

**Food Establishment Public Inspection Report**

From 10/3/13 thru 10/9/13

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**ESTABLISHMENT**

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**ABC LEARNING CENTER I****5901 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>
HFD30	EHF02	IN	COLD HOLDING		10/9/2013	4	HL1B
			A)Milk holding at 40 degrees.				
	EHF03	IN	HOT HOLDING		10/9/2013		
			A)Chicken patties holding at 149 degrees.				
	EHF08	COS	GOOD HYGIENIC PRACTICES		10/9/2013		
			A)Employee seen washing hands in three compartment sink. Hands must must washed in hand sink with soap and paper towels.				

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**ESTABLISHMENT**

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**ABC LEARNING CENTER II  
5709 SW 45TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFD8	EHF10	COS	SOUND CONDITION		10/8/2013	4	HL1B
			Dented can in pantry.				
	EHF28	H90 DAY	ALL OTHER VIOLATIONS		10/8/2013		
			Bottom of venthood needs cleaned. Tiles missing above sink need replaced to be easily cleanable. Back door closer not working. Repair. Bulb in venthood must be covered or shatter resistant. All cool/heat equip must be NSF cert. or equivalent when replaced.				

**AMA LODGE1361 LOYALORDER MOOSE  
4200 N WESTERN ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFP21					10/8/2013	0	HL1B

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**ESTABLISHMENT****AMERICOLD LOGISTICS  
10300 SE 3RD AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF63					10/8/2013	0	HL1B

**ARBORS, THE  
7000 WOLFLIN AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1261	EHF25	COS	FOOD CONTACT SURFACES	Lid on tilt skillet needed to be cleaned.	10/4/2013	3	HL1B

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**ESTABLISHMENT**

**BAGEL PLACE  
3301 BELL ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF182	EHF25	COS	FOOD CONTACT SURFACES		10/3/2013	10	HL1B
			a)Clean can opener blade free of buildup.				
	EHF28	COS	ALL OTHER VIOLATIONS		10/3/2013		
			a)Eggs in walk in cooler must be 6" off the ground. b)A handwash sign is needed at handsink.				
	EHF08	COS	GOOD HYGIENIC PRACTICES		10/3/2013		
			a)Food employee washed hands in the 3 compartment sink. Hands may only be washed at the handsink.				
	EHF24	COS	THERMOMETERS		10/3/2013		
			a)A thermometer was needed in the front reach in cooler.				

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**ESTABLISHMENT**

**BEEF O BRADYS  
7306 SW 34TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1252	EHF24	COS	THERMOMETERS		10/9/2013	19	HL1B
			a)No thermometer in cooler in kitchen.				
	EHF20	COS	TOXIC ITEMS		10/9/2013		
			a)Degreaser stored with sauces.				
	EHF05	COS	RAPID REHEATING		10/9/2013		
			a)Rice reheated to 115 before placing in steamtable. Must reach 165F before placing on a hot hold.				
	EHF02	COS	COLD HOLDING		10/9/2013		
			a)Chicken wings cooked in the morning were at 65F on a table top cooler. Foods should not be stacked above the cold line or on top of other trays. Air will not circulate in this area and will not cool food.				
	EHF28	COS	ALL OTHER VIOLATIONS		10/9/2013		
			a)Do not stack foods above the cold line on a tabletop cooler. b)Handwash sign needed at kitchen handsink. c)Handwash sign needed at bar handsink.				

**Food Establishment Public Inspection Report****From 10/3/13 thru 10/9/13**

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**ESTABLISHMENT****BEEF O BRADYS**

HF1252	EHF25	COS	FOOD CONTACT SURFACES	10/9/2013	19	HL1B
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a)Knife with large crack in handle. All utensils must be smooth and easily cleanable.

**BOOM NUTRITION  
415 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>
HF2456					10/9/2013	0	HL1B

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**ESTABLISHMENT**

**BOYDSTON CONCESSIONS #1**

**400 16TH 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>
HFT4252					10/5/2013	0	HL1B FOOD

**Food Establishment Public Inspection Report****From 10/3/13 thru 10/9/13****ESTABLISHMENT****BRADYS DAIRY QUEEN #19****2601 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>
HF289	EHF25	COS	FOOD CONTACT SURFACES		10/9/2013	8	HL1B
			a)Knife with broken tip in kitchen. Dispose of all chipped utensils.				
	EHF28	COS	ALL OTHER VIOLATIONS		10/9/2013		
			a)Handwash signs needed at all handsinks. b)Cooler lid that has duct tape on it needs to be replaced. c)Clean drip from the venthood.				
	EHF02	COS	COLD HOLDING		10/9/2013		
			a)Diced tomatoes above 41F. Fill ice up to the product level to maintain temperature at 41F or below.				

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### ESTABLISHMENT

**BRAELEES  
400 16TH ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT4223	EHF09	COS	APPROVED SOURCE/LABELING		10/5/2013	5	HL1B FOOD
All food prep must be done inside trailer. Handling and wrapping turkey legs outside. Moved prep into trailer.							

### BRAUMS ICE CREAM #60 1900 S GRAND ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF601	EHF28	COS	ALL OTHER VIOLATIONS		10/3/2013	3	HL1B
Clean dust of of air vents and ceiling tiles in kitchen.							
	EHF25	COS	FOOD CONTACT SURFACES		10/3/2013		
A)Water needs to be continuously running where ice cream scoops are stored. B)Soda machines need to be cleaned in drive thru. C)Microwave handle had dried food debris on it. D)Containers where soda lids are stored need to be cleaned.							

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**ESTABLISHMENT****BROWNS PLAYHOUSE DAY CARE CNTR****605 4TH 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>
HFC113	EHF02	IN	COLD HOLDING All coolers holding at 40°F.		10/3/2013	0	HL1B

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### ESTABLISHMENT

**BUFFALO WILD WINGS  
5416 S COULTER ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1527	EHF12	IN	CROSS CONTAMINATION		10/7/2013	9	HFOL
			A)Corrected.				
	EHF20	H 3 DAYS	TOXIC ITEMS		10/7/2013		
			A)Dish machine in bar sanitizing over 200ppm. Must be 50ppm. Fix by 10-10-13.				
	EHF19	IN	RODENTS/ANIMALS/OPENINGS		10/7/2013		
			A)Corrected.				
	EHF15	IN	EQUIPMENT ADEQUATE		10/7/2013		
			A)Corrected.				
	EHF22	H 3 DAYS	MANAGER KNOWLEDGE/CERTIFIED		10/7/2013		
			A)Food manager card needs to be renewed by 10-10-13 for \$35.				

**Food Establishment Public Inspection Report****From 10/3/13 thru 10/9/13****ESTABLISHMENT****BUFFALO WILD WINGS**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1527	EHF25	H90 DAY	FOOD CONTACT SURFACES		10/7/2013	9	HFOL
A)TOGO counter still not replaced. B)Corrected. C)Corrected. D)Corrected. E)Corrected. F)Corrected.							

	EHF28	IN	ALL OTHER VIOLATIONS		10/7/2013		
A)Corrected. B)Corrected.							

**BURGER KING #3432****1314 ROSS ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF236	EHF28	IN	ALL OTHER VIOLATIONS		10/7/2013	0	HFOL
Corrected.							

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**ESTABLISHMENT**

**BURGER KING #952  
1800 S GEORGIA ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF413	EHF28	H90 DAY	ALL OTHER VIOLATIONS		10/8/2013	3	HL1B
			All ceiling tiles must be smooth and easily cleanable. b)Clean air vents. c)Gasket needs to be replaced on small freezer. d)Liquid eggs stored below ready to eat foods.				
	EHF25	COS	FOOD CONTACT SURFACES		10/8/2013		
			Clean ice machine. b)Clean small cooler by office. c)Handle stored in food. d)Clean condiment holders.				

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**ESTABLISHMENT**

**CAFE MARIZON ON POLK ST**

**6151 HILLSIDE RD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2228	EHF28	COS	ALL OTHER VIOLATIONS		10/9/2013	0	HL1B
			A)Keep eggs below ready to eat foods in walk in cooler. B)Keep all foods six inches off the ground.				
	EHF02	IN	COLD HOLDING		10/9/2013		
			A)Tuna holding at 39 degrees. B)Tomatoes holding at 40 degrees.				
	EHF03	IN	HOT HOLDING		10/9/2013		
			A)Gravy holding at 149 degrees.				

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**ESTABLISHMENT****CANYON CHAMBER OF COMMERCE**

400 16TH ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT4260					10/3/2013	0	HL1B FOOD

**CANYON CITY LODGE**

400 16TH ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT4264					10/5/2013	0	HL1B FOOD

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**ESTABLISHMENT****CANYON KETTLE CORN  
400 16TH ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT4259					10/5/2013	0	HL1B FOOD

**CECILS LAST CHANCE  
12800 S US HWY 287**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HFP2	EHF28	H90 DAY	ALL OTHER VIOLATIONS		10/8/2013	0	HL1B	
			Replace/repair breaker box cover near green store, seal holes in walls in kitchen, warewash and walk in. Replace/repair elec box in walk in.					

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**ESTABLISHMENT**

**CHEDDARS CASUAL CAFE  
3901 W INTERSTATE 40**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1697	EHF28	H10DAY	ALL OTHER VIOLATIONS		10/9/2013	7	HL1B
			Bottom of shelf above dump sink in bar is deteriorated. Repair as needed. Many broken plastic pans, tubs, lids & knives. Do not use broken equipment. Pans stacked wet-air dry. Clean: ice buckets & fryers back panels. Cell phones/purses stored on food counters.				
	EHF25	H10DAY	FOOD CONTACT SURFACES		10/9/2013		
			Splatter on shelf bottom above hot hold. b) Inside ice machine door needs to be cleaned.				
	EHF08	COS	GOOD HYGIENIC PRACTICES		10/9/2013		
			Hand sink used for purposes other than hand wash. Hand sinks are for hand wash only.				

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**ESTABLISHMENT**

**CHICK FIL A  
7701 W INTERSTATE 40**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2209	EHF11	COS	PROPER HANDLING RTE		10/8/2013	4	HL1B
			a)Keep handle of sugar scoop up and out of sugar since this is commonly touched with bare hands. b)Keep the ice at a level where ice will not overflow onto ice scoop handle.				
	EHF28	COS	ALL OTHER VIOLATIONS		10/8/2013		
			a)A handwash sign is needed at the front handsink.				

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### ESTABLISHMENT

#### CHICKEN EXPRESS 2106 2ND AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFC283	EHF14	IN	WATER SUPPLY		10/7/2013	3	HFOL
			A)Corrected.				
	EHF16	COS	HAND WASH FACILITIES ADEQUATE		10/7/2013		
			A)Hand sink blocked by a box of food.				

#### 3514 E INTERSTATE 40

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2182	EHF28	COS	ALL OTHER VIOLATIONS		10/3/2013	0	HL1B
			Clean the dust off of the blower covers in the walk in coolers.				

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**ESTABLISHMENT**

**CLAIRMONT THE  
4707 BELL ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF832	EHF24	H10DAY	THERMOMETERS		10/8/2013	14	HL1B
			Broken thermometer in walk in cooler. Ensure thermometers are checked daily.				
	EHF08	COS	GOOD HYGIENIC PRACTICES		10/8/2013		
			Open can drink on shelf with food and above food counter. Employee drinks must have lid and straw or sport cap.				
	EHF10	COS	SOUND CONDITION		10/8/2013		
			Several seam dented cans on shelf in dry storage. Dented cans are not allowed. Move dented cans to a location away from food cans and mark "Dented Cans Do Not Use". Rotten cucumber in walk in cooler. Dry storage foods being stored not sealed.				
	EHF28	H90 DAY	ALL OTHER VIOLATIONS		10/8/2013		
			Plastic ware not covered in storage.Keep plastic ware covered in storage.Air vents in kitchen not clean.Broken plastic tubs.Broken plastic equip will continue to loose plastic pieces which may end up in the foods.Don't use broken equipment.				
	EHF25	H10DAY	FOOD CONTACT SURFACES		10/8/2013		
			Clean: utensil drawer, steam oven, tea urn nozzle, gasket in reach in cooler, meat slicer, mixer blade,fd spills-clean plate holder.Ensure equipment is cleaned & sanitized prior to storage. Mixer blade #2 has enamel paint coating peeling off. Don't use.				

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**ESTABLISHMENT**

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**COMFORT SUITES SOUTH****6318 VENTURA 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>
HF1127	EHF02	IN	COLD HOLDING Milk holding at 41°.		10/9/2013	3	HL1B
	EHF04	IN	PROPER COOKING TEMPERATURES Eggs cooked at 164°.		10/9/2013		
	EHF17	COS	HAND WASH WITH SOAP/TOWELS Paper towels needed at handsink in kitchen.		10/9/2013		

**Food Establishment Public Inspection Report****From 10/3/13 thru 10/9/13**

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**ESTABLISHMENT**

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**CONSOLIDATED BEEF PRODUCERS****400 16TH 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>	
HFT4263	EHF19	COS	RODENTS/ANIMALS/OPENINGS		10/5/2013	3	HL1B FOOD	
			Screen on booth not reaching ground completely. Tent screen unzipped.					

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

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF149	EHF19	IN	RODENTS/ANIMALS/OPENINGS Corrected.		10/4/2013	0	HFOL
	EHF24	IN	THERMOMETERS Corrected.		10/4/2013		
	EHF28	H10DAY	ALL OTHER VIOLATIONS A,B Corrected. C)All wood surfaces must be sealed, smooth and easily cleanable. D)Clean or replace cabinet under soda machine. E)Fix hole in outside restroom roof. F)Exposed duct work must be addressed by 11/22/13.		10/4/2013		

**Food Establishment Public Inspection Report**

**From 10/3/13 thru 10/9/13**

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**ESTABLISHMENT**

**CRAIG METHODIST RETIREMENT**

**5500 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>
HF447	EHF10	COS	SOUND CONDITION Dented cans on racks in pantry.		10/8/2013	4	HL1B

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### ESTABLISHMENT

**DENNYS RESTAURANT #6674**

**1710 E INTERSTATE 40**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF392	EHF15	H 3 DAYS	EQUIPMENT ADEQUATE		10/8/2013	6	HL1B
			Cooler door in kitchen not closing properly.				
	EHF28	H 3 DAYS	ALL OTHER VIOLATIONS		10/8/2013		
			Paint chipping on the ceiling in the kitchen needs to be fixed.				
	EHF25	H 3 DAYS	FOOD CONTACT SURFACES		10/8/2013		
			A)Bottoms of coolers in kitchen have standing water and need to be cleaned. B)Cooler doors need to be cleaned inside and out. C)Make table containing salad dressings on servers side of the kitchen needs to be cleaned.				

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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		10/9/2013	3	HL1B
			A)Door sweep needed at front door within 10 days to seal large gap between doors.				
	EHF02	IN	COLD HOLDING		10/9/2013		
			A)Coolers holding at 40 degrees.				

**DOLLAR GENERAL STORE #14181****1430 W AMARILLO BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2352	EHF24	H10DAY	THERMOMETERS		10/7/2013	3	HFOL
			No thermometer in 1 refrigerator and 2 freezers. To be corrected within 10 days.				

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**ESTABLISHMENT**

**DOMINOS PIZZA  
400 16TH 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>
HFT4254					10/5/2013	0	HL1B FOOD

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**ESTABLISHMENT**

**DUGOUT, THE  
3705 OLSEN BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1366	EHF28	H10DAY	ALL OTHER VIOLATIONS		10/9/2013	20	HL1B
			Lid on ice machine needs to be replaced.				
	EHF25	COS	FOOD CONTACT SURFACES		10/9/2013		
			Ice machine needed to be cleaned.				
	EHF22	H30 DAY	MANAGER KNOWLEDGE/CERTIFIED		10/9/2013		
			You will need to take Food Manager class in November - see handout.				
	EHF23	H10DAY	SEWAGE/WASTEWATER		10/9/2013		
			Drain on utensil sink is leaking and needs to be repaired.				
	EHF16	COS	HAND WASH FACILITIES ADEQUATE		10/9/2013		
			Handwashing sink was blocked with container and rag.				

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**ESTABLISHMENT**

**DUGOUT, THE**

HF1366	EHF08	COS	GOOD HYGIENIC PRACTICES	10/9/2013	20	HL1B
			Employees washing hands in utensil sink.			
	EHF14	H24 HOUR	WATER SUPPLY	10/9/2013		
			Faucet on utensil sink hot water leaking.			

**Food Establishment Public Inspection Report****From 10/3/13 thru 10/9/13****ESTABLISHMENT****EL VAQUERO  
2200 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>
HF325	EHF08	COS	GOOD HYGIENIC PRACTICES		10/9/2013	14	HL1B
			Pots and utensils found in mop sink. Mop sink is for mop water only.				
	EHF03	IN	HOT HOLDING		10/9/2013		
			Cooked meat in hot hold found at 162 F degrees.				
	EHF16	COS	HAND WASH FACILITIES ADEQUATE		10/9/2013		
			Refrigerator where salsa is stored found at 54 F degrees. Thermostat adjusted.				
	EHF21	COS	MANUAL WARE WASHING		10/9/2013		
			Sanitizer at 3 bay sink found at 0 ppm. Must be 50 ppm for dishes and 100 ppm for wipe-down solution.				
	EHF28	H45 DAY	ALL OTHER VIOLATIONS		10/9/2013		
			Food manager card not posted.				

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**ESTABLISHMENT**

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**ENGLISH FIELDHOUSE RESTAURANT****10610 AMERICAN 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>
HF395	EHF28	COS	ALL OTHER VIOLATIONS		10/7/2013	8	HL1B
			Handwashing signs in both English and Spanish missing in men's and women's restroom.				
	EHF13	COS	HACCP PLAN/TIME		10/7/2013		
			Several containers of cooked beans found in walk-in refrigerator without date mark. Discarded.				
	EHF11	COS	PROPER HANDLING RTE		10/7/2013		
			Employee handling tortillas without using gloves. B) Employee handling cooked meat on grill without using gloves.				

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**ESTABLISHMENT****FAT CAT FISH  
400 16TH 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>
HFT4251	EHF25	H 2 HOUR	FOOD CONTACT SURFACES	Clean thermometer so it is readable. Use it. Clean door edge handle and inside of reach in fridge. Clean top of hothold lamp. Apron not clean-start w/clean equipment. Clean trailer after event-do not wait.	10/5/2013	3	HL1B FOOD

## Food Establishment Public Inspection Report

From 10/3/13 thru 10/9/13

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**ESTABLISHMENT**

**FAT CAT FISH MARKET**

**1309 DUMAS DR**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1063	EHF25	H10DAY	FOOD CONTACT SURFACES		10/8/2013	6	HL1B
			Grill guards in walkin need to be cleaned.				
	EHF28	H10DAY	ALL OTHER VIOLATIONS		10/8/2013		
			a)Freezer needs to be defrosted. b)Current permit needs to be posted. c)Food in walkin needs to be covered. COS				
	EHF19	H10DAY	RODENTS/ANIMALS/OPENINGS		10/8/2013		
			Back door needs to have gap under door sealed.				

## Food Establishment Public Inspection Report

From 10/3/13 thru 10/9/13

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**ESTABLISHMENT**

**FOOTPRINTS DAYSCHOOL**

**4333 SW 51ST AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFD9	EHF20	COS	TOXIC ITEMS		10/8/2013	17	HL1B
			Toxic chemical stored with foods. Never store chemicals with foods due to the possibility of contamination of foods. Medications not stored properly. Medications must be stored where leak will not contaminate food or food equipment such as utensils, cups.				
	EHF19	COS	RODENTS/ANIMALS/OPENINGS		10/8/2013		
			Back door propped open when not in use. Insects and rodents may enter thru door. Do not leave door open when not in use.				
	EHF10	H10DAY	SOUND CONDITION		10/8/2013		
			Open can of ravioli taped shut with duct tape and not refrigerated. Food was molded. Discarded.				
	EHF13	H10DAY	HACCP PLAN/TIME		10/8/2013		
			Potentially hazardous food in refrigerator with no HACCP date.				
	EHF25	H10DAY	FOOD CONTACT SURFACES		10/8/2013		
			Fly swatter stored touching dish towels and aprons in drawer. Batter splatter on bottom of mixer. Personal clothing touching can opener. Tea dispenser nozzle not cleaned prior to storage.				

**Food Establishment Public Inspection Report**

**From 10/3/13 thru 10/9/13**

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**ESTABLISHMENT**

**FOOTPRINTS DAYSCHOOL**

HFD9	EHF28	H10DAY	ALL OTHER VIOLATIONS	10/8/2013	17	HL1B
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Clean fans & air vents.Children should not be allowed in the kitchen.End cap needed-light tube.Counter broken/missing trim exposing bare wood.Repair.No handles on refrig doors.Store single service items inverted.Remove air compressor in kitchen.

**FROSTY TREATS**

**400 16TH 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>
HFT4257					10/5/2013	0	HL1B FOOD

**Food Establishment Public Inspection Report**

**From 10/3/13 thru 10/9/13**

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**ESTABLISHMENT**

**GEORGIA MANOR NURSING HOME**

**2611 SW 46TH 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>
HF1898					10/8/2013	0	HL1B

## Food Establishment Public Inspection Report

From 10/3/13 thru 10/9/13

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### ESTABLISHMENT

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

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2001	EHF28	H10DAY	ALL OTHER VIOLATIONS		10/4/2013	20	HL1B
			Cook not wearing hair restraint.Seal all holes. Equip not needed for operation of kitchen can't be stored in kitchen. Clean walkin gaskets,floor, ceiling,shelves,back door, paper towel dispenser. Missing light & switch outlet covers & coving-wall floor.				
	EHF25	H10DAY	FOOD CONTACT SURFACES		10/4/2013		
			Clean: shelf above cook top, all kitchen food contact surfaces,inside ice machine, utensils w/food attached, utinsil tubs. Broken knives used.Food containers in standing water in bottom of maketable.Fds stored in containers with no lids.				
	EHF13	COS	HACCP PLAN/TIME		10/4/2013		
			Expired HACCP date on potentially hazardous foods. b)No datemark on potentially hazardous foods.				
	EHF12	COS	CROSS CONTAMINATION		10/4/2013		
			Cook handled raw meat and then bread product without changing gloves or washing hands. b)Raw eggs and meat stored over vegetables in reach in cooler.				
	EHF02	COS	COLD HOLDING		10/4/2013		
			Eggs out of refrigeration found at 67°F. Eggs must be held at 45° or less.				

**Food Establishment Public Inspection Report**

**From 10/3/13 thru 10/9/13**

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**ESTABLISHMENT**

**GJS CAFE & GRILL**

HF2001	EHF07	COS	ADEQUATE HAND WASHING	10/4/2013	20	HL1B
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Employees did not wash hands for required time. Employees must wash hands for at least 20 seconds.

**GLOW**

**7306 SW 34TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
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HF2414	EHF22	H45 DAY	MANAGER KNOWLEDGE/CERTIFIED		10/8/2013	0	H PREOPEN
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a)Food manager is needed within 45 days.

	EHF28	COS	ALL OTHER VIOLATIONS		10/8/2013		
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a)Corrected. b)Corrected. c)Corrected. d)Corrected. e)Corrected. f)English and Spanish handwashing signs needed in restroom. g)A covered trash can is needed in the restroom.

**Food Establishment Public Inspection Report**

From 10/3/13 thru 10/9/13

**ESTABLISHMENT****GREEN CHILE WILLYS GRILL LLC****13651 INTERSTATE 27**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFR61	EHF28	H90 DAY	ALL OTHER VIOLATIONS		10/9/2013	3	HL1B
			Clean ceiling tile in kitchen. Replace broken light diffuser in kitchen.				
	EHF18	H10DAY	INSECT CONTAMINATION		10/9/2013		
			Fly control must be stepped up.				

**GROOVY POP****400 16TH ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT4247					10/5/2013	0	HL1B FOOD

## Food Establishment Public Inspection Report

From 10/3/13 thru 10/9/13

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### ESTABLISHMENT

#### GROOVY POP GOURMET POPCORN

3363 BELL ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2221	EHF28	COS	ALL OTHER VIOLATIONS		10/4/2013	0	HL1B
			Inspection report not posted.				

#### HIGH PLAINS BINGO

3701 PLAINS BLVD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF523					10/8/2013	0	HL1B

**Food Establishment Public Inspection Report****From 10/3/13 thru 10/9/13**

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**ESTABLISHMENT****HIGH PLAINS FOOD BANK****815 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>
HF291	EHF28	H90 DAY	ALL OTHER VIOLATIONS		10/9/2013	0	HL1B
			Condensation leak still exists in freezer. Products have been removed from affected area and ice is removed as it accumulates. Repairs to unit should be made as soon as possible. B)Inspection report not posted. COS.				

**Food Establishment Public Inspection Report****From 10/3/13 thru 10/9/13****ESTABLISHMENT****HUDS RESTAURANT  
7311 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>
HF1173	EHF28	COS	ALL OTHER VIOLATIONS		10/9/2013	7	HL1B
			a)Handwash signs are needed at all handsinks. b)Replace broken thermometer in cooler.				
	EHF20	COS	TOXIC ITEMS		10/9/2013		
			a)Unlabeled spray bottle with chemical in it.				
	EHF07	COS	ADEQUATE HAND WASHING		10/9/2013		
			a)Food employee cleaned raw egg from floor, changed gloves and went back to food prep. A handwash must occur when glove change occurs.				

**Food Establishment Public Inspection Report****From 10/3/13 thru 10/9/13**

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**ESTABLISHMENT****I40 CONVENIENCE STORE****900 SPUR 228**

<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>
HFP39	EHF19	H10DAY	RODENTS/ANIMALS/OPENINGS		10/8/2013	3	HL1B
			Rodent dropping found in cabinets. Clean and contact pest control applicator for rodent issues.				
	EHF28	H90 DAY	ALL OTHER VIOLATIONS		10/8/2013		
			Clean ice machine interior and exterior.				

**Food Establishment Public Inspection Report**

From 10/3/13 thru 10/9/13

**ESTABLISHMENT****IHOP #3003****1711 E INTERSTATE 40**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF1275	EHF28	COS	ALL OTHER VIOLATIONS		10/8/2013	3	HL1B	
			Hang insect traps ONLY where potential dead insects/insect parts can't contaminate food contact surfaces.					
	EHF25	COS	FOOD CONTACT SURFACES		10/8/2013			
			A)Dirty ladle found put away with clean dishes. B)Microwave in kitchen needed to be cleaned inside and out. C)Make sure all silverware faces the same direction. D)Clean areas in kitchen where plates are stored.					

**JAN WERNER ADULT DAY CARE****3108 S FILLMORE ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1822					10/8/2013	0	HL1B

**Food Establishment Public Inspection Report**

**From 10/3/13 thru 10/9/13**

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**ESTABLISHMENT**

**JUSTIN BOYDSTON  
400 16TH 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>
HFT4253					10/5/2013	0	HL1B FOOD

## Food Establishment Public Inspection Report

From 10/3/13 thru 10/9/13

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### ESTABLISHMENT

**K & L DISCOUNT FOOD MART**

**803 N POLK ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2239	EHF28	COS	ALL OTHER VIOLATIONS		10/3/2013	10	HL1B
			a)A handwash sign is needed at the handsink. b)Clean the ceiling in the walk in cooler.				
	EHF17	COS	HAND WASH WITH SOAP/TOWELS		10/3/2013		
			Paper towels are needed in the restroom.				
	EHF19	COS	RODENTS/ANIMALS/OPENINGS		10/3/2013		
			Front door may not be left open as insects,etc,can enter the building.				
	EHF08	COS	GOOD HYGIENIC PRACTICES		10/3/2013		
			There must be a sign saying "employee food only" to designate a personal space in the walk in for personal food items.				

### Food Establishment Public Inspection Report

From 10/3/13 thru 10/9/13

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**ESTABLISHMENT**

**K & T DISCOUNT  
201 S WESTERN ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF971	EHF11	COS	PROPER HANDLING RTE		10/8/2013	7	HL1B
			Ice scoop left in ice machine became burried in ice, store on clean dry surface.				
	EHF25	COS	FOOD CONTACT SURFACES		10/8/2013		
			a)Soda nozzles needed to be cleaned. b)Ice machine needed to be cleaned.				

**KFC  
1510 ROSS ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1790	EHF29	IN	RECOGNITION		10/3/2013	0	HL1B
			Staff demonstrated excellent hand washing.				

**Food Establishment Public Inspection Report**

**From 10/3/13 thru 10/9/13**

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**ESTABLISHMENT**

**KHIVA SHRINE  
305 SE 5TH 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>
HF939					10/9/2013	0	HL1B

## Food Establishment Public Inspection Report

From 10/3/13 thru 10/9/13

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**ESTABLISHMENT**

**KING TACO  
3501 NE 24TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2445	EHF28	H90 DAY	ALL OTHER VIOLATIONS		10/8/2013	3	HFOL
			Self-closing mechanism not functioning on women's restroom door. B)Sneeze guard missing above condiments and sauces in open containers offered for consumer self-service. COS. C) 3 corrections from previous.				
	EHF03	IN	HOT HOLDING		10/8/2013		
			Meat in hot hold at 180 F degrees.				
	EHF19	IN	RODENTS/ANIMALS/OPENINGS		10/8/2013		
			Corrected.				
	EHF16	IN	HAND WASH FACILITIES ADEQUATE		10/8/2013		
			Corrected.				
	EHF17	IN	HAND WASH WITH SOAP/TOWELS		10/8/2013		
			Corrected.				

**Food Establishment Public Inspection Report**

**From 10/3/13 thru 10/9/13**

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**ESTABLISHMENT**

**KING TACO**

HF2445	EHF22	H45 DAY	MANAGER KNOWLEDGE/CERTIFIED	10/8/2013	3	HFOL
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Food manager needed at establishment. Must take class and pass test within 45 days of opening or by November 15th, 2013. See schedule.

	EHF24	IN	THERMOMETERS	10/8/2013		
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Corrected.

**KIRKLAND COURT HEALTH & REHABI**

**1601 KIRKLAND DR**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1696					10/7/2013	0	HL1B

## Food Establishment Public Inspection Report

From 10/3/13 thru 10/9/13

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### ESTABLISHMENT

**LA FUENTE  
511 S GRAND ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2455	EHF22	H90 DAY	MANAGER KNOWLEDGE/CERTIFIED		10/9/2013	3	HL1B
A full time employee must take and pass the food managers class which is November 13, 2013.							

**LA QUINTA INN #0639  
2108 S COULTER ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1338	EHF28	COS	ALL OTHER VIOLATIONS		10/8/2013	3	HL1B
a)A trash can with a lid is needed in the restroom for sanitary napkins.							
	EHF25	COS	FOOD CONTACT SURFACES		10/8/2013		
a)Clean the microwave.							

**Food Establishment Public Inspection Report****From 10/3/13 thru 10/9/13****ESTABLISHMENT****LITTLE CAESARS****1401 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>
HF263	EHF28	COS	ALL OTHER VIOLATIONS		10/7/2013	7	HL1B
			A)Clean dust off of air vents in kitchen. B)Clean dust/grease mixture off of vent hood over pizza oven.				
	EHF24	COS	THERMOMETERS		10/7/2013		
			A)No thermometers in sauce/pizza cooler. B)No thermometer in toppings cooler. C)Thermometer in ranch/marinara cooler broken.				
	EHF08	COS	GOOD HYGIENIC PRACTICES		10/7/2013		
			Pitcher found stored in hand sink.				

**Food Establishment Public Inspection Report****From 10/3/13 thru 10/9/13****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	EHF02	H24 HOUR	COLD HOLDING		10/3/2013	11	HL1B
			Freezer out. Foods not moved. Bacon over 50°, discarded.				
	EHF19	H10DAY	RODENTS/ANIMALS/OPENINGS		10/3/2013		
			Back doors not self-closing.				
	EHF28	H10DAY	ALL OTHER VIOLATIONS		10/3/2013		
			Light not working in walkin cooler. Excessive flies. Floor drain dirty. All shelves need to be cleaned daily. Food mgr card needed from City of Amarillo. Keep thermometer at front of coolers.				
	EHF25	H10DAY	FOOD CONTACT SURFACES		10/3/2013		
			Dishes not cleaned properly.				

## Food Establishment Public Inspection Report

From 10/3/13 thru 10/9/13

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### ESTABLISHMENT

**LOGANS ROADHOUSE  
8310 W INTERSTATE 40**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF898	EHF25	COS	FOOD CONTACT SURFACES		10/8/2013	19	HL1B
			a)Ice scoop stored in water with a nozzle in it. Store ice scoop in clean, dry location. b)Knife with broken tip being used in kitchen. Dispose of all chipped utensils.				
	EHF28	H10DAY	ALL OTHER VIOLATIONS		10/8/2013		
			a)Paint is chipping off the large mixer. Seal. b)Face all spoons at wait-station 1 direction so that mouthpieces will not be contaminated during handling. COS				
	EHF15	H10DAY	EQUIPMENT ADEQUATE		10/8/2013		
			a)Heat lamps above the chicken strips were not working and chicken strips were at 105F. Repair the light so that food can be held at 135F or above.				
	EHF24	COS	THERMOMETERS		10/8/2013		
			a)A thermometer is needed in the salad cooler in the kitchen.				
	EHF23	H10DAY	SEWAGE/WASTEWATER		10/8/2013		
			a)The handsink in the grill area is stopped up and wastewater is leaking out of the pipes below. Repair.				

**Food Establishment Public Inspection Report****From 10/3/13 thru 10/9/13**

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**ESTABLISHMENT**

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**LOGANS ROADHOUSE**

HF898

EHF21

H10DAY

MANUAL WARE WASHING

10/8/2013

19

HL1B

a)Sanitizer in meat room below 200 ppm quat. Must be at least 200 ppm to kill germs. COS b)Dishwasher is showing 0 ppm chlorine sanitizer. Must be at least 50 ppm.

EHF08

COS

GOOD HYGIENIC PRACTICES

10/8/2013

a)Glass of ice water at a work station with no lid or straw. All employee drinks in kitchen must have a lid and straw.

**Food Establishment Public Inspection Report**

From 10/3/13 thru 10/9/13

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**ESTABLISHMENT**

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**MARBLE SLAB CREAMERY  
201 WESTGATE PKWY WEST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFK8					10/3/2013	0	HL1B

**400 16TH ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT4225					10/5/2013	0	HL1B FOOD

**Food Establishment Public Inspection Report****From 10/3/13 thru 10/9/13****ESTABLISHMENT****MARY MILES LEARNING CENTER****1700 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>
HFD19	EHF25	COS	FOOD CONTACT SURFACES		10/8/2013	6	HL1B
			Can opener blade not sharp. Metal shavings on can opener from dull blade. Replace blade. Mixer splatter. Splatter on bottom of shelf above cook top. Chipped knife used. Do not use broken or chipped knives.				
	EHF28	H90 DAY	ALL OTHER VIOLATIONS		10/8/2013		
			Clean dish racks, reach in cooler, handle to pantry door. Lid to sugar bin broken & not sealing. Holes in wall around pipes to sink need to be sealed. Gap at back door & holes in screen. Door must seal completely around edge to keep out insects.				
	EHF20	COS	TOXIC ITEMS		10/8/2013		
			Toxic chemical not necessary for operation of kitchen. Never store unnecessary toxic items in kitchen.				

## Food Establishment Public Inspection Report

From 10/3/13 thru 10/9/13

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### ESTABLISHMENT

**MCDONALDS  
1815 S GRAND ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2321	EHF25	COS	FOOD CONTACT SURFACES		10/7/2013	3	HL1B
			Seals on make tables needed to be cleaned.				

### 2910 S SONCY RD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2020	EHF28	COS	ALL OTHER VIOLATIONS		10/9/2013	13	HL1B
			a)A handwash sign is needed at the back handsink. b)Clean fan in milk cooler.				
	EHF24	COS	THERMOMETERS		10/9/2013		
			a)No thermometer in cold hold unit.				
	EHF21	H10DAY	MANUAL WARE WASHING		10/9/2013		
			a)Dishwasher is showing 0 ppm chlorine sanitizer. Must be at least 50 ppm.				

**Food Establishment Public Inspection Report**

**From 10/3/13 thru 10/9/13**

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**ESTABLISHMENT**

**MCDONALDS**

HF2020      EHF17      COS      HAND WASH WITH SOAP/TOWELS      10/9/2013      13      HL1B

a)No paper towels at handsink.

EHF13      COS      HACCP PLAN/TIME      10/9/2013

a)Several food items past the marked date mark. Some of these dates were exceeded by 1-2 days.

**Food Establishment Public Inspection Report****From 10/3/13 thru 10/9/13****ESTABLISHMENT****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	EHF10	COS	SOUND CONDITION		10/8/2013	21	HL1B
			Several seam dented cans on shelf in pantry. Dented cans are not allowed. Remove from usable stock area and label "Do not use".				
	EHF09	COS	APPROVED SOURCE/LABELING		10/8/2013		
			Two containers colored liquid in bottles with no label. All foods that are not easily identifiable and chemicals must be labeled.				
	EHF08	COS	GOOD HYGIENIC PRACTICES		10/8/2013		
			Hand sink used for other purposes. Do not put dishes in hand sink. b)Handsink has food build-up.				
	EHF23	COS	SEWAGE/WASTEWATER		10/8/2013		
			Sewage surfacing from drain in kitchen. Sewage backs up when washer is running. Repair immediately.				
	EHF20	COS	TOXIC ITEMS		10/8/2013		
			De-icer stored in kitchen. Never store toxic items not necessary for operation of the kitchen in the kitchen.				

**Food Establishment Public Inspection Report**

**From 10/3/13 thru 10/9/13**

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**ESTABLISHMENT**

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**MCLELLAN LEARNING CENTER**

HFD20	EHF28	H10DAY	ALL OTHER VIOLATIONS	10/8/2013	21	HL1B
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Covered waste can required in restroom. Back door does not seal properly. Ensure door has no daylight showing around edges of door. Venthood has dust buildup. All waste cans should have a liner. Coving along wall needs to be reattached.

	EHF25	H10DAY	FOOD CONTACT SURFACES	10/8/2013		
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Cabinet paint peeling with dishes stored on it. Paint may contaminate dishes. Reseal drawers for utensil storage not sealed. Utensils may be stored in a non porous container. Can opener blade isn't sharp. Buildup of metal shavings on can opener. Replace blade.

**MOMMA LU'S  
400 16TH 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>
HFT4261					10/5/2013	0	HL1B FOOD

**Food Establishment Public Inspection Report**

From 10/3/13 thru 10/9/13

**ESTABLISHMENT****MY PORTABLE PANTRY**

5901 BELL ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF2233	EHF02	IN	COLD HOLDING		10/9/2013	0	HL1B	
			A)Hamburger meat holding at 41 degrees.					
	EHF04	IN	PROPER COOKING TEMPERATURES		10/9/2013			
			A)Chicken cooked to 185 degrees.					

**NORTH HEIGHTS CATERING**

607 N HUGHES ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFK85					10/4/2013	0	HL1B

**Food Establishment Public Inspection Report**

**From 10/3/13 thru 10/9/13**

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**ESTABLISHMENT**

**NORTHWEST TEXAS HEALTHCARE SYS**

**1501 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>
HF310	EHF25	COS	FOOD CONTACT SURFACES	Can opener needed to be cleaned.	10/7/2013	3	HL1B

## Food Establishment Public Inspection Report

From 10/3/13 thru 10/9/13

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**ESTABLISHMENT**

**OASIS GRILLE  
2715 ARNOT RD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFP44	EHF28	H10DAY	ALL OTHER VIOLATIONS		10/3/2013	3	HL1B
			Discussed proper handling of ready to eat food-ice prep for bagging. Food mgr needs to instruct workers on proper methods.				
	EHF14	IN	WATER SUPPLY		10/3/2013		
			Water sample tests required monthly. Test results need to be available at time of inspection.				
	EHF24	H10DAY	THERMOMETERS		10/3/2013		
			Thermometers required in all cold hold units. Not found in chest freezer in bar sink area or chest freezer at back of 3 comp sink.				

**Food Establishment Public Inspection Report****From 10/3/13 thru 10/9/13****ESTABLISHMENT****OLIVE GARDEN RESTAURANT****4121 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>
HF892	EHF09	COS	APPROVED SOURCE/LABELING		10/4/2013	8	HL1B
			No label on food products in bulk containers. All non easily identifiable foods must be labeled.				
	EHF10	COS	SOUND CONDITION		10/4/2013		
			Dented cans on rack in kitchen.				
	EHF28	H90 DAY	ALL OTHER VIOLATIONS		10/4/2013		
			Air vents need to be cleaned. b)Gaskets need to be replaced on cooler.				

## Food Establishment Public Inspection Report

From 10/3/13 thru 10/9/13

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**ESTABLISHMENT**

**OSCARS  
4214 SW 45TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2181	EHF28	H90 DAY	ALL OTHER VIOLATIONS		10/3/2013	14	HL1B
			Ice scoops stored in self replenishing ice machine. Clean walls in kitchen & hot hold area, chest freezer, fan in tortilla room. Backflow preventer needed at mopsink. Gap at back door must be sealed to prevent insects or rodents entering kitchen.				
	EHF25	COS	FOOD CONTACT SURFACES		10/3/2013		
			Bottom of shelf above cook top is not clean. This area must be clean to prevent old food splatter from falling into foods being cooked.				
	EHF10	COS	SOUND CONDITION		10/3/2013		
			No label on non easily identifiable food product. Label all bulk foods not easily identifiable.				
	EHF13	COS	HACCP PLAN/TIME		10/3/2013		
			Expired haccp date (9-24) mark on food product in refrigerator.				
	EHF17	COS	HAND WASH WITH SOAP/TOWELS		10/3/2013		
			No paper towels at handsink in dishwasher room.				

**Food Establishment Public Inspection Report**

From 10/3/13 thru 10/9/13

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**ESTABLISHMENT**

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**PAK A SAK #18  
5703 GEM LAKE 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>
HF1911	EHF15	COS	EQUIPMENT ADEQUATE		10/3/2013	6	HL1B
			Freezer was at 35 degrees and not maintaining product frozen.				
	EHF25	COS	FOOD CONTACT SURFACES		10/3/2013		
			Cappuccino machine needed to be cleaned.				
	EHF28	COS	ALL OTHER VIOLATIONS		10/3/2013		
			Ceiling over driveup window needed to be cleaned.				

## Food Establishment Public Inspection Report

From 10/3/13 thru 10/9/13

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**ESTABLISHMENT**

**PAVILLARD LEARNING CENTER**

**2404 SW 45TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFD11	EHF25	COS	FOOD CONTACT SURFACES		10/9/2013	7	HL1B
			Clean fan blowing on dishes & food scoop. Tape in reach in refrigerator as a shelf bar. Tape not easily cleanable surface. Replace w/metal or plastic. Mixer blade found with food attached. Sanitized items stored with non sanitized items. Store separately.				
	EHF28	H60 DAY	ALL OTHER VIOLATIONS		10/9/2013		
			Door gap around screen door. Door must seal tightly to prevent insects/rodents.				
	EHF10	COS	SOUND CONDITION		10/9/2013		
			Seam dented can on self in pantry.				

**Food Establishment Public Inspection Report**

**From 10/3/13 thru 10/9/13**

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**ESTABLISHMENT**

**PEPITOS  
400 16TH 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>
HFT4262					10/5/2013	0	HL1B FOOD

**Food Establishment Public Inspection Report****From 10/3/13 thru 10/9/13****ESTABLISHMENT****PEPITOS MEXICAN RESTAURANT****408 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>
HFC211	EHF02	COS	COLD HOLDING		10/3/2013	8	HL1B
			A)Large amount of raw beef sitting on counter at 53 degrees. Rapidly chilled to 41 degrees.				
	EHF03	IN	HOT HOLDING		10/3/2013		
			A)Chicken holding at 170 degrees. B)Beef holding at 159 degrees.				
	EHF24	COS	THERMOMETERS		10/3/2013		
			A)Thermometer needed in small reach in cooler by serving line.				
HFCM23					10/5/2013	0	HL1B

**Food Establishment Public Inspection Report**

From 10/3/13 thru 10/9/13

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**ESTABLISHMENT**

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**PLUM CREEK HEALTHCARE CENTER**

5601 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>
HF1997					10/3/2013	0	HL1B

**PONY EXPRESS BURRITOS**

400 16TH 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>
HFT4239					10/5/2013	0	HL1B FOOD

## Food Establishment Public Inspection Report

From 10/3/13 thru 10/9/13

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**ESTABLISHMENT**

**POPPIES SPECIALTY SWEETS&TREAT**

**5901 BELL ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2356	EHF02	IN	COLD HOLDING	A)All coolers holding at 41 degrees.	10/9/2013	0	HL1B

**RANDALL COUNTY JAIL**

**9100 S GEORGIA ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF61	EHF28	H90 DAY	ALL OTHER VIOLATIONS	Chest freezer ODR inside lid broken. Seals falling apart, repair. Salad bar sneeze shields do not protect food. Provide lids or extend sneeze shield to correct standards. See back.	10/3/2013	0	HFOL

**Food Establishment Public Inspection Report****From 10/3/13 thru 10/9/13**

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**ESTABLISHMENT**

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**REDEEMER CHRISTIAN CHURCH****3701 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>
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HF2382	EHF28	COS	ALL OTHER VIOLATIONS		10/3/2013	0	HL1B
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a)A handwash sign is needed at the handsink. b)Soap and paper towels are not permitted to be installed above a 3 compartment sink. c)English and Spanish handwash signs are needed in restrooms.

## Food Establishment Public Inspection Report

From 10/3/13 thru 10/9/13

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### ESTABLISHMENT

#### 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		10/3/2013	16	HL1B
			Employees not wearing hair restraints.Clean air vents,shelves,fans,equip cords, sign cords, cooler gasket,floor, walls,ceiling.Invert ice buckets to allow water to drain.Ice buckets need handles.Broken plastic ice paddle,fd containers & lids to bulk fds.				
	EHF25	H10DAY	FOOD CONTACT SURFACES		10/3/2013		
			Clean bottom of shelves above hot hold & prep tables, ice buckets. Boxes of gloves stored on plates used for foods.Ice paddle stored on dirty surface at ice machine.Employee putting cleaned tomatoes back in cardboard box after washing. Use a clean tub.				
	EHF06	COS	PERSONNEL WITH INFECTIONS		10/3/2013		
			Employees not washing hands at every glove change. b)Employees not washing hands for required time.				
	EHF21	COS	MANUAL WARE WASHING		10/3/2013		
			Sanitizer at 3-bay sink at 100ppm. Ammonia sanitizer must read between 200 and 400ppm.				
	EHF24	H10DAY	THERMOMETERS		10/3/2013		
			No thermometer in cold hold units with potentially hazardous foods.				

**Food Establishment Public Inspection Report**

From 10/3/13 thru 10/9/13

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**ESTABLISHMENT**

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**ROSA'S CAFE & TORTILLA FACTORY**

HF163	EHF20	COS	TOXIC ITEMS	10/3/2013	16	HL1B
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Chemical container stored on shelf with foods. Store chemicals away from foods and food equipment.

**SADDLE BROOK JOCKEY CLUB**

4332 SW 45TH AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2327					10/4/2013	0	HL1B

### Food Establishment Public Inspection Report

From 10/3/13 thru 10/9/13

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**ESTABLISHMENT**

**SAMS CLUB #8279  
2201 ROSS-OSAGE DR**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF867					10/3/2013	0	HL1B

**SARGES COUNTRY STORE  
24500 FM 1061**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFP3	EHF14	H10DAY	WATER SUPPLY		10/4/2013	4	HL1B

Water sample required. Results must be available at time of inspection.

**Food Establishment Public Inspection Report**

From 10/3/13 thru 10/9/13

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**ESTABLISHMENT**

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**SHI LEES BARBECUE & SOUL FOOD**

1213 SW 3RD AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2292	EHF24	COS	THERMOMETERS		10/7/2013	3	HL1B
			No thermometer was found in refrigerator in smoke house.				

**SONIC #12**

4151 HILLSIDE RD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1004	EHF15	IN	EQUIPMENT ADEQUATE		10/9/2013	0	HFOL
			A)Corrected.				
	EHF28	H90 DAY	ALL OTHER VIOLATIONS		10/9/2013		
			A)Fix grout by next inspection. B)Corrected.				

**Food Establishment Public Inspection Report**

From 10/3/13 thru 10/9/13

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**ESTABLISHMENT****SONIC DRIVE IN  
3600 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>
HF838	EHF28	COS	ALL OTHER VIOLATIONS		10/3/2013	6	HL1B
			Clean dust off of air intakes in kitchen.				
	EHF25	COS	FOOD CONTACT SURFACES		10/3/2013		
			A)Clean sticker residue off of clean dishes. B)Clean can opener.				
	EHF23	COS	SEWAGE/WASTEWATER		10/3/2013		
			Scrape condensate ice off of top of standing cooler.				

**Food Establishment Public Inspection Report**

From 10/3/13 thru 10/9/13

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**ESTABLISHMENT****SOUTHWEST OPTIMIST CLUB**

3301 SE 10TH AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT4249					10/6/2013	0	HL1B FOOD

**STARBUCKS COFFEE CO #6634**

2335 S GEORGIA ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1020	EHF21	COS	MANUAL WARE WASHING		10/4/2013	3	HL1B

Wipe-down sanitizer found too weak. Found at 100 ppm. Must be at least 200 ppm.

## Food Establishment Public Inspection Report

From 10/3/13 thru 10/9/13

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**ESTABLISHMENT**

**STOP N SAVE  
908 E AMARILLO BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1925	EHF21	COS	MANUAL WARE WASHING		10/9/2013	16	HL1B
			No bleach in wipedown solution.				
	EHF17	COS	HAND WASH WITH SOAP/TOWELS		10/9/2013		
			No paper towels at handsink.				
	EHF20	COS	TOXIC ITEMS		10/9/2013		
			Medicines may not be stored around food.				
	EHF14	COS	WATER SUPPLY		10/9/2013		
			a)Hot water was turned off on arrival.				
	EHF28	COS	ALL OTHER VIOLATIONS		10/9/2013		
			Defrost ice cooler. b)Handwash signs needed at handsink. c)Clean fan in kitchen.				

**Food Establishment Public Inspection Report**

From 10/3/13 thru 10/9/13

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**ESTABLISHMENT****STOP N SAVE**

HF1925	EHF18	COS	INSECT CONTAMINATION		10/9/2013	16	HL1B
			Excessive amount of flies.				

**STUMPYS LOUNGE  
721 SW 16TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1289					10/8/2013	0	HL1B

## Food Establishment Public Inspection Report

From 10/3/13 thru 10/9/13

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**ESTABLISHMENT**

**SUBWAY  
1701 N 23RD ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFC251	EHF28	H90 DAY	ALL OTHER VIOLATIONS		10/3/2013	0	HL1B
			A)Replace broken gasket on cooler by toaster. B)Put ceiling tiles back in place. C)New light shield needed in walk in, old one is cracking.				
	EHF02	IN	COLD HOLDING		10/3/2013		
			A)Turkey holding at 38 degrees. B)Ham holding at 33 degrees.				
	EHF03	IN	HOT HOLDING		10/3/2013		
			A)Meatballs holding at 159 degrees.				

**Food Establishment Public Inspection Report**

From 10/3/13 thru 10/9/13

**ESTABLISHMENT****SUBWAY #14315  
3325 S GEORGIA ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2170	EHF03	IN	HOT HOLDING		10/8/2013	7	HL1B
			Meatballs holding at 135 degrees F.				
	EHF02	IN	COLD HOLDING		10/8/2013		
			A)Turkey holding at 33 degrees F. B)Tomatoes holding at 33 degrees F.				
	EHF08	COS	GOOD HYGIENIC PRACTICES		10/8/2013		
			Dirty bread pans found in hand sink (3X repeat). Due to repeat noncompliance, a \$50 reinspection fee must be paid at our office by 12pm tomorrow 10-9-13. If found again, another reinspection fee of \$50 will be charged.				
	EHF20	COS	TOXIC ITEMS		10/8/2013		
			A)Chemical bottle not labeled. B)Tongs touching chemicals. C)Chemicals stored next to food bags and cup holders. Store all chemicals away from food and food contact surfaces.				
	EHF28	H90 DAY	ALL OTHER VIOLATIONS		10/8/2013		
			A)Lid needed on ladies trash can. B)Dust air vents, C)Keep all food covered. D)Dust ceiling fans.				

**Food Establishment Public Inspection Report**

From 10/3/13 thru 10/9/13

**ESTABLISHMENT****SUBWAY #22070****1915 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>	
HF1481	EHF28	COS	ALL OTHER VIOLATIONS		10/3/2013	6	HL1B	
			A)Clean dust off of ceiling in dining room. B)Clean dust off of lights over sandwich making area. C)Clean dust off of vent in kitchen prep area.					
	EHF25	COS	FOOD CONTACT SURFACES		10/3/2013			
			Cooler handles need to be cleaned.					
	EHF17	COS	HAND WASH WITH SOAP/TOWELS		10/3/2013			
			No paper towels at hand sink.					

**Food Establishment Public Inspection Report**

**From 10/3/13 thru 10/9/13**

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**ESTABLISHMENT**

**SUBWAY #7854-213  
1401 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>
HF1201					10/9/2013	0	HL1B

**Food Establishment Public Inspection Report****From 10/3/13 thru 10/9/13****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	EHF25	COS	FOOD CONTACT SURFACES		10/7/2013	9	HL1B
			A)Clean cooler in front serving area. B)Soda nozzles sticky. C)Clean tops of equipment. D)Clean dishes stored in dirty containers.				
	EHF19	H10DAY	RODENTS/ANIMALS/OPENINGS		10/7/2013		
			A)Excessive amount of files in the building. Rid establishment within 10 days.				
	EHF21	H10DAY	MANUAL WARE WASHING		10/7/2013		
			A)Sanitizer dispenser not properly dispensing. Must fix within 10 days.				

## Food Establishment Public Inspection Report

From 10/3/13 thru 10/9/13

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**ESTABLISHMENT**

**TANGOS TACO SHOP  
2207 S WESTERN ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2205	EHF08	COS	GOOD HYGIENIC PRACTICES		10/4/2013	20	HL1B
			Plastic tub found in hand sink. Hand sink is for handwashing only.				
	EHF14	H10DAY	WATER SUPPLY		10/4/2013		
			Mop sink faucet found leaking. To be corrected within 10 days.				
	EHF13	COS	HACCP PLAN/TIME		10/4/2013		
			Container of tamales found without date mark in reach-in refrigerator.				
	EHF25	H10DAY	FOOD CONTACT SURFACES		10/4/2013		
			Ice scoop found chipped. Must be replaced. To be corrected within 10 days.				
	EHF28	H90 DAY	ALL OTHER VIOLATIONS		10/4/2013		
			Refrigerator handles found dirty. COS. B)Make table refrigerator gaskets need to be replaced.				

**Food Establishment Public Inspection Report**

From 10/3/13 thru 10/9/13

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**ESTABLISHMENT**

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**TASCOSA DRIVE IN THEATER****1999 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>
HF573	EHF17	COS	HAND WASH WITH SOAP/TOWELS No paper towels at handwashing sink.		10/4/2013	3	HL1B

## Food Establishment Public Inspection Report

From 10/3/13 thru 10/9/13

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**ESTABLISHMENT**

**TASCOSA GOLF CLUB  
4502 FAIRWAY DR**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF435	EHF12	COS	CROSS CONTAMINATION		10/4/2013	7	HL1B
			Cook touched raw meat then ready to eat food, always change gloves after handling raw meat.				
	EHF28	H90 DAY	ALL OTHER VIOLATIONS		10/4/2013		
			a)Ceiling tiles missing in downstairs storage. b)Hole in wall outside walkin needs to be repaired.				
	EHF25	COS	FOOD CONTACT SURFACES		10/4/2013		
			a)Ice scoop laying on grill under soda nozzles, needs to be stored on clean dry surface or standing in ice with handle up. b)Ceiling in kitchen needs to be cleaned.				

## Food Establishment Public Inspection Report

From 10/3/13 thru 10/9/13

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**ESTABLISHMENT**

**TEJANO ROSE  
1111 SE 10TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2458	EHF28	COS	ALL OTHER VIOLATIONS		10/9/2013	6	HL1B
			Establishment is not using vent hood and has no intention of cooking or preparing food. B)Handwashing signs in both English and Spanish needed in restroom. COS.				
	EHF16	H10DAY	HAND WASH FACILITIES ADEQUATE		10/9/2013		
			Leak found at hand sink. To be corrected within 10 days.				
	EHF22	H45 DAY	MANAGER KNOWLEDGE/CERTIFIED		10/9/2013		
			Food manager needed at establishment. Must take course and pass test within 45 days of opening. See schedule.				

**Food Establishment Public Inspection Report**

From 10/3/13 thru 10/9/13

**ESTABLISHMENT****TOOT N TOTUM #21  
1300 SE 10TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF628	EHF21	COS	MANUAL WARE WASHING		10/3/2013	3	HL1B	
			Spray bottle sanitizer concentration found too strong.					
	EHF28	H90 DAY	ALL OTHER VIOLATIONS		10/3/2013			
			Light shields needed above warewashing sink.					

**TOOT N TOTUM #4  
822 S GEORGIA ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF938					10/8/2013	0	HL1B

**Food Establishment Public Inspection Report**

From 10/3/13 thru 10/9/13

**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	EHF18	H10DAY	INSECT CONTAMINATION		10/9/2013	3	HL1B
			Several flies in store.				
	EHF28	H10DAY	ALL OTHER VIOLATIONS		10/9/2013		
			Ceiling needs to be cleaned around vents. b)Sneeze shield on hot dog roller broken and needs to be replaced.				

**TOSHAS TREATS  
5400 MELISSA 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>
HFRM399					10/3/2013	0	HL1B

**Food Establishment Public Inspection Report****From 10/3/13 thru 10/9/13****ESTABLISHMENT****UNITED SUPERMARKETS #527****1501 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>
HF346	EHF25	COS	FOOD CONTACT SURFACES		10/7/2013	3	HL1B
			Dirty knife found in meat market.				
	EHF28	COS	ALL OTHER VIOLATIONS		10/7/2013		
			A)Dust on blower covers over processing table in meat market. B)Dust found on blower covers in produce cooler.				

## Food Establishment Public Inspection Report

From 10/3/13 thru 10/9/13

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### ESTABLISHMENT

**USA AUTO AUCTION  
3208 SE 10TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF546	EHF28	COS	ALL OTHER VIOLATIONS		10/8/2013	3	HL1B
			Utensils not available for dispensing condiments offered for consumer self-service. B)Tea pitcher found stored without lid. C)Cooked hamburger patties defrosting on counter.				
	EHF21	COS	MANUAL WARE WASHING		10/8/2013		
			Sanitizer found too weak. Must be 50 ppm for washing dishes and 100 ppm for wipe-down solution.				

### VARSITY THEATRE 2302 4TH AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFC234	EHF29	IN	RECOGNITION		10/7/2013	0	HL1B
			A)Establishment looks great.				

**Food Establishment Public Inspection Report**

**From 10/3/13 thru 10/9/13**

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**ESTABLISHMENT**

**VICKIES GRILL  
4517 STATE HIGHWAY 136**

<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>
HFP1	EHF28	H90 DAY	ALL OTHER VIOLATIONS Clean fan at 3 compartment sink.		10/8/2013	0	HL1B

## Food Establishment Public Inspection Report

From 10/3/13 thru 10/9/13

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**ESTABLISHMENT**

**VIENTIANE NIGHTS  
6007 E AMARILLO BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2006					10/9/2013	0	HL1B
HF2006	EHF28	IN	ALL OTHER VIOLATIONS		10/9/2013	0	HFOL
			Corrected.				
	EHF24	IN	THERMOMETERS		10/9/2013		
			2 corrections.				
	EHF15	IN	EQUIPMENT ADEQUATE		10/9/2013		
			Corrected.				

## Food Establishment Public Inspection Report

From 10/3/13 thru 10/9/13

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**ESTABLISHMENT**

**WAFFLE HOUSE #1354**

**2804 SW 45TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1298	EHF12	COS	CROSS CONTAMINATION		10/4/2013	11	HL1B
			Raw eggs and meat stored over open vegetable container. Store eggs and meats below vegetables.				
	EHF11	COS	PROPER HANDLING RTE		10/4/2013		
			Employee touched raw bacon and then handled bread without washing or glove change.				
	EHF07	COS	ADEQUATE HAND WASHING		10/4/2013		
			Employees not washing hands for required time. Employees must wash for at least 20 seconds.				
	EHF28	H90 DAY	ALL OTHER VIOLATIONS		10/4/2013		
			Outside door not self-closing. Don't store single serve items on paper towels. Bread storage trays on rack not clean. Edges of grill have grease/food buildup. Tops of equip dusty. Lid is needed for waste grease tub. Chest freezer at make table needs defrosted.				
	EHF25	COS	FOOD CONTACT SURFACES		10/4/2013		
			Food particles found on cleaned pans. b) Can opener blade is rusty. Replace blade.				

## Food Establishment Public Inspection Report

From 10/3/13 thru 10/9/13

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**ESTABLISHMENT**

**WAL-MART  
400 16TH ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT4265	EHF03	COS	HOT HOLDING		10/5/2013	16	HL1B FOOD
			All hot hold must be 135° or above. Sausage found at 125°, reheated to 165°.				
	EHF09	COS	APPROVED SOURCE/LABELING		10/5/2013		
			All food prep must be done inside screened booth handling and wrapping sausage.				
	EHF19	COS	RODENTS/ANIMALS/OPENINGS		10/5/2013		
			Screen windows and door must be closed except when serving customers.				
	EHF23	COS	SEWAGE/WASTEWATER		10/5/2013		
			Condensate water drained onto ground. Dispose of in approved drain.				

**Food Establishment Public Inspection Report****From 10/3/13 thru 10/9/13****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	H10DAY	ALL OTHER VIOLATIONS		10/4/2013	0	HL1B	
			A)Fix broken tiles on bakery floor. B)Clean dust off of air vents in bakery.					

**WAL-MART #822 DELI****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>	
HF379	EHF28	COS	ALL OTHER VIOLATIONS		10/4/2013	0	HL1B	
			Clean dust off of air vents in deli.					

**Food Establishment Public Inspection Report**

From 10/3/13 thru 10/9/13

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**ESTABLISHMENT**

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**WAL-MART #822 GROCERY****3700 E INTERSTATE 40**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF532	EHF10	COS	SOUND CONDITION		10/4/2013	4	HL1B	
			A)Broken eggs found in cooler. B)Dented cans found on shelf.					

**WAL-MART #822 MEAT & SEAFOOD****3700 E INTERSTATE 40**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF355	EHF28	COS	ALL OTHER VIOLATIONS		10/4/2013	0	HL1B	
			Sweep the floor of the seafood cooler.					

**Food Establishment Public Inspection Report****From 10/3/13 thru 10/9/13****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	H10DAY	ALL OTHER VIOLATIONS		10/3/2013	7	HL1B
			A)Clean air vents in deli.				
	EHF16	H10DAY	HAND WASH FACILITIES ADEQUATE		10/3/2013		
			A)Hand sink in deli kitchen found not working. Water must be turned back on and faucet set. Fix by 10-10.				
	EHF13	COS	HACCP PLAN/TIME		10/3/2013		
			A)Deli meats found holding past discard dates. Some meats marked longer than seven days. All meats must be labeled with opening date and discarded seven days after opening.				

**Food Establishment Public Inspection Report**

From 10/3/13 thru 10/9/13

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**ESTABLISHMENT****WATER N HOLE  
400 16TH 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>
HFT4250					10/5/2013	0	HL1B FOOD

**WELLINGTON ROOM EVENT CENTER  
505 S TENNESSEE 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>
HF1221					10/7/2013	0	HL1B

## Food Establishment Public Inspection Report

From 10/3/13 thru 10/9/13

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**ESTABLISHMENT**

**WENDYS #4103**

**407 23RD ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFC213	EHF28	H90 DAY	ALL OTHER VIOLATIONS		10/7/2013	0	HL1B
			A)One floor drain in kitchen has a cracked p-trap which is causing it to not drain. Establishment is replacing tonight 10-7-13 after closing.				
	EHF03	IN	HOT HOLDING		10/7/2013		
			A)Spicy chicken holding at 150 degrees. B)Grilled chicken holding at 149 degrees.				
	EHF02	IN	COLD HOLDING		10/7/2013		
			A)Tomatoes holding at 39 degrees.				

## Food Establishment Public Inspection Report

From 10/3/13 thru 10/9/13

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**ESTABLISHMENT**

**WHATABURGER #371  
3401 S COULTER ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF954	EHF20	H10DAY	TOXIC ITEMS		10/8/2013	6	HL1B
			a)Quat sanitizer coming out of the automatic dispenser is over 400 ppm. Must be 200 ppm, not exceeding 400 ppm.				
	EHF28	COS	ALL OTHER VIOLATIONS		10/8/2013		
			a)Clean out the bin that utensils are drying in.				
	EHF25	COS	FOOD CONTACT SURFACES		10/8/2013		
			a)Clean ice scoop holder regularly so that mold will not build up in the bottom.				

**Food Establishment Public Inspection Report****From 10/3/13 thru 10/9/13****ESTABLISHMENT****WHATABURGER #902  
3620 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>
HF1228	EHF25	COS	FOOD CONTACT SURFACES		10/7/2013	3	HL1B
			A)Soda nozzles in drive thru needed to be cleaned. B)Soda nozzles in dining room need to be cleaned.				
	EHF28	COS	ALL OTHER VIOLATIONS		10/7/2013		
			A)Mold on blower covers in walk in cooler. B)Dust needs to be cleaned off of blower cover in walk in freezer.				

**Food Establishment Public Inspection Report****From 10/3/13 thru 10/9/13****ESTABLISHMENT****WIENERSCHNITZEL****1507 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>
HF1231	EHF28	COS	ALL OTHER VIOLATIONS		10/3/2013	10	HL1B
			Scoop handle found below food level in container of salt. B)Covered trash needed in women's restroom. C)English handwashing sign needed in men's restroom.				
	EHF24	COS	THERMOMETERS		10/3/2013		
			No thermometer in make table refrigerator.				
	EHF23	H10DAY	SEWAGE/WASTEWATER		10/3/2013		
			Condensate leaking onto packaged products in freezer. To be corrected within 10 days.				
	EHF13	COS	HACCP PLAN/TIME		10/3/2013		
			Container of bacon wrapped wienies found without date mark.				

**Food Establishment Public Inspection Report**

From 10/3/13 thru 10/9/13

**ESTABLISHMENT****WIENERSCHNITZEL #303****600 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>
HF2432	EHF28	COS	ALL OTHER VIOLATIONS		10/9/2013	3	HL1B
			Blower cover in walk in cooler needed to be cleaned.				
	EHF25	COS	FOOD CONTACT SURFACES		10/9/2013		
			Can opener needed to be cleaned.				

**WILL ROGERS LEARNING CENTER****702 N JOHNSON 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>
HFD29	EHF21	COS	MANUAL WARE WASHING		10/9/2013	3	HL1B
			Sanitizer in 3-compartment sink too low-about 10ppm. Needs to be at 50ppm				