

**Food Establishment Public Inspection Report**

From 12/18/14 thru 12/24/14

**ESTABLISHMENT****575 PIZZERIA  
2803 CIVIC CIR**

| <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> |
|-----------------|-----------------------|--------------------|---|-----------------|------------------------|-----------------|------------------------|
| HF1355          | EHF25                 | COS                | FOOD CONTACT SURFACES   |                 | 12/19/2014             | 3               | HL1B                   |
|                 |                       |                    | a)Knives stored unclean on magnetic strip. b)Cup container needed to be cleaned. c)Knife stored behind wall and sink in bar area. |                 |                        |                 |                        |
|                 | EHF28                 | H90 DAY            | ALL OTHER VIOLATIONS  |                 | 12/19/2014             |                 |                        |
|                 |                       |                    | a)Walls next to cooler need to be painted. b)Concrete floors were sealed-correction from last inspection.                         |                 |                        |                 |                        |

**ALDACOS TACOS  
3623 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> |
|-----------------|-----------------------|--------------------|--------------------|-----------------|------------------------|-----------------|------------------------|
| HF821           |                       |                    |                    |                 | 12/23/2014             | 0               | HL1B                   |

## Food Establishment Public Inspection Report

From 12/18/14 thru 12/24/14

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**ESTABLISHMENT**

**ALLSUP'S #166  
302 N 15TH ST**

| Permit # | Violation Code | Status Code | Description  | Comments | Inspection Date | Demerits | Inspection Type |
|----------|----------------|-------------|--|----------|-----------------|----------|-----------------|
| HFC204   | EHF28          | H90 DAY     | ALL OTHER VIOLATIONS   |          | 12/24/2014      | 3        | HL1B            |
|          |                |             | A)English hand washing sign needed in bathroom by next inspection. |          |                 |          |                 |
|          | EHF25          | COS         | FOOD CONTACT SURFACES  |          | 12/24/2014      |          |                 |
|          |                |             | A)Clean microwave. B)Clean hot hold unit.                          |          |                 |          |                 |
|          | EHF03          | IN          | HOT HOLDING  |          | 12/24/2014      |          |                 |
|          |                |             | A)Burritos holding at 136 degrees.                                 |          |                 |          |                 |

**Food Establishment Public Inspection Report****From 12/18/14 thru 12/24/14****ESTABLISHMENT****ALLSUPS 92  
906 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> |
|-----------------|-----------------------|--------------------|--|-----------------|------------------------|-----------------|------------------------|
| HFC106          | EHF09                 | COS                | APPROVED SOURCE/LABELING   |                 | 12/23/2014             | 7               | HL1B                   |
|                 |                       |                    | All cans being sold must have labels. (Discarded)  |                 |                        |                 |                        |
|                 | EHF24                 | COS                | THERMOMETERS   |                 | 12/23/2014             |                 |                        |
|                 |                       |                    | Thermometer needed for checking cooking temps.   |                 |                        |                 |                        |
|                 | EHF28                 | H90 DAY            | ALL OTHER VIOLATIONS   |                 | 12/23/2014             |                 |                        |
|                 |                       |                    | Counter under soda machine is coming apart & no longer smooth & easily cleanable. Must be replaced by next inspection. Several ceiling tiles are bowing & about to fall down. Roof must be repaired so it does not leak into the establishment & contaminate food. |                 |                        |                 |                        |

**Food Establishment Public Inspection Report**

From 12/18/14 thru 12/24/14

**ESTABLISHMENT****AMA LODGE1361 LOYALORDER MOOSE****4200 N WESTERN ST**

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|----------|----------------|-------------|-------------|----------|-----------------|----------|-----------------|
| HFP21    |                |             |             |          | 12/18/2014      | 0        | HL1B            |

**AMARILLO COUNTRY CLUB****4800 BUSHLAND BLVD**

| Permit # | Violation Code | Status Code | Description   | Comments | Inspection Date | Demerits | Inspection Type |
|----------|----------------|-------------|---|----------|-----------------|----------|-----------------|
| HF404    | EHF28          | COS         | ALL OTHER VIOLATIONS  |          | 12/19/2014      | 3        | HL1B            |
|          |                |             | Light in freezer needs to be protected.   |          |                 |          |                 |
|          | EHF21          | COS         | MANUAL WARE WASHING   |          | 12/19/2014      |          |                 |
|          |                |             | a)Ware washing machine was not sanitizing at time of inspection. b)Three compartment sink had wrong chemical in third sink. |          |                 |          |                 |

**Food Establishment Public Inspection Report****From 12/18/14 thru 12/24/14****ESTABLISHMENT****AMARILLO CTR FOR SKILLED CARE****6641 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> |
|-----------------|-----------------------|--------------------|--------------------|-----------------|------------------------|-----------------|------------------------|
| HF2451          |                       |                    |                    |                 | 12/23/2014             | 0               | HL1B                   |

**AMARILLO SLIMS POOL PALACE****2514 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> |
|-----------------|-----------------------|--------------------|-----------------------------------|-----------------|------------------------|-----------------|------------------------|
| HF380           | EHF25                 | COS                | FOOD CONTACT SURFACES             |                 | 12/22/2014             | 6               | HL1B                   |
|                 |                       |                    | Ice machine needed to be cleaned. |                 |                        |                 |                        |
|                 | EHF17                 | COS                | HAND WASH WITH SOAP/TOWELS        |                 | 12/22/2014             |                 |                        |
|                 |                       |                    | No soap at hand washing sink.     |                 |                        |                 |                        |

**Food Establishment Public Inspection Report**

From 12/18/14 thru 12/24/14

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**ESTABLISHMENT****AMARILLO ZOO CONCESSION**

2401 DUMAS 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> |
|-----------------|-----------------------|--------------------|--------------------|-----------------|------------------------|-----------------|------------------------|
| HF1513          |                       |                    |                    |                 | 12/24/2014             | 0               | HL1B                   |

**AMERICAS BEST VALUE INN**

1801 S LAKESIDE 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> |
|-----------------|-----------------------|--------------------|--------------------|-----------------|------------------------|-----------------|------------------------|
| HF2519          |                       |                    |                    |                 | 12/23/2014             | 0               | HL1B                   |

**Food Establishment Public Inspection Report**

From 12/18/14 thru 12/24/14

**ESTABLISHMENT****BAYMONT INN & SUITES  
1700 E INTERSTATE 40**

| Permit # | Violation Code | Status Code | Description  | Comments | Inspection Date | Demerits | Inspection Type |  |
|----------|----------------|-------------|--|----------|-----------------|----------|-----------------|--|
| HF2636   | EHF03          | COS         | HOT HOLDING  |          | 12/23/2014      | 8        | H PREOPEN       |  |
|          |                |             | Eggs and sausage gravy temped at 110F. Hot hold items may not be held below 135F.                                      |          |                 |          |                 |  |
|          | EHF25          | COS         | FOOD CONTACT SURFACES  |          | 12/23/2014      |          |                 |  |
|          |                |             | a)Condensation in bottom of cooler needed to be cleaned out. b)Food debris in bottom of cabinets needed to be cleaned. |          |                 |          |                 |  |

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

| Permit # | Violation Code | Status Code | Description                         | Comments | Inspection Date | Demerits | Inspection Type |  |
|----------|----------------|-------------|-------------------------------------|----------|-----------------|----------|-----------------|--|
| HF478    | EHF23          | IN          | SEWAGE/WASTEWATER                   |          | 12/19/2014      | 0        | HFOL            |  |
|          |                |             | Corrected from previous inspection. |          |                 |          |                 |  |

**Food Establishment Public Inspection Report****From 12/18/14 thru 12/24/14**

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**ESTABLISHMENT****BRISTOLS BAR  
1911 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> |  |
|-----------------|-----------------------|--------------------|---|-----------------|------------------------|-----------------|------------------------|--|
| HF2283          | EHF25                 | COS                | FOOD CONTACT SURFACES   |                 | 12/18/2014             | 3               | HL1B                   |  |
|                 |                       |                    | A)Tea nozzles needed to be cleaned out. B)Juice nozzles needed to be cleaned out. |                 |                        |                 |                        |  |

## Food Establishment Public Inspection Report

From 12/18/14 thru 12/24/14

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### ESTABLISHMENT

**BUFFALOS CAFE  
2811 4TH AVE**

| Permit # | Violation Code | Status Code | Description  | Comments | Inspection Date | Demerits | Inspection Type |
|----------|----------------|-------------|--|----------|-----------------|----------|-----------------|
| HFC330   | EHF25          | H10DAY      | FOOD CONTACT SURFACES  |          | 12/24/2014      | 10       | HL1B            |
|          |                |             | A)Several broken dishes found, broken dishes are not easily cleanable and cannot be used. B)Tape cannot be used on make table lid as it is not easily cleanable. |          |                 |          |                 |
|          | EHF03          | IN          | HOT HOLDING  |          | 12/24/2014      |          |                 |
|          |                |             | A)Rice holding at 155 degrees. B)Cooked chicken holding at 170 degrees.  |          |                 |          |                 |
|          | EHF02          | IN          | COLD HOLDING   |          | 12/24/2014      |          |                 |
|          |                |             | A)Tomatos holding at 40 degrees.   |          |                 |          |                 |
|          | EHF19          | H10DAY      | RODENTS/ANIMALS/OPENINGS   |          | 12/24/2014      |          |                 |
|          |                |             | A)Door sweep at back door needs to be replaced by 1-5-15.  |          |                 |          |                 |
|          | EHF13          | COS         | HACCP PLAN/TIME  |          | 12/24/2014      |          |                 |
|          |                |             | A)Cooked chicken found held past 7 days. Discarded.  |          |                 |          |                 |

**Food Establishment Public Inspection Report**

**From 12/18/14 thru 12/24/14**

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**ESTABLISHMENT**

**BURGER KING  
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> |
|-----------------|-----------------------|--------------------|--------------------|-----------------|------------------------|-----------------|------------------------|
| HF831           |                       |                    |                    |                 | 12/24/2014             | 0               | HL1B                   |

## Food Establishment Public Inspection Report

From 12/18/14 thru 12/24/14

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**ESTABLISHMENT**

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

| Permit # | Violation Code | Status Code | Description   | Comments | Inspection Date | Demerits | Inspection Type |
|----------|----------------|-------------|---|----------|-----------------|----------|-----------------|
| HF413    | EHF28          | H24 HOUR    | ALL OTHER VIOLATIONS  |          | 12/22/2014      | 0        | HM3             |
|          |                |             | All surfaces and dishes must be washed, rinsed and sanitized. All contaminated food and food service items must be discarded. Fire suppressant system must be recharged.(Ansel system) Must call Health Department prior to opening 378-9472. |          |                 |          |                 |
| HF413    | EHF28          | IN          | ALL OTHER VIOLATIONS  |          | 12/23/2014      | 0        | HM4             |
|          |                |             | a)All surfaces washed, rinsed and sanitized. b)All contaminated food was discarded. **OK to open after vent hood is repaired and inspected.**   |          |                 |          |                 |
| HF413    | EHF25          | COS         | FOOD CONTACT SURFACES   |          | 12/24/2014      | 6        | HFOL            |
|          |                |             | Tongs found no longer smooth and easily cleanable. Tongs were discarded.  |          |                 |          |                 |
|          | EHF24          | COS         | THERMOMETERS  |          | 12/24/2014      |          |                 |
|          |                |             | Thermometer in walk in cooler broken and needs to be replaced.  |          |                 |          |                 |

**Food Establishment Public Inspection Report**

**From 12/18/14 thru 12/24/14**

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**ESTABLISHMENT**

**BURGER KING #952**

|       |       |         |                      |            |   |      |
|-------|-------|---------|----------------------|------------|---|------|
| HF413 | EHF28 | H90 DAY | ALL OTHER VIOLATIONS | 12/24/2014 | 6 | HFOL |
|-------|-------|---------|----------------------|------------|---|------|

Venthood repaired & inspected by Fire Marshal. All cooler gaskets needed to be cleaned. Outside of hot holding drawers needed to be cleaned. Weatherstripping on back door needs replaced. All kitchen floors need deep cleaned. All broken tiles need replaced.

**BUSHLAND HIGH SCHOOL**

**1201 S FM 2381**

| <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> |
|-----------------|-----------------------|--------------------|--------------------|-----------------|------------------------|-----------------|------------------------|
| HFP20           | EHF29                 | IN                 | RECOGNITION        |                 | 12/19/2014             | 0               | HL1B                   |

Continuously perfect inspections.

**Food Establishment Public Inspection Report****From 12/18/14 thru 12/24/14****ESTABLISHMENT****BUSHLAND ISD  
2400 WELLS 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> |
|--|-----------------------|--------------------|-----------------------------|-----------------|------------------------|-----------------|------------------------|
| HFP10  | EHF22                 | H45 DAY            | MANAGER KNOWLEDGE/CERTIFIED |                 | 12/19/2014             | 3               | HL1B                   |
| Food manager card needed. Class is second Wednesday of each month. Test is following Friday. |                       |                    |                             |                 |                        |                 |                        |

**CANYON HIGH SCHOOL  
1701 23RD 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> |
|-------------------------------------|-----------------------|--------------------|--------------------|-----------------|------------------------|-----------------|------------------------|
| HFC134                              | EHF02                 | IN                 | COLD HOLDING       |                 | 12/18/2014             | 0               | HL1B                   |
| A)Ham holding at 40 degrees.        |                       |                    |                    |                 |                        |                 |                        |
|                                     | EHF03                 | IN                 | HOT HOLDING        |                 | 12/18/2014             |                 |                        |
| A)Meatballs holding at 136 degrees. |                       |                    |                    |                 |                        |                 |                        |

**Food Establishment Public Inspection Report**

From 12/18/14 thru 12/24/14

**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            | EHF18                 | H10DAY             | INSECT CONTAMINATION                                   |                 | 12/22/2014             | 3               | HFOL                   |
|                 |                       |                    | Roaches found in back room with freezer.               |                 |                        |                 |                        |
|                 | EHF28                 | IN                 | ALL OTHER VIOLATIONS                                   |                 | 12/22/2014             |                 |                        |
|                 |                       |                    | a)Storage room cleaned. b)Gasket on reach in repaired. |                 |                        |                 |                        |

**CONNER PLACE  
2 COTTONWOOD LN**

| <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> |
|-----------------|-----------------------|--------------------|---------------------------------|-----------------|------------------------|-----------------|------------------------|
| HFC324          | EHF02                 | IN                 | COLD HOLDING                    |                 | 12/24/2014             | 0               | HL1B                   |
|                 |                       |                    | A)Cooler holding at 40 degrees. |                 |                        |                 |                        |

## Food Establishment Public Inspection Report

From 12/18/14 thru 12/24/14

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### ESTABLISHMENT

#### CORONADO ELEMENTARY 3210 WIMBERLY RD

| Permit # | Violation Code | Status Code | Description   | Comments | Inspection Date | Demerits | Inspection Type |  |
|----------|----------------|-------------|---|----------|-----------------|----------|-----------------|--|
| HF686    | EHF28          | COS         | ALL OTHER VIOLATIONS  |          | 12/18/2014      | 0        | HL1B            |  |
|          |                |             | a)Can opener needed cleaned. b)Quat-Ammonia sanitizing agent weak--refer to instructions on label for strength. |          |                 |          |                 |  |

#### CRUISERS GRILL & BAR 2813 SW 6TH AVE

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|----------|----------------|-------------|-------------|----------|-----------------|----------|-----------------|
| HF2562   |                |             |             |          | 12/23/2014      | 0        | HL1B            |

**Food Establishment Public Inspection Report**

From 12/18/14 thru 12/24/14

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**ESTABLISHMENT**

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

| Permit # | Violation Code | Status Code | Description   | Comments | Inspection Date | Demerits | Inspection Type |
|----------|----------------|-------------|---|----------|-----------------|----------|-----------------|
| HFR83    | EHF28          | H90 DAY     | ALL OTHER VIOLATIONS  |          | 12/18/2014      | 3        | HL1B            |
|          |                |             | Defrost ice cream box. Well records current and ok.                   |          |                 |          |                 |
|          | EHF25          | COS         | FOOD CONTACT SURFACES   |          | 12/18/2014      |          |                 |
|          |                |             | Ice machine inside needs to be cleaned. b)Reach in cooler fans dirty. |          |                 |          |                 |

**CURTIS FLEMMING LEARNING CTR****3001 WOLFLIN AVE**

| Permit # | Violation Code | Status Code | Description  | Comments | Inspection Date | Demerits | Inspection Type |
|----------|----------------|-------------|--|----------|-----------------|----------|-----------------|
| HFD62    | EHF28          | COS         | ALL OTHER VIOLATIONS   |          | 12/23/2014      | 0        | HL1B            |
|          |                |             | a)Scoops must be stored on a smooth, easily cleanable surface. b)Gaskets and handles in reach cooler needed to be cleaned. |          |                 |          |                 |

**Food Establishment Public Inspection Report****From 12/18/14 thru 12/24/14****ESTABLISHMENT****DOLLAR GENERAL STORE #11828****7040 MCCORMICK 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> |
|-----------------|-----------------------|--------------------|--------------------|-------------------------------------|------------------------|-----------------|------------------------|
| HFR70           | EHF24                 | COS                | THERMOMETERS       | Thermometers not readily available. | 12/18/2014             | 3               | HL1B                   |

**DRUNKEN DRAGON****717 SW 16TH 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> |
|-----------------|-----------------------|--------------------|-----------------------|---|------------------------|-----------------|------------------------|
| HF2505          | EHF25                 | COS                | FOOD CONTACT SURFACES | a)Soda nozzle needed to be cleaned. b)Ice machine needed to be cleaned. | 12/19/2014             | 3               | HL1B                   |

**Food Establishment Public Inspection Report****From 12/18/14 thru 12/24/14****ESTABLISHMENT****EL CARBONERO RESTAURANT  
1700 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> |
|-----------------|-----------------------|--------------------|---|-----------------|------------------------|-----------------|------------------------|
| HF2173          | EHF23                 | H10DAY             | SEWAGE/WASTEWATER   |                 | 12/23/2014             | 3               | HFOL                   |
|                 |                       |                    | a)Hand sink pipes repaired. Corrected from last inspection. b)Waste water still backing up. Sinks are not draining. Must be corrected by Friday, January 2, 2015 or a \$50.00 reinspection fee will be charged. |                 |                        |                 |                        |
|                 | EHF15                 | IN                 | EQUIPMENT ADEQUATE  |                 | 12/23/2014             |                 |                        |
|                 |                       |                    | Coolers repaired. Corrected from last inspection.   |                 |                        |                 |                        |

**EL CHIHUAHUENSE  
7908 TRIANGLE 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> |
|-----------------|-----------------------|--------------------|--------------------|-----------------|------------------------|-----------------|------------------------|
| HF2185          |                       |                    |                    |                 | 12/19/2014             | 0               | HL1B                   |

**Food Establishment Public Inspection Report****From 12/18/14 thru 12/24/14**

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**ESTABLISHMENT****EL TEJAVAN  
3801 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> |
|-----------------|-----------------------|--------------------|--|-----------------|------------------------|-----------------|------------------------|
| HF339           | EHF28                 | COS                | ALL OTHER VIOLATIONS                     |                 | 12/18/2014             | 0               | HL1B                   |
|                 |                       |                    | Ceiling in kitchen needed to be cleaned. |                 |                        |                 |                        |

**EMERITUS @ SEVILLE ESTATES  
7401 SEVILLE 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> |
|-----------------|-----------------------|--------------------|--------------------|-----------------|------------------------|-----------------|------------------------|
| HF499           |                       |                    |                    |                 | 12/18/2014             | 0               | HL1B                   |

## Food Establishment Public Inspection Report

From 12/18/14 thru 12/24/14

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**ESTABLISHMENT**

**ESKIMO HUT  
7200 MCCORMICK RD**

| Permit # | Violation Code | Status Code | Description   | Comments | Inspection Date | Demerits | Inspection Type |
|----------|----------------|-------------|---|----------|-----------------|----------|-----------------|
| HFR32    | EHF14          | IN          | WATER SUPPLY  |          | 12/18/2014      | 13       | HL1B            |
|          |                |             | Well records - OK.  |          |                 |          |                 |
|          | EHF16          | COS         | HAND WASH FACILITIES ADEQUATE   |          | 12/18/2014      |          |                 |
|          |                |             | Hand sink blocked at ice machine.   |          |                 |          |                 |
|          | EHF08          | COS         | GOOD HYGIENIC PRACTICES   |          | 12/18/2014      |          |                 |
|          |                |             | Hand sink used as dump sink. Only hand wash.  |          |                 |          |                 |
|          | EHF23          | H10DAY      | SEWAGE/WASTEWATER   |          | 12/18/2014      |          |                 |
|          |                |             | Water dripping at soda machine.   |          |                 |          |                 |
|          | EHF25          | H10DAY      | FOOD CONTACT SURFACES   |          | 12/18/2014      |          |                 |
|          |                |             | Insulation exposed over food equipment. Sides to daquiri machine missing. Unit not sanitary. Replace sides. Ice buckets on floor. Food packages on floor. |          |                 |          |                 |

**Food Establishment Public Inspection Report**

From 12/18/14 thru 12/24/14

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**ESTABLISHMENT**

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**FARGOS  
3600 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> |
|-----------------|-----------------------|--------------------|--------------------|-----------------|------------------------|-----------------|------------------------|
| HF856           |                       |                    |                    |                 | 12/19/2014             | 0               | HL1B                   |

**FARMER BROS CO  
2100 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> |
|-----------------|-----------------------|--------------------|--------------------|-----------------|------------------------|-----------------|------------------------|
| HF1945          |                       |                    |                    |                 | 12/18/2014             | 0               | HL1B                   |

**Food Establishment Public Inspection Report**

From 12/18/14 thru 12/24/14

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**ESTABLISHMENT****FAT CAT FISH MARKET**

1309 DUMAS DR

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|----------|----------------|-------------|-------------|----------|-----------------|----------|-----------------|
| HF1063   |                |             |             |          | 12/24/2014      | 0        | HFOL            |

**FRIENDZ COCKTAIL LOUNGE & GRIL**

711 SW 10TH AVE

| Permit # | Violation Code | Status Code | Description                     | Comments | Inspection Date | Demerits | Inspection Type |
|----------|----------------|-------------|---------------------------------|----------|-----------------|----------|-----------------|
| HF1860   | EHF28          | COS         | ALL OTHER VIOLATIONS            |          | 12/18/2014      | 0        | HL1B            |
|          |                |             | Clean blower covers in walk in. |          |                 |          |                 |

**Food Establishment Public Inspection Report**

From 12/18/14 thru 12/24/14

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**ESTABLISHMENT****GEORGIA MANOR NURSING HOME**

2611 SW 46TH AVE

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|----------|----------------|-------------|-------------|----------|-----------------|----------|-----------------|
| HF1898   |                |             |             |          | 12/22/2014      | 0        | HL1B            |

**GLORIAS REST/EL TACO LOCO**

1300 S GRAND ST

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|----------|----------------|-------------|-------------|----------|-----------------|----------|-----------------|
| HFM10    |                |             |             |          | 12/19/2014      | 0        | HL1B            |

## Food Establishment Public Inspection Report

From 12/18/14 thru 12/24/14

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### ESTABLISHMENT

#### GLORIAS RESTAURANT

1300 S GRAND ST

| Permit # | Violation Code | Status Code | Description  | Comments | Inspection Date | Demerits | Inspection Type |
|----------|----------------|-------------|--|----------|-----------------|----------|-----------------|
| HF364    | EHF25          | COS         | FOOD CONTACT SURFACES  |          | 12/19/2014      | 3        | HL1B            |
|          |                |             | A)Food debris found on clean plates. B)Several chipped dishes found. |          |                 |          |                 |

#### GOLDEN LIGHT CAFE & CANTINA

2908 SW 6TH AVE

| Permit # | Violation Code | Status Code | Description                                  | Comments | Inspection Date | Demerits | Inspection Type |
|----------|----------------|-------------|--|----------|-----------------|----------|-----------------|
| HF1419   | EHF20          | COS         | TOXIC ITEMS                                  |          | 12/23/2014      | 3        | HL1B            |
|          |                |             | Bottles of chemical under sink without lids. |          |                 |          |                 |
|          | EHF28          | COS         | ALL OTHER VIOLATIONS                         |          | 12/23/2014      |          |                 |
|          |                |             | Freezer needs to be defrosted.               |          |                 |          |                 |

**Food Establishment Public Inspection Report****From 12/18/14 thru 12/24/14****ESTABLISHMENT****GRAMS GRILL  
1505 E 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> |
|-----------------|-----------------------|--------------------|---|-----------------|------------------------|-----------------|------------------------|
| HFR65           | EHF28                 | COS                | ALL OTHER VIOLATIONS<br>Clean gaskets and handles to refrigerators. |                 | 12/18/2014             | 0               | HL1B                   |

**GREEN CHILE WILLYS GRILL LLC  
13651 INTERSTATE 27**

| <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> |
|-----------------|-----------------------|--------------------|--------------------|-----------------|------------------------|-----------------|------------------------|
| HFR61           |                       |                    |                    |                 | 12/18/2014             | 0               | HL1B                   |

## Food Establishment Public Inspection Report

From 12/18/14 thru 12/24/14

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### ESTABLISHMENT

#### HAGY LEARNING CENTER

1301 STREIT DR

| Permit # | Violation Code | Status Code | Description  | Comments | Inspection Date | Demerits | Inspection Type |  |
|----------|----------------|-------------|--|----------|-----------------|----------|-----------------|--|
| HFD63    | EHF28          | COS         | ALL OTHER VIOLATIONS                                     |          | 12/19/2014      | 0        | HL1B            |  |
|          |                |             | Employees must wear hair restraints when preparing food. |          |                 |          |                 |  |

#### HASTINGS HARDBACK CAFE

5512 GEM LAKE RD

| Permit # | Violation Code | Status Code | Description  | Comments | Inspection Date | Demerits | Inspection Type |  |
|----------|----------------|-------------|--|----------|-----------------|----------|-----------------|--|
| HF1097   | EHF16          | COS         | HAND WASH FACILITIES ADEQUATE  |          | 12/24/2014      | 6        | HL1B            |  |
|          |                |             | Hand washing sink in front service area was blocked with sanitizer bucket. |          |                 |          |                 |  |
|          | EHF17          | COS         | HAND WASH WITH SOAP/TOWELS   |          | 12/24/2014      |          |                 |  |
|          |                |             | No soap and towels at hand washing sink in back room.                      |          |                 |          |                 |  |

**Food Establishment Public Inspection Report****From 12/18/14 thru 12/24/14**

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**ESTABLISHMENT****HERITAGE CONVALESCENT CENTER****1009 CLYDE 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> |  |
|-----------------|-----------------------|--------------------|--|-----------------|------------------------|-----------------|------------------------|--|
| HF597           | EHF28                 | COS                | ALL OTHER VIOLATIONS   |                 | 12/23/2014             | 0               | HL1B                   |  |
|                 |                       |                    | 3 corrections from previous inspection. a)Light shield missing in kitchen. |                 |                        |                 |                        |  |

## Food Establishment Public Inspection Report

From 12/18/14 thru 12/24/14

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### ESTABLISHMENT

**HUDSON HOUSE CANYON, INC**

**20 SPUR 48**

| Permit # | Violation Code | Status Code | Description  | Comments | Inspection Date | Demerits | Inspection Type |
|----------|----------------|-------------|--|----------|-----------------|----------|-----------------|
| HFC221   | EHF13          | COS         | HACCP PLAN/TIME  |          | 12/24/2014      | 14       | HL1B            |
|          |                |             | A)Open packages of meats found held past 7 days. Discarded.          |          |                 |          |                 |
|          | EHF10          | COS         | SOUND CONDITION  |          | 12/24/2014      |          |                 |
|          |                |             | A)Dented cans found.   |          |                 |          |                 |
|          | EHF03          | IN          | HOT HOLDING  |          | 12/24/2014      |          |                 |
|          |                |             | A)Sausage holding at 158 degrees.                                    |          |                 |          |                 |
|          | EHF25          | COS         | FOOD CONTACT SURFACES  |          | 12/24/2014      |          |                 |
|          |                |             | A)Tea nozzle dirty. B)Clean dish found with food debris still on it. |          |                 |          |                 |
|          | EHF22          | H45 DAY     | MANAGER KNOWLEDGE/CERTIFIED  |          | 12/24/2014      |          |                 |
|          |                |             | A)A certified food manager is needed within 45 days.                 |          |                 |          |                 |

**Food Establishment Public Inspection Report****From 12/18/14 thru 12/24/14****ESTABLISHMENT****IHOP  
2100 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> |
|-----------------|-----------------------|--------------------|--|-----------------|------------------------|-----------------|------------------------|
| HF715           | EHF25                 | COS                | FOOD CONTACT SURFACES  |                 | 12/19/2014             | 8               | HL1B                   |
|                 |                       |                    | a)Microwaves need to be cleaned inside and outside. b)Knife stored unclean on shelf-must be stored clean.  |                 |                        |                 |                        |
|                 | EHF02                 | COS                | COLD HOLDING   |                 | 12/19/2014             |                 |                        |
|                 |                       |                    | Food on prep line were holding at 52F degrees, needs to hold at 41F degrees or below-lids were put on to keep temperature.                           |                 |                        |                 |                        |
|                 | EHF28                 | COS                | ALL OTHER VIOLATIONS   |                 | 12/19/2014             |                 |                        |
|                 |                       |                    | a)All insides of coolers need to be cleaned. b)All cooler gaskets and doors need to be cleaned. c)Prep freezer door found broken- door was repaired. |                 |                        |                 |                        |

**Food Establishment Public Inspection Report**

**From 12/18/14 thru 12/24/14**

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**ESTABLISHMENT**

**JAMIES PLACE  
3520 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> |
|-----------------|-----------------------|--------------------|--------------------|-----------------|------------------------|-----------------|------------------------|
| HF2588          |                       |                    |                    |                 | 12/19/2014             | 0               | HL1B                   |

## Food Establishment Public Inspection Report

From 12/18/14 thru 12/24/14

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### ESTABLISHMENT

#### JOES PIZZA & PASTA 19151 W INTERSTATE 40

| Permit # | Violation Code | Status Code | Description   | Comments | Inspection Date | Demerits | Inspection Type |
|----------|----------------|-------------|---|----------|-----------------|----------|-----------------|
| HFP43    | EHF28          | H90 DAY     | ALL OTHER VIOLATIONS  |          | 12/19/2014      | 14       | HL1B            |
|          |                |             | a)Store all personal items where food and food equipment will not be contaminated. b)Walk in cooler shelving needs to be cleaned. |          |                 |          |                 |
|          | EHF08          | COS         | GOOD HYGIENIC PRACTICES   |          | 12/19/2014      |          |                 |
|          |                |             | Open employee drink on food prep table.   |          |                 |          |                 |
|          | EHF10          | COS         | SOUND CONDITION   |          | 12/19/2014      |          |                 |
|          |                |             | Food product marked refrigerate after open, found not refrigerated.   |          |                 |          |                 |
|          | EHF25          | COS         | FOOD CONTACT SURFACES   |          | 12/19/2014      |          |                 |
|          |                |             | Splatter on bottom of shelf above cooktop.  |          |                 |          |                 |
|          | EHF22          | COS         | MANAGER KNOWLEDGE/CERTIFIED   |          | 12/19/2014      |          |                 |
|          |                |             | City of Amarillo food manager card required. Food manager must be a full time employee at this location.                          |          |                 |          |                 |

**Food Establishment Public Inspection Report**

From 12/18/14 thru 12/24/14

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**ESTABLISHMENT**

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**KFC  
1510 ROSS ST**

| Permit #  | Violation Code | Status Code | Description                 | Comments | Inspection Date | Demerits | Inspection Type |
|---|----------------|-------------|-----------------------------|----------|-----------------|----------|-----------------|
| HF1790  | EHF22          | H10DAY      | MANAGER KNOWLEDGE/CERTIFIED |          | 12/22/2014      | 3        | HFOL            |
| Food manager card has expired. Must be renewed by 1/5/15 or a \$50.00 reinspection fee will be charged. |                |             |                             |          |                 |          |                 |

**LA CHOZA  
1405 N GRAND ST**

| Permit #  | Violation Code | Status Code | Description             | Comments | Inspection Date | Demerits | Inspection Type |
|---|----------------|-------------|-------------------------|----------|-----------------|----------|-----------------|
| HF864   | EHF08          | COS         | GOOD HYGIENIC PRACTICES |          | 12/19/2014      | 4        | HL1B            |
| Dishes found in mop sink.   |                |             |                         |          |                 |          |                 |
|   | EHF28          | COS         | ALL OTHER VIOLATIONS    |          | 12/19/2014      |          |                 |
| Sanitizing solution not available at time of inspection. Corrected. |                |             |                         |          |                 |          |                 |

**Food Establishment Public Inspection Report****From 12/18/14 thru 12/24/14****ESTABLISHMENT****LA SUPER ECONOMICA  
1011 N BUCHANAN 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> |
|-----------------|-----------------------|--------------------|--|-----------------|------------------------|-----------------|------------------------|
| HF2255          | EHF28                 | H10DAY             | ALL OTHER VIOLATIONS   |                 | 12/18/2014             | 27              | HL1B                   |
|                 |                       |                    | a)Floor tiles need repaired. b)All gaskets on cooler doors need cleaned. c)Walkin doors in bakery/meat dept need cleaned. d)Improperly thawing meat. e)Food found stored on floor. f)Fly strips found above food prep area. g)Back door sweep needed repaired. |                 |                        |                 |                        |
|                 | EHF08                 | COS                | GOOD HYGIENIC PRACTICES  |                 | 12/18/2014             |                 |                        |
|                 |                       |                    | Hand sink being used for purposes other than hand washing.   |                 |                        |                 |                        |
|                 | EHF09                 | COS                | APPROVED SOURCE/LABELING   |                 | 12/18/2014             |                 |                        |
|                 |                       |                    | All products must be labeled with name, ingredients and weight.  |                 |                        |                 |                        |
|                 | EHF10                 | COS                | SOUND CONDITION  |                 | 12/18/2014             |                 |                        |
|                 |                       |                    | Cans found dented on shelves for sale.   |                 |                        |                 |                        |
|                 | EHF17                 | COS                | HAND WASH WITH SOAP/TOWELS   |                 | 12/18/2014             |                 |                        |
|                 |                       |                    | Paper towels needed at all hand sinks.   |                 |                        |                 |                        |

**Food Establishment Public Inspection Report****From 12/18/14 thru 12/24/14**

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**ESTABLISHMENT**

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**LA SUPER ECONOMICA**

|        |       |     |             |            |    |      |
|--------|-------|-----|-------------|------------|----|------|
| HF2255 | EHF20 | COS | TOXIC ITEMS | 12/18/2014 | 27 | HL1B |
|--------|-------|-----|-------------|------------|----|------|

All chemical bottles need to be labeled.

|  |       |         |                             |            |  |  |
|--|-------|---------|-----------------------------|------------|--|--|
|  | EHF22 | H45 DAY | MANAGER KNOWLEDGE/CERTIFIED | 12/18/2014 |  |  |
|--|-------|---------|-----------------------------|------------|--|--|

Food manager needed at establishment. Next class offered January 14, 2015.

|  |       |     |                   |            |  |  |
|--|-------|-----|-------------------|------------|--|--|
|  | EHF23 | COS | SEWAGE/WASTEWATER | 12/18/2014 |  |  |
|--|-------|-----|-------------------|------------|--|--|

Ice cream cooler needed to be defrosted.

|  |       |     |                       |            |  |  |
|--|-------|-----|-----------------------|------------|--|--|
|  | EHF25 | COS | FOOD CONTACT SURFACES | 12/18/2014 |  |  |
|--|-------|-----|-----------------------|------------|--|--|

a)Knife bucket needed to be cleaned. b)Microwave needed cleaned. c)Knives stored dirty on magnetic strip.

**Food Establishment Public Inspection Report****From 12/18/14 thru 12/24/14**

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**ESTABLISHMENT**

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**LAKEVIEW ELEMENTARY SCHOOL****6407 LAIR 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> |  |
|-----------------|-----------------------|--------------------|---|-----------------|------------------------|-----------------|------------------------|--|
| HFR48           | EHF28                 | H30 DAY            | ALL OTHER VIOLATIONS  |                 | 12/18/2014             | 0               | HL1B                   |  |
|                 |                       |                    | a)Dust on tops of all tall equipment and dishwasher. b)Floor drains not clean. c)Walkin cooler walls are not durable. Tears in sheathing. Walls must be easy to clean. Remove or cover sheathing in 30 days. d)Floor fan dirty. |                 |                        |                 |                        |  |

**Food Establishment Public Inspection Report****From 12/18/14 thru 12/24/14****ESTABLISHMENT****LOVES COUNTRY STORE #250****14701 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> |
|-----------------|-----------------------|--------------------|--|-----------------|------------------------|-----------------|------------------------|
| HFP4            | EHF25                 | COS                | FOOD CONTACT SURFACES  |                 | 12/19/2014             | 14              | HL1B                   |
|                 |                       |                    | Knives stored in container with stagnant water. Ensure knives are air dried before storing in clean, sanitized, dry container.   |                 |                        |                 |                        |
|                 | EHF22                 | H10DAY             | MANAGER KNOWLEDGE/CERTIFIED  |                 | 12/19/2014             |                 |                        |
|                 |                       |                    | No food manager for this establishment.  |                 |                        |                 |                        |
|                 | EHF20                 | COS                | TOXIC ITEMS  |                 | 12/19/2014             |                 |                        |
|                 |                       |                    | Chemical cleaner stored on ice machine.  |                 |                        |                 |                        |
|                 | EHF02                 | COS                | COLD HOLDING   |                 | 12/19/2014             |                 |                        |
|                 |                       |                    | Chicken, steak and sliced tomatoes found between 44 and 50F. These foods must be held at 41F or less. Out of temperature foods discarded. Foods in this cooler must not be overloaded. |                 |                        |                 |                        |

**Food Establishment Public Inspection Report****From 12/18/14 thru 12/24/14****ESTABLISHMENT****MARYBEL RESTAURANT/IGUANA TACO****1015 S ARTHUR 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> |
|-----------------|-----------------------|--------------------|--------------------|-----------------|------------------------|-----------------|------------------------|
|-----------------|-----------------------|--------------------|--------------------|-----------------|------------------------|-----------------|------------------------|

|        |  |  |  |  |            |   |      |
|--------|--|--|--|--|------------|---|------|
| HFM669 |  |  |  |  | 12/19/2014 | 0 | HL1B |
|--------|--|--|--|--|------------|---|------|

**MCDONALDS****200 23RD 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> |
|-----------------|-----------------------|--------------------|--------------------|-----------------|------------------------|-----------------|------------------------|
|-----------------|-----------------------|--------------------|--------------------|-----------------|------------------------|-----------------|------------------------|

|        |       |    |                      |  |            |   |      |
|--------|-------|----|----------------------|--|------------|---|------|
| HFC287 | EHF28 | IN | ALL OTHER VIOLATIONS |  | 12/24/2014 | 0 | HFOL |
|--------|-------|----|----------------------|--|------------|---|------|

A)Keep condensate in walk in freezer under control.

|  |       |    |             |  |            |  |  |
|--|-------|----|-------------|--|------------|--|--|
|  | EHF20 | IN | TOXIC ITEMS |  | 12/24/2014 |  |  |
|--|-------|----|-------------|--|------------|--|--|

A)Corrected.

**Food Establishment Public Inspection Report**

From 12/18/14 thru 12/24/14

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**ESTABLISHMENT****MIVI-DA NUTRITION  
3411 E AMARILLO BLVD**

| Permit # | Violation Code | Status Code | Description   | Comments | Inspection Date | Demerits | Inspection Type |  |
|----------|----------------|-------------|---|----------|-----------------|----------|-----------------|--|
| HF2634   | EHF28          | IN          | ALL OTHER VIOLATIONS  |          | 12/22/2014      | 0        | HFOL            |  |
|          |                |             | Light shield installed. Corrected from previous inspection. |          |                 |          |                 |  |

**OLD BUSTERS LOUNGE  
2204 SE 27TH AVE**

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|----------|----------------|-------------|-------------|----------|-----------------|----------|-----------------|
| HF2044   |                |             |             |          | 12/19/2014      | 0        | HL1B            |

**Food Establishment Public Inspection Report****From 12/18/14 thru 12/24/14**

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**ESTABLISHMENT**

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**ORANGE LEAF FROZEN YOGURT****2207 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> |
|-----------------|-----------------------|--------------------|---|-----------------|------------------------|-----------------|------------------------|
| HF2454          | EHF28                 | H180 DAY           | ALL OTHER VIOLATIONS  |                 | 12/22/2014             | 0               | HFOL                   |
|                 |                       |                    | a)Return air vent covers need to be cleaned. b)Wall under dispensers needed to be cleaned. COS. |                 |                        |                 |                        |
|                 | EHF22                 | IN                 | MANAGER KNOWLEDGE/CERTIFIED   |                 | 12/22/2014             |                 |                        |
|                 |                       |                    | Food Manager card obtained.   |                 |                        |                 |                        |

**Food Establishment Public Inspection Report****From 12/18/14 thru 12/24/14****ESTABLISHMENT****PAK A SAK #16****20101 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> |
|-----------------|-----------------------|--------------------|---|-----------------|------------------------|-----------------|------------------------|
| HFP37           | EHF25                 | COS                | FOOD CONTACT SURFACES   |                 | 12/19/2014             | 8               | HL1B                   |
|                 |                       |                    | a)Eggs stored over ready to eat foods. Raw eggs must be stored below ready to eat foods. b)Refrigerator packs of soda stored on floor. All foods must be stored off floor. c)Pizza oven rollers have dust/fuzz attached. Clean rollers regularly. |                 |                        |                 |                        |
|                 | EHF14                 | IN                 | WATER SUPPLY  |                 | 12/19/2014             |                 |                        |
|                 |                       |                    | Bushland public water supply.   |                 |                        |                 |                        |
|                 | EHF02                 | COS                | COLD HOLDING  |                 | 12/19/2014             |                 |                        |
|                 |                       |                    | Prepacked sandwiches found between 44F and 55F. Meat sandwiches must hold at 41F or below. Check temperatures on sandwiches every 4 hours.  |                 |                        |                 |                        |

## Food Establishment Public Inspection Report

From 12/18/14 thru 12/24/14

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**ESTABLISHMENT**

**PEPITOS MEXICAN RESTAURANT**

**408 23RD ST**

| Permit # | Violation Code | Status Code | Description   | Comments | Inspection Date | Demerits | Inspection Type |
|----------|----------------|-------------|---|----------|-----------------|----------|-----------------|
| HFC211   | EHF02          | COS         | COLD HOLDING  |          | 12/18/2014      | 5        | HL1B            |
|          |                |             | A)Cut tomatoes holding at 50 degrees, Must maintain 41 degrees or below at all times.   |          |                 |          |                 |
|          | EHF28          | H90 DAY     | ALL OTHER VIOLATIONS  |          | 12/18/2014      |          |                 |
|          |                |             | A)All food in cooler must be kept at least 6 inches off the ground. B)Replace rusting shelving by next inspection. C)Rescreen back door by next inspection. |          |                 |          |                 |
| HFCM23   | EHF13          | COS         | HACCP PLAN/TIME   |          | 12/18/2014      | 4        | HL1B            |
|          |                |             | A)Guacamole and cut tomatos left in cooler past 7 days. Discarded.  |          |                 |          |                 |

### Food Establishment Public Inspection Report

From 12/18/14 thru 12/24/14

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**ESTABLISHMENT**

**PEPPERIDGE FARMS  
1518 NE 7TH AVE**

| Permit # | Violation Code | Status Code | Description   | Comments | Inspection Date | Demerits | Inspection Type |
|----------|----------------|-------------|---|----------|-----------------|----------|-----------------|
| HF2411   | EHF28          | COS         | ALL OTHER VIOLATIONS  |          | 12/23/2014      | 0        | HL1B            |
|          |                |             | Food found stored on floor. Must be at least 6" off the ground. |          |                 |          |                 |

**PETRO STOPPING CENTERS I S R  
8500 E INTERSTATE 40**

| Permit # | Violation Code | Status Code | Description                                | Comments | Inspection Date | Demerits | Inspection Type |
|----------|----------------|-------------|--|----------|-----------------|----------|-----------------|
| HF1559   | EHF15          | H 3 DAYS    | EQUIPMENT ADEQUATE                         |          | 12/23/2014      | 6        | HL1B            |
|          |                |             | Make table not holding proper temperature. |          |                 |          |                 |
|          | EHF24          | COS         | THERMOMETERS                               |          | 12/23/2014      |          |                 |
|          |                |             | Thermometer in make table broken.          |          |                 |          |                 |

**Food Establishment Public Inspection Report**

From 12/18/14 thru 12/24/14

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**ESTABLISHMENT**

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**PIZZA HUT  
7000 E INTERSTATE 40**

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|----------|----------------|-------------|-------------|----------|-----------------|----------|-----------------|
| HF844    |                |             |             |          | 12/24/2014      | 0        | HL1B            |

**POPEYES  
7000 E INTERSTATE 40**

| Permit # | Violation Code | Status Code | Description                                  | Comments | Inspection Date | Demerits | Inspection Type |
|----------|----------------|-------------|--|----------|-----------------|----------|-----------------|
| HF890    | EHF02          | IN          | COLD HOLDING                                 |          | 12/24/2014      | 0        | HL1B            |
|          |                |             | Make table holding at 39F. Pickles 40F.      |          |                 |          |                 |
|          | EHF03          | IN          | HOT HOLDING                                  |          | 12/24/2014      |          |                 |
|          |                |             | Fried chicken at 189F. Mashed potatoes 144F. |          |                 |          |                 |

## Food Establishment Public Inspection Report

From 12/18/14 thru 12/24/14

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**ESTABLISHMENT**

**RANDALL COUNTY JAIL  
9100 S GEORGIA ST**

| Permit # | Violation Code | Status Code | Description   | Comments | Inspection Date | Demerits | Inspection Type |
|----------|----------------|-------------|---|----------|-----------------|----------|-----------------|
| HF61     | EHF25          | H10DAY      | FOOD CONTACT SURFACES   |          | 12/18/2014      | 3        | HL1B            |
|          |                |             | Utensil tubs b)inside ice machines need to be cleaned. Pans have build up.  |          |                 |          |                 |
|          | EHF28          | H90 DAY     | ALL OTHER VIOLATIONS  |          | 12/18/2014      |          |                 |
|          |                |             | Can opener holder at officer dining room. b)New blades needed on all can openers. c)Clean outside tops of ovens. Food manager class is second Wednesday of each month. Class is free. Food manager test is following Friday and costs \$40. |          |                 |          |                 |

**Food Establishment Public Inspection Report****From 12/18/14 thru 12/24/14**

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**ESTABLISHMENT****REEVES - HINGER ELEMENTARY****1005 21ST 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> |
|-----------------|-----------------------|--------------------|--|-----------------|------------------------|-----------------|------------------------|
| HFC124          | EHF28                 | COS                | ALL OTHER VIOLATIONS   |                 | 12/18/2014             | 3               | HL1B                   |
|                 |                       |                    | A)Clean blower covers. B)All food in freezer must be at least six inches off the ground. |                 |                        |                 |                        |
|                 | EHF21                 | H10DAY             | MANUAL WARE WASHING  |                 | 12/18/2014             |                 |                        |
|                 |                       |                    | A)Dish machine found not sanitizing. Must be corrected within 10 days.                   |                 |                        |                 |                        |

**Food Establishment Public Inspection Report****From 12/18/14 thru 12/24/14**

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**ESTABLISHMENT**

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**RIDGECREST ELEMENTARY****5306 SW 37TH 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> |
|-----------------|-----------------------|--------------------|--|-----------------|------------------------|-----------------|------------------------|
| HF769           | EHF25                 | COS                | FOOD CONTACT SURFACES  |                 | 12/18/2014             | 3               | HL1B                   |
|                 |                       |                    | a)Ice maker needed to be cleaned. b)Can opener needed to be cleaned.                             |                 |                        |                 |                        |
|                 | EHF28                 | H90 DAY            | ALL OTHER VIOLATIONS   |                 | 12/18/2014             |                 |                        |
|                 |                       |                    | Metal shelves in food prep area need to be repainted. Must be smooth, easily cleanable surfaces. |                 |                        |                 |                        |

**Food Establishment Public Inspection Report****From 12/18/14 thru 12/24/14****ESTABLISHMENT****ROASTERS COFFEE & TEA****1810 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> |
|-----------------|-----------------------|--------------------|--|-----------------|------------------------|-----------------|------------------------|
| HF1723          | EHF28                 | COS                | ALL OTHER VIOLATIONS   |                 | 12/24/2014             | 13              | HL1B                   |
|                 |                       |                    | a)Ice scoops stored on a dirty surface. b)Clean tops of ice machines. c)Storage shelves needed to be cleaned in back room. d)Handles and lids on bulk storage containers needed cleaned. |                 |                        |                 |                        |
|                 | EHF08                 | COS                | GOOD HYGIENIC PRACTICES  |                 | 12/24/2014             |                 |                        |
|                 |                       |                    | Hand sink being used for purposes other than hand washing.   |                 |                        |                 |                        |
|                 | EHF15                 | H10DAY             | EQUIPMENT ADEQUATE   |                 | 12/24/2014             |                 |                        |
|                 |                       |                    | Reach in milk cooler in back room holding at 48F. Must be 41F or below.  |                 |                        |                 |                        |
|                 | EHF20                 | COS                | TOXIC ITEMS  |                 | 12/24/2014             |                 |                        |
|                 |                       |                    | Chemicals stored above ready to eat foods.   |                 |                        |                 |                        |
|                 | EHF19                 | H10DAY             | RODENTS/ANIMALS/OPENINGS   |                 | 12/24/2014             |                 |                        |
|                 |                       |                    | Back door sweet needs to be repaired and door sealed.  |                 |                        |                 |                        |

**Food Establishment Public Inspection Report**

From 12/18/14 thru 12/24/14

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**ESTABLISHMENT**

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**ROSS ROGERS GOLF COURSE DELI****722 NW 24TH 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> |  |
|-----------------|-----------------------|--------------------|--|-----------------|------------------------|-----------------|------------------------|--|
| HF336           | EHF28                 | H90 DAY            | ALL OTHER VIOLATIONS                             |                 | 12/24/2014             | 0               | HL1B                   |  |
|                 |                       |                    | Tile floor at floor drains needs to be repaired. |                 |                        |                 |                        |  |

## Food Establishment Public Inspection Report

From 12/18/14 thru 12/24/14

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### ESTABLISHMENT

**RUBY TEQUILAS  
2001 S GEORGIA ST**

| Permit # | Violation Code | Status Code | Description                                      | Comments | Inspection Date | Demerits | Inspection Type |
|----------|----------------|-------------|--|----------|-----------------|----------|-----------------|
| HF2401   | EHF28          | H90 DAY     | ALL OTHER VIOLATIONS                             |          | 12/18/2014      | 0        | HFOL            |
|          |                |             | Gaskets are on order. b)Corrected.               |          |                 |          |                 |
|          | EHF22          | IN          | MANAGER KNOWLEDGE/CERTIFIED                      |          | 12/18/2014      |          |                 |
|          |                |             | Corrected.                                       |          |                 |          |                 |
|          | EHF24          | IN          | THERMOMETERS                                     |          | 12/18/2014      |          |                 |
|          |                |             | Corrected.                                       |          |                 |          |                 |
|          | EHF15          | IN          | EQUIPMENT ADEQUATE                               |          | 12/18/2014      |          |                 |
|          |                |             | Broken hot holding unit is no longer being used. |          |                 |          |                 |
|          | EHF03          | IN          | HOT HOLDING                                      |          | 12/18/2014      |          |                 |
|          |                |             | Chicken holding at 188°F.                        |          |                 |          |                 |

**Food Establishment Public Inspection Report**

From 12/18/14 thru 12/24/14

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**ESTABLISHMENT**

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**SHI LEES BARBECUE & SOUL FOOD****1213 SW 3RD 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> |
|-----------------|-----------------------|--------------------|-------------------------------------|-----------------|------------------------|-----------------|------------------------|
| HF2292          | EHF24                 | COS                | THERMOMETERS                        |                 | 12/24/2014             | 3               | HL1B                   |
|                 |                       |                    | Thermometer needed in refrigerator. |                 |                        |                 |                        |

**SNOWHITE BAKERY****2801 CIVIC CIR**

| <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> |
|-----------------|-----------------------|--------------------|--|-----------------|------------------------|-----------------|------------------------|
| HF1145          | EHF28                 | COS                | ALL OTHER VIOLATIONS                       |                 | 12/19/2014             | 3               | HL1B                   |
|                 |                       |                    | Eggs stored above ready to eat foods.      |                 |                        |                 |                        |
|                 | EHF25                 | COS                | FOOD CONTACT SURFACES                      |                 | 12/19/2014             |                 |                        |
|                 |                       |                    | Inside of ice machine needs to be cleaned. |                 |                        |                 |                        |

## Food Establishment Public Inspection Report

From 12/18/14 thru 12/24/14

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**ESTABLISHMENT**

**SONIC DRIVE IN  
1007 23RD ST**

| Permit # | Violation Code | Status Code | Description   | Comments | Inspection Date | Demerits | Inspection Type |
|----------|----------------|-------------|---|----------|-----------------|----------|-----------------|
| HFC215   | EHF28          | H90 DAY     | ALL OTHER VIOLATIONS  |          | 12/24/2014      | 0        | HL1B            |
|          |                |             | A)Several areas of floor tiles need to be repaired by next inspection. B)Post current food manager and food establishment permit. COS |          |                 |          |                 |
|          | EHF03          | IN          | HOT HOLDING   |          | 12/24/2014      |          |                 |
|          |                |             | A)Eggs holding at 165 degrees.  |          |                 |          |                 |
|          | EHF02          | IN          | COLD HOLDING  |          | 12/24/2014      |          |                 |
|          |                |             | A)Tomatos holding at 40 degrees.  |          |                 |          |                 |

**Food Establishment Public Inspection Report****From 12/18/14 thru 12/24/14**

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**ESTABLISHMENT****SOUTHERN TEA & BURGERS****4206 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> |
|-----------------|-----------------------|--------------------|--------------------------------------|-----------------|------------------------|-----------------|------------------------|
| HF2628          | EHF28                 | COS                | ALL OTHER VIOLATIONS                 |                 | 12/23/2014             | 0               | HL1B                   |
|                 |                       |                    | Pitcher with sugar needed label-COS. |                 |                        |                 |                        |

**ST PETERS EPISCOPAL****4714 NW 4TH 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> |
|-----------------|-----------------------|--------------------|--------------------|-----------------|------------------------|-----------------|------------------------|
| HF1627          |                       |                    |                    |                 | 12/18/2014             | 0               | HL1B                   |

**Food Establishment Public Inspection Report****From 12/18/14 thru 12/24/14****ESTABLISHMENT****STARBUCKS COFFEE CO #6634****2335 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> |
|-----------------|-----------------------|--------------------|--|-----------------|------------------------|-----------------|------------------------|
| HF1020          | EHF28                 | COS                | ALL OTHER VIOLATIONS   |                 | 12/22/2014             | 7               | HL1B                   |
|                 |                       |                    | Hand washing sink in back blocked by boxes.  |                 |                        |                 |                        |
|                 | EHF24                 | COS                | THERMOMETERS   |                 | 12/22/2014             |                 |                        |
|                 |                       |                    | a)No thermometer found in reach-in by drive up window. b)No thermometer found in reach-in at front of store. |                 |                        |                 |                        |
|                 | EHF08                 | COS                | GOOD HYGIENIC PRACTICES  |                 | 12/22/2014             |                 |                        |
|                 |                       |                    | Personal food found in reach-in in back area.  |                 |                        |                 |                        |

**Food Establishment Public Inspection Report****From 12/18/14 thru 12/24/14****ESTABLISHMENT****STAYBRIDGE SUITES  
36 WESTERN PLAZA 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> |
|-----------------|-----------------------|--------------------|--|-----------------|------------------------|-----------------|------------------------|
| HF2224          | EHF24                 | H90 DAY            | THERMOMETERS   |                 | 12/24/2014             | 6               | HL1B                   |
|                 |                       |                    | Thermometer needed in reach-in cooler in storage room.   |                 |                        |                 |                        |
|                 | EHF28                 | COS                | ALL OTHER VIOLATIONS   |                 | 12/24/2014             |                 |                        |
|                 |                       |                    | Broken glass found with ready-to-eat foods.  |                 |                        |                 |                        |
|                 | EHF25                 | COS                | FOOD CONTACT SURFACES  |                 | 12/24/2014             |                 |                        |
|                 |                       |                    | a)Utensil containers in kitchen needed to be cleaned out. b)Ice scoops must be stored on a smooth, easily cleanable surface. c)Defrost or chip away ice in reach-in freezer in storage room. |                 |                        |                 |                        |

**Food Establishment Public Inspection Report****From 12/18/14 thru 12/24/14****ESTABLISHMENT****SUNDOWN LANE ELEMENTARY****4715 SUNDOWN LN**

| <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> |
|-----------------|-----------------------|--------------------|---|-----------------|------------------------|-----------------|------------------------|
| HFR246          | EHF25                 | H10DAY             | FOOD CONTACT SURFACES   |                 | 12/18/2014             | 6               | HL1B                   |
|                 |                       |                    | Slicer not cleaned properly.  |                 |                        |                 |                        |
|                 | EHF28                 | H10DAY             | ALL OTHER VIOLATIONS  |                 | 12/18/2014             |                 |                        |
|                 |                       |                    | Tops of equipment dusty. b)Tray slide tie downs not easily cleanable. |                 |                        |                 |                        |
|                 | EHF24                 | H10DAY             | THERMOMETERS  |                 | 12/18/2014             |                 |                        |
|                 |                       |                    | One inaccurate thermometer in reach in cooler.                        |                 |                        |                 |                        |

**Food Establishment Public Inspection Report**

**From 12/18/14 thru 12/24/14**

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**ESTABLISHMENT**

**T & M DISCOUNT  
1117 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> |
|-----------------|-----------------------|--------------------|----------------------|--|------------------------|-----------------|------------------------|
| HF2533          | EHF28                 | IN                 | ALL OTHER VIOLATIONS | 1 correction from previous inspection. | 12/24/2014             | 0               | HL1B                   |

**Food Establishment Public Inspection Report****From 12/18/14 thru 12/24/14****ESTABLISHMENT****TACO BELL #28928****611 23RD 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> |
|-----------------|-----------------------|--------------------|--|-----------------|------------------------|-----------------|------------------------|
| HFC317          | EHF28                 | H90 DAY            | ALL OTHER VIOLATIONS   |                 | 12/18/2014             | 6               | HL1B                   |
|                 |                       |                    | A)Replace broken ceiling tile by soda boxes in storage. B)Replace missing wall tile by hand sink.            |                 |                        |                 |                        |
|                 | EHF23                 | COS                | SEWAGE/WASTEWATER  |                 | 12/18/2014             |                 |                        |
|                 |                       |                    | A)Condensate drain line was not attached in small reach in cooler. Line was reattached by end of inspection. |                 |                        |                 |                        |
|                 | EHF03                 | IN                 | HOT HOLDING  |                 | 12/18/2014             |                 |                        |
|                 |                       |                    | A)Taco meat holding at 167 degrees.  |                 |                        |                 |                        |
|                 | EHF17                 | COS                | HAND WASH WITH SOAP/TOWELS   |                 | 12/18/2014             |                 |                        |
|                 |                       |                    | A)Hand sink found without soap.  |                 |                        |                 |                        |

**Food Establishment Public Inspection Report****From 12/18/14 thru 12/24/14****ESTABLISHMENT****TACO VILLA #18****110 N 23RD 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> |
|-----------------|-----------------------|--------------------|--|-----------------|------------------------|-----------------|------------------------|
| HFC301          | EHF03                 | IN                 | HOT HOLDING  |                 | 12/18/2014             | 5               | HL1B                   |
|                 |                       |                    | A)Ground beef holding at 151 degrees.  |                 |                        |                 |                        |
|                 | EHF02                 | COS                | COLD HOLDING   |                 | 12/18/2014             |                 |                        |
|                 |                       |                    | A)Tomatos holding at 51 degrees. Must be kept below 41 degrees at all times. B)Salsa labeled keep refrigerated kept at room temp. Salsa packs must stay below 41 degrees at all times. |                 |                        |                 |                        |

**Food Establishment Public Inspection Report****From 12/18/14 thru 12/24/14****ESTABLISHMENT****TAQUERIA EL TAPATIO****3410 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> |
|-----------------|-----------------------|--------------------|---|-----------------|------------------------|-----------------|------------------------|
| HF1588          | EHF02                 | COS                | COLD HOLDING  |                 | 12/18/2014             | 27              | HL1B                   |
|                 |                       |                    | a)Chorizo sitting out at 102F.  |                 |                        |                 |                        |
|                 | EHF08                 | COS                | GOOD HYGIENIC PRACTICES   |                 | 12/18/2014             |                 |                        |
|                 |                       |                    | a)Cell phone stored with foil used to wrap burritos. b)Employee prepped food in the dishwashing area.   |                 |                        |                 |                        |
|                 | EHF01                 | COS                | COOLING FOR COOKED FOOD   |                 | 12/18/2014             |                 |                        |
|                 |                       |                    | a)Food in the refrigerator from yesterday was at 47-51F this morning. Food is not cooling properly. Throw food away. Pay \$50 fine by 10am 12/19/14. Future violations will be fined again. |                 |                        |                 |                        |
|                 | EHF16                 | COS                | HAND WASH FACILITIES ADEQUATE   |                 | 12/18/2014             |                 |                        |
|                 |                       |                    | a)Hand sink blocked by cart of dirty dishes.  |                 |                        |                 |                        |
|                 | EHF20                 | COS                | TOXIC ITEMS   |                 | 12/18/2014             |                 |                        |
|                 |                       |                    | a)Seasonings may not be stored with chemicals.  |                 |                        |                 |                        |

**Food Establishment Public Inspection Report****From 12/18/14 thru 12/24/14**

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**ESTABLISHMENT**

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**TAQUERIA EL TAPATIO**

|        |       |     |   |            |    |      |
|--------|-------|-----|---|------------|----|------|
| HF1588 | EHF28 | COS | ALL OTHER VIOLATIONS  | 12/18/2014 | 27 | HL1B |
|        |       |     | a)Sausage patties may not sit out to thaw. They must be prepared immediately or kept in the refrigerator.<br>b)Do not store raw eggs about ready to eat food. |            |    |      |
|        | EHF25 | COS | FOOD CONTACT SURFACES   | 12/18/2014 |    |      |
|        |       |     | a)Clean can opener blade daily to prevent build up.   |            |    |      |
|        | EHF11 | COS | PROPER HANDLING RTE   | 12/18/2014 |    |      |
|        |       |     | a)Food employee touched ready to eat food with bare hands. Must wear gloves.  |            |    |      |

**Food Establishment Public Inspection Report**

From 12/18/14 thru 12/24/14

**ESTABLISHMENT****TASCOSA COUNTRY CLUB  
2400 N WESTERN ST**

| Permit # | Violation Code | Status Code | Description  | Comments | Inspection Date | Demerits | Inspection Type |
|----------|----------------|-------------|--|----------|-----------------|----------|-----------------|
| HF91     | EHF25          | COS         | FOOD CONTACT SURFACES<br>Ice machine needed to be cleaned.   |          | 12/18/2014      | 6        | HL1B            |
|          | EHF15          | COS         | EQUIPMENT ADEQUATE<br>Reach-in at 45 degrees, potentially hazardous food moved to back storage. Do not keep PHF in this unit until it will maintain 41 or below. |          | 12/18/2014      |          |                 |

**TASCOSA GOLF CLUB  
4502 FAIRWAY DR**

| Permit # | Violation Code | Status Code | Description   | Comments | Inspection Date | Demerits | Inspection Type |
|----------|----------------|-------------|---|----------|-----------------|----------|-----------------|
| HF435    | EHF28          | H90 DAY     | ALL OTHER VIOLATIONS<br>a)Hole in wall in kitchen across from walkin needs to be repaired. (repeat violation) b)Ceiling tiles in downstairs storage missing exposing food product and single use items to drain lines. (repeat violation) |          | 12/18/2014      | 0        | HL1B            |

**Food Establishment Public Inspection Report****From 12/18/14 thru 12/24/14****ESTABLISHMENT****TAYLOR FOOD MART #2005****5000 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> |
|-----------------|-----------------------|--------------------|--|-----------------|------------------------|-----------------|------------------------|
| HF2190          | EHF28                 | H 3 DAYS           | ALL OTHER VIOLATIONS   |                 | 12/22/2014             | 6               | HL1B                   |
|                 |                       |                    | A)Wall behind 3 compartment sink needs to be wiped down. B)Exposed wood on shelves holding clean dishes needs to be painted or sealed. |                 |                        |                 |                        |
|                 | EHF25                 | H 3 DAYS           | FOOD CONTACT SURFACES  |                 | 12/22/2014             |                 |                        |
|                 |                       |                    | A)Syrup needed to be wiped off of shelf where clean dishes are kept. B)Handle on freezer in dry storage needs to be cleaned.           |                 |                        |                 |                        |
|                 | EHF20                 | COS                | TOXIC ITEMS  |                 | 12/22/2014             |                 |                        |
|                 |                       |                    | Chemicals stored over dishes in kitchen.   |                 |                        |                 |                        |

**Food Establishment Public Inspection Report****From 12/18/14 thru 12/24/14**

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**ESTABLISHMENT****THAI SPOON  
500 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> |
|-----------------|-----------------------|--------------------|----------------------|---|------------------------|-----------------|------------------------|
| HF763           | EHF28                 | IN                 | ALL OTHER VIOLATIONS | 2 corrections from previous inspection. | 12/19/2014             | 0               | HL1B                   |

**THE 806  
2812 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> |
|-----------------|-----------------------|--------------------|--------------------|-----------------|------------------------|-----------------|------------------------|
| HF1557          |                       |                    |                    |                 | 12/23/2014             | 0               | HFOL                   |

**Food Establishment Public Inspection Report**

From 12/18/14 thru 12/24/14

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**ESTABLISHMENT****TODAY DISCOUNT  
2510 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> |  |
|-----------------|-----------------------|--------------------|--|-----------------|------------------------|-----------------|------------------------|--|
| HF956           | EHF08                 | COS                | GOOD HYGIENIC PRACTICES  |                 | 12/18/2014             | 4               | HL1B                   |  |
|                 |                       |                    | Ramen noodles dumped in hand sink. Hand sinks are for hand washing only. |                 |                        |                 |                        |  |

## Food Establishment Public Inspection Report

From 12/18/14 thru 12/24/14

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**ESTABLISHMENT**

**TORTILLERIA LUPITA  
4013 SE 10TH AVE**

| Permit # | Violation Code | Status Code | Description  | Comments | Inspection Date | Demerits | Inspection Type |
|----------|----------------|-------------|--|----------|-----------------|----------|-----------------|
| HF462    | EHF08          | COS         | GOOD HYGIENIC PRACTICES                              |          | 12/19/2014      | 7        | HL1B            |
|          |                |             | Employee touching ready to eat food with bare hands. |          |                 |          |                 |
|          | EHF17          | COS         | HAND WASH WITH SOAP/TOWELS                           |          | 12/19/2014      |          |                 |
|          |                |             | No paper towels at hand sink.                        |          |                 |          |                 |
|          | EHF28          | COS         | ALL OTHER VIOLATIONS                                 |          | 12/19/2014      |          |                 |
|          |                |             | Blood needed to be cleaned off of floor.             |          |                 |          |                 |
| HFM304   |                |             |  |          | 12/19/2014      | 0        | HL1B            |

## Food Establishment Public Inspection Report

From 12/18/14 thru 12/24/14

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**ESTABLISHMENT**

**TRAVEL CENTERS OF AMERICA**

**7000 E INTERSTATE 40**

| Permit # | Violation Code | Status Code | Description   | Comments | Inspection Date | Demerits | Inspection Type |
|----------|----------------|-------------|---|----------|-----------------|----------|-----------------|
| HF893    | EHF15          | H 3 DAYS    | EQUIPMENT ADEQUATE  |          | 12/24/2014      | 8        | HL1B            |
|          |                |             | Coolers holding microwave breakfast sandwiches, cheese and sandwich meat not holding proper temperature.                |          |                 |          |                 |
|          | EHF02          | COS         | COLD HOLDING  |          | 12/24/2014      |          |                 |
|          |                |             | Pre packaged cheese inside cooler temped at 57F. Potentially hazardous food was moved to a properly functioning cooler. |          |                 |          |                 |

## Food Establishment Public Inspection Report

From 12/18/14 thru 12/24/14

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**ESTABLISHMENT**

**TRIS MARKET PLACE  
3505 NE 24TH AVE**

| Permit # | Violation Code | Status Code | Description  | Comments | Inspection Date | Demerits | Inspection Type |
|----------|----------------|-------------|--|----------|-----------------|----------|-----------------|
| HF1303   | EHF02          | COS         | COLD HOLDING   |          | 12/19/2014      | 16       | HFOL            |
|          |                |             | Spring rolls sitting out at room temperature. Moved to cooler. If found sitting out at room temperature again, a \$50 reinspection fee will be charged.  |          |                 |          |                 |
|          | EHF03          | COS         | HOT HOLDING  |          | 12/19/2014      |          |                 |
|          |                |             | Chicken holding at 80F degrees. Chicken was reheated.  |          |                 |          |                 |
|          | EHF15          | H 3 DAYS    | EQUIPMENT ADEQUATE   |          | 12/19/2014      |          |                 |
|          |                |             | a)Hot hold cabinet not functioning properly and needs to be repaired. If not repaired in 3 days, a \$50 reinspection fee will be charged. b)Cooler was repaired. Corrected from last inspection. |          |                 |          |                 |
|          | EHF24          | H 3 DAYS    | THERMOMETERS   |          | 12/19/2014      |          |                 |
|          |                |             | Thermometer in hot hold cabinet broken and needs replaced.   |          |                 |          |                 |
|          | EHF21          | IN          | MANUAL WARE WASHING  |          | 12/19/2014      |          |                 |
|          |                |             | All sanitizer dispensers were repaired.  |          |                 |          |                 |

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### ESTABLISHMENT

#### TRIS MARKET PLACE

| HF  | EHF   | TIME     | VIOLATION          | DATE       | SCORE | STATUS |
|---|-------|----------|--------------------|------------|-------|--------|
| HF1303  | EHF24 | H24 HOUR | THERMOMETERS       | 12/22/2014 | 11    | HFOL   |
| Thermometer still needed in hot hold cabinet. This is a repeat violation.   |       |          |                    |            |       |        |
|   | EHF15 | H24 HOUR | EQUIPMENT ADEQUATE | 12/22/2014 |       |        |
| Hot hold cabinet still needs to be repaired. This is a repeat violation. A \$50 reinspection fee must be paid to the Environmental Health Dept at 821 S Johnson no later than noon on 12-23-14. |       |          |                    |            |       |        |
|   | EHF03 | COS      | HOT HOLDING        | 12/22/2014 |       |        |
| Chicken holding at 96F degrees. Chicken reheated. This is a repeat violation.   |       |          |                    |            |       |        |
|   | EHF02 | IN       | COLD HOLDING       | 12/22/2014 |       |        |
| Ready to eat foods previously left at room temperature now held in reach-in cooler holding at 41F degrees. Corrected from last inspection.  |       |          |                    |            |       |        |
| HF1303  | EHF03 | IN       | HOT HOLDING        | 12/23/2014 | 0     | HFOL   |
| Chicken holding at 165F. Corrected  |       |          |                    |            |       |        |
|   | EHF15 | IN       | EQUIPMENT ADEQUATE | 12/23/2014 |       |        |
| Corrected from last inspection.   |       |          |                    |            |       |        |

**Food Establishment Public Inspection Report**

From 12/18/14 thru 12/24/14

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**ESTABLISHMENT****TRIS MARKET PLACE****UNITED SUPERMARKET**

201 N 23RD ST

| Permit # | Violation Code | Status Code | Description               | Comments | Inspection Date | Demerits | Inspection Type |
|----------|----------------|-------------|---------------------------|----------|-----------------|----------|-----------------|
| HFC138   | EHF20          | IN          | TOXIC ITEMS<br>Corrected. |          | 12/18/2014      | 0        | HFOL            |

**USA AUTO AUCTION**

3208 SE 10TH AVE

| Permit # | Violation Code | Status Code | Description  | Comments | Inspection Date | Demerits | Inspection Type |
|----------|----------------|-------------|--|----------|-----------------|----------|-----------------|
| HF546    | EHF24          | COS         | THERMOMETERS<br>Thermometers in reach in coolers not reading accurately and needed to be replaced. |          | 12/23/2014      | 3        | HL1B            |

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**ESTABLISHMENT**

**VFW GOLDING MEADOWS POST 1475**

**1401 SW 8TH 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> |
|-----------------|-----------------------|--------------------|--------------------|-----------------|------------------------|-----------------|------------------------|
| HF477           |                       |                    |                    |                 | 12/19/2014             | 0               | HL1B                   |

## Food Establishment Public Inspection Report

From 12/18/14 thru 12/24/14

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**ESTABLISHMENT**

**VVS CANTEEN  
5000 N FM 1912**

| Permit # | Violation Code | Status Code | Description  | Comments | Inspection Date | Demerits | Inspection Type |
|----------|----------------|-------------|--|----------|-----------------|----------|-----------------|
| HF317    | EHF28          | COS         | ALL OTHER VIOLATIONS   |          | 12/22/2014      | 8        | HL1B            |
|          |                |             | a)Ice maker in slaughter kitchen needed to be cleaned. b)Door handles on reach in coolers needed to be cleaned.        |          |                 |          |                 |
|          | EHF27          | H90 DAY     | ESTABLISHMENT PERMIT   |          | 12/22/2014      |          |                 |
|          |                |             | Food establishment permit needs to be available at the establishment.  |          |                 |          |                 |
|          | EHF02          | COS         | COLD HOLDING   |          | 12/22/2014      |          |                 |
|          |                |             | Cut fruit in self serve cooler holding at 48F degrees. Must be 41F degrees or lower. More ice was added to the cooler. |          |                 |          |                 |

## Food Establishment Public Inspection Report

From 12/18/14 thru 12/24/14

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### ESTABLISHMENT

**WAFFLE HOUSE #1239**

**2108 S WESTERN ST**

| Permit # | Violation Code | Status Code | Description   | Comments | Inspection Date | Demerits | Inspection Type |
|----------|----------------|-------------|---|----------|-----------------|----------|-----------------|
| HF1297   | EHF07          | COS         | ADEQUATE HAND WASHING   |          | 12/24/2014      | 27       | HL1B            |
|          |                |             | Employee seen working with raw eggs and switching to other food items without washing hands and changing gloves.  |          |                 |          |                 |
|          | EHF08          | COS         | GOOD HYGIENIC PRACTICES   |          | 12/24/2014      |          |                 |
|          |                |             | a)Employee food/drink items found stored with other ready to eat foods in reach-in cooler. Must be stored in a separate area. b)Employee drink found without lid and straw. |          |                 |          |                 |
|          | EHF20          | COS         | TOXIC ITEMS   |          | 12/24/2014      |          |                 |
|          |                |             | Chlorine sanitizing solution for cleaning surfaces was too strong. Must be 100ppm for surfaces. This is a repeat violation.   |          |                 |          |                 |
|          | EHF17          | COS         | HAND WASH WITH SOAP/TOWELS  |          | 12/24/2014      |          |                 |
|          |                |             | a)Paper towels needed at both hand sinks. b)Employee seen wiping hands on unsanitized towel after washing hands.  |          |                 |          |                 |
|          | EHF10          | COS         | SOUND CONDITION   |          | 12/24/2014      |          |                 |
|          |                |             | Dented cans found stored on shelves.  |          |                 |          |                 |

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**ESTABLISHMENT**

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**WAFFLE HOUSE #1239**

|        |       |          |  |            |    |      |
|--------|-------|----------|--|------------|----|------|
| HF1297 | EHF28 | COS      | ALL OTHER VIOLATIONS   | 12/24/2014 | 27 | HL1B |
|        |       |          | a)Eggs found stored above ready to eat foods in reach-in cooler. Repeat violation. b)English hand washing sign needed in bathroom.   |            |    |      |
|        | EHF25 | H 3 DAYS | FOOD CONTACT SURFACES  | 12/24/2014 |    |      |
|        |       |          | a)Dish rack for clean dishes needs cleaned. b)Handles on reach-in coolers needs cleaned. c)Shelf storing pans under grill needed cleaned. d)Utensil containers needs cleaned. e)Vent hood needs cleaned. |            |    |      |
|        | EHF21 | H 3 DAYS | MANUAL WARE WASHING  | 12/24/2014 |    |      |
|        |       |          | Ware washing machine not reaching proper temperature. This is a repeat violation.  |            |    |      |
|        | EHF23 | COS      | SEWAGE/WASTEWATER  | 12/24/2014 |    |      |
|        |       |          | Waste water leaking onto kitchen floor. Ware washing drain needs to be cleared of food and debris. If not cleaned and functioning properly in 2 hours the establishment will be closed. COS              |            |    |      |

**Food Establishment Public Inspection Report****From 12/18/14 thru 12/24/14**

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**ESTABLISHMENT**

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**YELLOW CITY STREET FOOD****909 S MADISON 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> |  |
|-----------------|-----------------------|--------------------|--|-----------------|------------------------|-----------------|------------------------|--|
| HF2380          | EHF28                 | H10DAY             | ALL OTHER VIOLATIONS   |                 | 12/23/2014             | 0               | HL1B                   |  |
|                 |                       |                    | A)Hood vents need to be cleaned. B)Grease needs to be cleaned from floors. |                 |                        |                 |                        |  |