

Food Establishment Public Inspection Report
From 1/23/14 thru 1/29/14

ESTABLISHMENT

575 PIZZERIA
7710 HILLSIDE RD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2433	EHF17	COS	HAND WASH WITH SOAP/TOWELS		1/28/2014	0	H PREOPEN
			Paper towels needed at bar handsink.				
	EHF22	H45 DAY	MANAGER KNOWLEDGE/CERTIFIED		1/28/2014		
			Establishment has 45 days to certify a food manager.				
	EHF28	COS	ALL OTHER VIOLATIONS		1/28/2014		
			Covered trash needed in ladies restroom. English and Spanish handwashing signs needed in restrooms. Hand wash sign needed at bar handsink.				

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ESTABLISHMENT

**ALDACOS TACOS
3623 SW 6TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF821					1/24/2014	0	HL1B

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ESTABLISHMENT

**AMARILLO CLUB
600 S TYLER ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1	EHF28	COS	ALL OTHER VIOLATIONS		1/28/2014	3	HL1B
			a)Clean dust off of ceiling tiles over fruit/salad bar. b)Clean blower covers in walk in cooler.				
	EHF16	H10DAY	HAND WASH FACILITIES ADEQUATE		1/28/2014		
			Hand sink not draining by soda machine.				
	EHF02	IN	COLD HOLDING		1/28/2014		
			Mayo, apples 33°F.				
	EHF03	IN	HOT HOLDING		1/28/2014		
			Butternut squash 156°F, salmon 146°F.				

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AMARILLO CLUB

HFK17	EHF03	COS	HOT HOLDING	1/28/2014	5	HL1B
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Rice temped at 114°F. Needs to remain at or above 135°F.

AMARILLO COLLEGE CHILD DEV LAB

6222 SW 9TH AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFD48	EHF25	COS	FOOD CONTACT SURFACES		1/23/2014	3	HL1B

Containers holding clean utensils needed to be cleaned.

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ESTABLISHMENT**AMARILLO HIGH SCHOOL****4225 DANBURY DR**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF647	EHF21	COS	MANUAL WARE WASHING		1/28/2014	3	HL1B
			Quat sanitizer dispenser was at 0ppm because it was empty.				
	EHF28	COS	ALL OTHER VIOLATIONS		1/28/2014		
			All scoops must have a handle.				

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AMARILLO NATIONAL BANK**500 S TAYLOR ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF170	EHF28	COS	ALL OTHER VIOLATIONS		1/29/2014	7	HL1B
			Clean drawers. b) Do not store utensils in cardboard.				
	EHF21	COS	MANUAL WARE WASHING		1/29/2014		
			Dishwasher is not sanitizing.				
	EHF10	COS	SOUND CONDITION		1/29/2014		
			Product marked refrigerate after open found not refrigerated.				

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ESTABLISHMENT**APPLEBEES NEIGHBORHOOD GRILL****5630 W AMARILLO BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2336	EHF16	COS	HAND WASH FACILITIES ADEQUATE		1/24/2014	6	HL1B
			Hand washing sink in bar was blocked by sanitizer bucket.				
	EHF25	COS	FOOD CONTACT SURFACES		1/24/2014		
			Knives on rack with clean had food debris on blade.				

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

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1445	EHF23	IN	SEWAGE/WASTEWATER		1/27/2014	0	HFOL
			Corrected.				

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From 1/23/14 thru 1/29/14

ESTABLISHMENT**ASIAN FOOD TAKEOUT**

2801 SE 27TH AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2388	EHF08	COS	GOOD HYGIENIC PRACTICES Utensils found in mop sink.		1/27/2014	4	HL1B
	EHF28	COS	ALL OTHER VIOLATIONS Improper thawing method observed.		1/27/2014		

AVONDALE ELEMENTARY

1500 S AVONDALE ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF684					1/24/2014	0	HL1B

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ESTABLISHMENT

AZTECA MUSIC HALL

500 N FM 1912

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFP41	EHF28	H90 DAY	ALL OTHER VIOLATIONS		1/25/2014	4	HL1B
			Portapots are set in overhead door-vent outside. All exposed wood surfaces must be painted or sealed. Floor needs to be sealed or painted. Finish ceiling.				
	EHF11	H24 HOUR	PROPER HANDLING RTE		1/25/2014		
			Satelite bar cannot serve mixed drinks - no hand sink. Bartenders are not handling ice for drinks/lemons/limes correctly. Discussed proper handling of RTE foods.				

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From 1/23/14 thru 1/29/14

ESTABLISHMENT**BAKER BROS AMERICAN DELI
1901 S GEORGIA ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2244	EHF24	COS	THERMOMETERS		1/23/2014	15	HL1B
			Thermometer needed in cold hold under prep table.				
	EHF25	COS	FOOD CONTACT SURFACES		1/23/2014		
			A)Clean inside and outside of microwave. B)Clean handles on refrigerators. C)Dirty pan stored with clean pans. D)Ice scoop stored on top microwave. Top of microwave is dirty. E)Soda nozzles moldy. Soda nozzles must be washed, rinsed, sanitized everyday.				
	EHF20	COS	TOXIC ITEMS		1/23/2014		
			A)Sanitizer in 3 compartment sink over 400ppm. B)Sanitizer in ware wash over 400ppm. C)Wipe down sanitizer over 400ppm. Ecolab came to establishment to correct during inspection.				
	EHF22	H45 DAY	MANAGER KNOWLEDGE/CERTIFIED		1/23/2014		
			Establishment must have a certified food manager. Food manager class is held the 2nd Wednesday of every month.				
	EHF16	COS	HAND WASH FACILITIES ADEQUATE		1/23/2014		
			Hand washing sink blocked by trash can.				

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ESTABLISHMENT

BAKER BROS AMERICAN DELI

HF2244	EHF28	COS	ALL OTHER VIOLATIONS	1/23/2014	15	HL1B
Hand washing signs needed at both hand washing sinks.						

3300 S SONCY RD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2245	EHF15	IN	EQUIPMENT ADEQUATE		1/27/2014	0	HFOL
a)Corrected.							

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ESTABLISHMENT**BASKET HUT THE
4206 SW 45TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF2317	EHF28	H90 DAY	ALL OTHER VIOLATIONS		1/28/2014	0	HL1B	
			Ice chest, fan, condiment bottles need to be cleaned. Food manager class is 2nd Wed of month. Class at 8:30, test is Friday 8:30.					

**BENJAMIN DONUTS & DELI
1900 SE 34TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF2204	EHF14	IN	WATER SUPPLY		1/23/2014	0	HFOL	
			Corrected.					

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ESTABLISHMENT

**BUFFALO WILD WINGS
9511 E INTERSTATE 40**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2019	EHF02	IN	COLD HOLDING		1/24/2014	3	HL1B
			Shredded cheese in cold hold temped at 38°F.				
	EHF03	IN	HOT HOLDING		1/24/2014		
			Chicken wings temped at 146°F.				
	EHF22	H10DAY	MANAGER KNOWLEDGE/CERTIFIED		1/24/2014		
			Food mgr card has expired. A full time employee needs to obtain a food manager card through the City of Amarillo's Environmental Health Department by Friday, Janaury 31, 2014.				

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ESTABLISHMENT

**BURGER BAR THE
614 S POLK ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2378	EHF20	COS	TOXIC ITEMS		1/29/2014	27	HL1B
			Cleaner stored with single service items.				
	EHF25	H10DAY	FOOD CONTACT SURFACES		1/29/2014		
			Pans found not clean when stored.cos Splatter on bottom of salamander oven over grill. Can opener carrier, Salamander oven & reach in gaskets not clean. Utensil tubs dirty.cos Produce at bar stored in rusty bucket. Fry hot hold and ice bucket not clean.				
	EHF14	COS	WATER SUPPLY		1/29/2014		
			Very small water flow from hand sink in kitchen. Unit replaced at inspection.				
	EHF02	COS	COLD HOLDING		1/29/2014		
			Condiment items requiring refrigeration found at 55°F. All food items requiring refrigeration must be held at 41°F or below.				
	EHF09	COS	APPROVED SOURCE/LABELING		1/29/2014		
			Bulk container not labeled. All foods not easily identifiable must be labeled to prevent mis-use.				

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ESTABLISHMENT

BURGER BAR THE

HF2378	EHF10	COS	SOUND CONDITION	1/29/2014	27	HL1B
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Bulk container sugar found not stored closed.

	EHF08	COS	GOOD HYGIENIC PRACTICES	1/29/2014		
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Hand sink used for other purposes. b)Open employee drink on counter in kitchen.

	EHF28	H10DAY	ALL OTHER VIOLATIONS	1/29/2014		
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Need English handwash sign in mensroom.cos Fd containers stored on floor. Ice for fds must be stored in covered container.Back door has gap at bottom.Clean freezer, paper towel dispenser, dishwasher, basket trays,etc.Duct tape on inside door to walkin.

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ESTABLISHMENT**BURGER KING
7000 E INTERSTATE 40**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF831	EHF28	COS	ALL OTHER VIOLATIONS		1/24/2014	0	HL1B
			Clean dust from ceiling over 3 compartment sink.				
	EHF03	IN	HOT HOLDING		1/24/2014		
			Chicken breast in hot hold temped at 140°F.				
	EHF02	IN	COLD HOLDING		1/24/2014		
			Bleu cheese in cold hold temped at 38°F.				

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ESTABLISHMENT

BURGER KING #3432

1314 ROSS ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF236	EHF24	COS	THERMOMETERS		1/28/2014	3	HL1B
No thermometer in walk-in refrigerator. B) No thermometer is reach-in refrigerator.							

BUSHLAND HIGH SCHOOL BOOSTER C

1201 S FM 2381

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFP24	EHF22	IN	MANAGER KNOWLEDGE/CERTIFIED		1/28/2014	0	HL1B
Discussed proper ware washing and sanitizing. Post food manager card.							

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ESTABLISHMENT

**BYOB BURGER
2207 S WESTERN ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2205	EHF25	COS	FOOD CONTACT SURFACES		1/28/2014	7	HL1B
			Ice scoop handle touching ice in ice machine.				
	EHF13	COS	HACCP PLAN/TIME		1/28/2014		
			Undated meat in refrigerator. All potentially hazardous food must be date marked and discarded after 7 days.				
	EHF28	COS	ALL OTHER VIOLATIONS		1/28/2014		
			A)Replace gaskets on cold hold under prep area and on refrigerator. B)Clean dust on vent hood.				

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ESTABLISHMENT**CATFISH SHACK
4212 SW 45TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF251	EHF25	H30 DAY	FOOD CONTACT SURFACES		1/29/2014	3	HFOL	
			Hot hold unit is not sealed and is dirty. This unit must be cleaned of all grease and food deposits. No bare wood is allowed on unit. 30 days to correct. Second notice this violation. future violations will result in a \$50 reinspection fee.					

**CECILS LAST CHANCE
12800 S US HWY 287**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HFP2	EHF28	H90 DAY	ALL OTHER VIOLATIONS		1/23/2014	0	HL1B	
			Clean front of fryers, grease buildup on elec plugs. Clean blower grill-dirt buildup. Elec boxes in walkin have no covers. Seal holes in kitchen and ware washing area.					

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ESTABLISHMENT**CEFCO FOOD STORE #2091****1600 E AMARILLO BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2193	EHF28	COS	ALL OTHER VIOLATIONS		1/29/2014	0	HL1B
			Raw eggs stored over ready to eat foods in cooler.				
	EHF03	IN	HOT HOLDING		1/29/2014		
			Sausage wrap 146°F.				

CHICKEN EXPRESS**7301 W INTERSTATE 40**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1062					1/28/2014	0	HFOL

Food Establishment Public Inspection Report

From 1/23/14 thru 1/29/14

ESTABLISHMENT**CHIYOS
810 N PIERCE ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1575	EHF28	COS	ALL OTHER VIOLATIONS		1/29/2014	3	HL1B
			Food debris needed to be swept off of floor in cooler.				
	EHF03	IN	HOT HOLDING		1/29/2014		
			Rice 151.8F.				
	EHF02	IN	COLD HOLDING		1/29/2014		
			Raw shrimp 39.1F.				
	EHF25	COS	FOOD CONTACT SURFACES		1/29/2014		
			Tea nozzle needed to be cleaned.				

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ESTABLISHMENT

CHURCHS CHICKEN #591

200 E AMARILLO BLVD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF987	EHF23	COS	SEWAGE/WASTEWATER		1/27/2014	14	HL1B
			a)No toilet paper in the mens or womens restroom.				
	EHF17	COS	HAND WASH WITH SOAP/TOWELS		1/27/2014		
			a)No paper towels at hand sink. (repeat violation)				
	EHF14	H10DAY	WATER SUPPLY		1/27/2014		
			a)Hot water is turned off at the only hand sink due to a leak. This is a repeat violation and the leak must be repaired in 10 days or a \$50 reinspection fee will be charged. All future violations of this will be charged \$50.				
	EHF10	COS	SOUND CONDITION		1/27/2014		
			a)A can of peppers was dented on the rim and was open and being used. Do not use cans that are dented on the rim or the seam.				
	EHF28	COS	ALL OTHER VIOLATIONS		1/27/2014		
			a)Do not store the can opener with single service knives. b)Secure floor drain (repeat violation). Future violations of this will be charged \$50.				

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

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF891	EHF28	H 6 HOUR	ALL OTHER VIOLATIONS		1/27/2014	0	HM3
			Fire suppressant system triggered by construction workers. Establishment told to close & not to reopen without approval of Health Dept. All open food must be thrown away. Dishes & surfaces need cleaned & free of any dust. Contact fire marshal.				
HF891	EHF28	IN	ALL OTHER VIOLATIONS		1/27/2014	0	HM4
			Corrected from previous inspection. Fire Marshall has inspected and passed the Ansel System. Establishment may reopen.				

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ESTABLISHMENT

DAUBERS CONCESSION

3506 SPADE DR

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1893	EHF03	IN	HOT HOLDING Chili at 160 F degrees in hot hold.		1/26/2014	0	HL1B

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ESTABLISHMENT

**DOMINOS PIZZA
1007 ROSS ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2199	EHF15	IN	EQUIPMENT ADEQUATE Corrected.		1/24/2014	0	HFOL

907 23RD ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFC310	EHF02	IN	COLD HOLDING Chicken holding at 37°F.		1/27/2014	0	HL1B

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ESTABLISHMENT**DONUT STOP
515 E AMARILLO BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2333	EHF20	COS	TOXIC ITEMS		1/27/2014	6	HL1B
			a)Bleach sanitizer for wipedowns was over 200 ppm. This level is toxic. Must be 100 ppm-200 ppm.				
	EHF21	H10DAY	MANUAL WARE WASHING		1/27/2014		
			a)Dish machine is not sanitizing. Must read at least 50 ppm chlorine sanitizer.				
	EHF28	COS	ALL OTHER VIOLATIONS		1/27/2014		
			a)Hand wash sign needed at both hand sinks in the kitchen. b)Personal items may not be stored on top of food items. c.)Spanish hand wash sign needed in the restroom.				

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ESTABLISHMENT

**DONUT STOP INC
4300 S COULTER ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF851	EHF28	COS	ALL OTHER VIOLATIONS		1/23/2014	16	HL1B
			a)Personal jacket stored on food container. b)Dust around lights. c)Hand wash sign needed at hand sink. (repeat)				
	EHF14	COS	WATER SUPPLY		1/23/2014		
			a)The black hose may not be attached to the 3 compartment sink faucet. It does not have a backflow preventer and wastewater could travel up the hose and contaminate the drinking water system. Repeat violation. Future violation will be charged \$50.				
	EHF19	COS	RODENTS/ANIMALS/OPENINGS		1/23/2014		
			a)There is a gap at the top of the back door that must seal shut whenever closed.				
	EHF22	COS	MANAGER KNOWLEDGE/CERTIFIED		1/23/2014		
			a)No food manager card on site.				
	EHF21	COS	MANUAL WARE WASHING		1/23/2014		
			a)Food employee only washing dishes in soapy water. Dishes must be washed, rinsed and then sanitized.				

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ESTABLISHMENT

DONUT STOP INC

HF851	EHF25	COS	FOOD CONTACT SURFACES	1/23/2014	16	HL1B
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a)Change the cup the ice scoop is stored in so styrofoam does not break off and that debris does not build up in the cup. b)Donut racks are chipping paint and must be resealed so that chipped paint does not fall on exposed donuts.

**EBBYS GIFTS INC
500 S TAYLOR ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
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HF1671	EHF10	COS	SOUND CONDITION		1/29/2014	4	HL1B
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Two seam dented cans on shelf for use. Seam dented cans may not be used and must be stored away from good cans and labeled or signed as 'DO NOT USE'.

	EHF28	COS	ALL OTHER VIOLATIONS		1/29/2014		
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Food product on floor. b)Mineral deposits in ice machine. c)Ice machine filter dusty. d)Invert all to go boxes on a sanitary surface to prevent dust in boxes.

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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		1/28/2014	3	HFOL
			Ice machine/mop sink room under remodeling. Ice is not approved for use. Floor in slushie area must be sealed. Ceiling required in slushie food prep area. All walls, floors and ceilings are required to be smooth, durable and easily cleanable.				
	EHF14	IN	WATER SUPPLY		1/28/2014		
			Water sample tests required monthly. Please post sample results (January Due).				
	EHF19	H10DAY	RODENTS/ANIMALS/OPENINGS		1/28/2014		
			Exterior door at drive up - door closure and door sweep required.				

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ESTABLISHMENT

**FRUTILANDIA
1401 ROSS ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF376					1/25/2014	0	HL1B

GLENWOOD ELEMENTARY 2409 S HOUSTON ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF655	EHF03	IN	HOT HOLDING Chili meat at 155F° in hot hold.		1/23/2014	0	HL1B

Food Establishment Public Inspection Report**From 1/23/14 thru 1/29/14****ESTABLISHMENT****GOLDEN LIGHT CAFE & CANTINA****2908 SW 6TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1419	EHF17	H10DAY	HAND WASH WITH SOAP/TOWELS		1/23/2014	9	HL1B
			No paper towels at hand sink in bar.				
	EHF24	H10DAY	THERMOMETERS		1/23/2014		
			Thermometer in walkin not reading properly.				
	EHF23	H10DAY	SEWAGE/WASTEWATER		1/23/2014		
			Hand washing sink in bar not draining.				
	EHF28	H10DAY	ALL OTHER VIOLATIONS		1/23/2014		
			Large bathroom in bar does not have Spanish hand wash sign.				

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ESTABLISHMENT**GOLDS GYM RECOVERY ZONE****3000 BLACKBURN ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF2413	EHF28	COS	ALL OTHER VIOLATIONS		1/23/2014	0	HL1B	
			A)Clean gaskets on cold hold. B)Sign needed at hand washing sink.					

GROUND CAFE THE**600 S TYLER ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF1675	EHF17	COS	HAND WASH WITH SOAP/TOWELS		1/28/2014	5	HL1B	
			Paper towels needed at hand sink.					

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ESTABLISHMENT**HAMLET ELEMENTARY
705 SYCAMORE AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF681	EHF28	H90 DAY	ALL OTHER VIOLATIONS		1/24/2014	0	HL1B	
			Adjust the sanitizer dispenser or manually adjust with water so sanitizer is in the manufactures suggested range (200ppm). One correction from previous inspection.					

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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	EHF28	IN	ALL OTHER VIOLATIONS		1/24/2014	0	HL1B
			a)b)Corrected.				
	EHF12	IN	CROSS CONTAMINATION		1/24/2014		
			a)b)c)d)Corrected.				
	EHF21	IN	MANUAL WARE WASHING		1/24/2014		
			Corrected.				
	EHF23	IN	SEWAGE/WASTEWATER		1/24/2014		
			Corrected.				

Food Establishment Public Inspection Report

From 1/23/14 thru 1/29/14

ESTABLISHMENT

HIGHLAND PARK SCHOOL

3801 N FM 1912

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF760	EHF28	IN	ALL OTHER VIOLATIONS Sneeze gaurd installed. IN.		1/24/2014	0	HL1B

HILLSIDE ELEMENTARY

9600 PERRY AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1832	EHF28	COS	ALL OTHER VIOLATIONS Keep handles of scoops up and out of dry products. When sandwich meat is pulled from freezer, it must bear a new datemark. (repeat)		1/28/2014	0	HL1B

Food Establishment Public Inspection Report

From 1/23/14 thru 1/29/14

ESTABLISHMENT

HOSPITALITY FOOD SERVICE

403 S BUCHANAN ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2145	EHF20	COS	TOXIC ITEMS		1/26/2014	15	HL1B
			Wipe-down sanitizer found too strong. Must be 100 ppm.				
	EHF25	COS	FOOD CONTACT SURFACES		1/26/2014		
			Ice scoops stored on soda machine drain grate.				
	EHF03	COS	HOT HOLDING		1/26/2014		
			Hot dogs found at 109 F degrees. Rapidly reheated.				
	EHF08	COS	GOOD HYGIENIC PRACTICES		1/26/2014		
			Hand sink used for purposes other than hand washing.				

Food Establishment Public Inspection Report

From 1/23/14 thru 1/29/14

ESTABLISHMENT**IHOP #3003****1711 E INTERSTATE 40**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1275	EHF25	COS	FOOD CONTACT SURFACES		1/23/2014	3	HL1B
A)Microwaves on line needed to be cleaned out. B)Food debris found on whisk stored with clean utensils.							

JD'S COCO LOCO**1005 N FILLMORE ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1141	EHF11	COS	PROPER HANDLING RTE		1/24/2014	4	HL1B
Ice used for drinks cannot be used for cooling. Separate ice used for drinks from ice used for soda plate cooler and bottles.							

Food Establishment Public Inspection Report

From 1/23/14 thru 1/29/14

ESTABLISHMENT

**JOE TACO TAQUERIA
7312 WALLACE BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1260	EHF28	COS	ALL OTHER VIOLATIONS		1/27/2014	0	HL1B
			a)Clean out the bin that single service paper cups are stored in.				
	EHF29	IN	RECOGNITION		1/27/2014		
			a)This restaurant looks outstanding. Also all corrections from last inspection were made and in a very timely manner. Keep up the great work!				

Food Establishment Public Inspection Report

From 1/23/14 thru 1/29/14

ESTABLISHMENT

**KING TACO
3501 NE 24TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2445	EHF28	H10DAY	ALL OTHER VIOLATIONS		1/29/2014	16	HL1B
			Stack all foods in refrigeration w/foods that require higher cooking temps lower to protect from cross-contamination. Store foods 6" off floor.Cover food in refrigeration.Utensil for onions & jalapenos had fallen into food.Monitor self-serve area.				
	EHF08	COS	GOOD HYGIENIC PRACTICES		1/29/2014		
			Employees dumping drinks in hand sink in kitchen. This sink is for hand washing only. b)Employee had personal food in kitchen area. No eating in the kitchen. Drinks must have lid and straw if they are in kitchen.				
	EHF03	COS	HOT HOLDING		1/29/2014		
			Cooked onions and jalapenos in hot hold at 115°F. All potentially hazardous foods must be held at 135°F or hotter.				
	EHF21	H10DAY	MANUAL WARE WASHING		1/29/2014		
			Wipe down sanitizer needed in kitchen and for wait staff. Check with strips before using, 100ppm chlorine.				
	EHF12	COS	CROSS CONTAMINATION		1/29/2014		
			Broken eggs stored with cheese and avacado in the top of the counter cooler. Keep any raw meats or raw eggs separated from ready to eat foods.				

Food Establishment Public Inspection Report

From 1/23/14 thru 1/29/14

ESTABLISHMENT

Food Establishment Public Inspection Report

From 1/23/14 thru 1/29/14

ESTABLISHMENT

**LA CAMPANA
2220 CANYON DR**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF267	EHF20	COS	TOXIC ITEMS		1/24/2014	14	HL1B
			Medication stored on ice machine. Store all meds away from foods and food equipment.				
	EHF08	COS	GOOD HYGIENIC PRACTICES		1/24/2014		
			Open employee drink in kitchen. Employee drinks must have a lid and straw.				
	EHF07	COS	ADEQUATE HAND WASHING		1/24/2014		
			Employee did not wash hands before putting on gloves.				
	EHF28	H10DAY	ALL OTHER VIOLATIONS		1/24/2014		
			Flour scoop with no handle. b)Outside of pans not clean. c)Two holes in ceiling need to be sealed. d)Insufficient lighting in kitchen. e)Improper thawing technique used.				
	EHF25	H10DAY	FOOD CONTACT SURFACES		1/24/2014		
			Inside ice machine not clean. b)Bottom of shelf above cook top not clean. c)Condiment shelf above prep table not clean. d)Utensil tubs not clean. e)Blower covers and shelves in reach in cooler not clean.				

Food Establishment Public Inspection Report

From 1/23/14 thru 1/29/14

ESTABLISHMENT

**LA CHOZA
1405 N GRAND ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF864	EHF25	COS	FOOD CONTACT SURFACES		1/23/2014	6	HL1B
			Meat stored in non-food grade materials.				
	EHF28	COS	ALL OTHER VIOLATIONS		1/23/2014		
			Remove any cardboard from coolers. Use only durable, non-porous materials.				
	EHF21	COS	MANUAL WARE WASHING		1/23/2014		
			Dishes not being sanitized after washing. Wash, rinse, sanitize and air dry. Chlorine sanitizer test strips needed.				

Food Establishment Public Inspection Report

From 1/23/14 thru 1/29/14

ESTABLISHMENT

**LA ESQUINA
1500 N MIRROR ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2092					1/28/2014	0	HFOL

Food Establishment Public Inspection Report

From 1/23/14 thru 1/29/14

ESTABLISHMENT

**LA FIESTA GRANDE
2200 ROSS-OSAGE DR**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF241	EHF28	COS	ALL OTHER VIOLATIONS		1/27/2014	8	HL1B
			Scoop without handle found in pico de gallo at servers station. B)Hand washing signs missing in men's restroom.				
	EHF08	COS	GOOD HYGIENIC PRACTICES		1/27/2014		
			Employee drink found in kitchen without a lid and a straw.				
	EHF13	COS	HACCP PLAN/TIME		1/27/2014		
			Two containers of chicken product held past date mark in walk-in refrigerator.				

Food Establishment Public Inspection Report

From 1/23/14 thru 1/29/14

ESTABLISHMENT**LA RANCHERITA
1401 ROSS ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1871					1/25/2014	0	HL1B

**LANDERGIN ELEMENTARY
3209 S TAYLOR ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF679					1/23/2014	0	HL1B

Food Establishment Public Inspection Report

From 1/23/14 thru 1/29/14

ESTABLISHMENT

**LAWNDALE ELEMENTARY
2215 S BIVINS ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF651					1/27/2014	0	HL1B

**LEMONGRASS
2222 SE 27TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2132	EHF28	H90 DAY	ALL OTHER VIOLATIONS		1/28/2014	4	HL1B
			Self-closing mechanism needed on restroom door in kitchen. To be corrected within 90 days. B) Scoop without handle found in container of rice. COS.				
	EHF13	COS	HACCP PLAN/TIME		1/28/2014		
			Container of spring rolls held past date mark. Discarded. Must keep a maximum of 7 days with the day of preparation counted as day 1.				

Food Establishment Public Inspection Report

From 1/23/14 thru 1/29/14

ESTABLISHMENT

**LIFE FELLOWSHIP
2817 SE 34TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1330	EHF24	COS	THERMOMETERS		1/24/2014	10	HL1B
			No thermometer in freezer.				
	EHF21	COS	MANUAL WARE WASHING		1/24/2014		
			Wipe-down sanitizer solution found too weak.				
	EHF08	COS	GOOD HYGIENIC PRACTICES		1/24/2014		
			Hand sink used for purposes other than hand washing.				

Food Establishment Public Inspection Report

From 1/23/14 thru 1/29/14

ESTABLISHMENT**LIL ORBITS MINI DONUTS****1401 ROSS ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF747	EHF24	COS	THERMOMETERS		1/25/2014	3	HL1B	
			Broken thermometer in reach-in refrigerator.					

Food Establishment Public Inspection Report

From 1/23/14 thru 1/29/14

ESTABLISHMENT

LONG JOHN SILVERS

1600 ROSS ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF1681	EHF17	COS	HAND WASH WITH SOAP/TOWELS		1/27/2014	3	HL1B	
			No paper towels at two hand sinks in kitchen.					

725 N PIERCE ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF1682	EHF14	H24 HOUR	WATER SUPPLY		1/28/2014	4	HM3	
			Facility does not have water for washing hands, preparing food or cleaning equipment and utensils. All food prep has been suspended until water service is restored. An opening inspection by Env Health Dept is required before food service can resume.					

Food Establishment Public Inspection Report

From 1/23/14 thru 1/29/14

ESTABLISHMENT

**LOS BRACEROS
3303 BELL ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1921	EHF23	IN	SEWAGE/WASTEWATER Corrected.		1/23/2014	0	HFOL

Food Establishment Public Inspection Report

From 1/23/14 thru 1/29/14

ESTABLISHMENT

**LUPITAS MEXICAN FOOD
7200 MCCORMICK RD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFR79	EHF19	H10DAY	RODENTS/ANIMALS/OPENINGS		1/28/2014	3	HFOL
			Exterior door must have door sweep or threshold-large gap. 3rd notice.				
	EHF14	IN	WATER SUPPLY		1/28/2014		
			Water sample test required monthly-please post sample results (January due).				
	EHF28	H10DAY	ALL OTHER VIOLATIONS		1/28/2014		
			Kitchen floor must be sealed. Ice/machine/mop sink area under remodeling. Not approved for use. Repair/replace glass front refrigerator seals,5th notice.				

Food Establishment Public Inspection Report

From 1/23/14 thru 1/29/14

ESTABLISHMENT**MARTY'S CONCESSIONS****3301 SE 10TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1398	EHF14	H24 HOUR	WATER SUPPLY		1/24/2014	4	HL1B
			No hot water available. To be corrected within 24 hrs.				
HF1398	EHF14	H 3 DAYS	WATER SUPPLY		1/25/2014	4	HFOL
			Due to lack of hot water, only pre-packaged items may be sold.				

Food Establishment Public Inspection Report

From 1/23/14 thru 1/29/14

ESTABLISHMENT

**MCDONALDS
1720 ROSS ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1602	EHF17	COS	HAND WASH WITH SOAP/TOWELS		1/28/2014	6	HL1B
			No paper towels at hand sink in kitchen.				
	EHF24	COS	THERMOMETERS		1/28/2014		
			Broken thermometer in reach-in refrigerator.				

715 S LAKESIDE ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1901	EHF28	COS	ALL OTHER VIOLATIONS		1/23/2014	3	HL1B
			Raw eggs stored over ready to eat food in walk in cooler.				
	EHF25	COS	FOOD CONTACT SURFACES		1/23/2014		
			Soda nozzles in drive thru needed to be cleaned.				

Food Establishment Public Inspection Report

From 1/23/14 thru 1/29/14

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

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF746					1/24/2014	0	HFOL

MOE DOGS GRILL**3515 SW 6TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2098					1/23/2014	0	HL1B

Food Establishment Public Inspection Report

From 1/23/14 thru 1/29/14

ESTABLISHMENT

MY POLLO & MIMIS RESTAURANT

1401 ROSS ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1825	EHF28	COS	ALL OTHER VIOLATIONS		1/25/2014	0	HL1B
Inspection report not posted. B)Establishment permit needs to be posted.							

O-CHA SEAFOOD

4502 S WASHINGTON ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1072	EHF28	H90 DAY	ALL OTHER VIOLATIONS		1/28/2014	0	HL1B
Aprons (when dirty) cannot hang on dish racks. b)Clean shevles with clean dishes.							

Food Establishment Public Inspection Report

From 1/23/14 thru 1/29/14

ESTABLISHMENT**OHMS CAFE
619 S TYLER ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF969	EHF28	H90 DAY	ALL OTHER VIOLATIONS		1/28/2014	0	HL1B	
			a)Clean dust off air vent in dry storage. cos b)Remove chipping paint over dishwasher.					

Food Establishment Public Inspection Report

From 1/23/14 thru 1/29/14

ESTABLISHMENT

**PAK A SAK
2800 4TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFC115	EHF28	IN	ALL OTHER VIOLATIONS		1/27/2014	4	HFOL
			A)Corrected. B)Corrected. C)Corrected.				
	EHF16	IN	HAND WASH FACILITIES ADEQUATE		1/27/2014		
			A)Corrected.				
	EHF13	COS	HACCP PLAN/TIME		1/27/2014		
			A)Several precooked items found held in the cooler past 7 days. All were detained, owner can pick up from Environmental Health. If found again a \$50 reinspection will be charged.				

Food Establishment Public Inspection Report

From 1/23/14 thru 1/29/14

ESTABLISHMENT**PETRO DUNKIN DONUTS 307****8500 E INTERSTATE 40**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF2320	EHF25	COS	FOOD CONTACT SURFACES		1/23/2014	3	HL1B	
			Make sure to completely wash old date stickers off of clean dishes.					

Food Establishment Public Inspection Report

From 1/23/14 thru 1/29/14

ESTABLISHMENT

**PHO QUE HUONG
712 E AMARILLO BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2467	EHF28	COS	ALL OTHER VIOLATIONS		1/27/2014	7	HL1B
			a)Do not reuse single service containers. b)Keep handles of scoops up and out of dry products. c)Do not store jackets on food. d)Cover needed for light above wok. e)Keep food 6" off ground. f)Clean or store fan in kitchen. g)New gasket needed.				
	EHF07	COS	ADEQUATE HAND WASHING		1/27/2014		
			a)Food employee put raw meat on grill, did not change gloves but washed gloved hands in a 3 compartment sink. Gloves must be taken off, hands washed at a hand sink and then fresh gloves put on before continuing food prep.				
	EHF20	COS	TOXIC ITEMS		1/27/2014		
			a)Unlabeled red chemical in closet. b)Bleach sanitizer over 200 ppm.				

Food Establishment Public Inspection Report

From 1/23/14 thru 1/29/14

ESTABLISHMENT

PHO VAN RESTAURANT 5625 E AMARILLO BLVD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF719	EHF28	H90 DAY	ALL OTHER VIOLATIONS		1/27/2014	0	HFOL
			Continue to clean area around venthood.				

PIZZA HUT 7000 E INTERSTATE 40

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF844	EHF28	IN	ALL OTHER VIOLATIONS		1/24/2014	0	HL1B
			A, B corrected from previous inspection.				

Food Establishment Public Inspection Report

From 1/23/14 thru 1/29/14

ESTABLISHMENT

POPEYES**7000 E INTERSTATE 40**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF890	EHF28	COS	ALL OTHER VIOLATIONS		1/24/2014	0	HL1B
			Clean dust from ceiling over 3 compartment sink.				
	EHF03	IN	HOT HOLDING		1/24/2014		
			Jambalaya temped at 158°F.				
	EHF02	IN	COLD HOLDING		1/24/2014		
			Butter in make table temped at 39°F.				

Food Establishment Public Inspection Report

From 1/23/14 thru 1/29/14

ESTABLISHMENT

**POTATO FACTORY
114 SW 6TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2217					1/28/2014	0	HL1B

PUCKETT ELEMENTARY 6700 OAKHURST DR

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF743					1/23/2014	0	HL1B

Food Establishment Public Inspection Report

From 1/23/14 thru 1/29/14

ESTABLISHMENT

**RED LOBSTER #168
3311 W INTERSTATE 40**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF658	EHF28	H90 DAY	ALL OTHER VIOLATIONS		1/24/2014	8	HL1B
			Back flow preventer is needed on any hose hooked up to spigots.				
	EHF25	COS	FOOD CONTACT SURFACES		1/24/2014		
			Reach in cooler door handles have food build-up. b)Utensil tubs not clean. c)Splatter on bottom of shelf above clean plates.				
	EHF02	COS	COLD HOLDING		1/24/2014		
			Crab meat on counter found at 55°F. This potentially hazardous food must be stored below 41°.				

Food Establishment Public Inspection Report

From 1/23/14 thru 1/29/14

ESTABLISHMENT

RIVER ROAD HIGH SCHOOL

101 W MOBLEY AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFP29	EHF28	COS	ALL OTHER VIOLATIONS		1/27/2014	0	HL1B
Store foods at least six inches off floor in walk in cooler. 2 corrections from previous inspection.							

RIVER ROAD MIDDLE SCHOOL

9500 N US HWY 287

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1848	EHF28	H90 DAY	ALL OTHER VIOLATIONS		1/27/2014	3	HL1B
Repair the shelves in the pantry so they are smooth and have no flaking paint.							
	EHF21	COS	MANUAL WARE WASHING		1/27/2014		
The dish washing machine was not sanitizing.							

Food Establishment Public Inspection Report

From 1/23/14 thru 1/29/14

ESTABLISHMENT**ROLLING HILLS ELEMENTARY****2800 W CHERRY AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFP8	EHF28	H90 DAY	ALL OTHER VIOLATIONS		1/28/2014	3	HL1B
			Paint or seal any wooden shelves in kitchen. Repair lights in walk in freezer. TFER require at least 110 lux (10' candles) at a distance of 75 cm (30") above the floor, in walk-in refrigeration units & dry food storage areas during periods of cleaning.				
	EHF25	COS	FOOD CONTACT SURFACES		1/28/2014		
			The can opener needed to be cleaned.				

SAN JACINTO CHRISTIAN ACADEMY**501 S MISSISSIPPI ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF858					1/23/2014	0	HL1B

Food Establishment Public Inspection Report

From 1/23/14 thru 1/29/14

ESTABLISHMENT

SANCHEZ BAKERY
1010 E AMARILLO BLVD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF88	EHF25	COS	FOOD CONTACT SURFACES		1/29/2014	3	HL1B
			Food debris needed to be cleaned out of tracks in the cooler door.				
	EHF02	IN	COLD HOLDING		1/29/2014		
			Milk 39.3F, Ham 37F.				

1401 ROSS ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF811	EHF28	COS	ALL OTHER VIOLATIONS		1/25/2014	0	HL1B
			Inspection report not posted. B)Permit not posted.				

Food Establishment Public Inspection Report

From 1/23/14 thru 1/29/14

ESTABLISHMENT

SINALOA HOT-DOGS & MEXICAN FD**1010 E AMARILLO BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2423	EHF02	IN	COLD HOLDING		1/29/2014	0	HL1B
			Cilantro/onion 37.6°F, salsa 36.9°F.				
	EHF03	IN	HOT HOLDING		1/29/2014		
			Chicken 146.3°F, beans 170.4°F.				
	EHF28	H90 DAY	ALL OTHER VIOLATIONS		1/29/2014		
			Thaw raw meat out under running water or in a cooler.				

Food Establishment Public Inspection Report

From 1/23/14 thru 1/29/14

ESTABLISHMENT

**SONIC DRIVE IN
2220 ROSS-OSAGE DR**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF737	EHF21	IN	MANUAL WARE WASHING Corrected.		1/24/2014	0	HFOL

**SPICY MIKES BAR-B-Q HAVEN
7028 S WESTERN ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2242	EHF03	IN	HOT HOLDING Sausage holding at 175°F, Mac & cheese holding at 171°F.		1/23/2014	0	HL1B
	EHF28	COS	ALL OTHER VIOLATIONS a)Corrected. b)Stack eggs below ready to eat foods.		1/23/2014		

Food Establishment Public Inspection Report

From 1/23/14 thru 1/29/14

ESTABLISHMENT

**SUBWAY
1701 N 23RD ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFC251	EHF02	IN	COLD HOLDING		1/27/2014	0	HL1B
			A)Turkey holding at 37 degrees. B)Tomatoes holding at 38 degrees.				
	EHF03	IN	HOT HOLDING		1/27/2014		
			A)Meatballs holding at 135 degrees.				

Food Establishment Public Inspection Report

From 1/23/14 thru 1/29/14

ESTABLISHMENT**SUBWAY/TRAVEL CENTER #436****715 S LAKESIDE ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF709	EHF03	IN	HOT HOLDING		1/23/2014	3	HL1B
			Meatballs temped at 155.8F. Broccoli cheese soup at 172F.				
	EHF02	IN	COLD HOLDING		1/23/2014		
			Sliced ham temped at 37F. Sliced turkey 36.9F.				
	EHF25	COS	FOOD CONTACT SURFACES		1/23/2014		
			Tea nozzles needed to be cleaned.(Travel Center)				
	EHF28	COS	ALL OTHER VIOLATIONS		1/23/2014		
			Ice condensate needed to be cleaned off of ceiling in walk in freezer. (Subway)				

Food Establishment Public Inspection Report

From 1/23/14 thru 1/29/14

ESTABLISHMENT

**SWEET CREATIONS
2618 WOLFLIN AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF562	EHF28	COS	ALL OTHER VIOLATIONS		1/23/2014	3	HL1B
			Hand washing signs needed in restroom. The restroom must have English and Spanish hand washing signs posted.				
	EHF16	COS	HAND WASH FACILITIES ADEQUATE		1/23/2014		
			Hand washing sink blocked and filled with items. Hand washing sink must be easily accessible and clear of items. Repeat. If repeated again. a \$50 reinspection fee will be charged.				

Food Establishment Public Inspection Report

From 1/23/14 thru 1/29/14

ESTABLISHMENT

T ANCHOR SNACK BAR

1401 ROSS ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2298	EHF13	COS	HACCP PLAN/TIME		1/25/2014	8	HL1B
			Container of sliced ham improperly date-marked.				
	EHF08	COS	GOOD HYGIENIC PRACTICES		1/25/2014		
			Hand sink used for purposes other than handwashing.				

TAMMES TENDER TOUCH TOO

1009 S HIGHLAND ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFD64	EHF24	COS	THERMOMETERS		1/29/2014	3	HL1B
			Broken thermometer found in reach-in refrigerator.				

Food Establishment Public Inspection Report**From 1/23/14 thru 1/29/14****ESTABLISHMENT****TASTE OF THAI
1900 SE 34TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1961	EHF17	COS	HAND WASH WITH SOAP/TOWELS		1/27/2014	6	HL1B
			No paper towels at hand sink near back door.				
	EHF20	COS	TOXIC ITEMS		1/27/2014		
			Wipe-down sanitizer found too strong. Must be 100 ppm.				
	EHF28	COS	ALL OTHER VIOLATIONS		1/27/2014		
			Containers of vegetables stored uncovered under condensate drain line in walk-in refrigerator.				

Food Establishment Public Inspection Report

From 1/23/14 thru 1/29/14

ESTABLISHMENT

**THAI KOON
7030 S WESTERN ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2090	EHF28	H10DAY	ALL OTHER VIOLATIONS		1/24/2014	3	HL1B
			All non food contact surfaces in kitchen need to be cleaned.				
	EHF25	H10DAY	FOOD CONTACT SURFACES		1/24/2014		
			Handles to make table have food buildup. b)All food contact surfaces need to be cleaned and sanitized.				

Food Establishment Public Inspection Report

From 1/23/14 thru 1/29/14

ESTABLISHMENT

**THAI TASTE
7710 HILLSIDE RD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1986	EHF25	COS	FOOD CONTACT SURFACES		1/28/2014	19	HL1B
			Spoons stored in 65°F water. b)Tongs no longer clean to sight and touch.				
	EHF21	COS	MANUAL WARE WASHING		1/28/2014		
			0ppm bleach in sanitizer wipe down.				
	EHF07	COS	ADEQUATE HAND WASHING		1/28/2014		
			Food employee did not wash hands after eating.				
	EHF08	COS	GOOD HYGIENIC PRACTICES		1/28/2014		
			Food employee eating in kitchen. b)Sponges in hand sink.				
	EHF02	COS	COLD HOLDING		1/28/2014		
			Egg drop soup 85°F. Cooked chicken 71°F. Cooked broccoli 80°F, eggrolls 80°F,raw meat 55°F, diced tomatoes 60°F.				

Food Establishment Public Inspection Report

From 1/23/14 thru 1/29/14

ESTABLISHMENT

THAI TASTE

HF1986	EHF28	COS	ALL OTHER VIOLATIONS	1/28/2014	19	HL1B
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Employee food must be separate and labeled. Do not reuse single service cans. Wipe drip on venthood. Do not store raw eggs above lettuce.

THAI TOWN RESTAURANT

1300 ROSS ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF841	EHF13	COS	HACCP PLAN/TIME		1/29/2014	4	HL1B

Container of steamed chicken found without date mark.

Food Establishment Public Inspection Report

From 1/23/14 thru 1/29/14

ESTABLISHMENT

THUNDERING BUFFALOS GRILL & SA

2811 4TH AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFC278	EHF11	COS	PROPER HANDLING RTE		1/27/2014	15	HL1B
			A)Employee seen handling ready to eat foods with bare hands. Gloves or utensils must be used.				
	EHF14	H10DAY	WATER SUPPLY		1/27/2014		
			A)Hot water needed at prep sink. Fix within 10 days.				
	EHF08	COS	GOOD HYGIENIC PRACTICES		1/27/2014		
			A)Employee seen using hand sink as a dump sink. Hand sink can only be used for hand washing. B)Dishes found in hand sink.				
	EHF02	IN	COLD HOLDING		1/27/2014		
			A)Tomatoes holding at 37 degrees.				
	EHF15	H10DAY	EQUIPMENT ADEQUATE		1/27/2014		
			A)Make table holding at 80 degrees. Must be fixed to maintain 41 degrees or below at all times. Cannot be used until fixed.				

Food Establishment Public Inspection Report

From 1/23/14 thru 1/29/14

ESTABLISHMENT**THUNDERING BUFFALOS GRILL & SA**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFC278	EHF28	H90 DAY	ALL OTHER VIOLATIONS		1/27/2014	15	HL1B
A)Reset two ceiling tiles in kitchen by next inspection.							

TOOT N TOTUM #26

2222 S POLK ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF759	EHF28	COS	ALL OTHER VIOLATIONS		1/28/2014	0	HL1B
Self-closing mechanism needs to be repaired on restroom door.							
	EHF03	IN	HOT HOLDING		1/28/2014		
Hot dogs in hot hold found at 167 F degrees.							

Food Establishment Public Inspection Report

From 1/23/14 thru 1/29/14

ESTABLISHMENT**TOOT N TOTUM #54
3601 NE 24TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF82	EHF28	H90 DAY	ALL OTHER VIOLATIONS		1/24/2014	0	HL1B	
			Clean dust from around blowers in walkin cooler. cos b)Repair drain pan near coffee dispensers. Evidence of leaking. One correction from previous inspection.					

Food Establishment Public Inspection Report

From 1/23/14 thru 1/29/14

ESTABLISHMENT

**TOOT N TOTUM #97
950 S BUCHANAN ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2406	EHF02	IN	COLD HOLDING		1/27/2014	8	HL1B
			Ham sandwich 37°F, fruit cup 40°F.				
	EHF04	COS	PROPER COOKING TEMPERATURES		1/27/2014		
			Burritos not cooked hot enough. Temped at 58°F. Were put back into oven and cooked to 165°F.				
	EHF03	IN	HOT HOLDING		1/27/2014		
			Burrito 139°F, bbq sandwich 141°F.				
	EHF25	COS	FOOD CONTACT SURFACES		1/27/2014		
			Soda nozzles needed to be cleaned.				

Food Establishment Public Inspection Report

From 1/23/14 thru 1/29/14

ESTABLISHMENT

TRAVIS MIDDLE SCHOOL**2815 MARTIN RD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF669	EHF21	COS	MANUAL WARE WASHING		1/27/2014	8	HL1B
			One of the sanitized dispensers was not dispensing at proper strength.				
	EHF03	COS	HOT HOLDING		1/27/2014		
			Rib meat in hot cabinet at 125°F. It was reheated.				
	EHF28	H90 DAY	ALL OTHER VIOLATIONS		1/27/2014		
			Scoop left in salt container, with handle in salt. Do not leave utensils in food container.				

Food Establishment Public Inspection Report

From 1/23/14 thru 1/29/14

ESTABLISHMENT

**TYLERS BARBEQUE
2014 PARAMOUNT BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1931					1/28/2014	0	HL1B

Food Establishment Public Inspection Report

From 1/23/14 thru 1/29/14

ESTABLISHMENT

UNITED SUPERMARKET

201 N 23RD ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFC138	EHF02	COS	COLD HOLDING		1/27/2014	11	HL1B
			A)Turkey sitting on counter at 47 degrees. B)Sausage sitting on counter at 52 degrees. Both must remain at 41 degrees or below at all times.				
	EHF03	IN	HOT HOLDING		1/27/2014		
			A)Sausage holding at 151 degrees.				
	EHF20	H10DAY	TOXIC ITEMS		1/27/2014		
			A)Sanitizer dispenser in deli found well over 400ppm. Must be 200-400ppm as label states.				
	EHF17	COS	HAND WASH WITH SOAP/TOWELS		1/27/2014		
			A)No paper towels found at hand sink.				

Food Establishment Public Inspection Report

From 1/23/14 thru 1/29/14

ESTABLISHMENT**UNITED SUPERMARKET #533****3400 RIVER RD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF250	EHF03	COS	HOT HOLDING		1/29/2014	12	HL1B
			Chicken wings found at 118°F in the hot hold area in the deli. They were reheated to 165°F or hotter.				
	EHF10	COS	SOUND CONDITION		1/29/2014		
			Several dented cans on the shelves.				
	EHF28	H90 DAY	ALL OTHER VIOLATIONS		1/29/2014		
			Repair the faucet leak near the floor drain in the meat room. Repair the hose bracket in the deli so the hose does not gather in front of the hand sink.				
	EHF18	COS	INSECT CONTAMINATION		1/29/2014		
			Fly strips need to be removed from food prep areas in the deli.				

Food Establishment Public Inspection Report

From 1/23/14 thru 1/29/14

ESTABLISHMENT

WAFFLE HOUSE #1354**2804 SW 45TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1298					1/24/2014	0	HFOL

WAL-MART SUPERCENTER #793**1701 N 23RD ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFC128	EHF10	COS	SOUND CONDITION		1/27/2014	4	HL1B
			A)Several cartons of cracked eggs found. B)Two dented cans found.				
	EHF02	IN	COLD HOLDING		1/27/2014		
			A)Cut meat in deli holding at 39 degrees. B)Precooked turkey holding at 41 degrees.				

Food Establishment Public Inspection Report

From 1/23/14 thru 1/29/14

ESTABLISHMENT**WENDY'S #4102
2000 ROSS-OSAGE DR**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF494	EHF28	COS	ALL OTHER VIOLATIONS		1/29/2014	0	HL1B	
			Inspection report not posted. B)Food manager's card not posted. C)Hand washing signs missing in men's restroom.					

**WESLEY COMMUNITY DAY CARE
1615 S ROBERTS ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFD27					1/23/2014	0	HL1B

Food Establishment Public Inspection Report

From 1/23/14 thru 1/29/14

ESTABLISHMENT**WESTERN BOWL/SPARE TIME SPORTS**

5120 CANYON DR

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF403	EHF28	H90 DAY	ALL OTHER VIOLATIONS Lid required for ice bin.		1/29/2014	3	HL1B
	EHF20	COS	TOXIC ITEMS Chemical container not labeled.		1/29/2014		

WILL ROGERS ELEMENTARY

920 N MIRROR ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF653					1/23/2014	0	HL1B

Food Establishment Public Inspection Report

From 1/23/14 thru 1/29/14

ESTABLISHMENT**WILLOW VISTA INTERMEDIATE
7600 PAVILLARD DR**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF218	EHF28	H90 DAY	ALL OTHER VIOLATIONS		1/23/2014	0	HL1B	
			Repair the leak between the rinse and sanitizer sinks in the kitchen.					