

**Food Establishment Public Inspection Report****From 7/31/14 thru 8/6/14****ESTABLISHMENT****ABC LEARNING CENTER II****5709 SW 45TH AVE**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>
HFD8					8/1/2014	0	HL1B

**AMARILLO CLUB****600 S TYLER ST**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>
HF1	EHF17	COS	HAND WASH WITH SOAP/TOWELS		8/6/2014	6	HL1B
			No paper towels at hand sink in bar.				
	EHF25	COS	FOOD CONTACT SURFACES		8/6/2014		
			A)Ice machine needed to be cleaned. B)Can opener needed to be cleaned. C)Microwave in bar prep area needed to be cleaned out.				

**Food Establishment Public Inspection Report**

From 7/31/14 thru 8/6/14

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**ESTABLISHMENT**

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**AMARILLO CTR FOR SKILLED CARE**

6641 W AMARILLO BLVD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2451					7/31/2014	0	HFOL

**AMARILLO HUT**  
4201 BUSHLAND BLVD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2579	EHF25	H10DAY	FOOD CONTACT SURFACES	Tea nozzle needs to be replaced.	8/6/2014	0	H PREOPEN

**Food Establishment Public Inspection Report**

From 7/31/14 thru 8/6/14

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**ESTABLISHMENT****AMARILLO TOWN CLUB  
4514 CORNELL ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1032					7/31/2014	0	HL1B

**AMARILLO ZOO CONCESSION  
2401 DUMAS DR**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1513					8/1/2014	0	HL1B

**Food Establishment Public Inspection Report**

From 7/31/14 thru 8/6/14

**ESTABLISHMENT****ARNOLD BURGERS  
1611 S WASHINGTON ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2248	EHF25	H10DAY	FOOD CONTACT SURFACES	Ten nozzles needed to be cleaned.	8/4/2014	3	HL1B

**AS-SAFAA AMARILLO INTERNATIONA  
2518 PARAMOUNT BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2575	EHF28	H90 DAY	ALL OTHER VIOLATIONS	Closer on front door needs to be repaired. b)Floor tiles need repair.	8/4/2014	0	HL1B

## Food Establishment Public Inspection Report

From 7/31/14 thru 8/6/14

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### ESTABLISHMENT

**BED BATH AND BEYOND #352**

**3000 S SONCY RD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1142					7/31/2014	0	HL1B

**BEEF BURGER BARREL**

**3102 PLAINS BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1521	EHF28	IN	ALL OTHER VIOLATIONS		8/4/2014	3	HL1B
			One correction from previous inspection.				
	EHF25	COS	FOOD CONTACT SURFACES		8/4/2014		
			Soda nozzles needed to be cleaned.				

### Food Establishment Public Inspection Report

From 7/31/14 thru 8/6/14

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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	EHF21	H 3 DAYS	MANUAL WARE WASHING		8/4/2014	3	HFOL	
			a)Quat sanitizer dispenser at bar at 100 ppm. Must be 200 ppm per the state law and the bottle label.					
	EHF15	IN	EQUIPMENT ADEQUATE		8/4/2014			
			a)Corrected.					

**BIG TEXAN STEAK RANCH  
7701 E INTERSTATE 40**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF478	EHF15	IN	EQUIPMENT ADEQUATE		7/31/2014	0	HFOL	
			Corrected from previous inspection.					

## Food Establishment Public Inspection Report

From 7/31/14 thru 8/6/14

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### ESTABLISHMENT

**BL BISTRO INC  
2203 S AUSTIN ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1197	EHF24	COS	THERMOMETERS	No thermometer found in salad reachin.	8/1/2014	6	HL1B
	EHF25	COS	FOOD CONTACT SURFACES	Ice machine needed to be cleaned.	8/1/2014		

### **BRACEROS BAR AND GRILL 2822 SW 6TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2152	EHF15	H 3 DAYS	EQUIPMENT ADEQUATE	Walkin air temperature at 50 degrees, must be able to maintain product at 41 or below, keep temperature log morning, noon and evening until return visit.	8/6/2014	3	HFOL

**Food Establishment Public Inspection Report**

From 7/31/14 thru 8/6/14

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**ESTABLISHMENT****BURGER KING #13483****4900 S COULTER ST**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>
HF62	EHF28	H90 DAY	ALL OTHER VIOLATIONS		8/6/2014	0	HFOL
Oven racks have buildup. Continue cleaning until all buildup is removed. b)Air intakes need filters.							

## Food Establishment Public Inspection Report

From 7/31/14 thru 8/6/14

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**ESTABLISHMENT**

**BUSHLAND BURGER  
2300 WELLS ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFP48	EHF18	H10DAY	INSECT CONTAMINATION		8/6/2014	17	HL1B
			Fly control must be addressed.				
	EHF28	H10DAY	ALL OTHER VIOLATIONS		8/6/2014		
			Clean microwave. Clean inside of ref/freezer. Clean mop sink and walls.				
	EHF09	H10DAY	APPROVED SOURCE/LABELING		8/6/2014		
			Spray bottle found on counter unlabeled.				
	EHF10	H10DAY	SOUND CONDITION		8/6/2014		
			Dented rim of can found in storage room.				
	EHF22	H45 DAY	MANAGER KNOWLEDGE/CERTIFIED		8/6/2014		
			Certified food mgr required.				

**Food Establishment Public Inspection Report**

From 7/31/14 thru 8/6/14

**ESTABLISHMENT****BUSHLAND BURGER**

HFP48	EHF24	H10DAY	THERMOMETERS	8/6/2014	17	HL1B
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Thermometers required in all cold hold units-ref/freezer in storage.

**BUTTONS & BOWS PRESCHOOL**

1911 S MADISON ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
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HFD2	EHF13	COS	HACCP PLAN/TIME		7/31/2014	4	HL1B
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Undated ham and bologna in refrigerator. All potentially hazardous food must be date marked and discarded after 7 days.

	EHF28	COS	ALL OTHER VIOLATIONS		7/31/2014		
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Clean dish racks.

## Food Establishment Public Inspection Report

From 7/31/14 thru 8/6/14

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### ESTABLISHMENT

**CACTUS BAR  
4831 S WESTERN ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF28	EHF28	H10DAY	ALL OTHER VIOLATIONS		8/1/2014	13	HL1B
			Walk in cooler is not clean. Walls, floor, ceiling and blower unit must be clean.				
	EHF26	H10DAY	POSTING OF ADVISORIES		8/1/2014		
			Hand wash signs in Spanish and English must be posted restrooms.				
	EHF15	H10DAY	EQUIPMENT ADEQUATE		8/1/2014		
			Ice bin does not have a cover. Ice is a food and foods must be protected at all times.				
	EHF08	COS	GOOD HYGIENIC PRACTICES		8/1/2014		
			Hand sink used as a dump sink. Hand sinks may not be used for purposes other than hand washing.				
	EHF19	H10DAY	RODENTS/ANIMALS/OPENINGS		8/1/2014		
			Back door has gaps. Seal all gaps to prevent insects or rodents.				

## Food Establishment Public Inspection Report

From 7/31/14 thru 8/6/14

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**ESTABLISHMENT**

**CATFISH SHACK  
4212 SW 45TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF251	EHF25	H10DAY	FOOD CONTACT SURFACES Knife rack dirty.		8/5/2014	11	HL1B
	EHF24	H10DAY	THERMOMETERS No visible thermometer in freezer.		8/5/2014		
	EHF02	COS	COLD HOLDING Catfish and shrimp held out of temperature control found at 50-60°F. Fish must be held at 41° or less.		8/5/2014		
	EHF28	H10DAY	ALL OTHER VIOLATIONS Air vents have dust buildup.		8/5/2014		

**Food Establishment Public Inspection Report**

**From 7/31/14 thru 8/6/14**

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**ESTABLISHMENT**

**CHEDDARS CASUAL CAFE  
3901 W INTERSTATE 40**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>	
HF1697	EHF02	H24 HOUR	COLD HOLDING		7/31/2014	5	HFOL	
			Two cold hold units at 50°F. Second notice this violation.					

**CHEZ LA  
701 S TAYLOR ST**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>
HF1118					7/31/2014	0	HL1B

## Food Establishment Public Inspection Report

From 7/31/14 thru 8/6/14

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### ESTABLISHMENT

**CHURCHS CHICKEN #591  
200 E AMARILLO BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF987	EHF28	COS	ALL OTHER VIOLATIONS		7/31/2014	12	HL1B
			a)Chicken must thaw under cold running water. b)Clean the fans in the kitchen.				
	EHF18	COS	INSECT CONTAMINATION		7/31/2014		
			a)Excessive flies in establishment. b)Bug was found in ice.				
	EHF03	COS	HOT HOLDING		7/31/2014		
			a)Some chicken was at 122-125F.				
	EHF11	COS	PROPER HANDLING RTE		7/31/2014		
			a)Handle of the ice scoop down in ice.				

### Food Establishment Public Inspection Report

From 7/31/14 thru 8/6/14

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**ESTABLISHMENT**

**CLAIRMONT THE  
4707 BELL ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF832	EHF27	H 3 DAYS	ESTABLISHMENT PERMIT		8/1/2014	3	HL1B
Your permit is expired. Payment must be made by noon Monday 8/4/14.							

**COLD STONE CREAMERY  
2333 S GEORGIA ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2489					8/6/2014	0	HL1B

## Food Establishment Public Inspection Report

From 7/31/14 thru 8/6/14

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**ESTABLISHMENT**

**COMPLETE BODY NUTRITION**

**5901 BELL ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2453	EHF28	COS	ALL OTHER VIOLATIONS		8/4/2014	3	HL1B
			A)All employees working with food must wear a hair restraint. B)Defrost all small coolers.				
	EHF21	COS	MANUAL WARE WASHING		8/4/2014		
			A)Sanitizer in 3 compartment sink found at 0ppm Quat. Quat must be 200ppm or Chlorine must be 50ppm for dishes.				

## Food Establishment Public Inspection Report

From 7/31/14 thru 8/6/14

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**ESTABLISHMENT**

**COUNTRY PRIDE  
5909 WINEINGER RD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF144	EHF21	COS	MANUAL WARE WASHING		8/6/2014	18	HL1B
			A)Employee seen cleaning food contact surfaces with a 0ppm rag. Rag must be at 100ppm chlorine when used for cleaning.				
	EHF20	COS	TOXIC ITEMS		8/6/2014		
			A)Wipe down bucket well over 200ppm chlorine, B)Dish machine over 200ppm chlorine. Bucket must be 100ppm for cleaning and dish machine 50ppm. Both were corrected.				
	EHF15	H10DAY	EQUIPMENT ADEQUATE		8/6/2014		
			A)Make table holding food at 68 degrees. All food was rapidly cooled. Unit must be fixed to maintain food at 41 degrees or below at all times.				
	EHF07	COS	ADEQUATE HAND WASHING		8/6/2014		
			A)Employees seen not washing hands before putting on gloves. B)Employee seen using hand sanitizer and not washing. Hands must be properly washed with soap and hot water.				
	EHF02	COS	COLD HOLDING		8/6/2014		
			A)Fries are partially cooked and held by frier. Once a plant food is partially cooked it becomes hazardous. Hazardous food must be kept below 41 degrees or above 135 degrees at all times.				

**Food Establishment Public Inspection Report**

**From 7/31/14 thru 8/6/14**

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**ESTABLISHMENT**

**COUNTRY PRIDE**

HF144	EHF28	COS	ALL OTHER VIOLATIONS	8/6/2014	18	HL1B
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A)Tea pitchers must be kept covered with a smooth and easily cleanable surface. B)Back storage trailer must be kept closed at all times.

**CRAIG METHODIST RETIREMENT**

**5500 SW 9TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF447	EHF25	H10DAY	FOOD CONTACT SURFACES	Soda nozzles needed to be cleaned.	8/4/2014	3	HL1B

**Food Establishment Public Inspection Report**

From 7/31/14 thru 8/6/14

**ESTABLISHMENT****CRUISERS GRILL & BAR**

2813 SW 6TH AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2562	EHF28	H10DAY	ALL OTHER VIOLATIONS		8/5/2014	0	H PREOPEN
			Hand washing signs needed in restrooms and at hand sink in kitchen.				

**DALE'S GRAND BURGER #2**

1900 BELL ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF592	EHF25	COS	FOOD CONTACT SURFACES		8/6/2014	7	HL1B
			Soda nozzles needed to be cleaned.				
	EHF11	COS	PROPER HANDLING RTE		8/6/2014		
			Did not change gloves after handling raw meat before touching bun.				

**Food Establishment Public Inspection Report****From 7/31/14 thru 8/6/14****ESTABLISHMENT****DENNYS RESTAURANT #6674****1710 E INTERSTATE 40**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF392	EHF15	H 3 DAYS	EQUIPMENT ADEQUATE		7/31/2014	11	HL1B
			Coolers on east side of cook's line holding product at 50F. Due to repeated non-compliance (10/08/2013, 12/19/2013, 2/20/2014, 5/21/2014) a reinspection fee may be applied at any future inspection when any cooler is not holding food at or below 41F.				
	EHF02	COS	COLD HOLDING		7/31/2014		
			Egg mix for french toast sitting out of temperature control temped at 67F. Product was thrown out.				
	EHF25	H 3 DAYS	FOOD CONTACT SURFACES		7/31/2014		
			Cooler on west side of line needs to be cleaned out.				
HF392	EHF15	IN	EQUIPMENT ADEQUATE		8/4/2014	0	HFOL
			Corrected from previous inspection.				

## Food Establishment Public Inspection Report

From 7/31/14 thru 8/6/14

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**ESTABLISHMENT**

**DOWNTOWN DELI  
900 S TYLER ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2518	EHF25	IN	FOOD CONTACT SURFACES	A,B,C, corrected from previous inspection.	8/1/2014	0	HFOL

**EL PATRON  
5807 SW 45TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1838					8/6/2014	0	HL1B

**Food Establishment Public Inspection Report**

From 7/31/14 thru 8/6/14

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

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>
HF2527					8/1/2014	0	HL1B

**EXECUTIVE INN & SUITES  
2100 S COULTER ST**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>
HF1770					8/4/2014	0	HL1B

## Food Establishment Public Inspection Report

From 7/31/14 thru 8/6/14

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### ESTABLISHMENT

**EXPRESS MART  
913 W AMARILLO BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2208					8/5/2014	0	HL1B

**FAMILY DOLLAR STORE #2387  
831 MARTIN RD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF765	EHF28	COS	ALL OTHER VIOLATIONS		8/5/2014	0	HL1B

a)Post food establishment permit and inspection in a visible location. b)Hand washing signs in restroom replaced. Corrected from previous inspection.

**Food Establishment Public Inspection Report**

From 7/31/14 thru 8/6/14

**ESTABLISHMENT****FIFTH SEASON INN  
6801 W INTERSTATE 40**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1689	EHF27	H24 HOUR	ESTABLISHMENT PERMIT		7/31/2014	3	HFOL
Establishment permit is expired.Payment must be received by noon Friday 8/1/14. A notification of closure will be issued for non-payment.							

**FOOTE JAMES  
3508 S FILLMORE ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFX2					8/5/2014	0	HL1B

## Food Establishment Public Inspection Report

From 7/31/14 thru 8/6/14

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### ESTABLISHMENT

**FRANKS BAKERY  
1923 S WESTERN ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF134	EHF10	COS	SOUND CONDITION Broken eggs in tray in refrigerator.		8/5/2014	7	HL1B
	EHF24	COS	THERMOMETERS No thermometer in display case.		8/5/2014		

### FRUTILANDIA 1401 ROSS ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF376					8/2/2014	0	HL1B

**Food Establishment Public Inspection Report**

From 7/31/14 thru 8/6/14

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**ESTABLISHMENT**

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**GO BURGER****4500 S WASHINGTON ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1978	EHF28	COS	ALL OTHER VIOLATIONS		7/31/2014	0	HL1B
A)Clean vent hood. B)Repair and replace rusting shelves in cold hold and rusty shelf holders.							

**GOLDEN SPREAD FARMERS MKT****3701 PLAINS BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF834					8/5/2014	0	HL1B

## Food Establishment Public Inspection Report

From 7/31/14 thru 8/6/14

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### ESTABLISHMENT

**GROUND CAFE THE  
600 S TYLER ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1675	EHF28	IN	ALL OTHER VIOLATIONS		8/6/2014	0	HL1B

### **HARDBACK COFFEE CAFE 4301 SW 45TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2279	EHF27	H 3 DAYS	ESTABLISHMENT PERMIT	Your Health permit has expired.	8/1/2014	3	HOTHER

**Food Establishment Public Inspection Report****From 7/31/14 thru 8/6/14**

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**ESTABLISHMENT**

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**HASTINGS HARDBACK CAFE****5512 GEM LAKE RD**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>
HF1097	EHF22	H10DAY	MANAGER KNOWLEDGE/CERTIFIED		7/31/2014	3	HFOL

You will need to have someone take Food Manager class August 13 and test August 15 or bring a current ServSafe or equivalent certificate or you will be charged a \$50 fee.

## Food Establishment Public Inspection Report

From 7/31/14 thru 8/6/14

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### ESTABLISHMENT

#### HOOTERS

8101 W INTERSTATE 40

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2229	EHF10	COS	SOUND CONDITION		8/4/2014	8	HL1B
			a)Some boiled eggs in the refrigerator were rotten.				
	EHF11	COS	PROPER HANDLING RTE		8/4/2014		
			a)Thermometer in cooler was stored in direct contact with cheese. Keep unsanitary items separate from ready to eat food.				
	EHF28	COS	ALL OTHER VIOLATIONS		8/4/2014		
			a)Keep the lid on the batter mix in the coke closet. b)Clean the single service item container. c)Replace ceiling tile in coke closet. d)All scoops must have a handle.				

### Food Establishment Public Inspection Report

From 7/31/14 thru 8/6/14

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**ESTABLISHMENT**

**I-40 DISCOUNT  
900 SPUR 228**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFP49	EHF22	H10DAY	MANAGER KNOWLEDGE/CERTIFIED	Food manager required-next class 8/13/14.	8/6/2014	3	HFOL

**INTER FAITH HUNGER PROJECT  
200 S TYLER ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF907					7/31/2014	0	HL1B

## Food Establishment Public Inspection Report

From 7/31/14 thru 8/6/14

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**ESTABLISHMENT**

**JNB QUICKI SHOP 2  
4809 RIVER RD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF287	EHF28	H10DAY	ALL OTHER VIOLATIONS		8/4/2014	6	HL1B
			All storage floors need to be swept and mopped.				
	EHF23	H10DAY	SEWAGE/WASTEWATER		8/4/2014		
			Sewage back up in all sinks. All sinks need to be rinsed and sanitized.				
	EHF21	H10DAY	MANUAL WARE WASHING		8/4/2014		
			Sanitizer water needs to be changed every 4 hrs or when it becomes excessively dirty. Was dirty at time of inspection.				

**Food Establishment Public Inspection Report**

From 7/31/14 thru 8/6/14

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

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>
HF993	EHF15	IN	EQUIPMENT ADEQUATE a)Corrected.		8/4/2014	0	HFOL

## Food Establishment Public Inspection Report

From 7/31/14 thru 8/6/14

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### ESTABLISHMENT

**LA CAMPANA  
2220 CANYON DR**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF267	EHF12	COS	CROSS CONTAMINATION		7/31/2014	17	HL1B
			A)A pan sitting on the trash can was moved and placed on top of cooked rice. B)Ice scoop handle found burried in the ice. Handle must be kept out of ice. C)Raw beef sitting on top of tortilla dough.				
	EHF02	COS	COLD HOLDING		7/31/2014		
			A)Raw sausage sitting on counter at 72 degrees. B)Tripe sitting out on counter at 70 degrees. If food is seen sitting on counter again and the time the food went out of temp is not known all food will be discarded.				
	EHF03	COS	HOT HOLDING		7/31/2014		
			A)Cooked sausage sitting on counter at 85 degrees. Must be kept hot or cold. Cold below 41 degrees, hot above 135 degrees.				
	EHF19	H10DAY	RODENTS/ANIMALS/OPENINGS		7/31/2014		
			A)Back area where food is stored has many large opening. The entire back area must be sealed from moisture and then made smooth and easily cleanable within 10 days. If not corrected the back area will not be allowed to be used until fixed.				

## Food Establishment Public Inspection Report

From 7/31/14 thru 8/6/14

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### ESTABLISHMENT

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

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF8	EHF07	COS	ADEQUATE HAND WASHING		8/5/2014	30	HL1B
			Employees changing gloves with no hand wash. Hands must be washed at each change.				
	EHF02	COS	COLD HOLDING		8/5/2014		
			Dices tomatoes held out of temp control found at 60°F. Raw chicken held out of refrigeration found at 50°F. Future violations will require a reinspection fee.				
	EHF10	H10DAY	SOUND CONDITION		8/5/2014		
			Dented can on shelf. Foods (bread crumbs)stored open in dry storage area.				
	EHF09	COS	APPROVED SOURCE/LABELING		8/5/2014		
			No label on non easily identifiable foods. Future violations will require an inspection fee.				
	EHF12	H10DAY	CROSS CONTAMINATION		8/5/2014		
			Condensation dripping onto open package of food in walkin freezer. Do not store foods below drip line. Have unit repaired as needed to prevent buildup of ice.				

## Food Establishment Public Inspection Report

From 7/31/14 thru 8/6/14

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### ESTABLISHMENT

#### LA FIESTA GRANDE

HF8	EHF17	H10DAY	HAND WASH WITH SOAP/TOWELS	8/5/2014	30	HL1B
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No soap at restroom for employees. No paper towels at hand sink in kitchen.

	EHF28	H10DAY	ALL OTHER VIOLATIONS	8/5/2014		
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Produce not washed prior to slicing. Salt scoop with no handle. Air vents and ceiling not clean. Foods stored on floor in walkin cooler. Ice machine filters dirty. Blower covers not clean. Food buildup on walk in door cooler handle.

	EHF25	H10DAY	FOOD CONTACT SURFACES	8/5/2014		
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Tea nozzles moldy. Slicers stored not properly cleaned. Dish tubs have slime.

	EHF18	H10DAY	INSECT CONTAMINATION	8/5/2014		
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Excessive flies in kitchen. Address fly control.

**Food Establishment Public Inspection Report**

From 7/31/14 thru 8/6/14

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**ESTABLISHMENT****LA FRONTERA  
1401 S ARTHUR ST**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>	
HF411	EHF21	H 3 DAYS	MANUAL WARE WASHING		7/31/2014	3	HL1B	
			Dish washer not sanitizing properly and needs to be repaired.					
HF411	EHF21	IN	MANUAL WARE WASHING		8/1/2014	0	HFOL	
			Dishwasher repaired. Corrected.					

## Food Establishment Public Inspection Report

From 7/31/14 thru 8/6/14

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**ESTABLISHMENT**

**LADY BUG THE  
1900 S FM 2381**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFPM465	EHF22	H45 DAY	MANAGER KNOWLEDGE/CERTIFIED		8/1/2014	6	HL1B
			Certified food manager required.				
	EHF27	H10DAY	ESTABLISHMENT PERMIT		8/1/2014		
			Please post permit on structure. PM465				

## Food Establishment Public Inspection Report

From 7/31/14 thru 8/6/14

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**ESTABLISHMENT**

**LEALS**

**1619 S KENTUCKY ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF4	EHF28	H10DAY	ALL OTHER VIOLATIONS		8/5/2014	18	HL1B
			Ceiling tiles above vent hood need to be replaced.				
	EHF22	H10DAY	MANAGER KNOWLEDGE/CERTIFIED		8/5/2014		
			You will need to have someone take food manager class 8/13 & test 8/15.				
	EHF21	COS	MANUAL WARE WASHING		8/5/2014		
			Ware washing machine was not sanitizing at time of inspection.				
	EHF19	H10DAY	RODENTS/ANIMALS/OPENINGS		8/5/2014		
			Back door needs door sweep to close gap under door.				
	EHF20	COS	TOXIC ITEMS		8/5/2014		
			Sanitizer in bar sink was over 400ppm qt, should be 200ppm.				

## Food Establishment Public Inspection Report

From 7/31/14 thru 8/6/14

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### ESTABLISHMENT

#### LEALS

HF4	EHF23	H10DAY	SEWAGE/WASTEWATER	8/5/2014	18	HL1B
			Condensate leaking in walkin cooler.			
	EHF15	H10DAY	EQUIPMENT ADEQUATE	8/5/2014		
			Large reachin on cooks line at 60°. b)Small reachin on cooks line at 50°. c)Walkin at 50°.			
HFK81	EHF12	COS	CROSS CONTAMINATION	8/6/2014	7	HL1B
			Foil dissolving into beans, cover with plastic wrap before foil. b)Ice scoop handle laying on ice, stand with handle up.			
	EHF20	H10DAY	TOXIC ITEMS	8/6/2014		
			Sanitizer over 400ppm qt, should be 200ppm.			

## Food Establishment Public Inspection Report

From 7/31/14 thru 8/6/14

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### ESTABLISHMENT

#### LEGACY REHABILITATION & LIVING

4033 SW 51ST AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2368	EHF28	H90 DAY	ALL OTHER VIOLATIONS		8/5/2014	0	HFOL
			Ceiling in kitchen is being repaired. Ceiling must be sealed and porous.				

#### LEMONGRASS

2222 SE 27TH AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2132	EHF27	IN	ESTABLISHMENT PERMIT		8/1/2014	0	HFOL
			Food establishment permit renewed.				

## Food Establishment Public Inspection Report

From 7/31/14 thru 8/6/14

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### ESTABLISHMENT

#### LIL ORBITS MINI DONUTS

1401 ROSS ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF747	EHF25	COS	FOOD CONTACT SURFACES	a)All dishes must be cleaned at the end of every day. b)Mixer needs to be cleaned every weekend. c)Cooler needs to be cleaned every weekend. d)Donut fryer needs to be cleaned.	8/2/2014	3	HL1B

#### LITTLE CAESARS 1401 E AMARILLO BLVD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF263	EHF28	H90 DAY	ALL OTHER VIOLATIONS	A)Food splatter needs to be cleaned off of wall where pizza boxes are located. (COS) B)Blower Covers needed to be cleaned. (COS) C)Floor tiles need to be replaced. (90 days)D)Corrected from previous inspection.	8/6/2014	3	HL1B
	EHF25	COS	FOOD CONTACT SURFACES	A)Can opener/can opener holder needed to be cleaned. B)Dirty Utensils being put away with clean utensils. C)Water pitcher stored in hand sink.	8/6/2014		

## Food Establishment Public Inspection Report

From 7/31/14 thru 8/6/14

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### ESTABLISHMENT

#### LITTLE CAESARS PIZZA

3400 BELL ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2405	EHF20	COS	TOXIC ITEMS		8/6/2014	3	HL1B
			a)All chemical bottles must be labeled with common name.				
	EHF28	H90 DAY	ALL OTHER VIOLATIONS		8/6/2014		
			a)Onions and bell peppers in cooler must be 6" off ground. COS b)Back door needs a new self closer. c)Label flour. d)All scoops must have a handle. COS e)Spanish hand wash sign needed in restroom.				

#### LITTLE NEST

1400 SW 10TH AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFD70					8/4/2014	0	HL1B

**Food Establishment Public Inspection Report**

**From 7/31/14 thru 8/6/14**

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**ESTABLISHMENT**

**LOBSTERFEST  
3701 PLAINS BLVD**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>
HFT4987					8/2/2014	0	HL1B FOOD

**Food Establishment Public Inspection Report****From 7/31/14 thru 8/6/14****ESTABLISHMENT****LOVES TRAVEL STOP #200****6930 E INTERSTATE 40**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>
HF770	EHF25	COS	FOOD CONTACT SURFACES		8/5/2014	9	HL1B
			A)Soda nozzles needed to be cleaned. (Subway) B)Tea dispenser needed to be cleaned. (Subway) C)Soda nozzles needed to be cleaned. (Love's)				
	EHF22	H10DAY	MANAGER KNOWLEDGE/CERTIFIED		8/5/2014		
			A full time employee needs to take and pass the food manager class with the City of Amarillo's Environmental Health Department. Next class Wed., Aug. 13, 2014 at 821 S Johnson at 8:30 a.m.				
	EHF16	H10DAY	HAND WASH FACILITIES ADEQUATE		8/5/2014		
			Hand sink in prep room not functioning.				

## Food Establishment Public Inspection Report

From 7/31/14 thru 8/6/14

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### ESTABLISHMENT

**LUXURY INN & SUITES  
2915 E INTERSTATE 40**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF242	EHF14	H24 HOUR	WATER SUPPLY		8/5/2014	4	HL1B
			No hot water in kitchen. Food cannot be prepared until hot water is available in the kitchen. The health department must be contacted for a followup inspection before food can be served.				
HF242	EHF14	IN	WATER SUPPLY		8/5/2014	0	HFOL
			Corrected from previous inspection.				

**Food Establishment Public Inspection Report**

From 7/31/14 thru 8/6/14

**ESTABLISHMENT****MARIAS COCINA MEXICANA**

1316 SE 10TH AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF2202	EHF13	COS	HACCP PLAN/TIME		7/31/2014	4	HL1B	
			Ready to eat food found in cooler with out date marks. Corrected.					

**MARYBEL RESTAURANT**

1015 S ARTHUR ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF998	EHF25	COS	FOOD CONTACT SURFACES		8/6/2014	3	HL1B	
			Utensil container needed to be cleaned.					
	EHF28	COS	ALL OTHER VIOLATIONS		8/6/2014			
			Beans found storerd on floor. Must be stored at least 6" off the ground.					

**Food Establishment Public Inspection Report****From 7/31/14 thru 8/6/14**

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**ESTABLISHMENT****MCALISTERS DELI #529****8605 SW 34TH AVE**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>	
HF2005	EHF11	COS	PROPER HANDLING RTE		8/5/2014	4	HL1B	
			a)Handles of tongs for lemons must stay up and out of the product.					

## Food Establishment Public Inspection Report

From 7/31/14 thru 8/6/14

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### ESTABLISHMENT

**MCDONALDS  
2910 S SONCY RD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2020	EHF20	H 3 DAYS	TOXIC ITEMS	a)Quat sani is still dispensing over 400 ppm. Must be repaired to 200-400 ppm by August 4. If not corrected, a reinspection fee may be applied.	7/31/2014	3	HFOL
HF2020	EHF20	H24 HOUR	TOXIC ITEMS	a)Establishment has 24 hours to repair quat sanitizer dispenser to between 200-400 ppm. It is well over 400 ppm. Failure to do so will result in a \$50 reinspection fee for multiple reinspections and non compliance.	8/4/2014	3	HFOL
HF2020	EHF20	IN	TOXIC ITEMS	a)Corrected.	8/5/2014	0	HFOL

### 5730 W AMARILLO BLVD

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

**From 7/31/14 thru 8/6/14**

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**ESTABLISHMENT**

**MCDONALDS**

HF548 7/31/2014 0 HFOL

**6312 HOLLYWOOD RD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
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HF482	EHF21	COS	MANUAL WARE WASHING		8/4/2014	6	HL1B
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A)Dishes sitting in sanitizer at 0ppm, Must be 50ppm chlorine for dishes.

	EHF20	COS	TOXIC ITEMS		8/4/2014		
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A)Sanitizer dispenser dispensing at well over 400ppm Quat. Must dispense at 200ppm as label states. Do not use until unit is properly working.

**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 7/31/14 thru 8/6/14**

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**ESTABLISHMENT****MCDONALDS**

HF1901	EHF25	IN	FOOD CONTACT SURFACES	8/5/2014	0	HFOL
			Corrected from previous inspection.			
	EHF18	IN	INSECT CONTAMINATION	8/5/2014		
			Corrected from previous inspection.			

## Food Establishment Public Inspection Report

From 7/31/14 thru 8/6/14

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### ESTABLISHMENT

**NORDIC GALLEY BAKERI**

**7402 SW 34TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2236	EHF24	COS	THERMOMETERS		8/6/2014	12	HL1B
			a)A metal thermometer is needed in the hot hold cabinet holding sausage rolls to ensure the temperature is above 135F.				
	EHF03	COS	HOT HOLDING		8/6/2014		
			a)Quiche at 122F in hot hold. b)Sausage rolls at 120-125F in hot hold. c)Pretzel samples sitting at room temperature.				
	EHF11	COS	PROPER HANDLING RTE		8/6/2014		
			a)Samples for customers must be protected by being under a lid or a sneezeshield. b)Samples be aquired by customers with tongs or toothpicks or some other utensil. c)Honey for self service must have a lid.				

**Food Establishment Public Inspection Report**

From 7/31/14 thru 8/6/14

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**ESTABLISHMENT**

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**NORTHWEST TEXAS HEALTHCARE SYS****1501 S COULTER ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF310					8/6/2014	0	HL1B

**NU CASTLE DINER****518 SE 10TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF177	EHF03	IN	HOT HOLDING		8/6/2014	0	HL1B	
			Meat holding at 136F. Gravy holding at 156F. In compliance.					

## Food Establishment Public Inspection Report

From 7/31/14 thru 8/6/14

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### ESTABLISHMENT

**O-CHA SEAFOOD  
4502 S WASHINGTON ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1072	EHF08	COS	GOOD HYGIENIC PRACTICES		7/31/2014	10	HL1B
			Dish in mop sink. Mop sink is for mop water only.				
	EHF28	COS	ALL OTHER VIOLATIONS		7/31/2014		
			A)Food grade bags must be used to store food. B)Clean gasket on cold hold under prep area. C)Clean gasket on cold hold under prep area. D)Clean stove top. E)Clean wall by rice cooker and 3 compartment sink. F)Clean ceiling vent in kitchen by woks.				
	EHF25	COS	FOOD CONTACT SURFACES		7/31/2014		
			A)Bowl without handle sitting in cooked rice. B)Clean rice cooker. C)Clean ingredient containers in cook area. D)Scoop handles touching food. E)Clean cold hold handles under prep area. F)Clean inside/outside of microwave.				
	EHF27	COS	ESTABLISHMENT PERMIT		7/31/2014		
			Current permit not posted.				

**Food Establishment Public Inspection Report**

From 7/31/14 thru 8/6/14

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**ESTABLISHMENT**

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

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF184	EHF12	H10DAY	CROSS CONTAMINATION		8/1/2014	10	HL1B
			Soda gun hose setting on ice. Nothing may touch ice used for drinks.				
	EHF15	H10DAY	EQUIPMENT ADEQUATE		8/1/2014		
			Ice bin must be covered when not in use.				
	EHF25	H10DAY	FOOD CONTACT SURFACES		8/1/2014		
			Reach in cooler has spills. Clean shelves. Inside ice machine is not clean. Utensil holders not clean.				

## Food Establishment Public Inspection Report

From 7/31/14 thru 8/6/14

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### ESTABLISHMENT

#### OUTBACK STEAKHOUSE 7101 W INTERSTATE 40

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF869	EHF24	COS	THERMOMETERS		8/6/2014	6	HL1B
			One cold hold unit with no thermometer. Thermometers should be checked at the beginning of each shift to ensure proper temperature.				
	EHF25	COS	FOOD CONTACT SURFACES		8/6/2014		
			Tong handle touching straws. b)Reach in cooler not clean. c)Potato warmer oven racks have buildup.				
	EHF28	COS	ALL OTHER VIOLATIONS		8/6/2014		
			Floor fan very dirty. Repeat violation. Keep the fans clean. b)Fly curtain at back door dirty. c)Top outside of salamander oven has heavy buildup. Clean daily.				

**Food Establishment Public Inspection Report**

**From 7/31/14 thru 8/6/14**

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**ESTABLISHMENT**

**PANHANDLE SALVAGE  
5811 S WESTERN ST**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>
HF780	EHF15	IN	EQUIPMENT ADEQUATE Corrected.		7/31/2014	0	HFOL

## Food Establishment Public Inspection Report

From 7/31/14 thru 8/6/14

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### ESTABLISHMENT

**PHO QUE HUONG  
712 E AMARILLO BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2467	EHF17	COS	HAND WASH WITH SOAP/TOWELS		7/31/2014	18	HL1B
			a) Soap is needed at front hand sink.				
	EHF11	COS	PROPER HANDLING RTE		7/31/2014		
			a) Handle of scoop for rice down in the rice. Store outside of the steamer or with the handle up.				
	EHF02	COS	COLD HOLDING		7/31/2014		
			a) Cooked ground pork at 84F. Must be 135F or above or kept in the refrigerator.				
	EHF20	COS	TOXIC ITEMS		7/31/2014		
			a) Do not hang chemicals by food.				
	EHF21	COS	MANUAL WARE WASHING		7/31/2014		
			a) Bleach wipe down at 0 ppm.				

**Food Establishment Public Inspection Report**

**From 7/31/14 thru 8/6/14**

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**ESTABLISHMENT**

**PHO QUE HUONG**

HF2467

EHF28

COS

ALL OTHER VIOLATIONS

7/31/2014

18

HL1B

a)Replace ceiling tile. b)Hand washing sign is needed at the front hand sink.

## Food Establishment Public Inspection Report

From 7/31/14 thru 8/6/14

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### ESTABLISHMENT

**PIZZA HUT  
5101 S WESTERN ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF351	EHF25	H10DAY	FOOD CONTACT SURFACES		8/5/2014	3	HL1B
			Utensil containers not clean. Microwave oven not cleaned previous day. Small reach in cooler gasket broken. Replace gasket. Reachin cooler not clean. Food attached to handle not cleaned previous day.				
	EHF28	H10DAY	ALL OTHER VIOLATIONS		8/5/2014		
			Grease spill on floor at fryer. Dish racks have grease buildup. Clean racks daily. Sauce on haccp stickers. Hand sink draining too slow. Ceiling fans have dust build up.				

### 6905 W INTERSTATE 40

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1449					7/31/2014	0	HL1B

## Food Establishment Public Inspection Report

From 7/31/14 thru 8/6/14

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**ESTABLISHMENT**

**PLAZA RESTAURANT THE  
2101 S SONCY RD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2051	EHF20	IN	TOXIC ITEMS		7/31/2014	0	HFOL
			a)Corrected.				
HFK58	EHF11	COS	PROPER HANDLING RTE		8/6/2014	4	HL1B
			When customers go through the buffet line, the product must have either a removeable lid or be under a sneezeshield.				

**Food Establishment Public Inspection Report**

**From 7/31/14 thru 8/6/14**

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**ESTABLISHMENT**

**POTTER HOUSE  
6800 PLUM CREEK DR**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>
HF2462					8/1/2014	0	HL1B

**Food Establishment Public Inspection Report**

From 7/31/14 thru 8/6/14

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**ESTABLISHMENT****QUALITY INN  
1515 E INTERSTATE 40**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2577	EHF24	COS	THERMOMETERS		8/5/2014	9	HL1B
			Thermometer needed in cooler.				
	EHF22	H 3 DAYS	MANAGER KNOWLEDGE/CERTIFIED		8/5/2014		
			Food manager card from Health Department needs to be obtained by full time employee.				
	EHF25	COS	FOOD CONTACT SURFACES		8/5/2014		
			Waffle mixing bucket needed to be cleaned.				

**Food Establishment Public Inspection Report**

**From 7/31/14 thru 8/6/14**

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**ESTABLISHMENT**

**RAIN PREMIER SUSHI BAR**

**817 S POLK ST**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>
HF2096					8/6/2014	0	HFOL

**Food Establishment Public Inspection Report****From 7/31/14 thru 8/6/14****ESTABLISHMENT****RINGLING BROS-BARNUM & BAILY****401 S BUCHANAN ST**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>
HFT4980	EHF12	COS	CROSS CONTAMINATION		8/2/2014	5	HL1B FOOD
			Clean sugar scoops and keep handles out of product.				
HFT4981	EHF10	COS	SOUND CONDITION		8/2/2014	5	HL1B FOOD
			Bin holding lemons had mold.				
HFT4982	EHF25	COS	FOOD CONTACT SURFACES		8/2/2014	3	HL1B FOOD
			Lemonade nozzle not clean. Scoops stored in stagnant water. Clean and sanitize all utensils and nozzles before operating.				

**Food Establishment Public Inspection Report****From 7/31/14 thru 8/6/14**

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**ESTABLISHMENT**

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**RINGLING BROS-BARNUM & BAILY**

HFT4983				8/2/2014	0	HL1B FOOD
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HFT4984	EHF25	COS	FOOD CONTACT SURFACES	8/2/2014	3	HL1B FOOD
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Handle to scoop has tape on it. Must be a cleanable surface. Ensure gloves are used only once.

HFT4985				8/2/2014	0	HL1B FOOD
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HFT4986	EHF21	COS	MANUAL WARE WASHING	8/2/2014	3	HL1B FOOD
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Detail popcorn machine.

**Food Establishment Public Inspection Report**

From 7/31/14 thru 8/6/14

**ESTABLISHMENT****RINGLING BROS-BARNUM & BAILY****ROSAS CAFE & TORTILLA FACTORY****4312 SW 45TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF163	EHF12	COS	CROSS CONTAMINATION		7/31/2014	11	HL1B
			Kitchen checklist folder stored on clean plates. Folder is not sanitary and must not be placed on dishes.				
	EHF10	COS	SOUND CONDITION		7/31/2014		
			Dented cans on rack for use. Separate dented cans from good and mark as dented do not use.				
	EHF25	H10DAY	FOOD CONTACT SURFACES		7/31/2014		
			Splatter on bottom of shelves over hot hold & prep areas.Clean: inside ice machine, top shelf above chip warmer, small reach in coolers gaskets, handles to reach in coolers, computer equipment over food prep, sugar scoop & slicer equipment.				
	EHF28	H10DAY	ALL OTHER VIOLATIONS		7/31/2014		
			Door inside walk in cooler dirty. Air vents and fan in dish wash room dirty. Employee not wearing hair restraint. Fan at drive up has dust. Back door air curtain dirty. Floor drain left with food overnight. Bulk containers outside dirty.				

**Food Establishment Public Inspection Report**

From 7/31/14 thru 8/6/14

**ESTABLISHMENT****ROSS DRESS FOR LESS #545**

3030 S SONCY RD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF357	EHF28	H90 DAY	ALL OTHER VIOLATIONS		7/31/2014	3	HL1B
			a)Spanish hand wash sign needed in restroom (repeat violation). b)Covered trash can needed in ladies restroom (repeat violation).				
	EHF23	COS	SEWAGE/WASTEWATER		7/31/2014		
			a)A supply of toilet tissue must be at each toilet.				

**SHORES SWIMMING POOL**

5310 EMORY CT

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF963					8/6/2014	0	HL1B

**Food Establishment Public Inspection Report**

**From 7/31/14 thru 8/6/14**

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**ESTABLISHMENT**

**SNOWBALL EXPRESSO  
2200 E AMARILLO BLVD**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>
HFM34					8/1/2014	0	HL1B

### Food Establishment Public Inspection Report

From 7/31/14 thru 8/6/14

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**ESTABLISHMENT**

**SONIC DRIVE IN  
7100 BELL ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF717	EHF28	IN	ALL OTHER VIOLATIONS Corrected.		7/31/2014	3	HFOL
	EHF25	H10DAY	FOOD CONTACT SURFACES Make table has been ordered. Must be replaced within 10 days or a \$50 reinspection fee will be charged.		7/31/2014		
HF717	EHF25	IN	FOOD CONTACT SURFACES Corrected.		8/4/2014	0	HFOL

## Food Establishment Public Inspection Report

From 7/31/14 thru 8/6/14

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### ESTABLISHMENT

#### SOUTHEAST POOL CONCESSION

3435 S OSAGE ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2530	EHF08	COS	GOOD HYGIENIC PRACTICES		8/5/2014	4	HL1B
			Hot dogs and buns stored in hand sink. Hand sink is for hand washing only.				

#### SOUTHWEST POOL CONCESSION

4800 BELL ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2529	EHF07	COS	ADEQUATE HAND WASHING		8/5/2014	7	HL1B
			Employee did not wash hands before working with foods.				
	EHF17	COS	HAND WASH WITH SOAP/TOWELS		8/5/2014		
			No paper towels at hand sink.				

**Food Establishment Public Inspection Report****From 7/31/14 thru 8/6/14****ESTABLISHMENT****SUBWAY #14124-214  
5752 W AMARILLO BLVD**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>
HF1202	EHF23	H10DAY	SEWAGE/WASTEWATER		7/31/2014	9	HL1B
			Cap on cleanout is broken and needs to be replaced.				
	EHF25	COS	FOOD CONTACT SURFACES		7/31/2014		
			Soda nozzles needed to be cleaned.				
	EHF19	H10DAY	RODENTS/ANIMALS/OPENINGS		7/31/2014		
			Threshold on back door needs to be repaired to provide proper seal.				

**Food Establishment Public Inspection Report**

From 7/31/14 thru 8/6/14

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**ESTABLISHMENT****SUBWAY #7854-213  
1401 E AMARILLO BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1201	EHF28	COS	ALL OTHER VIOLATIONS Cracked food container found.		8/6/2014	0	HL1B

**TACO BELL #28924  
3309 S WASHINGTON ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2343					7/31/2014	0	HL1B

## Food Establishment Public Inspection Report

From 7/31/14 thru 8/6/14

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### ESTABLISHMENT

**TACO BELL #28927  
300 E AMARILLO BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2346	EHF27	H10DAY	ESTABLISHMENT PERMIT		8/5/2014	3	HL1B
			a)No copy of permit could be found. Find permit or purchase a duplicate copy.				
	EHF28	H90 DAY	ALL OTHER VIOLATIONS		8/5/2014		
			a)Counter up front is falling apart and is no longer easily cleanable. Must repair. b)Box of cups must be 6" off ground COS. c)Replace light cover. d)Replace ceiling tiles to the smooth tiles.				

### **TACOS DON MIGUEL 2509 E AMARILLO BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF179	EHF28	COS	ALL OTHER VIOLATIONS		8/1/2014	0	HL1B
			Raw eggs stored over RTE in cooler.				

## Food Establishment Public Inspection Report

From 7/31/14 thru 8/6/14

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**ESTABLISHMENT**

**TACOS GARCIA  
1100 ROSS ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF185	EHF28	COS	ALL OTHER VIOLATIONS Sanitizer test strips needed.		8/1/2014	0	HFOL
	EHF21	IN	MANUAL WARE WASHING Sanitizer dispenser repaired.		8/1/2014		
	EHF15	IN	EQUIPMENT ADEQUATE a)Prep line reach in cooler repaired. b)Bar reach in cooler repaired.		8/1/2014		

**Food Establishment Public Inspection Report**

From 7/31/14 thru 8/6/14

**ESTABLISHMENT****TAQUERIA RIVERA  
2602 SE 3RD AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1143	EHF15	IN	EQUIPMENT ADEQUATE Cooler not being used.		7/31/2014	0	HFOL

**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. Will take class in Sept.		8/2/2014	3	HL1B

**Food Establishment Public Inspection Report**

From 7/31/14 thru 8/6/14

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**ESTABLISHMENT**

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**TEXAS TEA  
2642 WOLFLIN AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2522	EHF28	H45 DAY	ALL OTHER VIOLATIONS		8/4/2014	0	H PREOPEN
			You will need to obtain a food manager card within 45 days.				

**THAI SIAM  
717 S FILLMORE ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1836	EHF27	H 3 DAYS	ESTABLISHMENT PERMIT		8/1/2014	3	HL1B
			Your permit is expired. Payment must be made by Monday 8/4/14 noon.				

## Food Establishment Public Inspection Report

From 7/31/14 thru 8/6/14

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### ESTABLISHMENT

**THAI TASTE  
7710 HILLSIDE RD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1986	EHF25	COS	FOOD CONTACT SURFACES		8/6/2014	15	HL1B
			a)Spoon stored in dirty room temperature water by the wok. Repeat violation. Per the last inspection, a \$50 reinspection fee is being charged for this violation.				
	EHF28	H90 DAY	ALL OTHER VIOLATIONS		8/6/2014		
			a)Clean the drip on vent hood. COS. b)Hand wash sign needed at hand sink. c)Cover needed for trash in restroom. d)Bathroom door must self close. e)Label bulk containers.				
	EHF21	COS	MANUAL WARE WASHING		8/6/2014		
			a)0 ppm chlorine registered in wipe down.				
	EHF02	COS	COLD HOLDING		8/6/2014		
			a)Partial cooked brocolli sitting out at 85F. This is a repeat violation. Per the last inspection, a \$50 reinspection fee is being charged.				
	EHF10	COS	SOUND CONDITION		8/6/2014		
			a)Can dented on rim stored with good cans. These must be kept in a separate damaged goods area and may not be co-mingled with cans that are good for use.				

**Food Establishment Public Inspection Report**

From 7/31/14 thru 8/6/14

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**ESTABLISHMENT**

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**THAI TOWN RESTAURANT****1300 ROSS ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF841	EHF28	COS	ALL OTHER VIOLATIONS		7/31/2014	0	HL1B	
			Food found stored on floor. All food must be at least 6" off the ground. COS					

**THE ZONE**  
**6010 SW 34TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF2400	EHF14	H24 HOUR	WATER SUPPLY		8/6/2014	4	HM3	
			a)Establishment has no hot water. Must close until repaired. Call to be reopened.					

**Food Establishment Public Inspection Report**

From 7/31/14 thru 8/6/14

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**ESTABLISHMENT**

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**THOMPSON PARK POOL CONCESSION**

2401 DUMAS DR

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>
HF2528					8/1/2014	0	HL1B

**TNT SNOWCONES**  
3405 S GEORGIA ST

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>
HFM139					8/4/2014	0	HL1B

**Food Establishment Public Inspection Report**

From 7/31/14 thru 8/6/14

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**ESTABLISHMENT****TODAY DISCOUNT II  
1021 MARTIN RD**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>	
HF1754	EHF25	COS	FOOD CONTACT SURFACES		8/5/2014	3	HL1B	
			Soda nozzles were moldy and needed to be cleaned. Wash soda nozzles every day in the following order: wash, rinse, sanitize, air dry.					

## Food Establishment Public Inspection Report

From 7/31/14 thru 8/6/14

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**ESTABLISHMENT**

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

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF814	EHF25	H10DAY	FOOD CONTACT SURFACES		8/5/2014	6	HL1B
			Utensil dry rack holding water. Utensil rack must allow draining.				
	EHF15	H10DAY	EQUIPMENT ADEQUATE		8/5/2014		
			Two cold hold units not at proper temp. Repair units as needed.				
	EHF28	H10DAY	ALL OTHER VIOLATIONS		8/5/2014		
			Clean door to freezer in kitchen.				

### Food Establishment Public Inspection Report

From 7/31/14 thru 8/6/14

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**ESTABLISHMENT**

**TOOT N TOTUM #25  
7201 S WESTERN ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2043	EHF08	COS	GOOD HYGIENIC PRACTICES		7/31/2014	7	HL1B
			Chemical bottle in hand sink, hand sinks are for hand washing only.				
	EHF20	COS	TOXIC ITEMS		7/31/2014		
			Chemical bottle stored with food. Store all chemicals separate.				

**TOOT N TOTUM #26  
2222 S POLK ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF759	EHF03	IN	HOT HOLDING		8/4/2014	0	HL1B
			Hot dogs holding at 180F. In Compliance.				

**Food Establishment Public Inspection Report****From 7/31/14 thru 8/6/14****ESTABLISHMENT****TOOT N TOTUM #61  
5300 CANYON DR**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>
HF396	EHF03	COS	HOT HOLDING		8/6/2014	9	HL1B
			A)Hot dogs holding at 121. B)Sausage rolls holding at 118 degrees. All products must be held at 135 degrees or above at all times. Cook to 165 degrees and hold above 135 degrees.				
	EHF13	COS	HACCP PLAN/TIME		8/6/2014		
			A)Sausage rolls found in cooler past 7 days. B)BBQ found in cooler without any dates on them. Discarded.				
	EHF28	H180 DAY	ALL OTHER VIOLATIONS		8/6/2014		
			A)All wooden shelving in walk in must be smooth and easily cleanable. All non sealed wood must be painted by next inspeciton.				

## Food Establishment Public Inspection Report

From 7/31/14 thru 8/6/14

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### ESTABLISHMENT

**TOOT N TOTUM #63**

**4420 BELL ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF927	EHF28	H90 DAY	ALL OTHER VIOLATIONS		8/5/2014	0	HL1B
Draining dish rack needed. b)Several dirty racks in cooler. c)Blower unit frozen over.							

**TOOT N TOTUM #80**

**4501 S SONCY RD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF483	EHF28	COS	ALL OTHER VIOLATIONS		7/31/2014	0	HL1B
Air intakes are dusty. Clean all intakes regularly. b)Ceiling panels missing. Replace panels. c)Condensation dripping in freezer/refrigerator. d)Floor fan dirty.							

**Food Establishment Public Inspection Report**

**From 7/31/14 thru 8/6/14**

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**ESTABLISHMENT**

**TOOT N TOTUM #87  
2209 S COULTER ST**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>
HF887					7/31/2014	0	HL1B

## Food Establishment Public Inspection Report

From 7/31/14 thru 8/6/14

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### ESTABLISHMENT

**TX CHICKEN WOK**

**2406 PARAMOUNT BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1461	EHF28	COS	ALL OTHER VIOLATIONS		8/6/2014	10	HL1B
			a)All coolers need to be wiped out. b)Fan covers need to be dusted. c)Cooler doors need to be cleaned.				
	EHF25	COS	FOOD CONTACT SURFACES		8/6/2014		
			a)Knife found stored dirty on clean rack. Corrected.				
	EHF13	COS	HACCP PLAN/TIME		8/6/2014		
			Ready to eat food found in cooler without date marks. Corrected.				
	EHF19	H10DAY	RODENTS/ANIMALS/OPENINGS		8/6/2014		
			Back door floor sweep needs repair. Must be corrected by next inspection.				

**Food Establishment Public Inspection Report**

**From 7/31/14 thru 8/6/14**

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**ESTABLISHMENT**

**UNITED EXPRESS #530**

**3572 S SONCY RD**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>
HF2474	EHF28	H90 DAY	ALL OTHER VIOLATIONS		8/4/2014	0	HL1B
			a)Replace ceiling tile in the back.				

## Food Establishment Public Inspection Report

From 7/31/14 thru 8/6/14

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**ESTABLISHMENT**

**UNITED SUPERMARKET #533**

**3400 RIVER RD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF250	EHF28	COS	ALL OTHER VIOLATIONS		8/4/2014	9	HL1B
			a)All top of shelves in deli dept need to be dusted. b)Fan blades in deli dept. need to be dusted.				
	EHF20	COS	TOXIC ITEMS		8/4/2014		
			Chemical bottle found in meat dept. without label.				
	EHF25	COS	FOOD CONTACT SURFACES		8/4/2014		
			a)Utensil containers in deli dept need to be cleaned. b)Can opener in deli dept needs to be cleaned.				
	EHF24	COS	THERMOMETERS		8/4/2014		
			Thermometer broken in center deli counter and needs to be replaced.				

**Food Establishment Public Inspection Report**

From 7/31/14 thru 8/6/14

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**ESTABLISHMENT**

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**V & M DISCOUNT FOOD MART****1000 SW 10TH AVE**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>
HF1466	EHF24	COS	THERMOMETERS		8/1/2014	6	HL1B
			No thermometer in cooler.				
	EHF25	H 3 DAYS	FOOD CONTACT SURFACES		8/1/2014		
			Mold growing inside soda nozzles.				
HF1466	EHF25	IN	FOOD CONTACT SURFACES		8/4/2014	0	HFOL
			Corrected.				

## Food Establishment Public Inspection Report

From 7/31/14 thru 8/6/14

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### ESTABLISHMENT

**WAFFLE HOUSE #1169  
6310 HOLLYWOOD RD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1296	EHF23	H10DAY	SEWAGE/WASTEWATER		8/6/2014	20	HL1B
			Waste water pipes are leaking under the 3 compartment sink, must be sealed by next inspection.				
	EHF20	H10DAY	TOXIC ITEMS		8/6/2014		
			Bleach wipe down buckets found well over 200ppm. Wipe down solutions must be 100ppm chlorine.				
	EHF12	COS	CROSS CONTAMINATION		8/6/2014		
			Waste water leaking on ready to eat foods in the cooler. Foods were discarded.				
	EHF15	H10DAY	EQUIPMENT ADEQUATE		8/6/2014		
			Make table holding food at 50°. Unit must be fixed to maintain food at 41° at all times. Due to repeat noncompliance a reinspection fee must be pd by 12pm 8/7/14.				
	EHF08	COS	GOOD HYGIENIC PRACTICES		8/6/2014		
			Employee seen using hand sink for other purposes than hand washing.				

**Food Establishment Public Inspection Report**

**From 7/31/14 thru 8/6/14**

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**ESTABLISHMENT**

**WAFFLE HOUSE #1169**

HF1296	EHF28	H10DAY	ALL OTHER VIOLATIONS	8/6/2014	20	HL1B
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All dishes must be air dried not towel dried. b)Keep all coffee filters covered, keep tea covered at all times.  
c)Wipe down shelf with to go plates.

	EHF18	H10DAY	INSECT CONTAMINATION	8/6/2014		
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Establishment has large amounts of flies. Rid flies from the establishment by next inspection.

**WALGREENS #13010**

**2205 SE 34TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1862					8/4/2014	0	HL1B

**Food Establishment Public Inspection Report**

From 7/31/14 thru 8/6/14

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**ESTABLISHMENT****WENDYS #4107  
4206 W INTERSTATE 40**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1233					8/6/2014	0	HL1B

**WIENERSCHNITZEL  
1507 ROSS ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1231	EHF24	COS	THERMOMETERS		8/5/2014	3	HL1B
Thermometer needed in prep line reach in cooler. Corrected.							

**Food Establishment Public Inspection Report**

From 7/31/14 thru 8/6/14

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

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2524	EHF24	IN	THERMOMETERS		8/1/2014	0	HFOL
			Corrected from previous inspection.				
	EHF22	IN	MANAGER KNOWLEDGE/CERTIFIED		8/1/2014		
			Corrected from previous inspection.				

**WILL ROGERS LEARNING CENTER  
702 N JOHNSON ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFD29					8/1/2014	0	HL1B