

Food Establishment Public Inspection Report

From 8/21/14 thru 8/27/14

ESTABLISHMENT**ACADEMY SPORTS AND OUTDOORS**

4400 S SONCY RD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1065					8/25/2014	0	HL1B

ACOSTA ALMA
4112 SE 25TH AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT5106					8/24/2014	0	HL1B FOOD

Food Establishment Public Inspection Report

From 8/21/14 thru 8/27/14

ESTABLISHMENT

**ALTAR SOCIETY
4112 SE 25TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT5109					8/24/2014	0	HL1B FOOD

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From 8/21/14 thru 8/27/14

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		8/27/2014	9	HL1B
			a)Ice machine needed to be cleaned. b)Microwave ovens needed to be cleaned.				
	EHF28	COS	ALL OTHER VIOLATIONS		8/27/2014		
			Hand washing signs needed in mens restroom.				
	EHF17	COS	HAND WASH WITH SOAP/TOWELS		8/27/2014		
			No paper towels at hand washing sink.				
	EHF21	COS	MANUAL WARE WASHING		8/27/2014		
			Ware washing machine was not sanitizing at time of inspection.				

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ESTABLISHMENT**BEARD MARK
3701 PLAINS BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT5121	EHF03	IN	HOT HOLDING Pork butt holding at 161°.		8/24/2014	0	HL1B FOOD

Food Establishment Public Inspection Report**From 8/21/14 thru 8/27/14****ESTABLISHMENT****BELMAR BAKERY & CAFE WOLFLIN V****2606 SW 22ND AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2475	EHF02	COS	COLD HOLDING		8/26/2014	9	HL1B
			Tomatoes holding at 61°(discarded).				
	EHF03	IN	HOT HOLDING		8/26/2014		
			Sausage holding at 145°.				
	EHF11	COS	PROPER HANDLING RTE		8/26/2014		
			Employee cutting tomatoes with no gloves. Tomatoes are ready to eat, gloves must be used.				
	EHF28	COS	ALL OTHER VIOLATIONS		8/26/2014		
			All employees working with food must wear a hair restraint.				

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ESTABLISHMENT

**BIG LOTS #1436
3510 E INTERSTATE 40**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF366	EHF28	IN	ALL OTHER VIOLATIONS		8/25/2014	0	HL1B

Food Establishment Public Inspection Report**From 8/21/14 thru 8/27/14****ESTABLISHMENT****BRADYS DAIRY QUEEN #17****3333 S WESTERN ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF280	EHF25	COS	FOOD CONTACT SURFACES		8/27/2014	8	HL1B
			Ice scoop stored on drain grate. Scoop containers not clean. Ice buckets not inverted.				
	EHF28	COS	ALL OTHER VIOLATIONS		8/27/2014		
			Knobs missing on toppings lids. Replace.				
	EHF02	COS	COLD HOLDING		8/27/2014		
			Tomatoes in cold hold at 47°F. Must be held at 41°F or less.(Sliced).				

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From 8/21/14 thru 8/27/14

ESTABLISHMENT**BROWNS PLAYHOUSE DAY CARE CNTR**

605 4TH ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFC113	EHF14	IN	WATER SUPPLY A)Corrected same day.		8/25/2014	0	HFOL

Food Establishment Public Inspection Report**From 8/21/14 thru 8/27/14****ESTABLISHMENT****BUFFALO WILD WINGS
5416 S COULTER ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1527	EHF22	H5DAYS	MANAGER KNOWLEDGE/CERTIFIED		8/27/2014	6	HFOL
			Register a food manager with city of Amarillo.				
	EHF19	H5DAYS	RODENTS/ANIMALS/OPENINGS		8/27/2014		
			Repair gap at back door. Repeat.				
	EHF28	H5DAYS	ALL OTHER VIOLATIONS		8/27/2014		
			Covered trash needed for ladies restroom. b)Corrected.				

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From 8/21/14 thru 8/27/14

ESTABLISHMENT

**BURGER KING #2185
4317 TECKLA BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF425	EHF28	H10DAY	ALL OTHER VIOLATIONS		8/27/2014	29	HL1B
			Cases fd containers on floor in shed. Shed dirty & water leak. Wall & floor at fryers-heavy grease buildup. Stagnant water from drain lines on lot. Ice machine ss lid broken. Clean equip tops, dust on monitors above prep, backdoor. Vent hood-grease droplets.				
	EHF19	H10DAY	RODENTS/ANIMALS/OPENINGS		8/27/2014		
			Gap at back door.				
	EHF24	H10DAY	THERMOMETERS		8/27/2014		
			No thermometer in 3 cold hold units.				
	EHF25	H10DAY	FOOD CONTACT SURFACES		8/27/2014		
			Splatter over prep area & fry hothold top. Microwave not clean. Sugar scoop with no handle. Oven racks & oven pans encrusted. Food residue on hothold pans on clean dish rack. Food crumbs in clean dish tubs. Ice scoop stored in self replenishing machine.				
	EHF22	H10DAY	MANAGER KNOWLEDGE/CERTIFIED		8/27/2014		
			Food manager card expired.				

Food Establishment Public Inspection Report**From 8/21/14 thru 8/27/14**

ESTABLISHMENT

BURGER KING #2185

HF425	EHF13	H10DAY	HACCP PLAN/TIME	8/27/2014	29	HL1B
			Bacon held without temperature control not crispy.			
	EHF12	H10DAY	CROSS CONTAMINATION	8/27/2014		
			Touching insides of fry packages with bare hands.			
	EHF10	H24 HOUR	SOUND CONDITION	8/27/2014		
			Ice cream cooler off. Unit at 60°F.			
	EHF02	H 2 HOUR	COLD HOLDING	8/27/2014		
			Egg product at 60°F.			

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From 8/21/14 thru 8/27/14

ESTABLISHMENT

BURGER KING #4796
4210 W INTERSTATE 40

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF493	EHF08	COS	GOOD HYGIENIC PRACTICES		8/22/2014	17	HL1B
			Hands washed in dish sink. b)Leak at hand sink.				
	EHF23	H10DAY	SEWAGE/WASTEWATER		8/22/2014		
			Leak at ice machine. b)Leak at hand sink.				
	EHF24	H10DAY	THERMOMETERS		8/22/2014		
			No themometer in small reach in cooler.				
	EHF14	COS	WATER SUPPLY		8/22/2014		
			Water supply shut off at hand sink. Hand sink must be repaired by 2:30 or the restaurant will be closed until repaired.				
	EHF25	H10DAY	FOOD CONTACT SURFACES		8/22/2014		
			Food particles on cleaned dishes. Reach in cooler gasket dirty.Oven racks encrusted.Dried splatter on bottom of shelf over burger prep.Repeat.Slicers stored on floor.Never put food equipment on floor.Repeat.Future vio will result in \$50 reinspection fee.				

Food Establishment Public Inspection Report

From 8/21/14 thru 8/27/14

ESTABLISHMENT

BURGER KING #4796

HF493

EHF28

H10DAY

ALL OTHER VIOLATIONS

8/22/2014

17

HL1B

Grease buildup on floor below fryers and on sides of fyer equipment. Clean daily.

Food Establishment Public Inspection Report

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ESTABLISHMENT

CALICO COUNTY

2410 PARAMOUNT BLVD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF334	EHF28	COS	ALL OTHER VIOLATIONS		8/21/2014	13	HL1B
			a)Walk in cooler floor needs to be mopped. b)Blower covers in walk in cooler need to be cleaned. c)Eggs found stored above ready to eat foods in walk in cooler. d)Back door sweep needs to be replaced.				
	EHF15	H10DAY	EQUIPMENT ADEQUATE		8/21/2014		
			Cook line reach in cooler has condensate leak that needs to be repaired.				
	EHF20	COS	TOXIC ITEMS		8/21/2014		
			Chemical bottles found without labels.				
	EHF25	COS	FOOD CONTACT SURFACES		8/21/2014		
			a)Food dicer found stored dirty. b)Scoops found stored dirty. c)Knife found stored dirty with clean knives. d)Tray used to hold tortillas on prep line needed to be replaced.				
	EHF13	COS	HACCP PLAN/TIME		8/21/2014		
			Ready to eat food found stored in cooler without date marks.				

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ESTABLISHMENT

**CAMINO II
4112 SE 25TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT5112					8/24/2014	0	HL1B FOOD

CANYONS RETIREMENT COMMUNITY 2200 SW 7TH AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF839	EHF03	IN	HOT HOLDING Meat loaf 184F, mixed vegetables 162F.		8/27/2014	0	HL1B
	EHF02	IN	COLD HOLDING Diced tomato 39.5F.		8/27/2014		

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ESTABLISHMENT**CITY OF REFUGE
613 S ADAMS ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1135					8/26/2014	0	HL1B

**COMUNIDAD CAMINO
4112 SE 25TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT5104					8/24/2014	0	HL1B FOOD

Food Establishment Public Inspection Report**From 8/21/14 thru 8/27/14****ESTABLISHMENT****COORS COWBOY CLUB
314 S JEFFERSON ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT5119	EHF28	H 2 HOUR	ALL OTHER VIOLATIONS Several flies in kitchen.		8/23/2014	6	HL1B FOOD
	EHF19	COS	RODENTS/ANIMALS/OPENINGS Open top cookers used outside. Must be covered cooker or in screened area.		8/23/2014		

Food Establishment Public Inspection Report**From 8/21/14 thru 8/27/14**

ESTABLISHMENT**CORN DOG 7
7701 W INTERSTATE 40**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF882	EHF08	COS	GOOD HYGIENIC PRACTICES Ice in hand sink.		8/27/2014	8	HL1B
	EHF10	COS	SOUND CONDITION Dented cans of chile con carne.		8/27/2014		
	EHF28	COS	ALL OTHER VIOLATIONS Get a new copy of food manager card.		8/27/2014		

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ESTABLISHMENT**COUNTRY PRIDE
5909 WINEINGER RD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF144	EHF15	IN	EQUIPMENT ADEQUATE	Corrected. Two new units were purchased.	8/26/2014	0	HFOL

**CURTIS FLEMMING LEARNING CTR
3001 WOLFLIN AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFD62	EHF15	H10DAY	EQUIPMENT ADEQUATE	a)Cooler at 60F with food inside at 50F. Bologna was thrown away.	8/26/2014	3	HL1B

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ESTABLISHMENT**D & L DISCOUNT
1409 S GRAND ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2247	EHF22	IN	MANAGER KNOWLEDGE/CERTIFIED	Corrected from previous inspection.	8/25/2014	0	HFOL

**DONUT STOP INC
1602 S GRAND ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF50					8/22/2014	0	HL1B

Food Establishment Public Inspection Report**From 8/21/14 thru 8/27/14****ESTABLISHMENT****EDDIES NAPOLIS ITALIAN RESTAUR****700 S TAYLOR ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2258	EHF28	COS	ALL OTHER VIOLATIONS		8/21/2014	6	HL1B
			Raw eggs stored over ready to eat food in walk in cooler.				
	EHF25	COS	FOOD CONTACT SURFACES		8/21/2014		
			Tea nozzle needed to be cleaned.				
	EHF15	H 3 DAYS	EQUIPMENT ADEQUATE		8/21/2014		
			Cooler with pizza toppings not holding food at proper temperature.				
HF2258	EHF15	H 3 DAYS	EQUIPMENT ADEQUATE		8/26/2014	3	HFOL
			Pizza cooler not holding food in proper temperature. This is the second notice. A \$50 reinspection fee will be applied if not fixed by next inspection.				

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ESTABLISHMENT

**EL BRACERO
2116 S GRAND ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1183	EHF02	IN	COLD HOLDING Guacamole 35F.		8/22/2014	0	HL1B
	EHF03	IN	HOT HOLDING Chili 167F.		8/22/2014		

**EL CAMINO I
4112 SE 25TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT5107					8/24/2014	0	HL1B FOOD

Food Establishment Public Inspection Report

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ESTABLISHMENT

EL CARBONERO RESTAURANT 1700 E AMARILLO BLVD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2173	EHF28	COS	ALL OTHER VIOLATIONS		8/22/2014	11	HL1B
			a)Eggs found stored above ready to eat foods. Store eggs on bottom. b)Bottom of reach in cooler needed to be wiped out.				
	EHF25	COS	FOOD CONTACT SURFACES		8/22/2014		
			Knife found stored dirty.				
	EHF10	COS	SOUND CONDITION		8/22/2014		
			Cantaloupe found distressed in reach in cooler. Discarded.				
	EHF13	COS	HACCP PLAN/TIME		8/22/2014		
			Ready to eat foods found without date marks in coolers. Make sure all cooked food has date marks and not kept past 7 days.				

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ESTABLISHMENT**EL JALAPENO CAFE
4400 S WASHINGTON ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1552	EHF28	COS	ALL OTHER VIOLATIONS		8/22/2014	0	HL1B

**EL TIGRE
6817 WOLFLIN AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1045	EHF17	COS	HAND WASH WITH SOAP/TOWELS		8/27/2014	6	HL1B
			No soap and towels at hand washing sink in kitchen.				
	EHF24	COS	THERMOMETERS		8/27/2014		
			No thermometer in refrigerator.				

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ESTABLISHMENT

FRIENDZ COCKTAIL LOUNGE & GRIL

711 SW 10TH AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1860	EHF13	COS	HACCP PLAN/TIME		8/27/2014	7	HL1B
			Make sure all prepped food has been date marked.				
	EHF25	COS	FOOD CONTACT SURFACES		8/27/2014		
			Wine glasses/rack needed to be cleaned.				

GEORGIA MANOR NURSING HOME

2611 SW 46TH AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1898	EHF25	COS	FOOD CONTACT SURFACES		8/21/2014	3	HL1B
			Tea nozzles needed to be taken completely apart and cleaned.				

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From 8/21/14 thru 8/27/14

ESTABLISHMENT

GOLDEN LIGHT CAFE & CANTINA

2908 SW 6TH AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1419	EHF22	H30 DAY	MANAGER KNOWLEDGE/CERTIFIED		8/22/2014	9	HL1B
			You will need to have someone in Food Manager class 9-10 and test 9-12.				
	EHF21	COS	MANUAL WARE WASHING		8/22/2014		
			Sanitizer in three compartment sink was below 50 PPM Cl.				
	EHF25	H10DAY	FOOD CONTACT SURFACES		8/22/2014		
			Ice machine needed to be cleaned in bar. b)Ice machine needed to be cleaned in restaurant.				
	EHF28	H10DAY	ALL OTHER VIOLATIONS		8/22/2014		
			Back restroom in bar needed a Spanish hand washing sign.				

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From 8/21/14 thru 8/27/14

ESTABLISHMENT

**GOODYS POPCORN
7701 W INTERSTATE 40**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2566	EHF28	COS	ALL OTHER VIOLATIONS		8/25/2014	0	HL1B
a)Corrected. b)Corrected. c)Corrected. d)Corrected e)Hand wash sign is needed at hand sink.							

**GRUPO DE ORACION
4112 SE 25TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT5105					8/24/2014	0	HL1B FOOD

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ESTABLISHMENT**HERNANDEZ BRENDA
4112 SE 25TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT5113					8/24/2014	0	HL1B FOOD

**HOLIDAY SERVICE
1901 E INTERSTATE 40**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1563					8/21/2014	0	HL1B

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ESTABLISHMENT

**HP ICE
1202 23RD ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFC311					8/27/2014	0	HL1B

Food Establishment Public Inspection Report

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ESTABLISHMENT

IHOP

2100 S WESTERN ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF715	EHF25	H10DAY	FOOD CONTACT SURFACES		8/27/2014	20	HL1B
			Utensil tub with food crumbs. Tub stored below towel dispenser. Never store a fd or utensil container below handwash equip. Gaskets-reach in cooler broken & not easily cleanable. Microwave gaaskets cracked & missing pieces. Remove splatter every 4 hours.				
	EHF28	H10DAY	ALL OTHER VIOLATIONS		8/27/2014		
			Waste grease bin very dirty. Clean/replace. Waste grease bin lid open when not in use. Don't store mops held head up. Thermometer in small reachin not in warmest part. Clean walkin cooler door gasket, waste can handles, blower covers. Hot water leak-handsink.				
	EHF13	COS	HACCP PLAN/TIME		8/27/2014		
			Expired or wrong haccp dates on potentially hazardous foods. Check dates daily to ensure none have expired and ensure proper dates are on the foods.				
	EHF10	COS	SOUND CONDITION		8/27/2014		
			Dented can in kitchen. Dented can in dry storage. Dented cans are not allowed. Mark as dented and separate from good cans.				
	EHF08	COS	GOOD HYGIENIC PRACTICES		8/27/2014		
			Open employee drink over foods in dry storage. All employee drinks must have a lid and straw or sport cap.				

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ESTABLISHMENT

IHOP

HF715	EHF02	COS	COLD HOLDING	8/27/2014	20	HL1B
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Dressings at 67 to 70° in open top cooler. This method of cold holding is not keeping the food cold enough. This product must be maintained at 41° or less.

**JUBA COFFEE
3410 NE 24TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
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HF2490	EHF17	COS	HAND WASH WITH SOAP/TOWELS		8/27/2014	3	HL1B
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Paper towels needed at hand sink.

	EHF27	IN	ESTABLISHMENT PERMIT		8/27/2014		
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Food manager card posted. Correction from previous inspection.

Food Establishment Public Inspection Report

From 8/21/14 thru 8/27/14

ESTABLISHMENT

**JUBBA GROCERY
3506 NE 24TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2494	EHF28	COS	ALL OTHER VIOLATIONS		8/27/2014	4	HL1B
			Eggs found stored above ready to eat foods.				
	EHF22	IN	MANAGER KNOWLEDGE/CERTIFIED		8/27/2014		
			Obtained food manager card. Correction from previous inspection.				
	EHF09	COS	APPROVED SOURCE/LABELING		8/27/2014		
			Meat found with out labels. Make sure all meat is labeled properly.				

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ESTABLISHMENT

**JUST CHILLIN
14500 BELL ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFRM343					8/21/2014	0	HL1B

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ESTABLISHMENT

KENTUCKY FRIED CHICKEN

3316 DANVERS DR

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF534	EHF28	COS	ALL OTHER VIOLATIONS		8/25/2014	0	HL1B
			a)Clean/dust the venthood above the fryers.				
	EHF02	IN	COLD HOLDING		8/25/2014		
			a)Food in the tabletop cooler was at 41F.				
	EHF03	IN	HOT HOLDING		8/25/2014		
			a)All food in hot holds were at least 145F and up.				
	EHF04	IN	PROPER COOKING TEMPERATURES		8/25/2014		
			a)Chicken pulled out of fryers was all 165F or above.				

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ESTABLISHMENT

KN ROOT BEER DRIVE IN

3900 OLSEN BLVD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF504	EHF28	COS	ALL OTHER VIOLATIONS		8/21/2014	0	HL1B
			Eggs stored above ready to eat foods in reach in cooler.				

KNIGHTS OF COLUMBUS #7573

4112 SE 25TH AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT5103	EHF28	COS	ALL OTHER VIOLATIONS		8/24/2014	3	HL1B FOOD
			Floor needed in tent.				

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ESTABLISHMENT

**LA BELLA PIZZA
3801 OLSEN BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF235	EHF28	H10DAY	ALL OTHER VIOLATIONS		8/27/2014	21	HL1B
			Extreme dust buildup on ceiling and vents. Clean completely. Filters needed. Fan needs to be cleaned. Aluminum foil on walls must be removed. Not cleanable. Venthood not clean. Ceiling panel vent out of place. Reset. Lightshield needed at walkin door.				
	EHF24	H10DAY	THERMOMETERS		8/27/2014		
			No thermometer in 2 cold hold units. Broken thermometer in upright cooler.				
	EHF02	COS	COLD HOLDING		8/27/2014		
			Make table at 50°F. Lid left open.				
	EHF10	COS	SOUND CONDITION		8/27/2014		
			Dented cans in kitchen/mushrooms.				
	EHF21	H10DAY	MANUAL WARE WASHING		8/27/2014		
			Dishes not clean on dish rack.				

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ESTABLISHMENT

LA BELLA PIZZA

HF235	EHF25	H10DAY	FOOD CONTACT SURFACES	8/27/2014	21	HL1B
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Gaskets to reach in coolers moldy. Tape on make table lid. Waste grease buckets on food table. Handles on make tables have food. Slicer not cleaned previous day. Microwave not clean.

	EHF20	COS	TOXIC ITEMS	8/27/2014		
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Chemical cleaner on food prep table.

**LA FIESTA GRANDE
2200 ROSS-OSAGE DR**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF241	EHF15	IN	EQUIPMENT ADEQUATE		8/25/2014	0	HFOL
			Condensate leak repaired.				

Food Establishment Public Inspection Report

From 8/21/14 thru 8/27/14

ESTABLISHMENT

LA PASADITA BURRITOS

2730 NE 16TH AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF1688	EHF28	COS	ALL OTHER VIOLATIONS		8/22/2014	0	HL1B	
			a)Meat & eggs stored above ready to eat foods in coolers. b)Ceiling repaired. c)Floor tiles repaired. d)Hand washing signs in restroom.(b,c,d are corrections from previous inspection). d)Lights above handsink need light shield end caps.correct in 90 day.					

LEALS

1619 S KENTUCKY ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF4	EHF08	COS	GOOD HYGIENIC PRACTICES		8/25/2014	4	HFOL	
			Employees eating on line in kitchen.					

Food Establishment Public Inspection Report

From 8/21/14 thru 8/27/14

ESTABLISHMENT

**LIFE FELLOWSHIP
2817 SE 34TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF1330	EHF28	COS	ALL OTHER VIOLATIONS		8/27/2014	0	HL1B	
			Eggs found stored above ready to eat foods.					

**LITTLE CAESARS
1900 SE 34TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF2556	EHF28	COS	ALL OTHER VIOLATIONS		8/21/2014	3	HL1B	
			Pans found stacked wet. Make sure all pans have completely dried prior to stacking.					
	EHF20	COS	TOXIC ITEMS		8/21/2014			
			Chemical bottle found with out label. Make sure all bottles are labeled properly.					

Food Establishment Public Inspection Report

From 8/21/14 thru 8/27/14

ESTABLISHMENT

LOGANS ROADHOUSE 8310 W INTERSTATE 40

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF898	EHF21	IN	MANUAL WARE WASHING		8/25/2014	0	HFOL
			a)Corrected.				
	EHF14	IN	WATER SUPPLY		8/25/2014		
			a)Corrected.				

LONG JOHN SILVERS 4615 S WESTERN ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF1683	EHF22	H30 DAY	MANAGER KNOWLEDGE/CERTIFIED		8/26/2014	3	HFOL	
			No certified food manager. Class is second Wednesday of each month. September 10th - attend class and take test following Friday September 12th or provide equivalent certification. Future violations of this item will be charged \$50 reinspection fee.					

Food Establishment Public Inspection Report

From 8/21/14 thru 8/27/14

ESTABLISHMENT

**LUPITAS EXPRESS
2403 HARDIN DR**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1964	EHF18	IN	INSECT CONTAMINATION	Corrected from previous inspection.	8/25/2014	0	HFOL

Food Establishment Public Inspection Report

From 8/21/14 thru 8/27/14

ESTABLISHMENT

LYS CAFE

5615 E AMARILLO BLVD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1644	EHF18	COS	INSECT CONTAMINATION		8/26/2014	10	HL1B
			Excessive amount of insects in kitchen. Have professional pesticide applicator spray more frequently.				
	EHF28	COS	ALL OTHER VIOLATIONS		8/26/2014		
			a)Cloth towel being used to dry utensils on. Cloth are not easily cleanable surface. b)Eggs found stored above ready to eat foods in cooler.				
	EHF15	H10DAY	EQUIPMENT ADEQUATE		8/26/2014		
			Front room cooler has condensate leak that needs to be repaired.				
	EHF13	COS	HACCP PLAN/TIME		8/26/2014		
			Ready to eat foods in cooler found without date marks.				

Food Establishment Public Inspection Report

From 8/21/14 thru 8/27/14

ESTABLISHMENT

**MCDONALDS
200 23RD ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFC287	EHF02	COS	COLD HOLDING		8/25/2014	15	HL1B
			A)Liquid eggs sitting on counter at 66 degrees. Eggs must be kept below 41 degrees at all times. Discarded.				
	EHF08	COS	GOOD HYGIENIC PRACTICES		8/25/2014		
			A)Employee seen using hand sink for other purposes than hand washing.				
	EHF20	COS	TOXIC ITEMS		8/25/2014		
			A)Several chemical bottles found stored by food or single service utensils.				
	EHF21	COS	MANUAL WARE WASHING		8/25/2014		
			A)Employee seen cleaning a mixer with a wet rag at 0ppm chlorine. Rag must contain 100ppm chlorine.				

Food Establishment Public Inspection Report

From 8/21/14 thru 8/27/14

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

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFD20					8/22/2014	0	HOTHER

**MOCTEZUMA OLGA
4112 SE 25TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT5108					8/24/2014	0	HL1B FOOD

Food Establishment Public Inspection Report

From 8/21/14 thru 8/27/14

ESTABLISHMENT

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

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2098	EHF18	H10DAY	INSECT CONTAMINATION		8/22/2014	9	HL1B
			a)Several flies in kitchen. b)Roaches in kitchen.				
	EHF21	COS	MANUAL WARE WASHING		8/22/2014		
			Sanitizer was not available in rinse for dishes.				
	EHF17	COS	HAND WASH WITH SOAP/TOWELS		8/22/2014		
			Paper towels needed in mens restroom.				

Food Establishment Public Inspection Report

From 8/21/14 thru 8/27/14

ESTABLISHMENT**MY PORTABLE PANTRY
2300 N WESTERN ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2580					8/22/2014	0	H PREOPEN
HFK136					8/22/2014	0	H PREOPEN

Food Establishment Public Inspection Report

From 8/21/14 thru 8/27/14

ESTABLISHMENT

**OHMS CAFE
619 S TYLER ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF969	EHF28	H90 DAY	ALL OTHER VIOLATIONS		8/26/2014	6	HL1B
			Tile in dry storage needs to be replaced.				
	EHF25	COS	FOOD CONTACT SURFACES		8/26/2014		
			Tea nozzles needed to be taken apart and cleaned.				
	EHF24	COS	THERMOMETERS		8/26/2014		
			Thermometer needed in make table in kitchen.				
HFK5	EHF03	IN	HOT HOLDING		8/27/2014	0	HL1B
			Meat loaf 136F. Mixed vegetables 152F.				

Food Establishment Public Inspection Report

From 8/21/14 thru 8/27/14

ESTABLISHMENT

OPPORTUNITY SCHOOL SVC KITCHEN

1100 S HARRISON ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFD72					8/25/2014	0	HL1B

Food Establishment Public Inspection Report

From 8/21/14 thru 8/27/14

ESTABLISHMENT

PEPITOS MEXICAN RESTAURANT

408 23RD ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFC211	EHF08	COS	GOOD HYGIENIC PRACTICES		8/25/2014	14	HL1B
			A)Employee seen using hand sink for other purposes than hand washing.				
	EHF10	COS	SOUND CONDITION		8/25/2014		
			A)Several dented cans found.				
	EHF21	H10DAY	MANUAL WARE WASHING		8/25/2014		
			A)Dish machine found not sanitizing. Must be repaired within 10 days. B)All dishes must be washed, rinsed, sanitized, air dried.				
	EHF15	H10DAY	EQUIPMENT ADEQUATE		8/25/2014		
			A)Small make table holding at 55 degrees. Must be able to maintain 41 degrees or below at all times. Fix within 10 days.				

Food Establishment Public Inspection Report

From 8/21/14 thru 8/27/14

ESTABLISHMENT**PHO SOFIA
5625 E AMARILLO BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF2516	EHF15	IN	EQUIPMENT ADEQUATE		8/26/2014	0	HFOL	
			Four door glass collar holding at 41F. b)Reach in metal cooler holding at 33°F. Corrected.					
	EHF28	IN	ALL OTHER VIOLATIONS		8/26/2014			
			Ceiling tile replaced.					

**PIZZA PLANET
335 E HASTINGS AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF962	EHF02	IN	COLD HOLDING		8/25/2014	0	HL1B	
			All cold hold units holding at 41F or below. In Compliance.					

Food Establishment Public Inspection Report

From 8/21/14 thru 8/27/14

ESTABLISHMENT

PURE WATER ICE & TEA

504 23RD ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFC305	EHF14	IN	WATER SUPPLY Corrected.		8/25/2014	0	HFOL
	EHF28	IN	ALL OTHER VIOLATIONS Corrected.		8/25/2014		

REGION 16 CLEVELAND HEADSTART

1601 S CLEVELAND ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFD6	EHF03	IN	HOT HOLDING Peas holding at 168F. In compliance.		8/27/2014	0	HL1B

Food Establishment Public Inspection Report

From 8/21/14 thru 8/27/14

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

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HFD40	EHF02	IN	COLD HOLDING		8/27/2014	0	HL1B	
			All cold hold units holding at 41F or below. In compliance.					

Food Establishment Public Inspection Report

From 8/21/14 thru 8/27/14

ESTABLISHMENT

ROOSTERS COFFEE & TEA

3440 BELL ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2138	EHF02	IN	COLD HOLDING		8/27/2014	8	HL1B
			a)Green chiles in tabletop cooler at 36F.				
	EHF03	IN	HOT HOLDING		8/27/2014		
			a)Cooked egg in hot hold at 145F.				
	EHF13	COS	HACCP PLAN/TIME		8/27/2014		
			a)Any cooked food items that are in the refrigerator for more than 24 hours must bear a date mark.				
	EHF08	COS	GOOD HYGIENIC PRACTICES		8/27/2014		
			a)Pitchers were in hand sink. Do not place anything in the hand sink.				
	EHF28	H10DAY	ALL OTHER VIOLATIONS		8/27/2014		
			a)Spanish hand wash sign needed in restroom. b)The oven must be cleaned so that large amounts of grease and buildup are not removed by running a finger over the surface.				

Food Establishment Public Inspection Report

From 8/21/14 thru 8/27/14

ESTABLISHMENT

**SABAIDEE
3318 S GEORGIA ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2501	EHF08	COS	GOOD HYGIENIC PRACTICES		8/26/2014	4	HL1B
			a)Separate and label employee food. b)Do not store cell phone on top of clean dishes.				
	EHF03	IN	HOT HOLDING		8/26/2014		
			a)Steamed white rice at 160F in hot hold.				
	EHF02	IN	COLD HOLDING		8/26/2014		
			a)Diced tomatoes in table top cooler at 41F. b)Raw shrimp in table top cooler at 39F.				

Food Establishment Public Inspection Report

From 8/21/14 thru 8/27/14

ESTABLISHMENT

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

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF858	EHF20	COS	TOXIC ITEMS		8/25/2014	3	HL1B
Sanitizer in three compartment sink was over 400 PPM Qt, sink was refilled at proper strength.							

SNO BALL EXPRESS**900 17TH ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFRM282					8/26/2014	0	HL1B

Food Establishment Public Inspection Report

From 8/21/14 thru 8/27/14

ESTABLISHMENT**SNOWCONE EMPIRE
1015 W AMARILLO BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HFM407	EHF22	H30 DAY	MANAGER KNOWLEDGE/CERTIFIED		8/27/2014	3	HL1B	
			You will need to take Food Manager Class 9-10 and test 9-12 See handout.					

**SPLASH AMARILLO WATER PARK
1415 SUNRISE DR**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1657					8/21/2014	0	HL1B

Food Establishment Public Inspection Report

From 8/21/14 thru 8/27/14

ESTABLISHMENT

**ST PETERS EPISCOPAL
4714 NW 4TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1627					8/27/2014	0	HL1B

Food Establishment Public Inspection Report

From 8/21/14 thru 8/27/14

ESTABLISHMENT

STARBUCKS COFFEE CO #6757

3240 S SONCY RD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1034	EHF18	COS	INSECT CONTAMINATION		8/25/2014	3	HL1B
			a Excessive amount of flies in the front area. Take to killing them manually or implement other fly control measures.				
	EHF28	COS	ALL OTHER VIOLATIONS		8/25/2014		
			a)Clean the vents in the back over the coolers.				
	EHF04	IN	PROPER COOKING TEMPERATURES		8/25/2014		
			a)A frozen egg and bacon sandwich was cooked to over 165F.				

Food Establishment Public Inspection Report

From 8/21/14 thru 8/27/14

ESTABLISHMENT

**STAYBRIDGE SUITES
36 WESTERN PLAZA DR**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2224	EHF08	COS	GOOD HYGIENIC PRACTICES		8/26/2014	18	HL1B
			a)Phones stored on clean dish drying rack. b)Wet rag on hand sink. c)Coffee/tea residue in hand sink. Hand sink is for hand washing only.				
	EHF10	COS	SOUND CONDITION		8/26/2014		
			a)Canteloupes that are marked as "keep refrigerated" are being kept at ambient temperature. b)Whipped spread labeled "keep refrigerated" is being held at ambient temperature.				
	EHF11	COS	PROPER HANDLING RTE		8/26/2014		
			a)Handle of ice scoop down in ice machine.				
	EHF22	H45 DAY	MANAGER KNOWLEDGE/CERTIFIED		8/26/2014		
			a)The 3 food managers that are registered for this site, no longer work here. Recertify a new food manager within 45 days, per city ordinance.				
	EHF25	COS	FOOD CONTACT SURFACES		8/26/2014		
			a)Clean inside top of microwave.				

Food Establishment Public Inspection Report

From 8/21/14 thru 8/27/14

ESTABLISHMENT

STAYBRIDGE SUITES

HF2224

EHF28

COS

ALL OTHER VIOLATIONS

8/26/2014

18

HL1B

a)Ice scoops may not be stored in a self replenishing ice machine.

Food Establishment Public Inspection Report

From 8/21/14 thru 8/27/14

ESTABLISHMENT

SUPER MERCADO LOS OLIVOS

3803 NE 24TH AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1324	EHF28	COS	ALL OTHER VIOLATIONS		8/26/2014	10	HL1B
			a)Eggs found stored above ready to eat foods in reach in cooler in grocery area. b)Onions and disposable cups found stored on floor in storage room. c)Bulk flour and sugar needed to be labeled in bakery. d)Repair all broken ceiling tiles.				
	EHF25	COS	FOOD CONTACT SURFACES		8/26/2014		
			Recycled cardboard used to line shelves of cart to transport fried pig skins. Paper towels should be used instead of cardboard.				
	EHF17	COS	HAND WASH WITH SOAP/TOWELS		8/26/2014		
			Employee restroom needs paper towels. Do not use cloth towels to dry hands.				
	EHF08	COS	GOOD HYGIENIC PRACTICES		8/26/2014		
			Hand sink in bakery being used for other purposes other than hand washing.				

Food Establishment Public Inspection Report

From 8/21/14 thru 8/27/14

ESTABLISHMENT

**TACO BUENO
6001 W INTERSTATE 40**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1150	EHF28	H90 DAY	ALL OTHER VIOLATIONS	Replace warped ceiling panel over warmer.	8/22/2014	0	HFOL

Food Establishment Public Inspection Report**From 8/21/14 thru 8/27/14****ESTABLISHMENT****TACOS EL TULE
3623 NE 24TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1576	EHF28	COS	ALL OTHER VIOLATIONS		8/25/2014	8	HL1B
			a)Bottom of reach in cooler needed to be cleaned. b)Wall by slicer has been repaired. Correction from previous inspection.				
	EHF03	COS	HOT HOLDING		8/25/2014		
			Meat holding on steam table at 108F. Must be 135F or hotter. COS				
	EHF25	COS	FOOD CONTACT SURFACES		8/25/2014		
			Meat slices found stored dirty.				

Food Establishment Public Inspection Report

From 8/21/14 thru 8/27/14

ESTABLISHMENT

**TACOS EL TULE #2
4400 E AMARILLO BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1933	EHF25	COS	FOOD CONTACT SURFACES		8/26/2014	6	HL1B
			a)Can opener blade needed to be cleaned. b)Microwave needed to be cleaned. c)Inside ice machine needed to be cleaned.				
	EHF15	H10DAY	EQUIPMENT ADEQUATE		8/26/2014		
			Condensate leak in front drink cooler needs to be repaired.				
	EHF28	COS	ALL OTHER VIOLATIONS		8/26/2014		
			a)Portable fan blades need to be cleaned. b)Fly strip found above food prep area in kitchen. Make sure fly strips are placed only in non food prep areas and are changed frequently.				

Food Establishment Public Inspection Report

From 8/21/14 thru 8/27/14

ESTABLISHMENT

**TARGET STORE #221
8201 W INTERSTATE 40**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF756	EHF20	COS	TOXIC ITEMS		8/25/2014	6	HFOL
			a)An unlabeled chemical was still unlabeled upon inspection. This is a repeat violation.				
	EHF21	H 3 DAYS	MANUAL WARE WASHING		8/25/2014		
			a)Quat sanitizer at 3 compartment sink in cafe is at 100 ppm. Must be 200 ppm. Correct in 3 days.				

Food Establishment Public Inspection Report

From 8/21/14 thru 8/27/14

ESTABLISHMENT

**THAI EXPRESS
3314 S WASHINGTON ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1093	EHF25	COS	FOOD CONTACT SURFACES		8/26/2014	19	HL1B
			a)Clean all dry goods scoops.				
	EHF03	IN	HOT HOLDING		8/26/2014		
			a)Fried rice in hot hold at 156F. b)Beef brocolli in hot hold at 163F.				
	EHF02	IN	COLD HOLDING		8/26/2014		
			a)Shrimp in cold hold at 38F.				
	EHF08	COS	GOOD HYGIENIC PRACTICES		8/26/2014		
			a)Separate employee food from restaurant food and label. b)Noodles in water were sitting in a 5 gallon bucket next to the 3 compartment sink drain. Move to a better location.				
	EHF10	COS	SOUND CONDITION		8/26/2014		
			a)Crab meat in a bowl in the refrigerator was dried out and not in sound condition.				

Food Establishment Public Inspection Report

From 8/21/14 thru 8/27/14

ESTABLISHMENT

THAI EXPRESS

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1093	EHF13	COS	HACCP PLAN/TIME		8/26/2014	19	HL1B
			a)No date marks on ready to eat food.				
	EHF11	COS	PROPER HANDLING RTE		8/26/2014		
			a)Handle of the ice scoop down in ice.				
	EHF28	COS	ALL OTHER VIOLATIONS		8/26/2014		
			a)Degrease cooler windows. b)Do not store eggs above produce. c)Broken thermometer in cooler. d)Repair ceiling in pantry. e)Replace broken ceiling tile by wok. f)Wipe down service table. g)Sugar scoop had no handle.				

**THAI PEPPER
311 E HASTINGS AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1946	EHF28	COS	ALL OTHER VIOLATIONS		8/25/2014	0	HL1B
			Eggs stored above ready to eat foods in reach in cooler.				

Food Establishment Public Inspection Report

From 8/21/14 thru 8/27/14

ESTABLISHMENT**THAI SIAM
717 S FILLMORE ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1836	EHF27	H 3 DAYS	ESTABLISHMENT PERMIT		8/22/2014	3	HOTHER

Permit is expired. Payment must be made by Monday 8/25/14 at noon. Failure to pay may result in closure.

Food Establishment Public Inspection Report

From 8/21/14 thru 8/27/14

ESTABLISHMENT

**TOOT N TOTUM #46
4500 S WESTERN ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1188	EHF28	COS	ALL OTHER VIOLATIONS		8/21/2014	8	HL1B
			Thermometers in back of walk in cooler were reading incorrectly and need to be replaced.				
	EHF13	COS	HACCP PLAN/TIME		8/21/2014		
			BBQ date marked with wrong date. Date mark was corrected. All ready to eat food can only be held for 7 days once package is opened.				
	EHF08	COS	GOOD HYGIENIC PRACTICES		8/21/2014		
			Hand sink being used for other purposes other than hand washing.				

Food Establishment Public Inspection Report

From 8/21/14 thru 8/27/14

ESTABLISHMENT**TORTILLAS LA RANCHER
207 N LINCOLN ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF2586	EHF22	H10DAY	MANAGER KNOWLEDGE/CERTIFIED		8/26/2014	3	HL1B	
			A full time employee needs to obtain a food manager card from the Environmental Health Department. Next class is Wednesday, September 10, 2014 at 8 am at 821 S Johnson.					
	EHF28	H10DAY	ALL OTHER VIOLATIONS		8/26/2014			
			Front door needs a self closing mechanism.					

**TOVAR MANNY
4112 SE 25TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT5111					8/24/2014	0	HL1B FOOD

Food Establishment Public Inspection Report

From 8/21/14 thru 8/27/14

ESTABLISHMENT

TRINITY LUTHERAN CHURCH SCHOOL

5005 W INTERSTATE 40

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF112	EHF25	COS	FOOD CONTACT SURFACES		8/26/2014	15	HL1B
			Mold on shelves in reach in cooler. b)Hand mixer stored not clean. c)Utensil trays in drawers have crumbs.				
	EHF28	H90 DAY	ALL OTHER VIOLATIONS		8/26/2014		
			Sanitizer in bucket not at proper strength. Sanitizer will only last about 2 hrs in bucket. b)Employee not wearing hair restraint.				
	EHF20	COS	TOXIC ITEMS		8/26/2014		
			Unapproved insecticide container in kitchen. All insecticides must say for use in a food establishment to be used in the kitchen.				
	EHF03	COS	HOT HOLDING		8/26/2014		
			Chicken patties in hot holding found between 110 and 130°F. Patties must be held at 135° or hotter. Patties were reheated.				
	EHF09	COS	APPROVED SOURCE/LABELING		8/26/2014		
			Two containers non easily identifiable food product found not labeled.				

Food Establishment Public Inspection Report

From 8/21/14 thru 8/27/14

ESTABLISHMENT

**TX CHICKEN BOWL
3011 E AMARILLO BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF708	EHF23	COS	SEWAGE/WASTEWATER		8/22/2014	3	HL1B
			Condensate leak in reach in cooler. Leak was repaired.				
	EHF28	COS	ALL OTHER VIOLATIONS		8/22/2014		
			a)English and Spanish hand washing signs needed in restrooms. Corrected b)Blower covers in walk in needed to be cleaned. Corrected.				

Food Establishment Public Inspection Report

From 8/21/14 thru 8/27/14

ESTABLISHMENT

UNITED SUPERMARKET

201 N 23RD ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFC138	EHF28	IN	ALL OTHER VIOLATIONS		8/25/2014	17	HL1B
			Corrected. b)Corrected.				
	EHF21	IN	MANUAL WARE WASHING		8/25/2014		
			Corrected.				
	EHF24	IN	THERMOMETERS		8/25/2014		
			Corrected.				
	EHF20	IN	TOXIC ITEMS		8/25/2014		
			Corrected.				
	EHF15	IN	EQUIPMENT ADEQUATE		8/25/2014		
			Units will no longer be used until replaced.				

Food Establishment Public Inspection Report

From 8/21/14 thru 8/27/14

ESTABLISHMENT

UNITED SUPERMARKET

HFC138	EHF08	COS	GOOD HYGIENIC PRACTICES	8/25/2014	17	HL1B
			Employee seen picking food out of consumer food and eating it without gloves on. Then without changing gloves and washing hands continuing with food preparation.			
	EHF13	COS	HACCP PLAN/TIME	8/25/2014		
			Several cut meats found past their expiration dates.			
	EHF07	COS	ADEQUATE HAND WASHING	8/25/2014		
			Employee seen not washing hands and changing gloves after eating.			
	EHF03	H10DAY	HOT HOLDING	8/25/2014		
			Bean/cheese burritos holding at 115-122°F. Burritos must be held above 135° at all times.			
	EHF02	IN	COLD HOLDING	8/25/2014		
			Coolers holding below 40°F.			

Food Establishment Public Inspection Report

From 8/21/14 thru 8/27/14

ESTABLISHMENT

VIRDINSKIS BBQ RUB SHACK

3301 SE 10TH AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT5110					8/22/2014	0	HL1B FOOD

Food Establishment Public Inspection Report

From 8/21/14 thru 8/27/14

ESTABLISHMENT

**WAFFLE HOUSE #534
2110 S COULTER ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1295	EHF28	H90 DAY	ALL OTHER VIOLATIONS		8/27/2014	6	HL1B
			a)Endcap for light needed. b)Cracked tiles must be replaced. Floor is not an easily cleanable surface.				
	EHF15	H10DAY	EQUIPMENT ADEQUATE		8/27/2014		
			Cooler at 50 with food at 56°F.				
	EHF25	COS	FOOD CONTACT SURFACES		8/27/2014		
			Moldy soda nozzles.				

Food Establishment Public Inspection Report

From 8/21/14 thru 8/27/14

ESTABLISHMENT**WALGREENS #05611
801 N FILLMORE ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF207					8/27/2014	0	HL1B

**WALGREENS #05612
3320 BELL ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF467					8/26/2014	0	HL1B

Food Establishment Public Inspection Report

From 8/21/14 thru 8/27/14

ESTABLISHMENT

**WAL-MART #5216
5730 W AMARILLO BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF386					8/25/2014	0	HFOL

Food Establishment Public Inspection Report

From 8/21/14 thru 8/27/14

ESTABLISHMENT

WAL-MART SUPERCENTER #3383

4215 CANYON DR

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1232	EHF28	H90 DAY	ALL OTHER VIOLATIONS		8/26/2014	0	HFOL
			Chip off condensate in deli freezer.				
	EHF15	IN	EQUIPMENT ADEQUATE		8/26/2014		
			Corrected. Cheese was discarded.				
	EHF19	IN	RODENTS/ANIMALS/OPENINGS		8/26/2014		
			Corrected.				
	EHF21	IN	MANUAL WARE WASHING		8/26/2014		
			Corrected.				

Food Establishment Public Inspection Report

From 8/21/14 thru 8/27/14

ESTABLISHMENT

WAL-MART SUPERCENTER #755

4610 S COULTER ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF700	EHF21	H10DAY	MANUAL WARE WASHING		8/27/2014	16	HL1B
			a)Dish washer is not sanitizing properly.				
	EHF16	COS	HAND WASH FACILITIES ADEQUATE		8/27/2014		
			a)Hand sink blocked in produce area.				
	EHF19	H90 DAY	RODENTS/ANIMALS/OPENINGS		8/27/2014		
			a)Repair gap at back receiving door. (repeat violation)				
	EHF24	H10DAY	THERMOMETERS		8/27/2014		
			a)No thermometer in meat staging area.				
	EHF10	COS	SOUND CONDITION		8/27/2014		
			A)Broken eggs on shelf. b)Severely dented cans on shelf.				

Food Establishment Public Inspection Report

From 8/21/14 thru 8/27/14

ESTABLISHMENT

WAL-MART SUPERCENTER #755

HF700	EHF28	COS	ALL OTHER VIOLATIONS	8/27/2014	16	HL1B
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a)Replace ceiling tile in bakery. b)Donuts on ground in bread room. c)Gap in ice cream freezer. d)Clean milk spills in dairy cooler. e)Keep door to meat staging area shut. f)Clean blower covers in deli cooler. g)and dairy cooler.

**YOUNG SUSHI ROCKS
202 SW 10TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1985	EHF24	COS	THERMOMETERS		8/27/2014	3	HL1B

A)No thermometer in make table in kitchen. B)Broken thermometer in sushi cooler.