

Food Establishment Public Inspection Report

From 9/25/14 thru 10/1/14

ESTABLISHMENT

**34TH ST DISCOUNT
2514 SW 34TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1256	EHF08	COS	GOOD HYGIENIC PRACTICES		10/1/2014	4	HL1B

A sign indicates that 1 compartment by the hand sink is for dish washing. Dish washing should be done in 2 compartment sink in back. There must be a minimum of 2 compartment per TFER so items may be washed, rinses & then a sink cleared to sanitize in.

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ESTABLISHMENT

**ABALOS CAFE
102 N 23RD ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFC328	EHF03	IN	HOT HOLDING Beans holding at 180°.		9/25/2014	0	HL1B
	EHF17	IN	HAND WASH WITH SOAP/TOWELS Corrected.		9/25/2014		
	EHF19	IN	RODENTS/ANIMALS/OPENINGS Back door will remain closed until screen is fixed.		9/25/2014		
	EHF20	IN	TOXIC ITEMS Corrected.		9/25/2014		
	EHF25	IN	FOOD CONTACT SURFACES Corrected.		9/25/2014		

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ESTABLISHMENT**ABALOS CAFE**

HFC328	EHF28	H90 DAY	ALL OTHER VIOLATIONS	9/25/2014	0	HL1B
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Light shields on order. b)Corrected.

ACAPULCO MEXICAN RESTAURANT**727 S POLK ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1377					9/30/2014	0	HL1B

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ESTABLISHMENT

ADVANTAGE SALES & MARKETING

2201 ROSS-OSAGE DR

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF1913	EHF24	COS	THERMOMETERS		10/1/2014	3	HL1B	
			Stick thermometers needed at carts. Hot foods should be 135°F or above and cold foods should be 41°F or below.					

ALL THE CHILDRENS CAFE

900 S NELSON ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HFT5161	EHF27	H 3 DAYS	ESTABLISHMENT PERMIT		9/28/2014	3	HL1B FOOD	
			Permit was not taken out for this event. Event organizer will come 9/29/14 to pay \$10 for permit.					

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ESTABLISHMENT

AMARILLO CTR FOR SKILLED CARE

6641 W AMARILLO BLVD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2451					9/29/2014	0	HL1B

AMARILLO DISCOUNT

4000 RIVER RD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1742	EHF28	COS	ALL OTHER VIOLATIONS		9/30/2014	0	HL1B

a)Bathroom trash can needs to have a lid. b)Ceiling tiles in storage room need to be fixed.

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ESTABLISHMENT

ARAMARK DINING HALL

2402 4TH AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFC123	EHF28	COS	ALL OTHER VIOLATIONS		9/25/2014	10	HL1B
			All products set out for self service must be either being a sneeze sheild or have replaceable lids that stay on the product.				
	EHF04	IN	PROPER COOKING TEMPERATURES		9/25/2014		
			A)Rice cooked to 197 degrees.				
	EHF01	COS	COOLING FOR COOKED FOOD		9/25/2014		
			A)Large roasts found in cooler from the night before holding at 47 degrees. Roast should have cooled to 41 degrees or below by then. Discarded.				
	EHF02	COS	COLD HOLDING		9/25/2014		
			A)Sausage holding at 52 degrees. B)Liquid eggs 48 degrees. C)Ham sandwichs 65 degrees. D)Turkey 85 degrees. All products should be held below 41 degrees at all times.				

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ESTABLISHMENT**ASCENSION ACADEMY
9301 ASCENSION PKWY**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2148	EHF28	COS	ALL OTHER VIOLATIONS		9/29/2014	0	HL1B
			Clean ice scoop holder regularly.				

**ATMOSPHERE CAFE
804 N WASHINGTON ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF152	EHF25	COS	FOOD CONTACT SURFACES		9/25/2014	3	HL1B
			a)Small refrigerator needed to be cleaned. b)Microwave oven needed to be cleaned.				

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ESTABLISHMENT

AUSTIN MIDDLE SCHOOL**1808 WIMBERLY RD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF667	EHF28	IN	ALL OTHER VIOLATIONS		9/29/2014	0	HFOL
			A)Corrected. B)Corrected.				
	EHF15	IN	EQUIPMENT ADEQUATE		9/29/2014		
			A)Corrected.				

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From 9/25/14 thru 10/1/14

ESTABLISHMENT

**AUSTINS PUB
3121 SW 6TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2585	EHF17	H10DAY	HAND WASH WITH SOAP/TOWELS		9/30/2014	0	H PREOPEN
			a)Paper towels needed in mens restroom. b)Paper towels needed in womens restroom.				
	EHF28	H10DAY	ALL OTHER VIOLATIONS		9/30/2014		
			a)Wall in room with ice machine needs to be finished. b)Back door needs to have gap sealed.				
	EHF23	H10DAY	SEWAGE/WASTEWATER		9/30/2014		
			Jocky box and beer tub need to be drained.				

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ESTABLISHMENT

**BAILEYS SHED
7101 BELL ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2289	EHF08	COS	GOOD HYGIENIC PRACTICES		9/30/2014	4	HL1B
			Hand sinks can only be used for hand washing.				
	EHF28	H90 DAY	ALL OTHER VIOLATIONS		9/30/2014		
			Keep lemons 6 inches off ground in cooler. b)Post last inspection.				

BEEF O BRADYS BEEFS AT THE BAL 3901 S GRAND ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2362	EHF28	H90 DAY	ALL OTHER VIOLATIONS		9/30/2014	0	HL1B
			Remove duct tape from prep table lid. Vent screen needed over air conditioner vent. Repair by next season. Will reopen Feb of 2015.				

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ESTABLISHMENT

**BEST BUY STORE #218
101 WESTGATE PKWY WEST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF712					9/25/2014	0	HL1B

**BIG TEXAN STEAK RANCH
7701 E INTERSTATE 40**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF478	EHF28	COS	ALL OTHER VIOLATIONS		10/1/2014	3	HL1B
			Employee handbag found in cooler.				
	EHF25	COS	FOOD CONTACT SURFACES		10/1/2014		
			A)Dirty ladles found stored with clean dishes. B)Souffle cup found in bulk salt container.				

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ESTABLISHMENT

**BISHOP DEFALCO RETREAT CTR
2100 N SPRING ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF922	EHF25	H10DAY	FOOD CONTACT SURFACES		9/29/2014	13	HL1B
			Duct tape needs to be removed from bulk cornstarch container. Refrigerator in lobby needs to be cleaned. Inside oven needs to be cleaned. Ice scoop stored on cloth towel.				
	EHF24	COS	THERMOMETERS		9/29/2014		
			Thermometer needed in lobby refrigerator.				
	EHF15	H10DAY	EQUIPMENT ADEQUATE		9/29/2014		
			a)Walk in freezer has condensate leak and needs to be repaired. b)Ice dispenser in lobby is not draining properly and needs to be repaired.				
	EHF13	COS	HACCP PLAN/TIME		9/29/2014		
			a)Ready to eat food found in reach in cooler past the 7 day limit. b)Ready to eat foods found without date marks in reach in cooler.				
	EHF28	H10DAY	ALL OTHER VIOLATIONS		9/29/2014		
			a)Light needs to be replaced in walk in freezer. b)Store all cooking utensils (i.e. bowls, plates, flatwear) inverted to prevent contamination. c)Pans found stored on floor. Must be at least 6" off the ground.				

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ESTABLISHMENT

**BOWIE MIDDLE SCHOOL
2905 TEE ANCHOR BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF677	EHF28	IN	ALL OTHER VIOLATIONS		9/30/2014	0	HFOL
			Condensate leak in walk in freezer repaired.				

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ESTABLISHMENT

**BUFFALOS CAFE
2811 4TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFC330	EHF28	COS	ALL OTHER VIOLATIONS		9/25/2014	7	HL1B
			A)Sweep flooring in walk in. B)Sweep dry storage. C)All employee food in the walk in must be kept in a separate location from all other food.				
	EHF07	COS	ADEQUATE HAND WASHING		9/25/2014		
			A)Several employees found not washing hands before putting on gloves.				
	EHF24	COS	THERMOMETERS		9/25/2014		
			A)Thermometer needed in make table cooler.				

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ESTABLISHMENT

**BURGER BARN
8528 N US HWY 287**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFP22	EHF13	COS	HACCP PLAN/TIME Corn dogs and hot dogs past throw away date.		9/30/2014	4	HL1B
	EHF28	COS	ALL OTHER VIOLATIONS Sign needed at hand wash sink. Food employees need a hat or hair net. Restack cooler so raw product is placed below ready to eat foods. Four corrections from last inspection.		9/30/2014		

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ESTABLISHMENT

**BURRITO STOP
114 SE 9TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2210	EHF12	COS	CROSS CONTAMINATION		9/30/2014	14	HL1B
			Raw eggs stored over ready to eat foods. b)Cell phone setting on food wrap paper.				
	EHF09	COS	APPROVED SOURCE/LABELING		9/30/2014		
			Bulk salt with no label. All non easily identifiable foods must have a label.				
	EHF24	COS	THERMOMETERS		9/30/2014		
			No thermometer in small cold hold unit.				
	EHF20	COS	TOXIC ITEMS		9/30/2014		
			Chemical cleaner stored on food counter.				

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ESTABLISHMENT

**BUST N LOOSE BAR B Q
608 N MONROE ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2582	EHF22	H45 DAY	MANAGER KNOWLEDGE/CERTIFIED		9/26/2014	0	H PREOPEN
			You will need to have someone take Food Manager class within 45 days				
	EHF28	H10DAY	ALL OTHER VIOLATIONS		9/26/2014		
			a)Spanish hand washing sign needed in restroom. b)Covered trash needed in restroom.				
HFM670					9/26/2014	0	H PREOPEN

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ESTABLISHMENT

BUTTONS & BOWS PRESCHOOL

1911 S MADISON ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFD2					9/30/2014	0	HL1B

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ESTABLISHMENT

CANYON AFTER SCHOOL PROGRAM

506 8TH AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFC264	EHF02	IN	COLD HOLDING Cooler holding at 40°.		9/25/2014	0	HL1B
HFC264	EHF02	IN	COLD HOLDING Cooler holding at 40°.		9/25/2014	0	HL1B
HFC264	EHF02	IN	COLD HOLDING A)Cooler holding at 35 degrees.		9/29/2014	0	HL1B
HFC264	EHF02	IN	COLD HOLDING A)Cooler holding at 40 degrees		9/29/2014	3	HL1B

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ESTABLISHMENT

CANYON AFTER SCHOOL PROGRAM

HFC264	EHF07	COS	ADEQUATE HAND WASHING	9/29/2014	3	HL1B
			A)Hands must be washed before putting on gloves			
HFC264	EHF02	IN	COLD HOLDING	9/29/2014	0	HL1B
			A)Cooler holding at 40 degrees.			
HFC264	EHF02	IN	COLD HOLDING	9/29/2014	0	HL1B
			2)Cooler holding at 35 degrees.			
HFC264	EHF02	IN	COLD HOLDING	9/25/2014	0	HL1B
			Cooler holding at 40°.			
HFC264	EHF02	IN	COLD HOLDING	9/29/2014	0	HL1B
			A)Cooler holding at 40 degrees.			

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From 9/25/14 thru 10/1/14

ESTABLISHMENT**CANYON AFTER SCHOOL PROGRAM****CANYON CHAMBER OF COMMERCE**

1518 5TH AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT5123	EHF28	H 2 HOUR	ALL OTHER VIOLATIONS		9/26/2014	0	HL1B FOOD
			Screen tents should be secured at bottom.				

CARINOS ITALIAN
8400 W INTERSTATE 40

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1041	EHF15	IN	EQUIPMENT ADEQUATE		9/25/2014	0	HFOL
			a)Corrected.				

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ESTABLISHMENT**CARVER ACADEMY
1905 NW 12TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF164	EHF21	COS	MANUAL WARE WASHING		9/25/2014	3	HL1B	
			Sanitizer in three compartment sink was not at proper strength, should be 200 ppm Qt.					

**CARVER EARLY CHILDHOOD ACADEMY
1800 N TRAVIS ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF849	EHF21	H10DAY	MANUAL WARE WASHING		9/25/2014	3	HL1B	
			Ware washing machine not sanitizing.					

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ESTABLISHMENT

CATTLEMANS CAFE
3801 E AMARILLO BLVD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1936	EHF21	COS	MANUAL WARE WASHING		10/1/2014	17	HL1B
			Ware washing machine was not sanitizing at time of inspection.				
	EHF23	COS	SEWAGE/WASTEWATER		10/1/2014		
			a)Drain on mop sink disconnected. b)You can not dispose of mop water outside.				
	EHF17	COS	HAND WASH WITH SOAP/TOWELS		10/1/2014		
			No paper towels at hand washing sink.				
	EHF02	COS	COLD HOLDING		10/1/2014		
			a)Chopped ham at 52 degrees. b)Hamburger patties at 52 degrees. c)Enchiladas at 49, product in cold hold must be maintained at 41 or below. Do not use this unit until repaired.				
	EHF28	H90 DAY	ALL OTHER VIOLATIONS		10/1/2014		
			Ceiling tiles replaced with acoustic tiles, must be smooth easily cleanable non absorbent.				

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From 9/25/14 thru 10/1/14

ESTABLISHMENT

CATTLEMANS CAFE

HF1936	EHF25	COS	FOOD CONTACT SURFACES	10/1/2014	17	HL1B
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a)Gasket on reachin needed to be cleaned. b)Can opener needed to be cleaned. c)Drawer for utensils needed to be cleaned. d)Meat slicer needed to be cleaned.

CATTLEMANS CLUB

3803 E AMARILLO BLVD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF277					10/1/2014	0	HL1B

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ESTABLISHMENT

CHINA STAR RESTAURANT 6721 W INTERSTATE 40

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF995					9/26/2014	0	HFOL

CICIS PIZZA 6605 W INTERSTATE 40

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2183	EHF22	H30 DAY	MANAGER KNOWLEDGE/CERTIFIED		9/25/2014	3	HFOL

No food manager. Class must be taken second Wednesday of October. Test is following Friday. Failure to obtain a certified City of Amarillo food manager card will cause a fee of \$50.

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From 9/25/14 thru 10/1/14

ESTABLISHMENT

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

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF399	EHF21	COS	MANUAL WARE WASHING		9/30/2014	9	HL1B
			Dish washer not sanitizing. Use hand sanitizing until unit is repaired.				
	EHF20	COS	TOXIC ITEMS		9/30/2014		
			Chemical cleaner stored with food product or equipment.				
	EHF28	COS	ALL OTHER VIOLATIONS		9/30/2014		
			Several ceiling panels not set properly.				
	EHF25	COS	FOOD CONTACT SURFACES		9/30/2014		
			Microwave oven has splatter on inside top.				

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From 9/25/14 thru 10/1/14

ESTABLISHMENT

**CLAIRMONT THE
4707 BELL ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF832	EHF25	COS	FOOD CONTACT SURFACES		10/1/2014	12	HL1B
			Slicer used for potentially hazardous foods not cleaned properly. Unit must be disassembled and all food particles removed prior to sanitizing. b)Dishes found with food splatter. c)Dish rack dusty. d)Mixer stored not clean.				
	EHF28	COS	ALL OTHER VIOLATIONS		10/1/2014		
			Plate holder/dispenser has buildup. b)Grill cleaning equipment not clean. c)Remove shopvac from kitchen. d)Hole in ceiling at walk in cooler door needs to be sealed.				
	EHF02	COS	COLD HOLDING		10/1/2014		
			Lasagna not under temperature control found at 78 degrees. F.Never leave potentially hazardous foods out of temperature control.				
	EHF10	COS	SOUND CONDITION		10/1/2014		
			Food product marked Refrigerate after open found not refrigerated. b)One dented can on shelf for use.				

Food Establishment Public Inspection Report**From 9/25/14 thru 10/1/14****ESTABLISHMENT****COWBOY GELATO
900 S NELSON ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT5154	EHF19	COS	RODENTS/ANIMALS/OPENINGS	Back door needs to be self-closing.	9/28/2014	3	HL1B FOOD

**COYOTE BLUFF CAFE
2417 S GRAND ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF149	EHF28	COS	ALL OTHER VIOLATIONS	Case of meat stored directly on ground.	10/1/2014	3	HL1B
	EHF25	COS	FOOD CONTACT SURFACES	Containers holding silverware needed to be cleaned.	10/1/2014		

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ESTABLISHMENT**CRYSTAL PISTOL
907 E AMARILLO BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2184	EHF16	COS	HAND WASH FACILITIES ADEQUATE Hand washing sink blocked with dishes.		10/1/2014	3	HL1B

**DA SHACK
714 N FILLMORE ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2301					9/25/2014	0	HFOL

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ESTABLISHMENT

DAUBERS CONCESSION

3506 SPADE DR

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1893	EHF28	IN	ALL OTHER VIOLATIONS Corrected.		10/1/2014	0	HFOL
	EHF23	IN	SEWAGE/WASTEWATER Corrected.		10/1/2014		

DELI EXPRESS

7580 E INTERSTATE 40

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF127					9/25/2014	0	HL1B

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ESTABLISHMENT**DESPERADOS CATERING****701 S PIERCE ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1220	EHF28	COS	ALL OTHER VIOLATIONS Raw eggs stored over ready to eat food.		9/25/2014	0	HL1B
HF303					9/25/2014	0	HL1B

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ESTABLISHMENT

**DINING BY DESIGN
5060 HELIUM RD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFRK6	EHF09	H10DAY	APPROVED SOURCE/LABELING		9/25/2014	4	HL1B
			All food must come from permitted restaurants. Desserts made at Caprock Culinary kitchen - not a permitted establishment.				
	EHF04	IN	PROPER COOKING TEMPERATURES		9/25/2014		
			Meat removed from oven at 160°F. Green beans at 180°. Rechecked at site and all above 150° in cambros. Meat, green beans and hominy casserole from Joe Daddys catering.				

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ESTABLISHMENT**DOLLAR GENERAL #4285****3412 S GEORGIA ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF725	EHF10	COS	SOUND CONDITION Dented cans on shelf.		10/1/2014	8	HL1B
	EHF14	H10DAY	WATER SUPPLY No hot water at hand sink.		10/1/2014		
	EHF28	COS	ALL OTHER VIOLATIONS Lid needed for trash in restroom.		10/1/2014		

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ESTABLISHMENT**DOLLAR GENERAL #6422****7125 BELL ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1082	EHF25	H10DAY	FOOD CONTACT SURFACES Cooler need to be cleaned.		10/1/2014	7	HL1B
	EHF10	COS	SOUND CONDITION Cracked eggs found in cooler.		10/1/2014		

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ESTABLISHMENT

DOLLAR GENERAL STORE #10043**400 HARRELL LN**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFC237	EHF10	COS	SOUND CONDITION		9/25/2014	10	HL1B
			Several dented cans found. Cracked eggs.				
	EHF24	COS	THERMOMETERS		9/25/2014		
			Thermometer needed in cooler.				
	EHF25	COS	FOOD CONTACT SURFACES		9/25/2014		
			Clean all coolers, moldy very dirty.				

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ESTABLISHMENT

**DONUT STOP INC
4500 CANYON DR**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1731	EHF28	COS	ALL OTHER VIOLATIONS		10/1/2014	4	HL1B
			Dish washer not leaving 50 ppm residual chlorine.				
	EHF10	COS	SOUND CONDITION		10/1/2014		
			Food product marked refrigerate after open found not refrigerated. b)Food product package not sealed when stored.				

EL TEJAVAN 3420 W INTERSTATE 40

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF613	EHF28	COS	ALL OTHER VIOLATIONS		10/1/2014	0	HL1B
			Thermometers must be at the warmest part of the unit. The door area is usually the warmest area. b)Test strips must be used to ensure correct strength sanitizer.				

Food Establishment Public Inspection Report

From 9/25/14 thru 10/1/14

ESTABLISHMENT**FAITH CITY MISSION**

401 SE 2ND AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF582	EHF28	COS	ALL OTHER VIOLATIONS		9/30/2014	3	HL1B	
			Gasket to walk in coolers need to be cleaned.					
	EHF21	COS	MANUAL WARE WASHING		9/30/2014			
			Dish washer not working correctly. No sanitizer being delivered to final step.					

FAMILY DOLLAR STORE #2863

3407 S GEORGIA ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF187					9/29/2014	0	HL1B

Food Establishment Public Inspection Report**From 9/25/14 thru 10/1/14**

ESTABLISHMENT

FAMILY DOLLAR STORE #3478**3460 RIVER RD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF151	EHF28	COS	ALL OTHER VIOLATIONS		9/29/2014	4	HL1B
			Food found stored on floor. Must be at least 6" ground. b)Ceiling tiles needed to be replaced where missing.				
	EHF10	COS	SOUND CONDITION		9/29/2014		
			Cans found dented on shelves for sale. Cans were removed.				

Food Establishment Public Inspection Report

From 9/25/14 thru 10/1/14

ESTABLISHMENT

FAMOUS DAVES
8518 W INTERSTATE 40

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1837	EHF25	IN	FOOD CONTACT SURFACES		9/28/2014	0	HM4
			All food contact surfaces clean and sanitized.				
	EHF28	IN	ALL OTHER VIOLATIONS		9/28/2014		
			Establishment can open when ready.				

FOOTPRINTS DAYSCHOOL
4333 SW 51ST AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFD9	EHF28	COS	ALL OTHER VIOLATIONS		9/26/2014	0	HL1B
			Kitchen fan dusty. b)Medication cabinet must be locked.				

Food Establishment Public Inspection Report

From 9/25/14 thru 10/1/14

ESTABLISHMENT

GENE HOWE ELEMENTARY

5108 PICO BLVD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF338	EHF28	H90 DAY	ALL OTHER VIOLATIONS		9/30/2014	0	HFOL
			a)Corrected. b)Fix condensate leak in freezer by next inspection.				
	EHF21	IN	MANUAL WARE WASHING		9/30/2014		
			Corrected.				

Food Establishment Public Inspection Report

From 9/25/14 thru 10/1/14

ESTABLISHMENT

GIOVANNIS PIZZA&CALZONE**4715 S WESTERN ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2082	EHF20	COS	TOXIC ITEMS		10/1/2014	3	HL1B
			Chemical stored on clean dish rack.				
	EHF28	H90 DAY	ALL OTHER VIOLATIONS		10/1/2014		
			Dirty apron on clean dish rack. b)Can opener blade not sharp. c)Walk in cooler racks need to be cleaned.				

Food Establishment Public Inspection Report

From 9/25/14 thru 10/1/14

ESTABLISHMENT

GOLDEN LOTUS RESTAURANT 2417 E AMARILLO BLVD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2037	EHF28	COS	ALL OTHER VIOLATIONS		10/1/2014	10	HL1B
			a)Single service containers need to be inverted. b)Plastic ware needs to be stored handle up in dispenser. c)Mens restroom needs hand washing signs. (2 corrections from previous inspection)				
	EHF25	H10DAY	FOOD CONTACT SURFACES		10/1/2014		
			a)Ceiling and fans in walk in cooler need to be cleaned. b)Fan in kitchen needs to be cleaned. c)Ware washing machine needs to be cleaned.				
	EHF23	H10DAY	SEWAGE/WASTEWATER		10/1/2014		
			Condensate drain in walkin freezer is not connected to drain.				
	EHF10	COS	SOUND CONDITION		10/1/2014		
			Dented cans on shelf.				

Food Establishment Public Inspection Report

From 9/25/14 thru 10/1/14

ESTABLISHMENT

**GRANDMAS COCINA LLC
3609 SW 45TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2581					9/25/2014	0	HL1B

**GROOVY POP GOURMET POPCORN
3363 BELL ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2221	EHF09	H24 HOUR	APPROVED SOURCE/LABELING		10/1/2014	4	HL1B

Food that is packaged & set out for sale must have common name of a)Food, ingredients, name & place of business & quantity. b)Bulk food for dispensing must have manufacturer's label or a card with the common name and list of ingredients on it somewhere.

Food Establishment Public Inspection Report

From 9/25/14 thru 10/1/14

ESTABLISHMENT

**HAPPY BURRITO
908 E AMARILLO BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1226	EHF07	COS	ADEQUATE HAND WASHING		9/25/2014	18	HL1B
			a)Food employee handled raw meat and then handled ready to eat bread without washing hands and changing gloves. Employees ran out of gloves.				
	EHF02	COS	COLD HOLDING		9/25/2014		
			a)Cut lettuce must be stored at 41F or below.				
	EHF19	H10DAY	RODENTS/ANIMALS/OPENINGS		9/25/2014		
			a)There is a hole at the back screen door that must be sealed.				
	EHF15	H10DAY	EQUIPMENT ADEQUATE		9/25/2014		
			a)Cooler is 50F with food at 50F. Repeat violation. If found again, a \$50 reinspection fee will be charged. All PHF must be thrown away. If the cooler is broken, it must be replaced with an NSF certified cooler.				
	EHF25	COS	FOOD CONTACT SURFACES		9/25/2014		
			a)Clean the inside top of microwave. c)Clean inside ice machine.				

Food Establishment Public Inspection Report

From 9/25/14 thru 10/1/14

ESTABLISHMENT

HAPPY BURRITO

HF1226	EHF28	H10DAY	ALL OTHER VIOLATIONS	9/25/2014	18	HL1B
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a)Clean fan in kitchen. b)Hand wash sign needed at hand sink. c)Clean dish racks and spice racks. d)Clean the walls. e)Do not store raw meat above vegetables. COS

HARDBACK COFFEE CAFE

4301 SW 45TH AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2279	EHF28	COS	ALL OTHER VIOLATIONS		10/1/2014	0	HL1B

Single service food items stored on floor. b)Ice bucket must be stored inverted. c)Air intake vents dirty.

Food Establishment Public Inspection Report

From 9/25/14 thru 10/1/14

ESTABLISHMENT

HASTINGS ENTERTAINMENT #9605

4301 SW 45TH AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF554					10/1/2014	0	HL1B

HERITAGE CONVALESCENT CENTER

1009 CLYDE ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF597	EHF28	H60 DAY	ALL OTHER VIOLATIONS		9/29/2014	0	HL1B

a)Light shield missing in kitchen. b)Light shields in dish room are not correct for lights. c)Light shield over serving line has broken end.

Food Establishment Public Inspection Report

From 9/25/14 thru 10/1/14

ESTABLISHMENT

HILLSIDE HEIGHTS REHAB SUITES

6650 S SONCY RD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF2421	EHF28	COS	ALL OTHER VIOLATIONS		9/29/2014	0	HL1B	
			a)Move pans from the knob to turn on sanitizer. At the present, you have to touch clean pans to get to the knob.					

HOLIDAY INN EXPRESS

2806 WOLFLIN AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF1349	EHF28	COS	ALL OTHER VIOLATIONS		10/1/2014	0	HL1B	
			Invert knives on line so that all handles are facing up.					

Food Establishment Public Inspection Report**From 9/25/14 thru 10/1/14****ESTABLISHMENT****HOLLYWOOD 16
9100 CANYON DR**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF21	EHF28	H90 DAY	ALL OTHER VIOLATIONS		10/1/2014	9	HL1B
			Replace ceiling tiles above ice machine, not smooth and easily cleanable.				
	EHF25	COS	FOOD CONTACT SURFACES		10/1/2014		
			Ice machines dirty. b)Bin cracked - discarded.				
	EHF21	COS	MANUAL WARE WASHING		10/1/2014		
			Paper cups cannot be washed if a mistake was made with them. Paper cups are not smooth, non-absorbent easily cleanable surface. They can only be used once and then discarded.				
	EHF22	H10DAY	MANAGER KNOWLEDGE/CERTIFIED		10/1/2014		
			Food manager needed. Current person is no longer employed.				

Food Establishment Public Inspection Report

From 9/25/14 thru 10/1/14

ESTABLISHMENT

HOSPITALITY FOOD SERVICE**403 S BUCHANAN ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2145	EHF25	COS	FOOD CONTACT SURFACES		9/26/2014	3	HL1B
			Tea nozzle in South Exhibit Hall needed to be cleaned. Tea nozzle in North concession needed to be cleaned. Ice bin in Southeast concession needed to be cleaned. Beer cooler East side needed to be cleaned. Ice scoop stored on grill on soda machine.				
	EHF28	IN	ALL OTHER VIOLATIONS		9/26/2014		
			Concession carts are within guidelines. Floors are sealed. Wall is easily cleanable.				

Food Establishment Public Inspection Report

From 9/25/14 thru 10/1/14

ESTABLISHMENT

IMAGINATION STATION

7910 BELL ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFD34	EHF28	H10DAY	ALL OTHER VIOLATIONS Light bulb needed in cooler.		9/30/2014	10	HL1B
	EHF24	H10DAY	THERMOMETERS Thermometers needed in coolers.		9/30/2014		
	EHF15	H10DAY	EQUIPMENT ADEQUATE Cooler holding at 50°, once turned down it recovered. If ever need to replace must be replaced with NSF.		9/30/2014		
	EHF13	H24 HOUR	HACCP PLAN/TIME Meats open cannot be held longer than 7 days. All meats must be labeled.		9/30/2014		
	EHF02	IN	COLD HOLDING Cheese holding at 40°.		9/30/2014		

Food Establishment Public Inspection Report

From 9/25/14 thru 10/1/14

ESTABLISHMENT

**LA MICHOACANA
802 E AMARILLO BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF2567	EHF15	H10DAY	EQUIPMENT ADEQUATE		9/29/2014	3	HFOL	
			Cooler is at 48°F. Food is 48°F. Must be able to maintain food 41°F or below.					

Food Establishment Public Inspection Report

From 9/25/14 thru 10/1/14

ESTABLISHMENT

LA QUINTA INN #0639

2108 S COULTER ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1338	EHF09	IN	APPROVED SOURCE/LABELING		9/29/2014	0	HFOL
			a)In the process of attaining proper labels from manufacturer.				
	EHF21	IN	MANUAL WARE WASHING		9/29/2014		
			a)Corrected.				
	EHF28	IN	ALL OTHER VIOLATIONS		9/29/2014		
			c)Corrected.				
	EHF26	IN	POSTING OF ADVISORIES		9/29/2014		
			a)Corrected.				

Food Establishment Public Inspection Report

From 9/25/14 thru 10/1/14

ESTABLISHMENT

LEGEND THE 600 W AMARILLO BLVD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2593	EHF28	H90 DAY	ALL OTHER VIOLATIONS		9/25/2014	0	H PREOPEN
			Ceiling in kitchen needs to be smooth easily cleanable. Light shields needed on light in kitchen. Spanish hand washing signs needed in restrooms.				
	EHF25	COS	FOOD CONTACT SURFACES		9/25/2014		
			Rack for clean dishes needed to be cleaned.				
	EHF19	H24 HOUR	RODENTS/ANIMALS/OPENINGS		9/25/2014		
			Front door needs self closer.				
	EHF17	COS	HAND WASH WITH SOAP/TOWELS		9/25/2014		
			Paper towels and soap needed at hand washing sink.				
HF2593					9/26/2014	0	HFOL

Food Establishment Public Inspection Report

From 9/25/14 thru 10/1/14

ESTABLISHMENT**LEGEND THE****LERCH FRED
900 S NELSON ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT5149	EHF28	COS	ALL OTHER VIOLATIONS		9/28/2014	12	HL1B FOOD
			Smokers must be on asphalt or concrete, not dirt.				
	EHF19	COS	RODENTS/ANIMALS/OPENINGS		9/28/2014		
			Rid establishment of flies.				
	EHF25	COS	FOOD CONTACT SURFACES		9/28/2014		
			Cart used for transporting meat extremely dirty. Clean and sanitize before use.				
	EHF23	COS	SEWAGE/WASTEWATER		9/28/2014		
			Grease from cooker draining on ground. Needs to be properly disosed of.				

Food Establishment Public Inspection Report

From 9/25/14 thru 10/1/14

ESTABLISHMENT

**LONG JOHN SILVERS
4615 S WESTERN ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1683	EHF22	COS	MANAGER KNOWLEDGE/CERTIFIED		9/25/2014	3	HFOL
			No certified food manager. Third notice this violation. Due to non compliance, a \$50 reinspection fee must be paid by noon Friday, Sept. 26,2014. All food establishments must have a food manager. Next class is in October or you may take a class on line.				
	EHF28	H30 DAY	ALL OTHER VIOLATIONS		9/25/2014		
			Paint peeling in walk in cooler. Remove all loose paint in cooler. Third notice. Future violations will result in a reinspection fee.				

Food Establishment Public Inspection Report

From 9/25/14 thru 10/1/14

ESTABLISHMENT

**LUPITAS GRILL
3221 S WESTERN ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2218	EHF28	H10DAY	ALL OTHER VIOLATIONS		9/29/2014	3	HOTHER
			Front door needs a self closing mechanism.				
	EHF18	H10DAY	INSECT CONTAMINATION		9/29/2014		
			Live roaches found in dry storage. Establishment needs to be treated by a licensed pest control professional.				

Food Establishment Public Inspection Report**From 9/25/14 thru 10/1/14****ESTABLISHMENT****LUPITAS MEX FOOD #2
1706 E AMARILLO BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2393	EHF25	H 3 DAYS	FOOD CONTACT SURFACES		9/29/2014	9	HL1B
			Standing water in bottom of make table needed to be cleaned out.				
	EHF17	COS	HAND WASH WITH SOAP/TOWELS		9/29/2014		
			No paper towels at hand sink in kitchen.				
	EHF15	H 3 DAYS	EQUIPMENT ADEQUATE		9/29/2014		
			A)Make table not holding temperature properly. B)Hand sink in kitchen draining directly onto floor.				

Food Establishment Public Inspection Report

From 9/25/14 thru 10/1/14

ESTABLISHMENT**MAXWELLS MUNCHIES****12908 BELL ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFR77	EHF14	IN	WATER SUPPLY	Water sample ok 8/19/14.	9/27/2014	0	HL1B

MONASTERY OF BLESSED SACRAMENT**4201 NE 18TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF875					9/30/2014	0	HL1B

Food Establishment Public Inspection Report

From 9/25/14 thru 10/1/14

ESTABLISHMENT

NORTH HEIGHTS CATERING

607 N HUGHES ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF85					9/29/2014	0	HL1B

NORTH HEIGHTS ELEMENTARY

607 N HUGHES ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF728	EHF28	H45 DAY	ALL OTHER VIOLATIONS		9/29/2014	0	HL1B
			You will need to take Food Manager Class. (see handout).=				

Food Establishment Public Inspection Report

From 9/25/14 thru 10/1/14

ESTABLISHMENT

OLIVE GARDEN RESTAURANT

4121 W INTERSTATE 40

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFK22					9/30/2014	0	HL1B

PAK A SAK #19
11762 S OSAGE ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFR78	EHF28	H90 DAY	ALL OTHER VIOLATIONS		10/1/2014	0	HL1B

Clean soda machine-buildup on face plate and under ledge at nozzles and ice dispenser. Clean deli case vents and grills.

Food Establishment Public Inspection Report

From 9/25/14 thru 10/1/14

ESTABLISHMENT**PAVILLARD LEARNING CENTER**

2404 SW 45TH AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HFD11	EHF28	COS	ALL OTHER VIOLATIONS		9/26/2014	0	HL1B	
			Change scrub pad water every 4 hours and do not leave over night. b)Clean or remove small fan.					

PUCKETT ELEMENTARY

6700 OAKHURST DR

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF743					9/25/2014	0	HL1B

Food Establishment Public Inspection Report

From 9/25/14 thru 10/1/14

ESTABLISHMENT**QUICK BREAK
1009 S GRAND ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2506					10/1/2014	0	HL1B

**ROBERT E LEE ELEMENTARY
119 NE 15TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF660	EHF28	H90 DAY	ALL OTHER VIOLATIONS		9/30/2014	0	HL1B

Ceiling tiles need to be replaced. Some tiles have vinyl coating peeling off and others have been replaced with acoustic tiles.

Food Establishment Public Inspection Report**From 9/25/14 thru 10/1/14****ESTABLISHMENT****SAMS CLUB #8279
2201 ROSS-OSAGE DR**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF867	EHF28	COS	ALL OTHER VIOLATIONS		10/1/2014	7	HL1B
			Spanish hand washing signs needed in restroom. Hand sink blocked in meat market. Cups found stored on floor in concession. Must be stored at least 6 inches off the ground.				
	EHF17	COS	HAND WASH WITH SOAP/TOWELS		10/1/2014		
			Soap and paper towels needed at hand sink in meat market.				
	EHF10	COS	SOUND CONDITION		10/1/2014		
			Flour package found open on aisle. Flour was removed.				

Food Establishment Public Inspection Report

From 9/25/14 thru 10/1/14

ESTABLISHMENT**SANBORN ELEMENTARY
700 S ROBERTS ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF683	EHF15	IN	EQUIPMENT ADEQUATE Milk cooler gaskets and condensate leak repaired.		9/30/2014	0	HFOL

Food Establishment Public Inspection Report

From 9/25/14 thru 10/1/14

ESTABLISHMENT

SCHLOTZSKYS DELI

1612 ROSS ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF517	EHF12	COS	CROSS CONTAMINATION		9/25/2014	15	HL1B	
			Employee found wearing cloth glove while slicing buns. Cover cloth gloves with a plastic glove prior to use.					
	EHF02	COS	COLD HOLDING		9/25/2014			
			Vegetables in cold hold make table next to oven holding between 46-48F. Lids were place on table to keep table cooler.					
	EHF20	H10DAY	TOXIC ITEMS		9/25/2014			
			a)Sanitizer dispensing at above 400 ppm. Dispenser needs to be repaired. b)Chemical bottles found without labels. COS					
	EHF25	COS	FOOD CONTACT SURFACES		9/25/2014			
			Tea nozzles needed to be cleaned.					
	EHF28	COS	ALL OTHER VIOLATIONS		9/25/2014			
			a)Pans found stacked wet. Air dry all pans before stacking. b)Cover all ready to eat foods when not in use.					

Food Establishment Public Inspection Report

From 9/25/14 thru 10/1/14

ESTABLISHMENT

SCHLOTZSKYS DELI

907 23RD ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFC122	EHF08	COS	GOOD HYGIENIC PRACTICES		9/25/2014	18	HL1B
			A)Employee seen washing hands in 2 compartment sink, hands must be washed in hand sink with soap and paper towels.				
	EHF02	COS	COLD HOLDING		9/25/2014		
			A)Turkey sitting out on counter at 49 degrees. B)Ham in cooler at 60 degrees. C)Turkey in cooler at 65 degrees, All products were discarded. Must be kept below 41 degrees at all times.				
	EHF24	COS	THERMOMETERS		9/25/2014		
			A)Thermometer needed in make table cooler.				
	EHF20	COS	TOXIC ITEMS		9/25/2014		
			A)Bleach spray bottle found at full concentration, cannot be over 100ppm for cleaning.				
	EHF25	COS	FOOD CONTACT SURFACES		9/25/2014		
			A)Ice machine moldy. B)Pizza pans cannot be cleaned once a week. They must be cleaned at least once every 4 hours when being used.				

Food Establishment Public Inspection Report

From 9/25/14 thru 10/1/14

ESTABLISHMENT**SIERRA SPRING WATER
4718 MCCARTY BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF71	EHF28	COS	ALL OTHER VIOLATIONS Product on floor in storage room.		9/25/2014	0	HL1B

**SLEEPY HOLLOW ELEMENTARY
3435 REEDER DR**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF716	EHF28	COS	ALL OTHER VIOLATIONS a)English and Spanish hand washing signs needed in restroom. b)A door sweep is needed for the back screen door or the main door must be kept shut.		9/25/2014	3	HL1B
	EHF20	H10DAY	TOXIC ITEMS a)Quat sanitizer dispenser over 400 ppm. Must be at 200-400 ppm.		9/25/2014		

Food Establishment Public Inspection Report

From 9/25/14 thru 10/1/14

ESTABLISHMENT

**SONIC DRIVE IN
1009 E AMARILLO BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF300	EHF25	H24 HOUR	FOOD CONTACT SURFACES		9/29/2014	3	HFOL
			A)Soda nozzles found with mold on the inside. This is a repeat violation. If not corrected in 24 hours, a \$50 reinspection fee will be applied. B)Corrected from previous inspection. C)Corrected. D)Seals on ice cream machines need cleaned.				
	EHF15	IN	EQUIPMENT ADEQUATE		9/29/2014		
			Corrected from previous inspection.				
	EHF28	H24 HOUR	ALL OTHER VIOLATIONS		9/29/2014		
			Mold growing on blower covers in walk in cooler.				
HF300	EHF28	IN	ALL OTHER VIOLATIONS		10/1/2014	0	HFOL
			Corrected from previous inspection.				
	EHF25	IN	FOOD CONTACT SURFACES		10/1/2014		
			Corrected from previous inspection.				

Food Establishment Public Inspection Report

From 9/25/14 thru 10/1/14

ESTABLISHMENT**SONIC DRIVE IN****SPICY MIKES BAR-B-Q HAVEN****7028 S WESTERN ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2242	EHF21	COS	MANUAL WARE WASHING		10/1/2014	3	HL1B
			Dish machine found not sanitizing.				

Food Establishment Public Inspection Report

From 9/25/14 thru 10/1/14

ESTABLISHMENT

SPORTS WORLD

9400 INTERSTATE 27

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFR21	EHF14	H10DAY	WATER SUPPLY		9/27/2014	11	HL1B
			Monthly water samples required-no sample results available. \$50 reinspection fee will be required if water sample results are not available at time of inspection.				
	EHF22	H10DAY	MANAGER KNOWLEDGE/CERTIFIED		9/27/2014		
			Manager on duty did not know how to ware wash.				
	EHF11	H10DAY	PROPER HANDLING RTE		9/27/2014		
			Ice scoop found handle down in ice bin. Popcorn scoop found on dirty shelf.				
	EHF28	H10DAY	ALL OTHER VIOLATIONS		9/27/2014		
			All food employees must have hair restraints.				

Food Establishment Public Inspection Report

From 9/25/14 thru 10/1/14

ESTABLISHMENT**SUBWAY #25567-216****1412 ROSS ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1205	EHF28	COS	ALL OTHER VIOLATIONS		9/30/2014	3	HL1B
			a)Walk in cooler needed to be swept out. b)Blower covers in walk in cooler needed to be dusted. c)Disposable forks found stored under hand sink. Do not store any food or food service items under plumbing. d)Reach in cooler needed to be wiped out.				
	EHF25	COS	FOOD CONTACT SURFACES		9/30/2014		
			Rubber spatula found chipped and in poor repair. Spatula was discarded.				

SUBWAY #6376-210**112 SW 6TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1203	EHF15	COS	EQUIPMENT ADEQUATE		9/25/2014	3	HL1B
			Make table cooler not at proper temperature.				

Food Establishment Public Inspection Report

From 9/25/14 thru 10/1/14

ESTABLISHMENT

**SWEET CREATIONS
2618 WOLFLIN AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF562	EHF17	COS	HAND WASH WITH SOAP/TOWELS	No paper towels at hand sink.	10/1/2014	3	HL1B

TACO BELL 2010 ROSS-OSAGE DR

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1230	EHF28	COS	ALL OTHER VIOLATIONS	a)Clean pans stacked wet. Air dry pans completely prior to stacking. b)Invert all single use containers to prevent contamination.	9/25/2014	0	HL1B

Food Establishment Public Inspection Report

From 9/25/14 thru 10/1/14

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

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2344					9/26/2014	0	HFOL

**TAQUERIA EL COMAL
1210 E AMARILLO BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1331					9/29/2014	0	HL1B

Food Establishment Public Inspection Report

From 9/25/14 thru 10/1/14

ESTABLISHMENT

**TAQUERIA RIVERA
2602 SE 3RD AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1143	EHF18	COS	INSECT CONTAMINATION		10/1/2014	28	HM3
			Excessive amount of flies in establishment.				
	EHF28	COS	ALL OTHER VIOLATIONS		10/1/2014		
			Electricity is repeatedly going out in establishment and needs immediate repair. Establishment must close until repairs are made. Cannot reopen until reinspected. Raw chicken stored above RTE food.Pans stored wet.Air dry pans completely prior to storing.				
	EHF17	COS	HAND WASH WITH SOAP/TOWELS		10/1/2014		
			Hand sink being used for purposes other than hand washing.				
	EHF19	COS	RODENTS/ANIMALS/OPENINGS		10/1/2014		
			Front door propped open at time of inspection. Keep all openings closed when not in use.				
	EHF13	COS	HACCP PLAN/TIME		10/1/2014		
			Ready to eat foods found in cooler without date marks.				

Food Establishment Public Inspection Report

From 9/25/14 thru 10/1/14

ESTABLISHMENT

TAQUERIA RIVERA

Inspection Number	Violation Code	Category	Description	Date	Points	HM Code
HF1143	EHF02	COS	COLD HOLDING	10/1/2014	28	HM3
			Sliced veggies sitting out at 55°F. Moved food to cooler. Eggs stored in cooler at 50°F. Eggs were removed.			
	EHF08	COS	GOOD HYGIENIC PRACTICES	10/1/2014		
			Hand sink being used for purposes other than hand washing.			
	EHF25	COS	FOOD CONTACT SURFACES	10/1/2014		
			Meat slicer needed to be cleaned.			
	EHF21	COS	MANUAL WARE WASHING	10/1/2014		
			Dishes not being washed properly. Follow the following procedure when washing dishes: Wash w/soap, rinse w/water, sanitize w/bleach, air dry.			
HF1143	EHF28	IN	ALL OTHER VIOLATIONS	10/1/2014	0	HM4
			Electricity is fixed and establishment can reopen.			

Food Establishment Public Inspection Report

From 9/25/14 thru 10/1/14

ESTABLISHMENT

TAYLOR FOOD MART #2005

5000 E INTERSTATE 40

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2190	EHF28	COS	ALL OTHER VIOLATIONS		9/25/2014	3	HL1B
			A)To go cups on ground.(cos) B)Floor needed to be cleaned by hand sink.				
	EHF25	H 3 DAYS	FOOD CONTACT SURFACES		9/25/2014		
			A)Soda nozzles needed to be cleaned.(COS) B)Dishes stored on dirty surface.				
HF2190	EHF28	IN	ALL OTHER VIOLATIONS		9/30/2014	0	HFOL
			B)Corrected.				
	EHF25	IN	FOOD CONTACT SURFACES		9/30/2014		
			B)Corrected.				

Food Establishment Public Inspection Report

From 9/25/14 thru 10/1/14

ESTABLISHMENT

**THAI DIAMOND
1653 N GRAND ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF1999	EHF04	COS	PROPER COOKING TEMPERATURES		9/25/2014	5	HINVEST	
			Drying raw beef outside with flies crawling all over it. Food may not be prepared in this manner. Meat was thrown in garbage & had bleach poured on it. Mgr on duty was aware that this isn't allowed. Future vio will result in immediate \$50 reinspection fee.					

Food Establishment Public Inspection Report

From 9/25/14 thru 10/1/14

ESTABLISHMENT

**THAI SIAM
717 S FILLMORE ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1836	EHF02	COS	COLD HOLDING		10/1/2014	20	HL1B
			Foods not being thawed properly. Potentially hazardous foods thawing at room temperature. Foods found at 75°F.				
	EHF19	H 3 DAYS	RODENTS/ANIMALS/OPENINGS		10/1/2014		
			Back door has large gap. Seal to prevent insects.				
	EHF17	H 3 DAYS	HAND WASH WITH SOAP/TOWELS		10/1/2014		
			No paper towels at hand sink.				
	EHF23	H 3 DAYS	SEWAGE/WASTEWATER		10/1/2014		
			Mop sink and 3 bay sink clogged. Must be repaired immediately.				
	EHF25	H 3 DAYS	FOOD CONTACT SURFACES		10/1/2014		
			Inside ice machine not clean.				

Food Establishment Public Inspection Report**From 9/25/14 thru 10/1/14**

ESTABLISHMENT**THAI SIAM**

HF1836	EHF28	H 3 DAYS	ALL OTHER VIOLATIONS	10/1/2014	20	HL1B
			Fans have dust buildup.			
	EHF18	H 3 DAYS	INSECT CONTAMINATION	10/1/2014		
			Roaches in kitchen. Have kitchen professionally treated. Retain receipt.			

Food Establishment Public Inspection Report

From 9/25/14 thru 10/1/14

ESTABLISHMENT

TODAY DISCOUNT #3

2210 E FM 1151

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFR24	EHF28	H10DAY	ALL OTHER VIOLATIONS		10/1/2014	6	HL1B
			Additional lighting required in ice bagging/ice machine area. If not corrected in 10 days a \$50 reinspection fee will be accessed. Repair door latch on cooler-milk, gatorade. Cut weeds on property. Rodent harborage.				
	EHF25	H10DAY	FOOD CONTACT SURFACES		10/1/2014		
			Soda nozzles must be ware washed daily.				
	EHF14	IN	WATER SUPPLY		10/1/2014		
			Monthly water results - records available. OK.				
	EHF24	COS	THERMOMETERS		10/1/2014		
			Thermometer required in ice cream freezer.				

Food Establishment Public Inspection Report

From 9/25/14 thru 10/1/14

ESTABLISHMENT

**TOOT N TOTUM #20
3310 WIMBERLY RD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF932	EHF25	COS	FOOD CONTACT SURFACES		9/29/2014	3	HL1B
			A)Soda nozzles dirty.				
	EHF28	H180 DAY	ALL OTHER VIOLATIONS		9/29/2014		
			A)Post current food manager card. B)1 light shield needed over hot dog area.				

Food Establishment Public Inspection Report**From 9/25/14 thru 10/1/14****ESTABLISHMENT****TOOT N TOTUM #52****6698 RIVER RD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF649	EHF28	COS	ALL OTHER VIOLATIONS		9/30/2014	3	HL1B
			a)Clean holders for lids. b)Clean top of the sneezeshield where tongs are stored.				
	EHF25	COS	FOOD CONTACT SURFACES		9/30/2014		
			Tea nozzles need to be cleaned daily.				

Food Establishment Public Inspection Report

From 9/25/14 thru 10/1/14

ESTABLISHMENT**TRAVIS MIDDLE SCHOOL**

2815 MARTIN RD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF669	EHF25	COS	FOOD CONTACT SURFACES		9/29/2014	6	HL1B
				a)Ice maker needs to be cleaned on inside. b)Can opener needed to be cleaned.			
	EHF20	H10DAY	TOXIC ITEMS		9/29/2014		
				Sanitizer dispensing at higher than 400ppm and needs to be repaired.			

UNIQUE INDIVIDUALS LLC

7701 S COULTER ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFD61	EHF21	IN	MANUAL WARE WASHING		9/25/2014	0	HFOL
				Corrected.			

Food Establishment Public Inspection Report

From 9/25/14 thru 10/1/14

ESTABLISHMENT

UNITED MARKET STREET #526

2530 S GEORGIA ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1309	EHF24	COS	THERMOMETERS		9/30/2014	3	HL1B
			Thermometer in make table broken.				
	EHF02	IN	COLD HOLDING		9/30/2014		
			Olive/mix on salad bar 35.9F, sausage in pizza make table 39F.				
	EHF03	IN	HOT HOLDING		9/30/2014		
			Rotisserie chicken 149.4F, sausage 150F.				
HF1310	EHF28	COS	ALL OTHER VIOLATIONS		9/30/2014	0	HL1B
			A)Items stored in hand sink in bakery. B)Spill in walk in in bakery needed to be cleaned up.				

Food Establishment Public Inspection Report

From 9/25/14 thru 10/1/14

ESTABLISHMENT

UNITED MARKETSTREET #526**2530 S GEORGIA ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF643	EHF28	IN	ALL OTHER VIOLATIONS		9/30/2014	0	HL1B

USA AUTO AUCTION**3208 SE 10TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF546	EHF03	IN	HOT HOLDING		9/30/2014	0	HL1B
Hamburger patties holding at 144F. Sausage holding at 158F. In compliance.							

Food Establishment Public Inspection Report

From 9/25/14 thru 10/1/14

ESTABLISHMENT

**VIVIANS NURSING HOME
508 N TAYLOR ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF239	EHF21	COS	MANUAL WARE WASHING	No sanitizer found in wipe down.	10/1/2014	3	HL1B

Food Establishment Public Inspection Report

From 9/25/14 thru 10/1/14

ESTABLISHMENT

WILL ROGERS ELEMENTARY

920 N MIRROR ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF653	EHF20	COS	TOXIC ITEMS		10/1/2014	19	HL1B
			Sanitizer in three compartment sink was over 400 PPM Qt, diluted to proper strength.				
	EHF24	COS	THERMOMETERS		10/1/2014		
			Thermometers needed to be calibrated.				
	EHF28	H90 DAY	ALL OTHER VIOLATIONS		10/1/2014		
			a)Ceiling tiles have been replaced with acoustic tiles which are not easily cleanable. b)Missing ceiling tile. c)Hand washing sign needed at hand sink.				
	EHF25	COS	FOOD CONTACT SURFACES		10/1/2014		
			Ice machine needed to be cleaned.				
	EHF23	H10DAY	SEWAGE/WASTEWATER		10/1/2014		
			Condensate in freezer leaking onto shelves.				

Food Establishment Public Inspection Report

From 9/25/14 thru 10/1/14

ESTABLISHMENT

WILL ROGERS ELEMENTARY

HF653	EHF10	COS	SOUND CONDITION	10/1/2014	19	HL1B
			Dented cans on rack in storage.			
	EHF19	H10DAY	RODENTS/ANIMALS/OPENINGS	10/1/2014		
			Screen door needs to be repaired.			