

Food Establishment Public Inspection Report

From 4/10/14 thru 4/16/14

ESTABLISHMENT**ABC LEARNING CENTER I****5901 HILLSIDE RD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFD30	EHF02	IN	COLD HOLDING Cooler holding at 40°F.		4/15/2014	0	HL1B

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

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFD8					4/16/2014	0	HL1B

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From 4/10/14 thru 4/16/14

ESTABLISHMENT

AFC SUSHI @UNITED 529**5807 SW 45TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF1321	EHF08	COS	GOOD HYGIENIC PRACTICES		4/10/2014	4	HL1B	
			Food tray on hand sink. Never use hand sink for any purpose other than hand wash.					

AISD BAKE SHOP**2701 PINE ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2477					4/10/2014	0	H PREOPEN

Food Establishment Public Inspection Report**From 4/10/14 thru 4/16/14****ESTABLISHMENT****ALCOHOLIC RECOVERY CENTER****412 SE 16TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF105	EHF28	H90 DAY	ALL OTHER VIOLATIONS		4/14/2014	7	HL1B
			a)Seal in reach in cooler needs to be replaced. b)Eggs stored on top shelf in reach in cooler above ready to eat foods. Corrected. c)Vent hood filters need to be cleaned. d)Mouse droppings found behind coolers that need to be swept and cleaned.				
	EHF08	COS	GOOD HYGIENIC PRACTICES		4/14/2014		
			Whisk found stored in hand sink. Hand sink for hand washing only. COS				
	EHF24	COS	THERMOMETERS		4/14/2014		
			Thermometer needed in reach in cooler. COS				

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ESTABLISHMENT

AMA TRANSITIONAL TREATMENT CTR

9300 SE 3RD AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2002	EHF22	IN	MANAGER KNOWLEDGE/CERTIFIED Obtained food manager card.		4/14/2014	0	HFOL

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ESTABLISHMENT

**AMARILLO COUNTRY CLUB
4800 BUSHLAND BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF404	EHF20	COS	TOXIC ITEMS		4/10/2014	6	HL1B
			Bottle with dish soap in bar was not labeled.				
	EHF25	COS	FOOD CONTACT SURFACES		4/10/2014		
			a)Soda gun in bar needed to be cleaned. b)Tubs with utensils on clean rack needed to be cleaned. c)Glass with food debris on clean rack.				
	EHF28	COS	ALL OTHER VIOLATIONS		4/10/2014		
			Make sure food in walk in freezer is covered.				

Food Establishment Public Inspection Report**From 4/10/14 thru 4/16/14****ESTABLISHMENT****AMARILLO CTR FOR SKILLED CARE****6641 W AMARILLO BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF2451	EHF13	COS	HACCP PLAN/TIME		4/14/2014	4	HL1B	
			Lunch meat in walk in was not date marked after slicing.					

AUSTIN MIDDLE SCHOOL**1808 WIMBERLY RD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF667	EHF28	COS	ALL OTHER VIOLATIONS		4/11/2014	0	HL1B	
			Clean gaskets under prep table. Clean handles on reach in cooler #2. Dirty box sitting on storage shelf. Food sitting on insect trap.					

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

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1544					4/16/2014	0	HL1B

**BAHAMA BUCKS
5509 BELL ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1106	EHF25	IN	FOOD CONTACT SURFACES	a)Corrected. b)Corrected. c)Corrected.	4/15/2014	0	HFOL

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ESTABLISHMENT

BAKER BROS AMERICAN DELI

3300 S SONCY RD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2245	EHF25	COS	FOOD CONTACT SURFACES		4/15/2014	13	HL1B
			a)Do not store knives between equipment. b)Clean the can opener. c)Clean ice machine. d)Clean tea nozzles.				
	EHF15	H10DAY	EQUIPMENT ADEQUATE		4/15/2014		
			a)Cooler at 48F. Repair.				
	EHF17	COS	HAND WASH WITH SOAP/TOWELS		4/15/2014		
			a)No paper towels at hand sink.				
	EHF08	COS	GOOD HYGIENIC PRACTICES		4/15/2014		
			a)Dirty spoon in the hand sink.				
	EHF28	COS	ALL OTHER VIOLATIONS		4/15/2014		
			a)Hand wash sign needed at hand sink.				

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ESTABLISHMENT

BAKERSVILLE CUPCAKES**5120 S WESTERN ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2288					4/16/2014	0	HL1B

BEEF BURGER BARREL**3102 PLAINS BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1521	EHF28	H90 DAY	ALL OTHER VIOLATIONS		4/14/2014	3	HL1B
			Floor needs to be repaired.				
	EHF25	COS	FOOD CONTACT SURFACES		4/14/2014		
			a)Soda nozzles needed to be cleaned. b)General cleaning around cook area.				

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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	EHF25	COS	FOOD CONTACT SURFACES		4/14/2014	26	HL1B
			a)Dispose of cracked food bins. b)Dispose or resurface knives with broken tips.				
	EHF14	H10DAY	WATER SUPPLY		4/14/2014		
			a)Hot water is broke on hand sink in kitchen. Repair.				
	EHF02	COS	COLD HOLDING		4/14/2014		
			a)Diced and sliced tomatoes at 48-62F.				
	EHF13	COS	HACCP PLAN/TIME		4/14/2014		
			a)Date mark all potentially hazardous ready to eat food items.				
	EHF08	COS	GOOD HYGIENIC PRACTICES		4/14/2014		
			a)Ice in the hand sink.				

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ESTABLISHMENT

BEEF O BRADYS

HF1252 EHF24 COS THERMOMETERS 4/14/2014 26 HL1B

a)Broken thermometer in cold hold unit.

EHF21 COS MANUAL WARE WASHING 4/14/2014

a)Less than 200 ppm quat sanitizer in bar sink.

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ESTABLISHMENT

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

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF478	EHF21	COS	MANUAL WARE WASHING		4/10/2014	12	HL1B
			Wipe down sanitizer found below below 10ppm. Must be 200ppm.				
	EHF17	COS	HAND WASH WITH SOAP/TOWELS		4/10/2014		
			No paper towels at back hand sink.				
	EHF15	H 3 DAYS	EQUIPMENT ADEQUATE		4/10/2014		
			Reach in salad cooler holding at 50F. Must be 41F or less.				
	EHF25	COS	FOOD CONTACT SURFACES		4/10/2014		
			a)Crouton scoop must have a handle. Corrected. b)Dirty utensils found stored with clean utensils.Corrected. c)Meat grinder found stored dirty. d)Can opener needs new blade.				
	EHF28	COS	ALL OTHER VIOLATIONS		4/10/2014		
			a)Food stored on floor in dry storage room. Must be stored at least 6" off the floor. Corrected. b)Bowl found stored in bar hand sink. Hand sink is for hand washing only. Corrected.				

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Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF478	EHF25	IN	FOOD CONTACT SURFACES	D)Corrected from previous inspection.	4/14/2014	0	HFOL

	EHF15	IN	EQUIPMENT ADEQUATE	Corrected from previous inspection.	4/14/2014		
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BITI PIES INC**604 S MARYLAND ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1495	EHF11	COS	PROPER HANDLING RTE	Avoid bare hand contact with ready to eat food, use gloves or utensils.	4/10/2014	4	HFOL
	EHF27	IN	ESTABLISHMENT PERMIT	Permit paid.	4/10/2014		

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ESTABLISHMENT

BIZZY BEES CHILDCARE & PRESCHL

6500 OFFICE PARK DR

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFD55	EHF28	COS	ALL OTHER VIOLATIONS		4/15/2014	0	HL1B
			a)Sanitize thermometer before use. b)Never store raw eggs above ready to eat foods.				
	EHF02	IN	COLD HOLDING		4/15/2014		
			Cooler holding at 40°F.				
	EHF04	IN	PROPER COOKING TEMPERATURES		4/15/2014		
			Eggs cooked to 165° before being made ready to eat.				

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ESTABLISHMENT**BOWIE MIDDLE SCHOOL**

3001 SE 12TH AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF677	EHF13	COS	HACCP PLAN/TIME		4/16/2014	4	HL1B
			a)Turkey ham past 7 day hold limit.				
	EHF28	H10DAY	ALL OTHER VIOLATIONS		4/16/2014		
			a)Repair ice condensate in freezer. b)Put a grate/cover on floor drain in back storage. c)Seal gap at backdoor. d)If the kitchen is ever extensively remodeled, it is recommended that a second hand sink be put in.				

BRADYS DAIRY QUEEN #17

3333 S WESTERN ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF280	EHF22	IN	MANAGER KNOWLEDGE/CERTIFIED		4/11/2014	0	HFOL
			Corrected.				

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ESTABLISHMENT

BRADYS DAIRY QUEEN #19

2601 S SONCY RD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF289	EHF17	COS	HAND WASH WITH SOAP/TOWELS		4/10/2014	3	HL1B
			a)Paper towels needed at front hand sink.				
	EHF28	COS	ALL OTHER VIOLATIONS		4/10/2014		
			Wipe drip on vent hood. Clean around hot hold drawers. Wipe the shelf down over cut veggies. Keep dressings labeled "keep refrigerated" on ice. All scoops must have a handle. Hand wash sign needed at front hand sink. Wipe down ice cream machine.				

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ESTABLISHMENT

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

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2015	EHF28	COS	ALL OTHER VIOLATIONS		4/14/2014	13	HL1B
			a)Clean vent hood above fryers. b)Clean blower covers in walk in.				
	EHF25	COS	FOOD CONTACT SURFACES		4/14/2014		
			a)Soda nozzles and white piece it attaches to has mold. Clean daily.				
	EHF13	COS	HACCP PLAN/TIME		4/14/2014		
			a)Corn dogs must be date marked when removed from freezer.				
	EHF20	COS	TOXIC ITEMS		4/14/2014		
			a)Unlabeled chemical in tea wait station.				
	EHF24	COS	THERMOMETERS		4/14/2014		
			a)Thermometer needed in customer veggie cooler.				

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ESTABLISHMENT

**BURGER BAR THE
614 S POLK ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2378	EHF20	COS	TOXIC ITEMS		4/10/2014	10	HL1B
			Chemicals for use with plumbing stored on shelf in kitchen. b)Sanitizer not prepared properly. Sanitizer container calls for 1 tablet in 1.5 gal. of water. Using 2 tablets and less than 1 gal water.				
	EHF08	COS	GOOD HYGIENIC PRACTICES		4/10/2014		
			Hand sink used as dump sink.				
	EHF25	H10DAY	FOOD CONTACT SURFACES		4/10/2014		
			Gasket to reach in cooler is broken and not cleanable. Repair or replace gasket. b)Soda gun holster not clean.				
	EHF28	H10DAY	ALL OTHER VIOLATIONS		4/10/2014		
			Grease spills outside at used grease bin. Area must be maintained clean. Remove grease.				

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ESTABLISHMENT

BUTTERFLIES & BULLFROGS

3107 SW 27TH AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFD59	EHF25	COS	FOOD CONTACT SURFACES Flour scoop with no handle.		4/15/2014	3	HL1B

BYOB BURGER

2207 S WESTERN ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2205	EHF28	COS	ALL OTHER VIOLATIONS Clean shelves in cold hold on counter, gaskets on cold hold under prep area. Replace gaskets on cold hold under prep area. Repeat. Hand washing sign needed at hand washing sink. Clean ceiling vents and tiles. Raw meat stored above ready to eat food.		4/11/2014	0	HL1B

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ESTABLISHMENT

**CANDY PALACE
7701 W INTERSTATE 40**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF18	EHF28	COS	ALL OTHER VIOLATIONS		4/15/2014	0	HL1B	
			a)Label employee food/areas.					

**CANYON KETTLE CORN
5000 S COULTER ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HFT4750	EHF25	H 2 HOUR	FOOD CONTACT SURFACES		4/11/2014	3	HL1B FOOD	
			Food equipment and utensils - buckets containing salt, oil and other ready to eat food need to be cleaned.					

Food Establishment Public Inspection Report**From 4/10/14 thru 4/16/14**

ESTABLISHMENT**CANYON VIEW HOTEL & SUITES****8601 CANYON DR**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF318	EHF17	COS	HAND WASH WITH SOAP/TOWELS Soap needed at handsink.		4/15/2014	6	HL1B
	EHF02	IN	COLD HOLDING Cooler holding at 40°F.		4/15/2014		
	EHF22	COS	MANAGER KNOWLEDGE/CERTIFIED Current food manager card must be posted by next inspection.		4/15/2014		

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ESTABLISHMENT

**CARNICERIA LA POPULAR
1505 SE 3RD AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF87	EHF20	COS	TOXIC ITEMS		4/15/2014	21	HL1B
			Unapproved insecticide can found. Only chemicals approved for restauraunt use can be used within the establishment.				
	EHF10	COS	SOUND CONDITION		4/15/2014		
			a)Bulk foods found stored opened. Must be sealed. b)Strawberries in walk in were found distressed. c)Fruit and vegetables in produce section found distressed. d)Dented cans found stored on can rack.				
	EHF17	COS	HAND WASH WITH SOAP/TOWELS		4/15/2014		
			No soap found at deli hand sink.				
	EHF08	COS	GOOD HYGIENIC PRACTICES		4/15/2014		
			Open drink found stored with food. Must have a lid.				
	EHF09	COS	APPROVED SOURCE/LABELING		4/15/2014		
			Food stored without labels.				

Food Establishment Public Inspection Report**From 4/10/14 thru 4/16/14****ESTABLISHMENT****CARNICERIA LA POPULAR**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF87	EHF25	COS	FOOD CONTACT SURFACES		4/15/2014	21	HL1B
			Knife found stored between shelves. Must be stored in an easily cleanable surface.				
	EHF28	COS	ALL OTHER VIOLATIONS		4/15/2014		
			a)Blower covers in deli walk in cooler need to be cleaned. b)Food found stored on floor. c)Excessive dust found on cans for resale. d)Shelves in deli walk in cooler need to be cleaned. e)Fan in meat dept. needs to be cleaned.				

CBA CONCESSION**1501 28TH ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFC320	EHF28	H90 DAY	ALL OTHER VIOLATIONS		4/12/2014	3	HL1B
			Replace 3 sink faucet. Must have a faucet that reaches the sinks. A spray wand can be an extra. Replace by next inspection.				
	EHF22	H30 DAY	MANAGER KNOWLEDGE/CERTIFIED		4/12/2014		
			Food manager is needed. Next class is 5/14/14 test 5/16/14.				

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ESTABLISHMENT

CHICKEN EXPRESS

2106 2ND AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFC283	EHF20	COS	TOXIC ITEMS		4/10/2014	3	HL1B
			A)Chemicals hanging with single use utensils, straws, salt packages. Keep all chemicals away from food or single service utensils.				
	EHF04	IN	PROPER COOKING TEMPERATURES		4/10/2014		
			A)Fried chicken cooked to 209 degrees.				
	EHF28	COS	ALL OTHER VIOLATIONS		4/10/2014		
			A)Do not sit personal items (purse) on bags of food. Store away from food.				

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ESTABLISHMENT

**CHINA MAX
7701 W INTERSTATE 40**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1485	EHF28	COS	ALL OTHER VIOLATIONS		4/15/2014	10	HL1B
			a)Keep handles of scoops up and out of dry goods. b)Change dirty water in sink. c)Store rags in sanitizer.				
	EHF29	IN	RECOGNITION		4/15/2014		
			a)The lady who works in the front and serves food keeps the front area spotless. There has not been a violation in the front for the past 9 months. She does a very good job.				
	EHF25	COS	FOOD CONTACT SURFACES		4/15/2014		
			a)Can opener needs cleaned.				
	EHF13	COS	HACCP PLAN/TIME		4/15/2014		
			a)Date marks needed on food items.				
	EHF21	COS	MANUAL WARE WASHING		4/15/2014		
			a)0 ppm bleach in wipe down in kitchen.				

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ESTABLISHMENT

**CLAIRMONT THE
4707 BELL ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF832	EHF09	COS	APPROVED SOURCE/LABELING		4/10/2014	7	HL1B
			Bulk foods with no label. All non easily identifiable foods must be labeled.				
	EHF25	COS	FOOD CONTACT SURFACES		4/10/2014		
			Inside and top outside of microwave not clean. Microwaves must be cleaned daily.				
	EHF28	COS	ALL OTHER VIOLATIONS		4/10/2014		
			Dust on ceiling and top outside of reach in cooler.				

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ESTABLISHMENT**COMFORT SUITES SOUTH
6318 VENTURA DR**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1127	EHF02	IN	COLD HOLDING Coolers holding at 39°F.		4/14/2014	3	HL1B
	EHF22	H10DAY	MANAGER KNOWLEDGE/CERTIFIED Food manager card is expired. Must renew before 60 days expired for \$35. If past 60 days class must be retaken for \$40.		4/14/2014		

**CORONADO ELEMENTARY
3210 WIMBERLY RD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF686					4/11/2014	0	HL1B

Food Establishment Public Inspection Report**From 4/10/14 thru 4/16/14****ESTABLISHMENT****CVS/PHARMACY #7762
2012 S WASHINGTON ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF754	EHF28	IN	ALL OTHER VIOLATIONS		4/14/2014	0	HL1B

**DAYS INN MED CTR
2102 S COULTER ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF86	EHF28	COS	ALL OTHER VIOLATIONS		4/10/2014	3	HL1B
			a)A sign must be at the hand sink to indicate its use.				
	EHF17	COS	HAND WASH WITH SOAP/TOWELS		4/10/2014		
			a)Soap needed at hand sink. b)Paper towels needed at hand sink.				

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ESTABLISHMENT

DIANAS TAMALES BURRITOS & MORE

1800 BELL ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFM419	EHF03	IN	HOT HOLDING Tamales 158, burritos 160.		4/11/2014	0	HL1B

DOMINOS PIZZA
5914 HILLSIDE RD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2198	EHF02	IN	COLD HOLDING Sausage holding at 37°F.		4/14/2014	0	HL1B
	EHF28	H90 DAY	ALL OTHER VIOLATIONS Walk in cooler floor is starting to buckle up and is no longer smooth and easily cleanable. Floor must be resealed to floor by next inspection.		4/14/2014		

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ESTABLISHMENT

**DONUT STOP INC
4500 CANYON DR**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1731	EHF28	H90 DAY	ALL OTHER VIOLATIONS		4/10/2014	3	HL1B
			Dust in reach cooler. b)Shelves lined with non easily cleanable paper product. Shelves may only be covered with a cleanable non-porous liner.				
	EHF20	COS	TOXIC ITEMS		4/10/2014		
			Sanitizer over 200ppm. Test strips must be used to ensure 100ppm for wipe down solution.				

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900 S TYLER ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2518	EHF02	COS	COLD HOLDING		4/16/2014	8	HL1B
			Ham found at 54.3F. Ham was thrown out.				
	EHF15	H 3 DAYS	EQUIPMENT ADEQUATE		4/16/2014		
			Door on standing cooler keeps opening by itself. Needs to be fixed within 3 days.				

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**DUGOUT, THE
3705 OLSEN BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1366	EHF22	H45 DAY	MANAGER KNOWLEDGE/CERTIFIED		4/15/2014	9	HL1B
			No certified food manager. To be corrected within 45 days 5/30/14.				
	EHF28	COS	ALL OTHER VIOLATIONS		4/15/2014		
			a)Clean bottom of white freezer. b)Clean outside of white freezer. c)Replace gasket on white freezer. d)Repair/replace shelves in beer cooler.				
	EHF25	COS	FOOD CONTACT SURFACES		4/15/2014		
			a)Mold on soda gun. b)Mold in soda gun holder. c)Ice scoop handle touching ice.				
	EHF23	H10DAY	SEWAGE/WASTEWATER		4/15/2014		
			Sink-plumbing leaking on floor. To be corrected within 10 days.				

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ESTABLISHMENT

**EPIC PIES
1205 23RD ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFC327	EHF28	H90 DAY	ALL OTHER VIOLATIONS		4/10/2014	7	HL1B
			A)Back door must be self closing.				
	EHF10	COS	SOUND CONDITION		4/10/2014		
			A)Several dented cans found.				
	EHF24	COS	THERMOMETERS		4/10/2014		
			A)Cooler missing a thermometer. B)One thermometer reading 24 degrees in a cooler. Thermometer must be calibrated.				
	EHF02	IN	COLD HOLDING		4/10/2014		
			A)Sausage holding at 40 degrees.				

Food Establishment Public Inspection Report

From 4/10/14 thru 4/16/14

ESTABLISHMENT**EVOCATION COFFEE ROASTERS CO**

4132 BUSINESS PARK DR

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2222	EHF24	COS	THERMOMETERS		4/15/2014	3	HL1B
			Thermometer in front cooler not properly calibrated.				
	EHF28	COS	ALL OTHER VIOLATIONS		4/15/2014		
			a)Defrost small cooler at front counter. b)Keep all coffee off the ground.				

FAMILY DISCOUNT #2

2601 CANYON DR

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2094	EHF02	IN	COLD HOLDING		4/14/2014	0	HL1B
			Coolers holding at 40°F.				

Food Establishment Public Inspection Report

From 4/10/14 thru 4/16/14

ESTABLISHMENT

**FAT-BOYS BBQ
104 N 23RD ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFC121	EHF03	IN	HOT HOLDING		4/10/2014	0	HL1B
			A)Chopped beef holding at 179 degrees. B)Beans 180 degrees.				
	EHF28	H90 DAY	ALL OTHER VIOLATIONS		4/10/2014		
			A)Floor tiles by ice machine must be repaired. If repairs cannot be made self leveling concrete must be used. B)Employees working with food must wear a hair restraint.				

FRIENDSHIP RANCH

1108 24TH ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFC136	EHF02	COS	COLD HOLDING		4/10/2014	5	HL1B
			A)Ham sitting on counter at 77 degrees. Must be kept below 41 degrees at all times. (Discarded)				

Food Establishment Public Inspection Report

From 4/10/14 thru 4/16/14

ESTABLISHMENT

GEORGIA MANOR NURSING HOME**2611 SW 46TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF1898	EHF02	COS	COLD HOLDING		4/11/2014	5	HFOL	
			Potato salad found out of temperature. Ice intended for cooling was not touching the pan to cool the food.					
	EHF22	IN	MANAGER KNOWLEDGE/CERTIFIED		4/11/2014			
			Corrected from previous inspection.					

GLACIER WATER**3552 S SONCY RD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2531					4/16/2014	0	HL1B

Food Establishment Public Inspection Report**From 4/10/14 thru 4/16/14****ESTABLISHMENT****GREYHOUND LINES-FOOD SERVICE****702 S TYLER ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF926	EHF28	H10DAY	ALL OTHER VIOLATIONS		4/16/2014	5	HL1B
			A)Cooler door fell completely off it's hinges when it was opened. Needs to be fixed within ten days. B)Cooler (with broken door) needs to be defrosted. C)To go cups stored directly on the floor in dry storage.COS				
	EHF02	COS	COLD HOLDING		4/16/2014		
			Tomatoes temped at 53F. Ice wasn't touching the bottom of the pan they were in. Tomatoes were thrown out.				

Food Establishment Public Inspection Report

From 4/10/14 thru 4/16/14

ESTABLISHMENT**HAMLET ELEMENTARY
705 SYCAMORE AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF681	EHF28	COS	ALL OTHER VIOLATIONS		4/15/2014	3	HL1B	
			Remove any dust and cobwebs from the ceiling in the dish washing area.					
	EHF25	COS	FOOD CONTACT SURFACES		4/15/2014			
			The white splash guard in the ice machine needs to be cleaned.					

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

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF575	EHF28	COS	ALL OTHER VIOLATIONS		4/15/2014	0	HL1B	
			A)Box of beef stored directly on ground in walk in cooler. B)Raw bacon stored over ready to eat food in cooler.					

Food Establishment Public Inspection Report

From 4/10/14 thru 4/16/14

ESTABLISHMENT**HASTINGS #9604
2020 S GEORGIA ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1408	EHF22	H45 DAY	MANAGER KNOWLEDGE/CERTIFIED		4/15/2014	3	HFOL
No food manager.Repeat. To be corrected within 45 days. If not corrected in 45 days a \$50 reinspection fee will be charged.							

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

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF619	EHF02	COS	COLD HOLDING		4/10/2014	8	HL1B
Cut onions being held at 70F. Must be held at 41F or less. Corrected.							
	EHF25	COS	FOOD CONTACT SURFACES		4/10/2014		
Tea nozzles need to be cleaned. Corrected.							

Food Establishment Public Inspection Report

From 4/10/14 thru 4/16/14

ESTABLISHMENT

**HIGH PLAINS BINGO
3701 PLAINS BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF523					4/14/2014	0	HL1B

Food Establishment Public Inspection Report

From 4/10/14 thru 4/16/14

ESTABLISHMENT

HILTON GARDEN INN @ AMARILLO

9000 W INTERSTATE 40

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1698	EHF25	COS	FOOD CONTACT SURFACES		4/15/2014	28	HL1B
			a)Soda nozzles had mold on them. Must be cleaned daily. b)Clean the can opener.				
	EHF26	COS	POSTING OF ADVISORIES		4/15/2014		
			a)Buffets must have a posted advisory informing customers to use a new plate on each trip to the buffet. This is a law in the Texas Food Establishment Rules.				
	EHF28	COS	ALL OTHER VIOLATIONS		4/15/2014		
			a)Reset ceiling tile in dry storage.				
	EHF02	COS	COLD HOLDING		4/15/2014		
			a)Cream cheese on buffet line must be kept 41F or below. (repeat)				
	EHF03	COS	HOT HOLDING		4/15/2014		
			a)Sausage links on line were at 109F-115F. Must be 135F or above.				

Food Establishment Public Inspection Report

From 4/10/14 thru 4/16/14

ESTABLISHMENT

HILTON GARDEN INN @ AMARILLO

HF1698	EHF08	COS	GOOD HYGIENIC PRACTICES	4/15/2014	28	HL1B
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a)Coffee dishes in hand sink.

	EHF13	COS	HACCP PLAN/TIME	4/15/2014		
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a)Multiple food items in kitchen had no datemark. A \$50 reinspection fee is being charged, per the last inspection and must be paid by 4-17-14 at 5 pm.

	EHF10	COS	SOUND CONDITION	4/15/2014		
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a)Moldy oranges in dry storage.

HOLIDAY INN EXPRESS AMA WEST

8330 W AMARILLO BLVD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
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HF2179	EHF15	H10DAY	EQUIPMENT ADEQUATE		4/10/2014	3	HL1B
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a)Heating element on hot hold unit not working. b)Small dairy cooler needs to be defrosted to maintain temperature.

Food Establishment Public Inspection Report

From 4/10/14 thru 4/16/14

ESTABLISHMENT**HOLLYWOOD 16
9100 CANYON DR**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF21	EHF13	COS	HACCP PLAN/TIME		4/14/2014	4	HL1B	
			Hot dogs found in the cooler longer than 7 days. Once removed from package, hot dogs can only be held for 7 days. Open date must be on box.					

**HUDD RESTAURANT
7311 W AMARILLO BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF1173	EHF29	IN	RECOGNITION		4/14/2014	0	HL1B	
			a)Cooks on both cook lines were observed preventing cross contamination by handling raw eggs with the right hand and ready to eat foods with the left hand. Great job!					

Food Establishment Public Inspection Report

From 4/10/14 thru 4/16/14

ESTABLISHMENT**INFINITY ICE & WATER
3503 NE 24TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2143					4/16/2014	0	HL1B

**IN-N-OUT DRIVE THRU
4602 SW 45TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2328					4/16/2014	0	HL1B

Food Establishment Public Inspection Report

From 4/10/14 thru 4/16/14

ESTABLISHMENT**JIGGLE BERRY
3801 OLSEN BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2155	EHF22	IN	MANAGER KNOWLEDGE/CERTIFIED Corrected.		4/11/2014	0	HFOL

**JUDYS PLACE
2700 S GRAND ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF836	EHF15	IN	EQUIPMENT ADEQUATE Reach in cooler holding at 41F or less.		4/11/2014	0	HFOL
	EHF25	IN	FOOD CONTACT SURFACES Soda machine and nozzles cleaned.		4/11/2014		

Food Establishment Public Inspection Report**From 4/10/14 thru 4/16/14****ESTABLISHMENT****KFC****316 E AMARILLO BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF993	EHF28	COS	ALL OTHER VIOLATIONS		4/10/2014	6	HL1B
			a)Clean can opener holder. b)It is recommended that a partition/divider be installed between hand sink and mixer to prevent splash from entering food or getting on food contact surfaces.				
	EHF24	COS	THERMOMETERS		4/10/2014		
			a)Thermometer needed in coleslaw cooler.				
	EHF19	COS	RODENTS/ANIMALS/OPENINGS		4/10/2014		
			a)Seal gap at backdoor.				

Food Establishment Public Inspection Report

From 4/10/14 thru 4/16/14

ESTABLISHMENT**KHIVA SHRINE
305 SE 5TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF939	EHF10	COS	SOUND CONDITION		4/11/2014	4	HL1B
			Food being held in reach in cooler was distressed.				

**KING LING
2801 SE 27TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2521	EHF28	IN	ALL OTHER VIOLATIONS		4/14/2014	0	HFOL
			Air vent cleaned. Corrected.				
	EHF25	IN	FOOD CONTACT SURFACES		4/14/2014		
			Foil removed from prep table. b)Microwave was cleaned. Corrected.				

Food Establishment Public Inspection Report

From 4/10/14 thru 4/16/14

ESTABLISHMENT

KIRKLAND COURT HEALTH & REHABI

1601 KIRKLAND DR

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1696	EHF27	H10DAY	ESTABLISHMENT PERMIT	Permit has expired on 4-11 and must be renewed.	4/15/2014	3	HL1B

Food Establishment Public Inspection Report

From 4/10/14 thru 4/16/14

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

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2142					4/16/2014	0	HL1B

1605 E AMARILLO BLVD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2482					4/16/2014	0	HL1B

Food Establishment Public Inspection Report

From 4/10/14 thru 4/16/14

ESTABLISHMENT

**LA REYNA MICHOACANA
1321 SE 10TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2101					4/16/2014	0	HL1B
HF382					4/16/2014	0	HL1B
HF383					4/16/2014	0	HL1B

Food Establishment Public Inspection Report

From 4/10/14 thru 4/16/14

ESTABLISHMENT

**LAMAR ELEMENTARY
3800 S LIPSCOMB ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF663	EHF29	IN	RECOGNITION		4/16/2014	3	HL1B
			Great job using probe thermometer to check food temperature!				
	EHF25	COS	FOOD CONTACT SURFACES		4/16/2014		
			Ice scoop holder dusty.				

**LEGACY REHABILITATION & LIVING
4033 SW 51ST AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2368					4/11/2014	0	HFOL

Food Establishment Public Inspection Report

From 4/10/14 thru 4/16/14

ESTABLISHMENT

**LIVINFIT NUTRITION
4119 BUSINESS PARK DR**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2171	EHF02	IN	COLD HOLDING Cooler holding at 40°F.		4/14/2014	0	HL1B

Food Establishment Public Inspection Report

From 4/10/14 thru 4/16/14

ESTABLISHMENT**LOVES TRAVEL STOP #261****8615 CANYON DR**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF614	EHF02	IN	COLD HOLDING Turkey holding at 40°F.		4/16/2014	7	HL1B
	EHF03	IN	HOT HOLDING Meatballs holding at 138°F.		4/16/2014		
	EHF08	COS	GOOD HYGIENIC PRACTICES Employee drinks found without lids and straws. If seen again a \$50 reinspection fee will be charged.		4/16/2014		
	EHF25	COS	FOOD CONTACT SURFACES Clean ice machine.		4/16/2014		
	EHF28	H90 DAY	ALL OTHER VIOLATIONS Replace rusty screws on the front of the ice machine by next inspection.		4/16/2014		

Food Establishment Public Inspection Report

From 4/10/14 thru 4/16/14

ESTABLISHMENT

**LOWES HOME CENTER
5000 S COULTER ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HFT4749	EHF02	COS	COLD HOLDING		4/11/2014	5	HL1B FOOD	
			Sliced tomatoes, lettuce and onions need to be iced down to keep them below 41°F.					

Food Establishment Public Inspection Report

From 4/10/14 thru 4/16/14

ESTABLISHMENT**MCDONALDS
400 E AMARILLO BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1190	EHF28	IN	ALL OTHER VIOLATIONS		4/10/2014	0	HOTHER
All food and single service items ordered to be destroyed were verified as being destroyed.							

5620 W AMARILLO BLVD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1954	EHF20	COS	TOXIC ITEMS		4/15/2014	9	HL1B
Sanitizer in three compartment sink was too strong, over 400 PPM Qt.							
	EHF21	COS	MANUAL WARE WASHING		4/15/2014		
Ware washing machine was not sanitizing at time of inspection.							
	EHF25	COS	FOOD CONTACT SURFACES		4/15/2014		
Ware washing machine needed to be cleaned.							

Food Establishment Public Inspection Report

From 4/10/14 thru 4/16/14

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

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFD20					4/11/2014	0	HL1B

MEXICO LINDO**4515 S GEORGIA ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1853	EHF28	IN	ALL OTHER VIOLATIONS		4/16/2014	0	HFOL

a)Air vent was cleaned and repainted. B)Ceiling panels were replaced.

Food Establishment Public Inspection Report**From 4/10/14 thru 4/16/14****ESTABLISHMENT****MID AMERICA SERV/POTTER CO DET****13100 NE 29TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF470	EHF28	COS	ALL OTHER VIOLATIONS		4/15/2014	0	HL1B	
			Dish washer needs to be reaching at least 160F to sanitize properly. Three compartment sink should be used to santize until dish washer is repaired. b)Pans found with cracks in them. All cracked pans need to be replaced.					

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

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF564	EHF28	COS	ALL OTHER VIOLATIONS		4/10/2014	0	HL1B	
			a)Remove fan from kitchen or clean it.					

Food Establishment Public Inspection Report**From 4/10/14 thru 4/16/14****ESTABLISHMENT****MY POLLO & MIMIS RESTAURANT****1400 ROSS ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1824	EHF28	COS	ALL OTHER VIOLATIONS		4/16/2014	20	HL1B
			a)Keep handles of scoops up and out of dry goods.				
	EHF25	COS	FOOD CONTACT SURFACES		4/16/2014		
			a)Cannot store pinwheels in cardboard. b)Clean can opener.				
	EHF22	COS	MANAGER KNOWLEDGE/CERTIFIED		4/16/2014		
			a)Food manager card expired.				
	EHF21	COS	MANUAL WARE WASHING		4/16/2014		
			a)0 ppm bleach in sanitizer wipe down.				
	EHF08	COS	GOOD HYGIENIC PRACTICES		4/16/2014		
			a)Food employee used hand washing sink for something other than hand washing.				

Food Establishment Public Inspection Report**From 4/10/14 thru 4/16/14****ESTABLISHMENT****MY POLLO & MIMIS RESTAURANT**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1824	EHF13	COS	HACCP PLAN/TIME		4/16/2014	20	HL1B
			a)Date marks needed on cooked food items.				
	EHF17	COS	HAND WASH WITH SOAP/TOWELS		4/16/2014		
			a)No soap at hand sink.				

NIGHT & DAY CARE & PLAY INC**2831 MAYS AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFD31	EHF25	COS	FOOD CONTACT SURFACES		4/16/2014	3	HL1B
			Clean can opener.				

Food Establishment Public Inspection Report

From 4/10/14 thru 4/16/14

ESTABLISHMENT

**OASIS
900 23RD ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFC286	EHF19	COS	RODENTS/ANIMALS/OPENINGS		4/12/2014	7	HL1B
			Seal hole on north side of building. b)Leave window shut after taking order.				
	EHF09	COS	APPROVED SOURCE/LABELING		4/12/2014		
			Gummy bears can only be sold if pre-packaged.				
	EHF28	COS	ALL OTHER VIOLATIONS		4/12/2014		
			b)Light shields needed. Permit numbers must be on at least 2 sides of the building. c)Back door must be self closing.				

Food Establishment Public Inspection Report

From 4/10/14 thru 4/16/14

ESTABLISHMENT

OLSEN PARK ELEMENTARY

2409 ANNA ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF661	EHF28	COS	ALL OTHER VIOLATIONS		4/16/2014	7	HL1B
			A)Replace gasket on cold hold. Repeat. If not corrected by next inspection a \$50 reinspection fee will be charged. B)Clean black window. C)Clean outside of microwave.				
	EHF10	COS	SOUND CONDITION		4/16/2014		
			Dented cans on shelf for use. Repeat.				
	EHF25	COS	FOOD CONTACT SURFACES		4/16/2014		
			A)Clean ice scoop holder. B)Clean can opener. C)Clean can opener holder.				

Food Establishment Public Inspection Report

From 4/10/14 thru 4/16/14

ESTABLISHMENT

**PAK A SAK #17
7404 SW 45TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1912	EHF11	COS	PROPER HANDLING RTE		4/14/2014	8	HL1B
			a)Limes and lemons for customer self service must have a removeable lid or be under a sneeze shield.				
	EHF13	COS	HACCP PLAN/TIME		4/14/2014		
			a)Corn dogs in cooler must have a date mark from when they were pulled from the freezer.				

Food Establishment Public Inspection Report**From 4/10/14 thru 4/16/14****ESTABLISHMENT****PANHANDLE SALVAGE
5811 S WESTERN ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF780	EHF25	COS	FOOD CONTACT SURFACES		4/16/2014	3	HL1B
			Clean all produce area, shelving and tables. b)Dishes used for cooking show left dirty with large amounts of food debris for over a week. Dishes must be cleaned at least every 24 hrs when being used.				
	EHF28	COS	ALL OTHER VIOLATIONS		4/16/2014		
			Do not over stock small freezer, food is soft and must remain frozen.				

Food Establishment Public Inspection Report**From 4/10/14 thru 4/16/14****ESTABLISHMENT****PAPA MURPHYS
1740 S WESTERN ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2048	EHF28	COS	ALL OTHER VIOLATIONS		4/15/2014	6	HL1B
			Bulk container of flour needs to be labeled.				
	EHF24	COS	THERMOMETERS		4/15/2014		
			No thermometer found in reachin.				
	EHF21	COS	MANUAL WARE WASHING		4/15/2014		
			a)Wipe down solution was not at proper strength. Should be 100 PPM Cl. b)Wipe down rag was not returned to sanitizer.				

Food Establishment Public Inspection Report

From 4/10/14 thru 4/16/14

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

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2320	EHF25	COS	FOOD CONTACT SURFACES		4/14/2014	3	HL1B
			Top of the iced coffee machine needed to be cleaned.				
	EHF28	COS	ALL OTHER VIOLATIONS		4/14/2014		
			Food debris needed to be cleaned off of back door.				

PETRO STOPPING CENTERS F I**8500 E INTERSTATE 40**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1558	EHF28	IN	ALL OTHER VIOLATIONS		4/14/2014	0	HFOL
			B)Corrected from previous inspection. C)Corrected from previous inspection.				

Food Establishment Public Inspection Report

From 4/10/14 thru 4/16/14

ESTABLISHMENT**PIZZA HUT
7000 E INTERSTATE 40**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF844					4/15/2014	0	HL1B

**PLEASANT VALLEY BAPTIST CHURCH
555 E HASTINGS AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFD41					4/11/2014	0	HL1B

Food Establishment Public Inspection Report

From 4/10/14 thru 4/16/14

ESTABLISHMENT

PLEASANT VALLEY ELEMENTARY

4413 RIVER RD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF654	EHF03	COS	HOT HOLDING		4/11/2014	5	HL1B	
			Macaroni and cheese at 128F on steam table. It was rapidly reheated in the oven before serving.					

POPEYES

7000 E INTERSTATE 40

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF890	EHF28	H90 DAY	ALL OTHER VIOLATIONS		4/15/2014	0	HL1B	
			Seal on reach in freezer needed to be replaced.					

Food Establishment Public Inspection Report

From 4/10/14 thru 4/16/14

ESTABLISHMENT**REAP ICE & WATER
400 E HASTINGS AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2237					4/16/2014	0	HL1B

**REGION 16 NELSON ST HEADSTART
1023 N NELSON ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFD40	EHF21	H10DAY	MANUAL WARE WASHING		4/16/2014	3	HL1B

The dish machine is not sanitizing at proper strength. Use three compartment sink to sanitize dishes until the dish machine is working properly.

Food Establishment Public Inspection Report

From 4/10/14 thru 4/16/14

ESTABLISHMENT

**RIPAEM INC
2512 S GRAND ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2429					4/16/2014	0	HL1B

**RIVER ROAD HIGH SCHOOL
101 W MOBLEY AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFP29	EHF28	COS	ALL OTHER VIOLATIONS		4/15/2014	0	HL1B

Store all single service items inverted so they will not accumulate dust or debris.

Food Establishment Public Inspection Report

From 4/10/14 thru 4/16/14

ESTABLISHMENT**RIVER ROAD MIDDLE SCHOOL**

9500 N US HWY 287

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF1848	EHF28	H90 DAY	ALL OTHER VIOLATIONS		4/11/2014	0	HL1B	
			Repair the shelves in the pantry so they do not flake paint and are smooth and easy to clean.					

ROCKIN NUTRITION

3428 S WESTERN ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF2371	EHF28	IN	ALL OTHER VIOLATIONS		4/11/2014	0	HFOL	
			Hole in restroom wall fixed.					
	EHF27	IN	ESTABLISHMENT PERMIT		4/11/2014			
			Permit posted.					

Food Establishment Public Inspection Report

From 4/10/14 thru 4/16/14

ESTABLISHMENT

ROLLING HILLS ELEMENTARY**2800 W CHERRY AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HFP8	EHF28	COS	ALL OTHER VIOLATIONS		4/11/2014	3	HL1B	
			Paint or seal any wooden shelves in the kitchen. One correction from previous inspection.					
	EHF25	COS	FOOD CONTACT SURFACES		4/11/2014			
			Clean any crumbs and debris from drawers used to store clean utensils and equipment.					

ROSAS CAFE & TORTILLA FACTORY**4312 SW 45TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF163					4/16/2014	0	HFOL

Food Establishment Public Inspection Report

From 4/10/14 thru 4/16/14

ESTABLISHMENT

**SANCHEZ BAKERY
3508 SE 11TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2110	EHF28	COS	ALL OTHER VIOLATIONS		4/11/2014	17	HL1B
			a)Tiles on counter need to be replaced. b)Food found stored on floor.COS c)Personal items stored with kitchen equipment.COS d)Eggs stored in cooler above ready to eat items.COS e)Roof leak found in back storage room that needs repair.				
	EHF25	COS	FOOD CONTACT SURFACES		4/11/2014		
			a)Utensil container found dirty. Corrected. b)Reach in cooler needs to be cleaned. Corrected. c)Pans found stored dirty with clean pans. Corrected. d)Microwave needs to be cleaned. Corrected.				
	EHF10	COS	SOUND CONDITION		4/11/2014		
			Ready to eat packages found open on shelf. Corrected.				
	EHF20	COS	TOXIC ITEMS		4/11/2014		
			Sanitizer found at over 200ppm. Must be at 100ppm.				
	EHF08	COS	GOOD HYGIENIC PRACTICES		4/11/2014		
			Hand washing sink being used for purposes other than hand washing. Corrected.				

Food Establishment Public Inspection Report**From 4/10/14 thru 4/16/14**

ESTABLISHMENT**SANCHEZ BAKERY**

HF2110	EHF15	COS	EQUIPMENT ADEQUATE	4/11/2014	17	HL1B
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Front display cooler holding at 48F. Corrected, food moved to other cooler.

**SHAVE N FLAV
1000 S GEORGIA ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF421					4/10/2014	0	HL1B

Food Establishment Public Inspection Report

From 4/10/14 thru 4/16/14

ESTABLISHMENT**SHI LEES BARBECUE & SOUL FOOD**

1213 SW 3RD AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2292	EHF28	H90 DAY	ALL OTHER VIOLATIONS		4/15/2014	3	HL1B
			a)Freezer in back area needs to be defrosted. b)Bare wood in kitchen needs to be covered or painted.				
	EHF17	COS	HAND WASH WITH SOAP/TOWELS		4/15/2014		
			a)No paper towels at hand sink in kitchen. b)No paper towels at hand sink in restroom.				

SODA POP & CIG STOP

4310 S WESTERN ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1728	EHF28	H10DAY	ALL OTHER VIOLATIONS		4/15/2014	0	HL1B
			Drains running outside of building. Drains may not run out on ground.				

Food Establishment Public Inspection Report

From 4/10/14 thru 4/16/14

ESTABLISHMENT

SONIC DRIVE IN 2220 ROSS-OSAGE DR

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF737	EHF28	IN	ALL OTHER VIOLATIONS		4/14/2014	0	HFOL	
			a)Top of bun warmer cleaned. b)Floor tiles repaired. c)Walk in freezer and cooler swept. d)Air vents cleaned.					
	EHF25	IN	FOOD CONTACT SURFACES		4/14/2014			
			a)Onion ring rack in walk in cooler cleaned. b)Utensil container cleaned. c)Can opener cleaned. d)Cold hold table cleaned.					

4320 SW 45TH AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF764	EHF25	H30 DAY	FOOD CONTACT SURFACES		4/16/2014	3	HFOL	
			Inside ice machine has mineral deposits and does not appear clean. Unit has been worked on and will not come clean. Replace parts that are no longer cleanable. 30 Days to complete all work on this unit.					

7100 BELL ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
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Food Establishment Public Inspection Report

From 4/10/14 thru 4/16/14

ESTABLISHMENT

SONIC DRIVE IN

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF717	EHF28	H90 DAY	ALL OTHER VIOLATIONS		4/14/2014	3	HL1B
			Kitchen floor needs to be regouted by next inspection. b)Replace ceiling tile with soda lines coming out of it. c)Never store raw eggs above ready to eat foods.				
	EHF03	IN	HOT HOLDING		4/14/2014		
			Eggs holding at 154°F.				
	EHF02	IN	COLD HOLDING		4/14/2014		
			Tomatoes holding at 40°F.				
	EHF25	COS	FOOD CONTACT SURFACES		4/14/2014		
			Clean soda nozzles. b)Clean cooler door handles. c)Clean top of ice machine. d)Clean ice scoop holders. e)Clean out cooler with liquid egg.				

7701 W INTERSTATE 40

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF341	EHF28	COS	ALL OTHER VIOLATIONS		4/14/2014	10	HL1B
			a)Post last inspection. b)Degrease over fry warmer. c)Clean water from bottom of cooler. d)Clean grease behind grill.				

Food Establishment Public Inspection Report**From 4/10/14 thru 4/16/14**

ESTABLISHMENT**SONIC DRIVE IN**

HF341	EHF13	COS	HACCP PLAN/TIME	4/14/2014	10	HL1B
			a)Date marks needed on food in reach in.			
	EHF24	COS	THERMOMETERS	4/14/2014		
			a)No thermometer in cold hold unit.			
	EHF22	COS	MANAGER KNOWLEDGE/CERTIFIED	4/14/2014		
			a)Need a city of Amarillo food manager card.			

Food Establishment Public Inspection Report

From 4/10/14 thru 4/16/14

ESTABLISHMENT**SOUTH GEORGIA ELEMENTARY**

5018 SUSAN DR

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF31	EHF25	COS	FOOD CONTACT SURFACES Ice scoop holder dusty.		4/15/2014	3	HL1B
	EHF28	COS	ALL OTHER VIOLATIONS Replace gaskets on cold hold. b)Clean gaskets on cold hold.		4/15/2014		

SPICY MIKES BAR-B-Q HAVEN

7028 S WESTERN ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2242	EHF28	COS	ALL OTHER VIOLATIONS Remove metal cans from cooler that are holding up the bottom shelf, they are starting to rust. Replace with something that will not rust and is cleanable.		4/15/2014	0	HL1B

Food Establishment Public Inspection Report

From 4/10/14 thru 4/16/14

ESTABLISHMENT**STAYBRIDGE SUITES
36 WESTERN PLAZA DR**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2224	EHF22	IN	MANAGER KNOWLEDGE/CERTIFIED Corrected.		4/15/2014	0	HFOL

Food Establishment Public Inspection Report

From 4/10/14 thru 4/16/14

ESTABLISHMENT

**SUBWAY
1701 N 23RD ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFC251	EHF25	COS	FOOD CONTACT SURFACES		4/10/2014	3	HL1B
			A)Soda nozzles on clean dish rack dirty. B)Clean cooler handle. C)Remove cell phone charger and radio from clean dish rack, both items are not clean.				
	EHF02	IN	COLD HOLDING		4/10/2014		
			A)Turkey holding at 39 degrees.				
	EHF03	IN	HOT HOLDING		4/10/2014		
			A)Meatballs 151F.				
	EHF28	COS	ALL OTHER VIOLATIONS		4/10/2014		
			A)Clean air vents.				

Food Establishment Public Inspection Report

From 4/10/14 thru 4/16/14

ESTABLISHMENT**SUBWAY #
2004 S COULTER ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1198	EHF03	COS	HOT HOLDING		4/15/2014	8	HL1B
			a)Meatballs holding at 105-115F.				
	EHF22	COS	MANAGER KNOWLEDGE/CERTIFIED		4/15/2014		
			a)Food manager card is expired.				

Food Establishment Public Inspection Report**From 4/10/14 thru 4/16/14****ESTABLISHMENT****SUBWAY #25567-216****1412 ROSS ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1205	EHF20	COS	TOXIC ITEMS		4/16/2014	6	HL1B
			a)Unlabeled chemical spray bottle.				
	EHF25	COS	FOOD CONTACT SURFACES		4/16/2014		
			a)Clean tea nozzles. b)Clean inside of microwaves.				
	EHF28	COS	ALL OTHER VIOLATIONS		4/16/2014		
			a)Hand wash signs needed at hand sinks.				

Food Establishment Public Inspection Report

From 4/10/14 thru 4/16/14

ESTABLISHMENT**SUBWAY #7429-212
3300 E INTERSTATE 40**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1200	EHF03	IN	HOT HOLDING Meatballs 145F.		4/16/2014	0	HL1B
	EHF02	IN	COLD HOLDING Roast Beef 37F, Tomatoes 34F.		4/16/2014		

**SUPER 8
2103 LAKEVIEW DR**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1184	EHF22	IN	MANAGER KNOWLEDGE/CERTIFIED Corrected.		4/11/2014	0	HFOL

Food Establishment Public Inspection Report**From 4/10/14 thru 4/16/14****ESTABLISHMENT****T&M DISCOUNT
1117 N HUGHES ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2533	EHF21	H30 DAY	MANUAL WARE WASHING		4/16/2014	0	H PREOPEN
			Three compartment sink needed for ware washing.				
	EHF17	COS	HAND WASH WITH SOAP/TOWELS		4/16/2014		
			Hand washing sinks must have towels and soap.				
	EHF28	H30 DAY	ALL OTHER VIOLATIONS		4/16/2014		
			a)Ceiling needs to be repaired. b)Floor under soda machines needs to be repaired.				

Food Establishment Public Inspection Report

From 4/10/14 thru 4/16/14

ESTABLISHMENT**TAN PHAT MARKET
5321 E AMARILLO BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1541					4/14/2014	0	HFOL

**TAQUERIA EL TAPATIO #3
2028 PARAMOUNT BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2532	EHF28	COS	ALL OTHER VIOLATIONS		4/15/2014	0	H PREOPEN
Clean storage shelf. b)Replace gaskets on cold hold. c)Clean cooking equipment.							

Food Establishment Public Inspection Report

From 4/10/14 thru 4/16/14

ESTABLISHMENT

**TEJANO WILD WEST
1200 SE 10TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2383	EHF22	IN	MANAGER KNOWLEDGE/CERTIFIED Passed food managers class.		4/11/2014	0	HFOL

Food Establishment Public Inspection Report**From 4/10/14 thru 4/16/14****ESTABLISHMENT****TEXAS ROADHOUSE
2805 W INTERSTATE 40**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1022	EHF20	COS	TOXIC ITEMS		4/10/2014	10	HL1B
			Two chemical containers with no label. All chemicals must be labeled.				
	EHF25	COS	FOOD CONTACT SURFACES		4/10/2014		
			Bottom of shelf above bun toaster has splatter. b)Ice scoop set on drain grate. c)Shelf in reach in cooler is rusted and not cleanable. d)Fans used in kitchen not clean.				
	EHF07	COS	ADEQUATE HAND WASHING		4/10/2014		
			Employee did not wash hands before putting on gloves. Hands must be washed before putting on gloves.				

Food Establishment Public Inspection Report

From 4/10/14 thru 4/16/14

ESTABLISHMENT**THAI EXPRESS
3314 S WASHINGTON ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1093	EHF22	IN	MANAGER KNOWLEDGE/CERTIFIED Corrected.		4/11/2014	0	HFOL

**THAN LWIN ASIAN GROCERY STORE
5407 E AMARILLO BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2452					4/10/2014	0	HFOL

Food Establishment Public Inspection Report

From 4/10/14 thru 4/16/14

ESTABLISHMENT

THUMPERS GRILL

1909 J AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2526	EHF21	COS	MANUAL WARE WASHING		4/15/2014	9	HL1B
			Dish sanitizer mixed at below 100ppm. Must be 200ppm. COS				
	EHF20	COS	TOXIC ITEMS		4/15/2014		
			Cleaning products found stored above ready to eat items. COS				
	EHF25	COS	FOOD CONTACT SURFACES		4/15/2014		
			a)One time use items stored on floor. Must be stored at least 6" of the floor. COS b)Utensils found stored in cardboard containers. Must be stored in containers that are easily cleanable. COS				

Food Establishment Public Inspection Report

From 4/10/14 thru 4/16/14

ESTABLISHMENT**TNT SNOWCONES
3405 S GEORGIA ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFM139					4/11/2014	0	HL1B

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

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF628	EHF15	IN	EQUIPMENT ADEQUATE Walkin at temperature.		4/11/2014	0	HFOL

Food Establishment Public Inspection Report

From 4/10/14 thru 4/16/14

ESTABLISHMENT

TOOT N TOTUM #40
2700 W INTERSTATE 40

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF2269	EHF28	H90 DAY	ALL OTHER VIOLATIONS		4/11/2014	0	HL1B	
			Back of blower units in walk in cooler have dust build up.					

TOOT N TOTUM #55
5901 BELL ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF450	EHF25	COS	FOOD CONTACT SURFACES		4/14/2014	3	HL1B	
			Clean sneeze shield. b)Clean microwave. c)Clean out to go holders.					

Food Establishment Public Inspection Report

From 4/10/14 thru 4/16/14

ESTABLISHMENT

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

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF415	EHF28	COS	ALL OTHER VIOLATIONS		4/15/2014	0	HL1B
			Ceiling tile above fountain machine needs to be repaired.				

**TOOT N TOTUM #78
3401 S SONCY RD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF751	EHF13	COS	HACCP PLAN/TIME		4/10/2014	9	HL1B
			a)Cheeseburger rolls dated to be thrown away yesterday were still in the cooler.				
	EHF03	COS	HOT HOLDING		4/10/2014		
			a)Items on rollers at 115-128F.				

Food Establishment Public Inspection Report

From 4/10/14 thru 4/16/14

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		4/10/2014	10	HL1B
			a)Food items not properly date marked in walk in.				
	EHF25	COS	FOOD CONTACT SURFACES		4/10/2014		
			a)Tea nozzles must be cleaned daily.				
	EHF20	COS	TOXIC ITEMS		4/10/2014		
			a)Quat sanitizer over 400 ppm.				

Food Establishment Public Inspection Report

From 4/10/14 thru 4/16/14

ESTABLISHMENT

TRAVIS MIDDLE SCHOOL 2815 MARTIN RD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF669	EHF28	H90 DAY	ALL OTHER VIOLATIONS		4/16/2014	0	HL1B
			Repair or refinish the lower shelves of the metal tables where the paint is chipped or peeling. Label any containers of ingredients such as flour and sugar that are not easily recognizable. Corrected. One correction from previous inspection.				

TRI STATE BAKING 6702 FM 1541

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF596	EHF23	IN	SEWAGE/WASTEWATER		4/15/2014	0	HFOL
			Corrected.				

Food Establishment Public Inspection Report

From 4/10/14 thru 4/16/14

ESTABLISHMENT

**TYLERS BARBEQUE
2014 PARAMOUNT BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1931	EHF28	COS	ALL OTHER VIOLATIONS		4/11/2014	0	HL1B
			Clean ceiling vents. b)Clean outside of ice machine.				

Food Establishment Public Inspection Report**From 4/10/14 thru 4/16/14****ESTABLISHMENT****UNITED SUPERMARKET #529****5807 SW 45TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF460	EHF28	H90 DAY	ALL OTHER VIOLATIONS		4/10/2014	9	HL1B
			Donuts on display not protected from dust contam. Food products open when not in use. Sanitizer dispenser leaking. Clean:blower covers, back splash panels, roller racks, bakery ladder. All equip. in bakery must remain clean. Seal holes in ceiling.				
	EHF08	COS	GOOD HYGIENIC PRACTICES		4/10/2014		
			Two open employee drinks. b)Rag in hand sink in market.				
	EHF02	COS	COLD HOLDING		4/10/2014		
			Two pallets dairy product not held in refrigeration found at 57°. This product must remain refrigerated. Never leave at room temperature.				

Food Establishment Public Inspection Report

From 4/10/14 thru 4/16/14

ESTABLISHMENT**VINCES PIZZA
2413 S WESTERN ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF600	EHF28	H30 DAY	ALL OTHER VIOLATIONS		4/10/2014	0	HFOL
			Storage area cluttered. Clean and organize storage area.				

**W T ATHLETICS
3301 4TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFC112	EHF02	IN	COLD HOLDING		4/12/2014	0	HL1B
			Cooler holding at 40°F.				
	EHF03	IN	HOT HOLDING		4/12/2014		
			Hot dogs at 51°F.				

Food Establishment Public Inspection Report**From 4/10/14 thru 4/16/14****ESTABLISHMENT****WAFFLE HOUSE #1354****2804 SW 45TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1298	EHF21	COS	MANUAL WARE WASHING		4/10/2014	6	HL1B
			Dish washer not reaching proper heat temp to sanitize dishes. Unit did not change test strip to black. Dish washer must be checked daily for proper operation. Hand sanitize dishes until dish washer unit is repaired.				
	EHF25	COS	FOOD CONTACT SURFACES		4/10/2014		
			Shelf bottom above pecans has grease buildup. Air vent covers in reach in coolers dusty. Ice scoop holder not clean. Mixer has buildup.				
	EHF28	H10DAY	ALL OTHER VIOLATIONS		4/10/2014		
			Dust on ceiling at air vents. Bug light needs to be cleaned. Walk in blower covers not clean. Food equipment stored over ice maker with food still on it.				

Food Establishment Public Inspection Report**From 4/10/14 thru 4/16/14**

ESTABLISHMENT**WALGREENS #01304
5709 W AMARILLO BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF489	EHF17	COS	HAND WASH WITH SOAP/TOWELS		4/14/2014	3	HL1B	
			Womens restroom did not have paper towels.					

Food Establishment Public Inspection Report

From 4/10/14 thru 4/16/14

ESTABLISHMENT**WELLINGTON ROOM EVENT CENTER****505 S TENNESSEE ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF1221	EHF28	COS	ALL OTHER VIOLATIONS		4/16/2014	0	HL1B	
			a)Employees must wear hair restraint when preparing food. b)Ceiling in pantry needs to be repaired.					
HFK88					4/16/2014	0	HL1B	

Food Establishment Public Inspection Report

From 4/10/14 thru 4/16/14

ESTABLISHMENT

WENDYS #4103

407 23RD ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFC213	EHF03	IN	HOT HOLDING		4/10/2014	3	HL1B
			A)Chicken nuggets holding at 159 degrees.				
	EHF02	IN	COLD HOLDING		4/10/2014		
			A)Tomatoes holding at 38 degrees. B)Beef patties holding at 39 degrees.				
	EHF25	COS	FOOD CONTACT SURFACES		4/10/2014		
			A)Clean microwave. B)Clean to go lid area. C)Clean out freezer.				

Food Establishment Public Inspection Report

From 4/10/14 thru 4/16/14

ESTABLISHMENT**WESTERN HORSEMAN CLUB****2501 E INTERSTATE 40**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2052	EHF22	IN	MANAGER KNOWLEDGE/CERTIFIED		4/11/2014	0	HFOL
			Corrected from previous inspection.				

Food Establishment Public Inspection Report

From 4/10/14 thru 4/16/14

ESTABLISHMENT

WHATABURGER #371

3401 S COULTER ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF954	EHF22	H10DAY	MANAGER KNOWLEDGE/CERTIFIED		4/14/2014	6	HL1B
			a)No food manager card. Correct within 10 days.				
	EHF25	COS	FOOD CONTACT SURFACES		4/14/2014		
			a)Knife on magnet had food debris on it.				
	EHF28	COS	ALL OTHER VIOLATIONS		4/14/2014		
			a)Last inspection could not be found. Must be posted on an inside wall.				

Food Establishment Public Inspection Report

From 4/10/14 thru 4/16/14

ESTABLISHMENT

WHITTIER ELEMENTARY

2004 N MARRS ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF670	EHF28	COS	ALL OTHER VIOLATIONS		4/15/2014	0	HL1B
Clean dust from vents in the service line area. One correction from previous inspection.							

WILL ROGERS ELEMENTARY

920 N MIRROR ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF653	EHF28	COS	ALL OTHER VIOLATIONS		4/16/2014	0	HL1B
Move any food packages away from areas of condensate in the walk-in freezer.							

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ESTABLISHMENT

**WINGSTOP
3300 E INTERSTATE 40**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1701	EHF28	COS	ALL OTHER VIOLATIONS		4/16/2014	6	HL1B
			Bulk salt container stored directly on ground. Must be at least 6" off of ground.				
	EHF25	H10DAY	FOOD CONTACT SURFACES		4/16/2014		
			Bulk salt container needs to be cleaned.				
	EHF17	COS	HAND WASH WITH SOAP/TOWELS		4/16/2014		
			No paper towels at hand sink.				

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ESTABLISHMENT

**WOLFLIN ELEMENTARY
2026 S HUGHES ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF652					4/15/2014	0	HL1B

Food Establishment Public Inspection Report**From 4/10/14 thru 4/16/14****ESTABLISHMENT****YOUNGBLOODS STOCKYARD CAFE DT****620 SW 16TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2419	EHF28	COS	ALL OTHER VIOLATIONS		4/10/2014	11	HL1B
			Towels stored in hand sink.				
	EHF17	COS	HAND WASH WITH SOAP/TOWELS		4/10/2014		
			No paper towels at hand sink in dish room.				
	EHF02	COS	COLD HOLDING		4/10/2014		
			Cooler holding at 60F. All potentially hazardous food was thrown out.				
	EHF25	COS	FOOD CONTACT SURFACES		4/10/2014		
			Clean knives stored in dirty container.				