

**Food Establishment Public Inspection Report**

From 10/17/13 thru 10/23/13

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**ESTABLISHMENT**

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**ADVANTAGE SALES & MARKETING****2201 ROSS-OSAGE DR**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>	
HF1913	EHF28	H90 DAY	ALL OTHER VIOLATIONS		10/18/2013	0	HL1B	
			Sneeze gaurds needed on serving carts. To be corrected within 90 days.					

**3700 E INTERSTATE 40**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>
HF2053					10/18/2013	0	HL1B

**Food Establishment Public Inspection Report**

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**ESTABLISHMENT**

**AFC SUSHI @UNITED 529**

**5807 SW 45TH AVE**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>
HF1321					10/23/2013	0	HL1B

**Food Establishment Public Inspection Report****From 10/17/13 thru 10/23/13****ESTABLISHMENT****AMA TRANSITIONAL TREATMENT CTR****9300 SE 3RD AVE**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>
HF2002	EHF28	COS	ALL OTHER VIOLATIONS		10/18/2013	15	HL1B
			No handle on scoop in coffee container. All scoops must have handles. B) Improper stacking order observed in freezer.				
	EHF27	H10DAY	ESTABLISHMENT PERMIT		10/18/2013		
			Establishment permit is expired. To be corrected within 10 days.				
	EHF17	COS	HAND WASH WITH SOAP/TOWELS		10/18/2013		
			No soap at hand sink in restroom.				
	EHF15	H10DAY	EQUIPMENT ADEQUATE		10/18/2013		
			Walk-in refrigerator found at 60 F degrees. All potentially hazardous food was discarded. To be corrected within 10 days. Do not store anything potentially hazardous in unit until the internal ambient temperature is 41 F degrees or below.				
	EHF22	H30 DAY	MANAGER KNOWLEDGE/CERTIFIED		10/18/2013		
			No food manager at establishment. To be corrected within 30 days. See schedule or take an approved online course and bring certificate to our office.				

**Food Establishment Public Inspection Report**

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**ESTABLISHMENT**

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**AMA TRANSITIONAL TREATMENT CTR**

HF2002	EHF25	COS	FOOD CONTACT SURFACES	10/18/2013	15	HL1B
Excess metal shavings found around can-opener blade.						

**AMARILLO COURTYARD INN  
8006 W INTERSTATE 40**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1358	EHF25	COS	FOOD CONTACT SURFACES		10/18/2013	3	HL1B
Inside ice machine needs to be cleaned.							
	EHF28	H90 DAY	ALL OTHER VIOLATIONS		10/18/2013		
a)c)Previous inspection corected. Blower covers dirty. cos b)Paint peeling from nozzle-do not use. cos c)Obtain City of Amarillo food manager card. Gasket needed for reach in cooler.							

**Food Establishment Public Inspection Report****From 10/17/13 thru 10/23/13****ESTABLISHMENT****AMARILLO FAMILY YMCA NORTH****1330 NW 18TH AVE**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>	
HFD67	EHF25	H10DAY	FOOD CONTACT SURFACES		10/22/2013	3	HL1B	
			a)Cutting board insert in counter needs to have space cleaned and sealed. b)Can opener needed to be cleaned. COS					

**AMARILLO KOA  
1100 FOLSOM RD**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>
HF143					10/23/2013	0	HL1B

**Food Establishment Public Inspection Report****From 10/17/13 thru 10/23/13**

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**ESTABLISHMENT**

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**AMBASSADOR HOTEL/TGI FRIDAYS****3100 W INTERSTATE 40**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>	
HF981	EHF28	COS	ALL OTHER VIOLATIONS		10/22/2013	0	HL1B	
			Splatter on bottom of shelf above hot hold and cook top. Gaskets need to be cleaned. Fire suppression nozzles need to be cleaned. Fans need to be cleaned. Hole in ceiling.cos					

## Food Establishment Public Inspection Report

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### ESTABLISHMENT

#### ARAMARK DINING HALL

2402 4TH AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFC123	EHF28	H90 DAY	ALL OTHER VIOLATIONS		10/22/2013	9	HL1B
			a)Continue repairs on ceiling in dish room. b)Clean air vents in kitchen. c)Clean all blower covers in coolers. d)All food items that are self service need to be under a sneeze shield.				
	EHF02	COS	COLD HOLDING		10/22/2013		
			Ground beef holding at 55°F. b)Philly beef holding at 50°. All cold foods should remain at 41° or below at all times.				
	EHF03	IN	HOT HOLDING		10/22/2013		
			Chicken holding at 170°. b)Mac n Cheese 167°.				
	EHF08	COS	GOOD HYGIENIC PRACTICES		10/22/2013		
			Handsink in pizza room had a box in the sink. b)Handsink was also being used as a dump sink, handsinks are for handwashing only.				

## Food Establishment Public Inspection Report

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### ESTABLISHMENT

#### BENJAMIN DONUTS & DELI

1900 SE 34TH AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2204	EHF25	COS	FOOD CONTACT SURFACES		10/22/2013	9	HL1B
			Knife stored in crack not easily cleanable at make table.				
	EHF24	COS	THERMOMETERS		10/22/2013		
			No thermometer in freezer.				
	EHF28	H90 DAY	ALL OTHER VIOLATIONS		10/22/2013		
			Wooden storage shelves found not sealed. B)Vent hood filter missing. To be corrected within 90 days.				
	EHF16	COS	HAND WASH FACILITIES ADEQUATE		10/22/2013		
			Access to hand sink in kitchen blocked by equipment.				

**Food Establishment Public Inspection Report**

**From 10/17/13 thru 10/23/13**

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**ESTABLISHMENT**

**BIG TEXAN STEAK RANCH  
7701 E INTERSTATE 40**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>
HF478	EHF28	IN	ALL OTHER VIOLATIONS	Corrected from previous inspection.	10/21/2013	0	HFOL

**Food Establishment Public Inspection Report****From 10/17/13 thru 10/23/13****ESTABLISHMENT****BRAUMS ICE CREAM #69****7401 SW 34TH AVE**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>
HF589	EHF28	COS	ALL OTHER VIOLATIONS		10/17/2013	6	HL1B
			a)Clean out bins holding drink lids. b)Clean the light covers on the grill.				
	EHF25	COS	FOOD CONTACT SURFACES		10/17/2013		
			a)Clean the ice scoop holder. b.) Date mark stickers on clean pans should be removed during the warewashing process.				
	EHF21	COS	MANUAL WARE WASHING		10/17/2013		
			a)Chlorine sanitizer wipedown bucket had 0 ppm register. Must be 100 ppm.				

## Food Establishment Public Inspection Report

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### ESTABLISHMENT

#### BUCKHORN FAMILY RESTAURANT

7000 E INTERSTATE 40

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF801	EHF15	H10DAY	EQUIPMENT ADEQUATE		10/22/2013	10	HL1B
			Make table on server line not holding food at proper temperature. Mayo temped at 51.3°F, ranch temped at 51.6°F and cottage cheese temped at 52.1°F. Food was thrown out. Standing cooler temped at 66°F. Macaroni and cheese at 66F, food thrown out.				
	EHF10	COS	SOUND CONDITION		10/22/2013		
			Dented cans found on can rack. b)Jello found in walk in cooler dated 10/11/13. Jello was thrown out.				
	EHF28	H10DAY	ALL OTHER VIOLATIONS		10/22/2013		
			a)Fix seal on make table on server line. b)Clean dust off ceiling near air vents in kitchen. c)Must have a covered trash can in womens restroom.				
	EHF25	H10DAY	FOOD CONTACT SURFACES		10/22/2013		
			a)Bottom of make table on cooks line needs to be cleaned out. b)Microwave on server line needed to be cleaned out.				

**Food Establishment Public Inspection Report****From 10/17/13 thru 10/23/13**

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**ESTABLISHMENT****BUFFALO WILD WINGS  
9511 E INTERSTATE 40**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>
HF2019	EHF25	COS	FOOD CONTACT SURFACES		10/17/2013	6	HL1B
			Knife storage needed to be cleaned.				
	EHF28	H90 DAY	ALL OTHER VIOLATIONS		10/17/2013		
			Seal on make table on line needs to be replaced.				
	EHF20	COS	TOXIC ITEMS		10/17/2013		
			Bleach stored on top of soda syrups in back.				

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**ESTABLISHMENT**

**BUNS OVER TEXAS  
6045 SW 34TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2015	EHF21	COS	MANUAL WARE WASHING		10/21/2013	3	HL1B
			a)Caps for tea are just being stored in bleach water and then rinsed. The proper wash cycle each time must be wash, rinse, then sanitize.				
	EHF28	COS	ALL OTHER VIOLATIONS		10/21/2013		
			a)Stack raw foods below ready to eat foods. b)Clean the venthoods. c)Onions must be stored 6" off the ground. d)Box of ham in walk in cooler must be 6" off the ground. e)Keep handles of scoops up and out of dry goods.				
HFK31	EHF02	COS	COLD HOLDING		10/23/2013	5	HL1B
			Sliced tomatoes must be 41°F or below.				

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**ESTABLISHMENT****BUSHLAND ISD  
1 BLACK HAWK DR**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>	
HFP10	EHF21	COS	MANUAL WARE WASHING		10/18/2013	3	HL1B	
			Manual warewashing in middle school sanitizer not at correct level. Contacted service provider/change to chlorine sanitizer. Tile fixed.					

**Food Establishment Public Inspection Report****From 10/17/13 thru 10/23/13****ESTABLISHMENT****CANYON COUNTRY CLUB GRILL****19501 CHAPARRAL RD**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>
HFR31	EHF14	H10DAY	WATER SUPPLY		10/17/2013	7	HFOL
			Water samples tests required monthly. Water must be tested and results available at the follow up inspection. Failure to have water test results may lead to restaurant closure.				
	EHF28	H10DAY	ALL OTHER VIOLATIONS		10/17/2013		
			Chest freezer in storage area not accessible,move boxes & debris so that all units are accessible.Repair floor tile under prep table, stove & around kitchen.Clean grill hood/dust buildup & spider webs.Clean microwaves.Replace light bulbs in storage room.				
	EHF18	H10DAY	INSECT CONTAMINATION		10/17/2013		
			Fly control must be addressed. Contact licensed pest control.				

**Food Establishment Public Inspection Report****From 10/17/13 thru 10/23/13****ESTABLISHMENT****CANYON VIEW HOTEL & SUITES****8601 CANYON DR**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>
HF318	EHF24	COS	THERMOMETERS		10/21/2013	6	HL1B
			Thermometer needed in cooler.				
	EHF20	COS	TOXIC ITEMS		10/21/2013		
			Chemical bottle found with label worn off. Thrown away.				

**CANYONVIEW ESTATES RETIREMENT****7404 WALLACE BLVD**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>
HF1968	EHF28	COS	ALL OTHER VIOLATIONS		10/17/2013	0	HL1B
			a)Handwash sign is needed at handsink in galley.				

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### ESTABLISHMENT

**CATFISH SHACK  
4212 SW 45TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF251	EHF28	H10DAY	ALL OTHER VIOLATIONS		10/23/2013	18	HL1B
			Single service items not covered when not in us. b)Food scoops with no handles. c)Air vents need to be cleaned. d)Foods stored on floor. e)Ceiling panel not seated. f)Fans dirty.				
	EHF25	H10DAY	FOOD CONTACT SURFACES		10/23/2013		
			Microwave has dry splatter. b)Shelf at hot hold unit is not easily cleanable. Replace or resurface shelf.				
	EHF20	COS	TOXIC ITEMS		10/23/2013		
			Food stored next to chemical.				
	EHF12	COS	CROSS CONTAMINATION		10/23/2013		
			Raw eggs stored below ready to eat foods in reach in cooler.				
	EHF09	COS	APPROVED SOURCE/LABELING		10/23/2013		
			Non easily identifiable foods with wrong label.				

**Food Establishment Public Inspection Report**

**From 10/17/13 thru 10/23/13**

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**ESTABLISHMENT**

**CATFISH SHACK**

HF251	EHF07	COS	ADEQUATE HAND WASHING		10/23/2013	18	HL1B
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Employee did not wash hands when beginning work and touching food service items.

**CEFCO FOOD STORE #2091**

**1600 E AMARILLO BLVD**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>
HF2193	EHF28	COS	ALL OTHER VIOLATIONS		10/23/2013	0	HL1B

Clean dust off blower covers in walk in cooler.

**Food Establishment Public Inspection Report****From 10/17/13 thru 10/23/13****ESTABLISHMENT****CHURCHS CHICKEN #591****200 E AMARILLO BLVD**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>
HF987	EHF28	COS	ALL OTHER VIOLATIONS		10/23/2013	7	HL1B
			a)New gasket is needed on freezer. b)Re-screw floor drain secure to the floor.				
	EHF14	COS	WATER SUPPLY		10/23/2013		
			a)Hot water was turned off at the handsink. This was turned back on during inspection.				
	EHF17	COS	HAND WASH WITH SOAP/TOWELS		10/23/2013		
			a)No paper towels at handsink.				

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**ESTABLISHMENT**

**CLAIRMONT THE  
4707 BELL ST**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>
HF832					10/22/2013	0	HFOL

**Food Establishment Public Inspection Report****From 10/17/13 thru 10/23/13**

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

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>
HF149	EHF28	IN	ALL OTHER VIOLATIONS C,D,E, corrected.		10/18/2013	7	HFOL
	EHF08	COS	GOOD HYGIENIC PRACTICES Toilet paper rolls stored in hand sink.		10/18/2013		
	EHF17	COS	HAND WASH WITH SOAP/TOWELS No paper towels in restroom outside.		10/18/2013		

**Food Establishment Public Inspection Report****From 10/17/13 thru 10/23/13****ESTABLISHMENT****CREATIVE CARES EARLY CHILDHOOD****1400 SW 10TH AVE**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>
HFD5	EHF25	COS	FOOD CONTACT SURFACES		10/17/2013	3	HL1B
			Container holding clean dishes needed to be cleaned.				

**CURTIS FLEMMING LEARNING CTR****3001 WOLFLIN AVE**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>
HFD62	EHF25	COS	FOOD CONTACT SURFACES		10/17/2013	3	HL1B
			Clean dishes found with food debris on them. b)Clean milk cooler. c)Clean all gaskets.				
	EHF28	H60 DAY	ALL OTHER VIOLATIONS		10/17/2013		
			Clean air vents. b)Clean stove.				

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### ESTABLISHMENT

#### CUSTOM FOOD GROUP

1000 SW 7TH AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF322					10/23/2013	0	HL1B

### DOLLAR GENERAL #6422

7125 BELL ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1082	EHF19	H 3 DAYS	RODENTS/ANIMALS/OPENINGS		10/21/2013	3	HFOL

Door sweep needed within 3 days to seal large gap between door.(repeat). If not corrected by 10/24/13 a \$50 reinspection fee will be charged.

**Food Establishment Public Inspection Report****From 10/17/13 thru 10/23/13****ESTABLISHMENT****DOLLAR GENERAL STORE #12590****3611 NE 24TH AVE**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>
HF2008	EHF10	COS	SOUND CONDITION		10/22/2013	4	HL1B
			Several dented cans on the shelves. b)Crushed, opened food package on the shelf.				
	EHF28	H90 DAY	ALL OTHER VIOLATIONS		10/22/2013		
			Clean out the bottom of the milk refrigerator.				

**DOLLAR TREE STORE #2920****2704 S SONCY RD**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>
HF1102					10/23/2013	0	HL1B

**Food Establishment Public Inspection Report****From 10/17/13 thru 10/23/13****ESTABLISHMENT****DOMINOS PIZZA****907 23RD ST**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>
HFC310	EHF02	IN	COLD HOLDING		10/22/2013	0	HL1B
			A)Sausage holding at 39 degrees. B)Ham holding at 39 degrees.				

**DONA JUANITA  
2208 E AMARILLO BLVD**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>
HF1579	EHF28	COS	ALL OTHER VIOLATIONS		10/22/2013	0	HL1B
			Clean dust off of ceiling fans and ceiling tiles in dining room.				

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**ESTABLISHMENT**

**DONUT STOP INC  
100 23RD ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFC259	EHF08	COS	GOOD HYGIENIC PRACTICES		10/22/2013	17	HL1B
			A)Employee seen washing hands in 3 compartment sink, hands must be washed in a hand sink with soap and paper towels. B)Employee seen dumping water in hand sink. Hand sinks are for hand washing only.				
	EHF14	H10DAY	WATER SUPPLY		10/22/2013		
			A)Spray wand hangs below the flood level rim of the 3 compartment sink and doesnt have a back flow preventor. Wand must be fixed to where it doesn't hang below flood level rim by 10-28.				
	EHF20	COS	TOXIC ITEMS		10/22/2013		
			A)All sanitizer buckets found well over 200ppm. Must be 100ppm for cleaning and 50ppm for dishes.				
	EHF21	H10DAY	MANUAL WARE WASHING		10/22/2013		
			A)Dish machine is not sanitizing or dispensing soap. Must be fixed by 10-28. 3 compartment sink must be used until fixed.				
	EHF22	H30 DAY	MANAGER KNOWLEDGE/CERTIFIED		10/22/2013		
			A)Food manager card expired since June. Another food manager card or serve safe must be obtained by 11-15-13.				

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**ESTABLISHMENT**

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**Food Establishment Public Inspection Report****From 10/17/13 thru 10/23/13****ESTABLISHMENT****DONUT STOP/JIMMYS JAVA****5815 W INTERSTATE 40**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>
HF116	EHF10	COS	SOUND CONDITION		10/17/2013	15	HL1B
			Container food product stored open.				
	EHF09	COS	APPROVED SOURCE/LABELING		10/17/2013		
			Bulk containers not labeled.				
	EHF08	COS	GOOD HYGIENIC PRACTICES		10/17/2013		
			Handsink used for other purposes. Thermometer cleaned in handsink.				
	EHF28	H10DAY	ALL OTHER VIOLATIONS		10/17/2013		
			Leak below soda counter. Repair as needed to drain properly. Air vent intakes dirty over food prep areas. Reachin cooler blower covers dirty. Utensil drawer bottom peeling. Repair as needed. Small containers food product not labeled. Handsink broken.				
	EHF25	COS	FOOD CONTACT SURFACES		10/17/2013		
			Stir stick holder with food crumbs and dust in bottom. b)Sanitized items stored in drawer touching non sanitized items. c)Cell phones stored on food contact surfaces.				

**Food Establishment Public Inspection Report**

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**ESTABLISHMENT**

**EL ALACRAN  
2340 FRITCH HWY**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1080					10/18/2013	0	HFOL

**EMERITUS @ SEVILLE ESTATES  
7401 SEVILLE DR**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF499	EHF28	COS	ALL OTHER VIOLATIONS		10/21/2013	4	HL1B
			a)Liquid egg product stored above fruit salad. b)Uncover items while cooler in the refrigerator. c)Seal small gap at back door. d)Handwash signs are needed at all handsinks. e)Clean drip on venthood.				
	EHF08	COS	GOOD HYGIENIC PRACTICES		10/21/2013		
			a)Employee drinks must have a lid and a straw in the kitchen.				

**Food Establishment Public Inspection Report****From 10/17/13 thru 10/23/13****ESTABLISHMENT****EVOCATION COFFEE ROASTERS CO****4132 BUSINESS PARK DR**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>
HF2222	EHF02	IN	COLD HOLDING	A)Coolers holding at 39 degrees.	10/23/2013	0	HL1B

**FAMILY DOLLAR STORE #3478****3460 RIVER RD**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>
HF151	EHF17	COS	HAND WASH WITH SOAP/TOWELS	Soap and towels needed in the restroom.	10/23/2013	3	HL1B

**Food Establishment Public Inspection Report****From 10/17/13 thru 10/23/13****ESTABLISHMENT****FAMILY DOLLAR STORE #4622****420 W AMARILLO BLVD**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>
HF16	EHF17	COS	HAND WASH WITH SOAP/TOWELS	No paper towels in employee restroom.	10/22/2013	13	HL1B
	EHF20	COS	TOXIC ITEMS	Spray bottle in restroom not labeled.	10/22/2013		
	EHF10	COS	SOUND CONDITION	Dented cans found on shelf.	10/22/2013		
	EHF23	H10DAY	SEWAGE/WASTEWATER	Condensate in freezer leaking onto product.	10/22/2013		

**Food Establishment Public Inspection Report****From 10/17/13 thru 10/23/13**

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**ESTABLISHMENT****FOOTPRINTS DAYSCHOOL  
4333 SW 51ST AVE**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>
HFD9					10/22/2013	0	HFOL

**FRIENDSHIP RANCH  
1108 24TH ST**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>
HFC136	EHF02	IN	COLD HOLDING	A)Cooler holding at 38 degrees.	10/22/2013	0	HL1B

**Food Establishment Public Inspection Report**

**From 10/17/13 thru 10/23/13**

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**ESTABLISHMENT**

**GLACIER WATER  
201 N 23RD ST**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>
HFC129					10/22/2013	0	HL1B

## Food Establishment Public Inspection Report

From 10/17/13 thru 10/23/13

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**ESTABLISHMENT**

**GLOW  
7306 SW 34TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2414	EHF28	COS	ALL OTHER VIOLATIONS		10/21/2013	8	HL1B
			a)English and Spanish handwash signs are needed in the restroom. b)A handwash sign is needed at the handwash sink in the kitchen. c)Establishment has 45 days to register food manager.				
	EHF08	COS	GOOD HYGIENIC PRACTICES		10/21/2013		
			a)Handwash sink is for handwashing only and may be used for no other purpose.				
	EHF09	COS	APPROVED SOURCE/LABELING		10/21/2013		
			a)Proper labeling is needed on packaged smoothies for sale.				

**Food Establishment Public Inspection Report**

**From 10/17/13 thru 10/23/13**

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**ESTABLISHMENT**

**GROOVY POP  
1200 STREIT DR**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>
HFT4281					10/18/2013	0	HL1B FOOD

## Food Establishment Public Inspection Report

From 10/17/13 thru 10/23/13

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**ESTABLISHMENT**

**HAMPTON INN & SUITES  
6901 W INTERSTATE 40**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2396	EHF28	COS	ALL OTHER VIOLATIONS		10/17/2013	6	HL1B
			Ammonia test strips needed for sanitizer.b)Do not store any single service items on the floor,6" off floor.c)Dry dishes on a non porous rack.d)Drawer front and trim need repair on counter.Items c,d are repeat violation. A reinspection fee may be charged.				
	EHF25	COS	FOOD CONTACT SURFACES		10/17/2013		
			Nozzle from urn found stored not clean. b)Nozzles not being sanitized after cleaning. Packets of cleaner are not sanitizer. Wash, rinse and sanitize and air dry.				
	EHF24	COS	THERMOMETERS		10/17/2013		
			No thermometer in reach in cooler. All cold hold units must have a thermometer.				

**Food Establishment Public Inspection Report****From 10/17/13 thru 10/23/13**

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**ESTABLISHMENT****HARDBACK COFFEE CAFE****4301 SW 45TH AVE**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>
HF2279					10/23/2013	0	HL1B

**HASTINGS ENTERTAINMENT #9605****4301 SW 45TH AVE**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>
HF554					10/23/2013	0	HL1B

**Food Establishment Public Inspection Report****From 10/17/13 thru 10/23/13**

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**ESTABLISHMENT****HENKS BAR B Q  
1508 S GRAND ST**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>
HF619	EHF28	IN	ALL OTHER VIOLATIONS A, B, C, corrected.		10/18/2013	0	HFOL

**Food Establishment Public Inspection Report****From 10/17/13 thru 10/23/13****ESTABLISHMENT****HERNANDEZ BAKERY****1421 N NELSON ST**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>
HF2463	EHF28	H10DAY	ALL OTHER VIOLATIONS		10/22/2013	0	H PREOPEN
			If a door is used as ventilation, it must be screened to prevent insects from entering the building.				
	EHF25	H10DAY	FOOD CONTACT SURFACES		10/22/2013		
			Repair any broken tile in the kitchen and service area. Floor and walls must be smooth and non-porous and easily cleanable.b)Clean and sanitize all food contact surfaces in the kitchen before opening.				
	EHF22	H45 DAY	MANAGER KNOWLEDGE/CERTIFIED		10/22/2013		
			A certified food manager is needed within 45 days of opening.				
	EHF21	H10DAY	MANUAL WARE WASHING		10/22/2013		
			Chlorine test strips needed.				
HF2463	EHF22	H45 DAY	MANAGER KNOWLEDGE/CERTIFIED		10/23/2013	3	HL1B
			A certified food manager is needed within 45 days of opening.				

**Food Establishment Public Inspection Report**

**From 10/17/13 thru 10/23/13**

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**ESTABLISHMENT**

**HERNANDEZ BAKERY**

HF2463	EHF28	H90 DAY	ALL OTHER VIOLATIONS	10/23/2013	3	HL1B
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If a door is used as ventilation, it must be screened to prevent insects from entering the building.

**HILLTOP SENIOR CITIZENS**

**1311 N TAYLOR ST**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>
HF978	EHF24	COS	THERMOMETERS		10/22/2013	3	HL1B

Metal stem thermometers needed calibrated; it was discarded. COS

**Food Establishment Public Inspection Report****From 10/17/13 thru 10/23/13****ESTABLISHMENT****HILTON GARDEN INN @ AMARILLO****9000 W INTERSTATE 40**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>
HF1698	EHF20	IN	TOXIC ITEMS		10/22/2013	0	HFOL
			a)Corrected.				

**I DONT KNOW SPORTS BAR & GRILL****1301 SW 6TH AVE**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>
HF2316	EHF28	H90 DAY	ALL OTHER VIOLATIONS		10/17/2013	3	HL1B
			A)Food stored on floor in walk in cooler. COS B)Need a covered trash can in women's bathroom.				
	EHF25	COS	FOOD CONTACT SURFACES		10/17/2013		
			Clean bottom of ice cream cooler.				

**Food Establishment Public Inspection Report****From 10/17/13 thru 10/23/13****ESTABLISHMENT****IN-N-OUT DRIVE THRU  
4602 SW 45TH AVE**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>
HF2328					10/23/2013	0	HL1B

**JERRYS CAFE  
1601 S GRAND ST**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>
HF2341	EHF28	H90 DAY	ALL OTHER VIOLATIONS	Replace seal on cooler in kitchen.	10/22/2013	0	HL1B

**Food Establishment Public Inspection Report****From 10/17/13 thru 10/23/13****ESTABLISHMENT****JORGES MEXICAN BAR & GRILL****6051 BELL ST**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>
HF1785	EHF28	H90 DAY	ALL OTHER VIOLATIONS		10/21/2013	4	HL1B
			a)Cover all food in the kitchen when not in use.				
	EHF08	COS	GOOD HYGIENIC PRACTICES		10/21/2013		
			Employee seen washing a dish in the handsink; handsinks are for handwashing only.				
	EHF02	IN	COLD HOLDING		10/21/2013		
			a)Avocado holding at 40°. b)Beef holding at 39°. Chicken holding at 41°.				
	EHF03	IN	HOT HOLDING		10/21/2013		
			Ground meat holding at 149°. Cooked chicken holding at 174°.				

**Food Establishment Public Inspection Report****From 10/17/13 thru 10/23/13**

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**ESTABLISHMENT****JUNGLE, THE  
4541 CANYON DR**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>
HF1253	EHF28	COS	ALL OTHER VIOLATIONS		10/22/2013	0	HL1B
			A)Keep all food at least six inches off the floor.				

**KIMBLE LEARNING CENTER  
2200 SE 10TH AVE**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>
HFD16					10/17/2013	0	HL1B

**Food Establishment Public Inspection Report****From 10/17/13 thru 10/23/13****ESTABLISHMENT****LA BELLA PIZZA  
7230 HILLSIDE RD**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>
HF590	EHF28	H10DAY	ALL OTHER VIOLATIONS		10/17/2013	27	HL1B
			Clean walk in cooler surfaces, door gaskets & interior surfaces-cold hold units,top of equip,& shelves. Lightshields needed over exposed lights over oven & prep table.Food scoops need handles.Outside waste greese container must be closed when not in use.				
	EHF25	H10DAY	FOOD CONTACT SURFACES		10/17/2013		
			Clean food contact surfaces, fans, microwaves,inside reachin coolers, knife holder, Can opener & holder,dough mixer. Food pans encrusted with grease deposits & aren't easily cleanable.Pans must be cleaned to sight & touch.Insulation exposed in oven.				
	EHF07	COS	ADEQUATE HAND WASHING		10/17/2013		
			Employees not washing hands before handling food product.				
	EHF09	COS	APPROVED SOURCE/LABELING		10/17/2013		
			Bulk food containers not labeled.				
	EHF10	COS	SOUND CONDITION		10/17/2013		
			Seam dented cans on shelf in pantry.				

**Food Establishment Public Inspection Report****From 10/17/13 thru 10/23/13**

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**ESTABLISHMENT**

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**LA BELLA PIZZA**

HF590	EHF19	COS	RODENTS/ANIMALS/OPENINGS	10/17/2013	27	HL1B
			Back door propped open when not in use.			
	EHF20	H10DAY	TOXIC ITEMS	10/17/2013		
			Chemicals in spray bottles not labeled. b)Chemicals stored with food products.			
	EHF17	COS	HAND WASH WITH SOAP/TOWELS	10/17/2013		
			No soap at handsink in kitchen.			
	EHF21	H10DAY	MANUAL WARE WASHING	10/17/2013		
			Proper dishwash procedure not followed.			

## Food Establishment Public Inspection Report

From 10/17/13 thru 10/23/13

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**ESTABLISHMENT**

**LA CAMPANA  
2220 CANYON DR**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF267	EHF22	H10DAY	MANAGER KNOWLEDGE/CERTIFIED		10/23/2013	6	HL1B
			A)Food manager card was lost. An additional copy must be purchased at our office for \$10.				
	EHF20	COS	TOXIC ITEMS		10/23/2013		
			A)Wipe down sanitizer found well over 200ppm, must be 100ppm for cleaning.				
	EHF28	COS	ALL OTHER VIOLATIONS		10/23/2013		
			A)Clean all the blower covers in the reach in coolers.				

**Food Establishment Public Inspection Report****From 10/17/13 thru 10/23/13**

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**ESTABLISHMENT****LA FRONTERA  
1401 S ARTHUR ST**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>
HF411	EHF28	H90 DAY	ALL OTHER VIOLATIONS		10/22/2013	6	HL1B
			Light shields needed in back room.				
	EHF25	COS	FOOD CONTACT SURFACES		10/22/2013		
			Interior coating of microwave ceiling found peeling. Microwave removed from kitchen.				
	EHF21	COS	MANUAL WARE WASHING		10/22/2013		
			Wipe-down sanitizer concentration found too weak.				

## Food Establishment Public Inspection Report

From 10/17/13 thru 10/23/13

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**ESTABLISHMENT**

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**LAKE TANGLEWOOD HARBOR POINT**

**1000 TANGLEWOOD DR**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFR42	EHF14	IN	WATER SUPPLY		10/21/2013	8	HL1B
			Public water supply.				
	EHF03	COS	HOT HOLDING		10/21/2013		
			Chicken patties and hamburger patties found on grill in pans at 118°F. Discussed hot hold requirements, reheated to 165°F and hot hold above 135°.				
	EHF28	H90 DAY	ALL OTHER VIOLATIONS		10/21/2013		
			Clean ceiling fans in dining room. Ice machine clean exterior and interior. Back door has gap under it. Please provide new door sweep.				
	EHF18	H10DAY	INSECT CONTAMINATION		10/21/2013		
			Fly control must be stepped up.				

**Food Establishment Public Inspection Report****From 10/17/13 thru 10/23/13**

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**ESTABLISHMENT****LITTLE CAESARS PIZZA****3400 BELL ST**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>
HF2405	EHF28	H10DAY	ALL OTHER VIOLATIONS		10/17/2013	6	HFOL
			Food manager card needed before next inspection.				
	EHF25	H10DAY	FOOD CONTACT SURFACES		10/17/2013		
			Dishes not cleaned properly. Future violations of items #19 and #25 may result in a \$50 reinspection fee.				
	EHF19	H10DAY	RODENTS/ANIMALS/OPENINGS		10/17/2013		
			Back doors not self closing. Second notice this violation.				

**Food Establishment Public Inspection Report****From 10/17/13 thru 10/23/13**

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**ESTABLISHMENT****LOGANS ROADHOUSE  
8310 W INTERSTATE 40**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>
HF898	EHF15	IN	EQUIPMENT ADEQUATE		10/21/2013	0	HFOL
			a)Heat lamps on cook line are repaired.				
	EHF28	IN	ALL OTHER VIOLATIONS		10/21/2013		
			a)Paint is on order to repair mixer.				

**Food Establishment Public Inspection Report****From 10/17/13 thru 10/23/13**

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**ESTABLISHMENT**

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**LOVES COUNTRY STORE #250****14701 W INTERSTATE 40**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>
HFP4	EHF28	H90 DAY	ALL OTHER VIOLATIONS		10/18/2013	3	HFOL
			Replace ceiling tile above Subway line. Must be smooth and easily cleanable. 2nd notice.				
	EHF18	COS	INSECT CONTAMINATION		10/18/2013		
			Fly strips are not allowed in food establishment. Remove.				

**Food Establishment Public Inspection Report****From 10/17/13 thru 10/23/13****ESTABLISHMENT****LUPITAS MEXICAN FOOD  
7200 MCCORMICK RD**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>
HFR79	EHF18	COS	INSECT CONTAMINATION		10/17/2013	6	HFOL
			Fly control must be addressed. Contact pest control service.				
	EHF28	COS	ALL OTHER VIOLATIONS		10/17/2013		
			Glass front (cold & refreshing)repair or replace seals. Electric plug cover needed at hot hold unit.				
	EHF17	COS	HAND WASH WITH SOAP/TOWELS		10/17/2013		
			Handsink in kitchen found with no paper towels.				

**Food Establishment Public Inspection Report****From 10/17/13 thru 10/23/13****ESTABLISHMENT****MCDONALDS  
2910 S SONCY RD**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>	
HF2020	EHF21	IN	MANUAL WARE WASHING		10/21/2013	0	HFOL	
			a)Dishwasher is sanitizing properly.					

**3700 E INTERSTATE 40**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>	
HF304	EHF24	COS	THERMOMETERS		10/18/2013	6	HL1B	
			Thermometer in juice cooler was broken.					
	EHF25	COS	FOOD CONTACT SURFACES		10/18/2013			
			A)Soda nozzles needed to be cleaned. B)Crumbs in the bottom of the freezer need to be cleaned out.					

**715 S LAKESIDE ST**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>
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**Food Establishment Public Inspection Report****From 10/17/13 thru 10/23/13****ESTABLISHMENT****MCDONALDS**

HF1901	EHF25	COS	FOOD CONTACT SURFACES		10/21/2013	6	HL1B
	EHF28	H90 DAY	ALL OTHER VIOLATIONS		10/21/2013		
	EHF17	COS	HAND WASH WITH SOAP/TOWELS		10/21/2013		

**MCLELLAN LEARNING CENTER  
401 S VAN BUREN ST**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>
HFD20					10/18/2013	0	HFOL

**Food Establishment Public Inspection Report****From 10/17/13 thru 10/23/13**

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**ESTABLISHMENT****MICROTEL INN & SUITES****1501 ROSS ST**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>
HF1001	EHF28	COS	ALL OTHER VIOLATIONS	Inspection report not posted.	10/17/2013	0	HL1B

**MOMMA LU'S**  
**1200 STREIT DR**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>
HFT4282					10/18/2013	0	HL1B FOOD

**Food Establishment Public Inspection Report****From 10/17/13 thru 10/23/13****ESTABLISHMENT****MY POLLO & MIMIS RESTAURANT****1400 ROSS ST**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>
HF1824	EHF28	H10DAY	ALL OTHER VIOLATIONS		10/21/2013	11	HL1B
			Scoops without handles found in rice and spice containers. All scoops need handles.				
	EHF14	H10DAY	WATER SUPPLY		10/21/2013		
			Hot water inlet to faucet is broken and turned off at hand sink in kitchen. To be corrected within 10 days.				
	EHF13	COS	HACCP PLAN/TIME		10/21/2013		
			Container of cooked meat found without date mark in walk-in refrigerator.				

**Food Establishment Public Inspection Report****From 10/17/13 thru 10/23/13**

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**ESTABLISHMENT****OHMS CAFE  
619 S TYLER ST**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>
HF969	EHF28	COS	ALL OTHER VIOLATIONS		10/22/2013	0	HL1B
			Pan with hamburger meat stored directly on floor.				
HFK5	EHF28	IN	ALL OTHER VIOLATIONS		10/23/2013	0	HL1B
			Roast beef-153F;Mixed Vegetables-149F.				

**Food Establishment Public Inspection Report****From 10/17/13 thru 10/23/13****ESTABLISHMENT****PAK A SAK #16  
20101 W INTERSTATE 40**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>
HFP37	EHF28	H90 DAY	ALL OTHER VIOLATIONS		10/18/2013	3	HL1B
			Clean cabinets on drink line, exterior and interior. Clean floor in soda box storage area. OSSF tank risers need to be secured. Make shift tub riser must be replaced with approved riser by licensed contractor.				
	EHF14	IN	WATER SUPPLY		10/18/2013		
	EHF17	IN	HAND WASH WITH SOAP/TOWELS		10/18/2013		
			Discussed proper handwashing procedure with mgr. Only one handsink which is in food prep area. Employee must use for warewashing area. Remove paper towel dispenser and soap or add additional hand sink in warewashing area.				
	EHF24	H10DAY	THERMOMETERS		10/18/2013		
			Thermometer required in Blue Bell freezers.				

## Food Establishment Public Inspection Report

From 10/17/13 thru 10/23/13

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### ESTABLISHMENT

**PATTAYA RESTAURANT  
6204 HILLSIDE RD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1904	EHF22	H10DAY	MANAGER KNOWLEDGE/CERTIFIED		10/18/2013	23	HL1B
			Employees not knowledgeable of food holding temperatures.				
	EHF20	H10DAY	TOXIC ITEMS		10/18/2013		
			Insecticide not approved for use in commercial kitchen found in kitchen. Remove from restaurant.				
	EHF10	COS	SOUND CONDITION		10/18/2013		
			Moldy food in walk in cooler.				
	EHF11	H10DAY	PROPER HANDLING RTE		10/18/2013		
			Employee touching ready to eat foods with bare hands. Lemons are ready to eat.				
	EHF28	H10DAY	ALL OTHER VIOLATIONS		10/18/2013		
			Fans not clean. b)Walk in cooler blower covers dirty. c)Back doors need to be cleaned around handles. d)Clean dark residue under the woks.				

**Food Establishment Public Inspection Report****From 10/17/13 thru 10/23/13**

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**ESTABLISHMENT**

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**PATTAYA RESTAURANT**

HF1904	EHF25	H10DAY	FOOD CONTACT SURFACES	10/18/2013	23	HL1B
			Food and dish shelves not clean.			
	EHF23	H10DAY	SEWAGE/WASTEWATER	10/18/2013		
			Dishwasher drain overflowing at floor drain. b)Drain lines leaking under the 3 compartment sink.			
	EHF18	H10DAY	INSECT CONTAMINATION	10/18/2013		
			Roaches in kitchen. A professional pest control company needs to address roach problem.			

## Food Establishment Public Inspection Report

From 10/17/13 thru 10/23/13

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### ESTABLISHMENT

**PESCARAZ  
3415 BELL ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1970	EHF25	H10DAY	FOOD CONTACT SURFACES		10/17/2013	20	HL1B
			Bar gun dirty. b) Duck tape on make table cooler handle not smooth and easily cleanable, remove.				
	EHF12	COS	CROSS CONTAMINATION		10/17/2013		
			Salad tongs found laying in salad mix. Keep handle out of product at all times.				
	EHF08	COS	GOOD HYGIENIC PRACTICES		10/17/2013		
			Employee seen filling up a pan of water in handsink; handsinks are for handwashing only. b) Employee drink found without a lid or a straw.				
	EHF20	H10DAY	TOXIC ITEMS		10/17/2013		
			Employee medicine found stored w/clean dishes & food equipment; all medicines should be stored away from all food & food contact surfaces. Bottle of sanitizer found stored next to togo containers, store chemicals away from food and food contact areas.				
	EHF17	H10DAY	HAND WASH WITH SOAP/TOWELS		10/17/2013		
			Handsink found without any paper towels.				

**Food Establishment Public Inspection Report**

**From 10/17/13 thru 10/23/13**

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**ESTABLISHMENT**

**PESCARAZ**

HF1970

EHF24

H10DAY

THERMOMETERS

10/17/2013

20

HL1B

Thermometer used for checking food temps reading 20° in ice water. Must be calibrated to read 32° in ice water.

**Food Establishment Public Inspection Report****From 10/17/13 thru 10/23/13****ESTABLISHMENT****PHO QUE HUONG  
712 E AMARILLO BLVD**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>
HF2467	EHF24	COS	THERMOMETERS		10/22/2013	24	HL1B
			a)No thermometer in cooler in front.				
	EHF22	COS	MANAGER KNOWLEDGE/CERTIFIED		10/22/2013		
			a)Food manager must take certificate up to the office and pay \$40 to register for a food manager card. Post this card when received.				
	EHF21	COS	MANUAL WARE WASHING		10/22/2013		
			a)No sanitizer was available in kitchen for sanitizing work surfaces. Employees stated they only sanitized at night. Keep a working bucket of sanitizer for use in the kitchen during food prep and cooking.				
	EHF08	COS	GOOD HYGIENIC PRACTICES		10/22/2013		
			a)Employee in kitchen had a drink with no lid or straw.				
	EHF11	COS	PROPER HANDLING RTE		10/22/2013		
			a)Handle of ice scoop was down in ice. Keep handle up and out of product.				

**Food Establishment Public Inspection Report**

**From 10/17/13 thru 10/23/13**

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**ESTABLISHMENT**

**PHO QUE HUONG**

HF2467	EHF10	COS	SOUND CONDITION	10/22/2013	24	HL1B
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a)Remove dented cans from un-dented cans. Put in a separate area that is labeled for damaged items.

	EHF25	COS	FOOD CONTACT SURFACES	10/22/2013		
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a)Spoon for rice may not be stored in plain water. Water must either be above 135F or below 41F.

	EHF28	COS	ALL OTHER VIOLATIONS	10/22/2013		
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a)Meat may not thaw by sitting out. Only under cold running water, in the fridge or as part of the cooking process. b)Label flour on work bench. c)Spanish handwash sign needed in restroom. d)Chlorine test strips needed.

**PIPPAS COFFEE SHOP/LIBRARY**

**2402 4TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFC280	EHF02	IN	COLD HOLDING		10/22/2013	0	HL1B
			Cooler holding at 40°F.				

**Food Establishment Public Inspection Report****From 10/17/13 thru 10/23/13****ESTABLISHMENT****PIZZA PLANET  
335 E HASTINGS AVE**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>
HF962	EHF28	H90 DAY	ALL OTHER VIOLATIONS		10/23/2013	0	HFOL
			Repair the leak at the 3 compartment sink.				
	EHF23	IN	SEWAGE/WASTEWATER		10/23/2013		
			Corrected from previous inspection.				

**PLAZA RESTAURANT THE  
2101 S SONCY RD**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>
HF2051	EHF15	IN	EQUIPMENT ADEQUATE		10/17/2013	0	HFOL
			a)This unit is still down but is no longer being used.				

**Food Establishment Public Inspection Report****From 10/17/13 thru 10/23/13****ESTABLISHMENT****PLEASANT VALLEY BAPTIST CHURCH****555 E HASTINGS AVE**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>
HFD41	EHF28	COS	ALL OTHER VIOLATIONS		10/23/2013	0	HL1B
			Sanitizer test strips needed in satellite kitchen.				

**POTTER HOUSE  
6800 PLUM CREEK DR**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>
HF2462	EHF28	H60 DAY	ALL OTHER VIOLATIONS		10/22/2013	0	HOTHER
			Base board needs to be repaired in kitchen.				

**Food Establishment Public Inspection Report**

**From 10/17/13 thru 10/23/13**

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**ESTABLISHMENT**

**RIPAEM INC  
2512 S GRAND ST**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>
HF2429					10/23/2013	0	HL1B

**Food Establishment Public Inspection Report****From 10/17/13 thru 10/23/13****ESTABLISHMENT****ROSA'S CAFE & TORTILLA FACTORY****4312 SW 45TH AVE**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>
HF163	EHF28	H10DAY	ALL OTHER VIOLATIONS		10/17/2013	10	HFOL
			Sanitizer at 3 bay found below 200ppm. Air vents in kitchen, shelves, fans & equip cords over foods must be cleaned. Walkin coolers have dirty gaskets, floor, ceiling, blower covers & shelves.Future violations may result in \$50 reinspection fee.				
	EHF25	H10DAY	FOOD CONTACT SURFACES		10/17/2013		
			Bottom of shelves above hot hold & food prep areas have splatter. These shelves must be clean top & bottom. Non sanitary items stored on or touching clean plates & food equipment. Future violations of a,b may result in \$50 reinspection fee.				
	EHF07	COS	ADEQUATE HAND WASHING		10/17/2013		
			Employee did not wash hands before putting on gloves. Employees must wash hands each time gloves are put on. Second notice this violation. Future violations of items 25 a,b may result in a \$50 reinspection fee.				

**Food Establishment Public Inspection Report****From 10/17/13 thru 10/23/13**

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**ESTABLISHMENT****RUFFLED CUP THE  
3440 BELL ST**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>
HF2438	EHF28	H10DAY	ALL OTHER VIOLATIONS		10/17/2013	0	H PREOPEN

Seal outside wall where walkin will be. Partition needed between mopsink and soda boxes.

**Food Establishment Public Inspection Report****From 10/17/13 thru 10/23/13****ESTABLISHMENT****SANCHEZ BAKERY  
3508 SE 11TH AVE**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>
HF2110	EHF28	H90 DAY	ALL OTHER VIOLATIONS		10/22/2013	15	HL1B
			Handle of flour scoop found below food level in container. COS. B)Light shields needed in pastry display case. C)Glass door missing from display case must be replaced. D)Refrigerated display case needs to be defrosted.				
	EHF25	COS	FOOD CONTACT SURFACES		10/22/2013		
			Can-opener found dirty.				
	EHF03	COS	HOT HOLDING		10/22/2013		
			Several containers of food in hot hold display unit found at 100 F degrees. Discarded.				
	EHF10	COS	SOUND CONDITION		10/22/2013		
			Dented can of pumpkin filling found on rack. Discarded.				
	EHF17	COS	HAND WASH WITH SOAP/TOWELS		10/22/2013		
			Paper towel dispenser at hand sink in bakery out of batteries. B) Paper towel dispenser at hand sink near serving line not functioning.				

**Food Establishment Public Inspection Report****From 10/17/13 thru 10/23/13**

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**ESTABLISHMENT**

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**SPICY MIKES BAR-B-Q HAVEN****7028 S WESTERN ST**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>
HF2242	EHF03	IN	HOT HOLDING		10/23/2013	0	HL1B
			A)Brisket holding at 159 degrees. B)Sausage holding at 147 degrees.				
	EHF02	IN	COLD HOLDING		10/23/2013		
			Potato salad holding at 40 degrees.				
	EHF28	H90 DAY	ALL OTHER VIOLATIONS		10/23/2013		
			A)Replace ice machine door, not smooth and easily cleanable.				

**Food Establishment Public Inspection Report****From 10/17/13 thru 10/23/13****ESTABLISHMENT****STARS DRIVE IN  
2216 SE 27TH AVE**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>
HF816	EHF28	COS	ALL OTHER VIOLATIONS		10/21/2013	7	HL1B
			Inspection report not posted.				
	EHF25	COS	FOOD CONTACT SURFACES		10/21/2013		
			Ice scoop found chipped.				
	EHF13	COS	HACCP PLAN/TIME		10/21/2013		
			Prepped salads and containers of chili found without date mark in walk-in refrigerator.				

## Food Establishment Public Inspection Report

From 10/17/13 thru 10/23/13

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**ESTABLISHMENT**

**STRETCHS BBQ BARN**

**3319 BELL ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2271	EHF03	COS	HOT HOLDING		10/17/2013	8	HL1B
			Sliced brisket holding at 120°, must be kept above 135° at all times. Reheated to 165°F.				
	EHF25	H10DAY	FOOD CONTACT SURFACES		10/17/2013		
			Reseal, repaint or replace rusted and chipping shelving in reach in cooler within 10 days. b)Clean rust off from inside ice machine.				
	EHF28	H90 DAY	ALL OTHER VIOLATIONS		10/17/2013		
			a)Lightshields needed in kitchen, some have broken end caps. b)Fix wall behind ice machine, no longer smooth and easily cleanable.				

**Food Establishment Public Inspection Report****From 10/17/13 thru 10/23/13**

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**ESTABLISHMENT**

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**SUBWAY/TRAVEL CENTER #436****715 S LAKESIDE ST**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>
HF709	EHF25	COS	FOOD CONTACT SURFACES		10/21/2013	7	HL1B
			Container holding clean dishes had food debris in it.				
	EHF08	COS	GOOD HYGIENIC PRACTICES		10/21/2013		
			Bottle of glass cleaner stored in handsink.				

**Food Establishment Public Inspection Report****From 10/17/13 thru 10/23/13****ESTABLISHMENT****SUNSHINE VALLEY CHILD CARE****4618 RIVER RD**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>
HFD22	EHF21	COS	MANUAL WARE WASHING		10/22/2013	3	HL1B
			The order of rinsing and sanitizing were being reversed. Wash, rinse, sanitize, air dry. Do not rinse off sanitizer.				
	EHF28	H60 DAY	ALL OTHER VIOLATIONS		10/22/2013		
			Seal the new wall in the kitchen area.				

**SYBIL B HARRINGTON LEARNING CT****2500 DALE ST**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>
HFD23	EHF28	COS	ALL OTHER VIOLATIONS		10/21/2013	0	HL1B
			Wipe down sanitizer too weak. Check before use.				

## Food Establishment Public Inspection Report

From 10/17/13 thru 10/23/13

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### ESTABLISHMENT

#### TACO BELL 2010 ROSS-OSAGE DR

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF1230	EHF24	COS	THERMOMETERS		10/21/2013	3	HL1B	
			No thermometer in 2 make tables. B)No thermometer in walk-in refrigerator.					

#### TACO BELL #28927 300 E AMARILLO BLVD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF2346	EHF28	COS	ALL OTHER VIOLATIONS		10/23/2013	0	HL1B	
			a)Box of drink lids must be 6" up off the ground. b)Clean the fan in the kitchen. c)Post the new food manager card.					

## Food Establishment Public Inspection Report

From 10/17/13 thru 10/23/13

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**ESTABLISHMENT**

**TACOS GARCIA  
1100 ROSS ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF185	EHF28	H90 DAY	ALL OTHER VIOLATIONS		10/22/2013	14	HL1B
			Tea pitchers stored uncovered without lids. B)Several containers of cooked beans stored uncovered in walk-in refrigerator under condensation drain line. COS.				
	EHF25	COS	FOOD CONTACT SURFACES		10/22/2013		
			Soda gun nozzle found dirty at bar.				
	EHF21	COS	MANUAL WARE WASHING		10/22/2013		
			Sanitizer concentration at 0ppm at 3 comp sink at bar.				
	EHF13	COS	HACCP PLAN/TIME		10/22/2013		
			Several containers found without date marking in walk-in refrigerator.				
	EHF12	COS	CROSS CONTAMINATION		10/22/2013		
			Ice scoop handle found in contact with ice in ice machine.				

**Food Establishment Public Inspection Report****From 10/17/13 thru 10/23/13****ESTABLISHMENT****TANGOS TACO SHOP  
2207 S WESTERN ST**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>
HF2205	EHF14	IN	WATER SUPPLY Corrected.		10/18/2013	3	HFOL
	EHF25	H10DAY	FOOD CONTACT SURFACES Ice scoop found chipped. Must be replaced. To be corrected within 10 days.		10/18/2013		
	EHF28	H90 DAY	ALL OTHER VIOLATIONS Make-table refrigerator gasket needs to be replaced. To be corrected within 90 days.		10/18/2013		

## Food Establishment Public Inspection Report

From 10/17/13 thru 10/23/13

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### ESTABLISHMENT

**TAQUERIA EL TAPATIO  
3410 S COULTER ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1588	EHF28	COS	ALL OTHER VIOLATIONS		10/22/2013	33	HL1B
			a)A sign that notifies food employees to wash their hands shall be provided at all handsinks. b)All scoops must have a handle. c)Degrease lights over grill. d)Do not hang jacket on can rack. e)Cut lemons stored touching trash bags.\$50 reinspection fee.				
	EHF25	COS	FOOD CONTACT SURFACES		10/22/2013		
			a)Can opener blade must be cleaned daily to prevent buildup on the blade.				
	EHF13	COS	HACCP PLAN/TIME		10/22/2013		
			a)Refrigerated, ready to eat, potentially hazardous food prepared and held in the establishment for more than 24 hours shall clearly bear a date mark to indicate the date or day which the food should be used or discarded by.				
	EHF10	COS	SOUND CONDITION		10/22/2013		
			a)Cans were dented on rim.				
	EHF07	COS	ADEQUATE HAND WASHING		10/22/2013		
			a)Employee cracked raw egg and touched ready to eat food. Employees must change gloves during food preparation as often as necessary to prevent cross contamination when changing tasks.				

## Food Establishment Public Inspection Report

From 10/17/13 thru 10/23/13

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### ESTABLISHMENT

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#### TAQUERIA EL TAPATIO

HF1588	EHF01	COS	COOLING FOR COOKED FOOD	10/22/2013	33	HL1B	
			a)Food items did not cool properly. Cooked potentially hazardous food shall be cooled within a total of 6 hours from 135F to 41F.				
	EHF08	COS	GOOD HYGIENIC PRACTICES	10/22/2013			
			A handwashing facility may not be used for purposes other than handwashing. A dirty rag was stored in handsink.				
	EHF24	COS	THERMOMETERS	10/22/2013			
			a)All cold holding equipment shall be equipped with at least one thermometer that is located to allow easy viewing of the temperature display.				
	EHF20	COS	TOXIC ITEMS	10/22/2013			
			a)Only those medicines that are necessary for the health of the employees shall be allowed in the food establishment. Medicines should be labeled and located to prevent contamination of food, equipment, etc.				
	EHF19	COS	RODENTS/ANIMALS/OPENINGS	10/22/2013			
			a)There is a gap at the back door that must be sealed.				
HF1588	EHF21	COS	MANUAL WARE WASHING	10/23/2013	21	HL1B	
			a)No sanitizer was available at food prep or grill area. There must be sanitizer buckets to wipe down areas regularly.				

**Food Establishment Public Inspection Report****From 10/17/13 thru 10/23/13****ESTABLISHMENT****TAQUERIA EL TAPATIO**

HF#	EHF#	COS	VIOLATION	DATE	SCORE	HL#
HF1588	EHF05	COS	RAPID REHEATING	10/23/2013	21	HL1B
			a)Rice was placed on the steamtable to reheat. Rice was at 97F. Rice must first be cooked to 165F before placing on a steamtable. Never reheat leftovers on a steamtable.			
	EHF01	COS	COOLING FOR COOKED FOOD	10/23/2013		
			a)Food is not cooling properly. Beans and cooked items from 10/22/2013 were 49-53F on 10/23/13. Re-evaluate your cooling process. All foods should be voluntarily destroyed that are out of temperature.			
	EHF10	COS	SOUND CONDITION	10/23/2013		
			a)Dented can from 10/22/2013 was still on the rack on 10/23/13. Remove all dented cans from rack area.			
	EHF13	COS	HACCP PLAN/TIME	10/23/2013		
			a)Datemark all cooked ready to eat potentially hazardous items.			
	EHF28	COS	ALL OTHER VIOLATIONS	10/23/2013		
			a)Degrease lights on the venthood.			

**Food Establishment Public Inspection Report****From 10/17/13 thru 10/23/13****ESTABLISHMENT****TAQUERIA RIVERA  
2602 SE 3RD AVE**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>
HF1143	EHF28	COS	ALL OTHER VIOLATIONS		10/17/2013	7	HL1B
			Inspection report not posted. COS. B) Food manager card not posted.				
	EHF14	H10DAY	WATER SUPPLY		10/17/2013		
			Leak found at hand sink faucet. To be corrected within 10 days.				
	EHF17	COS	HAND WASH WITH SOAP/TOWELS		10/17/2013		
			No soap at hand sink in restroom.				

## Food Establishment Public Inspection Report

From 10/17/13 thru 10/23/13

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**ESTABLISHMENT**

**TEA 2 GO  
2207 S WESTERN ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2461	EHF22	H45 DAY	MANAGER KNOWLEDGE/CERTIFIED		10/23/2013	0	H PREOPEN
			You will need to have someone take Food Manager Class within 45 days of opening. Next class is November 13 and test on 15th.				
	EHF28	H10DAY	ALL OTHER VIOLATIONS		10/23/2013		
			a)Chipped area of concrete at brew room door needs to be repaired to provide easily cleanable surface. b)Handwashing signs needed in restrooms and at handwashing sinks. c)Doors to restrooms need to have self closers.				
	EHF25	H10DAY	FOOD CONTACT SURFACES		10/23/2013		
			a)Tea urns need to be cleaned. b)Three compartment sink needs to be cleaned. c)Ice machine needs to be cleaned. d)Small ice scoop needs to be cleaned.				

## Food Establishment Public Inspection Report

From 10/17/13 thru 10/23/13

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**ESTABLISHMENT**

**THAI KOON  
7030 S WESTERN ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2090	EHF28	COS	ALL OTHER VIOLATIONS		10/21/2013	15	HL1B
			A)Rice found stored on the floor, all food and single service items should be stored at least six inches off the floor.				
	EHF17	COS	HAND WASH WITH SOAP/TOWELS		10/21/2013		
			A)Hand sink found without any soap or paper towels.				
	EHF12	COS	CROSS CONTAMINATION		10/21/2013		
			A)Beef, chicken and pork all found thawing in water. 1.Thaw different types of meat separatly. 2.Thawing should be done under cold running water, in the refrigerator, or part of the cooking process.				
	EHF10	COS	SOUND CONDITION		10/21/2013		
			A)Several seam dented cans found.				
	EHF07	COS	ADEQUATE HAND WASHING		10/21/2013		
			A)All employees should wash hands before putting on gloves.				

**Food Establishment Public Inspection Report****From 10/17/13 thru 10/23/13**

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**ESTABLISHMENT****THAI KOON**

HF2090	EHF03	IN	HOT HOLDING	10/21/2013	15	HL1B
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A)Rice holding at 150 degrees.

	EHF02	IN	COLD HOLDING	10/21/2013		
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A)Chicken holding at 40 degrees. B)Beef holding at 39 degrees.

**Food Establishment Public Inspection Report****From 10/17/13 thru 10/23/13****ESTABLISHMENT****THROWBACKS SPORTS BAR****7150 BELL ST**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>
HF2081	EHF08	COS	GOOD HYGIENIC PRACTICES		10/21/2013	10	HL1B
			Mopsink used to store beer mats, mopsink needs to stay clean and clear.				
	EHF25	COS	FOOD CONTACT SURFACES		10/21/2013		
			Clean ice machine. b)Clean soda gun holder.				
	EHF28	H90 DAY	ALL OTHER VIOLATIONS		10/21/2013		
			Paper towels needed at handsink.				

**Food Establishment Public Inspection Report****From 10/17/13 thru 10/23/13****ESTABLISHMENT****TOOT N TOTUM #58****1500 ROSS ST**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>	
HF941	EHF16	COS	HAND WASH FACILITIES ADEQUATE		10/17/2013	8	HL1B	
			Soap dispenser at hand sink blocked by pre-packaged items stored in back room.					
	EHF03	COS	HOT HOLDING		10/17/2013			
			Corn dogs found in hot hold at 115 F degrees. B) Burritos found in hot hold at 125 F degrees. Discarded.					

**TOOT N TOTUM #64****2621 S OSAGE ST**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>	
HF415	EHF03	IN	HOT HOLDING		10/21/2013	0	HL1B	
			Hot dogs found in hot holding at 170 F degrees.					

**Food Establishment Public Inspection Report****From 10/17/13 thru 10/23/13**

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**ESTABLISHMENT****TYLER STREET CAFE  
900 S TYLER ST**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>
HF2444	EHF08	COS	GOOD HYGIENIC PRACTICES		10/21/2013	4	HL1B
			French fries in a strainer stored in mopsink. Only use the mopsink for dumping mop water.				
	EHF28	H90 DAY	ALL OTHER VIOLATIONS		10/21/2013		
			Seal or paint wooden ceiling tile in kitchen. b)Replace ceiling tile in kitchen.				

## Food Establishment Public Inspection Report

From 10/17/13 thru 10/23/13

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### ESTABLISHMENT

#### UNITED SUPERMARKET

201 N 23RD ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFC138	EHF28	COS	ALL OTHER VIOLATIONS		10/22/2013	8	HL1B
			A)Fly strips cannot be placed in any area where there is food, dishes, or food preparation.				
	EHF07	COS	ADEQUATE HAND WASHING		10/22/2013		
			A)Employee seen not washing hands before putting on gloves.				
	EHF03	IN	HOT HOLDING		10/22/2013		
			A)Sausage holding at 157 degrees.				
	EHF02	IN	COLD HOLDING		10/22/2013		
			A) Tuna holding at 39 degrees. B)Chicken salad holding at 40 degrees.				
	EHF13	COS	HACCP PLAN/TIME		10/22/2013		
			A)Several cut meats found without any dates. Once cut or removed from original package a date must be placed on the item and discarded after 7 days.				

**Food Establishment Public Inspection Report****From 10/17/13 thru 10/23/13****ESTABLISHMENT****UNITED SUPERMARKET #529****5807 SW 45TH AVE**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>
HF1653	EHF28	H90 DAY	ALL OTHER VIOLATIONS		10/22/2013	0	HFOL
			Lid required for waste grease.Clean bucket outsides & venthood fire suppression lines.Repaint airvents in kitchen.Need a nail brush at all handsinks.Stop drip at unused utensil bath.Repair tiles in kitchen floor,corner piece to FRP wall cover.Seal holes.				
HF460	EHF25	COS	FOOD CONTACT SURFACES		10/22/2013	6	HL1B
			String used to hold shelf in place in market-not cleanable.Untensil dirty in market.Knives stored in slot not easy to clean.Food grade hose needed for sanitizer dispenser.Sanitized items stored with non sanitized.Cardboard used to line shelves.				
	EHF20	COS	TOXIC ITEMS		10/22/2013		
			Sanitizer over 200ppm in bakery. b)Sanitizer stored over food prep counter.				
	EHF28	H10DAY	ALL OTHER VIOLATIONS		10/22/2013		
			Gap in ceiling panel in market. Broken spatulas for ice. Bread bake pans, trays and roler racks have encrusted buildup. Clean or replace. Door needed for access to attic in bakery. Several gaskets to walk in coolers are broken. Repair or replace.				

## Food Establishment Public Inspection Report

From 10/17/13 thru 10/23/13

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**ESTABLISHMENT**

**VIRDINSKIS BBQ RUB SHACK**

**3701 OLSEN BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2437	EHF28	H90 DAY	ALL OTHER VIOLATIONS		10/23/2013	10	HL1B
			Wall under handwashing sink needs to be repaired.				
	EHF20	COS	TOXIC ITEMS		10/23/2013		
			Bottle of chemical on prep table.				
	EHF15	IN	EQUIPMENT ADEQUATE		10/23/2013		
			Walkin was at proper temperature.				
	EHF21	COS	MANUAL WARE WASHING		10/23/2013		
			Warewashing machine not sanitizing at time of inspection.				
	EHF10	COS	SOUND CONDITION		10/23/2013		
			a)Broken eggs in walkin. b)Molded blackberrys in reachin.				

**Food Establishment Public Inspection Report****From 10/17/13 thru 10/23/13****ESTABLISHMENT****WAL-MART #822 BAKERY****3700 E INTERSTATE 40**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>
HF362	EHF28	IN	ALL OTHER VIOLATIONS		10/18/2013	0	HFOL
			Corrected from previous inspection.				

**WASHINGTON FOOD MART****4016 S WASHINGTON ST**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>
HF1666	EHF25	COS	FOOD CONTACT SURFACES		10/17/2013	6	HL1B
			Tea nozzle needed to be cleaned.				
	EHF17	COS	HAND WASH WITH SOAP/TOWELS		10/17/2013		
			Paper towels needed in the restroom.				

**Food Establishment Public Inspection Report****From 10/17/13 thru 10/23/13****ESTABLISHMENT****WATLEY LEARNING CENTER****1208 NW 13TH AVE**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>
HFD26	EHF20	COS	TOXIC ITEMS		10/22/2013	6	HL1B
			Spray bottle not labeled.				
	EHF24	COS	THERMOMETERS		10/22/2013		
			Thermometer in refrigerator not reading properly and needs to be replaced.				

**WHATABURGER #371****3401 S COULTER ST**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>
HF954	EHF20	IN	TOXIC ITEMS		10/21/2013	0	HFOL
			a)Corrected. Sanitizer is dispensing at 200 ppm.				