

Food Establishment Public Inspection Report

From 2/20/14 thru 2/26/14

ESTABLISHMENT

**7 BAR AND GRILL
3130 S SONCY RD**

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|----------|----------------|-------------|--|----------|-----------------|----------|-----------------|
| HF2023 | EHF11 | COS | PROPER HANDLING RTE | | 2/25/2014 | 10 | HL1B |
| | | | a)Handle of scoop down in ice. b)Handle of scoop down in ice cream. | | | | |
| | EHF19 | COS | RODENTS/ANIMALS/OPENINGS | | 2/25/2014 | | |
| | | | a)A door sweep is needed for backdoor. | | | | |
| | EHF25 | COS | FOOD CONTACT SURFACES | | 2/25/2014 | | |
| | | | a)Knife on clean rack had food debris on it. b)Underside of mixer needs cleaned. | | | | |
| | EHF28 | COS | ALL OTHER VIOLATIONS | | 2/25/2014 | | |
| | | | a)A hand wash sign is needed at bar hand sink. | | | | |

Food Establishment Public Inspection Report

From 2/20/14 thru 2/26/14

ESTABLISHMENT

ABC LEARNING CENTER I

5901 HILLSIDE RD

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|----------|----------------|-------------|---|----------|-----------------|----------|-----------------|
| HFD30 | EHF02 | IN | COLD HOLDING Coolers holding at 39°. | | 2/24/2014 | 0 | HL1B |

AISD BAKE SHOP

2701 PINE ST

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|----------|----------------|-------------|--|----------|-----------------|----------|-----------------|
| HF2477 | EHF28 | H10DAY | ALL OTHER VIOLATIONS See preopening checklist for needed corrections. | | 2/26/2014 | 0 | H PREOPEN |

Food Establishment Public Inspection Report

From 2/20/14 thru 2/26/14

ESTABLISHMENT

AMARILLO FAMILY YMCA NORTH

1330 NW 18TH AVE

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|-----------------|-----------------------|--------------------|--------------------|-----------------|------------------------|-----------------|------------------------|
| HFD67 | | | | | 2/26/2014 | 0 | HL1B |

Food Establishment Public Inspection Report

From 2/20/14 thru 2/26/14

ESTABLISHMENT

AMARILLOS CUSTOM CATERING

7691 CANYON DR

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|----------|----------------|-------------|-------------------------------------|----------|-----------------|----------|-----------------|
| HF2502 | EHF28 | H45 DAY | ALL OTHER VIOLATIONS | | 2/24/2014 | 0 | HL1B |
| | | | Food manager needed within 45 days. | | | | |
| HFK130 | EHF02 | IN | COLD HOLDING | | 2/24/2014 | 0 | HL1B |
| | | | Coolers holding at 40°. | | | | |
| | EHF04 | IN | PROPER COOKING TEMPERATURES | | 2/24/2014 | | |
| | | | Hamburger meat cooked to 165°. | | | | |

Food Establishment Public Inspection Report

From 2/20/14 thru 2/26/14

ESTABLISHMENT**ASCENSION ACADEMY
9301 ASCENSION PKWY**

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|----------|----------------|-------------|-------------|----------|-----------------|----------|-----------------|
| HF2148 | | | | | 2/24/2014 | 0 | HL1B |

**BISHOP DEFALCO RETREAT CTR
2100 N SPRING ST**

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|----------|----------------|-------------|--|----------|-----------------|----------|-----------------|
| HF922 | EHF28 | IN | ALL OTHER VIOLATIONS | | 2/26/2014 | 0 | HFOL |
| | | | Corrected. The floor has been cleaned. | | | | |
| | EHF21 | IN | MANUAL WARE WASHING | | 2/26/2014 | | |
| | | | Corrected. Machine is sanitizing properly. | | | | |

Food Establishment Public Inspection Report

From 2/20/14 thru 2/26/14

ESTABLISHMENT

BIZZY BEES CHILDCARE & PRESCHL

6500 OFFICE PARK DR

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|----------|----------------|-------------|--|----------|-----------------|----------|-----------------|
| HFD55 | EHF07 | COS | ADEQUATE HAND WASHING | | 2/25/2014 | 4 | HL1B |
| | | | A)Hands being washed in 3 compartment sink. Hands can only be washed in hand sink with soap and paper towels for 20 seconds. | | | | |
| | EHF02 | IN | COLD HOLDING | | 2/25/2014 | | |
| | | | A)Cooler holding at 40 degrees. | | | | |

Food Establishment Public Inspection Report

From 2/20/14 thru 2/26/14

ESTABLISHMENT

BRAUMS ICE CREAM #182**1700 S WESTERN ST**

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|----------|----------------|-------------|---|----------|-----------------|----------|-----------------|
| HF301 | EHF08 | COS | GOOD HYGIENIC PRACTICES | | 2/21/2014 | 4 | HL1B |
| | | | Hand washing sink may not be used for any other purpose. | | | | |
| | EHF28 | COS | ALL OTHER VIOLATIONS | | 2/21/2014 | | |
| | | | a)Dipper well overflow was blocked not allowing debris to go into overflow. b)Floor tile at fryers needs to be repaired. c)Wall behind grill needs to be repaired. d)Place hand washing only sign at hand washing sink. | | | | |

Food Establishment Public Inspection Report

From 2/20/14 thru 2/26/14

ESTABLISHMENT

**BRISTOLS BAR
1911 E INTERSTATE 40**

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|----------|----------------|-------------|--|----------|-----------------|----------|-----------------|
| HF2283 | EHF13 | COS | HACCP PLAN/TIME | | 2/24/2014 | 7 | HL1B |
| | | | Food found in walk in cooler passed 7 days. Refried beans 2/16, sliced turkey 2/14, sliced ham 1/26. | | | | |
| | EHF25 | COS | FOOD CONTACT SURFACES | | 2/24/2014 | | |
| | | | Soda nozzles needed to be cleaned. | | | | |
| HF2283 | EHF14 | IN | WATER SUPPLY | | 2/20/2014 | 0 | HM4 |
| | | | Hot water has been restored. Establishment can open. | | | | |

Food Establishment Public Inspection Report

From 2/20/14 thru 2/26/14

ESTABLISHMENT**BURGER KING #4796
4210 W INTERSTATE 40**

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|----------|----------------|-------------|-------------|----------|-----------------|----------|-----------------|
| HF493 | | | | | 2/21/2014 | 0 | HFOL |

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

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|----------|----------------|-------------|---|----------|-----------------|----------|-----------------|
| HF413 | EHF28 | COS | ALL OTHER VIOLATIONS | | 2/26/2014 | 3 | HL1B |
| | | | A)Clean condiment holders in drive thru area. Employee cleaned and sanitized. B)Clean rack holding jalepeno pepper containers. Employee washed item. C)Clean vents. | | | | |
| | EHF25 | COS | FOOD CONTACT SURFACES | | 2/26/2014 | | |
| | | | Mold on soda nozzles in drive thru area and in lobby dispensers. Employees cleaned and sanitized. | | | | |

Food Establishment Public Inspection Report

From 2/20/14 thru 2/26/14

ESTABLISHMENT

**BUSHLAND BURGER
2300 WELLS ST**

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|----------|----------------|-------------|--|----------|-----------------|----------|-----------------|
| HFP48 | EHF22 | IN | MANAGER KNOWLEDGE/CERTIFIED | | 2/21/2014 | 4 | HFOL |
| | | | Certified food manager required for establishment-32 days left. Next class March 12, 2014, Test March 14. Class starts at 8:30 a.m. | | | | |
| | EHF28 | H90 DAY | ALL OTHER VIOLATIONS | | 2/21/2014 | | |
| | | | Repair leaky hand sink faucet at 3 comp sink. Drink residue found in hand sink at drink station. Hand sink is for hand washing only. Discussed proper holding of condiments-ice bath or refrigeration. | | | | |
| | EHF14 | IN | WATER SUPPLY | | 2/21/2014 | | |
| | | | Public water supply. | | | | |
| | EHF07 | COS | ADEQUATE HAND WASHING | | 2/21/2014 | | |
| | | | Cook seen changing gloves without washing hands. | | | | |
| | EHF03 | IN | HOT HOLDING | | 2/21/2014 | | |
| | | | Hamburger patty found at 157°F. | | | | |

Food Establishment Public Inspection Report

From 2/20/14 thru 2/26/14

ESTABLISHMENT

BUSHLAND HIGH SCHOOL**1201 S FM 2381**

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|-----------------|-----------------------|--------------------|--------------------------------------|-----------------|------------------------|-----------------|------------------------|
| HFP20 | EHF14 | IN | WATER SUPPLY Public water supply. | | 2/25/2014 | 0 | HL1B |

Food Establishment Public Inspection Report

From 2/20/14 thru 2/26/14

ESTABLISHMENT

**BUSHLAND ISD
1 BLACK HAWK DR**

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|----------|----------------|-------------|---|----------|-----------------|----------|-----------------|
| HFP10 | EHF14 | IN | WATER SUPPLY Public water supply. | | 2/25/2014 | 0 | HL1B |
| | EHF03 | IN | HOT HOLDING Chicken nuggets on line at 145.°F. | | 2/25/2014 | | |
| | EHF28 | H90 DAY | ALL OTHER VIOLATIONS Replace light bulbs under hood. Reinstall ceiling tile at dry storage entrance. Clean ice machine in Middle School. | | 2/25/2014 | | |

Food Establishment Public Inspection Report

From 2/20/14 thru 2/26/14

ESTABLISHMENT

BUTTONS & BOWS PRESCHOOL

3815 S LIPSCOMB ST

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type | |
|----------|----------------|-------------|---|----------|-----------------|----------|-----------------|--|
| HFD21 | EHF28 | COS | ALL OTHER VIOLATIONS | | 2/26/2014 | 0 | HL1B | |
| | | | Clean dust off of cabinets and vent over stove. | | | | | |

CANYONVIEW ESTATES RETIREMENT

7404 WALLACE BLVD

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type | |
|----------|----------------|-------------|--|----------|-----------------|----------|-----------------|--|
| HF1968 | EHF08 | COS | GOOD HYGIENIC PRACTICES | | 2/25/2014 | 4 | HL1B | |
| | | | a)Ice was in hand sink. Do not use hand sink for dump sink. b)Open drinks at galley. Drinks must be covered or have a lid and straw. | | | | | |

Food Establishment Public Inspection Report

From 2/20/14 thru 2/26/14

ESTABLISHMENT

**CARINOS ITALIAN
8400 W INTERSTATE 40**

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|----------|----------------|-------------|---|----------|-----------------|----------|-----------------|
| HF1041 | EHF21 | COS | MANUAL WARE WASHING | | 2/26/2014 | 6 | HL1B |
| | | | Employee doing dishes did not use sanitizer dispenser correctly. Inform employees on proper use and chemical levels for sanitizer. | | | | |
| | EHF28 | COS | ALL OTHER VIOLATIONS | | 2/26/2014 | | |
| | | | Clean blower covers in walk in. | | | | |
| | EHF22 | H 3 DAYS | MANAGER KNOWLEDGE/CERTIFIED | | 2/26/2014 | | |
| | | | Food manager card has been expired since November 2013. It is unlawful for a food establishment to go without a food manager for more than 45 days. Must be corrected in 3 days or a \$50 reinspection fee will be charged. | | | | |

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From 2/20/14 thru 2/26/14

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

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|----------|----------------|-------------|---|----------|-----------------|----------|-----------------|
| HF164 | EHF25 | COS | FOOD CONTACT SURFACES | | 2/24/2014 | 3 | HL1B |
| | | | Light shields in vent hood needed to be cleaned. | | | | |
| | EHF28 | COS | ALL OTHER VIOLATIONS | | 2/24/2014 | | |
| | | | Mop should be hung with head down to prevent contamination of handle. | | | | |

**CARVER EARLY CHILDHOOD ACADEMY
1800 N TRAVIS ST**

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|----------|----------------|-------------|-------------|----------|-----------------|----------|-----------------|
| HF849 | | | | | 2/24/2014 | 0 | HL1B |

Food Establishment Public Inspection Report

From 2/20/14 thru 2/26/14

ESTABLISHMENT**CEFCO CONVENIENCE STORE**

1917 BELL ST

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type | |
|-----------------|-----------------------|--------------------|--|-----------------|------------------------|-----------------|------------------------|--|
| HF2468 | EHF28 | H10DAY | ALL OTHER VIOLATIONS | | 2/21/2014 | 0 | HL1B | |
| | | | Sneeze shields needed on hot dog rollers.(on order). b)Nail brushes needed at hand sinks. c)Employee clothing not stored properly. | | | | | |

Food Establishment Public Inspection Report

From 2/20/14 thru 2/26/14

ESTABLISHMENT

**CHILIS GRILL & BAR
3810 W INTERSTATE 40**

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|----------|----------------|-------------|---|----------|-----------------|----------|-----------------|
| HF519 | EHF28 | H10DAY | ALL OTHER VIOLATIONS | | 2/25/2014 | 17 | HL1B |
| | | | Paper towel dispenser not clean. Inside door to walk in cooler not clean. Back door not clean. Handle and door to outside cooler not clean. All outlets and openings in ceiling in kitchen need to be sealed. | | | | |
| | EHF25 | H10DAY | FOOD CONTACT SURFACES | | 2/25/2014 | | |
| | | | Inside roller oven and chip bin needs to be cleaned. b)Ice cream bin, c)lid holders, d)utensil tub, e)reach in gaskets not clean. | | | | |
| | EHF24 | COS | THERMOMETERS | | 2/25/2014 | | |
| | | | No thermometer in cold hold unit. | | | | |
| | EHF20 | COS | TOXIC ITEMS | | 2/25/2014 | | |
| | | | Chemical stored with single service items. | | | | |
| | EHF10 | COS | SOUND CONDITION | | 2/25/2014 | | |
| | | | Dented cans on shelf in dry storage. | | | | |

Food Establishment Public Inspection Report

From 2/20/14 thru 2/26/14

ESTABLISHMENT

CHILIS GRILL & BAR

HF519

EHF08

COS

GOOD HYGIENIC PRACTICES

2/25/2014

17

HL1B

Open employee drink in kitchen.

Food Establishment Public Inspection Report

From 2/20/14 thru 2/26/14

ESTABLISHMENT

**CHUCK E CHEESES
2500 S COULTER ST**

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|----------|----------------|-------------|--|----------|-----------------|----------|-----------------|
| HF331 | EHF10 | COS | SOUND CONDITION | | 2/25/2014 | 11 | HL1B |
| | | | a) Severely dented can on shelf. | | | | |
| | EHF13 | COS | HACCP PLAN/TIME | | 2/25/2014 | | |
| | | | a) Chicken and sausage must be date marked when the package is opened and it is in the refrigerator. | | | | |
| | EHF24 | COS | THERMOMETERS | | 2/25/2014 | | |
| | | | a) No thermometer in salad cooler. | | | | |
| | EHF28 | COS | ALL OTHER VIOLATIONS | | 2/25/2014 | | |
| | | | a) Bag of ham must be thawed over constant, cool running water. | | | | |

Food Establishment Public Inspection Report

From 2/20/14 thru 2/26/14

ESTABLISHMENT

CICIS PIZZA

6605 W INTERSTATE 40

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|----------|----------------|-------------|---|----------|-----------------|----------|-----------------|
| HF2183 | EHF28 | COS | ALL OTHER VIOLATIONS | | 2/25/2014 | 6 | HL1B |
| | | | No test strips for checking sanitizer strength. | | | | |
| | EHF25 | COS | FOOD CONTACT SURFACES | | 2/25/2014 | | |
| | | | Pizza screen pans not washed between uses. All food contact surfaces must be washed before reuse. | | | | |
| | EHF24 | COS | THERMOMETERS | | 2/25/2014 | | |
| | | | No thermometer in make table refrigerator. | | | | |

Food Establishment Public Inspection Report

From 2/20/14 thru 2/26/14

ESTABLISHMENT**CITY KID OUTREACH MINISTRIES**

205 S POLK ST

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|----------|----------------|-------------|-------------|----------|-----------------|----------|-----------------|
| HF399 | | | | | 2/26/2014 | 0 | HL1B |

CITY OF REFUGE

613 S ADAMS ST

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|----------|----------------|-------------|-------------|----------|-----------------|----------|-----------------|
| HF1135 | | | | | 2/21/2014 | 0 | HL1B |

Food Establishment Public Inspection Report

From 2/20/14 thru 2/26/14

ESTABLISHMENT**COMPLETE BODY NUTRITION**

5901 BELL ST

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|----------|----------------|-------------|--|----------|-----------------|----------|-----------------|
| HF2453 | EHF25 | COS | FOOD CONTACT SURFACES | | 2/26/2014 | 3 | HL1B |
| | | | a)Ice scoop handles must be kept out of the ice. Ice scoop was removed. | | | | |
| | EHF28 | H90 DAY | ALL OTHER VIOLATIONS | | 2/26/2014 | | |
| | | | a)Mop water must go down the mop sink which is by the back door. Mop water cannot be thrown out back. All employees working with food must wear a hair restraint. One correction from last inspection. | | | | |

CORONADO ELEMENTARY

3210 WIMBERLY RD

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|----------|----------------|-------------|--|----------|-----------------|----------|-----------------|
| HF686 | EHF02 | COS | COLD HOLDING | | 2/26/2014 | 5 | HL1B |
| | | | Chicken patties sitting out at 48F. Cafeteria Manager put in refrigerator. | | | | |

Food Establishment Public Inspection Report

From 2/20/14 thru 2/26/14

ESTABLISHMENT

**COYOTE BLUFF CAFE
2417 S GRAND ST**

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|-----------------|-----------------------|--------------------|----------------------|-------------------------------------|------------------------|-----------------|------------------------|
| HF149 | EHF28 | IN | ALL OTHER VIOLATIONS | Corrected from previous inspection. | 2/25/2014 | 0 | HFOL |

Food Establishment Public Inspection Report

From 2/20/14 thru 2/26/14

ESTABLISHMENT

**CRACKER BARREL #210
2323 E INTERSTATE 40**

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|----------|----------------|-------------|---|----------|-----------------|----------|-----------------|
| HF891 | EHF25 | COS | FOOD CONTACT SURFACES | | 2/20/2014 | 11 | HL1B |
| | | | A)Microwaves on line needed to be cleaned out. B)Can opener needed to be cleaned. | | | | |
| | EHF08 | COS | GOOD HYGIENIC PRACTICES | | 2/20/2014 | | |
| | | | Open employee drink found in cooler in kitchen. | | | | |
| | EHF10 | COS | SOUND CONDITION | | 2/20/2014 | | |
| | | | Severely dented cans found on the shelf. | | | | |

Food Establishment Public Inspection Report**From 2/20/14 thru 2/26/14****ESTABLISHMENT****DENNYS RESTAURANT #6674****1710 E INTERSTATE 40**

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|-----------------|-----------------------|--------------------|--|-----------------|------------------------|-----------------|------------------------|
| HF392 | EHF15 | H 3 DAYS | EQUIPMENT ADEQUATE | | 2/20/2014 | 8 | HL1B |
| | | | Coolers under grills on west side of line not cooling properly. Must be fixed before any food can be stored in them. | | | | |
| | EHF02 | COS | COLD HOLDING | | 2/20/2014 | | |
| | | | Eggs stored outside of temperature control. | | | | |
| HF392 | EHF15 | H10DAY | EQUIPMENT ADEQUATE | | 2/24/2014 | 3 | HFOL |
| | | | Coolers still out of service. Part to fix is on order and should be here Thursday. If coolers are found to be in use before they're fixed, a \$2000/day fee will be implemented. | | | | |

Food Establishment Public Inspection Report

From 2/20/14 thru 2/26/14

ESTABLISHMENT

**EL MANANTIAL
3823 E AMARILLO BLVD**

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|-----------------|-----------------------|--------------------|--|-----------------|------------------------|-----------------|------------------------|
| HF1441 | EHF21 | COS | MANUAL WARE WASHING | | 2/24/2014 | 3 | HL1B |
| | | | Bleach water sanitizer too strong. It was adjusted. Check with test strips before use. | | | | |
| | EHF28 | COS | ALL OTHER VIOLATIONS | | 2/24/2014 | | |
| | | | Lids or covers needed on all food in refrigeration. | | | | |
| HF327 | | | | | 2/24/2014 | 0 | HL1B |

Food Establishment Public Inspection Report

From 2/20/14 thru 2/26/14

ESTABLISHMENT**EL PUENTE
4027 E AMARILLO BLVD**

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type | |
|-----------------|-----------------------|--------------------|---|-----------------|------------------------|-----------------|------------------------|--|
| HF349 | EHF21 | COS | MANUAL WARE WASHING | | 2/25/2014 | 3 | HL1B | |
| | | | Proper dishwashing procedure needs to be followed. Wash, rinse, sanitize (at least 50ppm chlorine) air dry. Sanitizer was not at proper strength. | | | | | |

Food Establishment Public Inspection Report

From 2/20/14 thru 2/26/14

ESTABLISHMENT**EL TEJAVAN****3420 W INTERSTATE 40**

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type | |
|----------|----------------|-------------|--|----------|-----------------|----------|-----------------|--|
| HF613 | EHF24 | COS | THERMOMETERS | | 2/26/2014 | 3 | HL1B | |
| | | | No thermometer in cold hold unit. Thermometers must be checked daily for proper cold hold temperature. | | | | | |
| | EHF28 | COS | ALL OTHER VIOLATIONS | | 2/26/2014 | | | |
| | | | Food containers must have proper labels. | | | | | |

3801 E INTERSTATE 40

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type | |
|----------|----------------|-------------|-------------------------------------|----------|-----------------|----------|-----------------|--|
| HF339 | EHF21 | IN | MANUAL WARE WASHING | | 2/21/2014 | 0 | HFOL | |
| | | | Corrected from previous inspection. | | | | | |

Food Establishment Public Inspection Report

From 2/20/14 thru 2/26/14

ESTABLISHMENT**EL TROPICO
1111 E AMARILLO BLVD**

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|----------|----------------|-------------|--|----------|-----------------|----------|-----------------|
| HF539 | EHF03 | IN | HOT HOLDING Corn 147F, nacho cheese 157F. | | 2/25/2014 | 0 | HL1B |
| | EHF02 | IN | COLD HOLDING Onions 38.4F, butter 39F. | | 2/25/2014 | | |

**ELMOS DRIVE INN
2618 SW 3RD AVE**

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|----------|----------------|-------------|--|----------|-----------------|----------|-----------------|
| HF11 | EHF28 | COS | ALL OTHER VIOLATIONS Freezers need to be defrosted. | | 2/25/2014 | 0 | HL1B |

Food Establishment Public Inspection Report

From 2/20/14 thru 2/26/14

ESTABLISHMENT

**FAITH CITY MISSION
401 SE 2ND AVE**

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|----------|----------------|-------------|---|----------|-----------------|----------|-----------------|
| HF582 | EHF28 | COS | ALL OTHER VIOLATIONS | | 2/26/2014 | 3 | HL1B |
| | | | Ice buckets should be inverted to allow them to drain. b)Air vent above ice machine needs to be cleaned. c)Dishwasher needs to be calibrated. d)Dishwasher racks need to be clean to sight and touch. Clean or replace. e)Lid needed for bulk food tub. | | | | |
| | EHF25 | COS | FOOD CONTACT SURFACES | | 2/26/2014 | | |
| | | | Ice machine insides need to be cleaned and sanitized. b)Microwave ovens need to be cleaned of splatter daily. | | | | |

Food Establishment Public Inspection Report

From 2/20/14 thru 2/26/14

ESTABLISHMENT**FIFTH SEASON INN
6801 W INTERSTATE 40**

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|----------|----------------|-------------|--|----------|-----------------|----------|-----------------|
| HF1689 | EHF25 | COS | FOOD CONTACT SURFACES | | 2/25/2014 | 7 | HL1B |
| | | | Working utensils stored in cardboard box. Cardboard is not an easily cleanable surface. Use metal or plastic containers. | | | | |
| | EHF08 | COS | GOOD HYGIENIC PRACTICES | | 2/25/2014 | | |
| | | | Hand sink used for other purposes. Do not use hand sink as a dump sink. | | | | |
| | EHF28 | H45 DAY | ALL OTHER VIOLATIONS | | 2/25/2014 | | |
| | | | Food manager needed. class is second Wednesday of each month. Test is following Friday. | | | | |

Food Establishment Public Inspection Report

From 2/20/14 thru 2/26/14

ESTABLISHMENT**FRANKS BAKERY
1923 S WESTERN ST**

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|-----------------|-----------------------|--------------------|---|-----------------|------------------------|-----------------|------------------------|
| HF134 | EHF28 | COS | ALL OTHER VIOLATIONS | | 2/25/2014 | 6 | HL1B |
| | | | Ice scoop in ice bin should be standing with handle up. | | | | |
| | EHF20 | COS | TOXIC ITEMS | | 2/25/2014 | | |
| | | | Spray bottle not labeled. | | | | |
| | EHF17 | COS | HAND WASH WITH SOAP/TOWELS | | 2/25/2014 | | |
| | | | No paper towels at hand washing sink in service area. | | | | |

Food Establishment Public Inspection Report

From 2/20/14 thru 2/26/14

ESTABLISHMENT

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 | | 2/26/2014 | 0 | HL1B | |
| | | | A)Raw bacon stored over ready to eat food in walk in cooler. B)No hand washing sign in women's restroom. C)No hand washing sign in men's restroom. | | | | | |

GLORIAS RESTAURANT

1300 S GRAND ST

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type | |
|----------|----------------|-------------|---|----------|-----------------|----------|-----------------|--|
| HF364 | EHF28 | COS | ALL OTHER VIOLATIONS | | 2/25/2014 | 4 | HL1B | |
| | | | A)Raw hamburger meat stored over ready to eat items in walk in. B)Oysters stored directly on floor in walk in. C)Blower covers in walk in needed to be cleaned. | | | | | |
| | EHF08 | COS | GOOD HYGIENIC PRACTICES | | 2/25/2014 | | | |
| | | | Employee seen picking up knife that fell on floor back up and putting it on the cutting board she was using. | | | | | |

Food Establishment Public Inspection Report

From 2/20/14 thru 2/26/14

ESTABLISHMENT

**GRANDMAS BURRITOS
7012 S WESTERN ST**

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|----------|----------------|-------------|--|----------|-----------------|----------|-----------------|
| HF1361 | EHF03 | IN | HOT HOLDING | | 2/25/2014 | 7 | HL1B |
| | | | A)Cooked chicken holding at 155 degrees. B)Cooked beef holding at 161 degrees. | | | | |
| | EHF02 | IN | COLD HOLDING | | 2/25/2014 | | |
| | | | A)Brisket holding at 40 degrees. | | | | |
| | EHF08 | COS | GOOD HYGIENIC PRACTICES | | 2/25/2014 | | |
| | | | A)Hand sink found with dishes in it, Hand sink is for hand washing only. | | | | |
| | EHF25 | COS | FOOD CONTACT SURFACES | | 2/25/2014 | | |
| | | | A)Tea nozzle moldy. B)Soda nozzles dirty. Must be cleaned daily. | | | | |

Food Establishment Public Inspection Report

From 2/20/14 thru 2/26/14

ESTABLISHMENT

HARDCORE MOTORCYCLE MINISTRY**900 S NELSON ST**

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|----------|----------------|-------------|-------------|----------|-----------------|----------|-----------------|
| HFT4721 | | | | | 2/22/2014 | 0 | HL1B FOOD |

HICKORY PIT
501 S MCMASTERS ST

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|----------|----------------|-------------|-------------|----------|-----------------|----------|-----------------|
| HF1744 | | | | | 2/24/2014 | 0 | HL1B |

Food Establishment Public Inspection Report

From 2/20/14 thru 2/26/14

ESTABLISHMENT

HOLIDAY INN AMARILLO WEST**8231 W AMARILLO BLVD**

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|----------|----------------|-------------|--|----------|-----------------|----------|-----------------|
| HF2113 | EHF25 | COS | FOOD CONTACT SURFACES | | 2/21/2014 | 9 | HL1B |
| | | | Pans with food debris on clean shelf. | | | | |
| | EHF24 | COS | THERMOMETERS | | 2/21/2014 | | |
| | | | Thermometer on ware washing machine was not registering rinse temperature. | | | | |
| | EHF21 | COS | MANUAL WARE WASHING | | 2/21/2014 | | |
| | | | Ware washing machine in bar was not sanitizing. | | | | |

Food Establishment Public Inspection Report

From 2/20/14 thru 2/26/14

ESTABLISHMENT

**HOUSTON MIDDLE SCHOOL
815 S INDEPENDENCE ST**

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|----------|----------------|-------------|--|----------|-----------------|----------|-----------------|
| HF674 | EHF16 | COS | HAND WASH FACILITIES ADEQUATE | | 2/25/2014 | 3 | HL1B |
| | | | Hand washing sink in snack bar was being used to thaw food. For hand washing only. | | | | |

**JACKSON SQ FOUNTAIN & GRILL
400 SW 14TH AVE**

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|----------|----------------|-------------|--|----------|-----------------|----------|-----------------|
| HF194 | EHF13 | COS | HACCP PLAN/TIME | | 2/26/2014 | 4 | HL1B |
| | | | Sauce made in kitchen was dated past the seven day time limit in walkin. | | | | |
| | EHF28 | IN | ALL OTHER VIOLATIONS | | 2/26/2014 | | |
| | | | 1 correction from previous inspection. | | | | |

Food Establishment Public Inspection Report

From 2/20/14 thru 2/26/14

ESTABLISHMENT

**JASONS DELI
7406 SW 34TH AVE**

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|----------|----------------|-------------|---|----------|-----------------|----------|-----------------|
| HF69 | EHF28 | COS | ALL OTHER VIOLATIONS | | 2/25/2014 | 0 | HL1B |
| | | | a)Spanish hand wash sign needed in restroom (repeat). b)Do not store markers on top of toothpicks for sandwiches. | | | | |
| | EHF29 | IN | RECOGNITION | | 2/25/2014 | | |
| | | | a)This is a large restaurant that does extensive food preparation. They do a wonderful job at keeping the place clean as well as keeping multiple temperature logs. | | | | |

KFC

316 E AMARILLO BLVD

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|----------|----------------|-------------|---|----------|-----------------|----------|-----------------|
| HF993 | EHF28 | IN | ALL OTHER VIOLATIONS | | 2/24/2014 | 0 | HOTHER |
| | | | a)Fryer that started smoking heavily has been cleaned thouroughly. It is not going to be used until issue with gas valve is repaired. No food required destruction. The business may operate as normal. | | | | |

Food Establishment Public Inspection Report

From 2/20/14 thru 2/26/14

ESTABLISHMENT

KIRKLAND COURT HEALTH & REHABI

1601 KIRKLAND DR

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|----------|----------------|-------------|---|----------|-----------------|----------|-----------------|
| HF1696 | EHF28 | H60 DAY | ALL OTHER VIOLATIONS | | 2/21/2014 | 3 | HL1B |
| | | | Ice buildup in freezer needs to be removed. | | | | |
| | EHF25 | COS | FOOD CONTACT SURFACES | | 2/21/2014 | | |
| | | | Can opener needed to be cleaned. | | | | |

KUSHI YAMA

3319 W INTERSTATE 40

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|----------|----------------|-------------|-------------|----------|-----------------|----------|-----------------|
| HF2064 | | | | | 2/26/2014 | 0 | HL1B |

Food Establishment Public Inspection Report

From 2/20/14 thru 2/26/14

ESTABLISHMENT

**KWAHADI HERITAGE INC
9151 E INTERSTATE 40**

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type | |
|----------|----------------|-------------|---|----------|-----------------|----------|-----------------|--|
| HF1037 | EHF22 | H45 DAY | MANAGER KNOWLEDGE/CERTIFIED | | 2/26/2014 | 3 | HL1B | |
| | | | Food manager card needs to be renewed. Must be renewed at City of Amarillo Environmental Health Department at 821 S Johnson by 3/16/2014 to avoid having to retake the class. | | | | | |

**KWIK STOP
937 S GRAND ST**

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type | |
|----------|----------------|-------------|--|----------|-----------------|----------|-----------------|--|
| HF2265 | EHF03 | COS | HOT HOLDING | | 2/21/2014 | 5 | HL1B | |
| | | | Cooked chicken found out of temperature control temped at 57F. Chicken was thrown out. | | | | | |

Food Establishment Public Inspection Report

From 2/20/14 thru 2/26/14

ESTABLISHMENT

**LYS CAFE
5615 E AMARILLO BLVD**

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|----------|----------------|-------------|--|----------|-----------------|----------|-----------------|
| HF1644 | EHF13 | IN | HACCP PLAN/TIME Sausage is date marked. | | 2/21/2014 | 0 | HFOL |
| | EHF21 | IN | MANUAL WARE WASHING a)Corrected. b)Corrected. | | 2/21/2014 | | |
| | EHF25 | IN | FOOD CONTACT SURFACES a)Corrected. b)Corrected. Continue to clean walls throughout kitchen. | | 2/21/2014 | | |
| | EHF28 | COS | ALL OTHER VIOLATIONS Do not leave any condiments that say "refrigerate after opening" out on tables. Return to refrigeration. Do not leave any condiments on the tables that can easily be contaminated by customers. Use portion cups or serve individual portions to customers. | | 2/21/2014 | | |

Food Establishment Public Inspection Report

From 2/20/14 thru 2/26/14

ESTABLISHMENT

MCDONALDS 400 E AMARILLO BLVD

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|----------|----------------|-------------|--|----------|-----------------|----------|-----------------|
| HF1190 | EHF11 | COS | PROPER HANDLING RTE | | 2/24/2014 | 7 | HL1B |
| | | | a)Handle of ice scoop for drink ice was down in product. | | | | |
| | EHF15 | H10DAY | EQUIPMENT ADEQUATE | | 2/24/2014 | | |
| | | | a)Cooler at 50F with food inside at 50F. Repair. | | | | |
| | EHF28 | COS | ALL OTHER VIOLATIONS | | 2/24/2014 | | |
| | | | a)Invert spoons so handles are facing up. | | | | |

6312 HOLLYWOOD RD

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|----------|----------------|-------------|---|----------|-----------------|----------|-----------------|
| HF482 | EHF28 | COS | ALL OTHER VIOLATIONS | | 2/25/2014 | 0 | HL1B |
| | | | A)Replace rusty screw holding up ice scoop. B)Keep all tea filters covered. | | | | |

Food Establishment Public Inspection Report

From 2/20/14 thru 2/26/14

ESTABLISHMENT

MCDONALDS

| | | | | | | |
|-------|-------|----|-------------|-----------|---|------|
| HF482 | EHF03 | IN | HOT HOLDING | 2/25/2014 | 0 | HL1B |
|-------|-------|----|-------------|-----------|---|------|

A)Eggs holding at 159 degrees. B)Sausage holding at 155 degrees.

| | | | | | | |
|--|-------|----|--------------|-----------|--|--|
| | EHF02 | IN | COLD HOLDING | 2/25/2014 | | |
|--|-------|----|--------------|-----------|--|--|

A)Tomatoes holding at 39 degrees.

MCLELLAN LEARNING CENTER

401 S VAN BUREN ST

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

| | | | | | | | |
|-------|-------|---------|----------------------|--|-----------|---|------|
| HFD20 | EHF28 | H60 DAY | ALL OTHER VIOLATIONS | | 2/20/2014 | 3 | HL1B |
|-------|-------|---------|----------------------|--|-----------|---|------|

Covered waste can required in restroom. Back door does not seal properly. Ensure door has no daylight showing around edges of door. Vent hood has dust buildup. All waste cans should have a liner. Coving along wall needs to be reattached.

| | | | | | | | |
|--|-------|-----|-------------------|--|-----------|--|--|
| | EHF23 | COS | SEWAGE/WASTEWATER | | 2/20/2014 | | |
|--|-------|-----|-------------------|--|-----------|--|--|

Sewage leak outside. No cap on clean out and waste not cleaned. Area of contamination must be disinfected. Never leave sewage accessible to children.

Food Establishment Public Inspection Report

From 2/20/14 thru 2/26/14

ESTABLISHMENT

**MERCADO LATINO
3500 E AMARILLO BLVD**

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|----------|----------------|-------------|---|----------|-----------------|----------|-----------------|
| HF1180 | EHF25 | IN | FOOD CONTACT SURFACES | | 2/26/2014 | 7 | HFOL |
| | | | a)Corrected. b)Corrected. | | | | |
| | EHF08 | COS | GOOD HYGIENIC PRACTICES | | 2/26/2014 | | |
| | | | A half-eaten sandwich was in a food prep area. Employees should not eat in food prep areas. The food was discarded. | | | | |
| | EHF21 | COS | MANUAL WARE WASHING | | 2/26/2014 | | |
| | | | a)Corrected. b)Corrected. Sanitizer in bakery not at proper strength. It was adjusted. Corrected. | | | | |
| | EHF20 | IN | TOXIC ITEMS | | 2/26/2014 | | |
| | | | a)Corrected. b)Corrected. | | | | |
| | EHF28 | IN | ALL OTHER VIOLATIONS | | 2/26/2014 | | |
| | | | a)Corrected. b)Corrected. c)Corrected. d)Corrected. e)Corrected. | | | | |

Food Establishment Public Inspection Report

From 2/20/14 thru 2/26/14

ESTABLISHMENT

MONASTERY OF BLESSED SACRAMENT

4201 NE 18TH AVE

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|----------|----------------|-------------|---|----------|-----------------|----------|-----------------|
| HF875 | EHF17 | COS | HAND WASH WITH SOAP/TOWELS Soap was needed at the hand sink. | | 2/25/2014 | 3 | HL1B |

NAPA AUTO PARTS

4438 CANYON DR

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|----------|----------------|-------------|-------------|----------|-----------------|----------|-----------------|
| HFT4718 | | | | | 2/21/2014 | 0 | HL1B FOOD |

Food Establishment Public Inspection Report

From 2/20/14 thru 2/26/14

ESTABLISHMENT**ORANGE LEAF
7401 SW 45TH AVE**

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type | |
|----------|----------------|-------------|---|----------|-----------------|----------|-----------------|--|
| HF2492 | EHF28 | COS | ALL OTHER VIOLATIONS | | 2/21/2014 | 0 | HL1B | |
| | | | Hand wash signs in Spanish and English needed in restrooms. | | | | | |

**PALO DURO HIGH COMMERCIAL LAB
1400 N GRANT ST**

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type | |
|----------|----------------|-------------|--|----------|-----------------|----------|-----------------|--|
| HF1115 | EHF28 | COS | ALL OTHER VIOLATIONS | | 2/25/2014 | 0 | HL1B | |
| | | | Clean and sanitize the outside of refrigerators and handles that accumulate food debris. | | | | | |

Food Establishment Public Inspection Report

From 2/20/14 thru 2/26/14

ESTABLISHMENT

PANDA EXPRESS #2033

2416 S GEORGIA ST

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|----------|----------------|-------------|---|----------|-----------------|----------|-----------------|
| HF2163 | EHF28 | COS | ALL OTHER VIOLATIONS | | 2/26/2014 | 3 | HL1B |
| | | | Dried peppers in oil at cook station not in cold holding. Explained to employees the importance of keeping peppers in oil and vegetables in oil refrigerated to keep bacteria from growing. Peppers in oil container were placed in a container with ice. | | | | |
| | EHF25 | COS | FOOD CONTACT SURFACES | | 2/26/2014 | | |
| | | | Mold on soda nozzles in prep area and in lobby. Employee washed, rinsed and sanitized all nozzles. | | | | |

PETRO STOPPING CENTERS T S

8500 E INTERSTATE 40

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|----------|----------------|-------------|----------------|----------|-----------------|----------|-----------------|
| HF1560 | EHF03 | IN | HOT HOLDING | | 2/24/2014 | 0 | HL1B |
| | | | Hot dogs 137F. | | | | |

Food Establishment Public Inspection Report

From 2/20/14 thru 2/26/14

ESTABLISHMENT

**PIZZA HUT
1820 S GRAND ST**

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|----------|----------------|-------------|--|----------|-----------------|----------|-----------------|
| HF360 | EHF22 | H 3 DAYS | MANAGER KNOWLEDGE/CERTIFIED | | 2/24/2014 | 3 | HFOL |
| | | | Food manager certificate needs to be renewed. This is the second notice. Failure to renew food manager card will result in a \$50 reinspection fee. A food manager card can be obtained at 821 S Johnson from 8pm-5pm Monday-Friday. | | | | |
| HF360 | EHF22 | IN | MANAGER KNOWLEDGE/CERTIFIED | | 2/26/2014 | 0 | HFOL |
| | | | Corrected from previous inspection. | | | | |

Food Establishment Public Inspection Report

From 2/20/14 thru 2/26/14

ESTABLISHMENT

PLEASANT VALLEY BAPTIST CHURCH**555 E HASTINGS AVE**

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|----------|----------------|-------------|-------------|----------|-----------------|----------|-----------------|
| HFD41 | | | | | 2/20/2014 | 0 | HL1B |

POTTER HOUSE
6800 PLUM CREEK DR

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|----------|----------------|-------------|-----------------------|---|-----------------|----------|-----------------|
| HF2462 | EHF25 | COS | FOOD CONTACT SURFACES | a)Scraper handle was melted and not easily cleanable. b)Tray in cabinet with pot lids had food debris and needed to be cleaned. | 2/26/2014 | 3 | HL1B |

Food Establishment Public Inspection Report

From 2/20/14 thru 2/26/14

ESTABLISHMENT**RIDGECREST ELEMENTARY****5306 SW 37TH AVE**

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type | |
|-----------------|-----------------------|--------------------|--|-----------------|------------------------|-----------------|------------------------|--|
| HF769 | EHF28 | COS | ALL OTHER VIOLATIONS | | 2/26/2014 | 0 | HL1B | |
| | | | A)Clean handles on freezers and refrigerators. B)Clean outside of microwave. | | | | | |

Food Establishment Public Inspection Report

From 2/20/14 thru 2/26/14

ESTABLISHMENT

SCHLOTZSKYS DELI

3440 BELL ST

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type | |
|----------|----------------|-------------|--|----------|-----------------|----------|-----------------|--|
| HF944 | EHF28 | COS | ALL OTHER VIOLATIONS | | 2/26/2014 | 7 | HL1B | |
| | | | a)Keep handles of dry goods up and out of product. b)Get rid of or clean the bin used for a table in the bakery area. | | | | | |
| | EHF15 | H10DAY | EQUIPMENT ADEQUATE | | 2/26/2014 | | | |
| | | | a)Display cooler was at 60F with food at 60F. Repair to 41F or below. | | | | | |
| | EHF11 | COS | PROPER HANDLING RTE | | 2/26/2014 | | | |
| | | | a)Lemons out for self service must have a removeable lid or be under a sneeze shield to protect against contamination. | | | | | |

907 23RD ST

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type | |
|----------|----------------|-------------|---|----------|-----------------|----------|-----------------|--|
| HFC122 | EHF25 | H10DAY | FOOD CONTACT SURFACES | | 2/20/2014 | 16 | HL1B | |
| | | | Bread rack not clean. Dirty rags on food prep surfaces. Utensil tub at oven dirty. Single service items stored not covered. Inside ice machine not clean. Blower cover in reach in make table not clean. Single service containers stored on cardboard box. | | | | | |

Food Establishment Public Inspection Report

From 2/20/14 thru 2/26/14

ESTABLISHMENT

SCHLOTZSKYS DELI

| | | | | | | |
|--------|-------|----------|--|-----------|----|------|
| HFC122 | EHF07 | COS | ADEQUATE HAND WASHING | 2/20/2014 | 16 | HL1B |
| | | | Employee did not wash hands before putting on gloves. Hands must be washed at each glove change. Sanitizer use is not sufficient. | | | |
| | EHF08 | COS | GOOD HYGIENIC PRACTICES | 2/20/2014 | | |
| | | | Employee chewing gum while preparing sandwiches. | | | |
| | EHF02 | H24 HOUR | COLD HOLDING | 2/20/2014 | | |
| | | | Chicken strips thawing on prep table found at 51°F. Chicken in make table found at 57°. Meat products must be held under refrigeration. Do not thaw at room temperature. All meats must be held cold at 41° or less. | | | |
| | EHF28 | H10DAY | ALL OTHER VIOLATIONS | 2/20/2014 | | |
| | | | Walk in handle has food buildup. Clean daily. Walkin shelves are rusted and not clean. Fans used in kitchen not clean. Broken tea urn lid. Replace lid. Open area above walkin cooler must be sealed. | | | |

Food Establishment Public Inspection Report

From 2/20/14 thru 2/26/14

ESTABLISHMENT

**SMOKEY JOES
2903 SW 6TH AVE**

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|-----------------|-----------------------|--------------------|--------------------|-----------------|------------------------|-----------------|------------------------|
| HF1779 | | | | | 2/26/2014 | 0 | HL1B |

Food Establishment Public Inspection Report

From 2/20/14 thru 2/26/14

ESTABLISHMENT

**SNACK BOX
4610 S COULTER ST**

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|----------|----------------|-------------|---|----------|-----------------|----------|-----------------|
| HF2434 | EHF13 | COS | HACCP PLAN/TIME | | 2/24/2014 | 10 | HL1B |
| | | | a)Date mark hot dogs and kolaches in cooler. | | | | |
| | EHF24 | COS | THERMOMETERS | | 2/24/2014 | | |
| | | | a)A probe thermometer is needed in the kitchen. | | | | |
| | EHF22 | COS | MANAGER KNOWLEDGE/CERTIFIED | | 2/24/2014 | | |
| | | | a)Current food manager no longer works here. A new food manager must be certified within 45 days. | | | | |

Food Establishment Public Inspection Report

From 2/20/14 thru 2/26/14

ESTABLISHMENT

**SNACKS TO GO
213 SW 7TH AVE**

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|----------|----------------|-------------|-----------------------|------------------------------------|-----------------|----------|-----------------|
| HF1842 | EHF25 | COS | FOOD CONTACT SURFACES | Soda nozzles needed to be cleaned. | 2/26/2014 | 3 | HL1B |

**SOUTH GEORGIA ELEMENTARY
5018 SUSAN DR**

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|----------|----------------|-------------|----------------------|---|-----------------|----------|-----------------|
| HF31 | EHF13 | COS | HACCP PLAN/TIME | Undated chicken salad in cold hold. Cafeteria manager dated it for the day it was made. | 2/26/2014 | 4 | HL1B |
| | EHF28 | H60 DAY | ALL OTHER VIOLATIONS | A)Replace gaskets on cold (repeat). B)Clean freezer and cold hold handles. COS C)Clean can opener holder. COS D)Clean gaskets on cold hold. COS | 2/26/2014 | | |

Food Establishment Public Inspection Report

From 2/20/14 thru 2/26/14

ESTABLISHMENT

**SUBWAY #14315
3325 S GEORGIA ST**

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|----------|----------------|-------------|--|----------|-----------------|----------|-----------------|
| HF2170 | EHF12 | COS | CROSS CONTAMINATION | | 2/26/2014 | 7 | HL1B |
| | | | Raw bacon stored above vegetables. Manager moved items. | | | | |
| | EHF28 | COS | ALL OTHER VIOLATIONS | | 2/26/2014 | | |
| | | | A)Food stored on floor in freezer. All food must be kept at least 6 inches off of floor. B)Christmas decorations stored with food. Manager moved items. C)Clean condiment holders. Condiment holders were cleaned on site. | | | | |
| | EHF25 | COS | FOOD CONTACT SURFACES | | 2/26/2014 | | |
| | | | Mold on soda nozzles. Store manager cleaned and sanitized all nozzles. | | | | |

Food Establishment Public Inspection Report

From 2/20/14 thru 2/26/14

ESTABLISHMENT

**TACO BUENO
6001 W INTERSTATE 40**

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|-----------------|-----------------------|--------------------|--------------------|-----------------|------------------------|-----------------|------------------------|
| HF1150 | | | | | 2/21/2014 | 0 | HFOL |

Food Establishment Public Inspection Report

From 2/20/14 thru 2/26/14

ESTABLISHMENT**TAQUERIA PALETERIA EL MEXICANO**

4509 E AMARILLO BLVD

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type | |
|----------|----------------|-------------|--|----------|-----------------|----------|-----------------|--|
| HF2069 | EHF28 | H90 DAY | ALL OTHER VIOLATIONS | | 2/24/2014 | 0 | HL1B | |
| | | | Covers for the lights or shatter-proof bulbs are needed in the ice cream bar manufacturing room. | | | | | |
| HF366 | | | | | 2/24/2014 | 0 | HL1B | |
| HF367 | | | | | 2/24/2014 | 0 | HL1B | |

Food Establishment Public Inspection Report

From 2/20/14 thru 2/26/14

ESTABLISHMENT

TAQUERIA Y PALETERIA EL MEXICANO

| | | | |
|--------|-----------|---|------|
| HFM368 | 2/24/2014 | 0 | HL1B |
| HFM369 | 2/24/2014 | 0 | HL1B |
| HFM370 | 2/24/2014 | 0 | HL1B |
| HFM371 | 2/24/2014 | 0 | HL1B |

Food Establishment Public Inspection Report

From 2/20/14 thru 2/26/14

ESTABLISHMENT**TAQUERIA PALETERIA EL MEXICANO**

| | | | | | | | |
|--------|--|--|--|--|-----------|---|------|
| HFM372 | | | | | 2/24/2014 | 0 | HL1B |
|--------|--|--|--|--|-----------|---|------|

| | | | | | | | |
|--------|--|--|--|--|-----------|---|------|
| HFM373 | | | | | 2/24/2014 | 0 | HL1B |
|--------|--|--|--|--|-----------|---|------|

TAYLOR FOOD MART #2005**5000 E INTERSTATE 40**

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|-----------------|-----------------------|--------------------|-----------------------|--------------------------------------|------------------------|-----------------|------------------------|
| HF2190 | EHF25 | COS | FOOD CONTACT SURFACES | Cooler handles needed to be cleaned. | 2/25/2014 | 3 | HL1B |

Food Establishment Public Inspection Report

From 2/20/14 thru 2/26/14

ESTABLISHMENT**THAI STAR
3800 E AMARILLO BLVD**

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|-----------------|-----------------------|--------------------|---|-----------------|------------------------|-----------------|------------------------|
| HF495 | EHF25 | IN | FOOD CONTACT SURFACES Floors and vent hood cleaned. | | 2/26/2014 | 0 | HFOL |
| | EHF28 | IN | ALL OTHER VIOLATIONS Corrected. A light cover is in place on the small light in the kitchen. | | 2/26/2014 | | |

**TOKYO STEAK HOUSE
5807 SW 45TH AVE**

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|-----------------|-----------------------|--------------------|--------------------|-----------------|------------------------|-----------------|------------------------|
| HF2324 | | | | | 2/26/2014 | 0 | HFOL |

Food Establishment Public Inspection Report

From 2/20/14 thru 2/26/14

ESTABLISHMENT

**TOOT N TOTUM #61
5300 CANYON DR**

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|----------|----------------|-------------|---|----------|-----------------|----------|-----------------|
| HF396 | EHF28 | H90 DAY | ALL OTHER VIOLATIONS | | 2/26/2014 | 16 | HL1B |
| | | | Thawing must be done under cold,running water. b)Clean all air vents. c)Replace missing ceiling tiles. | | | | |
| | EHF25 | COS | FOOD CONTACT SURFACES | | 2/26/2014 | | |
| | | | Microwave dirty. b)Soda nozzles dirty. c)Dirty knife. d)Chipped knife cannot be used. e)Coffee filters stored on dirty surface. | | | | |
| | EHF13 | H24 HOUR | HACCP PLAN/TIME | | 2/26/2014 | | |
| | | | Open bags of hotdogs in cooler, found without any prep dates-discarded. | | | | |
| | EHF02 | IN | COLD HOLDING | | 2/26/2014 | | |
| | | | Coolers holding at 39°. | | | | |
| | EHF07 | COS | ADEQUATE HAND WASHING | | 2/26/2014 | | |
| | | | Employee seen not washing hands before gloves. | | | | |

Food Establishment Public Inspection Report

From 2/20/14 thru 2/26/14

ESTABLISHMENT

TOOT N TOTUM #61

| | | | | | | | |
|-------|-------|-----|-------------|--|-----------|----|------|
| HF396 | EHF03 | COS | HOT HOLDING | | 2/26/2014 | 16 | HL1B |
|-------|-------|-----|-------------|--|-----------|----|------|

All hotdogs holding on grill at 112-122°, must stay 135° or above.

TOOT N TOTUM #62

3701 SW 6TH AVE

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|-----------------|-----------------------|--------------------|----------------------|-----------------|------------------------|-----------------|------------------------|
| HF45 | EHF28 | COS | ALL OTHER VIOLATIONS | | 2/24/2014 | 0 | HL1B |

Food in walkin was not covered.

Food Establishment Public Inspection Report

From 2/20/14 thru 2/26/14

ESTABLISHMENT**TOOT N TOTUM #65
2500 S GEORGIA ST**

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type | |
|----------|----------------|-------------|---|----------|-----------------|----------|-----------------|--|
| HF733 | EHF28 | COS | ALL OTHER VIOLATIONS | | 2/26/2014 | 0 | HL1B | |
| | | | A)Clean condiments holders. B)Restroom needs a trashcan with a lid. | | | | | |

**TOOT N TOTUM #79
6802 WOLFLIN AVE**

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|----------|----------------|-------------|-------------|----------|-----------------|----------|-----------------|
| HF967 | | | | | 2/21/2014 | 0 | HL1B |

Food Establishment Public Inspection Report

From 2/20/14 thru 2/26/14

ESTABLISHMENT**UNITED EXPRESS #530**

3572 S SONCY RD

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|----------|----------------|-------------|-------------------------------------|----------|-----------------|----------|-----------------|
| HF2474 | EHF21 | IN | MANUAL WARE WASHING a)Corrected. | | 2/25/2014 | 0 | HFOL |

UNITED SUPERMARKET #529

5807 SW 45TH AVE

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|----------|----------------|-------------|-------------|----------|-----------------|----------|-----------------|
| HF460 | | | | | 2/25/2014 | 0 | HFOL |

Food Establishment Public Inspection Report

From 2/20/14 thru 2/26/14

ESTABLISHMENT

UNITED SUPERMARKET #530

3552 S SONCY RD

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|----------|----------------|-------------|--|----------|-----------------|----------|-----------------|
| HF2471 | EHF28 | IN | ALL OTHER VIOLATIONS | | 2/26/2014 | 0 | HFOL |
| | | | a)Temporary CO has been issued. Establishment is OK to open. | | | | |
| HF2472 | EHF28 | IN | ALL OTHER VIOLATIONS | | 2/26/2014 | 0 | HFOL |
| | | | a)Temporary CO has been issued. Establishment is OK to open. | | | | |
| HF2473 | EHF28 | IN | ALL OTHER VIOLATIONS | | 2/26/2014 | 0 | HFOL |
| | | | a)Temporary CO has been issued. Establishment is OK to open. | | | | |

Food Establishment Public Inspection Report

From 2/20/14 thru 2/26/14

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

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|----------|----------------|-------------|---|----------|-----------------|----------|-----------------|
| HF1296 | EHF25 | COS | FOOD CONTACT SURFACES | | 2/25/2014 | 6 | HL1B |
| | | | A)Tea bins must be covered at all times. B)Tea nozzles dirty. C)Clean top of grill where plates are placed. | | | | |
| | EHF03 | IN | HOT HOLDING | | 2/25/2014 | | |
| | | | A)Gravy holding at 135 degrees. | | | | |
| | EHF15 | H10DAY | EQUIPMENT ADEQUATE | | 2/25/2014 | | |
| | | | A)Make table by grill holding products at 48-51 degrees. Condensor is frosted over. Must fix to be able to maintain 41 degrees or below at all times within 10days. All food was removed. | | | | |

Food Establishment Public Inspection Report

From 2/20/14 thru 2/26/14

ESTABLISHMENT**WATERMILL EXPRESS
2507 SW 3RD AVE**

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|-----------------|-----------------------|--------------------|--------------------|-----------------|------------------------|-----------------|------------------------|
| HF1243 | | | | | 2/20/2014 | 0 | HL1B |

307 E HASTINGS AVE

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|-----------------|-----------------------|--------------------|--------------------|-----------------|------------------------|-----------------|------------------------|
| HF1175 | | | | | 2/20/2014 | 0 | HL1B |

3409 S GEORGIA ST

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|-----------------|-----------------------|--------------------|--------------------|-----------------|------------------------|-----------------|------------------------|
| HF527 | | | | | 2/20/2014 | 0 | HL1B |

Food Establishment Public Inspection Report

From 2/20/14 thru 2/26/14

ESTABLISHMENT**WATERMILL EXPRESS****4239 SW 45TH AVE**

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|----------|----------------|-------------|-------------|----------|-----------------|----------|-----------------|
| HF454 | | | | | 2/20/2014 | 0 | HL1B |

5800 BELL ST

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|----------|----------------|-------------|-------------|----------|-----------------|----------|-----------------|
| HF55 | | | | | 2/20/2014 | 0 | HL1B |

907 23RD ST

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

Food Establishment Public Inspection Report

From 2/20/14 thru 2/26/14

ESTABLISHMENT

WATERMILL EXPRESS

HFC107 2/20/2014 0 HL1B

WATERMILL EXPRESS #276

2315 E AMARILLO BLVD

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|-----------------|-----------------------|--------------------|--------------------|-----------------|------------------------|-----------------|------------------------|
| HF227 | | | | | 2/20/2014 | 0 | HL1B |

Food Establishment Public Inspection Report

From 2/20/14 thru 2/26/14

ESTABLISHMENT**WATERMILL EXPRESS #277****4400 S WASHINGTON ST**

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|-----------------|-----------------------|--------------------|--------------------|-----------------|------------------------|-----------------|------------------------|
| HF225 | | | | | 2/20/2014 | 0 | HL1B |

WATERMILL EXPRESS LLC**4163 SW 34TH AVE**

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|-----------------|-----------------------|--------------------|--------------------|-----------------|------------------------|-----------------|------------------------|
| HF2272 | | | | | 2/20/2014 | 0 | HL1B |

Food Establishment Public Inspection Report

From 2/20/14 thru 2/26/14

ESTABLISHMENT

WATERMILL EXPRESS UNIT 264

2704 S GRAND ST

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|----------|----------------|-------------|-------------|----------|-----------------|----------|-----------------|
| HF457 | | | | | 2/20/2014 | 0 | HL1B |

WATERMILL EXPRESS UNIT 266

3601 SW 15TH AVE

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|----------|----------------|-------------|-------------|----------|-----------------|----------|-----------------|
| HF656 | | | | | 2/20/2014 | 0 | HL1B |

Food Establishment Public Inspection Report

From 2/20/14 thru 2/26/14

ESTABLISHMENT

WATERMILL EXPRESS UNIT 268

3510 NE 24TH AVE

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|-----------------|-----------------------|--------------------|--------------------|-----------------|------------------------|-----------------|------------------------|
| HF641 | | | | | 2/20/2014 | 0 | HL1B |

Food Establishment Public Inspection Report

From 2/20/14 thru 2/26/14

ESTABLISHMENT

**WEST TEXAS RX
3211 S COULTER ST**

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|----------|----------------|-------------|---|----------|-----------------|----------|-----------------|
| HF817 | EHF20 | COS | TOXIC ITEMS | | 2/25/2014 | 17 | HL1B |
| | | | Chemical stored with foods. Never store medication or chemicals with foods. | | | | |
| | EHF08 | COS | GOOD HYGIENIC PRACTICES | | 2/25/2014 | | |
| | | | Phone setting on can food. | | | | |
| | EHF09 | COS | APPROVED SOURCE/LABELING | | 2/25/2014 | | |
| | | | Non easily identifiable food items found not labeled. | | | | |
| | EHF24 | COS | THERMOMETERS | | 2/25/2014 | | |
| | | | Two broken thermometers in coolers. Check thermometers daily to ensure 41 degrees or less in refrigerators and 0 degrees in freezers. | | | | |
| | EHF25 | COS | FOOD CONTACT SURFACES | | 2/25/2014 | | |
| | | | Microwave, toaster, mixer and reach in cooler need to be cleaned. b)Sanitized items in drawer with non sanitized. c)Utensils not covered when not in use. | | | | |

Food Establishment Public Inspection Report

From 2/20/14 thru 2/26/14

ESTABLISHMENT

WEST TEXAS RX

| | | | | | | |
|-------|-------|-----|----------------------|-----------|----|------|
| HF817 | EHF28 | COS | ALL OTHER VIOLATIONS | 2/25/2014 | 17 | HL1B |
|-------|-------|-----|----------------------|-----------|----|------|

Back door has gap at bottom. b)Single service items stored on floor. c)Hair restraint needed on cook.

WHATABURGER #307

2424 S GEORGIA ST

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

| | | | | | | | |
|------|-------|-----|----------------------|--|-----------|---|------|
| HF79 | EHF28 | COS | ALL OTHER VIOLATIONS | | 2/26/2014 | 6 | HL1B |
|------|-------|-----|----------------------|--|-----------|---|------|

A)Clean vents inside front freezer. B)Clean vents on ceiling. C)Clean gaskets on freezer in front area. D)Clean handles on refrigerator.

| | | | | | | | |
|--|-------|-----|-----------------------|--|-----------|--|--|
| | EHF25 | COS | FOOD CONTACT SURFACES | | 2/26/2014 | | |
|--|-------|-----|-----------------------|--|-----------|--|--|

Mold on soda nozzles and dispensers. Manager washed, rinsed and sanitized nozzles and dispensers.

| | | | | | | | |
|--|-------|-----|-------------|--|-----------|--|--|
| | EHF20 | COS | TOXIC ITEMS | | 2/26/2014 | | |
|--|-------|-----|-------------|--|-----------|--|--|

Chemicals stored with food items and food bags. Chemicals were moved to seperate area.

Food Establishment Public Inspection Report

From 2/20/14 thru 2/26/14

ESTABLISHMENT

**WINGSTOP
5807 SW 45TH AVE**

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|----------|----------------|-------------|---|----------|-----------------|----------|-----------------|
| HF1052 | EHF12 | COS | CROSS CONTAMINATION | | 2/25/2014 | 19 | HFOL |
| | | | Sliced potatoes stored in open tubs. This exposes the foods to dust and other contaminants. Foods must be protected at all times. Second notice this violation. Future violations will result in a reinspection fee. | | | | |
| | EHF08 | COS | GOOD HYGIENIC PRACTICES | | 2/25/2014 | | |
| | | | Open employee drink stored on make table. Drinks must be stored where they will not contaminate foods or food handling equipment. Second notice this violation. Future violations of this item will result in a reinspection fee. | | | | |
| | EHF02 | H24 HOUR | COLD HOLDING | | 2/25/2014 | | |
| | | | Raw chicken found not refrigerated at 56°F. Raw chicken must not be allowed to stand unrefrigerated above 41°F. 2nd notice this violation. Future violations of this item will result in a reinspection fee. | | | | |
| | EHF25 | H10DAY | FOOD CONTACT SURFACES | | 2/25/2014 | | |
| | | | Inside reachin cooler not clean. Cell phone on food prep table. Plastic wrap holder not clean. Ice bucket not clean. Sliced potato tub not clean. All #25 items second notice. Future violations will result in a reinspection fee. | | | | |
| | EHF22 | H30 DAY | MANAGER KNOWLEDGE/CERTIFIED | | 2/25/2014 | | |
| | | | Expired food manager card. Class must be taken and test passed or equivalent food manager course within 30 days. | | | | |

Food Establishment Public Inspection Report

From 2/20/14 thru 2/26/14

ESTABLISHMENT

WINGSTOP

| | | | | | | |
|--------|-------|--------|----------------------|-----------|----|------|
| HF1052 | EHF28 | H10DAY | ALL OTHER VIOLATIONS | 2/25/2014 | 19 | HFOL |
|--------|-------|--------|----------------------|-----------|----|------|

Floor in kitchen is heavily coated in grease. Must be cleaned daily of all grease. Single service items stored on floor. Clean outside of ice machine, outside tops of upright coolers, back door threshold, & area outside backdoor. Sewer cap broken outside.

**WOODEN NICKEL CAFE
701 S TAYLOR ST**

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

| | | | | | | | |
|--------|-------|-----|---------------------|--|-----------|---|------|
| HF1857 | EHF21 | COS | MANUAL WARE WASHING | | 2/21/2014 | 6 | HL1B |
|--------|-------|-----|---------------------|--|-----------|---|------|

Wipe down bucket had no sanitizer in it.

| | | | | | | | |
|--|-------|-----|-----------------------|--|-----------|--|--|
| | EHF25 | COS | FOOD CONTACT SURFACES | | 2/21/2014 | | |
|--|-------|-----|-----------------------|--|-----------|--|--|

A) Cooler drawers under grills needed to be cleaned out. B) Microwave needed to be cleaned out.

Food Establishment Public Inspection Report

From 2/20/14 thru 2/26/14

ESTABLISHMENT

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

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|----------|----------------|-------------|--|----------|-----------------|----------|-----------------|
| HF1985 | EHF25 | H10DAY | FOOD CONTACT SURFACES | | 2/20/2014 | 6 | HL1B |
| | | | Walls by standing cooler in kitchen need to be cleaned. | | | | |
| | EHF19 | H10DAY | RODENTS/ANIMALS/OPENINGS | | 2/20/2014 | | |
| | | | Live roaches found in roach trap. Establishment must be treated by a licensed pesticide applicator, and an improvement must be seen, or a \$50 reinspection fee will be charged. | | | | |