

Food Establishment Public Inspection Report**From 2/27/14 thru 3/5/14**

ESTABLISHMENT**A & D DISCOUNT
801 N TAYLOR ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF178	EHF17	COS	HAND WASH WITH SOAP/TOWELS		3/3/2014	6	HL1B
			Soap and towels needed at hand washing sink.				
	EHF25	COS	FOOD CONTACT SURFACES		3/3/2014		
			a)Soda nozzles needed to be cleaned. b)Containers for tongs needed to be cleaned.				

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ESTABLISHMENT

ABUELOS MEXICAN EMBASSY**3501 SW 45TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF476	EHF24	COS	THERMOMETERS		3/4/2014	4	HL1B
			No thermometer in cold old unit. All cold hold units must have a thermometer located in the warmest part of the cooler and in an easy to read location.				
	EHF28	COS	ALL OTHER VIOLATIONS		3/4/2014		
			Lids required for tea urns. b)Air intakes not clean.				

ACAPULCO MEXICAN RESTAURANT**727 S POLK ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1377					2/27/2014	0	HL1B

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ESTABLISHMENT

AFRICAN BROTHERS STORE**1111 E AMARILLO BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2349	EHF28	COS	ALL OTHER VIOLATIONS		2/27/2014	3	HL1B
			Items stored in mop sink.				
	EHF17	COS	HAND WASH WITH SOAP/TOWELS		2/27/2014		
			A)No soap at hand sink in back room B)No paper towels at hand sink in back room.				

AHS SOFTBALL BOOSTER CLUB**2620 RUSSELL LONG BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT4725					2/27/2014	0	HL1B FOOD

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ESTABLISHMENT

AMA GERMAN ROASTED NUTS

401 S BUCHANAN ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT4726					3/1/2014	0	HL1B FOOD

AMARILLO FAMILY YMCA MIDTOWN

609 S CAROLINA ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFD68	EHF28	COS	ALL OTHER VIOLATIONS		3/4/2014	3	HL1B
			Employees must wear hair restraints while preparing food.				
	EHF20	COS	TOXIC ITEMS		3/4/2014		
			Spray bottles not labeled.				

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ESTABLISHMENT

**AMARILLO NUTRITION
3801 OLSEN BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2331					2/28/2014	0	HL1B

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ESTABLISHMENT

ARAMARK-JACK B KELLY CENTER

2402 4TH AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFC206	EHF28	H10DAY	ALL OTHER VIOLATIONS		2/27/2014	9	HL1B
			A)All food must be stored at least six inches off the floor. B)Fix hole in wall by ice machine located near managers office within 10 days.				
	EHF20	COS	TOXIC ITEMS		2/27/2014		
			A)Chemical bottles found well over 400ppm. B)Spray bottle found well over 400ppm. Must be 200ppm as label states.				
	EHF15	H10DAY	EQUIPMENT ADEQUATE		2/27/2014		
			A)Two coolers holding yogurt in store area found at 50 degrees for unknown period of time. All potentially hazardous foods were voluntarily discarded. Do not use until it can maintain 41 degrees or below at all times. Fix cooler within 10 days.				
	EHF25	COS	FOOD CONTACT SURFACES		2/27/2014		
			A)Clean small cooler in Java City. B)Clean cup holders at Chic Fil A.				
	EHF02	IN	COLD HOLDING		2/27/2014		
			A)Turkey holding at 38 degrees. B)Roast beef holding at 39 degrees.				

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ARAMARK-JACK B KELLY CENTER

HFC206	EHF03	IN	HOT HOLDING		2/27/2014	9	HL1B
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A)Fried chicken holding at 170 degrees.

AUSTIN MIDDLE SCHOOL**1808 WIMBERLY RD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF667	EHF28	COS	ALL OTHER VIOLATIONS		2/27/2014	0	HL1B

Clean handles on reachin in 1.

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ESTABLISHMENT

BARNES & NOBLE BOOKSELLERS INC

2415 S SONCY RD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF314					3/5/2014	0	HL1B

BELMAR BAKERY

3325 BELL ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF626	EHF28	COS	ALL OTHER VIOLATIONS		3/4/2014	0	HL1B

A)Clean handles on cold hold. B)Clean outside of ice machine. C)Food on floor on freezer. All food must be kept at least 6 inches off of floor. D)Employee drinks stored with customer food. E)Clean condiment holders in deli area.

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Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2475	EHF28	COS	ALL OTHER VIOLATIONS		3/5/2014	11	HL1B
			A)Clean gaskets on bread freezer. B)Clean inside of ice machine. C)Gaskets on cold hold needs replaced and cleaned.				
	EHF02	COS	COLD HOLDING		3/5/2014		
			Cold hold under prep table holding at 50F. All out of temperature food that is potentially hazardous was discarded by manager.				
	EHF25	COS	FOOD CONTACT SURFACES		3/5/2014		
			Ice scoop stored in dirty container.				
	EHF20	COS	TOXIC ITEMS		3/5/2014		
			Chemical bottle stored above tins used for serving customer food and plastic wrap.				

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ESTABLISHMENT

BRAUMS ICE CREAM #186

1101 23RD ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFC101	EHF20	COS	TOXIC ITEMS		2/27/2014	10	HL1B
			A)Chemical spray bottle seen hanging with food. Store all chemicals away from all food and food contact areas. (Repeat) If seen again a \$50 reinspection fee will be charged.				
	EHF07	COS	ADEQUATE HAND WASHING		2/27/2014		
			A)Employee seen not washing hands before putting on gloves.				
	EHF17	COS	HAND WASH WITH SOAP/TOWELS		2/27/2014		
			A)Two hand sinks found without any paper towels.				
	EHF28	H10DAY	ALL OTHER VIOLATIONS		2/27/2014		
			A)Floor is missing tiles in kitchen. Tiles must be replaced within 10 days. By fryer. B)All employees working with food must wear a hair restraint.				

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ESTABLISHMENT**BRISTOLS BAR
1911 E INTERSTATE 40**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2283	EHF28	H24 HOUR	ALL OTHER VIOLATIONS		2/28/2014	0	HM3
			Establishment has no water. Establishment was voluntarily closed. Environmental Health Dept must be contacted for an inspection before reopening.				
HF2283	EHF28	IN	ALL OTHER VIOLATIONS		2/28/2014	0	HM4
			Establishment has water/hot water over 120°F. Establishment may reopen.				

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ESTABLISHMENT

**BURGER KING #1583
415 E AMARILLO BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF83	EHF28	COS	ALL OTHER VIOLATIONS		2/27/2014	7	HL1B
			Old steamer-well has food debris in it. Clean.				
	EHF11	COS	PROPER HANDLING RTE		2/27/2014		
			a)Handle of scoop down in sugar. Handle must be kept up and out since the sugar is ready-to-eat.				
	EHF24	COS	THERMOMETERS		2/27/2014		
			No thermometer in cooler.				

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ESTABLISHMENT**BURGER KING #2185****4317 TECKLA BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF425	EHF28	COS	ALL OTHER VIOLATIONS		3/4/2014	0	HL1B	
			A)Clean inside of cold hold at drive thru. B)Clean inside of microwave. C)Clean gasket in cold hold by ice coffee area. D)Clean vents in walk in freezer. E) Clean outside of ice machine.					

**BURRITO STOP
114 SE 9TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF2210	EHF27	H24 HOUR	ESTABLISHMENT PERMIT		3/4/2014	3	HL1B	
			Permit is expired. Must pay by noon 3/5/14. Amount due \$250.					

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ESTABLISHMENT

BUTTERFLIES & BULLFROGS

3107 SW 27TH AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFD59	EHF25	COS	FOOD CONTACT SURFACES		2/28/2014	3	HL1B
			Clean metal shavings off of can opener and replace blade.				

CARINOS ITALIAN

8400 W INTERSTATE 40

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1041	EHF22	IN	MANAGER KNOWLEDGE/CERTIFIED		3/3/2014	0	HFOL
			a)Corrected.				

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ESTABLISHMENT

**CEFCO
4430 S WESTERN ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2194	EHF22	IN	MANAGER KNOWLEDGE/CERTIFIED Establishment has a food manager.		2/28/2014	0	HFOL

**CHEZ LA
701 S TAYLOR ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2311	EHF02	IN	COLD HOLDING Strawberries 38°F.		2/28/2014	0	HL1B

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ESTABLISHMENT**CHILDRENS CIRCLE OF FRIENDS**

3510 BOWIE ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFD57					3/4/2014	0	HL1B

COFFEE BEANS & MACHINES

2431 WOLFLIN VILLAGE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF520					3/5/2014	0	HL1B

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ESTABLISHMENT

**CORN DOG 7
7701 W INTERSTATE 40**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF882	EHF15	IN	EQUIPMENT ADEQUATE		3/3/2014	0	HFOL
			a)Corrected.				

COURTYARD DOWNTOWN 724 S POLK ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2014	EHF10	COS	SOUND CONDITION		3/3/2014	4	HL1B
			Dented cans found on rack in dry storage.				

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ESTABLISHMENT

CRAIG METHODIST RETIREMENT

5500 SW 9TH AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF447	EHF10	COS	SOUND CONDITION		2/27/2014	7	HL1B
			Molded produce in walkin.				
	EHF25	COS	FOOD CONTACT SURFACES		2/27/2014		
			a)Utensils in drawer had food debris on them. b)Utensil with damaged handle was not easily cleanable.				
	EHF28	IN	ALL OTHER VIOLATIONS		2/27/2014		
			1 correction from previous inspection.				

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ESTABLISHMENT**CROCKETT MIDDLE SCHOOL
4720 FLOYD AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF214	EHF28	COS	ALL OTHER VIOLATIONS		2/28/2014	0	HL1B
			Food on floor in freezer. All food must be kept at least 6" off the floor. Clean can opener and replace blade. Employee food stored with children's food. Employee food and drinks must be stored separately. Employee food stored with clean dishes.				
	EHF29	IN	RECOGNITION		2/28/2014		
			Great job at using probe thermometer to check temperature of meat products being cooked.				

**DENNYS RESTAURANT #6674
1710 E INTERSTATE 40**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF392	EHF15	IN	EQUIPMENT ADEQUATE		3/3/2014	0	HFOL
			Corrected from previous inspection.				

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ESTABLISHMENT

DOLLAR GENERAL STORE #12249**2726 SW 10TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1953	EHF10	COS	SOUND CONDITION		2/27/2014	7	HL1B
			Dented cans on shelves.				
	EHF17	COS	HAND WASH WITH SOAP/TOWELS		2/27/2014		
			No paper towels in restroom.				
	EHF28	COS	ALL OTHER VIOLATIONS		2/27/2014		
			No Spanish hand washing sign in restroom.				

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ESTABLISHMENT**DOWNTOWN DELI
900 S TYLER ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2518	EHF16	H 3 DAYS	HAND WASH FACILITIES ADEQUATE	Hand sink was taken apart, being repaired.	2/28/2014	0	H PREOPEN
	EHF14	H 3 DAYS	WATER SUPPLY	Hot water needs to be turned on.	2/28/2014		

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ESTABLISHMENT**DRUNKEN DRAGON
717 SW 16TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2505	EHF25	COS	FOOD CONTACT SURFACES		3/4/2014	0	H PREOPEN
			a)Soda gun needed to be cleaned. b)Soda nozzle holster needed to be cleaned.				
	EHF28	COS	ALL OTHER VIOLATIONS		3/4/2014		
			Items stored in hand sink.				

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ESTABLISHMENT

**EASTRIDGE LANES INC
5405 E AMARILLO BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF186	EHF28	COS	ALL OTHER VIOLATIONS		3/5/2014	7	HL1B
			Store all food containers at least six inches off the floor in the basement.				
	EHF25	COS	FOOD CONTACT SURFACES		3/5/2014		
			Store the ice scoop on a clean non-porous surface, do not store on a towel. b)An unwashed onion was on top of the diced onions in refrigerator. Separate cleaned and unwashed produce in refrigeration.				
	EHF08	COS	GOOD HYGIENIC PRACTICES		3/5/2014		
			A dirty food pan was in the mop sink.This sink is for mop water only, keep food containers in the 3 compartment sink.				

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ESTABLISHMENT

**EL DORADO BURRITOS
2617 E AMARILLO BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF2238	EHF28	H90 DAY	ALL OTHER VIOLATIONS		3/4/2014	0	HL1B	
			Label the small container of salt. cos b)Paint or seal the ceiling where repairs had been made, unfinished sheet rock over 3 compartment sink.					

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ESTABLISHMENT

**EL GIRO
1800 BELL ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2514	EHF28	H30 DAY	ALL OTHER VIOLATIONS		3/4/2014	0	H PREOPEN
			a)Ceiling tiles in kitchen must be replaced within 30 days to smooth easily cleanable. b)Bare wood under front counter needs to be painted or sealed. c)Hand washing signs at all hand washing sinks.				
	EHF17	H10DAY	HAND WASH WITH SOAP/TOWELS		3/4/2014		
			Soap and towels at front handwashing sink.				
	EHF24	COS	THERMOMETERS		3/4/2014		
			No thermometer in drawer unit under grill.				
	EHF20	COS	TOXIC ITEMS		3/4/2014		
			Spray bottles with chemical need to be labeled.				

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ESTABLISHMENT**EL TROPICO
1105 S GRAND ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1856	EHF02	IN	COLD HOLDING Mandarin oranges 40F, sliced apples 39.9F.		3/3/2014	0	HL1B
	EHF03	IN	HOT HOLDING Nacho cheese 142.3F, corn 136.2F.		3/3/2014		

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ESTABLISHMENT

FAMOUS DAVES
8518 W INTERSTATE 40

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1837	EHF13	COS	HACCP PLAN/TIME		3/3/2014	17	HL1B
			a)Food from Saturday had no datemarks.				
	EHF10	COS	SOUND CONDITION		3/3/2014		
			a)Cans dented on rim on rack.				
	EHF21	COS	MANUAL WARE WASHING		3/3/2014		
			a)Dishwasher was not sanitizing on arrival.				
	EHF24	COS	THERMOMETERS		3/3/2014		
			a)Thermometer needed in front cooler.				
	EHF28	COS	ALL OTHER VIOLATIONS		3/3/2014		
			a)Label bulk sugar. b)All scoops must have a handle.				

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ESTABLISHMENT

FAMOUS DAVES

HF1837	EHF25	COS	FOOD CONTACT SURFACES	3/3/2014	17	HL1B
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a)Clean tea nozzles daily. b)Filter water was off for ice cream scoops.

HF1837				3/5/2014	0	HL1B
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ESTABLISHMENT

**FANNIN MIDDLE SCHOOL
4623 S RUSK ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF676	EHF03	IN	HOT HOLDING Mixed veggies 169F, chicken nuggets 147F.		2/28/2014	0	HL1B
	EHF02	IN	COLD HOLDING Pico de gallo 40F, sliced tomatoes 41F.		2/28/2014		

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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	EHF21	COS	MANUAL WARE WASHING		2/28/2014	6	HL1B
			No sanitizer in three compartment sink.				
	EHF28	H60 DAY	ALL OTHER VIOLATIONS		2/28/2014		
			a)Gasket on reachin in kitchen needs to be replaced. b)Freezer needs to be defrosted. c)Food in walkin was uncovered. (4 corrections from previous inspection.)				
	EHF25	H10DAY	FOOD CONTACT SURFACES		2/28/2014		
			a)Vent hood needs to be cleaned. b)Friers need to be cleaned.				

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ESTABLISHMENT**GIOVANNIS PIZZA&CALZONE****4715 S WESTERN ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF2082	EHF10	COS	SOUND CONDITION		3/4/2014	4	HL1B	
			Food product marked "refrigerate after open" found not refrigerated.					

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ESTABLISHMENT

GLOBAL DISCOUNT STORE

3408 NE 24TH AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2509	EHF17	H10DAY	HAND WASH WITH SOAP/TOWELS		2/27/2014	0	H PREOPEN
			Soap and towels are needed at hand sink in bathroom. b) Soap and towels are needed at the hand sink in the kitchen.				
	EHF21	H10DAY	MANUAL WARE WASHING		2/27/2014		
			A wire shelf over the three compartment sink is needed for additional drying surfaces for equipment. b) Sanitizer and sanitizer test strips are needed for properly cleaning utensils and equipment.				
	EHF24	H10DAY	THERMOMETERS		2/27/2014		
			Thermometers are needed in any refrigerator where potentially hazardous food is stored.				
	EHF25	H10DAY	FOOD CONTACT SURFACES		2/27/2014		
			Seal any wood under the cabinet that could absorb moisture.				
	EHF28	H10DAY	ALL OTHER VIOLATIONS		2/27/2014		
			Ceiling must be smooth/easily cleanable over any food or drink prep area. Light covers w/end caps are needed over food or drink prep areas. Post a valid fd mgr card. Self-closing spring or mechanism is needed on restroom door.				

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ESTABLISHMENT

GO BURGER

4500 S WASHINGTON ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1978	EHF25	H10DAY	FOOD CONTACT SURFACES		3/4/2014	29	HL1B
			Fryer and grill sides have excess grease buildup. Blower covers in reach in cooler are dirty. Bag of onions stored on floor.				
	EHF24	H10DAY	THERMOMETERS		3/4/2014		
			No thermometer in small reach in cooler. No thermometer in 2 freezers. Thermometers must be in the warmest part of the unit and visible without searching.				
	EHF20	H10DAY	TOXIC ITEMS		3/4/2014		
			Paint stored over foods in dry storage.				
	EHF19	H10DAY	RODENTS/ANIMALS/OPENINGS		3/4/2014		
			Gap at back door. Door must seal tightly to prevent insects, rodents and dust. Back door has no self closer. Door must have a self closer to shut the door. **Second violation this item. Future violations may result in a reinspection fee.				
	EHF10	COS	SOUND CONDITION		3/4/2014		
			Container sugar stored open in dry storage.				

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ESTABLISHMENT

GO BURGER

HF1978	EHF12	COS	CROSS CONTAMINATION	3/4/2014	29	HL1B
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Raw eggs and raw meat stored over ready to eat foods. Store raw meats and eggs below rte foods to avoid drips or spills contaminating foods that will not be cooked.

	EHF09	COS	APPROVED SOURCE/LABELING	3/4/2014		
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Bags non easily identifiable foods not labeled. All foods not easily identifiable must have a label.

	EHF02	H24 HOUR	COLD HOLDING	3/4/2014		
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Sliced tomatoes and raw meatballs found over 50°F. These foods are potentially hazardous and must be held at 41° or below.

GUITARS & CADILLACS

3601 OLSEN BLVD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
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HF2495	EHF22	H45 DAY	MANAGER KNOWLEDGE/CERTIFIED		2/28/2014	3	HL1B
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Must have a certified food manager.

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ESTABLISHMENT

HARRINGTON ASSISTED LIVING**401 SW 12TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1266	EHF02	IN	COLD HOLDING Tartar sauce temped at 40F.		2/27/2014	0	HL1B
	EHF03	IN	HOT HOLDING Cream of celery 136F.		2/27/2014		

Food Establishment Public Inspection Report**From 2/27/14 thru 3/5/14****ESTABLISHMENT****HASTINGS #9604
2020 S GEORGIA ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1408	EHF22	H45 DAY	MANAGER KNOWLEDGE/CERTIFIED		2/27/2014	3	HL1B
			No certified food manager. Establishment must have a certified food manager at all times. Food manager course is held every Wednesday of the month at 821 S. Johnson at 8:30. To be corrected within 45 days.				
	EHF28	COS	ALL OTHER VIOLATIONS		2/27/2014		
			A)Coffee shop needs new ice scoop. B)Clean gaskets on refrigerator in coffee shop. C)Clean gaskets on cold hold in coffee shop.				

Food Establishment Public Inspection Report

From 2/27/14 thru 3/5/14

ESTABLISHMENT

IMAGINATION STATION

7910 BELL ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFD34	EHF28	COS	ALL OTHER VIOLATIONS		3/3/2014	0	HL1B
			A)Blood worms for fish cannot be kept in same freezer as kids food. B)All sinks were backed up and not draining. Problem was fixed by end of inspection. 1 correction from last inspection.				
	EHF03	IN	HOT HOLDING		3/3/2014		
			A)Mac N Cheese holding at 155 degrees.				

Food Establishment Public Inspection Report

From 2/27/14 thru 3/5/14

ESTABLISHMENT

**JACOBOS CAFE
3701 OLSEN BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2361	EHF28	COS	ALL OTHER VIOLATIONS		3/5/2014	3	HL1B
			A)Clean gaskets under prep area. B)Replace can opener (rusty).				
	EHF29	IN	RECOGNITION		3/5/2014		
			Establishment is very clean. Management is always quick in making corrections and very easy to work with.				
	EHF25	COS	FOOD CONTACT SURFACES		3/5/2014		
			Soda nozzles moldy.				

Food Establishment Public Inspection Report

From 2/27/14 thru 3/5/14

ESTABLISHMENT

**JIGGLE BERRY
3801 OLSEN BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2155	EHF28	COS	ALL OTHER VIOLATIONS		2/28/2014	3	HL1B
			A)Clean utensil holder. B)Dirty dishes stored with clean dishes.				
	EHF22	H45 DAY	MANAGER KNOWLEDGE/CERTIFIED		2/28/2014		
			No food manager card posted. Food manager card must be posted at all times.				

Food Establishment Public Inspection Report

From 2/27/14 thru 3/5/14

ESTABLISHMENT**JOHNNY N ALLEN MIDDLE SCHOOL**

700 N LINCOLN ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF691	EHF03	IN	HOT HOLDING Spanish rice 164.7F.		3/3/2014	0	HL1B
	EHF02	IN	COLD HOLDING Pepperoni 40.1F.		3/3/2014		

**JRS POOL PALACE
1301 SE 10TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2507	EHF28	COS	ALL OTHER VIOLATIONS		3/3/2014	0	H PREOPEN
a)Hand wash sign needed at hand sink. b)English and Spanish hand wash sign needed in restrooms.							

Food Establishment Public Inspection Report

From 2/27/14 thru 3/5/14

ESTABLISHMENT**KIMBLE LEARNING CENTER****2200 SE 10TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFD16	EHF25	COS	FOOD CONTACT SURFACES		3/5/2014	3	HL1B
			Utensils rack was dirty. Rack was cleaned.				
	EHF02	IN	COLD HOLDING		3/5/2014		
			Cooler holding at 38 F.				

Food Establishment Public Inspection Report

From 2/27/14 thru 3/5/14

ESTABLISHMENT

**LA BELLA PIZZA
3801 OLSEN BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF235	EHF10	COS	SOUND CONDITION		3/5/2014	14	HL1B
			Dented cans on shelf. All dented cans must be stored separate from all other cans and can not be used.				
	EHF13	COS	HACCP PLAN/TIME		3/5/2014		
			A)Undated ham and ribs in cold hold. All potentially hazardous food must be date marked. B)Out of date meat in cold hold. All potentially hazardous food must be discarded after 7 days.				
	EHF24	COS	THERMOMETERS		3/5/2014		
			Toppings cold hold needs thermometer.				
	EHF25	COS	FOOD CONTACT SURFACES		3/5/2014		
			A)Clean inside of microwave and handle. B)Clean all handles on all cold holds. C)Clean dishes in dirty pan.				
	EHF28	COS	ALL OTHER VIOLATIONS		3/5/2014		
			A)Ribs thawing in standing water. B)Clean bottom of toppings holder and freezer. C)Clean gaskets on dough cooler and cold holder in prep area. D)Replace gaskets on dough cooler. E)Food on floor in freezer. F)Clean all vents. G)Repair storage room door.				

Food Establishment Public Inspection Report

From 2/27/14 thru 3/5/14

ESTABLISHMENT

Food Establishment Public Inspection Report

From 2/27/14 thru 3/5/14

ESTABLISHMENT

**LA FRONTERA
1401 S ARTHUR ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF411	EHF25	COS	FOOD CONTACT SURFACES		3/5/2014	16	HFOL
			Duct tape is not easily cleanable. Do not continue use of duct tape.				
	EHF22	IN	MANAGER KNOWLEDGE/CERTIFIED		3/5/2014		
			Corrected.				
	EHF21	COS	MANUAL WARE WASHING		3/5/2014		
			Dish machine found not sanitizing. Corrected by end of inspection.				
	EHF02	COS	COLD HOLDING		3/5/2014		
			a)Raw beef found sitting on counter at 50 degrees F. b)Tomatoes holding at 48 degrees F. All must be held at 41 degrees or lower.				
	EHF03	COS	HOT HOLDING		3/5/2014		
			a)Enchilladas were being held at 70 degrees F. b)Ground beef helds at 128 degrees F. Must be held at 135 degrees of higher.				

Food Establishment Public Inspection Report

From 2/27/14 thru 3/5/14

ESTABLISHMENT

Food Establishment Public Inspection Report

From 2/27/14 thru 3/5/14

ESTABLISHMENT

**LA SUPER ECONOMICA
1011 N BUCHANAN ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2255	EHF10	COS	SOUND CONDITION		3/3/2014	7	HOTHER
			Several boxes of produce were affected by a sprinkler head of the wet fire suppression system in the walk-in cooler. All produce affected was thrown away. A box of molded mushrooms were discarded from the walk in cooler.				
	EHF25	H10DAY	FOOD CONTACT SURFACES		3/3/2014		
			Packaged beverages affected by sprinkler system must be washed & sanitized before re-stocking. Any products taken out of larger packages that aren't labeled for resale cannot be sold. Clean & sanitize all shelving, walls & floors in the walk-in cooler.				
	EHF28	H10DAY	ALL OTHER VIOLATIONS		3/3/2014		
			This establishment has been closed by the City Fire Marshall's Dept. A representative will re-check this walk-in cooler and all contents when cleared by the Fire Marshall.				
HF2255	EHF28	IN	ALL OTHER VIOLATIONS		3/5/2014	0	HFOL
			Corrected. Establishment re-opened by fire safety.				
	EHF25	IN	FOOD CONTACT SURFACES		3/5/2014		
			a)Corrected. b)Corrected. All products, shelves and floors cleaned and sanitized.				

Food Establishment Public Inspection Report

From 2/27/14 thru 3/5/14

ESTABLISHMENT**LA SUPER ECONOMICA****LAMAR ELEMENTARY
3800 S LIPSCOMB ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF663	EHF03	IN	HOT HOLDING Pasta at 146.4F.		2/27/2014	0	HL1B
	EHF02	IN	COLD HOLDING Milk at 38F.		2/27/2014		

Food Establishment Public Inspection Report

From 2/27/14 thru 3/5/14

ESTABLISHMENT**LEARNING DEPOT
5398 MEADOWGREEN DR**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFD58	EHF02	IN	COLD HOLDING Coolers holding at 40 degrees.		3/3/2014	0	HL1B
	EHF03	IN	HOT HOLDING Corndogs holding at 145 degrees.		3/3/2014		

Food Establishment Public Inspection Report

From 2/27/14 thru 3/5/14

ESTABLISHMENT**MCDONALDS
2000 S WESTERN ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF2399	EHF20	COS	TOXIC ITEMS		3/4/2014	6	HL1B	
			Sanitizer at three compartment sink was over 400 PPM Qt.					
	EHF25	COS	FOOD CONTACT SURFACES		3/4/2014			
			Microwave oven needed to be cleaned.					

4402 TECKLA BLVD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF1465	EHF02	COS	COLD HOLDING		3/4/2014	8	HL1B	
			A)Tomatoes holding at 48F. B)Bacon holding at 46 F. All potetially hazardous food must be held at 41F or below.					
	EHF21	H10DAY	MANUAL WARE WASHING		3/4/2014			
			Ware wash sanitizer too weak. Must be corrected within 10 days.					

Food Establishment Public Inspection Report

From 2/27/14 thru 3/5/14

ESTABLISHMENT

MCDONALDS

HF1465	EHF28	COS	ALL OTHER VIOLATIONS	3/4/2014	8	HL1B
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A)Replace gaskets on cold hold at salad prep table. B)Replace gaskets on egg cold hold. C)Clean can opener. D)Clean condiment holders at drive thru.

MRS BAIRDS BAKERY OUTLET**4165 SW 34TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1522					3/4/2014	0	HL1B

Food Establishment Public Inspection Report

From 2/27/14 thru 3/5/14

ESTABLISHMENT

NIGHT & DAY CARE & PLAY INC**2831 MAYS AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFD31	EHF28	COS	ALL OTHER VIOLATIONS		2/27/2014	3	HL1B
			A)Replace can opener blade and clean can opener. B)Clean portable fan.				
	EHF23	H5DAYS	SEWAGE/WASTEWATER		2/27/2014		
			Three compartment sink drain clogged. Must be fixed within 5 days.				
HFD31	EHF23	IN	SEWAGE/WASTEWATER		3/4/2014	0	HFOL
			Clogged 3 compartment sink fixed.				

Food Establishment Public Inspection Report

From 2/27/14 thru 3/5/14

ESTABLISHMENT

**NORDIC GALLEY BAKERI
7402 SW 34TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2236	EHF21	IN	MANUAL WARE WASHING	a)Corrected.	3/4/2014	0	HFOL

Food Establishment Public Inspection Report

From 2/27/14 thru 3/5/14

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

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF661	EHF10	COS	SOUND CONDITION		2/27/2014	8	HL1B
			Dented cans on shelf stored with undented cans. All dented cans must be stored seperately from undented cans and must not serve to children.				
	EHF13	COS	HACCP PLAN/TIME		2/27/2014		
			A)Out of date chicken patties in refrigerator. Cooked meat must be discarded after 7 days. B)Chicken salad in refrigerator not date marked. Repeat. All potentially hazardous foods must be dated the day it's prepared and held no longer than 7 days.				
	EHF28	COS	ALL OTHER VIOLATIONS		2/27/2014		
			A)Replace gasket on refrigerator. B)Clean refrigerator handles. C)Clean freezer handles. D)Bread stored under 3 compartment sink. E)Employee food stored with children's food. Employee food must be stored seperately.				

Food Establishment Public Inspection Report

From 2/27/14 thru 3/5/14

ESTABLISHMENT

PANHANDLE SURGICAL HOSPITAL

7100 SW 9TH AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF189					3/3/2014	0	HL1B

PAPA MURPHYS

6032 BELL ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF2304	EHF08	COS	GOOD HYGIENIC PRACTICES		3/4/2014	4	HL1B	
			Hand sink being used to fill up water. Hand sinks are for hand washing only.(Repeat)					
	EHF02	IN	COLD HOLDING		3/4/2014			
			Ham holding at 38°F.					

Food Establishment Public Inspection Report

From 2/27/14 thru 3/5/14

ESTABLISHMENT

PARAMOUNT TERRACE ELEMENTARY

3906 SW 40TH AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF688	EHF13	COS	HACCP PLAN/TIME		2/27/2014	4	HL1B
			Chicken salad must be date marked from the day chicken is pulled from the freezer and discarded 7 days after chicken comes out of the freezer.				
	EHF28	COS	ALL OTHER VIOLATIONS		2/27/2014		
			A)Clean gaskets on refrigerator. B)Replace blade on can opener.				

Food Establishment Public Inspection Report

From 2/27/14 thru 3/5/14

ESTABLISHMENT

**PATTAYA RESTAURANT
6204 HILLSIDE RD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1904	EHF28	H10DAY	ALL OTHER VIOLATIONS		2/27/2014	13	HL1B
			Floor below grills has food spill build up. b)Back door not clean. c)Small gap at back door needs to be sealed. d)Splash guard needs to be installed on side of hand sink to prevent splatter.				
	EHF17	COS	HAND WASH WITH SOAP/TOWELS		2/27/2014		
			No paper towels available at hand sink.				
	EHF08	COS	GOOD HYGIENIC PRACTICES		2/27/2014		
			Open employee drink on shelf above foods.				
	EHF15	COS	EQUIPMENT ADEQUATE		2/27/2014		
			Make table found out of temp. Unit was unplugged.				
	EHF25	H10DAY	FOOD CONTACT SURFACES		2/27/2014		
			Microwave, ice bucket, vent hood, utensil drawers not clean.				

Food Establishment Public Inspection Report

From 2/27/14 thru 3/5/14

ESTABLISHMENT

Food Establishment Public Inspection Report

From 2/27/14 thru 3/5/14

ESTABLISHMENT

**PHO SOFIA
5625 E AMARILLO BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2516	EHF25	H10DAY	FOOD CONTACT SURFACES		3/3/2014	0	H PREOPEN
			Sanitize all food contact surfaces before opening.				
	EHF23	H10DAY	SEWAGE/WASTEWATER		3/3/2014		
			Finish any additional plumbing and use a licensed plumber. A dish washing machine is being changed out and drain lines need capped or attached to a new machine.				
	EHF24	H10DAY	THERMOMETERS		3/3/2014		
			Thermometers are needed in all refrigerators. They must be 41°F or colder. Freezers should be 0°F or colder.				
	EHF22	H45 DAY	MANAGER KNOWLEDGE/CERTIFIED		3/3/2014		
			A certified food manager is needed within 45 days. Next class is 3/12/14 at 821 S Johnson.				
	EHF17	H10DAY	HAND WASH WITH SOAP/TOWELS		3/3/2014		
			Soap and towels needed at all hand sinks.				

Food Establishment Public Inspection Report

From 2/27/14 thru 3/5/14

ESTABLISHMENT

**PIZZA HUT
3404 NE 24TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2330	EHF10	COS	SOUND CONDITION		3/4/2014	7	HL1B
			Garlic bread was left out on cardboard box in the freezer. It was discarded. Only store food on clean, food-grade surfaces.				
	EHF25	H10DAY	FOOD CONTACT SURFACES		3/4/2014		
			Clean any food residue & label sticker residue from plastic containers. b) Clean any food residue from stainless containers and pizza pans.				
	EHF28	H10DAY	ALL OTHER VIOLATIONS		3/4/2014		
			Clean floor under shelving and around objects where dirt is starting to accumulate.				

Food Establishment Public Inspection Report

From 2/27/14 thru 3/5/14

ESTABLISHMENT

**PIZZA PLANET
6801 BELL ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF94	EHF13	COS	HACCP PLAN/TIME		3/3/2014	4	HL1B
			A)Precooked sausage holding in cooler longer than 7 days. (Discarded) B)Sliced turkey found without any preparation date on it				
	EHF02	IN	COLD HOLDING		3/3/2014		
			A)Ham holding at 38 degrees. B)Sausage holding at 39 degrees.				

Food Establishment Public Inspection Report

From 2/27/14 thru 3/5/14

ESTABLISHMENT

**PRESTON WEST PAR 3
9101 S COULTER ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF434	EHF02	IN	COLD HOLDING Cooler holding at 40°F.		3/4/2014	3	HL1B
	EHF22	H10DAY	MANAGER KNOWLEDGE/CERTIFIED		3/4/2014		
			Fd mgr card expired since 2012. Due to repeat non-compliance, a \$50 reinspect. fee must be paid at our office by 12pm on 3/5/14. Someone must take fd mgr class on 3/12/14 or another \$50 will be charged.				

Food Establishment Public Inspection Report

From 2/27/14 thru 3/5/14

ESTABLISHMENT

PURE WATER ICE & TEA

504 23RD ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFC305	EHF25	COS	FOOD CONTACT SURFACES		2/27/2014	3	HL1B
			A)Tea nozzles moldy. Must be cleaned daily by wash, rinse, sanitize, air dry. B)Bottle shelf of metal table is rusting. Table must be stainless steel. Clean rust off.				
	EHF28	IN	ALL OTHER VIOLATIONS		2/27/2014		
			A)Floor tiles corrected. B)Keep cups off the floor in storage.				

Food Establishment Public Inspection Report

From 2/27/14 thru 3/5/14

ESTABLISHMENT

RAIN PREMIER SUSHI BAR

817 S POLK ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2096	EHF28	H10DAY	ALL OTHER VIOLATIONS		3/3/2014	6	HM3
			Spanish hand wash signage required.				
	EHF23	H10DAY	SEWAGE/WASTEWATER		3/3/2014		
			Sewage backup in kitchen floor drains. Restaurant closed.				
	EHF22	H10DAY	MANAGER KNOWLEDGE/CERTIFIED		3/3/2014		
			Certified food manager required.				
HF2096	EHF23	IN	SEWAGE/WASTEWATER		3/4/2014	0	HM4
			Rain is now ok to open for business.				

Food Establishment Public Inspection Report

From 2/27/14 thru 3/5/14

ESTABLISHMENT

REGION 16 NELSON ST HEADSTART

1023 N NELSON ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFD40	EHF28	COS	ALL OTHER VIOLATIONS		2/27/2014	0	HL1B
			Clean any dust from the top of the vent hood.				

Food Establishment Public Inspection Report

From 2/27/14 thru 3/5/14

ESTABLISHMENT

**SALTGRASS STEAKHOUSE
8300 W INTERSTATE 40**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1910	EHF28	COS	ALL OTHER VIOLATIONS		2/27/2014	29	HL1B
			a)Label bulk cornstarch,. b)Keep handles of scoops up and out of dry goods. c)Repair "snow" in freezer.				
	EHF24	COS	THERMOMETERS		2/27/2014		
			a)No thermometer in front cooler.				
	EHF25	COS	FOOD CONTACT SURFACES		2/27/2014		
			a)During washing, remove datemark stickers from bins. b)Scoops stored in water at 128F. Must be 135F.				
	EHF21	COS	MANUAL WARE WASHING		2/27/2014		
			a)Dish washer was out of sanitizer b)Automatic quat sanitizer dispenser was at 100 ppm.				
	EHF20	COS	TOXIC ITEMS		2/27/2014		
			a)Unlabeled chemical in dish washing area.				

Food Establishment Public Inspection Report**From 2/27/14 thru 3/5/14**

ESTABLISHMENT

SALTGRASS STEAKHOUSE

HF1910	EHF03	COS	HOT HOLDING	2/27/2014	29	HL1B
			a) Properly cooked whole roasts must be held at 130F or above. Roast was at 110F.			
	EHF08	COS	GOOD HYGIENIC PRACTICES	2/27/2014		
			a) Spoon was in bar hand sink.			
	EHF10	COS	SOUND CONDITION	2/27/2014		
			a) Severely dented can on rack.			
	EHF11	COS	PROPER HANDLING RTE	2/27/2014		
			a) Chef touching ready to eat food with bare hands.			

Food Establishment Public Inspection Report

From 2/27/14 thru 3/5/14

ESTABLISHMENT

**SIERRA SPRING WATER
4718 MCCARTY BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF71					3/4/2014	0	HL1B

SONIC DRIVE IN 1714 S WESTERN ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF512	EHF28	H90 DAY	ALL OTHER VIOLATIONS		3/3/2014	3	HL1B
			Floor tiles need to have grout replaced.				
	EHF20	COS	TOXIC ITEMS		3/3/2014		
			Sanitizer was over 400 PPM Qt.				

Food Establishment Public Inspection Report

From 2/27/14 thru 3/5/14

ESTABLISHMENT

ST ANNS CATHOLIC CHURCH

605 38TH ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT4723					3/2/2014	0	HL1B FOOD

Food Establishment Public Inspection Report

From 2/27/14 thru 3/5/14

ESTABLISHMENT

**STAYBRIDGE SUITES
36 WESTERN PLAZA DR**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2224	EHF28	COS	ALL OTHER VIOLATIONS		3/5/2014	13	HL1B
			A)Clean portable fans. B)Clean condiment holders.				
	EHF27	COS	ESTABLISHMENT PERMIT		3/5/2014		
			Last inspection not posted. Current inspection must be posted at all times.				
	EHF16	COS	HAND WASH FACILITIES ADEQUATE		3/5/2014		
			Hand sink blocked by trash can. Hand sink can not be blocked. Repeat. If not corrected by next inspection a \$50 resinspection fee will be charged.				
	EHF22	H45 DAY	MANAGER KNOWLEDGE/CERTIFIED		3/5/2014		
			No food manager. Repeat. A \$50 reinspection fee must be paid by Wed., March 6, 2014 at 12pm.				
	EHF13	COS	HACCP PLAN/TIME		3/5/2014		
			A)Cream cheese at 63F. Package states "keep refrigerated". B)Sausage not date marked. Both are repeat offense. If not corrected by next inspection a \$50 reinspection fee will be charged.				

Food Establishment Public Inspection Report

From 2/27/14 thru 3/5/14

ESTABLISHMENT

**SUBWAY
7701 W INTERSTATE 40**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1695	EHF27	IN	ESTABLISHMENT PERMIT a)Corrected.		3/3/2014	0	HFOL

Food Establishment Public Inspection Report

From 2/27/14 thru 3/5/14

ESTABLISHMENT

**SUBWAY 25610
2001 S WESTERN ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF496	EHF23	H 4 HOUR	SEWAGE/WASTEWATER		2/28/2014	3	HM3
			Sewage backing up into building. Establishment must close.				
HF496	EHF23	IN	SEWAGE/WASTEWATER		2/28/2014	0	HM4
			Sewer cleaned and operating properly, floor cleaned and sanitized.				

Food Establishment Public Inspection Report

From 2/27/14 thru 3/5/14

ESTABLISHMENT**SUNSHINE VALLEY CHILD CARE****4618 RIVER RD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFD22	EHF03	IN	HOT HOLDING Frito pie at 161°F.		3/4/2014	0	HL1B
	EHF28	COS	ALL OTHER VIOLATIONS Clean any dust from the ceiling over the oven.		3/4/2014		

Food Establishment Public Inspection Report

From 2/27/14 thru 3/5/14

ESTABLISHMENT**SUSHIC, LLC
2402 4TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFC309	EHF03	IN	HOT HOLDING A)Cooked beef holding at 151 degrees.		2/27/2014	0	HL1B
	EHF02	IN	COLD HOLDING A)Pork holding at 41 degrees.		2/27/2014		

Food Establishment Public Inspection Report

From 2/27/14 thru 3/5/14

ESTABLISHMENT

**TACO VILLA #18
110 N 23RD ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFC301	EHF03	IN	HOT HOLDING Eggs holding at 145°.		2/27/2014	3	HL1B
	EHF02	IN	COLD HOLDING Tomatoes holding at 41°.		2/27/2014		
	EHF25	COS	FOOD CONTACT SURFACES Clean utensil trays everyday. b)Clean gaskets on cooler.		2/27/2014		

Food Establishment Public Inspection Report

From 2/27/14 thru 3/5/14

ESTABLISHMENT

**TACO VILLA #5
3301 S COULTER ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF397	EHF02	COS	COLD HOLDING		2/27/2014	12	HL1B
			a)Bottles of milk on ice were not fully submerged. Therefore, parts of the milk were above 41F. Fully submerge product in ice.				
	EHF10	COS	SOUND CONDITION		2/27/2014		
			a)Dented cans on rack.				
	EHF21	H10DAY	MANUAL WARE WASHING		2/27/2014		
			a)Automatic quat sanitizer dispenser at 100 ppm. Must be 200 ppm.				

Food Establishment Public Inspection Report

From 2/27/14 thru 3/5/14

ESTABLISHMENT

TACOS DON MIGUEL
2509 E AMARILLO BLVD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF179	EHF28	COS	ALL OTHER VIOLATIONS		2/27/2014	0	HL1B
			Raw meat stored over ready to eat food in reach in cooler.				

TARGET STORE #221
8201 W INTERSTATE 40

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF756	EHF22	COS	MANAGER KNOWLEDGE/CERTIFIED		3/4/2014	3	HL1B
			Current food manager no longer works here. Register a new food manager.				

Food Establishment Public Inspection Report

From 2/27/14 thru 3/5/14

ESTABLISHMENT

**THAI EXPRESS
3314 S WASHINGTON ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1093	EHF25	COS	FOOD CONTACT SURFACES		2/27/2014	13	HL1B
			Scoop used for ready to eat rice laying on a dirty surface.				
	EHF22	H45 DAY	MANAGER KNOWLEDGE/CERTIFIED		2/27/2014		
			Food manager card expired. Establishment must have a certified food manager at all times. To be corrected within 45 days.				
	EHF20	COS	TOXIC ITEMS		2/27/2014		
			Wipe down sanitizer over 400ppm. Wipe down sanitizer should be 100ppm.				
	EHF12	COS	CROSS CONTAMINATION		2/27/2014		
			A)Raw meat and raw, shelled eggs stored about vegetables. All potentially hazardous food must be stored below ready to eat foods. B)No handle on scoop used for ready to eat rice.				
	EHF28	COS	ALL OTHER VIOLATIONS		2/27/2014		
			A)Clean gaskets and handles on cold hold under prep table. B)Clean vents and inside meat and egg cold hold. C)Clean vents in kitchen. D)Employee not wearing hair restraint. Repeat. Future violation will be charged \$50 reinspection fee.				

Food Establishment Public Inspection Report

From 2/27/14 thru 3/5/14

ESTABLISHMENT

**THAI SIAM
717 S FILLMORE ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1836	EHF28	H90 DAY	ALL OTHER VIOLATIONS Vent hood needs to be cleaned.		2/27/2014	6	HL1B
	EHF17	COS	HAND WASH WITH SOAP/TOWELS No soap at hand sink in kitchen.		2/27/2014		
	EHF25	COS	FOOD CONTACT SURFACES Gasket to reach in cooler not clean.		2/27/2014		

Food Establishment Public Inspection Report

From 2/27/14 thru 3/5/14

ESTABLISHMENT

**TOOMS RESTAURANT
3416 NE 24TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2057	EHF25	H10DAY	FOOD CONTACT SURFACES		3/4/2014	8	HL1B
			Clean the wall near the woks and any splatter near the corner. Clean any food and crumbs from the table near the fryers. Keep all scoop handles from falling into food and ice. cos				
	EHF24	H10DAY	THERMOMETERS		3/4/2014		
			Thermometers are needed in the front 2 door cooler and the small produce cooler by the woks.				
	EHF28	H10DAY	ALL OTHER VIOLATIONS		3/4/2014		
			Label sugar container by the coffee area.				

Food Establishment Public Inspection Report

From 2/27/14 thru 3/5/14

ESTABLISHMENT

**TOOT N TOTUM #3
5409 E AMARILLO BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF353	EHF28	H90 DAY	ALL OTHER VIOLATIONS		2/27/2014	0	HFOL
			Repair the automatic towel dispenser at the hand sink in the back cooking area.				
	EHF16	IN	HAND WASH FACILITIES ADEQUATE		2/27/2014		
			Corrected. Hand sink has been installed in the back cooking area.				

Food Establishment Public Inspection Report

From 2/27/14 thru 3/5/14

ESTABLISHMENT**TOOT N TOTUM #35
4224 SW 34TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF645	EHF20	COS	TOXIC ITEMS		3/4/2014	8	HL1B
			Cleaning chemicals stored with food. All chemicals must be stored seperately from food.				
	EHF03	COS	HOT HOLDING		3/4/2014		
			Cheeseburger roller bite hot holding at 122F. All potentially hazardous food must be held at 135F or hotter. Employee discarded product.				
	EHF28	COS	ALL OTHER VIOLATIONS		3/4/2014		
			A)Employee food stored with customer food. Employee food and drink must be stored seperate from customer food and drink. B)Clean vents in beer cooler and soda cooler.				

Food Establishment Public Inspection Report

From 2/27/14 thru 3/5/14

ESTABLISHMENT

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

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1188					2/28/2014	0	HL1B

**TOOT N TOTUM #6
211 S WESTERN ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF635	EHF28	H90 DAY	ALL OTHER VIOLATIONS		3/3/2014	0	HL1B

a)Lights in cooler need to be shatter resistant or protective cover. b)Cabinet under fountain drinks needs to be cleaned.

Food Establishment Public Inspection Report

From 2/27/14 thru 3/5/14

ESTABLISHMENT**TRAVELODGE
2035 PARAMOUNT BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2089	EHF28	COS	ALL OTHER VIOLATIONS Clean all condiment holders.		3/4/2014	0	HL1B

Food Establishment Public Inspection Report

From 2/27/14 thru 3/5/14

ESTABLISHMENT

UNITED SUPERMARKET #523

5601 W AMARILLO BLVD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1679	EHF28	H90 DAY	ALL OTHER VIOLATIONS		3/5/2014	11	HL1B
			Deli open floor cases need to have return air cleaned. (2 corrections from previous inspection.)				
	EHF03	COS	HOT HOLDING		3/5/2014		
			Baked chicken on Deli line at 117 degrees, baked ham at 120 degrees.				
	EHF20	COS	TOXIC ITEMS		3/5/2014		
			Sanitizer in Deli kitchen over 400 PPM Qt.				
	EHF21	COS	MANUAL WARE WASHING		3/5/2014		
			Sanitizer in Deli Kitchen three compartment sink was not at proper strength.				

Food Establishment Public Inspection Report**From 2/27/14 thru 3/5/14**

ESTABLISHMENT

UNITED SUPERMARKET #523

HF298	EHF28	IN	ALL OTHER VIOLATIONS	3/5/2014	7	HL1B
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Two corrections from previous inspection.

	EHF10	COS	SOUND CONDITION	3/5/2014		
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a)Dented cans on shelf. b)Broken eggs on shelf.

	EHF20	COS	TOXIC ITEMS	3/5/2014		
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a)Sanitizer in meat market over 400 PPM Qt. b)Sanitizer in fish market over 400 PPM Qt.

Food Establishment Public Inspection Report

From 2/27/14 thru 3/5/14

ESTABLISHMENT

USSERY-ROAN TX STATE VETERAN H

1020 TASCOSA RD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1507	EHF10	COS	SOUND CONDITION		3/5/2014	4	HL1B
			Dented cans on shelf in cans.				
	EHF28	COS	ALL OTHER VIOLATIONS		3/5/2014		
			a)Light shields missing in vent hood, second inspection with this violation. b)Light shield missing in freezer. c)Ceiling needs to be cleaned around vents.				

WAFFLE HOUSE #1169

6310 HOLLYWOOD RD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1296	EHF15	IN	EQUIPMENT ADEQUATE		3/5/2014	0	HFOL
			Corrected.				

Food Establishment Public Inspection Report

From 2/27/14 thru 3/5/14

ESTABLISHMENT**WALGREEN #06501
2601 S GEORGIA ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1015	EHF28	COS	ALL OTHER VIOLATIONS Food on floor in freezer.		3/5/2014	0	HL1B

**WALGREENS #13124
4504 S WESTERN ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1863	EHF28	H90 DAY	ALL OTHER VIOLATIONS Ensure broken eggs are stored properly. b)Clean blower covers on coolers in walk in refrigerator.		2/27/2014	0	HL1B

Food Establishment Public Inspection Report

From 2/27/14 thru 3/5/14

ESTABLISHMENT

WESLEY COMMUNITY DAY CARE

1615 S ROBERTS ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFD27	EHF21	H10DAY	MANUAL WARE WASHING		3/5/2014	23	HL1B
			A)Dish machine is not working properly. Must be repaired or removed within 10 days.				
	EHF23	H10DAY	SEWAGE/WASTEWATER		3/5/2014		
			A)Condensate leak in walk in cooler. Must be repaired within 10 days.				
	EHF13	COS	HACCP PLAN/TIME		3/5/2014		
			A)Cooked rice found in the cooler being held longer than 24 hours must have a date on it.				
	EHF03	COS	HOT HOLDING		3/5/2014		
			A)Ground beef sitting on counter at 114 degrees. Must be kept above 135 degrees at all times.				
	EHF02	IN	COLD HOLDING		3/5/2014		
			A)Cooler holding at 38 degrees.				

Food Establishment Public Inspection Report

From 2/27/14 thru 3/5/14

ESTABLISHMENT

WESLEY COMMUNITY DAY CARE

HFD27	EHF08	COS	GOOD HYGIENIC PRACTICES	3/5/2014	23	HL1B
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A)Hands must be washed in the hand sink. Not the three compartment sink.

	EHF07	COS	ADEQUATE HAND WASHING	3/5/2014		
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A)Employees seen not washing hands before gloves.

WESTERN HORSEMAN CLUB

2501 E INTERSTATE 40

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
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HF2052	EHF25	COS	FOOD CONTACT SURFACES		3/4/2014	6	HL1B
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Glasses found with lipstick on them.

	EHF22	H45 DAY	MANAGER KNOWLEDGE/CERTIFIED		3/4/2014		
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Food manager card needs to be obtained by a full time employee by April 10, 2014. If food manager card is not obtained a \$50 reinspection fee will be charged.

Food Establishment Public Inspection Report

From 2/27/14 thru 3/5/14

ESTABLISHMENT

WINGSTOP
5807 SW 45TH AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1052	EHF22	H30 DAY	MANAGER KNOWLEDGE/CERTIFIED		2/28/2014	15	HFOL
			Expired food manager card. Class must be taken and test passed or equivalent food manager course within 30 days.				
	EHF25	H 3 DAYS	FOOD CONTACT SURFACES		2/28/2014		
			Inside reach-in cooler not clean. b)Plastic wrap holder not clean. d)Ice bucket not clean. all #25 items third notice.				
	EHF02	H24 HOUR	COLD HOLDING		2/28/2014		
			Raw chicken found in walk-in cooler at 50°F. Raw chicken must not be allowed to hold above 41°F. All out of temperature chicken was discarded.				
	EHF12	COS	CROSS CONTAMINATION		2/28/2014		
			Sliced potatoes stored in open tubs. This exposes the foods to dust and other contaminates. Foods must be portected at all times. Third notice this violation.				
	EHF28	H 3 DAYS	ALL OTHER VIOLATIONS		2/28/2014		
			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-upright coolers. Sewer cap broken outside.Backdoor threshold & area outside coated in grease.				

Food Establishment Public Inspection Report

From 2/27/14 thru 3/5/14

ESTABLISHMENT

WINGSTOP

HF1052	EHF28	IN	ALL OTHER VIOLATIONS	3/4/2014	0	HFOL
			a)b)c)g)i)k)l)Corrected.			

	EHF25	IN	FOOD CONTACT SURFACES	3/4/2014		
			a)b)c)d)Corrected.			

**WOLFLIN ELEMENTARY
2026 S HUGHES ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF652	EHF13	COS	HACCP PLAN/TIME		2/28/2014	4	HL1B
			A)Undated chef salads with ham in refrigerator. Salads with meat must be date marked from the day the meat is pulled out of freezer. B)Apple juice sitting out of temperature on counter. Packaging stated "keep refrigerated". Apple juice was thrown away.				
	EHF28	COS	ALL OTHER VIOLATIONS		2/28/2014		
			A)Replace can opener blade. B)Employee food stored with childrens food. Employee food must be stored seperately.				

Food Establishment Public Inspection Report

From 2/27/14 thru 3/5/14

ESTABLISHMENT

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

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1985	EHF19	IN	RODENTS/ANIMALS/OPENINGS	Corrected from previous inspection.	3/4/2014	0	HFOL