

Food Establishment Public Inspection Report

From 1/9/14 thru 1/15/14

ESTABLISHMENT

81 ZERO CONVENIENCE STORE**810 N BUCHANAN ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF438	EHF25	COS	FOOD CONTACT SURFACES		1/15/2014	3	HL1B
			Soda nozzles and machine needed cleaned.				

ADVANTAGE SALES & MARKETING**5730 W AMARILLO BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2054					1/10/2014	0	HL1B

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ESTABLISHMENT

AMA TRANSITIONAL TREATMENT CTR**9300 SE 3RD AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2002	EHF28	COS	ALL OTHER VIOLATIONS		1/14/2014	3	HL1B
			Covered trash needed in restroom.				
	EHF22	H45 DAY	MANAGER KNOWLEDGE/CERTIFIED		1/14/2014		
			No current food manager at establishment. To be corrected within 45 days. See schedule.				

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ESTABLISHMENT

AMARILLO COUNTRY CLUB 4800 BUSHLAND BLVD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF404	EHF25	COS	FOOD CONTACT SURFACES		1/14/2014	6	HL1B	
			a)Knife with rubber bands on handle, not easily cleanable. b)Soda gun in bar needed to be cleaned.					
	EHF17	COS	HAND WASH WITH SOAP/TOWELS		1/14/2014			
			No paper towels at hand washing sink in bar.					

AMARILLO FAMILY YMCA MIDTOWN 609 S CAROLINA ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFD68					1/9/2014	0	HL1B

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ESTABLISHMENT

AMARILLO TOWN CLUB

4514 CORNELL ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1032					1/9/2014	0	HL1B

AMERICAS BEST VALUE INN

1801 S LAKESIDE ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF1626	EHF22	IN	MANAGER KNOWLEDGE/CERTIFIED		1/13/2014	0	HFOL	
			Corrected from previous inspection.					

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ESTABLISHMENT

ARBYS #7490
5214 S WESTERN ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1566					1/14/2014	0	HFOL

BAGEL PLACE
3301 BELL ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF182	EHF28	COS	ALL OTHER VIOLATIONS		1/14/2014	4	HL1B
	EHF10	COS	SOUND CONDITION		1/14/2014		

a)Paint that is chipping above 3 compartment sink needs resealed. b)Reset the ceiling tile over the oven.
c)Invert the plastic silveware so that handles are facing up. d)Do not store the radio on the grill when the grill is not in use.

a)Cans dented on the rim must be removed from the rack and stored in a damaged goods area.

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ESTABLISHMENT**BAHAMA BUCKS
5509 BELL ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1106	EHF17	COS	HAND WASH WITH SOAP/TOWELS		1/9/2014	8	HL1B
			A)One hand sink was out of paper towels and the others dispenser did not work.				
	EHF02	COS	COLD HOLDING		1/9/2014		
			A)Cream sitting on counter at 58 degrees. Must remain below 41 degrees at all times.				

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ESTABLISHMENT

BAKER BROS AMERICAN DELI

3300 S SONCY RD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2245	EHF15	H10DAY	EQUIPMENT ADEQUATE		1/14/2014	6	HL1B
			a)Cooler at 50F with food inside at 50F. Potentially hazardous food must be voluntarily destroyed.				
	EHF25	COS	FOOD CONTACT SURFACES		1/14/2014		
			a)Clean inside of microwave.				
	EHF28	COS	ALL OTHER VIOLATIONS		1/14/2014		
			a)Dust the venthood. b)Jacket with hair on it stored hanging above food. c)Lid for trash can in ladies restroom needed. (repeat) d)All scoops must have a handle.(repeat) Repeat violations may be charged \$50 reinspection fee in the future.				

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ESTABLISHMENT

BEEF BURGER BARREL

3102 PLAINS BLVD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1521	EHF28	H90 DAY	ALL OTHER VIOLATIONS		1/14/2014	7	HL1B
			Floor needs to be repaired.				
	EHF25	COS	FOOD CONTACT SURFACES		1/14/2014		
			a)Slicer needed to be cleaned. b)Fry basket needed to be cleaned.				
	EHF11	COS	PROPER HANDLING RTE		1/14/2014		
			Using cup to scoop ice for drinks, use scoop with handle.				

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From 1/9/14 thru 1/15/14

ESTABLISHMENT

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

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2204	EHF14	H10DAY	WATER SUPPLY		1/10/2014	8	HL1B
			Faucet malfunctioning at hand sink not providing hot water. To be corrected within 10 days.				
	EHF13	COS	HACCP PLAN/TIME		1/10/2014		
			Opened packages of sausage found without date mark. Must be date marked when opened and used within 7 days.				

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From 1/9/14 thru 1/15/14

ESTABLISHMENT

**BINGHAM BUTCH
3301 SE 10TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT4312	EHF09	H 2 HOUR	APPROVED SOURCE/LABELING		1/11/2014	5	HL1B FOOD
			One team ground meat at home. No food prep can be done at home.				
	EHF28	IN	ALL OTHER VIOLATIONS		1/11/2014		
			NOTE: Large batch of meat prepared 1/10/14 left in coolers overnight. Stayed above temp all night starting temp 161° ending 153°.				

BIZZY BEES CHILDCARE & PRESCHL 6500 OFFICE PARK DR

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFD55	EHF02	IN	COLD HOLDING		1/9/2014	0	HL1B
			Cooler holding at 40 degrees.				

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ESTABLISHMENT

BOWIE MIDDLE SCHOOL**3001 SE 12TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF677	EHF03	COS	HOT HOLDING		1/13/2014	9	HL1B
			Chicken patties found at 98 F degrees in hot hold. Rapidly reheated.				
	EHF08	COS	GOOD HYGIENIC PRACTICES		1/13/2014		
			Ware-washing scrub pads and steel wool found in hand sink. Hand sink cannot be used for any purpose other than hand washing.				

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ESTABLISHMENT**BPO ELKS #923
932 CLYDE ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF158	EHF20	COS	TOXIC ITEMS		1/9/2014	9	HL1B
			Spray bottle in kitchen not labeled.				
	EHF21	COS	MANUAL WARE WASHING		1/9/2014		
			Ware washing machine was not sanitizing.				
	EHF25	COS	FOOD CONTACT SURFACES		1/9/2014		
			Can opener needed to be cleaned.				

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ESTABLISHMENT

BRADYS DAIRY QUEEN #19

2601 S SONCY RD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF289	EHF25	COS	FOOD CONTACT SURFACES		1/15/2014	7	HL1B
			a)Detail the slicer. b)Cannot store in work utensils on cardboard. c)Part of the lime juicer is becoming rusted. Replace.				
	EHF14	COS	WATER SUPPLY		1/15/2014		
			a)There must be a minimum 1" air gap from the end of the spray wand to the flood rim of the sink.				
	EHF28	COS	ALL OTHER VIOLATIONS		1/15/2014		
			a)Wipe down drip on venthood. b)Handwash sign was needed at handsink.				

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ESTABLISHMENT

**BRAUMS ICE CREAM 180
801 E AMARILLO BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF166					1/15/2014	0	HL1B

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ESTABLISHMENT

BUCKHORN FAMILY RESTAURANT**7000 E INTERSTATE 40**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF801	EHF28	COS	ALL OTHER VIOLATIONS		1/14/2014	6	HL1B
			A)Dust needed to be cleaned off of AC/heating vents. B)Ice needed to be cleaned off of salad bar plate holder.				
	EHF17	COS	HAND WASH WITH SOAP/TOWELS		1/14/2014		
			Paper towels needed at hand sink.				
	EHF25	COS	FOOD CONTACT SURFACES		1/14/2014		
			A)Residue from time/date stickers found on several clean dishes.				

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ESTABLISHMENT

**BURRITO STOP
114 SE 9TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2210					1/9/2014	0	HL1B

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ESTABLISHMENT

BYOB BURGER COMPANY

6200 HILLSIDE RD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2140	EHF28	COS	ALL OTHER VIOLATIONS		1/15/2014	6	HL1B
			Waste water from kitchen swept out back door. This practice is illegal and must be stopped. Waste water must go down a sanitary sewer. Second notice this violation. Future violations of this item will result in a \$50 reinspection fee.				
	EHF25	COS	FOOD CONTACT SURFACES		1/15/2014		
			Ice scoop handle buried in ice bin. b)Utensil tub not clean. c)Rack used to store cutting boards not clean.				
	EHF24	COS	THERMOMETERS		1/15/2014		
			No thermometer in small refrigerator. Unit temperatures must be checked every 4 hours.				

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ESTABLISHMENT**CAPROCK HIGH SCHOOL****3001 SE 34TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF768	EHF20	COS	TOXIC ITEMS		1/13/2014	3	HL1B
			Bottle containing chemical found without label in kitchen.				
	EHF28	H90 DAY	ALL OTHER VIOLATIONS		1/13/2014		
			Food manager card needs to be posted.				

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ESTABLISHMENT

CARNICERIA LA POPULAR

1505 SE 3RD AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF87	EHF28	IN	ALL OTHER VIOLATIONS		1/14/2014	6	HL1B
			2 corrections from previous inspection.				
	EHF25	COS	FOOD CONTACT SURFACES		1/14/2014		
			Knives stored in crack not easily cleanable between equipment with food debris. B)Residual meat found on meat slicer after cleaning. C)Soda nozzles found dirty.				
	EHF17	COS	HAND WASH WITH SOAP/TOWELS		1/14/2014		
			No soap at hand sink in kitchen.				

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ESTABLISHMENT**CARRIES CAKES
2518 S GRAND ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1887	EHF28	COS	ALL OTHER VIOLATIONS		1/14/2014	0	HL1B
A)Raw eggs stored over ready to eat food in cooler. B)Food coloring stored underneath sink.							

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ESTABLISHMENT

CASH SAVER FOOD OUTLET

2200 BELL ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2497	EHF28	H10DAY	ALL OTHER VIOLATIONS		1/15/2014	0	H PREOPEN
			Seal coving in walkin fridge-deli. Clean/replace ceiling tiles deli kitchen.Reattach backsplash behind grills.Paint/refinish door frame to deli cooler. Clean reachin & walkin cooler door handles, phones, blower covers. Fresh water leak in deli.				
	EHF25	H10DAY	FOOD CONTACT SURFACES		1/15/2014		
			Dust and food spills inside grill areas of all coolers. Clean as needed to remove all dust and spills. All fans, fan covers, blower units must be dust free. Oven racks need to be cleaned. Oven pans must be smooth to the touch. No encrusted food buildup.				
	EHF19	H10DAY	RODENTS/ANIMALS/OPENINGS		1/15/2014		
			Gaps between or under closed doors to outside. Seal all gaps to prevent dust and insects.				
HF2498	EHF28	H10DAY	ALL OTHER VIOLATIONS		1/15/2014	0	H PREOPEN
			Clean drink cooler, tops of veggie & meat rows, water fountains, etc.Patch hole over dairy cooler wall. Rail above coving in cutting room needs to be repainted. Gap at bottom of dairy exit. Seal/paint shelves-back storage. Overhead door needs new seal.				

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ESTABLISHMENT

CASH SAVER FOOD OUTLET

HF2498	EHF25	H10DAY	FOOD CONTACT SURFACES	1/15/2014	0	H PREOPEN
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All food contact surfaces must be cleaned and sanitized prior to opening.

	EHF19	H10DAY	RODENTS/ANIMALS/OPENINGS	1/15/2014		
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Gaps under doors to outside need to be sealed.

**CHICK FIL A
7701 W INTERSTATE 40**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2209	EHF28	COS	ALL OTHER VIOLATIONS		1/9/2014	0	HL1B
			a)Wipe drip from venthood on fryer.				

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ESTABLISHMENT

CHRIST LUTHERAN CHILD DEVE**2400 N COULTER ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFD3					1/15/2014	0	HL1B

CONTINENTAL**1300 S JACKSON ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF233	EHF15	COS	EQUIPMENT ADEQUATE		1/15/2014	3	HL1B

Reachin with yogurt mix was at 50 degrees, must maintain 41 or below.

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ESTABLISHMENT**COUNTRY CLUB NURSING & REHAB****9 MEDICAL DR**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF200	EHF21	COS	MANUAL WARE WASHING		1/14/2014	3	HL1B
			Ware washing machine was not sanitizing at time of inspection.				
	EHF28	COS	ALL OTHER VIOLATIONS		1/14/2014		
			Lights in kitchen and wash room needed end caps on light shields.				

**CRAVE FACTORY THE
4925 S WESTERN ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2481					1/9/2014	0	HL1B

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From 1/9/14 thru 1/15/14

ESTABLISHMENT

DOLLAR GENERAL #3488

307 E HASTINGS AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF810	EHF28	H180 DAY	ALL OTHER VIOLATIONS		1/9/2014	4	HL1B
			a)Replace the broken mop sink. b)Repair the ice cream freezer. Condensate freezing on top shelf. c)Post the most recent inspection report. Last report not available.				
	EHF10	COS	SOUND CONDITION		1/9/2014		
			Several dented cans on the shelves.				

EDIBLE ARRANGEMENTS

121 WESTGATE PKWY WEST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2384					1/15/2014	0	HL1B

Food Establishment Public Inspection Report**From 1/9/14 thru 1/15/14****ESTABLISHMENT****EL PATRON
5807 SW 45TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1838	EHF28	H90 DAY	ALL OTHER VIOLATIONS		1/14/2014	6	HL1B
			Walkin freezer wall coverings not sealed to wall.Repair-smooth/easily cleanable surface.Clean door-walkin cooler. Personal clothing stored on food rack. Store all foods covered or sealed in dry storage.Repairs to freezer must be complete by next inspect.				
	EHF25	H10DAY	FOOD CONTACT SURFACES		1/14/2014		
			Utensil tub not clean. Cell phone stored on food prep table. Eggs stored over ready to eat foods.				
	EHF24	H10DAY	THERMOMETERS		1/14/2014		
			No thermometer in reach in cooler. All coolers temperature must be checked every 4 hrs to ensure proper food storage temperatures.				

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ESTABLISHMENT**EXPRESS MART
913 W AMARILLO BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2208	EHF25	COS	FOOD CONTACT SURFACES Ice machine needed to be cleaned.		1/9/2014	6	HL1B
	EHF16	COS	HAND WASH FACILITIES ADEQUATE Hand washing sink in kitchen was blocked with utensils.		1/9/2014		

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ESTABLISHMENT

FURRS FRESH BUFFET

2221 S SONCY RD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1353	EHF28	COS	ALL OTHER VIOLATIONS		1/15/2014	16	HL1B
			a)Label bulk food items. b)Clean the tabletop fan. c)Keep handles of scoops up and out of dry goods.				
	EHF25	COS	FOOD CONTACT SURFACES		1/15/2014		
			a)Dirty knife on magnet in salad area. b)Detail the slicer in the salad area. c)Do not slide knives between tables where it is not easily cleanable. d)All dirty knives on dirty magnet in fry area. e)Clean microwave in bakery. f)Clean ice machine.				
	EHF13	COS	HACCP PLAN/TIME		1/15/2014		
			a)Cooked sausage from a few days ago had no date mark in the cooler.				
	EHF08	COS	GOOD HYGIENIC PRACTICES		1/15/2014		
			a)Drinks must have a straw.				
	EHF03	COS	HOT HOLDING		1/15/2014		
			a)Fish in hot hold at 110F. b)Roast on buffet line at 100F. c)Ham on buffet line at 100F.				

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ESTABLISHMENT

Food Establishment Public Inspection Report

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ESTABLISHMENT

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

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2001	EHF08	COS	GOOD HYGIENIC PRACTICES		1/9/2014	15	HL1B
			Cell phone stored on food prep table.				
	EHF07	COS	ADEQUATE HAND WASHING		1/9/2014		
			Employee did not wash hands before putting on gloves to work with foods.				
	EHF11	COS	PROPER HANDLING RTE		1/9/2014		
			Ready to eat tortilla stored on handle/lid to food pan. Do not store food product on surfaces that are not sanitized.				
	EHF25	H10DAY	FOOD CONTACT SURFACES		1/9/2014		
			Oven not clean. B)Splatter on bottom of shelf above stove top. C)Knives stored in non easily cleanable slot.				
	EHF28	H10DAY	ALL OTHER VIOLATIONS		1/9/2014		
			Reach in gasket broken. B)Walk in shelves dirty. C)Hair restraint not worn by cook.				

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ESTABLISHMENT

**GREEN CHILE BOWL
5120 CANYON DR**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2312					1/14/2014	0	HFOL

**HIGH PLAINS FOOD BANK KIDSCAFE
1401 J AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF1935	EHF21	COS	MANUAL WARE WASHING		1/10/2014	3	HL1B	
			Sanitizer concentration found too weak at automatic dishwasher.					

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ESTABLISHMENT

HILTON GARDEN INN @ AMARILLO

9000 W INTERSTATE 40

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1698	EHF20	COS	TOXIC ITEMS		1/13/2014	18	HL1B
			a)Unlabeled red chemical on mop sink. (repeat)				
	EHF26	COS	POSTING OF ADVISORIES		1/13/2014		
			a)Buffets must have a posted advisory informing customers to use a new plate on each trip to the buffet line.				
	EHF25	COS	FOOD CONTACT SURFACES		1/13/2014		
			a)Ice scoop stored on a surface with crumbs and food debris. b)Clean the can opener blade.				
	EHF13	COS	HACCP PLAN/TIME		1/13/2014		
			a)Multiple cooked food items in the kitchen had no date mark. Food items must be dated as they are prepped or pulled from the freezer. The next violation of this will be a \$50 reinspection fee.				
	EHF02	COS	COLD HOLDING		1/13/2014		
			a)Cooked red potatoes were sitting out at 58F. Must be 41F or below. b)Sliced ham sitting out at 62F. c)Cream cheese on buffet must be kept refrigerated, per the package label.				

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HILTON GARDEN INN @ AMARILLO

HF1698	EHF28	COS	ALL OTHER VIOLATIONS	1/13/2014	18	HL1B
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- a)Clean the back hand sink clean of food debris and grease. b)Small trash can needed at back hand sink.
- c)All scoops must have a handle. d)Sweet chili sauce must be refrigerated after opening, per the label.
- e)Clean out utensil bin.

**HOLIDAY INN EXPRESS AMA WEST
8330 W AMARILLO BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
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HF2179	EHF16	COS	HAND WASH FACILITIES ADEQUATE		1/14/2014	8	HL1B
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Hand washing sink should be used for hand washing only.

	EHF03	IN	HOT HOLDING		1/14/2014		
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Eggs were at 170 degrees.

	EHF05	COS	RAPID REHEATING		1/14/2014		
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Sausage was at 119 degrees, should be reheated to 165 and held at 135.

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ESTABLISHMENT

HUDSON HOUSE CANYON, INC**20 SPUR 48**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFC221	EHF03	IN	HOT HOLDING		1/14/2014	0	HL1B
			A)Sausage holding at 145 degrees. B)Eggs holding at 150 degrees.				
	EHF02	IN	COLD HOLDING		1/14/2014		
			A)Cooler holding at 39 degrees.				

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ESTABLISHMENT

HUMPHREYS HIGHLAND ELEMENTARY**3810 SE 13TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF665	EHF03	COS	HOT HOLDING		1/9/2014	5	HL1B	
			Pasta and chicken patties found at 110 F degrees in hot hold unit. Under 1 hr, rapidly reheated.					
	EHF28	H90 DAY	ALL OTHER VIOLATIONS		1/9/2014			
			Correction from previous. IN. B) Probe-type thermometer found not calibrated.					

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ESTABLISHMENT

I DONT KNOW SPORTS BAR & GRILL**1301 SW 6TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2316	EHF03	IN	HOT HOLDING Gravy 194F, chili 174.		1/15/2014	0	HL1B
	EHF02	IN	COLD HOLDING Sliced tomato 36.9F, chopped onions 37F.		1/15/2014		

Food Establishment Public Inspection Report

From 1/9/14 thru 1/15/14

ESTABLISHMENT**IMAGINATION STATION**

7910 BELL ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFD34	EHF02	IN	COLD HOLDING Cooler holding at 40°F.		1/15/2014	0	HL1B
	EHF28	H60 DAY	ALL OTHER VIOLATIONS Lightshields needed in dry storage and in cooler.		1/15/2014		

Food Establishment Public Inspection Report

From 1/9/14 thru 1/15/14

ESTABLISHMENT**KIDS KOLLEGE
2620 RUSSELL LONG BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFC276	EHF02	IN	COLD HOLDING A)Cooler holding at 39 degrees.		1/14/2014	3	HL1B
	EHF20	COS	TOXIC ITEMS A)Bleach water found well over 200ppm, must be 100ppm for cleaning.		1/14/2014		

Food Establishment Public Inspection Report**From 1/9/14 thru 1/15/14****ESTABLISHMENT****KIDS LEARNING ACADEMY DBA JUST****4407 CANYON DR**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFD66	EHF20	COS	TOXIC ITEMS		1/15/2014	9	HL1B
			All bleach bottles found well over 200ppm. Must be 100ppm for cleaning and 50ppm for dishes. All chemical bottles must be labeled.				
	EHF21	COS	MANUAL WARE WASHING		1/15/2014		
			Counters must be cleaned with a sanitizer.				
	EHF24	COS	THERMOMETERS		1/15/2014		
			Thermometer needed for checking food temperatures.				

Food Establishment Public Inspection Report

From 1/9/14 thru 1/15/14

ESTABLISHMENT

**LA BELLA PIZZA
7230 HILLSIDE RD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF590	EHF13	COS	HACCP PLAN/TIME		1/15/2014	7	HL1B
			Wrong haccp dates on foods in cooler. Food removed from freezer must have a new date. Foods may be held in the refrigerator for only 7 days after opening.				
	EHF10	COS	SOUND CONDITION		1/15/2014		
			Dented cans in dry storage.				
HFM360					1/15/2014	0	HL1B

Food Establishment Public Inspection Report**From 1/9/14 thru 1/15/14****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		1/14/2014	7	HFOL
			Continue to seal any walls to be smooth and easily cleanable, the garage door in the storage room.				
	EHF09	H10DAY	APPROVED SOURCE/LABELING		1/14/2014		
			Several items not properly labeled. Repeat violation from 2/5/13, 1/3/14. The guidance document "Labeling of Packaged Foods" left with inspection.				
	EHF19	H10DAY	RODENTS/ANIMALS/OPENINGS		1/14/2014		
			Mouse seen in bulk foods room. Exclude rodents and remove live rodents and any droppings.				

Food Establishment Public Inspection Report

From 1/9/14 thru 1/15/14

ESTABLISHMENT

**LA FIESTA GRANDE
7415 SW 45TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF8	EHF19	COS	RODENTS/ANIMALS/OPENINGS		1/9/2014	22	HL1B
			Gap under back door. Seal to prevent insects.				
	EHF23	COS	SEWAGE/WASTEWATER		1/9/2014		
			Mop water not being disposed of in mop sink. Do not dispose of water outside.				
	EHF25	H10DAY	FOOD CONTACT SURFACES		1/9/2014		
			Utensil tubs not clean. b)Dish rack not clean. c)Meat slicer and vegetable slicer stored not clean. Meat slicers must be disassembled to clean properly. Check owners manual.				
	EHF10	COS	SOUND CONDITION		1/9/2014		
			Moldy cheese in the walk in cooler. b)Food product stored in mop closet and found not sealed. c)Breeding crumbs stored open. d)Bulk container with no label.				
	EHF02	COS	COLD HOLDING		1/9/2014		
			Diced tomatoes-54°F. Guacamole-56°F. Chicken thawing in standing water-66°F. Fds requiring cold handling/storing must be at 41° or less. Chicken must be thawed under running water & no part of the chicken may reach above 41°F. Cooked chili rellenos-74°.				

Food Establishment Public Inspection Report**From 1/9/14 thru 1/15/14**

ESTABLISHMENT

LA FIESTA GRANDE

HF8

EHF28

H10DAY

ALL OTHER VIOLATIONS

1/9/2014

22

HL1B

Cook not wearing hair restraint. Food containers on floor. Must be 6" off floor, including boxed single service items. Ice machine filters dirty. Walk in shelves not clean. Splatter on bottom of shelves above cook tops. Walk in door handle have buildup.

HFK13

1/15/2014

0

HL1B

Food Establishment Public Inspection Report

From 1/9/14 thru 1/15/14

ESTABLISHMENT

**LA FRONTERA
1401 S ARTHUR ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF411	EHF28	H90 DAY	ALL OTHER VIOLATIONS		1/15/2014	6	HL1B
			Light shields missing above food prep area in back room. To be corrected within 90 days.				
	EHF25	COS	FOOD CONTACT SURFACES		1/15/2014		
			Ice scoop stored on dirty surface. B)Ice scoop stored on soda machine drain grate.				
	EHF22	H45 DAY	MANAGER KNOWLEDGE/CERTIFIED		1/15/2014		
			No current food manager at establishment. To be corrected within 45 days.				

Food Establishment Public Inspection Report

From 1/9/14 thru 1/15/14

ESTABLISHMENT

LAKE TANGLEWOOD HARBOR POINT**1000 TANGLEWOOD DR**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFR42	EHF14	IN	WATER SUPPLY Public sater supply.		1/15/2014	0	HL1B
	EHF28	H90 DAY	ALL OTHER VIOLATIONS Clean ice machine. Clean kitchen ceiling. Clean metal shelves at cook line, Clean cook line walls and floors. Clean heater unit at pass thru. Clean ext storage freezers and refrigerator inside and out.		1/15/2014		

Food Establishment Public Inspection Report**From 1/9/14 thru 1/15/14****ESTABLISHMENT****LEGACY REHABILITATION & LIVING****4033 SW 51ST AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2368	EHF28	H10DAY	ALL OTHER VIOLATIONS		1/14/2014	23	HL1B
			Light in reach in cooler must be covered or shatterproof. Floor in front of walk in coolers is not smooth & easily cleanable. Repair as needed. Walk in door edge & blower covers not clean. Ice chest dirty. Food containers on floor in dry storage.				
	EHF10	COS	SOUND CONDITION		1/14/2014		
			Food products marked refrigerate after open found not refrigerated.				
	EHF01	COS	COOLING FOR COOKED FOOD		1/14/2014		
			Meat product held out of temperature control and found at 90°F. Potentially hazardous foods must be held under temperature control.				
	EHF07	COS	ADEQUATE HAND WASHING		1/14/2014		
			Employee did not wash hands in hand sink. Only the hand sink may be used to wash hands.				
	EHF22	H10DAY	MANAGER KNOWLEDGE/CERTIFIED		1/14/2014		
			No food manager for this establishment. Future violations of this item will result in a reinspection fee.				

Food Establishment Public Inspection Report**From 1/9/14 thru 1/15/14**

ESTABLISHMENT

LEGACY REHABILITATION & LIVING

HF2368	EHF09	COS	APPROVED SOURCE/LABELING	1/14/2014	23	HL1B
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Container butter spray not labeled. All non easily identifiable foods must have a label.

	EHF25	H10DAY	FOOD CONTACT SURFACES	1/14/2014		
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Food spills in drawer w/utensils.Fd particles on cleaned utensils/pans.Mixer found w/splatter after cleaning.Canopener blade producing metal shavings due to dull blade.Replace/keep clean.Ice scoop setting in dirty container.Raw eggs stored over RTE fds.

Food Establishment Public Inspection Report

From 1/9/14 thru 1/15/14

ESTABLISHMENT

**LOGANS ROADHOUSE
8310 W INTERSTATE 40**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF898	EHF25	COS	FOOD CONTACT SURFACES		1/14/2014	19	HL1B
			a)Date mark stickers must be removed from clean dishes during the wash process.				
	EHF24	COS	THERMOMETERS		1/14/2014		
			a)Thermometer missing in dressing cooler. b)Thermometer needed in a cold hold unit.				
	EHF04	COS	PROPER COOKING TEMPERATURES		1/14/2014		
			a)A chicken breast was cooked to 140F. Must reach 165F before service.				
	EHF11	COS	PROPER HANDLING RTE		1/14/2014		
			a)Handles of scoops for ready to eat food must remain up and out of the product. Handle was down in rice. b)Handle of scoop was in ice cream.				
	EHF28	H90 DAY	ALL OTHER VIOLATIONS		1/14/2014		
			a)Repair handle on mop sink. b)Putrid smell at bar coming from cleaning machine must be addressed. c)Mixer must be repainted in 90 days or a \$50 reinspection fee will be charged. d)Repair frost around walk in freezer. e)Replace broken tiles.				

Food Establishment Public Inspection Report

From 1/9/14 thru 1/15/14

ESTABLISHMENT

LOGANS ROADHOUSE

HF898	EHF08	COS	GOOD HYGIENIC PRACTICES	1/14/2014	19	HL1B
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a)Ice was in the server's hand sink. Do not dump ice in a hand sink. b)Employees wrapping silverware without gloves.

**LONG JOHN SILVERS
4615 S WESTERN ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
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HF1683	EHF23	H24 HOUR	SEWAGE/WASTEWATER		1/13/2014	3	HM3
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Sewage backing up in kitchen.Must cease operations.Repair/unclog sewer/drainline,clean & disinfect kitchen floor surrounding affected area.Notify our office when repairs are completed by licensed plumber.Inspection must be completed prior to opening.

HF1683	EHF23	COS	SEWAGE/WASTEWATER		1/14/2014	3	HINVEST
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Newly installed plumbing needs to be inspected by a plumbing inspector from Building Safety. A permit must be taken out from Building Safety. Once the plumbing inspector gives approval, we will need to re-inspect prior to opening. Not approved to open.

Food Establishment Public Inspection Report

From 1/9/14 thru 1/15/14

ESTABLISHMENT

MARIAS COCINA MEXICANA**1316 SE 10TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF2202	EHF28	H90 DAY	ALL OTHER VIOLATIONS		1/9/2014	0	HL1B	
			Self-closing mechanism needed on restroom door. To be corrected within 90 days. B)Thermometer must be placed in warmest portion of refrigerator.					

Food Establishment Public Inspection Report

From 1/9/14 thru 1/15/14

ESTABLISHMENT

**MCDONALDS
2910 S SONCY RD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF2020	EHF28	COS	ALL OTHER VIOLATIONS		1/14/2014	0	HL1B	
			a)English and Spanish handwash signs needed in restroom. b)Degrease venthood above fryers. c)Empty grease waste. d)Clean the bin utenils are stored in. e)Remove and replace broken thermometers.					

3320 S COULTER ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF792					1/15/2014	0	HL1B

Food Establishment Public Inspection Report

From 1/9/14 thru 1/15/14

ESTABLISHMENT

MID AMERICA SERV/POTTER CO DET

13100 NE 29TH AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF470					1/10/2014	0	HL1B

Food Establishment Public Inspection Report

From 1/9/14 thru 1/15/14

ESTABLISHMENT**MINI MART
1319 N MIRROR ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF610	EHF28	H90 DAY	ALL OTHER VIOLATIONS		1/9/2014	6	HL1B
			Lightshields with end caps are needed for lights in walkin cooler. Repair any holes in walls in storage area. Paint or seal any areas of walls or doors so they cannot absorb moisture and can be easily cleaned.				
	EHF25	COS	FOOD CONTACT SURFACES		1/9/2014		
			The straw dispenser needs a lid so straws will not be contaminated by hands when dispensed.				
	EHF20	COS	TOXIC ITEMS		1/9/2014		
			A can of pesticide found that is not approved for food establishments. It was removed.				

Food Establishment Public Inspection Report

From 1/9/14 thru 1/15/14

ESTABLISHMENT

MY POLLO & MIMIS RESTAURANT**1400 ROSS ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1824	EHF28	COS	ALL OTHER VIOLATIONS		1/9/2014	0	HL1B
			Inspection report not posted.				

OLD 66 LOUNGE**5316 E AMARILLO BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2186	EHF25	COS	FOOD CONTACT SURFACES		1/15/2014	3	HL1B
			Store the ice scoop on an easily cleanable surface.				

Food Establishment Public Inspection Report

From 1/9/14 thru 1/15/14

ESTABLISHMENT**OLIVE GARDEN RESTAURANT****4121 W INTERSTATE 40**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HFK22	EHF02	IN	COLD HOLDING		1/9/2014	0	HL1B	
			Cold vegetables at 41 degrees or less. 'In compicance.' Meatballs at 179 degrees F. 'In compicance'					

Food Establishment Public Inspection Report**From 1/9/14 thru 1/15/14****ESTABLISHMENT****ON THE BORDER MEXICAN CAFE****2401 S SONCY RD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1944	EHF14	H 2 HOUR	WATER SUPPLY	No hot water. To be corrected in 1 hour.	1/11/2014	4	HINVEST
HF1944	EHF14	H 2 HOUR	WATER SUPPLY	No hot water. Restaurant voluntarily closed. Will call when fixed.	1/11/2014	4	HINVEST
HF1944	EHF14	IN	WATER SUPPLY	Corrected and reopened.	1/11/2014	0	HM4

Food Establishment Public Inspection Report

From 1/9/14 thru 1/15/14

ESTABLISHMENT

OPPORTUNITY SCHOOL

1525 N GRAND ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HFD42	EHF20	COS	TOXIC ITEMS		1/14/2014	3	HL1B	
			Chemical stored on ice machine. Store all chemicals separate or below any food prep areas that might be contaminated.					

PALACE COFFEE COMPANY

420 15TH ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HFC299	EHF20	COS	TOXIC ITEMS		1/14/2014	3	HL1B	
			A)Bleach spray bottle found well over 200ppm, must be 100ppm for wipe down. B)All chemical bottles must be labeled.					
	EHF28	H90 DAY	ALL OTHER VIOLATIONS		1/14/2014			
			A)Chlorine test strips needed.					

Food Establishment Public Inspection Report

From 1/9/14 thru 1/15/14

ESTABLISHMENT

**PAPA JOHNS PIZZA
1005 S GEORGIA ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2479	EHF28	H90 DAY	ALL OTHER VIOLATIONS		1/15/2014	3	HFOL
			Self-closing mechanism on front door needs to be repaired.				
	EHF22	H24 HOUR	MANAGER KNOWLEDGE/CERTIFIED		1/15/2014		
			A food manager card needs to be obtained from the Environmental Health Department at 821 S Johnson. This is the second notice. Failure to obtain the food manager card will result in a \$50 reinspection fee.				

Food Establishment Public Inspection Report

From 1/9/14 thru 1/15/14

ESTABLISHMENT

**PARK PLACE TOWERS
1300 S HARRISON ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF387	EHF25	COS	FOOD CONTACT SURFACES	Lid on tilt skillet needed to be cleaned.	1/10/2014	7	HL1B
	EHF10	COS	SOUND CONDITION	Distressed produce in walkin.	1/10/2014		
	EHF28	COS	ALL OTHER VIOLATIONS	a)Shell eggs stored above other food in reachin on cooks line. b)Gaskets need to be replaced on reachin on cooks line.	1/10/2014		

Food Establishment Public Inspection Report

From 1/9/14 thru 1/15/14

ESTABLISHMENT**PAVILLARD LEARNING CENTER****2404 SW 45TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFD11	EHF10	COS	SOUND CONDITION		1/14/2014	8	HL1B
			Dented cans stored with no mark.				
	EHF07	COS	ADEQUATE HAND WASHING		1/14/2014		
			Employee did not wash hands prior to working with foods.				

Food Establishment Public Inspection Report

From 1/9/14 thru 1/15/14

ESTABLISHMENT

PETRO STOPPING CENTERS I S R

8500 E INTERSTATE 40

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1559	EHF02	IN	COLD HOLDING		1/14/2014	3	HL1B
			Green onions temped at 40F.				
	EHF03	IN	HOT HOLDING		1/14/2014		
			Mashed potatoes temped at 192F.				
	EHF25	COS	FOOD CONTACT SURFACES		1/14/2014		
			A)Trays holding clean utensils needed to be cleaned. B)Face all utensils the same direction in their container to prevent hand contact with the part that touches food.				
	EHF28	COS	ALL OTHER VIOLATIONS		1/14/2014		
			A)Floor in dry storage needed to be cleaned. B)Dust needed to be removed from heating/AC vents.				

Food Establishment Public Inspection Report

From 1/9/14 thru 1/15/14

ESTABLISHMENT**PIPPAS COFFEE SHOP/LIBRARY****2402 4TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFC280	EHF02	IN	COLD HOLDING A)Cooler holding at 32 degrees.		1/14/2014	0	HL1B

PLAYERS GENTLEMENS CLUB**2121 E INTERSTATE 40**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF752					1/14/2014	0	HL1B

Food Establishment Public Inspection Report

From 1/9/14 thru 1/15/14

ESTABLISHMENT

PLAZA RESTAURANT THE 2101 S SONCY RD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2051	EHF28	COS	ALL OTHER VIOLATIONS		1/9/2014	20	HL1B
			a)A hand wash sign was needed at the kitchen hand sink. b)Keep handles of scoops up and out of dry products. c)Clean the blower covers in the walk in cooler. d)All scoops must have a handle.				
	EHF01	COS	COOLING FOR COOKED FOOD		1/9/2014		
			a)Beans cooked on 01/08/2013 were at 46F on 01/09/2013. This product did not cool properly. b)Meat cooked on 01/08/2013 was at 46 on 01/09/2013. This product did not cool properly.				
	EHF08	COS	GOOD HYGIENIC PRACTICES		1/9/2014		
			a)Piece of ice, a straw, lemon and lime were found in a hand sink. Ensure that servers are not dumping drinks down the hand sinks.				
	EHF13	COS	HACCP PLAN/TIME		1/9/2014		
			a)No date on chile rellenos in reach in cooler on cook line.				
	EHF11	COS	PROPER HANDLING RTE		1/9/2014		
			a)Ice scoops were found with the handle down in the ice. Servers must keep handles up and out of ice. b)A sour cream squeeze bottle was laying on top of lettuce for salads.				

Food Establishment Public Inspection Report

From 1/9/14 thru 1/15/14

ESTABLISHMENT

PLAZA RESTAURANT THE

HF2051	EHF21	COS	MANUAL WARE WASHING	1/9/2014	20	HL1B
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a)0 ppm chlorine registered in a bleach sanitizer solution in the kitchen. b)0 ppm chlorine registered in the sanitizer compartment at the bar. c)Datemark stickers must be removed during ware wash process.

HFK58	EHF11	COS	PROPER HANDLING RTE	1/14/2014	4	HL1B
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Food items for self service on the line must be protected at all times either by sneeze shield or removable lids.

QUAIL CREEK SURGICAL HOSPITAL

6819 PLUM CREEK DR

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
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HF206	EHF21	COS	MANUAL WARE WASHING	1/9/2014	3	HL1B
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Sanitizer at three compartment sink was not at proper strength, should be 200 PPM Qt.

Food Establishment Public Inspection Report

From 1/9/14 thru 1/15/14

ESTABLISHMENT**RANCH HOUSE
7117 RIVER RD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1707	EHF28	H90 DAY	ALL OTHER VIOLATIONS		1/9/2014	0	HL1B
			Post a current food manager card.				

**ROSAS CAFE & TORTILLA FACTORY
4312 SW 45TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF163					1/14/2014	0	HFOL

Food Establishment Public Inspection Report

From 1/9/14 thru 1/15/14

ESTABLISHMENT

SAN ANTONIO RESTAURANT LTD

401 TILTROTOR DR

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1885	EHF28	IN	ALL OTHER VIOLATIONS Sneeze guard installed.		1/14/2014	0	HL1B

SAN JACINTO ELEMENTARY

3400 SW 4TH AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF689					1/14/2014	0	HL1B

Food Establishment Public Inspection Report

From 1/9/14 thru 1/15/14

ESTABLISHMENT**SANCHEZ BAKERY
3508 SE 11TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2110	EHF28	H90 DAY	ALL OTHER VIOLATIONS		1/13/2014	8	HL1B
			**Repeat violation. Light shields needed in pastry cases. B)Glass door missing from display case. ** To be corrected within 90 days.				
	EHF17	COS	HAND WASH WITH SOAP/TOWELS		1/13/2014		
			No paper towels at hand sink in kitchen. B)No paper towels at hand sink in men's restroom.				
	EHF03	COS	HOT HOLDING		1/13/2014		
			Several containers of food in hot hold found at 115 F degrees. Must be 135 F degrees. Discarded.				

Food Establishment Public Inspection Report

From 1/9/14 thru 1/15/14

ESTABLISHMENT

SHI LEES BARBECUE & SOUL FOOD

1213 SW 3RD AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2292	EHF24	COS	THERMOMETERS	No thermometer found in refrigerator.	1/15/2014	3	HL1B

SKY WEST ASSISTED LIVING CTR

2623 12TH AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFC285	EHF02	IN	COLD HOLDING	A)Cooler holding at 40 degrees.	1/14/2014	0	HL1B
	EHF28	COS	ALL OTHER VIOLATIONS	A)Post last inspection and post food temperature chart at all times.	1/14/2014		

Food Establishment Public Inspection Report

From 1/9/14 thru 1/15/14

ESTABLISHMENT**SKYY CAFE
1006 E AMARILLO BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF2486	EHF22	IN	MANAGER KNOWLEDGE/CERTIFIED		1/10/2014	0	HL1B	
			Post food manager card when it arrives.					

**SONIC #12
4151 HILLSIDE RD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF1004	EHF25	IN	FOOD CONTACT SURFACES		1/9/2014	0	HFOL	
			A)Corrected. B)Corrected.					
	EHF28	IN	ALL OTHER VIOLATIONS		1/9/2014			
			A)Corrected. B)Corrected. C)Corrected. D)Corrected. E)Corrected.					

Food Establishment Public Inspection Report

From 1/9/14 thru 1/15/14

ESTABLISHMENT

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

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF737	EHF21	H10DAY	MANUAL WARE WASHING		1/15/2014	7	HL1B	
			Sanitizer concentration found over 400 ppm at 3 bay sink. To be corrected within 10 days.					
	EHF13	COS	HACCP PLAN/TIME		1/15/2014			
			No date mark found on container of ham in reach-in refrigerator.					

Food Establishment Public Inspection Report

From 1/9/14 thru 1/15/14

ESTABLISHMENT**STARS DRIVE IN
2216 SE 27TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF816	EHF03	IN	HOT HOLDING		1/13/2014	0	HL1B
			Chili found at 160 F degrees in hot hold.				
	EHF28	H90 DAY	ALL OTHER VIOLATIONS		1/13/2014		
			Restroom doors must be self-closing. To be corrected within 90 days.				

Food Establishment Public Inspection Report

From 1/9/14 thru 1/15/14

ESTABLISHMENT**SUBWAY #
2004 S COULTER ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1198	EHF28	COS	ALL OTHER VIOLATIONS		1/13/2014	3	HL1B
			a)Floor mat on top of boxes of tea. b)Hand wash sign was needed at front hand sink. c)Wipe splatter from ceiling.				
	EHF20	COS	TOXIC ITEMS		1/13/2014		
			a)Medicine may not be stored in a food prep area.				

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

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFC273	EHF28	IN	ALL OTHER VIOLATIONS		1/14/2014	0	HFOL
			Corrected.				

Food Establishment Public Inspection Report

From 1/9/14 thru 1/15/14

ESTABLISHMENT

SUNRISE ELEMENTARY 5123 SE 14TH AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF666	EHF22	H30 DAY	MANAGER KNOWLEDGE/CERTIFIED		1/10/2014	6	HL1B
			Repeat Violation. No current food manager. To be corrected by 02/14/2014. **A \$50.00 re-inspection fee will be charged if violation is not corrected.				
	EHF24	COS	THERMOMETERS		1/10/2014		
			No thermometer in freezer.				

SUNSHINE CHILD CARE 2108 13TH AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFC114	EHF02	IN	COLD HOLDING		1/14/2014	0	HL1B
			Cooler holding at 40°F.				

Food Establishment Public Inspection Report

From 1/9/14 thru 1/15/14

ESTABLISHMENT**SUPER GAS MART
5014 E AMARILLO BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1368	EHF10	COS	SOUND CONDITION		1/14/2014	7	HL1B
			Ice cream package opened in the freezer.				
	EHF25	COS	FOOD CONTACT SURFACES		1/14/2014		
			Remove the soiled rag used for soda spills near the soda machine.				

Food Establishment Public Inspection Report

From 1/9/14 thru 1/15/14

ESTABLISHMENT

**TACO BELL
2010 ROSS-OSAGE DR**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1230	EHF21	COS	MANUAL WARE WASHING		1/9/2014	6	HL1B
			Wipe-down sanitizer found too weak in food prep area.				
	EHF17	COS	HAND WASH WITH SOAP/TOWELS		1/9/2014		
			No soap in men's restroom.				
	EHF28	COS	ALL OTHER VIOLATIONS		1/9/2014		
			Spanish hand washing sign missing in men's restroom. B)Spanish hand washing sign missing in women's restroom.				

Food Establishment Public Inspection Report

From 1/9/14 thru 1/15/14

ESTABLISHMENT

TACO BELL #28924
3309 S WASHINGTON ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2343	EHF02	IN	COLD HOLDING Pico de gallo 35.6F.		1/15/2014	0	HL1B
	EHF03	IN	HOT HOLDING Taco meat temped at 151.7F.		1/15/2014		

TACOS EL TULE
3623 NE 24TH AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1576					1/10/2014	0	HFOL

Food Establishment Public Inspection Report

From 1/9/14 thru 1/15/14

ESTABLISHMENT**TAQUERIA SAN CARLOS**

3510 NE 24TH AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFM286					1/10/2014	0	HL1B

TASCOSA COUNTRY CLUB

2400 N WESTERN ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF91	EHF28	H90 DAY	ALL OTHER VIOLATIONS		1/10/2014	0	HL1B

Base board under hand washing sink needs to be repaired. (1 correction from previous inspection.)

Food Establishment Public Inspection Report

From 1/9/14 thru 1/15/14

ESTABLISHMENT

**TASCOSA GOLF CLUB
4502 FAIRWAY DR**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF435	EHF28	H90 DAY	ALL OTHER VIOLATIONS		1/10/2014	6	HL1B
			a)Hole in wall outside walkin in kitchen needs to be repaired. b)Ceiling tiles in basement need to be replaced.				
	EHF20	COS	TOXIC ITEMS		1/10/2014		
			Spray bottle in bar not labeled.				
	EHF25	COS	FOOD CONTACT SURFACES		1/10/2014		
			Soda gun in bar needed to be cleaned.				

Food Establishment Public Inspection Report

From 1/9/14 thru 1/15/14

ESTABLISHMENT

**TATUMS
805 S POLK ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1751	EHF25	COS	FOOD CONTACT SURFACES		1/9/2014	9	HL1B
			Foods found on cleaned dishes. Ensure dishes are completely clean.				
	EHF20	COS	TOXIC ITEMS		1/9/2014		
			Chemical cleaner stored on top of ice machine.				
	EHF15	COS	EQUIPMENT ADEQUATE		1/9/2014		
			Lighting in dishwash area in not adequate. Improve lighting to enable dishes to be properly washed.				
	EHF28	COS	ALL OTHER VIOLATIONS		1/9/2014		
			Covered waste cans needed in female restrooms.				

Food Establishment Public Inspection Report

From 1/9/14 thru 1/15/14

ESTABLISHMENT**THAI HOUSE RESTAURANT
5601 E AMARILLO BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF136					1/15/2014	0	HFOL

**TOOT N TOTUM #96
1901 BELL ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF497					1/13/2014	0	HL1B

Food Establishment Public Inspection Report

From 1/9/14 thru 1/15/14

ESTABLISHMENT**TORTILLERIA LA RANCHERITA****207 N LINCOLN ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2308	EHF22	IN	MANAGER KNOWLEDGE/CERTIFIED	Corrected from previous inspection.	1/13/2014	0	HFOL

Food Establishment Public Inspection Report

From 1/9/14 thru 1/15/14

ESTABLISHMENT

TRAIL BOSS RANCH COOKING

4925 S WESTERN ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2480	EHF19	H10DAY	RODENTS/ANIMALS/OPENINGS		1/9/2014	28	HL1B
			Gap under back door. Seal to prevent insects.				
	EHF25	H10DAY	FOOD CONTACT SURFACES		1/9/2014		
			Slicer not cleaned properly. B)Ice scoop holder, can opener blade, need to be cleaned. C)Duct tape on knives needs to be removed. D)Meat utensils cannot be stored in a non easily cleanable area. E)Sanitized items stored with non sanitized items.				
	EHF03	COS	HOT HOLDING		1/9/2014		
			Hamburger patties at 121 degrees F. Lasagna found at 121 degrees. Brisket found at 120 degrees. All meat products must hold at 135 degrees F or hotter.				
	EHF02	COS	COLD HOLDING		1/9/2014		
			Sliced tomatoes found at 50 degrees F.Sliced tomatoes must be held at 41 or less. B)Sliced beef found at 74 degrees setting out of temperature control.				
	EHF11	COS	PROPER HANDLING RTE		1/9/2014		
			Employee handling ready to eat bread product with bare hands.				

Food Establishment Public Inspection Report

From 1/9/14 thru 1/15/14

ESTABLISHMENT

TRAIL BOSS RANCH COOKING

HF2480	EHF10	COS	SOUND CONDITION	1/9/2014	28	HL1B
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Dented cans on rack for use. B)Product stored open in dry storage.

	EHF13	H10DAY	HACCP PLAN/TIME	1/9/2014		
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Expired HACCP date on potentially hazardous food in walk in cooler.

	EHF28	H10DAY	ALL OTHER VIOLATIONS	1/9/2014		
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All stored foods, fd container & single service items must be stored off the floor 6" or more. Utensils should be stored handle up. Employees working w/food must wear hair restraint. Food held in contact w/ice. Food can't be held in direct contact w/ice.

Food Establishment Public Inspection Report

From 1/9/14 thru 1/15/14

ESTABLISHMENT

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

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1303	EHF28	H10DAY	ALL OTHER VIOLATIONS		1/10/2014	10	HFOL
			*All repeated violations must be in compliance at the next inspection and also any following inspections in the future. If any of the repeated violations 13, 16, 19 occur on future visits, reinspection fees may be imposed.				
	EHF16	H10DAY	HAND WASH FACILITIES ADEQUATE		1/10/2014		
			Repair the leak at the hand sink in the produce room. The cold water was turned off.(Repeat violation 12-20-13, 12-23-13.)				
	EHF13	COS	HACCP PLAN/TIME		1/10/2014		
			Pork liver found on the counter at the deli at 81°F. This is repeat violation.No food can be kept out of temperature control w/o written and approved HACCP plan.				
	EHF19	H10DAY	RODENTS/ANIMALS/OPENINGS		1/10/2014		
			Two sparrows flying in store. Remove the birds and keep the receiving bay doors closed to prevent others from entering. (Repeat violation 12-23-13.)				

Food Establishment Public Inspection Report

From 1/9/14 thru 1/15/14

ESTABLISHMENT

**TX CHICKEN BOWL
3011 E AMARILLO BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF708	EHF25	COS	FOOD CONTACT SURFACES		1/14/2014	9	HL1B
			The soda nozzles and machine needed cleaned. Clean any residue or food build up from handles and door to the walkin cooler. Cover all food in refrigeration.				
	EHF24	COS	THERMOMETERS		1/14/2014		
			A metal stem thermometer is needed that reads from 0-220°F to check on hot foods.				
	EHF17	COS	HAND WASH WITH SOAP/TOWELS		1/14/2014		
			Towels needed at handsink in kitchen.				
	EHF28	H90 DAY	ALL OTHER VIOLATIONS		1/14/2014		
			Towel holders needed at hand sink in kitchen and restroom so the roll won't be contaminated by hands or wet surfaces. More ice was needed at the cold salad bar. Ingredients were 43°F. PHF need to maintain temp of 41°F or colder.cos				

Food Establishment Public Inspection Report

From 1/9/14 thru 1/15/14

ESTABLISHMENT**UNIQUE INDIVIDUALS LLC
7701 S COULTER ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFD61	EHF02	IN	COLD HOLDING Coolers holding at 39°F.		1/15/2014	5	HL1B
	EHF03	COS	HOT HOLDING Gravy holding in warmer at 103°F. Must maintain at least 135°F.		1/15/2014		

Food Establishment Public Inspection Report

From 1/9/14 thru 1/15/14

ESTABLISHMENT**V & M DISCOUNT FOOD MART**

1000 SW 10TH AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1466	EHF25	COS	FOOD CONTACT SURFACES		1/15/2014	3	HL1B
			Soda nozzles needed to be cleaned.				
	EHF28	COS	ALL OTHER VIOLATIONS		1/15/2014		
			Ceiling fans needed to be dusted.				

V & N PRODUCE
1809 NE 3RD AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2156					1/15/2014	0	HL1B

Food Establishment Public Inspection Report

From 1/9/14 thru 1/15/14

ESTABLISHMENT**VICKIES GRILL
4517 STATE HIGHWAY 136**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFP47	EHF28	H90 DAY	ALL OTHER VIOLATIONS		1/15/2014	0	HL1B
			Back kitchen ceiling must be smooth and easily cleanable - 30 days. Back kitchen walls must be smooth non-abrasive and easily cleanable - 60 days. Front kitchen seal floor. Clean fan at hvac grill front kitchen.				
	EHF14	IN	WATER SUPPLY		1/15/2014		
			City of Amarillo public water supply.				

Food Establishment Public Inspection Report

From 1/9/14 thru 1/15/14

ESTABLISHMENT

WAFFLE HOUSE #1354

2804 SW 45TH AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1298	EHF12	COS	CROSS CONTAMINATION		1/14/2014	22	HL1B
			Raw eggs and meat stored over open vegetable container. Store eggs and meats below vegetables. Second notice this violation. Future violations of this items will result in reinspection fee.				
	EHF17	COS	HAND WASH WITH SOAP/TOWELS		1/14/2014		
			No paper towels at handsink. You may not reach across a food counter to get to paper towels.				
	EHF13	H10DAY	HACCP PLAN/TIME		1/14/2014		
			Chili container in walkin cooler not date marked. All potentially hazardous foods must be date marked if held over 24 hrs.				
	EHF10	COS	SOUND CONDITION		1/14/2014		
			Seam dented cans in storage.				
	EHF07	COS	ADEQUATE HAND WASHING		1/14/2014		
			Waitress did not wash hands before serving foods. Hand wash not for correct time. Hands must be washed thoroughly including paying attention to nails.				

Food Establishment Public Inspection Report**From 1/9/14 thru 1/15/14****ESTABLISHMENT****WAFFLE HOUSE #1354**

HF1298	EHF25	H10DAY	FOOD CONTACT SURFACES	1/14/2014	22	HL1B
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Hot hold water dirty and has mineral desposit build- up. Toasters have food build-up. Remove all grease from top. Reachin freezer gaskets broken. Repair or replace. Debri behind lid to make table. Top of coffee maker dirty.

	EHF28	H10DAY	ALL OTHER VIOLATIONS	1/14/2014		
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No test strips available for ammonia sanitizer.

WAL-MART #822 MEAT & SEAFOOD**3700 E INTERSTATE 40**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF355	EHF23	IN	SEWAGE/WASTEWATER		1/13/2014	0	HFOL	
			Corrected from previous inspection.					

Food Establishment Public Inspection Report

From 1/9/14 thru 1/15/14

ESTABLISHMENT**WATLEY LEARNING CENTER****1208 NW 13TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFD26	EHF10	COS	SOUND CONDITION Dented can on shelf in pantry.		1/13/2014	4	HL1B

WELLINGTON ROOM EVENT CENTER**505 S TENNESSEE ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1221					1/15/2014	0	HL1B

Food Establishment Public Inspection Report

From 1/9/14 thru 1/15/14

ESTABLISHMENT**WIENERSCHNITZEL #303
600 E AMARILLO BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF2432	EHF18	IN	INSECT CONTAMINATION		1/13/2014	0	HFOL	
			Corrected from previous inspection. Guard Plus Termite and Pest control treated the establishment on January 3, 2014.					

Food Establishment Public Inspection Report

From 1/9/14 thru 1/15/14

ESTABLISHMENT

**WTAMU MEAT LAB
2501 RUSSELL LONG BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFC272	EHF28	IN	ALL OTHER VIOLATIONS		1/14/2014	3	HL1B
			A)Corrected. B)Test strips needed for Quat sanitizer.				
	EHF02	IN	COLD HOLDING		1/14/2014		
			A)All coolers holding at or below 40 degrees.				
	EHF22	H45 DAY	MANAGER KNOWLEDGE/CERTIFIED		1/14/2014		
			A)Food manager needed within 45 days. Schedule printed for manager.				