

Food Establishment Public Inspection Report

From 10/30/14 thru 11/5/14

ESTABLISHMENT

AFC SUSHI @UNITED 529**5807 SW 45TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1321					10/30/2014	0	HL1B

AMA UNITED CITIZENS FORUM**903 N HAYDEN ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2003	EHF28	COS	ALL OTHER VIOLATIONS		11/5/2014	0	HL1B

a)Can opener needed to be cleaned. b)Can opener blade needed sharpened or replaced. c)One correction from previous inspection.

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From 10/30/14 thru 11/5/14

ESTABLISHMENT**AMARILLO COCA COLA
701 S LINCOLN ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF102					11/5/2014	0	HL1B

**AUSTINS PUB
3121 SW 6TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2585					11/4/2014	0	HFOL

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ESTABLISHMENT

**BAGAN RESTAURANT
2710 SW 10TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2595	EHF28	H90 DAY	ALL OTHER VIOLATIONS		11/4/2014	12	HL1B
			Obtain letter from fish supplier indicating that fish was properly treated for service in a raw state. (2 corrections from previous inspection).				
	EHF17	COS	HAND WASH WITH SOAP/TOWELS		11/4/2014		
			No paper towels at hand washing sink in kitchen.				
	EHF21	COS	MANUAL WARE WASHING		11/4/2014		
			Ware washing machine was not sanitizing at time of inspection.				
	EHF24	COS	THERMOMETERS		11/4/2014		
			No thermometer found in walk in refrigerator.				
	EHF25	COS	FOOD CONTACT SURFACES		11/4/2014		
			a)Can opener needed to be cleaned. b)Scoop for rice needs to be kept in hot water at same temperature as rice.				

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**BEEF BURGER BARREL
3102 PLAINS BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1521					11/4/2014	0	HL1B

**BELMAR BAKERY
3325 BELL ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF626	EHF21	IN	MANUAL WARE WASHING Ware washing machine repaired.		11/4/2014	0	HFOL

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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		11/5/2014	9	HFOL
			Onions stored on floor.Utensil tubs need cleand.Repeat violations will charge \$50 reinspection fee.				
	EHF16	H10DAY	HAND WASH FACILITIES ADEQUATE		11/5/2014		
			Handsink blocked.Must be available for use.If handsink is found blocked in future a \$50 reinspection fee will be charged.				
	EHF19	H10DAY	RODENTS/ANIMALS/OPENINGS		11/5/2014		
			Screen door needs to be sealed on top & 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.				
	EHF28	COS	ALL OTHER VIOLATIONS		11/5/2014		
			Dirty shelves in food cooling area.Shelves must be clean to sight & touch.Future violations of will be charged a \$50 reinspection fee.				

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ESTABLISHMENT

CANYON VIEW HOTEL & SUITES

8601 CANYON DR

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF318	EHF25	IN	FOOD CONTACT SURFACES	A)Corrected. B)Corrected. C)Corrected.	10/30/2014	0	HFOL
	EHF21	IN	MANUAL WARE WASHING	A)Corrected.	10/30/2014		
	EHF20	IN	TOXIC ITEMS	A)Corrected.	10/30/2014		
	EHF22	IN	MANAGER KNOWLEDGE/CERTIFIED	A)Establishment is removing food service and going to nothing but vending machines and coffee. Food manager card is no longer needed.	10/30/2014		
	EHF23	IN	SEWAGE/WASTEWATER	A)Corrected.	10/30/2014		

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ESTABLISHMENT

CHARLEYS PHILLY STEAKS**7701 W INTERSTATE 40**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2571	EHF22	COS	MANAGER KNOWLEDGE/CERTIFIED		11/3/2014	12	HL1B
			a)Post current food manager card.				
	EHF11	COS	PROPER HANDLING RTE		11/3/2014		
			a)Handle of ice scoop had fallen down in the ice machine. Handle of ice scoop cannot be stored in ice because it is handled with bare hands and will contaminate the ice.				
	EHF02	COS	COLD HOLDING		11/3/2014		
			a)Bacon may not be stored at room temperature. b)French fries may not be stored at room temperature. c)Sliced tomatoes were at 49F on cold table. d)Meats 45F on cold table.				

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ESTABLISHMENT

**CHICK FIL A
7701 W INTERSTATE 40**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2209	EHF28	COS	ALL OTHER VIOLATIONS		11/5/2014	0	HL1B
			a)Wipe down single service lid holders.				

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ESTABLISHMENT

**CHICKEN EXPRESS
7301 W INTERSTATE 40**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1062	EHF28	COS	ALL OTHER VIOLATIONS		10/30/2014	9	HL1B
			Back door needs to be self closing. b)Faucet drips at 3 bay sink. c)Dust tops of tea maker and hot hold unit.				
	EHF15	COS	EQUIPMENT ADEQUATE		10/30/2014		
			Screws are rusted inside ice maker. Remove screws and replace with stanless or plastic screws.				
	EHF20	COS	TOXIC ITEMS		10/30/2014		
			Chemicals stored above and on tables with food service items. Store separately.				
	EHF25	COS	FOOD CONTACT SURFACES		10/30/2014		
			Reach in gaskets not clean.				

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From 10/30/14 thru 11/5/14

ESTABLISHMENT

**CHILIS GRILL & BAR
5016 S COULTER ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1456	EHF21	COS	MANUAL WARE WASHING		11/4/2014	3	HL1B
			a)Remove date mark stickers from bins before putting them through the wash. They will collect and grow bacteria on the food bins.				
	EHF28	COS	ALL OTHER VIOLATIONS		11/4/2014		
			a)Clean the bin that fajita racks are in. b.) Clean blower covers in walk in cooler so dust will not blow on food bins or exposed food.				

Food Establishment Public Inspection Report**From 10/30/14 thru 11/5/14****ESTABLISHMENT****CHINA MAX
7701 W INTERSTATE 40**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1485	EHF28	COS	ALL OTHER VIOLATIONS		11/5/2014	4	HL1B
			a)All scoops for dry products must have a handle. b)Clean the condensate buildup from around the freezer door.				
	EHF13	COS	HACCP PLAN/TIME		11/5/2014		
			a)Chicken cooked 2 days ago had no datemark. If found again, a \$50 fee will be charged for non-compliance.				

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From 10/30/14 thru 11/5/14

ESTABLISHMENT

**CHURCHS CHICKEN #591
200 E AMARILLO BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF987	EHF19	COS	RODENTS/ANIMALS/OPENINGS		11/3/2014	12	HL1B
			Close drive thru window completely so flies may not enter kitchen.				
	EHF17	COS	HAND WASH WITH SOAP/TOWELS		11/3/2014		
			Hand soap needed at hand sink.				
	EHF25	COS	FOOD CONTACT SURFACES		11/3/2014		
			Soda nozzles had mold on them.				
	EHF28	COS	ALL OTHER VIOLATIONS		11/3/2014		
			Clean buildup from dry good lid. b)Clean dust from fan so it will not blow into kitchen.				
	EHF18	COS	INSECT CONTAMINATION		11/3/2014		
			Excessive flies in establishment, landing on exposed food.				

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ESTABLISHMENT

**CITY CAFE
200 SE 3RD AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2618	EHF28	H90 DAY	ALL OTHER VIOLATIONS		11/3/2014	0	H PREOPEN
			Smooth and easily cleanable ceiling tiles needed above ice machine and soda machine prior to opening.				
	EHF25	H10DAY	FOOD CONTACT SURFACES		11/3/2014		
			All surfaces need to be cleaned to sight and touch prior to opening. b)Clean bottom of microwaves. Microwaves cannot sit on styrofoam, not cleanable.				
	EHF22	H45 DAY	MANAGER KNOWLEDGE/CERTIFIED		11/3/2014		
			Food manager card needed within 45 days of opening.				
	EHF17	H10DAY	HAND WASH WITH SOAP/TOWELS		11/3/2014		
			Paper towels needed at hand sink.				
	EHF15	H10DAY	EQUIPMENT ADEQUATE		11/3/2014		
			All equip. used must be NSF or equivalent certified.Small chest freezer can't be used.Oldest large reachin freezer has cracked shelving & bottom that has exposed insulation. Duck tape can't be used to fix breaks. If breaks can't be repaired then replace.				

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ESTABLISHMENT

CONNER PLACE 2 COTTONWOOD LN

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFC324	EHF14	IN	WATER SUPPLY		10/30/2014	0	HFOL
			A)Corrected.				
	EHF27	IN	ESTABLISHMENT PERMIT		10/30/2014		
			A)Corrected.				

CRAIG METHODIST RETIREMENT 5500 SW 9TH AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF447	EHF25	COS	FOOD CONTACT SURFACES		11/5/2014	3	HL1B
			Can opener in satilite kitchen needed to be cleaned.				

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**CRAZY LARRYS PIT BBQ
4315 TECKLA BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF407	EHF28	H90 DAY	ALL OTHER VIOLATIONS		11/4/2014	0	HL1B	
			a)Walk in cooler gasket needs to be replaced by next inspection. b)Food found stored on floor must be at least 6" off the ground. COS.					

**CRUSH WINE BAR & DELI
701 S POLK ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1670					11/5/2014	0	HFOL

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From 10/30/14 thru 11/5/14

ESTABLISHMENT**DANIELS DRIVE IN
2911 E AMARILLO BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF75	EHF19	H10DAY	RODENTS/ANIMALS/OPENINGS		11/4/2014	3	HL1B	
			Drive up window needs to be closed or have a screen.					

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

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFM362					11/4/2014	0	HL1B

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ESTABLISHMENT**DOLLAR GENERAL STORE #14181****1430 W AMARILLO BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2352					11/3/2014	0	HFOL

DOLLAR TREE #2684**5807 SW 45TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF60					10/30/2014	0	HL1B

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From 10/30/14 thru 11/5/14

ESTABLISHMENT**DOMINOS PIZZA
5914 HILLSIDE RD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2198					10/31/2014	0	H PREOPEN

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ESTABLISHMENT**DONUT STOP
100 23RD ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFC336	EHF28	H90 DAY	ALL OTHER VIOLATIONS		10/30/2014	4	HL1B
			Wall floor tiles must be repaired by 3 compartment sink.				
	EHF08	COS	GOOD HYGIENIC PRACTICES		10/30/2014		
			Hand sink cannot be used for any other purpose other than hand washing.				

1602 S GRAND ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2617					11/3/2014	0	HL1B

1905 S GEORGIA ST

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

DONUT STOP

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2615	EHF28	H10DAY	ALL OTHER VIOLATIONS		11/3/2014	6	HL1B
			Wall by hot water heater needs to be repaired to be smooth and easily cleanable within 10 days. B)Light shields needed in dish area.				
	EHF25	H10DAY	FOOD CONTACT SURFACES		11/3/2014		
			A)Metal shelving in dish area is rusted out and needs to be replaced. B)Wooden table needs to be resurfaced. C)Red counter top broken in two placed. Cracks need to be sealed.				
	EHF23	H10DAY	SEWAGE/WASTEWATER		11/3/2014		
			A)Sewer cleanout cap needed on east side of business. B)Spray wand needs to have a back flow preventor.				

4300 S COULTER ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2616	EHF28	H90 DAY	ALL OTHER VIOLATIONS		11/3/2014	9	HL1B
			a)Floor paint is chipping. This makes it unsmooth and not easy to clean. Repaint. b)Label bulk ingredients out of the original container. COS c)Clean the venthood. COS d)Hand wash signage needed at hand sink.				
	EHF25	COS	FOOD CONTACT SURFACES		11/3/2014		
			a)Wood table that dough is put on is not sealed and is chipping wood. Wood could get stuck in the dough. Reseal or replace. b)Ice scoop was sitting in a cup with mold growing at the bottom.				

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ESTABLISHMENT

DONUT STOP

HF2616	EHF21	COS	MANUAL WARE WASHING	11/3/2014	9	HL1B
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a)0 ppm chlorine in a wipedown solution. Solutions with 0 ppm chlorine sanitizer will not kill germs on surfaces.

	EHF24	COS	THERMOMETERS	11/3/2014		
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a)A thermometer must be placed in the cooler where milk is stored to ensure the temperature is at 41F or below.

4500 CANYON DR

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2614					10/31/2014	0	HL1B

515 E AMARILLO BLVD

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

From 10/30/14 thru 11/5/14

ESTABLISHMENT

DONUT STOP

HF2613	EHF28	COS	ALL OTHER VIOLATIONS	11/3/2014	6	HL1B
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a)Label bulk ingredient mixes out of the original packaging. b)Do not store personal purse on top of food.
c)Dust around vents in the kitchen ceiling.

	EHF21	COS	MANUAL WARE WASHING	11/3/2014		
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a)0 ppm chlorine in wipedown. With 0 ppm chlorine, germs will not be killed.

	EHF20	COS	TOXIC ITEMS	11/3/2014		
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a)5 Gallon buckets of paint may not be stored in the ware wash area around food. This must be stored in a separate area, out of the kitchen and away from food to prevent cross contamination.

5815 W INTERSTATE 40

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
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HF2612	EHF28	H45 DAY	ALL OTHER VIOLATIONS		10/31/2014	0	HL1B
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Obtain food manager card from City of Amarillo.

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From 10/30/14 thru 11/5/14

ESTABLISHMENT

**DOUBLE M CHEVRON
7301 W INTERSTATE 40**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1605	EHF25	COS	FOOD CONTACT SURFACES Microwave has dried splatter.		10/30/2014	6	HL1B
	EHF26	COS	POSTING OF ADVISORIES Spanish and English hand wash signs must be in each restroom.		10/30/2014		

**DOUGS BARBQUE
3313 S GEORGIA ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF40	EHF15	IN	EQUIPMENT ADEQUATE Cooler repaired and holding at 38F. In compliance.		11/4/2014	0	HFOL

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From 10/30/14 thru 11/5/14

ESTABLISHMENT**DRUG EMPORIUM #230**

4210 SW 45TH AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF370	EHF28	COS	ALL OTHER VIOLATIONS		11/5/2014	0	HL1B	
			Several ceiling panels out of place in back storage. b)Reach in display freezer dripping waste water onto product packages. Discard contaminated packages and repair unit as needed.					

EL BURRITO RICO

4404 RIVER RD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HFM395	EHF03	IN	HOT HOLDING		11/4/2014	0	HL1B	
			Burritos holding at 135°F.					

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ESTABLISHMENT

**EL TRIUNFO
4400 E AMARILLO BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2621	EHF03	IN	HOT HOLDING		11/5/2014	0	H PREOPEN
			Cooked beef holding at 165F degrees.				
	EHF02	H10DAY	COLD HOLDING		11/5/2014		
			a)Reachin cooler holding at 49F degrees. Needs to be 41F degrees or below. b)Sliced tomatoes holding at 48F degrees. Need to be 41F degrees or below.				
	EHF07	COS	ADEQUATE HAND WASHING		11/5/2014		
			Employees not seen washing hands before putting on gloves or working with ready to eat foods.				
	EHF17	COS	HAND WASH WITH SOAP/TOWELS		11/5/2014		
			Needed paper towels at hand sink.				
	EHF22	H30 DAY	MANAGER KNOWLEDGE/CERTIFIED		11/5/2014		
			Food manager class must be taken within 30 days by a full-time kitchen employee. Next class is November 12, 2014 at 8:00am at 821 S. Johnson.				

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ESTABLISHMENT**EL TRIUNFO**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2621	EHF25	COS	FOOD CONTACT SURFACES		11/5/2014	0	H PREOPEN
Scoops in bulk containers need to be stored handle up.							

EL TROPICO

1111 E AMARILLO BLVD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF539	EHF17	COS	HAND WASH WITH SOAP/TOWELS		10/30/2014	3	HL1B
A)Paper towels needed at hand sink in restroom. B)Paper towels needed at hand sink on front counter.							

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ESTABLISHMENT

**EPIC PIES
1205 23RD ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFC327	EHF28	H10DAY	ALL OTHER VIOLATIONS		11/5/2014	16	HL1B
			A)Bare wood in door way to kitchen, must be sealed. B)Back door must be self closing. C)Remove Fly sticky traps in kitchen.				
	EHF17	H10DAY	HAND WASH WITH SOAP/TOWELS		11/5/2014		
			A)Hand sink found without soap or paper towels.				
	EHF13	H24 HOUR	HACCP PLAN/TIME		11/5/2014		
			A)Several cooked products found without any date marking on them. B)Several ready to eat foods found being held past 7 days.				
	EHF22	H10DAY	MANAGER KNOWLEDGE/CERTIFIED		11/5/2014		
			A)Food manager card expired. Must be renewed within 10 days.				
	EHF20	H10DAY	TOXIC ITEMS		11/5/2014		
			A)Chemical bottles found without labels. B)Sanitizer found well over 400ppm. C)Fly spray not approved for use in a food establishment cannot be stored in the establishment.				

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EPIC PIES

HFC327	EHF24	H10DAY	THERMOMETERS	11/5/2014	16	HL1B
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A)Thermometer needed in small reach in cooler.

3605 SW 45TH AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
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HF2527	EHF28	COS	ALL OTHER VIOLATIONS		11/4/2014	0	HL1B
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Back door self closer broken. Repair as needed. b)Sanitizer bucket must not be stored where contamination of food may occur.

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**FAMILY DISCOUNT
1120 SW 15TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF506	EHF25	COS	FOOD CONTACT SURFACES Tea nozzle needed to be cleaned.		10/30/2014	3	HL1B

Food Establishment Public Inspection Report**From 10/30/14 thru 11/5/14****ESTABLISHMENT****FAMILY DOLLAR STORE #10562****1313 SE 10TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2465	EHF27	H 3 DAYS	ESTABLISHMENT PERMIT		11/3/2014	3	HL1B
			Food establishment permit has expired. Must renew by 11-5-14.				
	EHF28	COS	ALL OTHER VIOLATIONS		11/3/2014		
			Spanish hand washing sign needed on restroom.				
HF2465	EHF27	IN	ESTABLISHMENT PERMIT		11/5/2014	0	HFOL
			Food Establishment permit renewed.				

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ESTABLISHMENT**FAMILY DOLLAR STORE #4337****3510 SE 10TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF381	EHF27	H 3 DAYS	ESTABLISHMENT PERMIT		11/3/2014	10	HL1B
			Food establishment permit has expired and must be renewed by 11/5/14.				
	EHF28	COS	ALL OTHER VIOLATIONS		11/3/2014		
			a)Missing ceiling tiles in back room need to be replaced. b)Eggs found stored above ready to eat foods in reach in cooler.				
	EHF18	COS	INSECT CONTAMINATION		11/3/2014		
			Roach found in restroom. Have licensed pesticide applicator spray more frequently.				
	EHF10	COS	SOUND CONDITION		11/3/2014		
			Dented cans found stored on shelf for sale. Cans were removed.				
HF381	EHF27	IN	ESTABLISHMENT PERMIT		11/5/2014	0	HFOL
			Food establishment permit renewed.				

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ESTABLISHMENT**FAMILY DOLLAR STORE #4337****FAMILY DOLLAR STORE #4622****420 W AMARILLO BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF16					11/3/2014	0	HL1B

Food Establishment Public Inspection Report

From 10/30/14 thru 11/5/14

ESTABLISHMENT**FAT DADDYS
7200 MCCORMICK RD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFR85	EHF28	H10DAY	ALL OTHER VIOLATIONS		11/4/2014	0	H PREOPEN
			Clean inside all refrigerators and freezers. Hot water required for hand sink front counter. Throw bolt Eskimo Hut hall must be removed.				
	EHF02	COS	COLD HOLDING		11/4/2014		
			Refrigerator with weiners and eggs found at 60°F.(Food destroyed).				
	EHF19	H10DAY	RODENTS/ANIMALS/OPENINGS		11/4/2014		
			Entry door threshold required- seal holes at bottom.				
	EHF24	H10DAY	THERMOMETERS		11/4/2014		
			Thermometer required in all cold hold units.				
	EHF22	H45 DAY	MANAGER KNOWLEDGE/CERTIFIED		11/4/2014		
			Food manager required within 45 days.				

Food Establishment Public Inspection Report**From 10/30/14 thru 11/5/14**

ESTABLISHMENT

FAT DADDYS

HFR85	EHF22	H45 DAY	MANAGER KNOWLEDGE/CERTIFIED	11/5/2014	3	HL1B
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Food manager required - obtain within 44 days.

	EHF28	H10DAY	ALL OTHER VIOLATIONS	11/5/2014		
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Access to restrooms and mop sink required at all hours of occupancy. Front counter sink shall not be used.

Food Establishment Public Inspection Report

From 10/30/14 thru 11/5/14

ESTABLISHMENT

FELDMANS WRONG WAY DINER

2100 N 2ND AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFC277	EHF18	H10DAY	INSECT CONTAMINATION		10/30/2014	12	HL1B
			A)Large amount of flies in the establishment, rid establishment of flies within 10 days.				
	EHF25	H10DAY	FOOD CONTACT SURFACES		10/30/2014		
			A)Clean dishes found with food debris still on them. B)Make table door has exposed insulation. Must be either repaired or replaced within 10 days.				
	EHF23	H10DAY	SEWAGE/WASTEWATER		10/30/2014		
			A)Make table has water pooling in the bottom, leak must be repaired within 10 days.				
	EHF21	H10DAY	MANUAL WARE WASHING		10/30/2014		
			A)Dish machine found not sanitizing, must be corrected within 10 days.				

Food Establishment Public Inspection Report

From 10/30/14 thru 11/5/14

ESTABLISHMENT

FELDMANS WRONG WAY DINER

HFCK52	EHF03	IN	HOT HOLDING	11/5/2014	0	HL1B
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A)Chicken holding at 156°.

	EHF28	COS	ALL OTHER VIOLATIONS	11/5/2014		
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A)Self-service buffet line needs replaceable lids.

**FRULLATI CAFE
7701 W INTERSTATE 40**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1404					11/5/2014	0	HL1B

Food Establishment Public Inspection Report

From 10/30/14 thru 11/5/14

ESTABLISHMENT

**GLACIER WATER
1000 S GRAND ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2376					10/30/2014	0	HL1B

1011 N BUCHANAN ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2373					10/30/2014	0	HL1B

1012 SE 10TH AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2374					10/30/2014	0	HL1B

Food Establishment Public Inspection Report

From 10/30/14 thru 11/5/14

ESTABLISHMENT**GLACIER WATER****1501 E AMARILLO BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2029					10/30/2014	0	HL1B

1600 S WESTERN ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2125					10/30/2014	0	HL1B

2200 BELL ST

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

From 10/30/14 thru 11/5/14

ESTABLISHMENT**GLACIER WATER**

HF1002					10/30/2014	0	HL1B
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2530 S GEORGIA ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1649					10/30/2014	0	HL1B

3300 E INTERSTATE 40

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2030					10/30/2014	0	HL1B

Food Establishment Public Inspection Report

From 10/30/14 thru 11/5/14

ESTABLISHMENT

**GLACIER WATER
3320 BELL ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2127					10/30/2014	0	HL1B

3400 RIVER RD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2031					10/30/2014	0	HL1B

3405 S GEORGIA ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1621					10/30/2014	0	HL1B

Food Establishment Public Inspection Report

From 10/30/14 thru 11/5/14

ESTABLISHMENT**GLACIER WATER****3552 S SONCY RD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2531					10/30/2014	0	HL1B

4701 S WASHINGTON ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1007					10/30/2014	0	HL1B

5601 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 10/30/14 thru 11/5/14

ESTABLISHMENT

GLACIER WATER

HF949					10/30/2014	0	HL1B
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5807 SW 45TH AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1011					10/30/2014	0	HL1B

5921 HILLSIDE RD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2126					10/30/2014	0	HL1B

Food Establishment Public Inspection Report

From 10/30/14 thru 11/5/14

ESTABLISHMENT**GLACIER WATER
801 N FILLMORE ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2128					10/30/2014	0	HL1B

**GREYHOUND LINES-FOOD SERVICE
702 S TYLER ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF926	EHF02	COS	COLD HOLDING		10/30/2014	8	HL1B
			Tomatoes and sliced onions temped at 70F. Product was thrown out.				
	EHF24	H90 DAY	THERMOMETERS		10/30/2014		
			Broken thermometer in cooler.				

Food Establishment Public Inspection Report**From 10/30/14 thru 11/5/14****ESTABLISHMENT****HICKORY FARMS****7701 W INTERSTATE 40**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF604	EHF17	COS	HAND WASH WITH SOAP/TOWELS		11/3/2014	6	HL1B
			a)Paper towels must be stationed at hand sink at all times.				
	EHF28	COS	ALL OTHER VIOLATIONS		11/3/2014		
			a)A hand wash sign is needed at the hand sink.				
	EHF27	H30 DAY	ESTABLISHMENT PERMIT		11/3/2014		
			a)A copy of the food establishment permit must be posted.				

Food Establishment Public Inspection Report

From 10/30/14 thru 11/5/14

ESTABLISHMENT

**HILS BURGERS
1300 23RD ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFC225	EHF25	IN	FOOD CONTACT SURFACES		11/5/2014	0	HFOL
			A)Corrected. B)Corrected. C)Corrected. D)Corrected. E)Corrected.				
	EHF19	IN	RODENTS/ANIMALS/OPENINGS		11/5/2014		
			A)Corrected.				
	EHF23	IN	SEWAGE/WASTEWATER		11/5/2014		
			A)Corrected.				

Food Establishment Public Inspection Report**From 10/30/14 thru 11/5/14****ESTABLISHMENT****HILTON GARDEN INN @ AMARILLO****9000 W INTERSTATE 40**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF1698	EHF20	COS	TOXIC ITEMS		11/5/2014	8	HL1B	
			a)Relabel red chemical at 3 compartment sink. b)Unlabeled jugs of chemical at the mop sink.					
	EHF02	COS	COLD HOLDING		11/5/2014			
			a)Cream cheese must be maintained at 41F or below. b)Breakfast items on tabletop cooler at 48-50F.					
	EHF28	COS	ALL OTHER VIOLATIONS		11/5/2014			
			a)Clean ceiling around vent in kitchen. b)Clear condensate from walk in freezer door. c)Replace broken thermometer in reach in cooler.					

Food Establishment Public Inspection Report

From 10/30/14 thru 11/5/14

ESTABLISHMENT

HOOTERS

8101 W INTERSTATE 40

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2620	EHF28	COS	ALL OTHER VIOLATIONS		11/4/2014	17	HL1B
			a)Missing ceiling tiles in the back must be replaced. b)Hand wash signs in English and Spanish needed in ladies restroom. c)Hand wash signs needed at all hand sinks.				
	EHF09	COS	APPROVED SOURCE/LABELING		11/4/2014		
			a)Oyster tags must be organized and in chronological order to ensure proper tracking of where the oysters were harvested and when.				
	EHF07	COS	ADEQUATE HAND WASHING		11/4/2014		
			a)Food prep employee battered a raw chicken breast and then handled cooked wings. A hand wash must take place between this glove change to prevent cross contamination of raw food with cooked food.				
	EHF19	COS	RODENTS/ANIMALS/OPENINGS		11/4/2014		
			a)There is a large gap at the bottom of the backdoor that will allow insects in the establishment.				
	EHF17	COS	HAND WASH WITH SOAP/TOWELS		11/4/2014		
			a)There were no paper towels at any of the hand sinks. b)The hand sink at the food prep area had no soap.				

Food Establishment Public Inspection Report

From 10/30/14 thru 11/5/14

ESTABLISHMENT

HOOTERS

HF2620	EHF22	COS	MANAGER KNOWLEDGE/CERTIFIED	11/4/2014	17	HL1B
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a)Manager must register their Learn2serve with the City of Amarillo and obtain a food manager card.

**HP ICE LLC
4216 SW 45TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2107					10/30/2014	0	HL1B

Food Establishment Public Inspection Report

From 10/30/14 thru 11/5/14

ESTABLISHMENT**ICHIBAN RESTAURANT
3309 WIMBERLY RD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF2153	EHF03	IN	HOT HOLDING		10/30/2014	0	HL1B	
			Steamed rice holding at 135F and above. In compliance.					

Food Establishment Public Inspection Report**From 10/30/14 thru 11/5/14****ESTABLISHMENT****IHOP #3003****1711 E INTERSTATE 40**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2592	EHF15	H 3 DAYS	EQUIPMENT ADEQUATE		11/4/2014	6	HL1B
			Make table on cook's line not functioning properly. Door not sealing when shut.				
	EHF28	COS	ALL OTHER VIOLATIONS		11/4/2014		
			To go lids stored on the floor.				
	EHF25	COS	FOOD CONTACT SURFACES		11/4/2014		
			Inside of microwave needed to be cleaned out.				

Food Establishment Public Inspection Report

From 10/30/14 thru 11/5/14

ESTABLISHMENT

JOE DADDYS

2108 PARAMOUNT BLVD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2300	EHF28	IN	ALL OTHER VIOLATIONS		10/30/2014	0	HFOL
			Back door closer scheduled for install.				

Food Establishment Public Inspection Report

From 10/30/14 thru 11/5/14

ESTABLISHMENT

JORGES MEXICAN BAR & GRILL**6051 BELL ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1785	EHF15	COS	EQUIPMENT ADEQUATE		11/3/2014	8	HL1B
			A)Warming cabinet holding all products at 115-120 degrees on the hottest setting. Unit must be fixed or replaced to maintain all food above 135 degrees at all times. Unit repaired by end of inspection.				
	EHF03	IN	HOT HOLDING		11/3/2014		
			A)Rice holding at 175 degrees. B)Beef holding at 158 degrees.				
	EHF02	COS	COLD HOLDING		11/3/2014		
			A)Guacamole holding at 54 degrees. Do not over stock product. Product was rapidly cooled to 41 degrees.				

Food Establishment Public Inspection Report

From 10/30/14 thru 11/5/14

ESTABLISHMENT

KJS COFFEE & CAFE

1202 23RD ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFC334	EHF03	IN	HOT HOLDING		10/30/2014	8	HL1B
			A)Sausage holding at 159 degrees.				
	EHF07	COS	ADEQUATE HAND WASHING		10/30/2014		
			A)Once clean gloves touch a dirty cleaning rag gloves must be changed and hands washed.				
	EHF02	IN	COLD HOLDING		10/30/2014		
			A)Tomatos holding at 39 degrees. B)Ham holding at 40 degrees.				
	EHF13	COS	HACCP PLAN/TIME		10/30/2014		
			A)Cut ham found without any labeling on it.				
	EHF28	H90 DAY	ALL OTHER VIOLATIONS		10/30/2014		
			A)Fix hole in ceiling by front drink area by next inspection.				

Food Establishment Public Inspection Report

From 10/30/14 thru 11/5/14

ESTABLISHMENT**LEMONGRASS
2222 SE 27TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2132	EHF28	COS	ALL OTHER VIOLATIONS		10/31/2014	10	HL1B
			English and Spanish hand washing sign needed in restroom. Covered trash can needed in restroom. Open cans of food found in cooler. Once can is opened move product to a container with a lid. Raw meat stored above ready to eat foods in walk in cooler.				
	EHF25	COS	FOOD CONTACT SURFACES		10/31/2014		
			Inside of ice machine needed to be cleaned.				
	EHF19	COS	RODENTS/ANIMALS/OPENINGS		10/31/2014		
			Back door found propped open at time of inspection. Door is to remain close when not in use.				
	EHF08	COS	GOOD HYGIENIC PRACTICES		10/31/2014		
			Hand sink being used to fill sanitizer buckets. Hand sink is for hand washing only.				

Food Establishment Public Inspection Report

From 10/30/14 thru 11/5/14

ESTABLISHMENT**LUPITAS
3321 BELL ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF2619	EHF24	COS	THERMOMETERS		11/5/2014	0	H PREOPEN	
			Thermometer on walk in was not reading properly.					

**MARGARET WILLS ELEMENTARY
3500 SW 11TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF657	EHF28	H90 DAY	ALL OTHER VIOLATIONS		11/4/2014	0	HL1B	
			Light shield needed on light at back door.					

Food Establishment Public Inspection Report**From 10/30/14 thru 11/5/14**

ESTABLISHMENT**MARIAS COCINA MEXICANA****1316 SE 10TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2202	EHF24	COS	THERMOMETERS		10/31/2014	6	HL1B
			Thermometer needed in storage room cooler.				
	EHF22	H10DAY	MANAGER KNOWLEDGE/CERTIFIED		10/31/2014		
			Food manager needed, will take class in November.				

Food Establishment Public Inspection Report

From 10/30/14 thru 11/5/14

ESTABLISHMENT

**MINI FOOD MART
2813 E AMARILLO BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF229	EHF20	COS	TOXIC ITEMS		10/31/2014	6	HL1B
			a)Cleaner stored over food items. b)Chlorine sanitizing solution more than 200ppm. Must be 100ppm for cleaning surfaces. c)Test strips needed.				
	EHF25	COS	FOOD CONTACT SURFACES		10/31/2014		
			Blower covers in walk in cooler needed to be cleaned.				
	EHF28	COS	ALL OTHER VIOLATIONS		10/31/2014		
			Eggs stored over ready to eat foods. b)Chip ice off inside of reach in cooler/freezer.				

Food Establishment Public Inspection Report

From 10/30/14 thru 11/5/14

ESTABLISHMENT**MINI MART
1319 N MIRROR ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF610	EHF28	COS	ALL OTHER VIOLATIONS Clean up rodent feces.		10/31/2014	0	HFOL
	EHF19	IN	RODENTS/ANIMALS/OPENINGS Door sweep repaired. Corrected from previous inspection.		10/31/2014		

Food Establishment Public Inspection Report

From 10/30/14 thru 11/5/14

ESTABLISHMENT

**MY THAI RESTAURANT
2029 S COULTER ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF154	EHF25	COS	FOOD CONTACT SURFACES		11/5/2014	6	HL1B
			a)Door handles on units needed to be cleaned. b)Walls and ceiling in kitchen needed to be cleaned.				
	EHF21	COS	MANUAL WARE WASHING		11/5/2014		
			Ware washing machine was not sanitizing at time of inspection.				
	EHF28	H90 DAY	ALL OTHER VIOLATIONS		11/5/2014		
			Ceiling tiles need to be put back in place. Tiles needing to be replaced should be smooth, easily cleanable, not acoustic tiles.				

Food Establishment Public Inspection Report

From 10/30/14 thru 11/5/14

ESTABLISHMENT**NEW BEGINNINGS
3606 ATKINSEN ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HFD38	EHF02	IN	COLD HOLDING		10/30/2014	0	HL1B	
			All cold hold units holding at 41F or below. In compliance.					

**NU CASTLE DINER
518 SE 10TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF177	EHF24	COS	THERMOMETERS		11/4/2014	3	HL1B	
			Thermometer needed in walk in cooler.					
	EHF28	H90 DAY	ALL OTHER VIOLATIONS		11/4/2014			
			Soda nozzles on soda machine are excessively worn and need to be replaced.					

Food Establishment Public Inspection Report

From 10/30/14 thru 11/5/14

ESTABLISHMENT

OLIVE GARDEN RESTAURANT

4121 W INTERSTATE 40

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF892	EHF28	COS	ALL OTHER VIOLATIONS		10/30/2014	13	HL1B
			Single service items not inverted in storage. b)Plate chiller has food particles.				
	EHF25	COS	FOOD CONTACT SURFACES		10/30/2014		
			Food pans setting lip down on top of cardboard boxes. b)Foods on floor in walk in cooler. c)Splatter from previous day on bottom of shelf above hot and cold hold.				
	EHF21	COS	MANUAL WARE WASHING		10/30/2014		
			Pans on clean dish rack found with food still attached.				
	EHF10	COS	SOUND CONDITION		10/30/2014		
			Several containers syrup marked refrigerate after open found not refrigerated.				
	EHF17	COS	HAND WASH WITH SOAP/TOWELS		10/30/2014		
			One paper towel dispenser at hand sink with no towels.				

Food Establishment Public Inspection Report

From 10/30/14 thru 11/5/14

ESTABLISHMENT

PANHANDLE SURGICAL HOSPITAL**7100 SW 9TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF189					11/5/2014	0	HL1B

Food Establishment Public Inspection Report

From 10/30/14 thru 11/5/14

ESTABLISHMENT

**PIC N SAVE
3301 E AMARILLO BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1100	EHF28	COS	ALL OTHER VIOLATIONS		11/4/2014	6	HL1B
			Reach in freezers need to be defrosted.				
	EHF20	COS	TOXIC ITEMS		11/4/2014		
			Chemicals stored over food items.				
	EHF25	COS	FOOD CONTACT SURFACES		11/4/2014		
			a)Soda nozzles needed to be cleaned. b)Eggs stored on floor in walkin cooler. Must be 6" off ground. c)Inside of ice maker needed to be cleaned. d)Inside of microwave needed to be cleaned. e)Walkin cooler ceiling needed cleaned.				

Food Establishment Public Inspection Report

From 10/30/14 thru 11/5/14

ESTABLISHMENT

**PIPPAS COFFEE SHOP/LIBRARY
2402 4TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFC280	EHF16	IN	HAND WASH FACILITIES ADEQUATE	Corrected - unit replaced.	10/30/2014	0	HFOL

Food Establishment Public Inspection Report

From 10/30/14 thru 11/5/14

ESTABLISHMENT

**PIZZA HUT
110 23RD ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFC229	EHF25	COS	FOOD CONTACT SURFACES		10/30/2014	6	HL1B
			A)Clean dishes found with food debris still on them. B)Clean knife racks. C)All food containers need to be free of stickers when clean. D)Clean pizza rings at least once every 4 hours.				
	EHF20	COS	TOXIC ITEMS		10/30/2014		
			A)Chemical bottle hanging with food contact surfaces. Store all chemicals separate.				
	EHF28	H90 DAY	ALL OTHER VIOLATIONS		10/30/2014		
			A)Remove condensate build up from freezer by next inspection.				

5101 S WESTERN ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF351	EHF10	COS	SOUND CONDITION		11/4/2014	14	HL1B
			Seam dented cans on rack in walk in cooler.				

Food Establishment Public Inspection Report**From 10/30/14 thru 11/5/14****ESTABLISHMENT****PIZZA HUT**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF351	EHF08	COS	GOOD HYGIENIC PRACTICES		11/4/2014	14	HL1B
			Open employee drink stored over food and single service items.				
	EHF25	H10DAY	FOOD CONTACT SURFACES		11/4/2014		
			Can opener and holder not clean. b)Ice bucket stored on dirty surface. c)Inside ice machine not clean.				
	EHF23	H10DAY	SEWAGE/WASTEWATER		11/4/2014		
			Leak at 3 bay sink drain. b)Hand sink is draining too slow.				
	EHF28	H10DAY	ALL OTHER VIOLATIONS		11/4/2014		
			Shelves in dishwash room have greasy coating. Small reach in cooler not operating. Unit holding stagnant water in bottom.Clean/repair unit or remove from facility.Paint peeling from venthood.Clean oven(paint & food crumbs), fryer & area coated in grease.				

6905 W INTERSTATE 40

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1449	EHF25	H10DAY	FOOD CONTACT SURFACES		11/4/2014	3	HL1B
			Ice scoop stored in warm water. Scoop must be stored clean and dry. b)Bottom of small reach in cooler not clean. c)Utensil tub at bar not clean.				

Food Establishment Public Inspection Report

From 10/30/14 thru 11/5/14

ESTABLISHMENT

PIZZA HUT

HF1449	EHF28	H90 DAY	ALL OTHER VIOLATIONS	11/4/2014	3	HL1B
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Food particles and grease buildup between fryer units. b)Vent hood has peeling paint. Remove all loose paint.

800 N BUCHANAN ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
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HF799	EHF25	COS	FOOD CONTACT SURFACES		11/3/2014	3	HL1B
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Utensil storage containers needed cleaned. b)Pizza pans need to be cleaned/remove build-up or replaced by 2/3/15.

	EHF02	IN	COLD HOLDING		11/3/2014		
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Cold cooked sausage holding at 39°F.

Food Establishment Public Inspection Report

From 10/30/14 thru 11/5/14

ESTABLISHMENT**PIZZA PLANET
2400 PARAMOUNT BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF726	EHF15	IN	EQUIPMENT ADEQUATE		10/31/2014	0	HFOL	
			Corrected from previous inspection.					

335 E HASTINGS AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF962	EHF28	COS	ALL OTHER VIOLATIONS		11/3/2014	0	HL1B	
			a)Bottom of shelves over food prep needed to be cleaned. b)Chlorine sanitizing solution for dishes only 10ppm. Must be 50ppm.					

Food Establishment Public Inspection Report

From 10/30/14 thru 11/5/14

ESTABLISHMENT

PLUM CREEK HEALTHCARE CENTER**5601 PLUM CREEK DR**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1997	EHF28	H60 DAY	ALL OTHER VIOLATIONS		11/5/2014	0	HFOL
			a)Wall in kitchen needs to be repaired. b)Base board in kitchen needs to be repaired. If not repaired at next inspection you will be charged a \$50 inspection fee.				
	EHF27	IN	ESTABLISHMENT PERMIT		11/5/2014		
			Permit fee was paid.				
	EHF16	IN	HAND WASH FACILITIES ADEQUATE		11/5/2014		
			Hand washing sinks operable, if found not operable again you will be charged a \$50 fee.				

Food Establishment Public Inspection Report

From 10/30/14 thru 11/5/14

ESTABLISHMENT

**POPEYES
7200 BELL ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF943	EHF25	COS	FOOD CONTACT SURFACES		11/3/2014	8	HL1B
			A)Tea nozzles dirty. B)Clean gaskets on coolers.				
	EHF03	COS	HOT HOLDING		11/3/2014		
			A)Chicken used for donation needs to be kept above 135 degrees at all times or placed in the cooler.				
	EHF28	COS	ALL OTHER VIOLATIONS		11/3/2014		
			A)Clean walk in cooler floor. B)Clean cooler handle.				

Food Establishment Public Inspection Report

From 10/30/14 thru 11/5/14

ESTABLISHMENT**RADICAL NUTRITION
26 MEDICAL DR**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2274					11/3/2014	0	HL1B

**RAIN PREMIER SUSHI BAR
817 S POLK ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2096					11/5/2014	0	HFOL

Food Establishment Public Inspection Report

From 10/30/14 thru 11/5/14

ESTABLISHMENT

**RETAIL READY FOODS
1324 N MIRROR ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF975					11/3/2014	0	HL1B

Food Establishment Public Inspection Report

From 10/30/14 thru 11/5/14

ESTABLISHMENT

ROSAS CAFE & TORTILLA FACTORY

4312 SW 45TH AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF163	EHF28	H10DAY	ALL OTHER VIOLATIONS		11/5/2014	7	HL1B
			Clean door in walkin, fan-drive up, mold at blower unit, tea maker tops. Fds stored uncovered. Sugar & sugar/cin. scoops have no handle. Small freezer & condenser unit frozen over. Condensation dripping onto cases of food. Leak at soda dispenser.				
	EHF12	H24 HOUR	CROSS CONTAMINATION		11/5/2014		
			Kitchen checklist folder stored on clean plates. Folder is not sanitary and must not be placed on dishes. Repeat violation.				
	EHF25	H10DAY	FOOD CONTACT SURFACES		11/5/2014		
			Splatter on bottom of shelves over hot hold and prep areas. Repeat violation. Top shelf above chip warmer has dust. Ice buckets not clean. Shelves over cold hold salad prep are not clean. Splatter on bottom of shelf over stove top.				

Food Establishment Public Inspection Report

From 10/30/14 thru 11/5/14

ESTABLISHMENT**SANCHEZ BAKERY
1010 E AMARILLO BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
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HF88					10/31/2014	0	HL1B
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**SINALOA HOT-DOGS & MEXICAN FD
1010 E AMARILLO BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
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HF2423	EHF28	H 3 DAYS	ALL OTHER VIOLATIONS		10/31/2014	3	HL1B
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Bacon stored over ready to eat food in cooler.

	EHF25	H 3 DAYS	FOOD CONTACT SURFACES		10/31/2014		
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Debris found in ice machine. Ice needs to be melted and drained.

Food Establishment Public Inspection Report

From 10/30/14 thru 11/5/14

ESTABLISHMENT

**SKYY CAFE
1006 E AMARILLO BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2486	EHF25	COS	FOOD CONTACT SURFACES		11/4/2014	7	HL1B
			Ice scoop was stored with non food items. Must be placed on an easily cleanable surface.				
	EHF08	COS	GOOD HYGIENIC PRACTICES		11/4/2014		
			Hand washing sink was being used for purposes other than hand washing.				
	EHF28	COS	ALL OTHER VIOLATIONS		11/4/2014		
			a)Raw chicken being stored above ready to eat foods in the refrigerator. b)Establishment is no longer a coffee shop but serves food. A new grease trap must be obtained by next inspection.				

Food Establishment Public Inspection Report

From 10/30/14 thru 11/5/14

ESTABLISHMENT**SONIC DRIVE IN
4320 SW 45TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
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HF764					10/30/2014	0	HFOL
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7100 BELL ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
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HF717	EHF28	IN	ALL OTHER VIOLATIONS		11/3/2014	0	HFOL
			A)Corrected.				

	EHF25	IN	FOOD CONTACT SURFACES		11/3/2014		
			A)Corrected. B)Corrected. C)Corrected. D)Corrected.				

7701 W INTERSTATE 40

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
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Food Establishment Public Inspection Report**From 10/30/14 thru 11/5/14****ESTABLISHMENT****SONIC DRIVE IN**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF341	EHF23	H10DAY	SEWAGE/WASTEWATER		11/5/2014	11	HL1B
			a)There is waste water at the bottom of the small reach in cooler on the line.				
	EHF14	H10DAY	WATER SUPPLY		11/5/2014		
			a)The front hand sink is not draining. Repair.				
	EHF13	COS	HACCP PLAN/TIME		11/5/2014		
			a)Hot dogs in cooler were not properly date marked.				

STOP N GO DISCOUNT STORE**2903 W AMARILLO BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2075					11/3/2014	0	HFOL

Food Establishment Public Inspection Report

From 10/30/14 thru 11/5/14

ESTABLISHMENT

**STUMPYS LOUNGE
721 SW 16TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1289	EHF25	COS	FOOD CONTACT SURFACES Soda gun needed to be cleaned.		11/4/2014	3	HL1B

Food Establishment Public Inspection Report

From 10/30/14 thru 11/5/14

ESTABLISHMENT

**SUBWAY #7429-212
3300 E INTERSTATE 40**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1200	EHF25	COS	FOOD CONTACT SURFACES		11/3/2014	6	HL1B
			Soda nozzles needed to be cleaned.				
	EHF17	COS	HAND WASH WITH SOAP/TOWELS		11/3/2014		
			A)No soap at hand sink in prep room. B)No paper towels at hand sink in prep area. C)No towels at hand sink in men's restroom.				
	EHF28	COS	ALL OTHER VIOLATIONS		11/3/2014		
			Food items stored under hand sink.				

Food Establishment Public Inspection Report

From 10/30/14 thru 11/5/14

ESTABLISHMENT

SUBWAY#6176-208

208 23RD ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFC273	EHF28	IN	ALL OTHER VIOLATIONS		10/30/2014	3	HL1B
			A)3 corrections from last inspection.				
	EHF02	IN	COLD HOLDING		10/30/2014		
			A)Ham holding at 39 degrees.				
	EHF03	IN	HOT HOLDING		10/30/2014		
			A)Meatballs holding at 147 degrees.				
	EHF20	COS	TOXIC ITEMS		10/30/2014		
			A)Chemical bottle found without proper labeling.				

Food Establishment Public Inspection Report

From 10/30/14 thru 11/5/14

ESTABLISHMENT

**SUPER 8
2103 LAKEVIEW DR**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1184	EHF28	COS	ALL OTHER VIOLATIONS		10/30/2014	0	HL1B
			Food found stored under sink plumbing. Food was moved.				

SUPER BOWL NOODLES 810 COLUMBINE ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2325	EHF25	COS	FOOD CONTACT SURFACES		11/5/2014	8	HL1B
			a)Vent hood needed cleaning. b)Bulk container handles needed cleaned.				
	EHF02	COS	COLD HOLDING		11/5/2014		
			a)Raw beef holding at 50F degrees. b)Raw chicken being cut holding at 62F degrees. Moved to a cooler.				

Food Establishment Public Inspection Report**From 10/30/14 thru 11/5/14****ESTABLISHMENT****TACO BELL #28926
2000 S COULTER ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2436	EHF15	H 2 HOUR	EQUIPMENT ADEQUATE		11/4/2014	3	HM3
			a)Walk in cooler at 50F with food inside at 50F. This cooler has been broken for an indefinite amount of time with food being stored in it. There is not adequate refrigeration in the business to keep the necessary food cold. Must close until repaired.				
HF2436	EHF15	IN	EQUIPMENT ADEQUATE		11/4/2014	0	HM4
			a)Corrected.				

Food Establishment Public Inspection Report

From 10/30/14 thru 11/5/14

ESTABLISHMENT

**TACO VILLA #16
6601 BELL ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF545					10/30/2014	0	HFOL

**TACOS GARCIA
1100 ROSS ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF185	EHF23	IN	SEWAGE/WASTEWATER	Leak in back storage room repaired.	11/3/2014	0	HFOL

Food Establishment Public Inspection Report**From 10/30/14 thru 11/5/14**

ESTABLISHMENT**THAI PEPPER
311 E HASTINGS AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1946	EHF25	COS	FOOD CONTACT SURFACES		11/3/2014	3	HL1B
			Dirty towels stored on food prep areas.				
	EHF02	IN	COLD HOLDING		11/3/2014		
			Diced tomatoes holding at 41°F.				

Food Establishment Public Inspection Report

From 10/30/14 thru 11/5/14

ESTABLISHMENT

**THAI STAR
3800 E AMARILLO BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF495	EHF02	IN	COLD HOLDING		11/5/2014	6	HL1B
			Raw chicken holding at 39F degrees.				
	EHF19	H10DAY	RODENTS/ANIMALS/OPENINGS		11/5/2014		
			Screen door in kitchen needs to be sealed by followup in 10 days, 11/17/14.				
	EHF25	H10DAY	FOOD CONTACT SURFACES		11/5/2014		
			a)Vent hood needed to be cleaned. b)Gaskets on reachin cooler needed to be cleaned.				
	EHF28	COS	ALL OTHER VIOLATIONS		11/5/2014		
			a)Rice container needed lid. b)Chlorine sanitizing solution was not correct strength. Must be 100ppm for cleaning surfaces.				

Food Establishment Public Inspection Report

From 10/30/14 thru 11/5/14

ESTABLISHMENT**THAI TOWN RESTAURANT**

1300 ROSS ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF841	EHF28	H90 DAY	ALL OTHER VIOLATIONS		10/31/2014	4	HL1B
			a)All cooler and chest freezer seals need to be repaired or replaced. Remove duct tape from seals. b)Cups found stored on floor. Must be at least 6" off the ground.COS				
	EHF07	COS	ADEQUATE HAND WASHING		10/31/2014		
			Employee touched face with glove and did not wash hands and change gloves afterwards. Change gloves everytime face or hair is touched and when switching tasks.				

**TNT DISCOUNT
2801 SE 27TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1941	EHF02	IN	COLD HOLDING		11/5/2014	0	HL1B
			All cold hold units holding at 41F or below. In compliance.				

Food Establishment Public Inspection Report

From 10/30/14 thru 11/5/14

ESTABLISHMENT**TOOT N TOTUM #26****2222 S POLK ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF759	EHF28	H90 DAY	ALL OTHER VIOLATIONS		11/4/2014	0	HL1B	
			End caps needed on light shields above ready to eat food area.					

TOOT N TOTUM #4**822 S GEORGIA ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF938					11/4/2014	0	HL1B

Food Establishment Public Inspection Report

From 10/30/14 thru 11/5/14

ESTABLISHMENT

**TOOT N TOTUM #40
2700 W INTERSTATE 40**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2269					10/31/2014	0	HL1B

**TOOT N TOTUM #43
3522 RIVER RD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF96	EHF28	IN	ALL OTHER VIOLATIONS		10/31/2014	0	HFOL
			2 corrections from previous inspection.				
	EHF23	IN	SEWAGE/WASTEWATER		10/31/2014		
			Condensate leak in walk in cooler corrected from previous inspection.				

Food Establishment Public Inspection Report

From 10/30/14 thru 11/5/14

ESTABLISHMENT

**TOOT N TOTUM #59
3601 SW 45TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF429	EHF20	COS	TOXIC ITEMS		11/5/2014	9	HL1B
			Chemical sprayer with no label.				
	EHF25	COS	FOOD CONTACT SURFACES		11/5/2014		
			Reach in freezer gasket and door not clean.				
	EHF24	COS	THERMOMETERS		11/5/2014		
			Broken thermometer in freezer.				
	EHF28	COS	ALL OTHER VIOLATIONS		11/5/2014		
			Light in walk in cooler not shielded. cos b)Door to walk in has rust. clean to remove rust and grime. c)Eggs stored over ready to eat foods. Store eggs below all other foods.				

Food Establishment Public Inspection Report

From 10/30/14 thru 11/5/14

ESTABLISHMENT**TOOT N TOTUM #94
2151 SE 34TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF2103	EHF28	COS	ALL OTHER VIOLATIONS		11/3/2014	3	HL1B	
			a)Chips found stored on floor for sale. Must be at least 6" off the ground. b)Ceiling in walk in cooler needs to be dusted.					
	EHF21	COS	MANUAL WARE WASHING		11/3/2014			
			Store wipe down wrags in sanitizer buckets when not in use.					

UNITED SUPERMARKET #529**5807 SW 45TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF460					10/30/2014	0	HFOL

Food Establishment Public Inspection Report

From 10/30/14 thru 11/5/14

ESTABLISHMENT

**VILLA PIZZA
7701 W INTERSTATE 40**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF419	EHF28	COS	ALL OTHER VIOLATIONS		11/5/2014	9	HL1B
			a)Food employees must have hair restrained with hat or hair net.				
	EHF02	COS	COLD HOLDING		11/5/2014		
			a)Sliced tomatoes on the salad were at 62F. Must be kept 41F or below.				
	EHF13	COS	HACCP PLAN/TIME		11/5/2014		
			a)Food employee was not using the time keeping system for the pizzas.				

Food Establishment Public Inspection Report

From 10/30/14 thru 11/5/14

ESTABLISHMENT

**VINCES PIZZA
2413 S WESTERN ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF600	EHF19	COS	RODENTS/ANIMALS/OPENINGS		10/30/2014	15	HL1B
			Drive up window open at time of inspection. Keep window closed when not in use.				
	EHF03	COS	HOT HOLDING		10/30/2014		
			Meat found sitting out at 110F. Must be 135F or above. Meat was rapidly reheated.				
	EHF10	COS	SOUND CONDITION		10/30/2014		
			Dented can found on rack for use. Store dented cans for exchange on seperate shelf labeled "dented".				
	EHF25	COS	FOOD CONTACT SURFACES		10/30/2014		
			Inside of ice machine needed to be cleaned.				
	EHF28	H90 DAY	ALL OTHER VIOLATIONS		10/30/2014		
			Gaskets on long prep table near drive up window needs to be replaced with in 90 days.				

Food Establishment Public Inspection Report

From 10/30/14 thru 11/5/14

ESTABLISHMENT**WAFFLE HOUSE #1354****2804 SW 45TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1298	EHF28	IN	ALL OTHER VIOLATIONS		10/31/2014	0	HOTHER
			Remodel complete - ready for re-open.				

WAL-MART SUPERCENTER #793**1701 N 23RD ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFC128	EHF20	COS	TOXIC ITEMS		11/5/2014	3	HL1B
			A)Chemical found in bottle without any labeling in deli.				
	EHF02	IN	COLD HOLDING		11/5/2014		
			A)Cooler holding at 38 degrees.				

Food Establishment Public Inspection Report

From 10/30/14 thru 11/5/14

ESTABLISHMENT

**WATER STILL
4502 BELL ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF558	EHF28	H90 DAY	ALL OTHER VIOLATIONS	Fan at fill station needs to be cleaned.	10/30/2014	0	HL1B

Food Establishment Public Inspection Report

From 10/30/14 thru 11/5/14

ESTABLISHMENT

WENDYS #4103

407 23RD ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFC213	EHF28	H10DAY	ALL OTHER VIOLATIONS		11/5/2014	3	HL1B
			A)Floor tiles by drive thru window not smooth and easily cleanable. Area must be repaired within 10 days.				
	EHF02	IN	COLD HOLDING		11/5/2014		
			A)Tomatos holding at 40 degrees.				
	EHF03	IN	HOT HOLDING		11/5/2014		
			A)Chicken holding at 151 degrees.				
	EHF23	H10DAY	SEWAGE/WASTEWATER		11/5/2014		
			A)Large condensate leak in walk in freezer, must be fixed within 10 days.				

Food Establishment Public Inspection Report

From 10/30/14 thru 11/5/14

ESTABLISHMENT

WESTERN HORSEMAN CLUB**2501 E INTERSTATE 40**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2052					11/5/2014	0	HL1B

WILL ROGERS LEARNING CENTER**702 N JOHNSON ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFD29	EHF28	COS	ALL OTHER VIOLATIONS Dishes stored on a towel.		10/30/2014	0	HL1B

Food Establishment Public Inspection Report

From 10/30/14 thru 11/5/14

ESTABLISHMENT**WINGSTOP
3300 E INTERSTATE 40**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF1701	EHF28	COS	ALL OTHER VIOLATIONS		11/3/2014	0	HL1B	
			A)Items stored in hand sink. B)Toilet in mens room not flushing properly.					