

Food Establishment Public Inspection Report**From 5/29/14 thru 6/4/14****ESTABLISHMENT****7 BAR AND GRILL
3130 S SONCY RD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2023	EHF16	COS	HAND WASH FACILITIES ADEQUATE		6/3/2014	6	HL1B
			Hand washing sink blocked by trash can X 2.				
	EHF25	COS	FOOD CONTACT SURFACES		6/3/2014		
			A)Clean soda gun in small bar area. B)Ice cream scoop stored in sanitizer then used to dip ice cream.				
	EHF28	COS	ALL OTHER VIOLATIONS		6/3/2014		
			A)Clean inside microwave. B)Clean handles on refrigerator. C)Clean lip of ice machine.				

Food Establishment Public Inspection Report

From 5/29/14 thru 6/4/14

ESTABLISHMENT**8 ZERO 1 CONVENIENCE STORE****1003 N FILLMORE ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2230	EHF25	COS	FOOD CONTACT SURFACES		5/29/2014	7	HL1B
			Soda nozzles needed to be cleaned.				
	EHF09	COS	APPROVED SOURCE/LABELING		5/29/2014		
			Candy without labeling cannot be sold in individual packages.				

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

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFD48					5/29/2014	0	HL1B

Food Establishment Public Inspection Report**From 5/29/14 thru 6/4/14****ESTABLISHMENT****AMARILLO FAIRFIELD INN & STES****6600 W INTERSTATE 40**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF374	EHF08	COS	GOOD HYGIENIC PRACTICES		6/4/2014	7	HL1B
			Hand sink used for other purposes. Hand sink is only for hand wash.				
	EHF25	COS	FOOD CONTACT SURFACES		6/4/2014		
			Cleaned utensils touching cardboard box. b)Personal keys touching food plastic wrap. Store personal items away from foods and food equipment.				

Food Establishment Public Inspection Report

From 5/29/14 thru 6/4/14

ESTABLISHMENT

AMARILLO RESIDENCE INN**6700 W INTERSTATE 40**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF377	EHF25	COS	FOOD CONTACT SURFACES		6/4/2014	7	HL1B
			Food pans found with foods attached after cleaning. Ensure all foods are removed prior to sanitizing. b)Non sanitized items stored with sanitized items. Store separately. c)Utensil drawer not clean.				
	EHF28	COS	ALL OTHER VIOLATIONS		6/4/2014		
			Drawer bottoms peeling. Repair as needed. b)Dust on coolers outside. c)Freezer gasket broken. Replace. d)Air vent dirty. Clean.				
	EHF08	COS	GOOD HYGIENIC PRACTICES		6/4/2014		
			Cell phone touching produce.				

Food Establishment Public Inspection Report

From 5/29/14 thru 6/4/14

ESTABLISHMENT

ARAMARK DINING HALL

2402 4TH AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFC123	EHF08	COS	GOOD HYGIENIC PRACTICES		6/3/2014	11	HL1B
			A)Employee drink found without a lid or a straw.				
	EHF13	COS	HACCP PLAN/TIME		6/3/2014		
			A)Potentially hazardous foods found in the cooler without any preparation dates on them.				
	EHF02	IN	COLD HOLDING		6/3/2014		
			A)Cut melons holding at 39 degrees.				
	EHF03	IN	HOT HOLDING		6/3/2014		
			A)Eggs holding at 165 degrees. B)Sausage holding at 159 degrees.				
	EHF20	COS	TOXIC ITEMS		6/3/2014		
			A)Employee medicine found sitting on a preparation table. All medicine must be kept away from any food or food contact surfaces.				

Food Establishment Public Inspection Report

From 5/29/14 thru 6/4/14

ESTABLISHMENT**ARAMARK DINING HALL/CATERING**

2402 4TH AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFCK24	EHF03	IN	HOT HOLDING Chicken fried steak holding at 164°F.		6/3/2014	0	HL1B

**AUNTIE ANNES
7701 W INTERSTATE 40**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2313	EHF23	H10DAY	SEWAGE/WASTEWATER Waste water under 3 compartment sink. To be corrected within 10 days.		5/30/2014	3	HL1B

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From 5/29/14 thru 6/4/14

ESTABLISHMENT

BAKER BROS AMERICAN DELI

3300 S SONCY RD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2245	EHF15	IN	EQUIPMENT ADEQUATE Cold hold corrected.		5/30/2014	0	HFOL

BANGKOK TOKYO
2413 S WESTERN ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2281	EHF21	IN	MANUAL WARE WASHING Corrected.		5/30/2014	0	HFOL

Food Establishment Public Inspection Report

From 5/29/14 thru 6/4/14

ESTABLISHMENT

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

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2362	EHF20	COS	TOXIC ITEMS		6/4/2014	7	HL1B
			Chemical bottles found without labels.				
	EHF13	COS	HACCP PLAN/TIME		6/4/2014		
			Ready to eat items not date marked in reach in coolers.				

Food Establishment Public Inspection Report

From 5/29/14 thru 6/4/14

ESTABLISHMENT**BLUEBONNETT LLC
3222 SE 3RD AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1344	EHF22	IN	MANAGER KNOWLEDGE/CERTIFIED		6/2/2014	0	HFOL
			Food manager card obtained.				
	EHF28	IN	ALL OTHER VIOLATIONS		6/2/2014		
			a)Ceiling tiles in concession area replaced. b)Ceiling fans in lounge area removed.				

Food Establishment Public Inspection Report

From 5/29/14 thru 6/4/14

ESTABLISHMENT**BURGER KING #4796
4210 W INTERSTATE 40**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF493	EHF28	H10DAY	ALL OTHER VIOLATIONS		6/3/2014	3	HFOL
			Bread trays have grease. Bread trays must be clean. Contact bread supplier. Walk in racks dirty and rusted. Future violations will result in a \$50 reinspection fee.				
	EHF25	H10DAY	FOOD CONTACT SURFACES		6/3/2014		
			Hot hold units not cleaned properly. Food attached not cleaned from previous day. Future violations will result in a \$50 reinspection fee.				

**CAKES & CATERING
918 S HOUSTON ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF121	EHF28	COS	ALL OTHER VIOLATIONS		6/4/2014	0	HL1B
			Food found stored on floor in storage room. Corrected.				

Food Establishment Public Inspection Report

From 5/29/14 thru 6/4/14

ESTABLISHMENT

**CARINOS ITALIAN
8400 W INTERSTATE 40**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1041	EHF28	COS	ALL OTHER VIOLATIONS		6/3/2014	7	HL1B
			A)Clean gaskets on cold hold x2. B)Clean vent covers in walk in freezer and walk in refrigerator. C)Clean vent by back door.				
	EHF25	COS	FOOD CONTACT SURFACES		6/3/2014		
			A)Dirty dishes stored with clean dishes. B)Clean ice scoop and ice scoop holder. C)Clean storage rack by 3 compartment sink. D)Utensils not stored under continuous running water.				
	EHF12	COS	CROSS CONTAMINATION		6/3/2014		
			Toasted garlic and seasoned oil stored near hand washing sink and under paper towels with lids open. Lids need to be closed or items need to be stored in another area.				

Food Establishment Public Inspection Report

From 5/29/14 thru 6/4/14

ESTABLISHMENT

CHILIS GRILL & BAR
3810 W INTERSTATE 40

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF519	EHF17	H10DAY	HAND WASH WITH SOAP/TOWELS		6/4/2014	15	HL1B
			No soap or paper towels at hand sink. Soap and towels must always be at hand sink. Towel dispenser is too far from sink.				
	EHF21	H10DAY	MANUAL WARE WASHING		6/4/2014		
			Dish washer not sanitizing. Dish washing unit should be checked at each shift to ensure proper sanitizing.				
	EHF20	H10DAY	TOXIC ITEMS		6/4/2014		
			Chemical cleaner stored on top of oven. Store chemicals away from food and food equipment. Repeat violation.				
	EHF22	H10DAY	MANAGER KNOWLEDGE/CERTIFIED		6/4/2014		
			Food manager card is expired.				
	EHF25	H10DAY	FOOD CONTACT SURFACES		6/4/2014		
			Thourough cleaning needed throughout kitchen of spills, splatter and equipment.Mold inside ice machine. Grills & slicers not cleaned properly.Small reachin won't stay shut properly.Condensation pooling in bottom. Soda nozzle at bar mold.				

Food Establishment Public Inspection Report

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ESTABLISHMENT

CHILIS GRILL & BAR

HF519	EHF28	H10DAY	ALL OTHER VIOLATIONS	6/4/2014	15	HL1B
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Mug chiller at bar dirty & has broken glass. Broken glass bin not cleaned. Air vents dusty. Ceiling panel over ice machine out of place. Back door handles dirty. Grease on floor at waste grease bin. Clean floor of all grease. Handsink w/food buildup .

CHILL OUT**7701 W INTERSTATE 40**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2314	EHF23	IN	SEWAGE/WASTEWATER		5/30/2014	0	HFOL
			Corrected.				

Food Establishment Public Inspection Report**From 5/29/14 thru 6/4/14****ESTABLISHMENT****CHINA STAR RESTAURANT
6721 W INTERSTATE 40**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF995	EHF28	COS	ALL OTHER VIOLATIONS		6/3/2014	11	HL1B
			Ceiling panel out of place. b)Air vents not clean in kitchen. c)No test strips available for dishwash. d)Broken meat pan. Discard pans that are broken.				
	EHF16	COS	HAND WASH FACILITIES ADEQUATE		6/3/2014		
			Hand sink blocked by trash. Do not block hand sink.				
	EHF10	COS	SOUND CONDITION		6/3/2014		
			Bag of onions and can of food used as door stop. Food must not be used to hold door. Food must never be placed on floor. b)Dented can and unlabeled can on can rack.				
	EHF08	COS	GOOD HYGIENIC PRACTICES		6/3/2014		
			Open employee drink in kitchen. Drinks in kitchen must have a lid and straw or sport cap.				

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ESTABLISHMENT

**CHUCK E CHEESES
2500 S COULTER ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF331	EHF15	COS	EQUIPMENT ADEQUATE		5/29/2014	9	HL1B
			Cold hold under salad bar holding at 55F. Maintenance guy was on sight and fixed.				
	EHF17	COS	HAND WASH WITH SOAP/TOWELS		5/29/2014		
			No paper towels at hand washing sink in kitchen area.				
	EHF25	COS	FOOD CONTACT SURFACES		5/29/2014		
			Ice scoop holder dirty.				
	EHF28	COS	ALL OTHER VIOLATIONS		5/29/2014		
			Employee food and drinks stored with customer food.				

Food Establishment Public Inspection Report**From 5/29/14 thru 6/4/14****ESTABLISHMENT****CICIS PIZZA****6605 W INTERSTATE 40**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2183	EHF25	COS	FOOD CONTACT SURFACES		6/3/2014	14	HL1B
			Mixer blade not cleaned properly. Batter must be completely removed prior to sanitizing.				
	EHF28	H90 DAY	ALL OTHER VIOLATIONS		6/3/2014		
			Floor tiles broken at dish wash area. Floor must be smooth and easily cleanable. Repair as needed.				
	EHF19	COS	RODENTS/ANIMALS/OPENINGS		6/3/2014		
			Doors open when not in use. Doors may not be left open.				
	EHF08	COS	GOOD HYGIENIC PRACTICES		6/3/2014		
			Open employee drinks in prep area and kitchen. Drinks for employees must have a lid and straw or sport cap.				
	EHF09	COS	APPROVED SOURCE/LABELING		6/3/2014		
			No label on non-easily identifiable bulk foods.				

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ESTABLISHMENT

CITY KID OUTREACH MINISTRIES**205 S POLK ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF399					6/4/2014	0	HL1B

COOL CAT**2200 SE 27TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF555	EHF19	H10DAY	RODENTS/ANIMALS/OPENINGS		6/2/2014	3	HFOL	
			Back door floor sweep needs to be replaced.					

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ESTABLISHMENT

**CORN DOG 7
7701 W INTERSTATE 40**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF882	EHF28	H90 DAY	ALL OTHER VIOLATIONS		6/4/2014	0	HFOL	
			Chest freezer has duct tape holding lid together. This is not acceptable. Remove tape and repair lid or replace unit.					

**DENNYS RESTAURANT #6674
1710 E INTERSTATE 40**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF392	EHF15	IN	EQUIPMENT ADEQUATE		6/2/2014	0	HFOL	
			Corrected from previous inspection.					

Food Establishment Public Inspection Report

From 5/29/14 thru 6/4/14

ESTABLISHMENT**DONA JUANITA
2208 E AMARILLO BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1579	EHF19	IN	RODENTS/ANIMALS/OPENINGS	Corrected from previous inspection.	6/2/2014	0	HFOL

**DUGOUT, THE
3705 OLSEN BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1366	EHF22	H45 DAY	MANAGER KNOWLEDGE/CERTIFIED	No certified food manager. Repeat. If not corrected within 45 days a \$50 reinspection fee will be charged.	6/4/2014	3	HFOL

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From 5/29/14 thru 6/4/14

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

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF813					6/4/2014	0	HFOL

**EL JALAPENO CAFE
4400 S WASHINGTON ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF1552	EHF21	IN	MANUAL WARE WASHING		6/2/2014	3	HFOL	
			Corrected from previous inspection.					

Food Establishment Public Inspection Report

From 5/29/14 thru 6/4/14

ESTABLISHMENT**EL TEJAVAN
3420 W INTERSTATE 40**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF613					6/4/2014	0	HL1B

3801 E INTERSTATE 40

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF339	EHF16	H10DAY	HAND WASH FACILITIES ADEQUATE		6/3/2014	9	HL1B
			Plumbing under hand sink next to dish washer needs to be repaired.				
	EHF17	COS	HAND WASH WITH SOAP/TOWELS		6/3/2014		
			No paper towels at hand sink by dish washer.				
	EHF28	COS	ALL OTHER VIOLATIONS		6/3/2014		
			A)Raw shrimp stored over ready to eat food in cooler in kitchen. B)Items stored in hand sink next to dish washer.				

Food Establishment Public Inspection Report

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ESTABLISHMENT

EL TEJAVAN

HF339	EHF25	COS	FOOD CONTACT SURFACES	6/3/2014	9	HL1B
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Can opener in kitchen attached to prep table needed to be cleaned.

**EMERSON ELEMENTARY
600 N CLEVELAND ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1193					5/29/2014	0	HFOL

Food Establishment Public Inspection Report**From 5/29/14 thru 6/4/14****ESTABLISHMENT****FAIRFIELD INN & SUITES AIRPORT****1740 AIRPORT BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF2253	EHF20	COS	TOXIC ITEMS		6/3/2014	3	HL1B	
			Sanitizer bottles stored above ready to eat foods. COS.					

FAMILY DOLLAR STORE 2383**2241 SE 27TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF833	EHF10	COS	SOUND CONDITION		6/3/2014	4	HL1B	
			Dented cans found stored on shelf for sale. Cans were removed. COS.					
	EHF28	COS	ALL OTHER VIOLATIONS		6/3/2014			
			Hamburger meat stored above ready to eat food in reach in freezer. COS.					

Food Establishment Public Inspection Report

From 5/29/14 thru 6/4/14

ESTABLISHMENT

**FIFTH SEASON INN
6801 W INTERSTATE 40**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1689	EHF12	H24 HOUR	CROSS CONTAMINATION		6/3/2014	14	HL1B
			Wet, dirty rags used on food prep counter with no sanitizer. Cleaning and sanitizing rags must be stored in sanitizer. Sanitizer must be prepared prior to cooking each day.				
	EHF07	COS	ADEQUATE HAND WASHING		6/3/2014		
			Employee not using hand sink to wash hands. Employees must use only the hand sink to wash hands.				
	EHF20	COS	TOXIC ITEMS		6/3/2014		
			Sanitizer over 200ppm chlorine. Test strips must be used to ensure proper strength sanitizer. No strips available.				
	EHF22	H10DAY	MANAGER KNOWLEDGE/CERTIFIED		6/3/2014		
			Employees not aware of proper dish wash procedure. Egg cooking temperatures. Thermometer calibration techniques. Food manager class is Wednesday the 11th of June. Attend food manager class.				

Food Establishment Public Inspection Report

From 5/29/14 thru 6/4/14

ESTABLISHMENT

**FOX FAST STOP
1901 SE 10TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2197	EHF28	IN	ALL OTHER VIOLATIONS Blower covers and ceiling cleaned.		5/30/2014	0	HFOL

**FRUTILANDIA
1401 ROSS ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF376	EHF15	IN	EQUIPMENT ADEQUATE Cooler holding at 40°F.		5/30/2014	0	HFOL

Food Establishment Public Inspection Report

From 5/29/14 thru 6/4/14

ESTABLISHMENT**GLORIAS RESTAURANT**

1300 S GRAND ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF364	EHF28	H10DAY	ALL OTHER VIOLATIONS		6/3/2014	0	HL1B
			A)Blower covers need to be cleaned in walk in cooler. B)Area on wall with exposed sheet rock needs to be finished. All surfaces and walls must remain smooth and easily cleanable.				

GRACE LEARNING CENTER

4214 RIDGECREST CIR

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFD69	EHF28	COS	ALL OTHER VIOLATIONS		6/4/2014	3	HL1B
			A)Clean can opener. B)Mouth wash at hand washing sink.				
	EHF16	COS	HAND WASH FACILITIES ADEQUATE		6/4/2014		
			Cart blocking hand washing sink.				

Food Establishment Public Inspection Report

From 5/29/14 thru 6/4/14

ESTABLISHMENT**GUITARS & CADILLACS**

3601 OLSEN BLVD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2495	EHF22	H45 DAY	MANAGER KNOWLEDGE/CERTIFIED		5/29/2014	3	HFOL
No certified food manager. Repeat. A \$50 reinspection fee is due by noon on Friday, 5-30-14.							

**HASTINGS #9604
2020 S GEORGIA ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1408	EHF22	IN	MANAGER KNOWLEDGE/CERTIFIED		5/30/2014	0	HFOL
Corrected.							

Food Establishment Public Inspection Report

From 5/29/14 thru 6/4/14

ESTABLISHMENT

HOME PLATE DINER INC

5600 BELL ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF333	EHF25	COS	FOOD CONTACT SURFACES	Tea urn nozzles not cleaned prior to storage. Bacteria will grow and contaminate fresh tea. b)Utensil containers in kitchen with food crumbs.	6/4/2014	3	HL1B

IHOP

2100 S WESTERN ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF715	EHF25	COS	FOOD CONTACT SURFACES	A)Clean can opener. B)Utensils need to face same direction in in utensil holder. C)Knife stored between wall and cold hold in cook area.	5/29/2014	3	HL1B
	EHF28	COS	ALL OTHER VIOLATIONS	Clean inside ice machine. Clean vent covers in walk in freezer. Clean vent covers in both walk in refrigerators. Repair or replace rusted vent cover in walk in refrigerator. Clean storage shelf by back door. Hand washing sign needed at hand sink.	5/29/2014		

Food Establishment Public Inspection Report**From 5/29/14 thru 6/4/14**

ESTABLISHMENT**JASONS DELI
7406 SW 34TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF69	EHF28	COS	ALL OTHER VIOLATIONS		6/3/2014	6	HL1B
			Spanish hand washing sign needed in ladies restroom. Repeat. If not corrected by next inspection a \$50 reinspection fee will be charged.				
	EHF22	H45 DAY	MANAGER KNOWLEDGE/CERTIFIED		6/3/2014		
			No certified food manager. Establishment must have a certified food manager at all times. To be corrected within 45 days.				
	EHF21	H10DAY	MANUAL WARE WASHING		6/3/2014		
			Ware wash machine not sanitizing. To be corrected within 10 days.				

Food Establishment Public Inspection Report

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ESTABLISHMENT

**KFC
1510 ROSS ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1790	EHF03	IN	HOT HOLDING		6/4/2014	0	HL1B
			Chicken fried steak holding at 135F. In compliance.				
	EHF02	IN	COLD HOLDING		6/4/2014		
			Cole slaw holding at below 38F. In compliance.				

KWAHADI HERITAGE INC 9151 E INTERSTATE 40

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1037	EHF22	IN	MANAGER KNOWLEDGE/CERTIFIED		5/31/2014	0	HFOL
			Corrected.				

Food Establishment Public Inspection Report

From 5/29/14 thru 6/4/14

ESTABLISHMENT**KWIK STOP
937 S GRAND ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2265	EHF28	COS	ALL OTHER VIOLATIONS		6/4/2014	0	HL1B
			Raw eggs stored over ready to eat food in walk in cooler.				

**LA KIVA HOTEL
2501 E INTERSTATE 40**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1639	EHF25	COS	FOOD CONTACT SURFACES		6/4/2014	3	HL1B
			Nozzle on orange juice container needed to be cleaned.				

Food Establishment Public Inspection Report

From 5/29/14 thru 6/4/14

ESTABLISHMENT

LEGACY REHABILITATION & LIVING

4033 SW 51ST AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2368	EHF25	COS	FOOD CONTACT SURFACES		6/3/2014	7	HL1B
			Splatter on bottom of shelf over stove. Repeat violation.				
	EHF28	H10DAY	ALL OTHER VIOLATIONS		6/3/2014		
			Ceiling over sink is sagging. Repair as needed to allow for a smooth cleanable non porous surface. b)Walk in shelf not clean. c)Back screen door has gaps. Seal all gaps to one sixteenth inch.				
	EHF10	COS	SOUND CONDITION		6/3/2014		
			Seam dented cans on rack in dry storage.				

Food Establishment Public Inspection Report

From 5/29/14 thru 6/4/14

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

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1265	EHF03	COS	HOT HOLDING		6/4/2014	10	HL1B
			Teriyaki chicken holding at 101°F. Popcorn shrimp holding at 119°F. Chicken and shrimp holding at 116°F. Sausage 118°. Chicken nuggets 120°. Lins chicken 122°. All potentially hazardous food must be held at 135°F or higher.				
	EHF02	COS	COLD HOLDING		6/4/2014		
			Sushi holding at 58°F. Cole slaw holding at 51°F. All potentially hazardous food must be held at 41°F or below.				

**LONG JOHN SILVERS
1600 ROSS ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1681	EHF15	IN	EQUIPMENT ADEQUATE		6/2/2014	0	HFOL
			Floor drain in kitchen was removed. Corrected.				

Food Establishment Public Inspection Report**From 5/29/14 thru 6/4/14**

ESTABLISHMENT

**LUPITAS MEX FOOD #2
1706 E AMARILLO BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2393	EHF28	COS	ALL OTHER VIOLATIONS		6/4/2014	3	HL1B
			Raw sausage stored over ready to eat food in cooler.				
	EHF25	COS	FOOD CONTACT SURFACES		6/4/2014		
			Ice scoops cannot be stored on a towel.				

Food Establishment Public Inspection Report

From 5/29/14 thru 6/4/14

ESTABLISHMENT**MACDADDYS
1221 SW 10TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2539	EHF24	IN	THERMOMETERS		6/3/2014	0	HL1B
			Corrected from previous inspection.				
	EHF28	IN	ALL OTHER VIOLATIONS		6/3/2014		
			A)Corrected from previous inspection. B)Replace ceiling tiles over bar area.(180 days)				

**MARY & ROGERS DAY CARE
4220 WOLFLIN AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFD18					6/4/2014	0	HL1B

Food Establishment Public Inspection Report

From 5/29/14 thru 6/4/14

ESTABLISHMENT**MCDONALDS
200 23RD ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFC287	EHF15	IN	EQUIPMENT ADEQUATE Corrected. Cooler holding at 35°.		6/3/2014	0	HFOL

Food Establishment Public Inspection Report

From 5/29/14 thru 6/4/14

ESTABLISHMENT**PAK A SAK #8
5815 S WESTERN ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF147	EHF02	IN	COLD HOLDING Coolers holding at 40°F.		6/2/2014	9	HL1B
	EHF03	COS	HOT HOLDING Brisket holding at 120°F, must remain above 135°F at all times.		6/2/2014		
	EHF08	COS	GOOD HYGIENIC PRACTICES Hand sink being used for other purposes other than hand washing.		6/2/2014		

Food Establishment Public Inspection Report

From 5/29/14 thru 6/4/14

ESTABLISHMENT

PRIMO REFILL WATER DISP MACHIN

2425 W INTERSTATE 40

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2035					6/4/2014	0	HL1B

3700 E INTERSTATE 40

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2034					6/4/2014	0	HL1B

4215 CANYON DR

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2036					6/3/2014	0	HL1B

Food Establishment Public Inspection Report

From 5/29/14 thru 6/4/14

ESTABLISHMENT

PRIMO REFILL WATER DISP MACHIN**4610 S COULTER ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2032					6/4/2014	0	HL1B

5730 W AMARILLO BLVD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2033					6/4/2014	0	HL1B

Food Establishment Public Inspection Report

From 5/29/14 thru 6/4/14

ESTABLISHMENT

RAIN PREMIER SUSHI BAR

817 S POLK ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2096	EHF28	H10DAY	ALL OTHER VIOLATIONS		6/3/2014	16	HFOL
			Unused equip in kitchen & backroom.Unused equip may not be stored in kitchen.Coving missing-dishwash room.Walls have mold-dishwash room.Wall not smooth & easily cleanable-dishwash area & prep area.Bar need dropped ceiling-non porous & easily cleanable.				
	EHF25	H10DAY	FOOD CONTACT SURFACES		6/3/2014		
			Inside small bake oven not clean. Clean all surfaces of all buildup or replace oven. Ice buckets stored mouth down setting on floor. Never place ice buckets on a dirty surface. Utensil tubs and fire suppression tanks are dirty.				
	EHF08	COS	GOOD HYGIENIC PRACTICES		6/3/2014		
			Hand sink used for purposes other than hand wash. Hand wash sinks are for hand wash only. Several open employee drinks in kitchen and service areas. Employee drinks must have a lid and straw or sport cap.				
	EHF17	COS	HAND WASH WITH SOAP/TOWELS		6/3/2014		
			No paper towels at handsink at bar.				
	EHF20	H10DAY	TOXIC ITEMS		6/3/2014		
			Chemical cleaner stored with food equipment. Store cleaners away from foods and food equipment.				

Food Establishment Public Inspection Report**From 5/29/14 thru 6/4/14**

ESTABLISHMENT

RAIN PREMIER SUSHI BAR

HF2096	EHF19	H10DAY	RODENTS/ANIMALS/OPENINGS	6/3/2014	16	HFOL
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Doors open when not in use. Gap at back door. Seal gap to prevent insects and rodents.

**REDDY ICE CO
811 SW 8TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2515					6/2/2014	0	HL1B

Food Establishment Public Inspection Report

From 5/29/14 thru 6/4/14

ESTABLISHMENT**ROGERS ICE CREAM
1409 W INTERSTATE 40**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFM422					6/3/2014	0	HL1B
					6/3/2014		

**SAMURAI
1800 S WESTERN ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2508	EHF28	H90 DAY	ALL OTHER VIOLATIONS		6/4/2014	0	HFOL
			a)Gasket on large make table needs to be repaired. b)Repair broken floor tile in kitchen.				

Food Establishment Public Inspection Report

From 5/29/14 thru 6/4/14

ESTABLISHMENT**SCHLOTZSKYS DELI****3440 BELL ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF944	EHF28	COS	ALL OTHER VIOLATIONS		6/3/2014	5	HL1B	
			A)Replace gaskets on cold hold X4. B)Clean inside ice machine. C)Clean outside of ice machine. D)Clean storage racks by ware wash machine. E)Employee drink stored with customer food. F)Food stored on floor in freezer.					
	EHF02	COS	COLD HOLDING		6/3/2014			
			A)Ham cold holding at 48F. B.Salami cold holding at 60F. All potentially hazardous food must be cold held at 41F or below.					

SHORES SWIMMING POOL**5310 EMORY CT**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF963	EHF21	COS	MANUAL WARE WASHING		6/3/2014	3	HL1B	
			Wipe down sanitizer 0ppm. It should be 100ppm.					

Food Establishment Public Inspection Report

From 5/29/14 thru 6/4/14

ESTABLISHMENT**SLEEP INN & SUITES
6915 W INTERSTATE 40**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF1882	EHF28	H90 DAY	ALL OTHER VIOLATIONS		6/3/2014	0	HL1B	
			Cloth towels can't be used as liners in utensil drawers. Use plastic or metal liners. Coffee filters must be covered. Cover all single service items left in cases in dry storage to prevent contamination. No test strips available for sanitizer.					

**SNO BALL EXPRESS
900 17TH ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HFRM282	EHF02	IN	COLD HOLDING		6/3/2014	0	HL1B	
			Freezer holding below 0°.					

Food Establishment Public Inspection Report

From 5/29/14 thru 6/4/14

ESTABLISHMENT**SONIC DRIVE IN
1009 E AMARILLO BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF300	EHF28	COS	ALL OTHER VIOLATIONS		6/4/2014	3	HL1B	
			A)Dust on vent needed to be cleaned. COS B)Seal on ice cream cooler needs to be replaced. (90 Days)					
	EHF25	COS	FOOD CONTACT SURFACES		6/4/2014			
			A)Dirty dishes stored with clean dishes. B)Seal on ice cream cooler needed to be cleaned.					

SOUTHEAST POOL CONCESSION**3435 S OSAGE ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF2530	EHF02	COS	COLD HOLDING		6/3/2014	5	HL1B	
			Reach in cooler holding at 60F. Should be holding at 41F or below. All potentially hazardous food was removed and cooler was temperature control was lowered. COS					

Food Establishment Public Inspection Report

From 5/29/14 thru 6/4/14

ESTABLISHMENT

**ST JOHNS CHURCH
1101 BELL ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT4797					5/31/2014	0	HL1B FOOD

**SUBWAY
3130 S SONCY RD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1204	EHF20	H10DAY	TOXIC ITEMS		5/30/2014	3	HFOL

Sanitizer dispenser dispensing over 400ppm. Repeat. If not corrected within 10 days a \$50 reinspection fee will be charged.

Food Establishment Public Inspection Report

From 5/29/14 thru 6/4/14

ESTABLISHMENT

**SUMMER SNO 2
1004 SW 46TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFM451	EHF28	IN	ALL OTHER VIOLATIONS	Establishment is good to open.	6/2/2014	0	H PREOPEN

**TACO BELL #28925
4116 W INTERSTATE 40**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2344	EHF28	H10DAY	ALL OTHER VIOLATIONS	Previous inspection not posted. Floor drains have food buildup. Final notice these violations. Future violation will result in a \$50 reinspection fee.	6/4/2014	3	HL1B
	EHF19	H10DAY	RODENTS/ANIMALS/OPENINGS	Gap at drive up window. Gap large enough for insects and rodents. Previous 2 inspections noted this violation. Due to non compliance a \$50 reinspection fee must be paid by noon 6/5/14.	6/4/2014		

Food Establishment Public Inspection Report

From 5/29/14 thru 6/4/14

ESTABLISHMENT

TACO BELL #28928

611 23RD ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFC317	EHF07	COS	ADEQUATE HAND WASHING		6/3/2014	11	HL1B
			Employee seen not washing hands before putting on gloves.				
	EHF08	COS	GOOD HYGIENIC PRACTICES		6/3/2014		
			A)Employee drink found on preparation table without lid or a straw.				
	EHF28	COS	ALL OTHER VIOLATIONS		6/3/2014		
			A)Ice scoop cannot be stored in an ice machine that is self replenishing.				
	EHF23	H10DAY	SEWAGE/WASTEWATER		6/3/2014		
			A)Walk in cooler has a condensate leak that must be fixed by 6-16-14. B)Ice machine drain line is not properly plumbed and leaves area under soda boxes constantly wet and in a moldy environment. Drain line must be fixed properly by 6-16-14. (Repeat)				

Food Establishment Public Inspection Report

From 5/29/14 thru 6/4/14

ESTABLISHMENT

TACO VILLA #18

110 N 23RD ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFC301	EHF25	COS	FOOD CONTACT SURFACES		6/3/2014	10	HL1B
			A)Microwave dirty. B)Top dust all equipment. C)Clean utensil tray.				
	EHF28	COS	ALL OTHER VIOLATIONS		6/3/2014		
			A)Keep all taco shells covered.				
	EHF07	COS	ADEQUATE HAND WASHING		6/3/2014		
			A)Employees seen not washing hands before putting on gloves.				
	EHF03	IN	HOT HOLDING		6/3/2014		
			A)Cooked eggs holding at 154 degrees.				
	EHF17	COS	HAND WASH WITH SOAP/TOWELS		6/3/2014		
			A)Hand sink found without any paper towels.				

Food Establishment Public Inspection Report

From 5/29/14 thru 6/4/14

ESTABLISHMENT

**THAI MENU
6204 HILLSIDE RD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2537					6/4/2014	0	HFOL

**THOMPSON PARK POOL CONCESSION
2401 DUMAS DR**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2528					6/4/2014	0	HL1B

Food Establishment Public Inspection Report

From 5/29/14 thru 6/4/14

ESTABLISHMENT**TRADEWIND ELEMENTARY**

4300 S WILLIAMS ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF1533	EHF25	COS	FOOD CONTACT SURFACES		5/30/2014	3	HL1B	
			Ice machine needs to be cleaned.b)Scoop found stored dirty with clean utensils.					

TX CHICKEN BOWL
3011 E AMARILLO BLVD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF708	EHF28	IN	ALL OTHER VIOLATIONS		6/3/2014	0	HFOL	
			Vent hood was cleaned. Corrected.					

Food Establishment Public Inspection Report

From 5/29/14 thru 6/4/14

ESTABLISHMENT**WAFFLE HOUSE #1169
6310 HOLLYWOOD RD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1296	EHF28	IN	ALL OTHER VIOLATIONS		6/2/2014	0	HFOL
			A)Corrected. B)Corrected. C)Corrected.				
	EHF15	IN	EQUIPMENT ADEQUATE		6/2/2014		
			A)Cooler holding at 35 degrees.				

**WALGREENS #05613
5921 HILLSIDE RD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF515	EHF28	H90 DAY	ALL OTHER VIOLATIONS		6/2/2014	0	HL1B
			Post current food establishment permit.				

Food Establishment Public Inspection Report

From 5/29/14 thru 6/4/14

ESTABLISHMENT**WINGSTOP
5807 SW 45TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1052					6/3/2014	0	HFOL

**WORLD MARKET
3350 S SONCY RD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1464	EHF27	COS	ESTABLISHMENT PERMIT		5/29/2014	6	HL1B
			Current food permit not posted.				
	EHF22	H45 DAY	MANAGER KNOWLEDGE/CERTIFIED		5/29/2014		
			No certified food manager.				

Food Establishment Public Inspection Report

From 5/29/14 thru 6/4/14

ESTABLISHMENT**YELLOW CITY STREET FOOD****909 S MADISON ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2380	EHF16	H10DAY	HAND WASH FACILITIES ADEQUATE Handsink not draining properly.		6/3/2014	3	HL1B
	EHF28	H10DAY	ALL OTHER VIOLATIONS Clean walls around prep table.		6/3/2014		