

Food Establishment Public Inspection Report**From 7/24/14 thru 7/30/14****ESTABLISHMENT****6TH STREET SALOON
609 S INDEPENDENCE ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1782	EHF11	COS	PROPER HANDLING RTE		7/28/2014	10	HL1B
			Ice scoop laying on ice used in drinks, stand with handle up or store on clean dry surface.				
	EHF17	COS	HAND WASH WITH SOAP/TOWELS		7/28/2014		
			Hand washing sink did not have soap and towels.				
	EHF25	COS	FOOD CONTACT SURFACES		7/28/2014		
			a)Soda gun holster needed to be cleaned. b)Ice machine needed to be cleaned.				

Food Establishment Public Inspection Report

From 7/24/14 thru 7/30/14

ESTABLISHMENT**A & G ICE CREAM PLANET
830 S CAROLINA ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFM464					7/28/2014	0	H PREOPEN

**AFC SUSHI @UNITED 529
5807 SW 45TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1321					7/24/2014	0	HL1B

Food Establishment Public Inspection Report

From 7/24/14 thru 7/30/14

ESTABLISHMENT**ALCOHOLIC RECOVERY CENTER****412 SE 16TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF105	EHF25	COS	FOOD CONTACT SURFACES		7/25/2014	6	HL1B
			Meat slicer needs to be cleaned.				
	EHF28	COS	ALL OTHER VIOLATIONS		7/25/2014		
			Grease on floor around fryer needs to be cleaned.				
	EHF17	COS	HAND WASH WITH SOAP/TOWELS		7/25/2014		
			Paper towels needed at hand sink.				

Food Establishment Public Inspection Report

From 7/24/14 thru 7/30/14

ESTABLISHMENT

AMARILLO FAMILY YMCA MIDTOWN**609 S CAROLINA ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFD68	EHF10	COS	SOUND CONDITION		7/24/2014	4	HL1B
			Dented cans found on shelf.				

AMARILLO FAMILY YMCA NORTH**1330 NW 18TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFD67	EHF20	COS	TOXIC ITEMS		7/24/2014	3	HL1B
			Sanitizer in three compartment sink was over 400 PPM Qt, should be 200 PPM.				

Food Establishment Public Inspection Report

From 7/24/14 thru 7/30/14

ESTABLISHMENT

**AMARILLO NUTRITION
9100 S GEORGIA ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT4977	EHF19	COS	RODENTS/ANIMALS/OPENINGS		7/26/2014	9	HL1B FOOD
			Screen needed if preparing drinks.				
	EHF28	COS	ALL OTHER VIOLATIONS		7/26/2014		
			Permit needs to be pd by 10am on 7/28/14. Floor needed. Store all products 6" off the ground.				

**ANTHONY CATHERINE P
1414 SUNRISE DR**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFX17					7/29/2014	0	HL1B

Food Establishment Public Inspection Report

From 7/24/14 thru 7/30/14

ESTABLISHMENT

**APD CAFE
200 SE 3RD AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1983	EHF28	COS	ALL OTHER VIOLATIONS		7/25/2014	7	HL1B
			Tops of equipment need to be cleaned. b)Clean cabinet floor below soda box storage. c)Defrost freezers. d)Remove greasy cardboard from below grease containers. e)Clean area around potato slicer.f)Do not store sanitized items with non sanitized.				
	EHF25	COS	FOOD CONTACT SURFACES		7/25/2014		
			Slicer not cleaned properly. b)Tea nozzle not cleaned previous day.				
	EHF08	COS	GOOD HYGIENIC PRACTICES		7/25/2014		
			Employee used hand sink to wash produce. Must use 3 bay sink after sanitizing to wash produce.				

Food Establishment Public Inspection Report

From 7/24/14 thru 7/30/14

ESTABLISHMENT

ARBYS #1749

2020 ROSS-OSAGE DR

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF1445	EHF25	IN	FOOD CONTACT SURFACES		7/25/2014	0	HFOL	
			a)Condensate leak repaired in reach in cooler.Corrected. b)Hand sink repaired. Corrected.					
	EHF28	IN	ALL OTHER VIOLATIONS		7/25/2014			
			Air vent covers repalced in kitchen.					

Food Establishment Public Inspection Report**From 7/24/14 thru 7/30/14****ESTABLISHMENT****ARBYS #5726****7222 W INTERSTATE 40**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1564	EHF25	COS	FOOD CONTACT SURFACES		7/29/2014	12	HL1B
			Ice buckets holding stagnant water. Buckets must be inverted when stored.				
	EHF08	COS	GOOD HYGIENIC PRACTICES		7/29/2014		
			Hand sink with scrub pad. Scrub pads may not be stored in hand sink. b)Open employee drinks in kitchen. All drinks must have a lid.				
	EHF02	H 2 HOUR	COLD HOLDING		7/29/2014		
			Walk in cooler and reach in cooler both at 50 degrees. F. Units must hold at 41 degrees or less.				

Food Establishment Public Inspection Report

From 7/24/14 thru 7/30/14

ESTABLISHMENT**BAHAMA BUCKS
9100 S GEORGIA ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT4952					7/26/2014	0	HL1B FOOD

**BAKER BROS AMERICAN DELI
3300 S SONCY RD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2245	EHF21	IN	MANUAL WARE WASHING		7/28/2014	0	HFOL
			a)Corrected.				

Food Establishment Public Inspection Report

From 7/24/14 thru 7/30/14

ESTABLISHMENT

**BAYMONT INN & SUITES
3411 W INTERSTATE 40**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1118	EHF15	COS	EQUIPMENT ADEQUATE		7/29/2014	3	HL1B
			Freezer door not shut completely. Ensure door is not blocked open by food packages. b)Refrigerator has drip inside. Towel used to catch drip. Repair as needed to eliminate drip and remove towel.				
	EHF28	COS	ALL OTHER VIOLATIONS		7/29/2014		
			Refrigerator door handles need to be cleaned.				

Food Establishment Public Inspection Report

From 7/24/14 thru 7/30/14

ESTABLISHMENT

**BEST THAI
208 23RD ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFC296	EHF28	COS	ALL OTHER VIOLATIONS		7/29/2014	4	HL1B
			A)Hood vent filter needs to be in place at all times during operation.				
	EHF02	IN	COLD HOLDING		7/29/2014		
			A)Beef holding at 40 degrees.				
	EHF01	IN	COOLING FOR COOKED FOOD		7/29/2014		
			A)Fried chicken cooling at 46 degrees within the first 4 hours.				
	EHF08	COS	GOOD HYGIENIC PRACTICES		7/29/2014		
			A)Employee drink needs a lid and straw.				

Food Establishment Public Inspection Report

From 7/24/14 thru 7/30/14

ESTABLISHMENT**BIG SPENCER
4101 S LOOP 335 EAST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFR34	EHF28	H90 DAY	ALL OTHER VIOLATIONS		7/26/2014	3	HL1B
			Defrost chest freezer in snow cone area.				
	EHF18	H10DAY	INSECT CONTAMINATION		7/26/2014		
			Insect lights must catch insect parts. Must be approved for use in food establishment.				

Food Establishment Public Inspection Report

From 7/24/14 thru 7/30/14

ESTABLISHMENT

BIG TEXAN STEAK RANCH

7701 E INTERSTATE 40

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF478	EHF28	COS	ALL OTHER VIOLATIONS		7/24/2014	9	HL1B
			Items stored in hand sink in candy area.				
	EHF25	H 3 DAYS	FOOD CONTACT SURFACES		7/24/2014		
			A)Small plate shelf needs to be cleaned. B)Entire meat cutting room needs to be deep cleaned.				
	EHF24	H 3 DAYS	THERMOMETERS		7/24/2014		
			Thermometers needed in all coolers.				
	EHF15	H 3 DAYS	EQUIPMENT ADEQUATE		7/24/2014		
			Cooler 3 not holding temperature properly. Food was moved to a functioning cooler.				
HF478	EHF15	H 3 DAYS	EQUIPMENT ADEQUATE		7/28/2014	3	HFOL
			Salad cooler still not holding temperature. If not corrected by next inspection, a \$50 reinspection fee will be applied.				

Food Establishment Public Inspection Report**From 7/24/14 thru 7/30/14**

ESTABLISHMENT

BIG TEXAN STEAK RANCH

HF478	EHF24	IN	THERMOMETERS	7/28/2014	3	HFOL
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A)Corrected from previous inspection.

	EHF25	IN	FOOD CONTACT SURFACES	7/28/2014		
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A), B)Corrected from previous inspection.

Food Establishment Public Inspection Report

From 7/24/14 thru 7/30/14

ESTABLISHMENT

BLUE SKY

4201 W INTERSTATE 40

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF976	EHF25	COS	FOOD CONTACT SURFACES		7/29/2014	6	HL1B
			Patty press not clean. b)Utensils on clean dish rack not clean. c)Inside ice machine not clean.				
	EHF28	COS	ALL OTHER VIOLATIONS		7/29/2014		
			Back door very dirty. All surfaces in kitchen must be clean.				
	EHF15	COS	EQUIPMENT ADEQUATE		7/29/2014		
			Small cooler not holding at proper temperature. Unit must hold at 41 degrees or less at all times. Unit found at 50 degrees.				

Food Establishment Public Inspection Report

From 7/24/14 thru 7/30/14

ESTABLISHMENT

BRACEROS BAR AND GRILL

2822 SW 6TH AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2152	EHF15	H10DAY	EQUIPMENT ADEQUATE		7/24/2014	11	HL1B
			Walkin cooler not cooling properly, air temperature after lunch rush at 50 degrees, did not cool down rapidly.				
	EHF21	COS	MANUAL WARE WASHING		7/24/2014		
			Ware washing machine was not sanitizing at time of inspection.				
	EHF01	COS	COOLING FOR COOKED FOOD		7/24/2014		
			Foods in walkin were not cooling properly, use ice bath in cooler to cool foods rapidly, 135 to 70 in 2 hours and 70 to 41 in additional 4 hours.				
	EHF28	COS	ALL OTHER VIOLATIONS		7/24/2014		
			Eating utensils in wait station should be stored handles up.				

Food Establishment Public Inspection Report

From 7/24/14 thru 7/30/14

ESTABLISHMENT

BRAUMS ICE CREAM #183

4629 S WESTERN ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2357	EHF28	COS	ALL OTHER VIOLATIONS		7/30/2014	7	HL1B
			Mop sink left with food waste overnight. Walkin freezer has ice buildup and dirty floor. Walk in cooler blower covers have dust. Air intakes in back area dusty.				
	EHF25	COS	FOOD CONTACT SURFACES		7/30/2014		
			Pans stacked wet after cleaning. Pans with grease and food particles. Fry containers stored in dirty metal pan. Nozzle to yogurt machine not cleaned. Inside oven not cleaned daily. Shake mixers not cleaned previous night.				
	EHF09	COS	APPROVED SOURCE/LABELING		7/30/2014		
			Container seasoning with no label. All non easily identifiable foods must be labeled.				

Food Establishment Public Inspection Report

From 7/24/14 thru 7/30/14

ESTABLISHMENT

BRAUMS ICE CREAM #60**1900 S GRAND ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF601	EHF15	IN	EQUIPMENT ADEQUATE		7/24/2014	0	HFOL
			Corrected from previous inspection.				
	EHF18	IN	INSECT CONTAMINATION		7/24/2014		
			Corrected from previous inspection.				

Food Establishment Public Inspection Report

From 7/24/14 thru 7/30/14

ESTABLISHMENT

**BUNS OVER TEXAS
6045 SW 34TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2015	EHF11	COS	PROPER HANDLING RTE		7/28/2014	13	HL1B
			a)Self service lemons in the tea area must be under a sneeze shield or have a removeable lid.				
	EHF13	COS	HACCP PLAN/TIME		7/28/2014		
			a)Corn dogs must be date marked. b)Ham in cooler must be date marked. All PHF, pre-cooked, must have a date mark in the refrigerator.				
	EHF02	COS	COLD HOLDING		7/28/2014		
			a)Cut leafy greens and sliced tomatoes must be at 41F or below. Use metal pans, deeper pans or implement a time keeping system.				
	EHF28	COS	ALL OTHER VIOLATIONS		7/28/2014		
			a)Clean the utensil holders.				

Food Establishment Public Inspection Report

From 7/24/14 thru 7/30/14

ESTABLISHMENT

BURGER KING #3432

1314 ROSS ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF236	EHF28	H90 DAY	ALL OTHER VIOLATIONS		7/28/2014	6	HL1B
			Walk in cooler needs new door gasket. Will reinspect in 90 days.				
	EHF25	COS	FOOD CONTACT SURFACES		7/28/2014		
			a)Container used to hold clean utensils needed to be cleaned. COS. b)Ice machine needs to be cleaned on the inside. COS.				
	EHF24	COS	THERMOMETERS		7/28/2014		
			Thermometers found broken in 2 reach in coolers. Thermometers were replaced.				

Food Establishment Public Inspection Report

From 7/24/14 thru 7/30/14

ESTABLISHMENT

BUTTERFLIES & BULLFROGS

3107 SW 27TH AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFD59	EHF21	IN	MANUAL WARE WASHING Corrected.		7/29/2014	0	HFOL

Food Establishment Public Inspection Report

From 7/24/14 thru 7/30/14

ESTABLISHMENT

**BYOB BURGER COMPANY
6200 HILLSIDE RD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2140	EHF02	COS	COLD HOLDING		7/29/2014	13	HL1B
			Small reach in cooler holding at 50 degrees. Unit must hold at 41 degrees or less.				
	EHF10	COS	SOUND CONDITION		7/29/2014		
			Dented can on shelf for use. Dented cans are not allowed.				
	EHF25	COS	FOOD CONTACT SURFACES		7/29/2014		
			Ice maker not clean. Pink mold must be removed. Clean regularly.				
	EHF28	COS	ALL OTHER VIOLATIONS		7/29/2014		
			Fan in kitchen is dirty. b)No test strips available at dish sink. c)Freezers need to be defrosted.				

Food Establishment Public Inspection Report

From 7/24/14 thru 7/30/14

ESTABLISHMENT

**CARNICERIA LA POPULAR
1505 SE 3RD AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF87	EHF28	COS	ALL OTHER VIOLATIONS		7/29/2014	13	HL1B
			a)Hand sink in deli found blocked. b)Meat dept. coolers needed to be cleaned.				
	EHF25	COS	FOOD CONTACT SURFACES		7/29/2014		
			a)Knives found stored between 2 shelves. b)Utensil containers needed to be cleaned. c)Soda nozzles needed to be cleaned. d)Knives found stored dirty in meat dept. e)Ice machine needed to be cleaned on inside.				
	EHF20	COS	TOXIC ITEMS		7/29/2014		
			Chemicals found stored with food. Chemicals were moved.				
	EHF13	COS	HACCP PLAN/TIME		7/29/2014		
			Ready to eat food found in walk in cooler with out date marks.				
	EHF15	COS	EQUIPMENT ADEQUATE		7/29/2014		
			Produce cooler holding at 60F, must be 41F or below. All potentially hazardous foods were moved.				

Food Establishment Public Inspection Report

From 7/24/14 thru 7/30/14

ESTABLISHMENT**CARRIES CAKES
2518 S GRAND ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1887	EHF25	IN	FOOD CONTACT SURFACES		7/29/2014	0	HL1B

Food Establishment Public Inspection Report

From 7/24/14 thru 7/30/14

ESTABLISHMENT

CASH SAVER FOOD OUTLET

2200 BELL ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2497	EHF25	COS	FOOD CONTACT SURFACES		7/29/2014	3	HL1B
			Utensil container not clean at deli. b)Microwave splatter at bakery.				
	EHF28	COS	ALL OTHER VIOLATIONS		7/29/2014		
			Hand sink not clean. b)Roller racks not clean. c)Blower covers have fuzz. d)Walk in door not clean. e)Fly tape over food prep table. f)Waste cans not clean.				
HF2498	EHF25	COS	FOOD CONTACT SURFACES		7/29/2014	12	HL1B
			Ice machine door inside not clean. b)Microwave not clean. c)Sealer wrap heat pad torn. Repair or replace.				
	EHF28	COS	ALL OTHER VIOLATIONS		7/29/2014		
			Over head door air curtain broken. Replace broken curtain sections. b)Coving missing one tile at market causing standing water. c)Mop sink drips. d)Market cut room blower covers dusty.				

Food Establishment Public Inspection Report

From 7/24/14 thru 7/30/14

ESTABLISHMENT

CASH SAVER FOOD OUTLET

HF2498	EHF10	COS	SOUND CONDITION	7/29/2014	12	HL1B
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Salame for sale out of date.

	EHF02	COS	COLD HOLDING	7/29/2014		
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Sliced mushrooms at 50 degrees F. Must be held at 41 or less.

Food Establishment Public Inspection Report

From 7/24/14 thru 7/30/14

ESTABLISHMENT

**CHEDDARS CASUAL CAFE
3901 W INTERSTATE 40**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1697	EHF02	COS	COLD HOLDING		7/24/2014	20	HL1B
			2 cold hold units at make tables not at 41° or less. Coolers must not be used to hold potentially hazardous food until repaired to hold foods at 41° or less.				
	EHF09	COS	APPROVED SOURCE/LABELING		7/24/2014		
			No label on white powder food item, yellow powder food.				
	EHF10	COS	SOUND CONDITION		7/24/2014		
			Two containers food product marked 'refrigerate after open' found not refrigerated.				
	EHF08	COS	GOOD HYGIENIC PRACTICES		7/24/2014		
			Hand sink used for filling food container.				
	EHF28	COS	ALL OTHER VIOLATIONS		7/24/2014		
			Pans stacked wet. Pans will not dry properly and may grow bacteria if stacked wet. Air dry before stacking. Blower covers in all walkin coolers need to be cleaned. No heat sanitizer test strips available.				

Food Establishment Public Inspection Report

From 7/24/14 thru 7/30/14

ESTABLISHMENT

CHEDDARS CASUAL CAFE

HF1697	EHF25	COS	FOOD CONTACT SURFACES	7/24/2014	20	HL1B
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Broken glass in glass chiller at bar. Slicer not disassembled to clean. Meat particles on cleaned slicer. Cleaned pans found with foods attached.

CHICK FIL A

7701 W INTERSTATE 40

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2209					7/29/2014	0	HL1B

Food Establishment Public Inspection Report

From 7/24/14 thru 7/30/14

ESTABLISHMENT**CHICKEN EXPRESS**

7301 W INTERSTATE 40

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF1062	EHF28	COS	ALL OTHER VIOLATIONS		7/30/2014	0	HL1B	
			Condensation dripping on food boxes in walk in cooler. Repair as needed to stop drip and do not place boxes below drip line. b)Invert ice buckets to drain. Hang or place on sanitized surface.					

CHILDRENS CIRCLE OF FRIENDS

3510 BOWIE ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFD57	EHF28	IN	ALL OTHER VIOLATIONS		7/25/2014	0	HL1B

Food Establishment Public Inspection Report

From 7/24/14 thru 7/30/14

ESTABLISHMENT

**CHINA MAX
7701 W INTERSTATE 40**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1485	EHF28	H90 DAY	ALL OTHER VIOLATIONS		7/29/2014	7	HL1B
			a)Separate unsanitary items from clean items. COS. b)Clean the burners. c)Degrease below the fryers. d)Remove soap and paper towels from above sink that is not a hand sink. e)Clean the fan over the pots.				
	EHF13	COS	HACCP PLAN/TIME		7/29/2014		
			a)Date marks must be placed on pre cooked food items in the cooler.				
	EHF21	COS	MANUAL WARE WASHING		7/29/2014		
			0 ppm bleach in wipedown.				

Food Establishment Public Inspection Report

From 7/24/14 thru 7/30/14

ESTABLISHMENT**CHURCHS CHICKEN #592**

2002 S GEORGIA ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF980	EHF19	COS	RODENTS/ANIMALS/OPENINGS		7/29/2014	0	HFOL	
			Weather stripping needed on front door. If not corrected by next inspection, a \$50 reinspection fee will be charged.					

CIELITO LINDO RESTAURANT

2618 E AMARILLO BLVD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF2576	EHF22	H45 DAY	MANAGER KNOWLEDGE/CERTIFIED		7/25/2014	0	H PREOPEN	
			Food manager needed.					
	EHF28	H45 DAY	ALL OTHER VIOLATIONS		7/25/2014			
			English and Spanish hand washing signs needed in womens restroom. Self-closing hinges needed at front and back door. Hand washing sign needed at hand sink.					

Food Establishment Public Inspection Report

From 7/24/14 thru 7/30/14

ESTABLISHMENT

**COCA COLA
1001 S POLK ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT4935					7/26/2014	0	HL1B FOOD

COMFORT SUITES SOUTH 6318 VENTURA DR

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1127	EHF02	IN	COLD HOLDING	A)Coolers holding at 40 degrees.	7/28/2014	0	HL1B

Food Establishment Public Inspection Report

From 7/24/14 thru 7/30/14

ESTABLISHMENT**CONNER HOUSE
2 COTTONWOOD LN**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFC324	EHF02	IN	COLD HOLDING		7/29/2014	4	HL1B
			A)Cooler holding at 40 degrees.				
	EHF10	COS	SOUND CONDITION		7/29/2014		
			A)Wooden sticks used with food found moldy. Discarded.				

**COWBOY GELATO
2401 LINE AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT4976					7/29/2014	0	HL1B FOOD

Food Establishment Public Inspection Report

From 7/24/14 thru 7/30/14

ESTABLISHMENT

CRUSH WINE BAR & DELI

701 S POLK ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1670	EHF08	COS	GOOD HYGIENIC PRACTICES		7/25/2014	10	HL1B
			Hand sink used with food prep. Hand sink is only for hand wash. b)Employee drink with no lid. All employee drinks must have a lid and straw or sport cap.				
	EHF21	COS	MANUAL WARE WASHING		7/25/2014		
			Dish washer not sanitizing. Unit was out of sanitizer.				
	EHF25	COS	FOOD CONTACT SURFACES		7/25/2014		
			Onions on floor in walk in cooler. Never put foods on the floor.				

Food Establishment Public Inspection Report

From 7/24/14 thru 7/30/14

ESTABLISHMENT

CUSTOM FOOD GROUP

1000 SW 7TH AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF322	EHF28	H90 DAY	ALL OTHER VIOLATIONS		7/30/2014	0	HL1B
A)Ceiling tiles need to be replaced. B)Dust needs to be cleaned off of ceiling in walk in cooler.							

DOWNTOWN DELI

900 S TYLER ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2518	EHF25	H 3 DAYS	FOOD CONTACT SURFACES		7/29/2014	3	HL1B
A)Bottom of make table needs to be cleaned out. B)Soda nozzles needed to be cleaned. C)Microwave needed to be cleaned out.							

Food Establishment Public Inspection Report

From 7/24/14 thru 7/30/14

ESTABLISHMENT**EL GIRO
1800 BELL ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF2514	EHF20	COS	TOXIC ITEMS		7/29/2014	3	HL1B	
			a)Sanitizer in three compartment sink was over 200 PPM CI should be 50 to 100. b)Spray bottle in kitchen was not labeled.					

Food Establishment Public Inspection Report

From 7/24/14 thru 7/30/14

ESTABLISHMENT

**EPIC PIES
1205 23RD ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFC327	EHF20	COS	TOXIC ITEMS		7/29/2014	10	HL1B
			A)Chemical bottle found without a label and hanging on the clean dish rack. B)Wipe down solution well over 200ppm chlorine, must be 100ppm chlorine.				
	EHF13	COS	HACCP PLAN/TIME		7/29/2014		
			A)Partially cooked ribs held longer than 7 days. B)Opened pack of ham held longer than 7 days. Both were discarded.				
	EHF17	COS	HAND WASH WITH SOAP/TOWELS		7/29/2014		
			A)Soap and paper towels needed at the hand sink by the bathroom.				
	EHF02	IN	COLD HOLDING		7/29/2014		
			A)All coolers holding at 40 degrees. B)Sausage holding at 40 degrees.				

Food Establishment Public Inspection Report

From 7/24/14 thru 7/30/14

ESTABLISHMENT**FAMILY DISCOUNT
1120 SW 15TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF506	EHF25	H 3 DAYS	FOOD CONTACT SURFACES		7/25/2014	3	HL1B
			A)Soda nozzles needed to be cleaned. (COS) B)Ice machine needs to be cleaned. (3 DAYS)				
HF506	EHF25	IN	FOOD CONTACT SURFACES		7/28/2014	0	HFOL
			Corrected from previous inspection.				

Food Establishment Public Inspection Report

From 7/24/14 thru 7/30/14

ESTABLISHMENT**FAMILY SUPPORT SERVICES**

1001 N POLK ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT4947					7/26/2014	0	HL1B FOOD

FAST STOP #19
2305 SW 3RD AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1685	EHF25	COS	FOOD CONTACT SURFACES		7/28/2014	6	HL1B
			Microwave oven needed to be cleaned.				
	EHF24	COS	THERMOMETERS		7/28/2014		
			No thermometer found in refrigerator on counter.				

Food Establishment Public Inspection Report

From 7/24/14 thru 7/30/14

ESTABLISHMENT

FOOTPRINTS DAYSCHOOL

4333 SW 51ST AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFD9					7/30/2014	0	HL1B

FURRS FAMILY DINING #123

2221 S SONCY RD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2570	EHF28	IN	ALL OTHER VIOLATIONS		7/28/2014	0	HFOL
			a)Corrections.				
	EHF15	IN	EQUIPMENT ADEQUATE		7/28/2014		
			a)Corrected.				

Food Establishment Public Inspection Report

From 7/24/14 thru 7/30/14

ESTABLISHMENT

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

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1378	EHF15	H10DAY	EQUIPMENT ADEQUATE		7/25/2014	29	HL1B
			Two cold hold units found out of temp. Cold hold units must hold at 41° or less. Potentially hazardous foods discarded.				
	EHF20	H10DAY	TOXIC ITEMS		7/25/2014		
			Several containers chemical with no label. Chemicals must always be labeled to prevent misuse. Sanitizer over 400ppm quat. Chemicals stored above food containers in shed.				
	EHF02	COS	COLD HOLDING		7/25/2014		
			Raw chicken at 45-55° & raw fish 50° in make table. Cooked leftover chicken out of temp at 65°. Cooked leftover veggies, mac & cheese, mushrooms all out of temp 60°. Enchiladas 60°, Raw eggs 65°. Temp violations also from previous inspection.				
	EHF07	COS	ADEQUATE HAND WASHING		7/25/2014		
			Employee did not wash hands before putting on gloves. Employee dropped pan on floor and picked it up and stacked it with clean pans. Employee did not wash hands after picking up pan off floor.				
	EHF12	H10DAY	CROSS CONTAMINATION		7/25/2014		
			Condensation from cooler in walk in refrigerator dripping onto melons stored below. Do not store foods below condensation drip.				

Food Establishment Public Inspection Report

From 7/24/14 thru 7/30/14

ESTABLISHMENT

GOLDEN CORRAL #533

HF1378	EHF10	H10DAY	SOUND CONDITION	7/25/2014	29	HL1B
			Food item marked 'refrigerate after open found not refrigerated. Check all labels to ensure proper storage. Product stored open. Dented cans on shelf for use.			
	EHF28	H10DAY	ALL OTHER VIOLATIONS	7/25/2014		
			Thorough cleaning needed thruout establishment. Waste grease bin left open when not in use. Raw eggs stored over ready to eat foods. Numerous chipped plates at dessert area. Lids to ice cream machine don't fit. Lid to ice cream freezer is cracked.			
	EHF25	H10DAY	FOOD CONTACT SURFACES	7/25/2014		
			Clean reachin cooler, ovens, meat slicer w/meat particles after cleaning previous day, encrusted pans, utensil tubs, grill w/heavy carbon buildup. Glove box stored on clean utensils. Ice scoop stored on waste liquid grate. Dry batter on large mixer.			
	EHF23	H10DAY	SEWAGE/WASTEWATER	7/25/2014		
			Hand sink drain leaks onto floor in meat cutting room. Faucet also leaks. Dish washer drains onto floor.			

Food Establishment Public Inspection Report

From 7/24/14 thru 7/30/14

ESTABLISHMENT

GOONEYS BAR & GRILL

705 S POLK ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2334	EHF25	COS	FOOD CONTACT SURFACES		7/25/2014	15	HL1B
			Rice spoon not stored properly. Spoon must be in food at correct temperature, in hot water or cleaned at each use. b)Soda nozzles not clean.				
	EHF28	COS	ALL OTHER VIOLATIONS		7/25/2014		
			Hand wash signs needed in restrooms. b)Floor fan needs to be cleaned.				
	EHF10	COS	SOUND CONDITION		7/25/2014		
			Food product marked 'Refrigerate after open' found not refrigerated.				
	EHF02	COS	COLD HOLDING		7/25/2014		
			Raw eggs held out of temperature control. Eggs must be held at 45 degrees or less.				
	EHF17	COS	HAND WASH WITH SOAP/TOWELS		7/25/2014		
			No paper towels at hand sink.				

Food Establishment Public Inspection Report

From 7/24/14 thru 7/30/14

ESTABLISHMENT

GREYHOUND LINES-FOOD SERVICE**702 S TYLER ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF926	EHF25	COS	FOOD CONTACT SURFACES		7/29/2014	3	HL1B	
			Dried nacho cheese needed to be cleaned off of cheese dispenser.					

**H & L DISCOUNT
1817 S EASTERN ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF825	EHF28	COS	ALL OTHER VIOLATIONS		7/28/2014	0	HL1B	
			Mop sink blocked.					

Food Establishment Public Inspection Report

From 7/24/14 thru 7/30/14

ESTABLISHMENT

HAROLDS FARMERS MARKET INC

1308 S GRAND ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF575	EHF28	IN	ALL OTHER VIOLATIONS		7/29/2014	0	HL1B

HILLSIDE HEIGHTS REHAB SUITES

6650 S SONCY RD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2421	EHF28	COS	ALL OTHER VIOLATIONS		7/29/2014	0	HL1B
				a)Replace empty quat bottle. b)Meat thawing must have cold running water over it constantly.			
	EHF29	IN	RECOGNITION		7/29/2014		
				a)Wonderful improvements! Looks great!			

Food Establishment Public Inspection Report

From 7/24/14 thru 7/30/14

ESTABLISHMENT**HILTON GARDEN INN @ AMARILLO**

9000 W INTERSTATE 40

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF1698	EHF28	COS	ALL OTHER VIOLATIONS		7/30/2014	3	HL1B	
			a)Single service items in pantry must be 6" off ground b)Boxes in freezer must be 6" off ground.					
	EHF21	H10DAY	MANUAL WARE WASHING		7/30/2014			
			a)Dish washer is not reaching the correct temperature to sanitize. Correct.					

HOFFBRAU STEAKS

1001 S POLK ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT4963					7/26/2014	0	HL1B FOOD

Food Establishment Public Inspection Report

From 7/24/14 thru 7/30/14

ESTABLISHMENT

**HOLIDAY INN EXPRESS
6701 HOLLYWOOD RD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2021	EHF21	COS	MANUAL WARE WASHING		7/24/2014	9	HL1B
			A)Sanitizer dispenser found with chemical empty. Once chemical was replaced unit worked properly.				
	EHF03	IN	HOT HOLDING		7/24/2014		
			A)Eggs holding at 152 degrees. B)Sausage holding at 137 degrees.				
	EHF28	H180 DAY	ALL OTHER VIOLATIONS		7/24/2014		
			A)Test strips needed for sanitizer. B)All food on buffet must be kept covered at all times.				
	EHF25	COS	FOOD CONTACT SURFACES		7/24/2014		
			A)Several dirty dishes found with the clean dishes. B)Cover coffee filters.				
	EHF22	H45 DAY	MANAGER KNOWLEDGE/CERTIFIED		7/24/2014		
			A)Food manager card needed within 45 days. Schedule was given.				

Food Establishment Public Inspection Report

From 7/24/14 thru 7/30/14

ESTABLISHMENT

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

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2179					7/29/2014	0	HL1B

HOOTS PUB**2426 HOBBS RD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2470	EHF28	IN	ALL OTHER VIOLATIONS		7/30/2014	0	HFOL
			Stripping on walk in cooler door fixed.				

Food Establishment Public Inspection Report**From 7/24/14 thru 7/30/14****ESTABLISHMENT****HUDS RESTAURANT
7311 W AMARILLO BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1173	EHF28	H10DAY	ALL OTHER VIOLATIONS		7/29/2014	7	HL1B
			a)Replace broken thermometer in cooler.				
	EHF07	COS	ADEQUATE HAND WASHING		7/29/2014		
			a)Food employee must wash hands after drinking, before going back to food prep.				
	EHF15	H10DAY	EQUIPMENT ADEQUATE		7/29/2014		
			Cooler at 50F with food inside at 50F. Repair to 41F or below.				

Food Establishment Public Inspection Report

From 7/24/14 thru 7/30/14

ESTABLISHMENT

**I-40 DISCOUNT
900 SPUR 228**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFP49	EHF23	H 3 DAYS	SEWAGE/WASTEWATER		7/28/2014	6	HFOL
			Drain leaking behind soda machines. Repair by 7/31/14.				
	EHF22	H45 DAY	MANAGER KNOWLEDGE/CERTIFIED		7/28/2014		
			Certified food manager required in 33 days. Next class 8/13/14.				

Food Establishment Public Inspection Report

From 7/24/14 thru 7/30/14

ESTABLISHMENT

**JOE TACO TAQUERIA
7312 WALLACE BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1260	EHF21	H10DAY	MANUAL WARE WASHING		7/30/2014	21	HL1B
			a)Dish washer is not sanitizing. Must be at least 50 ppm chlorine.				
	EHF25	COS	FOOD CONTACT SURFACES		7/30/2014		
			a)Clean can opener blade. b)Clean mold from ice machine.				
	EHF28	H90 DAY	ALL OTHER VIOLATIONS		7/30/2014		
			Bare wood in the kitchen must be sealed.				
	EHF03	COS	HOT HOLDING		7/30/2014		
			a)Chicken breasts in hot hold cabinet were at 115F. Must be 135F or above.				
	EHF02	COS	COLD HOLDING		7/30/2014		
			a)Cooked peppers and milk were at 47-50F on the cold well. These products must be 41F or below. A time dot may be used to ensure product safety.				

Food Establishment Public Inspection Report

From 7/24/14 thru 7/30/14

ESTABLISHMENT

JOE TACO TAQUERIA

HF1260

EHF01

COS

COOLING FOR COOKED FOOD

7/30/2014

21

HL1B

a)Cooked chicken dated from yesterday was at 55F in the walk in cooler. Product did not cool down in the 6 hour time window and it was voluntarily destroyed.

Food Establishment Public Inspection Report**From 7/24/14 thru 7/30/14****ESTABLISHMENT****JORGES MEXICAN BAR & GRILL****6051 BELL ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1785	EHF02	IN	COLD HOLDING		7/24/2014	0	HL1B
			A)Tomatoes holding at 40 degrees. B)Meat sauce holding at 41 degrees.				
	EHF03	IN	HOT HOLDING		7/24/2014		
			A)Ground beef holding at 159 degrees. B)Beans holding at 153 degrees.				
	EHF04	IN	PROPER COOKING TEMPERATURES		7/24/2014		
			A)Chicken cooked to 165 degrees.				
	EHF28	H90 DAY	ALL OTHER VIOLATIONS		7/24/2014		
			A)Ceiling tiles need to be put back into place above new vent hood when work is finished. B)All employees working in the kitchen must wear a hair restraint.				

Food Establishment Public Inspection Report

From 7/24/14 thru 7/30/14

ESTABLISHMENT

KIDS LEARNING ACADEMY DBA JUST

4407 CANYON DR

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFD66	EHF25	COS	FOOD CONTACT SURFACES		7/24/2014	13	HL1B
			A)Clean utensil holder on dish rack. B)Repair or replace all rusted dish racks.				
	EHF08	COS	GOOD HYGIENIC PRACTICES		7/24/2014		
			Hair brush in kitchen.				
	EHF17	COS	HAND WASH WITH SOAP/TOWELS		7/24/2014		
			No paper towels at hand washing sink.				
	EHF20	COS	TOXIC ITEMS		7/24/2014		
			Wipe down sanitizer over 200ppm. It should be 100ppm.				

Food Establishment Public Inspection Report

From 7/24/14 thru 7/30/14

ESTABLISHMENT**KIRKLAND COURT HEALTH & REHABI**

1601 KIRKLAND DR

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF1696	EHF25	COS	FOOD CONTACT SURFACES		7/29/2014	3	HL1B	
			a)Can opener needed to be cleaned. b)Ice machine needed to be cleaned.					

Food Establishment Public Inspection Report

From 7/24/14 thru 7/30/14

ESTABLISHMENT

**KITCHEN EXPRESS
6007 SW 45TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2443	EHF25	H10DAY	FOOD CONTACT SURFACES		7/24/2014	22	HL1B
			Food product stored on floor in walk in cooler. All foods must be stored a minimum of 6" off floor. Ice scoop stored on dirty surface. Inside ice machine not clean.				
	EHF28	H10DAY	ALL OTHER VIOLATIONS		7/24/2014		
			Food racks, oven, vent hood, fire suppression equipment, fry equipment, shelves and floor need to be cleaned.				
	EHF19	H10DAY	RODENTS/ANIMALS/OPENINGS		7/24/2014		
			Back screen door does not seal properly. Seal to prevent insects.				
	EHF21	COS	MANUAL WARE WASHING		7/24/2014		
			Dish washer not sanitizing. Unit was out of sanitizer.				
	EHF13	COS	HACCP PLAN/TIME		7/24/2014		
			No date marks on any potentially hazardous foods in walk in cooler. All PH foods must have a date mark to indicate when product was opened or prepared. Food designated as potentially hazardous may only be held under refrigeration for a max of 7 days.				

Food Establishment Public Inspection Report**From 7/24/14 thru 7/30/14**

ESTABLISHMENT**KITCHEN EXPRESS**

HF2443	EHF09	COS	APPROVED SOURCE/LABELING	7/24/2014	22	HL1B
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Dark liquid in unlabeled container. Ensure all non-easily identifiable foods are labeled.

	EHF02	COS	COLD HOLDING	7/24/2014		
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Diced tomatoes setting on ice at 50°. Tomatoes must be in mechanical refrigeration or in a container in ice up to the food level. Do not set on top of ice.

Food Establishment Public Inspection Report

From 7/24/14 thru 7/30/14

ESTABLISHMENT

KJS COFFEE & CAFE

1202 23RD ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFC334	EHF04	IN	PROPER COOKING TEMPERATURES		7/29/2014	18	HL1B
			A)Burger cooked to 197 degrees.				
	EHF03	IN	HOT HOLDING		7/29/2014		
			A)Sausage holding at 140 degrees.				
	EHF02	IN	COLD HOLDING		7/29/2014		
			A)Ham holding at 39 degrees.				
	EHF07	COS	ADEQUATE HAND WASHING		7/29/2014		
			A)Employees seen not washing hands before putting on gloves. B)Employee did not change gloves and wash hands after changing tasks.				
	EHF09	COS	APPROVED SOURCE/LABELING		7/29/2014		
			A)Home made cookies available to customers. Cookies were taken home.				

Food Establishment Public Inspection Report

From 7/24/14 thru 7/30/14

ESTABLISHMENT

KJS COFFEE & CAFE

HFC334	EHF13	COS	HACCP PLAN/TIME	7/29/2014	18	HL1B
			A)Ham found in cooler with no cut date on it.			
	EHF21	COS	MANUAL WARE WASHING	7/29/2014		
			A)Employee cleaning counter with 0ppm sanitizer, Sanitizer must be 100ppm at all times.			
	EHF19	IN	RODENTS/ANIMALS/OPENINGS	7/29/2014		
			A)Corrected.			
	EHF28	COS	ALL OTHER VIOLATIONS	7/29/2014		
			A)All cups must be stored at least six inches off the ground. 4 corrections from last inspection.			
	EHF24	COS	THERMOMETERS	7/29/2014		
			A)Thermometer needed in make table.			

Food Establishment Public Inspection Report

From 7/24/14 thru 7/30/14

ESTABLISHMENT

**LA BELLA PIZZA
7230 HILLSIDE RD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF590	EHF16	IN	HAND WASH FACILITIES ADEQUATE Corrected.		7/30/2014	0	HFOL

**LA FUENTE
511 S GRAND ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2455	EHF15	IN	EQUIPMENT ADEQUATE Corrected from previous inspection.		7/24/2014	0	HFOL
	EHF18	IN	INSECT CONTAMINATION Corrected from previous inspection.		7/24/2014		

Food Establishment Public Inspection Report

From 7/24/14 thru 7/30/14

ESTABLISHMENT**LEARNING DEPOT
5398 MEADOWGREEN DR**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFD58	EHF25	COS	FOOD CONTACT SURFACES Clean toasters X2.		7/24/2014	3	HL1B
	EHF28	COS	ALL OTHER VIOLATIONS Clean vent hood over stoves X2.		7/24/2014		

Food Establishment Public Inspection Report

From 7/24/14 thru 7/30/14

ESTABLISHMENT

**LEMONGRASS
2222 SE 27TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2132	EHF28	COS	ALL OTHER VIOLATIONS		7/30/2014	6	HL1B
			Kitchen floor needs to be mopped around equipment.				
	EHF27	H 3 DAYS	ESTABLISHMENT PERMIT		7/30/2014		
			Food establishment permit has expired and needs to be renewed by Friday 8-1-14.				
	EHF19	COS	RODENTS/ANIMALS/OPENINGS		7/30/2014		
			Back door found open at time of inspection. Door must remain closed.				

Food Establishment Public Inspection Report

From 7/24/14 thru 7/30/14

ESTABLISHMENT**LONG JOHN SILVERS**

1600 ROSS ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1681	EHF19	IN	RODENTS/ANIMALS/OPENINGS	Ceiling tiles repaired. Corrected.	7/24/2014	0	HFOL

LOS BRACEROS

3303 BELL ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1921	EHF21	IN	MANUAL WARE WASHING	Corrected.	7/29/2014	0	HFOL

Food Establishment Public Inspection Report

From 7/24/14 thru 7/30/14

ESTABLISHMENT**LUPITAS GRILL
3221 S WESTERN ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2218	EHF19	IN	RODENTS/ANIMALS/OPENINGS Back door fixed.		7/29/2014	0	HFOL
	EHF28	IN	ALL OTHER VIOLATIONS A)Ceiling fixed. B)Hot water heater fixed.		7/29/2014		
	EHF23	IN	SEWAGE/WASTEWATER Floor drain fixed.		7/29/2014		

Food Establishment Public Inspection Report

From 7/24/14 thru 7/30/14

ESTABLISHMENT

**LYONS REALTY
1001 S POLK ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT4972					7/26/2014	0	HL1B FOOD

Food Establishment Public Inspection Report

From 7/24/14 thru 7/30/14

ESTABLISHMENT

**MCDONALDS
1815 S GRAND ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2321	EHF28	COS	ALL OTHER VIOLATIONS		7/29/2014	0	HL1B
			Spanish/English hand washing sign needed in men/s restroom.				

2910 S SONCY RD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2020	EHF20	H 3 DAYS	TOXIC ITEMS		7/28/2014	3	HFOL
			a)Quat sanitizer dispenser is over 400 ppm. Must be between 200-400 ppm.				
	EHF21	IN	MANUAL WARE WASHING		7/28/2014		
			a)Dish washer is corrected.				

715 S LAKESIDE ST

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

From 7/24/14 thru 7/30/14

ESTABLISHMENT

MCDONALDS

HF1901	EHF25	H 3 DAYS	FOOD CONTACT SURFACES	7/30/2014	14	HL1B
			Mold found in soda nozzles.			
	EHF11	COS	PROPER HANDLING RTE	7/30/2014		
			Cheese left out on bare counter top.			
	EHF13	COS	HACCP PLAN/TIME	7/30/2014		
			Time/date marking missing from potentially hazardous foods.			
	EHF18	H 3 DAYS	INSECT CONTAMINATION	7/30/2014		
			Excessive amount of flies throughout kitchen. Control measures need to be taken.			

Food Establishment Public Inspection Report

From 7/24/14 thru 7/30/14

ESTABLISHMENT**MID AMERICA SERV/POTTER CO DET**

13100 NE 29TH AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF470	EHF25	COS	FOOD CONTACT SURFACES		7/30/2014	3	HL1B
			Food chopper needed to be cleaned. COS				

MY POLLO & MIMIS RESTAURANT

1400 ROSS ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1824	EHF22	H45 DAY	MANAGER KNOWLEDGE/CERTIFIED		7/28/2014	3	HL1B
			Food Manager needed. Next class will be offered on 8-13-14 at 8:00 am. Class is at 821 S Johnson.				
	EHF28	COS	ALL OTHER VIOLATIONS		7/28/2014		
			Meat found thawing on shelf. Meat should either be thawed in the cooler or in the 3 compartment sink under running water. COS				

Food Establishment Public Inspection Report

From 7/24/14 thru 7/30/14

ESTABLISHMENT

MY THAI RESTAURANT 2029 S COULTER ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF154	EHF28	H90 DAY	ALL OTHER VIOLATIONS		7/29/2014	17	HL1B
			a)Chest freezer lid has exposed insulation and needs to be replaced. b)Silverware at wait station should be stored with handles out.				
	EHF25	COS	FOOD CONTACT SURFACES		7/29/2014		
			Door handles on freezers and walkin needed to be cleaned.				
	EHF12	COS	CROSS CONTAMINATION		7/29/2014		
			a)Rice scoop was stored in water at room temperature, must be at 135 or higher. b)Box of lemons in walk in under raw meat and eggs.				
	EHF13	COS	HACCP PLAN/TIME		7/29/2014		
			Rice that was removed from temperature control was not marked with time.				
	EHF17	COS	HAND WASH WITH SOAP/TOWELS		7/29/2014		
			Automatic towel dispensers in kitchen were not working.				

Food Establishment Public Inspection Report

From 7/24/14 thru 7/30/14

ESTABLISHMENT**MY THAI RESTAURANT**

HF154	EHF20	COS	TOXIC ITEMS		7/29/2014	17	HL1B
Spray bottle in kitchen was not labeled.							

NO DOGS ALLOWED SALOON

700 SW 10TH AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF513	EHF28	COS	ALL OTHER VIOLATIONS		7/24/2014	0	HL1B
English hand washing sign needed in mens restroom.							

Food Establishment Public Inspection Report

From 7/24/14 thru 7/30/14

ESTABLISHMENT

**OASIS OF THE RACES
4101 S LOOP 335 EAST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFR35					7/26/2014	0	HL1B

Food Establishment Public Inspection Report

From 7/24/14 thru 7/30/14

ESTABLISHMENT

OLIVE GARDEN RESTAURANT

4121 W INTERSTATE 40

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF892	EHF28	H90 DAY	ALL OTHER VIOLATIONS		7/25/2014	20	HL1B
			Do not stack dishes when wet. Wet dishes stacked tightly will not dry before growing bacteria. Heat changing test strips for dish washer needed. Air vents at bar & back of kitchen computer monitors dusty. Obtain City food mgr card.				
	EHF25	COS	FOOD CONTACT SURFACES		7/25/2014		
			Splatter on bottom of shelf above grill. Oven racks have buildup.				
	EHF08	COS	GOOD HYGIENIC PRACTICES		7/25/2014		
			Hand sink at bar used as a dump sink.				
	EHF09	COS	APPROVED SOURCE/LABELING		7/25/2014		
			Two containers non easily identifiable foods with no label.				
	EHF10	COS	SOUND CONDITION		7/25/2014		
			Pasta stored open in dry storage.				

Food Establishment Public Inspection Report

From 7/24/14 thru 7/30/14

ESTABLISHMENT

OLIVE GARDEN RESTAURANT

HF892

EHF02

COS

COLD HOLDING

7/25/2014

20

HL1B

Sliced tomatoes at 50°F. Sliced tomatoes must be held at or below 41°F or held under time control.

Food Establishment Public Inspection Report

From 7/24/14 thru 7/30/14

ESTABLISHMENT

**OSCARS
4214 SW 45TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2181	EHF02	COS	COLD HOLDING		7/30/2014	16	HL1B
			Meats held out of temperature control at 60F. Meats must be held hot above 135F or cold 42F.				
	EHF08	COS	GOOD HYGIENIC PRACTICES		7/30/2014		
			Hand sink used to fill water container. Hand sinks are only for hand wash.				
	EHF13	COS	HACCP PLAN/TIME		7/30/2014		
			Cooked asada with expired haccp date. Cooked foods may be held for a maximum of 7 days. Date 7/16 on pan.				
	EHF25	H10DAY	FOOD CONTACT SURFACES		7/30/2014		
			Can opener and carrier not clean. Utensil tubs with food particles. Splatter on shelf bottom above grill.				
	EHF28	H90 DAY	ALL OTHER VIOLATIONS		7/30/2014		
			Walk in cooler shelves need to be cleaned. Blower covers in walk in cooler need to be cleaned. Wall at waste can has splatter.				

Food Establishment Public Inspection Report

From 7/24/14 thru 7/30/14

ESTABLISHMENT

**PAK A SAK
9100 S GEORGIA ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT4970	EHF28	COS	ALL OTHER VIOLATIONS Need to cover ground in tents.		7/26/2014	3	HL1B FOOD

**PAPA JOHNS PIZZA
1005 S GEORGIA ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2479	EHF28	IN	ALL OTHER VIOLATIONS		7/28/2014	0	HL1B

Food Establishment Public Inspection Report

From 7/24/14 thru 7/30/14

ESTABLISHMENT

PAVILLARD LEARNING CENTER

2404 SW 45TH AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFD11					7/30/2014	0	HL1B

Food Establishment Public Inspection Report**From 7/24/14 thru 7/30/14****ESTABLISHMENT****PAYA THAI
2601 SW 6TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2557	EHF28	H30 DAY	ALL OTHER VIOLATIONS		7/28/2014	6	HL1B
			a)Open areas on storage room need to be sealed. b)You will need to have someone take Food Manager class 8-13. (6 corrections from previous inspection.)				
	EHF17	COS	HAND WASH WITH SOAP/TOWELS		7/28/2014		
			Paper towels needed in womens restroom.				
	EHF21	COS	MANUAL WARE WASHING		7/28/2014		
			Proper order for ware washing: wash, rinse, sanitize.				

Food Establishment Public Inspection Report

From 7/24/14 thru 7/30/14

ESTABLISHMENT

PETRO DUNKIN DONUTS 307

8500 E INTERSTATE 40

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2320	EHF28	IN	ALL OTHER VIOLATIONS		7/28/2014	0	HL1B

PIZZA HUT

6019 S COULTER ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1725	EHF21	COS	MANUAL WARE WASHING		7/28/2014	3	HFOL

a)The sanitizer line was not connected to the dish washer. Once reconnected, the machine was working properly at 50 ppm chlorine.

Food Establishment Public Inspection Report

From 7/24/14 thru 7/30/14

ESTABLISHMENT

**POPEYES
7200 BELL ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF943	EHF20	COS	TOXIC ITEMS		7/28/2014	6	HL1B
			A)Chemicals hanging with food. B)Chemicals hanging with clean dishes. All chemicals must be stored away from food and food contact areas.				
	EHF28	COS	ALL OTHER VIOLATIONS		7/28/2014		
			A)Sticky fly traps cannot be used in an area that is close to food or food contact surfaces. A product that contains the dead flies can be used.				
	EHF25	COS	FOOD CONTACT SURFACES		7/28/2014		
			A)Several clean dishes found with food debris still on them. (Repeat) All dishes must be completely clean before going on the clean dish rack.				

Food Establishment Public Inspection Report

From 7/24/14 thru 7/30/14

ESTABLISHMENT

**POPEYES FRIED CHICKEN
2201 PARAMOUNT BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2464	EHF24	COS	THERMOMETERS		7/30/2014	10	HL1B
			No thermometer in cold hold under prep area.				
	EHF28	COS	ALL OTHER VIOLATIONS		7/30/2014		
			A)Cover bulk food. Repeat. If not corrected by next inspection a \$50 reinspection fee will be charged. B)Clean napkin dispenser and condiment holders in drive thru. C)Clean soda nozzle in drive thru. D)Hand washing signs needed at hand washing sinks X2.				
	EHF25	COS	FOOD CONTACT SURFACES		7/30/2014		
			A)Ice scoop holders dusty. X2 B)Mold on tea nozzle. C)Single use items in dirty containers in lobby and drive thru.				
	EHF12	COS	CROSS CONTAMINATION		7/30/2014		
			Ice bucket stored next to hand washing sink. Store bucket away from hand washing sink or put up a splash guard. Repeat. If not corrected by next inspection a \$50 reinspection fee will be charged.				

Food Establishment Public Inspection Report

From 7/24/14 thru 7/30/14

ESTABLISHMENT

**REAL FOOD CAFE
3208 SW 6TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2235					7/24/2014	0	HL1B

Food Establishment Public Inspection Report**From 7/24/14 thru 7/30/14****ESTABLISHMENT****RED LOBSTER #0168
3311 W INTERSTATE 40**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2561	EHF10	COS	SOUND CONDITION		7/24/2014	7	HL1B
			Two containers food product in dry storage found not sealed. Food packages must be sealed(closed)to prevent contamination from environmental sources.				
	EHF28	H90 DAY	ALL OTHER VIOLATIONS		7/24/2014		
			Salad bar has no lid.Must be protected from contamination.Cooks microphone has food particles.Paint can stored in kitchen.Tiles missing or broken in mop room.Condensation drip in walkin freezer & dripping on food containers.Dishes not air dried.				
	EHF25	COS	FOOD CONTACT SURFACES		7/24/2014		
			Scoop handle touching food product. Handles must not touch foods. Baking pans heavily encrusted. Pans must be clean to sight and touch. Clean pans of all deposits or replace. To go container shelf not clean.				

Food Establishment Public Inspection Report**From 7/24/14 thru 7/30/14**

ESTABLISHMENT

ROUTE 66 MOTOR SPEEDWAY**4101 S LOOP 335 EAST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFR25	EHF28	H90 DAY	ALL OTHER VIOLATIONS		7/26/2014	8	HL1B
			Repair sneeze guard - ends required.				
	EHF03	COS	HOT HOLDING		7/26/2014		
			Hamburger patties found at 72° - reheated to 165°.				
	EHF18	H10DAY	INSECT CONTAMINATION		7/26/2014		
			Fly control must be addressed.				

Food Establishment Public Inspection Report

From 7/24/14 thru 7/30/14

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

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1765	EHF17	COS	HAND WASH WITH SOAP/TOWELS Paper towels needed at hand sink.		7/25/2014	6	HL1B
	EHF25	COS	FOOD CONTACT SURFACES Soda nozzles needed to be cleaned.		7/25/2014		

Food Establishment Public Inspection Report

From 7/24/14 thru 7/30/14

ESTABLISHMENT**SANCHEZ BAKERY
1010 E AMARILLO BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF88					7/30/2014	0	HL1B

3508 SE 11TH AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2110	EHF23	IN	SEWAGE/WASTEWATER		7/24/2014	0	HFOL
			Condensate leak repaired. Corrected.				
	EHF28	IN	ALL OTHER VIOLATIONS		7/24/2014		
			Roof leak repaired and ceiling tiles replaced. Corrected.				

Food Establishment Public Inspection Report

From 7/24/14 thru 7/30/14

ESTABLISHMENT**SINALOA HOT-DOGS & MEXICAN FD**

1010 E AMARILLO BLVD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2423	EHF28	COS	ALL OTHER VIOLATIONS		7/30/2014	3	HL1B
			Raw eggs over ready to eat food in cooler.				
	EHF25	COS	FOOD CONTACT SURFACES		7/30/2014		
			A)Ice machine needed to be cleaned. B)Utensil container needed to be cleaned.				

SNO BALL STOP

1001 N POLK ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT4872					7/26/2014	0	HL1B FOOD

Food Establishment Public Inspection Report

From 7/24/14 thru 7/30/14

ESTABLISHMENT

**SONIC DRIVE IN
1910 S GRAND ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF540	EHF25	COS	FOOD CONTACT SURFACES		7/28/2014	6	HL1B
			A)Soda nozzles needed to be cleaned. B)Spindle mixer needed to be cleaned. C)Bottom of ice cream cooler needed to be cleaned.				
	EHF28	COS	ALL OTHER VIOLATIONS		7/28/2014		
			Blower covers in freezer needed to be cleaned.				
	EHF17	COS	HAND WASH WITH SOAP/TOWELS		7/28/2014		
			Hand soap needed at hand sink.				

7701 W INTERSTATE 40

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF341	EHF02	COS	COLD HOLDING		7/29/2014	5	HL1B
			a)Sliced tomatoes on tabletop cooler at 56F. b)Whipped topping stored above cold line was at room temperature.				

Food Establishment Public Inspection Report

From 7/24/14 thru 7/30/14

ESTABLISHMENT

SONIC DRIVE IN

HF341	EHF28	H90 DAY	ALL OTHER VIOLATIONS	7/29/2014	5	HL1B
a)Degrease the vent hood over grill.						

**STEAK EXPRESS
9100 S GEORGIA ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT4964					7/26/2014	0	HL1B FOOD

Food Establishment Public Inspection Report

From 7/24/14 thru 7/30/14

ESTABLISHMENT

**STOCKYARDS CAFE
100 N MANHATTAN ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2450	EHF28	COS	ALL OTHER VIOLATIONS		7/29/2014	3	HL1B
			a)Stand up freezer needs to be defrosted. b)Eggs found stored above ready to eat foods. Eggs must be stored on bottom.				
	EHF25	COS	FOOD CONTACT SURFACES		7/29/2014		
			Kitchen microwave needs to be cleaned.				

Food Establishment Public Inspection Report

From 7/24/14 thru 7/30/14

ESTABLISHMENT

**STOP N SAVE
908 E AMARILLO BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1925	EHF25	COS	FOOD CONTACT SURFACES		7/30/2014	6	HL1B
			a)Soda nozzles floating in moldy water need to be cleaned or disposed of. b)Clean the soda nozzles on the machine.				
	EHF28	COS	ALL OTHER VIOLATIONS		7/30/2014		
			a)Food thawing must be under cold running water. b)Hand wash sign needed at back hand sink. c)Onions and cabbage must be stored at least 6" off the floor.				
	EHF20	COS	TOXIC ITEMS		7/30/2014		
			a)Only necessary medicines may be stored in a food establishment.				

Food Establishment Public Inspection Report

From 7/24/14 thru 7/30/14

ESTABLISHMENT

STORYLAND PRESCHOOL

5001 HILLSIDE RD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFD28	EHF28	COS	ALL OTHER VIOLATIONS		7/24/2014	3	HL1B
			A)Repair wall by paper towel dispenser. Wall must be a smooth, easily cleanable surface. To be corrected by next inspection. B)Dust vent over stove. C)Dust ceiling vent.				
	EHF25	COS	FOOD CONTACT SURFACES		7/24/2014		
			Clean dish racks.				

Food Establishment Public Inspection Report

From 7/24/14 thru 7/30/14

ESTABLISHMENT**SUBWAY
7401 SW 45TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1499	EHF22	H30 DAY	MANAGER KNOWLEDGE/CERTIFIED		7/29/2014	6	HL1B
			No food manager card.				
	EHF28	H10DAY	ALL OTHER VIOLATIONS		7/29/2014		
			Ceiling panels missing in back storage room. Replace panels.				
	EHF08	COS	GOOD HYGIENIC PRACTICES		7/29/2014		
			Open employee drinks in kitchen. Drinks must have a lid.				

Food Establishment Public Inspection Report

From 7/24/14 thru 7/30/14

ESTABLISHMENT**SUBWAY #57312
1900 SE 34TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2369	EHF25	COS	FOOD CONTACT SURFACES	Soda and tea nozzles need to be cleaned.	7/25/2014	3	HL1B

**SUBWAY #7429-212
3300 E INTERSTATE 40**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1200	EHF25	COS	FOOD CONTACT SURFACES	Condiment containers needed to be cleaned out.	7/25/2014	3	HL1B

Food Establishment Public Inspection Report

From 7/24/14 thru 7/30/14

ESTABLISHMENT

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

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF709	EHF28	COS	ALL OTHER VIOLATIONS		7/30/2014	0	HL1B	
			A)Bread liner hanging off of hand sink nozzle. B)Ice condensate on floor of walk in cooler needed to be scraped.					

SVANNAHS FAMOUS CORNDOGS**9100 S GEORGIA ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HFT4966	EHF14	COS	WATER SUPPLY		7/26/2014	4	HL1B FOOD	
			Water was not working.					

Food Establishment Public Inspection Report

From 7/24/14 thru 7/30/14

ESTABLISHMENT

**TASTE OF THAI
1900 SE 34TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1961	EHF25	COS	FOOD CONTACT SURFACES		7/29/2014	6	HL1B
			a)Rice scoops being held in room temperature water, water must be 135F or higher. b)Utensil containers need to be cleaned.				
	EHF24	COS	THERMOMETERS		7/29/2014		
			Thermometer needed in front reach in cooler.				
	EHF28	COS	ALL OTHER VIOLATIONS		7/29/2014		
			Vent hood light shields need to be cleaned.				

Food Establishment Public Inspection Report

From 7/24/14 thru 7/30/14

ESTABLISHMENT**TEJAS CAFE
1401 ROSS ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2560	EHF22	H45 DAY	MANAGER KNOWLEDGE/CERTIFIED	Food manager needed. Unable to take class in Aug. Will take class in Sept.	7/25/2014	0	H PREOPEN

Food Establishment Public Inspection Report

From 7/24/14 thru 7/30/14

ESTABLISHMENT

**THAI KOON
7030 S WESTERN ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2090	EHF25	COS	FOOD CONTACT SURFACES		7/24/2014	13	HL1B
			a)Clean rice warmers. b)Clean inside of doors on cold hold under prep area. c)Clean outside of cold hold under prep area. D)Dirty rag inside cold hold under prep area. e)Clean outside of white stove. f)Clean fire suppressants. g)Clean rice cooker.				
	EHF28	COS	ALL OTHER VIOLATIONS		7/24/2014		
			Thorough cleaning needed in kitchen. Repair/replace shelf under grill w/chipping paint. Utensils need to be handle up. Store wipe down rags in sanitizer.Flour scoop handle touching flour. Ice scoop touching ice.Handwash signs needed. Defrost freezer.				
	EHF17	COS	HAND WASH WITH SOAP/TOWELS		7/24/2014		
			No papert towels at hand washing sink.				
	EHF20	COS	TOXIC ITEMS		7/24/2014		
			Wipe down sanitizer over 200ppm. It should be 100ppm.				
	EHF08	COS	GOOD HYGIENIC PRACTICES		7/24/2014		
			Employee seen switching taskes without washing hands and changing gloves.				

Food Establishment Public Inspection Report

From 7/24/14 thru 7/30/14

ESTABLISHMENT

**THE 806
2812 SW 6TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1557	EHF28	COS	ALL OTHER VIOLATIONS No hand washing signs in mens restroom.		7/24/2014	0	HL1B

**TOOT N TOTUM #32
1701 S EASTERN ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF598	EHF03	IN	HOT HOLDING Hot dogs holding at 146.5 F. In compliance.		7/28/2014	0	HL1B

Food Establishment Public Inspection Report

From 7/24/14 thru 7/30/14

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

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF497					7/29/2014	0	HL1B

UNIFIRST**1001 S POLK ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HFT4958	EHF11	COS	PROPER HANDLING RTE		7/26/2014	5	HL1B FOOD	
			Employee touching torillas with bare hands.					

Food Establishment Public Inspection Report**From 7/24/14 thru 7/30/14**

ESTABLISHMENT

UNIQUE INDIVIDUALS LLC**7701 S COULTER ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFD61	EHF04	IN	PROPER COOKING TEMPERATURES		7/24/2014	0	HL1B
			A)Vegetables cooked to 180 degrees. B)Tuna pasta cooked to 170 degrees.				
	EHF02	IN	COLD HOLDING		7/24/2014		
			A)Cooler holding at 40 degrees.				

Food Establishment Public Inspection Report

From 7/24/14 thru 7/30/14

ESTABLISHMENT**UNITED SUPERMARKET #529****5807 SW 45TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF460	EHF02	COS	COLD HOLDING		7/24/2014	25	HL1B
			Meat & fish out of temp control found at 50F. Raw muffin mix marked keep frozen found in bakery at 60F out of temp control.Repeat violation-not holding foods at proper temp. 2 baskets (carts)sliced produce held out of temp.Basket for pickup by Food Bank.				
	EHF08	COS	GOOD HYGIENIC PRACTICES		7/24/2014		
			Two open employee drinks in market sales area. Personal jacket stored on open vegetable cases.				
	EHF12	COS	CROSS CONTAMINATION		7/24/2014		
			Condensation dripping onto open package bread product in bakery freezer. Condensation dripping on open fish product in market freezer. Raw meats stored over vegetables in walkin cooler in seafood dept.				
	EHF20	H10DAY	TOXIC ITEMS		7/24/2014		
			Chemical stored with food products in back stock/return area.				
	EHF28	H10DAY	ALL OTHER VIOLATIONS		7/24/2014		
			Sanitizer dispensers & sink leaking.Produce on floor. Clean:Blower covers, walkin cooler doors & shelves in walkin cooler,air door, mold along coving, emp. restroom door & waste can.Meat trays in back storage open & exposed to dust.Light cover missing.				

Food Establishment Public Inspection Report

From 7/24/14 thru 7/30/14

ESTABLISHMENT

UNITED SUPERMARKET #529

HF460	EHF22	H10DAY	MANAGER KNOWLEDGE/CERTIFIED	7/24/2014	25	HL1B
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Employees in charge in seafood area not familiar with food safety temperatures or times.

	EHF24	H10DAY	THERMOMETERS	7/24/2014		
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No thermometer available at cooler with fish product.

	EHF25	H10DAY	FOOD CONTACT SURFACES	7/24/2014		
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Knife holder-seafood dept rusty. Meat slicer cleaned previous night found w/meat still attached. Must be completely disassembled for proper cleaning. Bakery utensil tub dirty. Prep table & cutting board-bakery are stained & have a dirty appearance.

**URRUTIA ROY
1001 N POLK ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT4930					7/26/2014	0	HL1B FOOD

Food Establishment Public Inspection Report

From 7/24/14 thru 7/30/14

ESTABLISHMENT

**VIBRA HOSPITAL OF AMARILLO LL
7501 WALLACE BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2449					7/24/2014	0	HL1B

Food Establishment Public Inspection Report

From 7/24/14 thru 7/30/14

ESTABLISHMENT

WAFFLE HOUSE #1354

2804 SW 45TH AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1298	EHF25	COS	FOOD CONTACT SURFACES		7/24/2014	6	HL1B
			Utensil container with food crumbs. Clean containers daily.				
	EHF28	COS	ALL OTHER VIOLATIONS		7/24/2014		
			Waste grease bucket needs lid. b)Ladder stored in back needs to be cleaned. c)Coffee filters must be covered.				
	EHF15	COS	EQUIPMENT ADEQUATE		7/24/2014		
			Refrigerator holding at 43°F. Unit must hold at 41°F or below. Do not use for potentially hazardous foods until holding at or below 41°F.				

Food Establishment Public Inspection Report**From 7/24/14 thru 7/30/14****ESTABLISHMENT****WAL-MART SUPERCENTER #793****1701 N 23RD ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HFC128	EHF02	COS	COLD HOLDING		7/29/2014	5	HL1B	
			A)Boxes of lettuce and chicken found sitting on floor at 46 degrees. Must be held at 41 degrees or below at all times.					
	EHF28	COS	ALL OTHER VIOLATIONS		7/29/2014			
			A)Chip off condensate build up in deli freezer.					

Food Establishment Public Inspection Report

From 7/24/14 thru 7/30/14

ESTABLISHMENT

**WENDY'S #4101
4613 S WESTERN ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF65	EHF28	H 3 DAYS	ALL OTHER VIOLATIONS		7/30/2014	3	HFOL
			Replace broken gasket.Clean floor buildup & grease coating, grease on fryer sides, air intakes, ceiling panels, blower lines w/mold & dust. Light shield hanging out of place.No dates on water filters. Repair cracks, broken coving & deep grout wear.				
	EHF25	H 3 DAYS	FOOD CONTACT SURFACES		7/30/2014		
			Lemonade nozzle moldy. Second notice this violation. Future violations will be charged a \$50 reinspection fee.				

Food Establishment Public Inspection Report

From 7/24/14 thru 7/30/14

ESTABLISHMENT

WENDYS #4103

407 23RD ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFC213	EHF28	H90 DAY	ALL OTHER VIOLATIONS		7/29/2014	0	HL1B
			A)Fix tile work by drive thru window. Not smooth and easily cleanable. B)Keep area in between walk ins clean. Condensate is pooling and growing moss. Mosquito hazard.				
	EHF02	IN	COLD HOLDING		7/29/2014		
			A)Lettuce holding at 41 degrees. B)Tomatoes holding at 40 degrees.				

WINGSTOP

3300 E INTERSTATE 40

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1701	EHF25	COS	FOOD CONTACT SURFACES		7/25/2014	3	HL1B
			A)Soda nozzle needed to be cleaned. B)Water in bottom of make table needed to be cleaned out. C)Spilled sauce on the back of the shelves needed to be cleaned.				

Food Establishment Public Inspection Report

From 7/24/14 thru 7/30/14

ESTABLISHMENT

**WORLD MARKET
3350 S SONCY RD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1464	EHF22	IN	MANAGER KNOWLEDGE/CERTIFIED		7/24/2014	0	HFOL
			a)Corrected.				

**XCEL ENERGY
1001 N POLK ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT4959					7/26/2014	0	HL1B FOOD

Food Establishment Public Inspection Report

From 7/24/14 thru 7/30/14

ESTABLISHMENT

YELLOW CITY CO-OP BREW PUB

1001 S POLK ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT4961					7/26/2014	0	HL1B FOOD