

**Food Establishment Public Inspection Report**

From 3/6/14 thru 3/12/14

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**ESTABLISHMENT**

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**3H ALL NATURAL BEEF  
2623 PARAMOUNT 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>
HF2042	EHF24	COS	THERMOMETERS		3/7/2014	6	HL1B
			No thermometer in cheese cooler.				
	EHF27	COS	ESTABLISHMENT PERMIT		3/7/2014		
			Establishment permit not posted.				

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From 3/6/14 thru 3/12/14

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**ESTABLISHMENT**

**575 PIZZERIA  
2803 CIVIC CIR**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1355	EHF27	COS	ESTABLISHMENT PERMIT		3/6/2014	6	HL1B
			Last inspection not posted.				
	EHF28	COS	ALL OTHER VIOLATIONS		3/6/2014		
			a)Clean gaskets on cold hold and on freezer 2. b)Ceiling in bar area needs to be a smooth, easily cleanable surface with no exposed duct work.				
	EHF16	COS	HAND WASH FACILITIES ADEQUATE		3/6/2014		
			Hand sink in bar area being used for other than hand washing. Hand washing sink is for hand washing only.				

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**ESTABLISHMENT****ADVANTAGE SALES & MARKETING**

1701 N 23RD ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HFC298	EHF20	H10DAY	TOXIC ITEMS		3/7/2014	3	HL1B	
			Bottle of sanitizer needed to be labeled.					

**4215 CANYON DR**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2055					3/6/2014	0	HL1B

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**ESTABLISHMENT**

**ALL THE CHILDRENS CAFE  
901 S NELSON 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>
HF232	EHF25	COS	FOOD CONTACT SURFACES	Refrigerator door handles need to be cleaned.	3/12/2014	3	HL1B

**Food Establishment Public Inspection Report****From 3/6/14 thru 3/12/14****ESTABLISHMENT****AMA TRANSITIONAL TREATMENT CTR****9300 SE 3RD AVE**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>
HF2002	EHF25	H10DAY	FOOD CONTACT SURFACES		3/10/2014	9	HL1B
			a)Clean the lids to the sugar and salt containers. b)Store the scoops on a clean surface. c)Clean under the shelves over the oven and serving line. d)Clean the crumbs and any dirty utensils in the drawers. e)Clean the can opener and can opener holder.				
	EHF22	H10DAY	MANAGER KNOWLEDGE/CERTIFIED		3/10/2014		
			Post a valid food manager card in the establishment.				
	EHF21	H10DAY	MANUAL WARE WASHING		3/10/2014		
			a)The dish washing machine was not sanitizing. cos b)Sanitizer test strips are needed. c)The three compartment sink faucet not working properly.				
	EHF28	H10DAY	ALL OTHER VIOLATIONS		3/10/2014		
			A covered trash can is needed in the restroom. A shatter-proof light cover is needed in the walk-in cooler.				

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**ESTABLISHMENT**

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**ARAMARK-JACK B KELLY CENTER****2402 4TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFC206	EHF28	H90 DAY	ALL OTHER VIOLATIONS		3/6/2014	3	HFOL
			Continue repair on wall.				
	EHF15	H10DAY	EQUIPMENT ADEQUATE		3/6/2014		
			Establishment requested another week for repairs. Will recheck on 3/13/14,				

**ARBYS #5726****7222 W INTERSTATE 40**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1564					3/12/2014	0	HL1B

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**ESTABLISHMENT**

**ARBYS #7490**

**5214 S WESTERN ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1566	EHF25	COS	FOOD CONTACT SURFACES		3/11/2014	8	HL1B
			Food particles on cleaned dishes. b)Reach in cooler and drawer gaskets not clean.				
	EHF28	H90 DAY	ALL OTHER VIOLATIONS		3/11/2014		
			Blower covers in walk in cooler need to be cleaned. b)Dust top of milk cooler. c)Oven mitts caked with food spills. Clean foods from mitts daily or replace.				
	EHF03	COS	HOT HOLDING		3/11/2014		
			Bacon not cooked properly to be held without temperature control. Bacon must be cooked to a crispy state to be held without temperature control.				

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**ESTABLISHMENT****BAILEYS SHED  
7101 BELL ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2289					3/10/2014	0	HL1B

**BEEF O BRADYS BEEFS AT THE BAL  
3901 S GRAND ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2362	EHF25	COS	FOOD CONTACT SURFACES		3/12/2014	3	HL1B

a)Microwave needs to be cleaned. b)Oven needs to be cleaned. c)Grill needs to be cleaned. d)Utensil container needs to be cleaned. e)The scoop for the sugar needs to have a handle.

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**ESTABLISHMENT**

**BELMAR ELEMENTARY  
6342 ADIRONDACK TRL**

<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>
HF761					3/7/2014	0	HL1B

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**ESTABLISHMENT**

**BLUE FRONT CAFE  
801 SW 6TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF510	EHF23	H24 HOUR	SEWAGE/WASTEWATER		3/11/2014	3	HM3
			Sewage wastewater coming out of drain in kitchen. Environmental Health Dept must be contacted for an opening inspection before establishment can re-opened. b)Leaking pipes underneath 3 compartment sink need to be fixed as well.				
HF510	EHF23	IN	SEWAGE/WASTEWATER		3/11/2014	0	HM4
			a)Corrected. b)Corrected. Establishment is good to open.				

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**ESTABLISHMENT**

**BLUE SKY  
4201 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>
HF976					3/7/2014	0	HL1B

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### ESTABLISHMENT

**BLUE SKY ASIAN MARKET LLC**

**5631 E AMARILLO BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2364	EHF28	COS	ALL OTHER VIOLATIONS		3/6/2014	11	HL1B
			Produce needs to be stored at least six inches off the floor. Garlic and onions in a bag were removed off the floor.				
	EHF25	COS	FOOD CONTACT SURFACES		3/6/2014		
			The ice scoop needs to be stored outside of the ice machine in a clean location. b)Soda syrup had spilled on the floor and in the cabinet under the soda machine. It was cleaned.				
	EHF09	COS	APPROVED SOURCE/LABELING		3/6/2014		
			Cheese crackers that were not labeled properly were for sale. All food packages must be labeled for re-sale. They were removed.				
	EHF10	COS	SOUND CONDITION		3/6/2014		
			A bag of soy puffs had evidence of mouse contamination. It was discarded. b)Containers of a ginger mixture of an unkown source were in the cooler. They were removed from sale.				

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**ESTABLISHMENT****BRAUMS ICE CREAM #186**

1101 23RD ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFC101	EHF02	COS	COLD HOLDING		3/6/2014	5	HFOL
			A) Liquid eggs holding at 55 degrees. Discarded.				
	EHF28	IN	ALL OTHER VIOLATIONS		3/6/2014		
			A) Corrected.				

**BRAUMS ICE CREAM #60**

1900 S GRAND ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF601	EHF25	H 3 DAYS	FOOD CONTACT SURFACES		3/10/2014	3	HL1B
			A) Ice cream scoops cannot be stored in stagnant water. Water must be kept running.COS B) Soda machines in drive thru needed to be cleaned.COS C) Soda machine in dining room needs to be cleaned. 3 DAYS				

**Food Establishment Public Inspection Report****From 3/6/14 thru 3/12/14**

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**ESTABLISHMENT**

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**BUTTONS & BOWS PRESCHOOL****1911 S MADISON 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>	
HFD2	EHF28	H60 DAY	ALL OTHER VIOLATIONS		3/11/2014	0	HL1B	
			Ceiling fan and floor fan need to be cleaned.					

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**ESTABLISHMENT**

**CALICO COUNTY**

**2410 PARAMOUNT BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF334	EHF28	COS	ALL OTHER VIOLATIONS		3/7/2014	15	HL1B
			Clean utensil holders. Repeat. Clean portable fan, soda dispenser, gaskets & handles in prep area cold hold-repeat. Clean or replace rusty storage shelves, fans in walkin refrigerator-repeat, outside of ice machine.				
	EHF25	COS	FOOD CONTACT SURFACES		3/7/2014		
			a)Dirty dishes stored with clean dishes. b)Clean ice scoop and ice scoop holder. Clean inside of ice machine. Tin pans used for cooking sitting on dusty can holder.				
	EHF02	COS	COLD HOLDING		3/7/2014		
			Sour cream holding at 56°F. Item must be held at 41°F or below. Repeat. If not corrected by next inspection a \$50 reinspection fee will be charged.				
	EHF08	COS	GOOD HYGIENIC PRACTICES		3/7/2014		
			a)Employee rinsed scoop in hand sink. Hand sink is for washing hands only. b)Drink with no lid and straw in kitchen area. All drinks in kitchen must have a lid and a straw.				
	EHF20	H10DAY	TOXIC ITEMS		3/7/2014		
			Wipe down sanitizer over 400ppm. It should be 100ppm.				

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**ESTABLISHMENT****CAMPUS CAFE THE  
910 9TH 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>
HFC281	EHF02	IN	COLD HOLDING A) Coolers holding at 38 degrees.		3/6/2014	0	HL1B

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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	EHF17	COS	HAND WASH WITH SOAP/TOWELS		3/10/2014	9	HL1B
			No soap at hand sink.				
	EHF25	H10DAY	FOOD CONTACT SURFACES		3/10/2014		
			a)Soda nozzles needed to be cleaned. b)Clean off date sticker residue from clean dishes.				
	EHF19	H 3 DAYS	RODENTS/ANIMALS/OPENINGS		3/10/2014		
			Rodent feces need to be cleaned from the floor of the dry storage.				
	EHF28	COS	ALL OTHER VIOLATIONS		3/10/2014		
			Excessive water on ground in kitchen needs to be mopped up.				

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**ESTABLISHMENT****CHICKEN EXPRESS  
3514 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>
HF2182	EHF02	IN	COLD HOLDING Cole Slaw 38F.		3/6/2014	0	HL1B
	EHF03	IN	HOT HOLDING Mashed Potatoes 140F, Gravy 147F.		3/6/2014		

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### ESTABLISHMENT

**CHILIS GRILL & BAR  
3810 W INTERSTATE 40**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF519					3/7/2014	0	HFOL

### 5016 S COULTER ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1456	EHF08	COS	GOOD HYGIENIC PRACTICES		3/6/2014	24	HL1B
			a)Dirty rag in front hand sink.				
	EHF07	COS	ADEQUATE HAND WASHING		3/6/2014		
			a)Employee battered raw food then changed gloves to handle ready to eat food without washing hands.				
	EHF17	COS	HAND WASH WITH SOAP/TOWELS		3/6/2014		
			a)No paper towels at hand sink.				

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### ESTABLISHMENT

#### CHILIS GRILL & BAR

HF1456	EHF20	COS	TOXIC ITEMS	3/6/2014	24	HL1B
			a)Unlabeled chemical at dish washer.			
	EHF11	COS	PROPER HANDLING RTE	3/6/2014		
			a)Server touched ready to eat sandwich and fries with bare hands.			
	EHF25	COS	FOOD CONTACT SURFACES	3/6/2014		
			a)Do not store knives between equipment spaces. b)Clean above the bun machine.			
	EHF21	H10DAY	MANUAL WARE WASHING	3/6/2014		
			a)Dish washer not sanitizing. b)Less than 200 ppm quat at bar. COS.			
	EHF28	COS	ALL OTHER VIOLATIONS	3/6/2014		
			a)Reset light cover in back of kitchen.			

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**ESTABLISHMENT**

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**CHOP CHOP JAPANESE STEAKHOUSE****3300 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>
HF1476	EHF28	COS	ALL OTHER VIOLATIONS		3/6/2014	3	HL1B
			a)Replace small ceiling tile where insulation is showing.				
	EHF19	COS	RODENTS/ANIMALS/OPENINGS		3/6/2014		
			a)A grate is needed over floor drain in back.				

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**ESTABLISHMENT****COMFORT INN & SUITES  
2101 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>
HF1799	EHF03	IN	HOT HOLDING Scrambled eggs 167F, sausage 138F.		3/7/2014	0	HL1B
	EHF02	IN	COLD HOLDING Boiled eggs 40F.		3/7/2014		

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**ESTABLISHMENT**

**CONNER HOUSE  
2 COTTONWOOD LN**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFC324	EHF02	IN	COLD HOLDING		3/6/2014	0	HL1B
			A) Ham holding at 39 degrees.				
	EHF28	H60 DAY	ALL OTHER VIOLATIONS		3/6/2014		
			A) Water purifier must be moved from hand sink within 60 days or a \$50 reinspection fee will be charged. (3X)				
			B) Light shields needed to be put back in place.				

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**ESTABLISHMENT**

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**CURTIS FLEMMING LEARNING CTR****3001 WOLFLIN AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HFD62	EHF29	IN	RECOGNITION		3/11/2014	0	HL1B	
			Great job on hand washing before putting on gloves. Very clean kitchen and employee easy to work with.					
	EHF28	COS	ALL OTHER VIOLATIONS		3/11/2014			
			Clean gaskets on freezer.					

**DIPPIN DOTS DBA FAST FREEZE****7701 W INTERSTATE 40**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF89					3/10/2014	0	HL1B

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

<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>	
HFC237	EHF19	H10DAY	RODENTS/ANIMALS/OPENINGS		3/10/2014	3	HL1B	
			Door sweep needed at front door within 10 days.					

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### ESTABLISHMENT

**DONUT STOP INC  
1905 S GEORGIA ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1357	EHF21	H10DAY	MANUAL WARE WASHING		3/11/2014	7	HL1B
			Ware washing machine sanitizer over 200ppm. Should sanitizer at 200ppm. Use test strips to measure sanitizer in machine.				
	EHF14	COS	WATER SUPPLY		3/11/2014		
			Spray wand has no gap between wand end and flood level rim of sink. Repeat. If not corrected by next inspection a \$50 reinspection fee will be charged.				
	EHF28	COS	ALL OTHER VIOLATIONS		3/11/2014		
			A)Broken equipment in kitchen needs to be repaired or removed from kitchen. B)Store sanitizing rags in sanitizer. C)Clean under doors in milk cooler in lobby. D)Employee food and drinks stored with customer food. E)Dirty cup stored with clean cups.				
	EHF29	COS	RECOGNITION		3/11/2014		
			Very clean establishment. Employees are easy to work with and are quick to fix problems.				

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**ESTABLISHMENT****DRENNAN REX  
16650 INTERSTATE 27**

<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>
HFT4727					3/6/2014	0	HL1B FOOD

**DRURY INN & SUITES  
8540 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>
HF1448					3/6/2014	0	HL1B

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**ESTABLISHMENT****DUKE TRACYS  
3101 SW 26TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF1129	EHF25	COS	FOOD CONTACT SURFACES		3/7/2014	3	HL1B	
			Moldy soda gun.Soda gun must be washed, rinsed and sanitized every day.					

**DYERS BAR B QUE  
1619 S KENTUCKY ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFK14					3/6/2014	0	HL1B

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**ESTABLISHMENT**

**DYNAMIC NUTRITION  
4205 SW 21ST 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>
HF2267					3/11/2014	0	HL1B

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### ESTABLISHMENT

#### EDDIES NAPOLIS ITALIAN RESTAUR

2301 12TH AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFC313	EHF28	H10DAY	ALL OTHER VIOLATIONS		3/10/2014	7	HL1B
			A)Seal back storage area right under roof to prevent animals and others things from the dry storage area within 10 days. B)Post last inspection, food manager card, food establishment permit in a conspicuous place.				
	EHF14	H10DAY	WATER SUPPLY		3/10/2014		
			A)Cold water valve on hand sink must be fixed to work within 10 days.				
	EHF20	COS	TOXIC ITEMS		3/10/2014		
			A)Sanitizer bottle found well over 400ppm, must be 200ppm and no more than 400ppm.				
	EHF03	IN	HOT HOLDING		3/10/2014		
			A)Meatballs holding at 159 degrees.				
	EHF02	IN	COLD HOLDING		3/10/2014		
			A)Sausage holding at 39 degrees.				

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**ESTABLISHMENT**

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### ESTABLISHMENT

**EMBERS STEAKHOUSE  
2501 S KENTUCKY ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1987	EHF25	H10DAY	FOOD CONTACT SURFACES		3/6/2014	12	HL1B
			a)Ice scoop stored in ice with handle touching ice. b)Ice scoop lying on a dirty surface.				
	EHF27	H10DAY	ESTABLISHMENT PERMIT		3/6/2014		
			Food establishment permit not posted.				
	EHF21	H10DAY	MANUAL WARE WASHING		3/6/2014		
			Ware wash sanitizer too weak.				
	EHF24	H10DAY	THERMOMETERS		3/6/2014		
			No themometer in cold hold under salad prep area.				
	EHF28	COS	ALL OTHER VIOLATIONS		3/6/2014		
			Clean inside microwave. b)Clean vent hood. c)Clean vents in walk in refrigerator. d)Clean inside of ice machine.				

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**ESTABLISHMENT**

**FAT CAT FISH MARKET**

**1309 DUMAS DR**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>
HFM432					3/12/2014	0	HL1B

**Food Establishment Public Inspection Report****From 3/6/14 thru 3/12/14****ESTABLISHMENT****FELDMANS WRONG WAY DINER****2100 N 2ND 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>
HFC277	EHF28	IN	ALL OTHER VIOLATIONS		3/10/2014	12	HL1B
			A)Corrected. B)Corrected. C)Corrected.				
	EHF25	COS	FOOD CONTACT SURFACES		3/10/2014		
			A)Lots of clean dishes found with food debris still on them. All dishes must be rewashed.				
	EHF02	COS	COLD HOLDING		3/10/2014		
			A)Tomatoes holding at 50 degrees. B)Large amount of raw chicken thawing in sink under cold running water at 53 degrees. Chicken should never reach above 41 degrees. Rapidly chilled the chicken.				
	EHF08	COS	GOOD HYGIENIC PRACTICES		3/10/2014		
			A)Cleaning supplies and food debri found in hand sink. Hand sink is for hand washing only. B)Employee seen sitting on serving counter.				
	EHF03	IN	HOT HOLDING		3/10/2014		
			A)Chicken holding on grill at 150 degrees. B)Ground beef holding at 185 degrees.				

**Food Establishment Public Inspection Report**

From 3/6/14 thru 3/12/14

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**ESTABLISHMENT**

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**FOUNTAIN OF HEALTH INC  
3705 OLSEN BLVD**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>
HF606					3/7/2014	0	HL1B

**FROSTY TREATS OF TEXAS  
1017 SW 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>
HFRM377					3/12/2014	0	HL1B

**Food Establishment Public Inspection Report**

From 3/6/14 thru 3/12/14

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**ESTABLISHMENT****FROSTY TREATS OF TEXAS INC****1017 SW 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>
HF1491					3/12/2014	0	HL1B
HFM238					3/12/2014	0	HL1B
HFM271					3/12/2014	0	HL1B

## Food Establishment Public Inspection Report

From 3/6/14 thru 3/12/14

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**ESTABLISHMENT**

**FROSTY TREATS OF TEXAS INC**

HFM272				3/12/2014	0	HL1B
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HFM274				3/12/2014	0	HL1B
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HFM324	EHF28	H180 DAY	ALL OTHER VIOLATIONS	3/12/2014	0	HL1B
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Permit numbers on outside of van are faded and need to be replaced.

HFM334	EHF28	H180 DAY	ALL OTHER VIOLATIONS	3/12/2014	0	HL1B
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Permit numbers need to be replaced. Current numbers are faded.

**Food Establishment Public Inspection Report**

From 3/6/14 thru 3/12/14

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

HFM416					3/12/2014	0	HL1B
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**FROSTY TREATS OF TEXAS INC #51****1017 SW 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>
HFM215					3/12/2014	0	HL1B

**Food Establishment Public Inspection Report**

From 3/6/14 thru 3/12/14

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**ESTABLISHMENT**

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**FROSTY TREATS OF TEXAS INC #58**

1017 SW 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>
HFM210					3/12/2014	0	HL1B

**FROSTY TREATS OF TEXAS INC #90**

1017 SW 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>
HFM213					3/12/2014	0	HL1B

**Food Establishment Public Inspection Report**

From 3/6/14 thru 3/12/14

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**ESTABLISHMENT****GOOD & HEALTHY CAFE  
1901 MEDI PARK DR**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>
HF2440	EHF07	COS	ADEQUATE HAND WASHING		3/10/2014	8	HL1B
			a)Wash hands between glove change when going from raw to ready to eat food.				
	EHF13	COS	HACCP PLAN/TIME		3/10/2014		
			a)Datemark cooked food items in the cooler.				

## Food Establishment Public Inspection Report

From 3/6/14 thru 3/12/14

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**ESTABLISHMENT**

**GOONEYS BAR & GRILL**

**705 S POLK ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2334	EHF10	COS	SOUND CONDITION		3/12/2014	8	HL1B
			Food marked refrigerate after open - not refrigerated.				
	EHF08	COS	GOOD HYGIENIC PRACTICES		3/12/2014		
			Open employee drink in kitchen.				
	EHF28	H90 DAY	ALL OTHER VIOLATIONS		3/12/2014		
			Personal clothing cannot be stored w/food or equipment. b)Grill sides and fryers sides have grease build-up. c)Top outside (motor area) reach in coolers dusty.				

## Food Establishment Public Inspection Report

From 3/6/14 thru 3/12/14

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**ESTABLISHMENT**

**GRACE LEARNING CENTER  
4214 RIDGECREST CIR**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFD69	EHF28	COS	ALL OTHER VIOLATIONS		3/7/2014	0	HL1B
			Clean inside and outside of microwave. b)Clean handle on refrigerator. c)Styrofoam plates stored on floor. Must be at least 6 inches off of floor.				
	EHF29	IN	RECOGNITION		3/7/2014		
			Establishment has a very clean kitchen and very knowledgeable director.				

**Food Establishment Public Inspection Report**

From 3/6/14 thru 3/12/14

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**ESTABLISHMENT**

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**HILLSIDE HEIGHTS REHAB SUITES****6650 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>
HF2421	EHF10	COS	SOUND CONDITION		3/11/2014	7	HL1B
			a)Cans dented on rim and seam on rack.				
	EHF20	COS	TOXIC ITEMS		3/11/2014		
			a)Unlabeled chemical in mop sink area.				

**Food Establishment Public Inspection Report**

From 3/6/14 thru 3/12/14

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**ESTABLISHMENT****HOLIDAY INN EXPRESS****2806 WOLFLIN AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1349	EHF02	COS	COLD HOLDING		3/6/2014	8	HL1B
			Cream cheese holding at 56F. Package states "keep refrigerated".				
	EHF16	COS	HAND WASH FACILITIES ADEQUATE		3/6/2014		
			Hand washing sink blocked by trash. Hand washing sink must be accessible at all times.				
	EHF28	COS	ALL OTHER VIOLATIONS		3/6/2014		
			Clean gaskets on bottom milk cold hold.				

**Food Establishment Public Inspection Report**

**From 3/6/14 thru 3/12/14**

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**ESTABLISHMENT**

**JAMAKA ME KRAZEE  
4004 RIVER 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>
HFM441					3/10/2014	0	HL1B

**Food Establishment Public Inspection Report****From 3/6/14 thru 3/12/14****ESTABLISHMENT****JOE DADDYS****2108 PARAMOUNT 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>
HF2300	EHF28	COS	ALL OTHER VIOLATIONS		3/6/2014	25	HL1B
			Employee food stored with customer food.Clean plastic lid holder, bottom of ice cream freezer, vents in walkin refrigerator, gaskets. Food on floor in freezer. All food must be kept at least 6" off floor. Shelled eggs stored above RTE food.				
	EHF21	COS	MANUAL WARE WASHING		3/6/2014		
			Ware washing machine sanitizer is too weak.				
	EHF25	COS	FOOD CONTACT SURFACES		3/6/2014		
			Mold on soda nozzles. b)Ice scoop holder needs to be cleaned.				
	EHF02	COS	COLD HOLDING		3/6/2014		
			Tomatoes holding at 50F & pico holding at 51F.				
	EHF09	COS	APPROVED SOURCE/LABELING		3/6/2014		
			Employee drink with no lid and straw. All drinks in kitchen area must have a lid and a straw.				

**Food Establishment Public Inspection Report****From 3/6/14 thru 3/12/14**

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**ESTABLISHMENT****JOE DADDYS**

HF2300	EHF20	COS	TOXIC ITEMS	3/6/2014	25	HL1B
			Chemical bottle stored with food.			
	EHF17	COS	HAND WASH WITH SOAP/TOWELS	3/6/2014		
			No paper towels at hand washing sink in bar area.			
	EHF10	COS	SOUND CONDITION	3/6/2014		
			Dented cans on shelf. Dented cans must be kept separately from non dented cans.			

## Food Establishment Public Inspection Report

From 3/6/14 thru 3/12/14

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### ESTABLISHMENT

**KABUKI ROMANZA  
8130 W INTERSTATE 40**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1365	EHF10	COS	SOUND CONDITION		3/12/2014	17	HL1B
			a)Sushi frozen for 7 days at 10F. Must be -4F.				
	EHF02	COS	COLD HOLDING		3/12/2014		
			a)Tofu at 54F. Must be 41F or below.				
	EHF21	H10DAY	MANUAL WARE WASHING		3/12/2014		
			a)Dish washer not sanitizing.				
	EHF28	COS	ALL OTHER VIOLATIONS		3/12/2014		
			a)Cabbage must be 6" off ground. b)Employee drinks need to be in designated area. c)Dust fire suppression in sushi area.				
	EHF01	COS	COOLING FOR COOKED FOOD		3/12/2014		
			a)Rice that is cooked not cooling properly. Another rack is needed.				

**Food Establishment Public Inspection Report**

From 3/6/14 thru 3/12/14

**ESTABLISHMENT****KFC  
1510 ROSS 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>
HF1790	EHF28	H10DAY	ALL OTHER VIOLATIONS		3/6/2014	3	HL1B
			Dust found on top of equipment. b)Single service items found on floor of dry storage room.				
	EHF24	H10DAY	THERMOMETERS		3/6/2014		
			No thermometer in reach in refrigerator. b)Thermometer broken in walk in cooler.				

**KING & I THE  
104 15TH 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>
HFC291	EHF18	H10DAY	INSECT CONTAMINATION		3/10/2014	3	HL1B
			A)Live roach seen it kitchen. A pest control company must come and spray within 10 days and company must provide a receipt. B)Move all equipment and clean underneath by follow up date.				

**Food Establishment Public Inspection Report****From 3/6/14 thru 3/12/14**

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**ESTABLISHMENT****KITCHEN EXPRESS  
6007 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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HF2443	EHF12	COS	CROSS CONTAMINATION		3/11/2014	4	HL1B
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Spoons used for rice held in cold water. Cold water allows bacteria to grow on rice particles left on spoons. To hold spoons in water for rice the water must remain at 135°F or hotter.

## Food Establishment Public Inspection Report

From 3/6/14 thru 3/12/14

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**ESTABLISHMENT**

**LEGACY REHABILITATION & LIVING**

**4033 SW 51ST AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2368	EHF10	COS	SOUND CONDITION		3/11/2014	11	HL1B
			Onions in tub found not of sound condition.				
	EHF08	COS	GOOD HYGIENIC PRACTICES		3/11/2014		
			Hand sink had dirty dishes in it. Never block a handsink.				
	EHF25	H10DAY	FOOD CONTACT SURFACES		3/11/2014		
			Tea and coffee nozzles not cleaned daily. Splatter on shelf bottom above cooktop. Sanitized items stored with non-sanitized items. Dirty apron on clean dish rack.				
	EHF28	H10DAY	ALL OTHER VIOLATIONS		3/11/2014		
			Food product on floor.cos. Personal clothing setting on fd storage tray w/fds. Kitchen floor drains have buildup. Coving missing along floor in dish wash room.Hand sink draining too slow. Seal hole in ceiling around sprinkler head. Clean dust buildup.				

## Food Establishment Public Inspection Report

From 3/6/14 thru 3/12/14

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### ESTABLISHMENT

**LINS GRAND BUFFET  
8440 W INTERSTATE 40**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1265	EHF28	COS	ALL OTHER VIOLATIONS		3/12/2014	24	HL1B
			a)Keep handles of scoops up and out of product. b)Hand wash signs needed at all hand sinks. c)Boxes in freezer must be 6" off the ground. d)Covered trash needed in employee restroom. e)Change out dirty dish water as needed.				
	EHF25	COS	FOOD CONTACT SURFACES		3/12/2014		
			a)Dispose of heavily rusted wok.				
	EHF24	COS	THERMOMETERS		3/12/2014		
			a)No thermometer in sushi cooler. b)No thermometer in line cooler.				
	EHF21	H10DAY	MANUAL WARE WASHING		3/12/2014		
			a)Dish washer not sanitizing. b)No sanitizer in wait station wipe down. COS				
	EHF08	COS	GOOD HYGIENIC PRACTICES		3/12/2014		
			a)Food employee washed a scoop in the hand sink.				

**Food Establishment Public Inspection Report****From 3/6/14 thru 3/12/14**

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**ESTABLISHMENT**

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**LINS GRAND BUFFET**

HF1265	EHF10	COS	SOUND CONDITION	3/12/2014	24	HL1B
			a)Dented cans on rack.			
	EHF11	COS	PROPER HANDLING RTE	3/12/2014		
			a)Handle of ice scoop was down in ice at wait station.			
	EHF17	COS	HAND WASH WITH SOAP/TOWELS	3/12/2014		
			a)No soap or paper towels in employee restroom.			

**Food Establishment Public Inspection Report****From 3/6/14 thru 3/12/14****ESTABLISHMENT****LOVES TRAVEL STOP #200****6930 E INTERSTATE 40**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>
HF770	EHF22	H10DAY	MANAGER KNOWLEDGE/CERTIFIED		3/7/2014	3	HL1B
			Full time employee needs to obtain food manager card. Next class is Wed 3/12/14. at 821 S Johnson. The class is from 8:30-11:30 a.m. on Wednesday and the test is Friday, March 14, at 8:30 a.m.				
	EHF28	COS	ALL OTHER VIOLATIONS		3/7/2014		
			Clean condensate ice out of walk in freezer.				

**MCDONALDS****400 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>
HF1190	EHF15	IN	EQUIPMENT ADEQUATE		3/6/2014	0	HFOL
			a)Corrected.				

**Food Establishment Public Inspection Report**

From 3/6/14 thru 3/12/14

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**ESTABLISHMENT****MULLIGANS SPORTS PUB  
2511 PARAMOUNT BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF1382	EHF28	COS	ALL OTHER VIOLATIONS		3/7/2014	0	HL1B	
			Blower covers in walk in needed to be cleaned. b)Floor needed to be swept and mopped.					

**NEW BEGINNINGS  
3606 ATKINSEN ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFD38					3/7/2014	0	HL1B

**Food Establishment Public Inspection Report**

**From 3/6/14 thru 3/12/14**

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**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	EHF28	H60 DAY	ALL OTHER VIOLATIONS	Quaternary ammonia sanitizer test strips are needed.	3/11/2014	0	HL1B

**Food Establishment Public Inspection Report****From 3/6/14 thru 3/12/14****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	H10DAY	ALL OTHER VIOLATIONS		3/7/2014	18	HL1B
			Broken glass in bottom of glass chiller(bar). Blower covers in freezer need to be cleaned. Inside lid to plate chiller is broken. Repair as needed to prevent insulation contamination.				
	EHF24	COS	THERMOMETERS		3/7/2014		
			No thermometer in walk in freezer.				
	EHF25	H10DAY	FOOD CONTACT SURFACES		3/7/2014		
			Salamander oven bottom over grill has splatter. Inside ovens not clean. Ovens must be cleaned every 24 hrs. Tea nozzles not cleaned daily. Ice bucket stored on floor.				
	EHF12	COS	CROSS CONTAMINATION		3/7/2014		
			Heated dip well not hot. Scoop used for foods taken from cold dip well with no flush occurring and used for RTE foods.				
	EHF10	COS	SOUND CONDITION		3/7/2014		
			Container sauce stored with no lid.				

**Food Establishment Public Inspection Report**

**From 3/6/14 thru 3/12/14**

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**ESTABLISHMENT**

**OUTBACK STEAKHOUSE**

HF869

EHF08

COS

GOOD HYGIENIC PRACTICES

3/7/2014

18

HL1B

Open employee drink with no lid.

## Food Establishment Public Inspection Report

From 3/6/14 thru 3/12/14

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**ESTABLISHMENT**

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

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFC268	EHF03	COS	HOT HOLDING		3/6/2014	15	HL1B
			A)Hot dogs holding on grill at 110 degrees. Must be held above 135 degrees at all times.				
	EHF13	COS	HACCP PLAN/TIME		3/6/2014		
			A)Cut sausage sitting in cooler with no preparation date on it. Any potentially hazardous foods held longer than 24 hours must have a date on them.				
	EHF25	COS	FOOD CONTACT SURFACES		3/6/2014		
			A)Tea nozzle was moldy. A)Soda nozzles were moldy. Clean daily wash, rinse, sanitize, airdry.				
	EHF24	COS	THERMOMETERS		3/6/2014		
			A)Probe thermometer needed for checking cooking temps.				
	EHF28	COS	ALL OTHER VIOLATIONS		3/6/2014		
			A)Test strips needed for both sanitizers, chlorine and Quat.				

**Food Establishment Public Inspection Report**

From 3/6/14 thru 3/12/14

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**ESTABLISHMENT**

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**PATTAYA RESTAURANT****6204 HILLSIDE RD**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>
HF1904					3/11/2014	0	HFOL

**PAVILLARD LEARNING CENTER****2404 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>
HFD11					3/12/2014	0	HL1B

**Food Establishment Public Inspection Report****From 3/6/14 thru 3/12/14****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	EHF28	COS	ALL OTHER VIOLATIONS		3/11/2014	11	HL1B
			a)Hand wash sign needed at hand sinks. b)Label bulk items.				
	EHF12	COS	CROSS CONTAMINATION		3/11/2014		
			a Cook dropped spoon on floor then used the spoon to scoop a customer's food on a plate.				
	EHF10	COS	SOUND CONDITION		3/11/2014		
			a)Dented cans on rack.				
	EHF20	COS	TOXIC ITEMS		3/11/2014		
			a)Unlabeled chemicals in cabinet.				

**Food Establishment Public Inspection Report****From 3/6/14 thru 3/12/14****ESTABLISHMENT****PHO SOFIA  
5625 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>
HF2516	EHF22	H45 DAY	MANAGER KNOWLEDGE/CERTIFIED		3/6/2014	0	HFOL
			A certified food manager is needed within 45 days.Next class is 3/12/14 at 821 S. Johnson.				
	EHF28	H90 DAY	ALL OTHER VIOLATIONS		3/6/2014		
			Post the permit and last inspection report in the establishment. Ok to open. Open 3-7-14.				

## Food Establishment Public Inspection Report

From 3/6/14 thru 3/12/14

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### ESTABLISHMENT

**PIZZA HUT  
110 23RD ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFC229	EHF28	COS	ALL OTHER VIOLATIONS		3/10/2014	3	HL1B
			A)Store covered drinks on bottom shelf. B)Do not store personal food with clean dishes.				
	EHF21	COS	MANUAL WARE WASHING		3/10/2014		
			A)Dish machine found not sanitizing. Once primed dish machine worked properly.				

### QUAIL CREEK SURGICAL HOSPITAL 6819 PLUM CREEK DR

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF206	EHF28	H60 DAY	ALL OTHER VIOLATIONS		3/6/2014	0	HL1B
			Ceiling around vents needs to be cleaned.				

**Food Establishment Public Inspection Report****From 3/6/14 thru 3/12/14**

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**ESTABLISHMENT**

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**ROCK N ROLL SODA SHOPPE****404 15TH 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>
HFC325	EHF22	IN	MANAGER KNOWLEDGE/CERTIFIED		3/6/2014	4	HL1B
			A)Corrected.				
	EHF14	H10DAY	WATER SUPPLY		3/6/2014		
			A)Establishment's hot water tank is not large enough to supply hot water at all hours of operation. Hot water runs out when sinks and buckets are filled. Hot water heater must be replaced within 10 days to an adequate size.				

## Food Establishment Public Inspection Report

From 3/6/14 thru 3/12/14

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### ESTABLISHMENT

**RUBY TEQUILAS  
3616 S SONCY RD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2402	EHF17	COS	HAND WASH WITH SOAP/TOWELS		3/11/2014	21	HL1B
			a)No paper towels at bar hand sink.				
	EHF02	COS	COLD HOLDING		3/11/2014		
			a)Cooked jalepenos at 100F. b)Cooked poblanos at 50F. c.)Diced tomatoes at 55F.				
	EHF08	COS	GOOD HYGIENIC PRACTICES		3/11/2014		
			a)Dirty pitcher in hand sink at tortilla station.				
	EHF21	H10DAY	MANUAL WARE WASHING		3/11/2014		
			a)Dish washer not sanitizing properly. b)Quat sanitizer dispenser at 0 ppm.				
	EHF24	COS	THERMOMETERS		3/11/2014		
			a)Thermometers needed in all coolers.				

**Food Establishment Public Inspection Report****From 3/6/14 thru 3/12/14**

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**ESTABLISHMENT****RUBY TEQUILAS**

HF2402	EHF23	COS	SEWAGE/WASTEWATER	3/11/2014	21	HL1B
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a)Water leaking from dishwasher.

	EHF28	COS	ALL OTHER VIOLATIONS	3/11/2014		
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a)Seal concrete at walkway. b)All scoops must have a handle. c)Cook must wear a hat or hairnet.

**Food Establishment Public Inspection Report****From 3/6/14 thru 3/12/14****ESTABLISHMENT****RUDYS COUNTRY STORE & BAR B Q****3751 W INTERSTATE 40**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1658	EHF28	H10DAY	ALL OTHER VIOLATIONS		3/12/2014	8	HL1B
			Walkin shelves not clean. b)Ceiling panel out of place. c)Scoops with no handle. All food scoops must have handle. d)Do not store food containers or equipment where they are exposed to splatter from floor cleaning.				
	EHF25	H10DAY	FOOD CONTACT SURFACES		3/12/2014		
			Inside ice machine not clean. b)Utensil containers not clean. c)Plastic wrap unit dirty. d)Spills inside bulk food bin. e)Pans stored on bottom shelf not clean.				
	EHF03	H24 HOUR	HOT HOLDING		3/12/2014		
			Beef in hot hold found at 105°-128°F. Must hold at 135°F or hotter.				

**Food Establishment Public Inspection Report**

From 3/6/14 thru 3/12/14

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**ESTABLISHMENT****SAIGON RESTAURANT  
2909 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>
HF2381	EHF20	COS	TOXIC ITEMS		3/6/2014	11	HL1B
			Chemical stored on food counter.				
	EHF24	COS	THERMOMETERS		3/6/2014		
			Thermometer missing from stand up freezer.				
	EHF28	H90 DAY	ALL OTHER VIOLATIONS		3/6/2014		
			Air intake was dirty. b)Blower covers in walkin cooler are dirty. c)Shelves needed to be clean.				

**Food Establishment Public Inspection Report**

From 3/6/14 thru 3/12/14

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**ESTABLISHMENT****SAYAKOMARNS****419 16TH ST**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>
HFC261	EHF28	COS	ALL OTHER VIOLATIONS		3/6/2014	3	HL1B
			A)Thawing must be done under cold running water.				
	EHF20	COS	TOXIC ITEMS		3/6/2014		
			A)Employee medicine cannot be stored with food or food products.				

**Food Establishment Public Inspection Report**

From 3/6/14 thru 3/12/14

**ESTABLISHMENT****SCHLOTZSKYS DELI**

1612 ROSS ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF517	EHF17	H10DAY	HAND WASH WITH SOAP/TOWELS		3/7/2014	0	H PREOPEN
			Towels needed at hand sinks.				
	EHF25	H10DAY	FOOD CONTACT SURFACES		3/7/2014		
			Wipe down all food contact surfaces, sanitize all food contact surfaces.				
HF517	EHF25	IN	FOOD CONTACT SURFACES		3/11/2014	0	HFOL
			Corrected.				
	EHF17	IN	HAND WASH WITH SOAP/TOWELS		3/11/2014		
			Corrected.				

**3440 BELL ST**

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

From 3/6/14 thru 3/12/14

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**ESTABLISHMENT****SCHLOTZSKYS DELI**

HF944	EHF15	IN	EQUIPMENT ADEQUATE	3/10/2014	0	HFOL
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a)No potentially hazardous food in cooler. Part is on order.

**SPUDNUTS****312 S MCMASTERS 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>
HF2250					3/6/2014	0	HL1B

**Food Establishment Public Inspection Report****From 3/6/14 thru 3/12/14****ESTABLISHMENT****SUPER 8  
2103 LAKEVIEW DR**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>
HF1184	EHF28	COS	ALL OTHER VIOLATIONS		3/6/2014	3	HL1B
			Card board used on shelf to keep plates from falling on floor. Card board can not be used on shelf. Item must be smooth, easily cleanable surface.				
	EHF22	H45 DAY	MANAGER KNOWLEDGE/CERTIFIED		3/6/2014		
			No certified food manager. Establishment must have a certified food manager at all times. Food manager course schedule given to manager.				

**Food Establishment Public Inspection Report**

From 3/6/14 thru 3/12/14

**ESTABLISHMENT****TACO BELL  
5807 SW 45TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1225	EHF24	COS	THERMOMETERS		3/6/2014	3	HL1B
			Thermometer missing from reach in freezer.				
	EHF28	H90 DAY	ALL OTHER VIOLATIONS		3/6/2014		
			Ensure non easily identifiable foods are labeled. b)Dust found on top of equipment.				

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

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2346	EHF28	COS	ALL OTHER VIOLATIONS		3/10/2014	0	HL1B
			a)Replace light cover. b)Replace ceiling tiles. c)Do not store clean knives in areas that are not easily cleanable.				

**Food Establishment Public Inspection Report**

**From 3/6/14 thru 3/12/14**

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**ESTABLISHMENT**

**TACO VILLA #5  
3301 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>
HF397	EHF21	IN	MANUAL WARE WASHING	a)Corrected.	3/10/2014	0	HFOL

**Food Establishment Public Inspection Report****From 3/6/14 thru 3/12/14****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	H10DAY	HAND WASH WITH SOAP/TOWELS		3/6/2014	3	HL1B
			A)Handle to cold water broken off of hand sink. Needs to be fixed within 10 days.				
	EHF03	IN	HOT HOLDING		3/6/2014		
			Hamburger meat at 186F.				
	EHF02	IN	COLD HOLDING		3/6/2014		
			Pico de gallo temped at 38F.				

## Food Establishment Public Inspection Report

From 3/6/14 thru 3/12/14

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### ESTABLISHMENT

**TAQUERIA EL COMAL**  
1210 E AMARILLO BLVD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1331	EHF08	COS	GOOD HYGIENIC PRACTICES		3/7/2014	4	HL1B
			Had onions stored in mopsink.				

**TEA 2 GO**  
2207 S WESTERN ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2461	EHF28	COS	ALL OTHER VIOLATIONS		3/6/2014	3	HL1B
			A)Clean condiment holders by tea dispensers. B)Clean gaskets on tea cold hold.				
	EHF27	COS	ESTABLISHMENT PERMIT		3/6/2014		
			Last inspection not posted. Current inspection must be posted at all times.				

## Food Establishment Public Inspection Report

From 3/6/14 thru 3/12/14

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**ESTABLISHMENT**

**THAI KITCHEN RESTAURANT**

**713 23RD ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFC220	EHF28	COS	ALL OTHER VIOLATIONS		3/10/2014	15	HL1B
			A)Filters for hood vent must be placed in place.				
	EHF08	COS	GOOD HYGIENIC PRACTICES		3/10/2014		
			A)Employee seen washing hands in mop sink. Hands can only be washed in hand sink with soap and paper towels.				
	EHF07	COS	ADEQUATE HAND WASHING		3/10/2014		
			A)Employee seen not washing hands before putting on gloves.				
	EHF02	IN	COLD HOLDING		3/10/2014		
			A)Chicken holding at 39 degrees.				
	EHF03	IN	HOT HOLDING		3/10/2014		
			A)Rice holding at 158 degrees.				

**Food Establishment Public Inspection Report**

**From 3/6/14 thru 3/12/14**

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**ESTABLISHMENT**

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**THAI KITCHEN RESTAURANT**

HFC220	EHF17	COS	HAND WASH WITH SOAP/TOWELS	3/10/2014	15	HL1B
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A)Hand soap needed at hand sink.

	EHF11	COS	PROPER HANDLING RTE	3/10/2014		
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A)Employee seen handling ready to eat foods with bare hands. Gloves or utensils must be used.

**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>
HFM444					3/11/2014	0	H PREOPEN

**Food Establishment Public Inspection Report****From 3/6/14 thru 3/12/14****ESTABLISHMENT****UNITED SUPERMARKET #529****5807 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>
HF1653	EHF10	COS	SOUND CONDITION		3/12/2014	22	HL1B
			Food requiring refrigeration-not refrigerated. Dented cans for use.				
	EHF20	COS	TOXIC ITEMS		3/12/2014		
			Chemical cleaner stored with food.				
	EHF03	COS	HOT HOLDING		3/12/2014		
			Bacon held out of temp control found not crispy. Must be crispy.				
	EHF09	COS	APPROVED SOURCE/LABELING		3/12/2014		
			Bulk foods not labeled.				
	EHF28	H10DAY	ALL OTHER VIOLATIONS		3/12/2014		
			Stove top has buildup of food spills.Floor has food spills behind grills.Ceiling fan mounting has hole open to attic-seal hole.Floor cleaning with pressure hose is contaminating work space w/splatter.Care must be used to not spray-splatter foods & equip.				

**Food Establishment Public Inspection Report**

**From 3/6/14 thru 3/12/14**

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**ESTABLISHMENT**

**UNITED SUPERMARKET #529**

HF1653	EHF24	COS	THERMOMETERS	3/12/2014	22	HL1B
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No thermometer readily visible in Z cold hold units.

	EHF25	H10DAY	FOOD CONTACT SURFACES	3/12/2014		
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Utensil tubs with food crumbs. Utensil container on bottom shelf w/stagnant water. Lid holding tub with stagnant dirty water. Dirty knife on clean knife holder.

**WEIGHT WATCHERS NORTH AMERICA  
3150 S SONCY RD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2231					3/6/2014	0	HL1B

## Food Establishment Public Inspection Report

From 3/6/14 thru 3/12/14

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**ESTABLISHMENT**

**WESTERN PLATEAU ELEMENTARY**

**4927 SHAWNEE TRL**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF465	EHF28	H90 DAY	ALL OTHER VIOLATIONS		3/6/2014	4	HL1B
			Wood prep table has gaps of crevices that are not easily cleanable. Seal as needed to allow proper cleaning or discontinue using for food prep. Items not being used & not necessary for operation of kitchen being stored in kitchen. Remove from from kitchen.				
	EHF13	COS	HACCP PLAN/TIME		3/6/2014		
			Meat product with expired HACCP date.				

## Food Establishment Public Inspection Report

From 3/6/14 thru 3/12/14

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**ESTABLISHMENT**

**WHATABURGER #427**

**734 N PIERCE ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF285	EHF03	COS	HOT HOLDING		3/6/2014	8	HL1B
			Sausage near hot hold area at 122°F. It was reheated and stored in a hotter location.				
	EHF28	H90 DAY	ALL OTHER VIOLATIONS		3/6/2014		
			Remove any wet cardboard from the floor around the floor drain.cos b)Replace the wedge under the shelves in storage area. Use a plastic or metal material that does not absorb moisture.cos c)Post a valid food manager card.Mgr has ServSafe certification.				
	EHF25	COS	FOOD CONTACT SURFACES		3/6/2014		
			Employee coats hung on shelves with clean equipment. They were moved to the closet away from clean food contact surfaces.				

**Food Establishment Public Inspection Report****From 3/6/14 thru 3/12/14****ESTABLISHMENT****WHATABURGER #902  
3620 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>
HF1228	EHF25	COS	FOOD CONTACT SURFACES		3/10/2014	6	HL1B
			A)Tea nozzles needed to be cleaned. B)Soda machine in drive thru needed to be cleaned. C)Soda nozzles in dining room needed to be cleaned.				
	EHF28	COS	ALL OTHER VIOLATIONS		3/10/2014		
			Raw hamburger meat stored over chopped onions in cooler.				
	EHF17	COS	HAND WASH WITH SOAP/TOWELS		3/10/2014		
			Paper towels needed at hand sink next to ice machine.				

**Food Establishment Public Inspection Report****From 3/6/14 thru 3/12/14****ESTABLISHMENT****WIENERSCHNITZEL #192****2801 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>
HF1705	EHF20	COS	TOXIC ITEMS		3/7/2014	6	HL1B
			Wipe down sanitizer over 400ppm. Should be 100ppm.				
	EHF28	COS	ALL OTHER VIOLATIONS		3/7/2014		
			A)Replace gaskets on cold hold under prep table. B)Replace gaskets under ice cream area.C)Clean outside of ice machine. D)Clean vents in walkin freezer. E)Clean vents in walk in refrigerator. F)Replace gasket on walk in freezer door.				
	EHF24	COS	THERMOMETERS		3/7/2014		
			Thermometer in cold hold under french fries not working.				

## Food Establishment Public Inspection Report

From 3/6/14 thru 3/12/14

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**ESTABLISHMENT**

**WILD BILLS  
3514 SW 6TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1909	EHF28	COS	ALL OTHER VIOLATIONS		3/6/2014	6	HL1B
			a)No Spanish hand washing sign in womens restroom.b)No hand washing signs in mens restroom.				
	EHF27	H24 HOUR	ESTABLISHMENT PERMIT		3/6/2014		
			Food Establishment Permit has expired and must be payed by noon Friday.				
	EHF20	COS	TOXIC ITEMS		3/6/2014		
			Spray bottle not labeled.				