

**Food Establishment Public Inspection Report**  
**From 1/30/14 thru 2/5/14**

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**ESTABLISHMENT**

**6TH STREET SALOON**  
**609 S INDEPENDENCE ST**

| Permit # | Violation Code | Status Code | Description  | Comments | Inspection Date | Demerits | Inspection Type |
|----------|----------------|-------------|--|----------|-----------------|----------|-----------------|
| HF1782   | EHF22          | H10DAY      | MANAGER KNOWLEDGE/CERTIFIED  |          | 2/4/2014        | 6        | HL1B            |
|          |                |             | You will need to have someone take food manager class on 2/12/14, registration is 8-8:30am and will end about 11:30am. Test is 2/14 and cost \$40. |          |                 |          |                 |
|          | EHF27          | H10DAY      | ESTABLISHMENT PERMIT   |          | 2/4/2014        |          |                 |
|          |                |             | City Alcohol permit not posted.  |          |                 |          |                 |

**ABC LEARNING CENTER I**  
**5901 HILLSIDE RD**

| Permit # | Violation Code | Status Code | Description             | Comments | Inspection Date | Demerits | Inspection Type |
|----------|----------------|-------------|-------------------------|----------|-----------------|----------|-----------------|
| HFD30    | EHF02          | IN          | COLD HOLDING            |          | 2/3/2014        | 0        | HL1B            |
|          |                |             | Cooler holding at 40°F. |          |                 |          |                 |

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**ESTABLISHMENT**

**AMARILLOS CUSTOM CATERING**

**7691 CANYON DR**

| Permit # | Violation Code | Status Code | Description  | Comments | Inspection Date | Demerits | Inspection Type |
|----------|----------------|-------------|--|----------|-----------------|----------|-----------------|
| HF2502   | EHF28          | H10DAY      | ALL OTHER VIOLATIONS   |          | 2/3/2014        | 0        | H PREOPEN       |
|          |                |             | Spanish/English hand washing signs needed in bathroom. b)Change ceiling tiles in prep area to smooth/easily cleanable. c)Get approval from Building Safety. d)Get approval from Fire Marshalls office. |          |                 |          |                 |
| HFK130   | EHF28          | H 3 DAYS    | ALL OTHER VIOLATIONS   |          | 2/3/2014        | 0        | H PREOPEN       |
|          |                |             | All corrections must be made on Central store before opening.  |          |                 |          |                 |

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### ESTABLISHMENT

#### ARDEN ROAD ELEMENTARY 6801 LEARNING TREE AVE

| Permit # | Violation Code | Status Code | Description                           | Comments | Inspection Date | Demerits | Inspection Type |
|----------|----------------|-------------|---------------------------------------|----------|-----------------|----------|-----------------|
| HF412    | EHF02          | IN          | COLD HOLDING                          |          | 2/5/2014        | 0        | HL1B            |
|          |                |             | A) All coolers holding at 39 degrees. |          |                 |          |                 |

#### ARNOLD BURGERS 1611 S WASHINGTON ST

| Permit # | Violation Code | Status Code | Description  | Comments | Inspection Date | Demerits | Inspection Type |
|----------|----------------|-------------|--|----------|-----------------|----------|-----------------|
| HF2248   | EHF28          | COS         | ALL OTHER VIOLATIONS                                   |          | 1/31/2014       | 0        | HL1B            |
|          |                |             | Spanish hand washing sign needed in employee restroom. |          |                 |          |                 |

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### ESTABLISHMENT

**BANGKOK RESTAURANT  
5901 E AMARILLO BLVD**

| Permit # | Violation Code | Status Code | Description  | Comments | Inspection Date | Demerits | Inspection Type |
|----------|----------------|-------------|--|----------|-----------------|----------|-----------------|
| HF168    | EHF28          | H10DAY      | ALL OTHER VIOLATIONS   |          | 1/30/2014       | 12       | HL1B            |
|          |                |             | Repair the condensate leak in walkin freezer,broken floor in walkin freezer,paint with oil based or epoxy paint any unsealed wooden surface in the kitchen.Remove any food from kitchen that is not for human consumption.Don't defrost at room temperature.   |          |                 |          |                 |
|          | EHF15          | COS         | EQUIPMENT ADEQUATE   |          | 1/30/2014       |          |                 |
|          |                |             | Hot water that holds rice utensils were at 125 and 128°F. The water must be 135°F or hotter.   |          |                 |          |                 |
|          | EHF18          | H10DAY      | INSECT CONTAMINATION   |          | 1/30/2014       |          |                 |
|          |                |             | A roach was seen in the kitchen area.  |          |                 |          |                 |
|          | EHF25          | H10DAY      | FOOD CONTACT SURFACES  |          | 1/30/2014       |          |                 |
|          |                |             | Only use food-grade materials to store fd.Produce wrapped in newspaper.Food found in to-go bags.All food contact surfaces need to be smooth & easily cleanable.Duct tape needs removed from tables & surfaces in kitchen.Cardboard needs removed from freezer. |          |                 |          |                 |
|          | EHF21          | COS         | MANUAL WARE WASHING  |          | 1/30/2014       |          |                 |
|          |                |             | The sanitizer in the kitchen was not at proper strength. It should be 100ppm chlorine.   |          |                 |          |                 |

**Food Establishment Public Inspection Report**

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**ESTABLISHMENT****BIG DADDYS BBQ  
400 E HASTINGS 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> |
|-----------------|-----------------------|--------------------|---|-----------------|------------------------|-----------------|------------------------|
| HF996           | EHF25                 | COS                | FOOD CONTACT SURFACES   |                 | 1/30/2014              | 6               | HL1B                   |
|                 |                       |                    | Linens used in contact with bread in the hot cabinet.   |                 |                        |                 |                        |
|                 | EHF15                 | COS                | EQUIPMENT ADEQUATE  |                 | 1/30/2014              |                 |                        |
|                 |                       |                    | The steam cabinet was not keeping all the food inside hot enough. Food temps ranged from 125-135°F. Adjust the temp to keep all of the food at least 135°F or hotter. |                 |                        |                 |                        |

**BIVINS ELEMENTARY  
1500 S FANNIN 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> |
|-----------------|-----------------------|--------------------|--|-----------------|------------------------|-----------------|------------------------|
| HF650           | EHF28                 | COS                | ALL OTHER VIOLATIONS                   |                 | 1/31/2014              | 0               | HL1B                   |
|                 |                       |                    | Clean dust off of vent in dry storage. |                 |                        |                 |                        |

**Food Establishment Public Inspection Report**

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**ESTABLISHMENT**

**BLUE FRONT CAFE  
801 SW 6TH 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> |
|-----------------|-----------------------|--------------------|--------------------|-----------------|------------------------|-----------------|------------------------|
| HF510           |                       |                    |                    |                 | 2/3/2014               | 0               | HL1B                   |

## Food Establishment Public Inspection Report

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### ESTABLISHMENT

**BRAUMS ICE CREAM #183**

**4629 S WESTERN ST**

| Permit # | Violation Code | Status Code | Description  | Comments | Inspection Date | Demerits | Inspection Type |
|----------|----------------|-------------|--|----------|-----------------|----------|-----------------|
| HF2357   | EHF28          | H90 DAY     | ALL OTHER VIOLATIONS   |          | 1/30/2014       | 10       | HL1B            |
|          |                |             | Water in hot hold vats is not clean. Water must be changed daily. Remove mineral deposits. b)Bread rack trays not clean. |          |                 |          |                 |
|          | EHF25          | COS         | FOOD CONTACT SURFACES  |          | 1/30/2014       |          |                 |
|          |                |             | Ice scoop holder at drive up window found not clean.   |          |                 |          |                 |
|          | EHF17          | COS         | HAND WASH WITH SOAP/TOWELS   |          | 1/30/2014       |          |                 |
|          |                |             | One paper towel dispensers with no towels.   |          |                 |          |                 |
|          | EHF12          | COS         | CROSS CONTAMINATION  |          | 1/30/2014       |          |                 |
|          |                |             | Raw eggs stored over ready to eat foods.   |          |                 |          |                 |

**Food Establishment Public Inspection Report****From 1/30/14 thru 2/5/14****ESTABLISHMENT****BUFFALO WILD WINGS  
9511 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> |  |
|-----------------|-----------------------|--------------------|-------------------------------------|-----------------|------------------------|-----------------|------------------------|--|
| HF2019          | EHF22                 | IN                 | MANAGER KNOWLEDGE/CERTIFIED         |                 | 1/31/2014              | 0               | HFOL                   |  |
|                 |                       |                    | Corrected from previous inspection. |                 |                        |                 |                        |  |

**BURGER BARN  
8528 N US HWY 287**

| <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> |  |
|-----------------|-----------------------|--------------------|--|-----------------|------------------------|-----------------|------------------------|--|
| HFP22           | EHF28                 | H90 DAY            | ALL OTHER VIOLATIONS   |                 | 2/4/2014               | 0               | HL1B                   |  |
|                 |                       |                    | Repair any parts of the floor missing tiles. All surfaces must be smooth and easily cleanable. b)Repair any damaged parts of walls and shelves. c)Remove any loose insulation in storage units. d)Do not store anything in the mop sink. |                 |                        |                 |                        |  |

**Food Establishment Public Inspection Report**

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**ESTABLISHMENT****BUSHLAND BURGER  
2300 WELLS ST**

| Permit # | Violation Code | Status Code | Description  | Comments | Inspection Date | Demerits | Inspection Type |
|----------|----------------|-------------|--|----------|-----------------|----------|-----------------|
| HFP48    | EHF28          | H10DAY      | ALL OTHER VIOLATIONS   |          | 2/5/2014        | 0        | H PREOPEN       |
|          |                |             | Handsink splash guard req with 3 comp sink. Additional lighting req in fd prep areas.Ceiling & walls in fd prep area-cleanable surface.Seal concrete floor,hole in wall & ceiling at ice machine.Under sink grease interceptor must be operational or removed. |          |                 |          |                 |
|          | EHF24          | H10DAY      | THERMOMETERS   |          | 2/5/2014        |          |                 |
|          |                |             | Stem probe thermometer required for cook line.   |          |                 |          |                 |
|          | EHF22          | H45 DAY     | MANAGER KNOWLEDGE/CERTIFIED  |          | 2/5/2014        |          |                 |
|          |                |             | Certified food mgr required. Next class is 2/12/14.  |          |                 |          |                 |

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**ESTABLISHMENT****CAKES N MORE  
2812 SE 27TH AVE**

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|----------|----------------|-------------|-------------|----------|-----------------|----------|-----------------|
| HF1718   |                |             |             |          | 2/3/2014        | 0        | HL1B            |

**CANYONS RETIREMENT COMMUNITY  
2200 SW 7TH AVE**

| Permit #  | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|---|----------------|-------------|-------------|----------|-----------------|----------|-----------------|
| HF839   | EHF03          | IN          | HOT HOLDING |          | 2/5/2014        | 0        | HL1B            |
| Egg noodles 151.2F, beef burgandy 163.9F, mixed veggies 170.2F. |                |             |             |          |                 |          |                 |

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### ESTABLISHMENT

**CASSIDYS POLO CLUB  
6019 SW 45TH AVE**

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|----------|----------------|-------------|-------------|----------|-----------------|----------|-----------------|
| HF49     |                |             |             |          | 1/31/2014       | 0        | HL1B            |

### CEFCO CONVENIENCE STORE 1917 BELL ST

| Permit # | Violation Code | Status Code | Description           | Comments                            | Inspection Date | Demerits | Inspection Type |
|----------|----------------|-------------|-----------------------|-------------------------------------|-----------------|----------|-----------------|
| HF2468   | EHF25          | H10DAY      | FOOD CONTACT SURFACES | Sanitize all food contact surfaces. | 2/5/2014        | 0        | H PREOPEN       |

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**ESTABLISHMENT****CHILDRENS CIRCLE OF FRIENDS****3510 BOWIE 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> |
|-----------------|-----------------------|--------------------|---|-----------------|------------------------|-----------------|------------------------|
| HFD57           | EHF02                 | IN                 | COLD HOLDING<br>A)Milk 38.7F, cheese 39F. |                 | 2/5/2014               | 0               | HL1B                   |

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**ESTABLISHMENT**

**CITY VIEW ELEMENTARY**

**3404 KNOLL DR**

| Permit # | Violation Code | Status Code | Description   | Comments | Inspection Date | Demerits | Inspection Type |
|----------|----------------|-------------|---|----------|-----------------|----------|-----------------|
| HF1833   | EHF02          | IN          | COLD HOLDING  |          | 2/3/2014        | 0        | HL1B            |
|          |                |             | A)Milk holding at 40 degrees.   |          |                 |          |                 |
|          | EHF03          | IN          | HOT HOLDING   |          | 2/3/2014        |          |                 |
|          |                |             | A)Chicken nuggets holding at 137 degrees.   |          |                 |          |                 |
|          | EHF28          | H90 DAY     | ALL OTHER VIOLATIONS  |          | 2/3/2014        |          |                 |
|          |                |             | A)Food manager needed by next inspection. Manager changed and will by taking class on 2/12/14 |          |                 |          |                 |

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### ESTABLISHMENT

**COWBOY GELATO  
2806 SW 6TH AVE**

| Permit # | Violation Code | Status Code | Description                              | Comments | Inspection Date | Demerits | Inspection Type |
|----------|----------------|-------------|--|----------|-----------------|----------|-----------------|
| HF1843   | EHF28          | IN          | ALL OTHER VIOLATIONS                     |          | 2/4/2014        | 0        | HL1B            |
|          |                |             | One correction from previous inspection. |          |                 |          |                 |

### **CVS PHARMACY #1543 7301 HILLSIDE RD**

| Permit # | Violation Code | Status Code | Description                                       | Comments | Inspection Date | Demerits | Inspection Type |
|----------|----------------|-------------|---|----------|-----------------|----------|-----------------|
| HF1388   | EHF24          | COS         | THERMOMETERS                                      |          | 2/5/2014        | 3        | HL1B            |
|          |                |             | a)No thermometer in cooler holding eggs and milk. |          |                 |          |                 |

**Food Establishment Public Inspection Report****From 1/30/14 thru 2/5/14****ESTABLISHMENT****DOLLAR GENERAL STORE #3272****1518 SE 10TH 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> |  |
|-----------------|-----------------------|--------------------|---|-----------------|------------------------|-----------------|------------------------|--|
| HF2216          | EHF25                 | H24 HOUR           | FOOD CONTACT SURFACES   |                 | 2/3/2014               | 3               | HL1B                   |  |
|                 |                       |                    | A)Bottom of egg cooler needs to be cleaned. B)Bottom of dairy cooler needs to be cleaned. |                 |                        |                 |                        |  |
| HF2216          | EHF25                 | IN                 | FOOD CONTACT SURFACES   |                 | 2/3/2014               | 0               | HFOL                   |  |
|                 |                       |                    | a)b)Corrected from previous inspection.   |                 |                        |                 |                        |  |

## Food Establishment Public Inspection Report

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**ESTABLISHMENT**

**DONA JUANITA  
2208 E AMARILLO BLVD**

| Permit # | Violation Code | Status Code | Description                              | Comments | Inspection Date | Demerits | Inspection Type |
|----------|----------------|-------------|--|----------|-----------------|----------|-----------------|
| HF1579   | EHF03          | IN          | HOT HOLDING                              |          | 1/30/2014       | 3        | HL1B            |
|          |                |             | Chili at 170.2, refried beans at 150.4F. |          |                 |          |                 |
|          | EHF02          | IN          | COLD HOLDING                             |          | 1/30/2014       |          |                 |
|          |                |             | Bell pepper 39.2F, pico de gallo 39.8F.  |          |                 |          |                 |
|          | EHF25          | COS         | FOOD CONTACT SURFACES                    |          | 1/30/2014       |          |                 |
|          |                |             | Tea nozzle needed to be cleaned.         |          |                 |          |                 |

**Food Establishment Public Inspection Report**

From 1/30/14 thru 2/5/14

**ESTABLISHMENT****DYERS BAR B QUE  
1619 S KENTUCKY ST**

| Permit # | Violation Code | Status Code | Description  | Comments | Inspection Date | Demerits | Inspection Type |  |
|----------|----------------|-------------|--|----------|-----------------|----------|-----------------|--|
| HF813    | EHF28          | H90 DAY     | ALL OTHER VIOLATIONS   |          | 1/31/2014       | 4        | HL1B            |  |
|          |                |             | Finish repairing walls in kitchen. Handle or turbo air needs to be repaired. Ceiling tiles in dry storage need to be repaired. (1 correction from previous inspection) |          |                 |          |                 |  |
|          | EHF11          | COS         | PROPER HANDLING RTE  |          | 1/31/2014       |          |                 |  |
|          |                |             | a)Scoop left in ice machine with handle touching ice. b)Scoop left in ice with handle touching ice in bar.   |          |                 |          |                 |  |

**EL ALACRAN  
2340 FRITCH HWY**

| Permit # | Violation Code | Status Code | Description                         | Comments | Inspection Date | Demerits | Inspection Type |  |
|----------|----------------|-------------|-------------------------------------|----------|-----------------|----------|-----------------|--|
| HF1080   | EHF28          | H90 DAY     | ALL OTHER VIOLATIONS                |          | 1/30/2014       | 0        | HL1B            |  |
|          |                |             | Seal floor in mixed drink bar area. |          |                 |          |                 |  |

## Food Establishment Public Inspection Report

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**ESTABLISHMENT**

**EL BURRITO RICO  
4404 RIVER RD**

| Permit # | Violation Code | Status Code | Description   | Comments | Inspection Date | Demerits | Inspection Type |  |
|----------|----------------|-------------|---|----------|-----------------|----------|-----------------|--|
| HF1766   | EHF28          | H90 DAY     | ALL OTHER VIOLATIONS  |          | 2/3/2014        | 0        | HL1B            |  |
|          |                |             | Store bag of rice and single service article boxes off the floor in the storage room. Paint or seal the new sheetrock in the room with the freezer. |          |                 |          |                 |  |
| HF395    |                |             |   |          | 2/4/2014        | 0        | HL1B            |  |

**Food Establishment Public Inspection Report**

From 1/30/14 thru 2/5/14

**ESTABLISHMENT****ELIZABETH J BIVINS CULINARY**

6700 KILLGORE DR

| Permit # | Violation Code | Status Code | Description                          | Comments | Inspection Date | Demerits | Inspection Type |
|----------|----------------|-------------|--------------------------------------|----------|-----------------|----------|-----------------|
| HF1380   | EHF21          | H10DAY      | MANUAL WARE WASHING                  |          | 2/3/2014        | 3        | HL1B            |
|          |                |             | Ware washing machine not sanitizing. |          |                 |          |                 |

**EXECUTIVE INN & SUITES**

2100 S COULTER ST

| Permit # | Violation Code | Status Code | Description  | Comments | Inspection Date | Demerits | Inspection Type |
|----------|----------------|-------------|--|----------|-----------------|----------|-----------------|
| HF1770   | EHF13          | COS         | HACCP PLAN/TIME  |          | 2/5/2014        | 4        | HL1B            |
|          |                |             | a)Open pack of pre-cooked sausage must be date marked 7 days from the day it was opened. |          |                 |          |                 |
|          | EHF28          | COS         | ALL OTHER VIOLATIONS   |          | 2/5/2014        |          |                 |
|          |                |             | a)A hand wash sign is needed at the hand sink.   |          |                 |          |                 |

**Food Establishment Public Inspection Report**

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**ESTABLISHMENT**

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**GOLDEN LIGHT CAFE & CANTINA**

2908 SW 6TH AVE

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|----------|----------------|-------------|-------------|----------|-----------------|----------|-----------------|
| HF1419   |                |             |             |          | 2/4/2014        | 0        | HFOL            |

**GREEN CHILE WILLYS GRILL LLC**

13651 INTERSTATE 27

| Permit # | Violation Code | Status Code | Description   | Comments | Inspection Date | Demerits | Inspection Type |
|----------|----------------|-------------|---|----------|-----------------|----------|-----------------|
| HFR61    | EHF28          | H90 DAY     | ALL OTHER VIOLATIONS  |          | 2/4/2014        | 0        | HFOL            |
|          |                |             | Please secure thermometers in chest freezers on inside of lid or sides. |          |                 |          |                 |
|          | EHF14          | IN          | WATER SUPPLY  |          | 2/4/2014        |          |                 |
|          |                |             | Public water supply.  |          |                 |          |                 |

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### ESTABLISHMENT

#### GREENWAYS INTERMEDIATE SCHOOL

8100 PINERIDGE DR

| Permit # | Violation Code | Status Code | Description   | Comments | Inspection Date | Demerits | Inspection Type |
|----------|----------------|-------------|---|----------|-----------------|----------|-----------------|
| HF302    | EHF13          | COS         | HACCP PLAN/TIME   |          | 2/3/2014        | 4        | HL1B            |
|          |                |             | a)Sandwiches with turkey and tuna on them were made on Friday and had no date mark on Monday. Potentially hazardous ready to eat foods must bear a date mark. |          |                 |          |                 |

#### GREYHOUND LINES-FOOD SERVICE

702 S TYLER ST

| Permit # | Violation Code | Status Code | Description   | Comments | Inspection Date | Demerits | Inspection Type |
|----------|----------------|-------------|---|----------|-----------------|----------|-----------------|
| HF926    | EHF02          | COS         | COLD HOLDING  |          | 1/30/2014       | 5        | HL1B            |
|          |                |             | Tomatoes that had been set out for an hour temped at 60F. |          |                 |          |                 |
|          | EHF28          | IN          | ALL OTHER VIOLATIONS                                      |          | 1/30/2014       |          |                 |
|          |                |             | Corrected from previous inspection.                       |          |                 |          |                 |

**Food Establishment Public Inspection Report****From 1/30/14 thru 2/5/14****ESTABLISHMENT****HOAGIES DELI  
2207 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> |
|-----------------|-----------------------|--------------------|--|-----------------|------------------------|-----------------|------------------------|
| HF1777          | EHF28                 | H 3 DAYS           | ALL OTHER VIOLATIONS   |                 | 2/5/2014               | 6               | HL1B                   |
|                 |                       |                    | A)Dust AC/heater vents in prep area. B)Dust AC/heater vents in kitchen. C)Dust AC/heater vents throughout dining room. |                 |                        |                 |                        |
|                 | EHF25                 | H 3 DAYS           | FOOD CONTACT SURFACES  |                 | 2/5/2014               |                 |                        |
|                 |                       |                    | Clean dust/grease mixture off of racks over make tables.   |                 |                        |                 |                        |
|                 | EHF21                 | H 3 DAYS           | MANUAL WARE WASHING  |                 | 2/5/2014               |                 |                        |
|                 |                       |                    | Dish washer not sanitizing properly. No sanitizer detected in rinse cycle.   |                 |                        |                 |                        |

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### ESTABLISHMENT

**HOOKAH STAR  
2514 PARAMOUNT BLVD**

| Permit # | Violation Code | Status Code | Description   | Comments | Inspection Date | Demerits | Inspection Type |  |
|----------|----------------|-------------|---|----------|-----------------|----------|-----------------|--|
| HF2410   | EHF08          | COS         | GOOD HYGIENIC PRACTICES   |          | 1/30/2014       | 4        | HL1B            |  |
|          |                |             | All equipment used for making drinks needs to be washed, rinsed, and sanitized daily. |          |                 |          |                 |  |

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

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|----------|----------------|-------------|-------------|----------|-----------------|----------|-----------------|
| HF2499   |                |             |             |          | 2/5/2014        | 0        | HL1B            |

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**ESTABLISHMENT**

**HP ICE LLC  
4216 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> |
|-----------------|-----------------------|--------------------|--------------------|-----------------|------------------------|-----------------|------------------------|
| HF2107          |                       |                    |                    |                 | 1/30/2014              | 0               | HL1B                   |
|                 |                       |                    |                    |                 | 1/30/2014              |                 |                        |

## Food Establishment Public Inspection Report

From 1/30/14 thru 2/5/14

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**ESTABLISHMENT**

**JERRYS CAFE  
1601 S GRAND ST**

| Permit # | Violation Code | Status Code | Description  | Comments | Inspection Date | Demerits | Inspection Type |
|----------|----------------|-------------|--|----------|-----------------|----------|-----------------|
| HF2341   | EHF28          | H90 DAY     | ALL OTHER VIOLATIONS   |          | 1/30/2014       | 0        | HL1B            |
|          |                |             | A)Corrected from previous inspection. B)Store food at least 6 inches off the ground (COS) C)Fix paint chipping on roof in kitchen. (90 days) |          |                 |          |                 |
|          | EHF02          | IN          | COLD HOLDING   |          | 1/30/2014       |          |                 |
|          |                |             | Chopped onions 40.4F, diced tomatoes 38F.  |          |                 |          |                 |
|          | EHF03          | IN          | HOT HOLDING  |          | 1/30/2014       |          |                 |
|          |                |             | Cooked pork 170F, refried beans 156.8F.  |          |                 |          |                 |

## Food Establishment Public Inspection Report

From 1/30/14 thru 2/5/14

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**ESTABLISHMENT**

**LA CAMPANA  
2220 CANYON DR**

| Permit # | Violation Code | Status Code | Description  | Comments | Inspection Date | Demerits | Inspection Type |
|----------|----------------|-------------|--|----------|-----------------|----------|-----------------|
| HF267    | EHF28          | IN          | ALL OTHER VIOLATIONS   |          | 2/5/2014        | 0        | HFOL            |
|          |                |             | a)Corrected. b)Corrected. c)Corrected. d)Corrected. e)Corrected. |          |                 |          |                 |
|          | EHF25          | IN          | FOOD CONTACT SURFACES  |          | 2/5/2014        |          |                 |
|          |                |             | a)Corrected. b)Corrected. c)Correted. d)Corrected. e)Corrected.  |          |                 |          |                 |

## Food Establishment Public Inspection Report

From 1/30/14 thru 2/5/14

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### ESTABLISHMENT

**LAO MARKET  
5813 E AMARILLO BLVD**

| Permit # | Violation Code | Status Code | Description  | Comments | Inspection Date | Demerits | Inspection Type |
|----------|----------------|-------------|--|----------|-----------------|----------|-----------------|
| HF843    | EHF25          | H10DAY      | FOOD CONTACT SURFACES  |          | 2/3/2014        | 16       | HL1B            |
|          |                |             | The soda nozzles need to be cleaned and sanitized. b)All foods need to be covered in walk-in cooler.   |          |                 |          |                 |
|          | EHF28          | H10DAY      | ALL OTHER VIOLATIONS   |          | 2/3/2014        |          |                 |
|          |                |             | Clean out the small freezer in back room over refrigerator. A 3 compartment sink is needed on the market side of the fire wall. Now that the restaurant and market are separated, the market needs a 3 comp sink with drainboards and with hot & cold water. |          |                 |          |                 |
|          | EHF02          | COS         | COLD HOLDING   |          | 2/3/2014        |          |                 |
|          |                |             | Sausage and pork rolls at 55°F. They were returned to refrigeration.   |          |                 |          |                 |
|          | EHF09          | H24 HOUR    | APPROVED SOURCE/LABELING   |          | 2/3/2014        |          |                 |
|          |                |             | Several items need to be labeled before offered for sale. Quail eggs, sesame seeds and sausage links need labels.  |          |                 |          |                 |
|          | EHF10          | COS         | SOUND CONDITION  |          | 2/3/2014        |          |                 |
|          |                |             | A plastic container with frozen fish was cracked and no longer of sound condition.   |          |                 |          |                 |

**Food Establishment Public Inspection Report**

From 1/30/14 thru 2/5/14

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**ESTABLISHMENT**

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**LAS ALASANAZ  
2800 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> |
|-----------------|-----------------------|--------------------|--|-----------------|------------------------|-----------------|------------------------|
| HF1979          | EHF14                 | H24 HOUR           | WATER SUPPLY   |                 | 1/31/2014              | 7               | HL1B                   |
|                 |                       |                    | Hot and cold water needed at all sinks, cold at hand sink and three-compartment sink, hot at mens restroom sink. |                 |                        |                 |                        |
|                 | EHF17                 | H10DAY             | HAND WASH WITH SOAP/TOWELS   |                 | 1/31/2014              |                 |                        |
|                 |                       |                    | Soap and towels needed at all handsinks.   |                 |                        |                 |                        |
|                 | EHF28                 | H10DAY             | ALL OTHER VIOLATIONS   |                 | 1/31/2014              |                 |                        |
|                 |                       |                    | Beer boxes need to be plumbed into a permanent drain and be continuously draining.                               |                 |                        |                 |                        |

**Food Establishment Public Inspection Report**

From 1/30/14 thru 2/5/14

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**ESTABLISHMENT****LEARNING DEPOT  
5398 MEADOWGREEN 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> |
|-----------------|-----------------------|--------------------|--|-----------------|------------------------|-----------------|------------------------|
| HFD58           | EHF08                 | COS                | GOOD HYGIENIC PRACTICES  |                 | 2/5/2014               | 9               | HL1B                   |
|                 |                       |                    | A)Employee seen eating on prep table, all eating should be done outside of the kitchen.        |                 |                        |                 |                        |
|                 | EHF03                 | COS                | HOT HOLDING  |                 | 2/5/2014               |                 |                        |
|                 |                       |                    | A)Cooked beans sitting on counter at 118 degrees. Must be kept above 135 degrees at all times. |                 |                        |                 |                        |

## Food Establishment Public Inspection Report

From 1/30/14 thru 2/5/14

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### ESTABLISHMENT

#### LITTLE CAESARS PIZZA

3400 BELL ST

| Permit # | Violation Code | Status Code | Description   | Comments | Inspection Date | Demerits | Inspection Type |
|----------|----------------|-------------|---|----------|-----------------|----------|-----------------|
| HF2405   | EHF21          | IN          | MANUAL WARE WASHING   |          | 2/3/2014        | 9        | HFOL            |
|          |                |             | a)Corrected.  |          |                 |          |                 |
|          | EHF22          | H 3 DAYS    | MANAGER KNOWLEDGE/CERTIFIED   |          | 2/3/2014        |          |                 |
|          |                |             | a)No food manager card posted on site. Food manager has 3 days to purchase a duplicate copy or a \$50 reinspection fee will be charged.           |          |                 |          |                 |
|          | EHF25          | IN          | FOOD CONTACT SURFACES   |          | 2/3/2014        |          |                 |
|          |                |             | a)Corrected. b)Corrected.   |          |                 |          |                 |
|          | EHF19          | H 3 DAYS    | RODENTS/ANIMALS/OPENINGS  |          | 2/3/2014        |          |                 |
|          |                |             | a)Back door must be self closing. If not corrected in 3 days, a \$50 reinspection fee will be charged.  |          |                 |          |                 |
|          | EHF20          | H 3 DAYS    | TOXIC ITEMS   |          | 2/3/2014        |          |                 |
|          |                |             | a)Multiple chemical bottles were unlabeled. These must be labeled on the next inspection or a \$50 reinspection fee will be charged. b)Corrected. |          |                 |          |                 |

**Food Establishment Public Inspection Report**

**From 1/30/14 thru 2/5/14**

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**ESTABLISHMENT**

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**Food Establishment Public Inspection Report****From 1/30/14 thru 2/5/14****ESTABLISHMENT****LONG JOHN SILVERS  
4615 S WESTERN ST**

| Permit # | Violation Code | Status Code | Description   | Comments | Inspection Date | Demerits | Inspection Type |
|----------|----------------|-------------|---|----------|-----------------|----------|-----------------|
| HF1683   | EHF25          | H10DAY      | FOOD CONTACT SURFACES   |          | 1/31/2014       | 7        | HL1B            |
|          |                |             | Wall next to fry vat is coated in grease and missing the corner molding. Remove all grease from wall, install corner molding and outlet cover. Condiment packages stored in box on floor. Top of hot hold where to go boxes are stored is dirty. Clean daily. |          |                 |          |                 |
|          | EHF28          | H10DAY      | ALL OTHER VIOLATIONS  |          | 1/31/2014       |          |                 |
|          |                |             | Gap at back door bottom. Waste can is not clean. Walkin freezer floor is dirty. Remove buildup. Utensil rack peeling paint. Remove paint chips & reseal or replace rack. Ice buckets on floor. Floor tile missing. Air intake vent dirty. Clean regularly.    |          |                 |          |                 |
|          | EHF12          | COS         | CROSS CONTAMINATION   |          | 1/31/2014       |          |                 |
|          |                |             | Dirty dust pan setting on top of onions.  |          |                 |          |                 |

**725 N PIERCE ST**

| Permit # | Violation Code | Status Code | Description  | Comments | Inspection Date | Demerits | Inspection Type |
|----------|----------------|-------------|--|----------|-----------------|----------|-----------------|
| HF1682   | EHF28          | H90 DAY     | ALL OTHER VIOLATIONS   |          | 2/3/2014        | 3        | HL1B            |
|          |                |             | A light cover is needed over the fryers. b)Replace the ceiling tile over the soda syrup boxes. |          |                 |          |                 |

**Food Establishment Public Inspection Report****From 1/30/14 thru 2/5/14**

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**ESTABLISHMENT****LONG JOHN SILVERS**

|        |       |     |                       |  |          |   |      |
|--------|-------|-----|-----------------------|--|----------|---|------|
| HF1682 | EHF25 | COS | FOOD CONTACT SURFACES |  | 2/3/2014 | 3 | HL1B |
|--------|-------|-----|-----------------------|--|----------|---|------|

Clean near the heating elements in the hot hold area over the fryers. b)Clean the soda spills from the cabinet under the soda fountain at the drive thru.

**LORENZO DE ZAVALA MS****2801 N COULTER ST**

| Permit # | Violation Code | Status Code | Description                      | Comments | Inspection Date | Demerits | Inspection Type |
|----------|----------------|-------------|----------------------------------|----------|-----------------|----------|-----------------|
| HF1194   | EHF25          | COS         | FOOD CONTACT SURFACES            |          | 2/3/2014        | 3        | HL1B            |
|          |                |             | Can opener needed to be cleaned. |          |                 |          |                 |

## Food Establishment Public Inspection Report

From 1/30/14 thru 2/5/14

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**ESTABLISHMENT**

**LUPITAS EXPRESS  
2403 HARDIN DR**

| Permit # | Violation Code | Status Code | Description  | Comments | Inspection Date | Demerits | Inspection Type |
|----------|----------------|-------------|--|----------|-----------------|----------|-----------------|
| HF1964   | EHF25          | H10DAY      | FOOD CONTACT SURFACES  |          | 2/3/2014        | 11       | HL1B            |
|          |                |             | Tea nozzle found to be dirty.  |          |                 |          |                 |
|          | EHF28          | H10DAY      | ALL OTHER VIOLATIONS   |          | 2/3/2014        |          |                 |
|          |                |             | Raw eggs stored over ready to eat food in cooler.  |          |                 |          |                 |
|          | EHF03          | COS         | HOT HOLDING  |          | 2/3/2014        |          |                 |
|          |                |             | Pork meat in hot hold temped at 114°F. Must remain at or above 135°F.  |          |                 |          |                 |
|          | EHF22          | H10DAY      | MANAGER KNOWLEDGE/CERTIFIED  |          | 2/3/2014        |          |                 |
|          |                |             | Full time employee must take and pass food manager class with the City fo Amarillo. Next class at 8:00am on 2/12/14. Failure to due so will result in \$50 reinspection fee. |          |                 |          |                 |

**Food Establishment Public Inspection Report**

From 1/30/14 thru 2/5/14

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**ESTABLISHMENT**

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**MARGARET WILLS ELEMENTARY****3500 SW 11TH 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> |
|-----------------|-----------------------|--------------------|---|-----------------|------------------------|-----------------|------------------------|
| HF657           | EHF10                 | COS                | SOUND CONDITION<br>Dented cans on rack.                     |                 | 2/4/2014               | 4               | HL1B                   |
|                 | EHF28                 | COS                | ALL OTHER VIOLATIONS<br>Boxes of cereal on floor of pantry. |                 | 2/4/2014               |                 |                        |

**Food Establishment Public Inspection Report**

From 1/30/14 thru 2/5/14

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**ESTABLISHMENT****MARGARITAS  
3205 E INTERSTATE 40**

| Permit # | Violation Code | Status Code | Description                                      | Comments | Inspection Date | Demerits | Inspection Type |
|----------|----------------|-------------|--|----------|-----------------|----------|-----------------|
| HF2503   | EHF28          | H90 DAY     | ALL OTHER VIOLATIONS                             |          | 1/30/2014       | 3        | HL1B            |
|          |                |             | Paint chipping off of ceiling in server station. |          |                 |          |                 |
|          | EHF25          | COS         | FOOD CONTACT SURFACES                            |          | 1/30/2014       |          |                 |
|          |                |             | Tea nozzle needed to be cleaned.                 |          |                 |          |                 |

**NORTH HEIGHTS ELEMENTARY  
607 N HUGHES ST**

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|----------|----------------|-------------|-------------|----------|-----------------|----------|-----------------|
| HF728    |                |             |             |          | 2/5/2014        | 0        | HL1B            |

## Food Establishment Public Inspection Report

From 1/30/14 thru 2/5/14

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### ESTABLISHMENT

**ON THE BORDER MEXICAN CAFE  
2401 S SONCY RD**

| Permit # | Violation Code | Status Code | Description  | Comments | Inspection Date | Demerits | Inspection Type |
|----------|----------------|-------------|--|----------|-----------------|----------|-----------------|
| HF1944   | EHF20          | COS         | TOXIC ITEMS  |          | 2/3/2014        | 13       | HL1B            |
|          |                |             | a)Quat sanitizer over 400 ppm in wipe down bucket.   |          |                 |          |                 |
|          | EHF25          | COS         | FOOD CONTACT SURFACES  |          | 2/3/2014        |          |                 |
|          |                |             | a)Clean the can opener and holder. b)Dirty knives were stored on a clean magnet. c)The water was turned off on the water filtration system that the ice cream scoop sits in. |          |                 |          |                 |
|          | EHF28          | COS         | ALL OTHER VIOLATIONS   |          | 2/3/2014        |          |                 |
|          |                |             | a)Box of bread must be 6" off ground in freezer. b)No caps on multiple food items in storage. c)Do not store the ice scoop on the drink waste grates.                        |          |                 |          |                 |
|          | EHF10          | COS         | SOUND CONDITION  |          | 2/3/2014        |          |                 |
|          |                |             | a)Dented cans on rack. When dented cans are received, they must be placed in a separate, labeled damaged goods area.   |          |                 |          |                 |
|          | EHF17          | COS         | HAND WASH WITH SOAP/TOWELS   |          | 2/3/2014        |          |                 |
|          |                |             | a)No paper towels at bar hand sink.  |          |                 |          |                 |

**Food Establishment Public Inspection Report**

**From 1/30/14 thru 2/5/14**

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**ESTABLISHMENT**

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**Food Establishment Public Inspection Report****From 1/30/14 thru 2/5/14****ESTABLISHMENT****ORANGE LEAF  
7401 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> |
|-----------------|-----------------------|--------------------|--|-----------------|------------------------|-----------------|------------------------|
| HF2492          | EHF22                 | H45 DAY            | MANAGER KNOWLEDGE/CERTIFIED                |                 | 1/30/2014              | 0               | H PREOPEN              |
|                 |                       |                    | Food manager needed - full time employee.  |                 |                        |                 |                        |
|                 | EHF25                 | H10DAY             | FOOD CONTACT SURFACES                      |                 | 1/30/2014              |                 |                        |
|                 |                       |                    | Clean and sanitize all surfaces.           |                 |                        |                 |                        |
| HF2492          | EHF25                 | H10DAY             | FOOD CONTACT SURFACES                      |                 | 2/5/2014               | 0               | HFOL                   |
|                 |                       |                    | Sanitize all food contact surfaces.        |                 |                        |                 |                        |
|                 | EHF28                 | H10DAY             | ALL OTHER VIOLATIONS                       |                 | 2/5/2014               |                 |                        |
|                 |                       |                    | Obtain C/O and building final before open. |                 |                        |                 |                        |
|                 | EHF22                 | H45 DAY            | MANAGER KNOWLEDGE/CERTIFIED                |                 | 2/5/2014               |                 |                        |
|                 |                       |                    | Obtain food manager card.                  |                 |                        |                 |                        |

**Food Establishment Public Inspection Report**

From 1/30/14 thru 2/5/14

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**ESTABLISHMENT****ORANGE LEAF****OUTLAWS SUPPER CLUB****10816 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> |
|-----------------|-----------------------|--------------------|--|-----------------|------------------------|-----------------|------------------------|
| HF459           | EHF21                 | COS                | MANUAL WARE WASHING  |                 | 1/31/2014              | 3               | HL1B                   |
|                 |                       |                    | Ware washing machine not sanitizing at time of inspection. |                 |                        |                 |                        |
|                 | EHF28                 | COS                | ALL OTHER VIOLATIONS                                       |                 | 1/31/2014              |                 |                        |
|                 |                       |                    | Light shield needed in walk in.                            |                 |                        |                 |                        |

## Food Establishment Public Inspection Report

From 1/30/14 thru 2/5/14

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### ESTABLISHMENT

**PALO DURO HIGH SCHOOL**

**1400 N GRANT ST**

| Permit # | Violation Code | Status Code | Description  | Comments | Inspection Date | Demerits | Inspection Type |
|----------|----------------|-------------|--|----------|-----------------|----------|-----------------|
| HF682    | EHF28          | H90 DAY     | ALL OTHER VIOLATIONS   |          | 2/5/2014        | 12       | HL1B            |
|          |                |             | The insulation around the pipes near the ice machine is exposed. Repair the covering. b)Remove or re-finish the rusty cart in the kitchen. |          |                 |          |                 |
|          | EHF21          | COS         | MANUAL WARE WASHING  |          | 2/5/2014        |          |                 |
|          |                |             | The sanitizer dispenser by the snack bar was out of chemical and the sink was not at proper strength.                                      |          |                 |          |                 |
|          | EHF08          | COS         | GOOD HYGIENIC PRACTICES  |          | 2/5/2014        |          |                 |
|          |                |             | Several employees had open drinks in the kitchen. All employee drinks need to have a lid and straw or lid and handle.                      |          |                 |          |                 |
|          | EHF03          | COS         | HOT HOLDING  |          | 2/5/2014        |          |                 |
|          |                |             | Chicken chunks at snack bar at 115-125°F. Adjust warmers to keep chicken over 135°F.   |          |                 |          |                 |

**Food Establishment Public Inspection Report**

From 1/30/14 thru 2/5/14

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**ESTABLISHMENT****PIZZA HUT  
5101 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> |
|-----------------|-----------------------|--------------------|--------------------|-----------------|------------------------|-----------------|------------------------|
| HF351           |                       |                    |                    |                 | 2/5/2014               | 0               | HFOL                   |

**6905 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> |
|-----------------|-----------------------|--------------------|--------------------|-----------------|------------------------|-----------------|------------------------|
| HF1449          |                       |                    |                    |                 | 2/5/2014               | 0               | HFOL                   |

## Food Establishment Public Inspection Report

From 1/30/14 thru 2/5/14

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**ESTABLISHMENT**

**PUPUSERIA EL SALVADOR  
2618 E AMARILLO BLVD**

| Permit # | Violation Code | Status Code | Description  | Comments | Inspection Date | Demerits | Inspection Type |
|----------|----------------|-------------|--|----------|-----------------|----------|-----------------|
| HF2024   | EHF28          | H90 DAY     | ALL OTHER VIOLATIONS   |          | 1/31/2014       | 8        | HL1B            |
|          |                |             | Continue to repair any missing floor tiles in kitchen. b)A paper towel dispenser or holder is needed in the kitchen. One correction from previous inspection.  |          |                 |          |                 |
|          | EHF08          | COS         | GOOD HYGIENIC PRACTICES  |          | 1/31/2014       |          |                 |
|          |                |             | Employee drink without lid in kitchen. Employee drinks need to have a lid and straw or lid and handle in food prep areas.  |          |                 |          |                 |
|          | EHF13          | COS         | HACCP PLAN/TIME  |          | 1/31/2014       |          |                 |
|          |                |             | Food not date marked correctly. Remove any old date mark stickers and mark potentially hazardous foods kept in refrigeration over 24 hrs with the use-by date, no longer than 7 days in refrigeration. |          |                 |          |                 |

**Food Establishment Public Inspection Report**

From 1/30/14 thru 2/5/14

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**ESTABLISHMENT****QUICK BREAK  
1009 S GRAND ST**

| Permit # | Violation Code | Status Code | Description  | Comments | Inspection Date | Demerits | Inspection Type |
|----------|----------------|-------------|--|----------|-----------------|----------|-----------------|
| HF2506   | EHF17          | H10DAY      | HAND WASH WITH SOAP/TOWELS   |          | 1/31/2014       | 0        | H PREOPEN       |
|          |                |             | Hand washing sinks need soap and towels.   |          |                 |          |                 |
|          | EHF22          | H45 DAY     | MANAGER KNOWLEDGE/CERTIFIED  |          | 1/31/2014       |          |                 |
|          |                |             | You will need to take food manager class if you do anything other than prepackaged food and fountain drinks. |          |                 |          |                 |

**Food Establishment Public Inspection Report****From 1/30/14 thru 2/5/14****ESTABLISHMENT****SAMURAI  
1800 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> |
|-----------------|-----------------------|--------------------|---|-----------------|------------------------|-----------------|------------------------|
| HF2508          | EHF22                 | H10DAY             | MANAGER KNOWLEDGE/CERTIFIED   |                 | 2/5/2014               | 9               | HL1B                   |
|                 |                       |                    | You will need to take food mgr class 2/12 and test 2/14.  |                 |                        |                 |                        |
|                 | EHF28                 | H90 DAY            | ALL OTHER VIOLATIONS  |                 | 2/5/2014               |                 |                        |
|                 |                       |                    | Walls and ceiling in kitchen need to be painted.  |                 |                        |                 |                        |
|                 | EHF25                 | COS                | FOOD CONTACT SURFACES   |                 | 2/5/2014               |                 |                        |
|                 |                       |                    | Can opener needed to be cleaned.  |                 |                        |                 |                        |
|                 | EHF16                 | COS                | HAND WASH FACILITIES ADEQUATE   |                 | 2/5/2014               |                 |                        |
|                 |                       |                    | Hand washing sink in ware washing room was blocked with dirty utensils. b)Hand washing sink in kitchen was blocked by extension cord. |                 |                        |                 |                        |

**Food Establishment Public Inspection Report**

From 1/30/14 thru 2/5/14

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

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|----------|----------------|-------------|-------------|----------|-----------------|----------|-----------------|
| HF1083   |                |             |             |          | 1/31/2014       | 0        | HL1B            |

**SLEEPY HOLLOW ELEMENTARY  
3435 REEDER DR**

| Permit # | Violation Code | Status Code | Description          | Comments | Inspection Date | Demerits | Inspection Type |
|----------|----------------|-------------|----------------------|----------|-----------------|----------|-----------------|
| HF716    | EHF28          | COS         | ALL OTHER VIOLATIONS |          | 2/3/2014        | 0        | HL1B            |

a)Bathroom door must remain closed during operation since it opens directly into the kitchen.

**Food Establishment Public Inspection Report**

From 1/30/14 thru 2/5/14

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**ESTABLISHMENT****SOUTHLAWN ELEMENTARY**

4719 BOWIE ST

| Permit # | Violation Code | Status Code | Description          | Comments | Inspection Date | Demerits | Inspection Type |
|----------|----------------|-------------|----------------------|----------|-----------------|----------|-----------------|
| HF664    | EHF28          | IN          | ALL OTHER VIOLATIONS |          | 1/31/2014       | 0        | HL1B            |

**ST PETERS EPISCOPAL**

4714 NW 4TH AVE

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|----------|----------------|-------------|-------------|----------|-----------------|----------|-----------------|
| HF1627   |                |             |             |          | 1/30/2014       | 0        | HL1B            |

**Food Establishment Public Inspection Report**

From 1/30/14 thru 2/5/14

**ESTABLISHMENT****STORYLAND PRESCHOOL**

5001 HILLSIDE RD

| Permit # | Violation Code | Status Code | Description                     | Comments | Inspection Date | Demerits | Inspection Type |  |
|----------|----------------|-------------|---------------------------------|----------|-----------------|----------|-----------------|--|
| HFD28    | EHF02          | IN          | COLD HOLDING                    |          | 2/3/2014        | 0        | HL1B            |  |
|          |                |             | A)Cooler holding at 40 degrees. |          |                 |          |                 |  |

**TACO BELL #28926**

2000 S COULTER ST

| Permit # | Violation Code | Status Code | Description  | Comments | Inspection Date | Demerits | Inspection Type |  |
|----------|----------------|-------------|--|----------|-----------------|----------|-----------------|--|
| HF2436   | EHF28          | COS         | ALL OTHER VIOLATIONS   |          | 2/3/2014        | 0        | HL1B            |  |
|          |                |             | a)Do not store food items where they will be exposed to water splash from hand sink. b)Covered trash can is needed in ladies restroom. c)Permits must be completed in Building Safety. |          |                 |          |                 |  |

## Food Establishment Public Inspection Report

From 1/30/14 thru 2/5/14

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**ESTABLISHMENT**

**TACOS EL TULE  
3623 NE 24TH AVE**

| Permit # | Violation Code | Status Code | Description  | Comments | Inspection Date | Demerits | Inspection Type |
|----------|----------------|-------------|--|----------|-----------------|----------|-----------------|
| HFM279   | EHF28          | H90 DAY     | ALL OTHER VIOLATIONS   |          | 1/31/2014       | 3        | HL1B            |
|          |                |             | Remove wooden table from truck. Use sealed wood or a non-porous surface. b)Cover ceiling in truck so styrofoam insulation is covered with a durable non-porous material. |          |                 |          |                 |
|          | EHF21          | COS         | MANUAL WARE WASHING  |          | 1/31/2014       |          |                 |
|          |                |             | Bleach water sanitizer not at proper strength.   |          |                 |          |                 |

**Food Establishment Public Inspection Report****From 1/30/14 thru 2/5/14****ESTABLISHMENT****THAI GARDEN  
5017 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> |
|-----------------|-----------------------|--------------------|---|-----------------|------------------------|-----------------|------------------------|
| HF2280          | EHF21                 | COS                | MANUAL WARE WASHING   |                 | 1/31/2014              | 8               | HL1B                   |
|                 |                       |                    | Sanitizer not at proper strength. Check with test strips, it should be 100ppm chlorine. |                 |                        |                 |                        |
|                 | EHF02                 | COS                | COLD HOLDING  |                 | 1/31/2014              |                 |                        |
|                 |                       |                    | Eggs and bean sprouts left out of refrigeration at approximately 50°F.                  |                 |                        |                 |                        |
|                 | EHF28                 | H90 DAY            | ALL OTHER VIOLATIONS  |                 | 1/31/2014              |                 |                        |
|                 |                       |                    | Store all foods at least 6 inches off the floor in the walk in cooler.                  |                 |                        |                 |                        |

## Food Establishment Public Inspection Report

From 1/30/14 thru 2/5/14

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### ESTABLISHMENT

**THAI KOON  
7030 S WESTERN ST**

| Permit # | Violation Code | Status Code | Description                         | Comments | Inspection Date | Demerits | Inspection Type |
|----------|----------------|-------------|-------------------------------------|----------|-----------------|----------|-----------------|
| HF2090   | EHF28          | IN          | ALL OTHER VIOLATIONS<br>Corrected.  |          | 2/3/2014        | 0        | HFOL            |
|          | EHF25          | IN          | FOOD CONTACT SURFACES<br>Corrected. |          | 2/3/2014        |          |                 |

**TOOT N TOTUM #11  
4600 S WASHINGTON ST**

| Permit # | Violation Code | Status Code | Description  | Comments | Inspection Date | Demerits | Inspection Type |
|----------|----------------|-------------|--|----------|-----------------|----------|-----------------|
| HF814    | EHF28          | H90 DAY     | ALL OTHER VIOLATIONS<br>All wood surfaces need to be repainted. Shelves and walls. b)Blower covers need to be removed and cleaned. |          | 1/30/2014       | 0        | HL1B            |

**Food Establishment Public Inspection Report**

**From 1/30/14 thru 2/5/14**

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**ESTABLISHMENT**

**TOOT N TOTUM #44**

**5424 RIVER RD**

| Permit # | Violation Code | Status Code | Description  | Comments | Inspection Date | Demerits | Inspection Type |  |
|----------|----------------|-------------|--|----------|-----------------|----------|-----------------|--|
| HF2151   | EHF28          | H90 DAY     | ALL OTHER VIOLATIONS   |          | 1/30/2014       | 0        | HL1B            |  |
|          |                |             | Clean any spills in the empty cabinet under the cappucino machine. b)Replace or adjust ceiling tile in corner of kitchen so it does not leave any holes or exposed insulation. |          |                 |          |                 |  |

**UNITED SUPERMARKET #529**

**5807 SW 45TH AVE**

| Permit # | Violation Code | Status Code | Description   | Comments | Inspection Date | Demerits | Inspection Type |  |
|----------|----------------|-------------|---|----------|-----------------|----------|-----------------|--|
| HF460    | EHF28          | H10DAY      | ALL OTHER VIOLATIONS  |          | 1/30/2014       | 3        | HFOL            |  |
|          |                |             | b)Blower covers on all units in market, vegetable room and bakery need to be cleaned. Floor below pallets in veg. room needs to be cleaned. |          |                 |          |                 |  |
|          | EHF25          | H10DAY      | FOOD CONTACT SURFACES   |          | 1/30/2014       |          |                 |  |
|          |                |             | d)Microwave in bakery not clean. e)Inside reach in cooler at bakery not clean. f)Utensil drawers in bakery not clean.                       |          |                 |          |                 |  |

### Food Establishment Public Inspection Report

From 1/30/14 thru 2/5/14

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**ESTABLISHMENT**

**WALGREENS #13010**

**2205 SE 34TH AVE**

| Permit # | Violation Code | Status Code | Description   | Comments | Inspection Date | Demerits | Inspection Type |  |
|----------|----------------|-------------|---|----------|-----------------|----------|-----------------|--|
| HF1862   | EHF28          | COS         | ALL OTHER VIOLATIONS  |          | 2/3/2014        | 0        | HL1B            |  |
|          |                |             | Bags of ice spilled on floor in walk in freezer need to be cleaned up.. |          |                 |          |                 |  |

**WENDYS OLD FASHION BURGER 4106**

**5638 W AMARILLO BLVD**

| Permit # | Violation Code | Status Code | Description                         | Comments | Inspection Date | Demerits | Inspection Type |  |
|----------|----------------|-------------|-------------------------------------|----------|-----------------|----------|-----------------|--|
| HF1181   | EHF28          | COS         | ALL OTHER VIOLATIONS                |          | 1/30/2014       | 0        | HL1B            |  |
|          |                |             | Boxes of bread on floor of freezer. |          |                 |          |                 |  |

**Food Establishment Public Inspection Report**

From 1/30/14 thru 2/5/14

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**ESTABLISHMENT****WESLEYS BEAN POT & BBQ****6406 RIVER 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> |
|-----------------|-----------------------|--------------------|--|-----------------|------------------------|-----------------|------------------------|
| HF1341          | EHF28                 | COS                | ALL OTHER VIOLATIONS   |                 | 1/31/2014              | 3               | HL1B                   |
|                 |                       |                    | Store onions at least six inches off the floor in the storage room.        |                 |                        |                 |                        |
|                 | EHF25                 | COS                | FOOD CONTACT SURFACES  |                 | 1/31/2014              |                 |                        |
|                 |                       |                    | Ice scoop needs to be stored on an easily cleanable surface, free of dust. |                 |                        |                 |                        |

## Food Establishment Public Inspection Report

From 1/30/14 thru 2/5/14

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**ESTABLISHMENT**

**WESTOVER PARK INTERMEDIATE**

**7200 PINNACLE DR**

| Permit # | Violation Code | Status Code | Description   | Comments | Inspection Date | Demerits | Inspection Type |
|----------|----------------|-------------|---|----------|-----------------|----------|-----------------|
| HF877    | EHF02          | COS         | COLD HOLDING  |          | 2/5/2014        | 5        | HL1B            |
|          |                |             | A)Chicken nuggets sitting out of temp control at 60 degrees. Voluntarily discarded. |          |                 |          |                 |
|          | EHF05          | IN          | RAPID REHEATING   |          | 2/5/2014        |          |                 |
|          |                |             | A)Corndogs reheated to 180 degrees.   |          |                 |          |                 |
|          | EHF03          | IN          | HOT HOLDING   |          | 2/5/2014        |          |                 |
|          |                |             | A)Corndogs holding at 140 degrees.  |          |                 |          |                 |

**Food Establishment Public Inspection Report****From 1/30/14 thru 2/5/14****ESTABLISHMENT****WIENERSCHNITZEL****1507 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> |  |
|-----------------|-----------------------|--------------------|---|-----------------|------------------------|-----------------|------------------------|--|
| HF1231          | EHF02                 | COS                | COLD HOLDING  |                 | 2/3/2014               | 8               | HL1B                   |  |
|                 |                       |                    | Keep lid to make table next to grills closed-especially during slow times. Tomatoes temped at 56F. They should be 41F or below. |                 |                        |                 |                        |  |
|                 | EHF25                 | COS                | FOOD CONTACT SURFACES   |                 | 2/3/2014               |                 |                        |  |
|                 |                       |                    | Microwave handle had food debris on it.   |                 |                        |                 |                        |  |

**Food Establishment Public Inspection Report**

From 1/30/14 thru 2/5/14

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**ESTABLISHMENT****WINDSOR ELEMENTARY  
6700 HYDE PKWY**

| Permit # | Violation Code | Status Code | Description                           | Comments | Inspection Date | Demerits | Inspection Type |
|----------|----------------|-------------|---------------------------------------|----------|-----------------|----------|-----------------|
| HF81     | EHF03          | IN          | HOT HOLDING                           |          | 2/5/2014        | 0        | HL1B            |
|          |                |             | Chicken nuggets holding at 154°F.     |          |                 |          |                 |
|          | EHF02          | IN          | COLD HOLDING                          |          | 2/5/2014        |          |                 |
|          |                |             | Milk holding at 40°F.                 |          |                 |          |                 |
|          | EHF28          | H90 DAY     | ALL OTHER VIOLATIONS                  |          | 2/5/2014        |          |                 |
|          |                |             | All scoops must have handles on them. |          |                 |          |                 |

**Food Establishment Public Inspection Report**

From 1/30/14 thru 2/5/14

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**ESTABLISHMENT**

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**WOODLANDS ELEMENTARY  
2501 N COULTER ST**

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|----------|----------------|-------------|-------------|----------|-----------------|----------|-----------------|
| HF830    |                |             |             |          | 2/3/2014        | 0        | HL1B            |

**YELLOW CITY STREET FOOD  
909 S MADISON ST**

| Permit # | Violation Code | Status Code | Description   | Comments | Inspection Date | Demerits | Inspection Type |  |
|----------|----------------|-------------|---|----------|-----------------|----------|-----------------|--|
| HF2380   | EHF28          | COS         | ALL OTHER VIOLATIONS  |          | 2/3/2014        | 0        | HL1B            |  |
|          |                |             | Don't store anything in your mop sink. b)Fix paint chipping on ceiling. |          |                 |          |                 |  |

## Food Establishment Public Inspection Report

From 1/30/14 thru 2/5/14

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### ESTABLISHMENT

**ZEST E TACO  
2418 E AMARILLO BLVD**

| Permit # | Violation Code | Status Code | Description  | Comments | Inspection Date | Demerits | Inspection Type |
|----------|----------------|-------------|--|----------|-----------------|----------|-----------------|
| HF249    | EHF28          | COS         | ALL OTHER VIOLATIONS   |          | 1/30/2014       | 14       | HL1B            |
|          |                |             | A cover or shatter-proof bulb is needed near the sinks. Clean any dark build up from the floor tiles in the kitchen. Clean any grease buildup from the ceiling and venthood. |          |                 |          |                 |
|          | EHF02          | COS         | COLD HOLDING   |          | 1/30/2014       |          |                 |
|          |                |             | Eggs left out of refrigeration at 50°F. Return to refrigerator when not in use.  |          |                 |          |                 |
|          | EHF25          | COS         | FOOD CONTACT SURFACES  |          | 1/30/2014       |          |                 |
|          |                |             | Remove any chipped or broken bowls or food containers that are no longer smooth or easily cleanable.   |          |                 |          |                 |
|          | EHF21          | COS         | MANUAL WARE WASHING  |          | 1/30/2014       |          |                 |
|          |                |             | Sanitizer needed in food prep areas for rags.  |          |                 |          |                 |
|          | EHF17          | COS         | HAND WASH WITH SOAP/TOWELS   |          | 1/30/2014       |          |                 |
|          |                |             | Towels needed near handsink.   |          |                 |          |                 |

**Food Establishment Public Inspection Report**

**From 1/30/14 thru 2/5/14**

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**ESTABLISHMENT**

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