

**Food Establishment Public Inspection Report**  
**From 7/3/14 thru 7/9/14**

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**ESTABLISHMENT**

**AMARILLO FAMILY YMCA**  
**4101 HILLSIDE RD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2149					7/7/2014	0	HL1B

**AMARILLO INTERNATIONAL FOODS**  
**3409 S GEORGIA ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF802	EHF28	COS	ALL OTHER VIOLATIONS		7/3/2014	4	HL1B
			A)Clean inside green freezer. B)Food stored on floor. All food must be at least 6 inches off of floor.				
	EHF10	COS	SOUND CONDITION		7/3/2014		
			Dented cans on shelf for sale. Dented cans must be labeled "dented", stored separately and not sold.				

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### ESTABLISHMENT

**AMIGOS #524**  
**3300 E INTERSTATE 40**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF111	EHF25	COS	FOOD CONTACT SURFACES		7/7/2014	3	HL1B
			A)Knives with food debris stored with clean knives in meat market. B)Cooler door handles in meat market needed to be cleaned.				
HF1815	EHF17	COS	HAND WASH WITH SOAP/TOWELS		7/7/2014	6	HL1B
			No paper towels at hand sink.				
	EHF19	H10DAY	RODENTS/ANIMALS/OPENINGS		7/7/2014		
			Flies found in deli area.				
	EHF28	COS	ALL OTHER VIOLATIONS		7/7/2014		
			Ice condensate needed to be scraped in walk in freezer.				

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**ESTABLISHMENT****ANTHONY CATHERINE P  
1414 SUNRISE DR**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFX17					7/8/2014	0	HL1B

**ASHMORE INN & SUITES II INC  
2301 E INTERSTATE 40**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF223	EHF28	H90 DAY	ALL OTHER VIOLATIONS		7/9/2014	0	HL1B
			Drawers need to be fixed in kitchen. They have been exposed to moisture and are coming apart, exposing bare particle board.				
	EHF03	IN	HOT HOLDING		7/9/2014		
			Sausage 151F.				

**Food Establishment Public Inspection Report****From 7/3/14 thru 7/9/14****ESTABLISHMENT****BAHAMA BUCKS  
5509 BELL 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>
HF1106	EHF08	COS	GOOD HYGIENIC PRACTICES		7/8/2014	12	HL1B
			A)Employee drink found without a lid or a straw.				
	EHF02	COS	COLD HOLDING		7/8/2014		
			A)Cream being left out on the counter at 67 degrees. B)Product in the make table left out while cleaning, holding at 57 degrees. All potentially hazardous foods must be kept below 41 degrees at all times.				
	EHF21	COS	MANUAL WARE WASHING		7/8/2014		
			A)Dishes seen being cleaned in a prep sink with just soap and being towel dried. All dishes must be washed in the 3 compartment sink by wash, rinse, sanitize, air dry.				

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**ESTABLISHMENT**

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**BAYMONT INN & SUITES  
1700 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>
HF2407	EHF22	IN	MANAGER KNOWLEDGE/CERTIFIED		7/7/2014	3	HFOL
	EHF25	COS	FOOD CONTACT SURFACES Microwave needed to be cleaned.		7/7/2014		

**Food Establishment Public Inspection Report****From 7/3/14 thru 7/9/14****ESTABLISHMENT****BENJAMIN DONUTS & BAKERY****7003 BELL 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>
HF1869	EHF28	H90 DAY	ALL OTHER VIOLATIONS		7/8/2014	3	HL1B
			A)Light shields need to be replaced in kitchen. B)Mop sink must be replaced by next inspection.				
	EHF19	H10DAY	RODENTS/ANIMALS/OPENINGS		7/8/2014		
			A)Back door needs to be self closing. Must be repaired by 7-17-14.				
	EHF02	IN	COLD HOLDING		7/8/2014		
			A)Cooler holding at 40 degrees.				

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**ESTABLISHMENT****BIG LOTS #1436  
3510 E INTERSTATE 40**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF366	EHF28	IN	ALL OTHER VIOLATIONS		7/9/2014	0	HL1B

**BOYDSTON CONCESSIONS  
400 16TH ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT4890					7/4/2014	0	HL1B FOOD

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**ESTABLISHMENT****BRADYS DAIRY QUEEN  
1900 S WASHINGTON ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF146	EHF28	COS	ALL OTHER VIOLATIONS Floor needed to be swept.		7/8/2014	3	HL1B
	EHF25	COS	FOOD CONTACT SURFACES Burnt plastic bowl found. All surfaces must remain smooth and easily cleanable.		7/8/2014		

**BRADYS DAIRY QUEEN #17  
3333 S WESTERN ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF280	EHF22	IN	MANAGER KNOWLEDGE/CERTIFIED Corrected.		7/9/2014	0	HFOL

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**ESTABLISHMENT****BRAELEES  
400 16TH ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT4892					7/4/2014	0	HL1B FOOD

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

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF166	EHF28	COS	ALL OTHER VIOLATIONS		7/9/2014	0	HL1B

a)Clean the fan. b)Do not store ice scoop on drink grates.

**Food Establishment Public Inspection Report****From 7/3/14 thru 7/9/14****ESTABLISHMENT****CAFE MARIZON ON POLK ST****6151 HILLSIDE 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>
HF2228	EHF02	IN	COLD HOLDING		7/8/2014	4	HL1B
			A)Tomatos holding at 40 degrees.				
	EHF03	IN	HOT HOLDING		7/8/2014		
			A)Brisket holding at 180 degrees.				
	EHF13	COS	HACCP PLAN/TIME		7/8/2014		
			A)Several cut meats found without dates. Foods dates found mislabeled. All cut, opened and prepared foods must be dated the day it is made or cut and not held longer 7 days.				

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### ESTABLISHMENT

**CAKE COMPANY THE  
1502 5TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFC137	EHF08	COS	GOOD HYGIENIC PRACTICES		7/3/2014	4	HL1B
			A)Employee drinks found without a lid or a straw.				
	EHF28	H180 DAY	ALL OTHER VIOLATIONS		7/3/2014		
			A)Counter top on large prep table needs to be replaced by next inspection.				

### CANYON CITY MASONIC LODGE #730

400 16TH ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT4877					7/4/2014	0	HL1B FOOD

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**ESTABLISHMENT****CANYON KETTLE CORN**

400 16TH ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT4882					7/4/2014	0	HL1B FOOD

**CANYON NOON LIONS CLUB**

300 16TH ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT4876					7/4/2014	0	HL1B FOOD

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**ESTABLISHMENT****CANYON SWIMMING POOL**

1900 12TH AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFC224	EHF02	IN	COLD HOLDING		7/3/2014	3	HL1B
			A)Cooler holding at 40 degrees.				
	EHF24	COS	THERMOMETERS		7/3/2014		
			A)All thermometers out of calibration. Thermometers were recalibrated.				

**CANYON VOLLEYBALL**

400 16TH ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT4896					7/4/2014	0	HL1B FOOD

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**ESTABLISHMENT**

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**CANYONVIEW ESTATES RETIREMENT****7404 WALLACE 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>	
HF1968	EHF13	COS	HACCP PLAN/TIME		7/8/2014	4	HL1B	
			RTE turkey and ham had exceeded the 7 day hold limit. Discard.					

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**ESTABLISHMENT**

**CEFCO**

**4430 S WESTERN ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2194	EHF25	COS	FOOD CONTACT SURFACES		7/8/2014	6	HL1B
			Mold on soda nozzles and around soda nozzles on soda dispenser.				
	EHF16	COS	HAND WASH FACILITIES ADEQUATE		7/8/2014		
			Food items in hand washing sink in back area. Hand washing sink is for hand washing only.				
	EHF28	COS	ALL OTHER VIOLATIONS		7/8/2014		
			A)Clean ceiling in walk in refrigerator. B)Clean vent fans and vent covers in walk in refrigerator. C)Food stored on floor in storage closet and by back room. D)Single use items stored on floor in storage closet. E)Clean ceiling vents in customer area.				

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**ESTABLISHMENT****CHICK FIL A @ GEORGIA ST****400 16TH ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT4902					7/4/2014	0	HL1B FOOD

**CHS BAND COLORGUARD****400 16TH ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT4864					7/4/2014	0	HL1B FOOD

**Food Establishment Public Inspection Report****From 7/3/14 thru 7/9/14****ESTABLISHMENT****CRAZY LARRYS PIT BBQ  
4315 TECKLA 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>
HF407	EHF28	COS	ALL OTHER VIOLATIONS		7/8/2014	6	HL1B
			A)Clean ceiling fan in kitchen area. B)Replace gasket on walk in refrigerator. C)Clean ceiling and vent covers in walk in refrigerator. D)Clean can opener holder. E)Clean ceiling vents. F)Remove tape from soda dispenser.				
	EHF21	COS	MANUAL WARE WASHING		7/8/2014		
			Ware washing machine sanitizer 10ppm.				
	EHF25	COS	FOOD CONTACT SURFACES		7/8/2014		
			A)Scoop handle touching beans. Repeat. If not corrected by next inspection a \$50 reinspection fee will be charged. B)Clean metal shavings from can opener. C)Clean splatter from shelf above stove. D)Clean fire suppressants above stove.				

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**ESTABLISHMENT**

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**DAVID BOYDSTON CONCESSION**

400 16TH ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT4869	EHF28	H 2 HOUR	ALL OTHER VIOLATIONS Seal all unsealed wood.		7/4/2014	3	HL1B FOOD

**DIANAS TAMALES BURRITOS & MORE**

701 W AMARILLO BLVD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF269					7/7/2014	0	HFOL

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**ESTABLISHMENT****DOLLAR TREE #3034  
3405 S GEORGIA ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1124	EHF28	IN	ALL OTHER VIOLATIONS		7/8/2014	0	HL1B

**DOMINOS PIZZA  
400 16TH ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT4873					7/4/2014	0	HL1B FOOD

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### ESTABLISHMENT

**DONUT STOP  
515 E AMARILLO BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2333	EHF28	H30 DAY	ALL OTHER VIOLATIONS		7/7/2014	3	HL1B
			a)No hand wash sign at hand sink. b)Clean the vent hood often enough to prevent dust buildup. c)Seal the gap at the back door.				
	EHF21	COS	MANUAL WARE WASHING		7/7/2014		
			a)0 ppm bleach registered in wipe down.				

**DUGOUT, THE  
3705 OLSEN BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1366	EHF22	IN	MANAGER KNOWLEDGE/CERTIFIED		7/9/2014	0	HL1B
			Corrected.				

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**ESTABLISHMENT****EDIBLE ARRANGEMENTS  
121 WESTGATE PKWY WEST**

<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>
HF2384	EHF28	COS	ALL OTHER VIOLATIONS		7/3/2014	0	HL1B
a)Keep bathroom door shut since it opens directly into the kitchen. b)Label employee food area.							

**Food Establishment Public Inspection Report****From 7/3/14 thru 7/9/14****ESTABLISHMENT****EL VAQUERO  
2200 SE 3RD AVE**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>
HF325	EHF17	COS	HAND WASH WITH SOAP/TOWELS		7/8/2014	11	HL1B
			Paper towels needed at hand washing sink. COS				
	EHF13	COS	HACCP PLAN/TIME		7/8/2014		
			Tamales being held for longer than 7 days. Tamales were discarded.				
	EHF08	COS	GOOD HYGIENIC PRACTICES		7/8/2014		
			Containers found being stored in hand washing sink. Hand washing sink is for hand washing only.				

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### ESTABLISHMENT

#### EMERITUS @ SEVILLE ESTATES

7401 SEVILLE DR

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF499	EHF15	H10DAY	EQUIPMENT ADEQUATE		7/3/2014	3	HL1B	
			a)Cooler blowing air at 49F with food inside temping at 49F.					

#### FAST EDDIES BILLIARDS

1619 S KENTUCKY ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF1364	EHF22	H10DAY	MANAGER KNOWLEDGE/CERTIFIED		7/8/2014	6	HL1B	
			Need to have someone take Food Manager class, see handout.					
	EHF25	COS	FOOD CONTACT SURFACES		7/8/2014			
			Soda nozzle needed to be cleaned.					

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**ESTABLISHMENT****FROSTY TREATS OF TEXAS**

400 16TH ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT4875					7/4/2014	0	HL1B FOOD

**4800 BELL ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT4874					7/4/2014	0	HL1B FOOD

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**ESTABLISHMENT****GOOD & HEALTHY CAFE  
1901 MEDI PARK 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>
HF2440					7/9/2014	0	HL1B

**GOODIES ON THE GO  
4800 BELL 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>
HFT4855					7/4/2014	0	HL1B FOOD

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**ESTABLISHMENT****GRILL THE  
400 SW 14TH 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>
HF194					7/8/2014	0	HL1B

**GUITARS & CADILLACS  
3601 OLSEN 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>
HF2495					7/9/2014	0	HFOL

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**ESTABLISHMENT****HARD BACK CAFE  
3601 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>
HF1450					7/7/2014	0	HL1B

**HIGH PLAINS RETREAT CENTER  
400 16TH 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>
HFT4863					7/4/2014	0	HL1B FOOD

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**ESTABLISHMENT****HOAGIES DELI  
2207 S WESTERN ST**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>
HF1777	EHF28	COS	ALL OTHER VIOLATIONS		7/8/2014	3	HL1B
			Bag of onions and bucket of pickles stored directly on the ground.				
	EHF25	COS	FOOD CONTACT SURFACES		7/8/2014		
			Can opener needed to be cleaned.				

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**ESTABLISHMENT**

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**HOLIDAY INN AMARILLO WEST****8231 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>
HF2113	EHF28	COS	ALL OTHER VIOLATIONS		7/9/2014	3	HL1B
			You will need to take Serve Safe to our office and register as Food Manager.				
	EHF21	COS	MANUAL WARE WASHING		7/9/2014		
			Ware washing machine in bar was not sanitizing at time of inspection.				

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**ESTABLISHMENT**

**HOLIDAY INN EXPRESS**

**2901 4TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFC132	EHF03	IN	HOT HOLDING		7/3/2014	4	HL1B
			A)Eggs holding at 159 degrees. B)Gravy holding at 134 degrees.				
	EHF02	IN	COLD HOLDING		7/3/2014		
			A)Cooler holding at 39 degrees.				
	EHF08	COS	GOOD HYGIENIC PRACTICES		7/3/2014		
			A)Employee drink found without a lid or a straw.				
	EHF28	COS	ALL OTHER VIOLATIONS		7/3/2014		
			A)All food must be stored at least six inches off the floor. B)Keep coffee filters covered.				

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**ESTABLISHMENT**

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**JAN WERNER ADULT DAY CARE****3108 S FILLMORE ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF1822	EHF02	IN	COLD HOLDING		7/9/2014	0	HL1B	
			All reach in and walk in coolers holding at 41F or less. In compliance.					

**JDAWGS****4800 BELL ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT4880					7/4/2014	0	HL1B FOOD

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**ESTABLISHMENT**

**JUDYS PLACE  
2700 S GRAND ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF836	EHF28	COS	ALL OTHER VIOLATIONS		7/9/2014	9	HL1B
			a)Walk in freezer floor needs to be cleaned.COS b)Blower cover and ceiling in walk in cooler need to be dusted. COS				
	EHF25	COS	FOOD CONTACT SURFACES		7/9/2014		
			a)Can opener blade needed to be cleaned.COS. b)Utensil container in dry storage area needed to be cleaned. COS				
	EHF23	H10DAY	SEWAGE/WASTEWATER		7/9/2014		
			Condensate leak found in reach in cooler that needs to be repaired.				
	EHF24	H10DAY	THERMOMETERS		7/9/2014		
			Thermometer in drive up window reach in cooler is broke and needs to be replaced.				

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**ESTABLISHMENT**

**JUST CHILLIN  
4800 BELL 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>
HFT4844					7/4/2014	0	HL1B FOOD

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### ESTABLISHMENT

**KABUKI ROMANZA**  
**8130 W INTERSTATE 40**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1365	EHF28	COS	ALL OTHER VIOLATIONS		7/8/2014	15	HL1B
			a)Clean out the bins that utensils are sitting in. b)Dust the vent hood above the fryers and bulk soup.				
	EHF25	COS	FOOD CONTACT SURFACES		7/8/2014		
			a)Do not store knives between the table and the wall.				
	EHF08	COS	GOOD HYGIENIC PRACTICES		7/8/2014		
			a)Drinks at wait stations with no lid or straw.				
	EHF12	COS	CROSS CONTAMINATION		7/8/2014		
			a)The soda nozzle line was running on top of and in contact with drink ice at the bar.				
	EHF13	COS	HACCP PLAN/TIME		7/8/2014		
			a)Date marks required on eggrolls, imitation crab meat.				

**Food Establishment Public Inspection Report**

From 7/3/14 thru 7/9/14

**ESTABLISHMENT****KHIVA SHRINE  
305 SE 5TH 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>	
HF939	EHF08	COS	GOOD HYGIENIC PRACTICES		7/9/2014	7	HL1B	
			Coffee pot being stored in hand sink. Hand sink is for hand washing only.					
	EHF25	COS	FOOD CONTACT SURFACES		7/9/2014			
			Microwaves need to be cleaned.					

**KIMBLE LEARNING CENTER  
2200 SE 10TH AVE**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>
HFD16					7/7/2014	0	HL1B

**Food Establishment Public Inspection Report**

**From 7/3/14 thru 7/9/14**

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**ESTABLISHMENT**

**LEFTWOODS  
2511 SW 6TH AVE**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>
HF2174					7/7/2014	0	HFOL

## Food Establishment Public Inspection Report

From 7/3/14 thru 7/9/14

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### ESTABLISHMENT

**LONG JOHN SILVERS  
1600 ROSS ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1681	EHF25	H10DAY	FOOD CONTACT SURFACES		7/7/2014	24	HL1B
			a)Soda nozzles found dirty. Must be washed rinsed and sanitized every night. b)Pans found stored dirty on clean dish rack. c)Ice machine needs to be cleaned on the inside and outside. d)All utensil containers need to be cleaned.				
	EHF18	H10DAY	INSECT CONTAMINATION		7/7/2014		
			Excessive amount of flies found in kitchen that need to be removed.				
	EHF28	H10DAY	ALL OTHER VIOLATIONS		7/7/2014		
			a)All reach in coolers need to be cleaned. b)All shelves and tops of equipment need to be cleaned.				
	EHF24	H10DAY	THERMOMETERS		7/7/2014		
			Thermometer needed in fry line reach in cooler.				
	EHF23	H10DAY	SEWAGE/WASTEWATER		7/7/2014		
			Kitchen floor drains are not draining properly and need to be repaired.				

**Food Establishment Public Inspection Report****From 7/3/14 thru 7/9/14****ESTABLISHMENT****LONG JOHN SILVERS**

HF1681	EHF19	H10DAY	RODENTS/ANIMALS/OPENINGS	7/7/2014	24	HL1B
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a)Drive up window can not be left open to let air in. Open windows allow for insects and rodents to enter the building. b)Broken ceiling tiles in kitchen and in lobby need to be repaired or replaced.

	EHF15	H10DAY	EQUIPMENT ADEQUATE	7/7/2014		
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Front line reach in cooler holding at 56F and needs to be repaired. Must be 41F or less.

	EHF17	COS	HAND WASH WITH SOAP/TOWELS	7/7/2014		
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Paper towels needed at back hand sink.

	EHF16	H10DAY	HAND WASH FACILITIES ADEQUATE	7/7/2014		
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Fry line hand sink not functioning properly and needs to be repaired.

**Food Establishment Public Inspection Report****From 7/3/14 thru 7/9/14****ESTABLISHMENT****MAMACITAS SALSA & CATERING****5901 BELL 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>
HF2517	EHF02	IN	COLD HOLDING		7/3/2014	0	H PREOPEN
			Cooler holding at 40 degrees.				
	EHF28	H10DAY	ALL OTHER VIOLATIONS		7/3/2014		
			Ceiling tiles over the food areas and dish area must be smooth and easily cleanable within 90 days. Establishment can open.				
HFK131	EHF28	H10DAY	ALL OTHER VIOLATIONS		7/3/2014	0	H PREOPEN
			Ceiling tiles over the food areas and dish area must be smooth and easily cleanable within 90 days. Establishment can open.				

**Food Establishment Public Inspection Report**

**From 7/3/14 thru 7/9/14**

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**ESTABLISHMENT**

**MARBLE SLAB CREAMERY**

**400 16TH 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>
HFT4804					7/4/2014	0	HL1B FOOD

**Food Establishment Public Inspection Report****From 7/3/14 thru 7/9/14****ESTABLISHMENT****MEXICO LINDO  
4515 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>
HF1853	EHF25	COS	FOOD CONTACT SURFACES		7/3/2014	10	HL1B
			Clean all dish racks.				
	EHF28	COS	ALL OTHER VIOLATIONS		7/3/2014		
			A)Clean fire suppressant. B)Remove unused equipment from kitchen. C)Clean shelves in cold hold. D)Clean portable fan. E)Clean storage shelf by chest freezer. F)Repair or replace chest freezer lid. G)Light shields are needed in storage area.				
	EHF10	COS	SOUND CONDITION		7/3/2014		
			Cold hold holding at improper temperature 63F.				
	EHF24	COS	THERMOMETERS		7/3/2014		
			No thermometer in middle cold hold.				

**Food Establishment Public Inspection Report**

**From 7/3/14 thru 7/9/14**

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**ESTABLISHMENT**

**MOMMA LU'S  
400 16TH 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>
HFT4861					7/4/2014	0	HL1B FOOD

**Food Establishment Public Inspection Report****From 7/3/14 thru 7/9/14****ESTABLISHMENT****MR GATTIS  
4412 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>
HF6	EHF28	COS	ALL OTHER VIOLATIONS		7/8/2014	14	HL1B
			Clean all portable fans, all storage shelves, vent covers in walk in refrigerator and all ceiling vents & surrounding areas in kitchen. Open container of food on floor in walk in refrigerator. Clean vent above sauce/noodle boiler.				
	EHF25	COS	FOOD CONTACT SURFACES		7/8/2014		
			A)Clean inside cold hold under prep area in kitchen. B)Ice scoop holder dusty. C)Clean all dish racks. Repeat. If not corrected by next inspection a \$50 reinspection fee will be charged. D)Clean dishes in dirty containers and on dirty trays.				
	EHF16	COS	HAND WASH FACILITIES ADEQUATE		7/8/2014		
			Trash bags tied to hand washing sink spigot.				
	EHF19	COS	RODENTS/ANIMALS/OPENINGS		7/8/2014		
			Back door propped open. Doors may not be left open unless a self closing screen door is in place to prevent rodents, insects, or animals from entering establishment.				
	EHF02	COS	COLD HOLDING		7/8/2014		
			A)Tuna holding at 46F. B)Cut tomatoes holding at 49F. C)Ham holding at 50F. D)Cottage cheese holding at 47F. All potentially hazardous food must be cold held at 41F or below.				

**Food Establishment Public Inspection Report**

**From 7/3/14 thru 7/9/14**

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**ESTABLISHMENT**

**ORIGINAL PINE SHED  
5342 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>
HF1808	EHF19	H10DAY	RODENTS/ANIMALS/OPENINGS	Door sweep needed at back door by 7/17/14.	7/8/2014	3	HL1B

**Food Establishment Public Inspection Report****From 7/3/14 thru 7/9/14**

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**ESTABLISHMENT****PAK A SAK  
1104 4TH 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>
HFC202	EHF02	IN	COLD HOLDING A)Cooler holding at 40 degrees.		7/3/2014	0	HL1B
	EHF03	IN	HOT HOLDING A)Corn dogs holding at 154 degrees.		7/3/2014		
	EHF28	IN	ALL OTHER VIOLATIONS A)Corrected.		7/3/2014		

## Food Establishment Public Inspection Report

From 7/3/14 thru 7/9/14

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**ESTABLISHMENT**

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**PALO DURO CREEK GOLF CLUB  
50 COUNTRY CLUB DR**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFC268	EHF25	COS	FOOD CONTACT SURFACES		7/3/2014	28	HL1B
			Microwave very dirty. b)Tea nozzle moldy. Repeat.				
	EHF28	COS	ALL OTHER VIOLATIONS		7/3/2014		
			Post last inspection.				
	EHF03	COS	HOT HOLDING		7/3/2014		
			Hot dogs holding at 121°F.				
	EHF02	COS	COLD HOLDING		7/3/2014		
			Ham holding at 49°F.				
	EHF11	COS	PROPER HANDLING RTE		7/3/2014		
			Employee touching ready to eat foods with bare hands.				

**Food Establishment Public Inspection Report****From 7/3/14 thru 7/9/14**

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**ESTABLISHMENT**

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**PALO DURO CREEK GOLF CLUB**

HFC268	EHF08	COS	GOOD HYGIENIC PRACTICES	7/3/2014	28	HL1B
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Cleaning tools in hand sink.

	EHF13	COS	HACCP PLAN/TIME	7/3/2014		
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Several opened foods found without any dates on them. If seen again a \$50 reinspection fee will be charged.

	EHF20	COS	TOXIC ITEMS	7/3/2014		
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Bleach spray bottle found well over 200ppm. Must be 100pm.

**Food Establishment Public Inspection Report**

From 7/3/14 thru 7/9/14

**ESTABLISHMENT****PANDA EXPRESS #2100****4710 S COULTER ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF2256	EHF22	H90 DAY	MANAGER KNOWLEDGE/CERTIFIED		7/7/2014	6	HL1B	
			a)Food manager no longer works here. Certify new food manager with the city of Amarillo.					
	EHF27	H90 DAY	ESTABLISHMENT PERMIT		7/7/2014			
			a)No current food establishment permit on site. Find the current one or purchase a duplicate for \$25.					

**PAPAS CONCESSIONS****4800 BELL ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT4866					7/4/2014	0	HL1B FOOD

## Food Establishment Public Inspection Report

From 7/3/14 thru 7/9/14

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### ESTABLISHMENT

**PEPITOS  
400 16TH ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT4895					7/4/2014	0	HL1B FOOD

**PEPPERIDGE FARMS  
1518 NE 7TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF2411	EHF27	COS	ESTABLISHMENT PERMIT		7/8/2014	3	HFOL	
			Food establishment permit has expired must be paid by Wed 7/9/14 at 12 noon. Pd on 7/8/14.					
	EHF28	IN	ALL OTHER VIOLATIONS		7/8/2014			
			Roof leak was repaired.					

## Food Establishment Public Inspection Report

From 7/3/14 thru 7/9/14

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### ESTABLISHMENT

**PLAINS PRODUCE LTD  
1813 SW 3RD AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF713					7/9/2014	0	HL1B

**QUALITY INN EAST  
1515 E INTERSTATE 40**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF378	EHF03	IN	HOT HOLDING Eggs 151F.		7/9/2014	0	HL1B

**Food Establishment Public Inspection Report****From 7/3/14 thru 7/9/14****ESTABLISHMENT****RUBY TEQUILAS  
2001 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>
HF2401	EHF25	COS	FOOD CONTACT SURFACES		7/3/2014	9	HL1B
			Ice scoop holder dirty. b)Clean bottom of cold hold for glasses in bar.				
	EHF16	COS	HAND WASH FACILITIES ADEQUATE		7/3/2014		
			Hand washing sink blocked by food cart.				
	EHF17	COS	HAND WASH WITH SOAP/TOWELS		7/3/2014		
			No paper towels at hand washing sink.				
	EHF28	COS	ALL OTHER VIOLATIONS		7/3/2014		
			Replace gasket on cold hold under tea urn. b)Clean trays below beer taps.				

**3616 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>
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## Food Establishment Public Inspection Report

From 7/3/14 thru 7/9/14

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### ESTABLISHMENT

#### RUBY TEQUILAS

HF2402	EHF28	COS	ALL OTHER VIOLATIONS	7/7/2014	18	HL1B
			a)Cap for floor drain was off on inspection. b)Label bulk sugar. c)Hand wash sign needed at wait station and sink. d)All scoops must have a handle. e)Clean intake vents. f)All food prep employees must wear a hat or a hair net.			
	EHF25	H90 DAY	FOOD CONTACT SURFACES	7/7/2014		
			a)Racks in cooler that are rusty at the bar need to be repainted or replaced.			
	EHF24	COS	THERMOMETERS	7/7/2014		
			a)Thermometers needed in 2 refrigerators.			
	EHF08	COS	GOOD HYGIENIC PRACTICES	7/7/2014		
			a)A fork was in the hand sink at the tortilla station.			
	EHF13	COS	HACCP PLAN/TIME	7/7/2014		
			a)Cooked ribs with no date mark in cooler.			
	EHF11	COS	PROPER HANDLING RTE	7/7/2014		
			a)Food prep worker touched cooked chicken for an order with bare hands. Employees may not touch cooked food with bare hands.			

**Food Establishment Public Inspection Report**

From 7/3/14 thru 7/9/14

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**ESTABLISHMENT****RUBY TEQUILAS****RUFFLED CUP THE  
3440 BELL 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>
HF2438	EHF21	H10DAY	MANUAL WARE WASHING		7/9/2014	3	HL1B

a)Dish washer chlorine sanitizing at 25ppm. Must be 50ppm. b)Quat sanitizer dispenser must be at 200 ppm.

## Food Establishment Public Inspection Report

From 7/3/14 thru 7/9/14

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### ESTABLISHMENT

#### SAKURA JAPANESE STEAKHOUSE

4000 S SONCY RD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF211	EHF25	COS	FOOD CONTACT SURFACES		7/7/2014	11	HL1B
			a)Do not store ice scoop at bar in contact with bottles. b)Mixers at the bar were stored in dirty water. Mixers may not be stored in dirty water because it may drip into the drinks when being used.				
	EHF21	COS	MANUAL WARE WASHING		7/7/2014		
			0 ppm bleach in a wipe down solution.				
	EHF02	COS	COLD HOLDING		7/7/2014		
			a)Soup was in a hot hold at 113F. Must be at least 135F.				
	EHF28	H90 DAY	ALL OTHER VIOLATIONS		7/7/2014		
			a)A lid is needed for the trash in the restroom. b)Clean around the blower covers in the walk in cooler. c)Seal the opening above the walk in cooler. COS.				

## Food Establishment Public Inspection Report

From 7/3/14 thru 7/9/14

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**ESTABLISHMENT**

**SAMS QUICK WAY  
2509 SW 3RD AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2563					7/9/2014	0	H PREOPEN
HF2563	EHF28	H10DAY	ALL OTHER VIOLATIONS		7/7/2014	0	HOTHER
			Ice scoop was left inside of ice machine.				
	EHF27	H24 HOUR	ESTABLISHMENT PERMIT		7/7/2014		
			You are operating a food establishment without a permit. Each day of violation can be charged up to a \$2000 fine, you are closed until you obtain a valid permit.				
	EHF14	H24 HOUR	WATER SUPPLY		7/7/2014		
			No hot water. Establishment must have hot water at all hours of operation.				
	EHF16	H24 HOUR	HAND WASH FACILITIES ADEQUATE		7/7/2014		
			Hand washing sink in ware washing area is blocked by used equipment.				

**Food Establishment Public Inspection Report**

**From 7/3/14 thru 7/9/14**

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**ESTABLISHMENT**

**SAMS QUICK WAY**

HF2563	EHF25	H10DAY	FOOD CONTACT SURFACES	7/7/2014	0	HOTHER
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Soda nozzles were not clean.

**SCOTTS OYSTER BAR  
4150 PARAMOUNT BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF398	EHF28	COS	ALL OTHER VIOLATIONS		7/8/2014	6	HL1B
			Replace vent cover by icemachine, missing vent cover in back room.Repair/replace lid on chest freezer. Clean inside of door on small chest freezer, gasket on cold hold in kitchen,light shield above fryers. Repair hole in wall above door into office area.				
	EHF22	H45 DAY	MANAGER KNOWLEDGE/CERTIFIED		7/8/2014		
			No certified food manager. Establishment must have a certified food manager at all times. To be corrected within 45 days.				
	EHF20	COS	TOXIC ITEMS		7/8/2014		
			Chemical bottle not labeled. All chemicals must be labeled.				

**Food Establishment Public Inspection Report**

From 7/3/14 thru 7/9/14

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**ESTABLISHMENT**

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**SLAMIL GROCERY STORE****2900 SW 10TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF2257	EHF09	COS	APPROVED SOURCE/LABELING		7/8/2014	4	HL1B	
			Candied fruit needs to have product labeling on package to be sold to public.					

**SMOKEY JOES****2903 SW 6TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF1779	EHF15	COS	EQUIPMENT ADEQUATE		7/9/2014	3	HL1B	
			Refrigerator in wait station was at 50 degrees, product was moved to another unit.					

**Food Establishment Public Inspection Report**

From 7/3/14 thru 7/9/14

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**ESTABLISHMENT****SNO BALL STOP  
400 16TH 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>
HFT4871					7/4/2014	0	HL1B FOOD

## Food Establishment Public Inspection Report

From 7/3/14 thru 7/9/14

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**ESTABLISHMENT**

**SNOW SHACK THE  
2909 WOLFLIN AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFM463	EHF28	H10DAY	ALL OTHER VIOLATIONS		7/9/2014	0	H PREOPEN
			Name of establishment in 3" letters on 2 sides of unit. b)Nature of business in 3" letters on 2 sides of unit. c)Permit number on 2 sides in 3" letters.				
	EHF22	H45 DAY	MANAGER KNOWLEDGE/CERTIFIED		7/9/2014		
			Food manager needed.				
	EHF24	H10DAY	THERMOMETERS		7/9/2014		
			Thermometers needed in all cold holds and freezers.				

## Food Establishment Public Inspection Report

From 7/3/14 thru 7/9/14

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### ESTABLISHMENT

**SONIC #12  
4151 HILLSIDE RD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1004	EHF12	COS	CROSS CONTAMINATION		7/7/2014	14	HL1B
			A)Employee seen touching chemicals and then touching utensils used for food without stopping and washing and changing gloves first.				
	EHF08	COS	GOOD HYGIENIC PRACTICES		7/7/2014		
			A)Hand sink seen being used for other purposes other than hand washing.				
	EHF25	H10DAY	FOOD CONTACT SURFACES		7/7/2014		
			A)All gaskets need to be cleaned, moldy. B)Clean make table shelving.				
	EHF18	H10DAY	INSECT CONTAMINATION		7/7/2014		
			A)Large amounts of flies in kitchen. Rid establishment of flies within 10 days.				
	EHF28	H10DAY	ALL OTHER VIOLATIONS		7/7/2014		
			A)Clean blower covers in walk in. B)All employees working with food must wear a hair restraint. (Repeat)				

## Food Establishment Public Inspection Report

From 7/3/14 thru 7/9/14

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### ESTABLISHMENT

**ST STEPHEN UMC  
400 16TH ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT4898					7/4/2014	0	HL1B FOOD

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

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF816	EHF28	COS	ALL OTHER VIOLATIONS		7/8/2014	0	HL1B

a)Excessive build up found on reach in cooler doors. Needed to be cleaned. b)Excessive build up on floor around equipment that needed to be removed.

**Food Establishment Public Inspection Report**

**From 7/3/14 thru 7/9/14**

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**ESTABLISHMENT**

**SUBWAY  
7701 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>
HF1695	EHF20	IN	TOXIC ITEMS a)Corrected.		7/3/2014	0	HFOL

## Food Establishment Public Inspection Report

From 7/3/14 thru 7/9/14

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**ESTABLISHMENT**

**SUBWAY #  
2004 S COULTER ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1198	EHF15	H24 HOUR	EQUIPMENT ADEQUATE		7/8/2014	8	HL1B
			a)Both front line coolers are holding food at 50F. Repair in 24 hours.				
	EHF03	COS	HOT HOLDING		7/8/2014		
			a)Meatballs in hot hold were at 107F. Must be 135F or above (repeat).				
	EHF28	COS	ALL OTHER VIOLATIONS		7/8/2014		
			a)Single service items must be stored at least 6" off the ground.				
HF1198	EHF15	H 6 HOUR	EQUIPMENT ADEQUATE		7/9/2014	3	HFOL
			a)Both front coolers are still at 50F. Repair man is currently working on both. Must be corrected in 6 hours.				

**Food Establishment Public Inspection Report**

From 7/3/14 thru 7/9/14

**ESTABLISHMENT****SUBWAY #**

HF1198	EHF15	IN	EQUIPMENT ADEQUATE	7/9/2014	0	HFOL
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a)Corrected.

**SUBWAY #22070**

1915 S WASHINGTON ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1481	EHF25	COS	FOOD CONTACT SURFACES		7/8/2014	3	HL1B

A)Soda Nozzles needed to be cleaned. B)Food debris needed to be cleaned off of back shelves. C)Several cracked food containers. All surfaces must remain smooth and easily cleanable.

**Food Establishment Public Inspection Report**

From 7/3/14 thru 7/9/14

**ESTABLISHMENT****SUZYS INTERNATIONAL MARKET**

3318 S GEORGIA ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF2108	EHF10	COS	SOUND CONDITION		7/3/2014	4	HL1B	
			Dented and bulging cans on shelf for sale.					
	EHF28	COS	ALL OTHER VIOLATIONS		7/3/2014			
			Defrost and clean freezer in storage area.					

**SVANNAH'S  
4800 BELL ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT4870					7/4/2014	0	HL1B FOOD

**Food Establishment Public Inspection Report**

**From 7/3/14 thru 7/9/14**

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**ESTABLISHMENT**

**TACO BELL #28928**

**611 23RD 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>
HFC317	EHF23	IN	SEWAGE/WASTEWATER	A)Corrected. B)Corrected.	7/3/2014	0	HFOL

**Food Establishment Public Inspection Report**

**From 7/3/14 thru 7/9/14**

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**ESTABLISHMENT**

**TACOS LA HACIENDA  
1021 SW 3RD AVE**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>
HF2119					7/7/2014	0	HL1B
HF128					7/7/2014	0	HL1B

**Food Establishment Public Inspection Report**

From 7/3/14 thru 7/9/14

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**ESTABLISHMENT****TALON  
400 16TH ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT4879					7/4/2014	0	HL1B FOOD

**TAMMES TENDER TOUCH DAYCARE  
1919 BRAZOS ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFD36					7/8/2014	0	HL1B

## Food Establishment Public Inspection Report

From 7/3/14 thru 7/9/14

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### ESTABLISHMENT

#### TAMMES TENDER TOUCH TOO

1009 S HIGHLAND ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFD64	EHF28	COS	ALL OTHER VIOLATIONS		7/8/2014	4	HL1B
			Employee food should be labeled and kept in a seperate location in reach in coolers. COS				
	EHF13	COS	HACCP PLAN/TIME		7/8/2014		
			Potentially hazardous food being held longer than 7 days in reach in cooler. Food was discarded. COS				

#### TAQUERIA EL COMAL 1210 E AMARILLO BLVD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1331	EHF15	IN	EQUIPMENT ADEQUATE		7/7/2014	0	HFOL
			Corrected from previous inspection.				

## Food Establishment Public Inspection Report

From 7/3/14 thru 7/9/14

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### ESTABLISHMENT

**TAQUERIA EL TAPATIO  
3410 S COULTER ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1588	EHF16	COS	HAND WASH FACILITIES ADEQUATE		7/3/2014	35	HL1B
			a)Hand sink was blocked by boxes.				
	EHF21	COS	MANUAL WARE WASHING		7/3/2014		
			a)0 ppm bleach found in sanitizer bucket.				
	EHF13	COS	HACCP PLAN/TIME		7/3/2014		
			a)Multiple food items bore no date mark.				
	EHF12	COS	CROSS CONTAMINATION		7/3/2014		
			a)A powerade bottle was in the ice machine.				
	EHF08	COS	GOOD HYGIENIC PRACTICES		7/3/2014		
			a)Hand sink had items inside of it. Hand wash sink may be used for no other purpose other than hand washing.				

**Food Establishment Public Inspection Report****From 7/3/14 thru 7/9/14****ESTABLISHMENT****TAQUERIA EL TAPATIO**

HF1588	EHF05	COS	RAPID REHEATING	7/3/2014	35	HL1B	
			a)Cold rice was placed on the steam table. Temperature was 81F. Cooked rice must reach 165F in 2 hours.				
	EHF07	COS	ADEQUATE HAND WASHING	7/3/2014			
			a)Food employee cracked raw eggs and handled RTE food. Employees must wash hands often enough to prevent cross contamination.				
	EHF02	COS	COLD HOLDING	7/3/2014			
			a)Cooked potatoes were sitting out at 61F. b)Sausage patties were at out 65F.				
	EHF25	COS	FOOD CONTACT SURFACES	7/3/2014			
			a)Potato peeler needed cleaned. b)Can opener blade needed cleaned.				
	EHF28	COS	ALL OTHER VIOLATIONS	7/3/2014			
			a)Seal gap at back door. b)Food establishment has failed. Pay \$50 reinspection fee by 9 am 07/07/14. Future repeat violations will be charged \$50 each time they are witnessed.				
HF1588	EHF28	COS	ALL OTHER VIOLATIONS	7/7/2014	12	HL1B	
			a)Label the working container of salt on the table.				

**Food Establishment Public Inspection Report****From 7/3/14 thru 7/9/14**

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**ESTABLISHMENT**

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**TAQUERIA EL TAPATIO**

HF1588	EHF25	COS	FOOD CONTACT SURFACES	7/7/2014	12	HL1B
			a)Do not store utensils between cracks of tables. This is not a clean surface. b)Clean the can opener.			
	EHF01	COS	COOLING FOR COOKED FOOD	7/7/2014		
			a)Food items made yesterday were at 50-55F in the refrigerator today. Product did not cool down properly. Discard.			
	EHF08	COS	GOOD HYGIENIC PRACTICES	7/7/2014		
			a)Employee at the wait station rinsed a rag off in the hand sink. Hand sinks are for hand washing only.			

## Food Establishment Public Inspection Report

From 7/3/14 thru 7/9/14

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### ESTABLISHMENT

**TEXAS FIREHOUSE SPORTS BAR&GR**

**3333 S COULTER ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1687	EHF08	COS	GOOD HYGIENIC PRACTICES		7/8/2014	21	HL1B
			a)Scrubber in back hand sink.				
	EHF10	COS	SOUND CONDITION		7/8/2014		
			a)Flour bin was at the end of the pizza oven and had cheese/pizza debris in the flour.				
	EHF11	COS	PROPER HANDLING RTE		7/8/2014		
			a)Keep the handle of the ice scoop up and out of the ice.				
	EHF21	COS	MANUAL WARE WASHING		7/8/2014		
			a)0 ppm bleach sanitizer in a wipedown bucket.				
	EHF15	H10DAY	EQUIPMENT ADEQUATE		7/8/2014		
			a)Cooler at bar at 50F. Repair to 41F or below.				

**Food Establishment Public Inspection Report**

**From 7/3/14 thru 7/9/14**

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**ESTABLISHMENT**

**TEXAS FIREHOUSE SPORTS BAR&GR**

HF1687	EHF25	COS	FOOD CONTACT SURFACES	7/8/2014	21	HL1B
a)Dirty tongs hanging on rack with clean tongs.						

**TOOT N TOTUM #7  
1801 S GRAND 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>
HF204	EHF28	COS	ALL OTHER VIOLATIONS		7/9/2014	3	HL1B
Dust needed to be cleaned off of condensation lines in walk in cooler.							
	EHF25	COS	FOOD CONTACT SURFACES		7/9/2014		
Dirty mop head stored against bottled sodas in storage area.							

**Food Establishment Public Inspection Report****From 7/3/14 thru 7/9/14****ESTABLISHMENT****TRINITY FELLOWSHIP/PRESS CAFE****5000 HOLLYWOOD 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>
HF247	EHF25	COS	FOOD CONTACT SURFACES		7/7/2014	3	HL1B
			A)Clean microwave at least every 4 hours when being used.				
	EHF02	IN	COLD HOLDING		7/7/2014		
			A)Cooler holding at 40 degrees.				
	EHF28	H90 DAY	ALL OTHER VIOLATIONS		7/7/2014		
			A)Gaskets on back order. Still need to be replaced.				

**Food Establishment Public Inspection Report****From 7/3/14 thru 7/9/14****ESTABLISHMENT****UNITED SUPERMARKET #522****4701 S WASHINGTON 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>
HF487	EHF28	COS	ALL OTHER VIOLATIONS		7/3/2014	7	HL1B
			Repair ceiling in meat walkin, vent covers in meat market. Deli:Clean inside & outside of freezer, light shields by venthood, above fire suppressants, fire suppressants, storage racks, dust off walls, soda dispenser & cords. Dust ceilings & ceiling fans.				
	EHF10	COS	SOUND CONDITION		7/3/2014		
			Dented cans on shelves for sale.				
	EHF25	COS	FOOD CONTACT SURFACES		7/3/2014		
			Deli A)Clean under shelf above stove. B)Clean inside smoker. C)Clean dishes stored on dirty surface. D)Clean can opener. E)Mold on soda nozzles.				

## Food Establishment Public Inspection Report

From 7/3/14 thru 7/9/14

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### ESTABLISHMENT

**VIRDINSKIS BBQ RUB SHACK**

**3701 OLSEN BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2437	EHF24	COS	THERMOMETERS		7/8/2014	11	HL1B
			No thermometer in cold hold next to stove.				
	EHF16	COS	HAND WASH FACILITIES ADEQUATE		7/8/2014		
			Hand washing sink in cook area blocked by equipment.				
	EHF02	COS	COLD HOLDING		7/8/2014		
			A)Sour cream holding at 49F. B.Ranch dressing holding at 46F. All potentially hazardous food must be cold held at 41F or below.				
	EHF28	COS	ALL OTHER VIOLATIONS		7/8/2014		
			A)Clean can storage rack. B)Remove rag from spray wand. Repeat. If not corrected by next inspection a \$50 reinspection fee will be charged. C)Hand washing sink in cook area needs hand washing sign. D)Clean ceiling vents.				

**Food Establishment Public Inspection Report**

From 7/3/14 thru 7/9/14

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**ESTABLISHMENT****VIVA MEDIA  
4800 BELL ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT4865	EHF28	COS	ALL OTHER VIOLATIONS Popcorn area must have a floor.		7/4/2014	3	HL1B FOOD

**WAL-MART  
400 16TH ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT4894					7/4/2014	0	HL1B FOOD

**Food Establishment Public Inspection Report****From 7/3/14 thru 7/9/14****ESTABLISHMENT****WENDYS #4105  
7236 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>	
HF95	EHF29	IN	RECOGNITION		7/9/2014	0	HL1B	
			a)This restaurant consistently does a great job at keeping the place clean, organized and practicing food safety!					

**WESLEY COMMUNITY DAY CARE  
1615 S ROBERTS 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>	
HFD27	EHF13	COS	HACCP PLAN/TIME		7/7/2014	4	HL1B	
			Food being held for longer than 7 days. Food was discarded.					

**Food Establishment Public Inspection Report****From 7/3/14 thru 7/9/14****ESTABLISHMENT****WESLEY UMC HEREFORD****400 16TH 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>
HFT4893	EHF16	COS	HAND WASH FACILITIES ADEQUATE Handwashing sink needed.		7/4/2014	4	HL1B FOOD

**WHATABURGER #371****3401 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>
HF954	EHF11	COS	PROPER HANDLING RTE a)Food employee prepared a biscuit sandwich with bare hands. Must wear gloves.		7/8/2014	7	HL1B
	EHF25	COS	FOOD CONTACT SURFACES a)Do not store utensils in cracks of equipment. b)Soda nozzles with mold on them.		7/8/2014		

**Food Establishment Public Inspection Report****From 7/3/14 thru 7/9/14****ESTABLISHMENT****WHATABURGER #758  
6120 HOLLYWOOD 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>
HF1038	EHF02	IN	COLD HOLDING		7/8/2014	9	HL1B
			A)Tomatos holding at 41 degrees.				
	EHF03	IN	HOT HOLDING		7/8/2014		
			A)Eggs holding at 160 degrees.				
	EHF16	H10DAY	HAND WASH FACILITIES ADEQUATE		7/8/2014		
			A)Hand sink in kitchen draining slowly, drain must be cleaned out and draining properly by 7-17-14.				
	EHF21	COS	MANUAL WARE WASHING		7/8/2014		
			A)Employees washing soda nozzles by soaking in sanitizer. All dishes must be washed, rinsed, sanitized and air dried.				
	EHF23	H10DAY	SEWAGE/WASTEWATER		7/8/2014		
			A)Freezer door does not properly shut causing large amounts of condensate build up in the freezer. Door must be fixed to seal properly by 7-17-14 and condensation cleaned up.				

**Food Establishment Public Inspection Report**

**From 7/3/14 thru 7/9/14**

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**ESTABLISHMENT**

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## Food Establishment Public Inspection Report

From 7/3/14 thru 7/9/14

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**ESTABLISHMENT**

**WIENERSCHNITZEL**

**4431 BELL ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF560	EHF23	COS	SEWAGE/WASTEWATER		7/7/2014	10	HL1B
			A)Small waste water leak under 3 compartment sink. Seal waste water line.				
	EHF17	COS	HAND WASH WITH SOAP/TOWELS		7/7/2014		
			A)Hand sink found without paper towels.				
	EHF03	IN	HOT HOLDING		7/7/2014		
			A)Chili holding at 157 degrees.				
	EHF02	IN	COLD HOLDING		7/7/2014		
			A)Tomatoes 39 degrees.				
	EHF10	COS	SOUND CONDITION		7/7/2014		
			A)Dented can found on shelf.				

**Food Establishment Public Inspection Report**

From 7/3/14 thru 7/9/14

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**ESTABLISHMENT**

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**WILD BILLS  
3514 SW 6TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1909	EHF15	COS	EQUIPMENT ADEQUATE		7/9/2014	9	HL1B
			White refrigerator was at 50 degrees, food was moved to another unit. If unit needs to be replaced it must be NSF.				
	EHF20	COS	TOXIC ITEMS		7/9/2014		
			Sanitizer in wipe down bucket was over 200 PPM Cl, should be 100 PPM.				
	EHF25	COS	FOOD CONTACT SURFACES		7/9/2014		
			Tea dispenser nozzle needed to be cleaned.				

**Food Establishment Public Inspection Report**

**From 7/3/14 thru 7/9/14**

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**ESTABLISHMENT**

**WILL ROGERS RANGE RIDERS**

**411 W LOOP 335 SOUTH**

<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>
HFT4800					7/3/2014	0	HL1B FOOD