENDYS #4105
7236 SW 34TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF95	EHF02	IN	COLD HOLDING		5/28/2013	0	HL1B
			A)Meat holding at 41 degrees.				
	EHF04	IN	PROPER COOKING TEMPERATURES		5/28/2013		
			A)Fried chicken cooked to 190 degrees.				
	EHF28	COS	ALL OTHER VIOLATIONS		5/28/2013		
			A)Ice melt stored in walk in cooler with sealed bread. Move ice melt and store with other chemicals.				