Food Establishment Public Inspection Report

From 11/7/13 thru 11/13/13

ESTABLISHMENT

212 CLUB LLC, THE
212 SW 6TH AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF323	EHF11	COS	PROPER HANDLING RTE		11/8/2013	4	HL1B

Ice used for food can not be used for cooling, separate ice from cooling plates that is used in drinks.

Food Establishment Public Inspection Report

From 11/7/13 thru 11/13/13

ESTABLISHMENT

ADVANTAGE SALES & MARKETING

4215 CANYON DR

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2055	EHF22	H10DAY	MANAGER KNOWLEDGE/CERTIFIED		11/11/2013	3	HL1B

Food manager card needed at cart.

4610 S COULTER ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2056					11/9/2013	0	HL1B

Food Establishment Public Inspection Report

From 11/7/13 thru 11/13/13

ESTABLISHMENT

ALBERTSON #4203
2200 BELL ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF525					11/13/2013	0	HFOL

ALBERTSONS 4203 DELI & BAKERY
2200 BELL ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF72					11/13/2013	0	HFOL

Food Establishment Public Inspection Report

From 11/7/13 thru 11/13/13

ESTABLISHMENT

ALCOHOLIC RECOVERY CENTER

412 SE 16TH AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF105	EHF20	COS	TOXIC ITEMS		11/8/2013	7	HL1B
			Sanitizer concentration at 3 bay sink found too strong. Must be 50 ppm for bleach.				
	EHF13	COS	HACCP PLAN/TIME		11/8/2013		
			Containers of cooked pizza found without date-mark in reach-in refrigerator.				

Food Establishment Public Inspection Report

From 11/7/13 thru 11/13/13

ESTABLISHMENT

ALLSUPS 92
906 8TH ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFC106	EHF15	H10DAY	EQUIPMENT ADEQUATE		11/13/2013	7	HL1B
			Walkin cooler holding at 60°for unknown period of time.All potentially hazardous fds in walkin temped at 58-60°.All potentially hazardous fds detained by Env Health dept until they can be voluntarily discarded by a supervisor & En Health dept is on site.				
	EHF02	IN	COLD HOLDING		11/13/2013		
			Burritos holding at 159°. b)Sausage biscuits 148°.				
	EHF08	COS	GOOD HYGIENIC PRACTICES		11/13/2013		
			Employee seen using handsink as a dump sink, hand sinks are for hand washing only.				
	EHF28	H10DAY	ALL OTHER VIOLATIONS		11/13/2013		
			Lightshield needed by ice machine.				

Food Establishment Public Inspection Report

From 11/7/13 thru 11/13/13

ESTABLISHMENT

ANDERSON MERCHANDISERS

421 SE 34TH AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF722	EHF21	COS	MANUAL WARE WASHING		11/7/2013	3	HL1B

Warewashing machine was not sanitizing at time of inspection.

AQUA ONE INC

4600 PARKSIDE DR

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1028					11/8/2013	0	HL1B

Food Establishment Public Inspection Report

From 11/7/13 thru 11/13/13

ESTABLISHMENT

B & B FOOD STORE
2701 SE 10TH AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF793	EHF28	COS	ALL OTHER VIOLATIONS		11/12/2013	4	HL1B

Employee food stored on packaged products in walk-in refrigerator.

	EHF08	COS	GOOD HYGIENIC PRACTICES		11/12/2013		

Hand sink used for purposes other than handwashing.

Food Establishment Public Inspection Report

From 11/7/13 thru 11/13/13

ESTABLISHMENT

BAKER BROS AMERICAN DELI

3300 S SONCY RD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2245	EHF23	H 3 DAYS	SEWAGE/WASTEWATER		11/7/2013	3	HFOL
			a)Water is still leaking from dishwashing pipes. Per last inspection, a $50 reinspection fee is being charged that must be paid by 5 pm 11/8/13.				
HF2245	EHF23	IN	SEWAGE/WASTEWATER		11/11/2013	0	HFOL
			a)Corrected.				
	EHF28	COS	ALL OTHER VIOLATIONS		11/11/2013		
			a)A $50 reinspection fee was charged on last inspection for non-compliance. This was not paid by the documented deadline. Must be paid by 11/11/2013 at 5 pm or another $50 reinspection fee will be charged.				

Food Establishment Public Inspection Report

From 11/7/13 thru 11/13/13

ESTABLISHMENT

BAPTIST ST ANTHONYS HOSPITAL

1600 WALLACE BLVD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2337	EHF28	COS	ALL OTHER VIOLATIONS		11/8/2013	3	HL1B

a)Eggs in refrigerator above ready to eat food in grill. b)Pan with cooked chicken on pan with raw fish in refrigerator on tray line.

	EHF25	COS	FOOD CONTACT SURFACES		11/8/2013		

Utensil drawer in salad area needed to be cleaned. b)Pan with eggs needed to be cleaned in grill.

BAYMONT INN&SUITES AMARILLO E

1700 E INTERSTATE 40

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2407					11/11/2013	0	HL1B

Food Establishment Public Inspection Report

From 11/7/13 thru 11/13/13

ESTABLISHMENT

BELMAR BAKERY & CAFE WOLFLIN V

2606 SW 22ND AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2475	EHF28	COS	ALL OTHER VIOLATIONS		11/11/2013	0	H PREOPEN

a)Sanitize all kitchen surfaces before opening.

Food Establishment Public Inspection Report

From 11/7/13 thru 11/13/13

ESTABLISHMENT

BEST WESTERN CANYON
2801 4TH AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFC274	EHF18	COS	INSECT CONTAMINATION		11/7/2013	14	HL1B
			Dead fly found in freezer with food.				
	EHF20	COS	TOXIC ITEMS		11/7/2013		
			A)Wipe down sanitizer over 200ppm. Needs to be 100ppm. B)Chemical bottle found mislabled.				
	EHF08	COS	GOOD HYGIENIC PRACTICES		11/7/2013		
			A)Employee seen eating and drinking in kitchen. All drinks must have a lid and a straw. All eating must be done outside of kitchen. B)Employee chewing gum in kitchen. Gum is not allowed.				
	EHF13	COS	HACCP PLAN/TIME		11/7/2013		
			Food found in cooler not date marked. Any potentially hazardous food held over 24 hours must have date.				

Food Establishment Public Inspection Report

From 11/7/13 thru 11/13/13

ESTABLISHMENT

BEST WESTERN SANTA FE
4600 E INTERSTATE 40

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF125	EHF25	COS	FOOD CONTACT SURFACES		11/13/2013	3	HL1B

Dishes stored on a towel in dry storage area.

BLUE FRONT CAFE
801 SW 6TH AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF510					11/8/2013	0	HFOL

Food Establishment Public Inspection Report

From 11/7/13 thru 11/13/13

ESTABLISHMENT

BOWIE MIDDLE SCHOOL
3001 SE 12TH AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF677	EHF25	COS	FOOD CONTACT SURFACES		11/12/2013	6	HL1B

2 ice scoops found chipped. Must discard and replace.

	EHF23	H10DAY	SEWAGE/WASTEWATER		11/12/2013		

Condensation leaking from drain lines onto floor in freezer. To be corrected within 10 days.

BURGER BARN
8528 N US HWY 287

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFP22	EHF28	H90 DAY	ALL OTHER VIOLATIONS		11/8/2013	0	HFOL

Repair any parts of the floor missing tiles. The floor needs to be smooth and easily cleanable.

Food Establishment Public Inspection Report

From 11/7/13 thru 11/13/13

ESTABLISHMENT

BURGER KING #1583
415 E AMARILLO BLVD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF83	EHF28	COS	ALL OTHER VIOLATIONS		11/11/2013	11	HL1B
			a)A bin untensils were drying in, had grease and food debris on the bottom. b)An old bun warmer had grease, food debris and a dead insect in it. c)Tile has been regrouted (corrected).				
	EHF25	COS	FOOD CONTACT SURFACES		11/11/2013		
			a)Microwave had a large amount of residue on the inside top and sides. b)Ice scoop may not be stored on cardboard.				
	EHF13	COS	HACCP PLAN/TIME		11/11/2013		
			a)Food items labeled to be thrown away at a certain time were past that time. Management said they were mislabeled. Ensure that correct times are placed on food items kept out of temperature.				
	EHF11	COS	PROPER HANDLING RTE		11/11/2013		
			a)There is no lid for the ice at the drink station. A lid must be available to protect ice from contamination when not in immediate use.				

Food Establishment Public Inspection Report

From 11/7/13 thru 11/13/13

ESTABLISHMENT

BURGER KING #3432
1314 ROSS ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF236	EHF13	COS	HACCP PLAN/TIME		11/12/2013	13	HL1B
			Tomatoes held past time stamp. Discarded.				
	EHF24	COS	THERMOMETERS		11/12/2013		
			No thermometer in reach-in freezer under counter.				
	EHF20	H10DAY	TOXIC ITEMS		11/12/2013		
			Sanitizer at 3 bay sink found too strong. Must be 50 ppm for dishes.				
	EHF28	COS	ALL OTHER VIOLATIONS		11/12/2013		
			Hamburger patties found stored uncovered in walk-in freezer. B)Dishes stacked and stored wet. Must air-dry completely before stacking.				
	EHF25	H10DAY	FOOD CONTACT SURFACES		11/12/2013		
			Mold growth found inside ice machine. To be corrected within 10 days.				

Food Establishment Public Inspection Report

From 11/7/13 thru 11/13/13

ESTABLISHMENT

BURGER KING #4796

4210 W INTERSTATE 40

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF493	EHF28	H10DAY	ALL OTHER VIOLATIONS		11/13/2013	6	HFOL

Several holes in ceiling panels. Seal all holes to prevent attic dust. Hole around soda lines must be sealed except the area required for the lines. Second notice this violation. Future violations of these items may require a $50 reinspection fee.

	EHF25	H10DAY	FOOD CONTACT SURFACES	11/13/2013	

Fry hot hold area has dust and grease buildup. Area around lights needs to be kept clean. Second notice. b)Reach in gasket is broken. Gasket ordered. Must be installed by 11-25-13.

	EHF24	H10DAY	THERMOMETERS	11/13/2013	

No thermometers in two cold hold units. This is a repeat violation. Future violations will result in a $50 reinspection fee.

Food Establishment Public Inspection Report

From 11/7/13 thru 11/13/13

ESTABLISHMENT

CAFE CALIFORNIA BAR AND GRILL

3205 E INTERSTATE 40

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2150	EHF28	H 3 DAYS	ALL OTHER VIOLATIONS		11/12/2013	3	HL1B
			A)Clean off top of vent hood over flat grill.COS B)Clean blower covers in walk in cooler. C)Clean ceiling in walk in cooler.				
	EHF25	H 3 DAYS	FOOD CONTACT SURFACES		11/12/2013		
			Tea nozzle needed to be cleaned.				

Food Establishment Public Inspection Report

From 11/7/13 thru 11/13/13

ESTABLISHMENT

CANDLEWOOD SUITES
18 WESTERN PLAZA DR

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2408	EHF27	COS	ESTABLISHMENT PERMIT		11/13/2013	3	HL1B
			a)Establishment permit must be posted in a conspicous place.				
	EHF28	COS	ALL OTHER VIOLATIONS		11/13/2013		
			a)English and Spanish handwashing signs needed in restroom.				

Food Establishment Public Inspection Report

From 11/7/13 thru 11/13/13

ESTABLISHMENT

CATTLEMANS CAFE

3801 E AMARILLO BLVD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1936	EHF25	COS	FOOD CONTACT SURFACES		11/8/2013	3	HFOL
			Clean any grease built up on the venthood and fire suppression system. Clean any food splatter on the bottom of the shelf by the mixer and spice area.				
	EHF28	H90 DAY	ALL OTHER VIOLATIONS		11/8/2013		
			Clean the floor around where the leak near the soda fountain stained the tile.				

Food Establishment Public Inspection Report

From 11/7/13 thru 11/13/13

ESTABLISHMENT

CHINA STAR RESTAURANT
6721 W INTERSTATE 40

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF995	EHF28	H10DAY	ALL OTHER VIOLATIONS		11/13/2013	29	HL1B
			Clean walkin coolers (door handles, door edges, gaskets, floors, blower covers), fans,door to outside, floors in kitchen. Floor tiles missing in kitchen. Personal items stored w/food items. Lids needed for bulk food tubs.Remove all flystrips-kitchen.				
	EHF25	H10DAY	FOOD CONTACT SURFACES		11/13/2013		
			Bottom of shelf above grill is not clean. Bulk food containers not clean. Reach in cooler shelves, handles, blower covers not clean. Canopener and holder not clean. Microwave oven not clean. Power slicer not clean. Drill used for mixing not clean.				
	EHF24	H10DAY	THERMOMETERS		11/13/2013		
			Two cold hold units with no thermometer.				
	EHF20	H10DAY	TOXIC ITEMS		11/13/2013		
			Chemicals stored over foods. Store chemicals away from foods and food equipment.				
	EHF19	COS	RODENTS/ANIMALS/OPENINGS		11/13/2013		
			Back door open when not in use. Doors to outside must stay closed unless in use.				

Food Establishment Public Inspection Report

From 11/7/13 thru 11/13/13

ESTABLISHMENT

CHINA STAR RESTAURANT

HF995	EHF12	COS	CROSS CONTAMINATION	11/13/2013	29	HL1B

Vegetables stored below raw meats in walk in cooler. b)Rice spoon stored in cold water and used in bulk rice container.

EHF09	COS	APPROVED SOURCE/LABELING	11/13/2013

Bulk containers with no label. All bulk containers must be labeled.

EHF10	COS	SOUND CONDITION	11/13/2013

Dented cans on racks in dry storage area. No seam dented cans may be used. Separate and mark as "Dented Do Not Use".

EHF02	H24 HOUR	COLD HOLDING	11/13/2013

Raw meat held out of refrigeration found at 60°. Potentially hazardous foods must be held at 41° or less. Egg mixture held at 57°F. Foods must be thawed in refrigerator or under cold running water or as part of cooking process in microwave.

Food Establishment Public Inspection Report

From 11/7/13 thru 11/13/13

ESTABLISHMENT

CHUCK E CHEESES
2500 S COULTER ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF331	EHF13	COS	HACCP PLAN/TIME		11/13/2013	10	HL1B
			a)Ensure date marks are being placed on meat items in pizza cooler when the bag is opened.				
	EHF24	COS	THERMOMETERS		11/13/2013		
			a)Thermometer needed in salad cooler.				
	EHF25	COS	FOOD CONTACT SURFACES		11/13/2013		
			a)Squeeze bottles on pizza line were in water that was 65F. Water must be 135F or above.				

Food Establishment Public Inspection Report

From 11/7/13 thru 11/13/13

ESTABLISHMENT

CICIS PIZZA

6605 W INTERSTATE 40

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2183	EHF25	H10DAY	FOOD CONTACT SURFACES		11/13/2013	6	HL1B
			Untensil rack for dishwasher not clean.Pans have encrusted grease & food buildup; must be clean to sight & touch.Splatter above cold & hot holds at front counter.Icemachine door & scoop need cleaned. Reach in gaskets broken.Ice bucket stored on floor.				
	EHF28	H10DAY	ALL OTHER VIOLATIONS		11/13/2013		
			Edge of walkin cooler bottom along wall in & out is peeling & not cleanable.Repair as needed - smooth & cleanable surface.Floor tiles missing-walkin cooler.Sink faucet leaks,repair.Door,gasket & handle to walkin cooler not clean.Dishrack paint peeling.				
	EHF15	H10DAY	EQUIPMENT ADEQUATE		11/13/2013		
			Ice machine has a leak on the fresh water line. Repair as needed.				

Food Establishment Public Inspection Report

From 11/7/13 thru 11/13/13

ESTABLISHMENT

COMFORT SUITES
12 WESTERN PLAZA DR

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2225	EHF21	COS	MANUAL WARE WASHING		11/13/2013	26	HL1B
			a)Quat sanitizer dispenser was dispensing 0 ppm readable quat sanitizer. Must be 200 ppm.				
	EHF22	COS	MANAGER KNOWLEDGE/CERTIFIED		11/13/2013		
			a)No food manager card found. Purchase a duplicate. If food manager no longer works here, certify a new employee.				
	EHF02	COS	COLD HOLDING		11/13/2013		
			a)Sausage sitting out was 56F.				
	EHF08	COS	GOOD HYGIENIC PRACTICES		11/13/2013		
			a)Food employee had a drink with no lid or straw. b)Dirty rag was in the handsink.				
	EHF03	COS	HOT HOLDING		11/13/2013		
			a)Sausage in hot hold at 120F. b)Egg in hot hold at 122F. Must be 135F or above.				

Food Establishment Public Inspection Report

From 11/7/13 thru 11/13/13

ESTABLISHMENT

COMFORT SUITES

HF2225	EHF28	COS	ALL OTHER VIOLATIONS	11/13/2013	26	HL1B

a)Lights need to be fixed in kitchen. b)Egg patties and sausage may not sit out to thaw. c)No sanitizer test strips(repeat). d)No lid on trash can in restroom (repeat). A $50 fine must be paid by 5pm on 12-14-13 for repeat violations.

	EHF24	COS	THERMOMETERS	11/13/2013

a)No thermometer in milk/boiled egg cooler.

	EHF26	COS	POSTING OF ADVISORIES	11/13/2013

a)A sign must be put up stating that a new plate must be used on each visit to the buffet. If not corrected by next inspection a $50 reinspection fee will be charged.

Food Establishment Public Inspection Report

From 11/7/13 thru 11/13/13

ESTABLISHMENT

CONNER HOUSE
2 COTTONWOOD LN

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFC324	EHF28	H60 DAY	ALL OTHER VIOLATIONS		11/7/2013	11	HL1B
			Purified water spout at handsink must be moved due to contamination risks when using handsink for other purposes than hand washing. Move by next regular inspection.				
	EHF02	IN	COLD HOLDING		11/7/2013		
			Cooler holding at 39°F.				
	EHF03	IN	HOT HOLDING		11/7/2013		
			Quiche holding at 158°F.				
	EHF10	COS	SOUND CONDITION		11/7/2013		
			Dented cans found on shelf.				
	EHF08	COS	GOOD HYGIENIC PRACTICES		11/7/2013		
			Employee seen using handsink for other purposes other than handwashing.				

Food Establishment Public Inspection Report

From 11/7/13 thru 11/13/13

ESTABLISHMENT

CONNER HOUSE

HFC324	EHF20	COS	TOXIC ITEMS	11/7/2013	11	HL1B

Wipe down sanitizer found well over 400ppm, must be 200ppm as label states.

CORE NUTRITION

2321 4TH AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFC312	EHF02	IN	COLD HOLDING		11/13/2013	0	HL1B

A)Cooler holding at 40 degrees.

Food Establishment Public Inspection Report

From 11/7/13 thru 11/13/13

ESTABLISHMENT

CRESTVIEW ELEMENTARY
80 HUNSLEY RD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFC207	EHF03	IN	HOT HOLDING		11/13/2013	4	HL1B
			Sausage patties holding at 137°.				
	EHF02	IN	COLD HOLDING		11/13/2013		
			Milk holding at 41°F.				
	EHF13	COS	HACCP PLAN/TIME		11/13/2013		
			Potentially hazadous foods held in the cooler longer than 24 hours must have a preparation date on them. If frozen and removed at later date the food should be dated the day removed from freezer as well.				

Food Establishment Public Inspection Report

From 11/7/13 thru 11/13/13

ESTABLISHMENT

DANIELS DRIVE IN

2911 E AMARILLO BLVD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF75	EHF28	H90 DAY	ALL OTHER VIOLATIONS		11/7/2013	3	HL1B

Paint or seal any areas of walls, tables and floors that are missing paint or are porous.

	EHF25	COS	FOOD CONTACT SURFACES		11/7/2013		

The soda nozzles and the underside of the soda dispensers need to be cleaned and sanitized daily.

Food Establishment Public Inspection Report

From 11/7/13 thru 11/13/13

ESTABLISHMENT

DENNYS

9601 E INTERSTATE 40

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1966	EHF25	COS	FOOD CONTACT SURFACES		11/13/2013	6	HL1B

A)Small bowl without handle stored inside bulk hot chocolate container. B)Can opener needed to be cleaned.

	EHF21	COS	MANUAL WARE WASHING		11/13/2013		

Dishwasher not sanitizing properly.

Food Establishment Public Inspection Report

From 11/7/13 thru 11/13/13

ESTABLISHMENT

DENNYS RESTAURANT #6674

1710 E INTERSTATE 40

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF392	EHF15	IN	EQUIPMENT ADEQUATE		11/11/2013	0	HFOL

Corrected from previous inspection.

	EHF28	COS	ALL OTHER VIOLATIONS		11/11/2013		

A)Light shields needed over bulbs in kitchen. B)Clean dust off of vent hood.

DOLLAR GENERAL STORE #14435

2950 E FM 1151

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFR81	EHF14	IN	WATER SUPPLY		11/8/2013	0	HFOL

Water sample tests required monthly. Sample results available for inspection 10/23/13. OK

Food Establishment Public Inspection Report

From 11/7/13 thru 11/13/13

ESTABLISHMENT

DOLLAR GENERAL STORE #7285

403 S WESTERN ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF54	EHF10	COS	SOUND CONDITION		11/7/2013	7	HL1B
			Dented cans on shelves.				
	EHF24	COS	THERMOMETERS		11/7/2013		
			No thermometer found in refrigerator with PHF.				
	EHF28	COS	ALL OTHER VIOLATIONS		11/7/2013		
			Bottom of refrigerator with eggs needed to be cleaned.				

Food Establishment Public Inspection Report

From 11/7/13 thru 11/13/13

ESTABLISHMENT

DOUBLE M CHEVRON

7301 W INTERSTATE 40

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1605					11/8/2013	0	HL1B

DOUBLE M CHEVRON CANYON

311 23RD ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFC282	EHF28	H10DAY	ALL OTHER VIOLATIONS		11/13/2013	4	HL1B

A)Test strips needed for bleach water when washing dishes. 50ppm

	EHF14	H10DAY	WATER SUPPLY		11/13/2013		

a)Hot water at hand sink does not work, must be fixed by 11-25-13. b)Fix hot water in bathroom.

Food Establishment Public Inspection Report

From 11/7/13 thru 11/13/13

ESTABLISHMENT

EAGLE VENDING

3858 BUSINESS PARK DR

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1281	EHF28	COS	ALL OTHER VIOLATIONS		11/13/2013	0	HL1B

a)Consult with maintenance about securing door.

EASTRIDGE ELEMENTARY

1314 EVERGREEN ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF673	EHF25	COS	FOOD CONTACT SURFACES		11/11/2013	3	HL1B

The inside of the ice machine needed to be cleaned and sanitized.

Food Establishment Public Inspection Report

From 11/7/13 thru 11/13/13

ESTABLISHMENT

EL RODEO
1202 23RD ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFC319	EHF25	IN	FOOD CONTACT SURFACES		11/7/2013	0	HL1B
			A)Corrected. B)Corrected.				
	EHF28	IN	ALL OTHER VIOLATIONS		11/7/2013		
			A)Corrected. B)Corrected. C)Corrected. D)Light shield needed by dish rack by next inspection.				
	EHF20	IN	TOXIC ITEMS		11/7/2013		
			A)Corrected. B)Corrected.				
	EHF02	IN	COLD HOLDING		11/7/2013		
			A)Liquid eggs holding at 40 degrees.				

Food Establishment Public Inspection Report

From 11/7/13 thru 11/13/13

ESTABLISHMENT

ELIZABETH J BIVINS CULINARY

6700 KILLGORE DR

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFK61					11/7/2013	0	HL1B

EMMANUELS MEXICAN RESTAURANT

2515 S GRAND ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2340	EHF28	COS	ALL OTHER VIOLATIONS		11/11/2013	3	HL1B

A)Clean dust off ceiling tiles in kitchen. B)Raw pork stored over ready to eat products.

	EHF24	COS	THERMOMETERS		11/11/2013		

Thermometer in reach in broken.

Food Establishment Public Inspection Report

From 11/7/13 thru 11/13/13

ESTABLISHMENT

ESKIMO HUT
7200 MCCORMICK RD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFR32	EHF22	H10DAY	MANAGER KNOWLEDGE/CERTIFIED		11/12/2013	13	HL1B
			Full time exployee that works at establishment required to have food manager certificate and train employers of regs, proper warewashing and handwashing practices.				
	EHF19	H10DAY	RODENTS/ANIMALS/OPENINGS		11/12/2013		
			Exterior door at drive up window-replace broken door closure and sweep.				
	EHF07	H10DAY	ADEQUATE HAND WASHING		11/12/2013		
			Handsink in warewashing area used for dish storage etc. Employee did not know it was only to be used as handsink.				
	EHF14	IN	WATER SUPPLY		11/12/2013		
			Water sample tests required monthly. Sample results available at inspection.				
	EHF28	H10DAY	ALL OTHER VIOLATIONS		11/12/2013		
			Replace damage ceiling tile.Ice machine is not a sealed unit.Large gaps on back & side allow insects into ice bin.Ice scoop container not secured to wall.Ice buckets need lids or store upside down to drain.Clean, repair or paint where needed.				

Food Establishment Public Inspection Report

From 11/7/13 thru 11/13/13

ESTABLISHMENT

ESKIMO HUT

HFR32	EHF18	H10DAY	INSECT CONTAMINATION	11/12/2013	13	HL1B

Roaches and flies still a problem. Have entire building treated.

FAMILY DOLLAR #4337

3510 SE 10TH AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF381	EHF24	COS	THERMOMETERS		11/13/2013	3	HL1B

No thermometer in 2 freezers.

Food Establishment Public Inspection Report

From 11/7/13 thru 11/13/13

ESTABLISHMENT

FAMILY DOLLAR STORE #2344

433 S WESTERN ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF92	EHF10	COS	SOUND CONDITION		11/7/2013	4	HL1B

Dented cans on shelves.

FELDMANS WRONG WAY DINER

2100 N 2ND AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFCK52	EHF08	COS	GOOD HYGIENIC PRACTICES		11/9/2013	9	HL1B

All employee drinks need lids and straws.

	EHF03	COS	HOT HOLDING		11/9/2013		

Hotdogs holding at 120°, must remain above 135° at all times.

Food Establishment Public Inspection Report

From 11/7/13 thru 11/13/13

ESTABLISHMENT

FIESTA FOODS
1012 SE 10TH AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF561	EHF08	COS	GOOD HYGIENIC PRACTICES		11/7/2013	13	HL1B
			Dishes found in hand sink in bakery ware-washing room.				
	EHF24	COS	THERMOMETERS		11/7/2013		
			No thermometer in refrigerated storage unit.				
	EHF17	COS	HAND WASH WITH SOAP/TOWELS		11/7/2013		
			No soap at hand sink in meat processing room.				
	EHF25	H10DAY	FOOD CONTACT SURFACES		11/7/2013		
			Ceiling of walk-in splintering where eggs are stored. To be corrected within 10 days.				
	EHF28	H90 DAY	ALL OTHER VIOLATIONS		11/7/2013		
			Boxes of produce stored on floor in walk-in refrigerator. B)Tortillas air drying uncovered in aisle without protection from consumers. C)Produce displayed outside under direct sunlight without overhead protection.				

Food Establishment Public Inspection Report

From 11/7/13 thru 11/13/13

ESTABLISHMENT

FIFTH SEASON INN

6801 W INTERSTATE 40

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1689					11/13/2013	0	HL1B

FOREST HILL ELEMENTARY

3515 E AMARILLO BLVD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF668	EHF28	H90 DAY	ALL OTHER VIOLATIONS		11/12/2013	3	HL1B

Separate and label an area for employee foods in the walkin.cos b)Repair the walk in freezer so ice does not accumulate under the cooling unit.

	EHF25	COS	FOOD CONTACT SURFACES		11/12/2013		

The inside of the ice machine needed to be cleaned.

Food Establishment Public Inspection Report

From 11/7/13 thru 11/13/13

ESTABLISHMENT

FRIENDZ COCKTAIL LOUNGE & GRIL

711 SW 10TH AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1860	EHF28	COS	ALL OTHER VIOLATIONS		11/13/2013	0	HL1B

English/Spanish handwashing signs needed in restrooms.

FURRBIES

210 SW 6TH AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1332	EHF28	H90 DAY	ALL OTHER VIOLATIONS		11/12/2013	0	HL1B

Shelving on north side of kitchen needs to be cleaned.

Food Establishment Public Inspection Report

From 11/7/13 thru 11/13/13

ESTABLISHMENT

GENE HOWE ELEMENTARY
5108 PICO BLVD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF338	EHF28	H90 DAY	ALL OTHER VIOLATIONS		11/11/2013	15	HL1B
			A)Replace wet and molding ceiling tiles in dry storage. B)Remove wooden pallet flooring in freezer. C)All scoop handles must be stored out of food.				
	EHF25	COS	FOOD CONTACT SURFACES		11/11/2013		
			A)Clean ice machine. B)Clean knife holder. C)Clean utensil drawer.				
	EHF08	COS	GOOD HYGIENIC PRACTICES		11/11/2013		
			A)Employee seen chewing gum while walking through kitchen, gum is not allowed.				
	EHF13	COS	HACCP PLAN/TIME		11/11/2013		
			A)Cut prepared food found in cooler longer than 24 hours without a preparation date on it.				
	EHF03	IN	HOT HOLDING		11/11/2013		
			A)Chicken holding at 170 degrees. B)Peas holding at 160 degrees.				

Food Establishment Public Inspection Report

From 11/7/13 thru 11/13/13

ESTABLISHMENT

GENE HOWE ELEMENTARY

HF338	EHF07	COS	ADEQUATE HAND WASHING	11/11/2013	15	HL1B

A)Employees seen not washing hands before putting on gloves.

HAMLET ELEMENTARY

705 SYCAMORE AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF681	EHF28	H90 DAY	ALL OTHER VIOLATIONS		11/12/2013	0	HL1B

Repair the pipe near the three compartment sink so the insulation is not exposed.

Food Establishment Public Inspection Report

From 11/7/13 thru 11/13/13

ESTABLISHMENT

HARRINGTON ASSISTED LIVING

401 SW 12TH AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1266	EHF28	COS	ALL OTHER VIOLATIONS		11/13/2013	0	HL1B

Clean dust off of fan guard on serving line.

Food Establishment Public Inspection Report

From 11/7/13 thru 11/13/13

ESTABLISHMENT

HILLSIDE HEIGHTS REHAB SUITES
6650 S SONCY RD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2421	EHF28	COS	ALL OTHER VIOLATIONS		11/12/2013	14	HL1B
			a)Spanish handwash sign is needed in restroom. b)Clean fan in the dishroom.				
	EHF25	COS	FOOD CONTACT SURFACES		11/12/2013		
			a)Clean inside top of microwave. b)Clean can opener blade. c)Clean ice scoop holder.				
	EHF08	COS	GOOD HYGIENIC PRACTICES		11/12/2013		
			a)Whisk was in the handsink. b)Dirty dishes were in a sink with soap and paper towels. If this is a handsink, use it only for handwashing and put up a sign. If it is not, soap and paper towels must be removed.				
	EHF10	COS	SOUND CONDITION		11/12/2013		
			a)Individual whipped butter spread packets say "keep refrigerated". They must be kept on ice or somehow maintained cold while being made available to customers.				
	EHF20	COS	TOXIC ITEMS		11/12/2013		
			a)Unlabeled spray bottle in dishroom with chemical in it.				

Food Establishment Public Inspection Report

From 11/7/13 thru 11/13/13

ESTABLISHMENT

HOFFBRAU STEAKS
7203 W INTERSTATE 40

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF915	EHF24	COS	THERMOMETERS		11/7/2013	10	HL1B
			Cold hold units with no thermometer. All cold hold units must have a thermometer.				
	EHF08	COS	GOOD HYGIENIC PRACTICES		11/7/2013		
			Open drinks in kitchen.Drinks must have a lid and a straw.				
	EHF25	H10DAY	FOOD CONTACT SURFACES		11/7/2013		
			Employee used glass to scoop ice. Scoops must have a handle. Reach in cooler gaskets dirty. Splatter on bottom of salamander oven. Some pans encrusted with food/grease buildup. Clean or replace pans. Icemaker inside needs cleaned. Onions on floor.				
	EHF28	H10DAY	ALL OTHER VIOLATIONS		11/7/2013		
			Ice scoop is deteriorated. Replace scoop. b)Blower covers in walk in cooler need to be cleaned. c)Dust top shelf over hot hold.				

Food Establishment Public Inspection Report

From 11/7/13 thru 11/13/13

ESTABLISHMENT

HOLIDAY INN EXPRESS
9401 E INTERSTATE 40

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1618	EHF08	COS	GOOD HYGIENIC PRACTICES		11/11/2013	10	HL1B
			Hand sink used for purposes other than handwashing.				
	EHF03	IN	HOT HOLDING		11/11/2013		
			Eggs found in hot holding at 148F degreees. b)Sausage gravy in hot hold at 136F degrees.				
	EHF24	COS	THERMOMETERS		11/11/2013		
			No thermometer in small milk refrigerator.				
	EHF17	COS	HAND WASH WITH SOAP/TOWELS		11/11/2013		
			No paper towels at hand sink.				

Food Establishment Public Inspection Report

From 11/7/13 thru 11/13/13

ESTABLISHMENT

HOME PLATE DINER INC
5600 BELL ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF333	EHF28	COS	ALL OTHER VIOLATIONS		11/8/2013	3	HL1B

Fans need to be cleaned. b)Can opener blade too dull. Replace blade.

	EHF25	COS	FOOD CONTACT SURFACES		11/8/2013		

25)Utensil tub dirty. b)Reach in cooler gaskets dirty. c)Microwave has splatter.

HOSPITALITY FOOD SERVICE
403 S BUCHANAN ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2145	EHF03	COS	HOT HOLDING		11/8/2013	5	HL1B

Hotdogs in warmer at 120 F degrees. Must be 135 F or above. Rapidly reheated.

Food Establishment Public Inspection Report

From 11/7/13 thru 11/13/13

ESTABLISHMENT

INFINITY ICE & WATER
3503 NE 24TH AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2143					11/13/2013	0	HL1B

KEY NUTRITION
325 N BUCHANAN ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2476	EHF28	COS	ALL OTHER VIOLATIONS	a)Building final must be passed before establishment can open. b)Ceiling tiles must be smooth and easily cleanable with no holes in the kitchen area. c)Establishment has 45 days to certify a food manager.	11/11/2013	0	H PREOPEN

Food Establishment Public Inspection Report

From 11/7/13 thru 11/13/13

ESTABLISHMENT

KICKED BACK BAR
521 SE 10TH AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2469	EHF28	IN	ALL OTHER VIOLATIONS		11/11/2013	3	HFOL
			Corrected.				
	EHF25	IN	FOOD CONTACT SURFACES		11/11/2013		
			Corrected.				
	EHF17	IN	HAND WASH WITH SOAP/TOWELS		11/11/2013		
			2 corrections.				
	EHF23	IN	SEWAGE/WASTEWATER		11/11/2013		
			Corrected.				
	EHF22	H45 DAY	MANAGER KNOWLEDGE/CERTIFIED		11/11/2013		
			Food manager needed at establishment within 45 days of opening. See schedule.				

Food Establishment Public Inspection Report

From 11/7/13 thru 11/13/13

ESTABLISHMENT

KOLACHE CAFE & BAKING CO II

2207 S WESTERN ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2164	EHF28	COS	ALL OTHER VIOLATIONS		11/12/2013	0	HL1B

A)Clean outside of white freezer. B)Stir sticks need to be individually wrapped or placed in a dispenser. C)Raw eggs stored above ready to eat food. Potentially hazardous food should be stored below ready to eat food.

LA ESCONDIDA

3904 E AMARILLO BLVD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2214					11/7/2013	0	HL1B

Food Establishment Public Inspection Report

From 11/7/13 thru 11/13/13

ESTABLISHMENT

LA FIESTA GRANDE

2200 ROSS-OSAGE DR

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF241	EHF28	H10DAY	ALL OTHER VIOLATIONS		11/7/2013	19	HL1B
			Employee personal hand-bag found on storage rack with sanitized pans.COS. B)Dust accumulation found hanging from air-conditioning vents in dining area. C)Dust accumulation found on vents in kitchen. To be corrected within 10 days.				
	EHF25	H10DAY	FOOD CONTACT SURFACES		11/7/2013		
			Ice scoop found chipped and must be replaced. To be corrected within 10 days.				
	EHF16	COS	HAND WASH FACILITIES ADEQUATE		11/7/2013		
			Access to hand sink blocked by trash receptacle in kitchen.				
	EHF05	COS	RAPID REHEATING		11/7/2013		
			Prepared food taken from a cold state not heated to 165 F degrees before serving. Rapidly reheated.				
	EHF13	COS	HACCP PLAN/TIME		11/7/2013		
			Several containers found without date mark in walk-in refrigerator.				

Food Establishment Public Inspection Report

From 11/7/13 thru 11/13/13

ESTABLISHMENT

LA FIESTA GRANDE

HF241	EHF14	H10DAY	WATER SUPPLY	11/7/2013	19	HL1B

Leak found at hand sink faucet in employee restroom. To be corrected within 10 days.

LANDERGIN ELEMENTARY

3209 S TAYLOR ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF679	EHF20	COS	TOXIC ITEMS		11/12/2013	3	HL1B

Bottle of chemical found without label in kitchen.

Food Establishment Public Inspection Report

From 11/7/13 thru 11/13/13

ESTABLISHMENT

LIFE FELLOWSHIP
2817 SE 34TH AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1330	EHF21	COS	MANUAL WARE WASHING		11/8/2013	6	HL1B
			Sanitizer concentration found too weak in 3 bay sink.				
	EHF24	COS	THERMOMETERS		11/8/2013		
			Thermometer found not calibrated in reach-in refrigerator.				

Food Establishment Public Inspection Report

From 11/7/13 thru 11/13/13

ESTABLISHMENT

LONG JOHN SILVERS
1600 ROSS ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1681	EHF24	COS	THERMOMETERS		11/7/2013	6	HL1B
			No thermometer in make table.				
	EHF17	COS	HAND WASH WITH SOAP/TOWELS		11/7/2013		
			Paper towel dispenser malfunctioning. Must provide paper towels until repaired.				
	EHF28	COS	ALL OTHER VIOLATIONS		11/7/2013		
			English handwashing sign missing in men's restroom.				

Food Establishment Public Inspection Report

From 11/7/13 thru 11/13/13

ESTABLISHMENT

LOVES TRAVEL STOP #261

8615 CANYON DR

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF614	EHF28	H90 DAY	ALL OTHER VIOLATIONS		11/12/2013	0	HFOL
			Continue repairs on cooler (walk-ins).				
	EHF19	IN	RODENTS/ANIMALS/OPENINGS		11/12/2013		
			Corrected.				

Food Establishment Public Inspection Report

From 11/7/13 thru 11/13/13

ESTABLISHMENT

LUPITAS EXPRESS
2403 HARDIN DR

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1964	EHF24	COS	THERMOMETERS		11/7/2013	6	HL1B
			Thermometer in standing cooler needed to be replaced.				
	EHF28	COS	ALL OTHER VIOLATIONS		11/7/2013		
			Raw sausage stored over ready to eat food in cooler.				
	EHF25	COS	FOOD CONTACT SURFACES		11/7/2013		
			Tea nozzle needed to be cleaned.				

Food Establishment Public Inspection Report

From 11/7/13 thru 11/13/13

ESTABLISHMENT

LUXURY INN & SUITES

2915 E INTERSTATE 40

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF242					11/12/2013	0	HL1B

Food Establishment Public Inspection Report

From 11/7/13 thru 11/13/13

ESTABLISHMENT

MCDONALDS

200 23RD ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFC287	EHF21	COS	MANUAL WARE WASHING		11/7/2013	8	HL1B

A)All sanitizer buckets found at 0ppm. Must be kept at 100ppm for wipe down. Change every 2 hours.

	EHF02	COS	COLD HOLDING		11/7/2013		

A)Liquids eggs sitting on counter at 66 degrees. Must be kept at 41 or below at all times.

4215 CANYON DR

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1239	EHF03	IN	HOT HOLDING		11/11/2013	11	HL1B

A)Hamburgers holding at 176 degrees. B)Chicken holding at 170 degrees.

	EHF13	COS	HACCP PLAN/TIME		11/11/2013		

A)Time stamps not being used for cut tomatoes.

Food Establishment Public Inspection Report

From 11/7/13 thru 11/13/13

ESTABLISHMENT

MCDONALDS

HF1239	EHF08	COS	GOOD HYGIENIC PRACTICES	11/11/2013	11	HL1B

A)Hand sink found being used for other purposes than hand washing.

	EHF21	COS	MANUAL WARE WASHING	11/11/2013		

A)Sanitizer buckets found at 0ppm must be 100ppm.

OAKDALE ELEMENTARY

2711 S HILL ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF757	EHF28	COS	ALL OTHER VIOLATIONS		11/13/2013	0	HL1B

Can-opener blade starting to show signs of shearing and needs to be replaced.

Food Establishment Public Inspection Report

From 11/7/13 thru 11/13/13

ESTABLISHMENT

ON THE BORDER MEXICAN CAFE

2401 S SONCY RD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1944	EHF20	IN	TOXIC ITEMS		11/11/2013	0	HFOL

a)Sanitizer read at 300 ppm when water was completely turned on. Ensure water is being turned on all the way or the sanitizer will be over 400 ppm.

Food Establishment Public Inspection Report

From 11/7/13 thru 11/13/13

ESTABLISHMENT

OUTLAWS SUPPER CLUB
10816 SE 3RD AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF459	EHF16	COS	HAND WASH FACILITIES ADEQUATE		11/8/2013	6	HL1B
			Access to hand sink blocked by trash receptacle and ware-washing tub.				
	EHF21	H10DAY	MANUAL WARE WASHING		11/8/2013		
			Sanitizing solution found too weak in automatic dishwasher. To be corrected within 10 days.				
	EHF28	H90 DAY	ALL OTHER VIOLATIONS		11/8/2013		
			Light shields needed above food prep area in kitchen.				

Food Establishment Public Inspection Report

From 11/7/13 thru 11/13/13

ESTABLISHMENT

PANDA EXPRESS #2033

2416 S GEORGIA ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2163	EHF21	H10DAY	MANUAL WARE WASHING		11/8/2013	6	HOTHER
			Dishwashing sanitizer too weak in 3 comp sink. It should be according to manufacturing label. b)Wipe down sanitizer too strong. It should be according to manufacturers label.				
	EHF23	H10DAY	SEWAGE/WASTEWATER		11/8/2013		
			Leak under three compartment sink.				

PAR DE ACEZ

4411 E AMARILLO BLVD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1980					11/11/2013	0	HL1B

Food Establishment Public Inspection Report

From 11/7/13 thru 11/13/13

ESTABLISHMENT

PATTAYA RESTAURANT
6204 HILLSIDE RD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1904					11/8/2013	0	HFOL

PEPPERIDGE FARMS
1518 NE 7TH AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2411					11/11/2013	0	HL1B

Food Establishment Public Inspection Report

From 11/7/13 thru 11/13/13

ESTABLISHMENT

PIZZA HUT
5101 S WESTERN ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF351	EHF28	H10DAY	ALL OTHER VIOLATIONS		11/7/2013	10	HFOL
			Walk in cooler door edge not clean. b)Blower covers need to be cleaned. c)Corner molding at walk in door needs to be repaired.				
	EHF25	H10DAY	FOOD CONTACT SURFACES		11/7/2013		
			Bread pans are encrusted with food & grease deposits.Pans must be clean to sight & touch.Pans haven't been cleaned/replaced.10 pans must be replaced by 11/17/13.An additional set-10 pans must be replaced each week until encrusted pans have been replaced.				
	EHF22	H10DAY	MANAGER KNOWLEDGE/CERTIFIED		11/7/2013		
			No City of Amarillo food mgr card available. Second notice this violation. Future violations of this item may result in a $50 reinspection fee.				
	EHF08	COS	GOOD HYGIENIC PRACTICES		11/7/2013		
			Open employee drink. Second notice this violation. Future violations of this item may result in a $50 reinspection fee.				

Food Establishment Public Inspection Report

From 11/7/13 thru 11/13/13

ESTABLISHMENT

POPEYES FRIED CHICKEN

2201 PARAMOUNT BLVD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2464	EHF28	H90 DAY	ALL OTHER VIOLATIONS		11/8/2013	0	HFOL

Repair any missing grout throughout the kitchen. b)Repair the inside of the door to the walk in. c)Repair the area around the mopsink so water does not accumulate.

Food Establishment Public Inspection Report

From 11/7/13 thru 11/13/13

ESTABLISHMENT

QUALITY INN & SUITES
6800 W INTERSTATE 40

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF97	EHF28	H10DAY	ALL OTHER VIOLATIONS		11/8/2013	28	HL1B
			Coving along floor wall joint below 3 bay sink is missing. Large gap needs to be sealed. b)Air vents in back room dirty. ***Food manager class is second Wednesday of each month at our office.***				
	EHF25	H10DAY	FOOD CONTACT SURFACES		11/8/2013		
			Oven is dirty. Venthood missing filter and has dust buildup. Juice and coffee splatter on dispensing area of equipment. Sanitized items stored with nonsanitized items. Reach in refrigerator not clean.				
	EHF08	H10DAY	GOOD HYGIENIC PRACTICES		11/8/2013		
			Handsink used to hold utensils. Handsink is for handwashing only.				
	EHF02	COS	COLD HOLDING		11/8/2013		
			Cooked eggs held without refrigeration found at 70°F. Eggs must be held at 41°F or less.				
	EHF07	H10DAY	ADEQUATE HAND WASHING		11/8/2013		
			Employee put on gloves with no handwash.				

Food Establishment Public Inspection Report

From 11/7/13 thru 11/13/13

ESTABLISHMENT

QUALITY INN & SUITES

HF97	EHF22	H10DAY	MANAGER KNOWLEDGE/CERTIFIED	11/8/2013	28	HL1B

No certified food manager. Manager on duty not knowledgable of Texas Food Establishment rules.

	EHF21	H10DAY	MANUAL WARE WASHING	11/8/2013

No sanitizer used when washing dishes.

	EHF19	H10DAY	RODENTS/ANIMALS/OPENINGS	11/8/2013

Large gap at outside door to service area.

	EHF17	COS	HAND WASH WITH SOAP/TOWELS	11/8/2013

No paper towels at handsink.

Food Establishment Public Inspection Report

From 11/7/13 thru 11/13/13

ESTABLISHMENT

RANCH HOUSE CAFE
810 23RD ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFC223	EHF03	IN	HOT HOLDING		11/13/2013	0	HL1B
			A)Gravy holding at 147 degrees. B)Ground beef 151 degrees.				
	EHF02	IN	COLD HOLDING		11/13/2013		
			A)Tomatoes holding at 40 degrees. B)Ham 39 degrees.				
	EHF28	H90 DAY	ALL OTHER VIOLATIONS		11/13/2013		
			A)End caps needed on light shields.				

Food Establishment Public Inspection Report

From 11/7/13 thru 11/13/13

ESTABLISHMENT

REAP ICE & WATER

400 E HASTINGS AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2237					11/13/2013	0	HL1B

ROLLING HILLS ELEMENTARY

2800 W CHERRY AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFP8	EHF21	H10DAY	MANUAL WARE WASHING		11/7/2013	3	HL1B

a)Dishwasher is not sanitizing at proper strength. Test strip is registering 200ppm. b)Wipedown sanitizer is not being dispensed at proper strength. Solution is not registering on strips.

Food Establishment Public Inspection Report

From 11/7/13 thru 11/13/13

ESTABLISHMENT

ROSAS CAFE #22

3820 W INTERSTATE 40

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1081	EHF10	COS	SOUND CONDITION		11/13/2013	10	HL1B
			Lid missing to salt container. Salt cannot be stored uncovered.				
	EHF15	H10DAY	EQUIPMENT ADEQUATE		11/13/2013		
			Reach in cooler found at 50 degrees F. Repair as needed to maintain 41 degrees or less.				
	EHF25	H10DAY	FOOD CONTACT SURFACES		11/13/2013		
			Several shelves with splatter on bottom. Ensure all shelves are cleaned at end of day. b)Rack above chips in hot hold not clean. c)Small reach in cooler handles, gaskets, shelves not clean. d)Can opener carrier not clean.				
	EHF28	H90 DAY	ALL OTHER VIOLATIONS		11/13/2013		
			Ice paddle is broken. Replace paddle. Coffee filters not stored covered. c)Air vents in kitchen need to be cleaned. d)Walk in cooler doors, gaskets, handles, shelves, blower covers and floors not clean.				

Food Establishment Public Inspection Report

From 11/7/13 thru 11/13/13

ESTABLISHMENT

ROSS ROGERS GOLF COURSE DELI

722 NW 24TH AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF336	EHF28	COS	ALL OTHER VIOLATIONS		11/8/2013	0	HL1B

Ice scoop was left inside ice machine, store on clean dry surface or in holder.

RUMORS

1500 SW 10TH AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF114	EHF25	COS	FOOD CONTACT SURFACES		11/7/2013	3	HL1B

Ice scoop sitting in water. Needs to be stored on clean surface.

Food Establishment Public Inspection Report

From 11/7/13 thru 11/13/13

ESTABLISHMENT

SAYAKOMARNS
419 16TH ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFC261	EHF28	COS	ALL OTHER VIOLATIONS		11/13/2013	3	HL1B
			A)All employees working with food must wear a hair restraint.				
	EHF02	IN	COLD HOLDING		11/13/2013		
			A)Raw chicken holding at 39 degrees. B)Beef holding at 38 degrees.				
	EHF03	IN	HOT HOLDING		11/13/2013		
			A)Rice holding at 155 degrees.				
	EHF21	H10DAY	MANUAL WARE WASHING		11/13/2013		
			A)Dish machine found not sanitizing. Must be corrected within 10 days. Must sanitize at 50ppm.				

Food Establishment Public Inspection Report

From 11/7/13 thru 11/13/13

ESTABLISHMENT

SLEEP INN & SUITES
6915 W INTERSTATE 40

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1882	EHF28	H90 DAY	ALL OTHER VIOLATIONS		11/13/2013	0	HL1B

Person items stored on food contact surface. Cloth towels used as liners in utensil drawers.Cloth holds bacteria. Cover all single service items left in cases in dry storage to prevent contamination. Store all food and food service products off floor 6".

SNACK BOX
4610 S COULTER ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2434	EHF28	COS	ALL OTHER VIOLATIONS		11/11/2013	4	HL1B

a)Single service items must be 6" off the ground. b)Ice cream cones must be kept 6" off the ground. c)Pizzas may not sit out to thaw. d)Establishment must have a food manager by next inspection.

	EHF07	COS	ADEQUATE HAND WASHING		11/11/2013		

a)Food employees must wash hands after handling money and before putting on new gloves to prepare food.

Food Establishment Public Inspection Report

From 11/7/13 thru 11/13/13

ESTABLISHMENT

SONIC DRIVE IN
1009 E AMARILLO BLVD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF300	EHF25	IN	FOOD CONTACT SURFACES		11/7/2013	0	HFOL

C)Corrected from previous inspection.

ST MARYS CATHOLIC CHURCH
22830 PONDASETA RD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT4233					11/7/2013	0	HL1B FOOD

Food Establishment Public Inspection Report

From 11/7/13 thru 11/13/13

ESTABLISHMENT

TACO BELL #28928
611 23RD ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFC317	EHF08	COS	GOOD HYGIENIC PRACTICES		11/13/2013	9	HL1B

A)Employee food found sitting on a preparation table in the kitchen, all food must be consumed in lobby.

	EHF02	COS	COLD HOLDING		11/13/2013		

A)Cut tomatoes holding at 49 degrees in make table. Tomatoes were rapidly cooled to 41 degrees.

TACOS LA HACIENDA
1021 SW 3RD AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2119					11/8/2013	0	HL1B

Food Establishment Public Inspection Report

From 11/7/13 thru 11/13/13

ESTABLISHMENT

TAQUERIA RIVERA
2602 SE 3RD AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1143	EHF28	COS	ALL OTHER VIOLATIONS		11/11/2013	0	HFOL
			Food manager card not posted.				
	EHF14	IN	WATER SUPPLY		11/11/2013		
			Corrected.				

Food Establishment Public Inspection Report

From 11/7/13 thru 11/13/13

ESTABLISHMENT

TEA 2 GO
2207 S WESTERN ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2461	EHF17	COS	HAND WASH WITH SOAP/TOWELS		11/12/2013	12	HL1B
			A)No soap or paper towels at handwashing sink in back. COS				
	EHF19	H10DAY	RODENTS/ANIMALS/OPENINGS		11/12/2013		
			Door sweep needed at back door. Must be corrected within 10 days.				
	EHF22	H45 DAY	MANAGER KNOWLEDGE/CERTIFIED		11/12/2013		
			Food manager card must be obtained within 45 days. Food manager classes held every 2nd Wednesday of every month. To be correct within 45 days.				
	EHF28	H90 DAY	ALL OTHER VIOLATIONS		11/12/2013		
			A)Unlabeled food in plastic container. COS B)Ceiling tiles in dish area must be replaced to smooth and easily cleanable tiles. To be corrected in 90 days.				
	EHF25	COS	FOOD CONTACT SURFACES		11/12/2013		
			A)Ice scoop on dirty surface. B)Dirty tea nozzles on tea urns. C)Straws must either be individually wrapped or in a straw dispenser.				

Food Establishment Public Inspection Report

From 11/7/13 thru 11/13/13

ESTABLISHMENT

THAI GARDEN

5017 E AMARILLO BLVD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2280	EHF22	H45 DAY	MANAGER KNOWLEDGE/CERTIFIED		11/11/2013	3	HFOL

The food manager card has expired. Attend a class on the attached food manager class schedule and pass the test within 45 days.

THAI TOWN RESTAURANT

1300 ROSS ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF841	EHF17	COS	HAND WASH WITH SOAP/TOWELS		11/11/2013	6	HL1B

No paper towels at hand sink in kitchen.

	EHF25	COS	FOOD CONTACT SURFACES		11/11/2013		

Ice machine backsplash needs to be cleaned.

Food Establishment Public Inspection Report

From 11/7/13 thru 11/13/13

ESTABLISHMENT

THUNDERING BUFFALOS GRILL & SA

2811 4TH AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFC278	EHF28	IN	ALL OTHER VIOLATIONS		11/7/2013	0	HFOL
			A)Corrected. B)Corrected. C)Corrected. D)Corrected.				
	EHF21	IN	MANUAL WARE WASHING		11/7/2013		
			A)Corrected.				
	EHF22	IN	MANAGER KNOWLEDGE/CERTIFIED		11/7/2013		
			A)Corrected.				

Food Establishment Public Inspection Report

From 11/7/13 thru 11/13/13

ESTABLISHMENT

TOKYO STEAK HOUSE
5807 SW 45TH AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2324	EHF10	COS	SOUND CONDITION		11/7/2013	11	HL1B
			Foods stored open. Seal all food packages after use to prevent dust and insects.				
	EHF08	COS	GOOD HYGIENIC PRACTICES		11/7/2013		
			Open employee drinks over food and food prep surfaces. All drinks in kitchen must have a lid and a straw or short cap.				
	EHF28	H10DAY	ALL OTHER VIOLATIONS		11/7/2013		
			Thermometers not easily readable.Keep at front of coolers in warmest part.Blower covers &shelves in walkin cooler dirty.Ceiling panel out of place in wait station area.English handwash sign needed in mens room.Covered waste can needed in female restroom.				
	EHF25	H10DAY	FOOD CONTACT SURFACES		11/7/2013		
			Kitchen found not cleaned previous night. All food contact surfaces must be cleaned and sanitized. b)Reach in cooler gaskets and handles dirty. c)Utensil and condiment tubs not clean.				

Food Establishment Public Inspection Report

From 11/7/13 thru 11/13/13

ESTABLISHMENT

TOOT N TOTUM #19
3609 S WASHINGTON ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF440	EHF28	COS	ALL OTHER VIOLATIONS		11/12/2013	0	HL1B

Raw eggs stored over ready to eat foods in walk in cooler.

TOOT N TOTUM #40
2700 W INTERSTATE 40

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2269					11/7/2013	0	HFOL

Food Establishment Public Inspection Report

From 11/7/13 thru 11/13/13

ESTABLISHMENT

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		11/12/2013	6	HL1B
			The door to hot hold case is creating metal shavings that could get into food. Repair/replace the sliding door so no metal shavings accumulate. Remove any shavings in or around unit. Clean any build up from handles of refrigerators &freezers in kitchen.				
	EHF20	COS	TOXIC ITEMS		11/12/2013		
			Sanitizer over 400 ppm. Check with test strips before use.				

Food Establishment Public Inspection Report

From 11/7/13 thru 11/13/13

ESTABLISHMENT

TOOT N TOTUM #52
6698 RIVER RD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF649	EHF21	COS	MANUAL WARE WASHING		11/7/2013	6	HL1B
			No surface sanitizer available. Keep sanitizer mixed in a labeled bottle.				
	EHF25	H10DAY	FOOD CONTACT SURFACES		11/7/2013		
			One of the hot dog containers is broken and should no longer be used.				
	EHF28	H10DAY	ALL OTHER VIOLATIONS		11/7/2013		
			Clean the cabinet under the sink by the coffee.				

Food Establishment Public Inspection Report

From 11/7/13 thru 11/13/13

ESTABLISHMENT

TOOT N TOTUM #59
3601 SW 45TH AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF429	EHF28	COS	ALL OTHER VIOLATIONS		11/7/2013	5	HL1B

Door gasket to walk in cooler broken and not cleanable. Replace gasket. b)Blower cover and unit in beer cooler need to be cleaned.

	EHF05	COS	RAPID REHEATING		11/7/2013		

Potentially hazardous foods not reheated to 165 degrees F. before placing on hot hold.

TOOT N TOTUM #7
1801 S GRAND ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF204	EHF28	COS	ALL OTHER VIOLATIONS		11/8/2013	0	HL1B

Clean dust off of walk in cooler wall.

Food Establishment Public Inspection Report

From 11/7/13 thru 11/13/13

ESTABLISHMENT

TOOT N TOTUM #71
1012 W AMARILLO BLVD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF627	EHF24	COS	THERMOMETERS		11/8/2013	6	HL1B

Thermometer in cream dispenser is broken and not reading properly.

	EHF20	COS	TOXIC ITEMS		11/8/2013		

a)Sanitizer in spray bottle over 400 PPM Qt. b)Chemicals stored on shelf above food product, store below or away.

TOOT N TOTUM #94
2151 SE 34TH AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2103	EHF21	COS	MANUAL WARE WASHING		11/7/2013	3	HL1B

Sanitizer concentration in wipe down bucket solution and spray bottle solution found too strong.

Food Establishment Public Inspection Report

From 11/7/13 thru 11/13/13

ESTABLISHMENT

TORTILLERIA LUPITA
4013 SE 10TH AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF462	EHF15	H 3 DAYS	EQUIPMENT ADEQUATE		11/8/2013	3	HL1B
			Make table not cooling properly.				
	EHF28	COS	ALL OTHER VIOLATIONS		11/8/2013		
			Clean dust off of pipes near vent hood.				
HF462	EHF15	IN	EQUIPMENT ADEQUATE		11/11/2013	0	HFOL
			Corrected from previous inspection.				

Food Establishment Public Inspection Report

From 11/7/13 thru 11/13/13

ESTABLISHMENT

TRADEWIND ELEMENTARY

4300 S WILLIAMS ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1533	EHF21	COS	MANUAL WARE WASHING		11/13/2013	3	HL1B

Sanitizing solution found at 0 ppm at 3 bay sink.

UNITED SUPERMARKET #529

5807 SW 45TH AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF460	EHF25	COS	FOOD CONTACT SURFACES		11/7/2013	3	HFOL

String used to hold shelf in place in market. String is not cleanable. Remove. b)Food grade hose needed for sanitizer dispenser.

	EHF28	H10DAY	ALL OTHER VIOLATIONS		11/7/2013		

Sanitizer test strips must be available daily to check sanitizer strength.Gap in ceiling panels.Broken spatulas for ice.Bread bake pans, trays & roller racks have encrusted buildup.Clean/replace.Several gaskets walkin coolers broken.Repair/replace.

Food Establishment Public Inspection Report

From 11/7/13 thru 11/13/13

ESTABLISHMENT

VFW GOLDING MEADOWS POST 1475

1401 SW 8TH AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF477	EHF28	COS	ALL OTHER VIOLATIONS		11/7/2013	0	HL1B

Blower covers in walk in beer cooler needed to be cleaned.

Food Establishment Public Inspection Report

From 11/7/13 thru 11/13/13

ESTABLISHMENT

VIBRA HOSPITAL OF AMARILLO LL

7501 WALLACE BLVD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2449	EHF28	COS	ALL OTHER VIOLATIONS		11/12/2013	8	HL1B
			a)Label dented can area. b)Handwash sign needed at handsink in warewash area. c)Keep handles of scoops up and out of dry goods.				
	EHF10	COS	SOUND CONDITION		11/12/2013		
			a)Remove dented cans to the dented can area.				
	EHF11	COS	PROPER HANDLING RTE		11/12/2013		
			a)Lemons out for self service must either have a removeable lid or be under a sneeze shield.				

Food Establishment Public Inspection Report

From 11/7/13 thru 11/13/13

ESTABLISHMENT

W T ATHLETICS
3301 4TH AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFC112	EHF02	IN	COLD HOLDING		11/9/2013	0	HL1B

Coolers holding at 40°F.

Food Establishment Public Inspection Report

From 11/7/13 thru 11/13/13

ESTABLISHMENT

WAFFLE HOUSE #534
2110 S COULTER ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1295	EHF15	H10DAY	EQUIPMENT ADEQUATE		11/7/2013	9	HL1B
			a)Cooler holding tomatoes at 50F. Tomatoes on top of cold hold were at 48F.				
	EHF25	COS	FOOD CONTACT SURFACES		11/7/2013		
			a)Ice scoop holder has a dead fly in it. b)Ice machine must be cleaned. c)Rusty can opener blade must be replaced.				
	EHF21	H10DAY	MANUAL WARE WASHING		11/7/2013		
			a)Dishwasher is not sanitizing.				
	EHF28	COS	ALL OTHER VIOLATIONS		11/7/2013		
			a)Handwash sign needed at front handsink. b)Dust fuzz from vent on ceiling. c)Clean mustard/kethup packet holders. d)Eggs may not be stored above lettuce.				

Food Establishment Public Inspection Report

From 11/7/13 thru 11/13/13

ESTABLISHMENT

WAL-MART SUPERCENTER #3383

4215 CANYON DR

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1232	EHF15	H10DAY	EQUIPMENT ADEQUATE		11/11/2013	3	HL1B

A)Freezer by dairy holding frozen foods soft. All frozen foods must be hard to the touch. Fix freezer within 10 days.

WATER STILL

4502 BELL ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF558					11/8/2013	0	HL1B

Food Establishment Public Inspection Report

From 11/7/13 thru 11/13/13

ESTABLISHMENT

WATER STORE

3505 NE 24TH AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2180	EHF28	H90 DAY	ALL OTHER VIOLATIONS		11/12/2013	0	HL1B

a)Post hand washing signs in English and Spanish in the restroom. b)Post a copy of the food establishment inspection report in the establishment.

WESTGATE AMA PREMIERE CINEMA

7701 W INTERSTATE 40

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF479	EHF08	COS	GOOD HYGIENIC PRACTICES		11/7/2013	4	HL1B

a)Ice was in the handsink. Handsink is for handwashing only.

Food Establishment Public Inspection Report

From 11/7/13 thru 11/13/13

ESTABLISHMENT

WHATABURGER #307
2424 S GEORGIA ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF79					11/8/2013	0	HFOL

WHITTIER ELEMENTARY
2004 N MARRS ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF670	EHF28	COS	ALL OTHER VIOLATIONS		11/7/2013	0	HL1B

Store all personal food in a designated location in the walk-in cooler.

Food Establishment Public Inspection Report

From 11/7/13 thru 11/13/13

ESTABLISHMENT

WINGSTOP
5807 SW 45TH AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1052					11/8/2013	0	HL1B

ZEST E TACO
2418 E AMARILLO BLVD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF249					11/8/2013	0	HFOL