

**Food Establishment Public Inspection Report**

From 5/30/13 thru 6/5/13

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**ESTABLISHMENT**

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**ADVANTAGE SALES & MARKETING****2201 ROSS-OSAGE DR**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1913	EHF27	COS	ESTABLISHMENT PERMIT		6/5/2013	3	HL1B
			Current establishment permit not posted.				
	EHF28	COS	ALL OTHER VIOLATIONS		6/5/2013		
			Utensil bins need to be cleaned. b)Handle to microwave needed to be cleaned.				

**AMARILLO SLIMS POOL PALACE****2514 S GEORGIA ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF380	EHF16	IN	HAND WASH FACILITIES ADEQUATE		6/3/2013	0	HFOL
			a)Corrected.				

**Food Establishment Public Inspection Report****From 5/30/13 thru 6/5/13**

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**ESTABLISHMENT**

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**BAYMONT INN&SUITES AMARILLO E****1700 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>
HF2407	EHF09	IN	APPROVED SOURCE/LABELING Labels provided.		6/3/2013	0	HFOL
	EHF28	IN	ALL OTHER VIOLATIONS Ceiling tiles ordered.		6/3/2013		

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**ESTABLISHMENT****BEAVERS****8401 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>
HF2293	EHF28	H90 DAY	ALL OTHER VIOLATIONS Post handwash signs.		5/31/2013	3	HL1B
	EHF20	COS	TOXIC ITEMS Chemicals in bottles with wrong label. Ensure proper label.		5/31/2013		

**BELMAR BAKERY****3325 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>
HF626	EHF15	IN	EQUIPMENT ADEQUATE a)Corrected. b)Corrected.		6/3/2013	0	HFOL

**Food Establishment Public Inspection Report****From 5/30/13 thru 6/5/13****ESTABLISHMENT****BIG TEXAN STEAK RANCH****7701 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>
HF478	EHF11	COS	PROPER HANDLING RTE		6/3/2013	12	HL1B
			A)Several servers seen grabing bread with bare hands, gloves or utensils must be used. All were discarded.				
	EHF02	COS	COLD HOLDING		6/3/2013		
			A)Raw chicken holding at 55 degrees. B)Calf fries holding at 47 degrees at fry station. Both must be held at 41 degrees or below at all times. Reduce stock size.				
	EHF03	IN	HOT HOLDING		6/3/2013		
			A)Chicken fried steak holding at 175 degrees. B)Rice holding at 155 degrees.				
	EHF21	H10DAY	MANUAL WARE WASHING		6/3/2013		
			A)Dish machine in kitchen and bar found not sanitizing. Both must be fixed by 6-6-13. B)Soda and tea nozzles must be washed, rinsed, sanitized and air dried every day.				
	EHF28	H10DAY	ALL OTHER VIOLATIONS		6/3/2013		
			A)Light shields needed in beer room. B)Test strips need to be made available to all staff making sanitizer buckets. C)Replace broken gaskets by next inspection.				

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**ESTABLISHMENT**

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**BLUE SKY  
5060 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>
HF2286	EHF08	COS	GOOD HYGIENIC PRACTICES		6/4/2013	7	HL1B
			A)Employee drink found without lid and straw.				
	EHF17	COS	HAND WASH WITH SOAP/TOWELS		6/4/2013		
			A)Hand sink found without paper towels.				

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**ESTABLISHMENT**

**BLUEBONNETT LLC  
3222 SE 3RD AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1344	EHF20	COS	TOXIC ITEMS		5/31/2013	9	HL1B
			Sanitizer too strong - over 200ppm.				
	EHF28	H10DAY	ALL OTHER VIOLATIONS		5/31/2013		
			Light tube over food product must be covered. Self closer on all doors to concessions. Ceiling panels needed in numerous areas. Do not store any food on floor-6" off floor. Walk in blower covers need to be cleaned. Floor in walk in must be smooth & cleanable.				
	EHF27	H10DAY	ESTABLISHMENT PERMIT		5/31/2013		
			Permit expired(posted). Renew and post new permit.				
	EHF24	COS	THERMOMETERS		5/31/2013		
			Broken thermometer.				

## Food Establishment Public Inspection Report

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**ESTABLISHMENT**

**BODY SOLUTIONS**

**3351 BELL ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF2241	EHF22	COS	MANAGER KNOWLEDGE/CERTIFIED		6/3/2013	6	HL1B	
			a)Current food manager registered for site no longer works here. Class is on 2nd Wednesday of every month at 8am. Cost is \$40.					
	EHF28	COS	ALL OTHER VIOLATIONS		6/3/2013			
			a)Store wet rags in sanitizer when not in use.					
	EHF20	COS	TOXIC ITEMS		6/3/2013			
			a)Bleach sanitizer in 3 compartment sink was over 200 ppm.					

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From 5/30/13 thru 6/5/13

**ESTABLISHMENT****BRAUMS ICE CREAM #182**

1700 S WESTERN ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF301	EHF25	COS	FOOD CONTACT SURFACES		6/3/2013	3	HL1B
			A)Clean utensil holding tray. B)Ice scoop stored in a bucket with two inches of stagnant water in the bottom. C)Frozen yogurt machine needs to be cleaned. D)Milk dispensing machine needs to be cleaned. E)Soda nozzles in drive thru need cleaning.				

**CANYONVIEW ESTATES RETIREMENT**

7404 WALLACE BLVD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1968	EHF02	IN	COLD HOLDING		6/4/2013	0	HL1B
			Coolers holding at 40°F.				
	EHF29	IN	RECOGNITION		6/4/2013		
			Great Job!! Management is very knowledgable in food safety and is doing great at keeping the kitchen spotless.				

**Food Establishment Public Inspection Report****From 5/30/13 thru 6/5/13****ESTABLISHMENT****CBA CONCESSION****1501 28TH 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>
HFC320	EHF17	H10DAY	HAND WASH WITH SOAP/TOWELS		6/5/2013	0	H PREOPEN
			a)Soap and towels needed at handwashing sink. b)Soap and towels needed in restrooms.				
	EHF14	COS	WATER SUPPLY		6/5/2013		
			Hot water heater was not working.				
	EHF25	H10DAY	FOOD CONTACT SURFACES		6/5/2013		
			a)All surfaces need to be cleaned. b)Ice machine needs to be cleaned.				

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**ESTABLISHMENT****CHEZ LA  
701 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>
HF2311					6/4/2013	0	HFOL

**COMPLETE BODY NUTRITION  
5901 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>
HF2403					6/3/2013	0	HL1B

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**ESTABLISHMENT**

**COURTYARD DOWNTOWN**

**724 S POLK ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2014	EHF28	COS	ALL OTHER VIOLATIONS		6/3/2013	9	HL1B
			A)Clean air vents. B)Heat test strips needed. C)Ceiling tiles in chemical closet are lightly water stained. Replace if they worsen. D)Replace gasket on cooler drawer in front service area.				
	EHF13	COS	HACCP PLAN/TIME		6/3/2013		
			A)Several food items held longer than seven days. Once product has been removed from package or has been cooled as a left over product has a 7 day shelf life. All were discarded.				
	EHF02	COS	COLD HOLDING		6/3/2013		
			A)Turkey bacon found thawing in sink at 67 degrees. When thawing must remain below 41 degrees at all times. Product was rapidly chilled.				

**Food Establishment Public Inspection Report****From 5/30/13 thru 6/5/13****ESTABLISHMENT****CRAIG METHODIST RETIREMENT****5500 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>	
HF447	EHF28	COS	ALL OTHER VIOLATIONS		5/30/2013	0	HL1B	
			Dust needs to be cleaned off of ceiling tiles near air vent.					

**DAUBERS CONCESSION****3506 SPADE 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>	
HF1893	EHF28	COS	ALL OTHER VIOLATIONS		6/5/2013	0	HL1B	
			Store food scoops on sanitary surfaces. b)Ensure tea nozzles are cleaned daily if used.					

**Food Establishment Public Inspection Report**

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**ESTABLISHMENT**

**DAYS INN EAST  
1701 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>
HF1549					5/31/2013	0	HL1B

## Food Establishment Public Inspection Report

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### ESTABLISHMENT

**DOLLAR GENERAL STORE #14106**

**203 E WILLOW CREEK DR**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2390	EHF28	COS	ALL OTHER VIOLATIONS		6/3/2013	7	HL1B
			A)Handwashing sign in Spanish needed in mens' restroom. B)Handwashing sign in Spanish needed in women's restroom. C)1 correction.				
	EHF27	IN	ESTABLISHMENT PERMIT		6/3/2013		
			1 correction.				
	EHF23	H24 HOUR	SEWAGE/WASTEWATER		6/3/2013		
			Restrooms out of order due to sewage back-up. To be corrected within 24 hrs.				
	EHF10	COS	SOUND CONDITION		6/3/2013		
			Package of bacon lost vacuum seal in refrigerator. Discarded.				

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**ESTABLISHMENT****EL MANANTIAL  
3823 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>
HFM327	EHF03	IN	HOT HOLDING Burritos at 136°F.		5/30/2013	0	HL1B
	EHF28	IN	ALL OTHER VIOLATIONS Must store permit for mobile unit inside vehicle.		5/30/2013		

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**ESTABLISHMENT**

**EL SABOR DE MI TIERRA  
910 N FILLMORE ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2409	EHF17	H10DAY	HAND WASH WITH SOAP/TOWELS		5/30/2013	0	H PREOPEN
			Soap and paper towels needed at all handsinks.				
	EHF24	H10DAY	THERMOMETERS		5/30/2013		
			Probe thermometer needed for checking cooking temperatures.				
	EHF22	H10DAY	MANAGER KNOWLEDGE/CERTIFIED		5/30/2013		
			Food manager needed at establishment. Must take course and pass test 45 days after opening.				
	EHF21	H10DAY	MANUAL WARE WASHING		5/30/2013		
			Test strips needed for testing the concentration of bleach solution.				

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**ESTABLISHMENT****ENGLISH FIELDHOUSE RESTAURANT**

10610 AMERICAN DR

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF395	EHF02	COS	COLD HOLDING		6/5/2013	5	HL1B	
			Sliced tomatoes at 60 degrees setting on ice. Food containers must be covered in ice up to the food level. Setting foods on ice does not cool top foods.					
	EHF28	COS	ALL OTHER VIOLATIONS		6/5/2013			
			Gaskets to coolers need to be cleaned. b)Sanitizer rags should be stored in sanitizer. c)Can opener carrier needs to be cleaned. d)Shelves in walk in cooler need to be cleaned and sanitized.					

**FAMOUS DAVES**

8518 W INTERSTATE 40

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HFK101	EHF03	H 2 HOUR	HOT HOLDING		6/2/2013	5	HL1B	
			Brisket holding at 112-119°, must be kept 135° or above. All other temps were 140-150°.					

**Food Establishment Public Inspection Report**

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**ESTABLISHMENT**

**FANELIS PASTA & LASAGNA SAUCE**

**2300 N 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>
HF2223					5/30/2013	0	HL1B

**Food Establishment Public Inspection Report****From 5/30/13 thru 6/5/13****ESTABLISHMENT****FAT CAT FISH MARKET****1309 DUMAS 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>
HF1063	EHF07	COS	ADEQUATE HAND WASHING		5/31/2013	10	HL1B
			Employee was not washing hands between tasks, hands must be washed when changing tasks.				
	EHF19	H10DAY	RODENTS/ANIMALS/OPENINGS		5/31/2013		
			Back door needs to have gap sealed.				
	EHF23	H10DAY	SEWAGE/WASTEWATER		5/31/2013		
			Drain on handwashing sink is not connected.				
	EHF28	H10DAY	ALL OTHER VIOLATIONS		5/31/2013		
			Need to defrost freezer.				

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**ESTABLISHMENT**

**FROSTY TREATS OF TEXAS INC**

**1017 SW 4TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFM324	EHF28	IN	ALL OTHER VIOLATIONS Corrected.		6/4/2013	0	HFOL
HFM416	EHF28	IN	ALL OTHER VIOLATIONS Corrected.		6/3/2013	0	HFOL
HFRM429					6/3/2013	0	HL1B

**Food Establishment Public Inspection Report****From 5/30/13 thru 6/5/13****ESTABLISHMENT****FROSTY TREATS OF TEXAS INC #90****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>
HFM213	EHF28	IN	ALL OTHER VIOLATIONS Corrected.		6/3/2013	0	HFOL

**GOLDEN LOTUS RESTAURANT****2417 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>
HF2037	EHF28	COS	ALL OTHER VIOLATIONS Handwashing signs missing in mens restroom.		6/4/2013	3	HL1B
	EHF21	COS	MANUAL WARE WASHING Wipe down sanitizing solution found too weak in kitchen.		6/4/2013		

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**ESTABLISHMENT**

**HICKORY PIT  
501 S MCMASTERS 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>	
HF1744	EHF28	COS	ALL OTHER VIOLATIONS		6/3/2013	0	HL1B	
			Blower covers in walk in cooler need to be cleaned.					

## Food Establishment Public Inspection Report

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### ESTABLISHMENT

**HOLIDAY INN EXPRESS  
9401 E INTERSTATE 40**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1618	EHF22	H10DAY	MANAGER KNOWLEDGE/CERTIFIED		5/31/2013	31	HL1B
			Manager on duty not knowledgeable of proper cooking procedures for potentially hazardous foods. b)Proper dishwash procedure.				
	EHF24	H10DAY	THERMOMETERS		5/31/2013		
			No thermometer in refrigerators in kitchen or in serving area. All cold hold units must have a thermometer.				
	EHF28	H10DAY	ALL OTHER VIOLATIONS		5/31/2013		
			Previous inspection not posted in kitchen. Last inspection must be posted. Due to a score over 30 points a reinspection must be conducted and a fee of \$50 must be pd by noon 6/3/13.				
	EHF25	H10DAY	FOOD CONTACT SURFACES		5/31/2013		
			Tape used to attach gasket and repair plastic pieces on bread dispenser. Tape is not an easily cleanable surface. b)Microwave inside has dry food splatter.				
	EHF13	COS	HACCP PLAN/TIME		5/31/2013		
			No HACCP dates on potentially hazardous foods stored in refrigerator over 24 hrs.				

**Food Establishment Public Inspection Report****From 5/30/13 thru 6/5/13****ESTABLISHMENT****HOLIDAY INN EXPRESS**

Inspection Number	Violation Code	Category	Description	Date	Points	Priority
HF1618	EHF07	COS	ADEQUATE HAND WASHING	5/31/2013	31	HL1B
			Employee did not wash hands prior to putting on gloves.			
	EHF08	COS	GOOD HYGIENIC PRACTICES	5/31/2013		
			Handsink used for purposes other than handwash.			
	EHF04	COS	PROPER COOKING TEMPERATURES	5/31/2013		
			Egg product and sausage product temp not checked prior to placing in hot hold.			
	EHF03	COS	HOT HOLDING	5/31/2013		
			Sausage gravy in hot hold 116°F. b)Egg product in hot hold at 129°F. All potentially hazardous foods in hot hold mut be held at 135°F or hotter.			
HF1618	EHF03	COS	HOT HOLDING	6/4/2013	23	HL1B
			Foods in hothold found not at proper temp.Unit must hold fds at 135°F or hotter.Keep a temp log of all coldhold units & hothold unit food temps. Include date,time & temp.Items #2 & 3 or repeat violations.Future vio could result in a \$50 reinspection fee.			
	EHF02	COS	COLD HOLDING	6/4/2013		
			Food delivered at 6:30 am and not put in refrigerator by 10 am. Foods found out of temperature. Ensure food is put in refrigeration upon delivery.			

**Food Establishment Public Inspection Report****From 5/30/13 thru 6/5/13**

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**ESTABLISHMENT**

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**HOLIDAY INN EXPRESS**

Inspection Number	Establishment Code	City	Category	Date	Count	Code
HF1618	EHF08	COS	GOOD HYGIENIC PRACTICES	6/4/2013	23	HL1B
Employee handsink used for purposes other than handwash. Do not use this sink for dishes. Repeat violation.						
	EHF25	H10DAY	FOOD CONTACT SURFACES	6/4/2013		
Tape used to attach gasket and repair plastic pieces on bread dispenser. Tape is not an easily cleanable surface. b)Microwave inside has dry food splatter.						
	EHF24	H10DAY	THERMOMETERS	6/4/2013		
No themometer in refrigerators in kitchen or in serving area. All cold hold units must have a thermometer.						
	EHF22	H10DAY	MANAGER KNOWLEDGE/CERTIFIED	6/4/2013		
Manager on duty not knowledgable of proper cooking procedures for potentially hazardous foods. b)Proper dishwash procedure.						
	EHF28	H10DAY	ALL OTHER VIOLATIONS	6/4/2013		
Previous inspection not posted in kitchen. Last inspection must be posted.						

**Food Establishment Public Inspection Report****From 5/30/13 thru 6/5/13****ESTABLISHMENT****HOOKAH STAR  
2514 PARAMOUNT 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>
HF2410	EHF23	IN	SEWAGE/WASTEWATER		5/30/2013	0	HFOL
	EHF28	H10DAY	ALL OTHER VIOLATIONS	a)Corrected. b)Transfer food manager card. c)Corrected. OK to open.	5/30/2013		
	EHF19	IN	RODENTS/ANIMALS/OPENINGS		5/30/2013		
	EHF17	IN	HAND WASH WITH SOAP/TOWELS		5/30/2013		

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**ESTABLISHMENT****JAMAKAN ME KRAZEE****4004 RIVER RD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFM365	EHF28	COS	ALL OTHER VIOLATIONS Spray bottle not labeled.		6/3/2013	0	HL1B

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

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1822					6/5/2013	0	HL1B

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**ESTABLISHMENT**

**KRUSTY KONES  
1305 S GRAND ST**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>
HFM417	EHF28	IN	ALL OTHER VIOLATIONS 2 corrections.		5/31/2013	0	HFOLLOWUP

**Food Establishment Public Inspection Report****From 5/30/13 thru 6/5/13****ESTABLISHMENT****LA PASADITA BURRITOS****2730 NE 16TH 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>
HF1688	EHF14	COS	WATER SUPPLY		6/4/2013	7	HL1B
			Hot water valve turned off under handsink in kitchen.				
	EHF15	H10DAY	EQUIPMENT ADEQUATE		6/4/2013		
			Reach-in refrigerator found at 58°F. Potentially hazardous food discarded. Do not store anything potentially hazardous inside unit until temp is 41° or below.				
HFM289					6/5/2013	0	HL1B

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**ESTABLISHMENT****LEARNING DEPOT  
5398 MEADOWGREEN 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>	
HFD58	EHF15	H10DAY	EQUIPMENT ADEQUATE		6/4/2013	3	HL1B	
			Reachin refrigerator is not maintaining product at 41 or below.					

## Food Establishment Public Inspection Report

From 5/30/13 thru 6/5/13

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### ESTABLISHMENT

#### LEGACY REHABILITATION & LIVING

4033 SW 51ST AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2368	EHF17	COS	HAND WASH WITH SOAP/TOWELS		6/3/2013	9	HL1B
			a)No handsoap in restroom.				
	EHF25	COS	FOOD CONTACT SURFACES		6/3/2013		
			a)Clean ice scoop holder.				
	EHF21	COS	MANUAL WARE WASHING		6/3/2013		
			a)Sanitizer bucket was empty for the dishwasher. b)Sanitizer bucket at food prep area read below 200 ppm. This was remade.				
	EHF28	H60 DAY	ALL OTHER VIOLATIONS		6/3/2013		
			a)Do not store bowls and food items around chemicals. COS b)Continue to work on replacing popcorn ceiling with a smooth ceiling.				

## Food Establishment Public Inspection Report

From 5/30/13 thru 6/5/13

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### ESTABLISHMENT

**MARYBEL RESTAURANT  
1015 S ARTHUR ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFM14	EHF28	COS	ALL OTHER VIOLATIONS		5/31/2013	0	HL1B
			Sanitizer water must be clean. Change often. b)Bread must be stored in a sanitary container. Grocery sacks are not sanitary. May use tupperware type container.				
HFM386	EHF27	H10DAY	ESTABLISHMENT PERMIT		5/31/2013	3	HL1B
			Post current food establishment permit.				
	EHF02	IN	COLD HOLDING		5/31/2013		
			Tomatoes holding 40°.				
	EHF03	IN	HOT HOLDING		5/31/2013		
			Pork holding 175°.				

**Food Establishment Public Inspection Report****From 5/30/13 thru 6/5/13****ESTABLISHMENT****MERCADO LATINO  
3500 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>
HF1180	EHF17	COS	HAND WASH WITH SOAP/TOWELS		6/5/2013	21	HL1B
			No paper towels at handsink in food prep area.				
	EHF09	COS	APPROVED SOURCE/LABELING		6/5/2013		
			Containers of salsa found without label. A \$50 reinspection fee will be charged if violation is not corrected by next inspection.				
	EHF13	COS	HACCP PLAN/TIME		6/5/2013		
			Potentially hazardous food held five days past datemark in refrigerator. Datemark food and hold no longer than 7 days.				
	EHF12	COS	CROSS CONTAMINATION		6/5/2013		
			Condensate leaking from bottom of refrigeration unit onto product in walk-in refrigerator. b)Pot lids stored on floor between wall and drain line in kitchen.				
	EHF28	H10DAY	ALL OTHER VIOLATIONS		6/5/2013		
			Ice level not adequate in cold holding unit.Must fill to top within unit. Lightshields missing above produce display.Pastries for consumer self-service w/o adequate sneeze protection. Need handwashing signs in English-mens restroom.Clean venthood.				

**Food Establishment Public Inspection Report**

From 5/30/13 thru 6/5/13

**ESTABLISHMENT****MERCADO LATINO**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1180	EHF23	H10DAY	SEWAGE/WASTEWATER		6/5/2013	21	HL1B
			Water leak in walk-in refrigerator needs to be repaired.				

	EHF25	COS	FOOD CONTACT SURFACES		6/5/2013		
			Slicer not clean when stored.				

**MID AMERICA SERV/POTTER CO DET  
13100 NE 29TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF470	EHF28	COS	ALL OTHER VIOLATIONS		6/5/2013	0	HL1B
			Ensure bottom of mixer is cleaned. b)Clean tops of ovens.				

**Food Establishment Public Inspection Report**

**From 5/30/13 thru 6/5/13**

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**ESTABLISHMENT**

**MOMMA LU'S  
4101 LINE 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>
HFT3953					6/4/2013	0	HL1B FOOD

## Food Establishment Public Inspection Report

From 5/30/13 thru 6/5/13

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### ESTABLISHMENT

**MR GATTIS  
4412 S WESTERN ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF6	EHF28	H10DAY	ALL OTHER VIOLATIONS		6/3/2013	16	HL1B
			a)All scoops must have a handle. COS b)Freezer is not keeping items frozen. c)Clean fan in prep area. COS				
	EHF25	COS	FOOD CONTACT SURFACES		6/3/2013		
			a)Detail and clean inside top of ice machine.				
	EHF21	H10DAY	MANUAL WARE WASHING		6/3/2013		
			a)Dishwasher not sanitizing properly.				
	EHF15	H10DAY	EQUIPMENT ADEQUATE		6/3/2013		
			a)Large walk in cooler in west side at 50F. Remove/throw away all potentially hazardous food. b)Large walk in cooler east side at 50F. Throw away all PHF. c)Salad bar cooler holding food at 54F. Must be 41F or below. PHF was discarded.				
	EHF19	COS	RODENTS/ANIMALS/OPENINGS		6/3/2013		
			a)Keep door shut completely that is in kitchen. The gap will allow bugs and rodents in.				

**Food Establishment Public Inspection Report**

**From 5/30/13 thru 6/5/13**

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**ESTABLISHMENT**

**MR GATTIS**

HF6	EHF10	COS	SOUND CONDITION	6/3/2013	16	HL1B
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a)Dented can on rack.

**MUDD RACK  
500 E HASTINGS AVE**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>
HF2134	EHF19	H10DAY	RODENTS/ANIMALS/OPENINGS		6/3/2013	3	HFOL

Threshold removed from backdoor creating a gap. To be corrected within 10 days. \*\*A \$50.00 re-inspection fee could be charged if violation is not corrected.

**Food Establishment Public Inspection Report**

**From 5/30/13 thru 6/5/13**

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**ESTABLISHMENT**

**OASIS  
4200 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>
HFM431					6/3/2013	0	HL1B FOOD

## Food Establishment Public Inspection Report

From 5/30/13 thru 6/5/13

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### ESTABLISHMENT

**OHMS CAFE  
619 S TYLER ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF969	EHF19	H10DAY	RODENTS/ANIMALS/OPENINGS		6/4/2013	16	HL1B
			Gap at back door on bottom and side. Seal door as needed to prevent insects and dust.				
	EHF15	H10DAY	EQUIPMENT ADEQUATE		6/4/2013		
			Dishwasher not reaching minimum heat sanitizing temp on guage. Dishwasher must hit 160°F.				
	EHF08	COS	GOOD HYGIENIC PRACTICES		6/4/2013		
			Handsink blocked. Handsink must remain available (not blocked) at all times. b)Cell phones, keys and purses on food contact surfaces in kitchen. Store personal items away from foods and food contact surfaces.				
	EHF20	H10DAY	TOXIC ITEMS		6/4/2013		
			Chlorine sanitizer over 200ppm. Use test strips to ensure proper strength. b)Medications stored on table used for food preparation. Store all medication where no spills will occur and contaminate food prep areas.				
	EHF25	H10DAY	FOOD CONTACT SURFACES		6/4/2013		
			Clean:dish storage area,dishes below hot hold, tea nozzles & in icemaker. Sanitized items stored w/non sanitized items.Keep separate.Small reachin cooler needs new gasket, defrosted & cleaned. Vegetables stored on floor. Hot hold water not changed daily.				

**Food Establishment Public Inspection Report**

**From 5/30/13 thru 6/5/13**

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**ESTABLISHMENT**

**OHMS CAFE**

HF969	EHF28	H10DAY	ALL OTHER VIOLATIONS	6/4/2013	16	HL1B
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Improper thawing tech used. Thaw in fridge, under cold running water or microwave. Clean: utensil tubs; various shelves; mixer top. Repair/replace broken corner & edge of service table. Wall damaged-dishwash area. Failure to correct may result in \$50 reinsp.

**OMNI CAPITAL CORP  
3701 PLAINS BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1328	EHF25	COS	FOOD CONTACT SURFACES		6/3/2013	3	HL1B

A) Cooler needs to be cleaned out. B) Deep Freezer needs to be cleaned.

**Food Establishment Public Inspection Report**

**From 5/30/13 thru 6/5/13**

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**ESTABLISHMENT**

**OREILLY AUTO PARTS  
4800 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>
HFT3947					5/30/2013	0	HL1B FOOD

**Food Establishment Public Inspection Report****From 5/30/13 thru 6/5/13****ESTABLISHMENT****PAPA JOHNS PIZZA #1504****3415 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>
HF744	EHF28	COS	ALL OTHER VIOLATIONS		6/3/2013	6	HL1B
			a)Keep handles of scoops stored up and out of dry products.				
	EHF27	COS	ESTABLISHMENT PERMIT		6/3/2013		
			a)No permit on site. The food establishment permit must be posted.				
	EHF17	COS	HAND WASH WITH SOAP/TOWELS		6/3/2013		
			a)No soap at handsink.				

**Food Establishment Public Inspection Report****From 5/30/13 thru 6/5/13****ESTABLISHMENT****PHO VAN RESTAURANT  
5625 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>
HF719	EHF17	COS	HAND WASH WITH SOAP/TOWELS		6/5/2013	6	HL1B
			No paper towels at handsink in kitchen.				
	EHF28	H90 DAY	ALL OTHER VIOLATIONS		6/5/2013		
			Ice level not adequate in cold holding unit. cos b)Venthood needs to be cleaned.				
	EHF25	COS	FOOD CONTACT SURFACES		6/5/2013		
			Ice machine found not clean. b)Stored knives not clean. c)In-use knife stored in gap between wall and table.				

**Food Establishment Public Inspection Report**

**From 5/30/13 thru 6/5/13**

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**ESTABLISHMENT**

**PIC N SAVE  
3301 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>
HF1100	EHF15	IN	EQUIPMENT ADEQUATE Walk-in at 40°F.		6/3/2013	0	HFOL

**Food Establishment Public Inspection Report****From 5/30/13 thru 6/5/13****ESTABLISHMENT****PILOT TRAVEL CENTER #723****9601 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>
HF1971	EHF15	IN	EQUIPMENT ADEQUATE		5/31/2013	3	HFOL
			Cold hold unit was maintaining temperature.				
	EHF13	IN	HACCP PLAN/TIME		5/31/2013		
			Pizza was time marked.				
	EHF23	COS	SEWAGE/WASTEWATER		5/31/2013		
			Wastewater was being drained on parking lot, must be drained into sanitary drain.				

**Food Establishment Public Inspection Report****From 5/30/13 thru 6/5/13**

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**ESTABLISHMENT**

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**PLEASANT VALLEY BAPTIST CHURCH****555 E HASTINGS AVE**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>
HFD41	EHF23	IN	SEWAGE/WASTEWATER Corrected.		5/30/2013	0	HFOL
	EHF15	IN	EQUIPMENT ADEQUATE Refrigerator found at 38°F.		5/30/2013		

**Food Establishment Public Inspection Report****From 5/30/13 thru 6/5/13**

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**ESTABLISHMENT**

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**PLUM CREEK HEALTHCARE CENTER****5601 PLUM CREEK 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>
HF1997	EHF08	COS	GOOD HYGIENIC PRACTICES		5/30/2013	7	HL1B
			Bottles stored in handsink.				
	EHF25	COS	FOOD CONTACT SURFACES		5/30/2013		
			Tea nozzles need to be washed, rinsed, sanitized, and air dried daily.				
	EHF28	H60 DAY	ALL OTHER VIOLATIONS		5/30/2013		
			Seals on cooler need to be replaced or repaired.				

## Food Establishment Public Inspection Report

From 5/30/13 thru 6/5/13

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### ESTABLISHMENT

**POTATO FACTORY  
2808 SW 34TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2026	EHF25	COS	FOOD CONTACT SURFACES		6/4/2013	7	HL1B
			A)Tea nozzles found dirty. B)All scoops must have handles. Scoop stored in food.				
	EHF28	H90 DAY	ALL OTHER VIOLATIONS		6/4/2013		
			Refinish or replace metal shelving in walk in, rusting.Store all raw products below ready to eat products in walk in.All food must be stored at least six inches off the floor.Hot dogs found thawing on counter. Must thaw in a temp. controlled environment.				
	EHF08	COS	GOOD HYGIENIC PRACTICES		6/4/2013		
			A)Employees seen eating in food prep areas. All eating must be done outside the kitchen to prevent contamination of the food. B)Employee drinks found without lids and straws. C)Employee seen chewing gum, gum is not allowed in food areas.				
	EHF03	IN	HOT HOLDING		6/4/2013		
			A)Ground meat holding at 167 degrees. B)BBQ holding at 171.				

**Food Establishment Public Inspection Report****From 5/30/13 thru 6/5/13****ESTABLISHMENT****POWER UP NUTRITION****1105 S GRAND ST**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>
HF2404	EHF22	H10DAY	MANAGER KNOWLEDGE/CERTIFIED		6/3/2013	3	HL1B
			Food manager needed by 6/14/13. Cost is \$40. 8:00 am on 6/12/13.				

**PRESTON WEST PAR 3****9101 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>
HF434	EHF25	COS	FOOD CONTACT SURFACES		6/4/2013	3	HL1B
			a)Ice machine needed to be cleaned. b)Ice scoop should be stored on a clean dry surface.				

**Food Establishment Public Inspection Report**

**From 5/30/13 thru 6/5/13**

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**ESTABLISHMENT**

**PRIDE HOME CENTER  
3503 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>
HF1998					6/4/2013	0	HL1B

## Food Establishment Public Inspection Report

From 5/30/13 thru 6/5/13

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**ESTABLISHMENT**

**RANDALL COUNTY JAIL  
9100 S GEORGIA ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF61	EHF24	H10DAY	THERMOMETERS		6/3/2013	15	HL1B
			Thermometer required in prep refrigerator.				
	EHF28	H10DAY	ALL OTHER VIOLATIONS		6/3/2013		
			Repair light bulbs in freezer. Repair lights in hood in ODR. Replace prep table door seals ODR. Defrost chest freezer ODR.				
	EHF25	H10DAY	FOOD CONTACT SURFACES		6/3/2013		
			Can opener must be cleaned daily.				
	EHF03	COS	HOT HOLDING		6/3/2013		
			Tator tot casserole found on line at 125°F - reheated to 165°F. Officers Dining Room.				
	EHF09	H24 HOUR	APPROVED SOURCE/LABELING		6/3/2013		
			Tarter sauce made on Saturday found in refrigerator without datemarking. ODR				

**Food Establishment Public Inspection Report**

From 5/30/13 thru 6/5/13

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**ESTABLISHMENT**

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**ROBINSONS FAMILY FEED INC****7451 S LAKESIDE ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFR71					6/3/2013	0	HL1B

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

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF2366	EHF28	COS	ALL OTHER VIOLATIONS		6/3/2013	0	HL1B	
			Covered trash needed in womens restroom. b)Inspection report not posted.					

**Food Establishment Public Inspection Report****From 5/30/13 thru 6/5/13****ESTABLISHMENT****RUBY TEQUILAS  
3616 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>
HFK122	EHF03	H 2 HOUR	HOT HOLDING		6/1/2013	5	HL1B
			Beef holding at 118°, must be kept 135° or above.				
	EHF02	IN	COLD HOLDING		6/1/2013		
			Sour cream holding at 43°.				

**Food Establishment Public Inspection Report**

From 5/30/13 thru 6/5/13

**ESTABLISHMENT****RUMORS****1500 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>	
HF114	EHF25	COS	FOOD CONTACT SURFACES		5/31/2013	6	HL1B	
			Pan with ice scoop had water in it, ice scoop should be stored on clean dry surface.					
	EHF18	COS	INSECT CONTAMINATION		5/31/2013			
			Fly strip over food area, removed.					

**SAMS CLUB #8279****2201 ROSS-OSAGE 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>
HF867					6/5/2013	0	HL1B

**Food Establishment Public Inspection Report**

From 5/30/13 thru 6/5/13

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**ESTABLISHMENT****SAN ANTONIO RESTAURANT LTD****401 TILTROTOR 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>
HF1885	EHF21	COS	MANUAL WARE WASHING Dishwasher not sanitizing.		6/5/2013	3	HL1B
	EHF28	COS	ALL OTHER VIOLATIONS Blower covers in walk in cooler need to be cleaned.		6/5/2013		

## Food Establishment Public Inspection Report

From 5/30/13 thru 6/5/13

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### ESTABLISHMENT

**SHIVER SHACK  
400 23RD ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFC321	EHF28	H10DAY	ALL OTHER VIOLATIONS		6/5/2013	0	H PREOPEN
			You will need to have someone take Food Manager Class (see handout). Need to have numbers on both sides of trailer.				
	EHF16	H10DAY	HAND WASH FACILITIES ADEQUATE		6/5/2013		
			Handwashing sink must be installed before you can open.				

### SUBWAY 1701 N 23RD ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFC251					6/5/2013	0	HL1B

## Food Establishment Public Inspection Report

From 5/30/13 thru 6/5/13

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### ESTABLISHMENT

#### SUPER MERCADO LOS OLIVOS

3803 NE 24TH AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1324	EHF17	COS	HAND WASH WITH SOAP/TOWELS		6/4/2013	13	HL1B
			Cloth towels used to dry hands in bakery. Must use approved towels such as paper towels. b)No soap in employee restroom near bakery.				
	EHF09	H24 HOUR	APPROVED SOURCE/LABELING		6/4/2013		
			Container of vacuum-packaged tilapia found without label.				
	EHF28	COS	ALL OTHER VIOLATIONS		6/4/2013		
			Bag of beans stored on floor. Must store 6" above floor. b)Lightshields installed above produce area. IN c)Lightshields installed above kitchen prep area. IN d)Inspection report not posted.				
	EHF25	COS	FOOD CONTACT SURFACES		6/4/2013		
			Scoop handles found below food level in container.				
	EHF22	H10DAY	MANAGER KNOWLEDGE/CERTIFIED		6/4/2013		
			Food manager card expired. Must pay fee and obtain certificate from our office within 10 days.				

**Food Establishment Public Inspection Report**

From 5/30/13 thru 6/5/13

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**ESTABLISHMENT**

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**TAN PHAT MARKET  
5321 E AMARILLO BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1541	EHF28	COS	ALL OTHER VIOLATIONS		6/5/2013	17	HL1B
			Numerous boxes containing food items stored on floor in back room. Must store 6" above the floor.				
	EHF09	COS	APPROVED SOURCE/LABELING		6/5/2013		
			Packaged frozen fish without label in reach-in freezer.				
	EHF10	COS	SOUND CONDITION		6/5/2013		
			Dented cans found on shelf. Discarded.				
	EHF02	COS	COLD HOLDING		6/5/2013		
			Eggs containing live embryo not held under refrigeration. b)Meat found at 58°F thawing in display case without refrigeration.				

**Food Establishment Public Inspection Report**

From 5/30/13 thru 6/5/13

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**ESTABLISHMENT****TODAY DISCOUNT II  
1021 MARTIN 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>
HF1754	EHF25	IN	FOOD CONTACT SURFACES Corrected.		5/30/2013	0	HFOL
	EHF21	IN	MANUAL WARE WASHING Corrected.		5/30/2013		
	EHF28	IN	ALL OTHER VIOLATIONS Corrected.		5/30/2013		

**Food Establishment Public Inspection Report**

From 5/30/13 thru 6/5/13

**ESTABLISHMENT**

**TOOT N TOTUM #11  
4600 S WASHINGTON ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF814	EHF15	IN	EQUIPMENT ADEQUATE Cooler at 37 degrees.		6/3/2013	0	HFOL

**TRAVEL CENTERS OF AMERICA  
7000 E INTERSTATE 40**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF893	EHF05	COS	RAPID REHEATING Burritos in hot hold unit were not heated properly, only heated to 95 to 110, heat to recommended temperature before placing in hot hold.		5/31/2013	5	HL1B

**Food Establishment Public Inspection Report****From 5/30/13 thru 6/5/13****ESTABLISHMENT****VINCES PIZZA  
2413 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>
HF600	EHF10	COS	SOUND CONDITION		6/3/2013	7	HL1B
			a)Dented can on rack.				
	EHF21	COS	MANUAL WARE WASHING		6/3/2013		
			a)Less than 100 ppm bleach sanitizer in wipedown bucket.				
	EHF28	COS	ALL OTHER VIOLATIONS		6/3/2013		
			a)Light shields needed on lights above food prep area. b)Handle of scoop down in salt. c)Handwash sign needed at handsink.				

**Food Establishment Public Inspection Report**

**From 5/30/13 thru 6/5/13**

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**ESTABLISHMENT**

**WALGREENS #05613  
5921 HILLSIDE 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>
HF515					6/3/2013	0	HL1B

**Food Establishment Public Inspection Report****From 5/30/13 thru 6/5/13****ESTABLISHMENT****WAL-MART SUPERCENTER #793****1701 N 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>
HFC128	EHF21	H10DAY	MANUAL WARE WASHING		6/5/2013	10	HL1B
			Warewashing machine not sanitizing.				
	EHF25	COS	FOOD CONTACT SURFACES		6/5/2013		
			Shelves with sugar needed to be cleaned.				
	EHF10	COS	SOUND CONDITION		6/5/2013		
			a)Dented cans on shelf. b)Cracked and broken eggs on shelf.				

**Food Establishment Public Inspection Report**

From 5/30/13 thru 6/5/13

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**ESTABLISHMENT****WHISKERS  
1219 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>
HF2395					5/31/2013	0	HL1B

**WOODEN NICKEL CAFE  
701 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>
HF1857					6/4/2013	0	HL1B

**Food Establishment Public Inspection Report**

From 5/30/13 thru 6/5/13

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**ESTABLISHMENT**

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**WORLD FAMOUS POPCORN FACTORY**

7701 W INTERSTATE 40

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HFK120	EHF28	IN	ALL OTHER VIOLATIONS		6/1/2013	0	H PREOPEN	
			Establishment is ok to operate.					

**WTAMU MEAT LAB**

2501 RUSSELL LONG BLVD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFC272					6/5/2013	0	HL1B

**Food Establishment Public Inspection Report**

From 5/30/13 thru 6/5/13

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**ESTABLISHMENT****WVM @ WMSC #0793****1701 N 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>
HFC322					6/5/2013	0	HL1B

**YOUTH CNTR OF THE HIGH PLAINS****9300 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>
HF400					6/3/2013	0	HL1B