

**Food Establishment Public Inspection Report**

From 11/27/14 thru 12/3/14

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**ESTABLISHMENT**

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**AMA GERMAN ROASTED NUTS****401 S BUCHANAN ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT5211					12/2/2014	0	HL1B FOOD

**AMARILLO FAMILY YMCA MIDTOWN****609 S CAROLINA ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HFD68	EHF28	IN	ALL OTHER VIOLATIONS		12/3/2014	0	HL1B	
			1 correction from previous inspection.					

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**ESTABLISHMENT****ARNOLD BURGERS  
1611 S WASHINGTON ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF2248	EHF09	COS	APPROVED SOURCE/LABELING		12/1/2014	4	HL1B	
			Date mark all potentially hazardous food in cooler.					

**AYE SAN BU  
5621 E AMARILLO BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF1896	EHF02	COS	COLD HOLDING		12/1/2014	8	HL1B	
			Fish items being stored on shelf. Must be refrigerated as instructed or kept frozen.					
	EHF20	COS	TOXIC ITEMS		12/1/2014			
			Chemicals found stored above ready to eat foods.					

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**ESTABLISHMENT****BAYMONT INN & SUITES  
1700 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>
HF2407	EHF09	COS	APPROVED SOURCE/LABELING		12/1/2014	4	HL1B
			Boiled eggs found stored in cooler without a date.				
	EHF28	COS	ALL OTHER VIOLATIONS		12/1/2014		
			Store all food at least 6 inches off of the floor.				

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### ESTABLISHMENT

**BEEF O BRADYS  
7306 SW 34TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1252	EHF28	COS	ALL OTHER VIOLATIONS		12/1/2014	7	HL1B
			a)Clean the water from the bottom of the refrigerator. Food must be stored in a dry place.				
	EHF14	COS	WATER SUPPLY		12/1/2014		
			a)Hot water is turned off at the cook line hand sink because it is leaking. Repair. Hot water must be accessible at all times at the hand sink.				
	EHF21	H10DAY	MANUAL WARE WASHING		12/1/2014		
			a)Quat sanitizer at bar hand sink is at 150ppm. Must be 200 ppm per state law and bottle label.				

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### ESTABLISHMENT

#### BELMAR ELEMENTARY 6342 ADIRONDACK TRL

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF761	EHF10	COS	SOUND CONDITION		12/3/2014	4	HL1B
			Dented cans on rack in storage.				
	EHF28	COS	ALL OTHER VIOLATIONS		12/3/2014		
			a)Ice paddle must be stored in a sanitary location. Do not place on top of non easily cleanable area. b)Tops of tall equipment dusty. c)Utensils must be protected from contamination (dust). Cover utensils or place in clean containers.				

#### BONHAM MIDDLE SCHOOL 5600 SW 49TH AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF220					12/2/2014	0	HL1B

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**ESTABLISHMENT****BOSCOS BEVERAGE CO****2307 SW 6TH 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>
HF1872	EHF28	COS	ALL OTHER VIOLATIONS		12/3/2014	3	HL1B
			Womens restroom did not have English hand washing sign.				
	EHF25	COS	FOOD CONTACT SURFACES		12/3/2014		
			Soda gun needed to be cleaned.				

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**ESTABLISHMENT**

**BUNS OVER TEXAS  
6045 SW 34TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2015	EHF28	COS	ALL OTHER VIOLATIONS		12/1/2014	16	HL1B
			a)Boxes of produce on the floor in walk in cooler. Must be 6" up.				
	EHF11	COS	PROPER HANDLING RTE		12/1/2014		
			a)Handle of ice scoop down in drink ice. b)A sneeze shield or a lid must be over lemons for self service (repeat violation) c)No utensil was available for customers to pick up lemons for drinks.				
	EHF09	COS	APPROVED SOURCE/LABELING		12/1/2014		
			a)A leg of deer was in a cooler in the walk in cooler. It is not from an approved source and food from an unapproved source may not be in a food establishment.				
	EHF02	COS	COLD HOLDING		12/1/2014		
			a)Shredded cheese must be at 41F or below. The box states to keep refrigerated.				
	EHF20	COS	TOXIC ITEMS		12/1/2014		
			a)Chemical stored over a food prep area.				

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**ESTABLISHMENT**

**CAPROCK PECANS LLC  
401 N BUCHANAN 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>
HFT5216					12/2/2014	0	HL1B FOOD

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### ESTABLISHMENT

#### CEFCO CONVENIENCE STORE

1917 BELL ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2468	EHF28	H 3 DAYS	ALL OTHER VIOLATIONS		12/2/2014	7	HFOL
			Floor drains have slime buildup. Tops of equipment have dust buildup. Repeat violations. A \$50 reinspection fee will be charged for each repeat violation found on future inspections.				
	EHF25	H 3 DAYS	FOOD CONTACT SURFACES		12/2/2014		
			Utensil tubs not clean.Store in container w/lid or clean tubs daily. Clean ice chutes on soda dispensers w/buildup.Clean all exposed areas of soda machines daily. Coffee filters stored exposed on dirty surface. Tea stirrer stored on dirty top-tea maker.				
	EHF13	H24 HOUR	HACCP PLAN/TIME		12/2/2014		
			Potentially hazardous food marked keep frozen found not date marked in 2 walk in coolers.Foods moved from frozen state to refrigerated state must have a new date mark. All opened refrigerated potentially hazardous foods must have a date mark.				

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**ESTABLISHMENT****CHIYOS  
810 N PIERCE ST**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>
HF1575	EHF09	COS	APPROVED SOURCE/LABELING		12/3/2014	7	HL1B
			Several items in walk in cooler needed to be dated.				
	EHF22	H10DAY	MANAGER KNOWLEDGE/CERTIFIED		12/3/2014		
			Full time employee needs to obtain food manager card from the Environmental Health Department. Next class is Wednesday December 10, 2014 at 821 S Johnson from 8-12pm.				
	EHF28	COS	ALL OTHER VIOLATIONS		12/3/2014		
			Store all food items at least 6 inches off the floor.				

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### ESTABLISHMENT

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

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFD3					12/2/2014	0	HL1B

### CITY VIEW ELEMENTARY 3404 KNOLL DR

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1833	EHF28	H90 DAY	ALL OTHER VIOLATIONS		12/3/2014	0	HL1B
			A)Back door must be self-closing by next inspection.				

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**ESTABLISHMENT**

**CLAIRMONT THE  
4707 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>
HF832					12/2/2014	0	HL1B

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**ESTABLISHMENT**

**COUNTRY PRIDE  
5909 WINEINGER RD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF144	EHF28	H90 DAY	ALL OTHER VIOLATIONS		12/1/2014	5	HL1B
			A)Light shields needed in back prep area by next inspection.				
	EHF02	COS	COLD HOLDING		12/1/2014		
			A)Flash fried fries holding at 54 degrees. They must be kept below 41 degrees at all times.				
	EHF03	IN	HOT HOLDING		12/1/2014		
			A)Potatoes holding at 140 degrees.				

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**ESTABLISHMENT****COWBOY GELATO  
2806 SW 6TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1843					12/3/2014	0	HL1B

**CVS/PHARMACY 7765  
317 E AMARILLO BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF787	EHF28	COS	ALL OTHER VIOLATIONS		12/2/2014	0	HL1B

a)Clean dust from blower cover. b)2 corrections from last inspection.

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**ESTABLISHMENT**

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**EASTRIDGE ELEMENTARY  
1314 EVERGREEN ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF673	EHF02	IN	COLD HOLDING Reachin cooler holding at 38F degrees.		12/2/2014	0	HL1B

**EDDIES NAPOLIS ITALIAN RESTAUR  
700 S TAYLOR ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2258					12/2/2014	0	HL1B

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**ESTABLISHMENT**

**EL GIRO  
1800 BELL ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2514	EHF28	COS	ALL OTHER VIOLATIONS		12/2/2014	10	HL1B
			a)Mens restroom did not have hand washing signs. b)Womens restroom did not have hand washing signs.				
	EHF09	COS	APPROVED SOURCE/LABELING		12/2/2014		
			Bulk container of sugar was not labeled.				
	EHF15	COS	EQUIPMENT ADEQUATE		12/2/2014		
			Reach in by grill was not maintaining temperature, do not place potentially hazardous food in this unit until it will maintain 41 degrees or below.				
	EHF21	COS	MANUAL WARE WASHING		12/2/2014		
			Sanitizer in three compartment sink was not at proper strength, should be 50 to 100 PPM Cl.				

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### ESTABLISHMENT

**FAT CAT FISH MARKET  
1309 DUMAS DR**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1063	EHF21	COS	MANUAL WARE WASHING		12/2/2014	16	HL1B
			Proper order for washing dishes: wash in hot soapy water, rinse in clear hot water, sanitize with 50 to 100 PPM Cl, air dry.				
	EHF16	H10DAY	HAND WASH FACILITIES ADEQUATE		12/2/2014		
			Hand washing sink in kitchen must have hot and cold water.				
	EHF08	H 2 HOUR	GOOD HYGIENIC PRACTICES		12/2/2014		
			Washing hands in three compartment sink.				
	EHF28	H10DAY	ALL OTHER VIOLATIONS		12/2/2014		
			Vent hood needs to be repaired.				
	EHF25	H10DAY	FOOD CONTACT SURFACES		12/2/2014		
			Walls in kitchen need to be cleaned.				

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**ESTABLISHMENT**

**FAT CAT FISH MARKET**

HF1063

EHF19

H10DAY

RODENTS/ANIMALS/OPENINGS

12/2/2014

16

HL1B

Back door needs to have gaps closed.

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### ESTABLISHMENT

**FURRS FAMILY DINING #123**

**2221 S SONCY RD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2570	EHF25	COS	FOOD CONTACT SURFACES		12/2/2014	20	HL1B
			a)Clean the inside top of the ice machine.				
	EHF28	COS	ALL OTHER VIOLATIONS		12/2/2014		
			a)Purse stored in a food prep area. b)Label bulk flour. c)Clean the fan in the kitchen.				
	EHF03	COS	HOT HOLDING		12/2/2014		
			a)Turkey and pork loin under heat lamp at 107F.				
	EHF15	H10DAY	EQUIPMENT ADEQUATE		12/2/2014		
			a)A holding refrigerator is at 50F. Must be 41F or below. Repair.				
	EHF16	COS	HAND WASH FACILITIES ADEQUATE		12/2/2014		
			a)Hand sink in ware wash area blocked by a bin of dirty rags.				

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**ESTABLISHMENT**

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**FURRS FAMILY DINING #123**

HF2570	EHF20	COS	TOXIC ITEMS	12/2/2014	20	HL1B
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a)Unlabeled chemical in food prep area.

	EHF21	COS	MANUAL WARE WASHING	12/2/2014		
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a)100 ppm quat sanitizer in the warewash sink. Must be 200 ppm to properly sanitize dishes.

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### ESTABLISHMENT

#### HAYASHI JAPANESE STEAKHOUSE

3401 W INTERSTATE 40

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1934	EHF21	H10DAY	MANUAL WARE WASHING		12/3/2014	28	HL1B
			Dish washer is not sanitizing. Repair as needed. Hand sanitize until unit is repaired. Repeat.				
	EHF12	COS	CROSS CONTAMINATION		12/3/2014		
			a)Raw eggs stored over ready to eat foods. Ice cream scoop stored in stagnant dirty water. Repeat.				
	EHF09	COS	APPROVED SOURCE/LABELING		12/3/2014		
			a)Non easily identifiable foods with no label. b)Leg quarter from deer stored in walk in freezer. Deer is not an approved source.				
	EHF10	H10DAY	SOUND CONDITION		12/3/2014		
			a)Foods marked refrigerate after open found not refrigerated after opening. b)Foods stored open. Repeat. c)Foods stored on floor.				
	EHF07	COS	ADEQUATE HAND WASHING		12/3/2014		
			Employees not washing hands before working with food.				

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**ESTABLISHMENT**

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**HAYASHI JAPANESE STEAKHOUSE**

Inspection Number	Establishment ID	Inspection Type	Violation Category	Date	Count	Code
HF1934	EHF28	H10DAY	ALL OTHER VIOLATIONS	12/3/2014	28	HL1B
Walk in shelves are dirty. Ceiling panel out of place over ice machine. Ceiling panels missing in dry storage. Light panel missing. Light panels dirty. Reach in cooler handles are broken & not easily cleanable. Unit to be replaced in two weeks per mgr.						
	EHF18	H10DAY	INSECT CONTAMINATION	12/3/2014		
a)Roaches in kitchen. b)Dead roaches found in food containers left open over night.						
	EHF25	H10DAY	FOOD CONTACT SURFACES	12/3/2014		
a)Numerous food contact surfaces in kitchen are not clean. b)All reach in gaskets dirty. c)Reach in coolers not clean. d)Microwave not clean. e)Knives stored in non easily cleanable location. f)Ice cream reach in freezer very dirty.						
	EHF19	H10DAY	RODENTS/ANIMALS/OPENINGS	12/3/2014		
a)Back door propped open when not in use. b)Rodent droppings in back storage room.						

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**ESTABLISHMENT****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	EHF25	COS	FOOD CONTACT SURFACES		12/1/2014	6	HL1B
			a)Clean can opener blade.				
	EHF16	COS	HAND WASH FACILITIES ADEQUATE		12/1/2014		
			a)Do not place trays on hand sink. This blocks access to the hand wash sink.				

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### ESTABLISHMENT

#### HOSPITALITY FOOD SERVICE

403 S BUCHANAN ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2145	EHF17	COS	HAND WASH WITH SOAP/TOWELS		12/2/2014	18	HL1B
			Hand soap needed at all hand sinks.				
	EHF21	COS	MANUAL WARE WASHING		12/2/2014		
			Store all wipe down rags in sanitizer bucket when not in use.				
	EHF08	COS	GOOD HYGIENIC PRACTICES		12/2/2014		
			Employees must wash hands and change gloves when changing tasks.				
	EHF02	COS	COLD HOLDING		12/2/2014		
			Sliced vegetables holding at 54F. Ice added to container.				
	EHF25	COS	FOOD CONTACT SURFACES		12/2/2014		
			a)Wash, rinse, sanitize, air dry all tea and soda nozzles every night. b)Store all food products in plastic or metal containers. Do not leave food stored in open cans.				

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**ESTABLISHMENT**

**HOSPITALITY FOOD SERVICE**

HF2145

EHF28

H90 DAY

ALL OTHER VIOLATIONS

12/2/2014

18

HL1B

a)Thaw all frozen meat either under cold running water or in refrigerator. b)Shatter resistant bulbs needed in popcorn and pretzel hot hold units.

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**ESTABLISHMENT**

**JOE TACO TAQUERIA  
7312 WALLACE BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1260	EHF28	H10DAY	ALL OTHER VIOLATIONS		12/2/2014	10	HL1B
			a)Hand wash signs needed at hand sinks. COS b)Boxes must be 6" up in cooler. c)Sanitizer line is running into the hand sink. Line cannot run into hand sink. It must be free and clear. Relocate line.				
	EHF25	COS	FOOD CONTACT SURFACES		12/2/2014		
			a)Chipped ice scoop must be replaced.				
	EHF15	H24 HOUR	EQUIPMENT ADEQUATE		12/2/2014		
			a)Cooler on line at 60F with potentially hazardous food on the line. Repair to 41F or below.				
	EHF14	COS	WATER SUPPLY		12/2/2014		
			a) Hot water was not working. Company was on site and repaired.				

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**ESTABLISHMENT****JUANITOS BAR  
4411 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>	
HF2633	EHF28	COS	ALL OTHER VIOLATIONS		12/3/2014	0	H PREOPEN	
			Needed a lid for trash can in women's restroom.					

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**ESTABLISHMENT****LA ESCONDIDA BAR  
3904 E AMARILLO BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2525	EHF28	COS	ALL OTHER VIOLATIONS		12/2/2014	10	HL1B
			Bottom of reach in cooler needed to be cleaned out.				
	EHF24	COS	THERMOMETERS		12/2/2014		
			Thermometer needed in reach in cooler.				
	EHF27	H10DAY	ESTABLISHMENT PERMIT		12/2/2014		
			Food establishment permit must be posted or available at all times. Replacement may be purchased at 821 S Johnson.				
	EHF14	H24 HOUR	WATER SUPPLY		12/2/2014		
			Hot water not available. Must be repaired before opening. Will reinspect 12-3-14.				

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**ESTABLISHMENT**

**LA MALPA TORTILLAS  
1915 SE 10TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2604	EHF28	H10DAY	ALL OTHER VIOLATIONS		12/1/2014	0	H PREOPEN
			Ceiling tiles need to be replaced with smooth tiles prior to opening.				
HF2604	EHF28	IN	ALL OTHER VIOLATIONS		12/2/2014	0	HFOL
			Ceiling tiles replaced with smooth tiles. OK to open.				

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**ESTABLISHMENT****LEALS****1619 S KENTUCKY ST**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>
HF4	EHF25	COS	FOOD CONTACT SURFACES		12/1/2014	6	HL1B
			Can opener needed to be cleaned.				
	EHF21	COS	MANUAL WARE WASHING		12/1/2014		
			Sanitizer in bar was not at proper strength.				

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**ESTABLISHMENT****LES DISCOUNT STORE  
903 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>
HF1567	EHF17	COS	HAND WASH WITH SOAP/TOWELS		12/2/2014	6	HL1B
			a)Paper towels needed at restroom hand sink.				
	EHF25	COS	FOOD CONTACT SURFACES		12/2/2014		
			a)Pickle tongs were laying on a dusty shelf and had a piece of hair on them. Clean.				

**LORENZO DE ZAVALA MS  
2801 N 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>
HF1194					12/2/2014	0	HL1B

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**ESTABLISHMENT****LOS BRACEROS  
3303 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>	
HF1921	EHF15	H 3 DAYS	EQUIPMENT ADEQUATE		12/3/2014	3	HFOL	
			Reach in cooler/preptable holding at 54F and needs to be repaired.					

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**ESTABLISHMENT****MACARONI JOES  
1619 S KENTUCKY ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1387	EHF20	COS	TOXIC ITEMS Chemical bottle without lid.		12/1/2014	9	HL1B
	EHF21	COS	MANUAL WARE WASHING Ware washing machine was not sanitizing at time of inspection.		12/1/2014		
	EHF25	COS	FOOD CONTACT SURFACES a)Can opener needed to be cleaned. b)Computer monitor needed to be cleaned. c)Ware washing machine needed to be cleaned.		12/1/2014		

## Food Establishment Public Inspection Report

From 11/27/14 thru 12/3/14

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### ESTABLISHMENT

#### MARYBEL RESTAURANT 1015 S ARTHUR ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF998	EHF23	IN	SEWAGE/WASTEWATER		12/1/2014	0	HFOL
			Reach in cooler/prep table condensate leak repaired.				
	EHF15	IN	EQUIPMENT ADEQUATE		12/1/2014		
			Reach in cooler repaired and holding at 41F.				

#### MCDONALDS 3320 S COULTER ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF792	EHF20	IN	TOXIC ITEMS		12/1/2014	0	HFOL
			a)Alternative methods of sanitizing are being used.				

**Food Establishment Public Inspection Report**

From 11/27/14 thru 12/3/14

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**ESTABLISHMENT****PAYA THAI  
2601 SW 6TH 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>
HF2557	EHF11	COS	PROPER HANDLING RTE		12/3/2014	4	HL1B
			Pan of lemons in ice for drinks, you can not cool items in ice used as food.				
	EHF28	IN	ALL OTHER VIOLATIONS		12/3/2014		
			Outside storage no longer used for food storage.				

**Food Establishment Public Inspection Report**

From 11/27/14 thru 12/3/14

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**ESTABLISHMENT**

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**PILOT TRAVEL CENTER #723****9601 E INTERSTATE 40**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1971	EHF28	COS	ALL OTHER VIOLATIONS		12/2/2014	6	HL1B
			Clean dust buildup off of blower covers in walk in beer cooler.				
	EHF25	COS	FOOD CONTACT SURFACES		12/2/2014		
			Wipe down front of all coolers/freezers around handles.				
	EHF15	H 3 DAYS	EQUIPMENT ADEQUATE		12/2/2014		
			Hand sink behind counter isn't draining.				

**Food Establishment Public Inspection Report**

From 11/27/14 thru 12/3/14

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**ESTABLISHMENT****PIZZA HUT  
1820 S GRAND ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF360	EHF29	IN	RECOGNITION	Establishment is consistently clean.	12/3/2014	0	HL1B

**PLEASANT VALLEY BAPTIST CHURCH  
555 E HASTINGS AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFD41	EHF02	IN	COLD HOLDING	Reach in cooler holding at 38F degrees.	12/1/2014	0	HL1B

**Food Establishment Public Inspection Report**

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**ESTABLISHMENT****PLEASANT VALLEY ELEMENTARY****4413 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>	
HF654	EHF28	COS	ALL OTHER VIOLATIONS		12/1/2014	0	HL1B	
			a)Can opener needed to be cleaned.b)Sugar scoop needed to be stored handle up.					

**Food Establishment Public Inspection Report**

**From 11/27/14 thru 12/3/14**

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**ESTABLISHMENT**

**RANCHERS PRIDE  
1703 SE 15TH 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>
HF2605					12/3/2014	0	HL1B
HF2605					12/3/2014	0	HL1B
HF2605					12/3/2014	0	HL1B
HFRM673					12/3/2014	0	HL1B
HFRM673					12/3/2014	0	HL1B
HFRM674					12/3/2014	0	HL1B
HFRM674					12/3/2014	0	HL1B

**Food Establishment Public Inspection Report**

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**ESTABLISHMENT****RANCHERS PRIDE**

HFRM675	12/3/2014	0	HL1B
HFRM676	12/3/2014	0	HL1B
HFRM677	12/3/2014	0	HL1B
HFRM678	12/3/2014	0	HL1B

**Food Establishment Public Inspection Report**

**From 11/27/14 thru 12/3/14**

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**ESTABLISHMENT**

**RANCHERS PRIDE**

## Food Establishment Public Inspection Report

From 11/27/14 thru 12/3/14

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### ESTABLISHMENT

**RANDALL HIGH SCHOOL  
5800 ATTEBURY DR**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF568	EHF02	COS	COLD HOLDING		12/3/2014	27	HL1B
			a)Tomatoes holding at 46 degrees. b)Ham 46 degrees. c)Ham wraps 66 degrees. All should be maintained below 41 degrees at all times.				
	EHF07	COS	ADEQUATE HAND WASHING		12/3/2014		
			Employee seen not washing hands before gloves.				
	EHF03	COS	HOT HOLDING		12/3/2014		
			Chicken nuggets holding at 125 degrees. Should be maintained above 135 degrees at all times.				
	EHF13	COS	HACCP PLAN/TIME		12/3/2014		
			a)Several cooked meats found held longer than 7 days. b)No preparation date found on cooked roast beef.				
	EHF17	H10DAY	HAND WASH WITH SOAP/TOWELS		12/3/2014		
			No soap at hand sink in coffee bar.				

**Food Establishment Public Inspection Report**

**From 11/27/14 thru 12/3/14**

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**ESTABLISHMENT**

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**RANDALL HIGH SCHOOL**

HF568	EHF23	H10DAY	SEWAGE/WASTEWATER	12/3/2014	27	HL1B
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Condensate leak in walk in freezer must be fixed within 10 days.

	EHF21	H10DAY	MANUAL WARE WASHING	12/3/2014		
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a)Dish machine not sanitizing,fix within 10 days. b)Wipe down bucket found at 110ppm, must be 150-400ppm.

**ROOSTERS COFFEE & TEA**

**3440 BELL ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2138	EHF28	IN	ALL OTHER VIOLATIONS		12/1/2014	0	HL1B
			2 corrections from last inspection.				

**Food Establishment Public Inspection Report**

**From 11/27/14 thru 12/3/14**

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**ESTABLISHMENT**

**ROYAL PRESTIGE  
401 S BUCHANAN 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>
HFT5213					12/2/2014	0	HL1B FOOD

## Food Establishment Public Inspection Report

From 11/27/14 thru 12/3/14

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### ESTABLISHMENT

**RUBY TEQUILAS  
2001 S GEORGIA ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2401	EHF28	H10DAY	ALL OTHER VIOLATIONS		12/2/2014	25	HL1B
			Replace broken gaskets on make tables. Heat test strips needed for dish machine. Spanish hand washing sign needed in bathrooms. In-use utensils cannot be stored in sanitizer. Keep all food covered when not in use. F)Store raw chicken below raw beef.				
	EHF25	H10DAY	FOOD CONTACT SURFACES		12/2/2014		
			A)Clean dishes found with food debris still on them. B)Knife stored in between coolers in a place that is not easily cleanable.				
	EHF24	COS	THERMOMETERS		12/2/2014		
			A)Probe thermometers for checking cooking temperature are not used by the cooks. Thermometers must be used to ensure proper cooking temps. B)Bar cooler found without a thermometer.				
	EHF23	H10DAY	SEWAGE/WASTEWATER		12/2/2014		
			A)Condensate leak in walk in freezer. Condensate is leaking on food. Leak must be repaired within 10 days.				
	EHF22	H10DAY	MANAGER KNOWLEDGE/CERTIFIED		12/2/2014		
			A)Most employees could not demonstrate proper food cooking, cold holding or hot holding temps. Proper cleaning procedure was also not known.				

**Food Establishment Public Inspection Report**

**From 11/27/14 thru 12/3/14**

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**ESTABLISHMENT**

**RUBY TEQUILAS**

HF2401	EHF20	COS	TOXIC ITEMS	12/2/2014	25	HL1B
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A)Chemicals stored over dishes. Store all chemicals away from food and food contact surfaces.

	EHF03	COS	HOT HOLDING	12/2/2014		
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A)Cooked chicken holding at 119 degrees. B)Cooked beef holding at 121 degrees. All must be kept above 135 degrees at all times. Reheated to 165 degrees.

	EHF02	COS	COLD HOLDING	12/2/2014		
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A)Pico holding at 49 degrees. B)Sliced tomatoes holding at 49 degrees. C)Whip cream holding at room temp. D)Freshly made salsa with PH 5.0 holding at room temp. Salsa must be kept below 41degrees.

**SAN JACINTO CHRISTIAN ACADEMY**

**501 S MISSISSIPPI ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF858					12/3/2014	0	HL1B

**Food Establishment Public Inspection Report**

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

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF689	EHF23	H10DAY	SEWAGE/WASTEWATER		12/3/2014	3	HL1B	
			Drain for condensate in freezer frozen up.					

**SANDY TRAIL FARM**  
**401 S BUCHANAN ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT5719					12/2/2014	0	HL1B FOOD

**Food Establishment Public Inspection Report**

From 11/27/14 thru 12/3/14

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**ESTABLISHMENT****SCHLOTZSKYS DELI  
1619 S KENTUCKY ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF502	EHF24	COS	THERMOMETERS		12/1/2014	3	HL1B	
			Thermometer not reading proper temperature.					

**SLEEP INN AMARILLO  
2401 E INTERSTATE 40**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF51					12/2/2014	0	HL1B

**Food Establishment Public Inspection Report**

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**ESTABLISHMENT**

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**SOUTHERN TEA & BURGERS****4206 SW 45TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2628	EHF28	H10DAY	ALL OTHER VIOLATIONS		12/1/2014	0	H PREOPEN
			Fire inspections must be completed before opening.				
	EHF22	H45 DAY	MANAGER KNOWLEDGE/CERTIFIED		12/1/2014		
			Full time employee needs to obtain food manager card.				
HF2628	EHF22	H45 DAY	MANAGER KNOWLEDGE/CERTIFIED		12/2/2014	3	HFOL
			Food manager class needs to be taken by a full time employee.				
	EHF28	IN	ALL OTHER VIOLATIONS		12/2/2014		
			Corrected from previous inspection.				

**Food Establishment Public Inspection Report**

From 11/27/14 thru 12/3/14

**ESTABLISHMENT****SYBIL B HARRINGTON LEARNING CT****2500 DALE 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>
HFD23	EHF28	COS	ALL OTHER VIOLATIONS		12/2/2014	4	HL1B
			Can opener needed to be cleaned.				
	EHF12	COS	CROSS CONTAMINATION		12/2/2014		
			Hair found in ready to eat food. Food was disposed.				

**TACO BELL #28925  
4116 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>
HF2344	EHF28	H90 DAY	ALL OTHER VIOLATIONS		12/2/2014	0	HL1B
			a)Insufficient light in walk in cooler. B)Blower covers in walk in cooler need to be cleaned.				

## Food Establishment Public Inspection Report

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### ESTABLISHMENT

**TEA 2 GO  
6200 HILLSIDE RD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2631	EHF28	H30 DAY	ALL OTHER VIOLATIONS Food manager needed.		12/3/2014	0	HFOL

**THAI GARDEN  
5017 E AMARILLO BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2280	EHF25	H10DAY	FOOD CONTACT SURFACES		12/2/2014	6	HL1B
			a)Walk in cooler blower covers needed to be cleaned. b)Walls and ceiling of walk in cooler needed to be cleaned. c)Utensils need to be stored handle up to prevent contamination. d)Vent cover over food prep area needed to be cleaned.				
	EHF20	COS	TOXIC ITEMS		12/2/2014		
			Chlorine sanitizing solution for cleaning surfaces too strong. Use test strips to get correct strength. Should be 100ppm for cleaning surfaces.				

**Food Establishment Public Inspection Report**

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**ESTABLISHMENT****TOOT N TOTUM #33****2615 S GRAND ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF685	EHF22	H10DAY	MANAGER KNOWLEDGE/CERTIFIED		12/3/2014	6	HL1B	
			Establishment needs a food manager. Next class is Wednesday, December 10, 2014. 8-12pm.					
	EHF15	H10DAY	EQUIPMENT ADEQUATE		12/3/2014			
			a)Hand sink next to sofa fountain is leaking. Strong mold odor. b)Leak under soda machine.					

**TOOT N TOTUM #71****1012 W AMARILLO BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF627					12/2/2014	0	HL1B

## Food Establishment Public Inspection Report

From 11/27/14 thru 12/3/14

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**ESTABLISHMENT**

**TORCHYS TACOS  
3562 S SONCY RD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2511	EHF18	COS	INSECT CONTAMINATION		12/2/2014	9	HL1B
			a)Excessive amount of flies in the kitchen.				
	EHF24	COS	THERMOMETERS		12/2/2014		
			a)A thermometer was missing in a refrigerator.				
	EHF28	H90 DAY	ALL OTHER VIOLATIONS		12/2/2014		
			a)Frozen food must thaw under cold running water.COS b)Spanish hand wash sign needed in restroom. (repeat) c)1 correction from last inspection.				
	EHF20	COS	TOXIC ITEMS		12/2/2014		
			a)Unlabeled chemical in kitchen.				

**Food Establishment Public Inspection Report**

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**ESTABLISHMENT****TORTILLAS LA RANCHERA  
207 N LINCOLN 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>
HF2586					12/3/2014	0	HL1B

**UNITED SPECIALTY PRODUCT  
401 S BUCHANAN 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>
HFT5217					12/2/2014	0	HL1B FOOD

**Food Establishment Public Inspection Report**

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**ESTABLISHMENT****WAL-MART SUPERCENTER #755****4610 S COULTER ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF700	EHF28	COS	ALL OTHER VIOLATIONS		12/3/2014	10	HL1B
			a)Hand wash sign needed at hand sink in deli. b)Clean all blower covers in the dairy cooler.				
	EHF16	COS	HAND WASH FACILITIES ADEQUATE		12/3/2014		
			a)Hand sink blocked in produce area.				
	EHF22	COS	MANAGER KNOWLEDGE/CERTIFIED		12/3/2014		
			Current food manager no longer works here. Register new food manager.				
	EHF10	COS	SOUND CONDITION		12/3/2014		
			a)Severely dented cans of yams on the shelf for sale. b)Discolored bratwurst out for sale.				

**Food Establishment Public Inspection Report**

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**ESTABLISHMENT**

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**WESLEY COMMUNITY DAY CARE**

1615 S ROBERTS ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFD27	EHF27	IN	ESTABLISHMENT PERMIT	Obtained food managers card.	12/1/2014	0	HFOL

**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	Sneeze guard at service line is not protecting food from children. Modify guard to provide protection from childrens height. b)Mineral deposit buildup & inner seal is peeling. Remove all ice & loose seals. Clean & sanitize. Reseal w/fd safe sealant.	12/2/2014	0	HL1B

**Food Establishment Public Inspection Report**

From 11/27/14 thru 12/3/14

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**ESTABLISHMENT**

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**WILL ROGERS ELEMENTARY****920 N MIRROR ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF653	EHF28	COS	ALL OTHER VIOLATIONS		12/3/2014	6	HL1B
			Utensils found stored with non food items.				
	EHF23	H10DAY	SEWAGE/WASTEWATER		12/3/2014		
			Condensate leak in walk in freezer needs to be repaired. Food items should not be stored under leak until repaired.				
	EHF21	H 6 HOUR	MANUAL WARE WASHING		12/3/2014		
			a)Sanitizing dispenser at three-compartment sink not working properly. b)Sanitizing agent not available. (COS)				

## Food Establishment Public Inspection Report

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### ESTABLISHMENT

#### WINDSOR ELEMENTARY 6700 HYDE PKWY

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF81	EHF02	COS	COLD HOLDING		12/2/2014	5	HL1B
			A)Cut melons stored out of mechanical refrigeration found at 56 degrees.Once melons are cut they must stay below 41 degrees at all times.				
	EHF03	IN	HOT HOLDING		12/2/2014		
			A)Chicken pasta holding at 152 degrees.				

#### WOODLANDS ELEMENTARY 2501 N COULTER ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF830	EHF25	COS	FOOD CONTACT SURFACES		12/2/2014	3	HL1B
			Ice machine needed to be cleaned.				

**Food Establishment Public Inspection Report**

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**ESTABLISHMENT****YOUNGBLOODS STOCKYARD CAFE DT****620 SW 16TH AVE**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>	
HF2419	EHF09	COS	APPROVED SOURCE/LABELING		12/1/2014	4	HL1B	
			Food throughout kitchen needed to be date marked.					