

Food Establishment Public Inspection Report**From 3/20/14 thru 3/26/14****ESTABLISHMENT****ABALOS CAFE
102 N 23RD ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFC328	EHF02	H24 HOUR	COLD HOLDING		3/25/2014	0	H PREOPEN
			All coolers must be working and holding at 41°F or below.				
	EHF15	H10DAY	EQUIPMENT ADEQUATE		3/25/2014		
			All coolers must be NSF certified.				
	EHF17	H10DAY	HAND WASH WITH SOAP/TOWELS		3/25/2014		
			All handsinks must have soap and paper towels.				
	EHF20	H10DAY	TOXIC ITEMS		3/25/2014		
			Remove all chemicals that are not restaurant approved.				
	EHF19	H10DAY	RODENTS/ANIMALS/OPENINGS		3/25/2014		
			Back door and door by bathroom must be self-closing.				

Food Establishment Public Inspection Report**From 3/20/14 thru 3/26/14****ESTABLISHMENT****ABALOS CAFE**

Inspection Number	Violation Code	Category	Description	Date	Points	Notes
HFC328	EHF21	H10DAY	MANUAL WARE WASHING	3/25/2014	0	H PREOPEN
			Dishmachine must be working and sanitizing properly. 3 compartment sink must have a faucet that reaches all 3 sinks or 2 faucets that reach the sinks. Spray wand alone is not acceptable.			
	EHF22	H45 DAY	MANAGER KNOWLEDGE/CERTIFIED	3/25/2014		
			Food manager card needed.			
	EHF24	H10DAY	THERMOMETERS	3/25/2014		
			Thermometers needed in all coolers, probe thermometer needed for checking cooking temps.			
	EHF23	H10DAY	SEWAGE/WASTEWATER	3/25/2014		
			All drains must drain properly. Receipts from plumbers can be used as proof.			
	EHF25	H10DAY	FOOD CONTACT SURFACES	3/25/2014		
			Entire restaurant needs to be cleaned to sight and touch.			
	EHF28	H10DAY	ALL OTHER VIOLATIONS	3/25/2014		
			Hoodvent filters must be in place. Must pass building & fire inspections. Fix or remove walkin cooler door. Grease trap must be located. Ceiling tile in front service area needs smooth & easily cleanable. All corrections must be made prior to opening.			

Food Establishment Public Inspection Report

From 3/20/14 thru 3/26/14

ESTABLISHMENT**ABALOS CAFE****AFFILIATED FOODS
1401 FARMERS AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HFR26	EHF28	COS	ALL OTHER VIOLATIONS		3/26/2014	0	HL1B	
			Leak in NE corner of the West warehouse.					

**AMARILLO COLLEGE CHILD DEV LAB
6222 SW 9TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFD48					3/24/2014	0	HL1B

Food Establishment Public Inspection Report

From 3/20/14 thru 3/26/14

ESTABLISHMENT**AMARILLO DISCOUNT**

4000 RIVER RD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF1742	EHF14	COS	WATER SUPPLY		3/20/2014	4	HL1B	
			Water heater was not plugged in. Corrected, water was restored.					

ARCTIC GLACIER USA INC

505 SW 47TH AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2287					3/20/2014	0	HL1B

Food Establishment Public Inspection Report

From 3/20/14 thru 3/26/14

ESTABLISHMENT**BAHAMA BUCKS
1921 S WESTERN ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1354					3/24/2014	0	HL1B

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

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF601	EHF25	IN	FOOD CONTACT SURFACES	Corrected from previous inspection.	3/25/2014	0	HFOL

Food Establishment Public Inspection Report**From 3/20/14 thru 3/26/14**

ESTABLISHMENT

BUCKHORN FAMILY RESTAURANT**7000 E INTERSTATE 40**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF801	EHF25	IN	FOOD CONTACT SURFACES		3/20/2014	0	HFOL
			C)Corrected from previous inspection.				
	EHF28	IN	ALL OTHER VIOLATIONS		3/20/2014		
			Corrected from previous inspection.				
	EHF15	IN	EQUIPMENT ADEQUATE		3/20/2014		
			Corrected from previous inspection.				

Food Establishment Public Inspection Report

From 3/20/14 thru 3/26/14

ESTABLISHMENT

BURLINGTON COAT FACTORY OF TX**2201 S WESTERN ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF2169	EHF28	COS	ALL OTHER VIOLATIONS		3/21/2014	0	HL1B	
			Spanish and English hand washing signs needed in restrooms.					

Food Establishment Public Inspection Report**From 3/20/14 thru 3/26/14****ESTABLISHMENT****CHICK FIL A AT GEORGIA STREET****2525 S GEORGIA ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2122	EHF28	H90 DAY	ALL OTHER VIOLATIONS		3/20/2014	17	HL1B
			Clean top of equip w/excessive dust build up, all reachin, walkin cooler gaskets, cooler handles & oven mitt w/excessive fd build up. Cover used grease bucket.Sweep & mop freezer floor. Equip not being used for the function of the estab. must be removed.				
	EHF25	H10DAY	FOOD CONTACT SURFACES		3/20/2014		
			Clean salad spinner, inside sugar bin container, metal trays w/food residue, bread warmer & bread trays w/food build up, bottom of shelf above food prep w/excessive food build up. Knife found with broken tip.				
	EHF07	COS	ADEQUATE HAND WASHING		3/20/2014		
			Employee did not use soap to wash hands. Corrected by rewashing with soap.				
	EHF08	COS	GOOD HYGIENIC PRACTICES		3/20/2014		
			Wipe down towels found in hand sink. Hand sink is for hand washing only. Corrected by removing towels.				
	EHF17	COS	HAND WASH WITH SOAP/TOWELS		3/20/2014		
			No soap at hand washing sink.				

Food Establishment Public Inspection Report

From 3/20/14 thru 3/26/14

ESTABLISHMENT

CHICK FIL A AT GEORGIA STREET

HF2122	EHF20	COS	TOXIC ITEMS		3/20/2014	17	HL1B
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Wipe down sanitizer found over 200ppm. Sanitizer must be at 100ppm. Cleaning chemical spray bottle found stored above lemons. Corrected.

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

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1456	EHF21	IN	MANUAL WARE WASHING		3/24/2014	0	HFOL
			a)Corrected.				

Food Establishment Public Inspection Report

From 3/20/14 thru 3/26/14

ESTABLISHMENT**CIRCUS ROOM
2309 SW 6TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF599	EHF08	COS	GOOD HYGIENIC PRACTICES		3/25/2014	10	HL1B
			Smoking behind bar, this is not a good hygienic practice because of hand to mouth contact while preparing food.				
	EHF25	COS	FOOD CONTACT SURFACES		3/25/2014		
			Soda gun holster needed to be cleaned.				
	EHF27	H10DAY	ESTABLISHMENT PERMIT		3/25/2014		
			Current permits must be posted, current Food Manager Card must be posted.				

Food Establishment Public Inspection Report

From 3/20/14 thru 3/26/14

ESTABLISHMENT**CONTINENTAL
1300 S JACKSON ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF233	EHF28	COS	ALL OTHER VIOLATIONS		3/26/2014	3	HL1B
			Employee dumping tea in hand washing sink.				
	EHF25	COS	FOOD CONTACT SURFACES		3/26/2014		
			Utensils on clean rack with food debris not cleaned off, utensils were rewashed.				
	EHF03	IN	HOT HOLDING		3/26/2014		
			Fish 172, sausage 164.				

Food Establishment Public Inspection Report

From 3/20/14 thru 3/26/14

ESTABLISHMENT

**CORN EXPRESS
812 E AMARILLO BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF409	EHF17	COS	HAND WASH WITH SOAP/TOWELS		3/20/2014	7	HL1B
			Towels needed at the handsink in kitchen.				
	EHF14	COS	WATER SUPPLY		3/20/2014		
			Hot water heater was not on.				
HF64	EHF20	H5DAYS	TOXIC ITEMS		3/20/2014	13	HL1B
			Spray bottles of chemical need to be labeled.				
	EHF14	COS	WATER SUPPLY		3/20/2014		
			a)Hot water heater was not working. This trailer cannot operate until the hot water is restored. b)The water tank has dust in it. Flush and sanitize this tank before operating.				

Food Establishment Public Inspection Report

From 3/20/14 thru 3/26/14

ESTABLISHMENT

CORN EXPRESS

HFM64	EHF25	H5DAYS	FOOD CONTACT SURFACES	3/20/2014	13	HL1B
			Counters and all areas needed to be cleaned and free of dust.			
	EHF23	H5DAYS	SEWAGE/WASTEWATER	3/20/2014		
			The sink drain line is leaking.			
	EHF28	COS	ALL OTHER VIOLATIONS	3/20/2014		
			A container of personal food was moldy. It was discarded. This mobile food establishment is temporarily closed until all #14 violation are corrected.			

Food Establishment Public Inspection Report

From 3/20/14 thru 3/26/14

ESTABLISHMENT

COUNTRY CLUB NURSING & REHAB

9 MEDICAL DR

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF200	EHF28	COS	ALL OTHER VIOLATIONS		3/21/2014	7	HL1B
			Food product in boxes should be stored off of floor if not in a durable container.				
	EHF25	COS	FOOD CONTACT SURFACES		3/21/2014		
			Utensil drawer needed to be cleaned.				
	EHF10	COS	SOUND CONDITION		3/21/2014		
			Dented cans on rack in pantry.				

Food Establishment Public Inspection Report

From 3/20/14 thru 3/26/14

ESTABLISHMENT

CRAZY LARRYS PIT BBQ 4315 TECKLA BLVD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF407	EHF25	COS	FOOD CONTACT SURFACES		3/25/2014	3	HL1B
			Scoop handle in beans touching beans.				
	EHF28	H90 DAY	ALL OTHER VIOLATIONS		3/25/2014		
			Clean in & out of ice machine,gaskets on coldhold, handles on hothold, inside white freezer, canopener & holder.Repair wall behind hothold.Must be smooth & easily cleanable surface. Food must be stored at least 6" off the floor.Need handwash signs.				

CVS PHARMACY #7757 3340 S WESTERN ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1739					3/21/2014	0	HL1B

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ESTABLISHMENT

**DENNYS RESTAURANT
2116 S GEORGIA ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF213	EHF21	IN	MANUAL WARE WASHING Corrected.		3/25/2014	0	HFOL

Food Establishment Public Inspection Report**From 3/20/14 thru 3/26/14****ESTABLISHMENT****DESPERADOS CATERING****701 S PIERCE ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFK36	EHF03	IN	HOT HOLDING		3/21/2014	0	HL1B
			Sausage being held at 171F and sauce being held at 210F. In Compliance.				
HFM303	EHF15	H 3 DAYS	EQUIPMENT ADEQUATE		3/21/2014	3	HL1B
			Water heater line is broken. Will follow up in 3 business days.				
HFM303	EHF15	IN	EQUIPMENT ADEQUATE		3/25/2014	0	HFOL
			Corrected from previous inspection.				

Food Establishment Public Inspection Report

From 3/20/14 thru 3/26/14

ESTABLISHMENT**DOLLAR GENERAL #4644****3415 BELL ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF35	EHF10	COS	SOUND CONDITION		3/26/2014	7	HL1B
			Dented cans on shelf for sale.				
	EHF28	COS	ALL OTHER VIOLATIONS		3/26/2014		
			Restrooms need trash cans with lids.				
	EHF27	COS	ESTABLISHMENT PERMIT		3/26/2014		
			Current food establishment card not posted.				

Food Establishment Public Inspection Report**From 3/20/14 thru 3/26/14**

ESTABLISHMENT

DOLLAR GENERAL STORE #10043**400 HARRELL LN**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFC237	EHF19	H10DAY	RODENTS/ANIMALS/OPENINGS		3/25/2014	3	HFOL
<p>Door sweep on front door still not repaired, a \$50 reinspection fee must be paid at 821 S Johnson by 12pm 3/26/14. Door sweep must be repaired by 4/1/14 or another \$50 reinspection fee will be charged.</p>							

Food Establishment Public Inspection Report**From 3/20/14 thru 3/26/14****ESTABLISHMENT****DOLLAR GENERAL STORE #12590****3611 NE 24TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2008	EHF17	COS	HAND WASH WITH SOAP/TOWELS		3/21/2014	7	HL1B
			Soap and towels needed in the womens restroom.				
	EHF10	COS	SOUND CONDITION		3/21/2014		
			Dented cans on the shelf for sale. They were removed.				
	EHF28	COS	ALL OTHER VIOLATIONS		3/21/2014		
			Hand washing signs are needed in English and Spanish in the restrooms. One correction from the previous inspection.				

Food Establishment Public Inspection Report

From 3/20/14 thru 3/26/14

ESTABLISHMENT**DOLLAR GENERAL STORE #14181**

1430 W AMARILLO BLVD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2352	EHF24	COS	THERMOMETERS		3/20/2014	7	HL1B
			No thermometer in 1 refrigerator and 1 freezer.				
	EHF10	COS	SOUND CONDITION		3/20/2014		
			Dented cans on shelf, cans removed.				

DOLLAR TREE STORE #2920

2704 S SONCY RD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1102	EHF28	COS	ALL OTHER VIOLATIONS		3/26/2014	0	HL1B
			a)Lid needed for trash can in restroom.				

Food Establishment Public Inspection Report

From 3/20/14 thru 3/26/14

ESTABLISHMENT**DON HARRINGTON DISCOVERY CTR****1200 STREIT DR**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1755					3/25/2014	0	HL1B

Food Establishment Public Inspection Report**From 3/20/14 thru 3/26/14****ESTABLISHMENT****DONG PHUONG
2218 E AMARILLO BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF171	EHF28	COS	ALL OTHER VIOLATIONS		3/26/2014	6	HL1B
			A box of produce stored on the floor in the walk-in. Corrected. b)A paper towel holder or dispenser is needed for the kitchen area hand sink.				
	EHF20	COS	TOXIC ITEMS		3/26/2014		
			Sanitizer in wipe down solution too strong (over 200ppm). Corrected.				
	EHF21	COS	MANUAL WARE WASHING		3/26/2014		
			Sanitizer test strips needed. Corrected.				

Food Establishment Public Inspection Report

From 3/20/14 thru 3/26/14

ESTABLISHMENT

**DONUT STOP INC
1905 S GEORGIA ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1357	EHF21	IN	MANUAL WARE WASHING Corrected.		3/21/2014	0	HFOL

Food Establishment Public Inspection Report

From 3/20/14 thru 3/26/14

ESTABLISHMENT

**EL DURANGO BAR
5410 E AMARILLO BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2496	EHF19	H10DAY	RODENTS/ANIMALS/OPENINGS		3/20/2014	0	H PREOPEN
			Seal all openings around doors and vents where light is shining into building.				
	EHF22	H10DAY	MANAGER KNOWLEDGE/CERTIFIED		3/20/2014		
			A food mgr is needed if anything other than prepackaged foods and drinks are served. A schedule is attached.				
	EHF16	H10DAY	HAND WASH FACILITIES ADEQUATE		3/20/2014		
			Hand sink behind the bar needs to have hot and cold water.				
	EHF17	H10DAY	HAND WASH WITH SOAP/TOWELS		3/20/2014		
			Soap is needed at all hand sinks. b)Paper towels and holders needed at all hand sinks.				
	EHF14	H24 HOUR	WATER SUPPLY		3/20/2014		
			A backflow prevention device is needed for the mop sink if a hose is attached to the faucet.				

Food Establishment Public Inspection Report

From 3/20/14 thru 3/26/14

ESTABLISHMENT

EL DURANGO BAR

Inspection Number	Inspector	Category	Violation Description	Date	Count	Disposition
HF2496	EHF28	H10DAY	ALL OTHER VIOLATIONS	3/20/2014	0	H PREOPEN
<p>Hand washing signs are needed at all hand sinks. b)Repair the ceiling in the back room so it is smooth.</p>						
	EHF25	H10DAY	FOOD CONTACT SURFACES	3/20/2014		
<p>Clean and sanitize all sinks and bars and any areas where cups and drinks are stored. Clean out any debris in old coolers and under sinks.</p>						
HF2496	EHF28	H 3 DAYS	ALL OTHER VIOLATIONS	3/21/2014	0	HFOL
<p>A spring or self-closer is needed on the front door. The screened door further inside is self-closing but outermost door is not. Paint or seal any repairs made to the back room & around the hand sink that could absorb moisture or not be easily cleanable.</p>						
	EHF22	H45 DAY	MANAGER KNOWLEDGE/CERTIFIED	3/21/2014		
<p>A food manager is needed if anything other than prepackaged foods and drinks are being served. This certification is needed within 45 days of opening.</p>						
HF2496	EHF22	H45 DAY	MANAGER KNOWLEDGE/CERTIFIED	3/24/2014	0	HFOL
<p>A food manager is needed within 45 days.</p>						

Food Establishment Public Inspection Report

From 3/20/14 thru 3/26/14

ESTABLISHMENT**EL GIRO
1800 BELL ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2514	EHF17	IN	HAND WASH WITH SOAP/TOWELS		3/25/2014	0	HL1B
			Hand washing sinks have soap and towels.				
	EHF03	IN	HOT HOLDING		3/25/2014		
			Meat in steam table was 158 to 170.				
	EHF28	IN	ALL OTHER VIOLATIONS		3/25/2014		
			a)Ceiling tiles were changed out. b)Bare wood was painted. c)Hand washing signs were installed.				

Food Establishment Public Inspection Report

From 3/20/14 thru 3/26/14

ESTABLISHMENT**FAMILY DOLLAR STORE #3478****3460 RIVER RD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF151	EHF10	COS	SOUND CONDITION		3/25/2014	4	HL1B	
			Several dented cans on the shelves.They were removed.					

Food Establishment Public Inspection Report

From 3/20/14 thru 3/26/14

ESTABLISHMENT

**FRIENDLY DISCOUNT
2900 S WESTERN ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1381	EHF08	COS	GOOD HYGIENIC PRACTICES		3/25/2014	7	HL1B
			Hand washing sink used for cleaning soda nozzles. Hand washing sink is for hand washing only.				
	EHF28	COS	ALL OTHER VIOLATIONS		3/25/2014		
			A)Clean lid and straw holders. B)Clean ice freezer. C)Clean ice cream freezer. D)Clean fans in walk in cooler. E)Clean inside of microwave. F)Clean outside of ice machine and inside the door.				
	EHF25	COS	FOOD CONTACT SURFACES		3/25/2014		
			Mold on soda nozzles and soda dispenser.				

Food Establishment Public Inspection Report

From 3/20/14 thru 3/26/14

ESTABLISHMENT

**FURRS CAFETERIA
2640 WOLFLIN AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF607	EHF25	H10DAY	FOOD CONTACT SURFACES		3/20/2014	22	HL1B
			A thorough cleaning of the kitchen & all surfaces is needed. Soda & tea nozzles have build up & not cleaned daily. Pans holding stagnant water after cleaning. Bag of cabbage setting on floor in walkin. Splatter on shelves above cooktops & grills.				
	EHF28	H10DAY	ALL OTHER VIOLATIONS		3/20/2014		
			Replace bad or missing ceiling panels. Seal all holes in ceiling in kitchen. Rusty airvent must be cleaned or removed. Broken glass-reachin/walkin cooler must be repaired. All dry storage areas & shelves must be clean. Foods not thawed properly.				
	EHF08	COS	GOOD HYGIENIC PRACTICES		3/20/2014		
			Hand sink used for purposes other than hand wash.				
	EHF09	COS	APPROVED SOURCE/LABELING		3/20/2014		
			Bulk foods with no label. All non easily identifiable foods must have a label.				
	EHF10	COS	SOUND CONDITION		3/20/2014		
			Dented can on shelf for use. b) Numerous containers food products stored open.				

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From 3/20/14 thru 3/26/14

ESTABLISHMENT**FURRS CAFETERIA**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF607	EHF12	COS	CROSS CONTAMINATION		3/20/2014	22	HL1B
			Raw eggs stored over ready to eat foods.				
	EHF20	COS	TOXIC ITEMS		3/20/2014		
			Chemicals stored with food equipment. Sanitizer in one bucket over 200 ppm. Sanitizer must be 100 ppm for counter wipedown.				

**HCB NUTRITION
2015 S COULTER ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2303	EHF28	COS	ALL OTHER VIOLATIONS		3/25/2014	0	HL1B
			a)Scoops in container should be stored handle up. b)Do not store clean utensils on cloth.				

Food Establishment Public Inspection Report

From 3/20/14 thru 3/26/14

ESTABLISHMENT

**HILS BURGERS
1300 23RD ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFC225	EHF28	H90 DAY	ALL OTHER VIOLATIONS		3/25/2014	8	HL1B
			A)Replace broken gaskets on reach in cooler, do not use duck tape. B)Replace missing ceiling tile above prep table. 1 correction from last inspection.				
	EHF08	COS	GOOD HYGIENIC PRACTICES		3/25/2014		
			A)Mop sink cannot be used for rinsing dishes. Mop sink is for mop water only. If seen again a \$50 reinspection fee will be charged.				
	EHF03	IN	HOT HOLDING		3/25/2014		
			A)Sausage holding at 151 degrees.				
	EHF02	IN	COLD HOLDING		3/25/2014		
			A)Tomatoes holding at 37 degrees.				
	EHF07	COS	ADEQUATE HAND WASHING		3/25/2014		
			A)Employee seen not washing hands before putting on gloves.				

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ESTABLISHMENT

Food Establishment Public Inspection Report

From 3/20/14 thru 3/26/14

ESTABLISHMENT

HUDS

4411 BELL ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF15	EHF02	COS	COLD HOLDING		3/25/2014	19	HL1B
			Chili with meat holding at 125F. All potentially hazardous food must be held at 135F or higher or 41F or below.				
	EHF08	COS	GOOD HYGIENIC PRACTICES		3/25/2014		
			Employee with a tooth pick in his mouth in cooking area.				
	EHF10	COS	SOUND CONDITION		3/25/2014		
			Dented cans on shelf with non dented cans. Dented cans must be stored separately and cannot be used.				
	EHF21	COS	MANUAL WARE WASHING		3/25/2014		
			Wipe down sanitizer at 50ppm. Wipe down sanitizer should be 100ppm.				
	EHF28	COS	ALL OTHER VIOLATIONS		3/25/2014		
			Clean soda dispenser. Replace gaskets on cold hold under prep area. Clean vents in walk refrigerator. Replace gasket on walk in refrigerator. Clean inside and outside of ice machine. Single use items stored on floor. Clean handles on cold hold.				

Food Establishment Public Inspection Report

From 3/20/14 thru 3/26/14

ESTABLISHMENT

HUDS

HF15

EHF25

COS

FOOD CONTACT SURFACES

3/25/2014

19

HL1B

A) Clean utensils stored in dirty containers. B)Clean inside and outside of microwave. C)Scoop handle touching cracker meal.

Food Establishment Public Inspection Report

From 3/20/14 thru 3/26/14

ESTABLISHMENT

HUMMERS

2600 PARAMOUNT BLVD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF721	EHF25	COS	FOOD CONTACT SURFACES		3/20/2014	10	HL1B
			Margarita machine sitting on floor.				
	EHF24	COS	THERMOMETERS		3/20/2014		
			No thermometer in cold under prep behind cook station.				
	EHF28	COS	ALL OTHER VIOLATIONS		3/20/2014		
			Bar floor needs repaired/replaced. Shelled eggs above ready to eat food. Clean portable fan, freezer door, gaskets on coldhold & 2 door fridge, shelves, ice machine, utensil holder, venthood. Improper thawing of meat. Handwashing sign at handwashing sink.				
	EHF13	COS	HACCP PLAN/TIME		3/20/2014		
			Undated brisket in cold hold under prep station. All potentially hazardous food must be date marked and discarded after 7 days.				

Food Establishment Public Inspection Report

From 3/20/14 thru 3/26/14

ESTABLISHMENT

**ICHIBAN RESTAURANT
3309 WIMBERLY RD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2153	EHF21	COS	MANUAL WARE WASHING		3/20/2014	3	HL1B
			A)Wipe down sanitizer too weak. Should be 100ppm.				
	EHF28	COS	ALL OTHER VIOLATIONS		3/20/2014		
			A)Clean all ceiling vents. B)Clean portable fans. C)Cloth towels cannot cover vegetables. D)Hand washing signs needed at hand washing sinks.				

**IHOP #3003
1711 E INTERSTATE 40**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1275	EHF17	COS	HAND WASH WITH SOAP/TOWELS		3/24/2014	3	HL1B
			a)No soap found at front cooks line hand sink. b)No soap found at rear hand sink.				

Food Establishment Public Inspection Report

From 3/20/14 thru 3/26/14

ESTABLISHMENT

K & L DISCOUNT FOOD MART

803 N POLK ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2239	EHF14	COS	WATER SUPPLY		3/24/2014	11	HL1B
			a)Spray wand down in mop sink. Must be an air gap.				
	EHF08	COS	GOOD HYGIENIC PRACTICES		3/24/2014		
			a)Coffee pot in hand sink.				
	EHF24	COS	THERMOMETERS		3/24/2014		
			a)Thermometer needed in milk cooler.				

Food Establishment Public Inspection Report

From 3/20/14 thru 3/26/14

ESTABLISHMENT**KABUKI ROMANZA
8130 W INTERSTATE 40**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1365	EHF21	IN	MANUAL WARE WASHING		3/24/2014	0	HFOL
			a)Corrected.				

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

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFC291	EHF18	IN	INSECT CONTAMINATION		3/25/2014	0	HFOL
			Corrected.				

Food Establishment Public Inspection Report

From 3/20/14 thru 3/26/14

ESTABLISHMENT

LA BELLA PIZZA

700 23RD ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFC329	EHF28	H10DAY	ALL OTHER VIOLATIONS		3/21/2014	0	H PREOPEN
			a)Walls and door in back storage building must be sealed to dirt and insects. b)Floor in walk in is not easily cleanable. c)Ceiling around make air vent needs to be repaired. d)Floor tile in kitchen needs to be repaired to make floor easily cleanable.				
	EHF25	H10DAY	FOOD CONTACT SURFACES		3/21/2014		
			Clean all surfaces in kitchen after construction finished.				
	EHF17	COS	HAND WASH WITH SOAP/TOWELS		3/21/2014		
			a)Restroom did not have paper towels. b)No paper towels at kitchen sink. c)No paper towels in employee restroom.				

Food Establishment Public Inspection Report

From 3/20/14 thru 3/26/14

ESTABLISHMENT

**LA FUENTE
511 S GRAND ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2455	EHF15	COS	EQUIPMENT ADEQUATE		3/24/2014	6	HL1B
			Reach in cooler not cooling properly. Temperature was 57F. Cooler came unplugged. Corrected.				
	EHF25	COS	FOOD CONTACT SURFACES		3/24/2014		
			Clean dishes can not be stored on a cloth towel.				

Food Establishment Public Inspection Report

From 3/20/14 thru 3/26/14

ESTABLISHMENT

LA QUINTA INN #0639

2108 S COULTER ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1338	EHF24	COS	THERMOMETERS		3/25/2014	6	HL1B
			a)Thermometer needed in cooler.				
	EHF28	H90 DAY	ALL OTHER VIOLATIONS		3/25/2014		
			a)Hand wash sign needed at hand sink.				
	EHF17	COS	HAND WASH WITH SOAP/TOWELS		3/25/2014		
			a)No paper towels at hand sink.				

Food Establishment Public Inspection Report

From 3/20/14 thru 3/26/14

ESTABLISHMENT

LEALS

1619 S KENTUCKY ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF4	EHF20	COS	TOXIC ITEMS		3/26/2014	17	HL1B
			Spray bottle of chemical not labeled.				
	EHF12	COS	CROSS CONTAMINATION		3/26/2014		
			Cutting boards on cooks line being wiped off with dry rag, must be sanitized after wiping with dry rag.				
	EHF03	IN	HOT HOLDING		3/26/2014		
			Ground meat 170, Brisket 154, rice 138.				
	EHF11	COS	PROPER HANDLING RTE		3/26/2014		
			a)Lemons at drink station need to have tongs or gloves. b)Condements in bar area need to have tongs or gloves to handle ready to eat food.				
	EHF28	IN	ALL OTHER VIOLATIONS		3/26/2014		
			1 correction from previous inspection.				

Food Establishment Public Inspection Report

From 3/20/14 thru 3/26/14

ESTABLISHMENT

LEALS

HF4	EHF24	COS	THERMOMETERS	3/26/2014	17	HL1B
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a)No thermometer in large reachin on cooks line. b)No thermometer found in small reach in on cooks line.
c)Thermometer on drawer unit was not reading proper temperature.

	EHF25	COS	FOOD CONTACT SURFACES	3/26/2014		
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Needing to be cleaned. a)Can opener and bracket b)Microwave oven c)Pans with utensils d)Utensils in clean area with food debris e)Utensils used for food can not be store at room temperature.

**LEGACY REHABILITATION & LIVING
4033 SW 51ST AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
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HF2368	EHF28	H10DAY	ALL OTHER VIOLATIONS		3/25/2014	0	HL1B
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Kitchen floor drains have buildup. Clean regularly. Coving is missing along floor in dishwash room. Replace coving. Corner molding at handsink has peeled off wall creating gap. Repair corner molding. Future violations may result in reinspection fee.

Food Establishment Public Inspection Report

From 3/20/14 thru 3/26/14

ESTABLISHMENT**LINS GRAND BUFFET
8440 W INTERSTATE 40**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1265	EHF21	H 3 DAYS	MANUAL WARE WASHING		3/24/2014	3	HFOL
a)Dishwasher not sanitizing. Must be repaired by 3-27-14 or a \$50 reinspection fee will be charged.							

**LOBBY CAFE
1501 S COULTER ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2146					3/24/2014	0	HL1B

Food Establishment Public Inspection Report

From 3/20/14 thru 3/26/14

ESTABLISHMENT

**MACARONI JOES
1619 S KENTUCKY ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1387	EHF28	H90 DAY	ALL OTHER VIOLATIONS		3/21/2014	7	HL1B
			a)Gaskets on Victory reach in need to be replaced. b)Protect desert condements from splash from hand washing sink.				
	EHF25	COS	FOOD CONTACT SURFACES		3/21/2014		
			Needing to be cleaned a)Microwave oven on prep table, b)Microwave oven on cooks line, c)Can opener, d)Pans with clean utensils, e)Gaskets on reach in refrigerators, f)Utensils with food debris in pans with clean.				
	EHF08	COS	GOOD HYGIENIC PRACTICES		3/21/2014		
			Personal drink on prep table without lid and straw.				

Food Establishment Public Inspection Report

From 3/20/14 thru 3/26/14

ESTABLISHMENT**MALCOLMS ICE CREAM
2100 PARAMOUNT BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF283	EHF20	COS	TOXIC ITEMS		3/21/2014	6	HL1B
			Wipe down sanitizer over 200 ppm.				
	EHF24	COS	THERMOMETERS		3/21/2014		
			No thermometer in salad cold hold.				
	EHF28	COS	ALL OTHER VIOLATIONS		3/21/2014		
			Clean utensil holder,gaskets on salad coldhold,can opener holder, microwave,gaskets on coldhold under prep area,all white freezers,shelves & gaskets on freezers,ice machine,inside oven,all air vents & ceiling fans.Repair wall in dishwashing area.				

Food Establishment Public Inspection Report

From 3/20/14 thru 3/26/14

ESTABLISHMENT

MARY & ROGERS DAY CARE

4220 WOLFLIN AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFD18					3/26/2014	0	HL1B

MCCARTY-HULL INC

4714 NE 24TH AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF957	EHF28	H90 DAY	ALL OTHER VIOLATIONS		3/25/2014	0	HL1B

Some of the doors on the loading dock need to have seals or thresholds replaced so insects and dust cannot enter the warehouse.

Food Establishment Public Inspection Report

From 3/20/14 thru 3/26/14

ESTABLISHMENT**MCDONALDS
3700 E INTERSTATE 40**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF304	EHF25	COS	FOOD CONTACT SURFACES Soda nozzles needed to be cleaned.		3/26/2014	3	HL1B

Food Establishment Public Inspection Report

From 3/20/14 thru 3/26/14

ESTABLISHMENT

**MEXICO LINDO
4515 S GEORGIA ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1853	EHF25	H10DAY	FOOD CONTACT SURFACES		3/25/2014	10	HL1B
			Splatter on bottom of shelf over cook top. Clean daily. b)Soda nozzles not properly cleaned. Nozzles must be disassembled, washed, rinsed and sanitized and air dried.				
	EHF28	COS	ALL OTHER VIOLATIONS		3/25/2014		
			Freezer needs to be defrosted. b)Single service items stored on floor. Must be 6" off floor. c)Air vent is not clean. Clean and repaint.				
	EHF20	COS	TOXIC ITEMS		3/25/2014		
			Chemical spray bottles not labeled. Ensure all chemicals are labeled.				
	EHF09	COS	APPROVED SOURCE/LABELING		3/25/2014		
			Bulk sugar container not labeled. Label all non easily identifiable foods.				

Food Establishment Public Inspection Report

From 3/20/14 thru 3/26/14

ESTABLISHMENT

**MR GATTIS
4412 S WESTERN ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF6	EHF10	COS	SOUND CONDITION		3/21/2014	10	HL1B
			Dented cans on can rack. Do not use dented cans. Mark as dented and separate from good cans.				
	EHF17	COS	HAND WASH WITH SOAP/TOWELS		3/21/2014		
			No paper towels at two hand sinks.				
	EHF28	H10DAY	ALL OTHER VIOLATIONS		3/21/2014		
			Fans dirty. b)Ice scoop cracked. Replace. c)Ceiling tiles in dishwash room needs to be replaced. d)Air vents need to be cleaned and painted. c)Racks for dish washer need to be cleaned. f)Walk in cooler shelves need to be cleaned.				
	EHF25	COS	FOOD CONTACT SURFACES		3/21/2014		
			Reach in gaskets broken and not cleanable. Replace gaskets.				

Food Establishment Public Inspection Report

From 3/20/14 thru 3/26/14

ESTABLISHMENT

**MY THAI RESTAURANT
2029 S COULTER ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF154	EHF25	COS	FOOD CONTACT SURFACES		3/24/2014	14	HL1B
			a)Can opener in walk in needed to be cleaned. b)Knives under prep table had food debris on the blade.				
	EHF24	COS	THERMOMETERS		3/24/2014		
			No thermometer found in refrigerator by back door.				
	EHF28	H90 DAY	ALL OTHER VIOLATIONS		3/24/2014		
			a)Acoustic ceiling tiles in kitchen should be smooth easily cleanable. b)Ceiling around vent hood and rice cookers needs to have dust removed. c)Food in reach in freezer needs to be covered. COS				
	EHF10	COS	SOUND CONDITION		3/24/2014		
			Broken egg shells should not be put back into tray, discard shell into trash.				
	EHF08	COS	GOOD HYGIENIC PRACTICES		3/24/2014		
			Personal food on prep table in kitchen, employees should not eat in kitchen.				

Food Establishment Public Inspection Report

From 3/20/14 thru 3/26/14

ESTABLISHMENT**ORANGE LEAF FROZEN YOGURT****2207 S WESTERN ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF2454	EHF20	COS	TOXIC ITEMS		3/21/2014	3	HL1B	
			Wipe down sanitizer too strong. Should be 100ppm.					
	EHF28	COS	ALL OTHER VIOLATIONS		3/21/2014			
			A)Clean portable fan. B)Clean fans inside refrigerator. C)Clean waffle cup holder. D)Replace gaskets on refrigerator.					

**PAK A SAK #19
11762 S OSAGE ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HFR78	EHF28	H90 DAY	ALL OTHER VIOLATIONS		3/24/2014	0	HL1B	
			Clean deli case vents and shelves. Do not store food items directly on floor. Box of sandwiches in paper wrapper in cardboard box. Clean convection oven daily.					

Food Establishment Public Inspection Report

From 3/20/14 thru 3/26/14

ESTABLISHMENT

**PANCHO VILLA
4601 RIVER RD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF739	EHF28	H90 DAY	ALL OTHER VIOLATIONS		3/20/2014	9	HL1B
			A paper towel holder or dispenser is needed at the hand sink in the kitchen so towels can be dispensed without getting the whole towel roll wet.				
	EHF24	COS	THERMOMETERS		3/20/2014		
			A thermometer was needed in the refrigerator in the kitchen.				
	EHF25	COS	FOOD CONTACT SURFACES		3/20/2014		
			Remove any old date mark stickers completely from containers when washing. b)Clean any crumbs and debris from sheet pans on lower shelves in kitchen.				
	EHF20	COS	TOXIC ITEMS		3/20/2014		
			A can of pesticide in the kitchen. Remove any pesticide that is not approved for food establishments. Corrected.				

Food Establishment Public Inspection Report

From 3/20/14 thru 3/26/14

ESTABLISHMENT

**PHO SOFIA
5625 E AMARILLO BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2516	EHF22	IN	MANAGER KNOWLEDGE/CERTIFIED		3/26/2014	3	HL1B
			Corrected.				
	EHF25	COS	FOOD CONTACT SURFACES		3/26/2014		
			Store food in food-grade containers that cannot impact color, odor, or contaminate the foods. Take-out bags and open cans in refrigerators.				
	EHF28	H90 DAY	ALL OTHER VIOLATIONS		3/26/2014		
			Post the food establishment permit when it arrives.				

Food Establishment Public Inspection Report

From 3/20/14 thru 3/26/14

ESTABLISHMENT

PIZZA HUT/WING STREET

2509 S GEORGIA ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF32	EHF28	COS	ALL OTHER VIOLATIONS		3/20/2014	3	HL1B
			A)Clean gaskets on cold hold below prep table. B)Clean freezer door and gaskets. C)Clean lip of ice machine. D)Clean ceiling vents in kitchen. E)Clean utensil holder. F)Clean can opener and can opener holder. G)Clean soda dispenser.				
	EHF25	COS	FOOD CONTACT SURFACES		3/20/2014		
			A)Mold on soda gun. B)Mold in soda gun holder. C)Mold on soda nozzles.				

Food Establishment Public Inspection Report

From 3/20/14 thru 3/26/14

ESTABLISHMENT**PIZZA PLANET
2400 PARAMOUNT BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF726	EHF25	COS	FOOD CONTACT SURFACES		3/21/2014	11	HL1B
			Clean can opener and can opener holder.				
	EHF28	COS	ALL OTHER VIOLATIONS		3/21/2014		
			Thorough cleaning needed for equipment, doors, food contact surfaces, etc. thruout kitchen. Cardboard being used as shelf lines. Handwashing sign needed at handwashing sink. Replace gasket on coldhold. Repair/replace shelves in cold holds.				
	EHF08	COS	GOOD HYGIENIC PRACTICES		3/21/2014		
			Employee seen putting on gloves without washing hands first. Employee used hand sink to fill santizer bucket. Hand sink is for handwashing only.				
	EHF10	COS	SOUND CONDITION		3/21/2014		
			Several dented cans on counter to be used. Dented cans must not be used and must be stored separately.				

335 E HASTINGS AVE

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

From 3/20/14 thru 3/26/14

ESTABLISHMENT

PIZZA PLANET

HF962	EHF14	COS	WATER SUPPLY	3/25/2014	4	HL1B
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A backflow prevention/back siphonage prevention device is needed on the mop sink faucet before the hose is attached.

	EHF28	IN	ALL OTHER VIOLATIONS	3/25/2014		
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One correction from previous inspection.

**POPEYES FRIED CHICKEN
2201 PARAMOUNT BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
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HF2464	EHF25	COS	FOOD CONTACT SURFACES		3/25/2014	3	HL1B
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Reach in gasket not clean. b)Lid needed for bulk foods.

	EHF28	COS	ALL OTHER VIOLATIONS		3/25/2014		
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Install a splash guard at hand sink or move ice bucket storage.

Food Establishment Public Inspection Report

From 3/20/14 thru 3/26/14

ESTABLISHMENT

PURE WATER TECH WEST

7400 SW 34TH AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1733					3/26/2014	0	HL1B

R BAR

2616 E AMARILLO BLVD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2372	EHF17	COS	HAND WASH WITH SOAP/TOWELS		3/26/2014	3	HL1B

Soap needed at hand sink at bar. b)Towels needed at hand sink at bar.

Food Establishment Public Inspection Report

From 3/20/14 thru 3/26/14

ESTABLISHMENT**RED ROBIN
8720 W INTERSTATE 40**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2319	EHF08	COS	GOOD HYGIENIC PRACTICES		3/26/2014	4	HL1B
			a)Ice dumped in wait station hand sink.				
	EHF28	COS	ALL OTHER VIOLATIONS		3/26/2014		
			a)Hand wash sign needed at kitchen hand sink. b)Move thermometer to front of cold hold unit. c)Refrigerate caramel and chocolate syrup after opening, per the label.				

**REDEEMER CHRISTIAN CHURCH
3701 S SONCY RD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2382					3/25/2014	0	HL1B

Food Establishment Public Inspection Report

From 3/20/14 thru 3/26/14

ESTABLISHMENT**REGAL UA AMARILLO STAR 14
8275 W AMARILLO BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF964					3/26/2014	0	HL1B

Food Establishment Public Inspection Report

From 3/20/14 thru 3/26/14

ESTABLISHMENT

**ROBINSONS BBQ
5920 HILLSIDE RD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF244	EHF23	H10DAY	SEWAGE/WASTEWATER		3/24/2014	11	HL1B
			A)Waste water leaking below Soda machine. Leak must be repaired and area cleaned and sanitized within 10 days.				
	EHF08	COS	GOOD HYGIENIC PRACTICES		3/24/2014		
			A)Employee seen washing hands in 3 compartment sink. Hands must be washed in hand sink. B)Keep all personal things like cigarettes and make-up off preparation tables.				
	EHF03	IN	HOT HOLDING		3/24/2014		
			A)Sausage holding at 161, Ribs 170 degrees.				
	EHF02	IN	COLD HOLDING		3/24/2014		
			A)Tomatoes holding at 40 degrees.				
	EHF11	COS	PROPER HANDLING RTE		3/24/2014		
			A)Employee seen making ready to eat foods with bare hands. Gloves or utensils must be used.				

Food Establishment Public Inspection Report

From 3/20/14 thru 3/26/14

ESTABLISHMENT

Food Establishment Public Inspection Report

From 3/20/14 thru 3/26/14

ESTABLISHMENT

**RUBY TEQUILAS
2001 S GEORGIA ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2401	EHF20	COS	TOXIC ITEMS Chemical sitting with napkins.		3/25/2014	6	HL1B
	EHF25	COS	FOOD CONTACT SURFACES Clean ice scoop holders.		3/25/2014		
	EHF28	COS	ALL OTHER VIOLATIONS A)Clean cold hold gaskets. B)Replace cold hold gaskets. C)Clean handles on cold hold. D)Clean fans in walk in refrigerator. E)Replace metal ice scoops.		3/25/2014		

3616 S SONCY RD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2402	EHF21	IN	MANUAL WARE WASHING a)Corrected. b)Corrected.		3/24/2014	0	HFOL

Food Establishment Public Inspection Report

From 3/20/14 thru 3/26/14

ESTABLISHMENT**RUBY TEQUILAS****SAN JACINTO ELEMENTARY****3400 SW 4TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF689	EHF23	H10DAY	SEWAGE/WASTEWATER		3/25/2014	3	HL1B	
			Condensate from walk in freezer not going down drain.					

Food Establishment Public Inspection Report

From 3/20/14 thru 3/26/14

ESTABLISHMENT

SCHLOTZSKYS DELI

1612 ROSS ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF517	EHF02	IN	COLD HOLDING		3/20/2014	0	HL1B	
			Walk-In cooler being held at 41F or less.					

1619 S KENTUCKY ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF502	EHF20	COS	TOXIC ITEMS		3/20/2014	6	HL1B	
			Spray bottle in kitchen not labeled.					
	EHF21	COS	MANUAL WARE WASHING		3/20/2014			
			Sanitizer in wipe down bucket was not at proper strength.					

Food Establishment Public Inspection Report

From 3/20/14 thru 3/26/14

ESTABLISHMENT

**SERRANOS MEXICAN FOOD
3701 W AMARILLO BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2386	EHF03	IN	HOT HOLDING		3/25/2014	9	HL1B
			Meat on steam table were at 168 to 170.				
	EHF17	COS	HAND WASH WITH SOAP/TOWELS		3/25/2014		
			No hand soap at hand washing sinks.				
	EHF20	COS	TOXIC ITEMS		3/25/2014		
			a)Bottles of chemical under sink were not labeled. b)Bleach bottle did not have lid.				
	EHF25	COS	FOOD CONTACT SURFACES		3/25/2014		
			Knife stuck between three compartment sink and wall, this is not a clean surface.				
	EHF28	COS	ALL OTHER VIOLATIONS		3/25/2014		
			a)Use spoon or scoop with handle in bulk salt container. b)Container in hand washing sink, must be clear at all times . (2 corrections from previous inspection)				

Food Establishment Public Inspection Report

From 3/20/14 thru 3/26/14

ESTABLISHMENT

SKY WEST ASSISTED LIVING CTR**2623 12TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFC285	EHF28	H60 DAY	ALL OTHER VIOLATIONS		3/25/2014	0	HL1B

A)Test strips needed for dish machine and sanitizer solution. B)Potentially hazardous foods must be redated once removed from freezer and not held longer than 7 days after being removed from freezer.

Food Establishment Public Inspection Report

From 3/20/14 thru 3/26/14

ESTABLISHMENT

**SONIC #12
4151 HILLSIDE RD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1004	EHF25	COS	FOOD CONTACT SURFACES		3/24/2014	3	HL1B
			A)Soda nozzles are moldy. Clean daily wash, rinse, sanitize, air dry.				
	EHF28	H90 DAY	ALL OTHER VIOLATIONS		3/24/2014		
			A)Clean blower covers in walk in.				
	EHF02	IN	COLD HOLDING		3/24/2014		
			A)Chicken breast holding at 39 degrees. B)Ham holding at 40 degrees.				
	EHF03	IN	HOT HOLDING		3/24/2014		
			A)Hot dogs holding at 155 degrees.				

Food Establishment Public Inspection Report

From 3/20/14 thru 3/26/14

ESTABLISHMENT

**SONIC DRIVE IN
1007 23RD ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFC215	EHF28	H90 DAY	ALL OTHER VIOLATIONS		3/25/2014	7	HL1B
			A)Freezer floor is popping up, must be repaired by next inspection. B)Replace broken ceiling tile by walk in.				
	EHF02	IN	COLD HOLDING		3/25/2014		
			A)Tomatoes holding at 39 degrees.				
	EHF03	IN	HOT HOLDING		3/25/2014		
			A)Eggs holding hot at 164 degrees.				
	EHF07	COS	ADEQUATE HAND WASHING		3/25/2014		
			A)Employees must wash hands before putting on gloves. Sanitizer is optional.				
	EHF20	COS	TOXIC ITEMS		3/25/2014		
			Weed killer cannot be stored in the building with food or single service utensils.				

Food Establishment Public Inspection Report**From 3/20/14 thru 3/26/14****ESTABLISHMENT****SONIC DRIVE IN
2707 S GEORGIA ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF52	EHF02	COS	COLD HOLDING		3/20/2014	8	HL1B
			Tomatoes holding at 47F. All potentially hazardous food must be held at 41F or below.				
	EHF25	COS	FOOD CONTACT SURFACES		3/20/2014		
			Clean all ice scoop holders.				
	EHF28	COS	ALL OTHER VIOLATIONS		3/20/2014		
			A)Clean inside of ice machine. B)Clean can opener holder. C)Replace gasket on freezer. D)Replace chipped metal ice scoop. E)Clean outside of ice machine.				

Food Establishment Public Inspection Report

From 3/20/14 thru 3/26/14

ESTABLISHMENT

SOUTH DOCK CAFETERIA

1401 FARMERS AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1949	EHF20	COS	TOXIC ITEMS		3/26/2014	10	HL1B
			No label on chemical bottle. All chemicals must be labeled.				
	EHF08	COS	GOOD HYGIENIC PRACTICES		3/26/2014		
			Hand sink found with plastic tub inside. Hand sinks may not be used for any purpose than hand washing.				
	EHF25	H10DAY	FOOD CONTACT SURFACES		3/26/2014		
			Gaskets on reach in coolers are broken. Replace gaskets. Foods not completely removed from washed utensils.				
	EHF28	H90 DAY	ALL OTHER VIOLATIONS		3/26/2014		
			Broken plastic tubs. Do not use broken plastic equipment.				

Food Establishment Public Inspection Report

From 3/20/14 thru 3/26/14

ESTABLISHMENT

STOP N GO DISCOUNT STORE

2903 W AMARILLO BLVD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2075	EHF25	H10DAY	FOOD CONTACT SURFACES		3/20/2014	12	HL1B
			Soda nozzles need to be cleaned, repeat violation.				
	EHF19	H10DAY	RODENTS/ANIMALS/OPENINGS		3/20/2014		
			If back door is used for ventilation it must have a screen.				
	EHF16	H10DAY	HAND WASH FACILITIES ADEQUATE		3/20/2014		
			a)Hand washing sink in ware washing area not operational. b)Hand washing sink in restroom not operational, sinks must be repaired and operating at all times.				
	EHF17	H10DAY	HAND WASH WITH SOAP/TOWELS		3/20/2014		
			No paper towels at hand washing sink in restroom.				

Food Establishment Public Inspection Report

From 3/20/14 thru 3/26/14

ESTABLISHMENT

SUPER MERCADO LOS OLIVOS

3803 NE 24TH AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1324	EHF03	COS	HOT HOLDING		3/24/2014	15	HL1B
			Meat in the hot hold cabinet at 113°F. The meat was reheated.				
	EHF15	H10DAY	EQUIPMENT ADEQUATE		3/24/2014		
			The hot hold cabinet in the meat area is not holding food at 135°F or hotter.				
	EHF09	COS	APPROVED SOURCE/LABELING		3/24/2014		
			Several items need to have a label stating ingredients, quantity and source or mfg. Candy, cookies, repackaged bulk items must be labeled.				
	EHF25	H10DAY	FOOD CONTACT SURFACES		3/24/2014		
			Clean food build up from the walk-in doors. b)Paint or seal any bare wood surfaces in the establishment.				
	EHF28	H10DAY	ALL OTHER VIOLATIONS		3/24/2014		
			Remove the bug zapper from food storage and prep area. It was currently not in use. b)Replace any missing ceiling tiles throughout the building.				

Food Establishment Public Inspection Report

From 3/20/14 thru 3/26/14

ESTABLISHMENT

**TACOS EL TULE
3623 NE 24TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1576	EHF28	H90 DAY	ALL OTHER VIOLATIONS		3/24/2014	3	HL1B
			Repair the wall by the handsink. b)Repair the wall by the slicer. All surfaces need to be smooth and easily cleanable.				
	EHF21	COS	MANUAL WARE WASHING		3/24/2014		
			Rags need to be soaked with sanitizer between used.				

Food Establishment Public Inspection Report

From 3/20/14 thru 3/26/14

ESTABLISHMENT**TACOS EL TULE #2
4400 E AMARILLO BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1933	EHF25	COS	FOOD CONTACT SURFACES		3/26/2014	3	HL1B
			The ice scoop needs to be stored on a clean surface. The scoop was washed.				
	EHF28	H90 DAY	ALL OTHER VIOLATIONS		3/26/2014		
			Label the bulk container of powder that was not easily recognizable. Corrected. b)Repair any areas of walls and ceiling in kitchen that are not easily cleanable.				

Food Establishment Public Inspection Report**From 3/20/14 thru 3/26/14****ESTABLISHMENT****TACOS GARCIA
2200 E AMARILLO BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF210	EHF28	COS	ALL OTHER VIOLATIONS		3/24/2014	3	HL1B
			a)Chips stored on floor in storage room. Corrected. b)Chipping paint found on ceiling in kitchen. Needs to be scraped to remove. Corrected.				
	EHF24	COS	THERMOMETERS		3/24/2014		
			Thermometer in cooler was broken. Corrected by being replaced.				

Food Establishment Public Inspection Report

From 3/20/14 thru 3/26/14

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

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2119	EHF28	COS	ALL OTHER VIOLATIONS Food in walkin not covered.		3/24/2014	4	HL1B
	EHF09	COS	APPROVED SOURCE/LABELING Bulk salt container was not labeled.		3/24/2014		
HFM128					3/24/2014	0	HL1B

Food Establishment Public Inspection Report

From 3/20/14 thru 3/26/14

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

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFM1	EHF15	COS	EQUIPMENT ADEQUATE		3/21/2014	3	HL1B
			Water was leaking from bottom of the sink. Corrected.				
	EHF02	IN	COLD HOLDING		3/21/2014		
			Tomatoes were holding at 41F or less. In compliance.				

Food Establishment Public Inspection Report

From 3/20/14 thru 3/26/14

ESTABLISHMENT

**TEJANO WILD WEST
1200 SE 10TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2383	EHF22	H10DAY	MANAGER KNOWLEDGE/CERTIFIED		3/21/2014	6	HL1B
			Full time employee needs to pass food manager class. Class offered on 4/9/14 at 821 S. Johnson at 8:00 am.				
	EHF25	COS	FOOD CONTACT SURFACES		3/21/2014		
			25. A) Ice scoop can not be stored on cloth towel. Corrected. B)Cups can not be stored on cloth towel. Corrected.				
	EHF28	COS	ALL OTHER VIOLATIONS		3/21/2014		
			Covered trash can is needed in womens restroom.				

Food Establishment Public Inspection Report

From 3/20/14 thru 3/26/14

ESTABLISHMENT

**TEXAS STEAK EXPRESS
2600 S KENTUCKY ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2277	EHF27	COS	ESTABLISHMENT PERMIT		3/26/2014	7	HL1B
			Food establishment permit not posted. Permit must be posted at all times.				
	EHF28	COS	ALL OTHER VIOLATIONS		3/26/2014		
			A)Replace gasket on cold hold. B)Repair handle on cold hold. C)Clean inside of ice machine. D)Clean vents on ice machine.				
	EHF08	COS	GOOD HYGIENIC PRACTICES		3/26/2014		
			A)Employee wiped gloved hands on apron and did not wash hands and change gloves. B)Employee changed gloves and did not wash hands.				

Food Establishment Public Inspection Report

From 3/20/14 thru 3/26/14

ESTABLISHMENT

**THAI ARAWAN
2834 WOLFLIN AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2249	EHF08	COS	GOOD HYGIENIC PRACTICES		3/21/2014	17	HL1B
			Owner eating in kitchen. Open employee drink on food shelf. Store drinks with lid and straw away from foods and equipment.				
	EHF10	COS	SOUND CONDITION		3/21/2014		
			Three food products marked refrigerate after open found not refrigerated. Check all labels for proper storage. Numerous seam dented cans on shelf for use. Dented cans must be separated from good cans and marked "Dented Do Not Use".				
	EHF17	COS	HAND WASH WITH SOAP/TOWELS		3/21/2014		
			No towels at hand sink. Paper towels must be available at all times at hand sink.				
	EHF20	H10DAY	TOXIC ITEMS		3/21/2014		
			Chemicals stored with food products .Chemical container not labeled. Medications stored with food products in kitchen. Chemicals and medication must be stored away from foods equipment used for foods.				
	EHF28	H10DAY	ALL OTHER VIOLATIONS		3/21/2014		
			Floor tiles in kitchen missing.Replace missing tiles.30 days. No sanitizer test strips available. Single service items not inverted. Keep inverted on clean surface. Walkin shelves need to be cleaned. Air vents in kitchen need to be cleaned.				

Food Establishment Public Inspection Report

From 3/20/14 thru 3/26/14

ESTABLISHMENT**THAI ARAWAN**

HF2249	EHF25	H10DAY	FOOD CONTACT SURFACES	3/21/2014	17	HL1B
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Splatter on bottom of shelves. Utensil tubs not clean. Icescoop handle touching ice. Spoon used w/rice held in cool water. This spoon must be held in hot water at least 135°. Icescoop stored in w/stagnant water. Must be held clean & dry & on sanitized surface.

THUMPERS TEX MEX GRILL

3321 BELL ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF444					3/22/2014	0	HL1B

Food Establishment Public Inspection Report

From 3/20/14 thru 3/26/14

ESTABLISHMENT**TODAY DISCOUNT #3**

2210 E FM 1151

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HFR24	EHF28	H90 DAY	ALL OTHER VIOLATIONS		3/24/2014	0	HL1B	
			a)Repair screen door. b)Additional lighting required in ice bagging/ice machine area.					

TOOT N TOTUM #1

1500 S WASHINGTON ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF556	EHF25	COS	FOOD CONTACT SURFACES		3/25/2014	3	HL1B	
			Area on soda machine where nozzles plug into needed to be cleaned.					

Food Establishment Public Inspection Report

From 3/20/14 thru 3/26/14

ESTABLISHMENT

**TOOT N TOTUM #20
3310 WIMBERLY RD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF932	EHF28	COS	ALL OTHER VIOLATIONS		3/25/2014	0	HL1B
			A)Clean vent in walk in cooler. B)Put broken equipment in storage.				

**TOOT N TOTUM #38
2015 S WESTERN ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF803	EHF28	IN	ALL OTHER VIOLATIONS		3/26/2014	3	HL1B
			4 corrections from previous inspection.				
	EHF17	COS	HAND WASH WITH SOAP/TOWELS		3/26/2014		
			No paper towels at hand washing sink in back.				

Food Establishment Public Inspection Report

From 3/20/14 thru 3/26/14

ESTABLISHMENT**TOOT N TOTUM #67
4520 S GEORGIA ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF10	EHF28	COS	ALL OTHER VIOLATIONS		3/21/2014	0	HL1B	
			A)Clean portable fan. B)Clean soda dispenser. C)Clean lid and straw holders. D)Clean bottom of beer cooler. E)Clean vents in walk in cooler.					

**TOOT N TOTUM DBA TANGOS TACOS
2207 S WESTERN ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF2485	EHF29	IN	RECOGNITION		3/20/2014	0	HL1B	
			Great job at hand washing and using gloves!!					

Food Establishment Public Inspection Report

From 3/20/14 thru 3/26/14

ESTABLISHMENT**TRAVEL CENTERS OF AMERICA
7000 E INTERSTATE 40**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF893	EHF25	COS	FOOD CONTACT SURFACES	A)Soda nozzles needed to be cleaned. B)Tea nozzles needed to be taken apart and cleaned. C)Straw holders needed to be cleaned.	3/20/2014	3	HL1B

Food Establishment Public Inspection Report

From 3/20/14 thru 3/26/14

ESTABLISHMENT

UNITED SUPERMARKET #522

4701 S WASHINGTON ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF487	EHF25	H10DAY	FOOD CONTACT SURFACES		3/20/2014	12	HL1B
			Water from thawing process in sink was splattering onto clean knives. Inside oven not clean. Utensil tubs not clean. Can opener not clean. Splatter on bottom of shelf above breadng table.				
	EHF28	H10DAY	ALL OTHER VIOLATIONS		3/20/2014		
			Clean dish rack has peeling paint. Clean tops of equipment, ceiling fans, venthood, ceiling in deli, blower covers, waste produce barrels, doors, egg cooler door & gasket, egg room ceiling & blower unit, floor in egg room, egg & milk coolers spills.				
	EHF10	COS	SOUND CONDITION		3/20/2014		
			Food product marked refrigerate after open found stored not refrigerated.				
	EHF03	COS	HOT HOLDING		3/20/2014		
			Beans on stove were not being held under temp control at 77°F.				

Food Establishment Public Inspection Report

From 3/20/14 thru 3/26/14

ESTABLISHMENT

UNITED SUPERMARKET #529

5807 SW 45TH AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1653					3/25/2014	0	HFOL

Food Establishment Public Inspection Report**From 3/20/14 thru 3/26/14****ESTABLISHMENT****USA AUTO AUCTION
3208 SE 10TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF546	EHF28	IN	ALL OTHER VIOLATIONS		3/25/2014	0	HFOL
			Corrected. Last inspection was posted in the food establishment.				
	EHF25	IN	FOOD CONTACT SURFACES		3/25/2014		
			Corrected. Biscuits are properly stored on paper towels.				
	EHF21	IN	MANUAL WARE WASHING		3/25/2014		
			Corrected. Wipe down sanitizer was mixed correctly.				

Food Establishment Public Inspection Report

From 3/20/14 thru 3/26/14

ESTABLISHMENT**VIENTIANE NIGHTS
6007 E AMARILLO BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2006	EHF21	COS	MANUAL WARE WASHING		3/25/2014	3	HL1B
			The dish washer was not sanitizing. Sanitizer was replaced.				
	EHF28	H90 DAY	ALL OTHER VIOLATIONS		3/25/2014		
			The cold line hand sink in the bar area is not working properly. b)Hand washing signs are needed in the restrooms. Corrected.				

Food Establishment Public Inspection Report

From 3/20/14 thru 3/26/14

ESTABLISHMENT

**VINCES PIZZA
2413 S WESTERN ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF600	EHF28	H10DAY	ALL OTHER VIOLATIONS		3/21/2014	19	HL1B
			No test strips available for sanitizer. Clutter & unorganized storage area, kitchen & dishwash area. Clean venthood can rack. Holes in ceiling. Seal to prevent attic dust. Ceiling tiles in kitchen & dishwash room not smooth & easily cleanable.				
	EHF25	H10DAY	FOOD CONTACT SURFACES		3/21/2014		
			Clean surfaces in dishwash room, storage areas, utensil tubs, knives stored in dirty pan, cooktop & ovens. Reach in freezers-lids taped together. Repair/replace lids. Reach in make table gaskets taped together. Remove tape-repair gaskets. Dead roaches.				
	EHF23	H10DAY	SEWAGE/WASTEWATER		3/21/2014		
			Wastewater leak along wall in kitchen. Repairs must be made immediately.				
	EHF21	H10DAY	MANUAL WARE WASHING		3/21/2014		
			Wrong procedure used to wash dishes. Wipe down bucket with no sanitizer. Sanitizer made more than 2 hrs earlier. Sanitizer will only last about 2 hrs in a bucket before evaporating. Make new sanitizer every 2 hrs.				
	EHF19	H10DAY	RODENTS/ANIMALS/OPENINGS		3/21/2014		
			Door to kitchen from outside has large gap. Seal to prevent insects and dust. Drive up window open when not in use. Door not self-closing.				

Food Establishment Public Inspection Report**From 3/20/14 thru 3/26/14**

ESTABLISHMENT**VINCES PIZZA**

HF600	EHF22	H10DAY	MANAGER KNOWLEDGE/CERTIFIED	3/21/2014	19	HL1B
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Manager on duty not knowledgeable of food temperature requirements.

	EHF10	COS	SOUND CONDITION	3/21/2014		
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Foods stored open. Food must be protected at all times. Foods (onions) stored on floor and against vacuum cleaner. Food stored on floor and touching waste can.

Food Establishment Public Inspection Report**From 3/20/14 thru 3/26/14****ESTABLISHMENT****VIRDINSKIS BBQ RUB SHACK****3701 OLSEN BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2437	EHF10	COS	SOUND CONDITION		3/25/2014	7	HL1B
			Dented cans on shelf. All dented cans must be stored seperately and cannot be used.				
	EHF20	COS	TOXIC ITEMS		3/25/2014		
			Chemical bottles stored with food. Chemical bottles must be stored seperately from food.				
	EHF28	COS	ALL OTHER VIOLATIONS		3/25/2014		
			Replace/repair spray nozzle at 3 compartment sink.Clean fan & around fan in walkin friger & ice machine vents. Repair wall under handwashing sink.If not corrected by next inspection a \$50 reinspection fee will be charged.Store RTE foods above raw meat.				

Food Establishment Public Inspection Report

From 3/20/14 thru 3/26/14

ESTABLISHMENT

WAL-MART #822 BAKERY

3700 E INTERSTATE 40

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF362	EHF28	COS	ALL OTHER VIOLATIONS		3/26/2014	0	HL1B	
			Fan blades in bakery cooler needed to be cleaned.					

WAL-MART #822 DELI

3700 E INTERSTATE 40

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF379	EHF25	COS	FOOD CONTACT SURFACES		3/26/2014	3	HL1B	
			Dirty screwdriver found stored on clean plates.					

Food Establishment Public Inspection Report

From 3/20/14 thru 3/26/14

ESTABLISHMENT

WAL-MART #822 GROCERY**3700 E INTERSTATE 40**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF532	EHF10	COS	SOUND CONDITION		3/26/2014	4	HL1B
A)Several dented cans found on shelves. B)Sausage spilling out of container in meat cooler.							

WAL-MART #822 MEAT & SEAFOOD**3700 E INTERSTATE 40**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF355					3/26/2014	0	HL1B

Food Establishment Public Inspection Report

From 3/20/14 thru 3/26/14

ESTABLISHMENT**WENDYS #4105
7236 SW 34TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF95	EHF28	COS	ALL OTHER VIOLATIONS		3/26/2014	0	HL1B	
			a)Replace missing floor tile. b)Hand wash sign needed at front hand sink. c)Replace broken thermometer in cooler.					

Food Establishment Public Inspection Report

From 3/20/14 thru 3/26/14

ESTABLISHMENT

WIENERSCHNITZEL

4431 BELL ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF560	EHF03	IN	HOT HOLDING		3/24/2014	4	HL1B
			A)Hot dogs sitting on grill at 165 degrees.				
	EHF02	IN	COLD HOLDING		3/24/2014		
			A)Tomatoes holding at 39 degrees.				
	EHF07	COS	ADEQUATE HAND WASHING		3/24/2014		
			A)All employees must wash hands before putting on gloves.				
	EHF28	H90 DAY	ALL OTHER VIOLATIONS		3/24/2014		
			Light shields need to be replaced by walk in.				

600 E AMARILLO BLVD

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

From 3/20/14 thru 3/26/14

ESTABLISHMENT

WIENERSCHNITZEL

HF2524	EHF28	H 3 DAYS	ALL OTHER VIOLATIONS	3/21/2014	9	HL1B
			a)Walk in cooler found with excessive dust build up. b)Ceiling in prep room found with chipping paint.			
	EHF24	H 3 DAYS	THERMOMETERS	3/21/2014		
			Thermometers needed in all reach in coolers.			
	EHF16	H 3 DAYS	HAND WASH FACILITIES ADEQUATE	3/21/2014		
			Hot water faucet in womens restroom not functioning properly.			
	EHF15	H 3 DAYS	EQUIPMENT ADEQUATE	3/21/2014		
			Condenser in walk in not functioning properly.			
HF2524	EHF16	H24 HOUR	HAND WASH FACILITIES ADEQUATE	3/24/2014	6	HFOL
			Hot water faucet in womens restroom not functioning properly.If not repaired in 24 hrs a \$50 reinspection fee will be charged.			
	EHF15	H24 HOUR	EQUIPMENT ADEQUATE	3/24/2014		
			Condenser in walkin cooler not functioning properly. If not repaired, any potentially hazardous food found in walkin cooler will be thrown out. If not repaired in 24 hrs a \$50 reinspection fee will be charged.			

Food Establishment Public Inspection Report

From 3/20/14 thru 3/26/14

ESTABLISHMENT

WIENERSCHNITZEL

HF	EHF	COS	VIOLATION	DATE	COUNT	STATUS
HF2524	EHF24	COS	THERMOMETERS	3/24/2014	6	HFOL
Thermometers needed in all reach in coolers.						
	EHF28	H24 HOUR	ALL OTHER VIOLATIONS	3/24/2014		
Walkin cooler found with excessive dust buildup. If not repaired in 24 hrs a \$50 reinspection fee will be charged. b)Ceiling in prep room found with chipping paint. Corrected by scraping ceiling.						
HF2524	EHF28	IN	ALL OTHER VIOLATIONS	3/25/2014	0	HFOL
Corrected from previous inspection.						
	EHF15	IN	EQUIPMENT ADEQUATE	3/25/2014		
Corrected from previous inspection.						
	EHF16	IN	HAND WASH FACILITIES ADEQUATE	3/25/2014		
Corrected from previous inspection.						

Food Establishment Public Inspection Report

From 3/20/14 thru 3/26/14

ESTABLISHMENT**YE OLDE PANCAKE STATION**

2800 S VIRGINIA ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF961	EHF20	H10DAY	TOXIC ITEMS		3/21/2014	21	HL1B	
			Medications & chemicals stored with food products. Store away from foods & food equipment.					
	EHF19	H10DAY	RODENTS/ANIMALS/OPENINGS		3/21/2014			
			Back door screen does not shut or seal tightly. Gaps around screen door must be sealed to prevent insects.					
	EHF10	COS	SOUND CONDITION		3/21/2014			
			Dented can for use in walkin cooler. Mayonnaise marked refrigerate after open found not refrigerated.					
	EHF07	COS	ADEQUATE HAND WASHING		3/21/2014			
			Cook changing gloves with no hand wash. Hands must be washed before putting on clean gloves.					
	EHF08	COS	GOOD HYGIENIC PRACTICES		3/21/2014			
			Hand sink used to fill water pitcher. Hand sinks are for hand wash only.					

Food Establishment Public Inspection Report

From 3/20/14 thru 3/26/14

ESTABLISHMENT

YE OLDE PANCAKE STATION

HF961	EHF25	H10DAY	FOOD CONTACT SURFACES	3/21/2014	21	HL1B
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Plates stored on unclean paper towels. Dishes being dried w/cloth towel; must air dry. Splatter on bottom of shelf over grill & stove top & bottom of shelf above make table. Utensil tubs w/food crumbs. Mold in ice machine. Reachin gasket broken.

	EHF28	H10DAY	ALL OTHER VIOLATIONS	3/21/2014		
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Clean thru out kitchen. Paint peeling-dishwash area, wall at waitstation & fd counter. Clean & sanitize all fd contact surfaces after cleaning kitchen. Wood shelves must be sealed. Towels & aprons stored below waste water lines. Light tubes missing end caps.

**YOUTH CNTR OF THE HIGH PLAINS
9300 S GEORGIA ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF400	EHF28	H90 DAY	ALL OTHER VIOLATIONS		3/24/2014	0	HL1B

Walk in freezer condensate buildup-repair leak. 3rd notice.