

Food Establishment Public Inspection Report**From 11/28/13 thru 12/4/13**

ESTABLISHMENT**575 PIZZERIA
2803 CIVIC CIR**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1355	EHF24	COS	THERMOMETERS No themometer in freezer 2.		12/3/2013	6	HL1B
	EHF25	COS	FOOD CONTACT SURFACES Clean handle on freezer 1.		12/3/2013		
	EHF28	COS	ALL OTHER VIOLATIONS Replace all gaskets in cold hold in bar area.		12/3/2013		

Food Establishment Public Inspection Report

From 11/28/13 thru 12/4/13

ESTABLISHMENT

**ABC LEARNING CENTER I
5901 HILLSIDE RD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFD30	EHF02	COS	COLD HOLDING		12/3/2013	14	HL1B
			Cut fruit sitting on counter at 60 degrees. Must stay below 41 degrees at all times.				
	EHF03	COS	HOT HOLDING		12/3/2013		
			Cooked chicken sitting on counter at 90 degrees. Must stay above 135 degrees at all times if holding hot.				
	EHF13	COS	HACCP PLAN/TIME		12/3/2013		
			Several leftovers found being held longer than 7 days. All were discarded.				

Food Establishment Public Inspection Report

From 11/28/13 thru 12/4/13

ESTABLISHMENT

ABUELOS MEXICAN EMBASSY**3501 SW 45TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF476	EHF12	COS	CROSS CONTAMINATION		12/3/2013	7	HL1B
			Eggs stored over ready to eat foods in reach in and in walk in cooler.				
	EHF28	COS	ALL OTHER VIOLATIONS		12/3/2013		
			Bulk containers need to be cleaned.				
	EHF25	COS	FOOD CONTACT SURFACES		12/3/2013		
			Shelves on top of make tables need to be cleaned. b)Top of microwave needs to be cleaned. c)Lights over oven have dust buildup.				

Food Establishment Public Inspection Report

From 11/28/13 thru 12/4/13

ESTABLISHMENT**AMARILLO GERMAN ROASTED NUTS**

401 S BUCHANAN ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT4307					12/3/2013	0	HL1B FOOD

AMARILLO ICE CO
1400 S JOHNSON ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF268					12/4/2013	0	HL1B

Food Establishment Public Inspection Report

From 11/28/13 thru 12/4/13

ESTABLISHMENT

**ARDEN ROAD ELEMENTARY
6801 LEARNING TREE AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF412	EHF28	COS	ALL OTHER VIOLATIONS		12/3/2013	8	HL1B
			Persons unnecessary to the food establishment operation are not allowed in the food preparation area (kitchen).				
	EHF13	COS	HACCP PLAN/TIME		12/3/2013		
			Ham sandwich found in cooler longer than 7 days. b)Cut ham found in walk in without proper date on it. Food must be dated the date the day it is prepared and if frozen the day it is thawed.				
	EHF03	COS	HOT HOLDING		12/3/2013		
			Sausage biscuits holding at 114-129°. All must stay above 135° at all times.				
	EHF02	IN	COLD HOLDING		12/3/2013		
			Milk holding at 39°F.				

Food Establishment Public Inspection Report

From 11/28/13 thru 12/4/13

ESTABLISHMENT**ASCENSION ACADEMY
9301 ASCENSION PKWY**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2148	EHF28	COS	ALL OTHER VIOLATIONS		12/2/2013	0	HL1B
a)Handwash signs needed at handsinks. b)Recommended to put a Spanish handwash sign in restrooms.							

**AVONDALE ELEMENTARY
1500 S AVONDALE ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF684	EHF28	COS	ALL OTHER VIOLATIONS		12/4/2013	0	HL1B
Mops should hang handle up to drain.							

Food Establishment Public Inspection Report

From 11/28/13 thru 12/4/13

ESTABLISHMENT**BELMAR ELEMENTARY
6342 ADIRONDACK TRL**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF761	EHF28	H90 DAY	ALL OTHER VIOLATIONS		12/4/2013	0	HL1B	
			Dust on tops of ovens. b)Sanitized items stored with non-sanitized store separately. c)Hot pads need to be cleaned. Use one day only and then clean.					

Food Establishment Public Inspection Report

From 11/28/13 thru 12/4/13

ESTABLISHMENT

BLUE SKY

4201 W INTERSTATE 40

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF976	EHF28	COS	ALL OTHER VIOLATIONS		12/3/2013	10	HL1B
			Cook not wearing hair restraint.				
	EHF25	COS	FOOD CONTACT SURFACES		12/3/2013		
			Splatter on bottom of shelf above hot hold condiments. b)Can opener and carrier not clean. c)Reach in cooler gaskets broken. d)Inside ice machine not clean.				
	EHF20	COS	TOXIC ITEMS		12/3/2013		
			Three spray bottles chemical cleaner not labeled.				
	EHF07	COS	ADEQUATE HAND WASHING		12/3/2013		
			Employee did not wash hands before putting on gloves.				

Food Establishment Public Inspection Report

From 11/28/13 thru 12/4/13

ESTABLISHMENT

BRAUMS ICE CREAM #182**1700 S WESTERN ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF301					12/2/2013	0	HFOL

CAKES N MORE
2812 SE 27TH AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1718	EHF28	COS	ALL OTHER VIOLATIONS		12/3/2013	3	HL1B
			End caps need to be re-attached to light shields.				
	EHF24	COS	THERMOMETERS		12/3/2013		
			No thermometer in reach-in freezer.				

Food Establishment Public Inspection Report

From 11/28/13 thru 12/4/13

ESTABLISHMENT

CALICO COUNTY

2410 PARAMOUNT BLVD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF334	EHF25	COS	FOOD CONTACT SURFACES		12/4/2013	11	HL1B
			A)Clean utensil holders. B)Clean soda fountain. C)Dirty dishes stored with clean dishes. D)Clean can opener. E)Clean ice machine and ice scoop holder.				
	EHF21	COS	MANUAL WARE WASHING		12/4/2013		
			Sanitizer in ware wash too weak.				
	EHF02	COS	COLD HOLDING		12/4/2013		
			Sour cream at 56F. Item should be held at 41F or below.				
	EHF28	COS	ALL OTHER VIOLATIONS		12/4/2013		
			A)Small refrigerator needs new gasket, shelves and bottom of refrigerator need cleaned. B)Clean vent hoods. C)Clean gaskets under prep table. D)Clean fans in walk in refrigerator.				

Food Establishment Public Inspection Report

From 11/28/13 thru 12/4/13

ESTABLISHMENT**CARINOS ITALIAN
8400 W INTERSTATE 40**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF55	EHF03	IN	HOT HOLDING Food/pasta arrived at 155°F.		12/4/2013	0	HL1B

**CASA RICA FOODS
609 S GRANT ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF585	EHF19	IN	RODENTS/ANIMALS/OPENINGS Corrected from previous inspection.		12/3/2013	0	HFOL

Food Establishment Public Inspection Report

From 11/28/13 thru 12/4/13

ESTABLISHMENT**CHEZ LA
701 S TAYLOR ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2311	EHF28	IN	ALL OTHER VIOLATIONS		12/3/2013	0	HL1B
HFK118	EHF28	IN	ALL OTHER VIOLATIONS		12/2/2013	0	HL1B

Food Establishment Public Inspection Report

From 11/28/13 thru 12/4/13

ESTABLISHMENT

**CHICK FIL A S COULTER
4510 S COULTER ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF2446	EHF28	COS	ALL OTHER VIOLATIONS		12/4/2013	0	HL1B	
			a)Degrease the bread toaster. b)A handwash sign is needed for the handsink. c)Boxes in freezer must be 6" off the ground. d)At least 1 food employee must register servesafe or transfer food manager card to this location.					

Food Establishment Public Inspection Report

From 11/28/13 thru 12/4/13

ESTABLISHMENT**CHILIS GRILL & BAR
3810 W INTERSTATE 40**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF519					12/4/2013	0	HFOL

5016 S COULTER ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1456	EHF28	IN	ALL OTHER VIOLATIONS		12/2/2013	3	HFOL
			a)Corrected.				
	EHF21	H 3 DAYS	MANUAL WARE WASHING		12/2/2013		
			a)Dishwasher not sanitizing. Must read at least 50 ppm chlorine sanitizer. Establishment has 2 days to repair or a \$50 reinspection fee will be charged.				

Food Establishment Public Inspection Report

From 11/28/13 thru 12/4/13

ESTABLISHMENT**CHILIS GRILL & BAR**

HF1456	EHF21	IN	MANUAL WARE WASHING		12/4/2013	0	HFOL
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a)Corrected.

CHINA STAR RESTAURANT

6721 W INTERSTATE 40

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF995	EHF28	COS	ALL OTHER VIOLATIONS		12/3/2013	0	HFOL

Handles to walk in cooler has food buildup. b)Shelf bottom above grill has splatter. c)Back door being replaced. d)Gaskets being replaced.(On order)

Food Establishment Public Inspection Report

From 11/28/13 thru 12/4/13

ESTABLISHMENT**CICIS PIZZA
6605 W INTERSTATE 40**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2183					12/3/2013	0	HFOL

**CORONADO ELEMENTARY
3210 WIMBERLY RD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF686	EHF29	IN	RECOGNITION		12/3/2013	3	HL1B
			Cafeteria staff did a great job at washing hands, wearing gloves and keeping the kitchen very clean.				
	EHF21	H10DAY	MANUAL WARE WASHING		12/3/2013		
			A)Manual ware wash sanitizer too weak. To be corrected within 10 days. B)Wipe down sanitizer too weak.				

Food Establishment Public Inspection Report**From 11/28/13 thru 12/4/13****ESTABLISHMENT****DOLLAR GENERAL STORE #11485****3510 S OSAGE ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1805	EHF25	H10DAY	FOOD CONTACT SURFACES		12/4/2013	13	HL1B
			Cardboard used as shelving under stored eggs in reach-in refrigerator. To be corrected within 10 days.				
	EHF24	H10DAY	THERMOMETERS		12/4/2013		
			No thermometer in reach-in refrigerator. To be corrected within 10 days.B) No thermometer in freezer. COS.				
	EHF17	COS	HAND WASH WITH SOAP/TOWELS		12/4/2013		
			No paper towels in women's restroom.				
	EHF10	COS	SOUND CONDITION		12/4/2013		
			Dented cans found on shelf. Discarded.				
	EHF28	COS	ALL OTHER VIOLATIONS		12/4/2013		
			Covered trash needed in women's restroom.				

Food Establishment Public Inspection Report

From 11/28/13 thru 12/4/13

ESTABLISHMENT

**DRURY INN & SUITES
8540 W INTERSTATE 40**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF1448	EHF28	COS	ALL OTHER VIOLATIONS		12/4/2013	11	HL1B	
			Places on the kitchen wall where paint is chipping need to be repainted so the surface is smooth and easily cleanable.					
	EHF03	COS	HOT HOLDING		12/4/2013			
			Sausage in back hot hold cabinet at 17-120F. b)Sausage on buffet line 117-120F. Must be 135F or above.					
	EHF24	COS	THERMOMETERS		12/4/2013			
			Thermometer was not in hot hold unit.					
	EHF25	COS	FOOD CONTACT SURFACES		12/4/2013			
			Clean inside top of microwave oven.					

Food Establishment Public Inspection Report

From 11/28/13 thru 12/4/13

ESTABLISHMENT

**EL PUENTE
4027 E AMARILLO BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF349	EHF21	COS	MANUAL WARE WASHING		12/2/2013	3	HL1B
			Wipe down sanitizer not at proper strength. Check before use.				
	EHF28	COS	ALL OTHER VIOLATIONS		12/2/2013		
			Handwashing signs needed in the employee restroom. b)Separate any personal food from other food and designate a location for personal food.				

Food Establishment Public Inspection Report

From 11/28/13 thru 12/4/13

ESTABLISHMENT

ELIZABETH J BIVINS CULINARY**6700 KILLGORE DR**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1380	EHF25	COS	FOOD CONTACT SURFACES		12/4/2013	7	HL1B
			Can opener needed to be cleaned.				
	EHF10	COS	SOUND CONDITION		12/4/2013		
			Dented can found on shelf in pantry.				

Food Establishment Public Inspection Report

From 11/28/13 thru 12/4/13

ESTABLISHMENT

**EMBERS STEAKHOUSE
2501 S KENTUCKY ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1987	EHF21	H10DAY	MANUAL WARE WASHING		12/3/2013	6	HL1B
			Ware washing sanitizer is too weak. It must be at manufacturers suggestion.				
	EHF28	COS	ALL OTHER VIOLATIONS		12/3/2013		
			A)Replace gaskets in cooler under salad prep area. B)Clean fans in coolers. C)Wall under walk in refrigerator needs to be repaired. Wall must be smooth and easily cleanable.				
	EHF25	H10DAY	FOOD CONTACT SURFACES		12/3/2013		
			Replace handle of refrigerator. It needs to be smooth and easily cleanable..				

Food Establishment Public Inspection Report

From 11/28/13 thru 12/4/13

ESTABLISHMENT

FAIRFIELD INN & SUITES AIRPORT**1740 AIRPORT BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2253	EHF24	COS	THERMOMETERS		12/4/2013	7	HL1B
			No thermometer found in refrigerator and freezer.				
	EHF10	COS	SOUND CONDITION		12/4/2013		
			Dented can found on shelf. Discarded.				

Food Establishment Public Inspection Report

From 11/28/13 thru 12/4/13

ESTABLISHMENT

FOOTPRINTS DAYSCHOOL 4333 SW 51ST AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFD9	EHF13	COS	HACCP PLAN/TIME		12/4/2013	4	HL1B
			Expired haccp date on meat product in refrigerator.				
	EHF28	COS	ALL OTHER VIOLATIONS		12/4/2013		
			All fans in kitchen must be kept clean. b)Cardboard in refrigerator is not cleanable. Remove.				

FRITO LAY 1051 N FOREST ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF316					12/2/2013	0	HL1B

Food Establishment Public Inspection Report

From 11/28/13 thru 12/4/13

ESTABLISHMENT

GIOVANNIS PIZZA&CALZONE

4715 S WESTERN ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2082	EHF28	H10DAY	ALL OTHER VIOLATIONS		12/3/2013	16	HL1B
			Store personal clothing away from foods and food equipment. b)Can opener blade dull. Replace. c)Blower covers and shelves in walkin need to be cleaned. d)Test strips needed for testing chlorine. #28a,d are repeat violations.				
	EHF10	COS	SOUND CONDITION		12/3/2013		
			Dented cans on shelf in kitchen. Seam dented cans are not allowed.				
	EHF17	COS	HAND WASH WITH SOAP/TOWELS		12/3/2013		
			No paper towels at handsink. Towels must always be available at handsink.				
	EHF24	H10DAY	THERMOMETERS		12/3/2013		
			No thermometer in make table refrigeration.				
	EHF22	H10DAY	MANAGER KNOWLEDGE/CERTIFIED		12/3/2013		
			No City of Amarillo food manager card. Future violations will result in a \$50 reinspection fee.				

Food Establishment Public Inspection Report

From 11/28/13 thru 12/4/13

ESTABLISHMENT

GIOVANNIS PIZZA&CALZONE

HF2082	EHF20	H10DAY	TOXIC ITEMS		12/3/2013	16	HL1B
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Medications on food rack. Medications must be stored away from foods and in a container marked personal meds.

GO BURGER**4500 S WASHINGTON ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
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HF1978	EHF08	COS	GOOD HYGIENIC PRACTICES		12/3/2013	4	HL1B
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Open employee drink on food container table.

	EHF28	COS	ALL OTHER VIOLATIONS		12/3/2013		
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Food scoops must be properly stored. Only store food scoops on a sanitary surface. Ice scoops may be stored handle up in a non-replenishing ice bin.

Food Establishment Public Inspection Report

From 11/28/13 thru 12/4/13

ESTABLISHMENT

**GRANDMAS BURRITOS
7012 S WESTERN ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF1361	EHF03	COS	HOT HOLDING		12/4/2013	5	HL1B	
			A)Eggs sitting on counter at 110 degrees. B)Chorizo and eggs on steam table holding at 111-114 degrees. All must stay above 135 degrees at all times.					
	EHF02	IN	COLD HOLDING		12/4/2013			
			A)Raw beef holding at 30 degrees.					

Food Establishment Public Inspection Report

From 11/28/13 thru 12/4/13

ESTABLISHMENT**HIGHLAND PARK SCHOOL****3801 N FM 1912**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF760	EHF20	IN	TOXIC ITEMS 2 corrections.		12/2/2013	0	HFOL
HF760	EHF20	IN	TOXIC ITEMS 2 corrections.		12/2/2013	0	HL1B

Food Establishment Public Inspection Report

From 11/28/13 thru 12/4/13

ESTABLISHMENT

JOE DADDYS**2108 PARAMOUNT BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2300	EHF25	COS	FOOD CONTACT SURFACES		12/3/2013	7	HL1B
			A)Inside of microwave needs to be cleaned. B)Soda gun nozzles needs to be cleaned. C)Ice cream scoop sitting in out of temperature water.				
	EHF10	COS	SOUND CONDITION		12/3/2013		
			Frayed wire baskets. All equipment must be in good condition.				
	EHF28	COS	ALL OTHER VIOLATIONS		12/3/2013		
			Clean inside of all cold holding units and door gaskets.				

Food Establishment Public Inspection Report

From 11/28/13 thru 12/4/13

ESTABLISHMENT

KIMBLE LEARNING CENTER

2200 SE 10TH AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFD16	EHF28	COS	ALL OTHER VIOLATIONS		12/3/2013	0	HL1B
			Dented can area not designated with a card or sign.				

Food Establishment Public Inspection Report

From 11/28/13 thru 12/4/13

ESTABLISHMENT

**LA BELLA PIZZA
3801 OLSEN BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF235	EHF28	COS	ALL OTHER VIOLATIONS		12/4/2013	17	HL1B
			A)Door on storage room needs repaired. It must be a smooth, easily cleanable surface. B)Clean gaskets on walkin refrigerator.				
	EHF10	COS	SOUND CONDITION		12/4/2013		
			A)Dented cans on shelf. This is a repeat offense. If not corrected a \$50 reinspection fee will be charged. B)Rusty utensils being used.				
	EHF19	H10DAY	RODENTS/ANIMALS/OPENINGS		12/4/2013		
			Door sweep needs repaired at back door.				
	EHF08	COS	GOOD HYGIENIC PRACTICES		12/4/2013		
			Opened package of cookies in kitchen.				
	EHF20	COS	TOXIC ITEMS		12/4/2013		
			Wipe down sanitizer too strong.				

Food Establishment Public Inspection Report

From 11/28/13 thru 12/4/13

ESTABLISHMENT**LA BELLA PIZZA**

HF235	EHF22	H45 DAY	MANAGER KNOWLEDGE/CERTIFIED	12/4/2013	17	HL1B
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Food manager needed. Food manager class is offered every 2nd Wed. of the month.

**LA KIVA HOTEL
2501 E INTERSTATE 40**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1639	EHF18	IN	INSECT CONTAMINATION		12/2/2013	0	HFOL

Corrected.

Food Establishment Public Inspection Report

From 11/28/13 thru 12/4/13

ESTABLISHMENT**LAMAR ELEMENTARY
3800 S LIPSCOMB ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF663					12/2/2013	0	HL1B

**LEARNING DEPOT
5398 MEADOWGREEN DR**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFD58	EHF02	IN	COLD HOLDING Milk holding at 40°.		12/2/2013	0	HL1B
	EHF03	IN	HOT HOLDING Pizza holding at 151°.		12/2/2013		

Food Establishment Public Inspection Report

From 11/28/13 thru 12/4/13

ESTABLISHMENT**LEMONGRASS
2222 SE 27TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF2132	EHF15	IN	EQUIPMENT ADEQUATE		12/2/2013	0	HFOL	
			Refrigerator is not in use pending repairment. Refrigerator must be 41 F degrees or below before use. Will check back in 10 days to ensure compliance.					

**LONG JOHN SILVERS
4615 S WESTERN ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF1683	EHF25	H 3 DAYS	FOOD CONTACT SURFACES		12/4/2013	3	HFOL	
			Food splatter on hot hold unit at heating coil area. Final notice. Future violations will result in a \$50 reinspection fee. All food particles must be removed from hot hold top inside.					

Food Establishment Public Inspection Report

From 11/28/13 thru 12/4/13

ESTABLISHMENT**LORENZO DE ZAVALA MS
2801 N COULTER ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1194	EHF25	COS	FOOD CONTACT SURFACES		12/2/2013	3	HL1B
			Can opener needed to be cleaned.				
	EHF28	H60 DAY	ALL OTHER VIOLATIONS		12/2/2013		
			Check temperature of milk cooler on counter.				

Food Establishment Public Inspection Report

From 11/28/13 thru 12/4/13

ESTABLISHMENT

**LUPITAS MEXICAN FOOD
7200 MCCORMICK RD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFR79	EHF28	H10DAY	ALL OTHER VIOLATIONS		12/3/2013	3	HM4
			Replace glass front double door seals. Water heater elec wiring needs to be repaired. Access to mopsink could be a problem. Kitchen floor needs to be sealed. Replace damaged ceiling tile above handsink.				
	EHF27	IN	ESTABLISHMENT PERMIT		12/3/2013		
			Approved to open.				
	EHF14	IN	WATER SUPPLY		12/3/2013		
			Monthly water sample test required - ok.				
	EHF19	H10DAY	RODENTS/ANIMALS/OPENINGS		12/3/2013		
			Exterior employee door must have door sweep.				

Food Establishment Public Inspection Report

From 11/28/13 thru 12/4/13

ESTABLISHMENT**M & B LEATHERS
4518 S GEORGIA ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF190					12/4/2013	0	HL1B

**MARGARET WILLS ELEMENTARY
3500 SW 11TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF657					12/4/2013	0	HL1B

Food Establishment Public Inspection Report

From 11/28/13 thru 12/4/13

ESTABLISHMENT**MARSHALL COFFEE CO
1400 STREIT DR**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT4306					11/30/2013	0	HL1B FOOD
HFT4306					12/2/2013	0	HL1B FOOD

Food Establishment Public Inspection Report

From 11/28/13 thru 12/4/13

ESTABLISHMENT**MARTYS CONCESSIONS****3301 SE 10TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF782	EHF25	COS	FOOD CONTACT SURFACES	Can opener found dirty. b)Can opener blade needs to be replaced due to excess metal shavings found around opener.	11/30/2013	3	HL1B

Food Establishment Public Inspection Report

From 11/28/13 thru 12/4/13

ESTABLISHMENT

**MCDONALDS
6312 HOLLYWOOD RD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF482	EHF28	H90 DAY	ALL OTHER VIOLATIONS		12/4/2013	0	HL1B
			A)Replace broken gasket on small reachin cooler (Egg Cooler).				
	EHF02	IN	COLD HOLDING		12/4/2013		
			A)All coolers holding at 39 degrees.				
	EHF03	IN	HOT HOLDING		12/4/2013		
			A)Eggs holding at 175 degrees. B)Sausage holding at 178 degrees.				

Food Establishment Public Inspection Report

From 11/28/13 thru 12/4/13

ESTABLISHMENT**MONASTERY OF BLESSED SACRAMENT**

4201 NE 18TH AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF875	EHF15	COS	EQUIPMENT ADEQUATE		12/3/2013	3	HL1B	
			The refrigerator by the door was 47°F. It was adjusted.					

Food Establishment Public Inspection Report

From 11/28/13 thru 12/4/13

ESTABLISHMENT

**NU CASTLE DINER
518 SE 10TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF177	EHF13	COS	HACCP PLAN/TIME		12/3/2013	12	HL1B
			Chili, roast, and gumbo held past date mark in walk-in refrigerator.				
	EHF03	COS	HOT HOLDING		12/3/2013		
			Mashed potatoes found at 125 F degrees in hot hold. Must be 135 F degrees. Rapidly reheated.				
	EHF28	COS	ALL OTHER VIOLATIONS		12/3/2013		
			Current establishment permit not posted.				
	EHF25	H10DAY	FOOD CONTACT SURFACES		12/3/2013		
			Rust accumulation found on ice machine back-splash. B)Cardboard used as shelving in walk-in refrigerator; cardboard is not easily cleanable. To be corrected within 10 days.				

Food Establishment Public Inspection Report

From 11/28/13 thru 12/4/13

ESTABLISHMENT

**PAK A SAK
5815 S WESTERN ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF147	EHF24	COS	THERMOMETERS		12/3/2013	11	HL1B
			A)Thermometer needed in small reach in cooler at front counter.				
	EHF28	COS	ALL OTHER VIOLATIONS		12/3/2013		
			A)Eggs stored over ready to eat foods in the cooler.				
	EHF03	IN	HOT HOLDING		12/3/2013		
			A)Sausage holding at 147 degrees.				
	EHF08	COS	GOOD HYGIENIC PRACTICES		12/3/2013		
			A)Hand sink being used for other purposes other than hand washing. B)Dirty employee jacket stored on donut boxes. Store away from food and food contact surfaces.				
	EHF13	COS	HACCP PLAN/TIME		12/3/2013		
			A)Sausage biscuits must have a date on them when removed from the freezer.				

Food Establishment Public Inspection Report

From 11/28/13 thru 12/4/13

ESTABLISHMENT

Food Establishment Public Inspection Report

From 11/28/13 thru 12/4/13

ESTABLISHMENT

**PAK A SAK #11
5900 HOLLYWOOD RD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1043	EHF13	H10DAY	HACCP PLAN/TIME		12/4/2013	21	HL1B
			A)Once sausage packages are opened and made into wraps, they must have a preparation date on them. Only hold for 7 days.				
	EHF14	H10DAY	WATER SUPPLY		12/4/2013		
			A)Hand sink by front counter does not have hot water. Must be fixed by 12-12.				
	EHF19	COS	RODENTS/ANIMALS/OPENINGS		12/4/2013		
			A)Drive thru window must be closed after each immediate use. Do not leave open.				
	EHF08	COS	GOOD HYGIENIC PRACTICES		12/4/2013		
			A)Employee seen using hand sink for other purposes other than hand washing.				
	EHF03	IN	HOT HOLDING		12/4/2013		
			A)Sausage wraps holding at 149 degrees. B)Beef and bean burritos holding at 150 degrees.				

Food Establishment Public Inspection Report**From 11/28/13 thru 12/4/13**

ESTABLISHMENT**PAK A SAK #11**

HF1043	EHF02	IN	COLD HOLDING	12/4/2013	21	HL1B
			A)Coolers holding at 40 degrees.			
	EHF28	H10DAY	ALL OTHER VIOLATIONS	12/4/2013		
			A)Clean blower covers in walk in. B)Face all togo utensils handle up.			
	EHF25	COS	FOOD CONTACT SURFACES	12/4/2013		
			A)Soda nozzles found very sticky. B)Tea nozzles very dirty. All must be cleaned daily.			
	EHF21	COS	MANUAL WARE WASHING	12/4/2013		
			A)Soda and tea nozzles must be washed, rinsed, sanitized and airdried everyday. No soaking in bleach.			

Food Establishment Public Inspection Report

From 11/28/13 thru 12/4/13

ESTABLISHMENT

**PAK A SAK #12
2110 SE 34TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF266	EHF21	COS	MANUAL WARE WASHING		12/4/2013	9	HL1B
			Tea containers air-drying on cloth towels. Must air-dry on a sanitized easy to clean surface.				
	EHF24	COS	THERMOMETERS		12/4/2013		
			No thermometer in reach-in freezer.				
	EHF25	COS	FOOD CONTACT SURFACES		12/4/2013		
			Cardboard used as shelving in walk-in refrigerator.				
	EHF28	COS	ALL OTHER VIOLATIONS		12/4/2013		
			Personal food items stored in undesignated area in walk-in refrigerator.				

Food Establishment Public Inspection Report

From 11/28/13 thru 12/4/13

ESTABLISHMENT**PAK A SAK #14
6320 BELL ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1729	EHF21	H10DAY	MANUAL WARE WASHING		12/4/2013	7	HL1B
			A)Sanitizer dispenser not properly dispensing. Must be fixed by 12-12.				
	EHF08	COS	GOOD HYGIENIC PRACTICES		12/4/2013		
			A)Hand sinks being used for other purposes other than hand washing.				

**PALO DURO HIGH COMMERCIAL LAB
1400 N GRANT ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1115	EHF25	COS	FOOD CONTACT SURFACES		12/2/2013	3	HL1B
			Clean baking residue from the coolers in the kitchen. b)Ice scoop stored on paper. Store on a clean, dry, non-porous surface.				

Food Establishment Public Inspection Report

From 11/28/13 thru 12/4/13

ESTABLISHMENT

PAN-HANDLERS CATERING

400 S TAYLOR ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2084	EHF25	H10DAY	FOOD CONTACT SURFACES		12/4/2013	27	HL1B
			<p>Inside ice machine not clean.Reachin cooler shelves are not clean & rusted.Shelves must be clean & not rusty.Cleaned dishes stored in dirty tubs.Can opener & holder dirty.Ice scoop handle touching ice in bin.Broken gasket on small reachin at waitstation.</p>				
	EHF24	H10DAY	THERMOMETERS		12/4/2013		
			<p>Two cold hold units with no thermometer. All cold hold units must have thermometer and thermometers should be stored in the warmest part of the cold hold unit. Thermometers should be checked several times a day to ensure proper temperatures.</p>				
	EHF28	H10DAY	ALL OTHER VIOLATIONS		12/4/2013		
			<p>Floor dirty at soda boxes area. Saveral floor tiles missing or loose. Walk in blower covers, ceiling, walls and floor dirty. Corner ceiling panel missing. Personal clothing, phones on food contact surfaces. Reach in freezer has spills & is not organized.</p>				
	EHF21	H10DAY	MANUAL WARE WASHING		12/4/2013		
			<p>Dishwasher not sanitizing. Hand sanitize dishes until machine is operating properly. Check sanitizer daily.</p>				
	EHF20	H10DAY	TOXIC ITEMS		12/4/2013		
			<p>Chemical cleaner found on food rack and on clean dish rack. Store chemicals away from foods and food equipment.</p>				

Food Establishment Public Inspection Report

From 11/28/13 thru 12/4/13

ESTABLISHMENT

PAN-HANDLERS CATERING

HF2084	EHF22	H10DAY	MANAGER KNOWLEDGE/CERTIFIED	12/4/2013	27	HL1B
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No certified food mgr. A City of Amarillo food manager card is required. All posted cards are expired.

	EHF13	H10DAY	HACCP PLAN/TIME	12/4/2013		
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Expired HACCP date on potentially hazardous food in walk in cooler.

	EHF10	COS	SOUND CONDITION	12/4/2013		
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Rotten cottage cheese in walk in cooler.

	EHF09	COS	APPROVED SOURCE/LABELING	12/4/2013		
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No label on two containers non-easily identifiable food product. All non easily identifiable foods must be labeled.

Food Establishment Public Inspection Report

From 11/28/13 thru 12/4/13

ESTABLISHMENT**PEI WEI ASIAN DINER**

3350 S SONCY RD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF1498	EHF28	COS	ALL OTHER VIOLATIONS		12/2/2013	0	HL1B	
			a)Handwashing signs needed at all handsinks. b)Label all bulk items. c)Spanish handwash sign needed in ladies restroom. d)1 correction from last inspection.					

PIC N SAVE

3301 E AMARILLO BLVD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF1100	EHF09	COS	APPROVED SOURCE/LABELING		12/2/2013	7	HL1B	
			Foods that are packaged for sale in this establishment need to have a label stating the name of the food, quantity, ingredients and location of packaging.					
	EHF17	COS	HAND WASH WITH SOAP/TOWELS		12/2/2013			
			Soap and towels needed at handsink near the soda fountain.					

Food Establishment Public Inspection Report

From 11/28/13 thru 12/4/13

ESTABLISHMENT

PIZZA HUT
3404 NE 24TH AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2330	EHF15	COS	EQUIPMENT ADEQUATE		12/3/2013	6	HL1B
			Bottom of the pizza topping cooler was turned off. Some of the toppings that had been placed in the lower part of the cooler were at 47-48°; they were placed in refrigeration and cooled rapidly.				
	EHF28	H10DAY	ALL OTHER VIOLATIONS		12/3/2013		
			Take the ServSafe card to 821 S Johnson to obtain a food manager card from the City of Amarillo Environmental Health Dept.				
	EHF25	H10DAY	FOOD CONTACT SURFACES		12/3/2013		
			Clean the dust from wall and vent near wing area. Clean any crumbs and food residue from bottom of all coolers. Clean food buildup from top and sides of dishwasher.				

Food Establishment Public Inspection Report

From 11/28/13 thru 12/4/13

ESTABLISHMENT

**PRIDE HOME CENTER
3503 NE 24TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1998					12/3/2013	0	HL1B

Food Establishment Public Inspection Report

From 11/28/13 thru 12/4/13

ESTABLISHMENT

PRIMO REFILL WATER DISP MACHIN**2425 W INTERSTATE 40**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2035					12/4/2013	0	HL1B

3700 E INTERSTATE 40

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2034					12/4/2013	0	HL1B

4215 CANYON DR

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2036					12/4/2013	0	HL1B

Food Establishment Public Inspection Report

From 11/28/13 thru 12/4/13

ESTABLISHMENT

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

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2032					12/4/2013	0	HL1B

5730 W AMARILLO BLVD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2033					12/4/2013	0	HL1B

Food Establishment Public Inspection Report

From 11/28/13 thru 12/4/13

ESTABLISHMENT

**RANDALL HIGH SCHOOL
5800 ATTEBURY DR**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF568	EHF03	IN	HOT HOLDING		12/3/2013	5	HL1B	
			A)Popcorn shrimp holding at 185 degrees. B)Chicken nuggets holding at 183 degrees.					
	EHF02	COS	COLD HOLDING		12/3/2013			
			A)Turkey thawing in sink at 59 degrees, when thawing food must remain below 41 degrees at all times. B)Chicken patties found at 55 degrees. Must stay below 41 degrees.					

**ROSAS CAFE #22
3820 W INTERSTATE 40**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1081					12/4/2013	0	HFOL

Food Establishment Public Inspection Report

From 11/28/13 thru 12/4/13

ESTABLISHMENT

**RUBY TEQUILAS
3616 S SONCY RD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2402	EHF23	H10DAY	SEWAGE/WASTEWATER		12/4/2013	28	HL1B
			a)Water is leaking from ceiling in kitchen. Repair.				
	EHF02	COS	COLD HOLDING		12/4/2013		
			a)Cooked peppers were at 55F. Must be 41F or below. b)Butter for sopapillas labeled as "keep refrigerated" was being stored at room temperature.				
	EHF03	COS	HOT HOLDING		12/4/2013		
			a)Beans in the hot hold were at 112F. Must be 135F or above.				
	EHF15	H10DAY	EQUIPMENT ADEQUATE		12/4/2013		
			a)Refrigeration unit was at 70F. Eggs and hot dogs were thrown away. b)Refrigeration unit was at 50F. These units must read 41F or below.				
	EHF25	COS	FOOD CONTACT SURFACES		12/4/2013		
			a)Stickers are not being cleaned off of dishes during the wash cycle. b)Clean plates had tea splattered on them.				

Food Establishment Public Inspection Report

From 11/28/13 thru 12/4/13

ESTABLISHMENT

RUBY TEQUILAS

HF2402	EHF24	COS	THERMOMETERS	12/4/2013	28	HL1B
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a) Thermometer needed in cold hold unit.

	EHF28	COS	ALL OTHER VIOLATIONS	12/4/2013		
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a) Reseal concrete in dish area. b) Clean dust from wall and vent in kitchen. c) Replace ceiling tile in kitchen.
d) Handwash signs needed at all handsinks.

	EHF22	COS	MANAGER KNOWLEDGE/CERTIFIED	12/4/2013		
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a) A food manager is needed for this site.

	EHF20	COS	TOXIC ITEMS	12/4/2013		
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a) Chemical did not have a cap on it being stored. b) Bleach sanitizer over 200 ppm.

Food Establishment Public Inspection Report

From 11/28/13 thru 12/4/13

ESTABLISHMENT

**RUIZ JAIME
1401 ROSS ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2424					11/30/2013	0	HL1B

Food Establishment Public Inspection Report

From 11/28/13 thru 12/4/13

ESTABLISHMENT**SAIGON RESTAURANT
2909 W INTERSTATE 40**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2381	EHF20	COS	TOXIC ITEMS		12/4/2013	7	HL1B
			Chemical cleaners stored food counter.				
	EHF28	COS	ALL OTHER VIOLATIONS		12/4/2013		
			Test strips needed for chlorine.				
	EHF10	COS	SOUND CONDITION		12/4/2013		
			Food marked Refrigerate After Open found not refrigerated.				

Food Establishment Public Inspection Report

From 11/28/13 thru 12/4/13

ESTABLISHMENT

**SALTGRASS STEAKHOUSE
8300 W INTERSTATE 40**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1910	EHF15	H 3 DAYS	EQUIPMENT ADEQUATE		12/2/2013	3	HFOL
			a)Cooler is frozen up and reading 50F. Must be 41F or below. Establishment has 2 days to repair. If not repaired a \$50 reinspection fee will be charged.				
HF1910	EHF15	IN	EQUIPMENT ADEQUATE		12/3/2013	0	HFOL
			Corrected.				

Food Establishment Public Inspection Report

From 11/28/13 thru 12/4/13

ESTABLISHMENT

SAN JACINTO ELEMENTARY**3400 SW 4TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF689	EHF28	COS	ALL OTHER VIOLATIONS Freezer out. Food out of temp discarded.		12/3/2013	0	HOTHER

SANBORN ELEMENTARY**700 S ROBERTS ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF683					12/2/2013	0	HL1B

Food Establishment Public Inspection Report

From 11/28/13 thru 12/4/13

ESTABLISHMENT

STORYLAND PRESCHOOL

5001 HILLSIDE RD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HFD28	EHF28	H60 DAY	ALL OTHER VIOLATIONS		12/2/2013	0	HL1B	
			Eggs must be stored below ready to eat foods in cooler.					

TAYLOR FOOD MART #2005

5000 E INTERSTATE 40

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2190	EHF22	IN	MANAGER KNOWLEDGE/CERTIFIED		12/2/2013	0	HFOL

Food Establishment Public Inspection Report

From 11/28/13 thru 12/4/13

ESTABLISHMENT

**TOOMS RESTAURANT
3416 NE 24TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2057	EHF25	H10DAY	FOOD CONTACT SURFACES		12/3/2013	7	HL1B
			Replace or paint or seal any wooden surfaces in kitchen including:)aThe small table over microwave b)The shelf near woks. c) The top of the table in back room. All surfaces must be non-porous and easily cleanable.				
	EHF08	COS	GOOD HYGIENIC PRACTICES		12/3/2013		
			Utensil stored in hand sink. Use hand sink for hand washing only.				

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

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1551					12/3/2013	0	HFOL

Food Establishment Public Inspection Report

From 11/28/13 thru 12/4/13

ESTABLISHMENT

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

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF96					12/3/2013	0	HFOL

Food Establishment Public Inspection Report

From 11/28/13 thru 12/4/13

ESTABLISHMENT

TOOT N TOTUM #56

7149 BELL ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF208	EHF03	COS	HOT HOLDING		12/3/2013	17	HL1B
			A)Egg roll holding at 120 degrees, must stay above 135 degrees at all times or be behind the cooking sign.				
	EHF17	COS	HAND WASH WITH SOAP/TOWELS		12/3/2013		
			A)Hand washing sink paper towel dispenser not working.				
	EHF25	COS	FOOD CONTACT SURFACES		12/3/2013		
			A)Tongs stored on dirty surface. B)Remove duck tape from shelving above 2 compartment sink, not smooth and easily cleanable.				
	EHF22	H90 DAY	MANAGER KNOWLEDGE/CERTIFIED		12/3/2013		
			A)Food manager card must be posted.				
	EHF21	COS	MANUAL WARE WASHING		12/3/2013		
			A)Soda nozzles must be washed, rinsed, sanitized, and air dried. Soda nozzles were found soaking in sanitizer as the cleaning method.				

Food Establishment Public Inspection Report

From 11/28/13 thru 12/4/13

ESTABLISHMENT

**TOOT N TOTUM #87
2209 S COULTER ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF887					12/3/2013	0	HL1B

**TOOT N TOTUM #98
1200 N WESTERN ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF2398	EHF28	H10DAY	ALL OTHER VIOLATIONS		12/4/2013	0	H PREOPEN	
			Mens restroom needs to have a door with self closer.					

Food Establishment Public Inspection Report

From 11/28/13 thru 12/4/13

ESTABLISHMENT

**WAFFLE HOUSE #1169
6310 HOLLYWOOD RD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1296	EHF28	COS	ALL OTHER VIOLATIONS		12/4/2013	5	HL1B
			A)Keep tea bins covered.				
	EHF03	IN	HOT HOLDING		12/4/2013		
			A)Gravy holding at 159 degrees.				
	EHF02	COS	COLD HOLDING		12/4/2013		
			A)Cut ham holding at 48 degrees. Must be kept at 41 degrees or below.				

Food Establishment Public Inspection Report

From 11/28/13 thru 12/4/13

ESTABLISHMENT

**WALGREENS #05613
5921 HILLSIDE RD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF515	EHF02	IN	COLD HOLDING Cooler holding at 39°F.		12/2/2013	0	HL1B

Food Establishment Public Inspection Report

From 11/28/13 thru 12/4/13

ESTABLISHMENT

**WATER VILLA
1110 SE 10TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1263					12/2/2013	0	HL1B

1619 S KENTUCKY ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF850					12/2/2013	0	HL1B

2201 SE 27TH AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF559					12/2/2013	0	HL1B

Food Establishment Public Inspection Report

From 11/28/13 thru 12/4/13

ESTABLISHMENT

WATER VILLA

2300 BELL ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF636					12/2/2013	0	HL1B

401 S WESTERN ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF640					12/2/2013	0	HL1B

4515 S GEORGIA ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
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Food Establishment Public Inspection Report

From 11/28/13 thru 12/4/13

ESTABLISHMENT

WATER VILLA

HF1287		12/2/2013	0	HL1B
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5603 E AMARILLO BLVD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF544					12/2/2013	0	HL1B

Food Establishment Public Inspection Report

From 11/28/13 thru 12/4/13

ESTABLISHMENT

WESTERN HORSEMAN CLUB**2501 E INTERSTATE 40**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF2052	EHF25	COS	FOOD CONTACT SURFACES		12/2/2013	3	HL1B	
			A)Soda nozzles needed to be cleaned. B)Lipstick found on wine glasses.					

WESTERN PLATEAU ELEMENTARY**4927 SHAWNEE TRL**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF465					12/4/2013	0	HL1B

Food Establishment Public Inspection Report

From 11/28/13 thru 12/4/13

ESTABLISHMENT

WESTOVER PARK INTERMEDIATE**7200 PINNACLE DR**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF877	EHF02	IN	COLD HOLDING Milk holding at 40°F.		12/2/2013	4	HL1B
	EHF03	IN	HOT HOLDING Hot pockets holding at 160°. b)Chicken nuggets holding at 139°.		12/2/2013		
	EHF13	COS	HACCP PLAN/TIME Several potentially hazardous foods held longer than 7 days. All were discarded.		12/2/2013		

Food Establishment Public Inspection Report

From 11/28/13 thru 12/4/13

ESTABLISHMENT**WINDSOR ELEMENTARY
6700 HYDE PKWY**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF81	EHF02	IN	COLD HOLDING Milk holding at 40°.		12/2/2013	0	HL1B
	EHF04	IN	PROPER COOKING TEMPERATURES Beans cooked to 170°.		12/2/2013		
	EHF05	IN	RAPID REHEATING Riblets reheated to 171°.		12/2/2013		

Food Establishment Public Inspection Report

From 11/28/13 thru 12/4/13

ESTABLISHMENT

**WOODLANDS ELEMENTARY
2501 N COULTER ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF830	EHF10	COS	SOUND CONDITION Distressed produce in walkin.		12/2/2013	7	HL1B
	EHF25	COS	FOOD CONTACT SURFACES Ice machine needed to be cleaned.		12/2/2013		
	EHF28	H60 DAY	ALL OTHER VIOLATIONS a)Condensate in walkin freezer frozen on pipe. b)Ice cream freezer needs to be defrosted.		12/2/2013		