

Food Establishment Public Inspection Report**From 10/10/13 thru 10/16/13**

ESTABLISHMENT

ACCDC ST JOSEPH CAMPUS**4108 S BONHAM ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFD35	EHF20	COS	TOXIC ITEMS		10/15/2013	6	HL1B
			Sanitizer in spray bottles was over 400 PPM Qt.				
	EHF25	COS	FOOD CONTACT SURFACES		10/15/2013		
			Can opener needed to be cleaned.				
	EHF28	COS	ALL OTHER VIOLATIONS		10/15/2013		
			Box of juice cartons stored on floor, food in containers that are not durable should be stored on shelf.				

Food Establishment Public Inspection Report**From 10/10/13 thru 10/16/13****ESTABLISHMENT****AMARILLO COUNTRY CLUB
4800 BUSHLAND BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF404	EHF28	IN	ALL OTHER VIOLATIONS Walkin cooling unit cleaned.		10/11/2013	0	HFOL
	EHF15	IN	EQUIPMENT ADEQUATE Walkin maintaining 36 degrees.		10/11/2013		

**AMARILLO FAMILY YMCA MIDTOWN
609 S CAROLINA ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFD68	EHF21	H10DAY	MANUAL WARE WASHING Warewashing machine was not sanitizing.		10/14/2013	3	HL1B

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ESTABLISHMENT

AMARILLO ZOO CONCESSION

2401 DUMAS DR

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1513					10/10/2013	0	HL1B

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ESTABLISHMENT

**AMIGOS #524
3300 E INTERSTATE 40**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF111	EHF23	IN	SEWAGE/WASTEWATER	Corrected from previous inspection.	10/14/2013	0	HFOL
HF1815	EHF28	IN	ALL OTHER VIOLATIONS	A)Corrected. B)Corrected.	10/14/2013	0	HFOL
	EHF23	IN	SEWAGE/WASTEWATER	Corrected.	10/14/2013		

Food Establishment Public Inspection Report**From 10/10/13 thru 10/16/13****ESTABLISHMENT****ARBYS #1908
401 E AMARILLO BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1446	EHF15	IN	EQUIPMENT ADEQUATE	a)Corrected b)Corrected.	10/14/2013	0	HFOL

**BAHAMA BUCKS
5509 BELL ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1106	EHF21	COS	MANUAL WARE WASHING	A)All dishes must be cleaned by wash, rinse, sanitize, air dry at least every 24 hours when used. B)Clean all gaskets. C)Clean out cooler. D)Clean soda gun.	10/16/2013	3	HL1B
	EHF28	COS	ALL OTHER VIOLATIONS	A)Keep all single service utensils at lease six inches off the floor.	10/16/2013		

Food Establishment Public Inspection Report**From 10/10/13 thru 10/16/13****ESTABLISHMENT****BAKER BROS AMERICAN DELI****3300 S SONCY RD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2245	EHF28	COS	ALL OTHER VIOLATIONS		10/14/2013	7	HL1B
			a)Clean the outside handle of microwave. b)Clean the handsink in the front line area. c)All scoops must have a handle. d)Food manager is certified, but needs duplicate card to post in establishment. e)Lid is needed for trash can in ladies restroom.				
	EHF23	H10DAY	SEWAGE/WASTEWATER		10/14/2013		
			a)Plumbing from dishwasher is leaking wastewater onto the floor. Repair to not leak.				
	EHF11	COS	PROPER HANDLING RTE		10/14/2013		
			a)Handle of scoop used to scoop out sugar into tea was down in the product. Keep handles up and out of the product since they are often touched with bare hands. This will prevent contamination.				

Food Establishment Public Inspection Report**From 10/10/13 thru 10/16/13**

ESTABLISHMENT**BEEF BURGER BARREL
3102 PLAINS BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1521	EHF15	COS	EQUIPMENT ADEQUATE		10/10/2013	6	HL1B
			Glass door refrigerator was at 50 degrees, do not store PHF in this unit until repaired or will maintain 41 or below.				
	EHF25	COS	FOOD CONTACT SURFACES		10/10/2013		
			a)Microwave oven needed to be cleaned. b)Soda nozzles needed to be cleaned.				

Food Establishment Public Inspection Report**From 10/10/13 thru 10/16/13**

ESTABLISHMENT**BELMAR ELEMENTARY
6342 ADIRONDACK TRL**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF761	EHF25	COS	FOOD CONTACT SURFACES		10/10/2013	3	HL1B
			Spatter on bottom of shelf above hot hold. Utensils stored in wicker and cardboard. Utensils must be stored in a sanitized non porous container. Canopener blade area has buildup. Blade is too dull. Replace blade.				
	EHF28	H90 DAY	ALL OTHER VIOLATIONS		10/10/2013		
			Dust on tops of all tall equipment. All coolers, ovens and air vents need to be cleaned of all dust. Bug traps are full. Traps must be changed out to avoid decaying insects. Waste can handles need to be cleaned.				

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ESTABLISHMENT**BITI PIES INC
604 S MARYLAND ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1495	EHF28	COS	ALL OTHER VIOLATIONS		10/11/2013	6	HL1B
			Food Manager card has expired and must be renewed before November 11.				
	EHF20	COS	TOXIC ITEMS		10/11/2013		
			Pesticide in wash room not intended use for food establishments.				
	EHF08	COS	GOOD HYGIENIC PRACTICES		10/11/2013		
			Personal drinks in food area without lid and straw.				

Food Establishment Public Inspection Report**From 10/10/13 thru 10/16/13****ESTABLISHMENT****BRADYS DAIRY QUEEN
1900 S WASHINGTON ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF146	EHF25	COS	FOOD CONTACT SURFACES		10/14/2013	3	HL1B
			A)Can opener needed to be cleaned. B)Ice scoop stored in water.				

**BRADYS DAIRY QUEEN #17
3333 S WESTERN ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF280	EHF13	COS	HACCP PLAN/TIME		10/16/2013	4	HL1B
			a)Grilled chicken in refrigerator must be date marked.				
	EHF28	COS	ALL OTHER VIOLATIONS		10/16/2013		
			a)Clean crumbs from deep freeze. b)Clean ice condensate around freezer. Freezer door must be slammed shut so condensate won't build up. c)New gasket must be put on freezer.				

Food Establishment Public Inspection Report**From 10/10/13 thru 10/16/13****ESTABLISHMENT****BRAUMS ICE CREAM 180
801 E AMARILLO BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF166	EHF08	COS	GOOD HYGIENIC PRACTICES		10/15/2013	16	HL1B
			a)Dirty rag was in the handsink. Handsinks may be used for handwashing only and must remain clean and sanitary.				
	EHF11	COS	PROPER HANDLING RTE		10/15/2013		
			a)Handle of ice scoop down in ice used for drinks. Keep handles up and out of products.				
	EHF02	COS	COLD HOLDING		10/15/2013		
			a)Ham on work line was at 48F. Must be 41F or below at all times.				
	EHF20	COS	TOXIC ITEMS		10/15/2013		
			a)Glass cleaner stored next to filter water. Keep chemicals separate from other items.				

Food Establishment Public Inspection Report

From 10/10/13 thru 10/16/13

ESTABLISHMENT**BROKEN SPOKE
3101 SW 6TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF73					10/10/2013	0	HL1B

**BURGER KING
7000 E INTERSTATE 40**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF831					10/15/2013	0	HL1B

Food Establishment Public Inspection Report

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ESTABLISHMENT

**BURGER KING #2185
4317 TECKLA BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF425	EHF28	COS	ALL OTHER VIOLATIONS		10/16/2013	9	HL1B
			a)Wipe drip from venthood. b)Degrease the top of the fry warmer. c)Replace broken tiles in back. d)Scrape small rough spot from inside of ice machine.				
	EHF20	COS	TOXIC ITEMS		10/16/2013		
			a)Onions hanging on racks with chemicals. Store onions and food separate from chemicals.				
	EHF19	H10DAY	RODENTS/ANIMALS/OPENINGS		10/16/2013		
			a)Gap at the back door must be sealed.				
	EHF24	COS	THERMOMETERS		10/16/2013		
			a)No thermometer in the cooler holding iced coffee. b)No thermometer found in walk in cooler.				

Food Establishment Public Inspection Report**From 10/10/13 thru 10/16/13**

ESTABLISHMENT**BUTTONS & BOWS PRESCHOOL****3815 S LIPSCOMB ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFD21	EHF28	COS	ALL OTHER VIOLATIONS		10/11/2013	0	HL1B
			Raw eggs stored over ready to eat food in cooler in kitchen.				

Food Establishment Public Inspection Report**From 10/10/13 thru 10/16/13****ESTABLISHMENT****BYOB BURGER COMPANY****6200 HILLSIDE RD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2140	EHF28	COS	ALL OTHER VIOLATIONS		10/16/2013	17	HL1B
			Dirty fan in kitchen. b)Reach in freezer needs to be defrosted. Cover foods to prevent contamination from dirty ice.				
	EHF25	COS	FOOD CONTACT SURFACES		10/16/2013		
			Shelves above food prep counter dusty.				
	EHF19	COS	RODENTS/ANIMALS/OPENINGS		10/16/2013		
			Back door will not shut by itself. Door left ajar.				
	EHF20	COS	TOXIC ITEMS		10/16/2013		
			Chemical degreaser stored on food storage shelf. b)Chemical spray bottle not labeled.				
	EHF07	COS	ADEQUATE HAND WASHING		10/16/2013		
			Hands not washed prior to glove change.				

Food Establishment Public Inspection Report**From 10/10/13 thru 10/16/13****ESTABLISHMENT****BYOB BURGER COMPANY**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF2140	EHF08	COS	GOOD HYGIENIC PRACTICES		10/16/2013	17	HL1B	
			Handsink used for purposes other than handwashing.					

**CANDY PALACE
7701 W INTERSTATE 40**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF18	EHF11	COS	PROPER HANDLING RTE		10/14/2013	4	HL1B	
			a)Candy apples sitting on top of counter need to be covered/protected.					
	EHF28	COS	ALL OTHER VIOLATIONS		10/14/2013			
			a)A handwash sign is needed at the back handsink.					

Food Establishment Public Inspection Report**From 10/10/13 thru 10/16/13**

ESTABLISHMENT**CANYONS RETIREMENT COMMUNITY****2200 SW 7TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF839	EHF25	COS	FOOD CONTACT SURFACES		10/14/2013	6	HL1B
			Seals on mini freezer on serving counter needed to be cleaned/replaced.				
	EHF24	COS	THERMOMETERS		10/14/2013		
			No thermometer in standing cooler on service line.				

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ESTABLISHMENT

**CHINA MAX
7701 W INTERSTATE 40**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1485	EHF21	COS	MANUAL WARE WASHING		10/15/2013	15	HL1B
			a)0 ppm bleach in wipedown at front.				
	EHF02	COS	COLD HOLDING		10/15/2013		
			a)Raw chicken sitting out at 50F. Must be 41F or below. b)Garlic and oil mixture out at room temperature. Garlic and oil mixtures must be at 41F or below at all times.				
	EHF13	COS	HACCP PLAN/TIME		10/15/2013		
			a)Chicken cooked 4 days ago with no date mark on it. Datemark all cooked potentially hazardous food items				
	EHF25	COS	FOOD CONTACT SURFACES		10/15/2013		
			a)Cracked bins that hold food must be discarded and replaced.				
	EHF28	COS	ALL OTHER VIOLATIONS		10/15/2013		
			a)Dishwater was very bloody. b)Keep handles of scoops up and out of dry goods. c)Pans of food that are cooling need to be slightly uncovered. d) Do not stick knives in the plastic on the walls. e)Handwash sign needed at front handsink.				

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ESTABLISHMENT**CRYSTALS COUNTRY STORE**

6701 ROCKWELL RD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFR83	EHF28	H90 DAY	ALL OTHER VIOLATIONS		10/11/2013	0	HL1B
			Seal floor. 90 days to correct.				
	EHF14	IN	WATER SUPPLY		10/11/2013		
			Water sample tests required monthly.				

CVS/PHARMACY #7762

2012 S WASHINGTON ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF754					10/14/2013	0	HL1B

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ESTABLISHMENT

DENNYS RESTAURANT #6674

1710 E INTERSTATE 40

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF392	EHF28	IN	ALL OTHER VIOLATIONS Corrected.		10/11/2013	3	HFOL
	EHF25	IN	FOOD CONTACT SURFACES A, B, C, Corrected.		10/11/2013		
	EHF15	H30 DAY	EQUIPMENT ADEQUATE Cooler door still not closing properly. If this hasn't been corrected by the next inspection, a \$50 reinspection fee will be charged.		10/11/2013		

Food Establishment Public Inspection Report

From 10/10/13 thru 10/16/13

ESTABLISHMENT

**DINING BY DESIGN
5060 HELIUM RD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFR41	EHF14	IN	WATER SUPPLY		10/10/2013	0	HL1B
			Water sample results available at time of inspection.				
	EHF04	IN	PROPER COOKING TEMPERATURES		10/10/2013		
			Food prep for Mad Scientist BAll 10/12/13 at Discovery Center.				
HFRK6	EHF18	H10DAY	INSECT CONTAMINATION		10/12/2013	3	HL1B
			Fly control must be addressed at events.				

Food Establishment Public Inspection Report**From 10/10/13 thru 10/16/13****ESTABLISHMENT****DOLLAR GENERAL STORE #11624****4308 S WASHINGTON ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1876	EHF24	H180 DAY	THERMOMETERS	No thermometer in milk cooler.	10/11/2013	3	HL1B

DOLLAR GENERAL STORE #14435**2950 E FM 1151**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFR81	EHF14	H10DAY	WATER SUPPLY	Test results are required to be kept on file for the inspection. No report available.	10/16/2013	3	HL1B

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ESTABLISHMENT

**DONUT STOP INC
4500 CANYON DR**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1731	EHF07	COS	ADEQUATE HAND WASHING		10/16/2013	17	HL1B
			Employees not washing hands between glove changes.				
	EHF08	COS	GOOD HYGIENIC PRACTICES		10/16/2013		
			Large mixing pans being washed in the mop sink. This sink is for mop water or similar waste liquids only. A large sink is needed to handle large food containers. Electrical cord tied to handsink. Do not place items on handsink.				
	EHF25	H10DAY	FOOD CONTACT SURFACES		10/16/2013		
			Mixer blades stored on boxes-not sanitary. Sanitized items stored in drawer non-sanitized items. Gaskets to reachin cooler dirty. Blower covers have food attached in reachin cooler. Soda dispensers not cleaned properly. Remove nozzles & clean daily.				
	EHF21	COS	MANUAL WARE WASHING		10/16/2013		
			Dishwasher is not sanitizing. Test strip must show 50ppm chlorine. No chlorine registered on test strip.				
	EHF22	H10DAY	MANAGER KNOWLEDGE/CERTIFIED		10/16/2013		
			No certified food mgr card posted. No food manager at this store over 45 days.				

Food Establishment Public Inspection Report**From 10/10/13 thru 10/16/13**

ESTABLISHMENT**DONUT STOP INC**

HF1731	EHF28	H10DAY	ALL OTHER VIOLATIONS	10/16/2013	17	HL1B
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Bags of sugar stored on floor. Must be 6" off floor. Air vents above front door dirty. Tops of food equip dusty.
Fly swatter stored on coffee machine. Last insp not available. Post latest insp in kitchen.

EDIBLE ARRANGEMENTS**121 WESTGATE PKWY WEST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2384					10/15/2013	0	HL1B

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From 10/10/13 thru 10/16/13

ESTABLISHMENT

**EL PATRON
5807 SW 45TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1838	EHF28	H10DAY	ALL OTHER VIOLATIONS		10/15/2013	11	HL1B
			Label chemical bottles. Clean Mouse droppings from all areas w/foods. Repair missing ceiling panels or w/holes. Clean dish shelf. Walkin coolers doors & gaskets need to be cleaned. Water will not shut off at large sinks. Repair as needed.				
	EHF25	H10DAY	FOOD CONTACT SURFACES		10/15/2013		
			Bottom of shelf above cook top has splatter. Clean shelf daily, dish tubs, inside ice machine,gaskets to reachin coolers. Resurface cutting board. Ice bucket chipped. Discontinue use.				
	EHF13	COS	HACCP PLAN/TIME		10/15/2013		
			No HACCP dates on any potentially hazardous foods stored in walk in cooler. Foods stored over 24 hours must have a date indicating the day the food was made. PH foods may only be stored for 7 days.				
	EHF12	COS	CROSS CONTAMINATION		10/15/2013		
			Eggs stored over vegetables in walk in cooler.				

Food Establishment Public Inspection Report

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ESTABLISHMENT

FAMILY DISCOUNT #2

2601 CANYON DR

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2094					10/16/2013	0	HL1B

Food Establishment Public Inspection Report

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ESTABLISHMENT

**FAZOLI'S
2512 S SONCY RD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF439	EHF28	COS	ALL OTHER VIOLATIONS		10/15/2013	9	HL1B
			a)Boxes in freezer must be 6" up off the ground. b)Shaker was being stored in seasoning. c)Clean the reach in cooler's handles on the cooler on the line. d)A handwash sign is needed on the handsink in the front.				
	EHF25	COS	FOOD CONTACT SURFACES		10/15/2013		
			a)Clean the grates above the breadsticks. b)Clean both microwaves in kitchen.				
	EHF20	COS	TOXIC ITEMS		10/15/2013		
			a)Can of insect spray in the kitchen that is not approved for restaurant use. b)Medicine may not be stored in the kitchen.				
	EHF19	COS	RODENTS/ANIMALS/OPENINGS		10/15/2013		
			a)Back door was cracked open for the duration of the inspection. Back door must be shut tightly when going in and out to prevent insects from entering.				

Food Establishment Public Inspection Report

From 10/10/13 thru 10/16/13

ESTABLISHMENT

FURRS FRESH BUFFET

2221 S SONCY RD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1353	EHF25	COS	FOOD CONTACT SURFACES		10/10/2013	24	HL1B
			a)When dishes are washed, stickers need to be removed completely. b)Knife in produce area on a clean magnet with dried lettuce on it. c)Clean mold from the ice machine.				
	EHF17	COS	HAND WASH WITH SOAP/TOWELS		10/10/2013		
			a)No paper towels at handsink in dishroom area.				
	EHF13	COS	HACCP PLAN/TIME		10/10/2013		
			a)Food items must be dated when they are prepared and put in the cooler.				
	EHF10	COS	SOUND CONDITION		10/10/2013		
			a)Remove dented cans from rack if they are dented on the rim or the seam.				
	EHF02	COS	COLD HOLDING		10/10/2013		
			a)CNC must stay at 41F or below and it was at 54F. b)Sliced tomatoes on line must be 41F or below. They were at 49F.				

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ESTABLISHMENT

FURRS FRESH BUFFET

HF1353	EHF03	COS	HOT HOLDING	10/10/2013	24	HL1B
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a)Chicken in hot hold unit at 117F. b)Meatloaf in hot hold unit at 125F. Items in hot hold units must be 135F or above.

	EHF28	COS	ALL OTHER VIOLATIONS	10/10/2013		
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a)Clean fan in dishwasher area. b)Beans in dry storage must be 6" off the ground. c)Clean fan in food prep area. d)Clean vent and lights above fryers. e)Keep handles up and out of dry goods. f)Clean fan in 3 compartment sink area.

GENERAL NUTRITION CENTER

7701 W INTERSTATE 40

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF30	EHF28	COS	ALL OTHER VIOLATIONS		10/10/2013	0	HL1B

a)A lid is needed for the trash can in the restroom.

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ESTABLISHMENT**GJS CAFE & GRILL
3609 SW 45TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2001					10/15/2013	0	HFOL

**GOLDEN CORRAL #533
7220 W INTERSTATE 40**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1378					10/15/2013	0	HFOL

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ESTABLISHMENT

**GRAMS GRILL
1505 E FM 1151**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFR65	EHF28	H10DAY	ALL OTHER VIOLATIONS		10/16/2013	7	HL1B
			Take out trash as needed.Overflowing in restroom. Clean in & out of grill hood & ref/freezer,h/ac vents in ceiling-spider webs & dirt buildup,walls, ceilings,floors,fryer baskets & machine buildup of grease, exterior of big dipper grease filter,etc.				
	EHF11	H10DAY	PROPER HANDLING RTE		10/16/2013		
			Cook seen handling RTE food with bare hands. Discussed proper handling of RTE food.				
	EHF14	IN	WATER SUPPLY		10/16/2013		
			Water sample tests required monthly. Sample results available at time of inspection.				
	EHF19	H10DAY	RODENTS/ANIMALS/OPENINGS		10/16/2013		
			Mouse trap near grill does not meet requirements for use in food establishment. Contact pesticide applicator for approved food establishment traps.				

Food Establishment Public Inspection Report**From 10/10/13 thru 10/16/13****ESTABLISHMENT****GREEN CHILE BOWL
5120 CANYON DR**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF2312	EHF28	H90 DAY	ALL OTHER VIOLATIONS		10/15/2013	0	HFOL	
			Seal back door gap.Fix broken floor tiles.Walkin freezer door must stay clean.Service window bottom not easily cleanable.Seal/clean ceiling panels-dishwash area & above ice machine.Waste grease bucket needs lid.Invert ice buckets to drain.					

**HAROLDS FARMERS MARKET INC
1308 S GRAND ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF575					10/10/2013	0	HL1B

Food Establishment Public Inspection Report**From 10/10/13 thru 10/16/13****ESTABLISHMENT****HENKS BAR B Q
1508 S GRAND ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF619	EHF28	H 3 DAYS	ALL OTHER VIOLATIONS		10/10/2013	3	HL1B
			Walk in cooler needs to be cleaned. Blower covers in walk in need to be cleaned. Ceiling tiles need to be replaced in dry storage. Eggs stored over ready to eat food. cos				
	EHF25	COS	FOOD CONTACT SURFACES		10/10/2013		
			Ice scoop stored in stagnant water.				

Food Establishment Public Inspection Report**From 10/10/13 thru 10/16/13**

ESTABLISHMENT**HIGH PLAINS FOOD BANK/KIDS CAF****1401 J AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFK94	EHF19	COS	RODENTS/ANIMALS/OPENINGS		10/16/2013	3	HL1B
			Outside back door propped open for extended period of time allowing flies to enter kitchen.				
	EHF28	COS	ALL OTHER VIOLATIONS		10/16/2013		
			Metal stem thermometer not calibrated.				

Food Establishment Public Inspection Report**From 10/10/13 thru 10/16/13****ESTABLISHMENT****HILTON GARDEN INN @ AMARILLO****9000 W INTERSTATE 40**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1698	EHF28	COS	ALL OTHER VIOLATIONS		10/10/2013	10	HL1B
			a)Handwash sign needed at front handsink. b)Handwash sign needed at bar handsink. c)Face all silverware one direction. d)Clean out the bin that silverware is stored in.				
	EHF20	H10DAY	TOXIC ITEMS		10/10/2013		
			a)Quat sanitizer dispenser is dispensing over 400 ppm quat sanitizer. Must be 200 ppm, not exceeding 400 ppm. b)Unlabeled chemical at mop sink. COS.				
	EHF25	COS	FOOD CONTACT SURFACES		10/10/2013		
			a)Clean knives with food debris on them.				
	EHF13	COS	HACCP PLAN/TIME		10/10/2013		
			a)Bins of prepared food that are frozen and then pulled from the freezer must bear a date of the day of removal from the freezer. b)Some food items in evening cooler exceeded the 7 day hold limit.				

Food Establishment Public Inspection Report

From 10/10/13 thru 10/16/13

ESTABLISHMENT

**JACOBOS CAFE
3701 OLSEN BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2361	EHF08	COS	GOOD HYGIENIC PRACTICES		10/16/2013	4	HL1B
			a)Drink with no lid and straw in kitchen.				
	EHF28	COS	ALL OTHER VIOLATIONS		10/16/2013		
			a)Clean the fan in the kitchen. b)Label all bulk items (flour, biscuit mix, etc.) c)Soap and paper towels may not be installed at the mopsink.				
	EHF29	IN	RECOGNITION		10/16/2013		
			a)This establishment is spotless. Management is always quick to correct any issues and very easy to work with. They do a great job!				

Food Establishment Public Inspection Report**From 10/10/13 thru 10/16/13**

ESTABLISHMENT**JUDYS PLACE
2700 S GRAND ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF836	EHF28	COS	ALL OTHER VIOLATIONS		10/14/2013	7	HL1B
			Dust accumulation found on vent hood filters needs to be cleaned.				
	EHF13	COS	HACCP PLAN/TIME		10/14/2013		
			Opened packages of sliced ham stored in walk-in refrigerator without date mark.				
	EHF25	COS	FOOD CONTACT SURFACES		10/14/2013		
			Microwave found dirty. B) Soda nozzle at dining area found dirty.				

Food Establishment Public Inspection Report

From 10/10/13 thru 10/16/13

ESTABLISHMENT

KFC

316 E AMARILLO BLVD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF993					10/14/2013	0	HL1B

Food Establishment Public Inspection Report

From 10/10/13 thru 10/16/13

ESTABLISHMENT

**LA FIESTA GRANDE
7415 SW 45TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF8	EHF28	H10DAY	ALL OTHER VIOLATIONS		10/15/2013	29	HL1B
			Foods out of temp control & not on approved haccp plan.Fd from truck delivery not put up after 4 or more hours.Clean door & v-channel on ice machine,glass chiller/keg cooler fridge,highchair straps, walkin cooler doors,gaskets,handles,floors, ceiling.				
	EHF25	H10DAY	FOOD CONTACT SURFACES		10/15/2013		
			Tea nozzles not cleaned daily. Bowls w/no handles used as scoops.Mixers stored w/batter attached.Slicer stored w/food attached.Ice scoop handles touching ice.Can opener blade & carrier dirty.Hothold water not clean.Clean dishrack & utensil pans dirty.				
	EHF20	H10DAY	TOXIC ITEMS		10/15/2013		
			Chemical cleaner stored on dishwash rack. b)on shelf with food equipment.				
	EHF21	H10DAY	MANUAL WARE WASHING		10/15/2013		
			Dishwasher not sanitizing. Dish wash employee not using correct dish wash procedure.				
	EHF08	COS	GOOD HYGIENIC PRACTICES		10/15/2013		
			Several open employee drinks with no lids on or above food surfaces.				

Food Establishment Public Inspection Report**From 10/10/13 thru 10/16/13**

ESTABLISHMENT**LA FIESTA GRANDE**

HF8	EHF11	COS	PROPER HANDLING RTE	10/15/2013	29	HL1B
			Employees scooping ice from ice bin without using scoop. Ice contacting bare hands.			
	EHF10	COS	SOUND CONDITION	10/15/2013		
			Seam dented cans on shelf in pantry. Several food items stored with no lids.			
	EHF09	COS	APPROVED SOURCE/LABELING	10/15/2013		
			Non easily identifiable foods with no label..Flour, spices, chili powder.			
	EHF07	COS	ADEQUATE HAND WASHING	10/15/2013		
			Dishwash employee touched dirty dishes and then clean dishes with no handwash.			

Food Establishment Public Inspection Report**From 10/10/13 thru 10/16/13**

ESTABLISHMENT**LA ICE & WATER
1001 W AMARILLO BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2142					10/16/2013	0	HL1B

**LA QUINTA INN #0454
1708 E INTERSTATE 40**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1339					10/10/2013	0	HL1B

Food Establishment Public Inspection Report**From 10/10/13 thru 10/16/13****ESTABLISHMENT****LONE STAR BAR & GRILL****935 E FM 1151**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFR82	EHF28	H90 DAY	ALL OTHER VIOLATIONS		10/11/2013	0	HFOL
			Continue to work on walls and floors in food prep. Ceiling in kitchen replaced and new lighting.				
	EHF14	IN	WATER SUPPLY		10/11/2013		
			Water sample tests required monthly. Test results available at time of inspection.				

Food Establishment Public Inspection Report

From 10/10/13 thru 10/16/13

ESTABLISHMENT

LOVES TRAVEL STOP #261

8615 CANYON DR

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF614	EHF08	COS	GOOD HYGIENIC PRACTICES		10/16/2013	15	HL1B
			Employee drinks found without any lids or straws. b)Employee purse found sitting on bulk food storage. c)Employee seen cleaning a rag in the handsink, handsinks are for handwashing only.				
	EHF03	IN	HOT HOLDING		10/16/2013		
			Meatballs holding at 135°.				
	EHF02	COS	COLD HOLDING		10/16/2013		
			Cut fruit holding at 60° in ice. All fruit was rapidly chilled to 41°. All fruit should always be held below 41° at all times.				
	EHF19	H10DAY	RODENTS/ANIMALS/OPENINGS		10/16/2013		
			Door sweep needed at front door within 10 days.				
	EHF25	H10DAY	FOOD CONTACT SURFACES		10/16/2013		
			Clean ice machine thoroughly.				

Food Establishment Public Inspection Report**From 10/10/13 thru 10/16/13****ESTABLISHMENT****LOVES TRAVEL STOP #261**

HF614	EHF28	H10DAY	ALL OTHER VIOLATIONS	10/16/2013	15	HL1B
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All food & single service articles must be stored at least 6" off floor. Clean all blower covers in walk ins. Lightshields needed by ice machine & 3 comp sink. Large amounts of frost buildup in walk in cooler, all frost must be chipped off & the leak fixed.

MARIAS COCINA MEXICANA**1316 SE 10TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2202	EHF23	H10DAY	SEWAGE/WASTEWATER		10/14/2013	6	HL1B
			Leak found under 3 compartment sink. To be corrected within 10 days.				
	EHF21	COS	MANUAL WARE WASHING		10/14/2013		
			Wipe-down sanitizer found at 0 ppm. Must be 100 ppm.				

Food Establishment Public Inspection Report**From 10/10/13 thru 10/16/13**

ESTABLISHMENT**MARSHALL COFFEE****4709 BELL ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1886	EHF25	COS	FOOD CONTACT SURFACES		10/16/2013	7	HFOL
			Inside ice machine not clean. Second notice this violation.				
	EHF08	COS	GOOD HYGIENIC PRACTICES		10/16/2013		
			Open drink on shelf in kitchen. Second violation on this item.				

Food Establishment Public Inspection Report**From 10/10/13 thru 10/16/13****ESTABLISHMENT****MCDONALDS
3320 S COULTER ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF792	EHF28	COS	ALL OTHER VIOLATIONS		10/15/2013	0	HL1B
			If condensate in the freezer builds up due to stacking boxes too close to the unit, do not stack boxes that high. If problem continues, call a repairman so that the issue can be fixed.				

5620 W AMARILLO BLVD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1954	EHF17	COS	HAND WASH WITH SOAP/TOWELS		10/14/2013	3	HL1B
			No paper towels at handwashing sink.				

5730 W AMARILLO BLVD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF548	EHF28	H90 DAY	ALL OTHER VIOLATIONS		10/15/2013	0	HL1B
			Light in freezer needs to have cover or a shatter resistant bulb.				

Food Establishment Public Inspection Report

From 10/10/13 thru 10/16/13

ESTABLISHMENT

MCDONALDS

MID AMERICA SERV/POTTER CO DET

13100 NE 29TH AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF470					10/16/2013	0	HL1B

Food Establishment Public Inspection Report**From 10/10/13 thru 10/16/13****ESTABLISHMENT****PANHANDLE SALVAGE
5811 S WESTERN ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF780	EHF28	H90 DAY	ALL OTHER VIOLATIONS		10/16/2013	3	HL1B
			A)Replace missing ceiling tiles in proccessing area.				
	EHF25	COS	FOOD CONTACT SURFACES		10/16/2013		
			A)Clean ceiling in walk in cooler. B)Clean produce shelving.				

**PAPA MURPHYS
1740 S WESTERN ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2048					10/16/2013	0	HL1B

Food Establishment Public Inspection Report

From 10/10/13 thru 10/16/13

ESTABLISHMENT

PATTAYA RESTAURANT

6204 HILLSIDE RD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1904	EHF28	H24 HOUR	ALL OTHER VIOLATIONS		10/16/2013	35	HL1B
			Clean floor below grills with food spill buildup, bulk tubs, walk in cooler door, gaskets, blower covers and blower unit. Handle to rice cooker broken and not easily cleanable. Label working containers food .All fans dirty. Grills not cleaned properly.				
	EHF25	H24 HOUR	FOOD CONTACT SURFACES		10/16/2013		
			Clean utensil drawers&tubs, canopener & carrier, clean dish racks, reach in make table handles & gaskets,in ice machine, slicer.Fd stored below grill in area not easily cleanable.Sink not sanitized prior to use w/vegetables.Fly strip over fd prep area.				
	EHF21	H24 HOUR	MANUAL WARE WASHING		10/16/2013		
			Dishwasher is not sanitizing.0ppm on test strip.				
	EHF20	H24 HOUR	TOXIC ITEMS		10/16/2013		
			Chemical stored on food prep table.				
	EHF17	H24 HOUR	HAND WASH WITH SOAP/TOWELS		10/16/2013		
			One handsink with no soap or towels.				

Food Establishment Public Inspection Report

From 10/10/13 thru 10/16/13

ESTABLISHMENT

PATTAYA RESTAURANT

Inspection Number	Establishment Code	Category	Description	Date	Score	Notes
HF1904	EHF16	H24 HOUR	HAND WASH FACILITIES ADEQUATE	10/16/2013	35	HL1B Handsink blocked.
	EHF12	COS	CROSS CONTAMINATION	10/16/2013		Knives stored in warm water solution with sanitizer and used for cutting foods without rinsing.
	EHF08	COS	GOOD HYGIENIC PRACTICES	10/16/2013		Numerous open employee drinks on food prep tables and food storage shelves.
	EHF09	COS	APPROVED SOURCE/LABELING	10/16/2013		Non easily identifiable foods not labeled.
	EHF10	COS	SOUND CONDITION	10/16/2013		a)Seam dented can on shelf for use. b)Food container marked refrigerate after open found not refrigerated. c)Food stored on dry storage rack in open containers.
	EHF07	COS	ADEQUATE HAND WASHING	10/16/2013		Employees not washing hands properly.

Food Establishment Public Inspection Report**From 10/10/13 thru 10/16/13**

ESTABLISHMENT**PATTAYA RESTAURANT****PIZZA HUT
7000 E INTERSTATE 40**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF844	EHF28	H90 DAY	ALL OTHER VIOLATIONS		10/15/2013	0	HL1B
			Paint chipping off of ceiling tile near venthood. b)Ceiling tile in dry storage needs to be replaced. c)Grease/oil needs to be cleaned off of floor in dry storage. cos				

Food Establishment Public Inspection Report**From 10/10/13 thru 10/16/13****ESTABLISHMENT****PLAZA RESTAURANT THE
2101 S SONCY RD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2051	EHF20	IN	TOXIC ITEMS		10/14/2013	3	HFOL
			b)Corrected.				
	EHF15	H 3 DAYS	EQUIPMENT ADEQUATE		10/14/2013		
			a)Cooler underneath the grill is still holding food items at 46-54F. This cooler must be able to maintain product at 41F or below. If not corrected in 3 days, a \$50 reinspection fee may be charged.				

POPEYES**7000 E INTERSTATE 40**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF890	EHF25	COS	FOOD CONTACT SURFACES		10/15/2013	3	HL1B
			Clean container holding clean dishes.				

Food Establishment Public Inspection Report**From 10/10/13 thru 10/16/13****ESTABLISHMENT****POTTER HOUSE
6800 PLUM CREEK DR**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2462	EHF25	COS	FOOD CONTACT SURFACES		10/16/2013	3	HL1B
			Can opener needed to be cleaned.				
	EHF28	COS	ALL OTHER VIOLATIONS		10/16/2013		
			Baseboard in warewashing room needs to be repaired.				

**RADICAL NUTRITION
26 MEDICAL DR**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2274					10/16/2013	0	HL1B

Food Establishment Public Inspection Report

From 10/10/13 thru 10/16/13

ESTABLISHMENT

RED LOBSTER #168
3311 W INTERSTATE 40

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF658	EHF28	H90 DAY	ALL OTHER VIOLATIONS		10/16/2013	6	HL1B
			Shelves in reachin coolers have peeling coverings & rusted. Inside door panel to reach in cooler has holes exposing insulation. Clean walkin cooler doors, handles, gaskets. Potato pans & oven pans are not clean, replace or remove encrusted grease deposits.				
	EHF25	COS	FOOD CONTACT SURFACES		10/16/2013		
			Splatter on bottom of shelf over clean dishes. Food particles on clean dishes. Reach in cooler door handles have food buildup. Soda guns at bar not being cleaned properly.				
	EHF24	COS	THERMOMETERS		10/16/2013		
			One cold hold unit with no thermometer. b)One cold hold unit with broken thermometer.				

Food Establishment Public Inspection Report**From 10/10/13 thru 10/16/13****ESTABLISHMENT****ROBINSONS BBQ
5920 HILLSIDE RD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF244	EHF19	IN	RODENTS/ANIMALS/OPENINGS		10/15/2013	0	HFOL
			a)Corrected. b)Corrected. c)Corrected.				
	EHF28	IN	ALL OTHER VIOLATIONS		10/15/2013		
			a)Corrected. b)Corrected. c)Corrected. d)Corrected. e)Corrected.				

**SALVATION ARMY
400 S HARRISON ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF416	EHF10	COS	SOUND CONDITION		10/14/2013	4	HL1B
			a)Dented cans on rack. b)Egg carton with mold in walkin.				

Food Establishment Public Inspection Report**From 10/10/13 thru 10/16/13****ESTABLISHMENT****SONIC DRIVE IN
4320 SW 45TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF764	EHF28	H90 DAY	ALL OTHER VIOLATIONS		10/15/2013	0	HFOL
			Keep walk in cooler door edges clean.				

7417 SW 34TH AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF593	EHF11	COS	PROPER HANDLING RTE		10/14/2013	14	HL1B
			a)Food employee put ice scoop in ice bin with the handle lying down in the ice. Keep handles up and out of product.				
	EHF13	COS	HACCP PLAN/TIME		10/14/2013		
			a)Date marks are needed on hot dog weenies, etc. in reach in refrigerator.				
	EHF21	COS	MANUAL WARE WASHING		10/14/2013		
			a)Less than 200 ppm quat sanitizer in 3 compartment sink. Must be at least 200 ppm.				

Food Establishment Public Inspection Report

From 10/10/13 thru 10/16/13

ESTABLISHMENT

SONIC DRIVE IN

HF593	EHF25	COS	FOOD CONTACT SURFACES	10/14/2013	14	HL1B
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a)Knife with a broken tip on magnet in kitchen. Resurface or dispose of all chipped knives.

	EHF28	COS	ALL OTHER VIOLATIONS	10/14/2013		
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a)Clean out the floor drain in the back area.

**SUBWAY #
2004 S COULTER ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
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HF1198	EHF28	COS	ALL OTHER VIOLATIONS		10/10/2013	3	HL1B
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a)A handwash sign is needed at the front handsink.

	EHF24	COS	THERMOMETERS		10/10/2013		
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a)Thermometers are needed in the front coolers that hold meat and veggies.

Food Establishment Public Inspection Report**From 10/10/13 thru 10/16/13****ESTABLISHMENT****SUBWAY #7429-212
3300 E INTERSTATE 40**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1200	EHF25	COS	FOOD CONTACT SURFACES		10/16/2013	3	HL1B
			Soda nozzles needed to be cleaned.				
	EHF28	COS	ALL OTHER VIOLATIONS		10/16/2013		
			Clean dust off of ceiling near air vent over 3 compartment sink.				

**TACO BELL #28924
3309 S WASHINGTON ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2343	EHF28	COS	ALL OTHER VIOLATIONS		10/16/2013	0	HL1B
			Scrape ice off of ceiling in walk in freezer. b)Clean dust off of ceiling near air vent in kitchen.				

Food Establishment Public Inspection Report

From 10/10/13 thru 10/16/13

ESTABLISHMENT

TAILWIND AMA POST-SECURITY

10801 AIRPORT BLVD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2355	EHF21	IN	MANUAL WARE WASHING		10/14/2013	0	HFOL
			2 corrections.				

TAILWIND AMA PRE-SECURITY

10801 AIRPORT BLVD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2354	EHF16	H10DAY	HAND WASH FACILITIES ADEQUATE		10/14/2013	6	HFOL
			Hand sink missing in bar area where utensils are washed and drinks prepared. Must be installed on or by October 31, 2013.				
	EHF17	H10DAY	HAND WASH WITH SOAP/TOWELS		10/14/2013		
			1 correction. B)2 corrections. C)Paper towel dispensers not available at 2 hand sinks. Must provide paper towels at hand sinks until dispensers are installed. To be corrected in approximately 10 days.				

Food Establishment Public Inspection Report**From 10/10/13 thru 10/16/13**

ESTABLISHMENT

TAMMES TENDER TOUCH TOO**1009 S HIGHLAND ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFD64	EHF14	H10DAY	WATER SUPPLY		10/16/2013	7	HL1B
			Inadequate water pressure found at hand sink in kitchen. To be corrected within 10 days.				
	EHF25	COS	FOOD CONTACT SURFACES		10/16/2013		
			Can-opener found dirty.				
	EHF28	COS	ALL OTHER VIOLATIONS		10/16/2013		
			Date mark not clearly identifiable on open container of fruit cocktail.				

Food Establishment Public Inspection Report**From 10/10/13 thru 10/16/13****ESTABLISHMENT****TASCOSA COUNTRY CLUB****2400 N WESTERN ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF91	EHF28	H90 DAY	ALL OTHER VIOLATIONS		10/10/2013	6	HL1B
			Floor in kitchen needs to be repaired.				
	EHF25	COS	FOOD CONTACT SURFACES		10/10/2013		
			Ice machine needed to be cleaned.				
	EHF17	COS	HAND WASH WITH SOAP/TOWELS		10/10/2013		
			No paper towels at handwashing sink.				

Food Establishment Public Inspection Report

From 10/10/13 thru 10/16/13

ESTABLISHMENT

**TEJANO ROSE
1111 SE 10TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2458	EHF16	IN	HAND WASH FACILITIES ADEQUATE		10/14/2013	7	HFOL
			Corrected.				
	EHF14	H24 HOUR	WATER SUPPLY		10/14/2013		
			No hot water at establishment. To be corrected within 24 hrs.				
	EHF22	H30 DAY	MANAGER KNOWLEDGE/CERTIFIED		10/14/2013		
			Food manager needed at establishment. Must take course and pass test within 45 days of opening. See schedule.				
HF2458	EHF22	H30 DAY	MANAGER KNOWLEDGE/CERTIFIED		10/16/2013	3	HFOL
			Food manager needed at establishment. To be corrected within 45 days of opening. See schedule.				
	EHF14	IN	WATER SUPPLY		10/16/2013		
			Corrected. IN.				

Food Establishment Public Inspection Report

From 10/10/13 thru 10/16/13

ESTABLISHMENT**TEJANO ROSE****TEXAS PLUM LINE
5060 HELIUM RD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFR23	EHF14	IN	WATER SUPPLY		10/10/2013	0	HL1B

Water sample results available at time of inspection.

Food Establishment Public Inspection Report

From 10/10/13 thru 10/16/13

ESTABLISHMENT

**THAI EXPRESS
3314 S WASHINGTON ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1093	EHF13	COS	HACCP PLAN/TIME		10/16/2013	16	HL1B
			a)Cooked food items must be datemarked on the day they are prepared. A \$50 reinspection fee will be charged on next inspection if not compliant.				
	EHF17	COS	HAND WASH WITH SOAP/TOWELS		10/16/2013		
			a)No paper towels at handsink.				
	EHF20	COS	TOXIC ITEMS		10/16/2013		
			a)Bleach water over 200 ppm.				
	EHF25	COS	FOOD CONTACT SURFACES		10/16/2013		
			a)Cook pan on wok with rust in it. b)Cook pan on wok with a hole in it.				
	EHF28	COS	ALL OTHER VIOLATIONS		10/16/2013		
			a)Food employee must wear hair restraint when cooking. b)Bag of rice must be 6" off the ground. c)All scoops must have a handle. d)A handwash sign is needed at handsink (future violation will be charged \$50). e)Label product at cook station.				

Food Establishment Public Inspection Report

From 10/10/13 thru 10/16/13

ESTABLISHMENT

THAI EXPRESS

HF1093

EHF27

COS

ESTABLISHMENT PERMIT

10/16/2013

16

HL1B

a)Current permit is not posted. A duplicate permit must be purchased for \$25.

Food Establishment Public Inspection Report

From 10/10/13 thru 10/16/13

ESTABLISHMENT

**THAI PALACE
4723 S WESTERN ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1727	EHF28	H24 HOUR	ALL OTHER VIOLATIONS		10/10/2013	45	HL1B
			Cases & containers of fd stored on floor.Kitchen walls have holes,splatter.Clean door & handles, venthood grease buildup & drips,chest freezers,fans, airvents,tops of equip.Broken plastic tubs used for foods.Power drain cleaner stored in kitchen.\$50 rein				
	EHF25	H24 HOUR	FOOD CONTACT SURFACES		10/10/2013		
			Clean all kitchen surfaces & food contact surfaces, grease buildup-dish racks,edges of doors & gaskets-reachin cooler, utensils tub,meat slicer, tea nozzles.Knives stored slot between two pieces of equip.Fd stored below sink/drain lines.				
	EHF12	H24 HOUR	CROSS CONTAMINATION		10/10/2013		
			Employees using dirty rags with no sanitizer to wipe spills on food contact surfaces. b)Spoon used for rice stored in water at room temperature and then used in rice. c)Carrots in open bag setting in dirty water in bottom of refrigerator.				
	EHF22	H24 HOUR	MANAGER KNOWLEDGE/CERTIFIED		10/10/2013		
			Manager not following TFER rules. Food manager must attend next class on second Wednesday of November.				
	EHF17	H24 HOUR	HAND WASH WITH SOAP/TOWELS		10/10/2013		
			No soap or paper towels available at handsink.				

Food Establishment Public Inspection Report**From 10/10/13 thru 10/16/13****ESTABLISHMENT****THAI PALACE**

Inspection Number	Establishment	Category	Item	Date	Score	Inspector
HF1727	EHF20	H24 HOUR	TOXIC ITEMS	10/10/2013	45	HL1B
			Medication stored in refrigerator with no spill proof container. b)Chemical stored on food cases.			
	EHF13	H24 HOUR	HACCP PLAN/TIME	10/10/2013		
			No haccp dates on any potentially hazardous foods stored over 24 hours.			
	EHF11	COS	PROPER HANDLING RTE	10/10/2013		
			Pan with no handle used to scoop ice with ice touching hands.			
	EHF10	COS	SOUND CONDITION	10/10/2013		
			Seam dented can on shelf. b)Sauce marked refrigerate after open found not refrigerated.			
	EHF09	COS	APPROVED SOURCE/LABELING	10/10/2013		
			Containers of foods non easily identifiable not labeled.			
	EHF08	COS	GOOD HYGIENIC PRACTICES	10/10/2013		
			Open employee drink stored over hot hold foods. b)Unauthorized person in kitchen (young child).			

Food Establishment Public Inspection Report**From 10/10/13 thru 10/16/13****ESTABLISHMENT****THAI PALACE**

HF1727	EHF07	COS	ADEQUATE HAND WASHING	10/10/2013	45	HL1B
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No employees working in kitchen washed hands. Handsink was dry during lunch rush and during inspection.

	EHF02	H24 HOUR	COLD HOLDING	10/10/2013		
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Eggs in cold hold at 68°F.b)Meat improperly thawed setting in 68° water with tub on floor below sink.

HF1727	EHF05	NO	RAPID REHEATING	10/15/2013	0	HL1B
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	EHF02	IN	COLD HOLDING	10/15/2013		
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	EHF12	IN	CROSS CONTAMINATION	10/15/2013		
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	EHF17	IN	HAND WASH WITH SOAP/TOWELS	10/15/2013		
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Food Establishment Public Inspection Report**From 10/10/13 thru 10/16/13**

ESTABLISHMENT**THAI PALACE**

HF1727	EHF13	IN	HACCP PLAN/TIME	10/15/2013	0	HL1B
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	EHF20	IN	TOXIC ITEMS	10/15/2013		
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	EHF22	H30 DAY	MANAGER KNOWLEDGE/CERTIFIED	10/15/2013		
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Take food manager class on the second Wednesday in November.

Food Establishment Public Inspection Report**From 10/10/13 thru 10/16/13**

ESTABLISHMENT**THAI SPOON
500 N FILLMORE ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF763	EHF17	COS	HAND WASH WITH SOAP/TOWELS No paper towels in womens restroom.		10/10/2013	6	HL1B
	EHF25	COS	FOOD CONTACT SURFACES Ice machine needed to be cleaned.		10/10/2013		

Food Establishment Public Inspection Report**From 10/10/13 thru 10/16/13****ESTABLISHMENT****TOOT N TOTUM #55****5901 BELL ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF450	EHF25	H10DAY	FOOD CONTACT SURFACES		10/16/2013	9	HL1B
			Hot dog tongs stored on dirty surface. Clean every 4 hours.				
	EHF20	H10DAY	TOXIC ITEMS		10/16/2013		
			Chemical bottle stored with creamer.				
	EHF21	H10DAY	MANUAL WARE WASHING		10/16/2013		
			3 compartment sink needs either drainboards or air drying rack. b)All dishes must be washed, rinsed, sanitized, air dried-no soaking.				
	EHF28	H10DAY	ALL OTHER VIOLATIONS		10/16/2013		
			Lightshields needed by hot dogs and soda machines.				

Food Establishment Public Inspection Report**From 10/10/13 thru 10/16/13****ESTABLISHMENT****TOOT N TOTUM #60
1400 E AMARILLO BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2240	EHF25	COS	FOOD CONTACT SURFACES		10/15/2013	8	HL1B
			A)The area where the soda nozzle screws into needs to be cleaned. B)Tea nozzles need to be cleaned.				
	EHF03	COS	HOT HOLDING		10/15/2013		
			Hot dogs for sale temped at 120. Should be at least 135F.				

**TOOT N TOTUM #77
421 TASCOSA RD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF159	EHF20	COS	TOXIC ITEMS		10/14/2013	3	HL1B
			Sanitizer in spray bottle was over 400ppm qt, make sure that sanitizer is mixed properly.				

Food Establishment Public Inspection Report**From 10/10/13 thru 10/16/13**

ESTABLISHMENT**TRINITY FELLOWSHIP/PRESS CAFE****5000 HOLLYWOOD RD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF247	EHF13	H10DAY	HACCP PLAN/TIME		10/15/2013	4	HL1B
			Label all potentially hazardous foods open and held over 24 hours.				
	EHF28	H90 DAY	ALL OTHER VIOLATIONS		10/15/2013		
			Clean gaskets.				

Food Establishment Public Inspection Report**From 10/10/13 thru 10/16/13**

ESTABLISHMENT

TRINITY LUTHERAN CHURCH SCHOOL**5005 W INTERSTATE 40**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF112	EHF28	H90 DAY	ALL OTHER VIOLATIONS		10/10/2013	4	HL1B
			Splatter on bottom of shelf above hot hold & cooktop.Light tubes need end caps.Floor covering is not sealed down.Creates noneasily cleanable area.Reseal floor-door area.Cabinet bottom not sealed near dishwasher.Airvent over hothold needs cleaned.				
	EHF10	COS	SOUND CONDITION		10/10/2013		
			Seam dented can on shelf in pantry.				

Food Establishment Public Inspection Report**From 10/10/13 thru 10/16/13****ESTABLISHMENT****UNITED SUPERMARKET #529****5807 SW 45TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1653	EHF03	COS	HOT HOLDING		10/11/2013	8	HL1B
			Sausage in hot hold at 128°F. PHF must be held at 135° or hotter.				
	EHF25	COS	FOOD CONTACT SURFACES		10/11/2013		
			Sanitized items stored with non sanitized items. Stored separately. b)Mixer batter dried on mixer after cleaning.c)Splatter on bottom of shelf above cook top and food prep areas.				
	EHF28	H10DAY	ALL OTHER VIOLATIONS		10/11/2013		
			Need lid for waste grease.Clean bucket outsides.Repair airvents-kitchen.Provide nailbrush at handsinks.Stop drip at unused utensil bath.Repair tiles in kitchen floor.Repair corner pierce to FRP wall cover.Clean venthood fire sup lines.Seal holes-attic.				

Food Establishment Public Inspection Report**From 10/10/13 thru 10/16/13****ESTABLISHMENT****VIVIANS NURSING HOME****508 N TAYLOR ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF239	EHF28	COS	ALL OTHER VIOLATIONS		10/16/2013	0	HL1B
			Clean dust off of roof over prep table.				

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

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF386	EHF17	COS	HAND WASH WITH SOAP/TOWELS		10/15/2013	7	HL1B
			No paper towels at handwashing sink in meat prep room.				
	EHF10	COS	SOUND CONDITION		10/15/2013		
			Several dented cans on shelves.				

Food Establishment Public Inspection Report**From 10/10/13 thru 10/16/13****ESTABLISHMENT****WELLINGTON ROOM EVENT CENTER****505 S TENNESSEE ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFk88					10/16/2013	0	HL1B

WHATABURGER #114**4111 SW 45TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF422	EHF28	H10DAY	ALL OTHER VIOLATIONS		10/15/2013	3	HFOL
			Ice buckets need to be stored inverted to prevent stagnant water growing bacteria in buckets. b)Hang the mops to allow them to dry.				
	EHF25	H10DAY	FOOD CONTACT SURFACES		10/15/2013		
			Reach in freezer ice buildup above open pans of food. Second notice this violation. Remove the ice build up or keep the food covered.				

Food Establishment Public Inspection Report

From 10/10/13 thru 10/16/13

ESTABLISHMENT

WHATABURGER #307

2424 S GEORGIA ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF79	EHF20	H10DAY	TOXIC ITEMS		10/16/2013	11	HL1B
			a)Quat sanitizer over 400 ppm. Must be 200 ppm.				
	EHF02	COS	COLD HOLDING		10/16/2013		
			a)Sliced tomatoes at 47-50F. These were thrown away. Must be 41F or below.				
	EHF16	COS	HAND WASH FACILITIES ADEQUATE		10/16/2013		
			a)Handsink blocked by a trash can.				
	EHF28	COS	ALL OTHER VIOLATIONS		10/16/2013		
			a)English handwash sign needed in ladies restroom. b)Boxes in freezer must be 6" off the ground. c)Clean gasket on freezer.				

Food Establishment Public Inspection Report

From 10/10/13 thru 10/16/13

ESTABLISHMENT

WIENERSCHNITZEL

1507 ROSS ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1231	EHF23	IN	SEWAGE/WASTEWATER Corrected.		10/14/2013	0	HFOL

WINGSTOP

3300 E INTERSTATE 40

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1701	EHF25	COS	FOOD CONTACT SURFACES	a)Employees coat was stored on top of soda machine flavors in back. b)Soda nozzle on fountain drink dispenser needed to be cleaned. c)Food debris needed to be cleaned off of make table coolers on line.	10/16/2013	3	HL1B