

Food Establishment Public Inspection Report
From 5/22/14 thru 5/28/14

ESTABLISHMENT

**212 CLUB LLC, THE
 212 SW 6TH AVE**

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|---|-----------------------|--------------------|----------------------|-----------------|------------------------|-----------------|------------------------|
| HF323 | EHF28 | H90 DAY | ALL OTHER VIOLATIONS | | 5/22/2014 | 0 | HL1B |
| <p align="center">If you make changes in bar or change owners you will need to put a smooth easily cleanable surface.</p> | | | | | | | |

**AMARILLO COUNTRY CLUB
 4800 BUSHLAND BLVD**

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|---|-----------------------|--------------------|----------------------|-----------------|------------------------|-----------------|------------------------|
| HF404 | EHF28 | IN | ALL OTHER VIOLATIONS | | 5/23/2014 | 0 | HOTHER |
| <p align="center">Drink making station in Tiki Hut is approved for use this year until more permanent solution can be made.</p> | | | | | | | |

Food Establishment Public Inspection Report

From 5/22/14 thru 5/28/14

ESTABLISHMENT

**AMARILLO ICE CO
1400 S JOHNSON ST**

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|-----------------|-----------------------|--------------------|--------------------|-----------------|------------------------|-----------------|------------------------|
| HF268 | | | | | 5/23/2014 | 0 | HL1B |

Food Establishment Public Inspection Report

From 5/22/14 thru 5/28/14

ESTABLISHMENT

**AMBASSADOR HOTEL
3100 W INTERSTATE 40**

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|----------|----------------|-------------|--|----------|-----------------|----------|-----------------|
| HF2541 | EHF20 | COS | TOXIC ITEMS | | 5/23/2014 | 26 | HL1B |
| | | | Chemical cleaner stored with foods. | | | | |
| | EHF23 | H10DAY | SEWAGE/WASTEWATER | | 5/23/2014 | | |
| | | | Leak at sink drain at bar. | | | | |
| | EHF02 | COS | COLD HOLDING | | 5/23/2014 | | |
| | | | Walk in cooler at 48 deg.No records of temp kept.All potentially hazardous foods discarded. Reach in cooler at 58 deg F. All potentially hazardous foods discarded.Records should be kept to show when temps were checked.Temps should be checked every 4 hrs. | | | | |
| | EHF08 | COS | GOOD HYGIENIC PRACTICES | | 5/23/2014 | | |
| | | | Several open employee drinks found in kitchen. B)Chemical dispenser tube stored in hand sink. Do not store anything or put anything except water and soap from hand washing in a hand wash sink. | | | | |
| | EHF09 | COS | APPROVED SOURCE/LABELING | | 5/23/2014 | | |
| | | | Bulk food with no label. B)Several bottles of non easily identifiable foods not labeled. | | | | |

Food Establishment Public Inspection Report

From 5/22/14 thru 5/28/14

ESTABLISHMENT

AMBASSADOR HOTEL

| Inspection Number | Inspector | City | Condition | Date | Score | Level |
|--|-----------|--------|-------------------------|-----------|-------|-------|
| HF2541 | EHF10 | COS | SOUND CONDITION | 5/23/2014 | 26 | HL1B |
| <p>Dented cans holding door open-dry storage. Dented cans must be separated from good cans & marked 'dented don't use.' Fd containers must not be stored on floor. Fd products marked keep refrigerated found not refrigerated. Check all labels for proper storage.</p> | | | | | | |
| | EHF28 | COS | ALL OTHER VIOLATIONS | 5/23/2014 | | |
| <p>Tops of all kitchen equipment must be free of dust. Clean dish racks not clean. Leak at spray wand in dishwash area. Upright fridge door held closed w/tongs. Door must be repaired to close properly. Food & grease on floors & walls in kitchen.</p> | | | | | | |
| | EHF25 | H10DAY | FOOD CONTACT SURFACES | 5/23/2014 | | |
| <p>Chicken reachin cooler gaskets broken. Many broken or cracked plastic tubs in kitchen. Thorough cleaning needed. Pans are peeling tephlon coating. Ice bins at bar not covered. Fds must be protected from contamination. Place lids on bins.</p> | | | | | | |
| HFK132 | EHF08 | COS | GOOD HYGIENIC PRACTICES | 5/23/2014 | 10 | HL1B |
| <p>Open employee drinks stored with catering equipment. All employee drinks must have a lid and straw or sport cap.</p> | | | | | | |
| | EHF23 | H10DAY | SEWAGE/WASTEWATER | 5/23/2014 | | |
| <p>Drain broken on hand sink. Repair as needed.</p> | | | | | | |

Food Establishment Public Inspection Report

From 5/22/14 thru 5/28/14

ESTABLISHMENT

AMBASSADOR HOTEL

| | | | | | | |
|--------|-------|--------|-----------------------|-----------|----|------|
| HFK132 | EHF25 | H10DAY | FOOD CONTACT SURFACES | 5/23/2014 | 10 | HL1B |
|--------|-------|--------|-----------------------|-----------|----|------|

All catering dishes are stored upright and uncovered. All catering utensils and equipment should be stored covered to prevent dust and insect contamination.

| | | | | | | |
|--|-------|---------|----------------------|-----------|--|--|
| | EHF28 | H90 DAY | ALL OTHER VIOLATIONS | 5/23/2014 | | |
|--|-------|---------|----------------------|-----------|--|--|

Replace missing ceiling panels. Floor tiles missing in cater kitchen. Dust on all surfaces in cater kitchen. Mold on wall at dishwash area. Finish wall at 3 bay sink area. Drain line for water filter system not plumbed properly. Faucet dripping-prep sink.

**ARBYS #1658
4406 BELL ST**

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|----------|----------------|-------------|--------------------------|----------|-----------------|----------|-----------------|
| HF1447 | EHF19 | IN | RODENTS/ANIMALS/OPENINGS | | 5/22/2014 | 0 | HFOL |
| | | | Corrected. | | | | |
| | EHF28 | IN | ALL OTHER VIOLATIONS | | 5/22/2014 | | |
| | | | a)b)c)d)Corrected. | | | | |

Food Establishment Public Inspection Report

From 5/22/14 thru 5/28/14

ESTABLISHMENT**BEST WESTERN SANTA FE
4600 E INTERSTATE 40**

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|----------|----------------|-------------|------------------------------|----------|-----------------|----------|-----------------|
| HF125 | EHF03 | IN | HOT HOLDING Sausage 139F. | | 5/23/2014 | 0 | HL1B |

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

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|----------|----------------|-------------|-------------|----------|-----------------|----------|-----------------|
| HF510 | | | | | 5/23/2014 | 0 | HFOL |

Food Establishment Public Inspection Report

From 5/22/14 thru 5/28/14

ESTABLISHMENT

**BLUEBONNETT LLC
3222 SE 3RD AVE**

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|----------|----------------|-------------|--|----------|-----------------|----------|-----------------|
| HF1344 | EHF19 | COS | RODENTS/ANIMALS/OPENINGS | | 5/22/2014 | 9 | HL1B |
| | | | Mouse found in concession. Mouse was removed. | | | | |
| | EHF20 | COS | TOXIC ITEMS | | 5/22/2014 | | |
| | | | Chemicals stored above ready to eat foods. COS | | | | |
| | EHF28 | H10DAY | ALL OTHER VIOLATIONS | | 5/22/2014 | | |
| | | | a)Ceiling tiles in concession need to be replaced. b)Bird feces needs to be removed from fan blades in bar lounge. | | | | |
| | EHF22 | H45 DAY | MANAGER KNOWLEDGE/CERTIFIED | | 5/22/2014 | | |
| | | | Full time employee needs to attend a food managers class. | | | | |

Food Establishment Public Inspection Report

From 5/22/14 thru 5/28/14

ESTABLISHMENT

BRADYS DAIRY QUEEN #17

3333 S WESTERN ST

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|----------|----------------|-------------|---|----------|-----------------|----------|-----------------|
| HF280 | EHF22 | H45 DAY | MANAGER KNOWLEDGE/CERTIFIED | | 5/23/2014 | 11 | HL1B |
| | | | No certified food manager. To be corrected within 45 days. | | | | |
| | EHF25 | COS | FOOD CONTACT SURFACES | | 5/23/2014 | | |
| | | | Single use items in dirty container. | | | | |
| | EHF03 | COS | HOT HOLDING | | 5/23/2014 | | |
| | | | A)Chicken strips hot holding at 117F. B)Steak fingers holding at 117F. All potentially hazardous food must be held at 135F or higher. Repeat. If not corrected by next inspection a \$50 reinspection fee will be charged. | | | | |
| | EHF28 | COS | ALL OTHER VIOLATIONS | | 5/23/2014 | | |
| | | | A)Clean vent in walk in freezer. B)Food stored on floor in walk in freezer. C)Clean can opener. D)Clean inside and outside of ice machine. Repeat. If not corrected by next inspection a \$50 reinspection fee will be charged. | | | | |

Food Establishment Public Inspection Report

From 5/22/14 thru 5/28/14

ESTABLISHMENT

BRAINFREEZE SNO CONES

4400 S WASHINGTON ST

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|----------|----------------|-------------|---|----------|-----------------|----------|-----------------|
| HFM449 | EHF22 | H45 DAY | MANAGER KNOWLEDGE/CERTIFIED | | 5/22/2014 | 0 | H PREOPEN |
| | | | Full time employee needs to take and pass the food manager class at 821 S Johnson on June 11, 2014 at 8:30am. | | | | |
| | EHF24 | H45 DAY | THERMOMETERS | | 5/22/2014 | | |
| | | | Thermometers needed in coolers. | | | | |
| | EHF17 | COS | HAND WASH WITH SOAP/TOWELS | | 5/22/2014 | | |
| | | | A)No soap at hand sink. B)No paper towels at hand sink. | | | | |

Food Establishment Public Inspection Report

From 5/22/14 thru 5/28/14

ESTABLISHMENT

BUCKHORN FAMILY RESTAURANT

7000 E INTERSTATE 40

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type | |
|----------|----------------|-------------|---|----------|-----------------|----------|-----------------|--|
| HF801 | EHF28 | IN | ALL OTHER VIOLATIONS | | 5/23/2014 | 0 | HM4 | |
| | | | Entire cooks line where fire occurred and fire extinguishers were used has been cleaned and all dishes have been washed. All grills and flat tops have been cleaned. The fryer oil was also changed. Restaurant is cleared to open. | | | | | |

CABANA COOLERS 3510 SE 10TH AVE

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|----------|----------------|-------------|-------------|----------|-----------------|----------|-----------------|
| HF13 | | | | | 5/28/2014 | 0 | HL1B |

Food Establishment Public Inspection Report**From 5/22/14 thru 5/28/14**

ESTABLISHMENT

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

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|-----------------|-----------------------|--------------------|--|-----------------|------------------------|-----------------|------------------------|
| HFD3 | EHF21 | COS | MANUAL WARE WASHING | | 5/23/2014 | 6 | HL1B |
| | | | Ware washing machine was not sanitizing at time of inspection. | | | | |
| | EHF25 | COS | FOOD CONTACT SURFACES | | 5/23/2014 | | |
| | | | Pan with clean utensils needed to be cleaned. | | | | |

Food Establishment Public Inspection Report

From 5/22/14 thru 5/28/14

ESTABLISHMENT

CHURCHS CHICKEN #592

2002 S GEORGIA ST

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|----------|----------------|-------------|--|----------|-----------------|----------|-----------------|
| HF980 | EHF24 | COS | THERMOMETERS | | 5/22/2014 | 3 | HL1B |
| | | | No thermometer in walk in refrigerator. | | | | |
| | EHF28 | COS | ALL OTHER VIOLATIONS | | 5/22/2014 | | |
| | | | Stryofoam cup used to dip cole slaw. All scoops must have a handle and must be stored handle up if being stored in food product. | | | | |

Food Establishment Public Inspection Report

From 5/22/14 thru 5/28/14

ESTABLISHMENT

**CORN DOG 7
7701 W INTERSTATE 40**

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|----------|----------------|-------------|--|----------|-----------------|----------|-----------------|
| HF882 | EHF08 | COS | GOOD HYGIENIC PRACTICES | | 5/22/2014 | 14 | HL1B |
| | | | Employee eating in kitchen. Employees are not allowed to eat in the kitchen. | | | | |
| | EHF09 | COS | APPROVED SOURCE/LABELING | | 5/22/2014 | | |
| | | | Food stored in container with label for different food. Foods must be properly labeled. | | | | |
| | EHF20 | COS | TOXIC ITEMS | | 5/22/2014 | | |
| | | | Chemical stored on top food machine. Store all chemicals where food contamination will not occur. | | | | |
| | EHF25 | H10DAY | FOOD CONTACT SURFACES | | 5/22/2014 | | |
| | | | Clean utensil tub, dishrack, heatlamp hoods-fd splatter/buildup, small reach in cooler doors, handles, gaskets, inside blower covers, moldy tea nozzle, ice bucket. Inside icemachine splash guard has mold, rust & door inside not clean. | | | | |
| | EHF28 | H10DAY | ALL OTHER VIOLATIONS | | 5/22/2014 | | |
| | | | Chest freezer lids-loose/not sealing properly. Insulation exposed in one unit. 2nd unit-heavy grease buildup-tape used to hold lid together. Units must be clean-no tape or insulation exposed. Seal numerous holes-kitchen ceiling. Thorough cleaning needed. | | | | |

Food Establishment Public Inspection Report

From 5/22/14 thru 5/28/14

ESTABLISHMENT

COUNTRY CLUB NURSING & REHAB

9 MEDICAL DR

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|----------|----------------|-------------|--|----------|-----------------|----------|-----------------|
| HF200 | EHF10 | COS | SOUND CONDITION | | 5/22/2014 | 10 | HL1B |
| | | | Dented can found on rack in dry storage. | | | | |
| | EHF20 | COS | TOXIC ITEMS | | 5/22/2014 | | |
| | | | Chemical cleaner bottles in dish room without lids. | | | | |
| | EHF25 | COS | FOOD CONTACT SURFACES | | 5/22/2014 | | |
| | | | Utensils used with food on serving line should remain in food or be cleaned between use. | | | | |

Food Establishment Public Inspection Report

From 5/22/14 thru 5/28/14

ESTABLISHMENT

**EL MANANTIAL
3823 E AMARILLO BLVD**

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|----------|----------------|-------------|---|----------|-----------------|----------|-----------------|
| HF1441 | EHF25 | COS | FOOD CONTACT SURFACES | | 5/22/2014 | 3 | HL1B |
| | | | A)Clean soda nozzles. B)Utensils in utensil holders need to be stored with the handles up. | | | | |
| | EHF28 | COS | ALL OTHER VIOLATIONS | | 5/22/2014 | | |
| | | | A)Replace gaskets on cold hold under microwave. B)Replace gaskets on meat cold hold.C)Clean inside ice machine. D)Clean soda dispenser. | | | | |

Food Establishment Public Inspection Report

From 5/22/14 thru 5/28/14

ESTABLISHMENT

**EL PUENTE
4027 E AMARILLO BLVD**

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|-----------------|-----------------------|--------------------|--|-----------------|------------------------|-----------------|------------------------|
| HF349 | EHF28 | COS | ALL OTHER VIOLATIONS | | 5/22/2014 | 6 | HL1B |
| | | | Clean inside ice machine. | | | | |
| | EHF24 | COS | THERMOMETERS | | 5/22/2014 | | |
| | | | No thermometer in refrigerator. | | | | |
| | EHF20 | COS | TOXIC ITEMS | | 5/22/2014 | | |
| | | | Wipe down sanitizer over 200ppm. Wipe down should be 100ppm. | | | | |

Food Establishment Public Inspection Report

From 5/22/14 thru 5/28/14

ESTABLISHMENT**EMERSON ELEMENTARY
600 N CLEVELAND ST**

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type | |
|-----------------|-----------------------|--------------------|--|-----------------|------------------------|-----------------|------------------------|--|
| HF1193 | EHF25 | H 3 DAYS | FOOD CONTACT SURFACES | | 5/22/2014 | 3 | HL1B | |
| | | | A)Mold found in ice maker. B)Utensil holders needed to be cleaned. (COS) | | | | | |

Food Establishment Public Inspection Report

From 5/22/14 thru 5/28/14

ESTABLISHMENT

**FRUTI GLEZ
4511 E AMARILLO BLVD**

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|-----------------|-----------------------|--------------------|--|-----------------|------------------------|-----------------|------------------------|
| HF2397 | | | | | 5/23/2014 | 0 | HL1B |
| HF427 | EHF28 | H90 DAY | ALL OTHER VIOLATIONS | | 5/23/2014 | 0 | HL1B |
| | | | Paint or seal the new wooden shelf.b)Light covers needed on the light near the window. | | | | |

Food Establishment Public Inspection Report

From 5/22/14 thru 5/28/14

ESTABLISHMENT

**FURRBIES
210 SW 6TH AVE**

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type | |
|----------|----------------|-------------|--|----------|-----------------|----------|-----------------|--|
| HF1332 | EHF21 | COS | MANUAL WARE WASHING | | 5/22/2014 | 3 | HL1B | |
| | | | Wipe down sanitizer strength too low. Needs to be at 100ppm. | | | | | |

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

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type | |
|----------|----------------|-------------|---|----------|-----------------|----------|-----------------|--|
| HF2279 | EHF22 | COS | MANAGER KNOWLEDGE/CERTIFIED | | 5/23/2014 | 3 | HFOL | |
| | | | No food manager. Future violations will result in a \$50 reinspection fee. Class is second Wednesday of month and Test is following Friday. | | | | | |

Food Establishment Public Inspection Report

From 5/22/14 thru 5/28/14

ESTABLISHMENT

**LUPITAS EXPRESS
2403 HARDIN DR**

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|----------|----------------|-------------|---|----------|-----------------|----------|-----------------|
| HF1964 | EHF13 | IN | HACCP PLAN/TIME | | 5/23/2014 | 0 | HFOL |
| | | | Corrected from previous inspection. | | | | |
| | EHF15 | IN | EQUIPMENT ADEQUATE | | 5/23/2014 | | |
| | | | Corrected from previous inspection. Cooler is holding at 40F. | | | | |
| | EHF24 | IN | THERMOMETERS | | 5/23/2014 | | |
| | | | Corrected from previous inspection. | | | | |
| | EHF25 | IN | FOOD CONTACT SURFACES | | 5/23/2014 | | |
| | | | A)B)C)D) corrected from previous inspection. | | | | |
| | EHF28 | IN | ALL OTHER VIOLATIONS | | 5/23/2014 | | |
| | | | A)B)Corrected from previous inspection. | | | | |

Food Establishment Public Inspection Report

From 5/22/14 thru 5/28/14

ESTABLISHMENT

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

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|----------|----------------|-------------|---|----------|-----------------|----------|-----------------|
| HF2005 | EHF16 | COS | HAND WASH FACILITIES ADEQUATE | | 5/23/2014 | 10 | HL1B |
| | | | Hand washing sink blocked by trash can. | | | | |
| | EHF08 | COS | GOOD HYGIENIC PRACTICES | | 5/23/2014 | | |
| | | | A)Drinks in kitchen without lids and straws. B)Employee seen wiping hands on apron and not washing hands and changing gloves. | | | | |
| | EHF25 | COS | FOOD CONTACT SURFACES | | 5/23/2014 | | |
| | | | A)Clean dishes stored in dirty containers. B)Dirty dishes stored with clean dishes. | | | | |
| | EHF28 | COS | ALL OTHER VIOLATIONS | | 5/23/2014 | | |
| | | | A)Clean all gaskets. B)Clean both grillers. C)Clean doors on cold hold next to hot hold. | | | | |

Food Establishment Public Inspection Report

From 5/22/14 thru 5/28/14

ESTABLISHMENT

OASIS 4200 S COULTER ST

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|----------|----------------|-------------|-------------------------|----------|-----------------|----------|-----------------|
| HFM431 | EHF27 | COS | ESTABLISHMENT PERMIT | | 5/22/2014 | 3 | HL1B |
| | | | Current permit expired. | | | | |

PARK PLACE TOWERS 1300 S HARRISON ST

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|----------|----------------|-------------|--|----------|-----------------|----------|-----------------|
| HF387 | EHF21 | COS | MANUAL WARE WASHING | | 5/22/2014 | 3 | HL1B |
| | | | Ware washing machine not sanitizing at time of inspection. | | | | |

Food Establishment Public Inspection Report

From 5/22/14 thru 5/28/14

ESTABLISHMENT

**PUBLIC HOUSE AMARILLO
3333 S COULTER ST**

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|----------|----------------|-------------|--|----------|-----------------|----------|-----------------|
| HF2543 | EHF19 | H10DAY | RODENTS/ANIMALS/OPENINGS | | 5/22/2014 | 0 | H PREOPEN |
| | | | Back door needs to be sealed to prevent insects. | | | | |
| | EHF22 | H30 DAY | MANAGER KNOWLEDGE/CERTIFIED | | 5/22/2014 | | |
| | | | Need to take food manager class. Second Wednesday of June. | | | | |
| | EHF25 | H10DAY | FOOD CONTACT SURFACES | | 5/22/2014 | | |
| | | | All food contact surfaces,walls,ceiling and floors must be clean and sanitized. | | | | |
| | EHF27 | H10DAY | ESTABLISHMENT PERMIT | | 5/22/2014 | | |
| | | | Post permit when received. Post inspection in kitchen. | | | | |
| | EHF28 | H10DAY | ALL OTHER VIOLATIONS | | 5/22/2014 | | |
| | | | Remove all trash and construction items. b)Ceiling at bar may need to be replaced with non-absorbing type. | | | | |

Food Establishment Public Inspection Report

From 5/22/14 thru 5/28/14

ESTABLISHMENT**ROUTE 66 DISCOUNT
3816 SW 6TH AVE**

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|----------|----------------|-------------|-------------------------------------|----------|-----------------|----------|-----------------|
| HF1897 | EHF14 | COS | WATER SUPPLY | | 5/22/2014 | 4 | HL1B |
| | | | No hot water at time of inspection. | | | | |

**RUMORS
1500 SW 10TH AVE**

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|----------|----------------|-------------|--|----------|-----------------|----------|-----------------|
| HF114 | EHF25 | IN | FOOD CONTACT SURFACES | | 5/23/2014 | 0 | HFOL |
| | | | A)B)Corrected from previous inspection. | | | | |
| | EHF28 | IN | ALL OTHER VIOLATIONS | | 5/23/2014 | | |
| | | | A) B)Corrected from previous inspection. | | | | |

Food Establishment Public Inspection Report**From 5/22/14 thru 5/28/14****ESTABLISHMENT****SPOTTED PONY THE
2042 PARAMOUNT BLVD**

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|-----------------|-----------------------|--------------------|---|-----------------|------------------------|-----------------|------------------------|
| HF1874 | EHF28 | COS | ALL OTHER VIOLATIONS | | 5/23/2014 | 6 | HL1B |
| | | | Repair or replace broken tile by ice machine. | | | | |
| | EHF25 | COS | FOOD CONTACT SURFACES | | 5/23/2014 | | |
| | | | Moldy soda gun holder. | | | | |
| | EHF21 | COS | MANUAL WARE WASHING | | 5/23/2014 | | |
| | | | Manual wash sanitizer too weak. Sanitizer should be 100ppm. | | | | |

Food Establishment Public Inspection Report

From 5/22/14 thru 5/28/14

ESTABLISHMENT

**STALLINGS TROY
4521 S OSAGE ST**

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|----------|----------------|-------------|-------------|----------|-----------------|----------|-----------------|
| HFT4798 | | | | | 5/24/2014 | 0 | HL1B FOOD |

**SUBWAY
3130 S SONCY RD**

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|----------|----------------|-------------|--|----------|-----------------|----------|-----------------|
| HF1204 | EHF28 | COS | ALL OTHER VIOLATIONS Clean vents in walk in refrigerator. | | 5/22/2014 | 0 | HL1B |

Food Establishment Public Inspection Report

From 5/22/14 thru 5/28/14

ESTABLISHMENT**SUPER 8 MOTEL
8701 E INTERSTATE 40**

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|--|-----------------------|--------------------|-----------------------|-----------------|------------------------|-----------------|------------------------|
| HF1597 | EHF25 | COS | FOOD CONTACT SURFACES | | 5/23/2014 | 3 | HL1B |
| Keep serving utensils inside the food product to keep the food on the utensil from falling below 135F. | | | | | | | |

Food Establishment Public Inspection Report

From 5/22/14 thru 5/28/14

ESTABLISHMENT

**TACO VILLA #10
701 E AMARILLO BLVD**

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|----------|----------------|-------------|---|----------|-----------------|----------|-----------------|
| HF631 | EHF08 | COS | GOOD HYGIENIC PRACTICES | | 5/22/2014 | 13 | HL1B |
| | | | Employee seen drinking out of a cup without a lid and straw in kitchen. | | | | |
| | EHF10 | COS | SOUND CONDITION | | 5/22/2014 | | |
| | | | Dented cans on shelf for use. All dented cans must be labeled "dented", stored seperately, and can not be used. | | | | |
| | EHF02 | COS | COLD HOLDING | | 5/22/2014 | | |
| | | | A)Tomatoes holding at 49F and 47F. B)Sour cream holding at 47F. All potentially hazardous food must be held at 41F or below. | | | | |
| | EHF28 | COS | ALL OTHER VIOLATIONS | | 5/22/2014 | | |
| | | | English hand washing sign needed in ladies restroom. If not corrected by next inspection a \$50 reinspect fee will be charged.Clean can opener, vent covers in walk in refrigerator.Food stored on floor in walk in freezer. Need trashcan lid-ladies restroom. | | | | |

Food Establishment Public Inspection Report

From 5/22/14 thru 5/28/14

ESTABLISHMENT

**TASCOSA HIGH SCHOOL
3921 WESTLAWN AVE**

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|----------|----------------|-------------|---|----------|-----------------|----------|-----------------|
| HF671 | EHF28 | H90 DAY | ALL OTHER VIOLATIONS | | 5/22/2014 | 0 | HFOL |
| | | | Ceiling and floors need to be repaired. | | | | |

**THOMPSON PARK POOL CONCESSION
2401 DUMAS DR**

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|----------|----------------|-------------|------------------|----------|-----------------|----------|-----------------|
| HF2528 | EHF14 | IN | WATER SUPPLY | | 5/23/2014 | 0 | HFOL |
| | | | Hot water is on. | | | | |

Food Establishment Public Inspection Report

From 5/22/14 thru 5/28/14

ESTABLISHMENT**TX CHICKEN BOWL
3011 E AMARILLO BLVD**

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|-----------------|-----------------------|--------------------|---|-----------------|------------------------|-----------------|------------------------|
| HF708 | EHF28 | H10DAY | ALL OTHER VIOLATIONS | | 5/23/2014 | 3 | HL1B |
| | | | a)Food found stored on floor in walk-in cooler. Corrected. b)Hood vents need to be cleaned. | | | | |
| | EHF24 | H10DAY | THERMOMETERS | | 5/23/2014 | | |
| | | | Thermometer needed in reach in cooler. Corrected. | | | | |

Food Establishment Public Inspection Report

From 5/22/14 thru 5/28/14

ESTABLISHMENT

WAFFLE HOUSE #534

2110 S COULTER ST

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|----------|----------------|-------------|--|----------|-----------------|----------|-----------------|
| HF1295 | EHF21 | H10DAY | MANUAL WARE WASHING | | 5/23/2014 | 14 | HL1B |
| | | | Ware wash machine not sanitizing. To be corrected within 10 days. | | | | |
| | EHF02 | COS | COLD HOLDING | | 5/23/2014 | | |
| | | | Tomatoes in cold hold holding at 62F. All potentially hazardous food must be held at 41F or below. | | | | |
| | EHF24 | COS | THERMOMETERS | | 5/23/2014 | | |
| | | | No thermometer in cold hold under prep area. | | | | |
| | EHF25 | COS | FOOD CONTACT SURFACES | | 5/23/2014 | | |
| | | | A)Ice scoop holder dirty. B)Ash trays stored with open napkin holder. | | | | |
| | EHF28 | COS | ALL OTHER VIOLATIONS | | 5/23/2014 | | |
| | | | Handwashing sign need at front handwashing sink. Repeat. If not corrected by next inspection, \$50 reinspection fee will be charged. Clean inside ice machine, ice machine vent, vent cover inside meat cold hold & straw holder.Cigarettes stored in kitchen. | | | | |

Food Establishment Public Inspection Report

From 5/22/14 thru 5/28/14

ESTABLISHMENT

WATLEY LEARNING CENTER**1208 NW 13TH AVE**

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|-----------------|-----------------------|--------------------|---|-----------------|------------------------|-----------------|------------------------|
| HFD26 | EHF10 | COS | SOUND CONDITION Dented can on shelf in pantry. | | 5/23/2014 | 4 | HL1B |