

**Food Establishment Public Inspection Report**

From 10/24/13 thru 10/30/13

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**ESTABLISHMENT****ALDACOS TACOS  
3623 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>
HF821					10/24/2013	0	HL1B

**AMA FIRE PIPE & DRUM CORE  
800 N FM 2381**

<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>
HFT4289					10/26/2013	0	HL1B FOOD

## Food Establishment Public Inspection Report

From 10/24/13 thru 10/30/13

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**ESTABLISHMENT**

**AMA TRANSITIONAL TREATMENT CTR**

**9300 SE 3RD AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2002	EHF27	H10DAY	ESTABLISHMENT PERMIT		10/28/2013	6	HFOL
			Establishment permit is expired. To be corrected within 10 days. A \$50.00 re-inspection fee will be charged if violation is not corrected.				
	EHF15	IN	EQUIPMENT ADEQUATE		10/28/2013		
			Corrected.				
	EHF22	H45 DAY	MANAGER KNOWLEDGE/CERTIFIED		10/28/2013		
			Food mgr needed at establishment. If taking online course, bring in certificate & pay required fee to obtain Fd Mgr card from our office. It is unlawful to be w/out a fd mgr for more than 45 days. To take course provided by City of Amarillo,see schedule.				

**Food Establishment Public Inspection Report****From 10/24/13 thru 10/30/13**

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**ESTABLISHMENT****AMA UNITED CITIZENS FORUM****903 N HAYDEN 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>	
HF2003	EHF28	H90 DAY	ALL OTHER VIOLATIONS		10/25/2013	0	HL1B	
			Clean out any water in the bottom of the two door refrigerator. Repair the refrigerator so it does not leak. (Only bottled water in refrigerator, no exposed food).					

**Food Establishment Public Inspection Report****From 10/24/13 thru 10/30/13****ESTABLISHMENT****AMARILLO CLUB  
600 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>
HF1	EHF28	COS	ALL OTHER VIOLATIONS		10/28/2013	7	HL1B
			Blower covers in walk in needed to be cleaned.				
	EHF25	COS	FOOD CONTACT SURFACES		10/28/2013		
			a)Containers holding clean dishes needed to be cleaned. b)Seals on make table needed to be cleaned. Dust needs to be cleaned off of dish racks.				
	EHF08	COS	GOOD HYGIENIC PRACTICES		10/28/2013		
			Handsink in kitchen was blocked.				

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**ESTABLISHMENT****AMARILLO COLLEGE CHILD DEV LAB**

6222 SW 9TH AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFD48					10/29/2013	0	HL1B

**AMARILLO DISCOUNT**

4000 RIVER RD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1742					10/28/2013	0	HL1B

**Food Establishment Public Inspection Report****From 10/24/13 thru 10/30/13**

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**ESTABLISHMENT****AMARILLO FAMILY YMCA MIDTOWN  
609 S CAROLINA 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>
HFD68					10/25/2013	0	HFOL
HFK126					10/25/2013	0	HL1B

## Food Establishment Public Inspection Report

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### ESTABLISHMENT

#### AMARILLO NATIONAL BANK

500 S TAYLOR ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF170	EHF28	H10DAY	ALL OTHER VIOLATIONS		10/29/2013	18	HL1B
			Clean shelves in dry storage, food splatter on wall behind grill, tops of ice machine & other equip.. All personal items must be stored away from food & food contact surfaces. Wood rack needs to be repainted or sealed. Ceiling panel missing fd prep area.				
	EHF09	COS	APPROVED SOURCE/LABELING		10/29/2013		
			Bulk container non easily identifiable food product stored with no label. All non easily identifiable foods must be labeled.				
	EHF07	COS	ADEQUATE HAND WASHING		10/29/2013		
			Employees did not wash hands between glove changes. Hands must be washed at each glove change.				
	EHF10	H10DAY	SOUND CONDITION		10/29/2013		
			Dented swollen cans in dry storage room. Remove all swollen or dented cans from pantry and label as "Dented. Do not use" or trash the product.				
	EHF25	H10DAY	FOOD CONTACT SURFACES		10/29/2013		
			Utensils stored in cardboard boxes-not cleanable. Oven above cooktop-excessive splatter buildup inside & outside oven-must be clean to sight & touch. Paint peeling from mixer blades. Discontinue use. Reachin cooler has rusty shelf. Tea nozzle found not clean.				

**Food Establishment Public Inspection Report****From 10/24/13 thru 10/30/13**

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**ESTABLISHMENT**

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**AMARILLO NATIONAL BANK**

HF170	EHF20	H10DAY	TOXIC ITEMS	10/29/2013	18	HL1B
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One spray bottle with clear liquid not labeled. Stored with chemicals Ensure all chemicals are labeled.  
 b)Chemical cleaner stored with and above foods. Never store chemicals with foods.

**800 N FM 2381**

<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>
HFT4284					10/26/2013	0	HL1B FOOD

**Food Establishment Public Inspection Report**

**From 10/24/13 thru 10/30/13**

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**ESTABLISHMENT**

**AMARILLO SCAREGROUNDS**

**2736 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>
HF2154					10/25/2013	0	HL1B

**Food Establishment Public Inspection Report****From 10/24/13 thru 10/30/13****ESTABLISHMENT****APPLEBEES NEIGHBORHOOD GRILL****2810 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>
HF2335	EHF28	COS	ALL OTHER VIOLATIONS		10/28/2013	6	HL1B
			a)Reset lightshield in back area. b)1 correction from last inspection.				
	EHF25	COS	FOOD CONTACT SURFACES		10/28/2013		
			a)Clean the can opener blade.				
	EHF23	COS	SEWAGE/WASTEWATER		10/28/2013		
			a)Drain for ice was draining on the floor. Water must drain into a floor drain, etc. It may not drain on the floor.				

**5630 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>
HF2336	EHF21	COS	MANUAL WARE WASHING		10/28/2013	6	HL1B
			Warewashing machine was not sanitizing at time of inspection, make sure sanitizer is at machine before washing utensils.				

**Food Establishment Public Inspection Report**

**From 10/24/13 thru 10/30/13**

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**ESTABLISHMENT**

**APPLEBEES NEIGHBORHOOD GRILL**

HF2336	EHF25	COS	FOOD CONTACT SURFACES	10/28/2013	6	HL1B
Ice machine needed to be cleaned.						

**AQUAONE**

**800 N FM 2381**

<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>
HFT4277	EHF24	COS	THERMOMETERS		10/26/2013	5	HL1B FOOD
Cook to 165° or above and hold to 135°F or above.							

## Food Establishment Public Inspection Report

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### ESTABLISHMENT

**ARBYS #1749**  
**2020 ROSS-OSAGE DR**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1445	EHF25	H10DAY	FOOD CONTACT SURFACES		10/30/2013	6	HL1B
			Ice scoop found cracked and must be replaced. B)Inside of make-table lid missing metal surface exposing styrofoam insulation. To be corrected within 10 days.				
	EHF22	H10DAY	MANAGER KNOWLEDGE/CERTIFIED		10/30/2013		
			Food manager card is expired. Under 60 days, must renew within 10 days or take course again.				
	EHF28	H90 DAY	ALL OTHER VIOLATIONS		10/30/2013		
			Air conditioning vent cover missing above make table. B)Spanish handwashing sign missing in men's restroom.cos				
HF1445	EHF22	IN	MANAGER KNOWLEDGE/CERTIFIED		10/30/2013	0	HFOL
			Corrected.				
	EHF28	IN	ALL OTHER VIOLATIONS		10/30/2013		
			Corrected.				

**Food Establishment Public Inspection Report****From 10/24/13 thru 10/30/13****ESTABLISHMENT****ARBYS #1749**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1445	EHF25	IN	FOOD CONTACT SURFACES		10/30/2013	0	HFOL

2 corrections.

	EHF29	IN	RECOGNITION		10/30/2013		
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Store completed all corrections within 2 hours for a follow-up scheduled ten days from inspection. Impressive!

**B & B ENTERPRISES  
5809 S WESTERN ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1544					10/28/2013	0	HL1B

**Food Establishment Public Inspection Report****From 10/24/13 thru 10/30/13****ESTABLISHMENT****BAKER BROS AMERICAN DELI****3300 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>	
HF2245	EHF23	H 3 DAYS	SEWAGE/WASTEWATER		10/24/2013	3	HFOL	
			a)Water is still leaking from dishwasher pipes. Establishment must correct in 3 days or a \$50 reinspection fee will be charged.					

**BAKERSVILLE CUPCAKES****5120 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>
HF2288					10/24/2013	0	HL1B

## Food Establishment Public Inspection Report

From 10/24/13 thru 10/30/13

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**ESTABLISHMENT**

**BEST THAI  
208 23RD ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFC296	EHF08	COS	GOOD HYGIENIC PRACTICES		10/29/2013	4	HL1B
			A)Employee seen using mop sink for other purposes other than for mop water. Mop sink is for mop water only.				
	EHF02	IN	COLD HOLDING		10/29/2013		
			A)Chicken holding at 40 degrees.				
	EHF03	IN	HOT HOLDING		10/29/2013		
			A)Rice holding at 159 degrees.				

**Food Establishment Public Inspection Report****From 10/24/13 thru 10/30/13****ESTABLISHMENT****BOSCOS BEVERAGE CO****2307 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>
HF1872	EHF17	COS	HAND WASH WITH SOAP/TOWELS		10/29/2013	6	HL1B
			No soap at handwashing sink.				
	EHF25	COS	FOOD CONTACT SURFACES		10/29/2013		
			a)Soda nozzle needed to be cleaned. b)Soda gun holster needed to be cleaned.				

**BRAELEES****800 N FM 2381**

<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>
HFT4293					10/26/2013	0	HL1B FOOD

**Food Establishment Public Inspection Report****From 10/24/13 thru 10/30/13****ESTABLISHMENT****BUCKHORN FAMILY RESTAURANT****7000 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>
HF801	EHF25	IN	FOOD CONTACT SURFACES		10/28/2013	0	HFOL
			a)Corrected. b)Corrected.				
	EHF28	H45 DAY	ALL OTHER VIOLATIONS		10/28/2013		
			a)Fix seal on make table on server line. b)Corrected. c)Must have a covered trash can in women's restroom.				
	EHF15	IN	EQUIPMENT ADEQUATE		10/28/2013		
			a)Corrected-make table was unplugged and no food was stored inside until part to fix it arrives. b)Corrected.				

## Food Establishment Public Inspection Report

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### ESTABLISHMENT

**BURGER BAR THE  
614 S POLK ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2378	EHF24	COS	THERMOMETERS		10/25/2013	14	HL1B
			Cold hold unit with no thermometer.				
	EHF11	COS	PROPER HANDLING RTE		10/25/2013		
			Touching lemon slices for tea.				
	EHF07	COS	ADEQUATE HAND WASHING		10/25/2013		
			Cook not washing hands between glove changes.				
	EHF28	COS	ALL OTHER VIOLATIONS		10/25/2013		
			Clean salamander oven. b)Backdoor gap-seal. c)Splatter on bottom of oven over grill. d)Broken ceiling panel-replace. e)Hair restraint needed. f)Seal hole in wall. g)Clean cords to equipt.				
	EHF25	COS	FOOD CONTACT SURFACES		10/25/2013		
			Can opener dirty. b)Splatter on mixers at bar. Inside icemaker not clean. Ice scoop stored on non sanitary surface.				

**Food Establishment Public Inspection Report****From 10/24/13 thru 10/30/13****ESTABLISHMENT****BURGER BARN  
8528 N US HWY 287**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>
HFP22	EHF25	H10DAY	FOOD CONTACT SURFACES		10/30/2013	9	HL1B
			Clean any build up from the handles of coolers in store rooms. b)Clean splatter from the underside of the shelves in the kitchen.				
	EHF28	H10DAY	ALL OTHER VIOLATIONS		10/30/2013		
			Repair any parts of the floor missing tiles. The floor needs to be smooth and easily cleanable. 1 correction from previous inspection.				
	EHF18	H10DAY	INSECT CONTAMINATION		10/30/2013		
			Many flies throughout the kitchen. Close service windows when not in use. b)A door sweep or threshold is needed for the bottom of the back door.				
	EHF17	COS	HAND WASH WITH SOAP/TOWELS		10/30/2013		
			Towels needed in the restroom.				

## Food Establishment Public Inspection Report

From 10/24/13 thru 10/30/13

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### ESTABLISHMENT

**BURGER KING #2185  
4317 TECKLA BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF425	EHF19	IN	RODENTS/ANIMALS/OPENINGS	Corrected.	10/29/2013	0	HFOL

### **BURRITO STOP 114 SE 9TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2210	EHF20	COS	TOXIC ITEMS	Container degreaser on food prep table.	10/24/2013	3	HL1B
	EHF28	COS	ALL OTHER VIOLATIONS	Sanitizer dispenser not working at 3 bay sink.	10/24/2013		

**Food Establishment Public Inspection Report****From 10/24/13 thru 10/30/13****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	EHF28	H90 DAY	ALL OTHER VIOLATIONS		10/29/2013	3	HFOL
			Clean grill hood - dirt build up and spider webs.				
	EHF18	H10DAY	INSECT CONTAMINATION		10/29/2013		
			Fly control needs to be addressed. Contact pest control company. All product must be approved for use in food establishment.				
	EHF14	IN	WATER SUPPLY		10/29/2013		
			Monthly water sample test required. Test results 10/23/13 OK.				

## Food Establishment Public Inspection Report

From 10/24/13 thru 10/30/13

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**ESTABLISHMENT**

**CARNICERIA LA POPULAR**

**1505 SE 3RD AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF87	EHF28	H90 DAY	ALL OTHER VIOLATIONS		10/30/2013	3	HL1B
			Sneeze guards missing at buffet station where food is offered for consumer self-service. B)Several containers of prepared food found stored uncovered in walk-in at deli. C)Light shield missing in produce display.				
	EHF25	COS	FOOD CONTACT SURFACES		10/30/2013		
			Soda nozzles found dirty at taqueria. B)Rust accumulation found on can-opener blade in meat market.				

## Food Establishment Public Inspection Report

From 10/24/13 thru 10/30/13

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**ESTABLISHMENT**

**CATTLEMANS CAFE  
3801 E AMARILLO BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1936	EHF25	H10DAY	FOOD CONTACT SURFACES		10/29/2013	9	HL1B
			The can opener needed cleaned.cos b)Clean any grease built up on venthood and fire suppression system. c)Clean any food splatter on the bottom shelf by the mixer and spice area.				
	EHF15	H10DAY	EQUIPMENT ADEQUATE		10/29/2013		
			The refrigerator by steam table not working properly. Foods are 52-54°. Do not use for potentially hazardous foods until it can hold food at 41°F or colder. All PHF out of temp for over four hours were discarded.				
	EHF23	H10DAY	SEWAGE/WASTEWATER		10/29/2013		
			Repair the leak behind pie cooler.				

**Food Establishment Public Inspection Report**

**From 10/24/13 thru 10/30/13**

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**ESTABLISHMENT**

**CEDAR SHACK  
5005 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>
HF276					10/24/2013	0	HL1B

## Food Establishment Public Inspection Report

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### ESTABLISHMENT

**CHICKEN EXPRESS  
7301 W INTERSTATE 40**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1062	EHF25	H10DAY	FOOD CONTACT SURFACES		10/24/2013	10	HL1B
			Splatter buildup on bottom of shelf above batter station. This must be cleaned daily. b)Inside ice machine not clean. c)Gaskets and bottom of reach in cooler not clean.				
	EHF28	H10DAY	ALL OTHER VIOLATIONS		10/24/2013		
			Ceiling hole needs sealed.Ceiling panels need to be reset.Clean wall behind fryers, top of hothold, walkin doors,handles,shelves,gaskets, back door & handles.Kitchen floor has large gap.Seal gap with smooth easy to clean material.				
	EHF17	COS	HAND WASH WITH SOAP/TOWELS		10/24/2013		
			One handsink with no paper towels.				
	EHF07	COS	ADEQUATE HAND WASHING		10/24/2013		
			Employees did not wash hands for required time.				

## Food Establishment Public Inspection Report

From 10/24/13 thru 10/30/13

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### ESTABLISHMENT

**CHILDS PLAY  
2707 S BIVINS ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HFD56	EHF13	COS	HACCP PLAN/TIME		10/28/2013	4	HL1B	
			Container of cooked food held in reach-in refrigerator over 24 hrs without date mark.					

**CHIYOS  
810 N PIERCE ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF1575	EHF19	COS	RODENTS/ANIMALS/OPENINGS		10/29/2013	3	HL1B	
			Keep unscreened doors closed.					
	EHF28	COS	ALL OTHER VIOLATIONS		10/29/2013			
			Clean dust off of air vents in kitchen.					

**Food Establishment Public Inspection Report****From 10/24/13 thru 10/30/13****ESTABLISHMENT****COMFORT INN & SUITES****2300 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>	
HF1581	EHF21	H10DAY	MANUAL WARE WASHING		10/30/2013	6	HL1B	
			Need to have three compartment sink for utensil washing in new kitchen area that is large enough to totally submerge largest utensil that is washed. Contact Building Safety about required permits.					
	EHF24	COS	THERMOMETERS		10/30/2013			
			a)No thermometer found in refrigerator. b)Thermometer in refrigerator on cabinet in breakfast area is not reading properly.					

**COUNTRY PRIDE****5909 WINEINGER 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>	
HF144	EHF28	H90 DAY	ALL OTHER VIOLATIONS		10/28/2013	0	HL1B	
			A)Re-grout tile floor by grill by next inspection. B)Keep all ice and drinks up front covered. C)All scoops must have handles. D)Re-coat metal shelving in walk in.					

**Food Establishment Public Inspection Report****From 10/24/13 thru 10/30/13****ESTABLISHMENT****CRAVE FACTORY LLC THE  
7535 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>	
HF2261	EHF13	COS	HACCP PLAN/TIME		10/24/2013	9	HL1B	
			All potentially hazardous, cooked foods held over 24 hrs. must have a datemark.					
	EHF02	COS	COLD HOLDING		10/24/2013			
			Eggs sitting on counter at 70°, eggs must be kept below 41° at all times.					

**CULLIGAN OF AMARILLO  
2010 NW 1ST 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>
HF913					10/29/2013	0	HL1B

**Food Establishment Public Inspection Report****From 10/24/13 thru 10/30/13****ESTABLISHMENT****DAVIDS QUALITY ELECTRIC****800 N FM 2381**

<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>
HFT4292					10/26/2013	0	HL1B FOOD

**DIPPIN DOTS DBA FAST FREEZE****7701 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>
HF89	EHF28	COS	ALL OTHER VIOLATIONS		10/28/2013	0	HOTHER

Fire extinguisher has been used in booth. Wipe down and sanitize all surfaces before opening. No product is ruined because all product was sealed.

## Food Establishment Public Inspection Report

From 10/24/13 thru 10/30/13

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### ESTABLISHMENT

**DOLLAR GENERAL #6422**

**7125 BELL ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1082	EHF19	H10DAY	RODENTS/ANIMALS/OPENINGS		10/24/2013	3	HFOL

Door sweep still needed at front door. Bottom and middle. (Repeat 3x) Due to repeat non compliance a \$50 reinspection fee must be paid by 12pm 10/25/13. If not corrected by 11-4-13, another \$50 fee will be charged.

**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		10/29/2013	4	HFOL

Monthly water sample test required. No record of water testing at time of inspection. The store must have an approved water source. Monthly sampling verifies that water is safe. Fd estab. permit may be revoked if approved water source not available.

### Food Establishment Public Inspection Report

From 10/24/13 thru 10/30/13

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**ESTABLISHMENT**

**DONUT STOP INC  
100 23RD ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFC259	EHF14	IN	WATER SUPPLY		10/29/2013	3	HFOL
			A)Corrected.				
	EHF21	IN	MANUAL WARE WASHING		10/29/2013		
			A)Corrected.				
	EHF22	H30 DAY	MANAGER KNOWLEDGE/CERTIFIED		10/29/2013		
			A)Food manager card needed by 11-15-13.				

**Food Establishment Public Inspection Report****From 10/24/13 thru 10/30/13****ESTABLISHMENT****DUGOUT, THE  
3705 OLSEN 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>	
HF1366	EHF22	H30 DAY	MANAGER KNOWLEDGE/CERTIFIED		10/25/2013	3	HFOL	
			You will need to take food manager class in November. (see handout)					

**DYERS BAR B QUE  
1619 S KENTUCKY 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>	
HF813	EHF23	COS	SEWAGE/WASTEWATER		10/24/2013	3	HL1B	
			Drain cover missing on floor drain in kitchen.					
	EHF28	H90 DAY	ALL OTHER VIOLATIONS		10/24/2013			
			a)Wall in dish room needs to be repaired. b)Light shields needed in kitchen. c)Handle on Turbo Air needs to be repaired. d)Ceiling tiles in dry storage need to be repaired.					

**Food Establishment Public Inspection Report****From 10/24/13 thru 10/30/13****ESTABLISHMENT****EASTRIDGE GROCERY  
5200 E AMARILLO BLVD**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>	
HF1813	EHF23	H10DAY	SEWAGE/WASTEWATER		10/29/2013	3	HL1B	
			Repair the leak under the 3 comp sink. b)Repair the leak under the handsink.					

**EBBYS GIFTS INC  
500 S TAYLOR ST**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>
HF1671					10/29/2013	0	HL1B

## Food Establishment Public Inspection Report

From 10/24/13 thru 10/30/13

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**ESTABLISHMENT**

**EL PATIO MEXICAN RESTAURANT**

**1410 W US HIGHWAY 60**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFC127	EHF22	H10DAY	MANAGER KNOWLEDGE/CERTIFIED		10/29/2013	10	HL1B
			A)Food manager card has expired. Must be renewed within 10 days or the class has to be retaken.				
	EHF15	COS	EQUIPMENT ADEQUATE		10/29/2013		
			A)Walk in cooler holding at 46 degrees, once turned down, cooler recovered by end of inspection.				
	EHF07	COS	ADEQUATE HAND WASHING		10/29/2013		
			A)Employee seen not washing hands before putting on gloves.				

## Food Establishment Public Inspection Report

From 10/24/13 thru 10/30/13

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**ESTABLISHMENT**

**EL RODEO  
1202 23RD ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFC319	EHF02	COS	COLD HOLDING		10/29/2013	35	HL1B
			A)Liquid eggs sitting on counter at 55 degrees. B)Cooked potatoes 55 degrees. C)Raw chicken 49 degrees. D)Chorizo 51 degrees. All food being held cold must remain below 41 degrees at all times.				
	EHF03	COS	HOT HOLDING		10/29/2013		
			A)Cooked sausage sitting on counter at 100 degrees. Must remain above 135 degrees at all times.				
	EHF14	COS	WATER SUPPLY		10/29/2013		
			A)Hand sink found without hot water, hot water valve was shut off at wall. Hot water was fixed once valve was turned back on.				
	EHF17	COS	HAND WASH WITH SOAP/TOWELS		10/29/2013		
			A)Hand sink found without soap and another hand sink found without paper towels.				
	EHF13	H10DAY	HACCP PLAN/TIME		10/29/2013		
			A)All potentially hazardous foods held longer than 24 hours must have a preparation date on it.				

## Food Establishment Public Inspection Report

From 10/24/13 thru 10/30/13

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### ESTABLISHMENT

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#### EL RODEO

HFC319	EHF12	COS	CROSS CONTAMINATION	10/29/2013	35	HL1B
			A)Raw beef and raw chicken found stored above ready to eat foods in walk in. Raw food must be stored below ready to eat foods. B)Open containers of salt, sugar, flour stored next to trash can had unknown contaminates in them from the trash can. (Discard)			
	EHF08	COS	GOOD HYGIENIC PRACTICES	10/29/2013		
			A)All drinks must have lids and straws. B)Employees washing dishes in mop sink; mop sink is for mop water only.			
	EHF20	H10DAY	TOXIC ITEMS	10/29/2013		
			A)Bleach wipe down bucket found over 200ppm, must be 100ppm for cleaning. B)Quat sanitizer found well over 400ppm for dishes, must be 150-400ppm as label states. Sanitizer dispenser must be fixed within 10 days to dispense properly.			
	EHF28	H10DAY	ALL OTHER VIOLATIONS	10/29/2013		
			A)Self closer on back door needs to be re-attached. B)Test strips needed for quat sanitizer. C)Clean blower cover in walk in. D)Light shield needed by dish rack****Due to a score of over 30 demerits a reinspection fee must be paid by 12pm on 10-30.			
	EHF25	H10DAY	FOOD CONTACT SURFACES	10/29/2013		
			A)All scoops must have a handle. B)Trash bags used to cover food in walk in, trash bags are not food grade and therefore cannot be used.			

**Food Establishment Public Inspection Report**

**From 10/24/13 thru 10/30/13**

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**ESTABLISHMENT**

**FAT CAT FISH MARKET  
1309 DUMAS 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>
HF1063					10/25/2013	0	HFOL

## Food Establishment Public Inspection Report

From 10/24/13 thru 10/30/13

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**ESTABLISHMENT**

**FIRE SLICE PIZZERIA  
7306 SW 34TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1823	EHF25	COS	FOOD CONTACT SURFACES		10/29/2013	6	HL1B
			Clean out inside of microwave that is being stored. b)Clean out microwave that is in use. c)Clean out inside of ice machine.				
	EHF28	IN	ALL OTHER VIOLATIONS		10/29/2013		
			Corrected.				
	EHF17	COS	HAND WASH WITH SOAP/TOWELS		10/29/2013		
			Handwash sink by fountain drinks was blocked by trash can. b)Handwash sink in back prep area was blocked by a trash can.				

**Food Establishment Public Inspection Report****From 10/24/13 thru 10/30/13****ESTABLISHMENT****FOOTE JAMES  
3508 S FILLMORE ST**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>
HFX2					10/30/2013	0	HL1B

**GOLDEN LIGHT CAFE & CANTINA  
2908 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>
HF1419	EHF28	COS	ALL OTHER VIOLATIONS		10/24/2013	3	HL1B
			Air conditioner duct needs to be cleaned.				
	EHF20	COS	TOXIC ITEMS		10/24/2013		
			Spray bottle under sink was not labeled.				

## Food Establishment Public Inspection Report

From 10/24/13 thru 10/30/13

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**ESTABLISHMENT**

**GRAMS GRILL  
1505 E FM 1151**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFR65	EHF14	IN	WATER SUPPLY		10/29/2013	0	HFOL
			Monthly water sample test required. Sample results available at time of inspection.				
	EHF28	H90 DAY	ALL OTHER VIOLATIONS		10/29/2013		
			Clean exterior of fryers and baskets.				

**Food Establishment Public Inspection Report****From 10/24/13 thru 10/30/13****ESTABLISHMENT****GREGS DELI  
1400 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>
HF2124	EHF28	COS	ALL OTHER VIOLATIONS		10/28/2013	3	HL1B
			a)Containers that bbq come in may not be washed and reused for other food items.				
	EHF25	COS	FOOD CONTACT SURFACES		10/28/2013		
			a)Clean inside top of both microwaves.				

**GREYHOUND LINES-FOOD SERVICE****702 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>
HF926	EHF28	H90 DAY	ALL OTHER VIOLATIONS		10/29/2013	0	HL1B
			A)Raw meat stored over ready to eat products in cooler. COS B)All cabinets need to be sealed or painted.				

**Food Establishment Public Inspection Report**

**From 10/24/13 thru 10/30/13**

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**ESTABLISHMENT**

**GROUND CAFE THE  
600 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>
HF1675					10/28/2013	0	HL1B

**Food Establishment Public Inspection Report****From 10/24/13 thru 10/30/13****ESTABLISHMENT****HAYASHI JAPANESE STEAKHOUSE****3401 W INTERSTATE 40**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1934	EHF25	H24 HOUR	FOOD CONTACT SURFACES		10/29/2013	38	HL1B
			Kitchen food contact surfaces dirty. Inside & outside ice machine dirty. Can opener & carrier dirty. Utensil stored dirty. Microwave oven dirty. Regular oven dirty. Splatter on bottom of shelf above cold hold. Onions stored on floor.				
	EHF28	H24 HOUR	ALL OTHER VIOLATIONS		10/29/2013		
			Seal holes in ceiling to prevent attic dust. Walkin cooler blower covers, gaskets, shelves & handles not clean. Broken plastic containers used for foods. Light cover broken at dishwash area. Icecream scoop stored in stagnant water. SS items stored on floor.				
	EHF17	H24 HOUR	HAND WASH WITH SOAP/TOWELS		10/29/2013		
			No paper towels at any handsink in kitchen or bar.				
	EHF10	COS	SOUND CONDITION		10/29/2013		
			Foods stored open and exposed to dust and insects. b) Food product marked refrigerate after open found not refrigerated.				
	EHF12	COS	CROSS CONTAMINATION		10/29/2013		
			Condensation water dripping on vegetables in walk in cooler. Container in dry storage stored open and other food packages found in container. Raw eggs stored over vegetables.				

## Food Establishment Public Inspection Report

From 10/24/13 thru 10/30/13

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### ESTABLISHMENT

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#### HAYASHI JAPANESE STEAKHOUSE

HF1934	EHF13	COS	HACCP PLAN/TIME	10/29/2013	38	HL1B
			No HACCP dates on any potentially hazardous foods stored over 24 hrs. All potentially hazardous foods stored over 1 day must have a date mark.			
	EHF09	COS	APPROVED SOURCE/LABELING	10/29/2013		
			No label on non easily identifiable foods in bulk containers.			
	EHF08	COS	GOOD HYGIENIC PRACTICES	10/29/2013		
			Employee with open drink in kitchen.			
	EHF02	COS	COLD HOLDING	10/29/2013		
			Potentially hazardous foods in cold hold on ice found at 46°F. Foods in cold hold must be held at 41° or less.			
	EHF07	COS	ADEQUATE HAND WASHING	10/29/2013		
			Employees did not wash hands before working with foods.			
	EHF20	H24 HOUR	TOXIC ITEMS	10/29/2013		
			Chemicals stored with food products.			

**Food Establishment Public Inspection Report****From 10/24/13 thru 10/30/13**

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**ESTABLISHMENT****HAYASHI JAPANESE STEAKHOUSE****HEALTH HUT THE  
5114 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>
HF2323	EHF07	COS	ADEQUATE HAND WASHING		10/24/2013	4	HL1B
			Employee did not wash hands after doing dishes and before handling food service items.				
	EHF28	H90 DAY	ALL OTHER VIOLATIONS		10/24/2013		
			Two holes in ceiling panels. b)Label chemical bottle. c)Store single service items off floor.				

## Food Establishment Public Inspection Report

From 10/24/13 thru 10/30/13

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### ESTABLISHMENT

**HICKORY FARMS  
7701 W INTERSTATE 40**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF604	EHF28	H90 DAY	ALL OTHER VIOLATIONS		10/30/2013	3	HL1B
			a)Handwash sign needed at handsink. b)Handwash signs needed in restrooms. c)Lid for trash can was needed. d)Post current permit.				
	EHF22	H30 DAY	MANAGER KNOWLEDGE/CERTIFIED		10/30/2013		
			a)Current food manager no longer works here. Certify a food manager. Class is the 2nd Wednesday of every month at 8:00 a.m. Cost is \$40.				

### HIGH PLAINS FOOD BANK KIDSCAFE

1401 J AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1935					10/30/2013	0	HL1B

**Food Establishment Public Inspection Report****From 10/24/13 thru 10/30/13****ESTABLISHMENT****HOLLYWOOD 16  
9100 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>	
HF21	EHF13	COS	HACCP PLAN/TIME		10/24/2013	4	HL1B	
			Hot dogs found without correct preparation date. Once opened or removed from original packaging, label with date.					

**HOOTS PUB  
2426 HOBBS RD**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>	
HF2470	EHF22	H45 DAY	MANAGER KNOWLEDGE/CERTIFIED		10/29/2013	0	H PREOPEN	
			Food manager needed within 45 days. Class is every 2nd Wednesday of every month. \$40.					
	EHF28	IN	ALL OTHER VIOLATIONS		10/29/2013			
			All finals have been passed. Establishment is clear to open. Followup within 10 days.					

**Food Establishment Public Inspection Report****From 10/24/13 thru 10/30/13****ESTABLISHMENT****HUNGRY HOWIES  
3300 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>
HF1443	EHF28	COS	ALL OTHER VIOLATIONS		10/30/2013	6	HL1B
			A)Dust off ceiling tiles near air vents in kitchen. B)Clean dust from hood vent over pizza oven. C)Covered trash can needed in employee restroom.				
	EHF25	COS	FOOD CONTACT SURFACES		10/30/2013		
			Make table needed to be cleaned.				
	EHF17	COS	HAND WASH WITH SOAP/TOWELS		10/30/2013		
			No paper towels at hand sink.				

**Food Establishment Public Inspection Report**

From 10/24/13 thru 10/30/13

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**ESTABLISHMENT****INTER FAITH HUNGER PROJECT****200 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>
HF907					10/29/2013	0	HL1B

**JAM! THATS GOOD****3325 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>
HF2099					10/25/2013	0	HL1B

## Food Establishment Public Inspection Report

From 10/24/13 thru 10/30/13

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### ESTABLISHMENT

**JOE TACO TAQUERIA  
7312 WALLACE BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1260	EHF28	COS	ALL OTHER VIOLATIONS		10/28/2013	16	HL1B
			a)Handwash sign needed at bar. b)Handwash sign needed at back handsink. c)Repaint white board d.)Cover rusted shelving. e)All food must be 6" off ground. f)Wipe down drip on pipes above fryer. g)Clean silverware holder. h)Clean plastic cup bin.				
	EHF12	COS	CROSS CONTAMINATION		10/28/2013		
			a)A raw shell egg was stored directly on top and in contact with ready to eat cheese.				
	EHF02	COS	COLD HOLDING		10/28/2013		
			a)Egg/milk mixture at 55F. b)Cooked peppers at 55F. These foods must be 41F or below.				
	EHF08	COS	GOOD HYGIENIC PRACTICES		10/28/2013		
			a)Employee drink without a lid and straw.				
	EHF19	COS	RODENTS/ANIMALS/OPENINGS		10/28/2013		
			a)A new door sweep is needed on back kitchen door.				

**Food Establishment Public Inspection Report****From 10/24/13 thru 10/30/13****ESTABLISHMENT****KING TACO  
3501 NE 24TH AVE**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>
HF2445	EHF22	H30 DAY	MANAGER KNOWLEDGE/CERTIFIED		10/29/2013	9	HL1B
			A food manager is needed.Take the next class on 11/13/13.				
	EHF21	H10DAY	MANUAL WARE WASHING		10/29/2013		
			Dishwasher is not sanitizing. b)Chlorine santizer too strong at front counter. cos				
	EHF23	H10DAY	SEWAGE/WASTEWATER		10/29/2013		
			Repair the leak under the 3 compartment sink.				
	EHF28	H10DAY	ALL OTHER VIOLATIONS		10/29/2013		
			Store beer mugs away from meat in the freezer. b)Monitor customers so they do not bring a dirty plate up to the condiment bar. Post a sign to use only a clean container to serve from the bar.				

**Food Establishment Public Inspection Report****From 10/24/13 thru 10/30/13****ESTABLISHMENT****LA CHOZA  
1405 N GRAND ST**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>	
HF864	EHF28	COS	ALL OTHER VIOLATIONS		10/28/2013	3	HL1B	
			Open drink in the cooler by the front door. b)Remove any cardboard from refrigerators and shelves. Surfaces need to be non-porous.					
	EHF21	COS	MANUAL WARE WASHING		10/28/2013			
			The bleach water sanitizer is too strong. Check with test strips before use.					

**LAWYERS TITLE  
800 N FM 2381**

<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>
HFT4291					10/26/2013	0	HL1B FOOD

**Food Establishment Public Inspection Report**

From 10/24/13 thru 10/30/13

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**ESTABLISHMENT****LINDSEY WILLIAMS****800 N FM 2381**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT4279					10/26/2013	0	HL1B FOOD

**LIVINFIT NUTRITION**  
**4119 BUSINESS PARK DR**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2171	EHF02	IN	COLD HOLDING	A)All coolers holding at 40 degrees.	10/28/2013	0	HL1B

## Food Establishment Public Inspection Report

From 10/24/13 thru 10/30/13

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**ESTABLISHMENT**

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**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		10/28/2013	10	HFOL
			A)Employee drink found without a lid or a staw. (Repeat)				
	EHF22	H10DAY	MANAGER KNOWLEDGE/CERTIFIED		10/28/2013		
			A)Food manager card cannot be found. Another copy must be purchased for \$10 at our office by 11-4-13.				
	EHF19	H10DAY	RODENTS/ANIMALS/OPENINGS		10/28/2013		
			A)Door sweep needed at front door within 7 days.				
	EHF28	H10DAY	ALL OTHER VIOLATIONS		10/28/2013		
			A)Corrected. B)Corrected. C)Light shields needed by ice machine and 3 compartment sink. D)Large amounts of frost build up in walk in cooler, frost must be kept to a minimum and leak fixed by next regular inspection.				

**Food Establishment Public Inspection Report****From 10/24/13 thru 10/30/13****ESTABLISHMENT****MARBLE DEPOT  
800 N FM 2381**

<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>
HFT4288					10/26/2013	0	HL1B FOOD

**MARIAS COCINA MEXICANA  
1316 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>
HF2202	EHF23	IN	SEWAGE/WASTEWATER Corrected.		10/25/2013	0	HFOL

## Food Establishment Public Inspection Report

From 10/24/13 thru 10/30/13

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### ESTABLISHMENT

#### MAXWELLS MUNCHIES

12908 BELL ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFR77	EHF14	IN	WATER SUPPLY		10/26/2013	0	HL1B
			Water sample results 10/21/13 ok.				

#### MELODYS PLACE 600 W AMARILLO BLVD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2315	EHF18	COS	INSECT CONTAMINATION		10/25/2013	3	HL1B
			Roaches seen in kitchen.				
	EHF28	H90 DAY	ALL OTHER VIOLATIONS		10/25/2013		
			a)Ceiling tiles in kitchen need to be replaced. b)Womens restroom needs to have a covered trash can.				

**Food Establishment Public Inspection Report****From 10/24/13 thru 10/30/13****ESTABLISHMENT****MEXICO LINDO  
4515 S GEORGIA ST**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>
HF1853	EHF28	COS	ALL OTHER VIOLATIONS		10/30/2013	7	HL1B
			a)Food may not thaw by sitting out. b)Clean the bins that hold clean utensils. c)Raw egg stored above cooked food. d)Clean the thermometer in the cooler. e)Label crushed crackers.				
	EHF08	COS	GOOD HYGIENIC PRACTICES		10/30/2013		
			a)Drink with no lid or straw in kitchen.				
	EHF20	COS	TOXIC ITEMS		10/30/2013		
			a)Bleach water over 200 ppm in kitchen. b)Medicine may not be stored in the refrigerator with food unless it is in a baggie and labeled. c)Unlabeled chemical at wait station.				

## Food Establishment Public Inspection Report

From 10/24/13 thru 10/30/13

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**ESTABLISHMENT**

**MOE DOGS GRILL  
3515 SW 6TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2098	EHF03	COS	HOT HOLDING		10/24/2013	14	HL1B
			Chili in hot hold was at 124 degrees, must be 135 or above.				
	EHF17	COS	HAND WASH WITH SOAP/TOWELS		10/24/2013		
			Soap and towels needed at handwashing sink in kitchen.				
	EHF28	COS	ALL OTHER VIOLATIONS		10/24/2013		
			Handwashing sink in bar had utensils in it, this is for handwashing only.				
	EHF25	COS	FOOD CONTACT SURFACES		10/24/2013		
			a)Potato slicer needed to be cleaned. b)Plastic cups used to dispense condements, use spoon or utensil with handle.				
	EHF18	COS	INSECT CONTAMINATION		10/24/2013		
			Screen door needs to remain closed to keep flies out of establishment.				

**Food Establishment Public Inspection Report**

From 10/24/13 thru 10/30/13

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**ESTABLISHMENT**

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**MS PIGGYS BAKE SHOPPE****6030 SW 33RD AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF564	EHF28	IN	ALL OTHER VIOLATIONS a)Corrected.		10/29/2013	0	HL1B

**NATURAL GROCERS BY VITAMIN COT****7400 SW 34TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1724					10/24/2013	0	HL1B

**Food Establishment Public Inspection Report****From 10/24/13 thru 10/30/13**

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**ESTABLISHMENT****NORTHWEST 2ND AVE DISCOUNT****201 N ADAMS 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>
HF720	EHF28	H90 DAY	ALL OTHER VIOLATIONS		10/29/2013	3	HL1B
			Light shields needed in kitchen.				
	EHF16	COS	HAND WASH FACILITIES ADEQUATE		10/29/2013		
			Handwashing sink blocked with utensils.				

**Food Establishment Public Inspection Report****From 10/24/13 thru 10/30/13****ESTABLISHMENT****O-CHA SEAFOOD  
4502 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>
HF1072	EHF10	COS	SOUND CONDITION		10/29/2013	7	HL1B
			Several food products marked keep refrigerated found not refrigerated.				
	EHF28	H10DAY	ALL OTHER VIOLATIONS		10/29/2013		
			Clean tops of equip,gaskets,splatter-walls,back door & handle.Emp. cooking w/no hair restraint.Patch hole in wall.Reach in light must be covered or shatterproof.Replace missing/broken ceiling panel.Backflow preventer required for faucet w/hose attached.				
	EHF25	H10DAY	FOOD CONTACT SURFACES		10/29/2013		
			Utensil tubs dirty. b)Microwave dirty. Handles to reach in cooler dirty.				

**Food Establishment Public Inspection Report**

**From 10/24/13 thru 10/30/13**

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**ESTABLISHMENT**

**OLD WORLD CONSTRUCTION**

**800 N FM 2381**

<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>
HFT4286					10/26/2013	0	HL1B FOOD

**Food Establishment Public Inspection Report****From 10/24/13 thru 10/30/13****ESTABLISHMENT****PAK A SAK #10  
4200 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>	
HF824	EHF28	COS	ALL OTHER VIOLATIONS		10/28/2013	7	HL1B	
			a)Remove soap and paper towels from dumpsink. b)Handwash sign needed at back handsink. c)Handwash sign needed at front handsink.					
	EHF11	COS	PROPER HANDLING RTE		10/28/2013			
			a)Self-service tea must have lids on the urns.					
	EHF17	COS	HAND WASH WITH SOAP/TOWELS		10/28/2013			
			a)No paper towels at front handsink.					

**Food Establishment Public Inspection Report****From 10/24/13 thru 10/30/13****ESTABLISHMENT****PAK A SAK #17  
7404 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>
HF1912	EHF09	COS	APPROVED SOURCE/LABELING		10/29/2013	4	HL1B
			Cracked eggs should be removed from the sale counter and not accessible to customers.				
	EHF28	COS	ALL OTHER VIOLATIONS		10/29/2013		
			Handwash sign needed at front handsink. b)Handwash sign needed at back handsink.				

**PAK A SAK #9  
6001 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>
HF153	EHF28	COS	ALL OTHER VIOLATIONS		10/28/2013	0	HL1B
			a)A handwash sign is needed at the handsink at the checkout area.				

**Food Establishment Public Inspection Report****From 10/24/13 thru 10/30/13****ESTABLISHMENT****PANDA EXPRESS #2033****2416 S GEORGIA ST**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>
HF2163	EHF03	COS	HOT HOLDING		10/29/2013	14	HL1B
			Shrimp held in hot hold found at 118 F degrees. Under 1 hr, rapidly reheated. B)Brown rice in hot hold found at 116 F degrees. Discarded.				
	EHF23	H10DAY	SEWAGE/WASTEWATER		10/29/2013		
			Water leaking from ceiling onto kitchen floor. B)Liquid leaking onto packaged utensils under soda machine in dining area. To be corrected within 10 days.				
	EHF24	H10DAY	THERMOMETERS		10/29/2013		
			No thermometer found in freezer. B)Broken thermometer found in walk-in refrigerator. To be corrected within 10 days.				
	EHF20	H10DAY	TOXIC ITEMS		10/29/2013		
			Sanitizer concentration at 3 bay sink found above 400 ppm. B)Wipe-down sanitizer concentration found over 400 ppm. Must be 200-300 ppm. Add water to adjust concentration until system is calibrated.				

**Food Establishment Public Inspection Report****From 10/24/13 thru 10/30/13****ESTABLISHMENT****PANHANDLE SURGICAL HOSPITAL****7100 SW 9TH 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>
HF189	EHF24	COS	THERMOMETERS		10/29/2013	6	HL1B
			No thermometer found in refrigerator in employee lounge.				
	EHF25	COS	FOOD CONTACT SURFACES		10/29/2013		
			Microwave oven needed to be cleaned in employee lounge.				

**PETRO DUNKIN DONUTS 307****8500 E INTERSTATE 40**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>
HF2320	EHF25	COS	FOOD CONTACT SURFACES		10/24/2013	3	HL1B
			Clean inside ledge of hot chocolate machine where drink mixes have spilled. b)Clean bottom of cooler where creamer and OJ concentrate are stored.				

## Food Establishment Public Inspection Report

From 10/24/13 thru 10/30/13

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### ESTABLISHMENT

**PIZZA HUT  
5101 S WESTERN ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF351	EHF25	H10DAY	FOOD CONTACT SURFACES		10/24/2013	17	HL1B
			Clean soda & tea nozzles,shelves in kitchen w/grease & dust buildup,can opener carrier,reach in fridge handles & blower covers,bread pans encrusted w/food & grease deposits, top of tea dispenser, utensil tubs.Paint peeling from venthood above pizza oven.				
	EHF28	H10DAY	ALL OTHER VIOLATIONS		10/24/2013		
			Walkin cooler door handles, door edge and gaskets not clean. b)Corner molding at walkin door needs to be repaired.				
	EHF20	H10DAY	TOXIC ITEMS		10/24/2013		
			Chemical stored with foods.				
	EHF22	H10DAY	MANAGER KNOWLEDGE/CERTIFIED		10/24/2013		
			No City of Amarillo food manager card available.				
	EHF08	COS	GOOD HYGIENIC PRACTICES		10/24/2013		
			Open employee drinks.				

**Food Establishment Public Inspection Report**

**From 10/24/13 thru 10/30/13**

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**ESTABLISHMENT**

**PIZZA HUT**

HF351	EHF07	COS	ADEQUATE HAND WASHING	10/24/2013	17	HL1B
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Employees did not wash hands after smoking outside and working with food equipment.

**6905 W INTERSTATE 40**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
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HF1449	EHF25	COS	FOOD CONTACT SURFACES		10/24/2013	6	HL1B
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Pans are encrusted with grease deposits. Pans must be clean to sight and touch. Door edge and gasket to reach in cooler not clean. Tea and soda nozzles not clean.

	EHF28	H10DAY	ALL OTHER VIOLATIONS		10/24/2013		
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Ice bucket has crack & outside is not clean. Bucket should be inverted to prevent dust & standing water. Dirty cords & equip next to food prep table. Dish racks for dishwasher not clean. Ceiling & air intake need cleaned of dust. Back door gap need sealed.

	EHF24	COS	THERMOMETERS		10/24/2013		
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Cold hold unit with no thermometer.

**Food Establishment Public Inspection Report****From 10/24/13 thru 10/30/13****ESTABLISHMENT****POPEYES FRIED CHICKEN  
2201 PARAMOUNT BLVD**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>
HF2464	EHF19	H10DAY	RODENTS/ANIMALS/OPENINGS		10/25/2013	9	HL1B
			Seal the back door. There is a large gap at the bottom.				
	EHF23	H10DAY	SEWAGE/WASTEWATER		10/25/2013		
			Repair the leak under the three compartment sink. b)Remove the water from the biscuit cooler and repair leak.				
	EHF28	H10DAY	ALL OTHER VIOLATIONS		10/25/2013		
			Clean shelves in walkin cooler.Remove any rust or food residue. Chicken stored on the floor in freezer. Repair missing grout-kitchen, inside of door-walkin cooler, area around mopsink so water does not accumulate. Repair/remove pan w/broken metal.				
	EHF25	H10DAY	FOOD CONTACT SURFACES		10/25/2013		
			Clean & sanitize-ice scoop, holder, handle to walkin,utensils & holder, dirty pans on clean dish rack,remove buildup from pans. Don't store metal stem thermometers in container not clean. Clean fridge gaskets throughout kitchen.				

**Food Establishment Public Inspection Report****From 10/24/13 thru 10/30/13**

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**ESTABLISHMENT****POTATO FACTORY  
114 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>
HF2217					10/25/2013	0	HL1B

**Food Establishment Public Inspection Report****From 10/24/13 thru 10/30/13****ESTABLISHMENT****PUPUSERIA EL SALVADOR  
2618 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>
HF2024	EHF25	COS	FOOD CONTACT SURFACES		10/30/2013	7	HL1B
			Clean out the bottom of the refrigerator. b)Clean off any plastic wrapping from the door of the refrigerator.				
	EHF28	H90 DAY	ALL OTHER VIOLATIONS		10/30/2013		
			The last inspection report was not available. Post the inspection report in the food establishment. Repair floor in kitchen. Any areas with missing tiles should be repaired and made smooth and easily cleanable. Floor must be repaired within 90 days.				
	EHF12	COS	CROSS CONTAMINATION		10/30/2013		
			Raw meat juices had dripped on produce in refrigerator. The produce was discarded.				

**Food Establishment Public Inspection Report****From 10/24/13 thru 10/30/13**

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**ESTABLISHMENT**

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**R & R BAR  
701 S GEORGIA ST**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>
HF461	EHF28	COS	ALL OTHER VIOLATIONS		10/30/2013	3	HL1B
			a)Mens restroom needed handwashing signs. b)Womens restroom needed handwashing signs.				
	EHF25	COS	FOOD CONTACT SURFACES		10/30/2013		
			a)Soda guns needed to be cleaned. b)Soda gun holster needed to be cleaned. c)Ice machine needed to be cleaned.				

## Food Establishment Public Inspection Report

From 10/24/13 thru 10/30/13

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**ESTABLISHMENT**

**R BAR**

**2616 E AMARILLO BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2372	EHF25	COS	FOOD CONTACT SURFACES		10/24/2013	6	HL1B
			Clean out the bottom of the keg refrigerator.				
	EHF28	H90 DAY	ALL OTHER VIOLATIONS		10/24/2013		
			Handwashing signs needed in the mens restroom. The last inspection form was not available. Post this inspection until you receive the next report.				
	EHF21	COS	MANUAL WARE WASHING		10/24/2013		
			Bleach sanitizer too strong in the sink. It should read approximately 50 ppm on a chlorine test strip.				

**Food Establishment Public Inspection Report****From 10/24/13 thru 10/30/13****ESTABLISHMENT****REALTY CENTRAL  
800 N FM 2381**

<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>
HFT4285					10/26/2013	0	HL1B FOOD

**REGION 16 CLEVELAND HEADSTART  
1601 S CLEVELAND 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>
HFD6	EHF28	COS	ALL OTHER VIOLATIONS		10/25/2013	3	HL1B
			Establishment permit not posted.				
	EHF21	COS	MANUAL WARE WASHING		10/25/2013		
			Wipe-down sanitizing solution found too weak.				

## Food Establishment Public Inspection Report

From 10/24/13 thru 10/30/13

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### ESTABLISHMENT

#### REGION 16 NELSON ST HEADSTART

1023 N NELSON ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HFD40	EHF28	COS	ALL OTHER VIOLATIONS		10/24/2013	0	HL1B	
			Store any dirty aprons and hats away from any single-service articles in dry storage.					

#### ROSA'S CAFE & TORTILLA FACTORY

4312 SW 45TH AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF163	EHF28	H10DAY	ALL OTHER VIOLATIONS		10/29/2013	3	HL1B	
			Airvents,shelves, fans in kitchen must stay clean. walkin cooler shelves have spills not cleaned,blower covers & unit dirty.Gasket not clean.Third notice these violations.Future violations these items will result in reinspection fee.Fd mgr class 11/13/13					
	EHF25	H10DAY	FOOD CONTACT SURFACES		10/29/2013			
			Food splatter on bottom of shelf above cooktop. Bottoms of shelves above fd prep & hot hold must be cleaned daily.Fds being held or cooked below shelves are likely to be contaminated by droplets of water forming on the dirty shelf bottom & falling in fd.					

## Food Establishment Public Inspection Report

From 10/24/13 thru 10/30/13

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### ESTABLISHMENT

**ROSE ABESHA MARKET  
4520 E AMARILLO BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF2448	EHF09	COS	APPROVED SOURCE/LABELING		10/25/2013	4	HL1B	
			Labeling in English is needed on any spices or containers not currently labeled.					

### RUFFLED CUP THE 3440 BELL ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF2438	EHF02	COS	COLD HOLDING		10/29/2013	5	HL1B	
			a)Shell eggs had been sitting out longer than 4 hours at room temperature. Shell eggs may not be above 41F for longer than 4 hours. Develop a HACCP plan to ensure shell eggs are not exceeding this time/temperature combo.					
	EHF28	COS	ALL OTHER VIOLATIONS		10/29/2013			
			a)Transfer food manager cards to this location.					

**Food Establishment Public Inspection Report****From 10/24/13 thru 10/30/13**

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**ESTABLISHMENT****SAN ANTONIO RESTAURANT LTD****401 TILTROTOR 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>
HF1885	EHF28	H90 DAY	ALL OTHER VIOLATIONS		10/28/2013	3	HL1B
			Sneeze gaurds needed at cold-hold station where pickles and lettuce, etc. are dispensed.				
	EHF24	COS	THERMOMETERS		10/28/2013		
			No thermometer in walk-in refrigerator.				

**Food Establishment Public Inspection Report****From 10/24/13 thru 10/30/13**

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**ESTABLISHMENT****SHARKYS BURRITO CO  
1612 S GEORGIA ST**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>
HF1083	EHF25	COS	FOOD CONTACT SURFACES Cheese slicer on shelf not clean.		10/30/2013	6	HL1B
	EHF20	COS	TOXIC ITEMS Spray bottle not labeled properly in kitchen.		10/30/2013		
	EHF28	COS	ALL OTHER VIOLATIONS Ice scoop in ice machine not on holder. (1 correction from previous inspection)		10/30/2013		

## Food Establishment Public Inspection Report

From 10/24/13 thru 10/30/13

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### ESTABLISHMENT

**SONIC DRIVE IN  
1910 S GRAND ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF540	EHF28	COS	ALL OTHER VIOLATIONS		10/28/2013	3	HL1B
			A)Soda nozzles in front of soft serve station need to be cleaned. B)Soda nozzles in drive thru need to be cleaned. C)Can opener found dirty. D)Clean standing cooler handle.				
	EHF25	COS	FOOD CONTACT SURFACES		10/28/2013		
			A)Dust vents need to be cleaned throughout restaurant. B)Blower covers in walk in cooler needs to be cleaned.				

### 2220 ROSS-OSAGE DR

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF737	EHF24	COS	THERMOMETERS		10/28/2013	10	HL1B
			No thermometer in reach-in refrigerator.				
	EHF21	COS	MANUAL WARE WASHING		10/28/2013		
			Wipe-down sanitizer concentration found over 400 ppm.				

**Food Establishment Public Inspection Report****From 10/24/13 thru 10/30/13****ESTABLISHMENT****SONIC DRIVE IN**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF737	EHF13	COS	HACCP PLAN/TIME		10/28/2013	10	HL1B
			Open containers of hot dogs in reach-in refrigerator without date marks.				

**STRETCHS BBQ BARN****3319 BELL ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2271	EHF25	IN	FOOD CONTACT SURFACES		10/29/2013	0	HFOL
			2 corrections.				
	EHF28	IN	ALL OTHER VIOLATIONS		10/29/2013		
			2 corrections.				

**Food Establishment Public Inspection Report****From 10/24/13 thru 10/30/13****ESTABLISHMENT****SUBWAY #57312  
1900 SE 34TH AVE**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>
HF2369	EHF28	COS	ALL OTHER VIOLATIONS		10/25/2013	3	HL1B
			Dishes stored and stacked wet.				
	EHF24	COS	THERMOMETERS		10/25/2013		
			No thermometer in reach-in refrigerator.				

**SUBWAY #6376-210  
112 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>
HF1203	EHF28	H90 DAY	ALL OTHER VIOLATIONS		10/25/2013	0	HL1B
			Replace ceiling panel over sink. Walk in door handle has food buildup. Back door gap-seal. Tops of equipment dusty-clean.				

**Food Establishment Public Inspection Report****From 10/24/13 thru 10/30/13**

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**ESTABLISHMENT****SUBWAY 25610  
2001 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>
HF496	EHF25	COS	FOOD CONTACT SURFACES		10/25/2013	6	HL1B
			Containers for clean utensils on shelf with debris inside.				
	EHF20	COS	TOXIC ITEMS		10/25/2013		
			Chemical spray bottle hanging on shelf with food product, store below or away.				

**Food Establishment Public Inspection Report****From 10/24/13 thru 10/30/13**

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**ESTABLISHMENT****SUBWAY#6176-208****208 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>
HFC273	EHF21	IN	MANUAL WARE WASHING Corrected.		10/29/2013	0	HFOL
	EHF19	IN	RODENTS/ANIMALS/OPENINGS Corrected.		10/29/2013		

**Food Establishment Public Inspection Report****From 10/24/13 thru 10/30/13****ESTABLISHMENT****SUNSHINE CHILD CARE****2108 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>
HFC114	EHF02	IN	COLD HOLDING Beans holding at 40 degrees.		10/29/2013	0	HL1B
	EHF05	IN	RAPID REHEATING Chicken reheated to 174 degrees.		10/29/2013		

**SUPER 8 MOTEL****2909 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>
HF1598					10/24/2013	0	HL1B

**Food Establishment Public Inspection Report****From 10/24/13 thru 10/30/13**

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**ESTABLISHMENT**

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**TAMMES TENDER TOUCH DAYCARE****1919 BRAZOS 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>
HFD36					10/30/2013	0	HL1B

**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	EHF14	H10DAY	WATER SUPPLY		10/25/2013	4	HFOL

Faucet leaking at hand sink in kitchen. To be corrected within 10 days.

**Food Establishment Public Inspection Report****From 10/24/13 thru 10/30/13**

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**ESTABLISHMENT****TEXAS ROADHOUSE  
2805 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>
HF1022	EHF10	COS	SOUND CONDITION		10/25/2013	4	HL1B
			Dented cans on shelf for use.				
	EHF28	H90 DAY	ALL OTHER VIOLATIONS		10/25/2013		
			Ice bucket must have a handle. Condensation drip in walk in cooler. Fans need to be cleaned. Splatter on bottom of shelves.				

## Food Establishment Public Inspection Report

From 10/24/13 thru 10/30/13

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### ESTABLISHMENT

**THAI GARDEN  
5017 E AMARILLO BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2280	EHF28	H10DAY	ALL OTHER VIOLATIONS		10/30/2013	13	HL1B
			a)Coat hanging on clean dish rack. Keep personal items away from clean dishes and food. b)Handwashing signs are needed in the restrooms. cos c)Store all food containers & foods at least 6" off floor.				
	EHF17	H10DAY	HAND WASH WITH SOAP/TOWELS		10/30/2013		
			Soap is needed at the handsink in the back room.				
	EHF08	COS	GOOD HYGIENIC PRACTICES		10/30/2013		
			Ice in handsink in back room. Sink should be used for handwashing only.				
	EHF25	H10DAY	FOOD CONTACT SURFACES		10/30/2013		
			Cover food when placed in refrigeration.Fd stored directly on shelves discarded.Remove all cardboard from shelves in walkin & freezers.Knives stored between wall & sink.Store knives in easily cleanable location.Clean dust from wall over sinks in kitchen.				
	EHF24	H10DAY	THERMOMETERS		10/30/2013		
			A metal stem thermometer is needed. It must read 0-220F.				

**Food Establishment Public Inspection Report**

**From 10/24/13 thru 10/30/13**

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**ESTABLISHMENT**

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## Food Establishment Public Inspection Report

From 10/24/13 thru 10/30/13

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### ESTABLISHMENT

#### THUNDERING BUFFALOS GRILL & SA

2811 4TH AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFC278	EHF25	COS	FOOD CONTACT SURFACES		10/29/2013	18	HL1B
			A)Ice machine needs to be cleaned. B)Broken dishes needed to be discarded, no longer easily cleanable.				
	EHF21	H10DAY	MANUAL WARE WASHING		10/29/2013		
			A)Dish machine in kitchen found not sanitizing. Must be fixed to sanitize at 50ppm by 11-7-13.				
	EHF22	H10DAY	MANAGER KNOWLEDGE/CERTIFIED		10/29/2013		
			A)Food manager card has expired. Must be renewed by 11-7-13 for \$35.				
	EHF03	COS	HOT HOLDING		10/29/2013		
			A)Tortilla soup holding at 110 degrees. B)Potato soup holding at 108 degrees, both have to be kept above 135 degrees at all times. Reheated to 165 degrees.				
	EHF07	COS	ADEQUATE HAND WASHING		10/29/2013		
			A)Employee seen not washing hands before gloves. B)Employee seen not changing gloves and washing hands after touching hat.				

**Food Establishment Public Inspection Report****From 10/24/13 thru 10/30/13****ESTABLISHMENT****THUNDERING BUFFALOS GRILL & SA**

HFC278	EHF28	H10DAY	ALL OTHER VIOLATIONS	10/29/2013	18	HL1B
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A)Clean all fans. B)Clean all air vents. C)Remove all fly traps. D)Replace all missing ceiling tiles.

**TODAY DISCOUNT  
2510 SW 10TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF956	EHF25	COS	FOOD CONTACT SURFACES		10/29/2013	3	HL1B

A)Soda nozzles needed to be cleaned. B)Tea nozzle needed to be cleaned.

**Food Establishment Public Inspection Report**

**From 10/24/13 thru 10/30/13**

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**ESTABLISHMENT**

**TOOT N TOTUM #18  
3101 PLAINS 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>
HF198					10/29/2013	0	HL1B

**Food Establishment Public Inspection Report****From 10/24/13 thru 10/30/13****ESTABLISHMENT****TOOT N TOTUM #40  
2700 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>
HF2269	EHF28	H10DAY	ALL OTHER VIOLATIONS		10/24/2013	6	HL1B
			Fd crumbs behind hotdog roller.Dirty apron stored on food shelves.Need light covers on bulbs over hotdogs & tea dispensers.2 ceiling panels missing in back room.Clean ice dispensing chutes,pans w/encrusted grease & food buildup.Repair soda machine leak.				
	EHF25	H10DAY	FOOD CONTACT SURFACES		10/24/2013		
			Hot dog tongs and tray holders not clean. b)Spatula stored dirty.				
	EHF21	COS	MANUAL WARE WASHING		10/24/2013		
			Improper dishwash procedure used. Utensils cannot be towel dried. Dishes must be sanitized.				

**Food Establishment Public Inspection Report****From 10/24/13 thru 10/30/13**

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**ESTABLISHMENT****TOOT N TOTUM #45  
2601 SW 3RD AVE**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>
HF637	EHF28	H90 DAY	ALL OTHER VIOLATIONS		10/25/2013	0	HFOL
			a)Ceiling around vents need to be cleaned. b)Sneeze shields on hotdog rollers needs repaired.				
	EHF18	IN	INSECT CONTAMINATION		10/25/2013		
			Flies corrected.				

## Food Establishment Public Inspection Report

From 10/24/13 thru 10/30/13

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**ESTABLISHMENT**

**TOOT N TOTUM #55**

**5901 BELL ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF450	EHF28	IN	ALL OTHER VIOLATIONS Corrected.		10/28/2013	0	HFOL
	EHF21	IN	MANUAL WARE WASHING Corrected.		10/28/2013		
	EHF25	IN	FOOD CONTACT SURFACES Corrected.		10/28/2013		
	EHF20	IN	TOXIC ITEMS Corrected.		10/28/2013		

## Food Establishment Public Inspection Report

From 10/24/13 thru 10/30/13

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**ESTABLISHMENT**

**TOOT N TOTUM #63**

**4420 BELL ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF927	EHF28	H90 DAY	ALL OTHER VIOLATIONS Clean door to walk in cooler.		10/25/2013	0	HL1B

**TOOT N TOTUM #75**

**100 TASCOSA RD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF991	EHF28	COS	ALL OTHER VIOLATIONS Ceiling tiles need to be replaced in back area.		10/28/2013	3	HL1B
	EHF20	COS	TOXIC ITEMS Sanitizer in spray bottle was over 400 PPM Qt.		10/28/2013		

## Food Establishment Public Inspection Report

From 10/24/13 thru 10/30/13

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**ESTABLISHMENT**

**TOOT N TOTUM #8  
1627 N GRAND ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF57	EHF20	COS	TOXIC ITEMS		10/28/2013	8	HL1B
			A spray bottle needed to be labeled correctly.				
	EHF28	COS	ALL OTHER VIOLATIONS		10/28/2013		
			Move any food items away from the handsink at the coffee counter. This is to avoid spashing food packaging with water and soap. b)Clean out any spilled coffee from lower cabinets and keep any filters away from sink drain lines.				

## Food Establishment Public Inspection Report

From 10/24/13 thru 10/30/13

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**ESTABLISHMENT**

**TOOT N TOTUM #80  
4501 S SONCY RD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF483	EHF28	H90 DAY	ALL OTHER VIOLATIONS		10/25/2013	4	HL1B
			Pans not easily cleanable. Grease buildup. Air vents need to be cleaned. Walk cooler handles, door edges, blower covers, backs of blowers. Tables behind soda dispensers. Clean all fans.				
	EHF08	COS	GOOD HYGIENIC PRACTICES		10/25/2013		
			Eating in kitchen.				

## Food Establishment Public Inspection Report

From 10/24/13 thru 10/30/13

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**ESTABLISHMENT**

**TOOT N TOTUM #92**

**2300 DUMAS DR**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF940	EHF20	COS	TOXIC ITEMS		10/29/2013	9	HL1B
			Chemical cleaners stored over food in the walk-in cooler.				
	EHF16	COS	HAND WASH FACILITIES ADEQUATE		10/29/2013		
			Move chip display that is blocking access to the hand sink. b)Trash in hand sink in back room. Make sure sink is clear and ready to use.				
	EHF25	COS	FOOD CONTACT SURFACES		10/29/2013		
			Repair or discard any broken hot dog containers.				
	EHF28	COS	ALL OTHER VIOLATIONS		10/29/2013		
			Remove any broken glass from walk-in cooler.				

**Food Establishment Public Inspection Report****From 10/24/13 thru 10/30/13**

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**ESTABLISHMENT**

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**TOP OF TEXAS YOUTH FOOTBALL****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>
HFP25	EHF18	H10DAY	INSECT CONTAMINATION		10/26/2013	8	HL1B
			Fly control must be addressed. Screens on smoker enclosure cut out - replace.				
	EHF02	COS	COLD HOLDING		10/26/2013		
			Prep table found off. Cut tomatoes and cheese voluntarily destroyed. Prep table turned on. Let prep table get to proper cold hold 41° or lower.				
	EHF14	IN	WATER SUPPLY		10/26/2013		
			Public water supply. Discussed proper thawing of meat-in refrigerator, under running water or as part of cooking.				

**Food Establishment Public Inspection Report****From 10/24/13 thru 10/30/13**

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**ESTABLISHMENT****TOYS R US  
2403 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>
HF500					10/24/2013	0	HL1B

**WALGREENS #01304  
5709 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>
HF489					10/28/2013	0	HL1B

**Food Establishment Public Inspection Report****From 10/24/13 thru 10/30/13****ESTABLISHMENT****WAL-MART SUPERCENTER #793****1701 N 23RD ST**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>
HFC128	EHF28	IN	ALL OTHER VIOLATIONS Corrected.		10/29/2013	0	HFOL
	EHF16	IN	HAND WASH FACILITIES ADEQUATE Corrected.		10/29/2013		

**WENDYS #4107****4206 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>
HF1233	EHF28	COS	ALL OTHER VIOLATIONS Clean dishracks.Walkin cooler blower cover & back of unit dusty.Back door needs to seal tightly.All employees working with foods need a hair restraint.Replace broken glass at fry hothold. Ceiling panels must fit snug.Floor tiles & grout need addressed.		10/24/2013	0	HL1B

**Food Establishment Public Inspection Report****From 10/24/13 thru 10/30/13****ESTABLISHMENT****WESLEYS BEAN POT & BBQ****6406 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>	
HF1341	EHF18	COS	INSECT CONTAMINATION		10/30/2013	3	HL1B	
			Many flies in the screened cooker area, make sure screen door remains closed.					

**WESTERN BOWL/SPARE TIME SPORTS****5120 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>
HF403					10/29/2013	0	HL1B

**Food Establishment Public Inspection Report****From 10/24/13 thru 10/30/13**

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**ESTABLISHMENT****WHATABURGER #307  
2424 S GEORGIA ST**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>
HF79	EHF20	H10DAY	TOXIC ITEMS	Sanitizer concentration found over 400 ppm. Staff is manually adjusting concentration until system is calibrated. To be corrected within 10 days.	10/29/2013	3	HFOL

**Food Establishment Public Inspection Report****From 10/24/13 thru 10/30/13****ESTABLISHMENT****YOUNGBLOODS STOCKYARD CAFE DT****620 SW 16TH 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>
HF2419	EHF25	COS	FOOD CONTACT SURFACES		10/30/2013	7	HL1B
			Knives put away on knife rack needed to be cleaned.				
	EHF10	COS	SOUND CONDITION		10/30/2013		
			Dented cans found on can rack.				
	EHF28	COS	ALL OTHER VIOLATIONS		10/30/2013		
			A)Clean dust off of ceiling tiles near air vent in kitchen. cos B)Raw eggs stored over ready to eat food in cooler. cos C)Need covered trash can in women's restroom.				