

Food Establishment Public Inspection Report

From 2/6/14 thru 2/12/14

ESTABLISHMENT

**575 PIZZERIA
7710 HILLSIDE RD**

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|----------|----------------|-------------|---|----------|-----------------|----------|-----------------|
| HF2433 | EHF08 | COS | GOOD HYGIENIC PRACTICES | | 2/11/2014 | 7 | HL1B |
| | | | a)Drink with no lid or straw in a food prep area. | | | | |
| | EHF25 | COS | FOOD CONTACT SURFACES | | 2/11/2014 | | |
| | | | a)Clean the inside of the microwave. | | | | |
| | EHF28 | COS | ALL OTHER VIOLATIONS | | 2/11/2014 | | |
| | | | a)Keep handles of scoops up and out of dry goods. b)Label bulk flour. c)English and Spanish hand washing signs needed in restrooms. d)Hand wash signs needed at hand sink in kitchen and bar hand sink. | | | | |

Food Establishment Public Inspection Report

From 2/6/14 thru 2/12/14

ESTABLISHMENT**AMARILLO CLUB
600 S TYLER ST**

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|----------|----------------|-------------|--|----------|-----------------|----------|-----------------|
| HF1 | EHF16 | IN | HAND WASH FACILITIES ADEQUATE Corrected from previous inspection. | | 2/7/2014 | 0 | HFOL |

**ANDERSON MERCHANDISERS
421 SE 34TH AVE**

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|----------|----------------|-------------|-------------|----------|-----------------|----------|-----------------|
| HF722 | | | | | 2/11/2014 | 0 | HL1B |

Food Establishment Public Inspection Report**From 2/6/14 thru 2/12/14**

ESTABLISHMENT

APPLEBEES NEIGHBORHOOD GRILL**2810 S SONCY RD**

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|-----------------|-----------------------|--------------------|---|-----------------|------------------------|-----------------|------------------------|
| HF2335 | EHF13 | COS | HACCP PLAN/TIME | | 2/12/2014 | 4 | HL1B |
| | | | a)Food that was date marked to be discarded yesterday was still in the cooler. Discard food by the dates placed on them. | | | | |
| | EHF28 | COS | ALL OTHER VIOLATIONS | | 2/12/2014 | | |
| | | | a)Invert the coffee spoons so handles are facing up. b)The back door needs to be completely shut when employees go in and out. c)Keep handles of scoops up and out of dry goods. d)Replace rusty shelving in reach in cooler. | | | | |

Food Establishment Public Inspection Report

From 2/6/14 thru 2/12/14

ESTABLISHMENT

ARAMARK DINING HALL**2402 4TH AVE**

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|----------|----------------|-------------|---|----------|-----------------|----------|-----------------|
| HFC123 | EHF02 | IN | COLD HOLDING | | 2/11/2014 | 4 | HL1B |
| | | | A)Precooked chicken holding at 40 degrees. | | | | |
| | EHF03 | IN | HOT HOLDING | | 2/11/2014 | | |
| | | | A)Cooked eggs holding at 159 degrees. | | | | |
| | EHF13 | COS | HACCP PLAN/TIME | | 2/11/2014 | | |
| | | | A)Several open products found held past 24 hours without any preparation dates on them. | | | | |

Food Establishment Public Inspection Report

From 2/6/14 thru 2/12/14

ESTABLISHMENT**ARBYS #1658
4406 BELL ST**

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|--|-----------------------|--------------------|----------------------|-----------------|------------------------|-----------------|------------------------|
| HF1447 | EHF28 | COS | ALL OTHER VIOLATIONS | | 2/11/2014 | 0 | HL1B |
| Back door has no self closer. Repair as needed. b)Remove chainsaw from restaurant. c)Clean ice bucket. d)Do not store items on top of ice machine. The top of the ice machine must stay clean of dust. | | | | | | | |

Food Establishment Public Inspection Report

From 2/6/14 thru 2/12/14

ESTABLISHMENT

**ARBYS #1908
401 E AMARILLO BLVD**

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|----------|----------------|-------------|---|----------|-----------------|----------|-----------------|
| HF1446 | EHF08 | COS | GOOD HYGIENIC PRACTICES | | 2/12/2014 | 7 | HL1B |
| | | | a)Hand sink may not be used for anything other than hand washing. | | | | |
| | EHF25 | COS | FOOD CONTACT SURFACES | | 2/12/2014 | | |
| | | | a)Ice scoop holder must be changed out or cleaned frequently enough so it will not build up debris in the bottom. | | | | |
| | EHF28 | COS | ALL OTHER VIOLATIONS | | 2/12/2014 | | |
| | | | a)Clean and degrease under the fry venthood. b)Box of lids must be 6" off ground. | | | | |

Food Establishment Public Inspection Report

From 2/6/14 thru 2/12/14

ESTABLISHMENT

BANGKOK RESTAURANT 5901 E AMARILLO BLVD

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|----------|----------------|-------------|---|----------|-----------------|----------|-----------------|
| HF168 | EHF28 | H90 DAY | ALL OTHER VIOLATIONS | | 2/7/2014 | 0 | HFOL |
| | | | Remove the wooden shelf by the three compartment sink. This surface needs to be non-porous and easily cleanable. b)Any other wooden surface must be sealed with oil-based paint or epoxy paint. | | | | |

BED BATH AND BEYOND #352 3000 S SONCY RD

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|----------|----------------|-------------|---|----------|-----------------|----------|-----------------|
| HF1142 | EHF27 | COS | ESTABLISHMENT PERMIT | | 2/12/2014 | 3 | HL1B |
| | | | a)Establishment permit cannot be found. It must be posted in a conspicuous place. | | | | |

Food Establishment Public Inspection Report

From 2/6/14 thru 2/12/14

ESTABLISHMENT

**BEST THAI
208 23RD ST**

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|----------|----------------|-------------|--|----------|-----------------|----------|-----------------|
| HFC296 | EHF01 | COS | COOLING FOR COOKED FOOD | | 2/11/2014 | 14 | HL1B |
| | | | A)Deep fried chicken cooling on counter at 85-90 degrees. Cooling must be done in a cooler and must be cooled to 41 degrees within 6 hours. | | | | |
| | EHF02 | COS | COLD HOLDING | | 2/11/2014 | | |
| | | | A)Tofu sitting on counter at 50 degrees. B)Precooked chicken 53 degrees. C)Bean sprouts 50 degrees. All must remain below 41 degrees at all times. | | | | |
| | EHF11 | COS | PROPER HANDLING RTE | | 2/11/2014 | | |
| | | | A)Employee seen using hands to handle ready to eat foods. Gloves or utensils must be used. | | | | |

Food Establishment Public Inspection Report

From 2/6/14 thru 2/12/14

ESTABLISHMENT

**BUFFALO WILD WINGS
9511 E INTERSTATE 40**

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|-----------------|-----------------------|--------------------|--------------------|-----------------|------------------------|-----------------|------------------------|
| HF2019 | | | | | 2/7/2014 | 0 | HINVEST |

Food Establishment Public Inspection Report

From 2/6/14 thru 2/12/14

ESTABLISHMENT

BURGER KING #4796
4210 W INTERSTATE 40

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|----------|----------------|-------------|--|----------|-----------------|----------|-----------------|
| HF493 | EHF07 | COS | ADEQUATE HAND WASHING | | 2/11/2014 | 14 | HL1B |
| | | | Employee put on gloves without washing hands immediately prior. | | | | |
| | EHF13 | COS | HACCP PLAN/TIME | | 2/11/2014 | | |
| | | | Sliced tomatoes held at room temperature with no time dot. | | | | |
| | EHF24 | H10DAY | THERMOMETERS | | 2/11/2014 | | |
| | | | No thermometer in cold hold unit. Thermometers must be in warmest part of unit(door area) and should be easily visible without having to move product to get them. | | | | |
| | EHF25 | H10DAY | FOOD CONTACT SURFACES | | 2/11/2014 | | |
| | | | Reachin gasket broken/repair-replace.Coffee urn spigot not disassembled during cleaning.Slicer stored on floor.Ice scoops stored on unsanitary surfaces. Time dot stickers residue on clean pans.Seal hole over soda machine.Clean utensil tubs & fry hothold. | | | | |
| | EHF28 | H10DAY | ALL OTHER VIOLATIONS | | 2/11/2014 | | |
| | | | Waste can dirty. Single service food packaging stored uncovered. Lighting in walkin cooler is insufficient. Pans stacked wet. Allow pans to air dry before stacking. | | | | |

Food Establishment Public Inspection Report

From 2/6/14 thru 2/12/14

ESTABLISHMENT

**BUSHLAND BURGER
2300 WELLS ST**

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|-----------------|-----------------------|--------------------|---|-----------------|------------------------|-----------------|------------------------|
| HFP48 | EHF14 | IN | WATER SUPPLY Public Water Supply. | | 2/7/2014 | 0 | HL1B |
| | EHF22 | H45 DAY | MANAGER KNOWLEDGE/CERTIFIED Food manager required within 45 days, next class is Feb. 12, 2014. | | 2/7/2014 | | |

Food Establishment Public Inspection Report

From 2/6/14 thru 2/12/14

ESTABLISHMENT

CANYON HIGH SCHOOL

1701 23RD ST

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|----------|----------------|-------------|--|----------|-----------------|----------|-----------------|
| HFC134 | EHF13 | COS | HACCP PLAN/TIME | | 2/11/2014 | 7 | HL1B |
| | | | A)Several potentially hazardous foods found without the proper date marks on them. If found again a \$50 reinspection fee will be charged. | | | | |
| | EHF21 | H10DAY | MANUAL WARE WASHING | | 2/11/2014 | | |
| | | | A)Dish machine found not sanitizing, must be fixed by 2/20/14. All dishes must be sanitized in 3 compartment sink until fixed. | | | | |

CANYON JUNIOR HIGH

910 9TH AVE

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|----------|----------------|-------------|---|----------|-----------------|----------|-----------------|
| HFC200 | EHF03 | COS | HOT HOLDING | | 2/11/2014 | 5 | HL1B |
| | | | A)Meatballs and chicken nuggets holding in hot cabinet were holding at 122-130 degrees. Temps must be held above 135 degrees at all times. Reheated to 165. | | | | |

Food Establishment Public Inspection Report

From 2/6/14 thru 2/12/14

ESTABLISHMENT

**CHURCHS CHICKEN #591
200 E AMARILLO BLVD**

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|----------|----------------|-------------|--------------|----------|-----------------|----------|-----------------|
| HF987 | EHF14 | IN | WATER SUPPLY | | 2/10/2014 | 0 | HFOL |
| | | | a)Corrected. | | | | |

COUNTRY PRIDE 5909 WINEINGER RD

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|----------|----------------|-------------|---|----------|-----------------|----------|-----------------|
| HF144 | EHF07 | COS | ADEQUATE HAND WASHING | | 2/10/2014 | 4 | HL1B |
| | | | Employee seen not washing hands before putting on gloves. | | | | |
| | EHF28 | IN | ALL OTHER VIOLATIONS | | 2/10/2014 | | |
| | | | a)Corrected. b)Corrected. c)Corrected. | | | | |

Food Establishment Public Inspection Report

From 2/6/14 thru 2/12/14

ESTABLISHMENT

**DANIELS DRIVE IN
2911 E AMARILLO BLVD**

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|----------|----------------|-------------|---|----------|-----------------|----------|-----------------|
| HF75 | EHF20 | COS | TOXIC ITEMS | | 2/12/2014 | 3 | HL1B |
| | | | Label the bottle of cleaner near the three compartment sink. | | | | |
| | EHF28 | H90 DAY | ALL OTHER VIOLATIONS | | 2/12/2014 | | |
| | | | Continue to paint or seal any areas of walls, doors, tables and floors that are missing paint or are porous. b)Light shields are needed on any exposed florescent lights in the kitchen. | | | | |

**DJS BURGERS
2309 SW 3RD AVE**

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|----------|----------------|-------------|--|----------|-----------------|----------|-----------------|
| HF1525 | EHF28 | H90 DAY | ALL OTHER VIOLATIONS | | 2/11/2014 | 0 | HL1B |
| | | | a)Freezer lid needs to have exposed insulation covered. b)Repair wall behind freezer. (1 correction from previous inspection.) | | | | |

Food Establishment Public Inspection Report

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ESTABLISHMENT

DOLLAR GENERAL #8372

5131 PLAINS BLVD

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|----------|----------------|-------------|-------------|----------|-----------------|----------|-----------------|
| HF410 | | | | | 2/10/2014 | 0 | HL1B |

DONUT STOP 515 E AMARILLO BLVD

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|----------|----------------|-------------|---------------------|----------|-----------------|----------|-----------------|
| HF2333 | EHF21 | H5DAYS | MANUAL WARE WASHING | | 2/10/2014 | 3 | HFOL |

No sanitizer is dispensing from the sanitizer tube on the dishwasher. It read at 0ppm. Must repair in 3 days or a \$50 reinspection fee will be charged.

Food Establishment Public Inspection Report

From 2/6/14 thru 2/12/14

ESTABLISHMENT

EMERITUS @ SEVILLE ESTATES

7401 SEVILLE DR

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|----------|----------------|-------------|---|----------|-----------------|----------|-----------------|
| HF499 | EHF28 | COS | ALL OTHER VIOLATIONS | | 2/11/2014 | 4 | HL1B |
| | | | a)Bag of sugar must be 6" off ground. b)Keep handles of scoops up and out of dry goods. c)Wipe the drip from the venthood. d)Hand wash signs needed at hand sinks. This is a repeat violation. Future violations can be charged \$50. | | | | |
| | EHF10 | COS | SOUND CONDITION | | 2/11/2014 | | |
| | | | a)Moldy oranges must be separated from good oranges. b)Dented can on rack. | | | | |

EMERSON ELEMENTARY

600 N CLEVELAND ST

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|----------|----------------|-------------|--------------------------|----------|-----------------|----------|-----------------|
| HF1193 | EHF03 | IN | HOT HOLDING | | 2/7/2014 | 0 | HL1B |
| | | | Sweet potato fries 137F. | | | | |

Food Establishment Public Inspection Report

From 2/6/14 thru 2/12/14

ESTABLISHMENT

**ESKIMO HUT
7200 MCCORMICK RD**

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|----------|----------------|-------------|--|----------|-----------------|----------|-----------------|
| HFR32 | EHF19 | H10DAY | RODENTS/ANIMALS/OPENINGS | | 2/11/2014 | 3 | HFOL |
| | | | Exterior door at drive up - door closure and door sweep required. | | | | |
| | EHF28 | H10DAY | ALL OTHER VIOLATIONS | | 2/11/2014 | | |
| | | | Ice machine/mop sink area under construction not approved for use. All walls, floors and ceilings must be smooth and easily cleanable. | | | | |
| | EHF14 | IN | WATER SUPPLY | | 2/11/2014 | | |
| | | | Water sample results ok. | | | | |

Food Establishment Public Inspection Report

From 2/6/14 thru 2/12/14

ESTABLISHMENT

FAMILY DOLLAR STORES #3326

4400 S WASHINGTON ST

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|----------|----------------|-------------|----------------------|----------|-----------------|----------|-----------------|
| HF985 | EHF28 | IN | ALL OTHER VIOLATIONS | | 2/10/2014 | 0 | HL1B |

FAZOLI'S

2512 S SONCY RD

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|----------|----------------|-------------|-----------------------|---|-----------------|----------|-----------------|
| HF439 | EHF25 | COS | FOOD CONTACT SURFACES | | 2/12/2014 | 3 | HL1B |
| | | | | a)Clean the ice scoop holder by the drive thru. | | | |
| | EHF28 | COS | ALL OTHER VIOLATIONS | | 2/12/2014 | | |
| | | | | a)Replace the tile by the freezer door. b)Personal jacket stored on food. | | | |

Food Establishment Public Inspection Report

From 2/6/14 thru 2/12/14

ESTABLISHMENT

FIRE SLICE PIZZERIA

7306 SW 34TH AVE

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type | |
|----------|----------------|-------------|--|----------|-----------------|----------|-----------------|--|
| HF1823 | EHF28 | COS | ALL OTHER VIOLATIONS | | 2/11/2014 | 0 | HL1B | |
| | | | a)A backdoor that does not open directly into the kitchen needs to be sealed at the bottom. Daylight is showing through. b)Employees engaged in food preparation must wear a hair restraint. | | | | | |

FOOTPRINTS DAYSCHOOL

4333 SW 51ST AVE

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|----------|----------------|-------------|-------------|----------|-----------------|----------|-----------------|
| HFD9 | | | | | 2/11/2014 | 0 | HL1B |

Food Establishment Public Inspection Report

From 2/6/14 thru 2/12/14

ESTABLISHMENT**FURRBIES
210 SW 6TH AVE**

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|-----------------|-----------------------|--------------------|--------------------------------------|-----------------|------------------------|-----------------|------------------------|
| HF1332 | EHF02 | IN | COLD HOLDING Sliced tomato 37.9F. | | 2/12/2014 | 0 | HL1B |
| | EHF03 | IN | HOT HOLDING Chili 162.9F. | | 2/12/2014 | | |

Food Establishment Public Inspection Report

From 2/6/14 thru 2/12/14

ESTABLISHMENT**GENE HOWE ELEMENTARY**

5108 PICO BLVD

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|----------|----------------|-------------|---|----------|-----------------|----------|-----------------|
| HF338 | EHF13 | COS | HACCP PLAN/TIME | | 2/10/2014 | 4 | HL1B |
| | | | A)Two packages of ham found without proper date marks on them. | | | | |
| | EHF28 | H90 DAY | ALL OTHER VIOLATIONS | | 2/10/2014 | | |
| | | | A)Corrected. B)Freezer flooring is on order, fix by next inspection. C)Corrected. | | | | |

GUITARS & CADILLACS

3601 OLSEN BLVD

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|----------|----------------|-------------|-----------------------------|----------|-----------------|----------|-----------------|
| HF2495 | EHF22 | H10DAY | MANAGER KNOWLEDGE/CERTIFIED | | 2/11/2014 | 0 | H PREOPEN |
| | | | Post food manager card. | | | | |

Food Establishment Public Inspection Report

From 2/6/14 thru 2/12/14

ESTABLISHMENT**H & R FOODS LP
609 S GRANT ST**

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|-----------------|-----------------------|--------------------|----------------------|-----------------|------------------------|-----------------|------------------------|
| HF265 | EHF28 | IN | ALL OTHER VIOLATIONS | | 2/12/2014 | 0 | HL1B |

Food Establishment Public Inspection Report

From 2/6/14 thru 2/12/14

ESTABLISHMENT

**HOAGIES DELI
2207 S WESTERN ST**

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|----------|----------------|-------------|---|----------|-----------------|----------|-----------------|
| HF1777 | EHF21 | IN | MANUAL WARE WASHING | | 2/7/2014 | 0 | HFOL |
| | | | Corrected from previous inspection. | | | | |
| | EHF25 | IN | FOOD CONTACT SURFACES | | 2/7/2014 | | |
| | | | Corrected from previous inspection. | | | | |
| | EHF28 | IN | ALL OTHER VIOLATIONS | | 2/7/2014 | | |
| | | | A,B,C Corrected from previous inspection. | | | | |

Food Establishment Public Inspection Report

From 2/6/14 thru 2/12/14

ESTABLISHMENT

KING & I RESTAURANT

2300 BELL ST

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|----------|----------------|-------------|--|----------|-----------------|----------|-----------------|
| HF1890 | EHF12 | COS | CROSS CONTAMINATION | | 2/11/2014 | 14 | HL1B |
| | | | Raw meat stored over ready to eat foods. | | | | |
| | EHF20 | COS | TOXIC ITEMS | | 2/11/2014 | | |
| | | | Medication stored with foods. | | | | |
| | EHF21 | COS | MANUAL WARE WASHING | | 2/11/2014 | | |
| | | | Dishwasher not santizing. | | | | |
| | EHF08 | COS | GOOD HYGIENIC PRACTICES | | 2/11/2014 | | |
| | | | Open employee drink in kitchen and in back prep area. All drinks must have a lid and straw in kitchen. | | | | |
| | EHF28 | H90 DAY | ALL OTHER VIOLATIONS | | 2/11/2014 | | |
| | | | Utensil rack along back wall is not clean. b)Upright freezer needs to be defrosted. c)Walk in door handle has buildup. | | | | |

Food Establishment Public Inspection Report

From 2/6/14 thru 2/12/14

ESTABLISHMENT**KING TACO
3501 NE 24TH AVE**

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|----------|----------------|-------------|-------------|----------|-----------------|----------|-----------------|
| HF2445 | | | | | 2/12/2014 | 0 | HFOL |

**LAKEVIEW ELEMENTARY SCHOOL
6407 LAIR RD**

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type | |
|----------|----------------|-------------|---|----------|-----------------|----------|-----------------|--|
| HFR48 | EHF28 | H90 DAY | ALL OTHER VIOLATIONS | | 2/11/2014 | 0 | HL1B | |
| | | | Repair floor at condensate drain between walkin refrigerator and freezer. 3rd notice. Condensate drains into pans in freezer-repair leak. 3rd notice. | | | | | |

Food Establishment Public Inspection Report

From 2/6/14 thru 2/12/14

ESTABLISHMENT

**LAO MARKET
5813 E AMARILLO BLVD**

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

| | | | | | | | |
|-------|-------|---------|----------------------|--|----------|---|------|
| HF843 | EHF28 | H90 DAY | ALL OTHER VIOLATIONS | | 2/7/2014 | 0 | HFOL |
|-------|-------|---------|----------------------|--|----------|---|------|

Clean out the small freezer in the back room over the refrigeritor. A three compartment sink is needed on market side of firewall. Now that restaurant and market are separated, the market needs a three compartm sink with drainboards and hot and cold water.

Food Establishment Public Inspection Report

From 2/6/14 thru 2/12/14

ESTABLISHMENT**LITTLE CAESARS PIZZA****3400 BELL ST**

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|-----------------|-----------------------|--------------------|------------------------------|-----------------|------------------------|-----------------|------------------------|
| HF2405 | EHF19 | IN | RODENTS/ANIMALS/OPENINGS | | 2/10/2014 | 0 | HFOL |
| | | | a)Back door is self closing. | | | | |
| | EHF20 | IN | TOXIC ITEMS | | 2/10/2014 | | |
| | | | a)Corrected. | | | | |
| | EHF22 | IN | MANAGER KNOWLEDGE/CERTIFIED | | 2/10/2014 | | |
| | | | a)Corrected. | | | | |

Food Establishment Public Inspection Report

From 2/6/14 thru 2/12/14

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

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|--|----------------|-------------|----------------------------|----------|-----------------|----------|-----------------|
| HF2393 | EHF17 | COS | HAND WASH WITH SOAP/TOWELS | | 2/10/2014 | 3 | HL1B |
| A)No paper towels at hand sink in kitchen. B)No paper towels at hand sink by register. | | | | | | | |

**LUPITAS MEXICAN FOOD
7200 MCCORMICK RD**

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|---|----------------|-------------|--------------------------|----------|-----------------|----------|-----------------|
| HFR79 | EHF19 | H10DAY | RODENTS/ANIMALS/OPENINGS | | 2/11/2014 | 3 | HFOL |
| Ext door must have door sweep or threshold-large gap. | | | | | | | |
| | EHF28 | H10DAY | ALL OTHER VIOLATIONS | | 2/11/2014 | | |
| Ice machine/mop sink area under construction. Not approved for use. Kitchen floor must be sealed. Repair/replace glass front ref seals. If unit is not repaired it will be taken out of service on 2/25/14. | | | | | | | |

Food Establishment Public Inspection Report

From 2/6/14 thru 2/12/14

ESTABLISHMENT

MARTY'S CONCESSIONS

3301 SE 10TH AVE

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|-----------------|-----------------------|--------------------|-------------------------------------|-----------------|------------------------|-----------------|------------------------|
| HF1398 | EHF14 | IN | WATER SUPPLY Hot water restored. | | 2/11/2014 | 0 | HFOL |

Food Establishment Public Inspection Report

From 2/6/14 thru 2/12/14

ESTABLISHMENT

**MCDONALDS
4215 CANYON DR**

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|----------|----------------|-------------|--|----------|-----------------|----------|-----------------|
| HF1239 | EHF03 | IN | HOT HOLDING | | 2/10/2014 | 9 | HL1B |
| | | | A)Hamburger holding at 150 degrees. | | | | |
| | EHF20 | COS | TOXIC ITEMS | | 2/10/2014 | | |
| | | | A)Chemical bottle hanging with food. Store all chemicals away from all food and food contact surfaces. | | | | |
| | EHF24 | COS | THERMOMETERS | | 2/10/2014 | | |
| | | | A)Make table missing a thermometer. | | | | |
| | EHF25 | COS | FOOD CONTACT SURFACES | | 2/10/2014 | | |
| | | | A)Ice scoop stored on a dirty surface. B)Employee jackets stored with open container of single service articles. Store separately. | | | | |

Food Establishment Public Inspection Report

From 2/6/14 thru 2/12/14

ESTABLISHMENT

**NU CASTLE DINER
518 SE 10TH AVE**

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|----------|----------------|-------------|-------------|----------|-----------------|----------|-----------------|
| HF177 | | | | | 2/10/2014 | 0 | HL1B |

OASIS GRILLE 2715 ARNOT RD

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|----------|----------------|-------------|--------------------------------------|----------|-----------------|----------|-----------------|
| HFP44 | EHF14 | IN | WATER SUPPLY Public water supply. | | 2/7/2014 | 0 | HFOL |

Food Establishment Public Inspection Report

From 2/6/14 thru 2/12/14

ESTABLISHMENT

PANDA EXPRESS #2100

4710 S COULTER ST

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|----------|----------------|-------------|--|----------|-----------------|----------|-----------------|
| HF2256 | EHF14 | H 2 HOUR | WATER SUPPLY | | 2/10/2014 | 4 | HOTHER |
| | | | a)Establishment does not have hot water. Has 1 hour to repair or the restaurant must close. | | | | |
| HF2256 | EHF14 | H 6 HOUR | WATER SUPPLY | | 2/10/2014 | 4 | HM3 |
| | | | Hot water is frozen. Establishment voluntarily closed and may not re-open until hot water is restored. | | | | |
| HF2256 | EHF14 | IN | WATER SUPPLY | | 2/11/2014 | 0 | HM4 |
| | | | a)Hot water has been restored. | | | | |

Food Establishment Public Inspection Report

From 2/6/14 thru 2/12/14

ESTABLISHMENT**PETRO STOPPING CENTERS C S**

8500 E INTERSTATE 40

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|----------|----------------|-------------|---|----------|-----------------|----------|-----------------|
| HF1561 | EHF25 | COS | FOOD CONTACT SURFACES Tea nozzles needed to be cleaned. | | 2/12/2014 | 3 | HL1B |
| | EHF28 | COS | ALL OTHER VIOLATIONS Dust needed to be cleaned off of ceiling in walk in cooler. | | 2/12/2014 | | |

**POLLYS PUB
1405 SW 10TH AVE**

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|----------|----------------|-------------|-------------|----------|-----------------|----------|-----------------|
| HF290 | | | | | 2/7/2014 | 0 | HL1B |

Food Establishment Public Inspection Report

From 2/6/14 thru 2/12/14

ESTABLISHMENT**RANDALL HIGH EAST
9000 VALLEYVIEW DR**

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|----------|----------------|-------------|---|----------|-----------------|----------|-----------------|
| HF472 | EHF02 | COS | COLD HOLDING | | 2/12/2014 | 9 | HL1B |
| | | | Orange chicken sitting out of temp control on cart at 46°. b)Popcorn chicken doing the same at 60°. All must be held below 41° or below at all times to prevent the growth of bacteria. | | | | |
| | EHF13 | COS | HACCP PLAN/TIME | | 2/12/2014 | | |
| | | | Diced ham found in cooler being held for longer than 7 days. Discarded. | | | | |

Food Establishment Public Inspection Report

From 2/6/14 thru 2/12/14

ESTABLISHMENT**RANDALL HIGH SCHOOL
5800 ATTEBURY DR**

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|-----------------|-----------------------|--------------------|---|-----------------|------------------------|-----------------|------------------------|
| HF568 | EHF02 | IN | COLD HOLDING | | 2/12/2014 | 0 | HL1B |
| | | | A)Chicken nuggets holding cold at 30 degrees. | | | | |
| | EHF03 | IN | HOT HOLDING | | 2/12/2014 | | |
| | | | A)Spicy nuggets holding at 150 degrees. B)Burgers holding at 159 degrees. | | | | |

Food Establishment Public Inspection Report

From 2/6/14 thru 2/12/14

ESTABLISHMENT

REEVES - HINGER ELEMENTARY

1005 21ST ST

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|----------|----------------|-------------|---|----------|-----------------|----------|-----------------|
| HFC124 | EHF02 | IN | COLD HOLDING | | 2/11/2014 | 5 | HL1B |
| | | | A)All coolers holding at 39 degrees. | | | | |
| | EHF03 | COS | HOT HOLDING | | 2/11/2014 | | |
| | | | A)Meatballs sitting on line holding at 110 degrees. B)Chicken nuggets holding at 114 degrees. Both must remain above 135 degrees at all times. Reheated. Use lids to maintain temp. | | | | |
| | EHF28 | IN | ALL OTHER VIOLATIONS | | 2/11/2014 | | |
| | | | A)Corrected. | | | | |

Food Establishment Public Inspection Report

From 2/6/14 thru 2/12/14

ESTABLISHMENT

ROSS DRESS FOR LESS #545

3030 S SONCY RD

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|--|----------------|-------------|----------------------|----------|-----------------|----------|-----------------|
| HF357 | EHF28 | COS | ALL OTHER VIOLATIONS | | 2/12/2014 | 0 | HL1B |
| a)Spanish hand wash sign needed in women's restroom. b)Covered trash can is needed in ladies restroom. | | | | | | | |

SCHWANS HOME SERVICE 510742

10300 HIGHWAY 60

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|----------|----------------|-------------|-------------|----------|-----------------|----------|-----------------|
| HFRM442 | | | | | 2/11/2014 | 0 | HL1B |

Food Establishment Public Inspection Report

From 2/6/14 thru 2/12/14

ESTABLISHMENT**SHARKYS BURRITO CO
1612 S GEORGIA ST**

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|---|-----------------------|--------------------|--------------------|-----------------|------------------------|-----------------|------------------------|
| HFK51 | EHF10 | COS | SOUND CONDITION | | 2/12/2014 | 4 | HL1B |
| Beans and potatoes were dissolving aluminum foil, cover with plastic before foil to prevent this. | | | | | | | |

Food Establishment Public Inspection Report

From 2/6/14 thru 2/12/14

ESTABLISHMENT

**SKOOTERZ
4100 BUSHLAND BLVD**

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|----------|----------------|-------------|--|----------|-----------------|----------|-----------------|
| HF1937 | EHF20 | COS | TOXIC ITEMS | | 2/10/2014 | 6 | HL1B |
| | | | Chemical bottle not labeled. | | | | |
| | EHF17 | COS | HAND WASH WITH SOAP/TOWELS | | 2/10/2014 | | |
| | | | No towels at hand washing sink. | | | | |
| | EHF28 | COS | ALL OTHER VIOLATIONS | | 2/10/2014 | | |
| | | | No Spanish hand washing sign in mens restroom. | | | | |

Food Establishment Public Inspection Report

From 2/6/14 thru 2/12/14

ESTABLISHMENT

**SONIC DRIVE IN
1009 E AMARILLO BLVD**

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|----------|----------------|-------------|--|----------|-----------------|----------|-----------------|
| HF300 | EHF22 | H 3 DAYS | MANAGER KNOWLEDGE/CERTIFIED | | 2/10/2014 | 6 | HL1B |
| | | | Full time employee must obtain a food manager card through the Environmental Health Department at 821 S Johnson. | | | | |
| | EHF25 | COS | FOOD CONTACT SURFACES | | 2/10/2014 | | |
| | | | A)Severely chipped spatula found. All surfaces must remain smooth and easily cleanable. B)Food debris found on clean dishes. C)Date sticker residue needs to be removed from clean dishes. | | | | |

101 TASCOSA RD

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|----------|----------------|-------------|--------------------------------|----------|-----------------|----------|-----------------|
| HF261 | EHF20 | COS | TOXIC ITEMS | | 2/7/2014 | 3 | HL1B |
| | | | Sanitizer was over 400 ppm qt. | | | | |

Food Establishment Public Inspection Report

From 2/6/14 thru 2/12/14

ESTABLISHMENT

SOUTHWEST BAPTIST CHURCH

8201 CANYON DR

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|-----------------|-----------------------|--------------------|---|-----------------|------------------------|-----------------|------------------------|
| HF2347 | EHF02 | IN | COLD HOLDING Coolers holding at 40°. | | 2/12/2014 | 0 | HL1B |

Food Establishment Public Inspection Report

From 2/6/14 thru 2/12/14

ESTABLISHMENT

**SUBWAY #7323-211
5807 SW 45TH AVE**

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|----------|----------------|-------------|---|----------|-----------------|----------|-----------------|
| HF1199 | EHF07 | COS | ADEQUATE HAND WASHING | | 2/11/2014 | 7 | HL1B |
| | | | Employee did not wash hands correctly. Must wash for at least 20 seconds and pay attention to nails. Must use warm water. | | | | |
| | EHF21 | COS | MANUAL WARE WASHING | | 2/11/2014 | | |
| | | | Sanitizer below 200 ppm ammonia. Sanitizer in an open bucket will only last about 2 hours. | | | | |
| | EHF28 | COS | ALL OTHER VIOLATIONS | | 2/11/2014 | | |
| | | | Walk in door handle has buildup. b)Dust on tops of ovens and warmers. | | | | |

Food Establishment Public Inspection Report

From 2/6/14 thru 2/12/14

ESTABLISHMENT**SUBWAY 25610
2001 S WESTERN ST**

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|----------|----------------|-------------|--|----------|-----------------|----------|-----------------|
| HF496 | EHF23 | COS | SEWAGE/WASTEWATER Sewage behind building. | | 2/12/2014 | 3 | HINVEST |

**SUNDOWN LANE ELEMENTARY
4715 SUNDOWN LN**

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|----------|----------------|-------------|---|----------|-----------------|----------|-----------------|
| HFR246 | EHF09 | IN | APPROVED SOURCE/LABELING Discussed proper labeling/date marking. | | 2/11/2014 | 0 | HL1B |
| | EHF28 | H90 DAY | ALL OTHER VIOLATIONS Clean Hobart mixer. Floor repair needed at dishwasher floor drain and around floor drains, around cleanouts, restroom and entrance to kitchen. Clean make up air grills in grease hood. | | 2/11/2014 | | |

Food Establishment Public Inspection Report

From 2/6/14 thru 2/12/14

ESTABLISHMENT

**TACO BELL #28925
4116 W INTERSTATE 40**

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|----------|----------------|-------------|-------------|----------|-----------------|----------|-----------------|
| HF2344 | | | | | 2/12/2014 | 0 | HL1B |

**TACO BUENO
6001 W INTERSTATE 40**

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|----------|----------------|-------------|-----------------------|----------|-----------------|----------|-----------------|
| HF1150 | EHF25 | H10DAY | FOOD CONTACT SURFACES | | 2/12/2014 | 3 | HL1B |

Gasket to reach in cooler is broken and not easily cleanable. Second notice this violation. Future violations of this item may result in a reinspection fee. b) Splatter on bottom of shelf above hot hold.

Food Establishment Public Inspection Report

From 2/6/14 thru 2/12/14

ESTABLISHMENT**TASCOSA HIGH SCHOOL
3921 WESTLAWN AVE**

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|--|----------------|-------------|----------------------|----------|-----------------|----------|-----------------|
| HF671 | EHF28 | H90 DAY | ALL OTHER VIOLATIONS | | 2/12/2014 | 0 | HL1B |
| a)Floor in walkin need to be repaired, second violation. b)Ceiling tiles missing in kitchen, second violation. | | | | | | | |

**THRIVE NUTRITION
116 SW 6TH AVE**

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|--|----------------|-------------|-----------------------------|----------|-----------------|----------|-----------------|
| HF2187 | EHF28 | H90 DAY | ALL OTHER VIOLATIONS | | 2/12/2014 | 3 | HL1B |
| Seal gap at bottom of front door. | | | | | | | |
| | EHF22 | H45 DAY | MANAGER KNOWLEDGE/CERTIFIED | | 2/12/2014 | | |
| Food manager needed. City of Amarillo food mgr class is second Wed of each month. Please attend March class. Test is following Friday. | | | | | | | |

Food Establishment Public Inspection Report

From 2/6/14 thru 2/12/14

ESTABLISHMENT

THUNDERING BUFFALOS GRILL & SA**2811 4TH AVE**

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|-----------------|-----------------------|--------------------|--------------------------------------|-----------------|------------------------|-----------------|------------------------|
| HFC278 | EHF14 | IN | WATER SUPPLY A)Corrected. | | 2/11/2014 | 0 | HFOL |
| | EHF15 | IN | EQUIPMENT ADEQUATE A)Corrected. | | 2/11/2014 | | |
| | EHF28 | IN | ALL OTHER VIOLATIONS A)Corrected. | | 2/11/2014 | | |

Food Establishment Public Inspection Report

From 2/6/14 thru 2/12/14

ESTABLISHMENT

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

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|----------|----------------|-------------|---|----------|-----------------|----------|-----------------|
| HF2324 | EHF10 | COS | SOUND CONDITION | | 2/12/2014 | 13 | HL1B |
| | | | Food product marked refrigerate after open found not refrigerated. | | | | |
| | EHF19 | H10DAY | RODENTS/ANIMALS/OPENINGS | | 2/12/2014 | | |
| | | | Back door closer broken. Repair so door closes by itself. | | | | |
| | EHF24 | COS | THERMOMETERS | | 2/12/2014 | | |
| | | | No thermometer in one cold hold unit. All cold hold units must have a thermometer. | | | | |
| | EHF28 | H10DAY | ALL OTHER VIOLATIONS | | 2/12/2014 | | |
| | | | Thermometers not easily readable.Keep at front of coolers in warmest part.Blower covers & shelves in walk in cooler dirty.Ceiling panel out of place-wait station area.English handwash sign needed in mens restroom.Covered waste can needed in female rest. | | | | |
| | EHF25 | H10DAY | FOOD CONTACT SURFACES | | 2/12/2014 | | |
| | | | Kitchen found not clean.Food contact surfaces must be cleaned/sanitized daily.Fd contact surfaces for fds that are potentially hazardous must be cleaned every 4 hrs.Knives stored in slots between equip. Dishwasher racks have buildup.Tape on make table. | | | | |

Food Establishment Public Inspection Report

From 2/6/14 thru 2/12/14

ESTABLISHMENT

**TOOT N TOTUM #25
7201 S WESTERN ST**

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|-----------------|-----------------------|--------------------|---|-----------------|------------------------|-----------------|------------------------|
| HF2043 | EHF02 | IN | COLD HOLDING Coolers holding at 39°. | | 2/10/2014 | 0 | HL1B |
| | EHF03 | IN | HOT HOLDING Hot dogs holding at 175°. | | 2/10/2014 | | |
| | EHF28 | H90 DAY | ALL OTHER VIOLATIONS Check door sweeps on both doors. Might need to be repaired. | | 2/10/2014 | | |

Food Establishment Public Inspection Report

From 2/6/14 thru 2/12/14

ESTABLISHMENT**TOOT N TOTUM #43****3522 RIVER RD**

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|-----------------|-----------------------|--------------------|--|-----------------|------------------------|-----------------|------------------------|
| HF96 | EHF18 | COS | INSECT CONTAMINATION | | 2/12/2014 | 3 | HL1B |
| | | | Remove the fly strip from the kitchen area. | | | | |
| | EHF28 | H90 DAY | ALL OTHER VIOLATIONS | | 2/12/2014 | | |
| | | | Repair the vent cover in the kitchen area. Clean any food debris from under the grill. cos | | | | |

Food Establishment Public Inspection Report

From 2/6/14 thru 2/12/14

ESTABLISHMENT

**TORTILLERIA LUPITA
4013 SE 10TH AVE**

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|----------|----------------|-------------|---|----------|-----------------|----------|-----------------|
| HF462 | EHF17 | COS | HAND WASH WITH SOAP/TOWELS No paper towels at hand sink. | | 2/12/2014 | 3 | HL1B |
| | EHF28 | COS | ALL OTHER VIOLATIONS Raw sausage stored over ready to eat food in reach in cooler. | | 2/12/2014 | | |
| | EHF02 | IN | COLD HOLDING Cilantro/onion mixture at 41F. | | 2/12/2014 | | |
| | EHF03 | IN | HOT HOLDING Chili verde 143F. | | 2/12/2014 | | |

Food Establishment Public Inspection Report

From 2/6/14 thru 2/12/14

ESTABLISHMENT**UNITED EXPRESS #530****3572 S SONCY RD**

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|-----------------|-----------------------|--------------------|--|-----------------|------------------------|-----------------|------------------------|
| HF2474 | EHF21 | H10DAY | MANUAL WARE WASHING | | 2/11/2014 | 3 | HL1B |
| | | | a)Quat sanitizer dispenser is at 0 ppm. Must be 200 ppm. | | | | |
| | EHF28 | IN | ALL OTHER VIOLATIONS | | 2/11/2014 | | |
| | | | 7 corrections from last insp. | | | | |

Food Establishment Public Inspection Report

From 2/6/14 thru 2/12/14

ESTABLISHMENT

UNITED SUPERMARKET

201 N 23RD ST

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|----------|----------------|-------------|---|----------|-----------------|----------|-----------------|
| HFC138 | EHF20 | IN | TOXIC ITEMS Corrected. | | 2/11/2014 | 0 | HFOL |
| | EHF28 | H90 DAY | ALL OTHER VIOLATIONS Post current food establishment permit. If permit cannot be found, an additional copy must be purchased at our office for \$25. | | 2/11/2014 | | |

Food Establishment Public Inspection Report

From 2/6/14 thru 2/12/14

ESTABLISHMENT

VIBRA REHAB HOSPITAL OF AMA

7200 SW 9TH AVE

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|----------|----------------|-------------|--|----------|-----------------|----------|-----------------|
| HF2447 | EHF20 | COS | TOXIC ITEMS | | 2/12/2014 | 6 | HL1B |
| | | | Bottle of chemical on food prep table. | | | | |
| | EHF25 | COS | FOOD CONTACT SURFACES | | 2/12/2014 | | |
| | | | Utensil drawer needed food debris removed. | | | | |

VIVIANS NURSING HOME

508 N TAYLOR ST

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|----------|----------------|-------------|-------------|----------|-----------------|----------|-----------------|
| HF239 | | | | | 2/10/2014 | 0 | HL1B |

Food Establishment Public Inspection Report

From 2/6/14 thru 2/12/14

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

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|-----------------|-----------------------|--------------------|--------------------|-----------------|------------------------|-----------------|------------------------|
| HF207 | | | | | 2/7/2014 | 0 | HL1B |

**WALGREENS #05612
3320 BELL ST**

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|-----------------|-----------------------|--------------------|--------------------|-----------------|------------------------|-----------------|------------------------|
| HF467 | | | | | 2/12/2014 | 0 | HL1B |

Food Establishment Public Inspection Report

From 2/6/14 thru 2/12/14

ESTABLISHMENT

WALGREENS #05614

1600 S WESTERN ST

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|-----------------|-----------------------|--------------------|--|-----------------|------------------------|-----------------|------------------------|
| HF329 | EHF28 | IN | ALL OTHER VIOLATIONS | | 2/10/2014 | 0 | HL1B |
| | | | 1 correction from previous inspection. | | | | |