

Food Establishment Public Inspection Report

From 7/17/14 thru 7/23/14

ESTABLISHMENT**3D'S CATERING
1200 STREIT DR**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT4936					7/17/2014	0	HL1B FOOD

**AMAERICAS BEST VALUE INN
1801 S LAKESIDE ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2519	EHF28	IN	ALL OTHER VIOLATIONS		7/21/2014	0	HL1B
	EHF22	H 3 DAYS	MANAGER KNOWLEDGE/CERTIFIED		7/21/2014		

Full time employee needs to obtain a food manager card from the city of Amarillo Environmental Health Department.

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ESTABLISHMENT**ARBORS, THE
7000 WOLFLIN AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1261					7/18/2014	0	HL1B

**ARBYS #7490
5214 S WESTERN ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1566					7/23/2014	0	HL1B

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ESTABLISHMENT

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

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1252	EHF28	COS	ALL OTHER VIOLATIONS		7/23/2014	14	HL1B
			a)Degrease the vent hood. b)Boxes in freezer must be stored at least 6" up. c)Clean the blower covers in the walk in cooler.				
	EHF21	H10DAY	MANUAL WARE WASHING		7/23/2014		
			a)0 ppm quat sanitizer in wipe down bucket on prep line. COS. b)Quat sani dispenser at bar sink is dispensing at 100ppm. Must be at least 200 ppm.				
	EHF15	H10DAY	EQUIPMENT ADEQUATE		7/23/2014		
			Refrigerator at 60F with food inside at 55-60F.				
	EHF20	COS	TOXIC ITEMS		7/23/2014		
			a)Unlabeled chemical in kitchen.				
	EHF02	COS	COLD HOLDING		7/23/2014		
			a)Homeade ranch and other food items stacked above the cool line in the table top coolers were above 41F, some items as high as 60F.				

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BELMAR BAKERY 1200 STREIT DR

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT4938					7/17/2014	0	HL1B FOOD

BENJAMIN DONUTS & BAKERY 7003 BELL ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1869	EHF28	IN	ALL OTHER VIOLATIONS		7/17/2014	0	HFOL
			A)Light shields corrected. B)Mop sink must be replaced by next inspection.				
	EHF19	IN	RODENTS/ANIMALS/OPENINGS		7/17/2014		
			A)Corrected.				

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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	EHF02	COS	COLD HOLDING		7/22/2014	5	HL1B	
			a)Whipped topping held out of refrigeration. Must be kept at 45F or below, per the can label.					
	EHF28	COS	ALL OTHER VIOLATIONS		7/22/2014			
			Tops of both reach in freezers must be cleaned.					

BRAELEES

1210 SE 11TH AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT4913					7/19/2014	0	HL1B FOOD

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ESTABLISHMENT

BURGER KING #13483

4900 S COULTER ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF62	EHF28	H90 DAY	ALL OTHER VIOLATIONS		7/23/2014	6	HFOL
			Clean grease nozzle over fryers, walkin blower covers, inside electric control unit, ladder in storage room, all equip. used in building, ceiling panels, soda dispensers. Corner molding missing at walkin door. Floor grout is worn & not easily cleanable.				
	EHF24	H10DAY	THERMOMETERS		7/23/2014		
			No thermometer in reach in cooler at drive up. Thermometers must be in the warmest part of the cooler. The door areas is the warmest. Thermometers must be easy to locate and read.				
	EHF25	H10DAY	FOOD CONTACT SURFACES		7/23/2014		
			Splatter on bottom of shelves above food prep counters, over fry hold & fryers. Ice buckets on dirty surface. Clean in ice machine, food particles on clean dishes, dish racks & oven buildup. Clean daily. Don't stack dishes wet.				

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ESTABLISHMENT**BUSTIN LOOSE BARBQ****1200 STREIT DR**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT4945	EHF19	COS	RODENTS/ANIMALS/OPENINGS	Keep door shut throughout event.	7/17/2014	3	HL1B FOOD

CARINOS ITALIAN**1200 STREIT DR**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT4940					7/17/2014	0	HL1B FOOD

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ESTABLISHMENT

**CHICK FIL A
1200 STREIT DR**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT4942					7/17/2014	0	HL1B FOOD

CHICKEN EXPRESS 3514 E INTERSTATE 40

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2182	EHF25	COS	FOOD CONTACT SURFACES		7/22/2014	3	HL1B

A)Utensil container needed to be cleaned. B)Container holding drink lids needed to be cleaned.

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ESTABLISHMENT

**CHILIS GRILL & BAR
3810 W INTERSTATE 40**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF519	EHF28	H90 DAY	ALL OTHER VIOLATIONS		7/23/2014	0	HFOL
Grease on floor at waste grease bin outside. Clean floor of all grease. Repeat.							

**CORTE GUADALUPANOS
1210 SE 11TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT4915					7/19/2014	0	HL1B FOOD

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ESTABLISHMENT**COWBOY GELATO
1200 STREIT DR**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT4941					7/17/2014	0	HL1B FOOD

**DANIS TREATS
1210 SE 11TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT4916					7/19/2014	0	HL1B FOOD

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ESTABLISHMENT

**DANI'S TREATS
2216 LOCUST ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFM448					7/19/2014	0	HL1B

DOMINOS PIZZA 5914 HILLSIDE RD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2198	EHF28	H90 DAY	ALL OTHER VIOLATIONS		7/21/2014	0	HL1B
			A)Walk in floor must be resealed by next inspection. (repeat) If floor is not fixed by next inspection a \$50 reinspection fee will be charged. If not repaired by permit renewal time the permit will not be renewed.				
	EHF02	IN	COLD HOLDING		7/21/2014		
			A)Sausage holding at 40 degrees.				

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ESTABLISHMENT**DONUT STOP INC
4300 S COULTER ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF851	EHF08	COS	GOOD HYGIENIC PRACTICES		7/21/2014	4	HL1B	
			a)Employee food and open drink on a counter with donuts. Employees may not eat in the kitchen. Furthermore, all drinks must have a lid and straw.					
	EHF28	H90 DAY	ALL OTHER VIOLATIONS		7/21/2014			
			a)Dried paint pan stored on coke syrup boxes. COS b)Clean the radio. COS c)There is not hand wash sign at the hand sink. It has been noted on multiple inspections. If not corrected on next inspection, a \$50 reinspection fee will be charged.					

**DUNKIN DONUT
1200 STREIT DR**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT4946					7/17/2014	0	HL1B FOOD

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ESTABLISHMENT**EL PATIO MEXICAN RESTAURANT****1410 W US HIGHWAY 60**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFC127	EHF28	H90 DAY	ALL OTHER VIOLATIONS		7/23/2014	20	HL1B
			A)Test strips needed for dish machine.				
	EHF25	COS	FOOD CONTACT SURFACES		7/23/2014		
			A)Tea nozzle found moldy. B)Dirty fan blowing on clean dishes in the kitchen.				
	EHF07	COS	ADEQUATE HAND WASHING		7/23/2014		
			A)Employees seen not washing hands before putting on gloves.				
	EHF11	COS	PROPER HANDLING RTE		7/23/2014		
			A)Employees seen handling ready to eat foods with bare hands. Gloves or utensils must be used.				
	EHF02	COS	COLD HOLDING		7/23/2014		
			A)Carton of eggs sitting on the counter. Eggs must be held at ambient air temp of 45 degrees or below.				

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ESTABLISHMENT**EL PATIO MEXICAN RESTAURANT**

HFC127	EHF13	COS	HACCP PLAN/TIME	7/23/2014	20	HL1B
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A)Several products found in cooler without any preparation date on them.

ENGLISH FIELDHOUSE RESTAURANT**10610 AMERICAN DR**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF395	EHF23	IN	SEWAGE/WASTEWATER		7/23/2014	0	HFOL
			Condensate leak repaired in front cooler. Corrected.				
	EHF28	H90 DAY	ALL OTHER VIOLATIONS		7/23/2014		
			Blower cover missing from walk in cooler blower unit. Must be replaced within 90 days.				

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ESTABLISHMENT**EPIC PIES
3605 SW 45TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2527	EHF28	H10DAY	ALL OTHER VIOLATIONS		7/18/2014	0	H PREOPEN
			Clean handles & inside-coldholds, ceiling vents, pizza oven. Repair/replace coldhold door, broken floor tile in restroom. Handwashing signs needed in restroom & handwash sinks. Cover floor drain. Change ceiling tile in back to smooth & easily cleanable.				
	EHF21	H45 DAY	MANUAL WARE WASHING		7/18/2014		
			Food manager needed.				
	EHF19	H10DAY	RODENTS/ANIMALS/OPENINGS		7/18/2014		
			Weather stripping needed at back door.				
HF2527	EHF19	IN	RODENTS/ANIMALS/OPENINGS		7/21/2014	0	HFOL
			Back door weather stripping replaced. Corrected.				
	EHF21	H45 DAY	MANUAL WARE WASHING		7/21/2014		
			Food manager needed.				

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ESTABLISHMENT

EPIC PIES

HF2527

EHF28

H10DAY

ALL OTHER VIOLATIONS

7/21/2014

0

HFOL

Hand washing signs needed at hand sink. Spanish hand washing sign needed in restroom. Cover needed on floor drain. Eight corrections from pre-opening.

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ESTABLISHMENT**FELDMANS WRONG WAY DINER****2100 N 2ND AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFC277	EHF25	COS	FOOD CONTACT SURFACES		7/23/2014	18	HL1B
			A)Large amounts of dishes found dirty. B)Fryer basket cannot have duct tape as a handle, not smooth and easily cleanable.				
	EHF18	COS	INSECT CONTAMINATION		7/23/2014		
			Fly found in uncooked rice; keep all open foods covered at all times. Discarded.				
	EHF20	COS	TOXIC ITEMS		7/23/2014		
			Chemicals stored with prepackaged foods. Store all chemicals away from food and food contact surfaces at all times.				
	EHF02	COS	COLD HOLDING		7/23/2014		
			Raw chicken found in cooler from the day before holding at 46-55 degrees. All were discarded. Tomatos holding at 60 degrees. Beef holding at 51 degress. All must be kept at 41 or below at all times. Use ice bags to help keep temps during rush hours.				
	EHF11	COS	PROPER HANDLING RTE		7/23/2014		
			Server seen handling ready to eat foods with bare hands. Food was discarded.				

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ESTABLISHMENT**FELDMANS WRONG WAY DINER**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFC277	EHF03	IN	HOT HOLDING		7/23/2014	18	HL1B
			Ground beef holding at 150 degrees.				
	EHF04	IN	PROPER COOKING TEMPERATURES		7/23/2014		
			Chicken cooked to 200 degrees before serving.				

HAPPY STATE BANK**1200 STREIT DR**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT4934					7/17/2014	0	HL1B FOOD

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ESTABLISHMENT**HILS BURGERS
1300 23RD ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFC225	EHF28	H90 DAY	ALL OTHER VIOLATIONS		7/17/2014	8	HL1B
			A)Seal two holes in back door. B)Replace ice machine door by next inspection.C)Mop sink corrected.				
	EHF25	COS	FOOD CONTACT SURFACES		7/17/2014		
			A)Cooler needs to be cleaned.				
	EHF02	COS	COLD HOLDING		7/17/2014		
			A)Tomatoes holding at 51 degrees. B)Lettuce holding at 52 degrees.				

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ESTABLISHMENT

**HINOJOSA MARIA
1210 SE 11TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT4910					7/18/2014	0	HL1B FOOD
HFT4910					7/19/2014	0	HL1B FOOD

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ESTABLISHMENT

**HOKKAH STAR
2514 PARAMOUNT BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2410					7/17/2014	0	HL1B

**HOOTS PUB
2426 HOBBS RD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2470	EHF28	H 3 DAYS	ALL OTHER VIOLATIONS		7/22/2014	0	HFOL

Stripping on walk in cooler needs repaired or replaced. Repeat. A \$50 reinspection fee is due by 12 noon on Wed., 7-23-14. To be corrected by 7-25-14.

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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	EHF02	IN	COLD HOLDING		7/23/2014	0	HL1B	
			A)Coolers holding at 40 degrees.					

JNB QUICKI SHOP #3

11601 FM 1541

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HFR46	EHF28	H90 DAY	ALL OTHER VIOLATIONS		7/23/2014	0	HL1B	
			Clean floor under 3 comp sink area, restrooms and soda box storage. Clean microwave. Ice cream freezer needs to be defrosted.					

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ESTABLISHMENT

**JORDAN RYAN
1200 STREIT DR**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT4939					7/17/2014	0	HL1B FOOD

JUDYS PLACE 2700 S GRAND ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF836	EHF24	IN	THERMOMETERS		7/21/2014	0	HFOL
			Thermometer replaced in front reach in cooler.				
	EHF15	IN	EQUIPMENT ADEQUATE		7/21/2014		
			Condensate leak repaired in reach in cooler.				

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ESTABLISHMENT**KFC****316 E AMARILLO BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF993	EHF15	H10DAY	EQUIPMENT ADEQUATE		7/23/2014	3	HL1B	
			a)Small cooler up front is at 50F with food inside at 50F. Repair.					

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From 7/17/14 thru 7/23/14

ESTABLISHMENT

**KING & I THE
104 15TH ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFC291	EHF20	COS	TOXIC ITEMS		7/23/2014	16	HL1B
			A)Employee medicine stored with food. All medicine must be stored separately.				
	EHF02	COS	COLD HOLDING		7/23/2014		
			A)Tofu sitting in cooler at 47 degrees. Must be held at 41 degrees or below at all times.				
	EHF07	COS	ADEQUATE HAND WASHING		7/23/2014		
			A)Employees must wash hands before putting on gloves.				
	EHF11	COS	PROPER HANDLING RTE		7/23/2014		
			A)Employee seen cutting ready to eat foods with bare hands. Must wear gloves.				

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ESTABLISHMENT

KJS COFFEE & CAFE

1202 23RD ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFC334	EHF19	H10DAY	RODENTS/ANIMALS/OPENINGS		7/17/2014	0	H PREOPEN
			Back door needs to be replaced to seal properly.				
	EHF28	H10DAY	ALL OTHER VIOLATIONS		7/17/2014		
			Light shields needed on all exposed bulbs in the kitchen. Caps need to be placed on drain line. Paint all exposed wood in kitchen. Replace barrier between mop sink & 3 compartment sink, must be smooth and easily cleanable. Establishment can open.				

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From 7/17/14 thru 7/23/14

ESTABLISHMENT

**LA BELLA PIZZA
700 23RD ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFC329	EHF28	H90 DAY	ALL OTHER VIOLATIONS		7/17/2014	12	HL1B
			A)Light shield needed by bathroom. B)All boxes must be stored at least 6 inches off the floor. C)Bleach test strips needed for sanitizer.				
	EHF20	COS	TOXIC ITEMS		7/17/2014		
			A)Several chemical bottles found without labels.				
	EHF17	COS	HAND WASH WITH SOAP/TOWELS		7/17/2014		
			A)No paper towels at hand sink.				
	EHF21	COS	MANUAL WARE WASHING		7/17/2014		
			A)All dishes must be washed, rinsed, sanitized and air dried. B)All food contact surfaces must be cleaned with a sanitizer.				
	EHF22	IN	MANAGER KNOWLEDGE/CERTIFIED		7/17/2014		
			A)Corrected.				

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ESTABLISHMENT**LA BELLA PIZZA**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFC329	EHF24	COS	THERMOMETERS		7/17/2014	12	HL1B
			A)Thermometer needed in make table.				
	EHF02	IN	COLD HOLDING		7/17/2014		
			A)Ham holding at 40 degrees.				

7230 HILLSIDE RD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF590	EHF12	COS	CROSS CONTAMINATION		7/18/2014	17	HL1B
			Clean dishes stored under air hand dryer.				
	EHF19	COS	RODENTS/ANIMALS/OPENINGS		7/18/2014		
			Back door left open. Back door can not be left open unless there is a self closing screen door in place.				
	EHF13	COS	HACCP PLAN/TIME		7/18/2014		
			Anchovies and meat lasagna not date marked. Repeat. If not corrected by next inspection a \$50 reinspection fee will be charged.				

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ESTABLISHMENT

LA BELLA PIZZA

HF590	EHF16	H 3 DAYS	HAND WASH FACILITIES ADEQUATE	7/18/2014	17	HL1B
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Hand washing sink clogged. To be corrected within 3 days.

	EHF28	COS	ALL OTHER VIOLATIONS	7/18/2014		
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Hand washing sign needed at hand washing sink. Thorough cleaning needed thruout kitchen: walls, equipment, venthood, gaskets, storage shelves, etc. Plungers stored in kitchen. Dirty cart wheels touching hand washing sink. Repair/replace office door.

	EHF25	COS	FOOD CONTACT SURFACES	7/18/2014		
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Styrofoam cup used for dipping sugar. Clean ingredient bins, dishes and utensils on dirty surface. Single use items on dirty surface. Metal shavings in can opener. Dirty spray bottle stored with clean dishes. Drain plug hooked to rusty metal wire.

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ESTABLISHMENT**LOBBY CAFE
1501 S COULTER ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2146	EHF25	COS	FOOD CONTACT SURFACES		7/22/2014	3	HL1B
			Ice machine needed to be cleaned.				
	EHF28	H45 DAY	ALL OTHER VIOLATIONS		7/22/2014		
			You will need to have someone take Food Manager class or bring ServSafe Certificate to our office to register as Food Manager, see handout.				

**LONG JOHN SILVERS
1600 ROSS ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1681	EHF19	H 3 DAYS	RODENTS/ANIMALS/OPENINGS		7/21/2014	3	HFOL
			Ceiling tiles broken and missing in front lobby and above cook line. Must be repaired or replaced in 3 days. A \$50 reinspection fee will be charged for reinspection on 7/24/14.				

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ESTABLISHMENT

**LOS BRACEROS
3303 BELL ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1921	EHF16	COS	HAND WASH FACILITIES ADEQUATE		7/17/2014	16	HL1B
			Towel inside hand washing sink across from ice machine.				
	EHF17	COS	HAND WASH WITH SOAP/TOWELS		7/17/2014		
			Paper towels at hand washing sink stuck inside paper towel holder.				
	EHF21	H10DAY	MANUAL WARE WASHING		7/17/2014		
			Ware wash machine not sanitizing. To be corrected within 10 days.				
	EHF08	COS	GOOD HYGIENIC PRACTICES		7/17/2014		
			A)Employee drink without lid in kitchen. B)Hand washing sink used to rinse wipe down rags. Hand washing sink is for hand washing only.				
	EHF28	COS	ALL OTHER VIOLATIONS		7/17/2014		
			Repair/replace broken electrical cover.Light shield needed in walkin freezer.Clean venthood,ceiling vents, window, storage shelves. Repair/replace peeling ceiling tiles.Replace missing vent cover.Need handwash signs.				

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ESTABLISHMENT

LOS BRACEROS

HF1921

EHF25

COS

FOOD CONTACT SURFACES

7/17/2014

16

HL1B

A)Dirty lid inside ice machine. B)Clean inside of ice machine. C)Single use items in dirty container. D)Clean dishes in dirty container. E)Clean dish racks. F)Clean build up inside oven.

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ESTABLISHMENT

LOVES TRAVEL STOP #261

8615 CANYON DR

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF614	EHF25	COS	FOOD CONTACT SURFACES		7/22/2014	12	HL1B
			A)Ice machine is moldy. Clean weekly with a sanitizer.				
	EHF28	H90 DAY	ALL OTHER VIOLATIONS		7/22/2014		
			A)Floor by ice machine is not smooth and easily cleanable. Tiles are popping up all over. Floor needs to be repaired by next inspection.				
	EHF03	IN	HOT HOLDING		7/22/2014		
			A)Meatballs holding at 164 degrees.				
	EHF08	COS	GOOD HYGIENIC PRACTICES		7/22/2014		
			A)Hand sink found being used for other puposes other than hand washing.				
	EHF02	COS	COLD HOLDING		7/22/2014		
			A)Steak holding at 50 degrees in make table. B)Tomatoes holding at 48 degrees. Make table set to 55 degrees. Once turned down, cooler recovered. Products were discarded.				

Food Establishment Public Inspection Report

From 7/17/14 thru 7/23/14

ESTABLISHMENT

**MACARONI JOES
1619 S KENTUCKY ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1387	EHF05	COS	RAPID REHEATING		7/22/2014	11	HL1B
			Soups were heated to 95 to 130 before placing for service, should be heated to 165 before holding at 135.				
	EHF25	COS	FOOD CONTACT SURFACES		7/22/2014		
			Needing to be cleaned: a)Can opener b)Slicer c)Shelves for pans under prep table d)Knives stored in cardboard sleeves, can not be easily cleanable.				
	EHF17	COS	HAND WASH WITH SOAP/TOWELS		7/22/2014		
			No paper towels at hand washing sink in dish room.				
	EHF28	IN	ALL OTHER VIOLATIONS		7/22/2014		
			Two corrections from previous inspection.				

Food Establishment Public Inspection Report

From 7/17/14 thru 7/23/14

ESTABLISHMENT

**MANNYS PLACE
1210 SE 11TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT4909					7/19/2014	0	HL1B FOOD

Food Establishment Public Inspection Report

From 7/17/14 thru 7/23/14

ESTABLISHMENT

**MCDONALDS
2000 S WESTERN ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2399	EHF28	H90 DAY	ALL OTHER VIOLATIONS		7/18/2014	7	HL1B
			Several gaskets need to be replaced.				
	EHF13	COS	HACCP PLAN/TIME		7/18/2014		
			a)Product on line labeled for removal at 9:58 still on line at 2, make sure labels are timed properly. b)Tube of special sauce did not have time mark.				
	EHF25	COS	FOOD CONTACT SURFACES		7/18/2014		
			Soda nozzles in dining room needed to be cleaned.				

5730 W AMARILLO BLVD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF548	EHF18	H10DAY	INSECT CONTAMINATION		7/21/2014	3	HL1B
			Several flies in dining room and kitchen.				

Food Establishment Public Inspection Report

From 7/17/14 thru 7/23/14

ESTABLISHMENT

MCDONALDS

**MEZA SAM
1210 SE 11TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT4908					7/19/2014	0	HL1B FOOD

Food Establishment Public Inspection Report

From 7/17/14 thru 7/23/14

ESTABLISHMENT**MULLIGANS SPORTS PUB
2511 PARAMOUNT BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF1382	EHF28	COS	ALL OTHER VIOLATIONS		7/17/2014	3	HL1B	
			Clean vent covers and gasket in walk in refrigerator. B)Clean inside ice machine. C)Clean all vents in kitchen. D)Clean wall around 3 compartment sink and hand washing sink. E)Hand washing signs needed at hand washing sinks.F)Clean top of refrigerators.					
	EHF25	COS	FOOD CONTACT SURFACES		7/17/2014			
			Clean utensil holders.					

**ORIGINAL PINE SHED
5342 CANYON DR**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF1808	EHF19	IN	RODENTS/ANIMALS/OPENINGS		7/21/2014	0	HFOL	
			Corrected.					

Food Establishment Public Inspection Report

From 7/17/14 thru 7/23/14

ESTABLISHMENT**OUR LADY OF GUADALUPE
1210 SE 11TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT4907					7/19/2014	0	HL1B FOOD

**PACIFIC RIM
2061 PARAMOUNT BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF9	EHF28	H10DAY	ALL OTHER VIOLATIONS		7/22/2014	0	HFOL

A)Ceiling replaced with sheet rock. Sheet rock is not an acceptable cover. Ceiling needs to be covered with a smooth, easily cleanable surface. To be corrected with in 10 days.

Food Establishment Public Inspection Report

From 7/17/14 thru 7/23/14

ESTABLISHMENT

**PAK A SAK
2800 4TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFC115	EHF28	H90 DAY	ALL OTHER VIOLATIONS		7/23/2014	18	HL1B
			A)Cups, eggs sitting on floor. Must be at least 6 inches off floor. B)Egg stored over ready to eat foods. Store raw below ready to eat.				
	EHF08	COS	GOOD HYGIENIC PRACTICES		7/23/2014		
			Employee washed hands in 3 compartment sink. Hand sink must be used.				
	EHF11	H10DAY	PROPER HANDLING RTE		7/23/2014		
			Employee handled ready to eat food with bare hands. Gloves or utensils must be used.				
	EHF02	COS	COLD HOLDING		7/23/2014		
			Burritos labeled "keep frozen" sitting on counter at 44 degrees.				
	EHF03	COS	HOT HOLDING		7/23/2014		
			Sausage links, corn dogs holding at 100-120°, must be held at 135 degrees or above at all times. Reheat to 165 degrees.				

Food Establishment Public Inspection Report

From 7/17/14 thru 7/23/14

ESTABLISHMENT

PALACE COFFEE COMPANY**420 15TH ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFC299	EHF25	COS	FOOD CONTACT SURFACES		7/23/2014	6	HL1B
			A)Ice scoop handle touching ice. B)Clean inside toaster oven.				
	EHF24	COS	THERMOMETERS		7/23/2014		
			No thermometer in cold hold under coffee maker.				
	EHF28	COS	ALL OTHER VIOLATIONS		7/23/2014		
			A)Clean storage shelves by 3 compartment sink. B)Shelled, raw eggs sitting on top of ready to eat food.				

Food Establishment Public Inspection Report

From 7/17/14 thru 7/23/14

ESTABLISHMENT

PANDA EXPRESS #2033

2416 S GEORGIA ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2163	EHF27	COS	ESTABLISHMENT PERMIT		7/17/2014	9	HL1B
			Last inspection not posted. Repeat. If not corrected by next inspection a \$50 reinspection fee will be charged.				
	EHF28	COS	ALL OTHER VIOLATIONS		7/17/2014		
			A)Utensils need to be handle up in utensil holder. B)Clean straw holder. C)Clean water lever on soda dispenser.				
	EHF24	COS	THERMOMETERS		7/17/2014		
			No thermometers in cold holds in cook area.				
	EHF25	COS	FOOD CONTACT SURFACES		7/17/2014		
			Clean knife holder by hand washing sink.				

Food Establishment Public Inspection Report

From 7/17/14 thru 7/23/14

ESTABLISHMENT

**PANHANDLE SALVAGE
5811 S WESTERN ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF780	EHF15	H10DAY	EQUIPMENT ADEQUATE		7/22/2014	3	HL1B	
			A)All meat cabinets holding product at 48-65 degrees. Coolers must be fixed to maintain product at 41 degrees or below at all times, even through defrost. Several products were discarded.					

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

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HFC280	EHF25	COS	FOOD CONTACT SURFACES		7/23/2014	3	HL1B	
			Clean dish rack and utensil holder.					
	EHF28	COS	ALL OTHER VIOLATIONS		7/23/2014			
			Single use items stored on floor. Items must be stored at least 6 inches off of floor.					

Food Establishment Public Inspection Report

From 7/17/14 thru 7/23/14

ESTABLISHMENT

**PIZZA HUT
110 23RD ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFC229	EHF28	H90 DAY	ALL OTHER VIOLATIONS		7/23/2014	7	HL1B
			Clean inside and outside ice machine. Clean fire suppressant. Clean splatter from sides of frier. Clean vent covers in walk in refrigerator and walk in freezer. Clean all storage shelves.				
	EHF25	COS	FOOD CONTACT SURFACES		7/23/2014		
			Mold on soda nozzles.Clean: Single use items in dirty containers,pans on dirty surface in walk in refrigerator,dirty pliers w/clean dishes, dirty dishes w/clean dishes, gaskets on coldhold, handles-coldhold, dish racks. Meat scoop without handle.				
	EHF12	COS	CROSS CONTAMINATION		7/23/2014		
			Uncovered lemons sitting next to hand washing sink.				

Food Establishment Public Inspection Report

From 7/17/14 thru 7/23/14

ESTABLISHMENT

**PLAZA RESTAURANT THE
2101 S SONCY RD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2051	EHF03	COS	HOT HOLDING		7/21/2014	13	HL1B
			Chicken breast in hot hold at 126 degrees F.				
	EHF02	COS	COLD HOLDING		7/21/2014		
			Some PHF items above 41 degrees F.				
	EHF20	H10DAY	TOXIC ITEMS		7/21/2014		
			A)Label degreaser. COS. B)Quat sani dispenser dispensing over 400 ppm. Must be 200-400ppm.				
	EHF28	COS	ALL OTHER VIOLATIONS		7/21/2014		
			A)Clean area above hot hold. B)Keep handles of scoops up and out of dry goods. C)As ice falls and melts in the area where liquor bottles are stored, attempt to keep area dry as much as possible.				

Food Establishment Public Inspection Report

From 7/17/14 thru 7/23/14

ESTABLISHMENT**PLUM CREEK HEALTHCARE CENTER**

5601 PLUM CREEK DR

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1997					7/21/2014	0	HL1B

QUINTERO WILLIE

1210 SE 11TH AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT4914					7/19/2014	0	HL1B FOOD

Food Establishment Public Inspection Report

From 7/17/14 thru 7/23/14

ESTABLISHMENT

**RIPAEM INC
1200 STREIT DR**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT4944					7/17/2014	0	HL1B FOOD

Food Establishment Public Inspection Report

From 7/17/14 thru 7/23/14

ESTABLISHMENT

ROCK N ROLL SODA SHOPPE

404 15TH ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFC325	EHF14	IN	WATER SUPPLY		7/17/2014	4	HL1B
			Corrected.				
	EHF13	COS	HACCP PLAN/TIME		7/17/2014		
			A)Open package of hot dogs found in cooler past 7 days. All were discarded.				
	EHF02	IN	COLD HOLDING		7/17/2014		
			A)Cooler holding at 40 degrees.				

Food Establishment Public Inspection Report

From 7/17/14 thru 7/23/14

ESTABLISHMENT

RUDYS COUNTRY STORE & BAR B Q

3751 W INTERSTATE 40

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1658	EHF02	COS	COLD HOLDING		7/23/2014	18	HL1B
			Potato Salad in fridge holding at 60°F. All foods stored in cooler at front aren't being held cold enough. The thermometer in the back along the wall is not reading the warmest temperature nor the food product temperatures. Must hold foods at 41°F or less.				
	EHF10	COS	SOUND CONDITION		7/23/2014		
			Lemon juice concentrate labeled refrigerate after open found not refrigerated. Check all labels for proper storage.				
	EHF20	COS	TOXIC ITEMS		7/23/2014		
			Spray bottle window cleaner with no label. Ensure all chemicals are labeled to prevent misuse.				
	EHF24	COS	THERMOMETERS		7/23/2014		
			No thermometer in cold hold unit at front counter.				
	EHF28	H90 DAY	ALL OTHER VIOLATIONS		7/23/2014		
			Condensation drips onto food containers in walk in cooler. Do not store foods below drip line. B) Shelves in walk in cooler need to be cleaned. b) Food manager needed.				

Food Establishment Public Inspection Report

From 7/17/14 thru 7/23/14

ESTABLISHMENT

RUDYS COUNTRY STORE & BAR B Q

HF1658	EHF25	H10DAY	FOOD CONTACT SURFACES	7/23/2014	18	HL1B
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Bulk containers not clean inside and out. B)Utensil tubs have crumbs.

**RUFFLED CUP THE
3440 BELL ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2438	EHF21	IN	MANUAL WARE WASHING	Corrected.	7/21/2014	0	HFOL

Food Establishment Public Inspection Report

From 7/17/14 thru 7/23/14

ESTABLISHMENT

SAIGON RESTAURANT 2909 W INTERSTATE 40

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2381	EHF20	COS	TOXIC ITEMS		7/23/2014	19	HL1B
			Chemical stored on clean dish rack. Store chemicals away from foods and food service items.				
	EHF11	COS	PROPER HANDLING RTE		7/23/2014		
			Employee touched ice with bare hands while filling buckets. Do not touch ready to eat foods with bare hands.				
	EHF10	COS	SOUND CONDITION		7/23/2014		
			Moldy egg plant in walk in cooler. Check dates and product daily.				
	EHF02	COS	COLD HOLDING		7/23/2014		
			Shrimp held out of temperature control at 60 degrees F. Shrimp must be held at 41 degrees or below.				
	EHF25	H10DAY	FOOD CONTACT SURFACES		7/23/2014		
			Ice scoop handle touch ice in machine. B)All shelves in kitchen dirty. C)Utensil tub has food particles. D)Fly swatter stored over food prep table.				

Food Establishment Public Inspection Report

From 7/17/14 thru 7/23/14

ESTABLISHMENT

SAIGON RESTAURANT

HF2381	EHF28	H90 DAY	ALL OTHER VIOLATIONS	7/23/2014	19	HL1B
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Blower covers in walk-in cooler dirty. B)Air conditioner leak in kitchen. Unit schedule for repair. C)Gaskets to reach in cooler are broken and not easily cleanable. Replace gaskets.

**SCHLOTZSKYS DELI
1619 S KENTUCKY ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF502	EHF28	H90 DAY	ALL OTHER VIOLATIONS		7/22/2014	0	HL1B

Gasket on small reachin needs to be replaced.

Food Establishment Public Inspection Report

From 7/17/14 thru 7/23/14

ESTABLISHMENT

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

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFRM357	EHF02	IN	COLD HOLDING		7/23/2014	0	HL1B
			Freezer holdin at -20 to -40 degrees.				

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

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFRM439	EHF02	IN	COLD HOLDING		7/23/2014	0	HL1B
			Freezer holding at -20 to -40 degrees				

Food Establishment Public Inspection Report

From 7/17/14 thru 7/23/14

ESTABLISHMENT

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

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFRM363	EHF02	IN	COLD HOLDING Freezer holding at -20 to -40 degrees.		7/23/2014	0	HL1B

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

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFRM412	EHF02	IN	COLD HOLDING Freezer holding at -20 to -40 degrees.		7/23/2014	0	HL1B

Food Establishment Public Inspection Report

From 7/17/14 thru 7/23/14

ESTABLISHMENT

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

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFRM358	EHF02	IN	COLD HOLDING Freezer holding at -20 to -40 degrees.		7/23/2014	0	HL1B

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

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFRM355	EHF02	IN	COLD HOLDING Freezer holding at -20 to -40 degrees.		7/23/2014	0	HL1B

Food Establishment Public Inspection Report

From 7/17/14 thru 7/23/14

ESTABLISHMENT

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

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFRM328	EHF02	IN	COLD HOLDING Freezer holding at -20 to -40 degrees.		7/23/2014	0	HL1B

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

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFRM323	EHF02	IN	COLD HOLDING Freezer holding at -20 to -40 degrees.		7/23/2014	0	HL1B

Food Establishment Public Inspection Report

From 7/17/14 thru 7/23/14

ESTABLISHMENT

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

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFRM267	EHF02	IN	COLD HOLDING		7/23/2014	0	HL1B
			Freezer holding at -20 to -40 degrees.				

SCHWANS HOME SERVICE INC511197**10300 W US HIGHWAY 60**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFRM438	EHF02	IN	COLD HOLDING		7/23/2014	0	HL1B
			Freezer holding at -20 to -40 degrees.				

Food Establishment Public Inspection Report

From 7/17/14 thru 7/23/14

ESTABLISHMENT

SCHWANS SALES ENTERPRISES

10300 W US HIGHWAY 60

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFR54	EHF02	IN	COLD HOLDING Freezer holding at -20 to -40		7/23/2014	0	HL1B

**SHAVE N FLAV
1000 S GEORGIA ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFM421					7/18/2014	0	HL1B

Food Establishment Public Inspection Report

From 7/17/14 thru 7/23/14

ESTABLISHMENT

**SHIPS LOUNGE
1113 SE 10TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1496					7/18/2014	0	HL1B

Food Establishment Public Inspection Report

From 7/17/14 thru 7/23/14

ESTABLISHMENT

**SNO BALL STOP
100 23RD ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HFC130	EHF11	COS	PROPER HANDLING RTE		7/17/2014	4	HL1B	
			Only prepackaged foods and snow cones can be sold. Gummy bears, M & M's, chocolate cannot be sold unless prepacked.					

1200 STREIT DR

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT4931					7/17/2014	0	HL1B FOOD

Food Establishment Public Inspection Report

From 7/17/14 thru 7/23/14

ESTABLISHMENT**SNOOPY SNACKS
1210 SE 11TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT4912					7/19/2014	0	HL1B FOOD

**SNOW SHACK THE
2909 WOLFLIN AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFM463					7/22/2014	0	HL1B FOOD

Food Establishment Public Inspection Report

From 7/17/14 thru 7/23/14

ESTABLISHMENT

**SONIC #12
4151 HILLSIDE RD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1004	EHF28	IN	ALL OTHER VIOLATIONS		7/21/2014	0	HFOL
			A)Corrected. B)Corrected.				
	EHF18	IN	INSECT CONTAMINATION		7/21/2014		
			Corrected.				
	EHF25	IN	FOOD CONTACT SURFACES		7/21/2014		
			Corrected.				

Food Establishment Public Inspection Report

From 7/17/14 thru 7/23/14

ESTABLISHMENT**SONIC DRIVE IN
1714 S WESTERN ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF512	EHF25	COS	FOOD CONTACT SURFACES		7/22/2014	3	HL1B	
			a)Can opener needed to be cleaned. b)Ice machine needed to be cleaned. c)Ice scoop stored on surface that was not clean.					

4320 SW 45TH AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF764	EHF25	H10DAY	FOOD CONTACT SURFACES		7/23/2014	15	HL1B	
			Clean: splatter on shelf above fds in cold & hot hold, grease buildup, tong holder, inside reach in coolers & gaskets. Bottom of reach in cooler is broken. Foods in reach in not covered & exposed to drips from condensation. Food pans have food attached.					
	EHF28	H90 DAY	ALL OTHER VIOLATIONS		7/23/2014			
			Ice buckets setting on floor.Never set ice buckets on floor.Floor tiles missing in area below handsink drain and below fryers.Replace missing or broken tiles.Floor and equipment have grease buildup at fryer and grill areas.Clean floors daily.					
	EHF20	COS	TOXIC ITEMS		7/23/2014			
			Chemical floor cleaner stored on ice cream machine.					

Food Establishment Public Inspection Report

From 7/17/14 thru 7/23/14

ESTABLISHMENT**SONIC DRIVE IN**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF764	EHF07	COS	ADEQUATE HAND WASHING		7/23/2014	15	HL1B
			Cook picked up bread packages off floor and did not wash before prepping burgers.				
	EHF02	COS	COLD HOLDING		7/23/2014		
			Reach in refrigerator with cream product at 52 degrees F. Product must be held at 41 or less.				

7100 BELL ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF717	EHF28	H10DAY	ALL OTHER VIOLATIONS		7/21/2014	6	HL1B
			A)Walk in cooler floor is rusted and must be thoroughly cleaned or replaced within 10 days. B)All food must be kept at least six inches off the floor at all times.				
	EHF25	H10DAY	FOOD CONTACT SURFACES		7/21/2014		
			A)Soda nozzles dirty, clean daily. B)Inside make table is no longer smooth and easily cleanable, exposed insulation and holding water. Must be repaired or replaced by 7-31-14.				
	EHF24	COS	THERMOMETERS		7/21/2014		
			A)Thermometer needed in small reach in cooler at all times.				

Food Establishment Public Inspection Report

From 7/17/14 thru 7/23/14

ESTABLISHMENT**SONIC DRIVE IN****SUBWAY****1701 N 23RD ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFC251	EHF25	COS	FOOD CONTACT SURFACES	Single use items in dirty container.	7/23/2014	3	HL1B

Food Establishment Public Inspection Report

From 7/17/14 thru 7/23/14

ESTABLISHMENT

**SUBWAY 25610
2001 S WESTERN ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF496	EHF02	COS	COLD HOLDING		7/21/2014	14	HL1B
			a)Cold Cut combo 57. b)Salame 52. c)Turkey 48. d)Bar B Q 55. e)Tomatoes 54. Cold hold items must be maintained at 41 or below.				
	EHF07	COS	ADEQUATE HAND WASHING		7/21/2014		
			Employees observed not washing hands before putting on clean gloves after performing other tasks.				
	EHF05	COS	RAPID REHEATING		7/21/2014		
			Meat balls were heated to 118, should be heated to 165 before placing on line, reheated.				

Food Establishment Public Inspection Report

From 7/17/14 thru 7/23/14

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

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFC273	EHF17	H10DAY	HAND WASH WITH SOAP/TOWELS		7/23/2014	9	HL1B
			Paper towel dispenser without paper towels in restroom.				
	EHF25	COS	FOOD CONTACT SURFACES		7/23/2014		
			a)Clean dishes in dirty container. B)Clean walk in refrigerator handle. C_Utensils in dirty container above 3 compartment sink. D)Single use items in dirty container in lobby. E)Clean inside of microwave.				
	EHF27	H10DAY	ESTABLISHMENT PERMIT		7/23/2014		
			Last inspection not posted.				
	EHF28	COS	ALL OTHER VIOLATIONS		7/23/2014		
			Clean vent cover in walk in freezer,outside of soda dispenser,drain area under soda dispenser, restroom door needs to be self closing. Repeat.If not corrected by next inspection a \$50 reinspection fee will be charged.Back door needs to be self closing.				

Food Establishment Public Inspection Report

From 7/17/14 thru 7/23/14

ESTABLISHMENT**SUMMER SNO 2
1004 SW 46TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFM451					7/18/2014	0	HL1B FOOD

**SUNSHINE CHILD CARE
2108 13TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFC114	EHF02	IN	COLD HOLDING Cooler holding at 40 degrees.		7/23/2014	0	HL1B

Food Establishment Public Inspection Report

From 7/17/14 thru 7/23/14

ESTABLISHMENT

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

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2436					7/21/2014	0	HL1B

Food Establishment Public Inspection Report

From 7/17/14 thru 7/23/14

ESTABLISHMENT

**TACO VILLA #6
3500 E INTERSTATE 40**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF918	EHF25	COS	FOOD CONTACT SURFACES		7/22/2014	6	HL1B
			A)Dirty ladle found put away with clean dishes. B)Can opener holder needed to be cleaned. C)Styrofoam bowl with no handle found stored in bulk sugar.				
	EHF28	COS	ALL OTHER VIOLATIONS		7/22/2014		
			Salsa stored directly on ground in walk in cooler.				
	EHF15	COS	EQUIPMENT ADEQUATE		7/22/2014		
			Cooler was not turned on at the salsa bar.				

Food Establishment Public Inspection Report

From 7/17/14 thru 7/23/14

ESTABLISHMENT

**TACOS GARCIA
1100 ROSS ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF185	EHF15	H10DAY	EQUIPMENT ADEQUATE		7/22/2014	20	HL1B
			a)Cold hold table and cooler holding at 50F, must be 41F or below. Needs to be repaired. b)Bar reach in cooler holding at 53F must be 41F or below. Needs to be repaired.				
	EHF24	COS	THERMOMETERS		7/22/2014		
			Thermometers needed in prep line coolers.				
	EHF21	H10DAY	MANUAL WARE WASHING		7/22/2014		
			Sanitizer dispensers not functioning properly and need to be repaired. Bleach will be used until repair can be made.				
	EHF08	COS	GOOD HYGIENIC PRACTICES		7/22/2014		
			a)Employee drink found without a lid. b)Glass found stored in bar hand sink. Hand sink is for hand washing only.				
	EHF10	COS	SOUND CONDITION		7/22/2014		
			Dented cans found stored on shelves for use.				

Food Establishment Public Inspection Report**From 7/17/14 thru 7/23/14**

ESTABLISHMENT**TACOS GARCIA**

HF185	EHF28	COS	ALL OTHER VIOLATIONS	7/22/2014	20	HL1B
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All shelves need to be cleaned.

	EHF25	COS	FOOD CONTACT SURFACES	7/22/2014		
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a)Meat slicer found stored dirty. b)Top of ice machine needs to be cleaned prior to storing ice scoop on it.
c)Plates found stored dirty with clean plates. d)Vegetable dicer needs to be cleaned. e)All tea nozzles need to be cleaned.

Food Establishment Public Inspection Report

From 7/17/14 thru 7/23/14

ESTABLISHMENT**TAQUERIA EL TAPATIO #3****2028 PARAMOUNT BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2532	EHF25	COS	FOOD CONTACT SURFACES		7/17/2014	15	HL1B
			A)Utensils in dirty container. B)Scoop handle touching salt.				
	EHF28	COS	ALL OTHER VIOLATIONS		7/17/2014		
			A)Hand washing sign need at hand washing sink in service area. B)Cover food in walk in refrigerator and cold hold. C)Food grade bags must be used to cover or store food. Repeat. If not corrected by next inspection a \$50 reinspection fee will be charged.				
	EHF13	COS	HACCP PLAN/TIME		7/17/2014		
			A)Ham with no date mark. All potentially hazardous food must be date marked after opening or cooking and discarded after 7 days.				
	EHF01	COS	COOLING FOR COOKED FOOD		7/17/2014		
			Improper cooling of cooked potatoes. Item must be either put in cold hold or in an ice bath.				
	EHF20	COS	TOXIC ITEMS		7/17/2014		
			Wipe down sanitizer over 200ppm. Wipe down should be 100ppm.				

Food Establishment Public Inspection Report

From 7/17/14 thru 7/23/14

ESTABLISHMENT

**TAQUERIA RIVERA
1210 SE 11TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT4911	EHF19	COS	RODENTS/ANIMALS/OPENINGS		7/19/2014	13	HL1B FOOD
			Lots of flies, flies must be removed.				
	EHF02	COS	COLD HOLDING		7/19/2014		
			Ham delivered at 59°F, must be kept below 41° at all times. Cool ham to 41° rapidly.				
	EHF03	COS	HOT HOLDING		7/19/2014		
			Beef delivered at 109°. Hot food must be kept above 135° at all times. Reheat all food to 165° before serving.				

Food Establishment Public Inspection Report

From 7/17/14 thru 7/23/14

ESTABLISHMENT

TEXAS FIREHOUSE SPORTS BAR&GR

3333 S COULTER ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1687	EHF15	IN	EQUIPMENT ADEQUATE Corrected.		7/21/2014	0	HFOL

Food Establishment Public Inspection Report

From 7/17/14 thru 7/23/14

ESTABLISHMENT

**TEXAS ROADHOUSE
2805 W INTERSTATE 40**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1022	EHF07	COS	ADEQUATE HAND WASHING		7/23/2014	11	HL1B
			Employee did not wash hands when changing gloves.				
	EHF08	COS	GOOD HYGIENIC PRACTICES		7/23/2014		
			Kitchen employee leaned against cleaned dishes with dirty shirt.				
	EHF28	H90 DAY	ALL OTHER VIOLATIONS		7/23/2014		
			Employee preparing foods with no hair restraint.				
	EHF25	COS	FOOD CONTACT SURFACES		7/23/2014		
			Splatter on bottom of shelves over food prep areas. Ensure all shelf bottoms are cleaned daily. Broken gasket on reach in cooler. Replace gasket.				

Food Establishment Public Inspection Report

From 7/17/14 thru 7/23/14

ESTABLISHMENT

THAI KITCHEN RESTAURANT

713 23RD ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFC220	EHF28	COS	ALL OTHER VIOLATIONS		7/23/2014	14	HL1B
			A)Clean vent cover in walk in refrigerator. B)Clean walk in refrigerator door. C)Replace gasket on cold hold by stove. D)Clean inside ice machine. E)Store wipe down rags in sanitizer. F)Replace cover to ice machine motor.				
	EHF08	H10DAY	GOOD HYGIENIC PRACTICES		7/23/2014		
			Employee touching ready to eat food without washing hands and without gloves. Repeat. If not corrected by next inspection, a \$50 reinspection fee will be charged.				
	EHF12	COS	CROSS CONTAMINATION		7/23/2014		
			Rice scoop stored in out of temperature water. The water must be 135F or hotter or 41F or lower.				
	EHF22	COS	MANAGER KNOWLEDGE/CERTIFIED		7/23/2014		
			Food manager card not posted. Food manager card must be posted at all times.				
	EHF25	COS	FOOD CONTACT SURFACES		7/23/2014		
			A)Scoop without handle in flour. All scoops must have a handle. B)Clean rice hot hold. C)Single use items on dirty shelf in kitchen and by soda dispenser. D)Clean cold hold doors under prep area.				

Food Establishment Public Inspection Report

From 7/17/14 thru 7/23/14

ESTABLISHMENT

Food Establishment Public Inspection Report

From 7/17/14 thru 7/23/14

ESTABLISHMENT

**THAI PALACE
4723 S WESTERN ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1727	EHF12	COS	CROSS CONTAMINATION		7/23/2014	21	HL1B
			Raw meat stored over ready to eat lettuce. Never store raw meats or eggs over foods that are ready to eat.				
	EHF08	COS	GOOD HYGIENIC PRACTICES		7/23/2014		
			Hand sink used washing towel. Hand sink is for hand wash only.				
	EHF03	COS	HOT HOLDING		7/23/2014		
			Spoon used for rice stored in cold water. Water for storing spoon must be 135 degrees F. or hotter.				
	EHF02	COS	COLD HOLDING		7/23/2014		
			Eggs held at 65 degrees. Shrimp held at 65 degrees. These items are potentially hazardous and must always be held at or below 41 degrees F.				
	EHF28	H90 DAY	ALL OTHER VIOLATIONS		7/23/2014		
			Ladder and fan stored in kitchen not clean. All items stored in kitchen must be clean.				

Food Establishment Public Inspection Report

From 7/17/14 thru 7/23/14

ESTABLISHMENT

THAI PALACE

HF1727	EHF25	H10DAY	FOOD CONTACT SURFACES	7/23/2014	21	HL1B
Utensil tub not clean. B)Gaskets to reach in coolers not clean.						

**THUMPERS GRILL
1200 STREIT DR**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT4943					7/17/2014	0	HL1B FOOD

Food Establishment Public Inspection Report

From 7/17/14 thru 7/23/14

ESTABLISHMENT

UNITED SUPERMARKET #523

5601 W AMARILLO BLVD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1679	EHF10	COS	SOUND CONDITION		7/23/2014	7	HL1B
			Dented cans on shelf in kitchen.				
	EHF20	COS	TOXIC ITEMS		7/23/2014		
			Sanitizer in coffee shop was over 400 PPM Qt, should be 150 to 400.				
HF298	EHF28	H90 DAY	ALL OTHER VIOLATIONS		7/23/2014	7	HL1B
			a)Gasket on freezer door in meat market needs to be replaced. b)Frost buildup in Bakery freezer.				
	EHF10	COS	SOUND CONDITION		7/23/2014		
			a)Molded produce. b)Dented can on shelf.				

Food Establishment Public Inspection Report

From 7/17/14 thru 7/23/14

ESTABLISHMENT

UNITED SUPERMARKET #523

HF298	EHF20	COS	TOXIC ITEMS	7/23/2014	7	HL1B
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Sanitizer in meat market was over 400 PPM Qt, should be 150 to 400.

VFW GOLDING MEADOWS POST 1475

1401 SW 8TH AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF477	EHF22	IN	MANAGER KNOWLEDGE/CERTIFIED	7/21/2014	0	HFOL	

Corrected from previous inspection.

Food Establishment Public Inspection Report

From 7/17/14 thru 7/23/14

ESTABLISHMENT**WAFFLE HOUSE #1239****2108 S WESTERN ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1297	EHF21	IN	MANUAL WARE WASHING Corrected.		7/22/2014	0	HFOL

WEST TEXAS PROVISIONS**314 S FANNIN ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1619					7/21/2014	0	HL1B

Food Establishment Public Inspection Report

From 7/17/14 thru 7/23/14

ESTABLISHMENT**WESTERN HORSEMAN CLUB****2501 E INTERSTATE 40**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2052	EHF25	COS	FOOD CONTACT SURFACES Lipstick found on bar glasses.		7/22/2014	3	HL1B

Food Establishment Public Inspection Report

From 7/17/14 thru 7/23/14

ESTABLISHMENT

WHATABURGER #114

4111 SW 45TH AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF422	EHF20	COS	TOXIC ITEMS		7/23/2014	10	HL1B
			Grease cleaner stored on food shelf.				
	EHF07	COS	ADEQUATE HAND WASHING		7/23/2014		
			Employee touched waste bucket and touched grill items without glove change or hand wash.				
	EHF25	H10DAY	FOOD CONTACT SURFACES		7/23/2014		
			Clean: reach in gaskets,fd tongs stored touching dirty surface, slicer stored w/food particles attached, butter roller. Chipped knife on holder. Food pans found w/foods attached after cleaning.Pans stacked wet. Ice scoop holder not clean & holding water.				
	EHF28	H90 DAY	ALL OTHER VIOLATIONS		7/23/2014		
			Clean: waste food chute, bread racks, blower covers in walk in cooler, paper towel dispenser. Ice maker door will not shut completely. Hot hold water needs to be cleaned daily. Small gap at bottom of back door.				

Food Establishment Public Inspection Report

From 7/17/14 thru 7/23/14

ESTABLISHMENT

**WHATABURGER #758
6120 HOLLYWOOD RD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1038	EHF16	IN	HAND WASH FACILITIES ADEQUATE A)Corrected.		7/21/2014	0	HFOL
	EHF23	IN	SEWAGE/WASTEWATER A)Corrected.		7/21/2014		