

**Food Establishment Public Inspection Report**

From 3/13/14 thru 3/19/14

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**ESTABLISHMENT**

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**ACADEMY SPORTS AND OUTDOORS****4400 S SONCY RD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1065					3/18/2014	0	HL1B

**ACCDC ST JOSEPH CAMPUS****4108 S BONHAM ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFD35	EHF28	COS	ALL OTHER VIOLATIONS		3/18/2014	0	HL1B
A)Dust top of microwave. B)Scoop with handle must be used on ready to eat food.							

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**ESTABLISHMENT**

**AFC SUSHI @ UNITED #526**

**2530 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>
HF1320					3/19/2014	0	HL1B

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### ESTABLISHMENT

AMA TRANSITIONAL TREATMENT CTR

9300 SE 3RD AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2002	EHF28	H10DAY	ALL OTHER VIOLATIONS		3/18/2014	6	HFOL
			a)A covered trash can is needed in restroom. b)A shatter-proof light cover is needed in the walkin cooler. c)Clean the dish washing machine filter daily. d)Remove any chipped or broken plates and bowls.				
	EHF21	IN	MANUAL WARE WASHING		3/18/2014		
			b)c)Corrected.				
	EHF22	H30 DAY	MANAGER KNOWLEDGE/CERTIFIED		3/18/2014		
			A valid food manager card is needed within 30 days. See attached schedule.				
	EHF25	H10DAY	FOOD CONTACT SURFACES		3/18/2014		
			a)Clean the lids of the sugar and salt containers. c)Clean under the shelves over oven and serving line. d)Corrected. e)Clean the can opener and can opener holder.				

**Food Establishment Public Inspection Report****From 3/13/14 thru 3/19/14****ESTABLISHMENT****AMA UNITED CITIZENS FORUM****903 N HAYDEN 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>
HF2003	EHF28	IN	ALL OTHER VIOLATIONS		3/19/2014	0	HL1B
			One correction from previous inspection.				

**AMAERICAS BEST VALUE INN****1801 S LAKESIDE 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>
HF2519	EHF28	H90 DAY	ALL OTHER VIOLATIONS		3/14/2014	3	HL1B
			Urinal in mens restroom not flushing properly/completely.				
	EHF23	COS	SEWAGE/WASTEWATER		3/14/2014		
			Do not dump mop water outside. It is to go in a mop sink only.				

**Food Establishment Public Inspection Report****From 3/13/14 thru 3/19/14**

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**ESTABLISHMENT****AMIGOS #524  
3300 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>
HF111	EHF10	COS	SOUND CONDITION Dented cans found on shelf.		3/19/2014	4	HL1B
HF1815	EHF25	COS	FOOD CONTACT SURFACES Bowl with no handle stored in bulk container of ready to eat food.		3/19/2014	3	HL1B
	EHF28	COS	ALL OTHER VIOLATIONS Blower covers in walk in needed to be cleaned.		3/19/2014		

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**ESTABLISHMENT**

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**ARAMARK-JACK B KELLY CENTER****2402 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>
HFC206	EHF28	IN	ALL OTHER VIOLATIONS Corrected.		3/18/2014	0	HFOL
	EHF15	IN	EQUIPMENT ADEQUATE Cooler still holding food at 57°F. Cooler will not be used for potentially hazardous foods anymore. Only shelf stable products.		3/18/2014		

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### ESTABLISHMENT

**BANGKOK TOKYO  
2413 S WESTERN ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2281	EHF13	COS	HACCP PLAN/TIME		3/13/2014	18	HL1B
			Egg rolls with meat not date marked. All potentially hazardous food must be date marked and discarded after 7 days.				
	EHF10	COS	SOUND CONDITION		3/13/2014		
			Food being stored on dirty window sill with a dusty mini blind hanging above.				
	EHF08	COS	GOOD HYGIENIC PRACTICES		3/13/2014		
			Employee drink with no straw. All drinks in kitchen must have a lid and straw. Employee seen washing hands in 3 compartment sink.				
	EHF25	COS	FOOD CONTACT SURFACES		3/13/2014		
			Clean inside mini oven. Clean inside freezer being used as storage for utensils and cookware. Metal clip inside ice machine with rust. Ice machine needs to be repaired or replaced.				
	EHF20	COS	TOXIC ITEMS		3/13/2014		
			Employee medicine stored with customer food in refrigerator. Employee medicine should be labeled and stored separately.				

**Food Establishment Public Inspection Report****From 3/13/14 thru 3/19/14****ESTABLISHMENT****BANGKOK TOKYO**

HF2281	EHF28	COS	ALL OTHER VIOLATIONS	3/13/2014	18	HL1B
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Emp. drinks stored w/customer food. Food stored on floor. All fd items must be stored at least 6" off floor. Clean in & out of all freezers & refrig., handles on coldhold, all walls. Repair wall by warewash machine. Store wipe down rag in wipe down sanitizer.

**BAPTIST ST ANTHONYS HOSPITAL****1600 WALLACE BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2337	EHF25	COS	FOOD CONTACT SURFACES		3/17/2014	3	HL1B

Ice machine at tray line needed to be cleaned.

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**ESTABLISHMENT**

**BEST BUY STORE #218  
101 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>
HF712					3/18/2014	0	HL1B

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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	EHF28	COS	ALL OTHER VIOLATIONS		3/19/2014	7	HL1B
			Food in walkin needed to be covered.				
	EHF25	COS	FOOD CONTACT SURFACES		3/19/2014		
			a)Microwave oven needed to be cleaned. b)Plate of sliced ham on clean dish rack.				
	EHF11	COS	PROPER HANDLING RTE		3/19/2014		
			Ice used for drinks can not be used for cooling food such as lemons, store lemons in other ice bath or refrigerator.				

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**ESTABLISHMENT****BODEGAS  
709 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>
HF1196					3/14/2014	0	HL1B

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### ESTABLISHMENT

#### BRACEROS BAR AND GRILL

2822 SW 6TH AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2152	EHF28	COS	ALL OTHER VIOLATIONS		3/18/2014	12	HL1B
			a)Ceiling in kitchen needs to be repaired. b)Pans for cooling food should be left uncovered until food cools. c)Pans of raw meat in reachin should always be below other food.				
	EHF25	COS	FOOD CONTACT SURFACES		3/18/2014		
			Knives in bar stored in crack in bar top.				
	EHF08	COS	GOOD HYGIENIC PRACTICES		3/18/2014		
			a)Personal items on food contact surfaces and food storage shelves. b)Hand washing sink in bar used for rinsing out container.				
	EHF05	COS	RAPID REHEATING		3/18/2014		
			Food placed on steam table needs to be heated to proper temperature of 165. Ground beef was at 93 degrees, rice was at 98 degrees.				

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### ESTABLISHMENT

**BRADYS DAIRY QUEEN #17**

**3333 S WESTERN ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF280	EHF03	COS	HOT HOLDING		3/14/2014	15	HL1B
			A)Chicken strips holding at 111F and chicken bites holding at 105F.				
	EHF13	COS	HACCP PLAN/TIME		3/14/2014		
			Cooked beef in refrigerator not date marked. All potentially hazardous food must be date marked and discarded after 7 days.				
	EHF22	H45 DAY	MANAGER KNOWLEDGE/CERTIFIED		3/14/2014		
			No certified food manager. Establishment must a have a certified food manager at all times.				
	EHF25	COS	FOOD CONTACT SURFACES		3/14/2014		
			A)Clean inside and outside of microwave. B)Utensils in stagnant water.				
	EHF28	COS	ALL OTHER VIOLATIONS		3/14/2014		
			Clean utensil holder. Utensils must all face the same way with handle up.Clean vent in walk in refrigerator. All food must be at least 6 inches off floor. Clean inside and outside of ice machine.				

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**ESTABLISHMENT**

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**Food Establishment Public Inspection Report****From 3/13/14 thru 3/19/14****ESTABLISHMENT****BUCKHORN FAMILY RESTAURANT****7000 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>
HF801	EHF28	H 3 DAYS	ALL OTHER VIOLATIONS		3/17/2014	13	HL1B
			A/C vents throughout kitchen need to be cleaned.				
	EHF25	H 3 DAYS	FOOD CONTACT SURFACES		3/17/2014		
			A)Dirty ladle found put away with clean dishes. cos B)Date sticker residue found on clean dishes. cos C)Soda nozzles (3 days).				
	EHF17	COS	HAND WASH WITH SOAP/TOWELS		3/17/2014		
			No soap at hand sink on cooks line.				
	EHF15	H 3 DAYS	EQUIPMENT ADEQUATE		3/17/2014		
			Make table on server line holding at 50F. Should be at or below 41F. Food was moved to properly functioning cooler.				
	EHF10	COS	SOUND CONDITION		3/17/2014		
			Several dented cans found on rack.				

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**ESTABLISHMENT**

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**BURGER KING  
7000 E INTERSTATE 40**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF831	EHF28	COS	ALL OTHER VIOLATIONS Floor needed to be swept.		3/17/2014	0	HL1B

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

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF62	EHF25	COS	FOOD CONTACT SURFACES Soda nozzles need to be cleaned.		3/13/2014	3	HL1B

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**ESTABLISHMENT**

**CANYON AFTER SCHOOL PROGRAM**

**506 8TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFC264					3/19/2014	0	HL1B
HFC264	EHF28	H90 DAY	ALL OTHER VIOLATIONS		3/19/2014	0	HL1B
			Trash bags cannot be used to mix foods. Food grade bags must be used.				
HFC264	EHF28	H90 DAY	ALL OTHER VIOLATIONS		3/19/2014	0	HL1B
			Move fly strips away from food.				
HFC264					3/18/2014	0	HL1B

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**ESTABLISHMENT**

**CANYON AFTER SCHOOL PROGRAM**

HFC264	3/18/2014	0	HL1B
HFC264	3/18/2014	0	HL1B
HFC264	3/18/2014	0	HL1B

**Food Establishment Public Inspection Report**

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**ESTABLISHMENT****CHICK FIL A S COULTER  
4510 S COULTER ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF2446	EHF08	COS	GOOD HYGIENIC PRACTICES		3/13/2014	4	HFOL	
			Thawing out chicken in a mop sink. Mop sinks are ONLY for dumping mop water.					
	EHF19	IN	RODENTS/ANIMALS/OPENINGS		3/13/2014			
			Corrected from previous inspection.					

**CHILIS GRILL & BAR  
5016 S COULTER ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF1456	EHF21	H 3 DAYS	MANUAL WARE WASHING		3/17/2014	3	HFOL	
			a)Dish washer at 0 ppm chlorine sanitizer. If not repaired in 3 days a \$50 reinspection fee will be charged.					

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**ESTABLISHMENT**

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

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFD3					3/18/2014	0	HL1B

**COYOTE CORNER**  
**8800 S SONCY RD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFR38	EHF27	H10DAY	ESTABLISHMENT PERMIT		3/18/2014	3	HFOL

Food establishment inspection form not posted.

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**ESTABLISHMENT****CRUSH WINE BAR & DELI**

701 S POLK ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1670					3/13/2014	0	HL1B

**DELI EXPRESS**  
7580 E INTERSTATE 40

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF127	EHF28	H180 DAY	ALL OTHER VIOLATIONS		3/14/2014	0	HL1B	
			Ice condensate needs to be cleaned off of floor in east trailer.					

**Food Establishment Public Inspection Report****From 3/13/14 thru 3/19/14****ESTABLISHMENT****DENNYS RESTAURANT  
2116 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>
HF213	EHF28	COS	ALL OTHER VIOLATIONS		3/14/2014	14	HL1B
			Clean inside/outside of ice machine. Repair outside of ice machine. Clean all vents. Tools and equipment stored on ice machine. Food stored on floor in walk in freezer and refrigerator. Repair handle on cold hold. Clean outside of soda dispenser.				
	EHF25	COS	FOOD CONTACT SURFACES		3/14/2014		
			A)Clean all dishes and cup holders. B)Clean utensil holders. C)Clean dishes stored with dirty dishes. D)Mold on soda nozzles and dispenser. E)Clean waffle maker. F)Clean all storage shelves for pans.				
	EHF22	H45 DAY	MANAGER KNOWLEDGE/CERTIFIED		3/14/2014		
			No certified food manager. Establishment must have a certified food manager at all times. Food manager course is offered every 2nd Wednesday of the month at 821 S. Johnson at 8:30am. To be corrected in 45 days.				
	EHF20	H10DAY	TOXIC ITEMS		3/14/2014		
			Sanitizer in 3 compartment sink over 400ppm.				
	EHF02	COS	COLD HOLDING		3/14/2014		
			Egg whites holding at 47F. All potentially hazardous food must be held at 41F or below.				

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**ESTABLISHMENT**

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**DESPERADOS CATERING****701 S PIERCE 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>
HF1220	EHF10	COS	SOUND CONDITION Dented can found on rack.		3/18/2014	4	HL1B
	EHF28	H90 DAY	ALL OTHER VIOLATIONS Food debris needs to be cleaned off of roof in kitchen.		3/18/2014		

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### ESTABLISHMENT

**DOUGS BARBQUE  
3313 S GEORGIA ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF40	EHF28	COS	ALL OTHER VIOLATIONS		3/18/2014	10	HL1B
			A)Clean vent in walk in cooler. B)Clean ceiling vents in lobby. C)Sign needed at hand washing sink.				
	EHF25	COS	FOOD CONTACT SURFACES		3/18/2014		
			A)Clean inside of ice chest used to serve ice. B)Clean inside of microwave.				
	EHF13	COS	HACCP PLAN/TIME		3/18/2014		
			A)Cooked meat undated in walk in cooler. B)Undated cooked beans in walk in cooler. Repeat. If not corrected by next inspection a \$50 reinspection fee will be charged.				
	EHF21	COS	MANUAL WARE WASHING		3/18/2014		
			Wipe down sanitizer too weak. Wipe down should be 100ppm.				

## Food Establishment Public Inspection Report

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### ESTABLISHMENT

**DRUNKEN DRAGON  
717 SW 16TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2505	EHF08	COS	GOOD HYGIENIC PRACTICES Drinking pitcher stored in hand sink.		3/14/2014	4	HL1B

### EDDIES NAPOLIS ITALIAN RESTAUR 2301 12TH AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFC313	EHF28	IN	ALL OTHER VIOLATIONS Corrected.		3/18/2014	0	HFOL
	EHF14	IN	WATER SUPPLY Corrected.		3/18/2014		

**Food Establishment Public Inspection Report****From 3/13/14 thru 3/19/14****ESTABLISHMENT****EL CARBONERO RESTAURANT  
1700 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>
HF2173	EHF15	H5DAYS	EQUIPMENT ADEQUATE		3/13/2014	17	HL1B
			The refrigerator by soda fountain in holding food at 48°F. The refrigerator by the steam table is holding food at 60°F. Adjust or repair both refrigerators. Do not use to store any potentially hazardous foods until they are working properly.				
	EHF02	COS	COLD HOLDING		3/13/2014		
			Cooked beans, cooked meat and sliced tomato at 60°F in refrigerator for unknown length of time. They were all discarded.				
	EHF21	H5DAYS	MANUAL WARE WASHING		3/13/2014		
			Wipe down sanitizer cloths did not have proper strength of sanitizer. Return rags to sanitizer at 100ppm chlorine frequently.				
	EHF23	H5DAYS	SEWAGE/WASTEWATER		3/13/2014		
			The hand sink plumbing is leaking.				
	EHF28	H5DAYS	ALL OTHER VIOLATIONS		3/13/2014		
			Re-tile or seal any areas of the floor that are missing tiles. b)Label the container of salt by the grill.				

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### ESTABLISHMENT

#### EL CARBONERO RESTAURANT

Inspection Number	Establishment ID	Category	Code	Date	Count	Notes
HF2173	EHF25	H5DAYS	FOOD CONTACT SURFACES	3/13/2014	17	HL1B Clean any splatter from knives in food preparation area. b)Clean any food from the doors and handles of the refrigerators and freezers.
HF2173	EHF25	IN	FOOD CONTACT SURFACES	3/19/2014	3	HFOL a)b)Corrected.
	EHF23	IN	SEWAGE/WASTEWATER	3/19/2014		Corrected.
	EHF21	IN	MANUAL WARE WASHING	3/19/2014		Corrected.
	EHF15	COS	EQUIPMENT ADEQUATE	3/19/2014		The refrigerator by the soda fountain is at 48°F. All potentially hazardous foods were removed from the unit and cannot be replaced until it is 41°F or colder. b)Corrected.

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**ESTABLISHMENT**

**EMBERS STEAKHOUSE  
2501 S KENTUCKY 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>
HF1987	EHF21	IN	MANUAL WARE WASHING Corrected.		3/19/2014	0	HFOL

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### ESTABLISHMENT

**ESKIMO HUT  
7200 MCCORMICK RD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFR32	EHF19	H10DAY	RODENTS/ANIMALS/OPENINGS		3/17/2014	6	HFOL
			Exterior door at drive up door, closure and door sweep required.Third notice on door closure & door sweep at drive up ext door. If not corrected by April 3, store may lose food est license.				
	EHF14	IN	WATER SUPPLY		3/17/2014		
			Water sample tests required monthly. Sample results 2/24 ok.				
	EHF28	H10DAY	ALL OTHER VIOLATIONS		3/17/2014		
			Floor-slushie area must be sealed.Ceiling required in slushie area.All walls floors a ceilings must be smooth, durable & easily cleanable. Ice machine area not approved.Ceiling must be painted, floor must me sealed, ice scoop holder/scoop found on floor.				
	EHF18	H10DAY	INSECT CONTAMINATION		3/17/2014		
			Roach seen in building.Have licensed contrator service building.				

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### ESTABLISHMENT

#### FAT CAT FISH MARKET

1309 DUMAS DR

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF1063	EHF28	H90 DAY	ALL OTHER VIOLATIONS		3/17/2014	0	HFOL	
			Gaskets on reachin in kitchen need to be replaced.					

### GLOBAL DISCOUNT STORE

3408 NE 24TH AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF2509	EHF28	H90 DAY	ALL OTHER VIOLATIONS		3/13/2014	0	HFOL	
			Post the food establishment permit when it arrives. Only coffee and water can be heated on stove. If any meats are cooked or grease-laden vapors are given off by food in this establishment, a vent hood and fire-suppression system are required.					
	EHF25	IN	FOOD CONTACT SURFACES		3/13/2014			
			a)Corrected.					

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**ESTABLISHMENT**

**GO BURGER  
4500 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>
HF1978					3/18/2014	0	HFOL

**Food Establishment Public Inspection Report****From 3/13/14 thru 3/19/14****ESTABLISHMENT****GREEN CHILE BOWL  
5120 CANYON DR**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2312	EHF25	H10DAY	FOOD CONTACT SURFACES		3/18/2014	6	HL1B
			Burger toothpick tub is not clean. b)Utensils may not be stored on cloth. c)All utensil tubs have food crumbs. Clean daily. d)Splatter on bottom of shelf above cooktop.				
	EHF28	H10DAY	ALL OTHER VIOLATIONS		3/18/2014		
			Waste cans must be clean inside and out. b)Kitchen floor has buildup in corners and below grills. c)Ceiling panels not clean. Remove fuzz. Air conditioner vent in back room not clean.				
	EHF19	H10DAY	RODENTS/ANIMALS/OPENINGS		3/18/2014		
			Back door has large gap at bottom. Seal to prevent insects.				

**Food Establishment Public Inspection Report****From 3/13/14 thru 3/19/14****ESTABLISHMENT****HEALTH KYK! NUTRITION****2805 WOLFLIN 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>
HF2105	EHF28	COS	ALL OTHER VIOLATIONS		3/14/2014	3	HL1B
			A)Replace plastic ice scoops. B)Clean outside of ice machine. C)Shelled eggs stored on same shelf as fruit. Potentially hazardous food must be stored below ready to eat food.				
	EHF25	COS	FOOD CONTACT SURFACES		3/14/2014		
			Clean inside of ice machine.				

## Food Establishment Public Inspection Report

From 3/13/14 thru 3/19/14

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### ESTABLISHMENT

#### HOMEWOOD SUITES BY HILTON 8800 W INTERSTATE 40

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF965	EHF26	COS	POSTING OF ADVISORIES		3/17/2014	18	HL1B
			a)There must be an advisory on the breakfast buffet informing customers to use a clean plate on each visit.				
	EHF28	COS	ALL OTHER VIOLATIONS		3/17/2014		
			a)Yogurt must be fully submerged in ice to keep product cold. b)Last inspection could not be found. c)Covered trash needed in ladies restroom. d)Spanish hand wash signs needed in restrooms.				
	EHF19	COS	RODENTS/ANIMALS/OPENINGS		3/17/2014		
			a)Seal gap at back door.				
	EHF13	COS	HACCP PLAN/TIME		3/17/2014		
			Ham was not date marked in the cooler.				
	EHF10	COS	SOUND CONDITION		3/17/2014		
			a)Cream cheese labeled "keep refrigerated" must be kept cold.				

**Food Establishment Public Inspection Report****From 3/13/14 thru 3/19/14****ESTABLISHMENT****HOMEWOOD SUITES BY HILTON**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF965	EHF11	COS	PROPER HANDLING RTE		3/17/2014	18	HL1B

a)Ice scoop handle buried in ice machine. b)A removeable lid or sneeze shield is needed for self service cheese, pepper and salsa. c)Lid or sneezeshield needed for ice by the juice.

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

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFC221	EHF02	IN	COLD HOLDING		3/18/2014	3	HL1B
	EHF28	COS	ALL OTHER VIOLATIONS		3/18/2014		
	EHF25	COS	FOOD CONTACT SURFACES		3/18/2014		

A)Turkey holding at 33 degrees.

A)Thawing must be done either under cold running water, in the cooler, or as part of the cooking process.

A)Microwave found dirty from the day before. Clean at least every 4 hours when being used.

**Food Establishment Public Inspection Report**

From 3/13/14 thru 3/19/14

**ESTABLISHMENT****IHOP****2100 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>
HF715	EHF25	COS	FOOD CONTACT SURFACES		3/14/2014	3	HL1B
			A)Dirty dishes stored with clean dishes in multiple areas. B)Clean all utensil holders.				
	EHF28	COS	ALL OTHER VIOLATIONS		3/14/2014		
			A)Clean can opener. B)Clean inside ice machine. C)Replace plastic ice scoop. D)Clean outside of cold hold behind cooking area.				

**JAN WERNER ADULT DAY CARE****3108 S FILLMORE 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>
HF1822					3/17/2014	0	HL1B

**Food Establishment Public Inspection Report****From 3/13/14 thru 3/19/14**

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**ESTABLISHMENT****JRS POOL PALACE  
1301 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>
HF2507	EHF08	COS	GOOD HYGIENIC PRACTICES		3/13/2014	7	HL1B
			Employee caught smoking behind bar.				
	EHF19	COS	RODENTS/ANIMALS/OPENINGS		3/13/2014		
			Side door must be closed during hours of operation.				

**Food Establishment Public Inspection Report**

From 3/13/14 thru 3/19/14

**ESTABLISHMENT****KIDS KOLLEGE  
2620 RUSSELL LONG BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFC276	EHF22	COS	MANAGER KNOWLEDGE/CERTIFIED		3/18/2014	16	HL1B
			A)Employees couldn't demonstrate proper food safety knowledge. Left over shelf life in cooler, how to properly wash dishes.				
	EHF08	COS	GOOD HYGIENIC PRACTICES		3/18/2014		
			A)Employee seen using hand sink for other purposes other than hand washing.				
	EHF03	COS	HOT HOLDING		3/18/2014		
			A)Food delivered from main kitchen must be kept hot, 135 degrees or above, at all times when being served. A cambro or chaffing dishes must be used. Hamburger patties holding on counter at 99 degrees.				
	EHF13	COS	HACCP PLAN/TIME		3/18/2014		
			A)Cut meats found in cooler with no preparation dates on them. Discarded.				

## Food Establishment Public Inspection Report

From 3/13/14 thru 3/19/14

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**ESTABLISHMENT**

**KIDS LEARNING ACADEMY DBA JUST**

**4407 CANYON DR**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFD66	EHF20	COS	TOXIC ITEMS		3/17/2014	6	HL1B
			A)Sanitizer in 3 compartment sink was way over 200ppm. Must be 50 ppm for dishes and 100ppm for cleaning.				
	EHF28	H60 DAY	ALL OTHER VIOLATIONS		3/17/2014		
			A)Corrected. B)Corrected. C)Repair swinging door to kitchen to make smooth and easily cleanable by next inspection.				
	EHF25	COS	FOOD CONTACT SURFACES		3/17/2014		
			A)Inside of microwave is dirty. Clean at least every 4 hours when being used.				

## Food Establishment Public Inspection Report

From 3/13/14 thru 3/19/14

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**ESTABLISHMENT**

**KN ROOT BEER DRIVE IN  
3900 OLSEN BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF504	EHF25	COS	FOOD CONTACT SURFACES		3/13/2014	10	HL1B
			A)Clean soda nozzles. B.Marker inside plastic utensil holder. C)Replace white plastic ice scoop.				
	EHF28	COS	ALL OTHER VIOLATIONS		3/13/2014		
			A)Clean ice scoop. B)Refrigerator needs new gasket.				
	EHF21	COS	MANUAL WARE WASHING		3/13/2014		
			Wipe down sanitizer too weak. Wipe down sanitizer should be 100ppm.				
	EHF13	COS	HACCP PLAN/TIME		3/13/2014		
			Undated corn dogs. All potentially hazardous food must be date marked and discarded after 7 days.				

## Food Establishment Public Inspection Report

From 3/13/14 thru 3/19/14

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### ESTABLISHMENT

#### KOLACHE CAFE & BAKING CO II

2207 S WESTERN ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2164	EHF28	COS	ALL OTHER VIOLATIONS		3/19/2014	0	HL1B
			Clean outside of white freezer. Repeat.				

#### LA MILPA

4511 E AMARILLO BLVD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF950	EHF28	H90 DAY	ALL OTHER VIOLATIONS		3/13/2014	0	HL1B
			a)Shatter-proof bulbs needed in the tortilla manufacturing room. b)A paper towel holder is needed at the hand sink.				

**Food Establishment Public Inspection Report****From 3/13/14 thru 3/19/14**

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**ESTABLISHMENT****LA PASADITA BURRITOS****2730 NE 16TH 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>	
HF1688	EHF28	H90 DAY	ALL OTHER VIOLATIONS		3/17/2014	0	HL1B	
			Handwashing sign needed in restroom in English/Spanish. Lightshields w/endcaps needed-2 light fixtures-kitchen.Repair the floor where tiles are broken or missing. Paint or seal repairs to ceiling so they can be cleaned easily.Label salt/sugar containers.					

## Food Establishment Public Inspection Report

From 3/13/14 thru 3/19/14

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**ESTABLISHMENT**

**LOS BRACEROS  
3303 BELL ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1921	EHF28	COS	ALL OTHER VIOLATIONS		3/19/2014	20	HL1B
			A)Food stored on floor. B)Clean vents in walk in refrigerator. C)Replace thermometer in walk in refrigerator. D)Clean outside of microwave. E)Clean all ceil vents and ceiling fans. F)Clean wall behind prep area.				
	EHF25	COS	FOOD CONTACT SURFACES		3/19/2014		
			Ice scoop laying on a dirty surface.				
	EHF27	COS	ESTABLISHMENT PERMIT		3/19/2014		
			A)Current food establishment permit not posted. Food establishment permit must be posted at all times. B)Current inspection not posted.				
	EHF13	COS	HACCP PLAN/TIME		3/19/2014		
			A)Tamales with beef and pork not date marked. B)Cooked beef in walk in refrigerator not date marked. All potentially hazardous food must be date marked and discarded after 7 days.				
	EHF12	COS	CROSS CONTAMINATION		3/19/2014		
			Raw vegetables laying in container with raw meat. All potentially hazardous food must be stored separately from ready to eat food.				

**Food Establishment Public Inspection Report**

**From 3/13/14 thru 3/19/14**

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**ESTABLISHMENT**

**LOS BRACEROS**

HF1921	EHF19	COS	RODENTS/ANIMALS/OPENINGS	3/19/2014	20	HL1B
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Back door left open with no screen. Back door must remain closed unless a screen door is present to prevent rodents and insects from entering the establishment.

	EHF22	H45 DAY	MANAGER KNOWLEDGE/CERTIFIED	3/19/2014		
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No certified food manager. Establishment must have a certified food manager at all times. To be corrected within 45 days.

**LOVES TRAVEL STOP #200  
6930 E INTERSTATE 40**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
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HF770	EHF22	H45 DAY	MANAGER KNOWLEDGE/CERTIFIED		3/17/2014	3	HFOL
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Full time employee needs to take and pass the food manager class at the City of Amarillo Environmental Health Department. This is the second notice. Failure to take the class will result in a \$50 reinspection fee.

**Food Establishment Public Inspection Report**

From 3/13/14 thru 3/19/14

**ESTABLISHMENT****LUPITAS MEXICAN FOOD  
7200 MCCORMICK 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>
HFR79	EHF18	H10DAY	INSECT CONTAMINATION		3/17/2014	3	HFOL
			Roach seen in kitchen-have licensed contractor service building.				
	EHF28	H10DAY	ALL OTHER VIOLATIONS		3/17/2014		
			Kitchen floor must be sealed. b)Discussed having children in food establishment.				

**MCDONALDS  
4402 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>
HF1465	EHF21	IN	MANUAL WARE WASHING		3/14/2014	0	HFOL
			Corrected.				

**Food Establishment Public Inspection Report**

From 3/13/14 thru 3/19/14

**ESTABLISHMENT****MI TIERRA BAR  
900 E AMARILLO BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2294	EHF22	COS	MANAGER KNOWLEDGE/CERTIFIED		3/18/2014	6	HL1B
			a)No current food manager card.				
	EHF20	COS	TOXIC ITEMS		3/18/2014		
			a)Medicine stored behind bar.				

**MY PORTABLE PANTRY  
5901 BELL ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFK108	EHF03	IN	HOT HOLDING		3/13/2014	0	HL1B
			Pot roast at 170°F. b)Potatoes at 168°F. Hot hold units were preheated to 190°F earlier today.				

**Food Establishment Public Inspection Report****From 3/13/14 thru 3/19/14****ESTABLISHMENT****OLIVE GARDEN RESTAURANT****4121 W INTERSTATE 40**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF892	EHF08	COS	GOOD HYGIENIC PRACTICES		3/19/2014	21	HL1B
			Dish washer used apron to wipe food from cleaned plate. Aprons are not for wiping dishes. Dishes must air dry. Hand sink used to fill tea urn. Spoon and scrub brushes found in hand sink.				
	EHF09	COS	APPROVED SOURCE/LABELING		3/19/2014		
			Three containers non easily identifiable foods with no label.				
	EHF10	COS	SOUND CONDITION		3/19/2014		
			Pasta, pepper and breading stored open in dry storage. Seal to prevent contamination from dust or insects. Container food product marked refrigerate after open found stored not refrigerated.				
	EHF21	H10DAY	MANUAL WARE WASHING		3/19/2014		
			Dishes found with food attached after being cleaned and stored. Ensure dishes are clean before storing.				
	EHF24	COS	THERMOMETERS		3/19/2014		
			No thermometer in cold hold unit. Check temperature of all cold hold units at each shift.				

**Food Establishment Public Inspection Report**

**From 3/13/14 thru 3/19/14**

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**ESTABLISHMENT**

**OLIVE GARDEN RESTAURANT**

HF892	EHF28	H10DAY	ALL OTHER VIOLATIONS	3/19/2014	21	HL1B
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Don't stack dishes when wet, stacked tightly won't dry before growing bacteria. Clean tops all equipment, air vents. Invert icebuckets. Insecticide in kitchen not for use in fd estab. Seal backdoor small gap. Ice bins at bar not protected. Lids must cover ice.

	EHF25	H10DAY	FOOD CONTACT SURFACES	3/19/2014		
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Splatter on bottom of shelf above grill. Oven gasket broken and not cleanable. Soda gun nozzle at bar broken. Broken plastic will continue to break and pieces may fall into drinks. Replace nozzle head.

**OMNI CAPITAL CORP  
3701 PLAINS BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1328					3/19/2014	0	HL1B

**Food Establishment Public Inspection Report****From 3/13/14 thru 3/19/14****ESTABLISHMENT****OPPORTUNITY SCHOOL****1525 N 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>
HFD42	EHF25	COS	FOOD CONTACT SURFACES		3/18/2014	6	HL1B
			Clean any residue and crumbs from utensil storage drawers.				
	EHF28	COS	ALL OTHER VIOLATIONS		3/18/2014		
			Store all chemicals separately from food contact surfaces. Cups were removed from chemical storage area. Corrected. One correction from previous inspection.				
	EHF20	COS	TOXIC ITEMS		3/18/2014		
			Sanitizer in bottle too strong.				

**Food Establishment Public Inspection Report**

From 3/13/14 thru 3/19/14

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**ESTABLISHMENT****OUTBACK STEAKHOUSE  
7101 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>
HF869	EHF28	IN	ALL OTHER VIOLATIONS a-c Corrected.		3/18/2014	0	HFOL
	EHF25	IN	FOOD CONTACT SURFACES a-d Corrected.		3/18/2014		

## Food Establishment Public Inspection Report

From 3/13/14 thru 3/19/14

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**ESTABLISHMENT**

**PAK A SAK #13  
2708 SW 58TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1692	EHF25	COS	FOOD CONTACT SURFACES		3/19/2014	10	HL1B
			A)Clean ice scoop holder. B)Items other than ice scoop stored in ice scoop holder. C)Clean inside oven.				
	EHF28	COS	ALL OTHER VIOLATIONS		3/19/2014		
			A)Clean soda dispensers. B)Clean outside of ice machine. C)Dust ceiling in walk in cooler.				
	EHF16	COS	HAND WASH FACILITIES ADEQUATE		3/19/2014		
			Items inside hand washing sink. Hand washing sink is for washing hands only.				
	EHF08	COS	GOOD HYGIENIC PRACTICES		3/19/2014		
			Employee putting on gloves without washing hands first.				

**Food Establishment Public Inspection Report**

**From 3/13/14 thru 3/19/14**

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**ESTABLISHMENT**

**PANDA EXPRESS #2100  
4710 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>
HF2256					3/18/2014	0	HL1B

**Food Establishment Public Inspection Report****From 3/13/14 thru 3/19/14****ESTABLISHMENT****PAN-HANDLERS CATERING****400 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>
HF2084	EHF10	COS	SOUND CONDITION		3/18/2014	15	HL1B
			Seam dented can on shelf in dry storage. b)Bulk rice stored open. c)Food product marked refrigerate after open found not refrigerated.				
	EHF09	COS	APPROVED SOURCE/LABELING		3/18/2014		
			No label on 2 containers non-easily identifiable food product. All non-easily identifiable foods must be labeled.				
	EHF12	COS	CROSS CONTAMINATION		3/18/2014		
			Raw eggs stored over ready to eat foods. b)Employee touched pants with gloved hands and continued to work with foods.				
	EHF28	COS	ALL OTHER VIOLATIONS		3/18/2014		
			Personal items stored on food table and rack used for foods. b)Onions stored below handsink. Do not store foods below waste lines.				
	EHF25	COS	FOOD CONTACT SURFACES		3/18/2014		
			Utensil tubs have food crumbs. b)Stickers on cleaned pans. c)Mechanics tool stored on clean dish shelf.				

## Food Establishment Public Inspection Report

From 3/13/14 thru 3/19/14

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**ESTABLISHMENT**

**PAPA JOHNS PIZZA**

**3415 BELL ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2478	EHF25	COS	FOOD CONTACT SURFACES		3/19/2014	6	HL1B
	EHF28	COS	ALL OTHER VIOLATIONS		3/19/2014		
			Replace gaskets on cold hold below prep area. Repeat. If not corrected before next inspection a \$50 reinspection fee will be charged.				
	EHF22	H45 DAY	MANAGER KNOWLEDGE/CERTIFIED		3/19/2014		
			No certified food manager. Establishment must have a certified food manager at all times. Repeat. If not corrected by next inspection a \$50 reinspection fee will be charged. To be corrected within 45 days.				

**Food Establishment Public Inspection Report****From 3/13/14 thru 3/19/14****ESTABLISHMENT****PARK PLACE TOWERS  
1300 S HARRISON 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>
HF387	EHF21	H10DAY	MANUAL WARE WASHING		3/17/2014	6	HL1B
			Ware washing machine in main kitchen not sanitizing.				
	EHF03	IN	HOT HOLDING		3/17/2014		
			Corn Beef 160 Chicken 158.				
	EHF28	IN	ALL OTHER VIOLATIONS		3/17/2014		
			1 correction from previous inspection.				
	EHF25	COS	FOOD CONTACT SURFACES		3/17/2014		
			Knives on knife rack with food debris.				

**Food Establishment Public Inspection Report****From 3/13/14 thru 3/19/14****ESTABLISHMENT****PEI WEI ASIAN DINER****3350 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>
HF1498	EHF23	H10DAY	SEWAGE/WASTEWATER		3/14/2014	3	HM3
			Sewage running from grease trap. Discontinue operation until repaired. Health Dept must be notified before you can reopen.				
HF1498	EHF23	IN	SEWAGE/WASTEWATER		3/15/2014	0	HM4
			OK to reopen.				

## Food Establishment Public Inspection Report

From 3/13/14 thru 3/19/14

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**ESTABLISHMENT**

**PESCARAZ  
3415 BELL ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1970	EHF25	COS	FOOD CONTACT SURFACES		3/18/2014	7	HL1B
			A)Knife stored between prep table and cold hold. B)Ice scoop holders dirty.				
	EHF08	COS	GOOD HYGIENIC PRACTICES		3/18/2014		
			Employee eating behind bar.				
	EHF28	COS	ALL OTHER VIOLATIONS		3/18/2014		
			A)Replace gaskets on cold hold under toppings prep area. B)Clean handles on freezers. C)Clean vents in walk in refrigerator.				

## Food Establishment Public Inspection Report

From 3/13/14 thru 3/19/14

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**ESTABLISHMENT**

**PETRO STOPPING CENTERS I S R**

**8500 E INTERSTATE 40**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1559	EHF28	COS	ALL OTHER VIOLATIONS		3/18/2014	6	HL1B
			Blower covers in walk in cooler need to be cleaned.				
	EHF25	COS	FOOD CONTACT SURFACES		3/18/2014		
			A)Date sticker residue needed to be removed from clean dishes. B)Handle of scoop found touching food product in bulk sugar container. C)Containers holding clean dishes needed to be cleaned.				
	EHF17	COS	HAND WASH WITH SOAP/TOWELS		3/18/2014		
			No soap at hand sink on cook's line.				

**Food Establishment Public Inspection Report**

From 3/13/14 thru 3/19/14

**ESTABLISHMENT****PIZZA HUT  
3404 NE 24TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2330	EHF25	COS	FOOD CONTACT SURFACES		3/17/2014	3	HFOL
			a & b corrected. c)Clean the food residue from the dishwasher daily.				
	EHF28	IN	ALL OTHER VIOLATIONS		3/17/2014		
			Corrected.				

**POTATO FACTORY  
114 SW 6TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFK115	EHF08	COS	GOOD HYGIENIC PRACTICES		3/18/2014	4	HL1B
			Open employee drink on food prep counter.				

**Food Establishment Public Inspection Report**

From 3/13/14 thru 3/19/14

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

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2235					3/19/2014	0	HL1B

**SKYY CAFE  
1006 E AMARILLO BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2486	EHF28	H90 DAY	ALL OTHER VIOLATIONS		3/19/2014	4	HL1B
			No grease-laden vapor can be emitted from any foods being cooked in this establishment unless a venthood w/fire suppression is installed. This establishment is currently a coffee shop, if the menu changes to more food service,a grease trap may be needed.				
	EHF08	COS	GOOD HYGIENIC PRACTICES		3/19/2014		
			Items in hand sinks. Keep hand sinks clear for hand washing. Corrected.				

**Food Establishment Public Inspection Report**

From 3/13/14 thru 3/19/14

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**ESTABLISHMENT****SONIC DRIVE IN****3600 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>
HF838	EHF25	COS	FOOD CONTACT SURFACES Soda nozzles needed to be cleaned.		3/14/2014	3	HL1B
	EHF28	COS	ALL OTHER VIOLATIONS Calcium scale needed to be cleaned off of side of ice machine.		3/14/2014		

## Food Establishment Public Inspection Report

From 3/13/14 thru 3/19/14

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**ESTABLISHMENT**

**ST JOSEPH SCHOOL  
4122 S BONHAM ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF662	EHF28	COS	ALL OTHER VIOLATIONS		3/18/2014	7	HL1B
			A)Clean portable fan used to dry dishes. Repeat. If not corrected by next inspection a \$50 reinspection fee will be charged. B)Clean fan on top of microwave. Repeat. If not corrected by next inspection a \$50 reinspection fee will be charged.				
	EHF21	H10DAY	MANUAL WARE WASHING		3/18/2014		
			Ware washing machine sanitizer too strong. To be corrected within 10 days.				
	EHF10	COS	SOUND CONDITION		3/18/2014		
			Dented cans on shelf. Dented cans must be stored seperately and can not be used.				

**Food Establishment Public Inspection Report****From 3/13/14 thru 3/19/14****ESTABLISHMENT****STARBUCKS COFFEE CO #6757****3240 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>
HF1034	EHF14	H 2 HOUR	WATER SUPPLY		3/17/2014	4	HL1B
			a)No hot water. 1 hour to repair or building must close.				
	EHF28	COS	ALL OTHER VIOLATIONS		3/17/2014		
			a)Hand wash sign needed at hand sink. b)Covered trash needed in ladies restroom.				
HF1034	EHF14	IN	WATER SUPPLY		3/17/2014	0	HFOL
			a)Corrected.				

## Food Establishment Public Inspection Report

From 3/13/14 thru 3/19/14

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**ESTABLISHMENT**

**STRETCHS BBQ BARN**

**3319 BELL ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF2271	EHF28	COS	ALL OTHER VIOLATIONS		3/19/2014	7	HL1B	
			A)Single use cups stored on floor. B)Clean portable fan. C)Clean wall by 3 compartment sink. D)Clean ceiling vents.					
	EHF13	COS	HACCP PLAN/TIME		3/19/2014			
			Brisket in refrigerator not date marked. All potentially hazardous food must be date marked and discarded after 7 days.					
	EHF20	COS	TOXIC ITEMS		3/19/2014			
			Unlabeled chemical bottle. All chemical bottles must be labeled.					

**Food Establishment Public Inspection Report****From 3/13/14 thru 3/19/14****ESTABLISHMENT****SUBWAY****6000 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>
HF1616	EHF03	IN	HOT HOLDING		3/17/2014	3	HL1B
			A)Meatballs holding at 159 degrees.				
	EHF02	IN	COLD HOLDING		3/17/2014		
			A)Turkey holding at 38 degrees. B)Roast Beef holding 39 degrees.				
	EHF25	COS	FOOD CONTACT SURFACES		3/17/2014		
			A)Soda nozzles dirty. Clean daily wash, rinse, sanitize, air dry.				
	EHF28	COS	ALL OTHER VIOLATIONS		3/17/2014		
			A)Chip off condensation from walk in freezer.				

**7401 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>
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**Food Establishment Public Inspection Report**

From 3/13/14 thru 3/19/14

**ESTABLISHMENT****SUBWAY**

HF1499	EHF02	COS	COLD HOLDING		3/13/2014	5	HL1B
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Reach in cooler and potentially hazardous foods found at 50 degrees F. All potentially hazardous foods in cooler over 4 hours were discarded. All foods removed to working cooler.

**SUBWAY #6376-210****112 SW 6TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
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HF1203	EHF28	COS	ALL OTHER VIOLATIONS		3/19/2014	3	HL1B
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Dust on top of equipment in kitchen.

	EHF24	COS	THERMOMETERS		3/19/2014		
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No thermometer in walk in cooler. All cold hold units must have an accurate thermometer located in the warmest part of the unit. Thermometer should be checked every 4 hours daily when open for proper temperature.

**Food Establishment Public Inspection Report**

From 3/13/14 thru 3/19/14

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**ESTABLISHMENT****SUNSHINE CHILD CARE  
2108 13TH 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>
HFC114	EHF02	IN	COLD HOLDING A) Cooler holding at 39 degrees.		3/18/2014	0	HL1B
	EHF29	IN	RECOGNITION A) Great Job!!! Establishment is always perfect. Food manager is very knowledgeable.		3/18/2014		

## Food Establishment Public Inspection Report

From 3/13/14 thru 3/19/14

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### ESTABLISHMENT

#### SUPER BOWL NOODLES 810 COLUMBINE ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2325	EHF08	COS	GOOD HYGIENIC PRACTICES		3/13/2014	10	HL1B
			A container of rice stored in the mop sink. Do not use the mop sink for any storage or food prep.				
	EHF25	COS	FOOD CONTACT SURFACES		3/13/2014		
			Rags with food residue stored on food contact surfaces. Store rags in sanitizer. Clean any food splatter from wall in the back room by the freezer. Clean the outsides of the containers of fish that had food residue and moisture from defrosting.				
	EHF20	COS	TOXIC ITEMS		3/13/2014		
			Remove pesticide from the kitchen. Only use pesticides labeled approved for food establishments. Re-label a spray bottle of cleaner.				

**Food Establishment Public Inspection Report**

**From 3/13/14 thru 3/19/14**

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**ESTABLISHMENT**

**TACO VILLA #6  
3500 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>
HF918	EHF17	IN	HAND WASH WITH SOAP/TOWELS	Corrected from previous inspection.	3/17/2014	0	HFOL

**Food Establishment Public Inspection Report****From 3/13/14 thru 3/19/14**

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**ESTABLISHMENT**

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**TAMMES TENDER TOUCH TOO****1009 S HIGHLAND 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>
HFD64	EHF24	COS	THERMOMETERS		3/13/2014	7	HL1B
			Broken thermometer found in cooler.				
	EHF08	COS	GOOD HYGIENIC PRACTICES		3/13/2014		
			Ice found in hand sink. Hand sink can only be used for hand washing.				
	EHF02	IN	COLD HOLDING		3/13/2014		
			Cooler was being held at 40F.				

## Food Establishment Public Inspection Report

From 3/13/14 thru 3/19/14

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**ESTABLISHMENT**

**TAQUERIA RIVERA  
2602 SE 3RD AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1143	EHF02	COS	COLD HOLDING		3/19/2014	25	HL1B
			a)Sauce with meat at 65F.				
	EHF08	COS	GOOD HYGIENIC PRACTICES		3/19/2014		
			a)Employees washed gloved hands in a 3 compartment sink. Employee should change gloves and wash hands in hand sink.				
	EHF13	COS	HACCP PLAN/TIME		3/19/2014		
			a)Date mark all ready-to-eat potentially hazardous food items.				
	EHF19	H10DAY	RODENTS/ANIMALS/OPENINGS		3/19/2014		
			a)Large gap at back door must be sealed.				
	EHF20	COS	TOXIC ITEMS		3/19/2014		
			a)Raid may not be used in a food establishment.				

**Food Establishment Public Inspection Report****From 3/13/14 thru 3/19/14**

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**ESTABLISHMENT****TAQUERIA RIVERA**

HF1143	EHF22	H10DAY	MANAGER KNOWLEDGE/CERTIFIED	3/19/2014	25	HL1B
			a)No current food manager card posted.			
	EHF18	H10DAY	INSECT CONTAMINATION	3/19/2014		
			a)Dead and live roach seen.			
	EHF28	COS	ALL OTHER VIOLATIONS	3/19/2014		
			a)Do not reuse single service containers. b)Replace light cover. c)Replace thermometer in front cooler.			

**Food Establishment Public Inspection Report**

From 3/13/14 thru 3/19/14

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**ESTABLISHMENT**

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**TEXAS FIREHOUSE SPORTS BAR&GR****3333 S COULTER ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1687	EHF21	H10DAY	MANUAL WARE WASHING		3/18/2014	7	HL1B
			a)Dish washer not sanitizing.				
	EHF08	COS	GOOD HYGIENIC PRACTICES		3/18/2014		
			a)Food prep employee drinking from cup with no lid or straw. b)Dirty rag on prep kitchen hand sink. c)Dirty rag on line hand sink.				

**Food Establishment Public Inspection Report****From 3/13/14 thru 3/19/14**

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**ESTABLISHMENT****THAI PALACE  
4723 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>
HF1727	EHF13	COS	HACCP PLAN/TIME		3/14/2014	7	HL1B
			Wrong or no date mark on potentially hazardous food in refrigerator.				
	EHF25	COS	FOOD CONTACT SURFACES		3/14/2014		
			Slicer not stored where contamination would not occur. b)Inside ice machine dirty.				
	EHF28	H90 DAY	ALL OTHER VIOLATIONS		3/14/2014		
			Ice scoop stored in self replenishing ice maker.				

**Food Establishment Public Inspection Report****From 3/13/14 thru 3/19/14****ESTABLISHMENT****THAI PEPPER  
311 E HASTINGS 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>
HF1946	EHF25	COS	FOOD CONTACT SURFACES		3/19/2014	9	HL1B
			Cloth and carry-out bags used to cover food. Use a clean, smooth food-grade material to cover food.				
	EHF20	COS	TOXIC ITEMS		3/19/2014		
			Two cans of fly spray in the back room, not approved for food establishment use.				
	EHF15	COS	EQUIPMENT ADEQUATE		3/19/2014		
			Refrigerator by woks holding food at 44 deg. F. It was adjusted.				

## Food Establishment Public Inspection Report

From 3/13/14 thru 3/19/14

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### ESTABLISHMENT

**THE 806  
2812 SW 6TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1557					3/19/2014	0	HL1B

### THRIVE NUTRITION 116 SW 6TH AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2187	EHF28	COS	ALL OTHER VIOLATIONS		3/18/2014	0	HFOL
			Gap at bottom of front door. Seal to prevent insects				
	EHF22	IN	MANAGER KNOWLEDGE/CERTIFIED		3/18/2014		
			Corrected.				

**Food Establishment Public Inspection Report**

From 3/13/14 thru 3/19/14

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**ESTABLISHMENT****THUMPERS TEX MEX GRILL**

3321 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>
HF2338	EHF24	COS	THERMOMETERS		3/19/2014	3	HL1B
			No thermometer in cold hold.				
	EHF28	COS	ALL OTHER VIOLATIONS		3/19/2014		
			Eggs stored above ready to eat food.				

**Food Establishment Public Inspection Report****From 3/13/14 thru 3/19/14**

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**ESTABLISHMENT****TOOMS RESTAURANT  
3416 NE 24TH 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>
HF2057	EHF28	IN	ALL OTHER VIOLATIONS Corrected.		3/17/2014	0	HFOL
	EHF24	IN	THERMOMETERS Corrected.		3/17/2014		
	EHF25	IN	FOOD CONTACT SURFACES a)b)c)Corrected.		3/17/2014		

## Food Establishment Public Inspection Report

From 3/13/14 thru 3/19/14

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### ESTABLISHMENT

#### TRINITY LUTHERAN CHURCH SCHOOL

5005 W INTERSTATE 40

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF112	EHF25	COS	FOOD CONTACT SURFACES		3/13/2014	17	HL1B
			Food crumbs in drawers with utensils. b)Sanitized items stored with non sanitized items in drawer. Metal shavings on can opener. Metal Shaving indicate a dull blade. Remove shavings and replace blade when dull.				
	EHF20	COS	TOXIC ITEMS		3/13/2014		
			Chemical cleaners stored on counter with food products. b)Chemicals stored in drawers with utensils.				
	EHF17	COS	HAND WASH WITH SOAP/TOWELS		3/13/2014		
			No paper towels at hand sink.				
	EHF10	COS	SOUND CONDITION		3/13/2014		
			Seam dented cans on shelf in pantry.				
	EHF08	COS	GOOD HYGIENIC PRACTICES		3/13/2014		
			Open employee drinks in kitchen.				

**Food Establishment Public Inspection Report**

**From 3/13/14 thru 3/19/14**

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**ESTABLISHMENT**

**TRINITY LUTHERAN CHURCH SCHOOL**

HF112	EHF28	COS	ALL OTHER VIOLATIONS	3/13/2014	17	HL1B
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Air vent over hot hold has dust. b)Condiment shelves are peeling paint. Repaint or reseal to enable an easy to clean surface. c)Waste can handles need to be clean.

**TWICE THE ICE - ICE HOUSE  
4400 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>
HF1676	EHF28	IN	ALL OTHER VIOLATIONS		3/19/2014	0	HL1B

## Food Establishment Public Inspection Report

From 3/13/14 thru 3/19/14

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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		3/18/2014	19	HL1B
			A)Clean cold hold under prep area. B)Clean inside/outside of refrigerators. C)Clean ceiling vents. Repeat. If not corrected by next inspection a \$50 reinspection fee will be charged. D)Peppers in oils must be in ice or refrigerated to prevent bacteria.				
	EHF08	COS	GOOD HYGIENIC PRACTICES		3/18/2014		
			Employee may not work with food with bandaged hand due to not being able to wash hands properly.				
	EHF03	COS	HOT HOLDING		3/18/2014		
			A)Chicken in hot hold out of temperature.				
	EHF13	COS	HACCP PLAN/TIME		3/18/2014		
			A)Undated pork eggs rolls and chicken in refrigerator.				
	EHF20	COS	TOXIC ITEMS		3/18/2014		
			Chemical stored with clean plates.				

**Food Establishment Public Inspection Report****From 3/13/14 thru 3/19/14****ESTABLISHMENT****TX CHICKEN WOK**

HF1461	EHF25	COS	FOOD CONTACT SURFACES		3/18/2014	19	HL1B
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A)Handle for scooping sugar touching sugar. B)Clean utensil magnet. C)Clean inside and outside of microwave.

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

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFD61	EHF02	IN	COLD HOLDING		3/17/2014	0	HL1B
			A)Raw ground beef holding at 38 degrees.				
	EHF29	IN	RECOGNITION		3/17/2014		
			A)Cook did a great job and knew all the answers to all the questions.				

## Food Establishment Public Inspection Report

From 3/13/14 thru 3/19/14

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### ESTABLISHMENT

**UNITED MARKET STREET #526  
2530 S GEORGIA ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1309	EHF28	COS	ALL OTHER VIOLATIONS		3/19/2014	27	HL1B
			Tops of all tall equipment, air vents, ceiling fans, venthood & fire suppression nozzles have excessive dust buildup. Walk in door dirty. Blower covers in all walk in coolers need to be cleaned. Ceiling panel over ovens is missing.				
	EHF02	COS	COLD HOLDING		3/19/2014		
			Make table refrigerator found at 60°F. No record of temperature check.				
	EHF08	COS	GOOD HYGIENIC PRACTICES		3/19/2014		
			Personal clothing stored touching food contact items.				
	EHF07	COS	ADEQUATE HAND WASHING		3/19/2014		
			Employee put on gloves with no hand wash.				
	EHF10	COS	SOUND CONDITION		3/19/2014		
			Dented cans on shelf in deli.				

## Food Establishment Public Inspection Report

From 3/13/14 thru 3/19/14

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### ESTABLISHMENT

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#### UNITED MARKET STREET #526

HF1309	EHF09	COS	APPROVED SOURCE/LABELING	3/19/2014	27	HL1B
			Bulk foods not labeled.			
	EHF25	COS	FOOD CONTACT SURFACES	3/19/2014		
			Utensil tubs have food particles. Can opener in Italian kitchen not cleaned properly.			
	EHF21	COS	MANUAL WARE WASHING	3/19/2014		
			Dishes being dipped in sanitizer sink without sanitizer. Personnel doing dishes must check sanitizer to ensure it is at proper strength. Sanitizer was made over 2 hrs earlier by another individual.			
HF1310	EHF28	COS	ALL OTHER VIOLATIONS	3/19/2014	3	HL1B
			Oven roller racks have burned on food buildup. Racks must be clean to sight and touch. Oven access panel open. Close panel. Waste cans need to be cleaned. Blower covers need to be cleaned.			
	EHF25	COS	FOOD CONTACT SURFACES	3/19/2014		
			Reach in cooler gaskets not clean. b)licing nozzles not cleaned properly before storage.			

## Food Establishment Public Inspection Report

From 3/13/14 thru 3/19/14

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### ESTABLISHMENT

**UNITED MARKETSTREET #526**

**2530 S GEORGIA ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF643	EHF09	COS	APPROVED SOURCE/LABELING		3/19/2014	13	HL1B
			Two spray bottles clear liquid with no label. One oil; one water. Ensure all chemicals & non easily identifiable foods are labeled.				
	EHF08	COS	GOOD HYGIENIC PRACTICES		3/19/2014		
			Hand wash sink in market being used to thaw fish. Hand sinks may not be used for any purpose other than hand washing.				
	EHF02	H10DAY	COLD HOLDING		3/19/2014		
			Tuna & shrimp being held w/o refrigeration at 50°F. Fish filets being thawed at 49°F. Whole meats held in aging cooler at 47°F. All potentially hazardous fds must be held at 41 or less. Temp logs should be kept to track problems & proper temps.				
	EHF28	H90 DAY	ALL OTHER VIOLATIONS		3/19/2014		
			Ceiling panels out of place in market. Barrels for waste produce should be clean & covered. Blower covers need to be cleaned. Back overhead door not sealing tight. Overhead door #2 should be closed when not in use.				

## Food Establishment Public Inspection Report

From 3/13/14 thru 3/19/14

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**ESTABLISHMENT**

**UNITED SUPERMARKET #530**

**3552 S SONCY RD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2471					3/19/2014	0	HL1B
HF2472	EHF03	COS	HOT HOLDING		3/19/2014	11	HL1B
			a)Turkey breast at 120F.				
	EHF15	H10DAY	EQUIPMENT ADEQUATE		3/19/2014		
			a)Cold hold unit at 55F.				
	EHF21	H10DAY	MANUAL WARE WASHING		3/19/2014		
			a)Quat sanitizer dispenser not at proper level.				

**Food Establishment Public Inspection Report**

**From 3/13/14 thru 3/19/14**

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**ESTABLISHMENT**

**UNITED SUPERMARKET #530**

HF2473

EHF21

H10DAY

MANUAL WARE WASHING

3/19/2014

3

HL1B

a)Quat sanitizer at 100 ppm. Must be 200 ppm.

## Food Establishment Public Inspection Report

From 3/13/14 thru 3/19/14

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**ESTABLISHMENT**

**USA AUTO AUCTION  
3208 SE 10TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF546	EHF21	H10DAY	MANUAL WARE WASHING		3/18/2014	12	HL1B
			Wipe down sanitizer was not at proper strength.				
	EHF16	COS	HAND WASH FACILITIES ADEQUATE		3/18/2014		
			The hand sink was blocked by a crate of cleaning chemicals and not easily accessible. Corrected; the area was cleared.				
	EHF24	COS	THERMOMETERS		3/18/2014		
			A metal stem thermometer is needed to check hot foods. Corrected.				
	EHF25	H10DAY	FOOD CONTACT SURFACES		3/18/2014		
			Biscuits stored on a cloth towel. Linens should not be in direct contact with food.				
	EHF28	H10DAY	ALL OTHER VIOLATIONS		3/18/2014		
			Post the last inspection report in the food establishment.				

**Food Establishment Public Inspection Report**

From 3/13/14 thru 3/19/14

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**ESTABLISHMENT**

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**VIBRA HOSPITAL OF AMARILLO LL****7501 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>
HF2449	EHF28	COS	ALL OTHER VIOLATIONS		3/17/2014	3	HL1B
			a)Hand wash sign needed at hand sink.				
	EHF20	COS	TOXIC ITEMS		3/17/2014		
			a)Unlabeled chemical in dish room.				

## Food Establishment Public Inspection Report

From 3/13/14 thru 3/19/14

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**ESTABLISHMENT**

**WAFFLE HOUSE #1239**

**2108 S WESTERN ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1297	EHF17	COS	HAND WASH WITH SOAP/TOWELS		3/19/2014	22	HL1B
			No paper towels at hand washing sink.				
	EHF25	COS	FOOD CONTACT SURFACES		3/19/2014		
			A)Single use containers in 3 compartment sink. B)Rag used to wipe down ashtrays sitting with clean napkins. C)Clean soda nozzles and dispenser.				
	EHF24	COS	THERMOMETERS		3/19/2014		
			No thermometer in cold hold under prep area.				
	EHF13	COS	HACCP PLAN/TIME		3/19/2014		
			Cooked ham in refrigerator not date marked. All potentially hazardous food must be date marked and discarded after 7 days.				
	EHF02	COS	COLD HOLDING		3/19/2014		
			A)Tomatoes in cold hold at prep area holding at 58F. B)Ham in cold hold at prep area holding at 57F. All potentially hazardous food must be held at 41F or below.				

**Food Establishment Public Inspection Report**

**From 3/13/14 thru 3/19/14**

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**ESTABLISHMENT**

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**WAFFLE HOUSE #1239**

HF1297	EHF08	COS	GOOD HYGIENIC PRACTICES	3/19/2014	22	HL1B
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Employee drink with no lid and straw.

	EHF28	COS	ALL OTHER VIOLATIONS	3/19/2014		
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A)Clean utensil holders. B)Clean drawer under prep area. C)Replace gasket on meat cold hold. D)Single use items on floor. E)Clean outside of ice machine. F)Clean gasket on cold hold under prep area. G)Shelled eggs stored about ready to eat food.

**WATLEY LEARNING CENTER**

**1208 NW 13TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF26	EHF10	COS	SOUND CONDITION		3/18/2014	4	HL1B

Dented can on shelf in pantry.

## Food Establishment Public Inspection Report

From 3/13/14 thru 3/19/14

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**ESTABLISHMENT**

**WENDY'S #4101**

**4613 S WESTERN ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF65	EHF25	COS	FOOD CONTACT SURFACES		3/13/2014	3	HL1B
			Splatter over sandwich make table. b)Food particles on slicer. c)Fry hot hold top needs to be cleaned.				
	EHF28	COS	ALL OTHER VIOLATIONS		3/13/2014		
			Dish racks need to be cleaned. b)Plastic wrap holder needs to be cleaned. c)Blower covers and back of blower unit needs to be cleaned.				

**Food Establishment Public Inspection Report**

From 3/13/14 thru 3/19/14

**ESTABLISHMENT****WESLEY COMMUNITY DAY CARE**

1615 S ROBERTS ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFD27	EHF23	IN	SEWAGE/WASTEWATER Corrected.		3/13/2014	0	HFOL
	EHF21	IN	MANUAL WARE WASHING Corrected.		3/13/2014		

**WILD BILLS**

3514 SW 6TH AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1909					3/18/2014	0	HFOL

## Food Establishment Public Inspection Report

From 3/13/14 thru 3/19/14

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### ESTABLISHMENT

**WILD CUPCAKE LLC, THE  
118 SW 6TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2483	EHF28	H90 DAY	ALL OTHER VIOLATIONS		3/14/2014	0	HL1B
<p>All foods need to be stored at least 6"off the floor in storage room. cos b)Clean any flour or moisture from vent hood regularly. c)Secure the attic door, so any dust cannot enter the back storage room.</p>							

**ZEMERS DELI  
2916 WOLFLIN AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2425	EHF28	COS	ALL OTHER VIOLATIONS		3/18/2014	4	HL1B
<p>A)Clean vents in walk in refrigerator. B)Clean inside of microwave.</p>							
	EHF13	COS	HACCP PLAN/TIME		3/18/2014		
<p>Undated lunch meat in cold hold under prep table. All potentially hazardous food must be date marked and discarded after 7 days.</p>							