

Food Establishment Public Inspection Report**From 4/24/14 thru 4/30/14****ESTABLISHMENT****100 CLUB OF AMARILLO INC****2301 E INTERSTATE 40**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HFT4759	EHF08	COS	GOOD HYGIENIC PRACTICES		4/30/2014	4	HL1B FOOD	
			Cook teams smoking and eating while cooking meat in booth area.					

AFRICAN SAFARI**5945 E AMARILLO BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF1570	EHF28	COS	ALL OTHER VIOLATIONS		4/29/2014	0	HL1B	
			English and Spanish hand wash signs needed in the restrooms.					

Food Establishment Public Inspection Report

From 4/24/14 thru 4/30/14

ESTABLISHMENT**AMARILLO FAMILY YMCA MIDTOWN****609 S CAROLINA ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFK126					4/29/2014	0	HL1B

Food Establishment Public Inspection Report

From 4/24/14 thru 4/30/14

ESTABLISHMENT

AMARILLO NATIONAL BANK**500 S TAYLOR ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF170	EHF28	COS	ALL OTHER VIOLATIONS		4/29/2014	7	HL1B
			Ham thawing out at room temperature. All potentially hazardous foods must thaw at 41°F or less. Edge of grill back has buildup. Clean as needed. Waste cans handles have food attached. Clean handles regularly.				
	EHF21	COS	MANUAL WARE WASHING		4/29/2014		
			Dish washer not sanitizing. Use test strips to ensure 50ppm chlorine.				
	EHF10	COS	SOUND CONDITION		4/29/2014		
			Seam dented cans on shelf for use. Dented cans must be separated from good cans and marked Do Not Use.				

Food Establishment Public Inspection Report

From 4/24/14 thru 4/30/14

ESTABLISHMENT

**AMBASSADOR HOTEL
3100 W INTERSTATE 40**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF981	EHF25	H10DAY	FOOD CONTACT SURFACES		4/29/2014	3	HFOL
			Slicer stored not clean. b)Inside ice machine door not clean.				
	EHF28	COS	ALL OTHER VIOLATIONS		4/29/2014		
			Clean fans, ice buckets on outside & air vents. Holes in ceiling need to be sealed. Bar floor drain has buildup. Clean daily. Broken glass in bottom of chiller. Unsanitary items stored in chiller. Wall at cup dispenser not clean. Food manager needed.				

Food Establishment Public Inspection Report

From 4/24/14 thru 4/30/14

ESTABLISHMENT**APPLEBEES NEIGHBORHOOD GRILL**

5630 W AMARILLO BLVD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2336	EHF25	COS	FOOD CONTACT SURFACES		4/30/2014	6	HL1B
			a)Microwave needed to be cleaned. b)Can opener needed to be cleaned. c)Cabinet around drink station needed to be cleaned.				
	EHF15	COS	EQUIPMENT ADEQUATE		4/30/2014		
			Salad station cooler was not at 41 or below, product removed.				

ARNOLD BURGERS

1611 S WASHINGTON ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2248	EHF28	COS	ALL OTHER VIOLATIONS		4/30/2014	0	HL1B
			Bathroom door needed to be cleaned around the handle.				

Food Establishment Public Inspection Report

From 4/24/14 thru 4/30/14

ESTABLISHMENT**ASCENSION ACADEMY
9301 ASCENSION PKWY**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2148					4/24/2014	0	HL1B

**AVONDALE ELEMENTARY
1500 S AVONDALE ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF684	EHF13	COS	HACCP PLAN/TIME		4/28/2014	4	HL1B
Spaghetti removed from freezer on Friday was not marked with thaw date.							

Food Establishment Public Inspection Report

From 4/24/14 thru 4/30/14

ESTABLISHMENT

**BAGEL PLACE
3301 BELL ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF182	EHF20	COS	TOXIC ITEMS		4/29/2014	6	HL1B
			Unlabeled chemical bottle. All chemical bottles must be labeled.				
	EHF25	COS	FOOD CONTACT SURFACES		4/29/2014		
			A)Ice scoop sitting on dirty surface. B)Clean dishes in dirty container. C)Napkins sitting on dirty surface.				
	EHF28	COS	ALL OTHER VIOLATIONS		4/29/2014		
			A)Clean all storage shelves. B)Clean cheese container. C)Replace can opener blade. D)Clean gaskets on cold hold by grill. E)Clean shelves in cream cheese cold hold.				

Food Establishment Public Inspection Report

From 4/24/14 thru 4/30/14

ESTABLISHMENT**BAKER BROS AMERICAN DELI**

3300 S SONCY RD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2245	EHF02	H24 HOUR	COLD HOLDING		4/29/2014	5	HFOL
			Cold hold holding at 50°F. Should be 41°F or below.				

BEN E KEITH FOODS

2300 N LAKESIDE ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1405					4/30/2014	0	HL1B

Food Establishment Public Inspection Report

From 4/24/14 thru 4/30/14

ESTABLISHMENT

BOWIE MIDDLE SCHOOL

3001 SE 12TH AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF677	EHF19	IN	RODENTS/ANIMALS/OPENINGS		4/25/2014	0	HFOL
			Back door floor sweep repaired.				
	EHF28	IN	ALL OTHER VIOLATIONS		4/25/2014		
			Floor drain repaired.				
	EHF23	IN	SEWAGE/WASTEWATER		4/25/2014		
			Walk in freezer repaired.				

Food Establishment Public Inspection Report

From 4/24/14 thru 4/30/14

ESTABLISHMENT

BRAUMS ICE CREAM #183

4629 S WESTERN ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2357	EHF25	COS	FOOD CONTACT SURFACES		4/28/2014	7	HL1B
			Microwaves need to be cleaned.				
	EHF28	COS	ALL OTHER VIOLATIONS		4/28/2014		
			Eggs stored in walk in cooler above ready to eat foods.				
	EHF10	COS	SOUND CONDITION		4/28/2014		
			a)Tomatoes on cold hold table found distressed. b)Strawberries in grocery department found distressed.				

Food Establishment Public Inspection Report

From 4/24/14 thru 4/30/14

ESTABLISHMENT

**BURGER BAR THE
614 S POLK ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2378	EHF28	IN	ALL OTHER VIOLATIONS Grease spill cleaned.		4/29/2014	0	HFOL

BUTTONS & BOWS PRESCHOOL 3815 S LIPSCOMB ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFD21	EHF28	COS	ALL OTHER VIOLATIONS A)Clean dust bunnies from ceiling and around hood on stovetop. B)Clean replacement microwave before using it.		4/30/2014	0	HL1B

Food Establishment Public Inspection Report**From 4/24/14 thru 4/30/14**

ESTABLISHMENT

CANYON COUNTRY CLUB GRILL**19501 CHAPARRAL RD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFR31	EHF02	COS	COLD HOLDING		4/29/2014	9	HL1B
			Pork chops found in refrigerator at 50°F - voluntarily destroyed.				
	EHF14	H24 HOUR	WATER SUPPLY		4/29/2014		
			Not available at time of inspection. Please send copy of report to office - see fax # above.				

Food Establishment Public Inspection Report

From 4/24/14 thru 4/30/14

ESTABLISHMENT

CANYONVIEW ESTATES RETIREMENT

7404 WALLACE BLVD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1968	EHF25	COS	FOOD CONTACT SURFACES Clean soda gun.		4/30/2014	3	HL1B
	EHF28	COS	ALL OTHER VIOLATIONS A)Clean inside ice machine. B)Clean utensil holder. C)Replace knife with chipped tip. D)Key stored on knife magnet.		4/30/2014		

CEDAR SHACK

5005 RIVER RD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF276	EHF25	COS	FOOD CONTACT SURFACES The beverage gun and holder need to be cleaned.		4/30/2014	3	HL1B

Food Establishment Public Inspection Report

From 4/24/14 thru 4/30/14

ESTABLISHMENT

CEFCO CONVENIENCE STORE

1917 BELL ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF2468	EHF28	H90 DAY	ALL OTHER VIOLATIONS		4/25/2014	0	HFOL	
			Sneeze shield not on required areas of hot dog roller machine.Foods must be protected at all times from contamination.Sneeze shields must be in place to sell hot dogs.Discontinue selling foods displayed with no sneeze shield surrounding foods.					

**CRAVE FACTORY THE
4925 S WESTERN ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF2481	EHF20	COS	TOXIC ITEMS		4/25/2014	3	HL1B	
			Medications stored over food equipment. Store medications away from foods and food equipment.					

Food Establishment Public Inspection Report

From 4/24/14 thru 4/30/14

ESTABLISHMENT

**DONUT STOP INC
4300 S COULTER ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF851	EHF20	COS	TOXIC ITEMS		4/29/2014	23	HL1B
			Wipe down sanitizer over 200ppm. It should be 100ppm.				
	EHF19	H10DAY	RODENTS/ANIMALS/OPENINGS		4/29/2014		
			There is a gap at top of back door that must seal shut whenever closed to prevent insects from entering establishment. Repeat violation. If not corrected by next inspection a \$50 reinspection fee will be charged.				
	EHF14	H 2 HOUR	WATER SUPPLY		4/29/2014		
			Establishment has no water.If not corrected within 2 hrs establishment must close until hot water is restored & an inspector comes out to check hot water. Black hose may not be attached to 3 comp sink faucet.It does not have a backflow preventer.				
	EHF07	COS	ADEQUATE HAND WASHING		4/29/2014		
			Soap dispenser at hand washing sink not working.				
	EHF25	H10DAY	FOOD CONTACT SURFACES		4/29/2014		
			Donut racks are chipping paint and must be resealed so that chipped paint does not fall on exposed donuts. Repeat violation. If not corrected by next inspection, a \$50 reinspection fee will be charged.				

Food Establishment Public Inspection Report

From 4/24/14 thru 4/30/14

ESTABLISHMENT

DONUT STOP INC

HF851	EHF22	H90 DAY	MANAGER KNOWLEDGE/CERTIFIED	4/29/2014	23	HL1B
-------	-------	---------	-----------------------------	-----------	----	------

No food manager. If not corrected by next inspection a \$50 reinspection fee will be charged.

	EHF24	COS	THERMOMETERS	4/29/2014		
--	-------	-----	--------------	-----------	--	--

No thermometer in milk cold hold.

	EHF28	COS	ALL OTHER VIOLATIONS	4/29/2014		
--	-------	-----	----------------------	-----------	--	--

Replace rusty ice scoop holder. Clean air purifier, top of ice machine. Replace gasket on milk cold hold. Hand washing sign needed at hand washing sink. Repeat. If not corrected by next inspection, a \$50 reinspection fee will be charged.

HF851	EHF14	IN	WATER SUPPLY	4/29/2014	0	HM4
-------	--------------	-----------	---------------------	-----------	---	-----

Hot water working. Establishment may open.

Food Establishment Public Inspection Report

From 4/24/14 thru 4/30/14

ESTABLISHMENT

**DOWNTOWN DELI
900 S TYLER ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2518	EHF02	IN	COLD HOLDING Turkey holding at 35F. In compliance.		4/28/2014	0	HFOL
	EHF15	IN	EQUIPMENT ADEQUATE Cooler repaired and holding at 35F.		4/28/2014		

DUGOUT, THE 3705 OLSEN BLVD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1366	EHF23	H10DAY	SEWAGE/WASTEWATER Three compartment sink leaking. Repeat. If not corrected within 10 days, a \$50 reinspection fee will be charged.		4/25/2014	3	HFOL

Food Establishment Public Inspection Report

From 4/24/14 thru 4/30/14

ESTABLISHMENT

**EBBYS GIFTS INC
500 S TAYLOR ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1671	EHF24	COS	THERMOMETERS		4/25/2014	8	HL1B
			No themometer in frappuccino cold hold and inside black refrigerator.				
	EHF28	COS	ALL OTHER VIOLATIONS		4/25/2014		
			Clean inside of ice machine.				
	EHF03	COS	HOT HOLDING		4/25/2014		
			Breakfast burritos holding at 127°F. All potentially hazardous food must be held at 135°F or higher or 41°F or below.				

Food Establishment Public Inspection Report

From 4/24/14 thru 4/30/14

ESTABLISHMENT

**EL AMANACER POTOSINO
2618 E AMARILLO BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2534	EHF21	H 3 DAYS	MANUAL WARE WASHING		4/29/2014	0	H PREOPEN
			Additional drying area is needed at the three compartment sink. A drainboard and drying shelf is needed.				
	EHF22	H45 DAY	MANAGER KNOWLEDGE/CERTIFIED		4/29/2014		
			A food manager is needed within 45 days of opening. See attached schedule.				
	EHF28	H 3 DAYS	ALL OTHER VIOLATIONS		4/29/2014		
			Touch up any chipped paint on any surface in the kitchen and food storage areas that is no longer non-porous or easily cleanable. All surfaces in the kitchen must be durable and easy to clean.				

Food Establishment Public Inspection Report

From 4/24/14 thru 4/30/14

ESTABLISHMENT

**EL TIGRE
6817 WOLFLIN AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1045					4/24/2014	0	HL1B
HF425					4/24/2014	0	HL1B

Food Establishment Public Inspection Report

From 4/24/14 thru 4/30/14

ESTABLISHMENT

EMERITUS @ SEVILLE ESTATES

7401 SEVILLE DR

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF499					4/24/2014	0	HL1B

ESKIMO HUT

7200 MCCORMICK RD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFR32	EHF28	H90 DAY	ALL OTHER VIOLATIONS		4/29/2014	0	HFOL
	EHF19	IN	RODENTS/ANIMALS/OPENINGS	Ice room must have lights protected. Corrected a & b.	4/29/2014		

Food Establishment Public Inspection Report

From 4/24/14 thru 4/30/14

ESTABLISHMENT

FANELIS PASTA & LASAGNA SAUCE**2300 N WESTERN ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2223					4/26/2014	0	HL1B

FOOTPRINTS DAYSCHOOL**4333 SW 51ST AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HFD9	EHF28	H60 DAY	ALL OTHER VIOLATIONS		4/30/2014	0	HL1B	
			Dust tops of cabinets. b)Clean waste can handles.					

Food Establishment Public Inspection Report

From 4/24/14 thru 4/30/14

ESTABLISHMENT

**GLENWOOD ELEMENTARY
2409 S HOUSTON ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF655	EHF28	COS	ALL OTHER VIOLATIONS		4/25/2014	0	HL1B	
			Top of ovens need to be dusted.					

**GOLDEN LIGHT CAFE & CANTINA
2908 SW 6TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF1419	EHF21	COS	MANUAL WARE WASHING		4/25/2014	3	HL1B	
			No sanitizer detected in three compartment sink, should be at least 50 PPM Cl and no more than 200 PPM.					

Food Establishment Public Inspection Report

From 4/24/14 thru 4/30/14

ESTABLISHMENT**GREYHOUND LINES-FOOD SERVICE**

702 S TYLER ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF926	EHF28	H 3 DAYS	ALL OTHER VIOLATIONS		4/29/2014	0	HFOL	
			A)Cooler door still not closing properly (3 days). If not repaired by next inspection, a \$50 reinspection fee will be charged. B)Corrected from previous inspection.					

HILLSIDE ELEMENTARY

9600 PERRY AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1832					4/24/2014	0	HL1B

Food Establishment Public Inspection Report

From 4/24/14 thru 4/30/14

ESTABLISHMENT

HOME PLATE DINER INC

5600 BELL ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF333	EHF25	IN	FOOD CONTACT SURFACES Freezers replaced.		4/29/2014	0	HFOL

KIDS KOLLEGE

2620 RUSSELL LONG BLVD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFC276					4/30/2014	0	HL1B

Food Establishment Public Inspection Report

From 4/24/14 thru 4/30/14

ESTABLISHMENT**KING LING
2801 SE 27TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2521	EHF13	COS	HACCP PLAN/TIME Ready-to-eat foods in cooler must be date marked.		4/28/2014	4	HL1B

**KIRKLAND COURT HEALTH & REHABI
1601 KIRKLAND DR**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1696					4/25/2014	0	HFOL

Food Establishment Public Inspection Report

From 4/24/14 thru 4/30/14

ESTABLISHMENT

**LA BELLA PIZZA
7230 HILLSIDE RD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF590	EHF28	COS	ALL OTHER VIOLATIONS		4/25/2014	19	HL1B
			Employee drink stored w/customer food.Clean gaskets on coldhold under prep area.Replace gasket on white freezer.Clean venthood,small stove,microwave, storage shelves, ceiling&vents, wall by oven.Replace or repair shelf above prep area. Replace spatula.				
	EHF13	COS	HACCP PLAN/TIME		4/25/2014		
			Undated anchovies, ham, taco meat and meat lasagna in refrigerator. All potenitally hazardous food must be date marked and discarded after 7 days.				
	EHF12	COS	CROSS CONTAMINATION		4/25/2014		
			Opened container of butter sitting under hands dryer. b)Scoop for parmesan cheese without handle. All scoops for foods must have a handle.				
	EHF10	H10DAY	SOUND CONDITION		4/25/2014		
			Dented cans on shelf for use. If not corrected by next inspection a \$50 reinspection fee will be charged.				
	EHF08	COS	GOOD HYGIENIC PRACTICES		4/25/2014		
			Employee drink without lid or straw. b)All employees in kitchen must wear hair restraints.				

Food Establishment Public Inspection Report

From 4/24/14 thru 4/30/14

ESTABLISHMENT

LA BELLA PIZZA

HF590

EHF25

COS

FOOD CONTACT SURFACES

4/25/2014

19

HL1B

Clean inside ovens. b)Replace rusty can opener. c)Clean all ingredients bins.

Food Establishment Public Inspection Report

From 4/24/14 thru 4/30/14

ESTABLISHMENT

**LA CAMPANA
2220 CANYON DR**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF267	EHF02	COS	COLD HOLDING		4/24/2014	11	HL1B
			Ham sitting on counter at 60°F. Must be kept cold at 41° or below. b)Tortillas sitting on floor say perishable keep refrigerated. Must remain cold below 41°.				
	EHF03	IN	HOT HOLDING		4/24/2014		
			Rice holding at 147°.				
	EHF15	H10DAY	EQUIPMENT ADEQUATE		4/24/2014		
			Freezer door will not stay shut and food in front of freezer is soft. Freezer must be replaced with an NSF freezer within 10 days. Food was discarded.				
	EHF19	H10DAY	RODENTS/ANIMALS/OPENINGS		4/24/2014		
			Back storage room has many holes and large openings all over the walls and ceilings. All holes must be sealed within 10 days.				

Food Establishment Public Inspection Report

From 4/24/14 thru 4/30/14

ESTABLISHMENT

**LA CHOZA
1405 N GRAND ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF864	EHF20	COS	TOXIC ITEMS		4/28/2014	8	HL1B
			Chlorine sanitizer too strong (over 200ppm). More water added. Check with test strips.				
	EHF02	COS	COLD HOLDING		4/28/2014		
			Chile rellenos on counter at 70°F. They were returned to refrigeration.				
	EHF28	H90 DAY	ALL OTHER VIOLATIONS		4/28/2014		
			The covering on the shelf over the three compartment sink is coming apart. Repair or replace the surface of the shelf.				

Food Establishment Public Inspection Report

From 4/24/14 thru 4/30/14

ESTABLISHMENT

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

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF8	EHF28	IN	ALL OTHER VIOLATIONS	a)Corrected. b)Corrected.	4/29/2014	0	HFOL
	EHF19	IN	RODENTS/ANIMALS/OPENINGS	Corrected.	4/29/2014		
	EHF25	IN	FOOD CONTACT SURFACES	a)Corrected. b)Corrected.	4/29/2014		

Food Establishment Public Inspection Report

From 4/24/14 thru 4/30/14

ESTABLISHMENT

**LA FRONTERA
1401 S ARTHUR ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF411	EHF25	COS	FOOD CONTACT SURFACES		4/29/2014	3	HL1B
			a)Can opener blade need to be cleaned. COS b)Pot found stored on floor. Must be stored at least 6" off the floor. COS				
	EHF28	COS	ALL OTHER VIOLATIONS		4/29/2014		
			a)All bulk foods need to be labeled. COS b)Scoops stored in bulk foods must have handles. COS				

LAWNDALE ELEMENTARY 2215 S BIVINS ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF651	EHF03	IN	HOT HOLDING		4/25/2014	0	HL1B
			Ground beef holding at 160 degrees F. In compliance.				

Food Establishment Public Inspection Report**From 4/24/14 thru 4/30/14****ESTABLISHMENT****LOGANS ROADHOUSE
8310 W INTERSTATE 40**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF898	EHF10	COS	SOUND CONDITION		4/30/2014	10	HL1B
			Dented can on shelf for use.				
	EHF25	COS	FOOD CONTACT SURFACES		4/30/2014		
			A)Clean inside ice machine. B)Clean all ice scoop holders. B)Replace baking pans.				
	EHF24	COS	THERMOMETERS		4/30/2014		
			No thermometer in cold hold.				
	EHF28	COS	ALL OTHER VIOLATIONS		4/30/2014		
			Repair floor tile by warewash machine.Clean outside of ice machines, storage containers, canopener holder, wall by 3 compartment sink, utensil holders, soda gun holder, cup & lid holder, salad cold hold, gaskets on cold hold.Replace can opener blade.				

Food Establishment Public Inspection Report

From 4/24/14 thru 4/30/14

ESTABLISHMENT

LOVES TRAVEL STOP #200

6930 E INTERSTATE 40

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF770	EHF22	IN	MANAGER KNOWLEDGE/CERTIFIED	Corrected from previous inspection.	4/29/2014	3	HFOL
	EHF25	COS	FOOD CONTACT SURFACES	Tea nozzle needed to be cleaned.	4/29/2014		

Food Establishment Public Inspection Report

From 4/24/14 thru 4/30/14

ESTABLISHMENT

MARIAS COCINA MEXICANA

1316 SE 10TH AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2202	EHF03	IN	HOT HOLDING Rice holding at 165F. In Compliance.		4/29/2014	3	HL1B
	EHF15	H10DAY	EQUIPMENT ADEQUATE Cooler holding at 54F on left side and 35F on right side. Cooler needs to be repaired, must be holding at 41F of below.		4/29/2014		

Food Establishment Public Inspection Report

From 4/24/14 thru 4/30/14

ESTABLISHMENT

MARSHALL COFFEE

4709 BELL ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1886	EHF21	COS	MANUAL WARE WASHING		4/29/2014	3	HL1B
			Sanitizer not reading proper strength on test strips. Strips must read 100ppm for sanitizer wipe down.				
	EHF28	H90 DAY	ALL OTHER VIOLATIONS		4/29/2014		
			Waste drain not capped. Cap old sink drain. Utensils holding in water not at proper temperature. Utensils must be in water at 135°F or hotter. Inside ice machine has yellow slime. Door gap at back door needs to be sealed. Air vent in back room not clean.				

MCDONALDS

5730 W AMARILLO BLVD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF548	EHF21	COS	MANUAL WARE WASHING		4/28/2014	3	HL1B
			Wipe down solution did not have sanitizer, should be at least 100 PPM Cl.				

Food Establishment Public Inspection Report

From 4/24/14 thru 4/30/14

ESTABLISHMENT

MICROTEL INN & SUITES

1501 ROSS ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1001	EHF07	H30 DAY	ADEQUATE HAND WASHING Hand sink needed in food prep room.		4/29/2014	4	HL1B

Food Establishment Public Inspection Report**From 4/24/14 thru 4/30/14****ESTABLISHMENT****MINI MART
1319 N MIRROR ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF610	EHF17	H10DAY	HAND WASH WITH SOAP/TOWELS		4/30/2014	6	HL1B
			Soap needed in the restroom. b)Towels needed in the restroom.				
	EHF25	H10DAY	FOOD CONTACT SURFACES		4/30/2014		
			The straw dispenser needs to be repaired so customers cannot contaminate unwrapped straws.				
	EHF28	H10DAY	ALL OTHER VIOLATIONS		4/30/2014		
			Repair hole in wall in storage room. b)Paint or seal any unfinished doors and walls in back storage area.				

Food Establishment Public Inspection Report

From 4/24/14 thru 4/30/14

ESTABLISHMENT

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

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2098	EHF28	H90 DAY	ALL OTHER VIOLATIONS		4/25/2014	8	HL1B
			When ceiling tiles in kitchen are replaced they will need to be smooth and easily cleanable.				
	EHF25	COS	FOOD CONTACT SURFACES		4/25/2014		
			Potato slicer needed to be cleaned.				
	EHF02	COS	COLD HOLDING		4/25/2014		
			Sliced fries in water left at room temperature overnight, should be refrigerated or disposed of.				

Food Establishment Public Inspection Report

From 4/24/14 thru 4/30/14

ESTABLISHMENT

OAKDALE ELEMENTARY

2711 S HILL ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF757	EHF28	H10DAY	ALL OTHER VIOLATIONS		4/25/2014	3	HL1B
			Tops of reach in coolers need to be cleaned.				
	EHF16	H10DAY	HAND WASH FACILITIES ADEQUATE		4/25/2014		
			Reach in cooler holding at 50°F. Must be holding at 41°F or below.				
	EHF03	IN	HOT HOLDING		4/25/2014		
			Fish sticks holding at 163°F.				

Food Establishment Public Inspection Report

From 4/24/14 thru 4/30/14

ESTABLISHMENT

**OASIS GRILLE
2715 ARNOT RD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFP44	EHF14	IN	WATER SUPPLY Public water supply.		4/29/2014	3	HL1B
	EHF25	COS	FOOD CONTACT SURFACES Food thermometer in ice bucket used for drinks. Thermometer relocated.		4/29/2014		
	EHF28	COS	ALL OTHER VIOLATIONS Clean pizza oven, clean windows and blinds behind pizza oven.		4/29/2014		

Food Establishment Public Inspection Report

From 4/24/14 thru 4/30/14

ESTABLISHMENT

O-CHA SEAFOOD

4502 S WASHINGTON ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1072	EHF08	COS	GOOD HYGIENIC PRACTICES		4/29/2014	15	HL1B
			Open employee drink over foods in kitchen. Drinks must have a lid and straw or sport cap.				
	EHF10	COS	SOUND CONDITION		4/29/2014		
			Food product marked refrigerate after open found not refrigerated.				
	EHF12	COS	CROSS CONTAMINATION		4/29/2014		
			Raw chicken stored over ready to eat foods in reach in cooler. Always store raw chicken on bottom and ready to eat foods above.				
	EHF25	COS	FOOD CONTACT SURFACES		4/29/2014		
			Splatter on inside top of microwave.Clean daily.				
	EHF28	H90 DAY	ALL OTHER VIOLATIONS		4/29/2014		
			Back door needs to have a self closer.				

Food Establishment Public Inspection Report

From 4/24/14 thru 4/30/14

ESTABLISHMENT

**PAK A SAK #16
20101 W INTERSTATE 40**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFP37	EHF28	H90 DAY	ALL OTHER VIOLATIONS		4/29/2014	0	HL1B
			Clean cabinets on drink. Replace/repair ceiling above soda box storage.				
	EHF14	IN	WATER SUPPLY		4/29/2014		
			Bushland Public Water Supply.				

Food Establishment Public Inspection Report

From 4/24/14 thru 4/30/14

ESTABLISHMENT

**PAK A SAK #9
6001 S COULTER ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF153	EHF25	COS	FOOD CONTACT SURFACES		4/24/2014	3	HL1B
			a)Soda nozzles had mold on them.				
	EHF28	COS	ALL OTHER VIOLATIONS		4/24/2014		
			a)Boxes of cups should stay 6" off ground.				

Food Establishment Public Inspection Report

From 4/24/14 thru 4/30/14

ESTABLISHMENT

PALO DURO HIGH SCHOOL

1400 N GRANT ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF682	EHF28	COS	ALL OTHER VIOLATIONS		4/24/2014	7	HL1B
			Remove and clean vent covers in walk in cooler 1. b)Clean gaskets on cold hold under vent hood. c)Clean ceiling vents. d)Clean food storage containers. e)Clean green shelves.				
	EHF25	COS	FOOD CONTACT SURFACES		4/24/2014		
			a)Dirty dishes stored with clean dishes. b)Clean can opener and can opener holder.				
	EHF10	COS	SOUND CONDITION		4/24/2014		
			Dented cans on shelf for use. Dented cans must be marked and stored separately.				

Food Establishment Public Inspection Report

From 4/24/14 thru 4/30/14

ESTABLISHMENT

PAPA JOHNS PIZZA

3415 BELL ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2478	EHF22	IN	MANAGER KNOWLEDGE/CERTIFIED Corrected.		4/30/2014	0	HFOL

PIZZA HUT

800 N BUCHANAN ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF799	EHF28	COS	ALL OTHER VIOLATIONS		4/24/2014	0	HL1B	
			Improper thawing of meat marinara. Clean gaskets on walk in refrigerator & freezer, gaskets on cold hold under prep table, all storage shelves & bottom of door on soda cooler. Remove tape from shelves in soda cooler .Replace gasket on soda cooler.					

Food Establishment Public Inspection Report

From 4/24/14 thru 4/30/14

ESTABLISHMENT

**POPEYES
7200 BELL ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF943	EHF28	H10DAY	ALL OTHER VIOLATIONS		4/24/2014	10	HL1B
			Walkin freezer floor coming apart.No longer smooth & easily cleanable.Fix or replace freezer floor.Spanish/English handwashing signs needed in both bathrooms.If seen again a \$50 reinspection fee will be charged.Reset missing ceiling tile in store room.				
	EHF24	H10DAY	THERMOMETERS		4/24/2014		
			Thermometer needed in small reach in cooler by fryer.				
	EHF25	H10DAY	FOOD CONTACT SURFACES		4/24/2014		
			Large amounts of clean dishes found with food debris still on them. Reclean all dishes. Food shelving in walk in is rusting & its coating is chipping off.Food shelving in walk in is rusting and its coating is chipping off.Replace or reseal shelving.				
	EHF03	IN	HOT HOLDING		4/24/2014		
			Cooked chicken holding at 159°.				
	EHF02	IN	COLD HOLDING		4/24/2014		
			Raw chicken holding at 38°.				

Food Establishment Public Inspection Report

From 4/24/14 thru 4/30/14

ESTABLISHMENT**POPEYES**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF943	EHF07	COS	ADEQUATE HAND WASHING		4/24/2014	10	HL1B

Employee seen on several occasions not washing hands before putting on gloves.

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

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF461	EHF17	COS	HAND WASH WITH SOAP/TOWELS		4/25/2014	6	HL1B
	EHF28	COS	ALL OTHER VIOLATIONS		4/25/2014		
				a)No hand washing signs in mens restroom. b)No hand washing signs in womens restroom.			
	EHF25	COS	FOOD CONTACT SURFACES		4/25/2014		
				Soda gun holster needed to be cleaned.			

Food Establishment Public Inspection Report

From 4/24/14 thru 4/30/14

ESTABLISHMENT

RED LOBSTER #168
3311 W INTERSTATE 40

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF658	EHF22	H45 DAY	MANAGER KNOWLEDGE/CERTIFIED		4/25/2014	10	HL1B
			No certified food manager. Establishment must have food manager at all times. To be corrected within 45 days.				
	EHF25	COS	FOOD CONTACT SURFACES		4/25/2014		
			a)Clean all ice scoop holders. b)Dirty cart with clean dishes on it. c)Soda gun holder in bar moldy.				
	EHF08	COS	GOOD HYGIENIC PRACTICES		4/25/2014		
			Employee did not wash hands before putting on gloves.				
	EHF28	H90 DAY	ALL OTHER VIOLATIONS		4/25/2014		
			Utensils need to all be in container with handle up. b)Clean inside ovens. c)Clean vent covers in walk in freezer.				

Food Establishment Public Inspection Report

From 4/24/14 thru 4/30/14

ESTABLISHMENT

REGION 16 CLEVELAND HEADSTART

1601 S CLEVELAND ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFD6	EHF28	H60 DAY	ALL OTHER VIOLATIONS		4/25/2014	0	HL1B
			Main air vent needs to be cleaned.				

REGION 16 NELSON ST HEADSTART

1023 N NELSON ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFD40	EHF21	IN	MANUAL WARE WASHING		4/24/2014	0	HFOL
			Corrected.				

Food Establishment Public Inspection Report**From 4/24/14 thru 4/30/14****ESTABLISHMENT****SAN ANTONIO RESTAURANT LTD****401 TILTROTOR DR**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF1885	EHF28	COS	ALL OTHER VIOLATIONS		4/28/2014	0	HL1B	
			Onions found on floor. Food must be stored at least 6 inches off the ground. b)Test strips needed for sanitizer.					

SAN JACINTO CHRISTIAN ACADEMY**501 S MISSISSIPPI ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF858	EHF28	H90 DAY	ALL OTHER VIOLATIONS		4/24/2014	0	HL1B	
			a)Freezer in pantry needs to be defrosted. b)Ceiling panels in kitchen when replaced need to be smooth easily cleanable and water resistant.					

Food Establishment Public Inspection Report

From 4/24/14 thru 4/30/14

ESTABLISHMENT**SANCHEZ BAKERY
1010 E AMARILLO BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF88	EHF28	COS	ALL OTHER VIOLATIONS		4/29/2014	3	HL1B
			Raw eggs stored over ready to eat food.				
	EHF25	COS	FOOD CONTACT SURFACES		4/29/2014		
			Dirty cookie cutters stored with clean utensils.				

Food Establishment Public Inspection Report

From 4/24/14 thru 4/30/14

ESTABLISHMENT**SINALOA HOT-DOGS & MEXICAN FD**

1010 E AMARILLO BLVD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF2423	EHF25	COS	FOOD CONTACT SURFACES		4/29/2014	3	HL1B	
			A)Tortilla pan needed to be cleaned. B)Tray holding plastic spoons needed to be cleaned.					
	EHF28	H90 DAY	ALL OTHER VIOLATIONS		4/29/2014			
			Seal on cooler needs to be replaced.					

SNACKS ON WHEELS

907 N MARYLAND ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFM446					4/25/2014	0	H PREOPEN

Food Establishment Public Inspection Report

From 4/24/14 thru 4/30/14

ESTABLISHMENT**SODA POP & CIG STOP****4310 S WESTERN ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF1728	EHF28	IN	ALL OTHER VIOLATIONS		4/25/2014	0	HFOL	
			a)Condensation plumbing corrected. b)Ice machine plumbing fixed.					

Food Establishment Public Inspection Report

From 4/24/14 thru 4/30/14

ESTABLISHMENT

**STOP N SAVE
908 E AMARILLO BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1925	EHF25	COS	FOOD CONTACT SURFACES		4/29/2014	19	HL1B
			A)Mold on soda nozzles and dispensers. B)Dirty single use lids for use. C)Ice scoop stored on dirty surface.				
	EHF28	COS	ALL OTHER VIOLATIONS		4/29/2014		
			A)Card board used to line shelves. B)Repair wall by ice machine. C)Clean all storage shelves. D)Clean shelves in pepsi cooler. E)Clean inside ice machine. F)Store cleaning rags in sanitizer. G)Repair handle on white freezer. H)Clean walls cooking area.				
	EHF27	COS	ESTABLISHMENT PERMIT		4/29/2014		
			A)Current Texas Food Establishment Permit not posted.				
	EHF08	COS	GOOD HYGIENIC PRACTICES		4/29/2014		
			A)Drink without lid and straw in kitchen. B)Employee put on gloves without washing hands.				
	EHF07	COS	ADEQUATE HAND WASHING		4/29/2014		
			Hand sink blocked by food container.				

Food Establishment Public Inspection Report

From 4/24/14 thru 4/30/14

ESTABLISHMENT**STOP N SAVE**

HF1925	EHF03	COS	HOT HOLDING		4/29/2014	19	HL1B
--------	-------	-----	-------------	--	-----------	----	------

A)Chicken being held at 109F and 113F. B)Pork egg rolls being held at 124F. C)Beef, bean and potato burritos being held at 130F. All potentially hazardous food must be hot held at 135F or higher.

SYBIL B HARRINGTON LEARNING CT

2500 DALE ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFD23	EHF25	COS	FOOD CONTACT SURFACES		4/24/2014	3	HL1B
			Clean can opener.				
	EHF28	COS	ALL OTHER VIOLATIONS		4/24/2014		
			A)Replace gasket on refrigerator. B)Clean untesil holder.				

Food Establishment Public Inspection Report

From 4/24/14 thru 4/30/14

ESTABLISHMENT

**T & M FOOD MART
1011 NE 24TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2234					4/29/2014	0	HL1B

Food Establishment Public Inspection Report

From 4/24/14 thru 4/30/14

ESTABLISHMENT

**TACO BELL #28926
2000 S COULTER ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2436	EHF29	IN	RECOGNITION		4/30/2014	7	HL1B
			Very clean establishment and staff is easy to work with!				
	EHF25	COS	FOOD CONTACT SURFACES		4/30/2014		
			Scoop for cinnamon needs handle. All scoops for food must have a handle.				
	EHF28	COS	ALL OTHER VIOLATIONS		4/30/2014		
			Box of food sitting on floor in walk in freezer. All food must be at least 6 inches off floor.				
	EHF09	COS	APPROVED SOURCE/LABELING		4/30/2014		
			Cinnamon not labeled. All uneasy indentifiable foods must be labeled.				

Food Establishment Public Inspection Report

From 4/24/14 thru 4/30/14

ESTABLISHMENT

**TAQUERIA EL TAPATIO
3410 S COULTER ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1588	EHF21	IN	MANUAL WARE WASHING Corrected.		4/30/2014	0	HFOL

Food Establishment Public Inspection Report

From 4/24/14 thru 4/30/14

ESTABLISHMENT

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

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1961	EHF15	IN	EQUIPMENT ADEQUATE	Reach in cooler repaired.	4/28/2014	3	HFOL
	EHF25	COS	FOOD CONTACT SURFACES	Rice scoop must have handle.	4/28/2014		
	EHF28	H90 DAY	ALL OTHER VIOLATIONS	Lightshield needed above dish washer.	4/28/2014		

Food Establishment Public Inspection Report

From 4/24/14 thru 4/30/14

ESTABLISHMENT

TEXAS PANHANDLE PET SAVERS

4800 BELL ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT4758	EHF28	COS	ALL OTHER VIOLATIONS		4/27/2014	13	HL1B FOOD
			Food cases on floor. Extremely dusty and windy.				
	EHF25	H 2 HOUR	FOOD CONTACT SURFACES		4/27/2014		
			Dust on surfaces-food prepared in cooking pot. Shredding brisket in pot.				
	EHF21	COS	MANUAL WARE WASHING		4/27/2014		
			Sanitizer over 200ppm. No test strips available.				
	EHF07	H 2 HOUR	ADEQUATE HAND WASHING		4/27/2014		
			No hand wash before cooking.				

Food Establishment Public Inspection Report

From 4/24/14 thru 4/30/14

ESTABLISHMENT

**THAI KOON
7030 S WESTERN ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2090	EHF07	COS	ADEQUATE HAND WASHING		4/24/2014	20	HL1B
			Employee must wash hands before putting gloves.				
	EHF02	COS	COLD HOLDING		4/24/2014		
			Raw chicken sitting on counter at 70°F. Must be held below 41° at all times. Rapidly chilled to 41°.				
	EHF03	IN	HOT HOLDING		4/24/2014		
			Rice holding at 161°F.				
	EHF08	COS	GOOD HYGIENIC PRACTICES		4/24/2014		
			Employee cannot wash hands in 3 compartment sink. Hands can only be washed in hand sink. Hand sink found with dishes in it. Hand sink is for hand washing only. Gloves cannot be washed, they are single use only.				
	EHF12	COS	CROSS CONTAMINATION		4/24/2014		
			Employee seen touching chicken and then touching vegetables. Vegetables were discarded.				

Food Establishment Public Inspection Report**From 4/24/14 thru 4/30/14**

ESTABLISHMENT

THAI KOON

HF2090

EHF27

H10DAY

ESTABLISHMENT PERMIT

4/24/2014

20

HL1B

Food establishment permit is expired. Must be renewed by end of day or a \$2000 a day fine can be charged.

EHF28

H10DAY

ALL OTHER VIOLATIONS

4/24/2014

Defrost reach in freezer within 10 days.

Food Establishment Public Inspection Report

From 4/24/14 thru 4/30/14

ESTABLISHMENT

THAI TOWN RESTAURANT

1300 ROSS ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF841	EHF28	COS	ALL OTHER VIOLATIONS		4/29/2014	13	HL1B
			a)Hand washing sign needed in restroom. b)Light shields needed above food prep areas. c)Bulk flour needs to be labeled.				
	EHF25	COS	FOOD CONTACT SURFACES		4/29/2014		
			Utensil container found dirty in wait station.				
	EHF24	COS	THERMOMETERS		4/29/2014		
			Thermometer needed in reach in cooler.				
	EHF08	COS	GOOD HYGIENIC PRACTICES		4/29/2014		
			Employee switched tasks with out changing gloves. All employees must change gloves before beginning a new task.				
	EHF20	COS	TOXIC ITEMS		4/29/2014		
			Chemical bottle found without a label.				

Food Establishment Public Inspection Report

From 4/24/14 thru 4/30/14

ESTABLISHMENT

TOOT N TOTUM #22

920 W FM 1151

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFR57	EHF28	IN	ALL OTHER VIOLATIONS A-F corrected.		4/29/2014	0	HFOL

TOOT N TOTUM #92

2300 DUMAS DR

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF940	EHF25	H 3 DAYS	FOOD CONTACT SURFACES	Soda nozzles need to be cleaned. The glass hot hold cabinet door is broken and should be replaced. Clean any build up from walk in freezer doors. Clean any dust from the vent hood and filters.	4/28/2014	3	HL1B

Food Establishment Public Inspection Report**From 4/24/14 thru 4/30/14**

ESTABLISHMENT

TRAIL BOSS RANCH COOKING**4925 S WESTERN ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2480	EHF25	H10DAY	FOOD CONTACT SURFACES		4/25/2014	3	HL1B
			Cell phone stored on food scale. Cell phones are not sanitary. b)Sanitized items stored with non-sanitized. Store separately.				
	EHF28	H10DAY	ALL OTHER VIOLATIONS		4/25/2014		
			Eggs stored over ready to eat foods in walk in cooler. Store eggs below all ready to eats.				

Food Establishment Public Inspection Report

From 4/24/14 thru 4/30/14

ESTABLISHMENT

UNITED MARKET STREET #526

2530 S GEORGIA ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1310	EHF25	COS	FOOD CONTACT SURFACES		4/29/2014	3	HFOL
			Reach in cooler gaskets not clean. A \$50 reinspection fee will be charged for future violations of this item.				
	EHF28	H10DAY	ALL OTHER VIOLATIONS		4/29/2014		
			Oven roller racks have burned on food buildup. Racks must be clean to sight and touch. 3rd notice this violation. Future violations of this item will result in a \$50 reinspection fee.				

Food Establishment Public Inspection Report**From 4/24/14 thru 4/30/14****ESTABLISHMENT****WAL-MART #5216
5730 W AMARILLO BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF386	EHF28	COS	ALL OTHER VIOLATIONS		4/28/2014	9	HL1B
			a)Hand washing sink in meat room was used for dumping ice. b)Personal bottle of water in Bakery walkin on shelf.				
	EHF25	COS	FOOD CONTACT SURFACES		4/28/2014		
			Shelves in egg case needed to be cleaned.				
	EHF24	COS	THERMOMETERS		4/28/2014		
			Thermometers in Deli meat cases needed to be calibrated.				
	EHF20	COS	TOXIC ITEMS		4/28/2014		
			Unlabeled chemical bottle on cart in janitorial room.				

Food Establishment Public Inspection Report

From 4/24/14 thru 4/30/14

ESTABLISHMENT

WENDYS OLD FASHION BURGER 4106

5638 W AMARILLO BLVD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF1181	EHF24	COS	THERMOMETERS		4/30/2014	3	HL1B	
			Thermometer in small reachin reading 45 degrees, actual temperature was 38 degrees.					

WHATABURGER #371

3401 S COULTER ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF954	EHF22	IN	MANAGER KNOWLEDGE/CERTIFIED		4/24/2014	0	HFOL	
			a)Corrected.					

Food Establishment Public Inspection Report

From 4/24/14 thru 4/30/14

ESTABLISHMENT

**WONDERLAND PARK
2601 DUMAS DR**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF42	EHF25	COS	FOOD CONTACT SURFACES		4/26/2014	13	HL1B
			Door handles on freezer and refrigerator in concession #1 needed to be cleaned.				
	EHF28	H90 DAY	ALL OTHER VIOLATIONS		4/26/2014		
			Door closer on funnel needs to be attached to door. b)Filter screen on cotton candy machine in concession #3 needs to be replaced.				
	EHF17	COS	HAND WASH WITH SOAP/TOWELS		4/26/2014		
			No towels in concession #3.				
	EHF16	COS	HAND WASH FACILITIES ADEQUATE		4/26/2014		
			Faucet in Tiki was leaking around base of stem.				
	EHF14	COS	WATER SUPPLY		4/26/2014		
			Tiki did not have hot water at time of inspection.				

Food Establishment Public Inspection Report

From 4/24/14 thru 4/30/14

ESTABLISHMENT

**ZEST E TACO
2418 E AMARILLO BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF249	EHF28	H90 DAY	ALL OTHER VIOLATIONS		4/28/2014	0	HL1B	
			Paint or seal the sheetrock wall in the restroom so it is easily cleanable.					