

**Food Establishment Public Inspection Report**

From 5/2/13 thru 5/8/13

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**ESTABLISHMENT**

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**8 ZERO 1 CONVENIENCE STORE****1003 N FILLMORE ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2230	EHF27	H 3 DAYS	ESTABLISHMENT PERMIT		5/6/2013	3	HL1B
Food establishment card needs to be renewed. Needs to be paid by noon on Tuesday, May 7, 2013.							

**AFC SUSHI @UNITED 529****5807 SW 45TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1321					5/8/2013	0	HL1B

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### ESTABLISHMENT

**ALDACOS TACOS  
3623 SW 6TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF821					5/7/2013	0	HL1B

### ALLSUPS 92 906 8TH ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFC106	EHF28	IN	ALL OTHER VIOLATIONS		5/3/2013	3	HL1B
			1 correction from previous inspection.				
	EHF25	COS	FOOD CONTACT SURFACES		5/3/2013		
			Tea nozzle needed to be cleaned.				

**Food Establishment Public Inspection Report****From 5/2/13 thru 5/8/13****ESTABLISHMENT****AMARILLO TAVERN  
2624 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>	
HF1508	EHF28	COS	ALL OTHER VIOLATIONS		5/2/2013	0	HL1B	
			Covered trash needed in womens restroom.					

**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	EHF15	H10DAY	EQUIPMENT ADEQUATE		5/8/2013	3	HL1B	
			Make-table found at 48°F. Do not hold anything potentially hazardous in unit for more than 2 hrs. To be corrected within 10 days.					

**Food Establishment Public Inspection Report****From 5/2/13 thru 5/8/13**

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**ESTABLISHMENT****BARA JENNIFER  
1001 S POLK 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>	
HFT3880	EHF08	COS	GOOD HYGIENIC PRACTICES		5/2/2013	4	HL1B FOOD	
			Several booths eating, drinking and smoking in booths. Activities should be done away from food and food prep.					

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**ESTABLISHMENT**

**BEEF BURGER BARREL  
3102 PLAINS BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1521	EHF19	COS	RODENTS/ANIMALS/OPENINGS		5/3/2013	6	HL1B
			Cannot have door open without a screen door to keep insects/rodents out.				
	EHF28	H90 DAY	ALL OTHER VIOLATIONS		5/3/2013		
			A)Clean the inside of the make table. B)Drink cup/lid holder needs to be sealed.				
	EHF25	H 3 DAYS	FOOD CONTACT SURFACES		5/3/2013		
			A)Need to clean cooler handles in the back cooler. B)Soda nozzles need to be washed, rinsed, sanitized and air dried daily. C)Microwave needs to be cleaned inside and out. D)Ice scoop needs to be cleaned.				

**Food Establishment Public Inspection Report**

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**ESTABLISHMENT**

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**BIZZY BEES CHILDCARE & PRESCHL**

6500 OFFICE PARK DR

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFD55					5/8/2013	0	HL1B

**BLEVINS MARSHALL**  
1100 WALLACE BLVD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT3898					5/3/2013	0	HL1B FOOD

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**ESTABLISHMENT**

**BRAUMS ICE CREAM #186**

**1101 23RD 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>
HFC101					5/3/2013	0	HFOL

**Food Establishment Public Inspection Report****From 5/2/13 thru 5/8/13****ESTABLISHMENT****BUCKHORN FAMILY RESTAURANT****7000 E INTERSTATE 40**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>
HF801	EHF25	COS	FOOD CONTACT SURFACES		5/7/2013	9	HL1B
			a)Clean sugar scoop holder. b)Knife with chipped tip in kitchen. c)Clean inside top of microwaves in kitchen.				
	EHF28	COS	ALL OTHER VIOLATIONS		5/7/2013		
			a)All scoops must have a handle. b)Invert silverware so that handles are facing upwards.				
	EHF20	COS	TOXIC ITEMS		5/7/2013		
			a)Unlabeled blue chemical in ladies kitchen restroom.				
	EHF21	COS	MANUAL WARE WASHING		5/7/2013		
			a)Sanitizer in kitchen less than 200 ppm quat sanitizer.				

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**ESTABLISHMENT**

**BUNS & BURRITOS  
104 S FILLMORE ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2392	EHF17	H10DAY	HAND WASH WITH SOAP/TOWELS		5/3/2013	0	H PREOPEN
			Soap and paper towels needed at handsink in kitchen. b) Soap and paper towels needed in restroom.				
	EHF28	H10DAY	ALL OTHER VIOLATIONS		5/3/2013		
			Self-closing mechanism needed at back door. b) Test strips needed for sanitizing solution. c) Wooden shelves need to be sealed or painted.				
	EHF22	H45 DAY	MANAGER KNOWLEDGE/CERTIFIED		5/3/2013		
			Food manager needed at establishment. Must obtain food manager certificate within 45 days after opening. See schedule.				
	EHF24	H10DAY	THERMOMETERS		5/3/2013		
			Thermometer needed in refrigerator. b) Thermometer needed in refrigerator. c) Probe type thermometer needed for checking cooking temperatures.				

**Food Establishment Public Inspection Report****From 5/2/13 thru 5/8/13****ESTABLISHMENT****BURGER BARN  
8528 N US HWY 287**

<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>
HFP22	EHF28	COS	ALL OTHER VIOLATIONS		5/6/2013	0	HFOL
			Must keep door to storage room closed.				
	EHF15	IN	EQUIPMENT ADEQUATE		5/6/2013		
			Make table at 38°F.				
	EHF03	IN	HOT HOLDING		5/6/2013		
			Chili at 151°F.				

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**ESTABLISHMENT****CANYON JUNIOR HIGH**

910 9TH AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HFC200	EHF21	COS	MANUAL WARE WASHING		5/3/2013	3	HL1B	
			Ware washing machine was not sanitizing at time of inspection.					

**CHILDS PLAY**  
2707 S BIVINS ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFD56					5/2/2013	0	HL1B

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**ESTABLISHMENT**

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**COUNTRY CLUB NURSING & REHAB****9 MEDICAL 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>
HF200	EHF10	COS	SOUND CONDITION		5/8/2013	7	HL1B
			Dented can found on can rack.				
	EHF25	COS	FOOD CONTACT SURFACES		5/8/2013		
			Can opener needed to be cleaned.				
	EHF28	COS	ALL OTHER VIOLATIONS		5/8/2013		
			Bulk item found without a label in the dry storage.				

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**ESTABLISHMENT**

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

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFM362					5/6/2013	0	HL1B

**DOLLAR GENERAL CORP #9250****5811 S WESTERN ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF391	EHF10	COS	SOUND CONDITION		5/7/2013	7	HL1B
			Dented cans on shelf.				
	EHF17	COS	HAND WASH WITH SOAP/TOWELS		5/7/2013		
			No towels in restroom.				

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**ESTABLISHMENT**

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**DOLLAR GENERAL STORE #7285****403 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>
HF54	EHF10	COS	SOUND CONDITION		5/6/2013	7	HL1B
			Several dented cans found on rack.				
	EHF28	COS	ALL OTHER VIOLATIONS		5/6/2013		
			Bottom of cooler with eggs needs to be cleaned.				
	EHF24	COS	THERMOMETERS		5/6/2013		
			Thermometer needed in cooler.				

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### ESTABLISHMENT

**DOMINOS PIZZA  
5914 HILLSIDE RD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF2198	EHF28	COS	ALL OTHER VIOLATIONS		5/8/2013	0	HL1B	
			Restroom did not have proper handwashing signs.					

### EASTRIDGE ELEMENTARY 1314 EVERGREEN ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF673	EHF24	COS	THERMOMETERS		5/2/2013	6	HL1B	
			Broken thermometer in milk cooler.					
	EHF25	COS	FOOD CONTACT SURFACES		5/2/2013			
			Can opener blade chipped.					

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**ESTABLISHMENT****EDWARDS AMY  
1100 WALLACE 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>
HFT3890					5/3/2013	0	HL1B FOOD

**EL TIGRE  
6817 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>
HFM425					5/3/2013	0	H PREOPEN

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**ESTABLISHMENT****EL TROPICO  
4400 SANBORN 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>
HFT3899					5/4/2013	0	HL1B FOOD

**EMERSON ELEMENTARY  
600 N CLEVELAND 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>
HF1193					5/6/2013	0	HL1B

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**ESTABLISHMENT**

**ESKIMO HUT  
4201 S WESTERN ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF84	EHF25	COS	FOOD CONTACT SURFACES		5/8/2013	12	HL1B
			a)Clean inside of ice machine.				
	EHF19	COS	RODENTS/ANIMALS/OPENINGS		5/8/2013		
			a)Front door and slide door open. These doors may not be kept open all the time because of flies, insects, dirt, etc.				
	EHF22	H30 DAY	MANAGER KNOWLEDGE/CERTIFIED		5/8/2013		
			a)Food manager no longer works here. Certify a new food manager.				
	EHF20	COS	TOXIC ITEMS		5/8/2013		
			a)Medicine stored in food prep area.				

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**ESTABLISHMENT****EVANS DORA  
1100 WALLACE BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT3885					5/3/2013	0	HL1B FOOD

**FAMILY DOLLAR STORE #2344  
433 S WESTERN ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF92	EHF10	COS	SOUND CONDITION Dented cans found on shelf.		5/6/2013	4	HL1B

**Food Establishment Public Inspection Report****From 5/2/13 thru 5/8/13****ESTABLISHMENT****FAMILY DOLLAR STORE #2863****3407 S GEORGIA 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>	
HF187	EHF28	COS	ALL OTHER VIOLATIONS		5/7/2013	0	HL1B	
			a)A lid for the trash can is needed in restrooms. b)Move thermometer in refrigerator from front to back. It must be in the warmest part of the cooler and easy to read.					

**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	H 3 DAYS	RODENTS/ANIMALS/OPENINGS		5/7/2013	3	HFOL	
			a)Gap at back door is not completely sealed. There is a gap on the left/bottom side of the door that can allow rodents/insects in. Seal completely.					

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**ESTABLISHMENT****FRANKS BAKERY  
1923 S WESTERN ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF134	EHF25	COS	FOOD CONTACT SURFACES Cooler handles need to be cleaned.		5/7/2013	3	HL1B

**FRIENDSHIP RANCH  
1108 24TH ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFC136					5/3/2013	0	HL1B

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**ESTABLISHMENT****GRANADO ORLANDO  
1100 WALLACE BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT3869					5/3/2013	0	HL1B FOOD

**HCSC DENTAL  
1101 WALLACE BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT3910					5/3/2013	3	HL1B FOOD

**Food Establishment Public Inspection Report****From 5/2/13 thru 5/8/13****ESTABLISHMENT****HOLLYWOOD 16  
9100 CANYON 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>
HF21	EHF07	COS	ADEQUATE HAND WASHING	Employee did not wash hands when returning to concession.	5/6/2013	4	HL1B

**HORACE MANN MIDDLE SCHOOL  
610 N BUCHANAN 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>
HF680					5/6/2013	0	HL1B

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**ESTABLISHMENT****JERRYS CAFE  
4400 SANBORN ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT3903					5/4/2013	0	HL1B FOOD

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

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF691	EHF28	H90 DAY	ALL OTHER VIOLATIONS	Ceiling in kitchen needs to be cleaned.	5/6/2013	0	HL1B

**Food Establishment Public Inspection Report****From 5/2/13 thru 5/8/13****ESTABLISHMENT****KABUKI ROMANZA  
8130 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>
HF1365	EHF28	COS	ALL OTHER VIOLATIONS		5/6/2013	13	HL1B
			A)All employees working with food must wear a hair restraint. B)Dirty floor matts found stored on bags of onions, store dirty items away from food.				
	EHF25	COS	FOOD CONTACT SURFACES		5/6/2013		
			A)Clean out reach in cooler. B)Clean shelving in walk in cooler. C)All scoops must have handles on them.				
	EHF24	COS	THERMOMETERS		5/6/2013		
			A)Sushi cooler found without a thermometer. B)Probe thermometer needed in sushi area to check temperatures.				
	EHF15	H 3 DAYS	EQUIPMENT ADEQUATE		5/6/2013		
			A)All small coolers on sushi line holding at 46-50 degrees. Must be able to maintain product at 41 degrees or below at all times. Must be fixed by 5-9-13 and cannot be used until fixed.				
	EHF13	COS	HACCP PLAN/TIME		5/6/2013		
			A)Cut tuna and salmon found in cooler for 12 days. Both are used in a ready to eat form and cannot be held longer than 7 days. Discard.				

**Food Establishment Public Inspection Report**

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**ESTABLISHMENT**

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

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HFD66	EHF25	COS	FOOD CONTACT SURFACES		5/7/2013	3	HL1B	
			a)Fan in kitchen needed to be cleaned. b)Can opener needed to be cleaned.					

**KIMBLE LEARNING CENTER****2200 SE 10TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HFD16	EHF28	H60 DAY	ALL OTHER VIOLATIONS		5/2/2013	0	HL1B	
			Dish dry racks are stained and no longer easily cleanable. Replace racks.					

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**ESTABLISHMENT****LA FRONTERA  
1401 S ARTHUR ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF75	EHF03	COS	HOT HOLDING Enchiladas at 118°F. They were reheated.		5/4/2013	5	HL1B

**LIVINFIT NUTRITION  
4119 BUSINESS PARK DR**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2171					5/6/2013	0	HL1B

**Food Establishment Public Inspection Report****From 5/2/13 thru 5/8/13****ESTABLISHMENT****LOVES COUNTRY STORE #250****14701 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>
HFP4	EHF21	COS	MANUAL WARE WASHING		5/3/2013	6	HL1B
			Tea nozzles not cleaned properly. Tea nozzles must be disassembled completely and then washed, rinsed and sanitized then air dry.				
	EHF28	H90 DAY	ALL OTHER VIOLATIONS		5/3/2013		
			Cases fd & single service items stored on floor-walkin & dry storage. Carts used in kitchen dirty. Coffee filters stored not covered. Shelves- walkin cooler need cleaned. Sink drain has leak. Repair leak. Dust tops of ovens. Mops should not be inverted to dry.				
	EHF25	COS	FOOD CONTACT SURFACES		5/3/2013		
			Utensil tubs have food crumbs. b) Drawers used to store utensils need to be resealed. c) Store microwave has excessive splatter.				

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**LYS CAFE  
5615 E AMARILLO BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1644					5/3/2013	0	HFOL

**MADISONS MISSION  
1100 WALLACE BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT3907	EHF25	COS	FOOD CONTACT SURFACES Coffee nozzles unclean.		5/3/2013	6	HL1B FOOD

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**ESTABLISHMENT****MESA VERDE ELEMENTARY**

4011 BEAVER DR

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF746	EHF03	IN	HOT HOLDING		5/7/2013	4	HL1B
			Chicken in hot hold at 158°F.				
	EHF08	COS	GOOD HYGIENIC PRACTICES		5/7/2013		
			Tea pitchers loosely covered with plastic wrap stored above food prep area. Must not store and pour tea above food prep areas.				

**MS PIGGYS BAKE SHOPPE**

6030 SW 33RD AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF564	EHF28	H90 DAY	ALL OTHER VIOLATIONS		5/8/2013	0	HL1B
			A)Reseal all wooden shelving by next inspection. B)All employee working with food must wear a hair restraint.				

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**ESTABLISHMENT****ORTIZ TIFFANY  
1001 S POLK ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT3904	EHF21	COS	MANUAL WARE WASHING No sanitizing salution available.		5/2/2013	3	HL1B FOOD

**PACIFIC CHEESE CO, INC  
8850 NE 24TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1651					5/6/2013	0	HL1B

**Food Establishment Public Inspection Report**

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**ESTABLISHMENT****PAK A SAK #16  
20101 W INTERSTATE 40**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFP37	EHF25	H10DAY	FOOD CONTACT SURFACES		5/3/2013	26	HL1B
			Tea nozzles not cleaned. Nozzles must be disassembled and washed, rinsed, sanitized and air dried before reassembly. Sanitized items store with non-sanitized items. Store separately. Utensil tub not clean.				
	EHF22	H10DAY	MANAGER KNOWLEDGE/CERTIFIED		5/3/2013		
			Food manager card expired. Obtain new card and post.				
	EHF28	H10DAY	ALL OTHER VIOLATIONS		5/3/2013		
			Sanitizer bottle stored on food counter.Store away from fds.Walkin cooler door & gasket dirty.Defrost ice cream freezer.Ceiling has fuzz over fd service & dining area.Ice machine filters dirty.Keep handles out of product-make table.Dust tops of allequip.				
	EHF10	COS	SOUND CONDITION		5/3/2013		
			Bottle food product marked refrigerate after open found not refrigerated. Food discarded.				
	EHF03	COS	HOT HOLDING		5/3/2013		
			Food in crockpot being held at 130°F. Potentially hazardous foods must be held at 135° or hotter. Food was discarded.				

**Food Establishment Public Inspection Report**

**From 5/2/13 thru 5/8/13**

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**ESTABLISHMENT**

**PAK A SAK #16**

HFP37	EHF08	COS	GOOD HYGIENIC PRACTICES	5/3/2013	26	HL1B
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Handsink used to store utensils. Never use handsink for purposes other than handwash.

	EHF13	COS	HACCP PLAN/TIME	5/3/2013		
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Sausage marked keep frozen found in walkin cooler (refrigerator) not frozen and not date marked. Foods removed from freezer to thaw in refrigerator must be date marked.

	EHF15	H10DAY	EQUIPMENT ADEQUATE	5/3/2013		
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Cooler unit not holding potentially hazardous foods at 41° or below.

**PEI WEI ASIAN DINER  
3350 S SONCY RD**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>
HF1498	EHF23	IN	SEWAGE/WASTEWATER		5/8/2013	0	HFOL
			A)Corrected.				

**Food Establishment Public Inspection Report****From 5/2/13 thru 5/8/13**

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**ESTABLISHMENT**

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**PETRO STOPPING CENTERS C S****8500 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>	
HF1561	EHF03	COS	HOT HOLDING		5/3/2013	5	HL1B	
			Cheeseburger held at 122°F. Must be 135° or above. Rapidly reheated.					

**PETRO STOPPING CENTERS F I****8500 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>	
HF1558	EHF03	COS	HOT HOLDING		5/3/2013	5	HL1B	
			Goulash in hot hold at 110°. Must be 135 be above. Rapidly reheated.					

**Food Establishment Public Inspection Report****From 5/2/13 thru 5/8/13****ESTABLISHMENT****PETRO STOPPING CENTERS T S****8500 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>
HF1560	EHF03	COS	HOT HOLDING		5/3/2013	12	HL1B
			Corn dogs in hot hold at 110°. Rapidly reheated.				
	EHF10	COS	SOUND CONDITION		5/3/2013		
			Package of hot pockets not held frozen. Must keep frozen.				
	EHF25	COS	FOOD CONTACT SURFACES		5/3/2013		
			Ice chute of soda fountain found unclean. b)Ice scoop stored on unclean surface.				

**Food Establishment Public Inspection Report**

From 5/2/13 thru 5/8/13

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**ESTABLISHMENT**

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**PINK LADY FLAMINGOS TEAM****1100 WALLACE BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT3888					5/3/2013	0	HL1B FOOD

**PIZZA HUT**  
**3404 NE 24TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2330	EHF25	COS	FOOD CONTACT SURFACES		5/7/2013	3	HL1B
			Scoop without handle in spice container. All scoops must have handles.				
	EHF28	COS	ALL OTHER VIOLATIONS		5/7/2013		
			Bag of cinnamon sugar not covered in back room. b)Working spice container not labeled in kitchen.				

**Food Establishment Public Inspection Report**

From 5/2/13 thru 5/8/13

**ESTABLISHMENT****POPEYES  
7200 BELL ST**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>	
HF943	EHF28	H90 DAY	ALL OTHER VIOLATIONS		5/8/2013	3	HL1B	
			a)Cove mold tile next to walkin needs to be repaired. b)Ceiling tile missing. COS					
	EHF19	H10DAY	RODENTS/ANIMALS/OPENINGS		5/8/2013			
			Gap under back door needs to be closed.					

**RANDALL HIGH EAST  
9000 VALLEYVIEW 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>	
HF472	EHF28	H90 DAY	ALL OTHER VIOLATIONS		5/2/2013	0	HL1B	
			a)Vents for dish machine need to be smooth and easily cleanable. b)Paint on wall of dish room is peeling. c)Holes in wall need to be repaired. d)Ceiling in mop room needs to be repaired.					

**Food Establishment Public Inspection Report**

From 5/2/13 thru 5/8/13

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**ESTABLISHMENT**

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**REGAL UA AMARILLO STAR 14****8275 W AMARILLO BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF964					5/6/2013	0	HL1B

**REGION 16 NELSON ST HEADSTART****1023 N NELSON ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFD40	EHF29	IN	RECOGNITION	Kitchen is very clean and staff demonstrates excellent handwashing.	5/8/2013	0	HL1B

**Food Establishment Public Inspection Report**

From 5/2/13 thru 5/8/13

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**ESTABLISHMENT**

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**RIVER ROAD HIGH SCHOOL****101 W MOBLEY 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>
HFP29	EHF28	COS	ALL OTHER VIOLATIONS		5/8/2013	3	HL1B
			Blower guards need to be cleaned in freezer.				
	EHF24	COS	THERMOMETERS		5/8/2013		
			Thermometer missing in milk cooler.				

**Food Establishment Public Inspection Report**

From 5/2/13 thru 5/8/13

**ESTABLISHMENT****ROASTERS COFFEE & TEA**

1810 S GEORGIA ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF1723	EHF15	IN	EQUIPMENT ADEQUATE		5/6/2013	0	HFOL	
			a)Cooler is not being used. A new refrigerator is on order to arrive any day.					
	EHF21	IN	MANUAL WARE WASHING		5/6/2013			
			a)Corrected.					

**3429 S SONCY RD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF1406	EHF02	COS	COLD HOLDING		5/6/2013	5	HL1B	
			A)Two gallons of milk found sitting on counter at 60 degrees during non peak hours, milk must stay below 41 degrees at all times.					

## Food Establishment Public Inspection Report

From 5/2/13 thru 5/8/13

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**ESTABLISHMENT**

**ROOSTERS COFFEE & TEA**

**3440 BELL ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF2138	EHF02	IN	COLD HOLDING		5/8/2013	7	HL1B	
			A)Quiche holding at 30 degrees. B)Meatloaf holding at 34 degrees.					
	EHF11	COS	PROPER HANDLING RTE		5/8/2013			
			A)Employee seen touching bread with bare hand, bread is ready to eat and must be handled with gloves or utensils.					
	EHF21	COS	MANUAL WARE WASHING		5/8/2013			
			A)Employee seen wiping down counter with dry rag used for hot foods. All cleaning rags must have sanitizer at 100ppm on them.					
	EHF28	COS	ALL OTHER VIOLATIONS		5/8/2013			
			A)All employees working with food must wear a hair restraint.					

## Food Establishment Public Inspection Report

From 5/2/13 thru 5/8/13

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### ESTABLISHMENT

**RUBY TEQUILAS  
2001 S GEORGIA ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2401	EHF28	COS	ALL OTHER VIOLATIONS		5/8/2013	18	HL1B
			a)Keep handles of scoops up and out of dry goods. b)Shell eggs stored above shredded cheese. c)Box of food on floor in freezer. Keep all food at least 6" off the ground.				
	EHF15	H10DAY	EQUIPMENT ADEQUATE		5/8/2013		
			a)A cooler on the cook line is at 60F with food inside reading at 50-55F. Must repair to hold at 41F or below.				
	EHF16	COS	HAND WASH FACILITIES ADEQUATE		5/8/2013		
			a)Handsink in food prep area blocked with roll cart.				
	EHF10	COS	SOUND CONDITION		5/8/2013		
			a)Can of ketchup dented on rim of can. Cans dented on the rim may not be used for service and should be stored in a damaged good area.				
	EHF13	COS	HACCP PLAN/TIME		5/8/2013		
			a)Box of hot dogs opened were past the 7 day hold date. Once the package is opened, it may only be held for 7 days and then must be disposed of.				

**Food Establishment Public Inspection Report****From 5/2/13 thru 5/8/13****ESTABLISHMENT****RUBY TEQUILAS**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2401	EHF09	COS	APPROVED SOURCE/LABELING		5/8/2013	18	HL1B

a)Cans of ketchup with no label. All cans must have labels on them.

**SALVATION ARMY  
400 S HARRISON ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF416	EHF28	COS	ALL OTHER VIOLATIONS		5/7/2013	3	HL1B
			Blower covers in walk in cooler need to be cleaned.				
	EHF25	COS	FOOD CONTACT SURFACES		5/7/2013		
			Inside of microwave needs to be cleaned out.				

**Food Establishment Public Inspection Report**

From 5/2/13 thru 5/8/13

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**ESTABLISHMENT****SAMS CLUB  
1100 WALLACE 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>
HFT3886	EHF28	H 2 HOUR	ALL OTHER VIOLATIONS Food must be stored 6" off ground.		5/3/2013	3	HL1B FOOD

**Food Establishment Public Inspection Report****From 5/2/13 thru 5/8/13****ESTABLISHMENT****SAVA ITALIANO  
4000 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>
HF2297	EHF28	H90 DAY	ALL OTHER VIOLATIONS		5/2/2013	0	HFOL
			End caps needed on lightshields.				
	EHF23	IN	SEWAGE/WASTEWATER		5/2/2013		
			No condensation seen.				
	EHF15	IN	EQUIPMENT ADEQUATE		5/2/2013		
			Refrigerator is 30°F. Monitor regularly.				

**Food Establishment Public Inspection Report**

From 5/2/13 thru 5/8/13

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**ESTABLISHMENT****SCHAKOLAD CHOCOLATE FACTORY**

1001 S POLK ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT3905					5/2/2013	0	HL1B FOOD

**ST JOSEPH SCHOOL**  
4122 S BONHAM ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF662	EHF21	IN	MANUAL WARE WASHING		5/8/2013	0	HFOL
			a)Corrected.				

**Food Establishment Public Inspection Report****From 5/2/13 thru 5/8/13****ESTABLISHMENT****STARBUCKS COFFEE CO #6634****2335 S GEORGIA 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>
HF1020	EHF22	IN	MANAGER KNOWLEDGE/CERTIFIED		5/6/2013	0	HFOL
			a)Corrected.				

**SUBWAY****7701 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>
HF1695	EHF02	IN	COLD HOLDING		5/8/2013	5	HL1B
			A)Turkey holding at 38 degrees.				
	EHF03	COS	HOT HOLDING		5/8/2013		
			A)Meatballs holding at 106 degrees, reheat to 165 degrees.				

## Food Establishment Public Inspection Report

From 5/2/13 thru 5/8/13

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### ESTABLISHMENT

#### TASCOSA COUNTRY CLUB

2400 N WESTERN ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF91	EHF15	H10DAY	EQUIPMENT ADEQUATE		5/8/2013	6	HL1B	
			Make table not cooling properly. Cooler temp was 51. Needs to be at or below 41.					
	EHF25	COS	FOOD CONTACT SURFACES		5/8/2013			
			Microwave needed to be cleaned.					

#### TEAM CHEWY

1100 WALLACE BLVD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT3889					5/3/2013	0	HL1B FOOD

**Food Establishment Public Inspection Report**

From 5/2/13 thru 5/8/13

**ESTABLISHMENT****TEAM HOPE LIVES  
1100 WALLACE BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT3887	EHF03	IN	HOT HOLDING Sandwiches at 135°. IN.		5/3/2013	0	HL1B FOOD

**THAI ARAWAN  
2834 WOLFLIN AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2249	EHF15	IN	EQUIPMENT ADEQUATE a)Corrected.		5/6/2013	0	HFOL

**Food Establishment Public Inspection Report**

From 5/2/13 thru 5/8/13

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**ESTABLISHMENT**

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**THAI KITCHEN RESTAURANT**

713 23RD ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFC220					5/3/2013	0	HL1B

**THAI SPICE RESTAURANT**

5813 E AMARILLO BLVD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2339	EHF27	H10DAY	ESTABLISHMENT PERMIT		5/8/2013	3	HL1B

Must schedule and pass building final inspection before permit is issued.

**Food Establishment Public Inspection Report**

From 5/2/13 thru 5/8/13

**ESTABLISHMENT****THE 806  
2812 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>
HF1557	EHF19	COS	RODENTS/ANIMALS/OPENINGS		5/7/2013	7	HL1B
			People were bringing dogs that weren't service animals in the establishment.				
	EHF08	COS	GOOD HYGIENIC PRACTICES		5/7/2013		
			Employee food found in food prep area.				

**TOOT N TOTUM #71  
1012 W AMARILLO BLVD**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>
HF627					5/3/2013	0	HL1B

**Food Establishment Public Inspection Report**

**From 5/2/13 thru 5/8/13**

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**ESTABLISHMENT**

**TOSHAS TREATS  
5400 MELISSA RD**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>
HFM418					5/3/2013	0	HL1B

## Food Establishment Public Inspection Report

From 5/2/13 thru 5/8/13

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**ESTABLISHMENT**

**TRIS MARKET PLACE  
3505 NE 24TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1303	EHF08	COS	GOOD HYGIENIC PRACTICES		5/6/2013	27	HL1B
			Employee drinking from container in meat market without lid and straw.				
	EHF03	COS	HOT HOLDING		5/6/2013		
			Hot-holding unit turned off while holding potentially-hazardous food for more than 2 hrs. All food in hot hold at 90° for more than 2 hrs.PHF discarded. A \$50 reinspection fee will be charged any following insp where vio is not in compliance.				
	EHF10	COS	SOUND CONDITION		5/6/2013		
			Dented cans found on shelf. b)Bag of starch open and spilling onto floor.				
	EHF12	COS	CROSS CONTAMINATION		5/6/2013		
			Ice scoop buried in ice machine. Must store ice scoop in a clean, dry location or in a container.				
	EHF13	COS	HACCP PLAN/TIME		5/6/2013		
			No datemark found on cooked items in walk-in refrigerator. b)Food held with time only as control not marked with point in time that is 4 hrs past the point in time when food removed from temperature control. Discarded.				

**Food Establishment Public Inspection Report**

**From 5/2/13 thru 5/8/13**

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**ESTABLISHMENT**

**TRIS MARKET PLACE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1303	EHF20	COS	TOXIC ITEMS		5/6/2013	27	HL1B
			Bottle of chemical found without label in meat market.				
	EHF28	COS	ALL OTHER VIOLATIONS		5/6/2013		
			Boxes of produce stored on floor. b)Improper stacking order observed in walk-in refrigerator in kitchen. c)Ground beef stored uncovered in freezer.				
	EHF25	COS	FOOD CONTACT SURFACES		5/6/2013		
			Sugar scoop handle found below food level in container in kitchen. b)Ice machine found unclean in meat market.				

**TX CHICKEN BOWL  
3011 E AMARILLO BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF708	EHF28	COS	ALL OTHER VIOLATIONS		5/8/2013	0	HL1B
			A)Grease build-up found on fire suppression piping in vent hood. B)Ice level in cold holding unit found too low.				

**Food Establishment Public Inspection Report**

**From 5/2/13 thru 5/8/13**

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**ESTABLISHMENT**

**UNIQUE INDIVIDUALS LLC  
7701 S COULTER ST**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>
HFD61					5/7/2013	0	HL1B

**Food Establishment Public Inspection Report****From 5/2/13 thru 5/8/13****ESTABLISHMENT****UNITED SUPERMARKET #529****5807 SW 45TH 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>	
HF1653	EHF28	COS	ALL OTHER VIOLATIONS		5/8/2013	6	HL1B	
			Store glass cleaner away from open food. Glass cleaner in deli.					
	EHF25	H10DAY	FOOD CONTACT SURFACES		5/8/2013			
			Soiled rags on food contact surfaces, counters, and cutting boards. Rags must be soaked in sanitizer solution.					
	EHF15	H10DAY	EQUIPMENT ADEQUATE		5/8/2013			
			Refrigerator by the grill was holding food at 55-57°F. Do not use until it operates properly.					
HF460	EHF28	COS	ALL OTHER VIOLATIONS		5/8/2013	0	HL1B	
			A spray bottle containing oil needed labeled in meat room. cos b)Metal carts in meat room are rusty. Replace or refinish carts. c)The handles to walk-in in the meat counter room needed cleaned.cos					

**Food Establishment Public Inspection Report****From 5/2/13 thru 5/8/13****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	EHF20	H10DAY	TOXIC ITEMS		5/8/2013	10	HL1B
			Sanitizer hanging with food product in back area. cos b)Quat sanitizer is dispensing over 400 ppm from automatic dispenser. Must be repaired to dispense 200ppm, not exceeding 400ppm.				
	EHF17	COS	HAND WASH WITH SOAP/TOWELS		5/8/2013		
			No paper towels available at back handsink. b)No paper towels available at handsink in kitchen.				
	EHF11	COS	PROPER HANDLING RTE		5/8/2013		
			No toothpicks/tongs available on sample platter for customers. There must be means for customers to get samples without directly touching the food product. They need to have toothpicks in the sample of tongs available for each customer to pick up a sample.				
	EHF28	COS	ALL OTHER VIOLATIONS		5/8/2013		
			Replace thermometer in salad cooler. b)Keep handles up and out of dry products. c)Dust around blower cover in walk in refrigerator. d)Raw shell eggs stored above grapes in walk in cooler.				

**Food Establishment Public Inspection Report**

**From 5/2/13 thru 5/8/13**

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**ESTABLISHMENT**

**W T ATHLETICS  
3301 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>
HFC112	EHF24	COS	THERMOMETERS	No thermometer found in refrigerator in Track and Field.	5/3/2013	3	HL1B

## Food Establishment Public Inspection Report

From 5/2/13 thru 5/8/13

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### ESTABLISHMENT

**WAFFLE HOUSE #1239**

**2108 S WESTERN ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1297	EHF25	IN	FOOD CONTACT SURFACES	b)Corrected. c)Corrected.	5/6/2013	0	HFOL
	EHF28	IN	ALL OTHER VIOLATIONS	a)Corrected. b)Corrected. d)Corrected. e)Corrected. f)Corrected.	5/6/2013		
	EHF21	IN	MANUAL WARE WASHING	a)Corrected.	5/6/2013		
	EHF17	IN	HAND WASH WITH SOAP/TOWELS	a)Corrected.	5/6/2013		
	EHF14	IN	WATER SUPPLY	a)Corrected.	5/6/2013		

**Food Establishment Public Inspection Report**

From 5/2/13 thru 5/8/13

**ESTABLISHMENT****WAFFLE HOUSE #534****2110 S COULTER ST**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>	
HF1295	EHF28	H90 DAY	ALL OTHER VIOLATIONS		5/6/2013	0	HFOL	
			Clean any areas of floor that have dark buildup, under equipment and in corners.					

**WATER STORE**  
**3505 NE 24TH AVE**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>	
HF2180	EHF28	COS	ALL OTHER VIOLATIONS		5/7/2013	0	HL1B	
			Dust tops of equipment. b)Inspection report not posted.					

**Food Establishment Public Inspection Report**

From 5/2/13 thru 5/8/13

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**ESTABLISHMENT**

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**WESLEY COMMUNITY DAY CARE**

1615 S ROBERTS ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFD27					5/2/2013	0	HL1B

**WESTGATE AMA PREMIERE CINEMA**

7701 W INTERSTATE 40

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF479	EHF28	COS	ALL OTHER VIOLATIONS		5/8/2013	0	HL1B
			A)Test strips needed.				

## Food Establishment Public Inspection Report

From 5/2/13 thru 5/8/13

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### ESTABLISHMENT

**WIENERSCHNITZEL**

**4431 BELL ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF560					5/8/2013	0	HL1B

### WILL ROGERS LEARNING CENTER

**702 N JOHNSON ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFD29	EHF28	COS	ALL OTHER VIOLATIONS		5/7/2013	3	HL1B
			a)Label all items that are taken from bulk containers and put into smaller containers (salt, sugar).				
	EHF21	COS	MANUAL WARE WASHING		5/7/2013		
			a)Bleach in warewashing water was less than 50 ppm.				

**Food Establishment Public Inspection Report****From 5/2/13 thru 5/8/13****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	EHF09	COS	APPROVED SOURCE/LABELING		5/7/2013	15	HL1B
			a)Should be a counter card on the retail counter/sushi bar disclosing the use of canthaxanthin in the salmon used for sushi.				
	EHF02	COS	COLD HOLDING		5/7/2013		
			a)Chicken thawing under cold water was at 60F. Meat should not reach above 41F when thawing in water.				
	EHF28	COS	ALL OTHER VIOLATIONS		5/7/2013		
			a)Place thermometers in front of cooler, in the warmest part.				
	EHF18	H10DAY	INSECT CONTAMINATION		5/7/2013		
			a)Dead roach in dishwasher water. b)Live roaches present on shelves at sushi bar. Have establishment sprayed for roaches and clean thoroughly.				
	EHF25	COS	FOOD CONTACT SURFACES		5/7/2013		
			a)Spoon for rice stored in room temperature water. Water must be kept below 41F or above 135F.				

**Food Establishment Public Inspection Report**

**From 5/2/13 thru 5/8/13**

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**ESTABLISHMENT**

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