

**Food Establishment Public Inspection Report**  
**From 12/11/14 thru 12/17/14**

---

**ESTABLISHMENT**

**575 PIZZERIA**  
**7710 HILLSIDE RD**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>	
HF2433	EHF28	COS	ALL OTHER VIOLATIONS		12/16/2014	0	HL1B	
			a)Hand wash sign needed on line hand sink b)Hand wash sign needed at bar hand sink.					
	EHF29	IN	RECOGNITION		12/16/2014			
			a)Business is so well organized and attention to detail is paid. Not one sanitizer level was off, not one package undated, not one thermometer out of place. Wonderful job!					

**8 ZERO 1 CONVENIENCE STORE**  
**1003 N FILLMORE ST**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>	
HF2230	EHF25	COS	FOOD CONTACT SURFACES		12/16/2014	3	HL1B	
			Soda nozzles needed to be cleaned.					

**Food Establishment Public Inspection Report**

**From 12/11/14 thru 12/17/14**

---

**ESTABLISHMENT**

**ABC LEARNING CENTER  
2707 S BIVINS ST**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>
HFD71	EHF28	COS	ALL OTHER VIOLATIONS	Eggs stored above ready to eat foods. Eggs were moved.	12/17/2014	0	HL1B

**Food Establishment Public Inspection Report****From 12/11/14 thru 12/17/14****ESTABLISHMENT****ABC LEARNING CENTER I****5901 HILLSIDE RD**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>
HFD30	EHF24	COS	THERMOMETERS		12/15/2014	6	HL1B
			A)Probe thermometer needs to be used to take cooking temperatures.				
	EHF02	IN	COLD HOLDING		12/15/2014		
			A)Cooler holding at 49 degrees.				
	EHF20	COS	TOXIC ITEMS		12/15/2014		
			A)Chlorine wipe down solution well over 200ppm. Must be 100ppm for cleaning.				

**Food Establishment Public Inspection Report****From 12/11/14 thru 12/17/14****ESTABLISHMENT****ABC LEARNING CENTER II****5709 SW 45TH AVE**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>
HFD8	EHF13	COS	HACCP PLAN/TIME		12/17/2014	14	HL1B
			Open meat held longer than 7 days. Discarded.				
	EHF17	COS	HAND WASH WITH SOAP/TOWELS		12/17/2014		
			Hand sink found without soap.				
	EHF02	IN	COLD HOLDING		12/17/2014		
			Cooler holding at 40°F.				
	EHF10	COS	SOUND CONDITION		12/17/2014		
			Several dented cans found, discard.				
	EHF25	COS	FOOD CONTACT SURFACES		12/17/2014		
			Clean dishes stored on a dusty surface. b)Clean hood vent to remove splatter.				

**Food Establishment Public Inspection Report****From 12/11/14 thru 12/17/14****ESTABLISHMENT****AMARILLO FAIRFIELD INN & STES****6600 W INTERSTATE 40**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>
HF374	EHF25	COS	FOOD CONTACT SURFACES Microwave oven not clean.		12/17/2014	6	HL1B
	EHF23	COS	SEWAGE/WASTEWATER Hand sink leaks at drain.		12/17/2014		
	EHF28	H90 DAY	ALL OTHER VIOLATIONS Sink is not draining due to being unlevel. Repair as needed.		12/17/2014		

**Food Establishment Public Inspection Report****From 12/11/14 thru 12/17/14****ESTABLISHMENT****AMARILLO FAMILY YMCA NORTH****1330 NW 18TH AVE**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>
HFD67	EHF28	COS	ALL OTHER VIOLATIONS		12/15/2014	3	HL1B
			Need test strips for chlorine sanitizer.				
	EHF17	COS	HAND WASH WITH SOAP/TOWELS		12/15/2014		
			No paper towels at hand washing sink				

**AMARILLO HIGH SCHOOL****4225 DANBURY DR**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>
HF647	EHF28	H90 DAY	ALL OTHER VIOLATIONS		12/17/2014	0	HL1B
			Ceiling tiles in the cafe food prep area must be changed to smooth and easily cleanable tiles. This is a repeat violation. If not corrected by next inspection a \$50 reinspection fee may be charged.				

**Food Establishment Public Inspection Report****From 12/11/14 thru 12/17/14****ESTABLISHMENT****AMARILLO INTERNATIONAL FOODS****3409 S GEORGIA ST**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>
HF802	EHF28	COS	ALL OTHER VIOLATIONS		12/11/2014	8	HL1B
			a)Meat stored above ready to eat items in walk in cooler. b)Blower cover in walk in cooler needed to be cleaned. c)Floor in walk in needed to be mopped.				
	EHF10	COS	SOUND CONDITION		12/11/2014		
			Cans found dented on shelf for sale. Cans were removed.				
	EHF09	COS	APPROVED SOURCE/LABELING		12/11/2014		
			Items being sold in freezer without proper labeling. Label must have item name, weight and where food originated.				

## Food Establishment Public Inspection Report

From 12/11/14 thru 12/17/14

---

### ESTABLISHMENT

**AMBASSADOR HOTEL  
3100 W INTERSTATE 40**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2541	EHF10	COS	SOUND CONDITION		12/16/2014	18	HL1B
			Seam dented cans on rack in dry storage.				
	EHF02	COS	COLD HOLDING		12/16/2014		
			Sliced fruits not refrigerated at bar. All sliced produce must be refrigerated and held at 41° or less.				
	EHF15	COS	EQUIPMENT ADEQUATE		12/16/2014		
			Drawer cooler found at 50°F. Unit must hold at 41°F.				
	EHF25	H10DAY	FOOD CONTACT SURFACES		12/16/2014		
			Utensil tubs with cleaned utensils found dirty. Wash daily. Don't put clean utensils in dirty tubs. Reachin cooler at bar had a mixture of spills in bottom. Reachin cooler has rust inside. Remove rust. Reachin cooler gasket area not clean. Blower cover dirty.				
	EHF24	COS	THERMOMETERS		12/16/2014		
			One cold hold unit with no thermometer. Keep thermometers at front of units. Thermometers buried in the back of the cooler do not count.				

**Food Establishment Public Inspection Report**

**From 12/11/14 thru 12/17/14**

---

**ESTABLISHMENT**

**AMBASSADOR HOTEL**

HF2541	EHF28	H10DAY	ALL OTHER VIOLATIONS	12/16/2014	18	HL1B
--------	-------	--------	----------------------	------------	----	------

Tea urns must have lids when being used. Reach in cooler has no handles. Ice machine front must be attached. Unauthorized personnel are not allowed to be in kitchen. Floor tiles broken or missing-kitchen. Ceiling panels not the correct type or are dirty.

**ASCENSION ACADEMY  
9301 ASCENSION PKWY**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>
HF2148					12/16/2014	0	HL1B

**Food Establishment Public Inspection Report**

From 12/11/14 thru 12/17/14

---

**ESTABLISHMENT****AUSTIN MIDDLE SCHOOL  
1808 WIMBERLY RD**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>
HF667					12/12/2014	0	HL1B

**BAPTIST ST ANTHONYS HOSPITAL  
1600 WALLACE BLVD**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>
HFK119					12/17/2014	0	HL1B

**Food Establishment Public Inspection Report****From 12/11/14 thru 12/17/14**

---

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

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>
HF1252	EHF14	IN	WATER SUPPLY		12/15/2014	0	HFOL
			a)Corrected.				
	EHF21	IN	MANUAL WARE WASHING		12/15/2014		
			a)Corrected. Please use cold water to mix sanitizer at bar in order to read proper strength.				

**Food Establishment Public Inspection Report****From 12/11/14 thru 12/17/14****ESTABLISHMENT****BIG TEXAN STEAK RANCH  
7701 E INTERSTATE 40**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>
HF478	EHF10	COS	SOUND CONDITION		12/16/2014	7	HL1B
			Mold found growing on strawberries in candy making area.				
	EHF23	H 3 DAYS	SEWAGE/WASTEWATER		12/16/2014		
			Condensation from dish machine building up and growing mold on ceiling tiles.				
	EHF28	H60 DAY	ALL OTHER VIOLATIONS		12/16/2014		
			A)Mold needed to be cleaned off of ceiling tiles. (COS) B)Falling ceiling tiles need to be replaced. (60 days)				

**Food Establishment Public Inspection Report****From 12/11/14 thru 12/17/14****ESTABLISHMENT****BISHOP DEFALCO RETREAT CTR****2100 N SPRING ST**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>
-----------------	-----------------------	--------------------	--------------------	-----------------	------------------------	-----------------	------------------------

HF922	EHF23	H10DAY	SEWAGE/WASTEWATER		12/15/2014	3	HFOL
-------	-------	--------	-------------------	--	------------	---	------

Condensate leak in walkin freezer still needing repaired. Keep food items away from leak until repaired. Chip excess ice off to prevent buildup. If not repaired by next inspection a \$50 reinspection fee will be charged.

**BL BISTRO INC****2203 S AUSTIN ST**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>
-----------------	-----------------------	--------------------	--------------------	-----------------	------------------------	-----------------	------------------------

HF1197	EHF24	COS	THERMOMETERS		12/16/2014	3	HL1B
--------	-------	-----	--------------	--	------------	---	------

Thermometer on outside of walkin does not read proper temperature, thermometer placed inside.

**Food Establishment Public Inspection Report****From 12/11/14 thru 12/17/14**

---

**ESTABLISHMENT****BLUE SKY  
5060 S COULTER ST**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>
HF2286	EHF21	COS	MANUAL WARE WASHING		12/15/2014	3	HL1B
			a)Quat sanitizer for 3 compartment sink was empty. b)Chlorine sanitizer for dishwasher was empty.				
	EHF28	COS	ALL OTHER VIOLATIONS		12/15/2014		
			a)Do not store personal items on top of single service articles and food. b)Label bulk ingredients.				

**Food Establishment Public Inspection Report****From 12/11/14 thru 12/17/14**

---

**ESTABLISHMENT**

---

**BUCKHORN FAMILY RESTAURANT****7000 E INTERSTATE 40**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>
HF801	EHF10	COS	SOUND CONDITION		12/16/2014	7	HL1B
			Dented cans found on can rack.				
	EHF25	COS	FOOD CONTACT SURFACES		12/16/2014		
			Date sticker residue found on clean dishes.				

**Food Establishment Public Inspection Report****From 12/11/14 thru 12/17/14****ESTABLISHMENT****BURRITO STOP  
114 SE 9TH AVE**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>
HF2210	EHF25	H10DAY	FOOD CONTACT SURFACES		12/17/2014	6	HL1B
			Inside reach in cooler not clean. b)Splatter on bottom of shelf above grill.				
	EHF22	H10DAY	MANAGER KNOWLEDGE/CERTIFIED		12/17/2014		
			Food manager card not posted. No food manager for this location.				
	EHF28	H90 DAY	ALL OTHER VIOLATIONS		12/17/2014		
			Venthood needs to be cleaned. b)Clean ceiling fans in front. c)Small gap at back door.				

**Food Establishment Public Inspection Report****From 12/11/14 thru 12/17/14****ESTABLISHMENT****CANYON INTERMEDIATE SCHOOL****506 8TH ST**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>	
HFCK89	EHF03	IN	HOT HOLDING		12/15/2014	0	HL1B	
			All food holding at 135°F and above. In compliance.					

**CANYONVIEW ESTATES RETIREMENT****7404 WALLACE BLVD**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>	
HF1968	EHF28	COS	ALL OTHER VIOLATIONS		12/16/2014	3	HL1B	
			a)Clean out ice scoop holder. b)Clean food debris from top of ware wash machine.					
	EHF16	COS	HAND WASH FACILITIES ADEQUATE		12/16/2014			
			a)Hand wash sink blocked by sanitizer bucket and cart.					

**Food Establishment Public Inspection Report**

From 12/11/14 thru 12/17/14

---

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

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF768	EHF08	COS	GOOD HYGIENIC PRACTICES		12/16/2014	4	HL1B	
			Hand sink being used for other purposes besides hand washing.					

**CARVER ACADEMY****1905 NW 12TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF164					12/15/2014	0	HL1B

## Food Establishment Public Inspection Report

From 12/11/14 thru 12/17/14

---

### ESTABLISHMENT

#### CARVER EARLY CHILDHOOD ACADEMY

1800 N TRAVIS ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF849	EHF28	H90 DAY	ALL OTHER VIOLATIONS		12/15/2014	0	HL1B	
			Ceiling tiles in kitchen replaced with acoustic tiles, need to be smooth easily cleanable.					

#### CEFCO FOOD STORE #2091

1600 E AMARILLO BLVD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF2193	EHF28	H90 DAY	ALL OTHER VIOLATIONS		12/17/2014	3	HL1B	
			Raw eggs stored over ready to eat food in deli cooler. b)Blower covers in walk in beer cooler need to be cleaned. (90 days)					
	EHF25	COS	FOOD CONTACT SURFACES		12/17/2014			
			a)Soda fountain needed to be cleaned around nozzles. b)Handle on cooler in storage needed to be cleaned.					

**Food Establishment Public Inspection Report**

**From 12/11/14 thru 12/17/14**

---

**ESTABLISHMENT**

**CHINA STAR RESTAURANT  
6721 W INTERSTATE 40**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>
HF995					12/11/2014	0	HL1B

**Food Establishment Public Inspection Report****From 12/11/14 thru 12/17/14****ESTABLISHMENT****CHIYOS  
4313 TECKLA BLVD**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>
HF25	EHF28	H90 DAY	ALL OTHER VIOLATIONS		12/12/2014	6	HL1B
			a)Gaskets on reach ins need to be reattached. b)Clean room where rice is stored.				
	EHF18	H10DAY	INSECT CONTAMINATION		12/12/2014		
			a)Roaches seen in kitchen near water heater. b)Bottom of back door needs to be sealed.				
	EHF25	COS	FOOD CONTACT SURFACES		12/12/2014		
			a)Can opener needed to be cleaned. b)Food processor on shelf needed to be cleaned. c)Gaskets on reach in needed to be cleaned.				

**Food Establishment Public Inspection Report****From 12/11/14 thru 12/17/14**

---

**ESTABLISHMENT****CICIS PIZZA  
6605 W INTERSTATE 40**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>
HF2183	EHF20	COS	TOXIC ITEMS		12/11/2014	3	HL1B
			Chemical stored on food rack.				
	EHF28	COS	ALL OTHER VIOLATIONS		12/11/2014		
			Personal clothing and purses not stored properly. Store away from food and food equipment.				

**Food Establishment Public Inspection Report****From 12/11/14 thru 12/17/14****ESTABLISHMENT****COMFORT INN & SUITES  
2101 E INTERSTATE 40**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>
HF1799	EHF25	COS	FOOD CONTACT SURFACES		12/12/2014	3	HL1B
			Clean dishes stored on towels.				

**2300 S SONCY RD**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>
HF1581	EHF24	COS	THERMOMETERS		12/17/2014	10	HL1B
			Thermometer in reach in refrigerator was broken.				
	EHF17	COS	HAND WASH WITH SOAP/TOWELS		12/17/2014		
			No towels or soap at hand washing sink in service area.				
	EHF28	H90 DAY	ALL OTHER VIOLATIONS		12/17/2014		
			Single service items under drain line not protected from leaks.				

**Food Establishment Public Inspection Report**

From 12/11/14 thru 12/17/14

---

**ESTABLISHMENT****COMFORT INN & SUITES**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1581	EHF14	COS	WATER SUPPLY		12/17/2014	10	HL1B

Water not available to hand washing sink in service area.

**CROCKETT MIDDLE SCHOOL**

4720 FLOYD AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF214	EHF02	COS	COLD HOLDING		12/17/2014	5	HL1B

Tomatoes holding at 48F degrees. Needs to be at or below 41F. Ice needs to remain in contact with bottom of food trays.

**Food Establishment Public Inspection Report**

From 12/11/14 thru 12/17/14

**ESTABLISHMENT****DENNYS RESTAURANT #6674**

1710 E INTERSTATE 40

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF392	EHF25	COS	FOOD CONTACT SURFACES		12/12/2014	3	HL1B
			A)Condensate water needed to be removed from coolers under grills in kitchen. B)Water needed to be removed from salad bar make table. C)Counter where silverware was being rolled was sticky.				
	EHF28	COS	ALL OTHER VIOLATIONS		12/12/2014		
			Floor needed to be mopped around hot water heater in back room.				

**EL DORADO BURRITOS**

2617 E AMARILLO BLVD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2238	EHF28	COS	ALL OTHER VIOLATIONS		12/11/2014	0	HL1B
			a)Utensil storage bins needed cleaned out. b)Non food related items stored with utensils.				

## Food Establishment Public Inspection Report

From 12/11/14 thru 12/17/14

---

### ESTABLISHMENT

**FIFTH SEASON INN  
6801 W INTERSTATE 40**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF1689	EHF28	H10DAY	ALL OTHER VIOLATIONS		12/11/2014	0	HL1B	
			a)Mop sink is required for disposing of waste water. It is illegal to toss mop water outside. Discontinue immediately. Remove plywood from floor in kitchen. Plywood is not easily cleanable. Repair tiles to floor in kitchen.					

### **FIRE SLICE PIZZERIA 7306 SW 34TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF1823	EHF28	COS	ALL OTHER VIOLATIONS		12/17/2014	3	HL1B	
			a)Clean around air vent in kitchen. b)Food thawing must be under cold running water, in the refrigerator or thawed as part of the cooking process. c)Food prep employees must wear a hat or hair net.					
	EHF20	H10DAY	TOXIC ITEMS		12/17/2014			
			a)Quat san over 400 ppm. Must be 200 ppm, not exceeding 400 ppm.					

**Food Establishment Public Inspection Report****From 12/11/14 thru 12/17/14****ESTABLISHMENT****FRANKS BAKERY  
1923 S WESTERN ST**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>
HF134	EHF25	COS	FOOD CONTACT SURFACES	Can opener needed to be cleaned.	12/16/2014	3	HL1B

**FURRS FAMILY DINING #123  
2221 S SONCY RD**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>
HF2570	EHF15	IN	EQUIPMENT ADEQUATE	a)Corrected. Unit no longer in use.	12/15/2014	0	HFOL

**Food Establishment Public Inspection Report****From 12/11/14 thru 12/17/14****ESTABLISHMENT****GENE HOWE ELEMENTARY****5108 PICO BLVD**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>
HF338	EHF13	COS	HACCP PLAN/TIME		12/15/2014	7	HL1B
			A)Several cut meats found in cooler past 7 days. B)Meats found without any preparation dates.				
	EHF02	IN	COLD HOLDING		12/15/2014		
			A)Cooler holding at 40 degrees.				
	EHF25	COS	FOOD CONTACT SURFACES		12/15/2014		
			A)Tea nozzle moldy. B)Ice scoops stored in dirty pan.				

## Food Establishment Public Inspection Report

From 12/11/14 thru 12/17/14

---

### ESTABLISHMENT

**GEOS FOOD  
1111 N BUCHANAN ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF2147	EHF22	H30 DAY	MANAGER KNOWLEDGE/CERTIFIED		12/16/2014	3	HFOL	
			Food manager card expired. Repeat violation. If not renewed by follow-up a \$50 reinspection fee will be charged.					

**GRANDMAS COCINA LLC  
3609 SW 45TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2581					12/11/2014	0	HL1B

**Food Establishment Public Inspection Report**

From 12/11/14 thru 12/17/14

**ESTABLISHMENT****HAMLET ELEMENTARY  
705 SYCAMORE AVE**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>
HF681	EHF28	H60 DAY	ALL OTHER VIOLATIONS		12/11/2014	3	HL1B
			Acoustic ceiling tiles need to be replaced with smooth, easily cleanable tiles.				
	EHF24	COS	THERMOMETERS		12/11/2014		
			Thermometers needed to be calibrated.				

**HAYASHI JAPANESE STEAKHOUSE  
3401 W INTERSTATE 40**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>
HF1934					12/16/2014	0	HFOL

**Food Establishment Public Inspection Report****From 12/11/14 thru 12/17/14****ESTABLISHMENT****HIGHLAND PARK SCHOOL****3801 N FM 1912**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>	
HF760	EHF28	COS	ALL OTHER VIOLATIONS		12/15/2014	3	HL1B	
			Store employee items in a seperate location away from kitchen items.					
	EHF25	COS	FOOD CONTACT SURFACES		12/15/2014			
			a)Cloth drain pads being used to air dry dishes on. Cloth is not a smooth and easily cleanable surface and cannot be used unless a dish rack is used between the utenils and the cloth pad. b)Inside microwave needed to be cleaned.					

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

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>
HF2179					12/17/2014	0	HL1B

**Food Establishment Public Inspection Report****From 12/11/14 thru 12/17/14****ESTABLISHMENT****HOUSE BAR  
1219 SW 10TH AVE**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>
HF2624	EHF22	H30 DAY	MANAGER KNOWLEDGE/CERTIFIED		12/12/2014	3	HL1B
Full time employee must obtain a food manager card. Establishment may not operate longer than 45 days without obtaining a food manager card. This is the second notice. If this is not corrected by January 16, 2015, a \$50 reinspection fee will be applied.							

**HOUSTON MIDDLE SCHOOL  
815 S INDEPENDENCE ST**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>
HF674	EHF23	IN	SEWAGE/WASTEWATER		12/16/2014	0	HFOL
Drain corrected.							

**Food Establishment Public Inspection Report**

From 12/11/14 thru 12/17/14

**ESTABLISHMENT****JACOBOS CAFE  
3701 OLSEN BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF2361	EHF13	COS	HACCP PLAN/TIME		12/11/2014	4	HL1B	
			Food being held passed 7 days . b)Ready to Eat food found in cooler without date mark.					
	EHF28	H90 DAY	ALL OTHER VIOLATIONS		12/11/2014			
			a)Gasket on freezer door either needs to be repaired or replaced by next inspection. b)All single use items must be stored inverted to prevent contamination.					

**JUANITOS BAR  
4411 E AMARILLO BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF2633	EHF28	IN	ALL OTHER VIOLATIONS		12/15/2014	0	HL1B	
			Corrected from previous inspection.					

## Food Establishment Public Inspection Report

From 12/11/14 thru 12/17/14

---

### ESTABLISHMENT

#### KEY NUTRITION

325 N BUCHANAN ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2476					12/15/2014	0	HL1B

### KIDS CAFE KITCHEN

2199 SE 8TH AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2590	EHF28	COS	ALL OTHER VIOLATIONS		12/16/2014	0	HL1B

a)Eggs found stored above ready to eat foods. b)Top of ice machine needed to be cleaned.

**Food Establishment Public Inspection Report****From 12/11/14 thru 12/17/14**

---

**ESTABLISHMENT**

---

**KIDS LEARNING ACADEMY DBA JUST****4407 CANYON DR**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>	
HFD66	EHF28	H60 DAY	ALL OTHER VIOLATIONS		12/17/2014	7	HL1B	
			Replace ceiling tiles in kitchen that are falling down with smooth ceiling tiles. Repeat.					
	EHF20	H10DAY	TOXIC ITEMS		12/17/2014			
			An unapproved chemical cannot be used in the kitchen.(zero max)					
	EHF08	COS	GOOD HYGIENIC PRACTICES		12/17/2014			
			Hand sink can only be used for hand washing.					

**Food Establishment Public Inspection Report**

**From 12/11/14 thru 12/17/14**

---

**ESTABLISHMENT**

**KIMBLE LEARNING CENTER**

**2200 SE 10TH AVE**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>	
HFD16	EHF02	IN	COLD HOLDING		12/17/2014	0	HL1B	
			All cold hold units holding at 41F or below.					

**Food Establishment Public Inspection Report****From 12/11/14 thru 12/17/14****ESTABLISHMENT****KING LING  
2801 SE 27TH AVE**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>
HF2521	EHF20	COS	TOXIC ITEMS		12/15/2014	6	HL1B
			Wipe down bleach sanitizer above 400ppm. Must be 100 ppm.				
	EHF24	COS	THERMOMETERS		12/15/2014		
			Stick thermometer needed to take temperatures of food.				
	EHF28	COS	ALL OTHER VIOLATIONS		12/15/2014		
			a)Label corn starch container. b)Wipe down all cooler gaskets and doors.				

**Food Establishment Public Inspection Report****From 12/11/14 thru 12/17/14**

---

**ESTABLISHMENT****KN ROOT BEER DRIVE IN  
3900 OLSEN BLVD**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>
HF504	EHF24	COS	THERMOMETERS		12/11/2014	6	HL1B
			Thermometers need to be replaced in reach in coolers.				
	EHF20	COS	TOXIC ITEMS		12/11/2014		
			Sugar stored next to cleaning products.				

## Food Establishment Public Inspection Report

From 12/11/14 thru 12/17/14

---

**ESTABLISHMENT**

**LA BELLA PIZZA  
3801 OLSEN BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF235	EHF21	COS	MANUAL WARE WASHING		12/11/2014	23	HL1B
			All wipe down rags must be stored in sanitizer water when not in use.				
	EHF19	COS	RODENTS/ANIMALS/OPENINGS		12/11/2014		
			Back door and front door open at time of inspection. All doors must remain closed when not in use.				
	EHF13	COS	HACCP PLAN/TIME		12/11/2014		
			Ready to eat foods found stored past 7 day limit in coolers. Food was discarded.				
	EHF15	H10DAY	EQUIPMENT ADEQUATE		12/11/2014		
			Reach in cooler/prep table near sink room holding 48F and needs to be repaired.				
	EHF08	COS	GOOD HYGIENIC PRACTICES		12/11/2014		
			Employee drinks found without a lid and straw.				

**Food Establishment Public Inspection Report****From 12/11/14 thru 12/17/14**

---

**ESTABLISHMENT**

---

**LA BELLA PIZZA**

HF235	EHF24	COS	THERMOMETERS	12/11/2014	23	HL1B
-------	-------	-----	--------------	------------	----	------

a)Thermometers in reach in coolers need to be replaced. b)Thermometer in stand cooler next to oven is inaccurate and needs to be replaced.

	EHF28	H10DAY	ALL OTHER VIOLATIONS	12/11/2014		
--	-------	--------	----------------------	------------	--	--

a)Food found stored on floor. Must be stored at least 6" off the ground. b)Bulk containers need to be labeled. c)Reach in coolers need to be cleaned. d)Reach in cooler gaskets need to be repaired or replaced. e)Invert single service containers.

	EHF18	COS	INSECT CONTAMINATION	12/11/2014		
--	-------	-----	----------------------	------------	--	--

Fly strip found above food prep area. Must be stored over areas not used for food prep only.

**Food Establishment Public Inspection Report****From 12/11/14 thru 12/17/14****ESTABLISHMENT****LA KIVA HOTEL  
2501 E INTERSTATE 40**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>
HF1639	EHF25	COS	FOOD CONTACT SURFACES		12/11/2014	6	HL1B
			Shelves needed to be cleaned.				
	EHF19	H 3 DAYS	RODENTS/ANIMALS/OPENINGS		12/11/2014		
			Rodent droppings found on shelves and in dishes.				
HF1639	EHF19	IN	RODENTS/ANIMALS/OPENINGS		12/16/2014	0	HFOL
			Corrected from previous inspection.				

## Food Establishment Public Inspection Report

From 12/11/14 thru 12/17/14

---

**ESTABLISHMENT**

**LITTLE CAESARS PIZZA**

**3400 BELL ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2405	EHF20	COS	TOXIC ITEMS		12/16/2014	9	HL1B
			a)Label chemicals.				
	EHF15	H10DAY	EQUIPMENT ADEQUATE		12/16/2014		
			a)Cooler holding cheese and sauces is broken and not at 41F. Repair and do not use until it holds food at 41F.				
	EHF22	COS	MANAGER KNOWLEDGE/CERTIFIED		12/16/2014		
			a)Food manager card expired.				
	EHF28	COS	ALL OTHER VIOLATIONS		12/16/2014		
			a)Label bulk baking soda. b)All scoops must have a handle. c)Reset door closers.				

**Food Establishment Public Inspection Report****From 12/11/14 thru 12/17/14**

---

**ESTABLISHMENT****LITTLE NEST  
1400 SW 10TH AVE**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>
HFD70	EHF28	COS	ALL OTHER VIOLATIONS Do not store items in hand sink.		12/15/2014	6	HL1B
	EHF25	COS	FOOD CONTACT SURFACES Handle of scoop must not touch ready to eat food in bulk food containers.		12/15/2014		
	EHF17	COS	HAND WASH WITH SOAP/TOWELS No paper towels at hand sink in kitchen.		12/15/2014		

**Food Establishment Public Inspection Report**

From 12/11/14 thru 12/17/14

**ESTABLISHMENT****LUPITAS MEX FOOD #2  
1706 E AMARILLO BLVD**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>
HF2393	EHF25	IN	FOOD CONTACT SURFACES		12/17/2014	0	HFOL
			A)B)Corrected from previous inspection.				
	EHF28	IN	ALL OTHER VIOLATIONS		12/17/2014		
			C)D)Corrected from previous inspection.				

**MARY MILES LEARNING CENTER  
1700 S VAN BUREN ST**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>
HFD19					12/17/2014	0	HL1B

**Food Establishment Public Inspection Report****From 12/11/14 thru 12/17/14**

---

**ESTABLISHMENT****MCALISTERS DELI  
4104 W INTERSTATE 40**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>	
HF2572	EHF28	H90 DAY	ALL OTHER VIOLATIONS		12/16/2014	0	HL1B	
			No sanitizer at 3 bay sink. Salad mixer must air dry before storing. Plates must air dry before reuse.Excess condensation water in bottom of reach in cooler. Check for proper operation.					

**Food Establishment Public Inspection Report**

From 12/11/14 thru 12/17/14

**ESTABLISHMENT****MCDONALDS  
400 E AMARILLO BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1190	EHF13	COS	HACCP PLAN/TIME		12/15/2014	7	HL1B
			a)Cheese left out must be time marked in accordance with HACCP.				
	EHF24	COS	THERMOMETERS		12/15/2014		
			a)Thermometers missing in 2 units.				
	EHF28	COS	ALL OTHER VIOLATIONS		12/15/2014		
			a)Hand washing sign is needed at all hand sinks.				

**4402 TECKLA BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1465	EHF28	COS	ALL OTHER VIOLATIONS		12/12/2014	6	HL1B
			Boxes of food on floor of freezer.				

**Food Establishment Public Inspection Report**

**From 12/11/14 thru 12/17/14**

---

**ESTABLISHMENT**

**MCDONALDS**

HF1465	EHF20	COS	TOXIC ITEMS	12/12/2014	6	HL1B
--------	-------	-----	-------------	------------	---	------

Bottle of chemical on shelf with food product.

	EHF21	COS	MANUAL WARE WASHING	12/12/2014		
--	-------	-----	---------------------	------------	--	--

a)Ware washing machine was not sanitizing at time of inspection. b)Sanitizer bucket did not have any sanitizer.

**MCLELLAN LEARNING CENTER**

**401 S VAN BUREN ST**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>
HF1465					12/17/2014	0	HL1B

## Food Establishment Public Inspection Report

From 12/11/14 thru 12/17/14

---

**ESTABLISHMENT**

**MERCADO LATINO  
3500 E AMARILLO BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1180	EHF28	IN	ALL OTHER VIOLATIONS		12/12/2014	3	HFOL
			4 corrected from previous inspection.				
	EHF23	H90 DAY	SEWAGE/WASTEWATER		12/12/2014		
			a)Hand sink still needs repaired in back room of kitchen. b)2 corrected from previous inspection.				
	EHF19	IN	RODENTS/ANIMALS/OPENINGS		12/12/2014		
			Corrected from previous inspection.				

**Food Establishment Public Inspection Report**

From 12/11/14 thru 12/17/14

---

**ESTABLISHMENT**

---

**NORTH HEIGHTS ELEMENTARY****607 N HUGHES ST**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>
HF728					12/15/2014	0	HL1B

**OLSEN PARK ELEMENTARY****2409 ANNA ST**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>
HF661					12/17/2014	0	HL1B

**Food Establishment Public Inspection Report****From 12/11/14 thru 12/17/14****ESTABLISHMENT****OPPORTUNITY SCHOOL****1525 N GRAND ST**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>
HFD42	EHF28	COS	ALL OTHER VIOLATIONS		12/12/2014	0	HL1B
			Fan used in kitchen needed to be cleaned.				

**PAK A SAK #14****6320 BELL ST**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>
HF1729	EHF28	H90 DAY	ALL OTHER VIOLATIONS		12/15/2014	5	HL1B
			Clean blower covers in walk in.				
	EHF03	H24 HOUR	HOT HOLDING		12/15/2014		
			Brisket holding at 121°. b)Sausage 128°, all must be kept above 135° at all times.				

**Food Establishment Public Inspection Report**

**From 12/11/14 thru 12/17/14**

---

**ESTABLISHMENT**

**PAK A SAK #8  
5815 S WESTERN ST**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>
HF147	EHF23	IN	SEWAGE/WASTEWATER Corrected.		12/15/2014	0	HFOL

## Food Establishment Public Inspection Report

From 12/11/14 thru 12/17/14

---

**ESTABLISHMENT**

**PANCHO VILLA  
4601 RIVER RD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF739	EHF23	H10DAY	SEWAGE/WASTEWATER		12/16/2014	14	HL1B
			Hand sink in kitchen is leaking. Must be repaired by 12-29-14.				
	EHF24	COS	THERMOMETERS		12/16/2014		
			Thermometer in reachin cooler was broken. Working thermometer needed in all coolers and freezers.				
	EHF25	COS	FOOD CONTACT SURFACES		12/16/2014		
			a)Utensil containers needed to be cleaned out. b)Inside of all reachin coolers and freezers needed to be cleaned out. c)Gaskets on reachin coolers and freezers needed cleaned. d)Reachin ice cream freezer needed to be defrosted or chip the ice off.				
	EHF02	COS	COLD HOLDING		12/16/2014		
			Sliced tomatoes holding at 57F degrees. Must be 41F degrees or below.				
	EHF28	COS	ALL OTHER VIOLATIONS		12/16/2014		
			Clean up dead insects and rodent feces.				

**Food Establishment Public Inspection Report**

From 12/11/14 thru 12/17/14

---

**ESTABLISHMENT**

---

**PAPA MURPHYS  
1740 S WESTERN ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2048					12/16/2014	0	HL1B

**PARAMOUNT TERRACE ELEMENTARY  
3906 SW 40TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF688	EHF02	COS	COLD HOLDING		12/16/2014	5	HL1B
Sliced vegetables and fruit holding at 66F degrees. Must be 41F degrees or lower.							

**Food Establishment Public Inspection Report****From 12/11/14 thru 12/17/14****ESTABLISHMENT****POLLYS PUB  
1405 SW 10TH AVE**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>	
HF290	EHF25	COS	FOOD CONTACT SURFACES		12/15/2014	3	HL1B	
			A)Soda nozzle needed to be cleaned. B)Soda nozzle holder needed to be cleaned.					

**QUAIL CREEK SURGICAL HOSPITAL  
6819 PLUM CREEK DR**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>	
HF206	EHF08	COS	GOOD HYGIENIC PRACTICES		12/15/2014	4	HL1B	
			Personal drink on prep table without lid and straw.					

## Food Establishment Public Inspection Report

From 12/11/14 thru 12/17/14

---

**ESTABLISHMENT**

**QUALITY INN & SUITES  
6800 W INTERSTATE 40**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF97	EHF09	COS	APPROVED SOURCE/LABELING		12/17/2014	10	HL1B
			Employee foods or non-easily identifiable foods not labeled.				
	EHF25	H10DAY	FOOD CONTACT SURFACES		12/17/2014		
			Food attached to cleaned pan. b)Drawers not clean. c)Pans stored on cloth. d)Microwave not clean. e)Reach in cooler not clean, water standing in bottom of refrigerator.				
	EHF22	H30 DAY	MANAGER KNOWLEDGE/CERTIFIED		12/17/2014		
			No certified food manager. Class is second Wed. of each month. Test is following Friday.				
	EHF28	H10DAY	ALL OTHER VIOLATIONS		12/17/2014		
			Tops of coolers have dust build-up. b)Waste can not clean.				

**Food Establishment Public Inspection Report**

From 12/11/14 thru 12/17/14

---

**ESTABLISHMENT**

---

**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		12/16/2014	0	HL1B	
			All hot foods being held at above 135F. In compliance.					

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

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HFD40	EHF03	IN	HOT HOLDING		12/12/2014	0	HL1B	
			Mixed vegetables holding at 196F degrees.					

**Food Establishment Public Inspection Report**

From 12/11/14 thru 12/17/14

**ESTABLISHMENT****ROBERT E LEE ELEMENTARY**

119 NE 15TH AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF660	EHF25	COS	FOOD CONTACT SURFACES		12/16/2014	3	HL1B
			Ice machine needed to be cleaned.				
	EHF28	H90 DAY	ALL OTHER VIOLATIONS		12/16/2014		
			Ceiling tiles need to be replaced. Some tiles have vinyl coating peeling off and others have been replaced with acoustic tiles.				

**ROSAS CAFE #22**

3820 W INTERSTATE 40

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1081					12/11/2014	0	HFOL

**Food Establishment Public Inspection Report**

**From 12/11/14 thru 12/17/14**

---

**ESTABLISHMENT**

**ROUTE 66 DISCOUNT  
3816 SW 6TH AVE**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>
HF1897					12/16/2014	0	HFOL

## Food Establishment Public Inspection Report

From 12/11/14 thru 12/17/14

---

### ESTABLISHMENT

**RUBY TEQUILAS  
2001 S GEORGIA ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2401	EHF28	H10DAY	ALL OTHER VIOLATIONS		12/11/2014	14	HFOL
			a)Replace gaskets on cold hold unit. b)Heat test strips needed. (Repeat)				
	EHF24	H10DAY	THERMOMETERS		12/11/2014		
			Probe thermometers for cooking temps are not being used. (Repeat)				
	EHF22	H10DAY	MANAGER KNOWLEDGE/CERTIFIED		12/11/2014		
			Employees could not demonstrate proper hot holding or cooling temperatures. (Repeat)				
	EHF02	COS	COLD HOLDING		12/11/2014		
			Whip cream sitting out at room temp. Must stay at 41F at all times.				
	EHF15	H10DAY	EQUIPMENT ADEQUATE		12/11/2014		
			Hot hold unit holding beef and chicken at 108-110F. Unit cannot be used until fixed to maintain 135F or above. (Repeat) If unit is used again before fixed a \$50 reinspection fee will be charged.				

**Food Establishment Public Inspection Report**

**From 12/11/14 thru 12/17/14**

---

**ESTABLISHMENT**

---

## Food Establishment Public Inspection Report

From 12/11/14 thru 12/17/14

---

### ESTABLISHMENT

#### SLEEP INN & SUITES 6915 W INTERSTATE 40

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1882	EHF17	COS	HAND WASH WITH SOAP/TOWELS		12/11/2014	24	HL1B
			No soap or paper towels available at kitchen hand sink.				
	EHF20	COS	TOXIC ITEMS		12/11/2014		
			a)Wipe down sanitizer over 200ppm. b)Chemical spray cleaner stored on food equipment.				
	EHF02	COS	COLD HOLDING		12/11/2014		
			Milk, eggs and yogurt found at 50F. Held over 4 hours.				
	EHF08	COS	GOOD HYGIENIC PRACTICES		12/11/2014		
			Open employee drink in kitchen. All drinks must have a lid and straw or sport cap.				
	EHF22	COS	MANAGER KNOWLEDGE/CERTIFIED		12/11/2014		
			Manager in kitchen not knowledgeable of food safety practices. Food manager must teach kitchen employees food safety.				

**Food Establishment Public Inspection Report****From 12/11/14 thru 12/17/14****ESTABLISHMENT****SLEEP INN & SUITES**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1882	EHF24	COS	THERMOMETERS		12/11/2014	24	HL1B
			Probe thermometer not calibrated.				
	EHF25	COS	FOOD CONTACT SURFACES		12/11/2014		
			Utensils stored on paper. Paper will hold bacteria and is not cleanable. Use only plastic, glass or metal to store utensils.				
	EHF28	COS	ALL OTHER VIOLATIONS		12/11/2014		
			Single service items must be covered in storage.				

**SLEEPY HOLLOW ELEMENTARY****3435 REEDER DR**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF716					12/15/2014	0	HL1B

**Food Establishment Public Inspection Report****From 12/11/14 thru 12/17/14**

---

**ESTABLISHMENT****SONIC DRIVE IN  
1009 E AMARILLO BLVD**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>
HF300	EHF25	COS	FOOD CONTACT SURFACES		12/11/2014	3	HL1B
			A)Shelves holding clean dishes needed to be cleaned. B)Soda nozzles needed to be cleaned.				
	EHF28	H90 DAY	ALL OTHER VIOLATIONS		12/11/2014		
			Falling ceiling tile needs to be replaced.(90 days)				

## Food Establishment Public Inspection Report

From 12/11/14 thru 12/17/14

---

**ESTABLISHMENT**

**SOUTH GEORGIA ELEMENTARY**

**5018 SUSAN DR**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF31	EHF28	COS	ALL OTHER VIOLATIONS		12/16/2014	6	HL1B
			Reach in freezer needs to be defrosted or ice needs to be chipped off.				
	EHF23	H10DAY	SEWAGE/WASTEWATER		12/16/2014		
			Ice maker freezing up; condensation leak. Needs repaired.				
	EHF24	COS	THERMOMETERS		12/16/2014		
			Thermometers needed to be calibrated.				

**Food Establishment Public Inspection Report****From 12/11/14 thru 12/17/14**

---

**ESTABLISHMENT**

---

**SPICY MIKES BAR-B-Q HAVEN****7028 S WESTERN ST**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>
HF2242	EHF02	IN	COLD HOLDING Cooler holding at 24F.		12/11/2014	0	HL1B
	EHF03	IN	HOT HOLDING Brisket holding at 157F.		12/11/2014		

**Food Establishment Public Inspection Report****From 12/11/14 thru 12/17/14****ESTABLISHMENT****SPOTTED PONY THE  
2042 PARAMOUNT BLVD**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>
HF1874	EHF09	COS	APPROVED SOURCE/LABELING		12/12/2014	8	HL1B
			Bulk container of sugar not labeled.				
	EHF11	COS	PROPER HANDLING RTE		12/12/2014		
			Bottles in ice used for food.				
	EHF28	H180 DAY	ALL OTHER VIOLATIONS		12/12/2014		
			Tile by ice machine needs to be repaired.				

**Food Establishment Public Inspection Report****From 12/11/14 thru 12/17/14**

---

**ESTABLISHMENT****ST JOSEPH SCHOOL  
4122 S BONHAM ST**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>
HF662	EHF15	H10DAY	EQUIPMENT ADEQUATE		12/17/2014	3	HL1B
			Dish machine not sanitizing properly--10 days to repair.				

**Food Establishment Public Inspection Report****From 12/11/14 thru 12/17/14****ESTABLISHMENT****TACO BELL #28925  
4116 W INTERSTATE 40**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>
HF2344	EHF28	H10DAY	ALL OTHER VIOLATIONS		12/11/2014	6	HL1B
			Trash not removed from kitchen from previous day. b)Air intakes dirty. c)Tops of equipment have dust build up. d)Grease droplets on vent hood. Clean daily.				
	EHF25	H10DAY	FOOD CONTACT SURFACES		12/11/2014		
			Food spills on shelf w/fd containers.Splatter on bottom of shelf over food prep.Not cleaned from previous day.Reachin gasket not clean.Tea nozzle not cleaned daily.Tea urn left upright & not covered at night.This allows dust & insects to enter container.				
	EHF24	COS	THERMOMETERS		12/11/2014		
			No thermometer in reach in freezer.				

**Food Establishment Public Inspection Report**

From 12/11/14 thru 12/17/14

---

**ESTABLISHMENT****TACOS DON MIGUEL  
2509 E AMARILLO BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF179					12/11/2014	0	HL1B

**TAQUERIA EL COMAL  
1210 E AMARILLO BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1331	EHF21	COS	MANUAL WARE WASHING		12/11/2014	3	HL1B
No bleach found in sanitizing compartment of 3 compartment sink.							

## Food Establishment Public Inspection Report

From 12/11/14 thru 12/17/14

---

### ESTABLISHMENT

**TEXAS ROADHOUSE  
2805 W INTERSTATE 40**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1022	EHF19	H10DAY	RODENTS/ANIMALS/OPENINGS		12/12/2014	26	HL1B
			Back door has gap at bottom.				
	EHF11	COS	PROPER HANDLING RTE		12/12/2014		
			Employee preparing lettuce with no gloves.				
	EHF12	COS	CROSS CONTAMINATION		12/12/2014		
			a)Employee cell phone setting on cleaned cloth napkin during wrapping. b)Condensation dropping onto food cases in walk in cooler. Repair line cover. Do not store food below drip line. c)Bag of batter sitting on hand sink.				
	EHF09	COS	APPROVED SOURCE/LABELING		12/12/2014		
			a)Container non easily identifiable food found stored with no label. b)Lids with labels on wrong products.				
	EHF08	COS	GOOD HYGIENIC PRACTICES		12/12/2014		
			Open drinks in food prep areas. All employee drinks must have a lid and straw or sport cap.				

## Food Establishment Public Inspection Report

From 12/11/14 thru 12/17/14

---

### ESTABLISHMENT

#### TEXAS ROADHOUSE

HF1022	EHF07	COS	ADEQUATE HAND WASHING	12/12/2014	26	HL1B
			Employee did not wash hands when changing gloves.			
	EHF25	H10DAY	FOOD CONTACT SURFACES	12/12/2014		
			a)Clean plate cart not clean. Plates touching old wet foods. b)Cutting board racks rusted, replace. c)Stickers not removed during washing of containers. d)Ice scoop handle setting on ice in bin.			
	EHF28	H90 DAY	ALL OTHER VIOLATIONS	12/12/2014		
			a)Employee preparing foods with no hair resraint. b)Dish washer not sanitizing. c)Air intakes over dish wash sinks are not clean. Clean and repaint. d)Mop sink is leaking at spigot. e)Ceiling and blower covers not clean in walk in cooler.			

**Food Establishment Public Inspection Report****From 12/11/14 thru 12/17/14****ESTABLISHMENT****THAI PALACE  
4723 S WESTERN ST**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>
HF1727	EHF28	H90 DAY	ALL OTHER VIOLATIONS		12/16/2014	7	HL1B
			Vent hood needs to be cleaned. b)Dishwasher not sanitizing. Prime dishwasher at start of day to get sanitizer flowing. Blower covers in reach in cooler need to be cleaned.				
	EHF25	COS	FOOD CONTACT SURFACES		12/16/2014		
			Slicer found with food attached while stored. Ensure all food particles are removed.				
	EHF10	COS	SOUND CONDITION		12/16/2014		
			Food marked refrigerate after open found not refrigerated. Check all labels for proper storage.				

**Food Establishment Public Inspection Report****From 12/11/14 thru 12/17/14****ESTABLISHMENT****TOOT N TOTUM #18  
3101 PLAINS BLVD**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>	
HF198	EHF28	H90 DAY	ALL OTHER VIOLATIONS		12/17/2014	0	HL1B	
			Single use items stored on floor.COS Ceiling in back storage area needs to be repaired. Bare wood in walkin needs to be painted. Light shield needed over three compartment sink. Floor at three compartment sink needs repair. Floor in walkin needs repair.					

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

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>	
HFR57	EHF28	COS	ALL OTHER VIOLATIONS		12/11/2014	0	HL1B	
			Clean inside beer cooler.					

**Food Establishment Public Inspection Report****From 12/11/14 thru 12/17/14**

---

**ESTABLISHMENT****TOOT N TOTUM #33  
2615 S GRAND ST**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>
HF685	EHF22	IN	MANAGER KNOWLEDGE/CERTIFIED		12/12/2014	0	HFOL
			Corrected from previous inspection.				
	EHF15	IN	EQUIPMENT ADEQUATE		12/12/2014		
			Corrected from previous inspection.				

**Food Establishment Public Inspection Report**

From 12/11/14 thru 12/17/14

**ESTABLISHMENT****TOOT N TOTUM #44****5424 RIVER RD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF2151	EHF25	COS	FOOD CONTACT SURFACES		12/17/2014	3	HL1B	
			a)Soda nozzles needed cleaned. Must be cleaned and sanitized daily. b)Microwave in service area needed cleaned.					
	EHF28	COS	ALL OTHER VIOLATIONS		12/17/2014			
			a)Coffee filters found stored with non-food items. b)Drain under soda machine needed to be cleaned.					

**TOOT N TOTUM #54****3601 NE 24TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF82					12/17/2014	0	HL1B

### Food Establishment Public Inspection Report

From 12/11/14 thru 12/17/14

---

**ESTABLISHMENT**

**TOOT N TOTUM #56**

**7149 BELL ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF208	EHF29	IN	RECOGNITION		12/11/2014	0	HL1B	
			Store manager is excellent and know all answers to all questions. Store is spotless as well. Great Job!!!					
	EHF02	IN	COLD HOLDING		12/11/2014			
			a)Cooler holding at 38F. b)Hot dogs holding at 157F.					

**TOOT N TOTUM #76**

**5041 PLAINS BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF916					12/16/2014	0	HL1B

**Food Establishment Public Inspection Report**

From 12/11/14 thru 12/17/14

---

**ESTABLISHMENT**

---

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

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFk129					12/17/2014	0	HL1B

**TRAVIS MIDDLE SCHOOL****2815 MARTIN RD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF669	EHF28	COS	ALL OTHER VIOLATIONS		12/11/2014	3	HL1B
			Utensils found stored with non food related items.				
	EHF25	H60 DAY	FOOD CONTACT SURFACES		12/11/2014		
			Metal shelves in kitchen need to be repainted. Must be smooth, easily cleanable surface.				

**Food Establishment Public Inspection Report****From 12/11/14 thru 12/17/14****ESTABLISHMENT****UNITED SUPERMARKET #529****5807 SW 45TH AVE**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>
HF1653	EHF25	H10DAY	FOOD CONTACT SURFACES		12/16/2014	14	HL1B
			Mixers stored not clean. All batter must be removed from mixers during cleaning. Reach in cooler gaskets and bottom not clean.				
	EHF28	H10DAY	ALL OTHER VIOLATIONS		12/16/2014		
			Venthood not clean. Filters hanging off venthood. Floor below all cooking equip in kitchen has heavy buildup of grease & fd spills.Clean daily to remove all grease & fds.Sides of cooking equip have food/grease buildup. Dishmachine not sanitizing.				
	EHF07	COS	ADEQUATE HAND WASHING		12/16/2014		
			Waitress did not wash hands after picking up food off floor and before handling plates.				
	EHF09	COS	APPROVED SOURCE/LABELING		12/16/2014		
			Spray bottle with unknown liquid not labeled.				
	EHF21	COS	MANUAL WARE WASHING		12/16/2014		
			Improper dishwash procedure used. Dishes must air dry after sanitizing. Do not rinse off sanitizer.				

**Food Establishment Public Inspection Report**

From 12/11/14 thru 12/17/14

---

**ESTABLISHMENT**

---

**VIBRA HOSPITAL OF AMARILLO LL****7501 WALLACE BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2449					12/16/2014	0	HL1B

**WAFFLE HOUSE #1169****6310 HOLLYWOOD RD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1296	EHF15	IN	EQUIPMENT ADEQUATE		12/11/2014	0	HFOL
			Cooler holding at proper temp.				
	EHF02	IN	COLD HOLDING		12/11/2014		
			a)Cooler holding at 38F. b)Bacon holding at 38F.				

**Food Establishment Public Inspection Report****From 12/11/14 thru 12/17/14****ESTABLISHMENT****WENDYS OLD FASHION BURGER 4106****5638 W AMARILLO BLVD**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>
HF1181	EHF02	COS	COLD HOLDING		12/15/2014	8	HL1B
			Shake machine was not maintaining product at proper temperature, vanilla mix at 51 degrees, must be maintained at 41 or below.				
	EHF28	H90 DAY	ALL OTHER VIOLATIONS		12/15/2014		
			a)Floor at grill has broken tiles that need to be repaired. b)Employee at grill not wearing hair restraint.				
	EHF25	COS	FOOD CONTACT SURFACES		12/15/2014		
			Ice machine needed to be cleaned.				

**Food Establishment Public Inspection Report**

From 12/11/14 thru 12/17/14

**ESTABLISHMENT****WILL ROGERS ELEMENTARY**

920 N MIRROR ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF653	EHF23	H60 DAY	SEWAGE/WASTEWATER		12/15/2014	3	HFOL	
			Condensate leak in walking freezer still needing to be repaired. Replacement part on order. Food items should not be stored under leak.					
	EHF21	IN	MANUAL WARE WASHING		12/15/2014			
			Sanitizer at three compartment sink is sanitizing now.					

**WILL ROGERS LEARNING CENTER**

702 N JOHNSON ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFD29					12/16/2014	0	HL1B