

Food Establishment Public Inspection Report

From 4/17/14 thru 4/23/14

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

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFD35	EHF25	COS	FOOD CONTACT SURFACES Clean can opener.		4/22/2014	3	HL1B
	EHF28	COS	ALL OTHER VIOLATIONS Utensils need to face the same direction.		4/22/2014		

Food Establishment Public Inspection Report

From 4/17/14 thru 4/23/14

ESTABLISHMENT

ADVANTAGE SALES & MARKETING**4215 CANYON DR**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2055	EHF28	H10DAY	ALL OTHER VIOLATIONS		4/17/2014	11	HL1B
			Food must stay behind sneeze shield.				
	EHF27	H10DAY	ESTABLISHMENT PERMIT		4/17/2014		
			Food establishment permit copy expired. Must have current copy on hand.				
	EHF03	COS	HOT HOLDING		4/17/2014		
			Mashed potatoes sitting out of temp control. Must stay above 135°- discarded.				
	EHF22	H10DAY	MANAGER KNOWLEDGE/CERTIFIED		4/17/2014		
			Food manager card needed on cart.				

Food Establishment Public Inspection Report

From 4/17/14 thru 4/23/14

ESTABLISHMENT

**AISD BAKE SHOP
2701 PINE ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2477					4/21/2014	0	HL1B

**ALDACOS TACOS
3623 SW 6TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF821					4/23/2014	0	HL1B

Food Establishment Public Inspection Report

From 4/17/14 thru 4/23/14

ESTABLISHMENT

**AMARILLO CLUB
600 S TYLER ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1	EHF28	COS	ALL OTHER VIOLATIONS		4/18/2014	15	HL1B
			Food found stored on floor in walk in freezer and walk in cooler.				
	EHF25	COS	FOOD CONTACT SURFACES		4/18/2014		
			a)Can opener needs to be cleaned. b)Microwaves need to be cleaned. c)Bakery mixer needs to be cleaned. d)Soda gun nozzle in bar needs to be cleaned. Clean procedure- wash, rinse, sanitize, air dry. e)Knives found stored dirty and with broken tips.				
	EHF24	COS	THERMOMETERS		4/18/2014		
			Thermometers needed in reach in coolers.				
	EHF02	COS	COLD HOLDING		4/18/2014		
			Fruit holding at higher than 41F at buffet.				
	EHF10	COS	SOUND CONDITION		4/18/2014		
			Strawberry in buffet found distressed.				

Food Establishment Public Inspection Report

From 4/17/14 thru 4/23/14

ESTABLISHMENT

AMARILLO HIGH SCHOOL**4225 DANBURY DR**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF647	EHF05	COS	RAPID REHEATING		4/23/2014	5	HL1B	
			a)Hamburger pattys placed cold in hot hold were at 112F. Cannot reheat food in hot hold.					
	EHF28	COS	ALL OTHER VIOLATIONS		4/23/2014			
			a)Clean the fan.					

**AMARILLO KOA
1100 FOLSOM RD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF143					4/18/2014	0	HL1B

Food Establishment Public Inspection Report**From 4/17/14 thru 4/23/14****ESTABLISHMENT****AMARILLO SLIMS POOL PALACE****2514 S GEORGIA ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF380	EHF28	COS	ALL OTHER VIOLATIONS		4/17/2014	7	HL1B
			A)Clean inside of ice machine. B)Clean inside of oven. C)Clean gasket on white refrigerator. D)Clean door shelves on white refrigerator. E.Clean door shelves on white freezer.				
	EHF25	COS	FOOD CONTACT SURFACES		4/17/2014		
			Mold on soda gun holder.				
	EHF08	COS	GOOD HYGIENIC PRACTICES		4/17/2014		
			Employee washed soda gun nozzle in hand washing sink.				

Food Establishment Public Inspection Report

From 4/17/14 thru 4/23/14

ESTABLISHMENT

**AMBASSADOR HOTEL
3100 W INTERSTATE 40**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF981	EHF08	COS	GOOD HYGIENIC PRACTICES		4/18/2014	11	HL1B
			Hand sink blocked. Do not place anything on hand sink. This will cause people not to wash hands.				
	EHF10	COS	SOUND CONDITION		4/18/2014		
			Seam dented can on shelf for use. b)Bell peppers found not of sound condition. c)Food item requiring refrigeration found not refrigerated after open.				
	EHF25	H10DAY	FOOD CONTACT SURFACES		4/18/2014		
			Clean toothpick holder, reachin cooler blower covers & bottom, utensil tubs, canopener blade, in ice machine door. Fd pans stored upright w/water standing inside. Remove labels when pans are washed.Slicer stored not clean. Ice scoop stored on drain grate.				
	EHF28	COS	ALL OTHER VIOLATIONS		4/18/2014		
			Fans need to be cleaned. Holes in ceiling need to be sealed. Ice buckets not clean. Bar floor drain has buildup.Clean daily. Broken glass in bottom of glass chiller. Unsanitary items stored in glass chiller. Wall at cup dispenser not clean.				

Food Establishment Public Inspection Report

From 4/17/14 thru 4/23/14

ESTABLISHMENT

**AMERICOLD LOGISTICS
10300 SE 3RD AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF63					4/17/2014	0	HL1B

Food Establishment Public Inspection Report**From 4/17/14 thru 4/23/14****ESTABLISHMENT****ARBORS, THE
7000 WOLFLIN AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1261	EHF28	COS	ALL OTHER VIOLATIONS		4/17/2014	7	HL1B
			Hand washing sink was blocked with cart.				
	EHF10	COS	SOUND CONDITION		4/17/2014		
			Distressed produce in walkin.				
	EHF24	COS	THERMOMETERS		4/17/2014		
			Long stem thermometers needed to be calibrated.				

Food Establishment Public Inspection Report

From 4/17/14 thru 4/23/14

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

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1445	EHF23	H10DAY	SEWAGE/WASTEWATER		4/22/2014	3	HL1B
			Back hand sink not draining properly. Drain needs to be repaired.				
	EHF02	IN	COLD HOLDING		4/22/2014		
			Tomatoes holding at 38F.				

BAKER BROS AMERICAN DELI**1901 S GEORGIA ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2244	EHF28	IN	ALL OTHER VIOLATIONS		4/18/2014	0	HFOL
			A)Shelves cleaned. B)Container with dishes cleaned.				

Food Establishment Public Inspection Report

From 4/17/14 thru 4/23/14

ESTABLISHMENT

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

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1252	EHF14	IN	WATER SUPPLY a)Corrected.		4/17/2014	0	HFOL

Food Establishment Public Inspection Report

From 4/17/14 thru 4/23/14

ESTABLISHMENT**BRAUMS ICE CREAM #69****7401 SW 34TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF589	EHF08	COS	GOOD HYGIENIC PRACTICES		4/22/2014	7	HL1B
			a)Hand sink had a plastic cup and scrubber in it.				
	EHF28	COS	ALL OTHER VIOLATIONS		4/22/2014		
			a)Clean blower covers in walk in. b)Clean drip from grill light.				
	EHF25	COS	FOOD CONTACT SURFACES		4/22/2014		
			a)Ice scoop holder needs cleaned.				

Food Establishment Public Inspection Report

From 4/17/14 thru 4/23/14

ESTABLISHMENT

**BRAUMS ICE CREAM 180
801 E AMARILLO BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF166	EHF28	COS	ALL OTHER VIOLATIONS		4/17/2014	11	HL1B
			a)Clean the blower cover in the walk in cooler.				
	EHF02	COS	COLD HOLDING		4/17/2014		
			a)Diced tomatoes at 59F.				
	EHF17	COS	HAND WASH WITH SOAP/TOWELS		4/17/2014		
			a)Hand sink blocked by trash can.				
	EHF20	COS	TOXIC ITEMS		4/17/2014		
			a)Bleach water in sanitizer bucket over 200 ppm.				

Food Establishment Public Inspection Report

From 4/17/14 thru 4/23/14

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

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF2019	EHF28	COS	ALL OTHER VIOLATIONS		4/21/2014	3	HL1B	
			A)Sliced limes stored on floor in walk in. B)Floor of dry storage needed to be swept.					
	EHF25	COS	FOOD CONTACT SURFACES		4/21/2014			
			Dirty dishes found stored with clean dishes.					

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

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFK31					4/23/2014	0	HL1B

Food Establishment Public Inspection Report

From 4/17/14 thru 4/23/14

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		4/23/2014	14	HL1B
			Paint peeling above soda machine in lobby needs to be scraped and removed.				
	EHF25	COS	FOOD CONTACT SURFACES		4/23/2014		
			Top of all equipment needs to be cleaned.				
	EHF24	COS	THERMOMETERS		4/23/2014		
			Thermometers needed in reach in coolers.				
	EHF08	COS	GOOD HYGIENIC PRACTICES		4/23/2014		
			Employee drinks found without lids.				
	EHF13	COS	HACCP PLAN/TIME		4/23/2014		
			Tomatoes time stamps marked for 6 hours after cut. Can only be held for 4 hrs after being cut.				

Food Establishment Public Inspection Report

From 4/17/14 thru 4/23/14

ESTABLISHMENT

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

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF413	EHF20	COS	TOXIC ITEMS		4/23/2014	6	HL1B
			Wipe down sanitizer over 200ppm.				
	EHF25	COS	FOOD CONTACT SURFACES		4/23/2014		
			A)Raw bacon touching clean dishes on storage shelf. B)Dirty fry basket stored with clean fry baskets.				
	EHF28	COS	ALL OTHER VIOLATIONS		4/23/2014		
			A)Repair ice machine. B)Clean inside of door and gasket on cold hold by friers. C)Clean ceiling vents and ceiling by storage room. D)Clean all condiment holders in drive through. E)Remove and clean vent covers in walk in refrigerator.				

Food Establishment Public Inspection Report

From 4/17/14 thru 4/23/14

ESTABLISHMENT**CAPROCK HIGH SCHOOL
3001 SE 34TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF768	EHF10	COS	SOUND CONDITION		4/17/2014	4	HL1B
			Dented can found stored on can rack.				

Food Establishment Public Inspection Report

From 4/17/14 thru 4/23/14

ESTABLISHMENT

**CARIBBEAN ICE
5807 SW 45TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFM161	EHF08	COS	GOOD HYGIENIC PRACTICES		4/18/2014	16	HL1B
			Hand sink used for other purposes. Hand sink is only for hand washing.				
	EHF20	COS	TOXIC ITEMS		4/18/2014		
			Paint stored with food items. Toxic items must be stored away from foods.				
	EHF24	COS	THERMOMETERS		4/18/2014		
			Broken thermometer in cold hold unit. Replace.				
	EHF23	COS	SEWAGE/WASTEWATER		4/18/2014		
			Waste water container overflowing. Tank must be drained before overflowing.				
	EHF22	COS	MANAGER KNOWLEDGE/CERTIFIED		4/18/2014		
			Manager on duty not knowledgeable of proper dish wash procedure or correct sink usage. Certified food manager must train all staff on proper food service operation.				

Food Establishment Public Inspection Report

From 4/17/14 thru 4/23/14

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

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFP2	EHF21	COS	MANUAL WARE WASHING		4/23/2014	3	HL1B
			Sanitizer found at 200ppm.				
	EHF28	H90 DAY	ALL OTHER VIOLATIONS		4/23/2014		
			Electrical boxes in walk in have no covers. b)Seal holes in kitchen and ware washing areas.				

**CHICK FIL A
7701 W INTERSTATE 40**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2209	EHF14	COS	WATER SUPPLY		4/17/2014	4	HL1B
			a)Repair spray wand to be 1" above flood rim of sink.				

Food Establishment Public Inspection Report

From 4/17/14 thru 4/23/14

ESTABLISHMENT

**CHIYOS
810 N PIERCE ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1575	EHF25	COS	FOOD CONTACT SURFACES	Date sticker residue found on clean dishes.	4/17/2014	3	HL1B

Food Establishment Public Inspection Report

From 4/17/14 thru 4/23/14

ESTABLISHMENT

**CHURCHS CHICKEN #591
200 E AMARILLO BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF987	EHF25	COS	FOOD CONTACT SURFACES		4/22/2014	10	HL1B
			a)Soda nozzles had mold on them.				
	EHF28	COS	ALL OTHER VIOLATIONS		4/22/2014		
			a)Do not store ice scoop on drink waste grate.				
	EHF17	COS	HAND WASH WITH SOAP/TOWELS		4/22/2014		
			a)No paper towels at hand sink.				
	EHF08	COS	GOOD HYGIENIC PRACTICES		4/22/2014		
			a)Hand sink had buckets in it. b)Can opener/scissors stored in same cup as clean single service knives.				

Food Establishment Public Inspection Report

From 4/17/14 thru 4/23/14

ESTABLISHMENT

**CORNER STONE MEALS
2300 N WESTERN ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2488					4/21/2014	0	HL1B

**CROCKETT MIDDLE SCHOOL
4720 FLOYD AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF214	EHF29	IN	RECOGNITION		4/17/2014	4	HL1B
			Employee's did a great job at washing hands in between glove changes.				
	EHF08	COS	GOOD HYGIENIC PRACTICES		4/17/2014		
			Employee's bottled water in kitchen. All drinks must have a lid and a straw.				

Food Establishment Public Inspection Report**From 4/17/14 thru 4/23/14****ESTABLISHMENT****CRYSTAL PISTOL
907 E AMARILLO BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2184	EHF16	H10DAY	HAND WASH FACILITIES ADEQUATE		4/18/2014	6	HL1B
			Hot water not available in restrooms.(Hot water is available behind the bar).				
	EHF21	H10DAY	MANUAL WARE WASHING		4/18/2014		
			Sanitizer test strips needed. Sanitizer used at improper strength for a food establishment.				
	EHF28	H10DAY	ALL OTHER VIOLATIONS		4/18/2014		
			Post a valid food establishment permit and last inspection report in the establishment.				

Food Establishment Public Inspection Report

From 4/17/14 thru 4/23/14

ESTABLISHMENT**CRYSTALS COUNTRY STORE****6701 ROCKWELL RD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFR83	EHF14	IN	WATER SUPPLY Water tests - ok.		4/17/2014	0	HL1B

Food Establishment Public Inspection Report**From 4/17/14 thru 4/23/14****ESTABLISHMENT****CURTIS FLEMMING LEARNING CTR****3001 WOLFLIN AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFD62	EHF10	COS	SOUND CONDITION		4/22/2014	4	HL1B
			Dented cans on shelf for use.				
	EHF28	COS	ALL OTHER VIOLATIONS		4/22/2014		
			A)Clean untensil holders. B)Clean gaskets on stainless steel cold hold.				
	EHF29	IN	RECOGNITION		4/22/2014		
			Kitchen is always very clean and employee is very easy to work with!				

Food Establishment Public Inspection Report

From 4/17/14 thru 4/23/14

ESTABLISHMENT

DOLLAR GENERAL STORE #14435**2950 E FM 1151**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFR81					4/17/2014	0	HL1B

DOMINOS PIZZA**907 23RD ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFC310	EHF02	IN	COLD HOLDING Ham holding at 38°, sausage 37°.		4/22/2014	0	HL1B

Food Establishment Public Inspection Report

From 4/17/14 thru 4/23/14

ESTABLISHMENT

**DONUT STOP INC
100 23RD ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFC259	EHF21	IN	MANUAL WARE WASHING		4/22/2014	0	HFOL
			Corrected.				
	EHF28	H90 DAY	ALL OTHER VIOLATIONS		4/22/2014		
			Cabinet door was removed. b)Tile work by mop sink and under 3 compartment sink must be fixed by next regular inspection or a \$50 reinspection fee will be charged.				

**DONUT STOP/JIMMYS JAVA
5815 W INTERSTATE 40**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF116					4/18/2014	0	HL1B

Food Establishment Public Inspection Report

From 4/17/14 thru 4/23/14

ESTABLISHMENT

**DOWNTOWN DELI
900 S TYLER ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2518	EHF15	H 3 DAYS	EQUIPMENT ADEQUATE		4/21/2014	3	HFOL
A)Corrected from previous inspection. B)Make table not circulating cold air to top of unit. (3 days)							

**ESKIMO HUT
7200 MCCORMICK RD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFR32	EHF19	H 3 DAYS	RODENTS/ANIMALS/OPENINGS		4/17/2014	3	HFOL
Working door closers needed on all exterior doors. Door sweep does not seal. These are repeat violations. A reinspection fee and or permit revocation may be issued if #19 items are not corrected by 4/20/14.							
	EHF28	H10DAY	ALL OTHER VIOLATIONS		4/17/2014		
Ice room must have lights protected. A permit from the state for manufacturing ice is required before selling bagged ice. Ceiling in the slushi area must be smooth and easily cleanable.							

Food Establishment Public Inspection Report

From 4/17/14 thru 4/23/14

ESTABLISHMENT**FAMILY DOLLAR STORE #4622****420 W AMARILLO BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF16	EHF10	COS	SOUND CONDITION Dented cans on shelf.		4/17/2014	4	HL1B

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

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFP31	EHF24	H10DAY	THERMOMETERS Thermometer removed in ice cream freezer. b)Thermometer broken in outdoor storage - chest freezer.		4/23/2014	3	HL1B
	EHF28	H90 DAY	ALL OTHER VIOLATIONS Clean ceiling above hand sink and grease hood. b)Defrost chest freezer - outdoor does not seal.		4/23/2014		

Food Establishment Public Inspection Report**From 4/17/14 thru 4/23/14****ESTABLISHMENT****FIESTA FOODS
1012 SE 10TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF561	EHF28	COS	ALL OTHER VIOLATIONS		4/17/2014	8	HL1B
			Food found stored on floor must be stored at least 6" off floor. Light fixtures above food prep areas must have light shield end caps. Shelf in walk in cooler needs to be sealed. Remove fly strip from produce area.				
	EHF08	COS	GOOD HYGIENIC PRACTICES		4/17/2014		
			Hand sink in tortilla prep room being used for other purposes than hand washing. b)Drinks without lids found in tortilla prep room.				
	EHF10	COS	SOUND CONDITION		4/17/2014		
			Strawberries found distressed in walkin cooler.				

Food Establishment Public Inspection Report

From 4/17/14 thru 4/23/14

ESTABLISHMENT

**GRACE LEARNING CENTER
4214 RIDGECREST CIR**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFD69	EHF28	COS	ALL OTHER VIOLATIONS Clean can opener.		4/17/2014	0	HL1B

**GRAMS GRILL
1505 E FM 1151**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFR65					4/17/2014	0	HL1B

Food Establishment Public Inspection Report**From 4/17/14 thru 4/23/14****ESTABLISHMENT****GREEN CHILE WILLYS GRILL LLC****13651 INTERSTATE 27**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFR61	EHF28	COS	ALL OTHER VIOLATIONS		4/17/2014	6	HL1B
			Shelves in walkin cooler not clean. Blower unit in walkin cooler not clean. Waste cans and handle to potato soaker not clean. Do not store dirty aprons on dish rack.				
	EHF25	COS	FOOD CONTACT SURFACES		4/17/2014		
			Can opener and carrier not clean. Splatter on bottom of shelf over cook top. Clean this area daily.				
	EHF20	COS	TOXIC ITEMS		4/17/2014		
			Chemical bottle stored over foods. Store chemicals away from foods. Chemical bottle with no label. All chemicals must be labeled.				

Food Establishment Public Inspection Report

From 4/17/14 thru 4/23/14

ESTABLISHMENT

**GROUND CAFE THE
600 S TYLER ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1675					4/17/2014	0	HL1B

Food Establishment Public Inspection Report

From 4/17/14 thru 4/23/14

ESTABLISHMENT

**HERNANDEZ BAKERY
1421 N NELSON ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2463	EHF28	H90 DAY	ALL OTHER VIOLATIONS		4/18/2014	12	HL1B
			If a door is used as ventilation, it must be screened to prevent insects from entering the building.				
	EHF21	COS	MANUAL WARE WASHING		4/18/2014		
			Wipe down sanitizer not at proper strength.Check with test strips.				
	EHF11	COS	PROPER HANDLING RTE		4/18/2014		
			Employee seen touching cake with bare hands.				
	EHF02	COS	COLD HOLDING		4/18/2014		
			Eggs left out of refrigeration at 58°F for less than 4 hours. They were rapidly cooled. Keep eggs at 45°F or colder.				

Food Establishment Public Inspection Report

From 4/17/14 thru 4/23/14

ESTABLISHMENT

HIGH PLAINS FOOD BANK KIDSCAFE

1401 J AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1935	EHF07	COS	ADEQUATE HAND WASHING		4/23/2014	11	HL1B
			Employees must wash hands and change gloves between tasks.				
	EHF10	COS	SOUND CONDITION		4/23/2014		
			Dented can found on can rack.				
	EHF28	H90 DAY	ALL OTHER VIOLATIONS		4/23/2014		
			Soap and paper towels need to be removed from prep sink.				
	EHF25	COS	FOOD CONTACT SURFACES		4/23/2014		
			Spoon found dirty stored with clean utensils.				

Food Establishment Public Inspection Report

From 4/17/14 thru 4/23/14

ESTABLISHMENT

HIGH PLAINS FOOD BANK/KIDS CAF**1401 J AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFK94	EHF28	COS	ALL OTHER VIOLATIONS		4/22/2014	0	HL1B
			Food can not be left outside unattended.				
	EHF02	IN	COLD HOLDING		4/22/2014		
			Milk holding at 42F.				
	EHF03	IN	HOT HOLDING		4/22/2014		
			Corn holding at 155F. Spaghetti holding at 165F.				

Food Establishment Public Inspection Report

From 4/17/14 thru 4/23/14

ESTABLISHMENT

HIGHLAND PARK SCHOOL**3801 N FM 1912**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF760	EHF03	IN	HOT HOLDING		4/22/2014	0	HL1B
			Ground beef holding at 170F.				
	EHF28	COS	ALL OTHER VIOLATIONS		4/22/2014		
			Food found stored on floor in walk in freezer and cooler. All food must be stored at least 6" off the floor.				

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

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2179					4/23/2014	0	HFOL

Food Establishment Public Inspection Report

From 4/17/14 thru 4/23/14

ESTABLISHMENT

HOOTERS

8101 W INTERSTATE 40

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2229	EHF28	COS	ALL OTHER VIOLATIONS		4/23/2014	10	HL1B
			a)Jacket stored on soda boxes.				
	EHF12	COS	CROSS CONTAMINATION		4/23/2014		
			a)Water/ice was above bottle cap level on beers.				
	EHF17	COS	HAND WASH WITH SOAP/TOWELS		4/23/2014		
			a)Paper towels needed at bar hand sink.				
	EHF24	COS	THERMOMETERS		4/23/2014		
			a)No thermometer in refrigerator units.				

Food Establishment Public Inspection Report

From 4/17/14 thru 4/23/14

ESTABLISHMENT**ICE CREAM CAMPUZANO**

1409 N LINCOLN ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFM447					4/21/2014	0	H PREOPEN

INTER FAITH HUNGER PROJECT

200 S TYLER ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF907	EHF28	COS	ALL OTHER VIOLATIONS		4/22/2014	0	HL1B

Food Establishment Public Inspection Report

From 4/17/14 thru 4/23/14

ESTABLISHMENT

**JOE TACO TAQUERIA
7312 WALLACE BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1260	EHF28	COS	ALL OTHER VIOLATIONS		4/22/2014	15	HL1B
			a)Label bulk salt/sugar.				
	EHF24	COS	THERMOMETERS		4/22/2014		
			a)Thermometer needed in hot hold cabinet.				
	EHF17	COS	HAND WASH WITH SOAP/TOWELS		4/22/2014		
			a)No paper towels at bar hand sink.				
	EHF11	COS	PROPER HANDLING RTE		4/22/2014		
			a)Food employee preparing burrito with bare hands b)Handle of ice scoop fallen down in ice machine.				
	EHF02	COS	COLD HOLDING		4/22/2014		
			a)Milk mixture at 49F.				

Food Establishment Public Inspection Report

From 4/17/14 thru 4/23/14

ESTABLISHMENT

JORGES MEXICAN BAR & GRILL**6051 BELL ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1785	EHF07	COS	ADEQUATE HAND WASHING		4/17/2014	7	HL1B
			Employees seen not washing hands before putting on gloves.				
	EHF03	IN	HOT HOLDING		4/17/2014		
			Meat holding at 135F or higher. Incompliance.				
	EHF21	COS	MANUAL WARE WASHING		4/17/2014		
			a)Dish machine not sanitizing properly. COS. b)Dishes in 3 compartment sink must be washed, rinsed, sanitized, air dried. Proper procedure was not being followed. COS.				
	EHF28	COS	ALL OTHER VIOLATIONS		4/17/2014		
			a)All hand scoops must have a handle. b)Tea urns need to have lids.				

Food Establishment Public Inspection Report

From 4/17/14 thru 4/23/14

ESTABLISHMENT

**LA FIESTA GRANDE
7415 SW 45TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF8	EHF28	H 3 DAYS	ALL OTHER VIOLATIONS		4/22/2014	6	HFOL
			Air vent in wait station dirty. Top of tea maker dirty. Second notice these violations. Future violations of these items will result in \$50 reinspection fee.				
	EHF25	H 3 DAYS	FOOD CONTACT SURFACES		4/22/2014		
			Utensil tubs not clean. b)Lid to bulk foods is broken. This may result in plastic pieces ending up in food. Replace lids that crack or break. Future violations will result in \$50 reinspection fee.				
	EHF19	H 3 DAYS	RODENTS/ANIMALS/OPENINGS		4/22/2014		
			Back screen door has no door sweep. Door must seal tightly to prevent insects and rodents.				

Food Establishment Public Inspection Report**From 4/17/14 thru 4/23/14****ESTABLISHMENT****LAKE TANGLEWOOD HARBOR POINT****1000 TANGLEWOOD DR**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFR42	EHF25	H10DAY	FOOD CONTACT SURFACES		4/17/2014	7	HL1B
			Splatter over hot hold and on bottom of shelf above cooktop. Clean daily. Utensil tubs with food crumbs. Knife stored in non easily cleanable location.				
	EHF28	H90 DAY	ALL OTHER VIOLATIONS		4/17/2014		
			Reach in gaskets broken. Replace broken gaskets.				
	EHF08	COS	GOOD HYGIENIC PRACTICES		4/17/2014		
			Open drink on food counter. Drinks must have a lid and a straw or sport cap.				

Food Establishment Public Inspection Report

From 4/17/14 thru 4/23/14

ESTABLISHMENT**LANDERGIN ELEMENTARY****3209 S TAYLOR ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF679	EHF25	COS	FOOD CONTACT SURFACES		4/22/2014	3	HL1B
			Utensil found stored dirty with clean utensils.				
	EHF03	IN	HOT HOLDING		4/22/2014		
			Steak fingers holding at 150F.				

Food Establishment Public Inspection Report

From 4/17/14 thru 4/23/14

ESTABLISHMENT

**LEMONGRASS
2222 SE 27TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2132	EHF13	COS	HACCP PLAN/TIME		4/21/2014	10	HL1B
			a)Date mark needed on eggrolls and cooked chicken.				
	EHF19	COS	RODENTS/ANIMALS/OPENINGS		4/21/2014		
			a)Back door propped open.				
	EHF25	COS	FOOD CONTACT SURFACES		4/21/2014		
			a)Dirty dishes found on clean rack.				
	EHF28	COS	ALL OTHER VIOLATIONS		4/21/2014		
			Invert silverware. Degrease venthood. Need a light in dry storage. All scoops must have handle. Do not store raw food above RTE food. Handle of scoop down in sugar. Move fly swatters. Keep employee food in a separate area. Clean freezer door handles.				

Food Establishment Public Inspection Report**From 4/17/14 thru 4/23/14****ESTABLISHMENT****LITTLE CAESARS PIZZA****3400 BELL ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2405	EHF28	COS	ALL OTHER VIOLATIONS		4/17/2014	7	HL1B
			a)Clean the rack in the back. b)Boxes of single service items must be 6" up. c)Spanish hand washing sign needed in restroom.				
	EHF19	COS	RODENTS/ANIMALS/OPENINGS		4/17/2014		
			a)Gap at backdoor. Was repaired during inspection.				
	EHF11	COS	PROPER HANDLING RTE		4/17/2014		
			a)Food employee touching cooked pizza with left hand to turn it while cutting.				

Food Establishment Public Inspection Report

From 4/17/14 thru 4/23/14

ESTABLISHMENT

LONG JOHN SILVERS

1600 ROSS ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1681	EHF22	H30 DAY	MANAGER KNOWLEDGE/CERTIFIED		4/23/2014	13	HL1B
			Food manager card needed. Food managers class offered on Wednesday, 5-14-14, at 8:00 am at 821 S. Johnson.				
	EHF23	H10DAY	SEWAGE/WASTEWATER		4/23/2014		
			a)Walk in freezer condensate leak needs to be repaired. b)Sewer caps outside need to be replaced. c)Drain behind fryer not draining properly and needs to be repaired.				
	EHF13	COS	HACCP PLAN/TIME		4/23/2014		
			a)Hot dogs in walk in cooler were found past the 7 day hold limit. b)Food in walk in cooler need date marks.				
	EHF25	COS	FOOD CONTACT SURFACES		4/23/2014		
			a)Inside of microwave needs to be cleaned. b)Top of ice machine needs to be cleaned. c)Tea nozzles need to be cleaned.				

Food Establishment Public Inspection Report

From 4/17/14 thru 4/23/14

ESTABLISHMENT

**LOS BRACEROS
3303 BELL ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1921	EHF25	COS	FOOD CONTACT SURFACES		4/17/2014	18	HL1B
			A)Ice scoop sitting on prepackaged items. B)Clean dishes stored with dirty dishes. C)Clean dish storage shelf. D)Dirty single use lid in container with clean dishes.				
	EHF23	H10DAY	SEWAGE/WASTEWATER		4/17/2014		
			Hand washing sink leaking onto floor. To be corrected within 10 days.				
	EHF28	COS	ALL OTHER VIOLATIONS		4/17/2014		
			A)Clean gaskets under prep area. B)Shelled eggs stored above ready to eat food. C)Clean, paint, or replace shelves in walk in. D)Clean all ceiling vents and ceiling fans. Repeat.				
	EHF13	COS	HACCP PLAN/TIME		4/17/2014		
			Undated cooked meat in walk in cooler. Repeat				
	EHF10	COS	SOUND CONDITION		4/17/2014		
			Dented cans on shelf for use.				

Food Establishment Public Inspection Report

From 4/17/14 thru 4/23/14

ESTABLISHMENT

LOS BRACEROS

HF1921	EHF09	COS	APPROVED SOURCE/LABELING	4/17/2014	18	HL1B
--------	-------	-----	--------------------------	-----------	----	------

All uneasily identifiable food items must be labeled.

HF1921	EHF23	IN	SEWAGE/WASTEWATER	4/23/2014	0	HFOL
--------	-------	----	-------------------	-----------	---	------

Corrected.

	EHF28	IN	ALL OTHER VIOLATIONS	4/23/2014		
--	-------	----	----------------------	-----------	--	--

a)Improper thawing of chicken and shrimp. You cannot thaw food in mop sink. b)Trash can with lid needed in ladies restroom.

Food Establishment Public Inspection Report**From 4/17/14 thru 4/23/14****ESTABLISHMENT****LUPITAS GRILL
3221 S WESTERN ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2218	EHF28	H10DAY	ALL OTHER VIOLATIONS		4/22/2014	7	HL1B
			A)Light shields needed in walk in refrigerator, above ice machine and in kitchen. Repeat. A \$50 reinspection fee is due by Wednesday, April 23, 2014 by noon. B)Bag of food sitting on floor in storage room. C)Signs needed at hand washing sink. Repeat.				
	EHF23	H10DAY	SEWAGE/WASTEWATER		4/22/2014		
			Three compartment sink leaking.				
	EHF07	COS	ADEQUATE HAND WASHING		4/22/2014		
			Hand washing sink blocked by trash can and a cart.				

Food Establishment Public Inspection Report

From 4/17/14 thru 4/23/14

ESTABLISHMENT

**MCDONALDS
1720 ROSS ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF1602	EHF20	H 3 DAYS	TOXIC ITEMS		4/18/2014	3	HFOL	
			Sanitizer dispensing above 400ppm, should dispense at 200ppm. Sanitizer dispenser needs to be repaired.					
HF1602	EHF20	H24 HOUR	TOXIC ITEMS		4/21/2014	3	HFOL	
			a)Quat sanitizer dispenser over 400 ppm. Must be 200-400 ppm. If not corrected in 24 hours, a \$50 reinspection fee will be charged.					
HF1602	EHF20	IN	TOXIC ITEMS		4/22/2014	0	HFOL	
			Sanitizer pump dispensing too high. Now using sanitizer tablets until pump is repaired.					

2910 S SONCY RD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
----------	----------------	-------------	-------------	----------	-----------------	----------	-----------------

Food Establishment Public Inspection Report

From 4/17/14 thru 4/23/14

ESTABLISHMENT**MCDONALDS**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2020	EHF24	COS	THERMOMETERS		4/17/2014	3	HL1B
			a)Thermometer was missing in refrigerator.				
	EHF28	COS	ALL OTHER VIOLATIONS		4/17/2014		
			a)English and Spanish hand wash signs needed in restroom b)Clean the bins that utensils dry in.				

3320 S COULTER ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF792	EHF21	COS	MANUAL WARE WASHING		4/17/2014	3	HL1B
			a)0 ppm sanitizer registered in 3 compartment sink.				
	EHF29	IN	RECOGNITION		4/17/2014		
			a)Exceptionally clean establishment.				

715 S LAKESIDE ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
----------	----------------	-------------	-------------	----------	-----------------	----------	-----------------

Food Establishment Public Inspection Report**From 4/17/14 thru 4/23/14**

ESTABLISHMENT**MCDONALDS**

HF1901	EHF28	COS	ALL OTHER VIOLATIONS	4/21/2014	3	HL1B
--------	-------	-----	----------------------	-----------	---	------

Dust needed to be cleaned off of A/C vent on front counter.

	EHF25	COS	FOOD CONTACT SURFACES	4/21/2014		
--	-------	-----	-----------------------	-----------	--	--

A) Dirty dishes found with clean dishes. B) Severely cracked spatula found. All food contact surfaces must remain smooth and easily cleanable. C) Soda nozzles needed to be cleaned.

Food Establishment Public Inspection Report

From 4/17/14 thru 4/23/14

ESTABLISHMENT

**MELODYS PLACE
600 W AMARILLO BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2315	EHF16	H10DAY	HAND WASH FACILITIES ADEQUATE		4/23/2014	21	HINVEST
			Hand washing sink covered with items blocking use.				
	EHF15	H10DAY	EQUIPMENT ADEQUATE		4/23/2014		
			Refrigerator not operating.				
	EHF17	H10DAY	HAND WASH WITH SOAP/TOWELS		4/23/2014		
			No soap and towels at hand washing sink.				
	EHF02	COS	COLD HOLDING		4/23/2014		
			Food in refrigerator 50°, PHF left out on top of stove at room temperature.				
	EHF25	H10DAY	FOOD CONTACT SURFACES		4/23/2014		
			All surfaces in kitchen will need to be cleaned before use.				

Food Establishment Public Inspection Report**From 4/17/14 thru 4/23/14**

ESTABLISHMENT**MELODYS PLACE**

HF2315	EHF12	COS	CROSS CONTAMINATION	4/23/2014	21	HINVEST
--------	-------	-----	---------------------	-----------	----	---------

Open food in kitchen contaminated by fire extinguisher.

	EHF28	H10DAY	ALL OTHER VIOLATIONS	4/23/2014		
--	-------	--------	----------------------	-----------	--	--

Window will need to be replaced. Wall will need to be repaired. Ceiling in kitchen needs to be smooth and easily cleanable. You cannot use fryers except under hood. You will need to have inspection before you can reopen.

Food Establishment Public Inspection Report**From 4/17/14 thru 4/23/14****ESTABLISHMENT****NORTHWEST 2ND AVE DISCOUNT****201 N ADAMS ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF720	EHF28	H90 DAY	ALL OTHER VIOLATIONS		4/23/2014	6	HL1B
			Wall in kitchen next to refrigerator needs top repaired.				
	EHF25	COS	FOOD CONTACT SURFACES		4/23/2014		
			a)Tea nozzle needed to be cleaned. b)Utensil rack needs to be cleaned.				
	EHF21	COS	MANUAL WARE WASHING		4/23/2014		
			Bleach was in wash water, should be washed in hot soapy water, clear hot rinse then sanitize and air dry.				

Food Establishment Public Inspection Report

From 4/17/14 thru 4/23/14

ESTABLISHMENT

NORTHWEST TEXAS HEALTHCARE SYS

1501 S COULTER ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF310					4/18/2014	0	HL1B

Food Establishment Public Inspection Report

From 4/17/14 thru 4/23/14

ESTABLISHMENT**PANDA EXPRESS #2033****2416 S GEORGIA ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2163	EHF25	COS	FOOD CONTACT SURFACES		4/18/2014	14	HL1B
			A)Clean ice scoop. B)Single use lids stored in dirty container.				
	EHF28	COS	ALL OTHER VIOLATIONS		4/18/2014		
			A)Dried peppers in oil need to be kept at 41F or below. B)Clean vent covers in walk in refrigerator. C)Clean storage shelves.				
	EHF27	COS	ESTABLISHMENT PERMIT		4/18/2014		
			Last inspection not posted.				
	EHF22	H45 DAY	MANAGER KNOWLEDGE/CERTIFIED		4/18/2014		
			No certified food manager. To be corrected within 45 days.				
	EHF03	COS	HOT HOLDING		4/18/2014		
			Chicken on buffet holding at 116F. Shrimp on buffet holding at 122F. Chicken egg rolls 130F.				

Food Establishment Public Inspection Report

From 4/17/14 thru 4/23/14

ESTABLISHMENT**PEPITOS MEXICAN RESTAURANT**

408 23RD ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFC211	EHF03	IN	HOT HOLDING		4/22/2014	9	HL1B
			Cooked chicken holding at 167°.				
	EHF02	COS	COLD HOLDING		4/22/2014		
			Brisket sitting on counter at 47°. Must remain below 41° at all times. b)Small make table holding product at 50°. Thermostat was turned down accidently, once turned back up temp recovered.				
	EHF08	COS	GOOD HYGIENIC PRACTICES		4/22/2014		
			Employee drink sitting on counter without lid or straw.				
	EHF28	COS	ALL OTHER VIOLATIONS		4/22/2014		
			All food must remain at least 6" off the ground.				

Food Establishment Public Inspection Report

From 4/17/14 thru 4/23/14

ESTABLISHMENT

**PHO QUE HUONG
712 E AMARILLO BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2467	EHF28	COS	ALL OTHER VIOLATIONS		4/22/2014	11	HL1B
			a)Dust above fryers. b)Soap may not be at a dump sink.				
	EHF02	COS	COLD HOLDING		4/22/2014		
			a)When the crab paste is opened, it must be kept refrigerated.				
	EHF21	COS	MANUAL WARE WASHING		4/22/2014		
			a)0 ppm chlorine in sanitizer bucket.				
	EHF15	H10DAY	EQUIPMENT ADEQUATE		4/22/2014		
			a)Front cooler at 55F. Repair to 41F or below.				

Food Establishment Public Inspection Report

From 4/17/14 thru 4/23/14

ESTABLISHMENT

**PIZZA HUT
5101 S WESTERN ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF351	EHF25	H10DAY	FOOD CONTACT SURFACES		4/18/2014	3	HFOL	
			Inside oven has buildup of grease and food splatter. Clean oven and rollers. Second notice this violation.					

**PLUM CREEK HEALTHCARE CENTER
5601 PLUM CREEK DR**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF1997	EHF25	COS	FOOD CONTACT SURFACES		4/18/2014	3	HL1B	
			Can opener needed to be cleaned.					

Food Establishment Public Inspection Report

From 4/17/14 thru 4/23/14

ESTABLISHMENT

**POTATO FACTORY
114 SW 6TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2217	EHF28	COS	ALL OTHER VIOLATIONS Fan on prep table not clean.		4/22/2014	8	HL1B
	EHF11	COS	PROPER HANDLING RTE Employee handling ready to eat foods with bare hands. Gloves must be worn when handling ready to eat foods.		4/22/2014		
	EHF07	COS	ADEQUATE HAND WASHING Employee did not wash hands prior to putting on gloves. Gloves are contaminated when put on with dirty hands.		4/22/2014		

Food Establishment Public Inspection Report

From 4/17/14 thru 4/23/14

ESTABLISHMENT**PUCKETT ELEMENTARY
6700 OAKHURST DR**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF743	EHF29	IN	RECOGNITION	a)Kitchen is always spotless and in order. Great job!	4/23/2014	0	HL1B

Food Establishment Public Inspection Report**From 4/17/14 thru 4/23/14****ESTABLISHMENT****RAIN PREMIER SUSHI BAR****817 S POLK ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2096	EHF28	H10DAY	ALL OTHER VIOLATIONS		4/22/2014	6	HFOL
			Dish racks for dish washer have buildup. Clean or replace. Tops of refrigerators and freezers have dust buildup on outside. Coving missing in dish wash room. Walls have mold in dish wash room. Wall not smooth and easily cleanable in dish wash room.				
	EHF25	H10DAY	FOOD CONTACT SURFACES		4/22/2014		
			Splatter on bottom of shelf over cook top. Clean this area daily.				
	EHF22	H10DAY	MANAGER KNOWLEDGE/CERTIFIED		4/22/2014		
			No food manager. Restaurant must have a certified city of Amarillo food manager. Take class second Wednesday of month.				

Food Establishment Public Inspection Report

From 4/17/14 thru 4/23/14

ESTABLISHMENT

**RANDALL COUNTY JAIL
9100 S GEORGIA ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF61	EHF20	COS	TOXIC ITEMS		4/17/2014	10	HL1B
			Sanitizer for dish washer found over 200ppm. Dish washer must have 50ppm chlorine. Unit must be adjusted to leave 50ppm on dishes.				
	EHF10	COS	SOUND CONDITION		4/17/2014		
			Dented cans on rack for use. Seam dented cans may not be used.				
	EHF25	COS	FOOD CONTACT SURFACES		4/17/2014		
			Can opener holder and blade not clean. b)Inside ice machine door not clean. c)Splatter on shelf above cooktop at O.D.R.				
	EHF28	H90 DAY	ALL OTHER VIOLATIONS		4/17/2014		
			Pans in central kitchen have encrusted grease or food deposits. Pans must be clean to sight and touch. b)Tops of ovens need to be cleaned.				

Food Establishment Public Inspection Report

From 4/17/14 thru 4/23/14

ESTABLISHMENT

**SALVATION ARMY
400 S HARRISON ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF416	EHF28	COS	ALL OTHER VIOLATIONS		4/18/2014	7	HL1B
			a)Bulk sugar was not covered. b)Bulk powdered sugar was not labeled. c)Scoop laying in powdered sugar, should be handle up. d)Ceiling in hall with walk ins needs to be cleaned.				
	EHF25	COS	FOOD CONTACT SURFACES		4/18/2014		
			Can opener needed to be cleaned.				
	EHF10	COS	SOUND CONDITION		4/18/2014		
			Molded peaches in walk in.				

Food Establishment Public Inspection Report

From 4/17/14 thru 4/23/14

ESTABLISHMENT**SANBORN ELEMENTARY
700 S ROBERTS ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF683	EHF03	IN	HOT HOLDING Ground beef holding at 135°F.		4/23/2014	0	HL1B

**SONIC DRIVE IN
7417 SW 34TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF593	EHF13	COS	HACCP PLAN/TIME a)Corn dogs past 7 day hold limit.		4/23/2014	4	HL1B

Food Establishment Public Inspection Report

From 4/17/14 thru 4/23/14

ESTABLISHMENT

**ST JOSEPH SCHOOL
4122 S BONHAM ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF662	EHF08	COS	GOOD HYGIENIC PRACTICES	Employee drink with no lid or straw.	4/17/2014	4	HL1B

**ST MARYS CATHEDRAL SCHOOL
1200 S WASHINGTON ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF646	EHF28	H90 DAY	ALL OTHER VIOLATIONS	Shelves in pantry need to be repainted.	4/23/2014	0	HL1B

Food Establishment Public Inspection Report**From 4/17/14 thru 4/23/14**

ESTABLISHMENT**STARS DRIVE IN
2216 SE 27TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF816	EHF28	IN	ALL OTHER VIOLATIONS		4/23/2014	0	HFOL	
			a)Floors cleaned. b)Self closing door hinge added to restroom door.					
	EHF23	IN	SEWAGE/WASTEWATER		4/23/2014			
			Condensation leak repaired.					

Food Establishment Public Inspection Report**From 4/17/14 thru 4/23/14**

ESTABLISHMENT**STOCKYARDS CAFE
100 N MANHATTAN ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2450	EHF25	COS	FOOD CONTACT SURFACES		4/18/2014	3	HL1B
			a)Can opener needs to be cleaned. b)Pans found stored dirty with clean pans. c)Utensils stored with handles down. Utensil handles should be facing up.				
	EHF28	COS	ALL OTHER VIOLATIONS		4/18/2014		
			Single use items can not be washed and reused. (ex.butter tubs).				

Food Establishment Public Inspection Report

From 4/17/14 thru 4/23/14

ESTABLISHMENT

**SUBWAY #14315
3325 S GEORGIA ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2170	EHF28	COS	ALL OTHER VIOLATIONS		4/22/2014	4	HL1B
			A)Clean vent in walk in refrigerator. B)Wash all utensil holders. C)Wash condiment holders. D)Trash can with lid needed in ladies restroom.				
	EHF07	COS	ADEQUATE HAND WASHING		4/22/2014		
			Trash can blocking hand washing sink.				

Food Establishment Public Inspection Report

From 4/17/14 thru 4/23/14

ESTABLISHMENT**SUBWAY #57312
1900 SE 34TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2369	EHF08	COS	GOOD HYGIENIC PRACTICES		4/21/2014	7	HL1B
			a)Dirty rag in hand sink. b)Drink with no lid or straw on prep table.				
	EHF19	COS	RODENTS/ANIMALS/OPENINGS		4/21/2014		
			a)Repair gap at back door.				
	EHF28	COS	ALL OTHER VIOLATIONS		4/21/2014		
			a)Hand wash sign needed at back hand sink. b)Remove food from under plumbing.				

Food Establishment Public Inspection Report

From 4/17/14 thru 4/23/14

ESTABLISHMENT**SUBWAY 25610
2001 S WESTERN ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF496	EHF21	COS	MANUAL WARE WASHING		4/18/2014	3	HL1B	
			Sanitizer in three compartment sink was not at proper strength, should be 200 PPM Qt.					

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

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF709	EHF17	COS	HAND WASH WITH SOAP/TOWELS		4/21/2014	6	HL1B	
			No paper towels at hand sink (Cinnabon/Travel Center).					
	EHF25	COS	FOOD CONTACT SURFACES		4/21/2014			
			A)Date stickers needed to be cleaned off of clean dishes. B)Knife sharpener needed to be cleaned (Subway).					

Food Establishment Public Inspection Report

From 4/17/14 thru 4/23/14

ESTABLISHMENT

**TACOS GARCIA
1100 ROSS ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF185	EHF25	COS	FOOD CONTACT SURFACES		4/21/2014	27	HL1B
			a)Ice scoop at bar cannot be stored in contact with bottles. b)Clean inside ice machine. c)Dirty pans stored on a clean rack.				
	EHF28	H10DAY	ALL OTHER VIOLATIONS		4/21/2014		
			a)New rack needed where cups dry. COS b)Clean the shelf above hot hold. COS c)Face all plastic ware 1 direction. COS d)Food must be 6" off ground. COS e)Ceiling must be sealed above cook line.				
	EHF19	COS	RODENTS/ANIMALS/OPENINGS		4/21/2014		
			a)Back door propped open.				
	EHF15	H10DAY	EQUIPMENT ADEQUATE		4/21/2014		
			a)Cooler 50F with food inside 50F.				
	EHF21	COS	MANUAL WARE WASHING		4/21/2014		
			a)Sanitizer buckets below 200 ppm. Change more frequently.				

Food Establishment Public Inspection Report

From 4/17/14 thru 4/23/14

ESTABLISHMENT**TACOS GARCIA**

HF185	EHF24	COS	THERMOMETERS	4/21/2014	27	HL1B
			a)Cold hold unit had no thermometer.			
	EHF13	COS	HACCP PLAN/TIME	4/21/2014		
			a)No date marks on food made on Saturday.			
	EHF10	COS	SOUND CONDITION	4/21/2014		
			a)Dented cans must be stored in a separate damaged goods area.			
	EHF07	COS	ADEQUATE HAND WASHING	4/21/2014		
			a)Food employee changed gloves multiple times without washing hands.			

Food Establishment Public Inspection Report

From 4/17/14 thru 4/23/14

ESTABLISHMENT

TAMMES TENDER TOUCH DAYCARE

1919 BRAZOS ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFD36					4/17/2014	0	HL1B

Food Establishment Public Inspection Report

From 4/17/14 thru 4/23/14

ESTABLISHMENT

**TAQUERIA EL TAPATIO
3410 S COULTER ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1588	EHF28	COS	ALL OTHER VIOLATIONS		4/22/2014	26	HL1B
			a)All scoops must have a handle. b)Keep handles of scoops stored up.				
	EHF07	COS	ADEQUATE HAND WASHING		4/22/2014		
			a)Grill employee must change gloves and wash hands after cracking raw eggs and before handling ready to eat food.				
	EHF01	COS	COOLING FOR COOKED FOOD		4/22/2014		
			a)Meat made yesterday still 47F in cooler. Did not properly cool.				
	EHF13	COS	HACCP PLAN/TIME		4/22/2014		
			a)Date marks must be on cooked food items.				
	EHF24	COS	THERMOMETERS		4/22/2014		
			a)No thermometer in cold hold unit.				

Food Establishment Public Inspection Report**From 4/17/14 thru 4/23/14**

ESTABLISHMENT

TAQUERIA EL TAPATIO

HF1588	EHF21	H10DAY	MANUAL WARE WASHING	4/22/2014	26	HL1B
			a)Dish washer must read at least 50 ppm chlorine.			
	EHF11	COS	PROPER HANDLING RTE	4/22/2014		
			a)Food employee touching cooked tortillas with bare hands.			
	EHF16	COS	HAND WASH FACILITIES ADEQUATE	4/22/2014		
			a)Hand sink blocked by tray of raw tortillas.			

Food Establishment Public Inspection Report**From 4/17/14 thru 4/23/14****ESTABLISHMENT****TAQUERIA EL TAPATIO #3****2028 PARAMOUNT BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2532	EHF08	COS	GOOD HYGIENIC PRACTICES		4/22/2014	11	HL1B
			Employee hand drying sanitized dishes.				
	EHF10	COS	SOUND CONDITION		4/22/2014		
			Dented cans on shelf for use.				
	EHF28	COS	ALL OTHER VIOLATIONS		4/22/2014		
			A)Food on floor in walk in refrigerator. B)Raw, shelled eggs stored above ready to eat food.				
	EHF25	COS	FOOD CONTACT SURFACES		4/22/2014		
			A)Trash bags used to cover shredded cheese. B)All scoops must have handles.				

Food Establishment Public Inspection Report

From 4/17/14 thru 4/23/14

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

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1678	EHF25	COS	FOOD CONTACT SURFACES		4/18/2014	3	HL1B
			Clean the ceiling near the vent hood close to the fryer.				
	EHF28	H90 DAY	ALL OTHER VIOLATIONS		4/18/2014		
			Repair or refinish the wall by the slicer.				

Food Establishment Public Inspection Report

From 4/17/14 thru 4/23/14

ESTABLISHMENT

**TASTE OF THAI
1900 SE 34TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1961	EHF28	COS	ALL OTHER VIOLATIONS		4/23/2014	28	HL1B
			a)Hand sink found with knife sharpener stored in it. Hand sink is for hand washing only. b)All walls need to be cleaned. c)All cooler and freezer doors need to be cleaned.				
	EHF25	COS	FOOD CONTACT SURFACES		4/23/2014		
			a)Tea nozzles need to be cleaned. b)All bulk food storage lids need to be cleaned. c)Rice spoons must be stored in water 135F or higher.				
	EHF08	COS	GOOD HYGIENIC PRACTICES		4/23/2014		
			a)Employee must wear gloves when cutting ready to eat foods. b)Cook eating while on the cook line.				
	EHF13	COS	HACCP PLAN/TIME		4/23/2014		
			a)Ready to eat foods in walk in cooler need date marks. b)Steamed rice being held at room temperature. Must be held at below 41F or above 135F.				
	EHF02	COS	COLD HOLDING		4/23/2014		
			a)Raw chicken being held at 50F. Should be 41F or below. b)Tomatoes being held on cook line at 50F.				

Food Establishment Public Inspection Report

From 4/17/14 thru 4/23/14

ESTABLISHMENT

TASTE OF THAI

HF1961	EHF16	COS	HAND WASH FACILITIES ADEQUATE	4/23/2014	28	HL1B
			Back hand sink not functioning properly.			
	EHF15	H10DAY	EQUIPMENT ADEQUATE	4/23/2014		
			Reach in cooler holding at 50F. Must be at 41F of below.			
	EHF17	COS	HAND WASH WITH SOAP/TOWELS	4/23/2014		
			No soap at front hand sink.			
	EHF20	COS	TOXIC ITEMS	4/23/2014		
			a)Sanitizer bottle found with no label. b)Sanitizer bottle stored above food. c)Sanitizer mixed above 200ppm. Must be 100ppm.			

Food Establishment Public Inspection Report

From 4/17/14 thru 4/23/14

ESTABLISHMENT

**TEJANO ROSE
1111 SE 10TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF2458	EHF22	H30 DAY	MANAGER KNOWLEDGE/CERTIFIED		4/23/2014	3	HL1B	
			Food manager needed. Class offered Wednesday, 5/14/14 at 8:00 a.m. at 821 S Johnson. If not obtained in 30 days a \$50 reinspection fee will be charged.					

THAI SPOON 500 N FILLMORE ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF763	EHF25	COS	FOOD CONTACT SURFACES		4/17/2014	3	HL1B	
			Reachin in kitchen needed to be cleaned.					

Food Establishment Public Inspection Report

From 4/17/14 thru 4/23/14

ESTABLISHMENT

**THAI TASTE
7710 HILLSIDE RD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1986	EHF12	COS	CROSS CONTAMINATION		4/23/2014	19	HL1B
			a)Vent hood has drip and grease that is dripping back onto the wok.				
	EHF25	COS	FOOD CONTACT SURFACES		4/23/2014		
			a)Spoons stored in room temp water (repeat). Future violation charged \$50. b)Clean ice machine.				
	EHF21	COS	MANUAL WARE WASHING		4/23/2014		
			a)0 ppm sanitizer chlorine in wipe down.				
	EHF02	COS	COLD HOLDING		4/23/2014		
			a)Chicken at 62F. b)Eggrolls at 75F. c)Broccoli (partial cooked) at 72F. d)Raw beef at 53F. Future violations will be charged \$50.				
	EHF08	COS	GOOD HYGIENIC PRACTICES		4/23/2014		
			a)Drink with no lid or straw on prep table.				

Food Establishment Public Inspection Report

From 4/17/14 thru 4/23/14

ESTABLISHMENT

Food Establishment Public Inspection Report

From 4/17/14 thru 4/23/14

ESTABLISHMENT

THROWBACKS SPORTS BAR

7150 BELL ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2081	EHF08	COS	GOOD HYGIENIC PRACTICES		4/17/2014	16	HL1B
			Mop sink being used to store dishes. Mop sink is for mop water only. If seen again a \$50 reinspection fee will be charged.				
	EHF24	H10DAY	THERMOMETERS		4/17/2014		
			Thermometer needed in cooler holding milk,whipped cream.				
	EHF19	H10DAY	RODENTS/ANIMALS/OPENINGS		4/17/2014		
			Seal holes under garage door (door sweep). Front door needs a new door sweep.				
	EHF25	COS	FOOD CONTACT SURFACES		4/17/2014		
			Ice scoop stored on dirty surface.				
	EHF23	COS	SEWAGE/WASTEWATER		4/17/2014		
			Wastewater lines cannot run through ice bin.				

Food Establishment Public Inspection Report

From 4/17/14 thru 4/23/14

ESTABLISHMENT

THROWBACKS SPORTS BAR

HF2081

EHF28

H10DAY

ALL OTHER VIOLATIONS

4/17/2014

16

HL1B

Limes must be stored off ground. b)Guests are not allowed behind bar, only employees.

Food Establishment Public Inspection Report

From 4/17/14 thru 4/23/14

ESTABLISHMENT**THUNDERING BUFFALOS GRILL & SA**

2811 4TH AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFC278	EHF19	COS	RODENTS/ANIMALS/OPENINGS		4/22/2014	18	HL1B
			Side door to bar being left open, door must remain closed at all times.				
	EHF17	COS	HAND WASH WITH SOAP/TOWELS		4/22/2014		
			Hand sink found without any paper towels.				
	EHF21	H10DAY	MANUAL WARE WASHING		4/22/2014		
			Sanitizer dispenser not working properly. Fix within 10 days 5/5/14 to dispense at 200-400ppm.				
	EHF03	IN	HOT HOLDING		4/22/2014		
			Soup holding at 147°.				
	EHF02	COS	COLD HOLDING		4/22/2014		
			Chicken thawing in sink at 65°. Chicken should never go above 41°F.				

Food Establishment Public Inspection Report

From 4/17/14 thru 4/23/14

ESTABLISHMENT**THUNDERING BUFFALOS GRILL & SA**

HFC278	EHF10	COS	SOUND CONDITION		4/22/2014	18	HL1B
--------	-------	-----	-----------------	--	-----------	----	------

Dented cans found on rack. b)Can found without a label.

**TOOT N TOTUM #14
1735 S NELSON ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF584	EHF28	IN	ALL OTHER VIOLATIONS		4/22/2014	3	HL1B
			Light shields placed over all lights above ready to eat foods.				
	EHF23	H10DAY	SEWAGE/WASTEWATER		4/22/2014		
			Air conditioner condensation line broken and needs to be repaired.				

Food Establishment Public Inspection Report

From 4/17/14 thru 4/23/14

ESTABLISHMENT

TOOT N TOTUM #22

920 W FM 1151

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFR57	EHF28	H90 DAY	ALL OTHER VIOLATIONS		4/17/2014	8	HL1B
			Ceiling panel over soda machine, hothold & next to venthood are broken/not set correctly. Clean walkin blower covers, fan blowing into food prep area. Open waste grease bucket must have a lid & stored closed. Food prep-walls not smooth & easy cleanable.				
	EHF13	COS	HACCP PLAN/TIME		4/17/2014		
			Wrong or no HACCP dates on potentially hazardous foods stored over 24 hours.				
	EHF08	COS	GOOD HYGIENIC PRACTICES		4/17/2014		
			Employee washed hands in 3 bay sink. Employees must wash in designated hand sink. b)Open employee drink on food contact surface.				

Food Establishment Public Inspection Report

From 4/17/14 thru 4/23/14

ESTABLISHMENT

**TOOT N TOTUM #32
1701 S EASTERN ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF598	EHF20	COS	TOXIC ITEMS		4/22/2014	3	HL1B	
			Sanitizer in spray bottle found above 400ppm. Must be 200ppm.					

Food Establishment Public Inspection Report

From 4/17/14 thru 4/23/14

ESTABLISHMENT

TOOT N TOTUM #58

1500 ROSS ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF941	EHF20	COS	TOXIC ITEMS		4/17/2014	11	HL1B
			Sanitizer above 400ppm. Sanitizer should be 200ppm. b)Chemical bottles must be labeled correctly.				
	EHF03	IN	HOT HOLDING		4/17/2014		
			Sandwiches holding at 148°F.				
	EHF13	COS	HACCP PLAN/TIME		4/17/2014		
			Brisket needs to be dated when opened. All potentially hazardous food can only be held for 7 days.				
	EHF10	COS	SOUND CONDITION		4/17/2014		
			Deli sandwich in cooler expired.				

Food Establishment Public Inspection Report

From 4/17/14 thru 4/23/14

ESTABLISHMENT**TOOT N TOTUM #97
950 S BUCHANAN ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2406	EHF03	IN	HOT HOLDING BBQ sandwiches in hot hold at 135F.		4/17/2014	0	HL1B
	EHF02	IN	COLD HOLDING Sandwiches in cold hold 38F.		4/17/2014		

Food Establishment Public Inspection Report

From 4/17/14 thru 4/23/14

ESTABLISHMENT**UNITED SUPERMARKET**

201 N 23RD ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFC138	EHF02	IN	COLD HOLDING Pork loin holding at 40°F.		4/22/2014	7	HL1B
	EHF13	COS	HACCP PLAN/TIME Cut meats in deli found with no prep date on them.		4/22/2014		
	EHF28	H90 DAY	ALL OTHER VIOLATIONS a)Clean blower covers. b)Raw chicken must be stored below beef.		4/22/2014		
	EHF25	COS	FOOD CONTACT SURFACES a)Clean dishes found with food debris still on them. b)Replace microwave in deli, no longer smooth and easily cleanable. c)Soda machine dirty. d)Tea nozzle moldy. e)Cover coffee filters.		4/22/2014		

Food Establishment Public Inspection Report

From 4/17/14 thru 4/23/14

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		4/22/2014	0	HFOL
Sanitizer dispenser leaking at bakery. b)Bakery racks and ladder in bakery not clean. Second notice on these violations.							

UNITED SUPERMARKETS #527

1501 E AMARILLO BLVD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF346	EHF25	COS	FOOD CONTACT SURFACES		4/17/2014	3	HL1B
A)Cooler racks where raw breakfast sausage is stored needed to be cleaned. B)Soda nozzles in deli needed to be cleaned. C)Tea nozzle in deli needed to be cleaned. D)Dirty knife found in meat department.							

Food Establishment Public Inspection Report**From 4/17/14 thru 4/23/14****ESTABLISHMENT****WAFFLE HOUSE #1239****2108 S WESTERN ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1297	EHF25	COS	FOOD CONTACT SURFACES		4/18/2014	6	HL1B
			A)Ice scoop stored on dirty surface. B)Replace rusty can opener. C)Soda nozzles moldy. D)Soda dispenser moldy. E)Clean area around waffle makers.				
	EHF28	COS	ALL OTHER VIOLATIONS		4/18/2014		
			Clean outside of ice machine, vent covers, gasket on walk in refrigerator, storage room door, handle pie cold hold, gaskets-stainless steel coldhold,cook station. Do not store ladder on outside of storage room door. Replace gasket on pie cold hold.				
	EHF20	COS	TOXIC ITEMS		4/18/2014		
			Wipe down sanitizer over 200ppm.				

Food Establishment Public Inspection Report

From 4/17/14 thru 4/23/14

ESTABLISHMENT

**WAFFLE HOUSE #1354
2804 SW 45TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1298					4/22/2014	0	HFOL

Food Establishment Public Inspection Report**From 4/17/14 thru 4/23/14****ESTABLISHMENT****WAL-MART SUPERCENTER #793****1701 N 23RD ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFC128	EHF28	COS	ALL OTHER VIOLATIONS		4/22/2014	4	HL1B
			Freezer thermometer reading over 60°. Home office stated freezer was on defrost. Defrost cycle might be too long or thermometer might need to be checked. Chip off condensate in large walk in freezer.				
	EHF13	COS	HACCP PLAN/TIME		4/22/2014		
			Opened meat held past discard date.				
	EHF02	IN	COLD HOLDING		4/22/2014		
			a)Potato salad holding at 39°F. b)Coolers holding below 40°F.				

Food Establishment Public Inspection Report**From 4/17/14 thru 4/23/14****ESTABLISHMENT****WHATABURGER #307****2424 S GEORGIA ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF79	EHF08	COS	GOOD HYGIENIC PRACTICES		4/23/2014	7	HL1B
			Employee did not wash hands and change gloves when switching tasks.				
	EHF28	COS	ALL OTHER VIOLATIONS		4/23/2014		
			A)Hand washing sign needed at hand washing sink. B)Clean ceiling vents.				
	EHF25	COS	FOOD CONTACT SURFACES		4/23/2014		
			A)Clean ice scoop holder. B) Clean dishes in dirty pan. C)Moldy soda nozzles and dispensers. Repeat. If not corrected by next inspection a \$50 reinspection fee will be charged.				

Food Establishment Public Inspection Report

From 4/17/14 thru 4/23/14

ESTABLISHMENT**WTAMU MEAT LAB
2501 RUSSELL LONG BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFC272					4/22/2014	0	HFOL