

**Food Establishment Public Inspection Report**  
**From 11/14/13 thru 11/20/13**

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**ESTABLISHMENT**

**7 BAR AND GRILL**  
**3130 S SONCY RD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2023	EHF08	COS	GOOD HYGIENIC PRACTICES		11/19/2013	10	HL1B
			a)Ice was dumped in waitstation handsink. Handsink may be used for no other purpose than handwashing.				
	EHF20	COS	TOXIC ITEMS		11/19/2013		
			a)Unlabeled chemical at warewash area.				
	EHF25	COS	FOOD CONTACT SURFACES		11/19/2013		
			a)Clean inside top of microwave at grill area.				
	EHF28	COS	ALL OTHER VIOLATIONS		11/19/2013		
			a)Incorrect date mark on cooked noodles. b)Label bulk flour. c)Label bulk sugar. d)All scoops must have a handle. e)Handwash sign needed at wait station handsink. f)Handwash sign needed at bar handsink.				

**Food Establishment Public Inspection Report****From 11/14/13 thru 11/20/13****ESTABLISHMENT****ACAPULCO MEXICAN RESTAURANT****727 S POLK ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1377	EHF28	H10DAY	ALL OTHER VIOLATIONS		11/19/2013	28	HL1B
			Walk in cooler door frame is not an easily cleanable surface. Replace missing door frame part. Walkin door edge, shelves and handle area dirty. Chest freezer and upright freezer at bar need defrosted. Numerous holes in ceiling need to be sealed.				
	EHF18	H10DAY	INSECT CONTAMINATION		11/19/2013		
			Roaches in kitchen. Clean entire kitchen and storage rooms. Continue treating for bugs.				
	EHF25	H10DAY	FOOD CONTACT SURFACES		11/19/2013		
			Reach in cooler gaskets broken & or dirty. Clean/Replace. Personal items stored on fd pkgs or fd prep tables & shelves.Clean utensil tubs not clean.Ice scoop on top dirty icemachine.Clean tea nozzles & in icemachine.Metal scrub pad stored on utensils.				
	EHF20	COS	TOXIC ITEMS		11/19/2013		
			Chemical container with no label. All chemicals must have a label. Wipe down sanitizer found over 200ppm chlorine. Wipe down sanitizer must be 100ppm.				
	EHF07	COS	ADEQUATE HAND WASHING		11/19/2013		
			Employees washing hands in cold water only. Hot water turned off at sink.				

**Food Establishment Public Inspection Report****From 11/14/13 thru 11/20/13**

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**ESTABLISHMENT**

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**ACAPULCO MEXICAN RESTAURANT**

HF1377	EHF09	COS	APPROVED SOURCE/LABELING	11/19/2013	28	HL1B
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Bulk sugar container not labeled. All bulk containers of non easily identifiable foods must be labeled.

	EHF10	COS	SOUND CONDITION	11/19/2013		
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Dented can on shelf for use. Seam dented cans are not allowed. Mark & separate from good cans. Food products stored open. Seal all food packages to prevent bugs and dust.

	EHF13	COS	HACCP PLAN/TIME	11/19/2013		
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No date marks on any potentially hazardous foods stored over 24 hrs in the walk-in cooler. All potentially hazardous foods must be date marked within 24 hrs of opening or preparing foods and must be discarded or used within 7 days.

	EHF15	H10DAY	EQUIPMENT ADEQUATE	11/19/2013		
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Reach-in cooler not holding proper temperature. All refrigerators must maintain 41°F or less. Do not use for foods requiring refrigeration until repaired.

**Food Establishment Public Inspection Report****From 11/14/13 thru 11/20/13**

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**ESTABLISHMENT****ADVANTAGE SALES & MARKETING****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>
HFC298	EHF02	IN	COLD HOLDING Cooler holding at 37°.		11/14/2013	6	HL1B
	EHF25	H10DAY	FOOD CONTACT SURFACES Clean toaster oven.		11/14/2013		
	EHF22	H45 DAY	MANAGER KNOWLEDGE/CERTIFIED Food manager card needed at stand.		11/14/2013		

## Food Establishment Public Inspection Report

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### ESTABLISHMENT

**ALLSUPS 92  
906 8TH ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFC106	EHF15	IN	EQUIPMENT ADEQUATE Cooler has been repaired.		11/14/2013	0	HFOL
	EHF28	COS	ALL OTHER VIOLATIONS Light shields still needed.		11/14/2013		

### AMA TRANSITIONAL TREATMENT CTR 9300 SE 3RD AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2002	EHF22	IN	MANAGER KNOWLEDGE/CERTIFIED Corrected.		11/15/2013	0	HFOL

**Food Establishment Public Inspection Report****From 11/14/13 thru 11/20/13****ESTABLISHMENT****AMARILLO NATIONAL BANK****500 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>
HF170					11/14/2013	0	HFOL

**AMARILLO TAVERN  
2624 E AMARILLO BLVD**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>
HF1508	EHF17	COS	HAND WASH WITH SOAP/TOWELS		11/19/2013	3	HL1B

Soap needed at handsink at bar. b) Soap needed in the restrooms. c) Towels needed at the handsink at the bar.

## Food Establishment Public Inspection Report

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### ESTABLISHMENT

**ARBYS #1658  
4406 BELL ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1447					11/20/2013	0	HFOL

### ASIAN FOOD TAKEOUT 2801 SE 27TH AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2388	EHF21	COS	MANUAL WARE WASHING		11/20/2013	6	HL1B
			Wipe-down sanitizing solution found at 0 ppm.				
	EHF24	COS	THERMOMETERS		11/20/2013		
			No thermometer in freezer.				

**Food Establishment Public Inspection Report****From 11/14/13 thru 11/20/13****ESTABLISHMENT****BING A BURGER  
3520 SE 27TH AVE**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>
HF804	EHF20	COS	TOXIC ITEMS		11/19/2013	3	HL1B
			Wipe down sanitizer found too strong. Must be 100 ppm.				
	EHF03	IN	HOT HOLDING		11/19/2013		
			Chili in hot hold at 170 F degrees.				
	EHF28	H90 DAY	ALL OTHER VIOLATIONS		11/19/2013		
			Light shields needed above ware-washing sinks. To be corrected within 90 days.				

**Food Establishment Public Inspection Report****From 11/14/13 thru 11/20/13****ESTABLISHMENT****BRAUMS ICE CREAM #182****1700 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>
HF301	EHF28	COS	ALL OTHER VIOLATIONS		11/20/2013	17	HL1B
			Cook was not wearing hair restraint while preparing food.				
	EHF08	COS	GOOD HYGIENIC PRACTICES		11/20/2013		
			Personal item on shelf with exposed food,store personal items in a desinated area.				
	EHF10	COS	SOUND CONDITION		11/20/2013		
			Package of chicken on shelf was not sealed.				
	EHF20	COS	TOXIC ITEMS		11/20/2013		
			Spray bottles of chemical hanging on shelves with food product.				
	EHF23	H10DAY	SEWAGE/WASTEWATER		11/20/2013		
			Condensate in 3 pint unit leaking onto product.				

**Food Establishment Public Inspection Report**

**From 11/14/13 thru 11/20/13**

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**ESTABLISHMENT**

**BRAUMS ICE CREAM #182**

HF301

EHF25

COS

FOOD CONTACT SURFACES

11/20/2013

17

HL1B

Knife rack needed to be cleaned. b)Stirring spoon on grill under soda fountain, store on clean surface.

## Food Establishment Public Inspection Report

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**ESTABLISHMENT**

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**BRAUMS ICE CREAM #186**

**1101 23RD ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFC101	EHF20	COS	TOXIC ITEMS		11/18/2013	11	HL1B
			A)Store all chemicals away from food and food contact surfaces.				
	EHF03	IN	HOT HOLDING		11/18/2013		
			A)Gravy holding at 150 degrees.				
	EHF02	COS	COLD HOLDING		11/18/2013		
			A)Sausage holding at 71 degrees. B)Ham 46 degrees. C)Chopped sausage 47 degrees. All cold products should be held at 41 degrees or below at all times.				
	EHF28	COS	ALL OTHER VIOLATIONS		11/18/2013		
			A)Clean air vent in kitchen. B)Clean blower covers. C)All raw products should be stored below all ready to eat products.				
	EHF25	COS	FOOD CONTACT SURFACES		11/18/2013		
			A)Microwave dirty. B)Clean top of vent hood. C)Clean cup dispenser. D)Do not store stir stick on soda grill.				

**Food Establishment Public Inspection Report**

From 11/14/13 thru 11/20/13

**ESTABLISHMENT****BRISTOLS BAR  
1911 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>
HF2283	EHF25	COS	FOOD CONTACT SURFACES		11/19/2013	3	HL1B
			A)Soda nozzles needed to be cleaned. B)Tea nozzles needed to be taken apart and cleaned.				
	EHF28	COS	ALL OTHER VIOLATIONS		11/19/2013		
			A)Raw eggs stored above ready to eat food in cooler. B)Raw chicken and raw pork thawing over beef in walk in cooler.				

**BUTTERFLIES & BULLFROGS  
3107 SW 27TH AVE**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>
HFD59	EHF28	COS	ALL OTHER VIOLATIONS		11/18/2013	0	HL1B
			a)Label sugar.				

**Food Establishment Public Inspection Report****From 11/14/13 thru 11/20/13****ESTABLISHMENT****CAFE CALIFORNIA BAR AND GRILL****3205 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>	
HF2150	EHF28	IN	ALL OTHER VIOLATIONS		11/15/2013	0	HFOL	
			Corrected from previous inspection.					

**CAPROCK HIGH SCHOOL****3001 SE 34TH AVE**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>	
HF768	EHF28	H90 DAY	ALL OTHER VIOLATIONS		11/18/2013	3	HL1B	
			Food manager card needs to be posted. B)Sanitizer bucket stored on food prep table. Must be stored in a manner to prevent the contamination of food. COS.					
	EHF21	COS	MANUAL WARE WASHING		11/18/2013			
			Sanitizer concentration found at 0 ppm at 3 bay sink.					

## Food Establishment Public Inspection Report

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**ESTABLISHMENT**

**CENTURY FUELS #5**

**900 SPUR 228**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFP45	EHF23	H10DAY	SEWAGE/WASTEWATER		11/18/2013	9	HFOL
			Air gap required for condensate lines - soda lines.				
	EHF16	H10DAY	HAND WASH FACILITIES ADEQUATE		11/18/2013		
			Handsink must have hot and cold water. Drain line must be complete. Tape holding pipes not allowed.				
	EHF17	H10DAY	HAND WASH WITH SOAP/TOWELS		11/18/2013		
			Soap and paper towels required.				
	EHF14	IN	WATER SUPPLY		11/18/2013		
			Monthly water samples required. OK 11/4/13				
	EHF28	H10DAY	ALL OTHER VIOLATIONS		11/18/2013		
			Clean ice machine or replace. Properly connect plumbing with air gap. Floor looks great. Please finish base boards at walls etc. Lightshields - bulb protection required at 3 compartment sink.				

**Food Establishment Public Inspection Report****From 11/14/13 thru 11/20/13****ESTABLISHMENT****CHICK FIL A AT GEORGIA STREET****2525 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>
HF2122	EHF28	COS	ALL OTHER VIOLATIONS		11/19/2013	10	HL1B
			A)Clean gaskets in all cold hold units. B)Gasket needs to be replaced in waffle fries freezer. C)Clean tray in bottom of bread warmer. D)Clean inside of walk in freezer. E)Clean inside/outside of chicken refrigerator. F)Uncovered item in cold hold.				
	EHF25	COS	FOOD CONTACT SURFACES		11/19/2013		
			A)Clean ice paddle. B)Clean handles on all freezers and refrigerators.				
	EHF20	COS	TOXIC ITEMS		11/19/2013		
			Unlabeled chemical bottle without a lid.				
	EHF08	COS	GOOD HYGIENIC PRACTICES		11/19/2013		
			Employee drink in cold hold with exposed customer food.				

**Food Establishment Public Inspection Report**

From 11/14/13 thru 11/20/13

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**ESTABLISHMENT****CHICKEN EXPRESS  
7301 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>
HF1062					11/14/2013	0	HFOL

**CHILDRENS CIRCLE OF FRIENDS  
3510 BOWIE 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>
HFD57					11/18/2013	0	HL1B

**Food Establishment Public Inspection Report****From 11/14/13 thru 11/20/13****ESTABLISHMENT****CHILIS GRILL & BAR  
3810 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>
HF519	EHF21	H10DAY	MANUAL WARE WASHING		11/20/2013	28	HL1B
			Dishwasher not sanitizing. Dishwashing unit should be checked at each shift to ensure proper sanitizing.				
	EHF24	H10DAY	THERMOMETERS		11/20/2013		
			One broken thermometer in reach in cooler. b)Two inaccurate thermometers in cold hold units. Thermometers should be checked each shift for proper calibration.				
	EHF20	H10DAY	TOXIC ITEMS		11/20/2013		
			Chemical stored next to open foods at batter station. b)Two spray bottles chemical with no label. All chemicals must be labeled and stored away from foods.				
	EHF08	COS	GOOD HYGIENIC PRACTICES		11/20/2013		
			Open employee drink at food station. b)Employee wiped gloves on dirty apron.				
	EHF09	H10DAY	APPROVED SOURCE/LABELING		11/20/2013		
			Two containers granular food with no label. All non easily identifiable foods must be labeled.				

**Food Establishment Public Inspection Report**

**From 11/14/13 thru 11/20/13**

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**ESTABLISHMENT**

**CHILIS GRILL & BAR**

HF519	EHF10	H10DAY	SOUND CONDITION	11/20/2013	28	HL1B
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Foods stored open in dry storage. Foods must be stored closed to prevent dust and insects.

	EHF07	COS	ADEQUATE HAND WASHING	11/20/2013		
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Employee did not wash hands for required time. Handwash must be for at least 20 seconds and include attention to fingernails.

	EHF25	H10DAY	FOOD CONTACT SURFACES	11/20/2013		
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Splatter-bottom of shelves above fd prep lines & hothold at service window.Icescoops stored on nonsanitary surfaces.Clean equip, gaskets,canopener carrier, syrup bottle holder.Dishes found with fds attached after cleaning. Broken plastic tubs used fds.

	EHF28	H10DAY	ALL OTHER VIOLATIONS	11/20/2013		
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Shelves inside walkin cooler-mold & food spills. Hole in walkin cooler door, seal as needed to enable proper cleaning.Walk in gaskets,doors,shelves & floor dirty.Door to dry storage will not close properly.Floor grout is coming up & not easily cleanable.

**5016 S COULTER ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1456	EHF28	H10DAY	ALL OTHER VIOLATIONS		11/18/2013	16	HL1B

a)Water will not turn off at warewash handsink. b)Food must be 6" off ground in freezer. COS c)Reset light shield. COS

## Food Establishment Public Inspection Report

From 11/14/13 thru 11/20/13

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### ESTABLISHMENT

#### CHILIS GRILL & BAR

HF1456	EHF25	COS	FOOD CONTACT SURFACES	11/18/2013	16	HL1B
			a)Food debris found on clean dishes.			
	EHF08	COS	GOOD HYGIENIC PRACTICES	11/18/2013		
			a)Scrubber found in handsink in kitchen. Handsinks may be used for no other purpose other than handwashing.			
	EHF20	COS	TOXIC ITEMS	11/18/2013		
			a)Unlabeled chemical spray bottle in warewash area.			
	EHF17	COS	HAND WASH WITH SOAP/TOWELS	11/18/2013		
			a)No paper towels at handsink in kitchen. b)No paper towels at bar handsink.			
	EHF21	H10DAY	MANUAL WARE WASHING	11/18/2013		
			a)Dishwasher is not sanitizing. Must be repaired in 10 days. All dishes must be washed in 3 compartment sink.			

**Food Establishment Public Inspection Report****From 11/14/13 thru 11/20/13****ESTABLISHMENT****CITY KID OUTREACH MINISTRIES****205 S POLK ST**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>
HF399					11/19/2013	0	HL1B

**CITY VIEW ELEMENTARY****3404 KNOLL 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>
HF1833	EHF21	IN	MANUAL WARE WASHING		11/18/2013	0	HFOL
			A)Corrected.				
	EHF19	IN	RODENTS/ANIMALS/OPENINGS		11/18/2013		
			A)Back door is going to remain closed.				

**Food Establishment Public Inspection Report****From 11/14/13 thru 11/20/13****ESTABLISHMENT****CONTINENTAL  
1300 S JACKSON 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>
HF233	EHF23	IN	SEWAGE/WASTEWATER	Condensate in freezer corrected.	11/18/2013	0	HFOL

**COUNTRY CLUB NURSING & REHAB  
9 MEDICAL DR**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>
HF200	EHF16	IN	HAND WASH FACILITIES ADEQUATE	Handwashing sink repaired.	11/18/2013	0	HFOL

**Food Establishment Public Inspection Report****From 11/14/13 thru 11/20/13****ESTABLISHMENT****CUSTOM CATERING  
6010 SW 34TH AVE**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>	
HF2389	EHF28	COS	ALL OTHER VIOLATIONS		11/20/2013	0	HL1B	
			a)Raw eggs stored over ready to eat foods. b)Clean vent over 3 compartment sink.					

**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	EHF25	COS	FOOD CONTACT SURFACES		11/19/2013	3	HL1B	
			Ice machine needs to be cleaned.					
	EHF03	IN	HOT HOLDING		11/19/2013			
			Chili in hot hold found at 150 F degrees.					

**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					11/19/2013	0	HL1B

**Food Establishment Public Inspection Report****From 11/14/13 thru 11/20/13****ESTABLISHMENT****DENNYS RESTAURANT  
2116 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>
HF213	EHF25	COS	FOOD CONTACT SURFACES		11/20/2013	19	HL1B
			A)Clean handle on ice cream freezer.				
	EHF28	COS	ALL OTHER VIOLATIONS		11/20/2013		
			A)Clean around ice cream freezer. B)Clean microwave door in kitchen. C)Clean outside of ice machine. D)Rag used for drain plug. E)Label salt and pepper containers and clean containers. F)Spanish handwashing sign needed in mens restroom.				
	EHF02	COS	COLD HOLDING		11/20/2013		
			Canned of whipped cream out of temp.				
	EHF03	COS	HOT HOLDING		11/20/2013		
			Sausage out of temperature. Hot hold must be held at 135 or higher.				
	EHF23	COS	SEWAGE/WASTEWATER		11/20/2013		
			Waste water on floor in kitchen.				

**Food Establishment Public Inspection Report**

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**ESTABLISHMENT**

**DENNYS RESTAURANT**

HF213	EHF21	COS	MANUAL WARE WASHING	11/20/2013	19	HL1B
Ware washing not sanitizing.						

**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>
HF269	EHF25	COS	FOOD CONTACT SURFACES	a)Soda nozzles needed to be cleaned. b)Can opener needed to be cleaned.	11/18/2013	3	HL1B

HF362					11/20/2013	0	HL1B
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**Food Establishment Public Inspection Report****From 11/14/13 thru 11/20/13**

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**ESTABLISHMENT****DJS BURGERS  
2309 SW 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>
HF1525	EHF28	COS	ALL OTHER VIOLATIONS		11/18/2013	3	HL1B
			a)Trays of eggs stored above vegetables in refrigerator. b)Counter in front needs to have edges sealed.				
	EHF24	COS	THERMOMETERS		11/18/2013		
			No thermometer found in small reach-in.				

**Food Establishment Public Inspection Report****From 11/14/13 thru 11/20/13****ESTABLISHMENT****DOLLAR GENERAL STORE #14106****203 E WILLOW 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>
HF2390	EHF10	COS	SOUND CONDITION		11/20/2013	7	HL1B
			Several dented cans on the shelves. b)Broken eggs in cooler. All products not of sound condition were removed from sale.				
	EHF25	COS	FOOD CONTACT SURFACES		11/20/2013		
			Clean the wire shelves in the milk cooler. There is mold beginning to develop. b)Clean broken egg off the bottom of the egg cooler.				

**EASTRIDGE GROCERY  
5200 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>
HF1813					11/15/2013	0	HFOL

**Food Establishment Public Inspection Report****From 11/14/13 thru 11/20/13****ESTABLISHMENT****EDDIES NAPOLIS ITALIAN RESTAUR****2301 12TH 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>
HFC313	EHF28	H90 DAY	ALL OTHER VIOLATIONS		11/18/2013	5	HL1B
			A)Seal dry storage shed behind restaurant.				
	EHF02	COS	COLD HOLDING		11/18/2013		
			A)Calamari sitting out of temp at 77 degrees. All cold food must remain below 41 degrees at all times.				

**EL BRACERO****2116 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>
HF1183	EHF28	COS	ALL OTHER VIOLATIONS		11/18/2013	0	HL1B
			Raw fish stored over ready to eat food in cooler.				

**Food Establishment Public Inspection Report****From 11/14/13 thru 11/20/13**

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**ESTABLISHMENT****EL CHIHUAHUENSE  
7908 TRIANGLE 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>	
HF2185	EHF28	COS	ALL OTHER VIOLATIONS		11/18/2013	3	HL1B	
			Covered trash needed in women's restroom. B)Test strips needed for bleach solution.					
	EHF17	COS	HAND WASH WITH SOAP/TOWELS		11/18/2013			
			No soap in men's restroom.					

**Food Establishment Public Inspection Report****From 11/14/13 thru 11/20/13****ESTABLISHMENT****EL TEJAVAN  
3420 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>
HF613	EHF28	COS	ALL OTHER VIOLATIONS		11/20/2013	8	HL1B
			Blower covers, blower unit in walk in cooler dirty. b)Ceiling and air vent in kitchen dirty. c)Vent and ceiling fan in dishwash room dirty. d)Employee clothing must be stored away from food equipment. e)Ceiling panel in dishwash room out of place.				
	EHF09	COS	APPROVED SOURCE/LABELING		11/20/2013		
			Bulk sugar container not labeled. All non easily identifiable foods must be labeled.				
	EHF08	COS	GOOD HYGIENIC PRACTICES		11/20/2013		
			Hand sink used for purposes other than handwash.				

**3801 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>
HF339	EHF25	COS	FOOD CONTACT SURFACES		11/18/2013	3	HL1B
			Tea nozzle needed to be cleaned.				

**Food Establishment Public Inspection Report**

**From 11/14/13 thru 11/20/13**

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**ESTABLISHMENT**

**EL TEJAVAN**

HF339	EHF28	COS	ALL OTHER VIOLATIONS	11/18/2013	3	HL1B
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A)Rice stored directly on ground in dry storage. B)Blower covers in walk in cooler needed to be cleaned.  
C)Raw eggs stored over ready to eat food in cooler. D)Handwashing sign needed in women's restroom.

**FAITH CITY MISSION**

**401 SE 2ND AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
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HF582	EHF10	COS	SOUND CONDITION		11/14/2013	7	HL1B
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Several seam dented cans in pantry. Do not use seam dented cans.

	EHF28	H10DAY	ALL OTHER VIOLATIONS		11/14/2013		
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Can opener blade needs to be replaced. Dull blades create metal shavings observed on opener. b)Fans used in kitchen must stay clean.

	EHF25	H10DAY	FOOD CONTACT SURFACES		11/14/2013		
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Food splatter on bottom of shelves above hot hold and above cook top. Clean daily to prevent old splatter from falling into new foods.

**Food Establishment Public Inspection Report****From 11/14/13 thru 11/20/13****ESTABLISHMENT****FAMILY DOLLAR STORE #10562****1313 SE 10TH AVE**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>
HF2465	EHF28	H10DAY	ALL OTHER VIOLATIONS		11/20/2013	0	H PREOPEN
			Broken self-closing mechanism on back door needs to be repaired. B) Handwashing signs in both English and Spanish needed in both men's and women's restroom. COS				
	EHF24	H10DAY	THERMOMETERS		11/20/2013		
			Thermometers needed in all refrigeration and freezer units.				

**FAMILY DOLLAR STORE #2863****3407 S GEORGIA ST**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>
HF187	EHF24	COS	THERMOMETERS		11/20/2013	3	HL1B
			Thermometer needed in egg cooler.				

## Food Establishment Public Inspection Report

From 11/14/13 thru 11/20/13

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### ESTABLISHMENT

**FARGOS**  
**3600 W AMARILLO BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF856					11/18/2013	0	HL1B

**FIESTA FOODS**  
**1012 SE 10TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF561	EHF28	H90 DAY	ALL OTHER VIOLATIONS		11/18/2013	0	HFOL
			Tortillas air drying uncovered in aisle without protection from consumers. To be corrected by next inspection. B)2 corrections from previous.				
	EHF25	IN	FOOD CONTACT SURFACES		11/18/2013		
			Corrected.				

**Food Establishment Public Inspection Report****From 11/14/13 thru 11/20/13**

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**ESTABLISHMENT****FRUTILANDIA  
1401 ROSS ST**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>
HF376	EHF28	COS	ALL OTHER VIOLATIONS		11/16/2013	0	HL1B
			Ice level in cold holding unit found too low.				

## Food Establishment Public Inspection Report

From 11/14/13 thru 11/20/13

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**ESTABLISHMENT**

**FURRS CAFETERIA  
2640 WOLFLIN AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF607	EHF28	COS	ALL OTHER VIOLATIONS		11/14/2013	11	HL1B
			A)Raw chicken being thawed above raw beef in walk in cooler. b)Gaskets in cold holding behind buffet need cleaned. C)Gasket in cold holding behind buffet needs replaced.				
	EHF25	COS	FOOD CONTACT SURFACES		11/14/2013		
			A)Silverware wrong direction in holder. Food contact surface should always be pointing downward. B)Cooler handles need to be cleaned. C)Scoop handle left in food.				
	EHF20	COS	TOXIC ITEMS		11/14/2013		
			Wipe down sanitizer too strong. Should be 100ppm.				
	EHF03	COS	HOT HOLDING		11/14/2013		
			Food in hot hold out of temperature. Chicken held at 120, chicken fried chicken held at 127, and roast beef held at 124.				

**Food Establishment Public Inspection Report****From 11/14/13 thru 11/20/13****ESTABLISHMENT****GLENWOOD ELEMENTARY  
2409 S HOUSTON 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>	
HF655	EHF28	COS	ALL OTHER VIOLATIONS		11/14/2013	0	HL1B	
			2 sanitizer buckets stored on food contact surfaces of 2 food prep tables. Must store in a manner to prevent the contamination of food.					

**GRACE LEARNING CENTER  
4214 RIDGECREST CIR**

<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>	
HFD69	EHF21	COS	MANUAL WARE WASHING		11/18/2013	3	HL1B	
			a)Dishwasher was not sanitizing properly. b)Quat sanitizer was below 200 ppm.					

**Food Establishment Public Inspection Report****From 11/14/13 thru 11/20/13**

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**ESTABLISHMENT****HERNANDEZ BAKERY  
1421 N NELSON 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>
HF2463	EHF22	IN	MANAGER KNOWLEDGE/CERTIFIED Corrected.		11/20/2013	0	HFOL
	EHF28	H90 DAY	ALL OTHER VIOLATIONS If a door is used as ventilation, it must be screened to prevent insects from entering the building.		11/20/2013		

## Food Establishment Public Inspection Report

From 11/14/13 thru 11/20/13

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**ESTABLISHMENT**

**HOLIDAY INN AMARILLO WEST**

**8231 W AMARILLO BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2113	EHF28	H90 DAY	ALL OTHER VIOLATIONS		11/20/2013	14	HL1B
			Torn gasket on reach in on cooks line needs to be replaced.				
	EHF24	COS	THERMOMETERS		11/20/2013		
			Thermometer on large reach in not reading properly.				
	EHF25	COS	FOOD CONTACT SURFACES		11/20/2013		
			Needed to be cleaned a)microwave oven b)ice machine c)can opener d)soda gun in bar.				
	EHF13	COS	HACCP PLAN/TIME		11/20/2013		
			Container of stewed tomato in walk in dated 10/29.				
	EHF10	COS	SOUND CONDITION		11/20/2013		
			Distressed produce in walk in. b)Broken egg in tray in reach in.				

**Food Establishment Public Inspection Report**

From 11/14/13 thru 11/20/13

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**ESTABLISHMENT**

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**HOOTS PUB  
2426 HOBBS 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>
HF2470	EHF17	COS	HAND WASH WITH SOAP/TOWELS No soap at handwashing sink.		11/20/2013	6	HL1B
	EHF20	COS	TOXIC ITEMS Wipe down sanitizer too strong. It should be 100ppm.		11/20/2013		
	EHF28	COS	ALL OTHER VIOLATIONS Handwashing signs needed at all employee handwashing sinks.		11/20/2013		

## Food Establishment Public Inspection Report

From 11/14/13 thru 11/20/13

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### ESTABLISHMENT

**HUDSON HOUSE CANYON, INC**

**20 SPUR 48**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFC221	EHF28	COS	ALL OTHER VIOLATIONS		11/18/2013	29	HL1B
			A)Clean air vents in kitchen. B)All employees working with food must wear a hair restraint. C)Employees personal items cannot be stored on food or food storage.				
	EHF25	COS	FOOD CONTACT SURFACES		11/18/2013		
			A)Clean microwave. B)Clean utensils found with food debris still on them. C)Clean can opener.				
	EHF13	COS	HACCP PLAN/TIME		11/18/2013		
			A)Cut meat found in cooler longer than 24 hours without any preparation date on it.				
	EHF10	COS	SOUND CONDITION		11/18/2013		
			A)Dented can found.				
	EHF08	COS	GOOD HYGIENIC PRACTICES		11/18/2013		
			A)Employee seen eating in kitchen, eating must be done in designated areas or in the dining room. B)Employee drink found without a lid or straw. C)Employee using hand sink to clean a rag, hand sinks are for hand washing only.				

**Food Establishment Public Inspection Report****From 11/14/13 thru 11/20/13**

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**ESTABLISHMENT**

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**HUDSON HOUSE CANYON, INC**

HFC221	EHF03	COS	HOT HOLDING	11/18/2013	29	HL1B
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A)Cooked oatmeal sitting on stove at 110 degrees. Cooked oatmeal must be maintained at 135 degrees or above at all times.

	EHF02	COS	COLD HOLDING	11/18/2013		
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A)Shelled Eggs sitting on counter at 66 degrees, eggs must be maintained at 41 degrees or below at all times.

	EHF07	COS	ADEQUATE HAND WASHING	11/18/2013		
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A)Employee seen not washing hands after eating and returning to food service operations.

**Food Establishment Public Inspection Report****From 11/14/13 thru 11/20/13**

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**ESTABLISHMENT**

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**HUMPHREYS HIGHLAND ELEMENTARY****3810 SE 13TH 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>
HF665	EHF03	COS	HOT HOLDING		11/19/2013	8	HL1B
			Hamburger casserole holding at 113 F degrees in warming unit. Must be 135 F degrees.				
	EHF20	COS	TOXIC ITEMS		11/19/2013		
			Wipe-down sanitizer found over 400 ppm.				
	EHF28	H60 DAY	ALL OTHER VIOLATIONS		11/19/2013		
			No self-closing mechanism found on employee restroom door.				

**Food Establishment Public Inspection Report****From 11/14/13 thru 11/20/13****ESTABLISHMENT****JASONS DELI  
7406 SW 34TH AVE**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>
HF69	EHF28	COS	ALL OTHER VIOLATIONS		11/19/2013	4	HL1B
			a)Move trash can away from ice scoop so that something will not splash onto the ice scoop from the trash. b)Bag of coke syrup must be 6" off ground. c)Spanish handwash signs needed in restroom.				
	EHF13	COS	HACCP PLAN/TIME		11/19/2013		
			a)Hotdogs were not date marked in cooler.				

**JOHNNY N ALLEN MIDDLE SCHOOL  
700 N LINCOLN 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>
HF691	EHF28	COS	ALL OTHER VIOLATIONS		11/14/2013	0	HL1B
			A)Clean dust off vent by pizza prep table. B)Clean dust off vent over prep table.				

**Food Establishment Public Inspection Report****From 11/14/13 thru 11/20/13****ESTABLISHMENT****KIDS KOLLEGE  
2620 RUSSELL LONG 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>
HFC276	EHF28	COS	ALL OTHER VIOLATIONS		11/18/2013	7	HL1B
			A)All employees working with food must wear a hair restraint or pull hair back.				
	EHF08	COS	GOOD HYGIENIC PRACTICES		11/18/2013		
			A)Employee seen washing hands in the 3 compartment sink, hands must be washed in the hand sink.				
	EHF02	IN	COLD HOLDING		11/18/2013		
			A)Sausage holding at 39 degrees.				
	EHF20	COS	TOXIC ITEMS		11/18/2013		
			A)Chlorine sanitizer found well over 200ppm, must be 100ppm for cleaning and 50ppm for dishes.				

**Food Establishment Public Inspection Report**

From 11/14/13 thru 11/20/13

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**ESTABLISHMENT****KING & I RESTAURANT  
2300 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>
HF1890					11/19/2013	0	HFOL

**KING TACO  
3501 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>
HF2445					11/15/2013	0	HFOL

**Food Establishment Public Inspection Report**

**From 11/14/13 thru 11/20/13**

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**ESTABLISHMENT**

**KUSHI YAMA  
3319 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>
HF2064					11/14/2013	0	HL1B

**Food Establishment Public Inspection Report****From 11/14/13 thru 11/20/13****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	EHF20	COS	TOXIC ITEMS		11/18/2013	6	HL1B
			A)Bleach spray bottle found well over 200ppm, must be 100ppm for wipe down and 50ppm for dishes. B)Chemical bottle found hanging with pizza boxes, store all chemicals away from food and food contact areas.				
	EHF19	H 3 DAYS	RODENTS/ANIMALS/OPENINGS		11/18/2013		
			A)Back door needs to be self closing.				
	EHF02	IN	COLD HOLDING		11/18/2013		
			A)Sausage holding at 40 degrees. B)Ham 39 degrees.				

**Food Establishment Public Inspection Report****From 11/14/13 thru 11/20/13****ESTABLISHMENT****LA FIESTA GRANDE  
2200 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>
HF241	EHF14	H10DAY	WATER SUPPLY		11/15/2013	7	HFOL
			Leak found at hand sink faucet in employee restroom. To be corrected within 10 days.				
	EHF28	H10DAY	ALL OTHER VIOLATIONS		11/15/2013		
			Dust accumulation found hanging from air-conditioning vents in dining area. B)Dust accumulation found on vents in kitchen. To be corrected within 10 days. ***A re-inspection fee of \$50.00 will be charged if all violations are not corrected.***				
	EHF25	H10DAY	FOOD CONTACT SURFACES		11/15/2013		
			Ice scoop found still chipped and must be replaced. To be corrected within 10 days.				

**Food Establishment Public Inspection Report****From 11/14/13 thru 11/20/13**

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**ESTABLISHMENT****LANDERGIN ELEMENTARY****3209 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>
HF679	EHF10	IN	SOUND CONDITION		11/18/2013	0	HOTHER
<p>Faculty notified our department of a freezer unit failure. Frozen food inside unit had thawed for an unknown amount of time. Potentially hazardous food was discarded and condemnation order was completed.</p>							

**LAWNDALE ELEMENTARY****2215 S BIVINS ST**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>
HF651					11/20/2013	0	HL1B

### Food Establishment Public Inspection Report

From 11/14/13 thru 11/20/13

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**ESTABLISHMENT**

**LEDESMA MARIA T  
1401 ROSS ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFX73					11/16/2013	0	HL1B FOOD

**LEGACY REHABILITATION & LIVING  
4033 SW 51ST AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2368	EHF08	COS	GOOD HYGIENIC PRACTICES		11/19/2013	4	HFOL

Open employee drink on food prep. counter. Drinks in the kitchen must have a lid and straw or sport cap. Second notice this violation. Future violations of this item will require a \$50 reinspection fee.

**Food Establishment Public Inspection Report**

**From 11/14/13 thru 11/20/13**

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**ESTABLISHMENT**

**LEGEND CUSTOM SHOP LLC  
10411 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>
HF1756					11/14/2013	0	HL1B

**Food Establishment Public Inspection Report****From 11/14/13 thru 11/20/13****ESTABLISHMENT****LEMONGRASS  
2222 SE 27TH AVE**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>
HF2132	EHF28	COS	ALL OTHER VIOLATIONS		11/19/2013	7	HL1B
			English handwashing sign needed in restroom.				
	EHF15	H10DAY	EQUIPMENT ADEQUATE		11/19/2013		
			Make table found at 58 F degrees. Potentially hazardous food discarded. To be corrected within 10 days.				
	EHF08	COS	GOOD HYGIENIC PRACTICES		11/19/2013		
			Employee drink without lid and straw.				

**Food Establishment Public Inspection Report**

**From 11/14/13 thru 11/20/13**

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**ESTABLISHMENT**

**LLUVIA IMPTS  
1401 ROSS ST**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>
HF1768					11/16/2013	0	HL1B

**Food Establishment Public Inspection Report****From 11/14/13 thru 11/20/13****ESTABLISHMENT****LONG JOHN SILVERS  
4615 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>
HF1683	EHF25	H 3 DAYS	FOOD CONTACT SURFACES		11/19/2013	6	HFOL
			Splatter on hot hold heating unit above foods. This is a food contact surface and must be clean to sight and touch. Second notice this violation. Future violations may result in a \$50 reinspection fee.				
	EHF22	H 3 DAYS	MANAGER KNOWLEDGE/CERTIFIED		11/19/2013		
			A city of Amarillo food manager card is required. Failure to obtain a city food manager card may result in a \$50 reinspection fee.				

**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	EHF24	COS	THERMOMETERS		11/20/2013	9	HL1B
			The thermometer in the refrigerator by the front counter was broken. It was replaced.				
	EHF17	COS	HAND WASH WITH SOAP/TOWELS		11/20/2013		
			a)Towels needed at the hand sink in the kitchen. b)Towels needed at the hand sink in the men's restroom.				

**Food Establishment Public Inspection Report****From 11/14/13 thru 11/20/13**

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**ESTABLISHMENT****LONG JOHN SILVERS**

HF1682	EHF20	COS	TOXIC ITEMS	11/20/2013	9	HL1B
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Sanitizer in wipe down buckets too strong. Check with test strips before using sanitizer.

	EHF28	H90 DAY	ALL OTHER VIOLATIONS	11/20/2013		
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Seal any areas of walls that are missing paint or the trim has been removed. Walls in all kitchen areas need to be smooth and easily cleanable.

**Food Establishment Public Inspection Report****From 11/14/13 thru 11/20/13****ESTABLISHMENT****LYS CAFE****5615 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>
HF1644	EHF18	H10DAY	INSECT CONTAMINATION		11/14/2013	9	HL1B
			Roach seen in kitchen. Invoice from licensed pest control company. b) Remove fly strip from kitchen. cos				
	EHF25	H10DAY	FOOD CONTACT SURFACES		11/14/2013		
			The following areas in the kitchen need cleaned & sanitized: The seals on the refrigerator by the wok. The handles to refrigerators. The door & inside of ice machine. Cover all foods in refrigeration. Protect food from contamination with lids or covers.				
	EHF24	H10DAY	THERMOMETERS		11/14/2013		
			A metal stem thermometer is needed. It must read 0-220°F.				

**Food Establishment Public Inspection Report****From 11/14/13 thru 11/20/13****ESTABLISHMENT****MALCOLMS ICE CREAM  
2100 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>
HF283	EHF21	COS	MANUAL WARE WASHING		11/20/2013	10	HL1B
			Sanitizer in ware wash too weak.				
	EHF11	COS	PROPER HANDLING RTE		11/20/2013		
			Ice scoop handle touching ice in ice machine.				
	EHF25	COS	FOOD CONTACT SURFACES		11/20/2013		
			A)Clean meat slicer. B)Clean refrigerator handles and doors. C)Onions touching non sanitary items. D)Ice scoop touching non sanitary items.				
	EHF28	COS	ALL OTHER VIOLATIONS		11/20/2013		
			A)Replace gasket on freezer. B)Clean gaskets on freezers. C)Clean ceiling fan in lobby.				

**Food Establishment Public Inspection Report****From 11/14/13 thru 11/20/13****ESTABLISHMENT****MCDONALDS  
2000 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>	
HF2399	EHF28	COS	ALL OTHER VIOLATIONS		11/14/2013	0	H PREOPEN	
			a)Building final scheduled for 11 am. Must pass before opening. b)Final exhaust hood test must pass before opening.					

**400 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>	
HF1190	EHF19	COS	RODENTS/ANIMALS/OPENINGS		11/19/2013	3	HL1B	
			A grate/cover must be over the drain line in the mopsink.					

## Food Establishment Public Inspection Report

From 11/14/13 thru 11/20/13

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### ESTABLISHMENT

**MT ZION BAPTIST CHURCH  
200 S TYLER ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT4304					11/16/2013	0	HL1B FOOD

**MUDD RACK  
500 E HASTINGS AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2134	EHF28	COS	ALL OTHER VIOLATIONS		11/20/2013	4	HL1B
			a)Store all single service containers at least 6 inches off floor. COS b)Paint or seal wood near the fry slicer.				
	EHF13	COS	HACCP PLAN/TIME		11/20/2013		
			a)Alfredo sauce over 7 days in refrigeration. It was discarded. b)Cooked green chiles not date marked after thawing. Corrected.				

**Food Establishment Public Inspection Report****From 11/14/13 thru 11/20/13****ESTABLISHMENT****MULLIGANS SPORTS PUB  
2511 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>
HF1382	EHF28	COS	ALL OTHER VIOLATIONS		11/14/2013	3	HL1B
			A)Vent Hood needs to be cleaned. B)Clean outside of refrigerator and freezer. C)Clean vent above ice machine. D)Clean blower covers in walk in freezer.				
	EHF25	COS	FOOD CONTACT SURFACES		11/14/2013		
			A)Clean handles on freezer and refrigerators. B)Clean outside of ice machine.				

**MY POLLO & MIMIS RESTAURANT  
1401 ROSS ST**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>
HF1827	EHF28	COS	ALL OTHER VIOLATIONS		11/16/2013	0	HL1B
			Inspection report not posted.				

**Food Establishment Public Inspection Report**

From 11/14/13 thru 11/20/13

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**ESTABLISHMENT****NEW BEGINNINGS  
3606 ATKINSEN ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFD38					11/19/2013	0	HL1B

**O-CHA SEAFOOD  
4502 S WASHINGTON ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1072					11/14/2013	0	HFOL

**Food Establishment Public Inspection Report****From 11/14/13 thru 11/20/13****ESTABLISHMENT****OLD BUSTERS LOUNGE  
2204 SE 27TH AVE**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>
HF2044					11/19/2013	0	HL1B

**OPPORTUNITY SCHOOL  
1525 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>
HFD42	EHF28	COS	ALL OTHER VIOLATIONS		11/19/2013	0	HL1B

Move any chemicals from the kitchen that could potentially contaminate surfaces or food.

**Food Establishment Public Inspection Report****From 11/14/13 thru 11/20/13****ESTABLISHMENT****OUTBACK STEAKHOUSE  
7101 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>
HF869	EHF28	H10DAY	ALL OTHER VIOLATIONS		11/14/2013	3	HFOL
			Floor fans dirty. Second notice this violation. Future violations of this item may result in a \$50 reinspection fee. Back door has gap along bottom. Ordered door. Hole in ceiling panel around speaker. Seal. Ordered speaker cover.				
	EHF25	H10DAY	FOOD CONTACT SURFACES		11/14/2013		
			Splatter over hot and cold hold on shelf bottoms. Second notice this violation. Future violations of this item may result in a \$50 reinspection fee.				

**Food Establishment Public Inspection Report****From 11/14/13 thru 11/20/13**

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**ESTABLISHMENT****PALO DURO HIGH SCHOOL****1400 N GRANT ST**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>
HF682	EHF28	H90 DAY	ALL OTHER VIOLATIONS		11/19/2013	3	HL1B
			The insulation around the pipes near the ice machine is exposed. Repair the covering and clean up any debris around the pipes.				
	EHF21	COS	MANUAL WARE WASHING		11/19/2013		
			The sanitizer dispenser closest to the snack bar is dispensing too strong. Either adjust the dispenser or dilute the sanitizer and check before use.				

**Food Establishment Public Inspection Report****From 11/14/13 thru 11/20/13****ESTABLISHMENT****PALOMINO LOUNGE  
606 N FILLMORE 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>
HF550	EHF20	COS	TOXIC ITEMS		11/15/2013	11	HL1B
			A spray bottle full of oil needed to be labeled. Label any liquid put into a spray bottle. Remove pesticide from the kitchen. Move any chemical or paint and store it away from any food or drinks.				
	EHF13	COS	HACCP PLAN/TIME		11/15/2013		
			Several containers of cooked food in the refrigerator without a datemark. Food was date marked or discarded.				
	EHF08	COS	GOOD HYGIENIC PRACTICES		11/15/2013		
			Handsinks are to be used for handwashing only. Do not dump ice or other liquids in the handsink.				

**Food Establishment Public Inspection Report**

From 11/14/13 thru 11/20/13

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**ESTABLISHMENT****PANDA EXPRESS #2033****2416 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>
HF2163					11/19/2013	0	HFOL

**PETRO STOPPING CENTERS C S****8500 E INTERSTATE 40**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>
HF1561					11/15/2013	0	HL1B

**Food Establishment Public Inspection Report**

From 11/14/13 thru 11/20/13

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**ESTABLISHMENT**

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**PETRO STOPPING CENTERS F I****8500 E INTERSTATE 40**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>
HF1558	EHF28	COS	ALL OTHER VIOLATIONS		11/15/2013	3	HL1B
			Clean dust off of fan guard in kitchen.				
	EHF24	COS	THERMOMETERS		11/15/2013		
			Thermometer in make table broken.				

**Food Establishment Public Inspection Report****From 11/14/13 thru 11/20/13****ESTABLISHMENT****PETRO STOPPING CENTERS I S R****8500 E INTERSTATE 40**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>
HF1559	EHF08	COS	GOOD HYGIENIC PRACTICES		11/15/2013	7	HL1B
			Employee cup found without a lid or a straw in the dry storage area.				
	EHF28	COS	ALL OTHER VIOLATIONS		11/15/2013		
			Dust near air vent in dry storage needed to be cleaned.				
	EHF25	COS	FOOD CONTACT SURFACES		11/15/2013		
			A)Can opener needed to be cleaned. B)Outside of microwave on cook line needed to be cleaned. C)Outside of make table on cooks line needed to be cleaned. D)Lemon slicer needed to be cleaned.				

**Food Establishment Public Inspection Report****From 11/14/13 thru 11/20/13**

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**ESTABLISHMENT**

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**PETRO STOPPING CENTERS T S****8500 E INTERSTATE 40**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>
HF1560					11/15/2013	0	HL1B

**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	EHF25	COS	FOOD CONTACT SURFACES		11/19/2013	3	HL1B

A)Soda nozzles needed to be cleaned. B)Condiment trays needed to be cleaned.

**Food Establishment Public Inspection Report**

From 11/14/13 thru 11/20/13

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**ESTABLISHMENT****PIZZA HUT  
1820 S GRAND ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF360	EHF08	COS	GOOD HYGIENIC PRACTICES	Employee seen eating in food prep area.	11/18/2013	4	HL1B

**5101 S WESTERN ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF351	EHF25	COS	FOOD CONTACT SURFACES	Many pans still not clean to sight and touch. Pans must be smooth and not rough to the touch. Some pans have been replaced. Continue to work on removing encrusted buildup. b)Tea nozzles must be washed, cleaned,sanitized & allowed to air dry before use.	11/19/2013	3	HFOL

**Food Establishment Public Inspection Report****From 11/14/13 thru 11/20/13****ESTABLISHMENT****PIZZA HUT/WING STREET  
2509 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>
HF32	EHF25	COS	FOOD CONTACT SURFACES		11/20/2013	3	HL1B
			A)Clean can opener. B)Clean tea urn spigot. C)Ice scoop stored with paint can. D)Clean walkin cooler handle. E)Clean handle on cold hold by prep table. F)Clean utensil bins in bar area. F)Clean inside of microwave.				
	EHF28	COS	ALL OTHER VIOLATIONS		11/20/2013		
			A)Clean vents in walk in freezer. B)Clean vents in walk in cooler.				

**POLLYS PUB  
1405 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>
HF290					11/20/2013	0	HL1B

## Food Establishment Public Inspection Report

From 11/14/13 thru 11/20/13

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**ESTABLISHMENT**

**PONY EXPRESS BURRITOS**

**2808 4TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFC323	EHF28	COS	ALL OTHER VIOLATIONS		11/14/2013	4	HL1B
			A)All thawing must be done either under cold running water or in the cooler. B)All employee working with food must wear a hair restraint.				
	EHF08	COS	GOOD HYGIENIC PRACTICES		11/14/2013		
			A)Employee drinks found without lids and straws.				
	EHF03	IN	HOT HOLDING		11/14/2013		
			A)Shredded beef holding at 158 degrees.				
	EHF02	IN	COLD HOLDING		11/14/2013		
			A)Chicken holding at 40 degrees.				

## Food Establishment Public Inspection Report

From 11/14/13 thru 11/20/13

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**ESTABLISHMENT**

**QUALITY INN & SUITES  
6800 W INTERSTATE 40**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF97	EHF22	H30 DAY	MANAGER KNOWLEDGE/CERTIFIED		11/20/2013	6	HFOL
			Food manager needed. Next class is December 11, 2013. Failure to attend this class or obtain a city of Amarillo food manager card will result in a \$50.00 reinspection fee.				
	EHF19	H10DAY	RODENTS/ANIMALS/OPENINGS		11/20/2013		
			Large gap bottom of door to outside next to kitchen. Seal gap to prevent insects and dust.				

**Food Establishment Public Inspection Report****From 11/14/13 thru 11/20/13****ESTABLISHMENT****RIVER ROAD HIGH SCHOOL****101 W MOBLEY AVE**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>
HFP29	EHF28	H90 DAY	ALL OTHER VIOLATIONS		11/15/2013	3	HL1B
			Fruits/veggies offered for consumer self-service w/o sneezeguard on serving line.Sneezeguards needed for unprotected areas of serving line.Repair handsink by walkin cooler so adequate hot water is available.				
	EHF25	COS	FOOD CONTACT SURFACES		11/15/2013		
			The flavored tea dispenser nozzle needs to be taken off and cleaned and sanitized daily.				

**RIVER ROAD MIDDLE SCHOOL****9500 N US HWY 287**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>
HF1848	EHF28	H90 DAY	ALL OTHER VIOLATIONS		11/20/2013	0	HL1B
			The shelves in dry storage are not smooth and easy to clean due to the flaking paint. These need to be sealed with an oil-based enamel or epoxy paint or replaced with a more durable material.				

**Food Establishment Public Inspection Report**

From 11/14/13 thru 11/20/13

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**ESTABLISHMENT****RODRIGUEZ GROCERIES**

1401 ROSS ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF774	EHF28	COS	ALL OTHER VIOLATIONS		11/16/2013	0	HL1B
			Current permit not posted.				

**ROLLING HILLS ELEMENTARY**

2800 W CHERRY AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFP8					11/18/2013	0	HFOL

## Food Establishment Public Inspection Report

From 11/14/13 thru 11/20/13

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**ESTABLISHMENT**

**SALTGRASS STEAKHOUSE  
8300 W INTERSTATE 40**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1910	EHF28	COS	ALL OTHER VIOLATIONS		11/19/2013	12	HL1B
			a)Box of limes in alcohol cooler must be 6" off the ground.				
	EHF15	H10DAY	EQUIPMENT ADEQUATE		11/19/2013		
			a)Cooler holding meat items was at 60F with food inside at 60F. Management stated that food had not been in the cooler longer than 4 hours and food was placed in a proper cooler. Repair to 41F or below in 10 days.				
	EHF02	COS	COLD HOLDING		11/19/2013		
			a)Diced tomatoes on cold line were at 50F. Must be 41F or below. Place less tomatoes in the pan so that they stay cold.				
	EHF08	COS	GOOD HYGIENIC PRACTICES		11/19/2013		
			a)Ice was in handsink at bar area. Do not dump ice in handsink. It may only be used for handwashing.				

**Food Establishment Public Inspection Report****From 11/14/13 thru 11/20/13****ESTABLISHMENT****SAMURAI  
1800 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>
HF2358	EHF11	COS	PROPER HANDLING RTE		11/20/2013	10	HL1B
			Handle of wooden spoon in Sushi rice, make sure handle stays out of product.				
	EHF17	COS	HAND WASH WITH SOAP/TOWELS		11/20/2013		
			a)No soap at handwashing sink in kitchen. b)No towels at handwashing sink at Sushi bar.				
	EHF24	COS	THERMOMETERS		11/20/2013		
			No thermometer found in small reachin refrigerator.				
	EHF28	H45 DAY	ALL OTHER VIOLATIONS		11/20/2013		
			You will need to take Learn to Serve certificate to our office and register as Food Manager.				

## Food Establishment Public Inspection Report

From 11/14/13 thru 11/20/13

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### ESTABLISHMENT

#### SCHLOTZSKYS DELI

3440 BELL ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF944	EHF21	COS	MANUAL WARE WASHING		11/19/2013	3	HL1B	
			a)Quat sanitizer dispenser was below 200 ppm. This was readjusted on site to 200 ppm.					
	EHF28	COS	ALL OTHER VIOLATIONS		11/19/2013			
			a)Face all spoons 1 direction. b)Keep handles of scoops up and out of dry goods. c)Fan that blows on buns had a large amount of buildup and grime on it. Clean this fan regularly.					

### 907 23RD ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HFC122	EHF25	COS	FOOD CONTACT SURFACES		11/18/2013	11	HL1B	
			A)Clean walk in cooler handle. B)Clean shelving in walk in. C)Clean all cooler gaskets.					
	EHF11	COS	PROPER HANDLING RTE		11/18/2013			
			A)Two employees seen handling ready to eat foods with bare hands. Gloves or utensils must be used.					

**Food Establishment Public Inspection Report****From 11/14/13 thru 11/20/13****ESTABLISHMENT****SCHLOTZSKYS DELI**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFC122	EHF07	COS	ADEQUATE HAND WASHING		11/18/2013	11	HL1B
			A)Employees seen putting on gloves without washing hands first.				
	EHF02	IN	COLD HOLDING		11/18/2013		
			A)Ham holding at 40 degrees.				

**SKY WEST ASSISTED LIVING CTR****2623 12TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFC285	EHF02	IN	COLD HOLDING		11/18/2013	4	HL1B
			A)All coolers holding at 40 degrees.				
	EHF13	COS	HACCP PLAN/TIME		11/18/2013		
			A)Ham found in the cooler for longer than 7 days. Discarded.				

**Food Establishment Public Inspection Report****From 11/14/13 thru 11/20/13****ESTABLISHMENT****SONIC DRIVE IN  
2707 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>
HF52	EHF23	H10DAY	SEWAGE/WASTEWATER		11/15/2013	6	HFOL
			Condensation leak found in freezer. To be corrected within 10 days.				
	EHF25	H10DAY	FOOD CONTACT SURFACES		11/15/2013		
			1 correction from previous. B)Ice machine lid rim needs to be cleaned. To be corrected within 10 days. **A re-inspection fee will be charged if all violations are not corrected.				
HF52					11/15/2013	6	HL1B

**Food Establishment Public Inspection Report****From 11/14/13 thru 11/20/13**

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**ESTABLISHMENT**

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**SPICY MIKES BAR-B-Q HAVEN****7028 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>
HFK121	EHF02	IN	COLD HOLDING Cole Slaw 36°F.		11/16/2013	0	HL1B
	EHF03	IN	HOT HOLDING Brisket 135°F, beans 175°F.		11/16/2013		

**Food Establishment Public Inspection Report**

From 11/14/13 thru 11/20/13

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**ESTABLISHMENT****STEWARTS BEEF JERKY****1401 ROSS ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1704					11/16/2013	0	HL1B

**324 W WILLOW CREEK DR**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFP32	EHF14	IN	WATER SUPPLY		11/19/2013	0	HL1B

Monthly water sample results required. OK. Available at time of inspection.

**Food Establishment Public Inspection Report****From 11/14/13 thru 11/20/13****ESTABLISHMENT****STOCKYARDS CAFE  
100 N MANHATTAN 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>
HF2450	EHF17	COS	HAND WASH WITH SOAP/TOWELS		11/14/2013	6	HL1B
			No paper towels at hand sink in men's restroom.				
	EHF21	COS	MANUAL WARE WASHING		11/14/2013		
			Sanitizer concentration found too weak in 3 bay sink.				
	EHF28	COS	ALL OTHER VIOLATIONS		11/14/2013		
			Tea pitchers stored uncovered in dining area. B)Covered trash needed in women's restroom. C)Scoop handle found below food level in container of salt.				

**Food Establishment Public Inspection Report****From 11/14/13 thru 11/20/13****ESTABLISHMENT****SUNRISE ELEMENTARY****5123 SE 14TH 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>
HF666	EHF28	COS	ALL OTHER VIOLATIONS		11/19/2013	3	HL1B
			Sanitizer bucket stored on shelf above food prep table. Must be stored in a manner to prevent the contamination of food.				
	EHF22	H45 DAY	MANAGER KNOWLEDGE/CERTIFIED		11/19/2013		
			No food manager at establishment. To be corrected within 45 days. See schedule.				

**T ANCHOR PRODUCE****1401 ROSS ST**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>
HF577	EHF28	COS	ALL OTHER VIOLATIONS		11/16/2013	0	HL1B
			Inspection report not posted.				

### Food Establishment Public Inspection Report

From 11/14/13 thru 11/20/13

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**ESTABLISHMENT**

**T ANCHOR SNACK BAR**

**1401 ROSS ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2298					11/16/2013	0	HL1B

**TACO VILLA #17**

**5770 W AMARILLO BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF330	EHF10	COS	SOUND CONDITION Dented can on shelf.		11/18/2013	4	HL1B

## Food Establishment Public Inspection Report

From 11/14/13 thru 11/20/13

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**ESTABLISHMENT**

**TACO VILLA #18**

**110 N 23RD ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFC301	EHF12	COS	CROSS CONTAMINATION		11/14/2013	15	HL1B
			A)A dirty cleaning rag was found laying in the ice bin at drive thru window, all the ice was discarded and bin cleaned and sanitized. B)Employee handled food right after handling a chemical.				
	EHF03	IN	HOT HOLDING		11/14/2013		
			A)Ground beef holding at 147 degrees.				
	EHF07	COS	ADEQUATE HAND WASHING		11/14/2013		
			A)Employees seen not washing hands before putting on gloves.				
	EHF08	COS	GOOD HYGIENIC PRACTICES		11/14/2013		
			A)Employee seen cleaning soda nozzle in hand sink, hand sinks are for hand washing only.				
	EHF02	IN	COLD HOLDING		11/14/2013		
			A)Tomatoes holding at 40 degrees.				

**Food Establishment Public Inspection Report****From 11/14/13 thru 11/20/13****ESTABLISHMENT****TACO VILLA #18**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFC301	EHF28	COS	ALL OTHER VIOLATIONS		11/14/2013	15	HL1B
			A)All in use utensils must be stored handle out of product.				
	EHF25	COS	FOOD CONTACT SURFACES		11/14/2013		
			A)Clean soda nozzles daily, wash, rinse, sanitize, airdry. B)Dust top of hot hold. C)Clean all togo utensil trays.				

**THAI GARDEN  
5017 E AMARILLO BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2280	EHF15	IN	EQUIPMENT ADEQUATE		11/15/2013	0	HFOL
			Corrected. Post the card in a conspicuous location when it arrives.				

**Food Establishment Public Inspection Report****From 11/14/13 thru 11/20/13****ESTABLISHMENT****THAI SIAM  
717 S FILLMORE 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>
HF1836	EHF08	COS	GOOD HYGIENIC PRACTICES		11/19/2013	30	HL1B
			Handsink used for purposes other than handwash. Do not put any food waste in handsink.				
	EHF12	COS	CROSS CONTAMINATION		11/19/2013		
			Raw eggs stored over vegetables. Eggs must be stored below ready to eat foods.				
	EHF10	COS	SOUND CONDITION		11/19/2013		
			Food product marked refrigerate after open found not refrigerated. b)Food product stored open. Food containers must be stored sealed to prevent insects and dust contamination.				
	EHF21	H10DAY	MANUAL WARE WASHING		11/19/2013		
			Dishwasher is not sanitizing. Repair as needed to ensure dishes are sanitized with 50ppm chlorine. Use hand santizing method until dishwasher is operating properly.				
	EHF17	COS	HAND WASH WITH SOAP/TOWELS		11/19/2013		
			No paper towels at handsink. Paper towels are required at the handsink. You cannot reach across clean dishes to get to towels to dry hands.				

## Food Establishment Public Inspection Report

From 11/14/13 thru 11/20/13

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### ESTABLISHMENT

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#### THAI SIAM

HF1836	EHF19	H10DAY	RODENTS/ANIMALS/OPENINGS	11/19/2013	30	HL1B
			<p>Openings to outside must be sealed or covered with screen small enough to keep out insects. One sixteenth inch will work. Cover exhaust fan opening. Seal hole in back door. Seal all holes to attic and basement.</p>			
	EHF25	H10DAY	FOOD CONTACT SURFACES	11/19/2013		
			<p>Splatter on bottom of shelf above hot hold. b)All food contact surfaces in kitchen not clean. A thorough top to bottom cleaning of this kitchen is required.</p>			
	EHF28	H10DAY	ALL OTHER VIOLATIONS	11/19/2013		
			<p>Upright freezer needs to be defrosted &amp; cleaned. Coving along floor wall joint must be installed in kitchen at grill area. Plastic utensils must all face same direction. Light tubes need endcaps. Exhaust fan, floor fan, back door, airvents, venthood dirty.</p>			
	EHF18	H10DAY	INSECT CONTAMINATION	11/19/2013		
			<p>Roaches in kitchen. Roaches spread disease &amp; create unsanitary conditions. Kitchen must be cleaned thoroughly to prevent food from being readily available to the roaches, otherwise the chemicals used to kill them will be ineffective.</p>			

**Food Establishment Public Inspection Report**

**From 11/14/13 thru 11/20/13**

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**ESTABLISHMENT**

**TOKYO STEAK HOUSE  
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>
HF2324					11/20/2013	0	HFOL

## Food Establishment Public Inspection Report

From 11/14/13 thru 11/20/13

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**ESTABLISHMENT**

**TOOT N TOTUM #16  
3201 S COULTER ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1551	EHF28	H10DAY	ALL OTHER VIOLATIONS		11/20/2013	19	HL1B
			Freezer door, gasket & inside not clean & needs defrosted. Bare wood surfaces in back room need covered or sealed. Exposed insulation in back needs to be covered. Air duct & behind 3 bay sink. Small gap at back door needs fixed to allow a tight seal.				
	EHF25	H10DAY	FOOD CONTACT SURFACES		11/20/2013		
			Sanitizer bottle stored on microwave. Chemical stored on freezer in back.				
	EHF20	H10DAY	TOXIC ITEMS		11/20/2013		
			Three containers chemical product not labeled.				
	EHF22	H10DAY	MANAGER KNOWLEDGE/CERTIFIED		11/20/2013		
			Manager on duty not knowlegable of food safety temperatures or thermometer calibration method.				
	EHF02	COS	COLD HOLDING		11/20/2013		
			Potentially hazardous foods in open front cooler found at 44 to 55°F over 4 hours. Foods must be held at 41 degrees or less. Foods discarded.				

**Food Establishment Public Inspection Report**

**From 11/14/13 thru 11/20/13**

**ESTABLISHMENT**

**TOOT N TOTUM #16**

HF1551	EHF03	H 2 HOUR	HOT HOLDING	11/20/2013	19	HL1B
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Potentially hazardous foods (hot dogs) at 116° on ready side of heater roller not behind not ready sign. This type food must be held at 135 or above.

**TOOT N TOTUM #3  
5409 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>
HF353	EHF21	COS	MANUAL WARE WASHING		11/19/2013	3	HL1B

No sanitizer for counters available.

### Food Establishment Public Inspection Report

From 11/14/13 thru 11/20/13

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**ESTABLISHMENT**

**TOOT N TOTUM #32  
1701 S EASTERN ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF598	EHF28	IN	ALL OTHER VIOLATIONS Corrected.		11/15/2013	0	HFOL

**TOOT N TOTUM #43  
3522 RIVER RD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF96	EHF25	H10DAY	FOOD CONTACT SURFACES		11/18/2013	3	HFOL
<p>The door to the hot hold case is creating metal shavings that could get into food. Repair or replace the sliding door so no metal shavings accumulate. Remove any shavings in or around the unit.</p>							

### Food Establishment Public Inspection Report

From 11/14/13 thru 11/20/13

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**ESTABLISHMENT**

**TOOT N TOTUM #52**

**6698 RIVER RD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF649					11/18/2013	0	HFOL

**TOOT N TOTUM #84**

**4041 S WASHINGTON ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF343	EHF28	COS	ALL OTHER VIOLATIONS		11/14/2013	3	HL1B
			Clean dust off of inside of walk in cooler.				
	EHF25	COS	FOOD CONTACT SURFACES		11/14/2013		
			Container holding coffee creamers needed to be cleaned out.				

**Food Establishment Public Inspection Report****From 11/14/13 thru 11/20/13****ESTABLISHMENT****TRAVIS MIDDLE SCHOOL****2815 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>	
HF669	EHF13	COS	HACCP PLAN/TIME		11/14/2013	4	HL1B	
			Cold bar items needed to be time marked. The cold bar was not holding foods at 41 deg. F. or colder.					

**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>
HF460					11/19/2013	0	HFOL

**Food Establishment Public Inspection Report****From 11/14/13 thru 11/20/13**

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**ESTABLISHMENT****VICKIES GRILL  
4517 STATE HIGHWAY 136**

<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>
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HFP46	EHF28	H90 DAY	ALL OTHER VIOLATIONS		11/18/2013	0	HL1B
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Floor at 3 compartment sink and ceiling in kitchen (vinyl coated or plastic tiles) must be smooth and easily cleanable. 3 comp sink must have drainboards. Repair CMU block wall at cased opening. Kitchen walls need to be smooth and easily cleanable.

## Food Establishment Public Inspection Report

From 11/14/13 thru 11/20/13

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**ESTABLISHMENT**

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

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1295	EHF15	H 3 DAYS	EQUIPMENT ADEQUATE		11/18/2013	10	HFOL
			a)Cooler is 50F with food at 50F. If not corrected by 11/21/2013, a \$50 reinspection fee will be charged.				
	EHF08	COS	GOOD HYGIENIC PRACTICES		11/18/2013		
			a)Rags and dishes in handsink. Keep handsink clear.				
	EHF21	H 3 DAYS	MANUAL WARE WASHING		11/18/2013		
			a)Dishwasher is still not sanitizing properly. Establishment has 3 days to correct or a \$50 reinspection fee will be charged.				

**Food Establishment Public Inspection Report****From 11/14/13 thru 11/20/13****ESTABLISHMENT****WENDY'S #4102  
2000 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>
HF494	EHF24	H10DAY	THERMOMETERS		11/14/2013	10	HL1B
			No thermometer in make table refrigerator.				
	EHF08	COS	GOOD HYGIENIC PRACTICES		11/14/2013		
			Trays of bacon found stacked on hand sink. Hand sink is for handwashing only.				
	EHF15	H10DAY	EQUIPMENT ADEQUATE		11/14/2013		
			Make table refrigerator found at 47 F degrees. Potentially hazardous food discarded. To be corrected within 10 days. Do not store anything in unit until it is repaired.				
	EHF28	COS	ALL OTHER VIOLATIONS		11/14/2013		
			Inspection report not posted.				

**Food Establishment Public Inspection Report****From 11/14/13 thru 11/20/13****ESTABLISHMENT****WILL ROGERS ELEMENTARY****920 N MIRROR ST**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>
HF653	EHF25	COS	FOOD CONTACT SURFACES		11/14/2013	6	HL1B
			The inside of the ice machine needed to be cleaned.				
	EHF21	COS	MANUAL WARE WASHING		11/14/2013		
			The sanitizer water was not at proper strength. The dispenser had run out. It was refilled.				

**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	EHF25	H90 DAY	FOOD CONTACT SURFACES		11/20/2013	3	HL1B
			a)Containers holding utensils needed to be cleaned. COS b)Clean inside of cooler doors under grill.				

**Food Establishment Public Inspection Report****From 11/14/13 thru 11/20/13**

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**ESTABLISHMENT****YELLOW CITY STREET FOOD****909 S MADISON 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>
HF2380	EHF25	COS	FOOD CONTACT SURFACES		11/19/2013	3	HL1B
			Clean out bottom of cooler.				
	EHF28	H90 DAY	ALL OTHER VIOLATIONS		11/19/2013		
			Paint or seal bare wood surface holding AC unit.				

**Food Establishment Public Inspection Report****From 11/14/13 thru 11/20/13****ESTABLISHMENT****ZEMERS DELI  
2916 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>
HF2425	EHF28	COS	ALL OTHER VIOLATIONS		11/19/2013	13	HL1B
			A)Food manager needs to attend food manager class within 45 days. Next class is December 11 at 8:30am. B)Replace gasket on ice machine. C)Clean all gaskets on all cold holding and refrigerator.				
	EHF25	COS	FOOD CONTACT SURFACES		11/19/2013		
			A)Panini press needs to be cleaned. B)Clean cold hold and refrigerator handles.				
	EHF21	COS	MANUAL WARE WASHING		11/19/2013		
			Sanitizer in ware wash not sanitizing.				
	EHF20	COS	TOXIC ITEMS		11/19/2013		
			A)Chemical bottle stored with food. B)Spray paint stored on ice machine.				
	EHF08	COS	GOOD HYGIENIC PRACTICES		11/19/2013		
			Personal drink without lid and straw in food prep area.				

**Food Establishment Public Inspection Report**

**From 11/14/13 thru 11/20/13**

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**ESTABLISHMENT**

**ZEMERS DELI**

HFK128

11/19/2013

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