

Food Establishment Public Inspection Report

From 11/6/14 thru 11/12/14

ESTABLISHMENT

**AMARILLO CLUB
600 S TYLER ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1	EHF22	H10DAY	MANAGER KNOWLEDGE/CERTIFIED		11/6/2014	6	HL1B
			Full time employee needs to obtain a food manager card through the Environmental Health Department.				
	EHF25	COS	FOOD CONTACT SURFACES		11/6/2014		
			A)Can opener needed to be cleaned. B)Container holding clean utensils needed to be cleaned.				
	EHF28	COS	ALL OTHER VIOLATIONS		11/6/2014		
			Dust needed to be cleaned off of wall where pots and pans are hanging.				

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ESTABLISHMENT**AMARILLO TAVERN
2624 E AMARILLO BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1508	EHF28	COS	ALL OTHER VIOLATIONS		11/6/2014	0	HL1B
			Women's restroom needs covered trashcan.				

**B & B FOOD STORE
2701 SE 10TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF793	EHF24	COS	THERMOMETERS		11/10/2014	3	HL1B
			Thermometer needed in walk in cooler.				

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ESTABLISHMENT

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

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF125					11/11/2014	0	HL1B

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From 11/6/14 thru 11/12/14

ESTABLISHMENT**BRACEROS BAR AND GRILL**

2822 SW 6TH AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2152	EHF25	H10DAY	FOOD CONTACT SURFACES		11/7/2014	9	HFOL
			Onions stored on floor. Repeat***Future violations of this item will be charged a \$50 reinspection fee.***** b)Utensil tubs need cleaned. Repeat***Future violations will be charged \$50 reinspection fee****.				
	EHF28	COS	ALL OTHER VIOLATIONS		11/7/2014		
			Dirty shelves in food cooling area. Shelves must be clean to sight and touch. ***Future violations of will be charged a \$50 reinspection fee.				
	EHF16	H10DAY	HAND WASH FACILITIES ADEQUATE		11/7/2014		
			Hand sink blocked. Must be available for use. If hand sink is found blocked in future a \$50 reinspection fee will be charged.				
	EHF19	H10DAY	RODENTS/ANIMALS/OPENINGS		11/7/2014		
			Screen door needs to be sealed on top and bottom. Screen door to kichen does not seal when shut. If Screen door is not repaired to seal when shut a \$50 reinspection fee will be charged.				

Food Establishment Public Inspection Report

From 11/6/14 thru 11/12/14

ESTABLISHMENT

BRAUMS ICE CREAM #69

7401 SW 34TH AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF589	EHF28	COS	ALL OTHER VIOLATIONS		11/10/2014	0	HL1B	
			a)Clean the vent above the fry warmer. b)Clean the drip from the pipe above the grill. c)Clean the dust from the blower covers in the walk in.					

BRAUMS ICE CREAM 180

801 E AMARILLO BLVD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF166	EHF28	COS	ALL OTHER VIOLATIONS		11/10/2014	5	HL1B	
			a)The trash can in the ladies restroom must be completely covered to store sanitary napkins.					
	EHF02	COS	COLD HOLDING		11/10/2014			
			a)Diced tomatoes on the line were at 50F. Must be 41F or below at all times. If held above 41F, they will grow bacteria.					

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From 11/6/14 thru 11/12/14

ESTABLISHMENT**BRISTOLS BAR
1911 E INTERSTATE 40**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2283	EHF28	H24 HOUR	ALL OTHER VIOLATIONS		11/11/2014	3	HM3
			Remove dead insects from kitchen floor.				
	EHF23	H24 HOUR	SEWAGE/WASTEWATER		11/11/2014		
			Sinks not draining properly. Establishment is closed to food service until problem is repaired. A sanitarian must be contacted to verify repairs have been made before opening.				
HF2283	EHF23	IN	SEWAGE/WASTEWATER		11/11/2014	0	HM4
			Corrected. Ok to open.				

Food Establishment Public Inspection Report**From 11/6/14 thru 11/12/14****ESTABLISHMENT****BURGER KING #952
1800 S GEORGIA ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF413	EHF28	COS	ALL OTHER VIOLATIONS		11/10/2014	0	HL1B	
			Dust needed to be cleaned off of ceiling tiles near air vents in kitchen. b)Condensate ice needed to be scaped off of cooling unit in walk in freezer.					

**CANDLEWOOD SUITES
18 WESTERN PLAZA DR**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF2408	EHF27	COS	ESTABLISHMENT PERMIT		11/6/2014	3	HL1B	
			a)Permit could not be found. This has occurred for 3 consecutive inspections. If permit is not posted on next inspection, a \$50 fee will be charged.					

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From 11/6/14 thru 11/12/14

ESTABLISHMENT**CATFISH SHACK
4212 SW 45TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF251					11/6/2014	0	HL1B

**CHICK FIL A AT GEORGIA STREET
2525 S GEORGIA ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFM672	EHF03	IN	HOT HOLDING Chicken sandwiches holding at 143°F.		11/11/2014	0	HL1B

Food Establishment Public Inspection Report

From 11/6/14 thru 11/12/14

ESTABLISHMENT

CIELITO LINDO RESTAURANT**2618 E AMARILLO BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2576	EHF19	IN	RODENTS/ANIMALS/OPENINGS	Screen door in kitchen has been sealed and repaired. Corrected from previous inspection.	11/6/2014	0	HFOL

Food Establishment Public Inspection Report

From 11/6/14 thru 11/12/14

ESTABLISHMENT

COMFORT SUITES 12 WESTERN PLAZA DR

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2225	EHF09	COS	APPROVED SOURCE/LABELING		11/6/2014	18	HL1B
			a)Bulk cereal out for customer self dispensing must be labeled in plain site with the common name, ingredients and nutrition labeling.				
	EHF03	COS	HOT HOLDING		11/6/2014		
			a)Egg in hot hold at 96F. b)Sausage in hot hold at 125F.				
	EHF21	H10DAY	MANUAL WARE WASHING		11/6/2014		
			a)Less than 200 ppm quat sanitizer dispensing from 3 compartment sink.				
	EHF17	COS	HAND WASH WITH SOAP/TOWELS		11/6/2014		
			a)No paper towels at hand sink.				
	EHF26	COS	POSTING OF ADVISORIES		11/6/2014		
			a)A customer advisory must be on the buffet line stating that customers must use a new plate on each visit.				

Food Establishment Public Inspection Report

From 11/6/14 thru 11/12/14

ESTABLISHMENT

COMFORT SUITES

HF2225	EHF28	COS	ALL OTHER VIOLATIONS	11/6/2014	18	HL1B
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a)Put a lid on cereal when in dry storage. b)Hand wash sign is needed at hand sink. c)Sausage and egg cannot be stored at room temperature during breakfast time. Must be kept in refrigerator until use.

**COOL CAT
2200 SE 27TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF55					11/6/2014	0	HL1B

Food Establishment Public Inspection Report

From 11/6/14 thru 11/12/14

ESTABLISHMENT**COOL CAT TOO
2601 S GRAND ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2207	EHF28	H90 DAY	ALL OTHER VIOLATIONS		11/6/2014	0	HL1B
Refrigerators and all food related items must be removed from restroom. Remove by next inspection.							

**DELIAS CAKE CREATIONS
1103 S GRAND ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1991	EHF28	COS	ALL OTHER VIOLATIONS		11/11/2014	3	HL1B
Food found stored on floor. Must be stored at least 6" off the ground.							
	EHF25	COS	FOOD CONTACT SURFACES		11/11/2014		
Inside utensil containers needed to be cleaned.							

Food Establishment Public Inspection Report

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ESTABLISHMENT

DIANAS TAMALES BURRITOS & MORE

1800 BELL ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFM419					11/11/2014	0	HL1B

DOLLAR GENERAL CORP #1608

4210 SW 45TH AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF337	EHF27	H10DAY	ESTABLISHMENT PERMIT		11/7/2014	3	HL1B

Current permit not available. Permit is current. Obtain permit to post.

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ESTABLISHMENT**DOLLAR GENERAL STORE #14106****203 E WILLOW CREEK DR**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF2390	EHF19	IN	RODENTS/ANIMALS/OPENINGS		11/6/2014	0	HFOL	
			Back door sweep replaced. Corrected from previous inspection.					

EBBYS GIFTS INC**500 S TAYLOR ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF1671	EHF25	COS	FOOD CONTACT SURFACES		11/7/2014	3	HL1B	
			Ice machine needs to be cleaned. b)Invert ice bucket. c)Soda nozzles not clean. Soda nozzles must be cleaned daily.					
	EHF28	COS	ALL OTHER VIOLATIONS		11/7/2014			
			Employee food items must be separated from customer foods and labeled as such.					

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ESTABLISHMENT**EL MANANTIAL
3823 E AMARILLO BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFM327	EHF03	IN	HOT HOLDING Burritos holding at 168F degrees.		11/11/2014	0	HL1B

**EL PATRON
5807 SW 45TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1838					11/6/2014	0	HL1B

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ESTABLISHMENT**EL TROPICO
1105 S GRAND ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1856	EHF15	H 3 DAYS	EQUIPMENT ADEQUATE Cooler not holding temperature properly. 3 Days		11/7/2014	3	HL1B

**FANNIN MIDDLE SCHOOL
4623 S RUSK ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF676					11/11/2014	0	HL1B

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ESTABLISHMENT**GLENWOOD ELEMENTARY
2409 S HOUSTON ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF655	EHF02	IN	COLD HOLDING		11/11/2014	0	HL1B	
			All cold hold units holding at 41F or below. In compliance.					

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ESTABLISHMENT

GLOBAL DISCOUNT STORE

3408 NE 24TH AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2509	EHF19	H10DAY	RODENTS/ANIMALS/OPENINGS		11/11/2014	16	HL1B
			a)Back door sweep needs to be repaired or replaced. b)Licensed pest control agent needs to treat area.				
	EHF17	COS	HAND WASH WITH SOAP/TOWELS		11/11/2014		
			Hand sink did not have soap or paper towels available.				
	EHF09	COS	APPROVED SOURCE/LABELING		11/11/2014		
			Items found on shelf without proper labeling. Label must state what item is and list of ingredients in English.				
	EHF28	COS	ALL OTHER VIOLATIONS		11/11/2014		
			a)Eggs found stored above ready to eat foods. b)Onions found on floor. Must be stored at least 6 inches off the floor.				
	EHF25	COS	FOOD CONTACT SURFACES		11/11/2014		
			a)Microwave needed to be cleaned out. b)Meat cutter needed to be cleaned.				

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From 11/6/14 thru 11/12/14

ESTABLISHMENT**GLOBAL DISCOUNT STORE**

HF2509	EHF24	COS	THERMOMETERS		11/11/2014	16	HL1B
Thermometer needed in reach in glass front cooler.							

GO BURGER**4500 S WASHINGTON ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1978	EHF09	COS	APPROVED SOURCE/LABELING		11/12/2014	12	HL1B
Items in cooler not date marked.							
	EHF17	COS	HAND WASH WITH SOAP/TOWELS		11/12/2014		
No soap at hand sink.							
	EHF02	COS	COLD HOLDING		11/12/2014		
Hamburger meat sitting outside of refrigeration temped at 50F.							

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ESTABLISHMENT

GOOD & HEALTHY CAFE 1901 MEDI PARK DR

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2440	EHF17	COS	HAND WASH WITH SOAP/TOWELS		11/11/2014	6	HL1B
			a)Paper towels needed at back hand sink.				
	EHF24	COS	THERMOMETERS		11/11/2014		
			a)Thermometer was needed in small cooler with eggs.				

GROUND CAFE THE 600 S TYLER ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1675	EHF09	COS	APPROVED SOURCE/LABELING		11/6/2014	4	HL1B
			Items made and packaged in the store must be labeled with a list of ingredients.				

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From 11/6/14 thru 11/12/14

ESTABLISHMENT**HEALTHY LIFE CLUB
3511 SE 12TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF2535	EHF22	H45 DAY	MANAGER KNOWLEDGE/CERTIFIED		11/10/2014	3	HL1B	
			Food manager card needed. Will attend class on 11-12-14.					

**HORACE MANN MIDDLE SCHOOL
610 N BUCHANAN ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF680					11/7/2014	0	HL1B

Food Establishment Public Inspection Report

From 11/6/14 thru 11/12/14

ESTABLISHMENT**HOUSE BAR
1219 SW 10TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2624	EHF22	H45 DAY	MANAGER KNOWLEDGE/CERTIFIED		11/12/2014	0	H PREOPEN
			Full time employee needs to obtain food manager card.				
	EHF14	H10DAY	WATER SUPPLY		11/12/2014		
			Establishment has no hot water. Cannot open until a sanitarian verifies.				

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From 11/6/14 thru 11/12/14

ESTABLISHMENT**HUDD RESTAURANT
7311 W AMARILLO BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF1173	EHF08	COS	GOOD HYGIENIC PRACTICES		11/10/2014	4	HL1B	
			a)Can of jalepenos was draining in the hand sink. Hand sinks may not be used for any other purpose other than hand washing.					
	EHF28	COS	ALL OTHER VIOLATIONS		11/10/2014			
			a)Replace hand washing sign at back hand sink by the freezer.					

**IHOP #3003
1711 E INTERSTATE 40**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2592					11/7/2014	0	HFOL

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From 11/6/14 thru 11/12/14

ESTABLISHMENT**INDIAN INK LEASING
609 S POLK ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT5198					11/7/2014	0	HL1B FOOD

**JOHNNY N ALLEN MIDDLE SCHOOL
700 N LINCOLN ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF691					11/7/2014	0	HL1B

Food Establishment Public Inspection Report

From 11/6/14 thru 11/12/14

ESTABLISHMENT**KABUKI ROMANZA
8130 W INTERSTATE 40**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1365	EHF07	COS	ADEQUATE HAND WASHING		11/12/2014	27	HL1B
			a)Food employee washed gloves after battering food instead of changing gloves. Employee must wash hands and put on new gloves before preparing ready to eat food.				
	EHF02	COS	COLD HOLDING		11/12/2014		
			a)Fish in the sushi cooler was at 60F. The unit had been turned off to clean. Unit was turned back on.				
	EHF01	COS	COOLING FOR COOKED FOOD		11/12/2014		
			a)Cooked rice made yesterday was at 46F in the walk in cooler. It is not cooling properly. Put in shallower containers, do not stack, put in metal containers instead of plastic or flash chill to ensure food reaches 41F in 6 hours after cooking.				
	EHF14	H10DAY	WATER SUPPLY		11/12/2014		
			a)Hot water must be accessible at the south hand sink at the sushi bar.				
	EHF22	H45 DAY	MANAGER KNOWLEDGE/CERTIFIED		11/12/2014		
			a) Food manager no longer works here. Register a new food manager.				

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ESTABLISHMENT

KABUKI ROMANZA

HF1365	EHF21	H10DAY	MANUAL WARE WASHING	11/12/2014	27	HL1B
			a)0 ppm chlorine sanitizer registered at dishwasher. Must be at least 50 ppm to properly sanitize dishes.			
	EHF25	COS	FOOD CONTACT SURFACES	11/12/2014		
			a)Tea nozzles had build up on them. Clean daily.			
	EHF28	COS	ALL OTHER VIOLATIONS	11/12/2014		
			a)Remove loose duct tape from the ceiling. b)Hand wash sign needed at bar hand sink.			

Food Establishment Public Inspection Report

From 11/6/14 thru 11/12/14

ESTABLISHMENT

**KICKED BACK BAR
521 SE 10TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2469	EHF25	COS	FOOD CONTACT SURFACES		11/6/2014	10	HL1B
			Inside of ice machine needed to be cleaned.				
	EHF22	H10DAY	MANAGER KNOWLEDGE/CERTIFIED		11/6/2014		
			Food manager card needed. Will bring ServeSafe certificate in.				
	EHF08	COS	GOOD HYGIENIC PRACTICES		11/6/2014		
			Hand sink being used for other purposes than hand washing.				
HF2469	EHF22	H 3 DAYS	MANAGER KNOWLEDGE/CERTIFIED		11/10/2014	3	HFOL
			Food manager card needed at est. May either bring in ServSafe or attend food manager class on 11/12/14. If not obtained by 11/12/14 a \$50 reinspection fee will be charged.				

Food Establishment Public Inspection Report

From 11/6/14 thru 11/12/14

ESTABLISHMENT**LA CABANA
2905 E AMARILLO BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF2040	EHF25	COS	FOOD CONTACT SURFACES		11/7/2014	3	HL1B	
			Drain and clean beer cooler every day to prevent mold growth.					

Food Establishment Public Inspection Report

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ESTABLISHMENT**LA FIESTA GRANDE
2200 ROSS-OSAGE DR**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF241	EHF28	H90 DAY	ALL OTHER VIOLATIONS		11/11/2014	24	HL1B
			a)Portable fan over cook line needed to be cleaned. COS b)Keg cooler gasket replaced. Correction from previous inspection. c)Walk in cooler gasket needs to be replaced.				
	EHF10	COS	SOUND CONDITION		11/11/2014		
			Dented and rusted cans found on shelf.				
	EHF15	COS	EQUIPMENT ADEQUATE		11/11/2014		
			Walk in cooler holding at 55F and needs to be repaired.				
	EHF20	COS	TOXIC ITEMS		11/11/2014		
			Chemicals found stored above food and utensils.				
	EHF02	COS	COLD HOLDING		11/11/2014		
			Walk in cooler holding at 55F for an unknown period of time. All potentially hazardous foods were discarded.				

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ESTABLISHMENT

LA FIESTA GRANDE

HF241	EHF21	COS	MANUAL WARE WASHING	11/11/2014	24	HL1B
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Wipe down rags must be stored in sanitizer rag when not in use.

	EHF24	COS	THERMOMETERS	11/11/2014		
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Thermometer needed in bar cooler.

	EHF25	COS	FOOD CONTACT SURFACES	11/11/2014		
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a)Can opener needed to be cleaned. b)Dirty knife found stored with clean utensils.

7415 SW 45TH AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
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HF8	EHF25	H24 HOUR	FOOD CONTACT SURFACES		11/6/2014	34	HL1B
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Clean:utensil tubs, dishrack, tea nozzles w/buildup & not being cleaned daily, splatter buildup on shelves over hothold. Meat slicer stored not clean. Must be disassembled to clean properly. Ice bucket broken. Plastic will continue to break & end up ice.

	EHF20	COS	TOXIC ITEMS		11/6/2014		
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Chemical cleaner hanging on clean dish tub.

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ESTABLISHMENT

LA FIESTA GRANDE

HF8	EHF22	COS	MANAGER KNOWLEDGE/CERTIFIED	11/6/2014	34	HL1B
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Manager on duty not aware of need for sanitizer solution to be used for food surfaces.

	EHF07	COS	ADEQUATE HAND WASHING	11/6/2014		
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Employee did not wash hands before putting on gloves. Hands must be washed before putting on gloves each time. Employee did not wash hands after picking up pans off floor and before handling food product.

	EHF02	COS	COLD HOLDING	11/6/2014		
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Cooked chili rellenos held out of temperature control found at 82°F. Must be held at 41° or less or 135° or hotter. Repeat.

	EHF09	COS	APPROVED SOURCE/LABELING	11/6/2014		
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Non easily identifiable food stored in walk in with no label. All non easily identifiable foods must have a label to prevent misuse.

	EHF10	COS	SOUND CONDITION	11/6/2014		
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Breading crumbs stored in open container. b) Cheese stored in walk in non sanitary cardboard.

	EHF11	COS	PROPER HANDLING RTE	11/6/2014		
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Employee handling ready to eat lettuce with bare hands.

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ESTABLISHMENT

LA FIESTA GRANDE

HF8

EHF12

COS

CROSS CONTAMINATION

11/6/2014

34

HL1B

No wipe down sanitizer being used in kitchen. Rags used for food spills must be stored in sanitizer to prevent bacteria being spread with dirty rag.

EHF28

H24 HOUR

ALL OTHER VIOLATIONS

11/6/2014

Food containers on floor. Ice machine filters & walkin shelves dirty. Splatter-bottom of shelves above cooktops. Walkin door handle has buildup. Grease droplets hanging off venthood. Remove rust from walkin door. Foods stored uncovered in walkin cooler.

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ESTABLISHMENT

LA PASADITA BURRITOS

2730 NE 16TH AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1688	EHF28	COS	ALL OTHER VIOLATIONS		11/12/2014	6	HL1B
			Raw beef stored over ready to eat foods. Must be placed below other food items.				
	EHF24	COS	THERMOMETERS		11/12/2014		
			Thermometer needed in glass front reach in cooler.				
	EHF23	H 3 DAYS	SEWAGE/WASTEWATER		11/12/2014		
			Hot water heater leaking onto kitchen floor. Creating rust and mold. Must be repaired or replaced by 11/17/14.				

Food Establishment Public Inspection Report

From 11/6/14 thru 11/12/14

ESTABLISHMENT**LEGEND CUSTOM SHOP LLC
10411 E AMARILLO BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1756					11/12/2014	0	HL1B

**LOBBY CAFE
1501 S COULTER ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2146	EHF28	IN	ALL OTHER VIOLATIONS		11/12/2014	0	HL1B
One correction from previous inspection.							

Food Establishment Public Inspection Report

From 11/6/14 thru 11/12/14

ESTABLISHMENT

**LUPITAS
3321 BELL ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2619	EHF28	COS	ALL OTHER VIOLATIONS		11/10/2014	3	HL1B
			Blower covers in walk in needed to be cleaned.				
	EHF22	H30 DAY	MANAGER KNOWLEDGE/CERTIFIED		11/10/2014		
			Full time employee needs to obtain Food Manager Certificate from City of Amarillo. Class is 2nd Wednesday of every month from 830-1130 at the Environmental Health Department.				

Food Establishment Public Inspection Report

From 11/6/14 thru 11/12/14

ESTABLISHMENT

LYS CAFE**5615 E AMARILLO BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF1644	EHF25	COS	FOOD CONTACT SURFACES		11/6/2014	8	HL1B	
			a)Microwave needed to be cleaned. b)Food containers stored with non-food items.					
	EHF02	COS	COLD HOLDING		11/6/2014			
			Raw beef holding at 72F degrees. Employee tossed the meat.					
	EHF28	COS	ALL OTHER VIOLATIONS		11/6/2014			
			Eggs stored over ready to eat foods in reach in cooler in front lobby and in reachin cooler in back room.					

Food Establishment Public Inspection Report

From 11/6/14 thru 11/12/14

ESTABLISHMENT

**MCDONALDS
2910 S SONCY RD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2020	EHF21	IN	MANUAL WARE WASHING		11/6/2014	0	HFOL
			a)Corrected.				

3320 S COULTER ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF792	EHF28	COS	ALL OTHER VIOLATIONS		11/12/2014	3	HL1B
			a)Defrost hashbrown cooler.				

EHF20

H10DAY

TOXIC ITEMS

11/12/2014

a)Quat sanitizer dispensing over 400 ppm. Must be 200ppm - 400 ppm. The chemical residue left behind by quat sanitizer over 400 ppm is toxic when ingested.

5730 W AMARILLO BLVD

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

From 11/6/14 thru 11/12/14

ESTABLISHMENT

MCDONALDS

HF548		11/11/2014	0	HL1B
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MR GATTIS

4412 S WESTERN ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF6	EHF25	COS	FOOD CONTACT SURFACES		11/12/2014	8	HL1B
			a)Clean inside of all plastic containers. b)Soda nozzles needed to be cleaned. Follow the procedure: wash w/soap, rinse, sanitize, air dry.				
	EHF03	COS	HOT HOLDING		11/12/2014		
			Pizza holding at 102F on buffet. Pizza was discarded.				
	EHF28	COS	ALL OTHER VIOLATIONS		11/12/2014		
			a)Fans needed to be dusted. b)Dish water needs to be changed more frequent. c)Light bulb in walk in needed to be replaced. d)Walk in cooler door needs to be repaired so that it seals properly. e)Dust all walk in ceilings. f)Food found stored on floor.				

Food Establishment Public Inspection Report

From 11/6/14 thru 11/12/14

ESTABLISHMENT**NIGHT & DAY CARE & PLAY INC****2831 MAYS AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HFD31	EHF09	COS	APPROVED SOURCE/LABELING		11/10/2014	4	HL1B	
			Prepared food needs to be labeled with the date it was prepared.					

Food Establishment Public Inspection Report

From 11/6/14 thru 11/12/14

ESTABLISHMENT**PEI WEI ASIAN DINER****3350 S SONCY RD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1498	EHF10	COS	SOUND CONDITION		11/10/2014	14	HL1B
			a)Can severely dented on the rim. Cans dented on the rim or seam must not be used or stored with undented cans. Air may have been introduced into the can, growing bacteria.				
	EHF08	COS	GOOD HYGIENIC PRACTICES		11/10/2014		
			a)Rags and scrubber in the hand sink by the dishwasher. Hand sinks may only be used for hand washing.				
	EHF24	COS	THERMOMETERS		11/10/2014		
			a)No thermometer found in walk-in cooler. This was replaced on inspection.				
	EHF20	COS	TOXIC ITEMS		11/10/2014		
			a)Working containers of chemicals must bear the common name.				
	EHF28	IN	ALL OTHER VIOLATIONS		11/10/2014		
			Two corrections from last inspection.				

Food Establishment Public Inspection Report

From 11/6/14 thru 11/12/14

ESTABLISHMENT

PETRO STOPPING CENTERS F I**8500 E INTERSTATE 40**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1558	EHF28	COS	ALL OTHER VIOLATIONS		11/6/2014	3	HL1B
			A)Corrected from previous inspection. B)Corrected from previous inspection. C)Towel stored in hand sink.				
	EHF25	COS	FOOD CONTACT SURFACES		11/6/2014		
			Dried gravy found on can opener.				

Food Establishment Public Inspection Report

From 11/6/14 thru 11/12/14

ESTABLISHMENT**PHO SOFIA
5625 E AMARILLO BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2516	EHF25	COS	FOOD CONTACT SURFACES		11/7/2014	10	HL1B
			Ice maker needed to be cleaned out.				
	EHF07	COS	ADEQUATE HAND WASHING		11/7/2014		
			Employees seen handling ready to eat food without washing hands before putting on gloves.				
	EHF15	H 3 DAYS	EQUIPMENT ADEQUATE		11/7/2014		
			Both reachin coolers holding at 49F degrees. Need to be 41F degrees or below. Tall glass front reachin cooler holding at 45F degrees. Must be 41F degrees or below.				
	EHF28	COS	ALL OTHER VIOLATIONS		11/7/2014		
			Mop sink needed to be cleaned out. Drain was clogged.				
HF2516	EHF02	H10DAY	COLD HOLDING		11/10/2014	5	HFOL
			Reachin glass front cooler still holding at 45F degrees. All potentially hazardous food items removed. Maintenance scheduled.				

Food Establishment Public Inspection Report

From 11/6/14 thru 11/12/14

ESTABLISHMENT

PHO SOFIA

HF2516	EHF15	IN	EQUIPMENT ADEQUATE	11/11/2014	0	HFOL
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Corrected from previous inspection. Cooler holding at 35F degrees.

**PIZZA HUT
3404 NE 24TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
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HF2330	EHF25	H90 DAY	FOOD CONTACT SURFACES	11/10/2014	6	HL1B
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a)Gaskets on walkin cooler and reachin coolers needed cleaned. b)Handles on exterior of reachin cooling and warming units needed cleaned. c)Storage bins next to dish washing station needed cleaned out. d)Pizza pans need to be scrubbed or replaced.

	EHF24	COS	THERMOMETERS	11/10/2014		
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Thermometers needed in both reachin coolers.

Food Establishment Public Inspection Report

From 11/6/14 thru 11/12/14

ESTABLISHMENT

**RED ROBIN
8720 W INTERSTATE 40**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2319	EHF22	COS	MANAGER KNOWLEDGE/CERTIFIED		11/10/2014	7	HL1B
			a)The food manager card must be posted in the establishment.				
	EHF10	COS	SOUND CONDITION		11/10/2014		
			a)Can was dented on the rim. These must be stored in a damaged good area as cans that are severely dented on the rim or the seam may have bacteria introduced into them.				
	EHF28	COS	ALL OTHER VIOLATIONS		11/10/2014		
			a)Scoop for wing sauce must have a handle.				

Food Establishment Public Inspection Report

From 11/6/14 thru 11/12/14

ESTABLISHMENT

**ROCK CAFE THE
3001 SE 34TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2622	EHF28	H10DAY	ALL OTHER VIOLATIONS		11/10/2014	0	H PREOPEN
			Spanish hand washing sign needed in restroom.				
	EHF22	H10DAY	MANAGER KNOWLEDGE/CERTIFIED		11/10/2014		
			Food manager card needed. Will bring ServeSafe to office.				
	EHF21	H10DAY	MANUAL WARE WASHING		11/10/2014		
			Ware washing machine needs to be repaired.				
	EHF25	H10DAY	FOOD CONTACT SURFACES		11/10/2014		
			Inside ice machine needs to be cleaned. b)Chipped spatulas were discarded.				

Food Establishment Public Inspection Report

From 11/6/14 thru 11/12/14

ESTABLISHMENT

**RUBY TEQUILAS
3616 S SONCY RD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2402	EHF15	H10DAY	EQUIPMENT ADEQUATE		11/11/2014	12	HL1B
			a)Cooler on the cook line is at 55F with food inside at 50F. Must be maintained at 41F at all times.				
	EHF02	COS	COLD HOLDING		11/11/2014		
			a)Whipped topping being held at room temperature.				
	EHF08	COS	GOOD HYGIENIC PRACTICES		11/11/2014		
			a)Ice dumped in the back hand sink.				
	EHF28	COS	ALL OTHER VIOLATIONS		11/11/2014		
			a)Label the sugar at bar. b)Hand wash signs need replaced at 2 hand washing stations. c)Personal items stored on food at tortilla station.				

Food Establishment Public Inspection Report

From 11/6/14 thru 11/12/14

ESTABLISHMENT

SAKURA JAPANESE STEAKHOUSE

4000 S SONCY RD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF211	EHF02	COS	COLD HOLDING		11/11/2014	11	HL1B
			a)Fried shrimp for sushi must be held either below 41F or above 135F. It may not be stored at room temperature until it is refried.				
	EHF28	IN	ALL OTHER VIOLATIONS		11/11/2014		
			a)Two corrections from last inspection.				
	EHF25	COS	FOOD CONTACT SURFACES		11/11/2014		
			a)A knife for food service was stored with the blade under the microwave. The microwave had many crumbs and food debris under it. Clean this area.				
	EHF21	COS	MANUAL WARE WASHING		11/11/2014		
			a)Less than 100 ppm chlorine registered in sanitizer buckest for wipe down.				

Food Establishment Public Inspection Report

From 11/6/14 thru 11/12/14

ESTABLISHMENT**SHAHINAR
810 COLUMBINE ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2611	EHF28	IN	ALL OTHER VIOLATIONS		11/10/2014	0	HL1B
			2 corrections made from previous inspection.				
	EHF09	IN	APPROVED SOURCE/LABELING		11/10/2014		
			Corrected from previous inspection.				

Food Establishment Public Inspection Report

From 11/6/14 thru 11/12/14

ESTABLISHMENT

SINALOA HOT-DOGS & MEXICAN FD**1010 E AMARILLO BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2423	EHF25	IN	FOOD CONTACT SURFACES		11/11/2014	0	HFOL
			Corrected from previous inspection.				
	EHF28	IN	ALL OTHER VIOLATIONS		11/11/2014		
			Corrected from previous inspection.				

SOUTHLAWN ELEMENTARY**4719 BOWIE ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF664					11/11/2014	0	HL1B

Food Establishment Public Inspection Report

From 11/6/14 thru 11/12/14

ESTABLISHMENT

**ST MARYS CATHOLIC CHURCH
22830 PONDASETA RD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT5175					11/6/2014	0	HL1B FOOD

Food Establishment Public Inspection Report

From 11/6/14 thru 11/12/14

ESTABLISHMENT

**STOP N SAVE
908 E AMARILLO BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1925	EHF28	COS	ALL OTHER VIOLATIONS		11/11/2014	20	HL1B
			Door to the bathroom may not be propped open since it opens directly into the kitchen.				
	EHF21	COS	MANUAL WARE WASHING		11/11/2014		
			0 ppm chlorine in wipedown.				
	EHF17	COS	HAND WASH WITH SOAP/TOWELS		11/11/2014		
			No soap at hand sink.				
	EHF03	COS	HOT HOLDING		11/11/2014		
			Food in the hot hold at 116F.				
	EHF02	COS	COLD HOLDING		11/11/2014		
			Food sitting at 70F. Must be 135F or above or 41F or below.				

Food Establishment Public Inspection Report

From 11/6/14 thru 11/12/14

ESTABLISHMENT

STOP N SAVE

HF1925	EHF08	COS	GOOD HYGIENIC PRACTICES		11/11/2014	20	HL1B
			Rag in hand sink.				

**SUBWAY #14124-214
5752 W AMARILLO BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1202					11/12/2014	0	HL1B

Food Establishment Public Inspection Report

From 11/6/14 thru 11/12/14

ESTABLISHMENT**SUBWAY #7323-211****5807 SW 45TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF1199	EHF28	COS	ALL OTHER VIOLATIONS		11/6/2014	0	HL1B	
			Ceiling panel over 3 bay sink is loose. Reset panel to avoid attic dust.					

SUNSHINE VALLEY CHILD CARE**4618 RIVER RD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFD22					11/10/2014	0	HL1B

Food Establishment Public Inspection Report

From 11/6/14 thru 11/12/14

ESTABLISHMENT

**TACO VILLA #3
1826 S GEORGIA ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF750	EHF25	COS	FOOD CONTACT SURFACES	Dirty dishes found stored with clean dishes.	11/10/2014	3	HL1B

Food Establishment Public Inspection Report

From 11/6/14 thru 11/12/14

ESTABLISHMENT

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

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1576	EHF25	COS	FOOD CONTACT SURFACES		11/11/2014	6	HL1B
			Inside of ice maker needed to be cleaned.				
	EHF03	IN	HOT HOLDING		11/11/2014		
			Cooked beef holding at 161F degrees.				
	EHF02	IN	COLD HOLDING		11/11/2014		
			Raw beef holding at 30F degrees.				
	EHF17	COS	HAND WASH WITH SOAP/TOWELS		11/11/2014		
			Hand soap needed at hand sink.				
	EHF28	H90 DAY	ALL OTHER VIOLATIONS		11/11/2014		
			a)Bathroom door needs to be self closing. b)Fly traps found over food prep area. These may be used as long as they are hung away from food areas and must be changed regularly. (cos)				

Food Establishment Public Inspection Report

From 11/6/14 thru 11/12/14

ESTABLISHMENT

Food Establishment Public Inspection Report

From 11/6/14 thru 11/12/14

ESTABLISHMENT

**TAQUERIA EL TAPATIO
3410 S COULTER ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1588	EHF10	COS	SOUND CONDITION		11/11/2014	30	HL1B
				a)Cans that are severely dented on the rim may not be used and also may not be stored with undented cans. The severe dent may have allowed air into the can, growing bacteria.			
	EHF01	COS	COOLING FOR COOKED FOOD		11/11/2014		
				a)Food cooked yesterday was at 45-47F on inspection. The food did not cool properly. This is a repeat violation and is being fined \$50 to be paid by 11/12/15 at 5:00pm. Future violations will be fined again.			
	EHF08	COS	GOOD HYGIENIC PRACTICES		11/11/2014		
				a)Employee drink on a prep table with no lid or straw. Must have a lid and straw to prevent hand to mouth contamination.			
	EHF05	COS	RAPID REHEATING		11/11/2014		
				a)Cooked rice was placed on the steam table to heat. It must reach 165F in 2 hours and it was at 135 after 1 hour and 45 minutes. It would not reach 165F in 2 hours. Must be heated rapidly.			
	EHF02	COS	COLD HOLDING		11/11/2014		
				a)Shell eggs on the cook line above 45F. b)Cracked eggs in bin at 52F.			

Food Establishment Public Inspection Report**From 11/6/14 thru 11/12/14**

ESTABLISHMENT

TAQUERIA EL TAPATIO

HF1588	EHF07	COS	ADEQUATE HAND WASHING	11/11/2014	30	HL1B
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a)Food employee cracked raw eggs and then handled ready to eat pancakes for a customer. This spread raw egg to the pancake. Employee must change gloves and wash hands when going from raw to ready to eat food. Future violations are \$50.

	EHF20	COS	TOXIC ITEMS	11/11/2014		
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a)Remove pain relief spray from kitchen.

Food Establishment Public Inspection Report

From 11/6/14 thru 11/12/14

ESTABLISHMENT

TAQUERIA EL TAPATIO #3

2028 PARAMOUNT BLVD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2532	EHF25	COS	FOOD CONTACT SURFACES		11/12/2014	7	HL1B
			a)Knives found stored dirty on magnetic strip. b)Can opener needed to be cleaned. c)Inside microwave in cook area needed to be cleaned.				
	EHF08	COS	GOOD HYGIENIC PRACTICES		11/12/2014		
			Employee drink found without a lid and a straw.				
	EHF28	COS	ALL OTHER VIOLATIONS		11/12/2014		
			a)Food items found stored on floor in storage room. Must be stored at least 6" off the ground. b)Store all employee items in a seperate location away from food products and kitchen items. c)Invert all single use items to prevent contamination.				

Food Establishment Public Inspection Report

From 11/6/14 thru 11/12/14

ESTABLISHMENT

TAYLOR FOOD MART #2080

3400 S COULTER ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2192	EHF27	H10DAY	ESTABLISHMENT PERMIT		11/12/2014	27	HL1B
			a)No food establishment card posted.				
	EHF02	COS	COLD HOLDING		11/12/2014		
			a)Sandwich samples were being held at room temperature.				
	EHF11	COS	PROPER HANDLING RTE		11/12/2014		
			a)Sample sandwiches must have tongs for customers to use or be handed out by a food employee using utensils or gloves.				
	EHF15	H10DAY	EQUIPMENT ADEQUATE		11/12/2014		
			a)Cooler holding potentially hazardous food at 55F. Must maintain food at 41F or below.				
	EHF28	COS	ALL OTHER VIOLATIONS		11/12/2014		
			a)Hand wash sign needed at hand sink.				

Food Establishment Public Inspection Report**From 11/6/14 thru 11/12/14**

ESTABLISHMENT

TAYLOR FOOD MART #2080

HF2192	EHF25	COS	FOOD CONTACT SURFACES	11/12/2014	27	HL1B
			a)Tongs for hot dog roller need cleaned.			
	EHF20	COS	TOXIC ITEMS	11/12/2014		
			a)Working containers of chemical must have the common name on them.			
	EHF17	COS	HAND WASH WITH SOAP/TOWELS	11/12/2014		
			a)No soap at hand sink. b)No paper towels at hand sink.			
	EHF22	H10DAY	MANAGER KNOWLEDGE/CERTIFIED	11/12/2014		
			a)No food manager card posted.			

Food Establishment Public Inspection Report

From 11/6/14 thru 11/12/14

ESTABLISHMENT

**THAI HOUSE RESTAURANT
5601 E AMARILLO BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF136	EHF25	COS	FOOD CONTACT SURFACES		11/12/2014	7	HL1B
			a)Bottoms of the inside of all reachin coolers and freezers needed to be cleaned. b)Handles to reachin coolers and freezers needed to be cleaned.				
	EHF13	COS	HACCP PLAN/TIME		11/12/2014		
			Food items stored longer than 7 days in the reach in cooler.				

Food Establishment Public Inspection Report

From 11/6/14 thru 11/12/14

ESTABLISHMENT

**TOOMS RESTAURANT
3416 NE 24TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF2057	EHF15	H 3 DAYS	EQUIPMENT ADEQUATE		11/12/2014	3	HL1B	
			Reach in cooler holding at 48F degrees. Must be 41F degrees or below. Must be repaired by 11-17-14.					
	EHF02	IN	COLD HOLDING		11/12/2014			
			Raw chicken holding at 41F degrees.					
	EHF28	COS	ALL OTHER VIOLATIONS		11/12/2014			
			a)Reach in freezers need to be defrosted. b)Hand washing sign needed at hand sink in English and Spanish.					

Food Establishment Public Inspection Report

From 11/6/14 thru 11/12/14

ESTABLISHMENT

**TOOT N TOTUM #19
3609 S WASHINGTON ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF440	EHF28	COS	ALL OTHER VIOLATIONS		11/6/2014	0	HL1B	
			Raw bacon and raw sausage stored over ready to eat food.					

**WALGREENS #01304
5709 W AMARILLO BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF489	EHF28	COS	ALL OTHER VIOLATIONS		11/11/2014	0	HL1B	
			(a)Towels in restroom were not in dispencer. b)Boxes of food on floor in freezer.					

Food Establishment Public Inspection Report

From 11/6/14 thru 11/12/14

ESTABLISHMENT**WAL-MART #5216****5730 W AMARILLO BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF386	EHF28	COS	ALL OTHER VIOLATIONS		11/11/2014	4	HL1B
			a)Broken light shields in B-9 freezer. b)Spanish hand washing signs needed in restrooms. c)Food not in durable containers on floor in back storage. d)Frozen food not below safe line in box freezer.				
	EHF10	COS	SOUND CONDITION		11/11/2014		
			Dented cans on shelves.				

Food Establishment Public Inspection Report

From 11/6/14 thru 11/12/14

ESTABLISHMENT**WENDYS #4107
4206 W INTERSTATE 40**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1233	EHF24	COS	THERMOMETERS		11/7/2014	6	HL1B
			Broken thermometer in small reach in cooler.				
	EHF25	COS	FOOD CONTACT SURFACES		11/7/2014		
			Splatter on bottom of shelf above prep area. b)Top inside warmer drawer cavities has food residue. c)Reach in gaskets not clean.				

Food Establishment Public Inspection Report

From 11/6/14 thru 11/12/14

ESTABLISHMENT**WIENERSCHNITZEL****1507 ROSS ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1231	EHF23	H10DAY	SEWAGE/WASTEWATER		11/7/2014	3	HL1B
			Condensate leak in prep line reach in cooler needs to be repaired.				
	EHF28	COS	ALL OTHER VIOLATIONS		11/7/2014		
			a)Can opener blade is dull and needs to be replaced. b)Lights in walk in cooler and freezer need to be replaced. c)Covered trashcan needed in womens restroom.				

YE OLDE PANCAKE STATION**2800 S VIRGINIA ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF961	EHF20	COS	TOXIC ITEMS		11/12/2014	3	HL1B
			Wipe down sanitizer mix above 400 ppm. Should be 100ppm.				

Food Establishment Public Inspection Report

From 11/6/14 thru 11/12/14

ESTABLISHMENT

**ZEMERS DELI
2916 WOLFLIN AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF2425	EHF28	COS	ALL OTHER VIOLATIONS		11/12/2014	0	HL1B	
			Store all single service items and utensils inverted to prevent contamination.					