

Food Establishment Public Inspection Report

From 10/2/14 thru 10/8/14

ESTABLISHMENT**4W CONCESSIONS****400 16TH ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT5160					10/4/2014	0	HL1B FOOD

**A & D DISCOUNT
801 N TAYLOR ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF178					10/2/2014	0	HL1B

Food Establishment Public Inspection Report**From 10/2/14 thru 10/8/14**

ESTABLISHMENT

ABUELOS MEXICAN EMBASSY**3501 SW 45TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF476	EHF25	COS	FOOD CONTACT SURFACES		10/2/2014	3	HL1B
			Ice scoop handle touching ice at ice bin. b)Lemon tong handle touch lemons.				
	EHF28	COS	ALL OTHER VIOLATIONS		10/2/2014		
			Ceiling panels over ice machine need to be reset. b)Floor tiles missing. Replace missing tiles. Ensure floor is smooth and easily cleanable.				

Food Establishment Public Inspection Report

From 10/2/14 thru 10/8/14

ESTABLISHMENT

**AFRICAN SAFARI
5945 E AMARILLO BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1570	EHF27	COS	ESTABLISHMENT PERMIT		10/8/2014	16	HL1B
			Last inspection should be posted.				
	EHF03	COS	HOT HOLDING		10/8/2014		
			Lamb was found at a temperature of 118 degrees. Must be at least 135 degrees.				
	EHF07	COS	ADEQUATE HAND WASHING		10/8/2014		
			Employee did not wash hands before putting gloves on.				
	EHF08	COS	GOOD HYGIENIC PRACTICES		10/8/2014		
			Dishes were found in the mop sink. Mop sink cannot be used for dishes. It is for mop water only.				

Food Establishment Public Inspection Report**From 10/2/14 thru 10/8/14****ESTABLISHMENT****AMARILLO FAMILY YMCA MIDTOWN****609 S CAROLINA ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFD68	EHF28	H60 DAY	ALL OTHER VIOLATIONS		10/6/2014	0	HL1B
			Threshold into kitchen needs to be repaired.				

AMARILLO HIGH SCHOOL**4225 DANBURY DR**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF647	EHF28	IN	ALL OTHER VIOLATIONS		10/6/2014	0	HFOL
			a)New ceiling tiles are on order. Have them installed by next inspection.				
	EHF21	IN	MANUAL WARE WASHING		10/6/2014		
			a)Corrected.				

Food Establishment Public Inspection Report

From 10/2/14 thru 10/8/14

ESTABLISHMENT

AMARILLO SENIOR CITIZENS ASSOC

1200 S POLK ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF34					10/2/2014	0	HL1B

Food Establishment Public Inspection Report

From 10/2/14 thru 10/8/14

ESTABLISHMENT

ANDERSON MERCHANTISERS

421 SE 34TH AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF722					10/6/2014	0	HFOL
HF721					10/5/2014	0	HL1B

Food Establishment Public Inspection Report

From 10/2/14 thru 10/8/14

ESTABLISHMENT

**APD BENEFIT FUND
200 SE 3RD AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT5145					10/3/2014	0	HL1B FOOD

BAGAN RESTAURANT 2710 SW 10TH AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2595	EHF28	H10DAY	ALL OTHER VIOLATIONS		10/2/2014	0	H PREOPEN
			Need light shields on lights in kitchen.				
	EHF17	H10DAY	HAND WASH WITH SOAP/TOWELS		10/2/2014		
			Need paper towels at hand washing sinks.				

Food Establishment Public Inspection Report

From 10/2/14 thru 10/8/14

ESTABLISHMENT

BARNES & NOBLE BOOKSELLERS INC

2415 S SONCY RD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF314	EHF28	COS	ALL OTHER VIOLATIONS		10/2/2014	0	HL1B
			a)Clean out container that has cinnamon in it.				

Food Establishment Public Inspection Report

From 10/2/14 thru 10/8/14

ESTABLISHMENT

BOYDSTON CONCESSION

400 16TH ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT5166					10/4/2014	0	HL1B FOOD
HFT5167					10/4/2014	0	HL1B FOOD

Food Establishment Public Inspection Report

From 10/2/14 thru 10/8/14

ESTABLISHMENT**BRADYS DAIRY QUEEN
1900 S WASHINGTON ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF146	EHF28	H10DAY	ALL OTHER VIOLATIONS		10/8/2014	3	HL1B
			Walk in freezer needed to be swept.				
	EHF15	H10DAY	EQUIPMENT ADEQUATE		10/8/2014		
			Ice cream topping make table not holding proper temperature. (10 DAYS)				

**BRAELEES
400 16TH ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT5157					10/4/2014	0	HL1B FOOD

Food Establishment Public Inspection Report

From 10/2/14 thru 10/8/14

ESTABLISHMENT

BURGER KING #13483

4900 S COULTER ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF62	EHF28	H10DAY	ALL OTHER VIOLATIONS		10/2/2014	14	HL1B
			Coving missing or broken along wall floor joint. Back door not clean. Computer monitors not clean. Drawer at prep table not clean.				
	EHF07	COS	ADEQUATE HAND WASHING		10/2/2014		
			Two employees observed not washing hands prior to putting on gloves.				
	EHF11	COS	PROPER HANDLING RTE		10/2/2014		
			Tomatoes not washed prior to slicing. All produce must be washed before use.				
	EHF24	H10DAY	THERMOMETERS		10/2/2014		
			No thermometer in two small reach in coolers.				
	EHF25	H10DAY	FOOD CONTACT SURFACES		10/2/2014		
			Oven racks & inside oven have heavy buildup. Splatter on bottom of shelf over prep table. Pitchers not cleaned previous day & stored over night. Reachin refrigerators gaskets not clean. Pitcher wash machine not clean. Hothold meat pans not properly cleaned.				

Food Establishment Public Inspection Report

From 10/2/14 thru 10/8/14

ESTABLISHMENT

Food Establishment Public Inspection Report

From 10/2/14 thru 10/8/14

ESTABLISHMENT

**BURGER KING #1583
415 E AMARILLO BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF83	EHF25	COS	FOOD CONTACT SURFACES		10/2/2014	13	HL1B
			a)Clean out inside of microwave. b)Store the ice scoop in the bucket provided, not on top of cardboard boxes.				
	EHF22	H90 DAY	MANAGER KNOWLEDGE/CERTIFIED		10/2/2014		
			a)Food manager card expired. Someone must attend the October class to register as a food manager for this site.				
	EHF24	COS	THERMOMETERS		10/2/2014		
			a)Thermometer was missing in a cooler.				
	EHF13	COS	HACCP PLAN/TIME		10/2/2014		
			a)There was no time dot on sliced tomatoes sitting out for service.				
	EHF28	COS	ALL OTHER VIOLATIONS		10/2/2014		
			a)Soda bag on the floor. Must be 6" up. b)Clean out steam table area. c)Clean the area of floor where there are large grease deposits.				

Food Establishment Public Inspection Report

From 10/2/14 thru 10/8/14

ESTABLISHMENT

BUTTONS & BOWS PRESCHOOL

3815 S LIPSCOMB ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFD21					10/7/2014	0	HOTHER

CANYON NOON LIONS CLUB

300 16TH ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT5139					10/4/2014	0	HL1B FOOD

Food Establishment Public Inspection Report

From 10/2/14 thru 10/8/14

ESTABLISHMENT

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

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2122	EHF28	COS	ALL OTHER VIOLATIONS		10/2/2014	13	HL1B
			A)All food must be at least six inches off the floor in freezer. B)Replace broken gasket on front two small coolers. C)Keep bread racks away from hand sink due to splashing.				
	EHF13	COS	HACCP PLAN/TIME		10/2/2014		
			A)When chicken is cooling down time must be monitored to ensure chicken is cooled properly in time. 135-70 in 2 hours 70-41 in 4 hours.				
	EHF15	H10DAY	EQUIPMENT ADEQUATE		10/2/2014		
			A)Small reach in chicken cooler by walk in freezer full of water at the bottom. Cooler must be checked to fix a condensate leak.				
	EHF19	COS	RODENTS/ANIMALS/OPENINGS		10/2/2014		
			A)Drive thru window found left open without air curtain on. If window is open air curtain must be on.				
	EHF20	COS	TOXIC ITEMS		10/2/2014		
			A)Degreaser chemical bottle hanging with clean equipment. All chemicals must be stored separately.				

Food Establishment Public Inspection Report

From 10/2/14 thru 10/8/14

ESTABLISHMENT

CHICK FIL A S COULTER**4510 S COULTER ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2446	EHF20	COS	TOXIC ITEMS		10/8/2014	3	HL1B
			a)Chemical stored on table for food prep.				
	EHF28	COS	ALL OTHER VIOLATIONS		10/8/2014		
			a)Move the pest control equipment from above the food prep area. b)Replace light cover in food prep area. c)Label the bulk sugar.				
	EHF29	IN	RECOGNITION		10/8/2014		
			a)Manager shows extensive knowledge of food safety.				

Food Establishment Public Inspection Report

From 10/2/14 thru 10/8/14

ESTABLISHMENT

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

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF519	EHF28	COS	ALL OTHER VIOLATIONS		10/8/2014	10	HL1B
			Condensation drip from refrigeration unit dripping on food packages. Repair drip cause and do not store foods below drip line until repaired.				
	EHF20	COS	TOXIC ITEMS		10/8/2014		
			Chemical cleaner stored with drink mixers.				
	EHF13	COS	HACCP PLAN/TIME		10/8/2014		
			Expired HACCP dates on several containers potentially hazardous foods.				
	EHF25	COS	FOOD CONTACT SURFACES		10/8/2014		
			Food particles on cleaned utensils. Dishes and utensils must be checked for unremoved food particles. b)Stickers must be removed during washing. c)Reach in gaskets not clean or broken. Replace broken gaskets.				

Food Establishment Public Inspection Report

From 10/2/14 thru 10/8/14

ESTABLISHMENT

COURTYARD DOWNTOWN**724 S POLK ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2014					10/8/2014	0	HL1B

DIANAS TAMALES BURRITOS & MORE**701 W AMARILLO BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF269	EHF28	H90 DAY	ALL OTHER VIOLATIONS		10/2/2014	3	HL1B
			Tiles need to be repaired in pantry.				
	EHF25	COS	FOOD CONTACT SURFACES		10/2/2014		
			Ice machine needed to be cleaned.				

Food Establishment Public Inspection Report

From 10/2/14 thru 10/8/14

ESTABLISHMENT**DJS BURGERS
2309 SW 3RD AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF1525	EHF28	H90 DAY	ALL OTHER VIOLATIONS		10/6/2014	0	HFOL	
			a)Repair floor tiles in kitchen. b)Light shield in back room. c)Light shield in kitchen. d)Baseboard in back room. e)New counter needs ends painted.					

Food Establishment Public Inspection Report

From 10/2/14 thru 10/8/14

ESTABLISHMENT**DOMINOS PIZZA
1007 ROSS ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF2199	EHF02	IN	COLD HOLDING		10/3/2014	0	HL1B	
			All cold hold units holding at 41F. In compliance.					

400 16TH ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT5153					10/4/2014	0	HL1B FOOD

Food Establishment Public Inspection Report

From 10/2/14 thru 10/8/14

ESTABLISHMENT

**DOWNTOWN DELI
900 S TYLER ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2518	EHF25	COS	FOOD CONTACT SURFACES	A)Tea nozzle needed to be cleaned. B)Meat slicer needed to be cleaned. C)Bottom of make table needed to be cleaned out.	10/3/2014	3	HL1B

EASTRIDGE ELEMENTARY 1314 EVERGREEN ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF673	EHF28	COS	ALL OTHER VIOLATIONS	Tops of ovens need to be cleaned.	10/3/2014	0	HL1B

Food Establishment Public Inspection Report

From 10/2/14 thru 10/8/14

ESTABLISHMENT**EL MANANTIAL
3823 E AMARILLO BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF1441	EHF25	COS	FOOD CONTACT SURFACES		10/6/2014	3	HL1B	
			Raw beef stored in freezer without packaging. Blood in the bottom of freezer.					

Food Establishment Public Inspection Report

From 10/2/14 thru 10/8/14

ESTABLISHMENT

**EL PUENTE
4027 E AMARILLO BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF349	EHF25	COS	FOOD CONTACT SURFACES		10/8/2014	16	HL1B
			a)Ice maker needs to be cleaned. Tray is developing mold. b)Utensils need to be inverted, handle up. c)Dishes need to be inverted when stored on shelves.				
	EHF02	COS	COLD HOLDING		10/8/2014		
			Shredded cheese labeled keep refrigerated found at 72 degrees on the counter.				
	EHF03	IN	HOT HOLDING		10/8/2014		
			Cooked beans found at 178 degrees. Cooked eggs were 138 degrees.				
	EHF19	H10DAY	RODENTS/ANIMALS/OPENINGS		10/8/2014		
			Back door needs to be self closing.				
	EHF01	COS	COOLING FOR COOKED FOOD		10/8/2014		
			Cooked ground beef and potatoes only cooled to 113 degrees in 2 hours. Must reach 70 degrees within 2 hours. Food was discarded.				

Food Establishment Public Inspection Report**From 10/2/14 thru 10/8/14**

ESTABLISHMENT**EL PUENTE**

HF349

EHF28

H10DAY

ALL OTHER VIOLATIONS

10/8/2014

16

HL1B

Hand washing signs needed by hand washing sink in both English and Spanish. Floor tiles in kitchen at step down need to be replaced. Eggs(raw) must be stored below ready to eat food in cooler. Raw beef must be stored below ready to eat foods.

Food Establishment Public Inspection Report

From 10/2/14 thru 10/8/14

ESTABLISHMENT

**EL VAQUERO
2200 SE 3RD AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF325	EHF28	H90 DAY	ALL OTHER VIOLATIONS		10/7/2014	20	HL1B
			Cooler gaskets are no longer smooth and easily cleanable and need to be replaced.				
	EHF03	COS	HOT HOLDING		10/7/2014		
			Ready to eat chili rellenos holding at 110F. Must be either kept below 41F or above 135F. Rellenos were moved to cooler.				
	EHF02	COS	COLD HOLDING		10/7/2014		
			Diced tomatoes and lettuce holding at 65F. Must be 41F or below. Ice was added to container.				
	EHF08	COS	GOOD HYGIENIC PRACTICES		10/7/2014		
			Employee cup found without a lid and straw.				
	EHF25	COS	FOOD CONTACT SURFACES		10/7/2014		
			a)Dicer needed to be cleaned. b)Peelers needed to be cleaned.				

Food Establishment Public Inspection Report**From 10/2/14 thru 10/8/14****ESTABLISHMENT****EL VAQUERO**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF325	EHF21	COS	MANUAL WARE WASHING		10/7/2014	20	HL1B

Wipe down rags stored outside sanitizer buckets. Store all rags in sanitizer when not in use.

FAB FOODS BY DRAB TO FAB**5901 BELL ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2594	EHF22	H45 DAY	MANAGER KNOWLEDGE/CERTIFIED		10/3/2014	0	H PREOPEN
	EHF25	COS	FOOD CONTACT SURFACES		10/3/2014		
	EHF28	H90 DAY	ALL OTHER VIOLATIONS		10/3/2014		

You will need to have someone take Food Manager class.

Vent hood and ceiling vent in kitchen needed to be cleaned.

a)Wall cut where air conditioner duct is needs to be closed off. b)Covered trash needed in restroom.

Food Establishment Public Inspection Report

From 10/2/14 thru 10/8/14

ESTABLISHMENT**FELDMANS TOO
5120 CANYON DR**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2591					10/8/2014	0	HL1B

**FOREST HILL ELEMENTARY
3515 E AMARILLO BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF668	EHF28	COS	ALL OTHER VIOLATIONS		10/2/2014	3	HL1B
			a)Fan cannot be used as a drying mechanism for clean dishes. b)Fan needs to be cleaned. c)Light shield in walkin cooler is full of water and needs to be cleaned to prevent cross-contamination.				
	EHF25	COS	FOOD CONTACT SURFACES		10/2/2014		
			a)Tea spouts need to be cleaned. b)Scoop in bulk flour needs to be stored handle up.				

Food Establishment Public Inspection Report

From 10/2/14 thru 10/8/14

ESTABLISHMENT

**GAMBOAS BALLROOM
4416 E AMARILLO BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF920	EHF28	H180 DAY	ALL OTHER VIOLATIONS		10/2/2014	0	HL1B
			Women's bathroom needs trash cans with lids.				

**GENERAL NUTRITION CENTER
7701 W INTERSTATE 40**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF30	EHF28	H90 DAY	ALL OTHER VIOLATIONS		10/6/2014	0	HL1B
			a)There is no lid for the trash can. This is a repeat violation and if not corrected on next inspection, a \$50 reinspection fee will be charged.				

Food Establishment Public Inspection Report

From 10/2/14 thru 10/8/14

ESTABLISHMENT**GLOW
7306 SW 34TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2414					10/7/2014	0	HL1B

**GNC
5807 SW 45TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2552					10/8/2014	0	HL1B

Food Establishment Public Inspection Report

From 10/2/14 thru 10/8/14

ESTABLISHMENT

**HAMLET ELEMENTARY
705 SYCAMORE AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
----------	----------------	-------------	-------------	----------	-----------------	----------	-----------------

HF681	EHF28	COS	ALL OTHER VIOLATIONS		10/3/2014	0	HL1B
-------	-------	-----	----------------------	--	-----------	---	------

a)Blower covers in walkin cooler need to be cleaned. b)Shelves in walkin cooler accumulating mold. Need to be cleaned. c)Ceiling tiles in kitchen were replaced with acoustic tiles. Must be easily cleanable surface. d)Top of walkin must be sealed.

Food Establishment Public Inspection Report

From 10/2/14 thru 10/8/14

ESTABLISHMENT

**HAPPY BURRITO
908 E AMARILLO BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1226	EHF28	IN	ALL OTHER VIOLATIONS		10/8/2014	6	HFOL
			a)Corrected. b)Corrected. c)Corrected. d)Corrected.				
	EHF15	H5DAYS	EQUIPMENT ADEQUATE		10/8/2014		
			a)Food at 45-50F in refrigerator. This is the 4th time it has been marked on consecutive inspections. Must be repaired in 3 days or a \$50 reinspection fee will be charged. The food itself must be 41F or below in the refrigerator.				
	EHF19	COS	RODENTS/ANIMALS/OPENINGS		10/8/2014		
			Opening at back door.				

Food Establishment Public Inspection Report**From 10/2/14 thru 10/8/14**

ESTABLISHMENT

HASTINGS HARDBACK CAFE**5512 GEM LAKE RD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF1097	EHF22	H10DAY	MANAGER KNOWLEDGE/CERTIFIED		10/6/2014	3	HFOL	
			You will need to have someone in Food Manager class on 10-8 and test on 10-10. You will need to pay the \$50 reinspection fee before you can take the class.					

HD NUTRITION
1813 E AMARILLO BLVD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF2597	EHF28	H90 DAY	ALL OTHER VIOLATIONS		10/3/2014	0	H PREOPEN	
			Separate food from chemicals. Clean and sanitize all surfaces. Install Spanish hand wash signs.					

Food Establishment Public Inspection Report

From 10/2/14 thru 10/8/14

ESTABLISHMENT

HIGH PLAINS FOOD BANK

815 ROSS ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF291	EHF28	H90 DAY	ALL OTHER VIOLATIONS		10/7/2014	4	HL1B
			Food found stored on floor,must be stored at least 6" off the ground. cos b)Freezer has ice/snow buildup that needs to be removed.				
	EHF10	COS	SOUND CONDITION		10/7/2014		
			Fruit found stored on shelf in garden area in distress. Fruit was discarded.				

Food Establishment Public Inspection Report

From 10/2/14 thru 10/8/14

ESTABLISHMENT

**HOFFBRAU STEAKS
7203 W INTERSTATE 40**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF915	EHF15	COS	EQUIPMENT ADEQUATE		10/2/2014	10	HL1B
			Reach in refrigerator found at 60 degrees. Unit was not operating. All potentially hazardous foods discarded. Check all cold hold units at open for proper temperature.				
	EHF08	COS	GOOD HYGIENIC PRACTICES		10/2/2014		
			Hand sink used for purposes other than hand wash.				
	EHF25	COS	FOOD CONTACT SURFACES		10/2/2014		
			Pitcher cooler not clean. b)Stickers on cleaned pans. Stickers must be removed or pan is not clean.				

Food Establishment Public Inspection Report

From 10/2/14 thru 10/8/14

ESTABLISHMENT

**HOUSTON MIDDLE SCHOOL
815 S INDEPENDENCE ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF674					10/6/2014	0	HFOL

**HUDS
4411 BELL ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF15	EHF28	COS	ALL OTHER VIOLATIONS		10/6/2014	3	HL1B
			Pans found stacked wet. Air dry pans completely prior to stacking.				
	EHF25	COS	FOOD CONTACT SURFACES		10/6/2014		
			Container lids stored on top of a cloth towel. Towels are not a smooth and easily cleanable surface. Towel was removed.				

Food Establishment Public Inspection Report

From 10/2/14 thru 10/8/14

ESTABLISHMENT**I DONT KNOW SPORTS BAR & GRILL**

1301 SW 6TH AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2316	EHF25	COS	FOOD CONTACT SURFACES	Soda gun in bar needed to be cleaned.	10/8/2014	3	HL1B

JASONS DELI

7406 SW 34TH AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF69	EHF15	H10DAY	EQUIPMENT ADEQUATE	a)Walk in cooler at 46F with food at 48-50F. All potentially hazardous food should be discarded. Repair cooler to hold at 41F or below.	10/7/2014	8	HL1B
	EHF02	COS	COLD HOLDING	a)Cut melon in fruit cup was at 52F.	10/7/2014		

Food Establishment Public Inspection Report

From 10/2/14 thru 10/8/14

ESTABLISHMENT

JOE DADDYS

2108 PARAMOUNT BLVD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFK56	EHF02	H24 HOUR	COLD HOLDING		10/8/2014	8	HL1B
			Cut tomatoes holding at 58°, must be kept below 41° at all times.				
	EHF03	IN	HOT HOLDING		10/8/2014		
			Chicken holding at 166°.				
	EHF24	H10DAY	THERMOMETERS		10/8/2014		
			Thermometer needed for checking temps.				
	EHF28	H90 DAY	ALL OTHER VIOLATIONS		10/8/2014		
			Self service buffet lines need either replaceable lids or sneeze shields.				

Food Establishment Public Inspection Report

From 10/2/14 thru 10/8/14

ESTABLISHMENT

**JUDYS PLACE
2700 S GRAND ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF836	EHF28	COS	ALL OTHER VIOLATIONS		10/7/2014	11	HL1B
			a)Onions found stored on floor must be stored at least 6" off the ground.				
	EHF24	COS	THERMOMETERS		10/7/2014		
			Thermometer needed in reach in cooler.				
	EHF25	COS	FOOD CONTACT SURFACES		10/7/2014		
			a)Microwave needed to be cleaned. b)Inside ice machine needed to be cleaned. c)Utensil containers needed to be cleaned. d)Tea nozzles needed to be cleaned. e)Prep table reach in cooler needs to be wiped out.				
	EHF03	COS	HOT HOLDING		10/7/2014		
			Vegetables on prep line cold table holding at 60F. Must be 41F or below. Ice was added to table.				

Food Establishment Public Inspection Report**From 10/2/14 thru 10/8/14****ESTABLISHMENT****KHIVA SHRINE
305 SE 5TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF939	EHF10	COS	SOUND CONDITION		10/8/2014	7	HL1B
			a)Baked potatoes being held in oven after being cooked. b)Lettuce found distressed in reach in cooler.				
	EHF25	COS	FOOD CONTACT SURFACES		10/8/2014		
			a)Microwave needed to be cleaned. b)Slow cooker needed to be cleaned.				

Food Establishment Public Inspection Report

From 10/2/14 thru 10/8/14

ESTABLISHMENT**KIDS CAFE KITCHEN CATERING**

2199 SE 8TH AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HFK140	EHF03	COS	HOT HOLDING		10/3/2014	0	H PREOPEN	
			Mixed vegetables holding at 110°F. Must be used or discarded within 1 hr.(4:30). Chicken alfredo holding at 175°F. In compliance.					
	EHF02	IN	COLD HOLDING		10/3/2014			
			Milk holding at 40°F.					

KUSHI YAMA

3319 W INTERSTATE 40

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF2064	EHF28	COS	ALL OTHER VIOLATIONS		10/2/2014	0	HL1B	
			Walk in cooler gasket needs to be cleaned.					

Food Establishment Public Inspection Report

From 10/2/14 thru 10/8/14

ESTABLISHMENT

**LA MICHOACANA
802 E AMARILLO BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2567	EHF15	IN	EQUIPMENT ADEQUATE		10/2/2014	0	HFOL
			a)Corrected.				

**LAO MARKET
5813 E AMARILLO BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF843	EHF03	COS	HOT HOLDING		10/6/2014	5	HL1B
			a)Cooked rice must be stored in refrigerator. b)Cooked jerky must be stored in refrigerator at 41 degrees or less. c)Puff pastry with pork and rice must be stored in refrigerator.				
	EHF28	COS	ALL OTHER VIOLATIONS		10/6/2014		
			a)Eggs are stored above ready to eat foods. Must be moved to the bottom of cooler. b)Dented cans found on shelves.				

Food Establishment Public Inspection Report

From 10/2/14 thru 10/8/14

ESTABLISHMENT

**LINS GRAND BUFFET
8440 W INTERSTATE 40**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1265	EHF28	COS	ALL OTHER VIOLATIONS		10/8/2014	12	HL1B
			a)Grill cook with no hat. b)Broken thermometer in sushi cooler. c)Hand wash signs needed at wait station and grill. d)Test strips needed for quat sanitizer.				
	EHF02	COS	COLD HOLDING		10/8/2014		
			Sushi at 50-56F. Must be 41 or below or on a documented time system. If found again, a \$50 reinspection fee will be charged. b)Garlic and oil mixture at 72F.				
	EHF10	COS	SOUND CONDITION		10/8/2014		
			a)Cans dented on the rim on the rack.				
	EHF25	COS	FOOD CONTACT SURFACES		10/8/2014		
			a)Clean shrimp scoop in refrigerator. b)Clean the tubs with fried items in them. c)Clean door of ice machine. d).Clean the reach in cooler where chicken splattered.				

Food Establishment Public Inspection Report

From 10/2/14 thru 10/8/14

ESTABLISHMENT**LONG JOHN SILVERS**

1600 ROSS ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF1681	EHF28	COS	ALL OTHER VIOLATIONS		10/3/2014	3	HL1B	
			Store all single use items inverted to prevent contamination.					
	EHF25	COS	FOOD CONTACT SURFACES		10/3/2014			
			a)Remove all date mark stickers and sticker residue from containers when washing. b)Can opener needed to be cleaned. c)Dirty knife found store with clean utensils.					

725 N PIERCE ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF1682	EHF25	COS	FOOD CONTACT SURFACES		10/2/2014	8	HL1B	
			Soda nozzles in drive thru need to be cleaned.					
	EHF02	COS	COLD HOLDING		10/2/2014			
			Coleslaw sitting at 56 degrees. It was thrown away.					

Food Establishment Public Inspection Report

From 10/2/14 thru 10/8/14

ESTABLISHMENT**LONG JOHN SILVERS**

HF1682	EHF28	COS	ALL OTHER VIOLATIONS		10/2/2014	8	HL1B
--------	-------	-----	----------------------	--	-----------	---	------

a)Kitchen needs a deep cleaning. Floors are covered in grease and food.

LUPITAS MEX FOOD #2
1706 E AMARILLO BLVD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2393	EHF25	IN	FOOD CONTACT SURFACES		10/6/2014	0	HFOL
			Corrected.				
	EHF15	IN	EQUIPMENT ADEQUATE		10/6/2014		
			A) B)Corrected from previous inspection.				

Food Establishment Public Inspection Report

From 10/2/14 thru 10/8/14

ESTABLISHMENT

**MAKE ME A SANDWICH
2300 N WESTERN ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2596					10/6/2014	0	H PREOPEN

Food Establishment Public Inspection Report

From 10/2/14 thru 10/8/14

ESTABLISHMENT

MARTY'S CONCESSIONS

3301 SE 10TH AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1398	EHF08	COS	GOOD HYGIENIC PRACTICES		10/3/2014	12	HL1B
			Employee chewing gum.				
	EHF17	COS	HAND WASH WITH SOAP/TOWELS		10/3/2014		
			Paper towels needed at hand sink.				
	EHF03	H24 HOUR	HOT HOLDING		10/3/2014		
			Hot dogs holding at 118-128°. Must be above 135° at all times.				

Food Establishment Public Inspection Report

From 10/2/14 thru 10/8/14

ESTABLISHMENT

**MCDONALDS
1720 ROSS ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1602	EHF25	COS	FOOD CONTACT SURFACES		10/3/2014	3	HL1B
			Containers on clean dish rack needed to be cleaned out.				
	EHF28	COS	ALL OTHER VIOLATIONS		10/3/2014		
			Pans stacked wet after washing. Air dry prior to stacking.				

4402 TECKLA BLVD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1465	EHF20	IN	TOXIC ITEMS		10/3/2014	0	HFOL
			Sanitizer corrected.				
	EHF18	IN	INSECT CONTAMINATION		10/3/2014		
			Flies controled.				

Food Establishment Public Inspection Report

From 10/2/14 thru 10/8/14

ESTABLISHMENT**MCDONALDS****6312 HOLLYWOOD RD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF482	EHF25	COS	FOOD CONTACT SURFACES		10/3/2014	6	HINVEST
			a)All sufaces in store needed to be cleaned. b)Single service items not in protective plastic need to be disposed of. c)Frier needed to be cleaned.				
	EHF18	COS	INSECT CONTAMINATION		10/3/2014		
			Several flies in store from airing out.				

Food Establishment Public Inspection Report

From 10/2/14 thru 10/8/14

ESTABLISHMENT

MESA VERDE ELEMENTARY

4011 BEAVER DR

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF746	EHF28	COS	ALL OTHER VIOLATIONS		10/3/2014	0	HL1B	
			a)Ceiling tiles in kitchen are loose. Need to be fixed. b)Vents in kitchen over food prep need to be cleaned.					

MOE DOGS GRILL 3515 SW 6TH AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2098					10/6/2014	0	HFOL

Food Establishment Public Inspection Report

From 10/2/14 thru 10/8/14

ESTABLISHMENT

**MOMMA LU'S
400 16TH ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT5159					10/4/2014	0	HL1B FOOD

Food Establishment Public Inspection Report

From 10/2/14 thru 10/8/14

ESTABLISHMENT

MURPHY EXPRESS #8685

2109 S WESTERN ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2254	EHF28	H10DAY	ALL OTHER VIOLATIONS		10/2/2014	9	HL1B
			Bleach test strips needed.				
	EHF25	H10DAY	FOOD CONTACT SURFACES		10/2/2014		
			Soda nozzles dirty. Clean daily by wash, rinse, sanitize, air dry.				
	EHF27	H10DAY	ESTABLISHMENT PERMIT		10/2/2014		
			Food establishment permit needs to be posted. If it cannot be found, a copy must be paid for for \$25.				
	EHF21	H10DAY	MANUAL WARE WASHING		10/2/2014		
			Dish soap and sanitizer not available to clean dishes.				

Food Establishment Public Inspection Report

From 10/2/14 thru 10/8/14

ESTABLISHMENT

**PAK A SAK #10
4200 S SONCY RD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF824	EHF25	COS	FOOD CONTACT SURFACES		10/8/2014	7	HL1B
			a)Clean the tea sweetener bin.				
	EHF10	COS	SOUND CONDITION		10/8/2014		
			a)Breakfast sausage was 2 months past the use by date and for sale. The package was bloated, indicating it was no longer in sound condition.				

Food Establishment Public Inspection Report

From 10/2/14 thru 10/8/14

ESTABLISHMENT

**PAK A SAK #13
2708 SW 58TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1692	EHF25	COS	FOOD CONTACT SURFACES		10/6/2014	6	HL1B
			a)Utensil container needed to be cleaned. b)Soda nozzles found drying on a cloth towel. Towels are not a smooth an easily cleanable surface, use disposable paper towels instead.				
	EHF21	COS	MANUAL WARE WASHING		10/6/2014		
			Wipe down rags found stored outside of sanitizer bucket. Store all rags in sanitizer when not in use.				
	EHF28	COS	ALL OTHER VIOLATIONS		10/6/2014		
			a)Floors underneath shelves needed to be cleaned. b)Walk in cooler ceilings needed to be dusted.				

Food Establishment Public Inspection Report

From 10/2/14 thru 10/8/14

ESTABLISHMENT

**PAK A SAK #17
7404 SW 45TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1912	EHF22	H90 DAY	MANAGER KNOWLEDGE/CERTIFIED		10/7/2014	7	HL1B
			a)Current food manager no longer works here.				
	EHF13	COS	HACCP PLAN/TIME		10/7/2014		
			a)Foods in ziploc bags that are removed from the freezer must be date marked.				

**PAK A SAK #9
6001 S COULTER ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF153	EHF28	COS	ALL OTHER VIOLATIONS		10/8/2014	0	HL1B
			a)Clean utensil bin by hot hold. b)Replace hand wash sign at hand sink in front. c)Replace broken or missing ceiling tiles in the back. Replace with smooth and easily cleanable tiles.				

Food Establishment Public Inspection Report

From 10/2/14 thru 10/8/14

ESTABLISHMENT

PALO DURO HIGH SCHOOL

1400 N GRANT ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF682	EHF25	COS	FOOD CONTACT SURFACES		10/2/2014	3	HL1B	
			a)Handle on scoop touching food product in bulk salt container in kitchen. b)Handle on scoop touching food product in sugar container in coffee shop. c)Paper in dry milk bulk container needs to be removed.					

PAPA JOHNS PIZZA

3415 BELL ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF2478	EHF20	COS	TOXIC ITEMS		10/6/2014	3	HL1B	
			Sanitizer bottle found stored with food items. Bottle was removed.					
	EHF28	COS	ALL OTHER VIOLATIONS		10/6/2014			
			a)Can opener blade is dull and needs to be replaced. b)Gaskets on reach in cooler doors needed to be cleaned. c)Covered trash can needed to restroom. d)Hand washing sign needed at front hand sink.					

Food Establishment Public Inspection Report

From 10/2/14 thru 10/8/14

ESTABLISHMENT**PEPITOS
400 16TH ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT5168					10/4/2014	0	HL1B FOOD

**PRESCOTT DAVID
400 16TH ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HFT5158	EHF28	COS	ALL OTHER VIOLATIONS		10/4/2014	6	HL1B FOOD	
			Batter stored on floor. Pipe leaking water onto floor in trailer.					

Food Establishment Public Inspection Report

From 10/2/14 thru 10/8/14

ESTABLISHMENT

**RAVAGE CROSSFIT
400 16TH ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT5165					10/4/2014	0	HL1B FOOD

RIVER ROAD MIDDLE SCHOOL 9500 N US HWY 287

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF1848	EHF28	COS	ALL OTHER VIOLATIONS		10/3/2014	3	HL1B	
			Separate sanitary items from non sanitary items. Clean air vents and re-attach in storage. Dish washer needs to be serviced. Chlorine is too strong.					
	EHF25	COS	FOOD CONTACT SURFACES		10/3/2014			
			a)Clean large mixer of splatter. b)The meat slicer is not clean. Slicer must be disassembled and clean.					

Food Establishment Public Inspection Report**From 10/2/14 thru 10/8/14**

ESTABLISHMENT**ROCKIN NUTRITION
3428 S WESTERN ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF2371	EHF14	H10DAY	WATER SUPPLY		10/2/2014	4	HL1B	
			A)Hot water in bathroom is broken, must be fixed by 10-13-14.					

Food Establishment Public Inspection Report

From 10/2/14 thru 10/8/14

ESTABLISHMENT

**SALTGRASS STEAKHOUSE
8300 W INTERSTATE 40**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1910	EHF15	H10DAY	EQUIPMENT ADEQUATE		10/8/2014	9	HL1B
			a)Cooler with diced tomatoes at 50F with food at 50F. b)Meat cooler doors will not shut and as a result, the cooler is at 50F with food inside at 50F. Do not store food in this cooler until the doors will shut.				
	EHF25	COS	FOOD CONTACT SURFACES		10/8/2014		
			a)Clean the inside of the ice machine.				
	EHF24	COS	THERMOMETERS		10/8/2014		
			a)Thermometer needed in refrigerator.				
	EHF28	COS	ALL OTHER VIOLATIONS		10/8/2014		
			a)Keep handles up and out of dry products. b)Replace tiles in the dish area.				

Food Establishment Public Inspection Report

From 10/2/14 thru 10/8/14

ESTABLISHMENT

**SAMURAI
1800 S WESTERN ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2508	EHF28	COS	ALL OTHER VIOLATIONS		10/3/2014	10	HL1B
			a)Light shield needed in walkin. b)Broken tile in kitchen. c)Gasket on large reachin needs to be replaced.				
	EHF25	COS	FOOD CONTACT SURFACES		10/3/2014		
			a)Tea nozzle needed to be cleaned. b)Utensil for rice was not held at proper temperature. Must be at 135 degrees or more.				
	EHF17	COS	HAND WASH WITH SOAP/TOWELS		10/3/2014		
			No towels in employee restroom.				
	EHF10	COS	SOUND CONDITION		10/3/2014		
			Lemons in walkin were distressed.				

Food Establishment Public Inspection Report

From 10/2/14 thru 10/8/14

ESTABLISHMENT

**SANCHEZ BAKERY
3508 SE 11TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2110	EHF10	COS	SOUND CONDITION		10/8/2014	16	HL1B
			Open packages of seasoning found stored on shelf for sale. Packages were removed.				
	EHF17	COS	HAND WASH WITH SOAP/TOWELS		10/8/2014		
			Paper towels needed at both hand sinks.				
	EHF25	COS	FOOD CONTACT SURFACES		10/8/2014		
			a)Meat slicer needed to be cleaned. b)Scoops without handles found stored in bulk food items. All scoops must have handles and handles must be stored outside of the product.				
	EHF24	COS	THERMOMETERS		10/8/2014		
			Thermometer needed in reach in cooler.				
	EHF21	COS	MANUAL WARE WASHING		10/8/2014		
			Employee found washing utensils improperly. Wash all utensils by washing with soap, rinsing with water, sanitizing with bleach and air drying.				

Food Establishment Public Inspection Report

From 10/2/14 thru 10/8/14

ESTABLISHMENT

SANCHEZ BAKERY

HF2110

EHF28

COS

ALL OTHER VIOLATIONS

10/8/2014

16

HL1B

a)Raw meat found stored above vegetables. b)Cover all food in coolers with a lid or foil. c)Reach in cooler shelves needed to be cleaned. d)Food found stored on floor. e)Keep all bulk food bags closed when not in use. f)Shelves needed to be wiped down.

Food Establishment Public Inspection Report

From 10/2/14 thru 10/8/14

ESTABLISHMENT

**SCHLOTZSKYS DELI
1612 ROSS ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF517	EHF20	IN	TOXIC ITEMS		10/8/2014	0	HFOL	
			Sanitizer dispenser repaired. Correction from previous inspection.					

3440 BELL ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF944	EHF28	COS	ALL OTHER VIOLATIONS		10/7/2014	6	HL1B	
			a)Clean the walk in cooler handle.					
	EHF21	COS	MANUAL WARE WASHING		10/7/2014			
			a)Sanitizer buckets were at 0 ppm. Employees will be trained on proper dispensing methods to ensure sanitizer is at 200 ppm quat.					
	EHF25	COS	FOOD CONTACT SURFACES		10/7/2014			
			a)Clean the bread racks.					

Food Establishment Public Inspection Report

From 10/2/14 thru 10/8/14

ESTABLISHMENT

SCHLOTZSKYS DELI

Food Establishment Public Inspection Report**From 10/2/14 thru 10/8/14****ESTABLISHMENT****SERRANOS MEXICAN FOOD
3701 W AMARILLO BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2386	EHF25	COS	FOOD CONTACT SURFACES		10/7/2014	6	HL1B
			Knife on clean rack with food debris.				
	EHF23	COS	SEWAGE/WASTEWATER		10/7/2014		
			Mop sink was clogged and holding water.				
	EHF28	H90 DAY	ALL OTHER VIOLATIONS		10/7/2014		
			Door to restroom needs to be self closing.				
HFM671	EHF19	H10DAY	RODENTS/ANIMALS/OPENINGS		10/7/2014	0	H PREOPEN
			Service window needs to be sealed on both ends. Window needs to be closed with sliding window or screen.				

Food Establishment Public Inspection Report**From 10/2/14 thru 10/8/14****ESTABLISHMENT****SERRANOS MEXICAN FOOD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFM671	EHF24	H10DAY	THERMOMETERS		10/7/2014	0	H PREOPEN
			No thermometer in refrigerator.				
	EHF28	H10DAY	ALL OTHER VIOLATIONS		10/7/2014		
			Mobil number in three inch letters needed on both sides of truck.				

SLEEPY HOLLOW ELEMENTARY**3435 REEDER DR**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF716	EHF20	IN	TOXIC ITEMS		10/6/2014	0	HFOL
			a)Corrected.				

Food Establishment Public Inspection Report**From 10/2/14 thru 10/8/14****ESTABLISHMENT****SONIC DRIVE IN
2220 ROSS-OSAGE DR**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF737	EHF08	COS	GOOD HYGIENIC PRACTICES		10/2/2014	7	HL1B
			Hand sink being used for purposes other than hand washing.				
	EHF28	COS	ALL OTHER VIOLATIONS		10/2/2014		
			Lids needed on tea urns stored in walk in. b)Store all single use items inverted to prevent contamination.				
	EHF25	COS	FOOD CONTACT SURFACES		10/2/2014		
			Dirty utensils stored with clean utensils. b)Can opener needed to be cleaned.				

3600 S WASHINGTON ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF838	EHF25	H24 HOUR	FOOD CONTACT SURFACES		10/7/2014	9	HL1B
			A)Soda nozzles needed to be cleaned. (24 hours) B)Tea nozzle needed to be cleaned.				

Food Establishment Public Inspection Report

From 10/2/14 thru 10/8/14

ESTABLISHMENT

SONIC DRIVE IN

HF838	EHF17	COS	HAND WASH WITH SOAP/TOWELS	10/7/2014	9	HL1B
			No paper towels in mens restroom.			

	EHF27	H24 HOUR	ESTABLISHMENT PERMIT	10/7/2014		
			Establishment permit needs to be renewed by 12pm Wednesday, October 8, 2014.			

HF838	EHF25	IN	FOOD CONTACT SURFACES	10/8/2014	0	HFOL
			Corrected.			

	EHF27	IN	ESTABLISHMENT PERMIT	10/8/2014		
			Corrected.			

Food Establishment Public Inspection Report

From 10/2/14 thru 10/8/14

ESTABLISHMENT**SPORTS WORLD
9400 INTERSTATE 27**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HFR21	EHF21	NO	MANUAL WARE WASHING		10/4/2014	0	HFOL	
			All mgr on duty must understand proper ware washing and food handling tech.					
	EHF14	IN	WATER SUPPLY		10/4/2014			
			Water sample tests required monthly. Sample results available. OK.					

Food Establishment Public Inspection Report

From 10/2/14 thru 10/8/14

ESTABLISHMENT**STARS DRIVE IN
2216 SE 27TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF816	EHF28	COS	ALL OTHER VIOLATIONS		10/7/2014	3	HL1B	
			a)Portable fans needed to be dusted. b)Store all single use containers inverted to prevent contamination. c)Walk in cooler needed to be mopped.					
	EHF25	COS	FOOD CONTACT SURFACES		10/7/2014			
			Utensils stored in cardboard box. Cardboard is not a sanitary surface. Use metal or plastic instead.					

**T BIRD KETTLE POP
5000 S COULTER ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT5127					10/4/2014	0	HL1B FOOD

Food Establishment Public Inspection Report

From 10/2/14 thru 10/8/14

ESTABLISHMENT**TACO BELL #28924
3309 S WASHINGTON ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2343					10/7/2014	0	HL1B

**TAMMES TENDER TOUCH DAYCARE
1919 BRAZOS ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFD36					10/6/2014	0	HL1B

Food Establishment Public Inspection Report

From 10/2/14 thru 10/8/14

ESTABLISHMENT

**TAN PHAT MARKET
5321 E AMARILLO BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1541	EHF25	COS	FOOD CONTACT SURFACES		10/7/2014	10	HL1B
			Display cases for fruits and vegetables needed to be cleaned.				
	EHF28	COS	ALL OTHER VIOLATIONS		10/7/2014		
			Hand washing sink being used for other purposes, only use for hand washing.				
	EHF20	COS	TOXIC ITEMS		10/7/2014		
			Spray bottle of chemical not labeled properly.				
	EHF10	COS	SOUND CONDITION		10/7/2014		
			a)Distressed fruit and vegetables on racks. b)Dented cans on shelves.				

Food Establishment Public Inspection Report

From 10/2/14 thru 10/8/14

ESTABLISHMENT

**TOOT N TOTUM #21
1300 SE 10TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF628	EHF13	COS	HACCP PLAN/TIME Hot dogs stored without proper date marks.		10/2/2014	7	HL1B
	EHF21	COS	MANUAL WARE WASHING No sanitizer available at time of inspection. Keep sanitizer on hand at all times and store wipe down wipe down rags in sanitizer.		10/2/2014		

Food Establishment Public Inspection Report

From 10/2/14 thru 10/8/14

ESTABLISHMENT**TOOT N TOTUM #6
211 S WESTERN ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF635	EHF28	COS	ALL OTHER VIOLATIONS Freezer needs to be defrosted.		10/6/2014	3	HL1B
	EHF20	COS	TOXIC ITEMS Sanitizer was over 400 PPM Qt		10/6/2014		

Food Establishment Public Inspection Report

From 10/2/14 thru 10/8/14

ESTABLISHMENT

**TOOT N TOTUM #78
3401 S SONCY RD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF751	EHF15	H10DAY	EQUIPMENT ADEQUATE		10/7/2014	7	HL1B
			a)Hot hold violations have been marked on the past 2 inspections. It has been found that the hot hold unit is not adequate. It is recommended that a closed in hot hold unit be installed to maintain food at 135F or above. Unit was holding food at 125F.				
	EHF13	COS	HACCP PLAN/TIME		10/7/2014		
			a)Sausage biscuits that are in the refrigerator for more than 24 hours must be date marked.				

**TOOT N TOTUM #82
5900 S COULTER ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF888	EHF13	COS	HACCP PLAN/TIME		10/7/2014	4	HL1B
			a)Date mark records were not available. There were many items where the dates were unknown.				

Food Establishment Public Inspection Report**From 10/2/14 thru 10/8/14****ESTABLISHMENT****TOOT N TOTUM #88
2441 S WESTERN ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF766	EHF20	COS	TOXIC ITEMS		10/2/2014	3	HL1B
			Sanitizer was over 400ppm. Must be 200ppm as label states.				
	EHF28	H10DAY	ALL OTHER VIOLATIONS		10/2/2014		
			Quat test strips needed.Ice/soda machine vent area is extremely dusty.There's a gap from ice machine to bin allowing large amounts dust into customers ice.Due to repeat non-compliance a \$50 reinspection fee.Unit must be cleaned and sealed by 10/13/14.				
HF766	EHF28	IN	ALL OTHER VIOLATIONS		10/2/2014	0	HFOL
			Corrected.				

Food Establishment Public Inspection Report

From 10/2/14 thru 10/8/14

ESTABLISHMENT**UNITED SUPERMARKET #530**

3552 S SONCY RD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2473	EHF28	COS	ALL OTHER VIOLATIONS		10/6/2014	3	HL1B
			a)Store scoops in dry stroage with the handles up and out of the product. b)Do not store boxes on the top shelf where freezer condensate begins to cover the boxes.				
	EHF20	COS	TOXIC ITEMS		10/6/2014		
			a)Quat san that was manually mixed in the 3 compartment sink was over 400 ppm. b)Fly strip stick was hanging on dry storage.				

VIBRA HOSPITAL OF AMARILLO LL

7501 WALLACE BLVD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2449	EHF28	COS	ALL OTHER VIOLATIONS		10/2/2014	0	HL1B
			a)Seal small gap at back door. b)Clean fan in the kitchen.				

Food Establishment Public Inspection Report

From 10/2/14 thru 10/8/14

ESTABLISHMENT

**WASHINGTON FOOD MART
4016 S WASHINGTON ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1666	EHF25	COS	FOOD CONTACT SURFACES Soda fountain needed to be cleaned.		10/3/2014	3	HL1B

Food Establishment Public Inspection Report**From 10/2/14 thru 10/8/14****ESTABLISHMENT****WENDY'S #4102
2000 ROSS-OSAGE DR**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF494	EHF25	H10DAY	FOOD CONTACT SURFACES		10/2/2014	12	HL1B
			Soda nozzles needed to be cleaned. b)Phone found sitting on prep table.				
	EHF22	H10DAY	MANAGER KNOWLEDGE/CERTIFIED		10/2/2014		
			Food manager card needed.				
	EHF24	COS	THERMOMETERS		10/2/2014		
			Thermometers needed in prep table coolers.				
	EHF28	COS	ALL OTHER VIOLATIONS		10/2/2014		
			Onions found stored on floor must be at least 6" off the ground.				
	EHF15	H10DAY	EQUIPMENT ADEQUATE		10/2/2014		
			Reach in cooler has condensate leak and needs to be repaired.				

Food Establishment Public Inspection Report

From 10/2/14 thru 10/8/14

ESTABLISHMENT**WHITTIER ELEMENTARY****2004 N MARRS ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF670					10/2/2014	0	HL1B