

Food Establishment Public Inspection Report

From 9/26/13 thru 10/2/13

ESTABLISHMENT

ACADEMY SPORTS AND OUTDOORS**4400 S SONCY RD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1065					10/2/2013	0	HL1B

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

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFD35	EHF28	COS	ALL OTHER VIOLATIONS		9/30/2013	3	HL1B
			a)Do not thaw foods at room temperature.				
	EHF25	COS	FOOD CONTACT SURFACES		9/30/2013		
			a)Clean can opener blade.				

Food Establishment Public Inspection Report**From 9/26/13 thru 10/2/13****ESTABLISHMENT****AMARILLO COUNTRY CLUB****4800 BUSHLAND BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF404	EHF25	COS	FOOD CONTACT SURFACES		10/2/2013	10	HL1B
			a)Lid on tilt skillet needed to be cleaned. b)Ice machine needed to be cleaned. c)Can opener needed to be cleaned. d)Cooling unit in walkin needed to be cleaned.				
	EHF10	COS	SOUND CONDITION		10/2/2013		
			Molded cheese in walkin.				
	EHF15	H10DAY	EQUIPMENT ADEQUATE		10/2/2013		
			Walkin cooler was at 45 degrees and not maintaining product at 41 or below.				

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From 9/26/13 thru 10/2/13

ESTABLISHMENT**AMARILLO CTR FOR SKILLED CARE**

6641 W AMARILLO BLVD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2451	EHF17	COS	HAND WASH WITH SOAP/TOWELS		10/2/2013	3	HL1B
			Towel dispenser needed in dish room.				
	EHF28	H60 DAY	ALL OTHER VIOLATIONS		10/2/2013		
			You will need to have final inspection on vent hood before permit can be issued.				

AMARILLO SCAREGROUNDS

2736 SW 10TH AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2154					9/30/2013	0	HL1B

Food Establishment Public Inspection Report**From 9/26/13 thru 10/2/13****ESTABLISHMENT****AMIGOS #524
3300 E INTERSTATE 40**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF111	EHF28	COS	ALL OTHER VIOLATIONS Cracked eggs found in cooler for sale.		10/1/2013	7	HL1B
	EHF23	H10DAY	SEWAGE/WASTEWATER Significant wastewater leak in freezer.		10/1/2013		
	EHF10	COS	SOUND CONDITION Dented cans found on the shelf for sale.		10/1/2013		
HF1815	EHF28	H10DAY	ALL OTHER VIOLATIONS A)Blower covers in walk in cooler need to be cleaned. B)Air intake vents need to be cleaned.		10/1/2013	6	HL1B

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ESTABLISHMENT**AMIGOS #524**

HF1815	EHF23	H10DAY	SEWAGE/WASTEWATER	10/1/2013	6	HL1B
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Ice from condensate needs to be cleaned off of the ceiling in the walk in freezer.

	EHF16	COS	HAND WASH FACILITIES ADEQUATE	10/1/2013		
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Hand sink in prep area was blocked.

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ESTABLISHMENT

ARBYS #1908
401 E AMARILLO BLVD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1446	EHF07	COS	ADEQUATE HAND WASHING		10/1/2013	10	HL1B
			a)Food employee working register came to the kitchen, put on gloves and began preparing food. Hands must be washed before food preparation.				
	EHF15	H10DAY	EQUIPMENT ADEQUATE		10/1/2013		
			a)Walk in cooler at 50F with food inside at 54F. Food was voluntarily destroyed. b)Reach in cooler 60F with food at 56F. Food was voluntarily destroyed.				
	EHF25	COS	FOOD CONTACT SURFACES		10/1/2013		
			a)Tea nozzles had buildup on them. Clean daily.				
	EHF28	COS	ALL OTHER VIOLATIONS		10/1/2013		
			a)Degrease vent hood above fryers.				

Food Establishment Public Inspection Report**From 9/26/13 thru 10/2/13**

ESTABLISHMENT**ASIAN FOOD TAKEOUT
2801 SE 27TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2388	EHF10	COS	SOUND CONDITION		9/26/2013	8	HL1B
			Seam dented can in kitchen. Seam dented cans may not be used because of change of botulisum poisoning.				
	EHF09	COS	APPROVED SOURCE/LABELING		9/26/2013		
			Wrong label on food product. Change label to match food product.				

Food Establishment Public Inspection Report

From 9/26/13 thru 10/2/13

ESTABLISHMENT

BENJAMIN DONUTS & BAKERY

7003 BELL ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1869	EHF08	COS	GOOD HYGIENIC PRACTICES		10/2/2013	19	HL1B
			A)Hand sink being used to clean coffee pots and clean rags. Hand sinks are for hand washing only.				
	EHF07	COS	ADEQUATE HAND WASHING		10/2/2013		
			A)Employees seen putting on gloves without washing hands first.				
	EHF02	COS	COLD HOLDING		10/2/2013		
			A)Pig N Blanket sitting out at room temp 70 degrees. Must be held at 41 degrees or below at all times. Never at room temp.				
	EHF16	COS	HAND WASH FACILITIES ADEQUATE		10/2/2013		
			A)Hand sink blocked by several large flower bins. Hand sink must stay clear and clean at all times.				
	EHF20	COS	TOXIC ITEMS		10/2/2013		
			A)Bleach spray bottle found over 200ppm, must be 100ppm for wipe down. B)Chemical found hanging with food. All chemicals should be stored away from all food.				

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ESTABLISHMENT

**BEST BUY STORE #218
101 WESTGATE PKWY WEST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF712	EHF27	IN	ESTABLISHMENT PERMIT	a)Current permit is posted.	10/2/2013	0	HL1B

**BIG STATE BEAUTY SUPPLY
2800 CIVIC CIR**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF659					9/26/2013	0	HL1B

Food Establishment Public Inspection Report**From 9/26/13 thru 10/2/13****ESTABLISHMENT****BIG TEXAN STEAK RANCH
7701 E INTERSTATE 40**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF478	EHF28	COS	ALL OTHER VIOLATIONS		10/2/2013	6	HL1B
			Clean dust off of lights and vents in kitchen dry storage.				
	EHF25	COS	FOOD CONTACT SURFACES		10/2/2013		
			A)Clean sticker residue off of all dishes. B)Face all utensils the same way to prevent contact with parts that touch the food. C)Dirty spoons found stored with clean spoons. D)Dirty ladles found put away with clean dishes.				
	EHF23	H10DAY	SEWAGE/WASTEWATER		10/2/2013		
			Ice from condensate needs to be cleaned off of the floor in the meat freezer.				

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From 9/26/13 thru 10/2/13

ESTABLISHMENT**BLUE SKY
5060 S COULTER ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2286	EHF28	IN	ALL OTHER VIOLATIONS A)Corrected.		9/30/2013	0	HFOL
	EHF21	IN	MANUAL WARE WASHING A)Corrected.		9/30/2013		

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ESTABLISHMENT

**BONHAM MIDDLE SCHOOL
5600 SW 49TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF220	EHF20	COS	TOXIC ITEMS		10/1/2013	10	HL1B
			Chemical cleaner stored next to and above food and food equipment.				
	EHF07	COS	ADEQUATE HAND WASHING		10/1/2013		
			Employee did not wash hands properly. Hands must be washed for at least 20 seconds.				
	EHF25	COS	FOOD CONTACT SURFACES		10/1/2013		
			Can opener needs to be thoroughly daily. b)Mixer has splatter.				
	EHF28	COS	ALL OTHER VIOLATIONS		10/1/2013		
			a)Tops of equipment need to be dusted. b)Rusted or frayed equipment may not be used or stored.				

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ESTABLISHMENT**BOOM NUTRITION
415 S WESTERN ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF2456	EHF17	H10DAY	HAND WASH WITH SOAP/TOWELS		9/30/2013	0	H PREOPEN	
			a)Soap needed in restroom. b)Towel dispenser needed for towels at handwashing sink.					

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ESTABLISHMENT

**BPO ELKS #923
932 CLYDE ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF158	EHF21	COS	MANUAL WARE WASHING		10/1/2013	9	HL1B
			Warewashing machine not sanitizing.				
	EHF25	COS	FOOD CONTACT SURFACES		10/1/2013		
			a)Ice scoop stored on top of ice machine, not a clean surface, use clean container. b)Soda gun holster needed to be cleaned. c)Knife with food debris on clean rack.				
	EHF24	COS	THERMOMETERS		10/1/2013		
			No thermometer found in refrigerator.				

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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	EHF25	H10DAY	FOOD CONTACT SURFACES		9/26/2013	27	HL1B
			TOGO counter still not replaced. Permit will not be renewed until fixed. Must replace ASAP. B)Bar guns dirty. C)Cutting knife has duck tape on handle. Not easily cleanable. D)Make tables growing mold on lid, clean daily. E)Dust shelving. F)Clean hothold.				
	EHF22	H30 DAY	MANAGER KNOWLEDGE/CERTIFIED		9/26/2013		
			A)Food manager card has expired, must renew within 30 days.				
	EHF28	H10DAY	ALL OTHER VIOLATIONS		9/26/2013		
			A)Clean air vents in kitchen. B)All food must be stored at least six inches off the floor.				
	EHF21	H10DAY	MANUAL WARE WASHING		9/26/2013		
			A)Dish machine in the bar found not sanitizing, must be fixed within 10 days. Must sanitize all dishes in three compartment sink. B)Soda guns and soda nozzles must be cleaned daily by wash, rinse, sanitize, airdry.				
	EHF20	COS	TOXIC ITEMS		9/26/2013		
			A)Chemical bottle found stored in condiment holder. Store all chemicals away from food.				

Food Establishment Public Inspection Report**From 9/26/13 thru 10/2/13**

ESTABLISHMENT

BUFFALO WILD WINGS

HF1527	EHF19	H10DAY	RODENTS/ANIMALS/OPENINGS	9/26/2013	27	HL1B
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A)Threshold missing from back door leaving a gap under door, must be fixed within 10 days.

	EHF15	H10DAY	EQUIPMENT ADEQUATE	9/26/2013		
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A)Make table holding product at 47-50 degrees, must be fixed to maintain 41 degrees or below at all times.
Cannot use with potentially hazardous foods until fixed.

	EHF02	COS	COLD HOLDING	9/26/2013		
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A)Hot dogs holding at 50 degrees, must remain at 41 degrees or below at all times.

	EHF12	H10DAY	CROSS CONTAMINATION	9/26/2013		
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A)Ice machine is making ice with mold inside of the ice. Ice machine must be broke down completely and detailed throughly before any ice can be made in it again. All ice discarded.

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**BUNS & BURRITOS
104 S FILLMORE ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2392	EHF13	COS	HACCP PLAN/TIME		9/26/2013	13	HL1B
			Container of cooked meat held past date mark. Discarded.				
	EHF21	COS	MANUAL WARE WASHING		9/26/2013		
			No sanitizer found in wipe-down sanitizing solution.				
	EHF28	H90 DAY	ALL OTHER VIOLATIONS		9/26/2013		
			Light shields needed on flourescent bulbs in kitchen.				
	EHF24	COS	THERMOMETERS		9/26/2013		
			No thermometer in small refrigerator.				
	EHF25	COS	FOOD CONTACT SURFACES		9/26/2013		
			Microwave found dirty.				

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ESTABLISHMENT

BURGER KING #3432

1314 ROSS ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF236	EHF28	H90 DAY	ALL OTHER VIOLATIONS		9/27/2013	0	HFOL	
			Back door is not self-closing. 2nd violation. Repairs must be made by next inspection 10/6/13 or a \$50 reinspection fee will be charged.					

CAKE COMPANY THE

1502 5TH AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HFC137	EHF10	COS	SOUND CONDITION		9/27/2013	4	HL1B	
			Broken eggs in trays in refrigerator.					

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ESTABLISHMENT

CANYON AFTER SCHOOL PROGRAM**506 8TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFC264					9/26/2013	0	HL1B
HFC264					9/27/2013	0	HL1B

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**CANYON COUNTRY CLUB GRILL
19501 CHAPARRAL RD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFR31	EHF18	H10DAY	INSECT CONTAMINATION		9/27/2013	14	HL1B
			Fly control must be stepped up.				
	EHF28	H10DAY	ALL OTHER VIOLATIONS		9/27/2013		
			Chest freezers in storage are not accessible. Move trash and boxes so all units accessible. Trash must be discarded in timely manner, not overflowing in storage room. Repair floor tiles under prep table and stove and around kitchen.				
	EHF24	H10DAY	THERMOMETERS		9/27/2013		
			Thermometer required in chest freezer at prep table.				
	EHF11	H10DAY	PROPER HANDLING RTE		9/27/2013		
			Employee seen handling tomatoes, ham and hamburger buns with bare hands. Discussed proper handwashing and RTE handling.				
	EHF07	H10DAY	ADEQUATE HAND WASHING		9/27/2013		
			Employee seen handling money for cash register, then return to food prep without washing hands.				

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ESTABLISHMENT

CANYON COUNTRY CLUB GRILL

HFR31

EHF14

IN

WATER SUPPLY

9/27/2013

14

HL1B

Water testing required monthly. Please have test results by 10/11/13.

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From 9/26/13 thru 10/2/13

ESTABLISHMENT

CHICKEN EXPRESS

2106 2ND AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFC283	EHF14	H10DAY	WATER SUPPLY		9/27/2013	13	HL1B
			Water hose on prep sink needs to have backflow prevention device or replace faucet.				
	EHF16	COS	HAND WASH FACILITIES ADEQUATE		9/27/2013		
			Handwashing sink in dish room was blocked with hose and utensils.				
	EHF20	COS	TOXIC ITEMS		9/27/2013		
			a)Sanitizer in wipe down bucket was at over 400 ppm Qt. b)Bottles of chemical on shelf with clean utensils.				
	EHF25	COS	FOOD CONTACT SURFACES		9/27/2013		
			a)Handles on walkins needed to be cleaned. b)Ice machine needed to be cleaned. c)Scoop holder needed to be cleaned. d)Gasket on reachin needed to be cleaned. e)Clean utensil drawer needs to be cleaned.				
	EHF28	H90 DAY	ALL OTHER VIOLATIONS		9/27/2013		
			Light shield in kitchen broken and needs to be replaced.				

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From 9/26/13 thru 10/2/13

ESTABLISHMENT

**CIRCUS ROOM
2309 SW 6TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF599					10/2/2013	0	HL1B

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From 9/26/13 thru 10/2/13

ESTABLISHMENT

**CORN EXPRESS
812 E AMARILLO BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF409	EHF28	COS	ALL OTHER VIOLATIONS		9/27/2013	4	HL1B
			Freezer needs to be defrosted.				
	EHF08	COS	GOOD HYGIENIC PRACTICES		9/27/2013		
			Knife stored in hand sink.				
HF64	EHF28	IN	ALL OTHER VIOLATIONS		9/27/2013	0	HFOL
			1 correction.				
	EHF14	IN	WATER SUPPLY		9/27/2013		
			Corrected.				

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ESTABLISHMENT

CORN EXPRESS

HF64	EHF15	IN	EQUIPMENT ADEQUATE		9/27/2013	0	HFOL
			Corrected.				

COUNTRY INN & SUITES

2000 S SONCY RD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF1580	EHF21	COS	MANUAL WARE WASHING		10/2/2013	3	HL1B	
			Bleach was added to wash water, proper procedure is wash in hot soapy water, rinse in clear hot water, sanitize in bleach water at 50 PPM Chlorine and air dry.					

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ESTABLISHMENT

CROCKETT MIDDLE SCHOOL**4720 FLOYD AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF214					9/30/2013	0	HL1B

D & T FOOD MART
1712 NE 24TH AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1519	EHF25	COS	FOOD CONTACT SURFACES		9/30/2013	6	HL1B
			Soda nozzles found dirty. Must clean every 24 hrs.				
	EHF17	COS	HAND WASH WITH SOAP/TOWELS		9/30/2013		
			No paper towels at hand sink.				

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ESTABLISHMENT

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

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2352	EHF10	COS	SOUND CONDITION		9/26/2013	7	HL1B
			Dented cans found on shelf. Discarded.				
	EHF24	H10DAY	THERMOMETERS		9/26/2013		
			Thermometers missing in 2 refrigerators. To be corrected within 10 days.				

DOLLAR GENERAL STORE #3272**1518 SE 10TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2216					9/26/2013	0	HL1B

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From 9/26/13 thru 10/2/13

ESTABLISHMENT**DOMINOS PIZZA
2609 WOLFLIN AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2200					9/30/2013	0	HL1B

**DON HARRINGTON DISCOVERY CTR
1200 STREIT DR**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1755					10/1/2013	0	HL1B

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ESTABLISHMENT

**DONUT STOP INC
4300 S COULTER ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF851	EHF28	COS	ALL OTHER VIOLATIONS		10/1/2013	14	HL1B
			Lights in backroom need replaced.Keep scoop handles up & out of dry goods.Clean:ceiling where cinnamon & dust has collected, vents in the ceiling ,large fan by mixer in kitchen. Replace broken thermometer-milk cooler.Handwashing sink needed at handsink.				
	EHF08	COS	GOOD HYGIENIC PRACTICES		10/1/2013		
			Employee breakfast food and dirty plates were co-mingled with restaurant food. This should be stored in separate place, away from establishment food items. Employees should also eat in dining area, not in kitchen.				
	EHF14	COS	WATER SUPPLY		10/1/2013		
			A hose is attached to the faucet on the 3 comp sink with no backflow preventer. This hose may not be attached since wastewater can run up the rubber hose and contaminate the drinking water.				
	EHF20	COS	TOXIC ITEMS		10/1/2013		
			Bleach sanitizer for wipedown over 200ppm. This level is toxic. Must be 100ppm, not exceeding 200ppm.				
	EHF19	COS	RODENTS/ANIMALS/OPENINGS		10/1/2013		
			The floor drain must have a grate or cover over it.				

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ESTABLISHMENT

**EL SIETE DE COPAS
2628 E AMARILLO BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2416	EHF15	H10DAY	EQUIPMENT ADEQUATE		9/30/2013	20	HL1B
			Lack of refrigeration for holding potentially hazardous food at proper temperature.				
	EHF08	COS	GOOD HYGIENIC PRACTICES		9/30/2013		
			Utensils being washed in mop sink.				
	EHF02	COS	COLD HOLDING		9/30/2013		
			Cheese on counter at room temperature.				
	EHF03	COS	HOT HOLDING		9/30/2013		
			Chili and hot dogs found at 95 F.				
	EHF22	H45 DAY	MANAGER KNOWLEDGE/CERTIFIED		9/30/2013		
			No food manager at establishment. To be corrected within 45 days.				

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ESTABLISHMENT**EL TROPICO
814 S TAYLOR ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT4235					9/28/2013	0	HL1B FOOD

Food Establishment Public Inspection Report

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ESTABLISHMENT

**FAST STOP #25
890 S FM 1912**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFP31	EHF28	H90 DAY	ALL OTHER VIOLATIONS		9/26/2013	3	HL1B
			Clean grease hood and walls. Replace light and shield. Clean walls and ceiling in warewashing and ice maker area. Repair ceiling outside storage. Handwash signage required in mens room.				
	EHF22	H30 DAY	MANAGER KNOWLEDGE/CERTIFIED		9/26/2013		
			Food manager expired. Renew by 10/13/13.				
	EHF14	IN	WATER SUPPLY		9/26/2013		
			Water sample results available at time of inspection.				

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ESTABLISHMENT

**GLOW
7306 SW 34TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2414	EHF22	H45 DAY	MANAGER KNOWLEDGE/CERTIFIED		9/26/2013	0	H PREOPEN
			A)Food manager card needed within 45 days of opening. Every second Wednesday of every month. 8am - \$40.				
	EHF28	H10DAY	ALL OTHER VIOLATIONS		9/26/2013		
			A)Another drain board is needed or a drain shelf above three compartment sink. B)Cover electrical outlet. C)Replace missing ceiling tiles. D)Pass building final; C Of O needed. E)Pass fire final inspection. All must be completed before opening.				

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ESTABLISHMENT

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

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1378	EHF28	H10DAY	ALL OTHER VIOLATIONS		10/1/2013	26	HL1B
			Back door not self-closing.Many ceiling panels out of place/broken-several holes in ceiling.Chipped plates & ice scoop.Air vent over dishwash area-exposed insulation.Floor drain clogged.Broken plastic tubs,lids.Paint peeling.Seal gaps.				
	EHF21	H10DAY	MANUAL WARE WASHING		10/1/2013		
			Mechanical dishwasher is not reaching temperatures required to sanitize. Unit did not change temperature test strip black. Hand sanitize until unit if repaired.				
	EHF25	H10DAY	FOOD CONTACT SURFACES		10/1/2013		
			Grills not cleaned properly. Grills must be cleaned daily. Slicers stored with food attached. Utensil tub with slicer parts holding dirty stagnant water. Bottom of shelf above tomato storage not clean. Blower cover in reach in cooler needs to be cleaned.				
	EHF20	COS	TOXIC ITEMS		10/1/2013		
			Window cleaner stored over single service items.				
	EHF02	H24 HOUR	COLD HOLDING		10/1/2013		
			Garlic & oil mixture not refrigerated.Box with label for proper storage is not available.Check labels for proper storage.Pork seasoning with cooked pork found at 51°F. These potentially hazardous foods must be maintained at 41° or less.				

Food Establishment Public Inspection Report**From 9/26/13 thru 10/2/13**

ESTABLISHMENT

GOLDEN CORRAL #533

HF1378	EHF09	COS	APPROVED SOURCE/LABELING	10/1/2013	26	HL1B
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Bulk sugar container not labeled. All foods not easily identifiable must be labeled to prevent mis-use.

	EHF10	COS	SOUND CONDITION	10/1/2013		
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Several seam dented cans on racks for use. Seam dented cans are not allowed & must be segregated from good cans & marked as dented-do not use. Syrup marked refrigerate after open found not refrigerated. Containers of food with no lids available. Stored open.

	EHF12	H10DAY	CROSS CONTAMINATION	10/1/2013		
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Condensation dripping from cooling unit onto open boxes of vegetables. Do not store foods below drip line.

Food Establishment Public Inspection Report

From 9/26/13 thru 10/2/13

ESTABLISHMENT

**GREEN CHILE BOWL
5120 CANYON DR**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2312	EHF12	COS	CROSS CONTAMINATION		10/2/2013	28	HL1B
			Chicken thawing above beef in walk in refrigerator.				
	EHF10	COS	SOUND CONDITION		10/2/2013		
			Moldy peppers in walk in cooler. b)Dented can on shelf in dry storage.				
	EHF03	COS	HOT HOLDING		10/2/2013		
			Sausage patties found in hot hold at 115°F. Sausage must be held hot at 135° or above.				
	EHF20	COS	TOXIC ITEMS		10/2/2013		
			Sanitizer over 200ppm.				
	EHF25	H10DAY	FOOD CONTACT SURFACES		10/2/2013		
			Food contact surfaces dirty throughout kitchen. b)Inside ice machine not clean. c)Potato slicer not cleaned previous day. d)Bottom of shelf above cook top not clean.				

Food Establishment Public Inspection Report**From 9/26/13 thru 10/2/13****ESTABLISHMENT****GREEN CHILE BOWL**

HF2312	EHF21	H10DAY	MANUAL WARE WASHING	10/2/2013	28	HL1B
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No test strips to determine proper sanitizer strength requirements.

	EHF22	H10DAY	MANAGER KNOWLEDGE/CERTIFIED	10/2/2013		
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Manager did not know hot hold temperature requirements, sanitizer strength requirements.

	EHF24	H10DAY	THERMOMETERS	10/2/2013		
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No thermometer in make table.

	EHF28	H10DAY	ALL OTHER VIOLATIONS	10/2/2013		
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Back door gap needs to be sealed. Waste cans need to be cleaned. Broken floor tiles need to be removed or repaired. Inside potato freezer not clean. Lid to potato freezer not cleanable. Repair or replace. Ceiling panels out of place or broken.

Food Establishment Public Inspection Report

From 9/26/13 thru 10/2/13

ESTABLISHMENT**HARRINGTON ASSISTED LIVING**

401 SW 12TH AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1266					9/26/2013	0	HL1B

HCB NUTRITION
2015 S COULTER ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2303					10/2/2013	0	HL1B

Food Establishment Public Inspection Report

From 9/26/13 thru 10/2/13

ESTABLISHMENT

HIGHLAND PARK SCHOOL

3801 N FM 1912

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF760	EHF28	COS	ALL OTHER VIOLATIONS		9/26/2013	10	HL1B
			Hand sink drain is partially clogged. Unclog drain. b)Small fan in dishwash room needs to be cleaned. c)Box single service cups stored on floor. Single service items must be stored off floor. d)Blower covers in walk in cooler need to be cleaned.				
	EHF25	COS	FOOD CONTACT SURFACES		9/26/2013		
			Ice scoop bucket is holding stagnant water. Bacteria will grow in warm stagnant water. Scoop bucket must drain.				
	EHF20	COS	TOXIC ITEMS		9/26/2013		
			Dishwasher is showing over 200ppm chlorine. Unit must be adjusted to provide 50 ppm for dishes.				
	EHF12	COS	CROSS CONTAMINATION		9/26/2013		
			Foods stored below drip lines in both walk in units. Drops contain bacteria and are entering food packages or contaminating packaging. Do not store foods below drip lines.				

Food Establishment Public Inspection Report

From 9/26/13 thru 10/2/13

ESTABLISHMENT

HOLIDAY INN EXPRESS AMA WEST**8330 W AMARILLO BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2179					10/2/2013	0	HL1B

INDIAN OVEN LLC
5713 SW 34TH AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2391	EHF21	IN	MANUAL WARE WASHING		9/30/2013	0	HFOL
			a)Corrected.				

Food Establishment Public Inspection Report

From 9/26/13 thru 10/2/13

ESTABLISHMENT

**INTO DISCOUNT
1009 S GRAND ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2211	EHF20	COS	TOXIC ITEMS		9/26/2013	13	HL1B
			Chemical floor cleaner stored on top of ice machine. Keep chemicals away from food product.				
	EHF17	COS	HAND WASH WITH SOAP/TOWELS		9/26/2013		
			No paper towels at handsink.				
	EHF10	COS	SOUND CONDITION		9/26/2013		
			Dented cans on shelf for sale. Seam dented cans may not be sold.				
	EHF16	COS	HAND WASH FACILITIES ADEQUATE		9/26/2013		
			Handsink was blocked. Do not block handsink.				

Food Establishment Public Inspection Report

From 9/26/13 thru 10/2/13

ESTABLISHMENT

JOHNNY N ALLEN MIDDLE SCHOOL

700 N LINCOLN ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF691					10/1/2013	0	HL1B

Food Establishment Public Inspection Report**From 9/26/13 thru 10/2/13****ESTABLISHMENT****KALEIDO SCOOPS
6010 SW 34TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1274	EHF28	COS	ALL OTHER VIOLATIONS		10/1/2013	7	HL1B
			a)Replace broken thermometer in back cooler.				
	EHF25	COS	FOOD CONTACT SURFACES		10/1/2013		
			a)Clean inside top of microwave.				
	EHF11	COS	PROPER HANDLING RTE		10/1/2013		
			a)Handle of ice scoop down in ice. Keep handles up and out of ice.				

Food Establishment Public Inspection Report

From 9/26/13 thru 10/2/13

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

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HFD16	EHF28	H60 DAY	ALL OTHER VIOLATIONS		9/27/2013	0	HL1B	
			Keep non sanitized items from touching sanitized items. b)Recalibrate all thermometers to 32°F in ice water for 3 minutes.					

Food Establishment Public Inspection Report

From 9/26/13 thru 10/2/13

ESTABLISHMENT

**KING TACO
3501 NE 24TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2445	EHF28	H10DAY	ALL OTHER VIOLATIONS		9/27/2013	0	H PREOPEN
			Handwashing signs in both English/Spanish needed in both men and womens restrooms. cos. b)Covered trash needed in womens restroom. Repair lightshields above make table in kitchen. Replace missing ceiling tiles.				
	EHF24	H10DAY	THERMOMETERS		9/27/2013		
			Probe-type thermometer needed for testing meat temperatures.				
	EHF22	H45 DAY	MANAGER KNOWLEDGE/CERTIFIED		9/27/2013		
			Food manager needed at establishment within 45 days of opening. See schedule.				
	EHF16	H10DAY	HAND WASH FACILITIES ADEQUATE		9/27/2013		
			Handsink needed in mens restroom.				
	EHF17	H10DAY	HAND WASH WITH SOAP/TOWELS		9/27/2013		
			Soap and paper towels needed in both mens and womens restrooms.				

Food Establishment Public Inspection Report

From 9/26/13 thru 10/2/13

ESTABLISHMENT

KING TACO

HF2445	EHF19	H10DAY	RODENTS/ANIMALS/OPENINGS	9/27/2013	0	H PREOPEN
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Remove flies from restaurant before opening.

LEARNING DEPOT

5398 MEADOWGREEN DR

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFD58	EHF03	IN	HOT HOLDING		10/2/2013	0	HL1B

A)Sausage crumbles holding at 159 degrees.

Food Establishment Public Inspection Report

From 9/26/13 thru 10/2/13

ESTABLISHMENT**LEMONGRASS
2222 SE 27TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2132					9/26/2013	0	HL1B

**LOBBY CAFE
1501 S COULTER ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2146					9/30/2013	0	HL1B

Food Establishment Public Inspection Report**From 9/26/13 thru 10/2/13**

ESTABLISHMENT**LORENZO DE ZAVALA MS
2801 N COULTER ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1194	EHF28	COS	ALL OTHER VIOLATIONS		9/30/2013	7	HL1B
			Floor in walk in needs to be cleaned.				
	EHF25	COS	FOOD CONTACT SURFACES		9/30/2013		
			Keep the handles of utensils up in the containers to prevent contact with the parts that touch the food.				
	EHF10	COS	SOUND CONDITION		9/30/2013		
			Dented cans found on the can rack.				

Food Establishment Public Inspection Report

From 9/26/13 thru 10/2/13

ESTABLISHMENT

**LUPITAS GRILL
3221 S WESTERN ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2218	EHF13	COS	HACCP PLAN/TIME		9/26/2013	13	HL1B
			a)Date mark all cooked, potentially hazardous foods.				
	EHF17	COS	HAND WASH WITH SOAP/TOWELS		9/26/2013		
			a)No paper towels at handsink.				
	EHF19	COS	RODENTS/ANIMALS/OPENINGS		9/26/2013		
			a)A cover is needed for the floor drain. b)A door sweep is needed on the back door.				
	EHF16	COS	HAND WASH FACILITIES ADEQUATE		9/26/2013		
			a)Handwash sink blocked.				
	EHF28	COS	ALL OTHER VIOLATIONS		9/26/2013		
			a)Defrost the refrigerator. b)Reset ceiling tiles. c)Handwash signs needed at handsinks.				

Food Establishment Public Inspection Report

From 9/26/13 thru 10/2/13

ESTABLISHMENT

Food Establishment Public Inspection Report

From 9/26/13 thru 10/2/13

ESTABLISHMENT

**LUPITAS MEXICAN FOOD
7200 MCCORMICK RD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFR79	EHF28	H10DAY	ALL OTHER VIOLATIONS		9/30/2013	12	HL1B
			Glass front refrigerator(cold and refreshing) repair or replace damaged or missing seals. Elec plug cover needed at hot hold unit. Food mgr class Oct 9, 2013 @ 8:30 am, 821 S Johnson, Test Oct 11, 2013.				
	EHF18	H10DAY	INSECT CONTAMINATION		9/30/2013		
			Fly control must be stepped up.				
	EHF25	COS	FOOD CONTACT SURFACES		9/30/2013		
			Soda nozzles found dirty. Must be cleaned daily.				
	EHF24	H10DAY	THERMOMETERS		9/30/2013		
			Thermometer required in glass front refrigerator at cooks line.				
	EHF17	COS	HAND WASH WITH SOAP/TOWELS		9/30/2013		
			Paper towels not available at handsink.				

Food Establishment Public Inspection Report

From 9/26/13 thru 10/2/13

ESTABLISHMENT

LUPITAS MEXICAN FOOD

HFR79	EHF14	IN	WATER SUPPLY	9/30/2013	12	HL1B
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Water sample tests required monthly. PWS ok.

**MANNY SANDOVAL
814 S TAYLOR ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT4246					9/28/2013	0	HL1B FOOD

Food Establishment Public Inspection Report

From 9/26/13 thru 10/2/13

ESTABLISHMENT**MARBLE SLAB CREAMERY
201 WESTGATE PKWY WEST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF855	EHF25	COS	FOOD CONTACT SURFACES		10/2/2013	3	HL1B	
			a)Clean scale and buildup from inside top of ice machine.					

Food Establishment Public Inspection Report

From 9/26/13 thru 10/2/13

ESTABLISHMENT

MARSHALL COFFEE

4709 BELL ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1886	EHF25	COS	FOOD CONTACT SURFACES		10/1/2013	15	HL1B
			Spatulas stored in container with stagnant water. b)Rust on muffin pans. Do not use pans or equipment with rust. c)Inside ice machine not clean.				
	EHF28	H10DAY	ALL OTHER VIOLATIONS		10/1/2013		
			Wall by dishwasher needs to be painted or sealed. Second notice this violation. Future violations this item may result in a \$50 reinspection fee. b)Ceiling panel broken. Replace. c)Dust tops of all equipment. e)Oven needs to be cleaned.				
	EHF09	COS	APPROVED SOURCE/LABELING		10/1/2013		
			Bulk powdered sugar with no label. Label all non easily identifiable foods.				
	EHF08	COS	GOOD HYGIENIC PRACTICES		10/1/2013		
			Open employee drinks on service counter. Drinks must be in a container with a lid and straw or sport cap.				
	EHF07	COS	ADEQUATE HAND WASHING		10/1/2013		
			Employee did not wash hands before working with foods after being outside. Employees must wash before handling foods or food equipment.				

Food Establishment Public Inspection Report

From 9/26/13 thru 10/2/13

ESTABLISHMENT

MAXWELLS MUNCHIES**12908 BELL ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFR77	EHF28	H90 DAY	ALL OTHER VIOLATIONS		9/28/2013	0	HL1B
			Seal or paint mopsink stand, wood at window, 3 compartment sink.				

MCCARTY-HULL INC**4714 NE 24TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF957					9/30/2013	0	HL1B

Food Establishment Public Inspection Report

From 9/26/13 thru 10/2/13

ESTABLISHMENT**MCDONALDS
6312 HOLLYWOOD RD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF482					9/26/2013	0	HFOL

**MY PORTABLE PANTRY
5901 BELL ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFK108	EHF03	IN	HOT HOLDING Chicken holding at 167°F.		9/27/2013	0	HL1B

Food Establishment Public Inspection Report

From 9/26/13 thru 10/2/13

ESTABLISHMENT**NU CASTLE DINER
518 SE 10TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF177					9/27/2013	0	HL1B

**OLSEN PARK ELEMENTARY
2409 ANNA ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF661	EHF28	COS	ALL OTHER VIOLATIONS		9/30/2013	0	HL1B

a)Food thawing in water above 70°F. b)Re-calibrate sanitizer dispenser no more than 400ppm quat sanitizer.

Food Establishment Public Inspection Report

From 9/26/13 thru 10/2/13

ESTABLISHMENT

PAPA JOHNS PIZZA #1556

1005 S GEORGIA ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF126	EHF28	COS	ALL OTHER VIOLATIONS		9/26/2013	12	HL1B
			Spanish handwashing sign needed in employee restroom.				
	EHF02	COS	COLD HOLDING		9/26/2013		
			Meat defrosting on counter found at 48 F degrees. Placed in refrigeration.				
	EHF08	COS	GOOD HYGIENIC PRACTICES		9/26/2013		
			Employee food on shelf next to food prep area in kitchen.				
	EHF21	COS	MANUAL WARE WASHING		9/26/2013		
			Sanitizer found over 400 ppm.				

Food Establishment Public Inspection Report

From 9/26/13 thru 10/2/13

ESTABLISHMENT

**PINK
814 S TAYLOR ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1981	EHF20	COS	TOXIC ITEMS		9/28/2013	13	HL1B
			Spray bottle of chemical not labeled.				
	EHF17	COS	HAND WASH WITH SOAP/TOWELS		9/28/2013		
			No soap or towels at bar upstairs.				
	EHF09	COS	APPROVED SOURCE/LABELING		9/28/2013		
			Bulk container of flour was not labeled.				
	EHF25	COS	FOOD CONTACT SURFACES		9/28/2013		
			Ice machine needed to be cleaned. b)Microwave oven needed to be cleaned. c)Potato slicer needed to be cleaned.				

Food Establishment Public Inspection Report

From 9/26/13 thru 10/2/13

ESTABLISHMENT

**PIZZA HUT
1820 S GRAND ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF360					9/26/2013	0	HFOL

Food Establishment Public Inspection Report

From 9/26/13 thru 10/2/13

ESTABLISHMENT

**PIZZA PLANET
335 E HASTINGS AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF962	EHF28	COS	ALL OTHER VIOLATIONS		9/30/2013	7	HL1B
			Label on bottle containing chemical fading and needs to be refreshed.				
	EHF23	H10DAY	SEWAGE/WASTEWATER		9/30/2013		
			Drain line detached from cooling unit in walk-in refrigerator and must be reconnected. To be corrected within 10 days.				
	EHF13	COS	HACCP PLAN/TIME		9/30/2013		
			Two sandwiches held past datemark in reach-in refrigerator.				

Food Establishment Public Inspection Report

From 9/26/13 thru 10/2/13

ESTABLISHMENT

PLAZA RESTAURANT THE 2101 S SONCY RD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2051	EHF08	COS	GOOD HYGIENIC PRACTICES		10/2/2013	18	HL1B
			a)Employee drinks were stored on racks with clean dishes. One of these drinks was knocked on its side.				
	EHF01	COS	COOLING FOR COOKED FOOD		10/2/2013		
			a)Cooked meat item in walk in cooler, cooked on 10/1/13 was at 47F on 10/2/13. This product did not cool properly and was voluntarily disposed of.				
	EHF17	COS	HAND WASH WITH SOAP/TOWELS		10/2/2013		
			a)Handwash sink had no soap. b)Handwash sink at no paper towels.				
	EHF15	H10DAY	EQUIPMENT ADEQUATE		10/2/2013		
			a)Cooler underneath the grill is holding food at 51F. Must be able to maintain food at 41F or below at all times.				
	EHF20	H10DAY	TOXIC ITEMS		10/2/2013		
			a)Bleach sanitizer over 200 ppm for wipedown in kitchen. COS b)Quat sanitizer dispenser dispensing over 400 ppm. Must be re-calibrated to dispense at 200 ppm, not exceeding 400 ppm.				

Food Establishment Public Inspection Report

From 9/26/13 thru 10/2/13

ESTABLISHMENT

PLAZA RESTAURANT THE

HF2051	EHF28	COS	ALL OTHER VIOLATIONS	10/2/2013	18	HL1B
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a)A handwash sign is needed at each handsink. b)Bag of single service cups fallen in flour bin. c)All scoops must have a handle. d)Keep all boxes of food in freezer 6" off the ground. e)Do not stack food items in the walk in while they are cooling.

PURE WATER TECH WEST

7400 SW 34TH AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1733					10/1/2013	0	HL1B

Food Establishment Public Inspection Report

From 9/26/13 thru 10/2/13

ESTABLISHMENT

**ROASTERS COFFEE & TEA
1810 S GEORGIA ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1723					10/2/2013	0	HL1B

Food Establishment Public Inspection Report

From 9/26/13 thru 10/2/13

ESTABLISHMENT

**ROBINSONS BBQ
5920 HILLSIDE RD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF244	EHF28	H10DAY	ALL OTHER VIOLATIONS		10/1/2013	18	HL1B
			A)Dust tops of equipment. B)Light shield needed in walk in cooler. C)All food must be stored at least six inches off the floor. D)Store eggs below ready to eat foods in make table. E)All employees working with food must wear a hair restraint.				
	EHF25	COS	FOOD CONTACT SURFACES		10/1/2013		
			A)Clean dishes found dirty.				
	EHF20	COS	TOXIC ITEMS		10/1/2013		
			A)Chemical bottle found without a proper label.				
	EHF19	H10DAY	RODENTS/ANIMALS/OPENINGS		10/1/2013		
			Lots of flies found in the establishment. Back screen door does not seal properly, large gaps on top and bottom. Smoker area with preparation table must be kept clean, and doors and windows kept closed. Large amount of flies. Rid establishment of flies.				
	EHF03	COS	HOT HOLDING		10/1/2013		
			A)Baked potatoes holding on top of grill at 119-129 degrees. Must be kept above 135 degrees at all times.				

Food Establishment Public Inspection Report

From 9/26/13 thru 10/2/13

ESTABLISHMENT

ROBINSONS BBQ

HF244	EHF08	COS	GOOD HYGIENIC PRACTICES	10/1/2013	18	HL1B
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A)Mop sink found being used to store a bucket of uncooked fries. Mop sink cannot be used for any other purpose other than dumping mop water down the drain.

**ROCKIN NUTRITION
3428 S WESTERN ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2371	EHF25	COS	FOOD CONTACT SURFACES		10/2/2013	3	HL1B

Handle to ice scoop can not come into contact with the ice.

Food Establishment Public Inspection Report

From 9/26/13 thru 10/2/13

ESTABLISHMENT

**SONIC #12
4151 HILLSIDE RD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1004	EHF28	H90 DAY	ALL OTHER VIOLATIONS		10/1/2013	3	HL1B
			A)Fix grout throughout establishment. B)Clean ceiling tiles by air vents. C)Call Fire Marshal's office about bread buttering station. Causing ceiling to melt.				
	EHF03	IN	HOT HOLDING		10/1/2013		
			A)Burgers holding at 167 degrees. B)Hot dogs 159 degrees.				
	EHF02	IN	COLD HOLDING		10/1/2013		
			A)Tomatoes holding at 37 degrees. B)Ice cream cooler holding at 38 degrees.				
	EHF15	H10DAY	EQUIPMENT ADEQUATE		10/1/2013		
			A)Walk in cooler holding at 47 degrees. Must be able to maintain 41 degrees or below at all times. Repair man onsite by end of inspection. Must be permanently fixed by 10-10-13.				

Food Establishment Public Inspection Report

From 9/26/13 thru 10/2/13

ESTABLISHMENT

**SONIC DRIVE IN
1009 E AMARILLO BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF300	EHF28	IN	ALL OTHER VIOLATIONS Corrected.		9/26/2013	0	HFOL

4320 SW 45TH AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF764	EHF25	H10DAY	FOOD CONTACT SURFACES		10/2/2013	18	HL1B
			Food contact surfaces not clean throughout kitchen. Steam table water not changed daily. Walkin cooler shelves dirty. Broken bottom to reachin cooler. Make table cooler shelves rusted/peeling. Inside ice mach. has mineral deposit buildup. Clean as needed.				
	EHF28	H10DAY	ALL OTHER VIOLATIONS		10/2/2013		
			Mopsink has leak(fresh water). Seal many holes in ceiling exposing attic dust to kitchen. Dust on ceiling panels. First aid kit found stored on food packages. Clean daily all gaskets to all coolers & cooler doors & handles. Don't use broken equip.				
	EHF20	COS	TOXIC ITEMS		10/2/2013		
			Chemical stored with foods and food prep equipment.				

Food Establishment Public Inspection Report

From 9/26/13 thru 10/2/13

ESTABLISHMENT

SONIC DRIVE IN

HF764	EHF07	COS	ADEQUATE HAND WASHING	10/2/2013	18	HL1B
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Employee picked up item off floor and did not change gloves before cooking.

	EHF10	COS	SOUND CONDITION	10/2/2013		
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Several dented cans on shelf in store room.

	EHF12	COS	CROSS CONTAMINATION	10/2/2013		
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Wrong or missing date marks on potentially hazardous foods in reach in cooler.

7100 BELL ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
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HF717	EHF25	COS	FOOD CONTACT SURFACES		10/2/2013	7	HL1B
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A)Clean fry station. B)Remove duck tape from inside ice machine. C)Clean top of ice machine. D)Soda nozzels dirty. Clean daily by wash, rinse, sanitize, airdry.

	EHF28	H90 DAY	ALL OTHER VIOLATIONS		10/2/2013		
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A)Repaint air vent by grill. B)Thawing should be done in cold running water or in the refrigerator. C)Hot butter station is turning ceiling colors. Contact Fire Marshall's office.

Food Establishment Public Inspection Report

From 9/26/13 thru 10/2/13

ESTABLISHMENT

SONIC DRIVE IN

HF717	EHF12	COS	CROSS CONTAMINATION	10/2/2013	7	HL1B
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A)Employee seen cleaning with sanitizer then immediatly going to food prep without changing gloves or washing hands.

SPORTS WORLD 9400 INTERSTATE 27

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
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HFR21	EHF17	COS	HAND WASH WITH SOAP/TOWELS		9/28/2013	6	HL1B
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Mens restroom found without handsoap.

	EHF28	H10DAY	ALL OTHER VIOLATIONS		9/28/2013		
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Clean soda box closet,floor. b)Clean ice machine exterior and interior.

	EHF22	H10DAY	MANAGER KNOWLEDGE/CERTIFIED		9/28/2013		
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Mgr on duty did not know proper warewashing procedure. Cert food mgr must train all employees on proper warewashing and food handling procedures.

Food Establishment Public Inspection Report

From 9/26/13 thru 10/2/13

ESTABLISHMENT

**ST JOSEPH SCHOOL
4122 S BONHAM ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF662	EHF28	COS	ALL OTHER VIOLATIONS		9/26/2013	3	HL1B
			a)Clean fan sitting on top of microwave.				
	EHF20	COS	TOXIC ITEMS		9/26/2013		
			a)Quat sanitizer over 400 ppm. Must be 200 ppm, not exceeding 400 ppm.				

Food Establishment Public Inspection Report**From 9/26/13 thru 10/2/13**

ESTABLISHMENT

STARBUCKS COFFEE CO #14191**3512 E INTERSTATE 40**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1629	EHF25	COS	FOOD CONTACT SURFACES		9/30/2013	3	HL1B
			Doors and handles of reach in coolers need to be cleaned.				
	EHF28	COS	ALL OTHER VIOLATIONS		9/30/2013		
			Floors need to be cleaned.				

Food Establishment Public Inspection Report

From 9/26/13 thru 10/2/13

ESTABLISHMENT**STOCKYARDS CAFE
100 N MANHATTAN ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2450	EHF28	H90 DAY	ALL OTHER VIOLATIONS		9/30/2013	0	HFOL
			A)Ice machine door is on order and needs to be fixed by next inspection. B)Corrected.				
	EHF15	IN	EQUIPMENT ADEQUATE		9/30/2013		
			A)Corrected.				

Food Establishment Public Inspection Report

From 9/26/13 thru 10/2/13

ESTABLISHMENT**STORYLAND PRESCHOOL****5001 HILLSIDE RD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFD28	EHF04	IN	PROPER COOKING TEMPERATURES A)Pizza cooked to 200 degrees.		10/2/2013	0	HL1B
	EHF02	IN	COLD HOLDING A)Ham holding at 39 degrees.		10/2/2013		

Food Establishment Public Inspection Report

From 9/26/13 thru 10/2/13

ESTABLISHMENT

**SUBWAY
6000 S WESTERN ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1616	EHF03	IN	HOT HOLDING		10/2/2013	12	HL1B
			A)Meatballs holding at 169 degrees.				
	EHF02	COS	COLD HOLDING		10/2/2013		
			A)Chicken sitting on counter at 53 degrees. B)Make table turned off and all products holding 48-50 degrees. All were rapidly chilled to 41 degrees and table turned back on.				
	EHF08	COS	GOOD HYGIENIC PRACTICES		10/2/2013		
			A)Hand sink found with dishes in it. Hand sinks can only be used for hand washing. B)Employee drink found without a lid or a straw on make table right beside food preparation.				
	EHF20	H10DAY	TOXIC ITEMS		10/2/2013		
			A)Sanitizer dispensing well over 400ppm. Must be fixed to dispense properly by 10-10. B)Chemical bottles found mislabeled and stored by food. Store all chemicals away from food and food contact areas.				

Food Establishment Public Inspection Report**From 9/26/13 thru 10/2/13****ESTABLISHMENT****SUBWAY #14124-214
5752 W AMARILLO BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1202	EHF20	COS	TOXIC ITEMS		10/1/2013	3	HL1B
			Spray bottles of chemical not labeled.				
	EHF03	IN	HOT HOLDING		10/1/2013		
			Meatballs were at 160.				
	EHF02	IN	COLD HOLDING		10/1/2013		
			Cold hold items on line were below 41.				
	EHF28	COS	ALL OTHER VIOLATIONS		10/1/2013		
			Tea urn lids were not on containers for self serve.				

Food Establishment Public Inspection Report

From 9/26/13 thru 10/2/13

ESTABLISHMENT**T & M DISCOUNT
1117 N HUGHES ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1920	EHF28	COS	ALL OTHER VIOLATIONS		10/1/2013	3	HL1B
			Ice cream freezer needs to be defrosted.				
	EHF17	COS	HAND WASH WITH SOAP/TOWELS		10/1/2013		
			No soap and towels at handwashing sink.				

Food Establishment Public Inspection Report

From 9/26/13 thru 10/2/13

ESTABLISHMENT

**TACO VILLA #16
6601 BELL ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF545	EHF03	IN	HOT HOLDING		10/1/2013	4	HL1B
			A)Ground beef still holding at 181 degrees.				
	EHF02	IN	COLD HOLDING		10/1/2013		
			A)Tomatoes holding at 38 degrees.				
	EHF10	COS	SOUND CONDITION		10/1/2013		
			A)Several severely dented cans found.				
	EHF28	IN	ALL OTHER VIOLATIONS		10/1/2013		
			A)All dishes must be air dried before being stacked.				

Food Establishment Public Inspection Report

From 9/26/13 thru 10/2/13

ESTABLISHMENT**TACO VILLA #6
3500 E INTERSTATE 40**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF918	EHF28	COS	ALL OTHER VIOLATIONS		10/1/2013	0	HL1B

A. Blower covers in walk in cooler need to be cleaned. B. Raw eggs stored over RTE in walk in cooler.

Food Establishment Public Inspection Report

From 9/26/13 thru 10/2/13

ESTABLISHMENT

**TACOS EL TULE
3623 NE 24TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1576	EHF08	COS	GOOD HYGIENIC PRACTICES		9/27/2013	11	HL1B
			Wiping cloths stored on hand sink rim. Hand sink is for handwashing only.				
	EHF13	COS	HACCP PLAN/TIME		9/27/2013		
			Several containers found without date mark in reach-in refrigerator. B)Containers of pork stomach held past date mark in reach-in refrigerator. Discarded.				
	EHF17	COS	HAND WASH WITH SOAP/TOWELS		9/27/2013		
			No soap at hand sink in kitchen.				

Food Establishment Public Inspection Report

From 9/26/13 thru 10/2/13

ESTABLISHMENT

TAILWIND AMA POST-SECURITY

10801 AIRPORT BLVD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2355	EHF20	COS	TOXIC ITEMS		10/2/2013	13	HL1B
			Bottle containing chemical found without label in kitchen.				
	EHF13	COS	HACCP PLAN/TIME		10/2/2013		
			Sausage patties found without date mark in reach-in refrigerator.				
	EHF21	H10DAY	MANUAL WARE WASHING		10/2/2013		
			Sanitizer found too weak at 3 compartment sink. B)Sanitizer found too weak in wipe-down solution. To be corrected within 10 days.				
	EHF25	COS	FOOD CONTACT SURFACES		10/2/2013		
			Soda gun nozzle found dirty. B)Knife stored in crack not easily cleanable at make table.				
	EHF28	COS	ALL OTHER VIOLATIONS		10/2/2013		
			Test strips not available for testing sanitizing solution.				

Food Establishment Public Inspection Report

From 9/26/13 thru 10/2/13

ESTABLISHMENT

Food Establishment Public Inspection Report**From 9/26/13 thru 10/2/13****ESTABLISHMENT****TAILWIND AMA PRE-SECURITY****10801 AIRPORT BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2354	EHF28	COS	ALL OTHER VIOLATIONS		10/2/2013	20	HL1B
			Boxes of to go containers found stored on floor.				
	EHF25	COS	FOOD CONTACT SURFACES		10/2/2013		
			Mircrowave found dirty.				
	EHF21	COS	MANUAL WARE WASHING		10/2/2013		
			Sanitizer found too weak at 3 compartment sink in bar area.				
	EHF13	COS	HACCP PLAN/TIME		10/2/2013		
			Container of chorizo held 13 days past date mark in make table. B)Container of chorizo held 13 days past date mark in walk-in refrigerator. C)Container of turkey meat not date marked. Discarded.				
	EHF08	COS	GOOD HYGIENIC PRACTICES		10/2/2013		
			Hand sink blocked by dirty cloth hamper. B)Hand sink blocked by advertisement sign. C)Plastic tub found in hand sink. Hand sink is for handwashing only.				

Food Establishment Public Inspection Report

From 9/26/13 thru 10/2/13

ESTABLISHMENT

TAILWIND AMA PRE-SECURITY

HF2354	EHF17	H10DAY	HAND WASH WITH SOAP/TOWELS	10/2/2013	20	HL1B
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Paper towel dispenser out of batteries at hand sink in kitchen. B)Continuous towel system not functioning at 2 hand sinks in kitchen. B)No soap at 2 hand sinks in kitchen. To be corrected within 10 days.

	EHF16	H10DAY	HAND WASH FACILITIES ADEQUATE	10/2/2013		
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Hand sink missing in bar area where utensils are washed and drinks are prepared. Must install hand sink. To be corrected within 10 days.

**TAQUERIA SAN CARLOS
3510 NE 24TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
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HF1678	EHF13	COS	HACCP PLAN/TIME		9/30/2013	4	HL1B
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Container of cooked food found without date mark in reach-in refrigerator.

	EHF28	COS	ALL OTHER VIOLATIONS		9/30/2013		
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Inspection report not posted. B) Establishment permit not posted. C) Food manager card not posted.

Food Establishment Public Inspection Report

From 9/26/13 thru 10/2/13

ESTABLISHMENT

**TASCOSA HIGH SCHOOL
3921 WESTLAWN AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF671	EHF25	COS	FOOD CONTACT SURFACES		9/30/2013	3	HL1B	
			Found dirty utensil stored with clean utensils. b)Store all utensils with the handles up.					

**TEJANO ROSE
1111 SE 10TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF2458	EHF22	H45 DAY	MANAGER KNOWLEDGE/CERTIFIED		9/26/2013	0	H PREOPEN	
			Obtain food manager card, class is 10/9/13.					
	EHF28	H10DAY	ALL OTHER VIOLATIONS		9/26/2013			
			Front door must stay closed unless screen door is in place. b)Call Fire Marshall. c)Floor will need to be sealed in kitchen area.					

Food Establishment Public Inspection Report

From 9/26/13 thru 10/2/13

ESTABLISHMENT

**TEXAS STEAK EXPRESS
814 S TAYLOR ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT4236					9/28/2013	0	HL1B FOOD

Food Establishment Public Inspection Report**From 9/26/13 thru 10/2/13****ESTABLISHMENT****THAN LWIN ASIAN GROCERY STORE****5407 E AMARILLO BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2452	EHF28	COS	ALL OTHER VIOLATIONS		10/2/2013	3	HL1B
			Bags of rice stored on floor. Must be stored at least 6 inches off floor. B) 1 correction from previous.				
	EHF24	IN	THERMOMETERS		10/2/2013		
			3 corrections from previous. IN.				
	EHF17	COS	HAND WASH WITH SOAP/TOWELS		10/2/2013		
			No paper towels at hand sink in restroom.				

Food Establishment Public Inspection Report

From 9/26/13 thru 10/2/13

ESTABLISHMENT

TODAY DISCOUNT #3

2210 E FM 1151

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFR24	EHF14	IN	WATER SUPPLY		9/26/2013	0	HFOL
Water sample results available at time of inspection.							

Food Establishment Public Inspection Report

From 9/26/13 thru 10/2/13

ESTABLISHMENT**TOOT N TOTUM #22****920 W FM 1151**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFR57	EHF14	IN	WATER SUPPLY		9/30/2013	3	HFOL
			Water sample testes required monthly. Publis water supply.				
	EHF28	H10DAY	ALL OTHER VIOLATIONS		9/30/2013		
			Clean or replace wall next to fryer. Repair gouge in flior near front door. Hot food roller station sneeze guards need end panels.				
	EHF18	H10DAY	INSECT CONTAMINATION		9/30/2013		
			Fly control must be stepped up. Repair fly trap light behind counter.				

Food Establishment Public Inspection Report**From 9/26/13 thru 10/2/13****ESTABLISHMENT****TOOT N TOTUM #38
2015 S WESTERN ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF803	EHF28	H90 DAY	ALL OTHER VIOLATIONS		10/1/2013	0	HL1B
Blower covers need to be cleaned. b)Walk in cooler paint peeling - repaint or seal. c)Missing or broken ceiling panels need repair. d)Clean shelf can holder plastic trays in walkin cooler.							

**TOOT N TOTUM #57
301 ROSS ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF455	EHF28	H90 DAY	ALL OTHER VIOLATIONS		9/27/2013	0	HL1B
Baking pans are not cleanable-replace pans. b)Keep sanitized items apart from non-sanitized.							

Food Establishment Public Inspection Report

From 9/26/13 thru 10/2/13

ESTABLISHMENT

TOOT N TOTUM #78

3401 S SONCY RD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF751	EHF28	COS	ALL OTHER VIOLATIONS		10/1/2013	8	HL1B
			a)Handwash sign needed at handsink to indicate its use.				
	EHF25	COS	FOOD CONTACT SURFACES		10/1/2013		
			a)Clean buildup from tea nozzles.				
	EHF03	COS	HOT HOLDING		10/1/2013		
			a)All foods in the hot hold at 100F - 115F. Must be 135F.				

Food Establishment Public Inspection Report

From 9/26/13 thru 10/2/13

ESTABLISHMENT

**TOOT N TOTUM #82
5900 S COULTER ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF888	EHF13	COS	HACCP PLAN/TIME		10/2/2013	7	HL1B
			a)Corn dogs had improper dates marked.				
	EHF20	COS	TOXIC ITEMS		10/2/2013		
			a)Quat sanitizer for food contact surfaces over 400 ppm. Must be 200 ppm, not exceeding 400 ppm.				
	EHF28	COS	ALL OTHER VIOLATIONS		10/2/2013		
			a)Replace missing ceiling tiles in food prep and back areas. b)Face all spoons and forks 1 direction so that the mouthpiece cannot become contaminated.				

Food Establishment Public Inspection Report

From 9/26/13 thru 10/2/13

ESTABLISHMENT

**TOOT N TOTUM #88
2441 S WESTERN ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF766	EHF28	COS	ALL OTHER VIOLATIONS		10/2/2013	3	HL1B
			A)Blower covers in walk in need to be taken off and cleaned. B)Dust on soda machine vent needs to be cleaned.				
	EHF25	COS	FOOD CONTACT SURFACES		10/2/2013		
			A)Containers holding coffee lids and creamers need to be cleaned. B)Soda nozzles need to be cleaned. C)Counter under and around cappuccino machine needs to be cleaned. D)Inside of cappuccino machine needs to be cleaned out.				

Food Establishment Public Inspection Report**From 9/26/13 thru 10/2/13**

ESTABLISHMENT**TYLERS BARBEQUE
2014 PARAMOUNT BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1931	EHF28	COS	ALL OTHER VIOLATIONS		10/1/2013	5	HL1B
			Spanish handwashing sign needed in men's restroom.				
	EHF03	COS	HOT HOLDING		10/1/2013		
			Beans found at 113 F degrees in hot hold. Under 1 hr, rapidly reheated.				

Food Establishment Public Inspection Report

From 9/26/13 thru 10/2/13

ESTABLISHMENT**VIBRA REHAB HOSPITAL OF AMA
7200 SW 9TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2447	EHF20	COS	TOXIC ITEMS		9/30/2013	6	HL1B
			Spray bottle of chemical was not labeled.				
	EHF21	COS	MANUAL WARE WASHING		9/30/2013		
			Ware washing machine was not sanitizing in final rinse.				

**WALGREEN #06501
2601 S GEORGIA ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1015	EHF28	COS	ALL OTHER VIOLATIONS		9/26/2013	0	HL1B
			a)Clean ceiling in walk in cooler.				

Food Establishment Public Inspection Report

From 9/26/13 thru 10/2/13

ESTABLISHMENT**WALGREENS #13010
2205 SE 34TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1862					9/27/2013	0	HL1B

**WENDY'S #4102
2000 ROSS-OSAGE DR**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF494	EHF28	COS	ALL OTHER VIOLATIONS		9/26/2013	0	HL1B	
			Bottom of back door needs a new door seal.					

Food Establishment Public Inspection Report

From 9/26/13 thru 10/2/13

ESTABLISHMENT**WESTERN PLATEAU ELEMENTARY
4927 SHAWNEE TRL**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF465	EHF28	H90 DAY	ALL OTHER VIOLATIONS		10/2/2013	0	HL1B	
			Air vent in dry storage room needs to be cleaned. b)Ceiling panel around vent at service line needs to be cleaned.					

Food Establishment Public Inspection Report

From 9/26/13 thru 10/2/13

ESTABLISHMENT

WHATABURGER #114

4111 SW 45TH AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF422	EHF28	H10DAY	ALL OTHER VIOLATIONS		10/2/2013	8	HL1B
			Grill vents need to be cleaned. Ice buckets need to be stored inverted to prevent stagnant water growing bacteria in buckets. Blower covers need to be cleaned in walkin. Mops need to be hung right side up so mop water doesn't run down handle.				
	EHF25	H10DAY	FOOD CONTACT SURFACES		10/2/2013		
			Utensil tubs not clean. b)Food particles on cleaned dishes. c)Rust inside ice machine. d)Steam crock pot water not changed daily. e)Reach in freezer ice buildup above open pans of food.				
	EHF02	COS	COLD HOLDING		10/2/2013		
			Sliced tomatoes at make table at 48°F. Sliced tomatoes must be held cold at 41° or below. Ice used as a cooling surface ust be held at least at the top of the level of foods being cooled. Ice on bottom of pan will not keep foods on top cold.				

Food Establishment Public Inspection Report**From 9/26/13 thru 10/2/13****ESTABLISHMENT****WHATABURGER #758
6120 HOLLYWOOD RD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1038	EHF20	COS	TOXIC ITEMS		10/1/2013	6	HL1B
			A)Chemical bottle found without any labeling. B)Chemical bottle stored on clean dish rack; all chemicals must be stored away from food and food contact areas.				
	EHF25	COS	FOOD CONTACT SURFACES		10/1/2013		
			A)Knife found melted and no longer easily cleanable. Also knife cannot be chained to counter. Must be able to take to three compartment sink.				
	EHF28	COS	ALL OTHER VIOLATIONS		10/1/2013		
			A)Sauce bottles must be stored dispenser side up to prevent cross contamination between the sauces and so they stay in a clean state.				

Food Establishment Public Inspection Report

From 9/26/13 thru 10/2/13

ESTABLISHMENT

**WTAMU MEAT LAB
2501 RUSSELL LONG BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFC272	EHF28	H90 DAY	ALL OTHER VIOLATIONS	Paint peeling on rails in processing room.	9/27/2013	0	HL1B