

**Food Establishment Public Inspection Report**  
**From 5/9/13 thru 5/15/13**

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**ESTABLISHMENT**

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

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2230					5/14/2013	0	HFOL

**ACAPULCO MEXICAN RESTAURANT**  
**727 S POLK ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1377	EHF28	H90 DAY	ALL OTHER VIOLATIONS	Repair or replace edges of bar counter.Laminate is missing.	5/10/2013	0	HFOL

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**ESTABLISHMENT**

**ALLSUP'S #166  
302 N 15TH ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFC204	EHF28	H30 DAY	ALL OTHER VIOLATIONS		5/14/2013	6	HL1B
			a)Ceiling tiles in back need to be replaced. b)Light shields needed over food prep area.				
	EHF20	COS	TOXIC ITEMS		5/14/2013		
			Sanitizer in wipe down was over 200 PPM CI, should be 100 PPM.				
	EHF22	H30 DAY	MANAGER KNOWLEDGE/CERTIFIED		5/14/2013		
			Need to have Certified Food Manager in store.				

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**ESTABLISHMENT**

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**AMARILLO ZOO CONCESSION****2401 DUMAS DR**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1513	EHF25	COS	FOOD CONTACT SURFACES		5/11/2013	3	HL1B
			Ice scoop stored on soda drain.				

**ARAMARK-JACK B KELLY CENTER****2402 4TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFC206	EHF08	COS	GOOD HYGIENIC PRACTICES		5/9/2013	7	HL1B
			Open personal drink in refrigerator on counter for self service.				
	EHF15	H10DAY	EQUIPMENT ADEQUATE		5/9/2013		
			Reachin in Java City at 45 degrees, must maintain product at 41 or below.				

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**ESTABLISHMENT**

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**BAPTIST ST ANTHONYS HOSPITAL  
1600 WALLACE BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2337					5/13/2013	0	HL1B

**BEN E KEITH FOODS  
2300 N LAKESIDE ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1405	EHF25	COS	FOOD CONTACT SURFACES		5/14/2013	6	HL1B
			Can-opener stored unclean in kitchen.				
	EHF17	COS	HAND WASH WITH SOAP/TOWELS		5/14/2013		
			No soap in mens restroom in breakroom at north end of building.				

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**ESTABLISHMENT**

**BPO ELKS #923  
932 CLYDE ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF158	EHF24	COS	THERMOMETERS	Thermometer needed in cooler in kitchen.	5/14/2013	3	HL1B

**BRUCE FORD COMMUNITY CENTER  
2009 N MARRS ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFD50	EHF13	COS	HACCP PLAN/TIME	Leftovers found in refrigerator without date mark. Must date mark all leftovers and hold for no longer than 7 days.	5/13/2013	4	HL1B
	EHF28	COS	ALL OTHER VIOLATIONS	Inspection report not posted.	5/13/2013		

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**ESTABLISHMENT**

**BUNS & BURRITOS  
104 S FILLMORE ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2392	EHF28	COS	ALL OTHER VIOLATIONS		5/10/2013	0	HL1B
			Covered trash can needed in restroom. COS				
	EHF17	IN	HAND WASH WITH SOAP/TOWELS		5/10/2013		
			A)Corrected. B)Corrected.				
	EHF24	IN	THERMOMETERS		5/10/2013		
			A)Corrected. B)Corrected. C)Corrected.				
	EHF22	IN	MANAGER KNOWLEDGE/CERTIFIED		5/10/2013		
			Corrected.				

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**ESTABLISHMENT**

**BURGER KING #13483**

**4900 S COULTER ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF62	EHF20	COS	TOXIC ITEMS		5/13/2013	3	HL1B
			A)Sanitizer in 3 compartment sink found over 200ppm, must be 50ppm for dishes and 100ppm for wipe down.				
	EHF03	IN	HOT HOLDING		5/13/2013		
			A)Hamburgers holding at 155 degrees. B)Chicken holding at 139 degrees.				
	EHF28	IN	ALL OTHER VIOLATIONS		5/13/2013		
			A)Corrected from last inspection.				

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### ESTABLISHMENT

**BURGER KING #1583**  
**415 E AMARILLO BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF83	EHF28	H90 DAY	ALL OTHER VIOLATIONS		5/14/2013	11	HL1B
			A)All employees working with food must wear a hair restraint. B)Tile in kitchen needs regouted in certain areas, must be fixed within 90 days. C)Take serve safe to our office and obtain food managers card.				
	EHF03	COS	HOT HOLDING		5/14/2013		
			A)Chicken nuggets holding at 122 degrees, must stay above 135 degrees at all times.				
	EHF19	COS	RODENTS/ANIMALS/OPENINGS		5/14/2013		
			A)Drive thru window being left open for long periods of time. Window must be closed after each immediate use.				
	EHF21	COS	MANUAL WARE WASHING		5/14/2013		
			A)Soda nozzles are being soaked in water over night as the cleaning process. The proper proceedure is wash, rinse, sanitize, air dry.				

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**ESTABLISHMENT****BUTTONS & BOWS PRESCHOOL**

3815 S LIPSCOMB 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>
HFD21	EHF20	COS	TOXIC ITEMS Spray bottle not labeled.		5/13/2013	3	HL1B

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### ESTABLISHMENT

#### CALICO COUNTY

2410 PARAMOUNT BLVD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF334	EHF20	COS	TOXIC ITEMS		5/14/2013	16	HL1B
			a)Sanitizer tablets may not be stored on the same shelf as food.				
	EHF25	COS	FOOD CONTACT SURFACES		5/14/2013		
			a)Clean out silverware holder by gravy warmer. b)Throw away cracked tubs that hold food. c)Clean tub holding utensils that are drying. d)Clean inside of ice machine.				
	EHF02	COS	COLD HOLDING		5/14/2013		
			a)Sliced tomatoes in cold hold were at 51F. b)Egg/milk wash was at 51F. These products must be 41F or below.				
	EHF01	COS	COOLING FOR COOKED FOOD		5/14/2013		
			a)Pinto beans dated 05/13/13 were at 50-58F on 05/14/13. These were not cooled properly and must be discarded.				
	EHF28	COS	ALL OTHER VIOLATIONS		5/14/2013		
			a)Seal hole in ceiling above tea. b)Clean fan in front area. c)Dust around blower covers in walk in d)Do not store raw bacon above cheese. e)Dust outside of venthood.				

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**ESTABLISHMENT**

**CANYON HEALTHCARE  
15 HOSPITAL 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>
HFC210					5/9/2013	0	HL1B

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**ESTABLISHMENT**

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**CANYON INTERMEDIATE SCHOOL****506 8TH 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>
HFC201	EHF28	H10DAY	ALL OTHER VIOLATIONS		5/9/2013	6	HL1B
			Several broken and missing tiles in walls.				
	EHF15	H10DAY	EQUIPMENT ADEQUATE		5/9/2013		
			Beverage Air refrigerator at 47 degrees, must maintain 41 degrees or below.				
	EHF21	H10DAY	MANUAL WARE WASHING		5/9/2013		
			Ware washing machine not sanitizing.				

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**ESTABLISHMENT****CJS RED ROCK  
1306 NE 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>
HF2159	EHF24	IN	THERMOMETERS Thermometer installed.		5/9/2013	0	HFOL
	EHF14	IN	WATER SUPPLY Back flow prevention device installed.		5/9/2013		

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### ESTABLISHMENT

**COCANUTZ  
3611 OLSEN BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF1587	EHF23	COS	SEWAGE/WASTEWATER		5/14/2013	3	HL1B	
			a)Pipe from handsink was leaking. This was fixed on site.					
	EHF28	COS	ALL OTHER VIOLATIONS		5/14/2013			
			a)Clean both fans.					

### **CORE NUTRITION 2321 4TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFC312					5/14/2013	0	HL1B

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**ESTABLISHMENT****COYOTE BLUFF CAFE  
2417 S GRAND ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF149	EHF28	COS	ALL OTHER VIOLATIONS		5/15/2013	4	HL1B
			Tea urns not covered after brewing. Tea pitchers w/o lids. Working spice container not labeled. Ice buckets stored on floor near ice machine between use w/o proper protection from consumers. Ice bucket full of ice stored uncovered on floor of kitchen.				
	EHF08	COS	GOOD HYGIENIC PRACTICES		5/15/2013		
			Handsink used for purposes other than handwashing. b)Employee drink without lid and straw.				

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**ESTABLISHMENT**

**CRAVE FACTORY LLC THE  
7535 CANYON DR**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2261	EHF09	COS	APPROVED SOURCE/LABELING		5/10/2013	11	HL1B
			Eggs from unapproved source with food intended for customers.				
	EHF10	COS	SOUND CONDITION		5/10/2013		
			Dented can on shelf in storage.				
	EHF25	COS	FOOD CONTACT SURFACES		5/10/2013		
			Containers for utensils needed to be cleaned.				
	EHF28	COS	ALL OTHER VIOLATIONS		5/10/2013		
			Single use containers not covered in store room with open ceiling.				

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### ESTABLISHMENT

#### DENNYS

9601 E INTERSTATE 40

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1966	EHF28	H10DAY	ALL OTHER VIOLATIONS		5/14/2013	26	HL1B
			Clean:breadracks,garbage cans,equip tops, walkin cooler ceiling. Repair:broken floor tiles, soap dispenser.Need lids-waste grease cont.Light must be covered/recessed in holder.Air dry pans before stacking.SS items stored open-keep covered.Hair restraint.				
	EHF25	COS	FOOD CONTACT SURFACES		5/14/2013		
			Ice buckets & togo containers stored on dirty surfaces.Clean:dish tubs for clean utensils,handles to make table & reachin coolers, soda nozzles, inside ice machine door,cleaned pans,slicers,microwaves,above hot hold & back stove.				
	EHF19	COS	RODENTS/ANIMALS/OPENINGS		5/14/2013		
			Back door found open when not in use. Back door must stay closed when not in use. b)No self closer on back door. Doors to outside must be self-closing.				
	EHF10	COS	SOUND CONDITION		5/14/2013		
			Food product stored in open container. Seal food containers to prevent contamination from dust or insects.				
	EHF09	COS	APPROVED SOURCE/LABELING		5/14/2013		
			Two containers non easily identifiable food products stored with no label.				

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**ESTABLISHMENT**

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**DENNYS**

HF1966	EHF08	COS	GOOD HYGIENIC PRACTICES	5/14/2013	26	HL1B
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Hand sink used for cooling boiled eggs. Hand sinks are for handwashing only. Never use for food.

	EHF07	COS	ADEQUATE HAND WASHING	5/14/2013		
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Cooks not washing hands between glove changes. b)Cook touched dirty hat and did not change gloves.

	EHF12	COS	CROSS CONTAMINATION	5/14/2013		
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Ice from condensation found on food stored inside open container below blower unit.

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**ESTABLISHMENT**

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**DIANAS TAMALES BURRITOS & MORE****701 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>
HFM263					5/13/2013	0	HL1B
HFM335					5/13/2013	0	HL1B

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**ESTABLISHMENT**

**DUGOUT, THE  
3705 OLSEN BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
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HF1366	EHF22	H 3 DAYS	MANAGER KNOWLEDGE/CERTIFIED		5/14/2013	3	HFOL
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a)A person from this establishment has taken the food manager class but has not taken and passed the test. Employee has 3 days to schedule and take test. If not completed by 05/20/2013, a \$50 reinspection fee will be charged.

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**ESTABLISHMENT**

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**EL CARBONERO RESTAURANT  
1700 E AMARILLO BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2173	EHF20	COS	TOXIC ITEMS		5/14/2013	10	HL1B
			Bottle containing chemical not labeled in kitchen.				
	EHF25	COS	FOOD CONTACT SURFACES		5/14/2013		
			Scoop without handle in sugar. b)Scoop without handle in salt. c)Scoop without handle in container of food in refrigerator.				
	EHF28	COS	ALL OTHER VIOLATIONS		5/14/2013		
			Fish thawing on counter instead of under running water or in refrigerator.				
	EHF13	COS	HACCP PLAN/TIME		5/14/2013		
			No datemark found on stored container of cooked beef in refrigerator.				

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**ESTABLISHMENT****EL CUAUHEMOC  
511 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>
HF2363	EHF22	H45 DAY	MANAGER KNOWLEDGE/CERTIFIED		5/10/2013	3	HFOL
			Food manager needed at establishment. See schedule.				
	EHF28	H90 DAY	ALL OTHER VIOLATIONS		5/10/2013		
			Self-closing mechanism needed at back door, front door, and on both restroom doors.				

**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					5/14/2013	0	HL1B

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**ESTABLISHMENT**

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**EMMANUELS MEXICAN RESTAURANT****2515 S GRAND ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2340	EHF28	COS	ALL OTHER VIOLATIONS		5/15/2013	6	HL1B
			5 corrections from previous. b)Chips stored uncovered in kitchen. c)Inspection report not posted.				
	EHF17	COS	HAND WASH WITH SOAP/TOWELS		5/15/2013		
			No paper towels at handsink in kitchen. b)No paper towels at handsink in women's restroom.				
	EHF25	COS	FOOD CONTACT SURFACES		5/15/2013		
			Scoop without handle in flour container. All scoops need handles.				

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**ESTABLISHMENT**

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**FAMILY DOLLAR STORES #3326****4400 S WASHINGTON ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF985	EHF19	H24 HOUR	RODENTS/ANIMALS/OPENINGS		5/14/2013	3	HFOL	
			a)Bottom of back door is showing daylight. This is a repeat violation and if not corrected in 24 hours, a \$50 reinspection fee will be charged.					

**FRITO LAY**  
**1051 N FOREST ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF316					5/15/2013	0	HL1B

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### ESTABLISHMENT

**HAPPY BURRITO  
908 E AMARILLO BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1226	EHF28	COS	ALL OTHER VIOLATIONS		5/14/2013	6	HL1B
			A)Meat found thawing in sink, proper thawing is either under refrigeration, under cold running water, or part of the cooking process.				
	EHF25	COS	FOOD CONTACT SURFACES		5/14/2013		
			A)Microwave dirty.				
	EHF15	H 2 HOUR	EQUIPMENT ADEQUATE		5/14/2013		
			A)Cooler holding food at 60 degrees. Food must be moved to freezer and rapidly chilled to 41 degrees. All food must be cooled to 41 degrees by 4pm or all PHF will be discarded. Do not use cooler until fixed.				
HF1226	EHF15	H24 HOUR	EQUIPMENT ADEQUATE		5/14/2013	3	HFOL
			Cooler still holdin at 62°F. Must be fixed prior to being used. Cooler must be able to maintain 41°F or below at all times. Will check back on 5/15/13.				
	EHF02	IN	COLD HOLDING		5/14/2013		
			All meat put into freezer holding at 41°F.				

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**ESTABLISHMENT**

**HAPPY BURRITO**

HF1226	EHF15	IN	EQUIPMENT ADEQUATE		5/15/2013	0	HFOL
			Corrected.				

**HAPPY ICE  
4504 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>
HF420					5/10/2013	0	HFOLLOWUP

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**ESTABLISHMENT**

**HARD BACK CAFE  
3601 PLAINS 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>
HF1450					5/10/2013	0	HL1B

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**ESTABLISHMENT****HC ASIAN GARDEN****102 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>
HFC316	EHF28	H90 DAY	ALL OTHER VIOLATIONS		5/14/2013	13	HL1B
			Freezers need to be defrosted.				
	EHF16	COS	HAND WASH FACILITIES ADEQUATE		5/14/2013		
			Handwashing sink was blocked with bucket.				
	EHF11	COS	PROPER HANDLING RTE		5/14/2013		
			Pan of lemons in ice used for drinks, you can not place anything in ice used for drinks.				
	EHF25	COS	FOOD CONTACT SURFACES		5/14/2013		
			a)Soda nozzles needed to be cleaned. b)Tea nozzle needed to be cleaned. c)Doors of reachin needed to be cleaned.				
	EHF21	COS	MANUAL WARE WASHING		5/14/2013		
			Warewashing machine was not sanitizing at time of inspection.				

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**ESTABLISHMENT**

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**IMAGINATION STATION****7910 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>	
HFD34	EHF20	COS	TOXIC ITEMS		5/10/2013	3	HL1B	
			Sanitizer in three compartment sink was over 200 PPM CI should be 50-100 PPM.					

**INDIAN OVEN LLC**  
**11000 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>	
HF1958	EHF17	COS	HAND WASH WITH SOAP/TOWELS		5/15/2013	3	HL1B	
			No paper towels at handsink in kitchen.					
	EHF28	COS	ALL OTHER VIOLATIONS		5/15/2013			
			Working container of spice not labeled in kitchen. Sanitizing cloths not stored in sanitizing solution.					

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**ESTABLISHMENT**

**JASONS DELI  
7406 SW 34TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF69	EHF22	H45 DAY	MANAGER KNOWLEDGE/CERTIFIED		5/9/2013	11	HL1B
			A)Food manager card expired, must be renewed by 6-17-13 for \$35, after that date cost goes up to \$40.				
	EHF08	COS	GOOD HYGIENIC PRACTICES		5/9/2013		
			A)Employee seen rinsing off cleaning supplies in hand sink, hand sinks are for hand washing only.				
	EHF02	IN	COLD HOLDING		5/9/2013		
			A)Turkey holding at 37 degrees. B)Melons holding at 42 degrees.				
	EHF07	COS	ADEQUATE HAND WASHING		5/9/2013		
			A)Employees seen not washing hands before putting on gloves.				
	EHF03	IN	HOT HOLDING		5/9/2013		
			A)Chicken holding at 156 degrees.				

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**ESTABLISHMENT**

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**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	EHF15	IN	EQUIPMENT ADEQUATE A)Corrected.		5/13/2013	0	HFOL

**Food Establishment Public Inspection Report**

From 5/9/13 thru 5/15/13

**ESTABLISHMENT****KELLER WILLIAMS REALTY****7304 SW 34TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT3918	EHF07	IN	ADEQUATE HAND WASHING Hand sanitizer available.		5/9/2013	0	HL1B FOOD
	EHF03	IN	HOT HOLDING Cooked patties held in warmers.		5/9/2013		
	EHF02	IN	COLD HOLDING All meat held at Beef o Bradys in freezer.		5/9/2013		
	EHF09	IN	APPROVED SOURCE/LABELING All meat came from SAMS.		5/9/2013		
	EHF28	COS	ALL OTHER VIOLATIONS All meat cooked in Carpet Techs trailer and served at Keller Williams. B)All food moved off ground, serving tables moved under over head protection. Serving can continue.		5/9/2013		

**Food Establishment Public Inspection Report**

From 5/9/13 thru 5/15/13

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**ESTABLISHMENT**

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**KINDRED HOSPITAL AMARILLO****7501 WALLACE BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1600	EHF08	COS	GOOD HYGIENIC PRACTICES		5/14/2013	11	HL1B
			A)Employee seen walking through kitchen drinking from an open container, all cups must have lids and straws on them.				
	EHF17	COS	HAND WASH WITH SOAP/TOWELS		5/14/2013		
			A)2 hand sinks found without paper towels.				
	EHF13	COS	HACCP PLAN/TIME		5/14/2013		
			A)Sliced meats found in cooler dated 4-26. Once cut meats can only be held for 7 days.				

## Food Establishment Public Inspection Report

From 5/9/13 thru 5/15/13

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**ESTABLISHMENT**

**KING & I THE  
104 15TH ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFC291	EHF15	COS	EQUIPMENT ADEQUATE		5/14/2013	7	HL1B
			Reachin was at 50 degrees, check temperature of unit after cleaning to make sure that it will maintain 41 or below.				
	EHF11	COS	PROPER HANDLING RTE		5/14/2013		
			a)Employee preparing melon with bare hands. b)Employee did not change gloves after returning to work station before touching ready to eat food.				
	EHF28	H90 DAY	ALL OTHER VIOLATIONS		5/14/2013		
			Racks in walkin need to be cleaned.				

**Food Establishment Public Inspection Report**

From 5/9/13 thru 5/15/13

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**ESTABLISHMENT****LA BELLA PIZZA OF CANYON****700 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>
HFC303	EHF25	COS	FOOD CONTACT SURFACES		5/14/2013	6	HL1B
			Can opener needed to be cleaned.				
	EHF24	COS	THERMOMETERS		5/14/2013		
			a)Thermometer in pizza reachin was not calibrated. b)No thermometer found in salad reachin.				

**Food Establishment Public Inspection Report**

From 5/9/13 thru 5/15/13

**ESTABLISHMENT****LA CORONA DE TEJAS  
5600 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>
HF2078	EHF17	COS	HAND WASH WITH SOAP/TOWELS		5/13/2013	3	HL1B
			Soap dispenser broken in women's restroom. New soap placed in restroom.				
	EHF28	COS	ALL OTHER VIOLATIONS		5/13/2013		
			New establishment permit not posted in establishment.				

**LAMAR ELEMENTARY  
3800 S LIPSCOMB 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>
HF663					5/13/2013	0	HL1B

**Food Establishment Public Inspection Report**

**From 5/9/13 thru 5/15/13**

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**ESTABLISHMENT**

**LOBBY CAFE  
1501 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>
HF2146					5/9/2013	0	HL1B

**Food Establishment Public Inspection Report****From 5/9/13 thru 5/15/13****ESTABLISHMENT****LONG JOHN SILVERS****725 N PIERCE 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>
HF1682	EHF14	H24 HOUR	WATER SUPPLY		5/10/2013	10	HM3
			No water under pressure at 3 comp sink due to temporary removal of 3 comp sink to fix leak. Establishment cannot operate until repairs are complete and hot and cold running water can be provided to three compartment sink.				
	EHF23	COS	SEWAGE/WASTEWATER		5/10/2013		
			Water leaking onto floor from 3 compartment sink.				
	EHF22	H10DAY	MANAGER KNOWLEDGE/CERTIFIED		5/10/2013		
			No current full time food manager at establishment. Must take serve safe credentials to our office and pay fee to acquire card.				
HF1682	EHF14	IN	WATER SUPPLY		5/10/2013	0	HM4
			Sink replaced.				
	EHF23	IN	SEWAGE/WASTEWATER		5/10/2013		
			Leak repaired. Ok to open.				

**Food Establishment Public Inspection Report**

**From 5/9/13 thru 5/15/13**

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**ESTABLISHMENT**

**LONG JOHN SILVERS**

**LUPITAS MEX FOOD #2  
1706 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>
HF2393					5/10/2013	0	HL1B

**Food Establishment Public Inspection Report**

From 5/9/13 thru 5/15/13

**ESTABLISHMENT****MELODYS PLACE  
600 W AMARILLO BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2315	EHF28	H90 DAY	ALL OTHER VIOLATIONS		5/14/2013	6	HL1B
			A)Ceiling tiles in food prep area need to be smooth and easily cleanable. B)Covered trash can needed in women's restroom. C)Spanish hand washing sign needed in women's restroom. D)Spanish handwashing sign needed in men's restroom.				
	EHF17	COS	HAND WASH WITH SOAP/TOWELS		5/14/2013		
			A)Paper towels needed in women's restroom. B)Paper towels in men's restroom. C)Paper towels needed at hand sink in kitchen.				
	EHF24	H10DAY	THERMOMETERS		5/14/2013		
			Thermometer needed in cooler in kitchen.				

## Food Establishment Public Inspection Report

From 5/9/13 thru 5/15/13

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### ESTABLISHMENT

#### NORDIC GALLEY BAKERI 7402 SW 34TH AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2236	EHF02	IN	COLD HOLDING		5/14/2013	0	HL1B
			A)All coolers holding at 40 degrees.				
	EHF29	IN	RECOGNITION		5/14/2013		
			A)Establishment is doing great. Everyone has a wonderful understanding of food safety and demonstrates it on every inspection. Great Job.				

#### OPPORTUNITY SCHOOL 1525 N GRAND ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFD42	EHF28	IN	ALL OTHER VIOLATIONS		5/9/2013	0	HL1B
			Single-use plates and utensils are being used while dishwasher is not working so that the three compartment sink can keep up with dish flow.				

**Food Establishment Public Inspection Report**

From 5/9/13 thru 5/15/13

**ESTABLISHMENT****PAK A SAK #10  
4200 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>	
HF824	EHF03	COS	HOT HOLDING		5/9/2013	8	HL1B	
			A)Hot box holding product at 120-128, turn hot box up to hold above 135 at all times.					
	EHF25	COS	FOOD CONTACT SURFACES		5/9/2013			
			A)Soda nozzles dirty, clean daily by wash, rinse, sanitize, air dry.					

**PAK A SAK #9  
6001 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>	
HF153	EHF15	H10DAY	EQUIPMENT ADEQUATE		5/13/2013	3	HL1B	
			A)Open display cabinet holding food at 50 degrees, defrost cycle might be staying on too long. All food moved to walk in cooler until fixed.					

## Food Establishment Public Inspection Report

From 5/9/13 thru 5/15/13

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### ESTABLISHMENT

**PILOT TRAVEL CENTER #723**

**9601 E INTERSTATE 40**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1971	EHF15	H10DAY	EQUIPMENT ADEQUATE		5/14/2013	29	HL1B
			Potentially hazardous foods stored in front of counter cooler out of temp. Unit must be watched (temp check) closely-maintain 41° or less. Don't overstock. Microwave has rust & peeling paint inside. Repair. Cappuccino machine needs lid over powder mix.				
	EHF13	COS	HACCP PLAN/TIME		5/14/2013		
			No HACCP dates on products marked "keep frozen" found in refrigerator.				
	EHF08	COS	GOOD HYGIENIC PRACTICES		5/14/2013		
			Handsinks used for purposes other than handwash. b)Bag of personal food stored in cooler with store foods. Designate an area for personal foods.				
	EHF28	H10DAY	ALL OTHER VIOLATIONS		5/14/2013		
			Clean: airvent-ice machine room, condiment containers, all fd service equip tops,walkin cooler, blower covers-walkin. .Seal:bare wood-deli,holes in walls & ceiling.Personal clothing stored on fd item containers.Cleaning rags not stored in sanitizer-deli.				
	EHF25	H10DAY	FOOD CONTACT SURFACES		5/14/2013		
			Water bottles submerged.Fd pkgs set in stagnant water.Pizza roller stored-dirty pan between uses.Slicer stored on floor.Clean canopener.Apron touch wastecan.Cups/togo containers,icescoop stored touching cardboard box.Refrig pks stored on floor-walkin.				

**Food Establishment Public Inspection Report****From 5/9/13 thru 5/15/13****ESTABLISHMENT****PILOT TRAVEL CENTER #723**

HF1971	EHF24	H10DAY	THERMOMETERS	5/14/2013	29	HL1B
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No thermometer in juice cooler. All cold hold units must have a thermometer.

	EHF19	H10DAY	RODENTS/ANIMALS/OPENINGS	5/14/2013		
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Back door open when not in use. Back door needs self-closer. Overhead back door open and not in use. Outer doors must remain closed when not in use.

	EHF20	COS	TOXIC ITEMS	5/14/2013		
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Window cleaner stored on ice machine. Window cleaner stored over foods in deli kitchen. Medication stored with foods in deli. Chemical cleaners stored in drawer over drawer with lids. Chemical sprayer stored on top of ice bags.

	EHF23	H10DAY	SEWAGE/WASTEWATER	5/14/2013		
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Sink drain leak in restroom.

	EHF21	H10DAY	MANUAL WARE WASHING	5/14/2013		
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Improper procedure used to clean coffee nozzles. Nozzles must be cleaned daily with a wash, rinse and sanitize procedure after disassembly.

## Food Establishment Public Inspection Report

From 5/9/13 thru 5/15/13

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### ESTABLISHMENT

**PIZZA HUT  
1820 S GRAND ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF360	EHF25	COS	FOOD CONTACT SURFACES		5/13/2013	3	HL1B
			a)Pizza oven in back needed to be cleaned. b)Fan in dish room needed to be cleaned.				
	EHF28	IN	ALL OTHER VIOLATIONS		5/13/2013		
			1 correction from previous inspection.				

### 800 N BUCHANAN ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF799	EHF24	COS	THERMOMETERS		5/9/2013	3	HL1B
			Broken thermometer in make table.				
	EHF28	COS	ALL OTHER VIOLATIONS		5/9/2013		
			Storage racks need to be cleaned.				

**Food Establishment Public Inspection Report**

From 5/9/13 thru 5/15/13

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**ESTABLISHMENT****PIZZA HUT****PLAINS PRODUCE LTD  
1813 SW 3RD AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF713					5/15/2013	0	HL1B

**POP'S KETTLE CORN  
500 N FM 1912**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT3919					5/11/2013	0	HL1B FOOD

## Food Establishment Public Inspection Report

From 5/9/13 thru 5/15/13

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### ESTABLISHMENT

**POWER UP NUTRITION  
1105 S GRAND ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2404	EHF28	H90 DAY	ALL OTHER VIOLATIONS		5/13/2013	0	HOTHER
			a)Wall at back of food area need to be repaired. b)Bare wood needs to be painted. c)Ceiling over food area needs to be smooth and easily cleanable. d)Light shields needed on lights in food area.				
	EHF27	H10DAY	ESTABLISHMENT PERMIT		5/13/2013		
			You will need to apply for Food Establishment permit.				
	EHF22	H45 DAY	MANAGER KNOWLEDGE/CERTIFIED		5/13/2013		
			You will need to take Food Manager Class within 45 days of opening.				
	EHF14	H24 HOUR	WATER SUPPLY		5/13/2013		
			No hot water.				
	EHF17	H10DAY	HAND WASH WITH SOAP/TOWELS		5/13/2013		
			Need to have paper towels at hand washing sinks.				

**Food Establishment Public Inspection Report**

From 5/9/13 thru 5/15/13

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**ESTABLISHMENT**

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**RILEY KYDA  
4101 LINE AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT3909					5/11/2013	0	HL1B FOOD

**ROLLING HILLS ELEMENTARY  
2800 W CHERRY AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFP8	EHF28	COS	ALL OTHER VIOLATIONS		5/14/2013	3	HL1B
			Fan used for air-drying dishes needs to be cleaned.				
	EHF16	H10DAY	HAND WASH FACILITIES ADEQUATE		5/14/2013		
			Milk cooler found at 50°. Must be 41° or below. To be corrected within 10 days. Do not store milk in unit for more than 2 hours.				

## Food Establishment Public Inspection Report

From 5/9/13 thru 5/15/13

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**ESTABLISHMENT**

**RUBY TEQUILAS  
3616 S SONCY RD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2402	EHF02	IN	COLD HOLDING		5/9/2013	3	HL1B
			A)Sour cream holding at 40 degrees.				
	EHF04	IN	PROPER COOKING TEMPERATURES		5/9/2013		
			A)Ground beef cooked to 155 degrees.				
	EHF24	COS	THERMOMETERS		5/9/2013		
			A)Metal steam thermometers needed for checking cooking temperatures. Must be made available to all cooks.				

**Food Establishment Public Inspection Report**

From 5/9/13 thru 5/15/13

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**ESTABLISHMENT**

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**SKYY CAFE  
1006 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>
HF2370	EHF22	IN	MANAGER KNOWLEDGE/CERTIFIED		5/10/2013	0	HFOL
			Food manager acquired at establishment.				
	EHF19	IN	RODENTS/ANIMALS/OPENINGS		5/10/2013		
			Door sweep installed.				
	EHF28	IN	ALL OTHER VIOLATIONS		5/10/2013		
			Handwashing signs installed.				

## Food Establishment Public Inspection Report

From 5/9/13 thru 5/15/13

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### ESTABLISHMENT

**ST JOHNS CHURCH  
1101 BELL ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT3908					5/11/2013	0	HL1B FOOD

### **STEWARTS BEEF JERKY 324 W WILLOW CREEK DR**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFP32	EHF14	IN	WATER SUPPLY	Water sample ok 4/2/13.	5/10/2013	0	HL1B

## Food Establishment Public Inspection Report

From 5/9/13 thru 5/15/13

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### ESTABLISHMENT

**SUBWAY #14124-214  
5752 W AMARILLO BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1202	EHF16	COS	HAND WASH FACILITIES ADEQUATE		5/9/2013	10	HL1B
			No Spanish hand washing sign in mens restroom.				
	EHF08	COS	GOOD HYGIENIC PRACTICES		5/9/2013		
			Employee food found in food prep area.				
	EHF25	COS	FOOD CONTACT SURFACES		5/9/2013		
			A)Inside of microwave needs to be cleaned. B)Dirty ladles found stored with clean utensils. C)Food scales found with old food debris on them stored with clean dishes. D)Lids to tea urns had fallen inside of the urn that tea was being served out of.				
	EHF28	COS	ALL OTHER VIOLATIONS		5/9/2013		
			Spanish hand washing sign needed in mens restroom.				

**Food Establishment Public Inspection Report**

From 5/9/13 thru 5/15/13

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**ESTABLISHMENT****SUMMER SNOW 2  
4400 S WASHINGTON ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFM389					5/13/2013	0	HL1B

**SUSHIC, LLC  
2402 4TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFC309					5/9/2013	0	HL1B

## Food Establishment Public Inspection Report

From 5/9/13 thru 5/15/13

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### ESTABLISHMENT

**TACO VILLA  
3301 S COULTER ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF397	EHF28	COS	ALL OTHER VIOLATIONS		5/13/2013	7	HL1B
			a)Cover all foods.				
	EHF25	COS	FOOD CONTACT SURFACES		5/13/2013		
			a)Clean ice machine. b)Ice scoop stored on a dirty surface. c)Clean silverware TO GO holders.				
	EHF03	IN	HOT HOLDING		5/13/2013		
			Cooked eggs holding at 135°.				
	EHF02	IN	COLD HOLDING		5/13/2013		
			Tomatoes holding at 42°.				
	EHF12	COS	CROSS CONTAMINATION		5/13/2013		
			Foil used to cover green sauce reacted with sauce and found in a liquid state mixed with the food. Do not use foil to cover foods as it can react with certain foods. Discarded.				

**Food Establishment Public Inspection Report**

From 5/9/13 thru 5/15/13

**ESTABLISHMENT****TACO VILLA #18****110 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>
HFC301	EHF17	COS	HAND WASH WITH SOAP/TOWELS		5/9/2013	6	HL1B
			No paper towels at handwashing sink in front area.				
	EHF25	COS	FOOD CONTACT SURFACES		5/9/2013		
			Ice machine needed to be cleaned.				

**TALL IN TEXAS CHILI POD****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>
HFT3906					5/11/2013	0	HL1B FOOD

**Food Establishment Public Inspection Report**

**From 5/9/13 thru 5/15/13**

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**ESTABLISHMENT**

**TAMMES TENDER TOUCH DAYCARE**

**1919 BRAZOS 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>
HFD36					5/9/2013	0	HL1B

**Food Establishment Public Inspection Report****From 5/9/13 thru 5/15/13**

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**ESTABLISHMENT**

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**TEXAS LIONS DISTRICT 2T1****500 N FM 1912**

<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>
HFT3870	EHF09	COS	APPROVED SOURCE/LABELING	No foods cooked at home may be served to the public.	5/11/2013	5	HL1B FOOD
HFT3874					5/11/2013	0	HL1B FOOD

**Food Establishment Public Inspection Report**

From 5/9/13 thru 5/15/13

**ESTABLISHMENT****THE ZONE  
6010 SW 34TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF2400	EHF28	H10DAY	ALL OTHER VIOLATIONS		5/9/2013	0	H PREOPEN	
			A)Ceiling tiles in preparation area need to be smooth and easily cleanable within 10 days. Establishment is clear to open. Must pass fire inspection and building inspection.					

**TOOT N TOTUM #19  
3609 S WASHINGTON ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF440	EHF15	H10DAY	EQUIPMENT ADEQUATE		5/13/2013	3	HL1B	
			West end of walkin refrigerator was at 45 degrees, must maintain 41 or below.					

**Food Establishment Public Inspection Report**

From 5/9/13 thru 5/15/13

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**ESTABLISHMENT****TOOT N TOTUM #33****2615 S GRAND ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF685	EHF20	COS	TOXIC ITEMS		5/13/2013	3	HL1B	
			Spray bottle of sanitizer on shelf with food product.					

**TOOT N TOTUM #52****6698 RIVER RD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF649					5/13/2013	0	HL1B

**Food Establishment Public Inspection Report**

**From 5/9/13 thru 5/15/13**

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**ESTABLISHMENT**

**TOOT N TOTUM #8  
1627 N 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>	
HF57	EHF13	COS	HACCP PLAN/TIME		5/10/2013	4	HL1B	
			No date mark on container of hot dogs in walk in refrigerator.					

## Food Establishment Public Inspection Report

From 5/9/13 thru 5/15/13

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**ESTABLISHMENT**

**TOOT N TOTUM #92  
2300 DUMAS DR**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF940	EHF13	COS	HACCP PLAN/TIME		5/9/2013	12	HL1B
			Tornado hot dogs held past date mark in walk in refrigerator. Discarded.				
	EHF17	COS	HAND WASH WITH SOAP/TOWELS		5/9/2013		
			No paper towels at handsink near soda fountain.				
	EHF03	COS	HOT HOLDING		5/9/2013		
			Hot dogs in hot hold at 125°. Held under 2 hours, rapidly reheated.				
	EHF28	H90 DAY	ALL OTHER VIOLATIONS		5/9/2013		
			Ceiling tiles missing, exposing insulation, above soda fountain ice bin.				

**Food Establishment Public Inspection Report**

**From 5/9/13 thru 5/15/13**

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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>
HFRM399					5/14/2013	0	HL1B

**Food Establishment Public Inspection Report**

From 5/9/13 thru 5/15/13

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**ESTABLISHMENT**

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**TRAIL BOSS RANCH COOKING LLC****7535 CANYON DR**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2285	EHF28	COS	ALL OTHER VIOLATIONS		5/10/2013	11	HL1B
			Single use containers not covered in store room with open ceiling.				
	EHF09	COS	APPROVED SOURCE/LABELING		5/10/2013		
			Eggs from unapproved source with food intended for customers.				
	EHF10	COS	SOUND CONDITION		5/10/2013		
			Dented can on shelf in storage.				
	EHF25	COS	FOOD CONTACT SURFACES		5/10/2013		
			Containers for utensils needed to be cleaned.				

**Food Establishment Public Inspection Report**

From 5/9/13 thru 5/15/13

**ESTABLISHMENT****TRAVIS MIDDLE SCHOOL**

2815 MARTIN RD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF669	EHF15	COS	EQUIPMENT ADEQUATE		5/9/2013	3	HL1B	
			Mini refrigerator at snack bar containing hot pockets found at 50°F. Must be 41° or below. Store only shelf-stable products in unit until adjusted or repaired.					
	EHF28	COS	ALL OTHER VIOLATIONS		5/9/2013			
			Inspection report not posted.					

**TRINITY LUTHERAN CHURCH SCHOOL**

5005 W INTERSTATE 40

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF112					5/14/2013	0	HL1B

### Food Establishment Public Inspection Report

From 5/9/13 thru 5/15/13

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**ESTABLISHMENT**

**TWICE THE ICE  
2612 SW 34TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1814					5/14/2013	0	HL1B

**UNITED SUPERMARKET #523  
5601 W AMARILLO BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF298	EHF28	IN	ALL OTHER VIOLATIONS		5/10/2013	0	HFOL	
			Corrected from previous inspection.					

**Food Establishment Public Inspection Report**

**From 5/9/13 thru 5/15/13**

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**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					5/14/2013	0	HFOL

**Food Establishment Public Inspection Report****From 5/9/13 thru 5/15/13****ESTABLISHMENT****UNITED SUPERMARKET #533****3400 RIVER 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>
HF250	EHF28	COS	ALL OTHER VIOLATIONS		5/13/2013	4	HL1B
			Dust accumulation found on ceiling fan in deli kitchen. Must be cleaned to preclude the accumulation of residual soils.				
	EHF10	COS	SOUND CONDITION		5/13/2013		
			Dented cans found on shelf. Discarded.				
	EHF03	IN	HOT HOLDING		5/13/2013		
			Brisket in hot hold at 146 degrees.				

**Food Establishment Public Inspection Report**

From 5/9/13 thru 5/15/13

**ESTABLISHMENT****USSERY-ROAN TX STATE VETERAN H****1020 TASCOSA RD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1507	EHF25	COS	FOOD CONTACT SURFACES	Tea nozzle needed to be cleaned.	5/9/2013	3	HL1B

**WAL-MART #5216****5730 W AMARILLO BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF386	EHF17	COS	HAND WASH WITH SOAP/TOWELS	Paper towels needed at handsink in bakery.	5/13/2013	3	HL1B
	EHF28	COS	ALL OTHER VIOLATIONS	A)Blower covers in bakery cooler need to be cleaned. b)Blower covers in dairy cooler need to be cleaned. c)Cracked eggs found on shelf in cooler.	5/13/2013		

**Food Establishment Public Inspection Report**

**From 5/9/13 thru 5/15/13**

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**ESTABLISHMENT**

**WHITTIER ELEMENTARY**

**2004 N MARRS ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF670					5/14/2013	0	HL1B

**YELLOW CITY STREET FOOD**

**909 S MADISON ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2380	EHF28	IN	ALL OTHER VIOLATIONS 4 corrections from previous.		5/15/2013	0	HL1B