

**Food Establishment Public Inspection Report**

From 1/2/14 thru 1/8/14

**ESTABLISHMENT****ABC LEARNING CENTER II**

5709 SW 45TH AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFD8	EHF24	H10DAY	THERMOMETERS		1/2/2014	3	HFOL
			Thermometer in reach cooler is not accurate. Replace thermometer. Check for proper temperature readings by comparing to a known good thermometer.				
	EHF28	H60 DAY	ALL OTHER VIOLATIONS		1/2/2014		
			Bottom of venthood needs to be cleaned.Remove food splatter on venthood.Need bulb cover for venthood.Bake pans encrusted grease & fd.Pans loosing their coating.Recaulk counter top.Seal gaps around stove.Clean cabinet above double oven.Paint peeling.				

**ADVANTAGE SALES & MARKETING**

2201 ROSS-OSAGE DR

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1913	EHF28	H90 DAY	ALL OTHER VIOLATIONS		1/3/2014	0	HL1B
			Sneeze guards needed on serving carts. To be corrected within 90 days.				

**Food Establishment Public Inspection Report****From 1/2/14 thru 1/8/14****ESTABLISHMENT****AIRPORT SHELL  
9525 E INTERSTATE 40**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>
HF1021					1/3/2014	0	HL1B

**AMARILLO INTERNATIONAL FOODS  
3409 S GEORGIA ST**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>
HF802	EHF09	COS	APPROVED SOURCE/LABELING		1/8/2014	8	HL1B
			All items packaged in store must be labeled with product name, business name and address, and quantity.				
	EHF10	COS	SOUND CONDITION		1/8/2014		
			Dented cans on shelf. All dented cans must be kept separate from cans for sale or discarded.				

**Food Establishment Public Inspection Report**

**From 1/2/14 thru 1/8/14**

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**ESTABLISHMENT**

**AMARILLO TOWN CLUB SOUTHWEST**

**7700 HILLSIDE RD**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>
HF1646					1/8/2014	0	HL1B

## Food Establishment Public Inspection Report

From 1/2/14 thru 1/8/14

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### ESTABLISHMENT

**ARBYS #5726**

**7222 W INTERSTATE 40**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1564	EHF28	H 3 DAYS	ALL OTHER VIOLATIONS		1/2/2014	16	HFOL
			Walkin cooler blower covers dirty. No test strips available to check sanitizer.FRP wall coverings peeling off walls. Seal to allow cleanable surfaces. Last inspection not posted or available. Last inspect must be posted in kitchen. All repeat violations.				
	EHF25	H 3 DAYS	FOOD CONTACT SURFACES		1/2/2014		
			Oven pans have encrusted buildup fo food and grease. Clean to sight and touch or replace. Repeat violation. Lights over pastries and at fry hot hold are not covered nor shatterproof. Repeat violation.				
	EHF08	H 3 DAYS	GOOD HYGIENIC PRACTICES		1/2/2014		
			Employee clothing and personal items stored on food containers. Store away from foods and equipment. Repeat violation.				
	EHF23	H 3 DAYS	SEWAGE/WASTEWATER		1/2/2014		
			Leak at 3 comp sink. Repair leak as needed to prevent wastewater contamination. Repeat violation.				
	EHF22	H10DAY	MANAGER KNOWLEDGE/CERTIFIED		1/2/2014		
			No certified food manager for this restaurant since Sept. Fd manager class is second Wednesday of the month. Failure to obtain city of Amarillo food mgr card will result in \$50 reinspection fee.Food manager must be a regular full time employee on site.				

## Food Establishment Public Inspection Report

From 1/2/14 thru 1/8/14

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### ESTABLISHMENT

#### ARBYS #5726

Inspection Number	Establishment ID	Category	Code	Date	Count	Disposition
HF1564	EHF19	H 3 DAYS	RODENTS/ANIMALS/OPENINGS	1/2/2014	16	HFOL
Gap at bottom of back door. Seal as needed to prevent insects and dust. Repeat violation.						
HF1564	EHF19	H10DAY	RODENTS/ANIMALS/OPENINGS	1/7/2014	13	HFOL
Gap at bottom of back door. Seal as needed to prevent insects and dust. Repeat violation.						
	EHF22	H10DAY	MANAGER KNOWLEDGE/CERTIFIED	1/7/2014		
No certified food manager for this restaurant since Sept. Food mgr class is second Wed of month. Failure to obtain a city of Amarillo food mgr card for this restaurant will result in a \$50 reinspection fee. Must be regular full time employee on site.						
	EHF08	COS	GOOD HYGIENIC PRACTICES	1/7/2014		
Employee drink with no lid or straw.						
	EHF25	H10DAY	FOOD CONTACT SURFACES	1/7/2014		
Oven pans have encrusted build-up of food and grease. Clean to sight and touch or replace. Lights over pastries and at fry hot hold are not covered nor shatter proof. Repeat violations.						
	EHF28	H10DAY	ALL OTHER VIOLATIONS	1/7/2014		
Walk in cooler shelves are dirty. Repeat violation. b)FRP wall coverings peeling off walls. Seal to allow cleanable surfaces. Repeat violation. Numerous repeat violations. Future violations of these items will require a \$50 reinspection fee.						

**Food Establishment Public Inspection Report**

From 1/2/14 thru 1/8/14

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**ESTABLISHMENT****ARBYS #5726****AYE SAN BU  
5621 E AMARILLO BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1896	EHF28	IN	ALL OTHER VIOLATIONS		1/2/2014	3	HL1B
			One correction from previous inspection.				
	EHF25	COS	FOOD CONTACT SURFACES		1/2/2014		
			The soda nozzles needed to be cleaned and sanitized.				

**Food Establishment Public Inspection Report****From 1/2/14 thru 1/8/14****ESTABLISHMENT****BAYMONT INN & SUITES  
3411 W INTERSTATE 40**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>
HF1118	EHF27	COS	ESTABLISHMENT PERMIT		1/8/2014	3	HL1B
			Permit is expired. Renew permit by 5pm on Wed.1-8-14				
	EHF28	COS	ALL OTHER VIOLATIONS		1/8/2014		
			Cabinet fronts dirty. b)Food spills in cabinets. c)Store medications away from foods.				

**Food Establishment Public Inspection Report****From 1/2/14 thru 1/8/14****ESTABLISHMENT****BENJAMIN DONUTS & BAKERY****7003 BELL ST**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>
HF1869	EHF20	COS	TOXIC ITEMS		1/7/2014	12	HL1B
			A)Chemical bottles found without any labeling on them.				
	EHF07	COS	ADEQUATE HAND WASHING		1/7/2014		
			A)Employee seen not washing hands before putting on gloves for donuts.				
	EHF02	COS	COLD HOLDING		1/7/2014		
			A)Several trays of pigs in a blanket found sitting out at room temp 65 degrees. (REPEAT). If found again a \$50 reinspection fee will be charged and all will be discarded. All food was rapidly chilled.				

## Food Establishment Public Inspection Report

From 1/2/14 thru 1/8/14

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**ESTABLISHMENT**

**BLUE SKY  
5060 S COULTER ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2286	EHF02	COS	COLD HOLDING		1/6/2014	11	HL1B
			a)Homemade ranch dressing contains ingredients that require it to be held at 41F or below.				
	EHF24	COS	THERMOMETERS		1/6/2014		
			a)No thermometer in a cooler holding potentially hazardous food.				
	EHF21	H10DAY	MANUAL WARE WASHING		1/6/2014		
			a)Sanitizer was empty at the 3 compartment sink. COS b)Dish machine is not sanitizing at 50 ppm.				
	EHF28	COS	ALL OTHER VIOLATIONS		1/6/2014		
			a)Refrigerate chocolate syrup after opening, per the label on the bottle.				

**Food Establishment Public Inspection Report**

From 1/2/14 thru 1/8/14

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**ESTABLISHMENT**

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**BONHAM MIDDLE SCHOOL****5600 SW 49TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF220					1/7/2014	0	HL1B

**BRADYS DAIRY QUEEN**  
**1900 S WASHINGTON ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF146	EHF28	H90 DAY	ALL OTHER VIOLATIONS		1/2/2014	0	HL1B
			Clean dirt off vent in dry storage.				

## Food Establishment Public Inspection Report

From 1/2/14 thru 1/8/14

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### ESTABLISHMENT

**BUFFALO WILD WINGS  
5416 S COULTER ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1527	EHF25	COS	FOOD CONTACT SURFACES		1/7/2014	10	HL1B
			a)Knife with broken tip being used in kitchen. Dispose or resurface the knife. b)Knife used for food was stored on a dirty clipboard. This surface is not sanitary.				
	EHF28	COS	ALL OTHER VIOLATIONS		1/7/2014		
			a)Handwash sign needed at bar handsink. b)Handwash sign needed at kitchen handsink. c)Boxes of food in the freezer must be 6" off ground.				
	EHF17	COS	HAND WASH WITH SOAP/TOWELS		1/7/2014		
			a)No soap in employee restroom.				
	EHF11	COS	PROPER HANDLING RTE		1/7/2014		
			a)Food employee placed ticket order paper directly on food that was going on for service. Do not place this paper on food. b)Handle of ice scoop at the bar was down in the ice. Keep handle up and out of ice.				

**Food Establishment Public Inspection Report**

From 1/2/14 thru 1/8/14

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**ESTABLISHMENT****BUTLERS MARTINI BAR  
703 S POLK ST**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>
HF1993					1/3/2014	0	HL1B

**BUTTONS & BOWS PRESCHOOL  
1911 S MADISON ST**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>
HFD2					1/8/2014	0	HL1B

**Food Establishment Public Inspection Report**

From 1/2/14 thru 1/8/14

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**ESTABLISHMENT****CAKE COMPANY THE  
1502 5TH AVE**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>	
HFC137	EHF28	IN	ALL OTHER VIOLATIONS		1/6/2014	0	HFOL	
			A)Corrected. B)Corrected. C)Corrected. D)Corrected.					
	EHF20	IN	TOXIC ITEMS		1/6/2014			
			A)Corrected.					

**Food Establishment Public Inspection Report****From 1/2/14 thru 1/8/14****ESTABLISHMENT****CANYON COUNTRY CLUB GRILL****19501 CHAPARRAL RD**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>
HFR31	EHF22	H10DAY	MANAGER KNOWLEDGE/CERTIFIED		1/7/2014	6	HL1B
			Food manager card expired - must be renewed.				
	EHF24	COS	THERMOMETERS		1/7/2014		
			Thermometer required in chest freezer in storage room.				
	EHF14	IN	WATER SUPPLY		1/7/2014		
			Water sample tests required monthly, please fax copy of sample form-copy of monthly reports must be available for inspection.				
	EHF28	H90 DAY	ALL OTHER VIOLATIONS		1/7/2014		
			Please fax copy of pest control invoice, copy must be available at time of inspection.				

**Food Establishment Public Inspection Report****From 1/2/14 thru 1/8/14****ESTABLISHMENT****CHEDDARS CASUAL CAFE  
3901 W INTERSTATE 40**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>
HF1697	EHF28	COS	ALL OTHER VIOLATIONS		1/8/2014	8	HL1B
			Bottom of heating units at hot hold for fries needed to be cleaned.				
	EHF15	COS	EQUIPMENT ADEQUATE		1/8/2014		
			Make table not holding proper temperature. Unit was unplugged. cos				
	EHF11	COS	PROPER HANDLING RTE		1/8/2014		
			Employees touching ready to eat foods with bare hands. Employees may not touch lemons, tomatoes or unwrapped straws with bare hands.				

**Food Establishment Public Inspection Report**

From 1/2/14 thru 1/8/14

**ESTABLISHMENT****CHICKEN EXPRESS**

2106 2ND AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFC283	EHF28	COS	ALL OTHER VIOLATIONS		1/6/2014	7	HL1B
			A)All employees working with food must wear a hair restraint.				
	EHF07	COS	ADEQUATE HAND WASHING		1/6/2014		
			A)Employee seen not washing hands before putting on gloves.				
	EHF25	COS	FOOD CONTACT SURFACES		1/6/2014		
			A)Clean ice scoop and holder. B)Clean all gaskets. C)Ice scoop cannot be stored on soda grill.				

**3514 E INTERSTATE 40**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2182	EHF28	IN	ALL OTHER VIOLATIONS		1/3/2014	0	HFOL
			A)Corrected. B)Corrected.				

**Food Establishment Public Inspection Report****From 1/2/14 thru 1/8/14****ESTABLISHMENT****CHICKEN EXPRESS**

HF2182	EHF25	IN	FOOD CONTACT SURFACES		1/3/2014	0	HFOL
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Corrected from previous inspection.

**CHURCHS CHICKEN #592****2002 S GEORGIA ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF980	EHF12	COS	CROSS CONTAMINATION		1/3/2014	7	HL1B
			Employee food found in container of cheese used for customers. Employee food must be stored seperately from customer food.				
	EHF25	COS	FOOD CONTACT SURFACES		1/3/2014		
			Mold on soda nozzles. Soda nozzles must be washed, rinsed and sanitized everyday.				

## Food Establishment Public Inspection Report

From 1/2/14 thru 1/8/14

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**ESTABLISHMENT**

**CONNER HOUSE  
2 COTTONWOOD LN**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFC324	EHF08	COS	GOOD HYGIENIC PRACTICES		1/8/2014	11	HL1B
			A)Dishes found stored in hand sink. Hand sink is for hand washing only.				
	EHF02	IN	COLD HOLDING		1/8/2014		
			A)Milk holding at 39 degrees.				
	EHF21	COS	MANUAL WARE WASHING		1/8/2014		
			A)Dish machine found out of soap and sanitizer, once chemicals were changed dish machine worked perfect.				
	EHF13	COS	HACCP PLAN/TIME		1/8/2014		
			A)Sliced ham found in cooler past 7 days. Cut meats and open ready to eat foods can only be held for 7 days then must be discarded.				

**Food Establishment Public Inspection Report**

From 1/2/14 thru 1/8/14

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**ESTABLISHMENT****CORN EXPRESS  
812 E AMARILLO BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF409	EHF28	H90 DAY	ALL OTHER VIOLATIONS		1/8/2014	0	HL1B	
			A paper towel holder is needed near the hand sink.					

**CORNER STONE MEALS  
2300 N WESTERN ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2488					1/6/2014	0	HL1B

### Food Establishment Public Inspection Report

From 1/2/14 thru 1/8/14

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**ESTABLISHMENT**

**D & L DISCOUNT  
1409 S GRAND ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2247	EHF28	IN	ALL OTHER VIOLATIONS		1/3/2014	0	HL1B

**DALE'S GRAND BURGER #2  
1900 BELL ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF592					1/3/2014	0	HL1B

**Food Establishment Public Inspection Report**

From 1/2/14 thru 1/8/14

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**ESTABLISHMENT**

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**DON HARRINGTON DISCOVERY CTR****1200 STREIT DR**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1755	EHF20	COS	TOXIC ITEMS		1/3/2014	3	HL1B
			Sanitizer in spray bottle was over 200 ppm Qt.				

**DVINE WINE OF AMA**  
**2600 WOLFLIN VILLAGE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2307					1/3/2014	0	HL1B

**Food Establishment Public Inspection Report**

From 1/2/14 thru 1/8/14

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**ESTABLISHMENT****EL DORADO BURRITOS  
2617 E AMARILLO BLVD**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>	
HF2238	EHF24	COS	THERMOMETERS		1/2/2014	3	HL1B	
			Two metal stem thermometers needed to be calibrated.					

**Food Establishment Public Inspection Report****From 1/2/14 thru 1/8/14****ESTABLISHMENT****EL VAQUERO  
2200 SE 3RD AVE**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>
HF325	EHF24	COS	THERMOMETERS		1/8/2014	11	HL1B
			Thermometer needed in salsa refrigerator.				
	EHF13	COS	HACCP PLAN/TIME		1/8/2014		
			Containers of prepared food found without date mark in reach-in refrigerator in kitchen.				
	EHF08	COS	GOOD HYGIENIC PRACTICES		1/8/2014		
			Wash cloth found in hand sink in kitchen. Hand sink is for handwashing only.				
	EHF28	H90 DAY	ALL OTHER VIOLATIONS		1/8/2014		
			Self-closing mechanism needed on restroom doors.				

**Food Establishment Public Inspection Report**

From 1/2/14 thru 1/8/14

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**ESTABLISHMENT**

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**ENGLISH FIELDHOUSE RESTAURANT****10610 AMERICAN DR**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>
HF395	EHF28	COS	ALL OTHER VIOLATIONS Dishes stacked wet.		1/7/2014	3	HL1B
	EHF25	COS	FOOD CONTACT SURFACES Can opener found dirty.		1/7/2014		

## Food Establishment Public Inspection Report

From 1/2/14 thru 1/8/14

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**ESTABLISHMENT**

**EPIC PIES  
1205 23RD ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFC327	EHF28	IN	ALL OTHER VIOLATIONS		1/6/2014	4	HL1B
			A)Corrected. B)Corrected. C)Corrected. D)Bleach test strips needed.				
	EHF02	IN	COLD HOLDING		1/6/2014		
			A)Tomatoes holding at 40 degrees. B)Ham holding at 40 degrees.				
	EHF13	COS	HACCP PLAN/TIME		1/6/2014		
			A)Sliced meats found being held longer than 7 days. Discarded.				

**Food Establishment Public Inspection Report****From 1/2/14 thru 1/8/14****ESTABLISHMENT****FAT-BOYS BBQ  
104 N 23RD ST**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>
HFC121	EHF02	IN	COLD HOLDING		1/6/2014	5	HL1B
			A)Cooler holding at 30 degrees.				
	EHF03	COS	HOT HOLDING		1/6/2014		
			A)Chopped brisket holding at 118 degrees. Must maintain 135 degrees or above at all times. Lower heat lamp.				
	EHF28	COS	ALL OTHER VIOLATIONS		1/6/2014		
			A)All employees working with food must have a hair restraint.				

## Food Establishment Public Inspection Report

From 1/2/14 thru 1/8/14

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### ESTABLISHMENT

**GABIE DANCE STUDIO  
3411 E AMARILLO BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2435	EHF17	COS	HAND WASH WITH SOAP/TOWELS Towels needed at handsink.		1/3/2014	3	HL1B

**GOLDEN CORRAL #533  
7220 W INTERSTATE 40**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1378	EHF10	COS	SOUND CONDITION Containers food product stored open. Ensure all foods are stored sealed.		1/3/2014	7	HL1B
	EHF25	COS	FOOD CONTACT SURFACES Food particles found on cleaned dishes. Ensure dishes are free of food particles before storing. b)Dish rack not clean.		1/3/2014		

**Food Establishment Public Inspection Report****From 1/2/14 thru 1/8/14****ESTABLISHMENT****GOLDEN LOTUS RESTAURANT****2417 E AMARILLO BLVD**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>
HF2037	EHF25	COS	FOOD CONTACT SURFACES		1/7/2014	6	HL1B
			Use food grade bags for storing food in the refrigerator. Do not use to-go bags.				
	EHF28	COS	ALL OTHER VIOLATIONS		1/7/2014		
			Store bags of onions at least six inches off the floor. Paper towel holders are needed so the roll will not get contaminated with wet hands.				
	EHF21	COS	MANUAL WARE WASHING		1/7/2014		
			The dishwasher was out of soap and sanitizer.				

## Food Establishment Public Inspection Report

From 1/2/14 thru 1/8/14

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### ESTABLISHMENT

**GRAND DISCOUNT  
1619 N GRAND ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF1071	EHF28	COS	ALL OTHER VIOLATIONS		1/8/2014	0	HL1B	
			a)Remove any dust from the ceiling around the blowers in the walk-in. b)Clean any residue on the ice machine lid.					

**GRAND PHARMACY  
3500 NE 24TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF2439	EHF09	COS	APPROVED SOURCE/LABELING		1/7/2014	4	HL1B	
			Cheese crackers for sale without proper label. All foods must be labeled for resale if taken out of original packaging. Label should include name, ingredients, quantity and manufacturer.					

## Food Establishment Public Inspection Report

From 1/2/14 thru 1/8/14

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**ESTABLISHMENT**

**GREEN CHILE BOWL  
5120 CANYON DR**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2312	EHF10	COS	SOUND CONDITION		1/2/2014	26	HL1B
			Open containers food product in dry storage.				
	EHF12	COS	CROSS CONTAMINATION		1/2/2014		
			Raw meat stored over ready to eat foods.				
	EHF07	COS	ADEQUATE HAND WASHING		1/2/2014		
			Employee did not wash hands between glove change.				
	EHF02	COS	COLD HOLDING		1/2/2014		
			Walkin cooler found at 47°F. Potentially hazardous foods discarded. Unit must hold at 41° or less.				
	EHF20	H10DAY	TOXIC ITEMS		1/2/2014		
			Chemical bottle not labeled.				

**Food Establishment Public Inspection Report**

**From 1/2/14 thru 1/8/14**

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**ESTABLISHMENT**

**GREEN CHILE BOWL**

HF2312	EHF19	H10DAY	RODENTS/ANIMALS/OPENINGS	1/2/2014	26	HL1B
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Back door has large gap at bottom. Seal to prevent insects.

	EHF28	H10DAY	ALL OTHER VIOLATIONS	1/2/2014		
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Ceiling panels need to be sealed to fit tight. Any panel over ice machine or in kitchen must fit tight. Venthood fire nozzles and vents need to be cleaned. Walkin shelves dirty. Potato freezer lid not cleanable.

	EHF25	H10DAY	FOOD CONTACT SURFACES	1/2/2014		
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Shelf above cook top and above maketable not clean. Inside bottom reach in cooler not clean. Slicer not cleaned properly.

**HARRINGTON ASSISTED LIVING**

**401 SW 12TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1266					1/2/2014	0	HL1B

**Food Establishment Public Inspection Report**

**From 1/2/14 thru 1/8/14**

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**ESTABLISHMENT**

**HILLTOP SENIOR CITIZENS**

**1311 N TAYLOR ST**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>
HF978					1/6/2014	0	HL1B

**Food Establishment Public Inspection Report****From 1/2/14 thru 1/8/14****ESTABLISHMENT****HOOTERS****8101 W INTERSTATE 40**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>	
HF2229	EHF28	COS	ALL OTHER VIOLATIONS		1/7/2014	8	HL1B	
			a)Jacket was stored on top of soda syrup cases. b)Keep handles up and out of dry goods. c)All scoops used must have a handle.					
	EHF13	COS	HACCP PLAN/TIME		1/7/2014			
			a)Cooked turkey in the walk in was dated 12-27. It exceeded the 7 day hold limit for ready to eat foods. This was thrown away.					
	EHF12	COS	CROSS CONTAMINATION		1/7/2014			
			a)Water level in the beer cooler was over the top of the caps. Water level must remain below the caps so that the waste water will not touch the mouth area of the bottle.					

**Food Establishment Public Inspection Report**

From 1/2/14 thru 1/8/14

**ESTABLISHMENT****HUDD RESTAURANT  
7311 W AMARILLO BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF1173	EHF28	COS	ALL OTHER VIOLATIONS		1/7/2014	0	HL1B	
			a)Label salt. b)All scoops must have a handle. c)Hand wash sign needed at hand sink. d)Clean the bins that hold drying dishes.					

**HUMMERS  
2600 PARAMOUNT BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF721	EHF19	IN	RODENTS/ANIMALS/OPENINGS		1/8/2014	0	HFOL	
			Corrected.					

**Food Establishment Public Inspection Report****From 1/2/14 thru 1/8/14****ESTABLISHMENT****J & JS RED ROCK  
1306 NE 3RD AVE**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>	
HF2415	EHF08	COS	GOOD HYGIENIC PRACTICES		1/7/2014	4	HL1B	
			Hand sink used for purposes other than hand washing. Use the four compartment sink to dump drinks.					
	EHF28	H90 DAY	ALL OTHER VIOLATIONS		1/7/2014			
			Last inspection not posted. Post this inspection until the next regular inspection occurs. Beer bins need to be continuously draining and permanently plumbed. Chlorine sanitzier test strips needed.					

**JOHNNY N ALLEN MIDDLE SCHOOL  
700 N LINCOLN ST**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>	
HF691	EHF21	COS	MANUAL WARE WASHING		1/2/2014	3	HL1B	
			Wipe down sanitizer solution too low.					

## Food Establishment Public Inspection Report

From 1/2/14 thru 1/8/14

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**ESTABLISHMENT**

**JUDYS PLACE  
2700 S GRAND ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF836	EHF24	COS	THERMOMETERS		1/8/2014	8	HL1B
			No thermometer in walk-in refrigerator.				
	EHF02	COS	COLD HOLDING		1/8/2014		
			Tomatoes found at 60 F degrees in cold hold. B)Lettuce found at 60 degrees in cold hold.				
	EHF03	IN	HOT HOLDING		1/8/2014		
			Green beans and corn found at 150 F degrees in hot hold.				

**Food Establishment Public Inspection Report**

From 1/2/14 thru 1/8/14

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**ESTABLISHMENT****KFC  
1510 ROSS ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1790	EHF14	IN	WATER SUPPLY Corrected.		1/7/2014	0	HFOL

**KHIVA SHRINE  
305 SE 5TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF939	EHF25	COS	FOOD CONTACT SURFACES Can opener found dirty.		1/8/2014	3	HL1B

**Food Establishment Public Inspection Report**

**From 1/2/14 thru 1/8/14**

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**ESTABLISHMENT**

**KITCHEN EXPRESS  
6007 SW 45TH AVE**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>
HF2443					1/2/2014	0	HFOL

## Food Establishment Public Inspection Report

From 1/2/14 thru 1/8/14

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### ESTABLISHMENT

**LA ESQUINA  
1500 N MIRROR ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2092	EHF28	H10DAY	ALL OTHER VIOLATIONS		1/3/2014	14	HL1B
			a)All food must be stored at least 6 inches off the floor. b)Light covers are needed on the lights in the back room.				
	EHF25	H10DAY	FOOD CONTACT SURFACES		1/3/2014		
			Paint or seal any shelves, walls and ceilings where food is displayed. See remodeled food establishment handout for guidelines.				
	EHF17	COS	HAND WASH WITH SOAP/TOWELS		1/3/2014		
			Towels are needed in the restroom.				
	EHF09	COS	APPROVED SOURCE/LABELING		1/3/2014		
			Several food items not properly labeled. If a food is manufactured at another facility it must be labeled before sold. This is a repeat violation (2-5-13). If this violation is repeated, the food may be detained and fines issued.				
	EHF10	COS	SOUND CONDITION		1/3/2014		
			Meat cannot be sliced in this establishment. Remove the lunch meat and beef that has not been processed in an approved kitchen area with sanitized equipment.				

**Food Establishment Public Inspection Report**

From 1/2/14 thru 1/8/14

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**ESTABLISHMENT**

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**LA SUPER ECONOMICA  
1011 N BUCHANAN ST**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>
HF2255					1/8/2014	0	HFOL

**LLUVIA IMPTS  
2408 E AMARILLO BLVD**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>
HF1928					1/2/2014	0	HL1B

**Food Establishment Public Inspection Report**

**From 1/2/14 thru 1/8/14**

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**ESTABLISHMENT**

**MY PORTABLE PANTRY**

**5901 BELL ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2233	EHF02	IN	COLD HOLDING	A)Coolers holding at 39 degrees.	1/7/2014	0	HL1B

**OLD CORRAL CLUB**

**1301 S TAYLOR ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF805					1/7/2014	0	HL1B

**Food Establishment Public Inspection Report**

**From 1/2/14 thru 1/8/14**

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**ESTABLISHMENT**

**OLD SANTA FE LOUNGE  
4901 S WESTERN ST**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>
HF184					1/7/2014	0	HFOL

## Food Establishment Public Inspection Report

From 1/2/14 thru 1/8/14

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**ESTABLISHMENT**

**OLIVE GARDEN RESTAURANT**

**4121 W INTERSTATE 40**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF892	EHF28	H90 DAY	ALL OTHER VIOLATIONS		1/3/2014	13	HL1B
			Do not stack dishes when wet. Wet dishes stacked tightly will not dry before growing bacteria. Computer equipment in kitchen needs to be cleaned. Inside plate chiller needs to be cleaned. Plants stored on soda boxes. Do not store plants on food cases.				
	EHF25	H10DAY	FOOD CONTACT SURFACES		1/3/2014		
			Broken gaskets on reach in coolers. Broken gaskets are not easily cleanable and do not seal as intended.				
	EHF08	COS	GOOD HYGIENIC PRACTICES		1/3/2014		
			Open drink on counter in kitchen. Must have straw and lid or sport cap.				
	EHF24	COS	THERMOMETERS		1/3/2014		
			Broken thermometers in 2 cold hold units. Check temperature of all cold hold units at each shift.				
	EHF21	H10DAY	MANUAL WARE WASHING		1/3/2014		
			Dish machine was out of soap.				

**Food Establishment Public Inspection Report**

From 1/2/14 thru 1/8/14

**ESTABLISHMENT****OSCARS  
4214 SW 45TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2181					1/8/2014	0	HL1B

**PACIFIC RIM  
2061 PARAMOUNT BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF9	EHF28	COS	ALL OTHER VIOLATIONS		1/3/2014	4	HL1B
			A)Clean inside of ice machine. B)Box of prepackaged food on floor. All food must be kept at least 6 inches off the floor.				
	EHF13	COS	HACCP PLAN/TIME		1/3/2014		
			Undated meat in refrigerator. All meat must be date marked when prepared or pulled out of freezer and thrown away after 7 days. Repeat. If not correct on next inspection a \$50 reinspection fee will be charged.				

**Food Establishment Public Inspection Report**

From 1/2/14 thru 1/8/14

**ESTABLISHMENT****PAK A SAK  
1104 4TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFC202	EHF03	IN	HOT HOLDING		1/8/2014	0	HL1B
			A)Corn dogs holding at 150 degrees.				
	EHF28	H180 DAY	ALL OTHER VIOLATIONS		1/8/2014		
			A)Light shields needed over tea and soda machines by next inspection.				

**2800 4TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFC115	EHF05	COS	RAPID REHEATING		1/8/2014	18	HL1B
			A)Chimichongas reheated to 95 degrees and made ready to serve. All products must be heated to 165 prior to being made ready to serve.				
	EHF21	COS	MANUAL WARE WASHING		1/8/2014		
			A)All dishes must be washed by wash, rinse, sanitize at 50ppm, air dry procedure.				

## Food Establishment Public Inspection Report

From 1/2/14 thru 1/8/14

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### ESTABLISHMENT

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#### PAK A SAK

HFC115	EHF16	H10DAY	HAND WASH FACILITIES ADEQUATE	1/8/2014	18	HL1B
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A)Establishment does not have a hand sink, one must be installed in or by food prep area within 10 days.

	EHF13	H10DAY	HACCP PLAN/TIME	1/8/2014		
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A)All potentially hazardous foods opened from the original package must be dated and not held longer than 7 days.

	EHF25	COS	FOOD CONTACT SURFACES	1/8/2014		
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A)Tea nozzles dirty. Must be cleaned daily with proper wash procedure.

	EHF28	H10DAY	ALL OTHER VIOLATIONS	1/8/2014		
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A)Light shields needed over hot hold unit and tea and soda station within 10days. B)English hand washing sign needed in bathroom. C)Chlorine test strips needed for sanitizing solution.

## Food Establishment Public Inspection Report

From 1/2/14 thru 1/8/14

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**ESTABLISHMENT**

**PEPITOS MEXICAN RESTAURANT**

**408 23RD ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFC211	EHF17	COS	HAND WASH WITH SOAP/TOWELS		1/8/2014	10	HL1B
			A)Hand sink found without paper towels.				
	EHF20	COS	TOXIC ITEMS		1/8/2014		
			A)Chemical bottle found without any labeling. B)Wipe down solution well over 200ppm, must be 100ppm.				
	EHF03	IN	HOT HOLDING		1/8/2014		
			A)Cooked rice holding at 149 degrees. B)Ground beef holding at 154 degrees.				
	EHF08	COS	GOOD HYGIENIC PRACTICES		1/8/2014		
			A)Employee seen washing hands in 3 compartment sink. Hands must be washed at the hand sink.				

**Food Establishment Public Inspection Report****From 1/2/14 thru 1/8/14****ESTABLISHMENT****PHO VAN RESTAURANT  
5625 E AMARILLO BLVD**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>
HF719	EHF08	COS	GOOD HYGIENIC PRACTICES		1/8/2014	21	HL1B
			Pots and pans found air-drying in the mop sink. (Repeat violation)				
	EHF02	COS	COLD HOLDING		1/8/2014		
			Bean sprouts at 56 deg. F. They must be 41 deg. F. or colder. Use ice as a coolant if the sprouts are taken out of refrigeration.				
	EHF19	H10DAY	RODENTS/ANIMALS/OPENINGS		1/8/2014		
			Roaches found in kitchen. Last treatment by licensed pest control 12-17-13.				
	EHF17	H10DAY	HAND WASH WITH SOAP/TOWELS		1/8/2014		
			a)Soap needed at the hand sink in the kitchen. b)Towels needed at the hand sink in the kitchen.				
	EHF20	COS	TOXIC ITEMS		1/8/2014		
			A can of pesticide not approved for kitchen use was found in the kitchen.				

**Food Establishment Public Inspection Report****From 1/2/14 thru 1/8/14****ESTABLISHMENT****PHO VAN RESTAURANT**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF719	EHF25	H10DAY	FOOD CONTACT SURFACES		1/8/2014	21	HL1B
			Clean the grease from the vent hood and any dust from the outside of the vent hood.				
	EHF28	H10DAY	ALL OTHER VIOLATIONS		1/8/2014		
			a)Paint or seal any new shelving or bare wood. All surfaces in the kitchen must be non-porous and easily cleanable. b)Clean the floor throughout the kitchen. c) Cover all food in refrigeration.				

**PIZZA HUT****6019 S COULTER ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1725					1/8/2014	0	HL1B

**Food Establishment Public Inspection Report****From 1/2/14 thru 1/8/14****ESTABLISHMENT****RAFTER G BARBECUE  
25390 STOREY ST**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>
HFR63	EHF28	H90 DAY	ALL OTHER VIOLATIONS Repair floor tile in kitchen.		1/7/2014	0	HL1B
	EHF14	IN	WATER SUPPLY Public water supply.		1/7/2014		
	EHF12	IN	CROSS CONTAMINATION Discussed proper storage of vegetables and meats. Cabbage moved from under packaged meat on trays.		1/7/2014		

**Food Establishment Public Inspection Report****From 1/2/14 thru 1/8/14****ESTABLISHMENT****RAIN PREMIER SUSHI BAR****817 S POLK ST**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>
HF2096	EHF02	COS	COLD HOLDING		1/2/2014	11	HL1B
			Cold hold make table is not working. Potentially hazardous foods found at 50 degrees F. Ice in bottom of pans will not keep foods cold. Repair unit as needed to maintain 41 degrees or less. Do not use for any foods requiring refrigeration.				
	EHF20	COS	TOXIC ITEMS		1/2/2014		
			Chemical cleaner stored with food wrap. Store with other chemicals.				
	EHF17	COS	HAND WASH WITH SOAP/TOWELS		1/2/2014		
			Paper towel dispenser not operating.				
	EHF28	COS	ALL OTHER VIOLATIONS		1/2/2014		
			Clean glass from bottom of glass chiller. b)Clean soda nozzle and holders.				

## Food Establishment Public Inspection Report

From 1/2/14 thru 1/8/14

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### ESTABLISHMENT

**RANDALL COUNTY JAIL  
9100 S GEORGIA ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF61	EHF28	H10DAY	ALL OTHER VIOLATIONS		1/7/2014	3	HL1B
			Clean ice machine (both areas). Salad bar in officers area - sneeze guards.				
	EHF24	H10DAY	THERMOMETERS		1/7/2014		
			Thermometer required in officer prep refrigerator.				

### **RED ROBIN 8720 W INTERSTATE 40**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2319	EHF20	IN	TOXIC ITEMS		1/6/2014	0	HFOL
			a)Corrected.				

**Food Establishment Public Inspection Report**

**From 1/2/14 thru 1/8/14**

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**ESTABLISHMENT**

**REGION 16 NELSON ST HEADSTART**

**1023 N NELSON ST**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>
HFD40					1/6/2014	0	HL1B

**Food Establishment Public Inspection Report****From 1/2/14 thru 1/8/14****ESTABLISHMENT****ROSAS CAFE & TORTILLA FACTORY****4312 SW 45TH AVE**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>
HF163	EHF10	COS	SOUND CONDITION		1/3/2014	17	HL1B
			Food packages stored not sealed. Bulk food container open not in use. Dented cans on rack.				
	EHF09	COS	APPROVED SOURCE/LABELING		1/3/2014		
			Bulk containers non easily identifiable food product not labeled.				
	EHF20	H10DAY	TOXIC ITEMS		1/3/2014		
			Chemical containers not labeled. All chemicals must be labeled.				
	EHF19	H10DAY	RODENTS/ANIMALS/OPENINGS		1/3/2014		
			Back door self closer is broken. Doors to the outside must self close.				
	EHF28	H10DAY	ALL OTHER VIOLATIONS		1/3/2014		
			Airvents, shelves, fans in kitchen must stay clean. Clean spills in walkin cooler shelves, heater, back door, back of blower in walkin,chip rack above. Ice maker lid broken-soda machine.Invert ice buckets to allow to dry. Emp not wearing hair restraint.				

**Food Establishment Public Inspection Report**

**From 1/2/14 thru 1/8/14**

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**ESTABLISHMENT**

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**ROSAS CAFE & TORTILLA FACTORY**

HF163	EHF25	H10DAY	FOOD CONTACT SURFACES	1/3/2014	17	HL1B
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Splatter-bottom of shelves over hot hold.Repeat.Clean tortilla press, handles to reach in cooler drawers, soda & tea nozzles. Dish tub for cleaned dishes holding stagnant water. Food particles on cleaned dishes. Scoop handle touching ready to eat food.

**ROSA'S CAFE & TORTILLA FACTORY**

**4312 SW 45TH AVE**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>
HFK42	EHF02	IN	COLD HOLDING		1/8/2014	0	HL1B
			Cold hold items at 41 degrees or less.				
	EHF03	IN	HOT HOLDING		1/8/2014		
			Hot foods held at 135 degrees or hotter.				

**Food Establishment Public Inspection Report**

From 1/2/14 thru 1/8/14

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**ESTABLISHMENT**

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**RUDYS COUNTRY STORE & BAR B Q****3751 W INTERSTATE 40**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>	
HFK84	EHF03	COS	HOT HOLDING		1/7/2014	5	HL1B	
			Meats not at proper temperature. Meats must hold at 135 degrees or hotter.					

## Food Establishment Public Inspection Report

From 1/2/14 thru 1/8/14

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**ESTABLISHMENT**

**RUFFLED CUP THE  
3440 BELL ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2438	EHF14	H10DAY	WATER SUPPLY		1/8/2014	7	HL1B
			a)The back hand sink has hot and cold water but something is wrong with the water pressure. Repair to have full pressure.				
	EHF24	COS	THERMOMETERS		1/8/2014		
			a)No thermometer in refrigerator.				
	EHF28	COS	ALL OTHER VIOLATIONS		1/8/2014		
			a)Invert utensils so that handles are facing upwards. b)Hand wash sign needed at back hand sink. c)Refrigerate syrups after opening if the bottle label says to do so.				

**Food Establishment Public Inspection Report**

From 1/2/14 thru 1/8/14

**ESTABLISHMENT****S & P DISCOUNT  
701 SW 10TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1765	EHF25	COS	FOOD CONTACT SURFACES Soda nozzles needed to be cleaned.		1/3/2014	3	HL1B

**SADDLE BROOK JOCKEY CLUB  
4332 SW 45TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2327					1/3/2014	0	HL1B

**Food Establishment Public Inspection Report**

From 1/2/14 thru 1/8/14

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**ESTABLISHMENT****SAMS CLUB #8279  
2201 ROSS-OSAGE DR**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>
HF867					1/3/2014	0	HL1B

**SCHWANS HOME SERVICE #511739  
10300 HIGHWAY 60**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>
HFRM357					1/8/2014	0	HL1B

**Food Establishment Public Inspection Report**

From 1/2/14 thru 1/8/14

**ESTABLISHMENT****SCHWANS HOME SERVICE #519041****10300 W US HIGHWAY 60**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFRM439	EHF28	IN	ALL OTHER VIOLATIONS A)Corrected.		1/8/2014	0	HFOL

**SCHWANS HOME SERVICE #519511****10300 W US HIGHWAY 60**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFRM363					1/8/2014	0	HL1B

**Food Establishment Public Inspection Report**

From 1/2/14 thru 1/8/14

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**ESTABLISHMENT**

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**SCHWANS HOME SERVICE #519512****10300 W US HIGHWAY 60**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>
HFRM412					1/8/2014	0	HL1B

**SCHWANS HOME SERVICE #519607****10300 HIGHWAY 60**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>
HFRM358					1/8/2014	0	HL1B

**Food Establishment Public Inspection Report**

From 1/2/14 thru 1/8/14

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**ESTABLISHMENT**

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**SCHWANS HOME SERVICE #519690****10300 W US HIGHWAY 60**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>
HFRM355					1/8/2014	0	HL1B

**SCHWANS HOME SERVICE #519877****10300 HIGHWAY 60**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>
HFRM328					1/8/2014	0	HL1B

**Food Establishment Public Inspection Report**

From 1/2/14 thru 1/8/14

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**ESTABLISHMENT**

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**SCHWANS HOME SERVICE #519915****10300 W US HIGHWAY 60**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>
HFRM323					1/8/2014	0	HL1B

**SCHWANS HOME SERVICE INC #6407****10300 W US HIGHWAY 60**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>
HFRM267					1/8/2014	0	HL1B

**Food Establishment Public Inspection Report**

**From 1/2/14 thru 1/8/14**

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**ESTABLISHMENT**

**SCHWANS SALES ENTERPRISES**

**10300 W US HIGHWAY 60**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>
HFR54					1/8/2014	0	HL1B

## Food Establishment Public Inspection Report

From 1/2/14 thru 1/8/14

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### ESTABLISHMENT

**SONIC DRIVE IN  
1007 23RD ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HFC215	EHF21	IN	MANUAL WARE WASHING		1/6/2014	0	HFOL	
			A)Corrected.					

### 4320 SW 45TH AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF764	EHF28	H10DAY	ALL OTHER VIOLATIONS		1/7/2014	3	HL1B	
			Clean top of ice machine.					
	EHF25	H10DAY	FOOD CONTACT SURFACES		1/7/2014			
			Splatter over prep table. b)Shelves in walkin dirty. c)Blower unit dirty.					

### 7100 BELL ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
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**Food Establishment Public Inspection Report**

**From 1/2/14 thru 1/8/14**

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**ESTABLISHMENT**

**SONIC DRIVE IN**

HF717	EHF25	COS	FOOD CONTACT SURFACES	1/8/2014	6	HL1B
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Replace ice scoop at front ice machine.

	EHF28	H90 DAY	ALL OTHER VIOLATIONS	1/8/2014		
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A)Repaint air vent by grill.(Repeat) B)Clean outside of back ice machine. COS C)Clean gaskets on refrigerator. COS D)Clean outside of refrigerator and freezer. COS E)Clean gaskets on cold hold under prep table. COS F)Clean ceiling vents. COS

	EHF23	COS	SEWAGE/WASTEWATER	1/8/2014		
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Waste water on floor coming from hand sink leak.

**7701 W INTERSTATE 40**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
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HF341	EHF24	COS	THERMOMETERS		1/7/2014	3	HL1B
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a)No thermometer in cold hold unit.

	EHF28	COS	ALL OTHER VIOLATIONS		1/7/2014		
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a)Clean the fan in the kitchen. b)Degrease the knobs on the grill.

**Food Establishment Public Inspection Report**

**From 1/2/14 thru 1/8/14**

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**ESTABLISHMENT**

**SONIC DRIVE IN**

## Food Establishment Public Inspection Report

From 1/2/14 thru 1/8/14

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### ESTABLISHMENT

**STOP N SAVE  
908 E AMARILLO BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1925	EHF21	COS	MANUAL WARE WASHING		1/8/2014	14	HL1B
			a)0 ppm chlorine registered in sanitizer.				
	EHF20	COS	TOXIC ITEMS		1/8/2014		
			a)Medicine stored in kitchen.				
	EHF02	COS	COLD HOLDING		1/8/2014		
			a)Shell eggs sitting out above 45F. Must be 45F or below.				
	EHF28	COS	ALL OTHER VIOLATIONS		1/8/2014		
			a)Hand wash sign needed at front hand sink. b)Hand wash sign needed at kitchen hand sink. c)Label and separate all employee food. d)Eggs must be stored 6" off ground.				
	EHF25	COS	FOOD CONTACT SURFACES		1/8/2014		
			a)Chipped knife being used in kitchen.				

**Food Establishment Public Inspection Report**

From 1/2/14 thru 1/8/14

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**ESTABLISHMENT**

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**SUBWAY #14124-214  
5752 W AMARILLO BLVD**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>
HF1202	EHF25	COS	FOOD CONTACT SURFACES Microwave oven needed to be cleaned.		1/3/2014	10	HL1B
	EHF07	COS	ADEQUATE HAND WASHING Employee did not wash hands between tasks.		1/3/2014		
	EHF20	COS	TOXIC ITEMS Spray bottles not labeled.		1/3/2014		

**Food Establishment Public Inspection Report****From 1/2/14 thru 1/8/14****ESTABLISHMENT****SUBWAY #22070****1915 S WASHINGTON ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF1481	EHF28	COS	ALL OTHER VIOLATIONS		1/2/2014	0	HL1B	
			Clean dust off of AC/heater vent in prep area.					

**SUBWAY #6376-210****112 SW 6TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF1203	EHF28	COS	ALL OTHER VIOLATIONS		1/8/2014	4	HL1B	
			Light in walk in cooler must be covered or shatterproof. b)Back door has gap at bottom. Second notice this violation. No daylight can show thru seal at door. Insects and dust will enter. Future violations may require a \$50 reinspection fee.					
	EHF07	COS	ADEQUATE HAND WASHING		1/8/2014			
			Hand wash in cold water only. Hands must be washed using warm water.					

**Food Establishment Public Inspection Report**

From 1/2/14 thru 1/8/14

**ESTABLISHMENT****SUBWAY#6176-208****208 23RD ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HFC273	EHF03	COS	HOT HOLDING		1/6/2014	5	HL1B	
			A)Meatballs holding at 110 degrees. Must maintain 135 degrees or above at all times.					
	EHF28	H10DAY	ALL OTHER VIOLATIONS		1/6/2014			
			A)Walk in cooler holding at 50 degrees. All product was already moved into another cooler and repair company was called. Will check back in 10 days.					

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

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFD22					1/7/2014	0	HL1B

**Food Establishment Public Inspection Report**

From 1/2/14 thru 1/8/14

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**ESTABLISHMENT****SUNSHINES EXPRESSIONS****23000 US HIGHWAY 60**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFR36	EHF11	H24 HOUR	PROPER HANDLING RTE		1/7/2014	4	HL1B
			Cook seen washing lettuce with bare hands and handling lettuce to place on hamburger. Discussed proper handling of ready to eat food.				
	EHF14	IN	WATER SUPPLY		1/7/2014		
			Public water supply.				

**Food Establishment Public Inspection Report****From 1/2/14 thru 1/8/14****ESTABLISHMENT****SUZYS INTERNATIONAL MARKET****3318 S GEORGIA ST**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>
HF2108	EHF10	COS	SOUND CONDITION		1/8/2014	8	HL1B
			A)Dented can on shelf. All dented cans must be stored seperately from products for sale or discarded. B)Opened bottle of sauce on shelf for customer purchase. Opened items may not be on shelf for sale.				
	EHF09	COS	APPROVED SOURCE/LABELING		1/8/2014		
			All products packaged in the store must have a common name, name and address of the place of business and the quantity of the product. Repeat.				
	EHF28	COS	ALL OTHER VIOLATIONS		1/8/2014		
			Keep all dry products in bags at least 6 inches off the ground. B)A hand washing sign is needed at the hand washing sink in back. Repeat.				

## Food Establishment Public Inspection Report

From 1/2/14 thru 1/8/14

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**ESTABLISHMENT**

**TACO VILLA #16**

**6601 BELL ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF545	EHF25	COS	FOOD CONTACT SURFACES		1/7/2014	7	HL1B
			A)Clean dishes found with food debris still on them. B)Clean TOGO utensil tray. B)Ice scoop broken, no longer smooth and easily cleanable.				
	EHF08	COS	GOOD HYGIENIC PRACTICES		1/7/2014		
			A)Employee drink found without any lid or straw.				
	EHF03	IN	HOT HOLDING		1/7/2014		
			A)Grilled chicken holding at 153 degrees. B)Ground beef holding at 150 degrees.				
	EHF02	IN	COLD HOLDING		1/7/2014		
			A)Tomatoes holding at 35 degrees.				

**Food Establishment Public Inspection Report**

From 1/2/14 thru 1/8/14

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**ESTABLISHMENT**

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**TAILWIND AMA POST-SECURITY****10801 AIRPORT BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2355	EHF13	COS	HACCP PLAN/TIME		1/7/2014	7	HL1B
			Hamburger patties found without date mark in make table. B)Hot dog wieners held past date mark in make table.				
	EHF24	COS	THERMOMETERS		1/7/2014		
			No thermometer in freezer.				

**Food Establishment Public Inspection Report**

From 1/2/14 thru 1/8/14

**ESTABLISHMENT****TAILWIND AMA PRE-SECURITY****10801 AIRPORT BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2354	EHF13	COS	HACCP PLAN/TIME		1/7/2014	4	HL1B
			No date mark found on hamburger patties in make table. B)Hot dog wieners held past date mark in make table.				
	EHF28	COS	ALL OTHER VIOLATIONS		1/7/2014		
			Boxes of coffee found stored on floor. Must store 6" off floor.				

**TAQUERIA SAN CARLOS****3510 NE 24TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1678	EHF28	H90 DAY	ALL OTHER VIOLATIONS		1/6/2014	0	HFOL
			Store bags of onions at least 6 inches off the floor.				

**Food Establishment Public Inspection Report****From 1/2/14 thru 1/8/14****ESTABLISHMENT****TAYLOR FOOD MART #2042****4430 S WESTERN ST**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>
HF2194	EHF28	COS	ALL OTHER VIOLATIONS		1/3/2014	6	HL1B
			Hand washing signs need in restroom. Must be in English and Spanish.				
	EHF22	H45 DAY	MANAGER KNOWLEDGE/CERTIFIED		1/3/2014		
			Must have a certified food manager. The food managers class is held the 2nd Wednesday of every month. To be corrected within 45 days.				
	EHF24	COS	THERMOMETERS		1/3/2014		
			No thermometer in walk in cooler.				

## Food Establishment Public Inspection Report

From 1/2/14 thru 1/8/14

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### ESTABLISHMENT

**THAI HOUSE RESTAURANT  
5601 E AMARILLO BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF136	EHF21	H10DAY	MANUAL WARE WASHING		1/6/2014	10	HL1B
			a)A sanitizer is needed for food contact surfaces to be used at proper strength. b)Store rags in sanitizer, do not use dry rags on counters. c)Use test strips to check sanitizer strength.				
	EHF13	H10DAY	HACCP PLAN/TIME		1/6/2014		
			Several old date mark stickers on containers. Remove any old stickers, clean the container, and date mark any potentially hazardous foods kept over 24 hours.				
	EHF25	H10DAY	FOOD CONTACT SURFACES		1/6/2014		
			a)Only use food grade bags and containers. Do not use to-go bags to store food. b)Clean the lid to the cooler of limes.				
	EHF28	H10DAY	ALL OTHER VIOLATIONS		1/6/2014		
			Store any produce at least 6 inches off the floor in the walk in cooler.				

**Food Establishment Public Inspection Report**

From 1/2/14 thru 1/8/14

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**ESTABLISHMENT****THAI PALACE  
4723 S WESTERN ST**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>
HF1727					1/7/2014	0	HFOL

**THAI SIAM  
717 S FILLMORE ST**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>
HF1836					1/7/2014	0	HFOL

## Food Establishment Public Inspection Report

From 1/2/14 thru 1/8/14

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**ESTABLISHMENT**

**TOOT N TOTUM #14  
1735 S NELSON ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF584	EHF28	H90 DAY	ALL OTHER VIOLATIONS		1/2/2014	0	HL1B
			Light shield missing above soda machine. To be corrected within 90 days.				

**TOOT N TOTUM #21  
1300 SE 10TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF628	EHF28	IN	ALL OTHER VIOLATIONS		1/2/2014	0	HL1B
			Light shields installed.				
	EHF03	IN	HOT HOLDING		1/2/2014		
			Hot dogs found at 137 F degrees in hot hold.				

**Food Establishment Public Inspection Report****From 1/2/14 thru 1/8/14****ESTABLISHMENT****TOOT N TOTUM #32  
1701 S EASTERN ST**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>
HF598	EHF03	COS	HOT HOLDING		1/2/2014	9	HL1B
			Hamburger hot dog weiner found at 120 F degrees. Discarded.				
	EHF14	H 2 HOUR	WATER SUPPLY		1/2/2014		
			No hot water available at establishment. To be corrected within 2 hrs. No food prep until water reaches 100° F. Any duty that requires ware-washing can't be performed during absence of hot water. If longer than 2 hrs, only pre-packaged items can be sold.				
HF598	EHF14	IN	WATER SUPPLY		1/2/2014	0	HFOL
			Corrected.				

**Food Establishment Public Inspection Report**

From 1/2/14 thru 1/8/14

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**ESTABLISHMENT****TOOT N TOTUM #57****301 ROSS ST**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>
HF455					1/3/2014	0	HL1B

**TOOT N TOTUM #58****1500 ROSS ST**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>
HF941					1/8/2014	0	HL1B

**Food Establishment Public Inspection Report**

From 1/2/14 thru 1/8/14

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**ESTABLISHMENT**

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**TRINITY FELLOWSHIP/PRESS CAFE****5000 HOLLYWOOD RD**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>
HF247	EHF28	COS	ALL OTHER VIOLATIONS A)Clean gaskets.		1/7/2014	0	HL1B
	EHF02	IN	COLD HOLDING A)All coolers holding at 39 degrees.		1/7/2014		

**Food Establishment Public Inspection Report****From 1/2/14 thru 1/8/14****ESTABLISHMENT****TSUNAMI RESTAURANT****1108 BELL ST**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>
HF2009	EHF02	COS	COLD HOLDING		1/6/2014	8	HL1B
			a)Soup with cooked vegetables and meat was at 115 off the stove. Must be above 135F or below 41F.				
	EHF28	COS	ALL OTHER VIOLATIONS		1/6/2014		
			a)Label employee food. b)Clean behind moveable equipment. c)Do not store employee drinks on the same rack as clean dishes. d)All scoops must have a handle.				
	EHF25	COS	FOOD CONTACT SURFACES		1/6/2014		
			a)Clean the seasoning bottles and containers by the wok.				

**Food Establishment Public Inspection Report**

**From 1/2/14 thru 1/8/14**

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**ESTABLISHMENT**

**TWICE THE ICE  
2612 SW 34TH AVE**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>
HF1814					1/8/2014	0	HL1B

## Food Establishment Public Inspection Report

From 1/2/14 thru 1/8/14

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**ESTABLISHMENT**

**UNITED EXPRESS #530**

**3572 S SONCY RD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2474	EHF25	H30 DAY	FOOD CONTACT SURFACES		1/6/2014	0	H PREOPEN
			a)All surfaces must be cleaned before opening.				
	EHF28	H30 DAY	ALL OTHER VIOLATIONS		1/6/2014		
			a)English and Spanish hand washing signs needed in restrooms. b)Covered trash can needed in women's restroom. c)Parking lot MUST be completed before opening. d)All permits in building safety must be closed out before opening.				
	EHF24	H30 DAY	THERMOMETERS		1/6/2014		
			a)Thermometers are needed for hot and cold hold units before opening. b)A probe thermometer is needed before opening.				

## Food Establishment Public Inspection Report

From 1/2/14 thru 1/8/14

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### ESTABLISHMENT

**USSERY-ROAN TX STATE VETERAN H**

**1020 TASCOSA RD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1507	EHF21	COS	MANUAL WARE WASHING		1/8/2014	13	HL1B
			Ware washing machine was not sanitizing at time of inspection.				
	EHF17	COS	HAND WASH WITH SOAP/TOWELS		1/8/2014		
			No paper towels at hand washing sink in kitchen.				
	EHF10	COS	SOUND CONDITION		1/8/2014		
			Dented can found on can rack.				
	EHF28	IN	ALL OTHER VIOLATIONS		1/8/2014		
			1 correction from previous insepection.				
	EHF25	COS	FOOD CONTACT SURFACES		1/8/2014		
			Needed to be cleaned: a)Can opener b)Juice gun c)Cappuccino machine d)Coffee machine e)Holder for ice scoop f)Pans on clean rack with food debris.				

**Food Establishment Public Inspection Report**

From 1/2/14 thru 1/8/14

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**ESTABLISHMENT****W T ATHLETICS  
3301 4TH AVE**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>
HFC112					1/8/2014	0	HL1B

## Food Establishment Public Inspection Report

From 1/2/14 thru 1/8/14

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**ESTABLISHMENT**

**WENDYS #4103**

**407 23RD ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFC213	EHF28	IN	ALL OTHER VIOLATIONS		1/8/2014	4	HL1B
			A)Floor drain has been corrected.				
	EHF02	IN	COLD HOLDING		1/8/2014		
			A)Tomatoes holding at 40 degrees.				
	EHF03	IN	HOT HOLDING		1/8/2014		
			A)Grilled chicken holding at 159 degrees. B)Fried chicken holding at 160 degrees.				
	EHF07	COS	ADEQUATE HAND WASHING		1/8/2014		
			A)Several employees seen not washing hands before putting on gloves.				

**Food Establishment Public Inspection Report****From 1/2/14 thru 1/8/14****ESTABLISHMENT****WHATABURGER #114****4111 SW 45TH AVE**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>
HF422	EHF13	COS	HACCP PLAN/TIME		1/7/2014	7	HL1B
			Expired HACCP date on chicken product in reach in cooler.				
	EHF25	COS	FOOD CONTACT SURFACES		1/7/2014		
			Hot hold water not clean. This water must be changed daily. Bacteria grows in this water (especially with food particles). b)Utensil tubs have food crumbs.				
	EHF28	COS	ALL OTHER VIOLATIONS		1/7/2014		
			Gasket to reach in cooler is broken. Replace. b)Light cover in reach in cooler needed. c)Ice bin open not in use. Keep bins closed when not in use.				

**Food Establishment Public Inspection Report****From 1/2/14 thru 1/8/14****ESTABLISHMENT****WHATABURGER #371****3401 S COULTER ST**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>
HF954	EHF25	COS	FOOD CONTACT SURFACES		1/6/2014	3	HL1B
			a)Dirty knife was hanging on a clean magnet. b)Broken and chipped strainer must not be used.				
	EHF28	COS	ALL OTHER VIOLATIONS		1/6/2014		
			a)Clean the drip from pipes on venthood. b)Do not hang jacket on rack with clean dishes. c)Clean the bin that utensils dry in.				

## Food Establishment Public Inspection Report

From 1/2/14 thru 1/8/14

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### ESTABLISHMENT

**WHATABURGER #758  
6120 HOLLYWOOD RD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1038	EHF17	COS	HAND WASH WITH SOAP/TOWELS		1/7/2014	20	HL1B
			A)Hand sink found without any soap.				
	EHF03	IN	HOT HOLDING		1/7/2014		
			A)Cooked eggs holding at 149 degrees. B)Cooked sausage holding at 150 degrees.				
	EHF02	COS	COLD HOLDING		1/7/2014		
			A)Guacamole holding at 65 degrees. Must remain below 41 degrees at all times. Voluntarily discarded.				
	EHF11	COS	PROPER HANDLING RTE		1/7/2014		
			A)Employee seen handling ready to eat food with bare hands, gloves or utensils must be used. Food was discarded.				
	EHF08	COS	GOOD HYGIENIC PRACTICES		1/7/2014		
			A)Employee drinks found without any lids or straws throughout the restaurant.				

**Food Establishment Public Inspection Report****From 1/2/14 thru 1/8/14****ESTABLISHMENT****WHATABURGER #758**

HF1038	EHF07	COS	ADEQUATE HAND WASHING		1/7/2014	20	HL1B
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A)Employee seen not washing hands before putting on gloves.

**WHISKEY RIVER  
4001 SW 51ST AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1335	EHF28	H90 DAY	ALL OTHER VIOLATIONS		1/3/2014	0	HL1B

Test strips needed for sanitizer. b)Covered waste can for sanitary napkins is needed in female restroom.

## Food Establishment Public Inspection Report

From 1/2/14 thru 1/8/14

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### ESTABLISHMENT

#### WIENERSCHNITZEL 1507 ROSS ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1231	EHF14	IN	WATER SUPPLY Corrected.		1/2/2014	0	HFOL

#### WILD BILLS 3514 SW 6TH AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1909	EHF22	H30 DAY	MANAGER KNOWLEDGE/CERTIFIED		1/8/2014	3	HFOL
			You must take the next Food Manager Class 2-12 and test 2-14 or you will be charged a \$50 reinspection fee.				
	EHF28	IN	ALL OTHER VIOLATIONS		1/8/2014		
			1 correction from previous inspection.				

**Food Establishment Public Inspection Report**

**From 1/2/14 thru 1/8/14**

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**ESTABLISHMENT**

**WVM @ WMSC #0793**

**1701 N 23RD ST**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>
HFC322					1/6/2014	0	HL1B