

Food Establishment Public Inspection Report

From 1/16/14 thru 1/22/14

ESTABLISHMENT**AFC SUSHI @UNITED 529****5807 SW 45TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1321					1/21/2014	0	HL1B

ALCOHOLIC RECOVERY CENTER**412 SE 16TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF105					1/22/2014	0	HL1B

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

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFP21					1/17/2014	0	HL1B

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From 1/16/14 thru 1/22/14

ESTABLISHMENT**AMBASSADOR HOTEL
3100 W INTERSTATE 40**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF981	EHF25	COS	FOOD CONTACT SURFACES		1/22/2014	8	HL1B
			Ice machine lid is deteriorating. Lid must be smooth and easy to clean. b)Splatter bottom of shelf above plate warmer. c)Hot hold lamp area has splatter.				
	EHF28	COS	ALL OTHER VIOLATIONS		1/22/2014		
			Ceiling panels out of place or with holes. b)Paper towel dispenser is dirty. c)Light tube cover needed. d)Fuzz on ceiling and vents. e)Gasket at reach in cooler broken. Repair or replace. f)Gap at back door.				
	EHF02	COS	COLD HOLDING		1/22/2014		
			Meat thawing in still water found at 50 degrees F. Meat must not reach above 41 degrees in the thawing process.				

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ESTABLISHMENT**ARBYS #1749****2020 ROSS-OSAGE DR**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF1445	EHF23	COS	SEWAGE/WASTEWATER		1/17/2014	3	HL1B	
			Condensate leaking onto floor in walk-in freezer. To be corrected within 10 days.					

ARBYS #5726**7222 W INTERSTATE 40**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1564					1/17/2014	0	HFOL

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ESTABLISHMENT**ARMADILLO JACK'S SKATE RINK****9721 S COULTER ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFR29	EHF22	IN	MANAGER KNOWLEDGE/CERTIFIED		1/17/2014	0	HL1B
			Serve safe certificate good until December 2014.				
	EHF14	IN	WATER SUPPLY		1/17/2014		
			Water sample tests required monthly-sample results ok.				

AS-SAFAA AMA INTERNATIONAL FD**2518 PARAMOUNT BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2017	EHF27	IN	ESTABLISHMENT PERMIT		1/17/2014	0	HFOL
			Corrected.				

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ESTABLISHMENT

BAPTIST ST ANTHONYS HOSPITAL**1600 WALLACE BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF2337	EHF03	COS	HOT HOLDING		1/16/2014	5	HL1B	
			Chicken fried steak was at 111 degrees in cabinet and on line, hot hold must maintain 135 or above.					

BEAVERS**8401 SE 3RD AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF2293	EHF28	H90 DAY	ALL OTHER VIOLATIONS		1/17/2014	0	HL1B	
			Post food manager card.					

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ESTABLISHMENT

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

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1252	EHF28	COS	ALL OTHER VIOLATIONS		1/22/2014	18	HL1B
			a)All scoops must have a handle. b)Racks in the reach in cooler are beginning to rust and the paint is chipping. Replace. c)Wipe drip on fire suppression.				
	EHF25	COS	FOOD CONTACT SURFACES		1/22/2014		
			a)Knives with chipped or broken tips must be thrown away or resurfaced.				
	EHF03	COS	HOT HOLDING		1/22/2014		
			a)Chili in hot hold was at 120-125F.				
	EHF11	COS	PROPER HANDLING RTE		1/22/2014		
			a)Food employees may not apply lemons to drinks or touch lemons with bare hands.				
	EHF24	COS	THERMOMETERS		1/22/2014		
			a)No thermometer in cold hold unit.				

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ESTABLISHMENT**BEEF O BRADYS**

HF1252	EHF20	COS	TOXIC ITEMS		1/22/2014	18	HL1B
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a)Unlabeled chemical underneath the handsink.

BELMAR BAKERY & CAFE WOLFLIN V**2606 SW 22ND AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2475	EHF21	IN	MANUAL WARE WASHING		1/17/2014	0	HFOL

Corrected.

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ESTABLISHMENT

**BLUE SKY
5060 S COULTER ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2286	EHF21	IN	MANUAL WARE WASHING	a)Dishwasher is sanitizing at 50 ppm.	1/21/2014	0	HFOL

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ESTABLISHMENT

BRAUMS ICE CREAM #69

7401 SW 34TH AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF589	EHF01	COS	COOLING FOR COOKED FOOD		1/16/2014	8	HL1B
			a)Cooked chili placed in the cooler on 01/15/2013 was at 65F on 01/16/13. Product did not cool properly and was thrown away.				
	EHF25	COS	FOOD CONTACT SURFACES		1/16/2014		
			a)Date stickers must be removed from plastic pans during the wash cycle. (repeat)				
	EHF28	COS	ALL OTHER VIOLATIONS		1/16/2014		
			a)Clean the fans with buildup and ice cream on them in one of the ice cream coolers. b)Do not store the ice scoop on the drink waste grates.				

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ESTABLISHMENT

**BUNS OVER TEXAS
6045 SW 34TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2015	EHF28	COS	ALL OTHER VIOLATIONS		1/22/2014	7	HL1B
			a)Food employees must wear a hair restraint while preparing food. b)Do not store personal items with single service items. c)Clean the blower covers in the walk in. d)Clean the ceiling in the walk in.				
	EHF08	COS	GOOD HYGIENIC PRACTICES		1/22/2014		
			a)Employees may not eat in the kitchen. They must eat in a designated break area or the dining room.				
	EHF21	COS	MANUAL WARE WASHING		1/22/2014		
			a)0 ppm chlorine registered in sanitizer bucket at tea station.				

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ESTABLISHMENT

CAFE MARIZON ON POLK ST

6151 HILLSIDE RD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2228	EHF03	IN	HOT HOLDING		1/16/2014	0	HL1B
			A)Brisket holding at 150 degrees. B)Beef strudel holding at 159 degrees.				
	EHF02	IN	COLD HOLDING		1/16/2014		
			A)Tomatoes holding at 40 degrees. B)Coolers holding at 39 degrees.				
	EHF28	COS	ALL OTHER VIOLATIONS		1/16/2014		
			A)Dust tops of equipment.				

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ESTABLISHMENT

**CASH SAVER FOOD OUTLET
2200 BELL ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2497					1/22/2014	0	HL1B
HF2498					1/22/2014	0	HL1B

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ESTABLISHMENT

**CATFISH SHACK
4212 SW 45TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF251	EHF28	H10DAY	ALL OTHER VIOLATIONS		1/16/2014	14	HL1B
			Single service items not covered when not in use. Test strips needed for checking sanitizer strength. Wall at fryer area has food splatter. Clean daily.				
	EHF25	H10DAY	FOOD CONTACT SURFACES		1/16/2014		
			Hothold unit is not sealed & dirty. Clean unit of grease & fd deposits. No bare wood allowed on unit. Reachin gaskets, hothold water dirty. Knife stored in non easily cleanable slot. To go box rack coated in grease & dust. Scale not clean & peeling paint.				
	EHF09	COS	APPROVED SOURCE/LABELING		1/16/2014		
			Non easily identifiable bulk foods with no label.				
	EHF12	COS	CROSS CONTAMINATION		1/16/2014		
			Raw eggs stored below ready to eat foods in reach in cooler. Second notice this violation.				
	EHF19	COS	RODENTS/ANIMALS/OPENINGS		1/16/2014		
			Back door is not self-closing. Doors to outside must be self-closing.				

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ESTABLISHMENT**CATTLEMANS CAFE
3801 E AMARILLO BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1936	EHF15	COS	EQUIPMENT ADEQUATE		1/21/2014	10	HL1B
			Refrigerator near steam table at 45-46°F. It was adjusted. Check thermometer inside. This unit should be at 41°F or colder.				
	EHF07	COS	ADEQUATE HAND WASHING		1/21/2014		
			Employee not washing hands before putting on gloves. Wash hands at hand sink in kitchen. Soap and towels need to be accessible and available at all times.				
	EHF25	COS	FOOD CONTACT SURFACES		1/21/2014		
			Knife stored between steam table and counter. Only store utensils in easily cleanable locations. Bowls used as scoops in beans and enchilada sauce. Utensils with handles needed for dispensing foods.				
	EHF28	H90 DAY	ALL OTHER VIOLATIONS		1/21/2014		
			Clean grease accumulating near exhaust fan over dishwashing area. Clean the light covers where grease is accumulating.				

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ESTABLISHMENT**CATTLEMANS CLUB
3803 E AMARILLO BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF277	EHF28	H90 DAY	ALL OTHER VIOLATIONS		1/21/2014	3	HL1B
			A paper towel dispenser is needed so the roll is not contaminated with wet hands or placed on an unclean surface.				
	EHF25	COS	FOOD CONTACT SURFACES		1/21/2014		
			The inside of the ice machine needs to be cleaned. The beverage gun holster needs to be cleaned.				

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ESTABLISHMENT

**CHICKEN EXPRESS
7301 W INTERSTATE 40**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1062	EHF25	H10DAY	FOOD CONTACT SURFACES		1/16/2014	10	HL1B
			Splatter on bottom of shelf above batter station. Sugar scoop not clean. Inside door to ice machine not clean. Can opener and carrier not clean. Dish racks not clean.				
	EHF28	H10DAY	ALL OTHER VIOLATIONS		1/16/2014		
			Hole in ceiling at cup dispenser needs to be sealed. Ceiling panels at back room corner need to be sealed to prevent attic dust. Coving in walk in cooler is loose. Reattach to wall.				
	EHF09	COS	APPROVED SOURCE/LABELING		1/16/2014		
			No label on bulk containers with non easily identifiable foods.				
	EHF20	H10DAY	TOXIC ITEMS		1/16/2014		
			Chemicals stored above and on tables with food service items. b)Gasoline stored in store.				

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ESTABLISHMENT

**CHINA MAX
7701 W INTERSTATE 40**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1485	EHF21	COS	MANUAL WARE WASHING		1/21/2014	14	HL1B
			a)0 ppm chlorine registered in sanitizer wipedown bucket in kitchen.				
	EHF19	COS	RODENTS/ANIMALS/OPENINGS		1/21/2014		
			a)There must be a cap or a grate on the floor drain in the kitchen.				
	EHF13	COS	HACCP PLAN/TIME		1/21/2014		
			a)All cooked foods must be datemarked.				
	EHF10	COS	SOUND CONDITION		1/21/2014		
			a)Dented cans must be removed from the can area and placed in a damaged area.				
	EHF28	H90 DAY	ALL OTHER VIOLATIONS		1/21/2014		
			a)Clean the buildup from handles on rice steamer. COS b)Clean lightcaps on grill lights COS c.) Label salt and sugar at wok. COS d)Establishment has 90 days to replace broken tile. e)Store rags in sanitizer when not in use. COS				

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ESTABLISHMENT

DOLLAR GENERAL STORE #11828**7040 MCCORMICK RD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFR70	EHF14	IN	WATER SUPPLY Public water supply.		1/17/2014	0	HFOL

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ESTABLISHMENT

**DOMINOS PIZZA
1007 ROSS ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF2199	EHF15	H10DAY	EQUIPMENT ADEQUATE		1/21/2014	3	HL1B	
			Make table refrigerator found at 50 F degrees. All potentially hazardous food was discarded. Must not store anything potentially hazardous in unit until internal ambient temperature is 41 F or below. To be corrected within 10 days.					

5914 HILLSIDE RD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF2198	EHF08	COS	GOOD HYGIENIC PRACTICES		1/16/2014	4	HL1B	
			Employee drink stored on prep table. Store away from food with lid and straw.					
	EHF05	IN	RAPID REHEATING		1/16/2014			
			Chicken wings cooked to 174°F.					
	EHF02	IN	COLD HOLDING		1/16/2014			
			Ham 40°F, sausage 29°F, chicken 34°F.					

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ESTABLISHMENT**DOMINOS PIZZA****EASTRIDGE ELEMENTARY****1314 EVERGREEN ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF673	EHF20	COS	TOXIC ITEMS		1/21/2014	3	HL1B	
			Two spray bottles in the cafeteria were not labeled.					

EL PUENTE**4027 E AMARILLO BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HFM352	EHF28	H90 DAY	ALL OTHER VIOLATIONS		1/16/2014	0	HL1B	
			New signs needed with M352 for both sides of vehicle.(current signs have M05).					

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ESTABLISHMENT

**ELOTES CON RITMO
1210 E AMARILLO BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2025	EHF03	IN	HOT HOLDING Corn temped at 157 F.		1/17/2014	0	HL1B

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ESTABLISHMENT

**EMBERS STEAKHOUSE
2501 S KENTUCKY ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1987	EHF21	IN	MANUAL WARE WASHING		1/17/2014	0	HFOL
			Corrected.				
	EHF28	IN	ALL OTHER VIOLATIONS		1/17/2014		
			All corrected.				
	EHF25	IN	FOOD CONTACT SURFACES		1/17/2014		
			Corrected.				

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ESTABLISHMENT

**ESKIMO HUT
7200 MCCORMICK RD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFR32	EHF28	H10DAY	ALL OTHER VIOLATIONS		1/16/2014	6	HFOL
			Ice machine/mopsink room under remodeling. Ice is not approved for use. All walls, floors & ceiling must be smooth, durable & easily cleanable. Floor in slushie area standing slushie liquid. Ceiling required in slushie area.				
	EHF21	H10DAY	MANUAL WARE WASHING		1/16/2014		
			Manager did not know proper ware washing procedure, only soap and rinse-no sanitizer.				
	EHF19	H10DAY	RODENTS/ANIMALS/OPENINGS		1/16/2014		
			Exterior door found open as beer delivery at time of inspection. Door closure required. Door must be kept closed.				

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ESTABLISHMENT

**FIESTA FOODS
1012 SE 10TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF561	EHF28	H90 DAY	ALL OTHER VIOLATIONS		1/22/2014	0	HL1B
			Tortillas air drying uncovered in aisle without protection from consumers. B)Inspection report not posted. COS.				

FOREST HILL ELEMENTARY 3515 E AMARILLO BLVD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF668	EHF28	COS	ALL OTHER VIOLATIONS		1/22/2014	0	HL1B
			a)Repair the hand sink closet to the walk-in cooler. Two other hand sinks are available for use. b)Remove any equipment or cart that is rusty or cannot be cleaned. One correction from the previous inspection.				

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ESTABLISHMENT

**GJS CAFE & GRILL
3609 SW 45TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2001					1/21/2014	0	HFOL

Food Establishment Public Inspection Report**From 1/16/14 thru 1/22/14****ESTABLISHMENT****GLORIAS REST/EL TACO LOCO****1300 S GRAND ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFM10	EHF28	H45 DAY	ALL OTHER VIOLATIONS		1/17/2014	3	HL1B
			No food manager card posted.				
	EHF21	COS	MANUAL WARE WASHING		1/17/2014		
			No bleach in wipedown solution.				
	EHF03	IN	HOT HOLDING		1/17/2014		
			Pork meat 137 F.				

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ESTABLISHMENT

**GRAMS GRILL
1505 E FM 1151**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFR65	EHF21	COS	MANUAL WARE WASHING		1/17/2014	3	HL1B
			Sanitizer found in 3 comp sink at 200 ppm. Discussed proper strength at 50ppm. Remade sanitizer.				
	EHF14	IN	WATER SUPPLY		1/17/2014		
			Water samples tests required monthly-sample ok.				
	EHF28	H90 DAY	ALL OTHER VIOLATIONS		1/17/2014		
			Clean fryers and counter. Clean grease hood.				

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ESTABLISHMENT

GREEN CHILE WILLYS GRILL LLC

13651 INTERSTATE 27

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFR61	EHF28	H10DAY	ALL OTHER VIOLATIONS		1/22/2014	7	HL1B
			Dirty dishes found on clean dish rack.cos Clean dish rack-remove rust. Exhaust fan grill required in ware washing area.Clean ice machine condensate line.				
	EHF17	H10DAY	HAND WASH WITH SOAP/TOWELS		1/22/2014		
			Hand wash sink found without hand soap.				
	EHF07	COS	ADEQUATE HAND WASHING		1/22/2014		
			Employee seen changing gloves without washing hands. Discussed proper handwashing.				

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ESTABLISHMENT**GREGS DELI
1400 S COULTER ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2124	EHF08	COS	GOOD HYGIENIC PRACTICES		1/21/2014	4	HL1B
			a)Employee drinks in the kitchen must be protected by a cap, lid and straw, etc.				
	EHF28	COS	ALL OTHER VIOLATIONS		1/21/2014		
			a)When uncovered pastries are cooling, keep them behind the counter until they are wrapped. This is to protect the food from contamination by customers.				

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ESTABLISHMENT**H & L DISCOUNT
1817 S EASTERN ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF825	EHF28	COS	ALL OTHER VIOLATIONS		1/21/2014	0	HL1B
			Mop sink obstructed by equipment.				

2701 SW 6TH AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF729	EHF28	IN	ALL OTHER VIOLATIONS		1/17/2014	0	HL1B
			1 correction from previous inspection.				

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ESTABLISHMENT**HAROLDS FARMERS MARKET INC****1308 S GRAND ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF575	EHF02	IN	COLD HOLDING		1/17/2014	0	HL1B	
			Raw ground beef 35.4F, raw bacon at 41F, and raw chicken at 40F.					

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ESTABLISHMENT

HAYASHI JAPANESE STEAKHOUSE

3401 W INTERSTATE 40

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1934	EHF13	COS	HACCP PLAN/TIME		1/22/2014	32	HL1B
			A)Sushi rice found sitting out of temperature control. Staff does not add any ingredients in rice to lower PH so therefore rice must stay at temperature at all times. Hot 135 or above or cold 41 or below.				
	EHF12	H10DAY	CROSS CONTAMINATION		1/22/2014		
			A)Small reach in cooler was dripping condensate on food in the cooler. B)All scoops found without handles burried in product. C)Raw food stored above ready to eat foods in cooler. D)All raw food stacked in the wrong order.				
	EHF17	COS	HAND WASH WITH SOAP/TOWELS		1/22/2014		
			A)Hand sink found without any paper towels.				
	EHF21	H24 HOUR	MANUAL WARE WASHING		1/22/2014		
			A)Dish machine found not sanitizing. Corrected by end of inspection.				
	EHF22	H45 DAY	MANAGER KNOWLEDGE/CERTIFIED		1/22/2014		
			A)Food manager needed within 45 days. Class schedule was given.				

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HF1934	EHF23	H24 HOUR	SEWAGE/WASTEWATER	1/22/2014	32	HL1B
			A)Sewer floor drain were all backed up into the kitchen while establishment was operating. Plumber was called and had lines clear within an hour.			
	EHF20	COS	TOXIC ITEMS	1/22/2014		
			A)Chemical bottle found without any labeling on it.			
	EHF02	COS	COLD HOLDING	1/22/2014		
			A)Cooked rice holding at 75 degrees. Must remain above 135 degrees or below 41 degrees at all times. B)Avacado sitting on counter at 65 degrees. C)Shrimp sitting on counter at 60 degrees. All must remain below 41 degrees at all times.			
	EHF08	COS	GOOD HYGIENIC PRACTICES	1/22/2014		
			A)Employee seen chewing gum, gum is not allowed in kitchen.			
	EHF28	H90 DAY	ALL OTHER VIOLATIONS	1/22/2014		
			A)All food in the freezer must be stored at least six inches off the floor. B)All employee food cannot be stored mixed in with restaurant food. Employee food must be separated.Due to score of more than 30 a \$50 reinspection fee must be pd by 1/23/14.			
HF1934	EHF14	IN	WATER SUPPLY	1/21/2014	0	HM4
			Water supply has been restored. Ok to reopen.			

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ESTABLISHMENT**HAYASHI JAPANESE STEAKHOUSE****HENKS BAR B Q
1508 S GRAND ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF619	EHF28	H90 DAY	ALL OTHER VIOLATIONS		1/17/2014	3	HL1B
			Standing freezer in back needs to be defrosted.				
	EHF02	IN	COLD HOLDING		1/17/2014		
			Pinto beans in walk in cooler temped at 40F.				
	EHF03	IN	HOT HOLDING		1/17/2014		
			Pinto beans being served out of hot hold container temped at 139F.				
	EHF21	COS	MANUAL WARE WASHING		1/17/2014		
			No bleach found in sanitizer compartment of 3-compartment sink.				

Food Establishment Public Inspection Report

From 1/16/14 thru 1/22/14

ESTABLISHMENT

**HIGH PLAINS BINGO
3701 PLAINS BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF523	EHF28	H90 DAY	ALL OTHER VIOLATIONS Light shields needed in kitchen area.		1/16/2014	0	HL1B

Food Establishment Public Inspection Report

From 1/16/14 thru 1/22/14

ESTABLISHMENT

HILLSIDE HEIGHTS REHAB SUITES

6650 S SONCY RD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2421	EHF28	COS	ALL OTHER VIOLATIONS		1/22/2014	11	HL1B
			a)Clean the bin that silverware is stored in. b)A hand wash sign is needed at the front hand sink.				
	EHF25	COS	FOOD CONTACT SURFACES		1/22/2014		
			a)Knife with a broken tip in the kitchen. Broken knives must be thrown away or resurfaced.				
	EHF10	COS	SOUND CONDITION		1/22/2014		
			a)Dented cans found in cooler and on rack.				
	EHF08	COS	GOOD HYGIENIC PRACTICES		1/22/2014		
			a)A spoon was laying in the hand sink. Hand sinks may be used for no other purpose other than hand washing.				

Food Establishment Public Inspection Report

From 1/16/14 thru 1/22/14

ESTABLISHMENT

**HOLIDAY INN EXPRESS
6701 HOLLYWOOD RD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2021	EHF08	COS	GOOD HYGIENIC PRACTICES		1/21/2014	10	HL1B
			A)Employee drinks must have lids and straws.				
	EHF03	IN	HOT HOLDING		1/21/2014		
			A)Sausage holding at 140 degrees. B)Gravy holding at 137 degrees.				
	EHF24	COS	THERMOMETERS		1/21/2014		
			A)Thermometer needed in cooler in dining room.				
	EHF25	COS	FOOD CONTACT SURFACES		1/21/2014		
			A)Clean out drawers. B)Cover coffee filters. C)Clean microwave.				

Food Establishment Public Inspection Report

From 1/16/14 thru 1/22/14

ESTABLISHMENT**HOLLYWOOD 16
9100 CANYON DR**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF21	EHF02	IN	COLD HOLDING Hot dogs holding at 40°F.		1/16/2014	0	HL1B

**HONEY CRUST HAMS INC
2626 PARAMOUNT BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1686					1/17/2014	0	HL1B

Food Establishment Public Inspection Report

From 1/16/14 thru 1/22/14

ESTABLISHMENT

HOPE SPRINGS GOURMET CRACKERS**2300 N WESTERN ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2499					1/22/2014	0	H PREOPEN

HORACE MANN MIDDLE SCHOOL**610 N BUCHANAN ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF680	EHF21	COS	MANUAL WARE WASHING		1/21/2014	3	HL1B	
			Sanitizer concentration found too weak at 3 compartment sink.					

Food Establishment Public Inspection Report

From 1/16/14 thru 1/22/14

ESTABLISHMENT**HUNGRY HOWIES
3300 S WASHINGTON ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1443	EHF02	IN	COLD HOLDING		1/17/2014	3	HL1B
			Cooked sausage temped at 36F. Raw onions temped at 40.3.				
	EHF25	COS	FOOD CONTACT SURFACES		1/17/2014		
			Area where pizza trays are kept needed to be cleaned.				
	EHF28	IN	ALL OTHER VIOLATIONS		1/17/2014		
			Corrected from previous inspection.				

Food Establishment Public Inspection Report

From 1/16/14 thru 1/22/14

ESTABLISHMENT

**INDIAN OVEN LLC
5713 SW 34TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2391	EHF28	H90 DAY	ALL OTHER VIOLATIONS		1/22/2014	8	HL1B
			A)All employees working with food must wear hair restraint. B)Broken gaskets must be replaced.				
	EHF02	COS	COLD HOLDING		1/22/2014		
			A)Fritters sitting on counter at 60 degrees. B)Cooked chicken sitting on counter at 60 degrees.				
	EHF20	COS	TOXIC ITEMS		1/22/2014		
			A)Sanitizer bottle found well over 400ppm, must be 200ppm.				

Food Establishment Public Inspection Report

From 1/16/14 thru 1/22/14

ESTABLISHMENT**INTER FAITH HUNGER PROJECT**

200 S TYLER ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF907					1/22/2014	0	HL1B

JAN WERNER ADULT DAY CARE

3108 S FILLMORE ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1822					1/17/2014	0	HL1B

Food Establishment Public Inspection Report**From 1/16/14 thru 1/22/14**

ESTABLISHMENT**JNB QUICKI SHOP #3****11601 FM 1541**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFR46	EHF28	H90 DAY	ALL OTHER VIOLATIONS		1/22/2014	0	HL1B
			Hand wash signage needed in mens restroom. Clean store shelves and product-dusty.Clean microwave on soda line, walk in floor-busted eggs. Storage of syrup bottles under hand sink on soda line, please relocate.				

Food Establishment Public Inspection Report**From 1/16/14 thru 1/22/14****ESTABLISHMENT****JORGES MEXICAN BAR & GRILL****6051 BELL ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1785	EHF25	COS	FOOD CONTACT SURFACES		1/21/2014	3	HL1B
			Clean all shelves in walk-in cooler.				
	EHF02	IN	COLD HOLDING		1/21/2014		
			Tomatoes holding at 39°. b)Cooked chicken holding at 40°.				
	EHF03	IN	HOT HOLDING		1/21/2014		
			Shredded chicken holding at 159°.				

Food Establishment Public Inspection Report

From 1/16/14 thru 1/22/14

ESTABLISHMENT**JUNGLE, THE
4541 CANYON DR**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1253	EHF28	H90 DAY	ALL OTHER VIOLATIONS		1/17/2014	0	HL1B
			Store food at least 6 inches off the ground in cooler.				

Food Establishment Public Inspection Report

From 1/16/14 thru 1/22/14

ESTABLISHMENT

KFC

316 E AMARILLO BLVD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF993	EHF19	COS	RODENTS/ANIMALS/OPENINGS		1/21/2014	7	HL1B
			a)Opening at the back door is showing daylight. Must be sealed.				
	EHF14	H 2 HOUR	WATER SUPPLY		1/21/2014		
			a)There is not hot water in the establishment. Must correct to have water at 100F within 1 hour or the business must close.				
HF993	EHF14	IN	WATER SUPPLY		1/21/2014	0	HFOL
			Water is at 100°F. Debris was lodged in vents.				

Food Establishment Public Inspection Report

From 1/16/14 thru 1/22/14

ESTABLISHMENT**KIMBLE LEARNING CENTER**

2200 SE 10TH AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HFD16	EHF07	COS	ADEQUATE HAND WASHING		1/22/2014	4	HL1B	
			Employee did not wash hands between washing dishes and handling food. Must wash hands when changing tasks.					

LA FIESTA GRANDE

7415 SW 45TH AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF8	EHF09	COS	APPROVED SOURCE/LABELING		1/22/2014	9	HFOL	
			Bulk container with no label. Repeat.					
	EHF02	COS	COLD HOLDING		1/22/2014			
			Improper thawing at room temperature. This is a repeat violation for improper thawing. Future violations of this item will result in a \$50 reinspection fee.					

Food Establishment Public Inspection Report

From 1/16/14 thru 1/22/14

ESTABLISHMENT

LEGACY REHABILITATION & LIVING

4033 SW 51ST AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2368	EHF01	COS	COOLING FOR COOKED FOOD		1/22/2014	5	HFOL
			Raw eggs held out of temperature control and found at 70°F. Potentially hazardous foods must be held under temperature control. Second notice this violation. *****Future violations of this item will result in \$50 reinspection fee.				
	EHF28	H60 DAY	ALL OTHER VIOLATIONS		1/22/2014		
			Seal floor in front of walk-in coolers.				

Food Establishment Public Inspection Report

From 1/16/14 thru 1/22/14

ESTABLISHMENT**LITTLE CAESARS
1401 E AMARILLO BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF263	EHF28	COS	ALL OTHER VIOLATIONS		1/16/2014	3	HL1B
			A)Dust needed to be cleaned off of vent hood over pizza oven. B)Dust needed to be cleaned off of ac vent by pizza oven.				
	EHF17	COS	HAND WASH WITH SOAP/TOWELS		1/16/2014		
			No paper towels at hand sink.				

Food Establishment Public Inspection Report

From 1/16/14 thru 1/22/14

ESTABLISHMENT

LITTLE CAESARS PIZZA

3400 BELL ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2405	EHF19	H10DAY	RODENTS/ANIMALS/OPENINGS		1/22/2014	19	HL1B
			Back door must have a self-closer.				
	EHF20	H10DAY	TOXIC ITEMS		1/22/2014		
			All chemicals bottles must be properly labeled. b)Sanitizer buckets found well over 400ppm, must be 200 ppm as label states.				
	EHF21	H10DAY	MANUAL WARE WASHING		1/22/2014		
			Sanitizer dispenser found not properly working, must be fixed within 10 days.				
	EHF22	H10DAY	MANAGER KNOWLEDGE/CERTIFIED		1/22/2014		
			Food manager card cannot be found, another copy must be purchased within 10 days.				
	EHF10	COS	SOUND CONDITION		1/22/2014		
			Dented cans found on shelf.				

Food Establishment Public Inspection Report

From 1/16/14 thru 1/22/14

ESTABLISHMENT

LITTLE CAESARS PIZZA

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2405	EHF02	IN	COLD HOLDING		1/22/2014	19	HL1B
			Ham holding at 39°F.				

	EHF25	H10DAY	FOOD CONTACT SURFACES		1/22/2014		
			Clean all pizza speed racks. b)Clean all shelving.				

**LIVINFIT NUTRITION
4119 BUSINESS PARK DR**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2171	EHF02	IN	COLD HOLDING		1/16/2014	0	HL1B
			A)Coolers holding at 39 degrees.				

Food Establishment Public Inspection Report

From 1/16/14 thru 1/22/14

ESTABLISHMENT**LONE STAR BAR & GRILL**

935 E FM 1151

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFR82	EHF14	IN	WATER SUPPLY		1/17/2014	0	HL1B
			Water sample tests required monthly-sample results ok.				
	EHF28	H30 DAY	ALL OTHER VIOLATIONS		1/17/2014		
			Seal or replace oven stand. Back door door closure required. Finish kitchen walls between ice machine and 3 compartment sink and pizza oven 30 days. Walk in interior finishes must be smooth and easily cleanable, non-absorbant and durable.				

LONG JOHN SILVERS

4615 S WESTERN ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1683	EHF23	IN	SEWAGE/WASTEWATER		1/16/2014	0	HM4
			Approved to open.				

Food Establishment Public Inspection Report

From 1/16/14 thru 1/22/14

ESTABLISHMENT

LOVES TRAVEL STOP #261

8615 CANYON DR

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF614	EHF20	COS	TOXIC ITEMS		1/21/2014	11	HL1B
			A)Chemical bottle found without any labeling.				
	EHF12	COS	CROSS CONTAMINATION		1/21/2014		
			A)Flip all sauce bottles dispenser side up to prevent cross contamination.				
	EHF08	COS	GOOD HYGIENIC PRACTICES		1/21/2014		
			A)Hand sink found being used for other purposes other than hand washing. B)Employee drinks found without lids and straws.				
	EHF02	IN	COLD HOLDING		1/21/2014		
			A)Tomatoes holding at 38 degrees.				
	EHF03	IN	HOT HOLDING		1/21/2014		
			A)Meatballs holding at 151 degrees.				

Food Establishment Public Inspection Report

From 1/16/14 thru 1/22/14

ESTABLISHMENT

LOVES TRAVEL STOP #261

HF614

EHF28

IN

ALL OTHER VIOLATIONS

1/21/2014

11

HL1B

A)Corrected.

Food Establishment Public Inspection Report

From 1/16/14 thru 1/22/14

ESTABLISHMENT

**LUPITAS GRILL
3221 S WESTERN ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2218	EHF28	H90 DAY	ALL OTHER VIOLATIONS		1/22/2014	27	HL1B
			A)Sticky fly traps cannot be used. B)Light shields needed in walk in cooler, kitchen and over ice machine. C)Ceiling in kitchen must be repaired to be smooth and easily cleanable within 90 days.				
	EHF27	COS	ESTABLISHMENT PERMIT		1/22/2014		
			A)Last inspection must be posted at all times.				
	EHF25	H10DAY	FOOD CONTACT SURFACES		1/22/2014		
			A)Food placed in bags must be placed in food grade bags, not in grocery bags. B)Clean knife magnet. C)Vent hood must be cleaned.				
	EHF03	COS	HOT HOLDING		1/22/2014		
			A)Meat sitting under a heat lamp at 63 degrees. Must stay above 135 degrees at all times.				
	EHF02	COS	COLD HOLDING		1/22/2014		
			A)Eggs sitting on counter at 49 degrees. Must be held below 41 degrees at all times. B)Avacado sitting on counter at 60, must stay at 41 or below.				

Food Establishment Public Inspection Report

From 1/16/14 thru 1/22/14

ESTABLISHMENT

LUPITAS GRILL

HF2218	EHF13	H10DAY	HACCP PLAN/TIME	1/22/2014	27	HL1B
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A)All cooked meats in cooler found without any labeling. Any potentially hazardous foods held over 24 hours must have a preparation date on them. B)All bins that are not easily identifiable must be labeled.

	EHF14	H10DAY	WATER SUPPLY	1/22/2014		
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A)Hot water was not working when arrived. By end of inspection water recovered to 90 degrees. Water must be 100 degrees at all sinks. Must be corrected within 10 days.

	EHF22	H45 DAY	MANAGER KNOWLEDGE/CERTIFIED	1/22/2014		
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A)Food manager needed within 45 days.

Food Establishment Public Inspection Report

From 1/16/14 thru 1/22/14

ESTABLISHMENT

**LUPITAS MEXICAN FOOD
7200 MCCORMICK RD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFR79	EHF14	IN	WATER SUPPLY		1/16/2014	6	HFOL
			Water sample tests required monthly. Please post current test results.				
	EHF17	H10DAY	HAND WASH WITH SOAP/TOWELS		1/16/2014		
			Hand sink found without paper towels.				
	EHF19	H10DAY	RODENTS/ANIMALS/OPENINGS		1/16/2014		
			Exterior door must have door sweep or threshold-large gap, second notice.				
	EHF28	H10DAY	ALL OTHER VIOLATIONS		1/16/2014		
			Ice machine/mop sink room under remodeling. Ice is not approved for use. Repair/replace glass front refrigerator seals, 4th notice. Foam sealant tape only temp repair-obtain oem seals.				

Food Establishment Public Inspection Report

From 1/16/14 thru 1/22/14

ESTABLISHMENT

MARY & ROGERS DAY CARE

4220 WOLFLIN AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFD18					1/22/2014	0	HL1B

MARYBEL RESTAURANT

1015 S ARTHUR ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF998	EHF28	COS	ALL OTHER VIOLATIONS		1/22/2014	0	HL1B

Boxes of packaged beef stored on floor in walk-in. Must store 6" off floor.

Food Establishment Public Inspection Report

From 1/16/14 thru 1/22/14

ESTABLISHMENT

**MCDONALDS
3700 E INTERSTATE 40**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF304	EHF25	COS	FOOD CONTACT SURFACES		1/21/2014	3	HL1B
			Soda nozzles needed to be cleaned.				
	EHF02	IN	COLD HOLDING		1/21/2014		
			Sliced tomatoes temped at 39F.				
	EHF03	IN	HOT HOLDING		1/21/2014		
			Crispy chicken breast temped at 161F.				

5620 W AMARILLO BLVD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1954	EHF25	COS	FOOD CONTACT SURFACES		1/17/2014	3	HL1B
			Ice machine needed to be cleaned.				

Food Establishment Public Inspection Report

From 1/16/14 thru 1/22/14

ESTABLISHMENT**MCDONALDS****5730 W AMARILLO BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF548	EHF28	IN	ALL OTHER VIOLATIONS		1/21/2014	4	HL1B
			1 correction from previous inspection.				
	EHF10	COS	SOUND CONDITION		1/21/2014		
			Broken eggs in tray in walk in.				

Food Establishment Public Inspection Report

From 1/16/14 thru 1/22/14

ESTABLISHMENT**MESA VERDE ELEMENTARY****4011 BEAVER DR**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF746	EHF14	H10DAY	WATER SUPPLY		1/16/2014	4	HL1B
			A backflow prevention device is needed on the hose in the back room.				
	EHF28	H10DAY	ALL OTHER VIOLATIONS		1/16/2014		
			a)There is not sufficient light in the walk-in cooler. b)Several dead bugs throughout kitchen. Clean up and contact the pest control operator for additional treatment. c)Repair, enclose or seal any loose fiberglass insulation around pipes.				

NORTHWEST 2ND AVE DISCOUNT**201 N ADAMS ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF720	EHF28	H90 DAY	ALL OTHER VIOLATIONS		1/22/2014	0	HL1B
			Wall in kitchen needs to be repaired to make a smooth easily cleanable surface.				

Food Establishment Public Inspection Report

From 1/16/14 thru 1/22/14

ESTABLISHMENT**OAKDALE ELEMENTARY**

2711 S HILL ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF757	EHF03	IN	HOT HOLDING		1/22/2014	0	HL1B	
			Enchiladas found at 161 F degrees in hot hold.					

**OASIS GRILLE
2715 ARNOT RD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HFP44	EHF14	COS	WATER SUPPLY		1/22/2014	7	HL1B	
			Water sample tests required monthly - public water supply. Water shut off for plumbing repair. Kitchen closed until water available.					
	EHF19	H10DAY	RODENTS/ANIMALS/OPENINGS		1/22/2014			
			Gap at back door threshold to door and frame - Seal.					

Food Establishment Public Inspection Report

From 1/16/14 thru 1/22/14

ESTABLISHMENT**PANHANDLE SALVAGE
5811 S WESTERN ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF780	EHF28	H90 DAY	ALL OTHER VIOLATIONS		1/22/2014	3	HL1B
			A)Ceiling tiles in washing area need to be cleaned or replaced within 90 days.				
	EHF25	COS	FOOD CONTACT SURFACES		1/22/2014		
			A)Clean all produce shelving.				

**PAPA JOHNS PIZZA
1005 S GEORGIA ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2479	EHF28	H90 DAY	ALL OTHER VIOLATIONS		1/16/2014	0	HL1B
			Self closing mechanism on door needs to be fixed.				

Food Establishment Public Inspection Report

From 1/16/14 thru 1/22/14

ESTABLISHMENT**PAPA MURPHYS
1740 S WESTERN ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2048	EHF24	COS	THERMOMETERS	No thermometer found in open cooler.	1/16/2014	3	HL1B

Food Establishment Public Inspection Report

From 1/16/14 thru 1/22/14

ESTABLISHMENT

**PIZZA HUT
5101 S WESTERN ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF351	EHF21	COS	MANUAL WARE WASHING		1/22/2014	13	HL1B
			Dishwasher not sanitizing. Unit was not primed before using. Ensure unit is primed before using.				
	EHF19	COS	RODENTS/ANIMALS/OPENINGS		1/22/2014		
			Back door not closed when not in use. Door must shut and seal completely.				
	EHF10	COS	SOUND CONDITION		1/22/2014		
			Dented cans on rack for use.				
	EHF28	H10DAY	ALL OTHER VIOLATIONS		1/22/2014		
			Clean walk-in cooler & freezer door handles, door edge & gaskets. Splash guard needed at handsink to protect dishes from splatter. Kitchen floor tiles pitted & not smooth & easily cleanable. Repair as needed. Buffet needs signs at each end of buffet tables.				
	EHF25	H10DAY	FOOD CONTACT SURFACES		1/22/2014		
			Pans continue to be heavily crusted with grease & old food deposits. Pans must be clean to sight & touch. Vio hasn't been corrected. New or clean pans must be available & used. Several new pans have been stored & are not being used. Clean oven, ice bucket.				

Food Establishment Public Inspection Report

From 1/16/14 thru 1/22/14

ESTABLISHMENT

PIZZA HUT
6905 W INTERSTATE 40

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1449	EHF24	H10DAY	THERMOMETERS		1/22/2014	13	HL1B
			Two cold hold units with no thermometer.				
	EHF21	COS	MANUAL WARE WASHING		1/22/2014		
			Dishwasher not sanitizing. Unit was not primed. Ensure unit is primed and checked each morning.				
	EHF09	COS	APPROVED SOURCE/LABELING		1/22/2014		
			No label on non easily identifiable bulk food item.				
	EHF28	H10DAY	ALL OTHER VIOLATIONS		1/22/2014		
			Airvents, ceiling panels, computer equip have dust build-up. Clean. All shelves tops need to be clean & grease free. Outlet over food prep table needs a cover. Venthood at fryer has excessive grease buildup. Clean regularly. Back door has small gap, seal.				
	EHF25	H10DAY	FOOD CONTACT SURFACES		1/22/2014		
			Broken knife used in food prep & will continue to break. Don't use broken equip. Clean reach-in cooler, utensil tub, ice bucket, fry baskets & pans w/encrusted buildup. Utensils stored in cold stagnant water. This is an approved method of holding utensils.				

Food Establishment Public Inspection Report

From 1/16/14 thru 1/22/14

ESTABLISHMENT

PLEASANT VALLEY ELEMENTARY**4413 RIVER RD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF654	EHF28	COS	ALL OTHER VIOLATIONS		1/22/2014	0	HL1B

Several dead bugs throughout kitchen and locker room. Clean up daily and contact the licensed pest control tech if additional treatment is needed.

Food Establishment Public Inspection Report

From 1/16/14 thru 1/22/14

ESTABLISHMENT

**POPEYES
7200 BELL ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF943	EHF28	H90 DAY	ALL OTHER VIOLATIONS		1/21/2014	10	HL1B
			A)Spanish and English hand washing signs needed in bathrooms. B)Clean under hot hold unit.				
	EHF08	COS	GOOD HYGIENIC PRACTICES		1/21/2014		
			A)Employee drink found without a lid or a straw.				
	EHF03	IN	HOT HOLDING		1/21/2014		
			A)Rice holding at 137 degrees.				
	EHF02	IN	COLD HOLDING		1/21/2014		
			A)Chicken holding at 38 degrees.				
	EHF17	COS	HAND WASH WITH SOAP/TOWELS		1/21/2014		
			A)Paper towels needed in bathroom and at hand sink.				

Food Establishment Public Inspection Report

From 1/16/14 thru 1/22/14

ESTABLISHMENT

POPEYES

HF943	EHF21	COS	MANUAL WARE WASHING	1/21/2014	10	HL1B
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A)Two Sanitizer buckets found being used with 0ppm Quat sanitizer. Buckets must stay at strength at all times.

RUFFLED CUP THE 3440 BELL ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2438	EHF14	IN	WATER SUPPLY	a)Corrected.	1/21/2014	0	HFOL

Food Establishment Public Inspection Report

From 1/16/14 thru 1/22/14

ESTABLISHMENT

**SALVATION ARMY
400 S HARRISON ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF416					1/21/2014	0	HL1B

**SANBORN ELEMENTARY
700 S ROBERTS ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF683	EHF03	COS	HOT HOLDING	Chicken patties found at 115 F degrees. Rapidly reheated.	1/16/2014	5	HL1B

Food Establishment Public Inspection Report

From 1/16/14 thru 1/22/14

ESTABLISHMENT**SCHLOTZSKYS DELI**

1612 ROSS ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF517	EHF28	COS	ALL OTHER VIOLATIONS		1/16/2014	0	HL1B	
			Label on bottle containing chemical needs to be refreshed.					

SHIPS LOUNGE
1113 SE 10TH AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF1496	EHF28	COS	ALL OTHER VIOLATIONS		1/17/2014	0	HL1B	
			Mop sink obstructed by cans and debris. English hand washing sign missing in womens restroom.					

Food Establishment Public Inspection Report

From 1/16/14 thru 1/22/14

ESTABLISHMENT

**SONIC DRIVE IN
1910 S GRAND ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF540	EHF28	COS	ALL OTHER VIOLATIONS		1/21/2014	3	HL1B
			Spilled ice on floor needed to be cleaned.				
	EHF25	COS	FOOD CONTACT SURFACES		1/21/2014		
			A)Bottom of make table needed to be cleaned. B)Soda nozzles in drive thru needed to be cleaned. C)Soda nozzles next to ice cream machine needed to be cleaned.				

7417 SW 34TH AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF593	EHF28	COS	ALL OTHER VIOLATIONS		1/21/2014	3	HL1B
			a)Clean area above tot warmer.				
	EHF21	COS	MANUAL WARE WASHING		1/21/2014		
			a)Less than 200 ppm quat sanitizer in 3 compartment sink. b)Less than 200 ppm quat sanitizer in front 3 compartment sink.				

Food Establishment Public Inspection Report

From 1/16/14 thru 1/22/14

ESTABLISHMENT**SONIC DRIVE IN****SOUTH GEORGIA ELEMENTARY****5018 SUSAN DR**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF31	EHF28	H60 DAY	ALL OTHER VIOLATIONS		1/17/2014	0	HL1B	
			A)Replace gaskets on cold hold. To be corrected by next inspection. B)Clean inside of microwave. COS					

ST MARYS CATHEDRAL SCHOOL**1200 S WASHINGTON ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF646					1/17/2014	0	HL1B

Food Establishment Public Inspection Report

From 1/16/14 thru 1/22/14

ESTABLISHMENT

**STOCKYARDS CAFE
100 N MANHATTAN ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2450	EHF28	COS	ALL OTHER VIOLATIONS		1/21/2014	9	HL1B
			Handwashing signs missing in men's restroom.				
	EHF13	COS	HACCP PLAN/TIME		1/21/2014		
			Container of pulled pork, pork tenderloin and steak soup held past date mark in walk-in refrigerator. Discarded.B)Several containers in walk-in refrigerator improperly date marked. Must hold food a maximum of 7 days, with the day of preparation included.				
	EHF03	COS	HOT HOLDING		1/21/2014		
			Sausage patties found at 107 F degrees in hot hold. Under 1 hr, rapidly reheated.				

Food Establishment Public Inspection Report**From 1/16/14 thru 1/22/14****ESTABLISHMENT****SUBWAY #25567-216****1412 ROSS ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1205	EHF08	COS	GOOD HYGIENIC PRACTICES		1/17/2014	7	HL1B
			Employee drinks found without a lid and a straw.				
	EHF28	COS	ALL OTHER VIOLATIONS		1/17/2014		
			Excessive food debris found on and under tables in dining area.				
	EHF25	COS	FOOD CONTACT SURFACES		1/17/2014		
			Soda nozzles found dirty.				

Food Establishment Public Inspection Report

From 1/16/14 thru 1/22/14

ESTABLISHMENT**SUBWAY #57312
1900 SE 34TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF2369	EHF28	COS	ALL OTHER VIOLATIONS		1/17/2014	0	HL1B	
			Food receptacles stacked and stored wet. B) Box of bread dough stored on floor in walk-in freezer.					

Food Establishment Public Inspection Report

From 1/16/14 thru 1/22/14

ESTABLISHMENT**SUBWAY #7429-212
3300 E INTERSTATE 40**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1200	EHF25	COS	FOOD CONTACT SURFACES Soda nozzles needed to be cleaned.		1/21/2014	3	HL1B
	EHF03	IN	HOT HOLDING Meatballs 167°F.		1/21/2014		
	EHF02	IN	COLD HOLDING Sliced ham 38°F.		1/21/2014		

Food Establishment Public Inspection Report

From 1/16/14 thru 1/22/14

ESTABLISHMENT**SUBWAY #7854-213
1401 E AMARILLO BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1201	EHF02	IN	COLD HOLDING Sliced turkey temped at 35F.		1/16/2014	0	HL1B
	EHF03	IN	HOT HOLDING Meatballs at 139F.		1/16/2014		

**SUBWAY 25610
2001 S WESTERN ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF496					1/22/2014	0	HL1B

Food Establishment Public Inspection Report**From 1/16/14 thru 1/22/14**

ESTABLISHMENT**TACO BELL #28926
2000 S COULTER ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2436	EHF28	H10DAY	ALL OTHER VIOLATIONS		1/22/2014	0	H PREOPEN

Clean all surfaces. b)Spanish handwash sign needed in restrooms. c)All inspections and permits thru Building Safety must be completed before opening. d)Parking lot must be completed before opening.

Food Establishment Public Inspection Report

From 1/16/14 thru 1/22/14

ESTABLISHMENT

**TACOS GARCIA
1100 ROSS ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF185	EHF28	H90 DAY	ALL OTHER VIOLATIONS		1/16/2014	3	HL1B
			Tea pitchers stored uncovered in a high-volume consumer traffic area in dining room.				
	EHF25	COS	FOOD CONTACT SURFACES		1/16/2014		
			Ice scoop found chipped and needs to be replaced. B)Dust accumulation found on ceiling of produce walk-in.				
	EHF03	IN	HOT HOLDING		1/16/2014		
			Containers of food in hot hold found at 170°F. IN.				

Food Establishment Public Inspection Report

From 1/16/14 thru 1/22/14

ESTABLISHMENT

**TAQUERIA EL TAPATIO
3410 S COULTER ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1588	EHF02	COS	COLD HOLDING		1/16/2014	44	HL1B
			a)Raw shell eggs were sitting by the grill above 45F.				
	EHF08	COS	GOOD HYGIENIC PRACTICES		1/16/2014		
			a)Food employee had a drink with no lid and straw. b)Food employee was drinking from a drink with no lid and straw and cooking at the same time.				
	EHF01	COS	COOLING FOR COOKED FOOD		1/16/2014		
			a)Cooked food items in the walk in cooler cooked the day before were at 56F. These did not cool properly and must be thrown away. Future violations will be charged \$50 reinspection fee.				
	EHF05	COS	RAPID REHEATING		1/16/2014		
			a)Rice from the refrigerator is being reheated on the steam table. Rice should be heated properly to 165F and then placed on the steam table.				
	EHF07	COS	ADEQUATE HAND WASHING		1/16/2014		
			a)Food employee is cracking raw eggs and getting raw egg on both hands and then making ready to eat burritos without washing his hands or changing gloves in between. Future violations will be charged \$50 reinspection fee.				

Food Establishment Public Inspection Report

From 1/16/14 thru 1/22/14

ESTABLISHMENT

TAQUERIA EL TAPATIO

HF1588	EHF11	COS	<p style="text-align: center;">PROPER HANDLING RTE</p> <p style="text-align: center;">1/16/2014</p> <p style="text-align: center;">44</p> <p style="text-align: center;">HL1B</p> <p>a)Food employees are handling cooked tortillas with bare hands.</p>	
	EHF10	COS	<p style="text-align: center;">SOUND CONDITION</p> <p style="text-align: center;">1/16/2014</p> <p>a)Cans dented on the rim or the seam of the can must be removed from the rack and placed in a damaged goods area.</p>	
	EHF13	COS	<p style="text-align: center;">HACCP PLAN/TIME</p> <p style="text-align: center;">1/16/2014</p> <p>a)Foods items prepared the day before had no date mark.</p>	
	EHF21	COS	<p style="text-align: center;">MANUAL WARE WASHING</p> <p style="text-align: center;">1/16/2014</p> <p>a)Food employee is using a wet rag with no sanitizer in the kitchen. There must be a working container of sanitizer in the kitchen to sanitize food contact surfaces.</p>	
	EHF20	COS	<p style="text-align: center;">TOXIC ITEMS</p> <p style="text-align: center;">1/16/2014</p> <p>a)Unlabeled spray bottle at wait station. All chemicals must have the common name on the bottle.</p>	
	EHF25	COS	<p style="text-align: center;">FOOD CONTACT SURFACES</p> <p style="text-align: center;">1/16/2014</p> <p>a)Clean the can opener blade of buildup.</p>	

Food Establishment Public Inspection Report**From 1/16/14 thru 1/22/14**

ESTABLISHMENT

TAQUERIA EL TAPATIO

HF1588	EHF28	COS	ALL OTHER VIOLATIONS	1/16/2014	44	HL1B
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a)Clean the drip from the venthood. b)Invert plastic silverware.Establishment has failed inspection. A \$50 reinspection fee must be paid by 9:00 am 1-17-14. A reinspection will be conducted tomorrow.

HF1588				1/17/2014	0	HL1B
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Food Establishment Public Inspection Report

From 1/16/14 thru 1/22/14

ESTABLISHMENT

**TEJANO WILD WEST
1200 SE 10TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2383	EHF28	COS	ALL OTHER VIOLATIONS		1/17/2014	7	HL1B
			Mop sink obstructed by equipment.				
	EHF22	H45 DAY	MANAGER KNOWLEDGE/CERTIFIED		1/17/2014		
			No current food manager. To be corrected within 45 days.				
	EHF08	COS	GOOD HYGIENIC PRACTICES		1/17/2014		
			Hand sink used for purposes other than handwashing.				

Food Establishment Public Inspection Report

From 1/16/14 thru 1/22/14

ESTABLISHMENT**TEXAS PRIDE CAFE
2500 FOLSOM RD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1783	EHF28	IN	ALL OTHER VIOLATIONS		1/16/2014	0	HL1B
This location is temporarily closed due to illness. Call when food service resumes.							

Food Establishment Public Inspection Report

From 1/16/14 thru 1/22/14

ESTABLISHMENT

**TEXAS ROADHOUSE
2805 W INTERSTATE 40**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1022	EHF28	COS	ALL OTHER VIOLATIONS		1/22/2014	27	HL1B
			A)Purse cannot be stored with clean dishes. B)Utensils stored in water baths must have the water constantly running. C)All tea bins must have lids on them. D)All produce must be washed before cutting.				
	EHF25	COS	FOOD CONTACT SURFACES		1/22/2014		
			A)Ice machine needs to be cleaned. B)Ice buckets dirty. C)Soda gun in bar needed to be cleaned.				
	EHF08	COS	GOOD HYGIENIC PRACTICES		1/22/2014		
			A)Employees seen using hand sink to fill up sanitizer buckets. B)Hand sink being used to clean dishes. Hand sinks are for hand washing only. C)Employee seen washing lettuce slicer in mop sink. Mop sink is for mop water only.				
	EHF10	COS	SOUND CONDITION		1/22/2014		
			A)Moldy meat stored with other raw meat products. Product must be sealed and separated or removed from cooler.				
	EHF22	H45 DAY	MANAGER KNOWLEDGE/CERTIFIED		1/22/2014		
			A)Food manager card needed within 45 days. Take serve safe to our office and cost is \$40.				

Food Establishment Public Inspection Report

From 1/16/14 thru 1/22/14

ESTABLISHMENT

TEXAS ROADHOUSE

HF1022	EHF20	COS	TOXIC ITEMS	1/22/2014	27	HL1B
			<p>A)Employee medicine stored with bar utensils. B)Spray bottle well over 400ppm. Must be at proper strength. C)Clean dishes cannot be stored in sanitizer between use.</p>			
	EHF21	COS	MANUAL WARE WASHING	1/22/2014		
			<p>A)Employee seen using a utensil then cleaning it with apron. Dish must be washed, rinsed, sanitized and then air dried in dish area.</p>			
	EHF13	COS	HACCP PLAN/TIME	1/22/2014		
			<p>A)Several pans of pulled pork found held past there expiration dates. All were discarded.</p>			
	EHF17	COS	HAND WASH WITH SOAP/TOWELS	1/22/2014		
			<p>A)Hand sink found without any soap. B)Another hand sink had no paper towels.</p>			

Food Establishment Public Inspection Report

From 1/16/14 thru 1/22/14

ESTABLISHMENT**THAI SPOON
500 N FILLMORE ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF763	EHF10	COS	SOUND CONDITION Broken eggs in reachin refrigerator.		1/17/2014	8	HL1B
	EHF08	COS	GOOD HYGIENIC PRACTICES Open drink in prep table, drink must have lid and straw.		1/17/2014		

**TODAY DISCOUNT
2510 SW 10TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF956	EHF25	COS	FOOD CONTACT SURFACES Microwave needed to be cleaned.		1/22/2014	3	HL1B

Food Establishment Public Inspection Report

From 1/16/14 thru 1/22/14

ESTABLISHMENT

TOOT N TOTUM #63

4420 BELL ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF927					1/16/2014	0	HL1B

TOOT N TOTUM #8

1627 N GRAND ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF57	EHF28	COS	ALL OTHER VIOLATIONS		1/21/2014	0	HL1B
Clean any soda syrup splatter from the wall and floor in the back room.							

Food Establishment Public Inspection Report

From 1/16/14 thru 1/22/14

ESTABLISHMENT

TOOT N TOTUM #80
4501 S SONCY RD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF483					1/16/2014	0	HL1B

TORTILLERIA LUPITA
4013 SE 10TH AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFM293	EHF03	IN	HOT HOLDING Carnitas 169F Beans 157F.		1/17/2014	0	HL1B

Food Establishment Public Inspection Report

From 1/16/14 thru 1/22/14

ESTABLISHMENT

**TRADEWIND ELEMENTARY
4300 S WILLIAMS ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1533					1/17/2014	0	HL1B

Food Establishment Public Inspection Report

From 1/16/14 thru 1/22/14

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

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2480					1/21/2014	0	HFOL
HFK129					1/21/2014	0	HFOL

Food Establishment Public Inspection Report

From 1/16/14 thru 1/22/14

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

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1303	EHF15	COS	EQUIPMENT ADEQUATE Hot cabinet at 88°F. It was adjusted.		1/16/2014	6	HFOL
	EHF24	COS	THERMOMETERS A thermometer was needed in the hot cabinet to monitor temperature. If any repeat violations (13,16,19) occur on any future inspections, reinspection fees may be imposed.		1/16/2014		

Food Establishment Public Inspection Report

From 1/16/14 thru 1/22/14

ESTABLISHMENT**UNITED SUPERMARKET #529****5807 SW 45TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1653	EHF12	COS	CROSS CONTAMINATION		1/17/2014	19	HL1B
			Cardboard box used to hold batter. Cardboard is not sanitary nor cleanable. Never store foods directly touching cardboard.				
	EHF02	COS	COLD HOLDING		1/17/2014		
			Cooks make table found at 50 degrees F. This must hold at 41 or less. All potentially hazardous foods discarded. No temperature log kept on this unit.				
	EHF09	COS	APPROVED SOURCE/LABELING		1/17/2014		
			Non easily identifiable food with no label. All non easy to identify foods must have a label.				
	EHF24	COS	THERMOMETERS		1/17/2014		
			No thermometer in hot hold oven. No thermometer in reach in chest type cooler.				
	EHF28	H10DAY	ALL OTHER VIOLATIONS		1/17/2014		
			Lid required for waste grease. Clean bucket outsides, walkin cooler blower covers & ceiling,floor below & behind grills, etc. Attic access has no door.Install door to prevent attic dust.No test strips for chlorine sanitizing dishwasher.SS items on floor.				

Food Establishment Public Inspection Report

From 1/16/14 thru 1/22/14

ESTABLISHMENT

UNITED SUPERMARKET #529

Inspection ID	Establishment ID	Inspection Type	Violation Category	Date	Count	Code
HF1653	EHF25	H10DAY	FOOD CONTACT SURFACES	1/17/2014	19	HL1B
<p>Clean canopeners/holders, lights over hot deli fds, microwaves, racks in kitchen-grease buildup, inside smoker, ovens/racks, etc. Small reachin chest type cooler-inside panel loose-unknown debris falling out. Upright reachin cooler gasket broken.</p>						
HF1653	EHF28	H90 DAY	ALL OTHER VIOLATIONS	1/22/2014	0	HFOL
<p>Floor tiles missing in walk in cooler. No City of Amarillo certified food manager.</p>						
HF460	EHF25	H10DAY	FOOD CONTACT SURFACES	1/21/2014	13	HL1B
<p>Knives with raw meat stored with clean knives. Sanitized items stored with non-sanitized items. Steamer needs to be cleaned. Microwave in bakery not clean. Inside reachin cooler at bakery not clean. Utensil drawers in bakery not clean.</p>						
	EHF28	H10DAY	ALL OTHER VIOLATIONS	1/21/2014		
<p>Access to door to attic left open in bakery. Clean blower covers on all units in market & bakery, floor below pallets, threshold, condiment shelves & utensil container. Need light covers in vegetable room. Gasket at walkin cooler in bakery needs replaced.</p>						
	EHF12	COS	CROSS CONTAMINATION	1/21/2014		
<p>Raw chicken stored above ready to eat vegetables in walk in cooler.</p>						

Food Establishment Public Inspection Report

From 1/16/14 thru 1/22/14

ESTABLISHMENT

UNITED SUPERMARKET #529

HF460	EHF24	COS	THERMOMETERS	1/21/2014	13	HL1B
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Two cold hold units with no thermometer.

	EHF23	COS	SEWAGE/WASTEWATER	1/21/2014		
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Leak at drain to 3 bay sink in market.

UNITED SUPERMARKETS #527

1501 E AMARILLO BLVD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
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HF346	EHF28	COS	ALL OTHER VIOLATIONS		1/16/2014	0	HL1B
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A)Ice condensate needed to be removed from cooling unit in walk in ice cream freezer. B)Chipping paint needed to be removed in walk in meat cooler.

Food Establishment Public Inspection Report

From 1/16/14 thru 1/22/14

ESTABLISHMENT

VIBRA HOSPITAL OF AMARILLO LL 7501 WALLACE BLVD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF2449	EHF28	COS	ALL OTHER VIOLATIONS		1/22/2014	0	HL1B	
			a)Clean the fan and the wall around the fan. It has started to collect dust.					

WAL-MART #5216 5730 W AMARILLO BLVD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF386	EHF28	COS	ALL OTHER VIOLATIONS		1/21/2014	4	HL1B	
			Boxes of food on floor.					
	EHF10	COS	SOUND CONDITION		1/21/2014			
			a)Broken eggs in cartons on shelf. b)Dented cans on shelf.					

Food Establishment Public Inspection Report

From 1/16/14 thru 1/22/14

ESTABLISHMENT

**WENDYS #4107
4206 W INTERSTATE 40**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1233	EHF07	COS	ADEQUATE HAND WASHING		1/16/2014	7	HL1B
			Employees washing hands in cold water. Hands must be washed in warm water.				
	EHF28	H10DAY	ALL OTHER VIOLATIONS		1/16/2014		
			Glass panel at fry hold is broken. Replace glass. Second notice this violation. Future violations will result in a reinspection fee. Wall behind menu board has dust buildup. Top of ice machine dusty. Employee not wearing hair restraint. Second notice.				
	EHF25	H10DAY	FOOD CONTACT SURFACES		1/16/2014		
			Salad dryer stored dirty & holding water. Metal ice bucket cracked. Area over food prep tables has old splatter. Dish/pan rack not clean. Mechanics plyers stored w/sanitized items. Broken plastic tubs. Reach in freezer door panel broken & replace shelves.				

Food Establishment Public Inspection Report

From 1/16/14 thru 1/22/14

ESTABLISHMENT**WHITTIER ELEMENTARY****2004 N MARRS ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF670	EHF28	COS	ALL OTHER VIOLATIONS		1/22/2014	0	HL1B
			Clean any crumbs from lower shelves under tables in kitchen.				

WILD CARD**715 S POLK ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1950					1/21/2014	0	HL1B

Food Establishment Public Inspection Report

From 1/16/14 thru 1/22/14

ESTABLISHMENT

**WINGSTOP
3300 E INTERSTATE 40**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1701	EHF28	H90 DAY	ALL OTHER VIOLATIONS		1/21/2014	6	HL1B
			Covered trash can needed in womens restroom.				
	EHF25	COS	FOOD CONTACT SURFACES		1/21/2014		
			Tea nozzle in dining room needed to be cleaned.				
	EHF02	IN	COLD HOLDING		1/21/2014		
			Celery temped at 40.3°F, carrots at 39.8°F.				
	EHF17	COS	HAND WASH WITH SOAP/TOWELS		1/21/2014		
			No soap at handsink on the line. b)No paper towels at handsink in mens room.				

Food Establishment Public Inspection Report

From 1/16/14 thru 1/22/14

ESTABLISHMENT

YOUNGBLOODS STOCKYARD CAFE DT**620 SW 16TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2419	EHF03	COS	HOT HOLDING		1/22/2014	7	HL1B
			Cooked sausage held out of temperature control for an hour. Temped at 77°F. Needs to stay at or below 41°F.				
	EHF25	COS	FOOD CONTACT SURFACES		1/22/2014		
			Containers holding clean utensils needed to be washed.				
	EHF28	COS	ALL OTHER VIOLATIONS		1/22/2014		
			Grease needed to be cleaned off of fire suppressant system over grill.				