

Food Establishment Public Inspection Report

From 4/23/15 thru 4/29/15

ESTABLISHMENT

**6TH ST SALOON
609 S INDEPENDENCE ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2643					4/28/2015	0	HFOL

**ABC LEARNING CENTER
2707 S BIVINS ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFD71	EHF02	IN	COLD HOLDING		4/24/2015	0	HL1B
All coolers holding at 41F and below.							

Food Establishment Public Inspection Report

From 4/23/15 thru 4/29/15

ESTABLISHMENT**ALL THE CHILDRENS CAFE****901 S NELSON ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF232	EHF17	COS	HAND WASH WITH SOAP/TOWELS Paper towels needed at handsink.		4/29/2015	3	HL1B
	EHF28	COS	ALL OTHER VIOLATIONS a)Store all employee items in seperate location away from food service areas. b)Defrost reach in freezer.		4/29/2015		

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From 4/23/15 thru 4/29/15

ESTABLISHMENT**AMARILLO CHOCOLATE FOUNTAINS**

1901 CEMENT PLANT RD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT5291					4/26/2015	0	HL1B FOOD

5901 BELL ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFK145					4/26/2015	0	HL1B

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From 4/23/15 thru 4/29/15

ESTABLISHMENT

AMARILLO COURTYARD INN**8006 W INTERSTATE 40**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1358	EHF22	H30 DAY	MANAGER KNOWLEDGE/CERTIFIED		4/28/2015	3	HFOL
Full time City of Amarillo certified food manager needed. Must take class on May 13, test is May 15.							

AMARILLO KOA
1100 FOLSOM RD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF143					4/24/2015	0	HL1B

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ESTABLISHMENT

ARAMARK DINING HALL/CATERING**2402 4TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFCK24	EHF28	H90 DAY	ALL OTHER VIOLATIONS		4/28/2015	6	HL1B
			Food is self service so replaceable lids or food guards must be on the food at all times. Lids cannot be removed for the entire meal.				
	EHF24	H90 DAY	THERMOMETERS		4/28/2015		
			No thermometer available for checking temps.				
	EHF21	H90 DAY	MANUAL WARE WASHING		4/28/2015		
			No sanitizer available for cleaning.				
	EHF03	IN	HOT HOLDING		4/28/2015		
			Sausage holding at 175F degrees.				

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From 4/23/15 thru 4/29/15

ESTABLISHMENT

**BIVINS ELEMENTARY
1500 S FANNIN ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF650					4/23/2015	0	HL1B

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From 4/23/15 thru 4/29/15

ESTABLISHMENT**BLACK FIG CATERING
1901 CEMENT PLANT RD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT5301	EHF27	H 2 HOUR	ESTABLISHMENT PERMIT		4/26/2015	16	HL1B FOOD
			No temporary event permit obtained. Permit must be obtained by tomorrow morning cost in \$20.00. 4-27-15.				
	EHF03	H 2 HOUR	HOT HOLDING		4/26/2015		
			Meatballs holding at 100F, must remain above 135F at all times.				
	EHF02	H 2 HOUR	COLD HOLDING		4/26/2015		
			Cream cheese cakes holding without temp. control at 47F, must remain below 41F at all times.				
	EHF24	H 2 HOUR	THERMOMETERS		4/26/2015		
			No thermometer available.				

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ESTABLISHMENT

**BLUE FRONT CAFE
801 SW 6TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF510	EHF21	H10DAY	MANUAL WARE WASHING		4/23/2015	6	HL1B
			Ware washing machine was not sanitizing				
	EHF25	COS	FOOD CONTACT SURFACES		4/23/2015		
			(a) Can opener needed to be cleaned (b) Containers with utensils needed to be cleaned				
	EHF28	H10DAY	ALL OTHER VIOLATIONS		4/23/2015		
			(a) Light shield needed in kitchen (b) Vent cover needs to be reattached				
HFK147	EHF21	H10DAY	MANUAL WARE WASHING		4/23/2015	6	H PREOPEN
			Ware washing machine was not sanitizing				

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ESTABLISHMENT**BLUE FRONT CAFE**

HFK147	EHF25	COS	FOOD CONTACT SURFACES	4/23/2015	6	H PREOPEN
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(a) Can opener needed to be cleaned (b) Containers with utensils need to be cleaned

	EHF28	H10DAY	ALL OTHER VIOLATIONS	4/23/2015		
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(a) Light shield needed in kitchen (b) Vent cover needs to be attached

HFK147				4/29/2015	0	HL1B
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From 4/23/15 thru 4/29/15

ESTABLISHMENT

**BOUTIQUE GROCERY
1111 E AMARILLO BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2656	EHF21	H10DAY	MANUAL WARE WASHING		4/24/2015	0	H PREOPEN
			Drain boards or racks needed on 3 compartment sink.				
	EHF16	H10DAY	HAND WASH FACILITIES ADEQUATE		4/24/2015		
			Hand sink needed in room with 3-compartment sink.				
	EHF17	COS	HAND WASH WITH SOAP/TOWELS		4/24/2015		
			No paper towels found at hand sink.				
	EHF22	H45 DAY	MANAGER KNOWLEDGE/CERTIFIED		4/24/2015		
			Food manager needed. Class is 2nd Wednesday of every month. Next class is May 13, 2015 at 8:30am at the Environmental Health office.				
	EHF09	COS	APPROVED SOURCE/LABELING		4/24/2015		
			Containers of food not labeled.				

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From 4/23/15 thru 4/29/15

ESTABLISHMENT**BRADYS DAIRY QUEEN #17****3333 S WESTERN ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF280	EHF23	H10DAY	SEWAGE/WASTEWATER		4/24/2015	3	HFOL
			Air leak in walk-in freezer still needs to be repaired. Door is not sealing properly. If not corrected by 05-04-2015 a \$50 reinspection fee will be charged to establishment.				
	EHF16	IN	HAND WASH FACILITIES ADEQUATE		4/24/2015		
			Handwashing sink has been repaired. Correction.				
	EHF28	H10DAY	ALL OTHER VIOLATIONS		4/24/2015		
			a. Reachin freezer on cook line is broken along sides. (Gaskets have been ordered for unit). Must be repaired by 05-04-2015. b.Two corrections from last inspection.				
	EHF25	IN	FOOD CONTACT SURFACES		4/24/2015		
			Two corrections from last inspection.				

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From 4/23/15 thru 4/29/15

ESTABLISHMENT

BROWNS PLAYHOUSE DAY CARE CNTR

605 4TH ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFC113	EHF14	H 3 DAYS	WATER SUPPLY		4/28/2015	3	HL1B

Hot water is broken and might be broken for an extended period of time. All food operations must cease until hot water is restored. Only prepackaged foods and foods ordered in can be served.

BUCKHORN FAMILY RESTAURANT

7000 E INTERSTATE 40

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF801	EHF17	COS	HAND WASH WITH SOAP/TOWELS		4/23/2015	6	HL1B
			No soap found at hand sink on server line.				
	EHF25	COS	FOOD CONTACT SURFACES		4/23/2015		

Dirty ladles found put away with clean ones.

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ESTABLISHMENT

**BUFFALOS CAFE
2811 4TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFC330	EHF28	H90 DAY	ALL OTHER VIOLATIONS A) Grease dumpster not clean		4/24/2015	0	HM4

BUTLERS

1901 CEMENT PLANT RD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT5306					4/29/2015	0	HL1B FOOD

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ESTABLISHMENT

**BYOB BURGER
2207 S WESTERN ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2205	EHF28	H90 DAY	ALL OTHER VIOLATIONS		4/28/2015	12	HL1B
			a)Clean rim around ice cream freezer b)Repair drip from faucet in mens restroom c)Wastewater from ice machine and soda machine colleting in tub. This tub needs to be cleaned to sight and sanitized. d) Signage is needed to separate equipment for permits.				
	EHF24	COS	THERMOMETERS		4/28/2015		
			Thermometer is needed for small reach-in cooler in front holding milk products.				
	EHF11	COS	PROPER HANDLING RTE		4/28/2015		
			a.) Scoops for relish in cold hold need to have handles b) Cooked hamburger patties sitting of top of cast iron press near handle. This is not a food contact surface for RTE food.				
	EHF02	COS	COLD HOLDING		4/28/2015		
			a.) Cooked onion holding in ice at 81F. b.)Cooked jalapenos holding in ice at 49F. These items must hold at 41F or below at all times. (Make sure ice is completely surrounding container in order to keep proper temperatures.				

Food Establishment Public Inspection Report

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ESTABLISHMENT

**CAKES N MORE
1901 CEMENT PLANT RD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HFT5305	EHF27	H 2 HOUR	ESTABLISHMENT PERMIT		4/26/2015	3	HL1B FOOD	
			No temporary permit obtained for event. Will obtain one Monday morning. Cost is \$20.00.					
	EHF28	H 2 HOUR	ALL OTHER VIOLATIONS		4/26/2015			
			Food did not have sneeze shields or covers.					

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ESTABLISHMENT

**CATTLEMANS CAFE
3801 E AMARILLO BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1936	EHF25	H10DAY	FOOD CONTACT SURFACES		4/28/2015	9	HL1B
			Ice maker needs to be cleaned out.				
	EHF15	H10DAY	EQUIPMENT ADEQUATE		4/28/2015		
			Glass front reachin cooler holding at 50F degrees. Must be 41F degrees or below. After checking cooler, I closed door and let sit for 10 minutes with no change in temperature. Needs serviced.				
	EHF21	H10DAY	MANUAL WARE WASHING		4/28/2015		
			Dishwasher not sanitizing. Chlorine sanitizing solution must be 50ppm.				

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ESTABLISHMENT**CATTLEMANS CLUB
3803 E AMARILLO BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF277	EHF28	COS	ALL OTHER VIOLATIONS		4/28/2015	0	HL1B	
			Ice scoop found stored with bottles. Keep ice scoop either in ice handle up or on a smooth, easily cleanable surface.					

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ESTABLISHMENT**COCANUTZ
3605 OLSEN BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF1587	EHF28	COS	ALL OTHER VIOLATIONS		4/23/2015	7	HL1B	
			a) Clean handwashing sink. b) Clean all fans in establishment.					
	EHF25	COS	FOOD CONTACT SURFACES		4/23/2015			
			Soda gun nozzle and holster needed to be cleaned.					
	EHF11	COS	PROPER HANDLING RTE		4/23/2015			
			Unopened canned beverages stored in RTE ice; ice is used for serving.					

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From 4/23/15 thru 4/29/15

ESTABLISHMENT**COLD STONE CREAMERY
2333 S GEORGIA ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2489	EHF23	IN	SEWAGE/WASTEWATER Corrected.		4/27/2015	0	HFOL
	EHF22	IN	MANAGER KNOWLEDGE/CERTIFIED Corrected.		4/27/2015		

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ESTABLISHMENT

**CONNER PLACE
2 COTTONWOOD LN**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFC324	EHF21	IN	MANUAL WARE WASHING		4/28/2015	11	HL1B
			Sanitizer was at proper strength.				
	EHF10	COS	SOUND CONDITION		4/28/2015		
			Several dented cans found on shelf for use. Removed.				
	EHF08	COS	GOOD HYGIENIC PRACTICES		4/28/2015		
			Handsink is for handwashing only.				
	EHF25	COS	FOOD CONTACT SURFACES		4/28/2015		
			A) Silverware trays need to be cleaned. B) Reach in freezer need to be cleaned out. C) All gaskets need to be cleaned. D) Mixer need to be cleaned.				
	EHF28	COS	ALL OTHER VIOLATIONS		4/28/2015		
			A) Store all tools separate from other utensils. B) Clean stove top burners.				

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ESTABLISHMENT

CORONADO ELEMENTARY**3210 WIMBERLY RD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF686	EHF29	IN	RECOGNITION		4/29/2015	0	HL1B
			Establishment is very clean and proper food safety procedures are being followed by all employees. Good job!				
	EHF25	IN	FOOD CONTACT SURFACES		4/29/2015		
			Food contact surfaces are very clean and organized.				
	EHF10	IN	SOUND CONDITION		4/29/2015		
			No dented cans found on shelf for use. In compliance.				
	EHF02	IN	COLD HOLDING		4/29/2015		
			Milk in milk cooler holding at 35F. In compliance.				

Food Establishment Public Inspection Report

From 4/23/15 thru 4/29/15

ESTABLISHMENT

**CRACKER BARREL #210
2323 E INTERSTATE 40**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF891	EHF21	H 3 DAYS	MANUAL WARE WASHING Dishwasher not functioning properly.		4/27/2015	6	HL1B
	EHF25	H 3 DAYS	FOOD CONTACT SURFACES A) Freezers on cook's line need to be defrosted and cleaned. B) Both soda fountains need to be cleaned.		4/27/2015		

Food Establishment Public Inspection Report

From 4/23/15 thru 4/29/15

ESTABLISHMENT

**DENNYS RESTAURANT
2116 S GEORGIA ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF213	EHF25	COS	FOOD CONTACT SURFACES		4/28/2015	6	HL1B
			Clean: a)Pan storage b)Microwaves c)Knife container d)Ice scoop stored on unclean surface e) Scoops stored cleaned with food residue f)Clean reachin gaskets				
	EHF28	H90 DAY	ALL OTHER VIOLATIONS		4/28/2015		
			a)Repair wall in dry storage b)Repair tile on cook line. These repairs must be made by 07-28-2015. c)Clean floors in kitchen and dry storage COSd)Wipe out cabinets in front dining area. COS				
	EHF23	COS	SEWAGE/WASTEWATER		4/28/2015		
			Condensate leak in walk-in freezer. Freezer is going into defrost mode for too long; problem is being worked on.				
	EHF02	IN	COLD HOLDING		4/28/2015		
			a)Diced tomatoes holding at 37F. b)Sausage holding in cold hold 34F.				
	EHF03	IN	HOT HOLDING		4/28/2015		
			Cooked grits in hot hold holding at 156F. In compliance.				

Food Establishment Public Inspection Report

From 4/23/15 thru 4/29/15

ESTABLISHMENT

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

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF269					4/29/2015	0	HL1B

DONUT STOP**5815 W INTERSTATE 40**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2612					4/28/2015	0	HFOL

Food Establishment Public Inspection Report**From 4/23/15 thru 4/29/15****ESTABLISHMENT****DOUGS BARBQUE
3313 S GEORGIA ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF40	EHF28	COS	ALL OTHER VIOLATIONS		4/28/2015	5	HL1B
			a)Clean blowers in walk-in cooler b) Clean ceiling fan c)Trays in reach-in cooler need to be cleaned d) Wire shelves in walk-in cooler are rusting; these need to be repainted or replaced by 07-28-2015.				
	EHF03	COS	HOT HOLDING		4/28/2015		
			Cooked brisket in hot hold holding at 118F. Unit was turned up.				

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From 4/23/15 thru 4/29/15

ESTABLISHMENT**EL DURANGO BAR
5410 E AMARILLO BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF2496	EHF17	COS	HAND WASH WITH SOAP/TOWELS		4/23/2015	3	HL1B	
			Soap needed at handsink in men's restroom.					
	EHF28	COS	ALL OTHER VIOLATIONS		4/23/2015			
			Bleach sanitizing solution too weak. Must be 50ppm for dishes or 100ppm for surfaces.					

**EL TEJAVAN
3801 E INTERSTATE 40**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF339	EHF25	COS	FOOD CONTACT SURFACES		4/24/2015	3	HL1B	
			A) Soda nozzle/machine needed to be cleaned. B) Tea nozzle needed to be cleaned.					

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ESTABLISHMENT

ENGLISH FIELDHOUSE RESTAURANT

10610 AMERICAN DR

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF395	EHF28	H90 DAY	ALL OTHER VIOLATIONS		4/29/2015	8	HL1B
			a)All missing floor tiles need to be replaced by next inspection. b)Box of lemons found stored on floor. c)Vent hood needed to be cleaned. d)Shelf in cook area needed to be cleaned.e)Wire rack cleaned. Correction from previous inspection.				
	EHF25	COS	FOOD CONTACT SURFACES		4/29/2015		
			a)Pans found stored dirty in clean pan area. b)Can opener needed to be cleaned.				
	EHF02	COS	COLD HOLDING		4/29/2015		
			Sliced tomatoes holding at 49F and sliced melon holding at 52F. Must be 41F or below. More ice was added to containers.				

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From 4/23/15 thru 4/29/15

ESTABLISHMENT

**FAITH CITY MISSION
401 SE 2ND AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF582					4/29/2015	0	HL1B

**FAMILY DISCOUNT
1120 SW 15TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF506	EHF28	H10DAY	ALL OTHER VIOLATIONS		4/23/2015	3	HL1B
			A) Hole in wall needs to be repaired. B) Bare wood near hole needs to be painted or sealed. C) Styrofoam cups need to be stored 6 inches off of the floor.				
	EHF17	COS	HAND WASH WITH SOAP/TOWELS		4/23/2015		
			No paper towels at hand sink.				

Food Establishment Public Inspection Report

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ESTABLISHMENT**FOREST HILL ELEMENTARY
3515 E AMARILLO BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF668	EHF28	H90 DAY	ALL OTHER VIOLATIONS		4/27/2015	0	HFOL
Sneeze shield on buffet line does not meet code guidelines and regulations. The Director of Environmental Health will discuss changes with school districts. Follow-up 6-7-15.							

Food Establishment Public Inspection Report

From 4/23/15 thru 4/29/15

ESTABLISHMENT

**FOUNTAIN OF HEALTH
4151 SW 34TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2558	EHF29	IN	RECOGNITION		4/29/2015	0	HL1B
			Establishment is very clean and organized. Employees are very easy to work with and very helpful.				
	EHF27	IN	ESTABLISHMENT PERMIT		4/29/2015		
			Food establishment permit is posted. In compliance.				
	EHF15	IN	EQUIPMENT ADEQUATE		4/29/2015		
			Reach-in coolers holding PHFs at 39F. In compliance.				

Food Establishment Public Inspection Report

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ESTABLISHMENT

FURRS FAMILY DINING #123**2221 S SONCY RD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2570	EHF15	IN	EQUIPMENT ADEQUATE Corrected from last inspection.		4/27/2015	0	HFOL
	EHF23	IN	SEWAGE/WASTEWATER Corrected from last inspection.		4/27/2015		
	EHF28	IN	ALL OTHER VIOLATIONS Corrected from last inspection.		4/27/2015		

Food Establishment Public Inspection Report

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ESTABLISHMENT

GIOVANNIS PIZZA&CALZONE

4715 S WESTERN ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2082	EHF28	H10DAY	ALL OTHER VIOLATIONS		4/28/2015	17	HL1B
			a)Dirty apron on clean dish rack. b)Walk in cooler racks need to be cleaned. c)Wall at pizza pan storage not clean.				
	EHF25	H10DAY	FOOD CONTACT SURFACES		4/28/2015		
			a)Microwave not clean. b)Sugar scoop has no handle. All scoops for ready to eat foods must have a handle. c)Pizza oven not clean. d)Paper liner used for shelves. Paper is not allowed because it is not cleanable.				
	EHF22	H10DAY	MANAGER KNOWLEDGE/CERTIFIED		4/28/2015		
			Manager on duty not knowledgable of food rules.				
	EHF20	COS	TOXIC ITEMS		4/28/2015		
			Chemical stored on clean dish rack.				
	EHF08	COS	GOOD HYGIENIC PRACTICES		4/28/2015		
			Employee washed hands in wrong sink. b)Rag stored in hand sink. c)Employee eating in kitchen. d)Dirty apron stored on clean dish rack.				

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ESTABLISHMENT

GIOVANNIS PIZZA&CALZONE

HF2082	EHF09	COS	APPROVED SOURCE/LABELING		4/28/2015	17	HL1B
Bulk flour container not labeled.							

**GOLDEN LOTUS RESTAURANT
2417 E AMARILLO BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2037	EHF20	COS	TOXIC ITEMS		4/28/2015	6	HL1B
Chemical bottle found stored without label.							
	EHF25	H90 DAY	FOOD CONTACT SURFACES		4/28/2015		
a)Utensil storage containers in kitchen needed to be cleaned out. b)Inside of dishwasher needed to be cleaned out. c)All food contact surfaces in the kitchen need a deep clean. d)Tea nozzle needed to be cleaned. e)Shelves in both walkins need cleaned.							
	EHF28	H90 DAY	ALL OTHER VIOLATIONS		4/28/2015		
a)Remove all items not necessary for cooking/preparing food, including all equipment that is no longer working. b)Clean the walls in the kitchen. c)Clean storage shelves in kitchen.							

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ESTABLISHMENT

**GOODIES ON THE GO
2909 GREG ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFPM203					4/24/2015	0	HL1B

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ESTABLISHMENT

GUITARS & CADILLACS

3601 OLSEN BLVD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2495	EHF28	H10DAY	ALL OTHER VIOLATIONS		4/23/2015	9	HL1B
			a)English handwash sign is needed for mens restroom. b)Clean bottom of reachin cooler on right side bar. c)Dust fan in bar on right bar. d)Clean bottom of reachin cooler on left side bar. e)Ladies restroom needs lids for trash bins.				
	EHF25	H10DAY	FOOD CONTACT SURFACES		4/23/2015		
			Wipe down shelves where drinking glasses are stored.				
	EHF24	H10DAY	THERMOMETERS		4/23/2015		
			Replacement thermometer is needed for reachin cooler on left side of bar.				
	EHF23	H10DAY	SEWAGE/WASTEWATER		4/23/2015		
			Condensate leak in reach-in cooler on right side of bar. Repair by 05-04-2015.				

Food Establishment Public Inspection Report

From 4/23/15 thru 4/29/15

ESTABLISHMENT

HANA TRAVEL PLAZA AMARILLO**11301 E INTERSTATE 40**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2667	EHF17	H10DAY	HAND WASH WITH SOAP/TOWELS		4/29/2015	0	H PREOPEN
			Paper towels needed at handsink.				
	EHF24	H10DAY	THERMOMETERS		4/29/2015		
			Probe thermometer needed.				
	EHF28	H10DAY	ALL OTHER VIOLATIONS		4/29/2015		
			a)Self closing hinges needed on back doors. b)Replace all missing ceiling tiles. c)Paint shelves in storage area. d)Replace lightbulbs in walk in freezer. e)Lobby ceiling leaking and must be repaired.				

Food Establishment Public Inspection Report

From 4/23/15 thru 4/29/15

ESTABLISHMENT

**HOOKAH STAR
2514 PARAMOUNT BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2410	EHF18	H10DAY	INSECT CONTAMINATION		4/23/2015	3	HFOL
			A licensed pesticide applicator is needed to treat establishment for insects. Must be done by 05-04-2015.				
	EHF25	IN	FOOD CONTACT SURFACES		4/23/2015		
			Correction from last inspection.				
	EHF21	IN	MANUAL WARE WASHING		4/23/2015		
			Correction from last inspection.				
	EHF24	IN	THERMOMETERS		4/23/2015		
			Correction from last inspection.				

Food Establishment Public Inspection Report

From 4/23/15 thru 4/29/15

ESTABLISHMENT

**HOUSTON MIDDLE SCHOOL
815 S INDEPENDENCE ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF674	EHF23	H10DAY	SEWAGE/WASTEWATER		4/23/2015	3	HL1B
			Condensate in freezer dripping onto shelves.				
	EHF28	H90 DAY	ALL OTHER VIOLATIONS		4/23/2015		
			Floor tiles missing at door to walkin room (1 correction from previous inspection).				

Food Establishment Public Inspection Report

From 4/23/15 thru 4/29/15

ESTABLISHMENT

HUDS

4411 BELL ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF15	EHF25	IN	FOOD CONTACT SURFACES		4/28/2015	8	HL1B
			Food contact surfaces in establishment are kept very clean.				
	EHF28	COS	ALL OTHER VIOLATIONS		4/28/2015		
			a) Air vents need to be cleaned b) A sign indicating Employee Food/Items is needed in kitchen to separate these from customer food/items.				
	EHF10	COS	SOUND CONDITION		4/28/2015		
			Eggs found cracked in reach-in cooler. Not in sound condition. (Cracked eggs need to be removed after egg box is opened.)				
	EHF03	IN	HOT HOLDING		4/28/2015		
			a)Gravy holding at 147F in hot hold. In compliance. b) Water for mixing utensils holding at 158F. In compliance.				
	EHF02	IN	COLD HOLDING		4/28/2015		
			a) Sliced tomatoes holding at 39F in cold hold. b) Raw hamburger patty holding at 36F in cold hold. IN compliance.				

Food Establishment Public Inspection Report

From 4/23/15 thru 4/29/15

ESTABLISHMENT**HUDS**

HF15	EHF08	COS	GOOD HYGIENIC PRACTICES		4/28/2015	8	HL1B
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Ice found in two handwashing sinks in kitchen. Handwashing sinks must only be used for handwashing.

I DONT KNOW SPORTS BAR & GRILL**1301 SW 6TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2316	EHF28	IN	ALL OTHER VIOLATIONS		4/27/2015	0	HL1B

A) Corrected from previous inspection. B) Freezers in kitechen needed to be defrosted.

Food Establishment Public Inspection Report

From 4/23/15 thru 4/29/15

ESTABLISHMENT

**J & JS RED ROCK
1306 NE 3RD AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2415	EHF26	H45 DAY	POSTING OF ADVISORIES		4/23/2015	6	HFOL
			Previous inspection form needs to be displayed at all times and easily accessible.				
	EHF22	H45 DAY	MANAGER KNOWLEDGE/CERTIFIED		4/23/2015		
			Food manager class was not taken this month. A food manager card must be obtained by a full-time employee within the next 45 days or a \$50 reinspection fee will be charged. The next class is May 13, 2015 at 8:00am. Call 806-378-9472 for more information.				

JUDYS PLACE 2700 S GRAND ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF836	EHF15	H 3 DAYS	EQUIPMENT ADEQUATE		4/27/2015	3	HFOL
			Prep table cooler holding at 60F. Using ice to keep prep table vegetables cold.				

Food Establishment Public Inspection Report

From 4/23/15 thru 4/29/15

ESTABLISHMENT

KIDS CAFE KITCHEN CATERING**2199 SE 8TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HFK140	EHF03	IN	HOT HOLDING		4/28/2015	5	HL1B	
			Chicken alfredo holding at 180F, green beans holding at 178F. In compliance					
	EHF02	COS	COLD HOLDING		4/28/2015			
			Honey dew mellon holding at 45F. Must be 41F or below. Within 4 hours since prep time, ok to serve.					

KIDS KOLLEGE**2620 RUSSELL LONG BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HFC276	EHF21	COS	MANUAL WARE WASHING		4/28/2015	3	HL1B	
			Bleach water was not proper strength. Remade bottles.					

Food Establishment Public Inspection Report

From 4/23/15 thru 4/29/15

ESTABLISHMENT

**LA FRONTERA
1401 S ARTHUR ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF411	EHF23	H 3 DAYS	SEWAGE/WASTEWATER		4/28/2015	3	HFOL	
			Faucet at handsink needs to be repaired. Parts have been ordered.					

**LAS ALASANAZ
2800 E AMARILLO BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF1979	EHF21	COS	MANUAL WARE WASHING		4/23/2015	6	HL1B	
			Three-compartment sink blocked. Use only for washing, rinsing, sanitizing.					
	EHF25	COS	FOOD CONTACT SURFACES		4/23/2015			
			Ice maker needed to be cleaned out.					

Food Establishment Public Inspection Report**From 4/23/15 thru 4/29/15****ESTABLISHMENT****LEALS MEXICAN RESTAURANT****1901 CEMENT PLANT RD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT5313	EHF27	H 2 HOUR	ESTABLISHMENT PERMIT		4/26/2015	16	HL1B FOOD
			Temporary permit not obtained. Permit must be paid for Monday morning, 4-27-15.				
	EHF20	H 2 HOUR	TOXIC ITEMS		4/26/2015		
			All chemicals must be labeled with common name of chemical.				
	EHF02	H 2 HOUR	COLD HOLDING		4/26/2015		
			Salsa holding at 45F, must remain below 41F at all times.				
	EHF03	H 2 HOUR	HOT HOLDING		4/26/2015		
			Brisket flautas holding at 128F. Must remain at 135F or above.				

Food Establishment Public Inspection Report

From 4/23/15 thru 4/29/15

ESTABLISHMENT

**LUPITAS GRILL
3221 S WESTERN ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2218	EHF03	IN	HOT HOLDING		4/23/2015	12	HL1B
			a) Cooked ground beef in hot hold unit holding at 171F. b) Carne asada in hot hold holding at 156F.				
	EHF02	IN	COLD HOLDING		4/23/2015		
			Diced tomatoes in cold hold unit holding at 34F. In compliance.				
	EHF20	COS	TOXIC ITEMS		4/23/2015		
			Chemical bottle found in kitchen without a label.				
	EHF22	H30 DAY	MANAGER KNOWLEDGE/CERTIFIED		4/23/2015		
			Food manager card for this location needs to be renewed.				
	EHF24	COS	THERMOMETERS		4/23/2015		
			Thermometer is needed for small reach-in cooler.				

Food Establishment Public Inspection Report**From 4/23/15 thru 4/29/15**

ESTABLISHMENT

LUPITAS GRILL

HF2218	EHF25	COS	FOOD CONTACT SURFACES	4/23/2015	12	HL1B
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a)Clean reach-in cooler shelves. b)Clean walk-in cooler shelves. c)Ice scoop handle touching RTE ice.

	EHF28	COS	ALL OTHER VIOLATIONS	4/23/2015		
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Keep raw meat that is thawing in protective container. COS Replace ceiling tile above ice machine that is out of service. Back door needs to be self-closing. Clean handle to reach in cooler. COS Meat thawing above RTE items. COS Label bulk flour. COS

Food Establishment Public Inspection Report

From 4/23/15 thru 4/29/15

ESTABLISHMENT

**MALCOLMS ICE CREAM
2100 PARAMOUNT BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF283	EHF28	COS	ALL OTHER VIOLATIONS		4/27/2015	6	HL1B	
			a) Roof needs to be repaired by next inspection b) Self-closing door to restrooms needs to be kept closed.					
	EHF25	COS	FOOD CONTACT SURFACES		4/27/2015			
			a)Clean shelves in reach-in cooler b)Clean blade to can opener					
	EHF24	COS	THERMOMETERS		4/27/2015			
			Broken thermometer in reach-in cooler needed to be replaced.					

Food Establishment Public Inspection Report

From 4/23/15 thru 4/29/15

ESTABLISHMENT

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

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF657					4/23/2015	0	HL1B

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

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2202	EHF28	COS	ALL OTHER VIOLATIONS		4/29/2015	0	HL1B

a)Inside of freezer needed to be defrosted. b)Bottom of vegetable cooler needed to be wiped out.

Food Establishment Public Inspection Report

From 4/23/15 thru 4/29/15

ESTABLISHMENT**MEXI KAN SNOW CONE STAND****1401 ROSS ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFM694	EHF28	H10DAY	ALL OTHER VIOLATIONS		4/24/2015	0	H PREOPEN
			Permit numbers and establishment name must be posted on outside of trailer.				
	EHF21	H10DAY	MANUAL WARE WASHING		4/24/2015		
			Bleach/sanitizer needed.				

Food Establishment Public Inspection Report

From 4/23/15 thru 4/29/15

ESTABLISHMENT**MI TIERRA BAR
900 E AMARILLO BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2294	EHF23	COS	SEWAGE/WASTEWATER		4/23/2015	3	HL1B
			Toilet paper needed in restroom.				
	EHF28	COS	ALL OTHER VIOLATIONS		4/23/2015		
			A) Clean toilet seats in men's bathroom. B) Covered trashcan needed in women's restroom. (Repeat)				

**MICROTEL INN & SUITES
1501 ROSS ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1001	EHF20	COS	TOXIC ITEMS		4/24/2015	3	HL1B
			Chemical bottle needed to be labeled. COS				

Food Establishment Public Inspection Report

From 4/23/15 thru 4/29/15

ESTABLISHMENT

**MINI MART
1319 N MIRROR ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF610	EHF28	H180 DAY	ALL OTHER VIOLATIONS		4/27/2015	0	HFOL
			a)Ceiling over food storage needs repaired (remove cardboard from ceiling and repaire hole). b)5 corrections from last inspection.				
	EHF18	IN	INSECT CONTAMINATION		4/27/2015		
			1 correction from last inspection.				
	EHF25	IN	FOOD CONTACT SURFACES		4/27/2015		
			3 Corrections from last inspection.				

Food Establishment Public Inspection Report

From 4/23/15 thru 4/29/15

ESTABLISHMENT

**MUDD RACK
500 E HASTINGS AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2134	EHF23	IN	SEWAGE/WASTEWATER	Handsink repaired. No longer leaking.	4/24/2015	0	HFOL

Food Establishment Public Inspection Report**From 4/23/15 thru 4/29/15****ESTABLISHMENT****MY POLLO & MIMIS RESTAURANT****1400 ROSS ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1824	EHF20	COS	TOXIC ITEMS		4/29/2015	6	HL1B
			Bleach sanitizer mixed above 200ppm. Should be 100ppm for wipe down sanitizer bucket.				
	EHF25	COS	FOOD CONTACT SURFACES		4/29/2015		
			a)Can opener needed to be cleaned. b)Inside of ice machine needed to be cleaned.				
	EHF28	COS	ALL OTHER VIOLATIONS		4/29/2015		
			Raw meat found stored above cooked meat in walk in cooler. Always store raw meat below ready to eat foods.				

Food Establishment Public Inspection Report

From 4/23/15 thru 4/29/15

ESTABLISHMENT**NORTH HEIGHTS ELEMENTARY****607 N HUGHES ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF728					4/29/2015	0	HL1B

OPPORTUNITY SCHOOL**1525 N GRAND ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFD42	EHF28	H60 DAY	ALL OTHER VIOLATIONS		4/24/2015	0	HFOL

a)A/C vents need to be cleaned throughout establishment including kitchen. b)Can opener holster needs to be cleaned.

Food Establishment Public Inspection Report

From 4/23/15 thru 4/29/15

ESTABLISHMENT

**PACIFIC CHEESE CO, INC
8850 NE 24TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1651					4/29/2015	0	HL1B

**PAK A SAK #19
11762 S OSAGE ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFR78	EHF28	COS	ALL OTHER VIOLATIONS		4/29/2015	7	HL1B
			Single service items and food product stored on floor. Must be 6" off floor. b)Eggs stored over ready to eat foods. Raw eggs must be stored below other foods. c)Rags not in sanitizer after use.				
	EHF13	COS	HACCP PLAN/TIME		4/29/2015		
			Wrong or expired dates on potentially hazardous foods in walk in cooler. All p.h.f. must be dated after taken from freezer to refrigerator.				

Food Establishment Public Inspection Report

From 4/23/15 thru 4/29/15

ESTABLISHMENT

PALO DURO HIGH COMMERCIAL LAB**1400 N GRANT ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF1115	EHF21	H10DAY	MANUAL WARE WASHING		4/27/2015	3	HFOL	
			Dishwasher still not sanitizing. Proper sanitizing strength for Bleach sanitizer is 50ppm. For Quaternary Ammonia, follow instructions on the label.					

Food Establishment Public Inspection Report

From 4/23/15 thru 4/29/15

ESTABLISHMENT

PANDA EXPRESS #2033**2416 S GEORGIA ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2163	EHF22	IN	MANAGER KNOWLEDGE/CERTIFIED		4/23/2015	0	HFOL
			Correction from last inspection.				
	EHF21	IN	MANUAL WARE WASHING		4/23/2015		
			Correction from last inspection.				
	EHF28	IN	ALL OTHER VIOLATIONS		4/23/2015		
			Correction from last inspection.				

Food Establishment Public Inspection Report

From 4/23/15 thru 4/29/15

ESTABLISHMENT**PAPA JOHNS PIZZA****3415 BELL ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2478	EHF28	H90 DAY	ALL OTHER VIOLATIONS		4/28/2015	0	HL1B
			a) Covered sanitary bin needed for employee restroom COS b) Can open blade needed to be sharpened COS c) Base tiles along ware washing area and other areas in establishment need to be replaced by next inspection.				
	EHF02	IN	COLD HOLDING		4/28/2015		
			a) Diced tomatoes in tabletop cold hold holding at 37.5F. b)Cooked chicken in tabletop cold hold holding at 34F. In compliance.				

**PAYA THAI
2601 SW 6TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2557					4/28/2015	0	HFOL

Food Establishment Public Inspection Report

From 4/23/15 thru 4/29/15

ESTABLISHMENT

**PIZZA HUT
1820 S GRAND ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF360					4/24/2015	0	HL1B

Food Establishment Public Inspection Report

From 4/23/15 thru 4/29/15

ESTABLISHMENT

**POPEYES FRIED CHICKEN
2201 PARAMOUNT BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2464	EHF28	H90 DAY	ALL OTHER VIOLATIONS		4/23/2015	7	HL1B
			a)Missing tiles inside kitchen need to be replaced. Including areas around wall and under fryer. Replace by next inspection b)Boxes with food stored on floor in walkin cooler and freezer. COS. c. Bottom of freezer needs to be cleaned. COS.				
	EHF25	COS	FOOD CONTACT SURFACES		4/23/2015		
			a)Clean gaskets to reachin cooler in front b)Dishes stored with old food residue on drying racks c)Clean inside of ice scoop holder d)Clean inside of ice machine e)Clean inside of reachin cooler by chicken prep area.				
	EHF08	COS	GOOD HYGIENIC PRACTICES		4/23/2015		
			Green scrub sponge stored inside handwashing sink in back. Handwashing sinks can only be used for handwashing.				

Food Establishment Public Inspection Report

From 4/23/15 thru 4/29/15

ESTABLISHMENT

**POTATO FACTORY
2808 SW 34TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2026	EHF03	IN	HOT HOLDING		4/29/2015	3	HL1B
			Chili in hot hold holding at 163F. In compliance.				
	EHF25	COS	FOOD CONTACT SURFACES		4/29/2015		
			Clean inside of reach-in coolers. COS				
	EHF28	IN	ALL OTHER VIOLATIONS		4/29/2015		
			One correction from the last inspection.				

Food Establishment Public Inspection Report

From 4/23/15 thru 4/29/15

ESTABLISHMENT**R BAR****2616 E AMARILLO BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2372	EHF25	COS	FOOD CONTACT SURFACES		4/23/2015	3	HL1B
			a. Clean gaskets in reachin cooler.				
			b. Clean bottom shelf of reachin cooler.				

Food Establishment Public Inspection Report

From 4/23/15 thru 4/29/15

ESTABLISHMENT

**RANDALL COUNTY JAIL
9100 S GEORGIA ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF61	EHF25	IN	FOOD CONTACT SURFACES		4/28/2015	0	HFOL
			Corrected.				
	EHF28	IN	ALL OTHER VIOLATIONS		4/28/2015		
			A-E Corrected.				
	EHF22	IN	MANAGER KNOWLEDGE/CERTIFIED		4/28/2015		
			Corrected.				

Food Establishment Public Inspection Report

From 4/23/15 thru 4/29/15

ESTABLISHMENT

REGION 16 CLEVELAND HEADSTART**1601 S CLEVELAND ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HFD6	EHF03	IN	HOT HOLDING		4/23/2015	0	HL1B	
			Green beans holding at 196F. In compliance.					

REGION 16 NELSON ST HEADSTART**1023 N NELSON ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HFD40	EHF28	COS	ALL OTHER VIOLATIONS		4/29/2015	0	HL1B	
			Clean the top of the clean knife storage on the wall.					

Food Establishment Public Inspection Report

From 4/23/15 thru 4/29/15

ESTABLISHMENT**RESTAURANT EL SOL DE MEXICO****3501 NE 24TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2639	EHF25	COS	FOOD CONTACT SURFACES		4/24/2015	17	HL1B
			a)Meat slicer needed to be cleaned. b)Can opener holster needed to be cleaned. c)Tea nozzle needed to be cleaned.				
	EHF28	COS	ALL OTHER VIOLATIONS		4/24/2015		
			a)Food items found stored on floor. Must be at least 6" off the floor. b)Eggs found stored above ready to eat food. c)Broken tiles in kitchen need repaired or replaced and floor sealed. d)Clean shelves in dry storage.				
	EHF02	COS	COLD HOLDING		4/24/2015		
			Menudo found sitting on top of freezer thawing. Must be thawed in a cooler or under running water.				
	EHF23	COS	SEWAGE/WASTEWATER		4/24/2015		
			Mop water must be dumped in the mop sink. Excess water from the floors may not be pushed or dumped outside.				
	EHF19	H10DAY	RODENTS/ANIMALS/OPENINGS		4/24/2015		
			Back door needs to be kept closed to prevent insect and rodent contamination. A screen door may be added, however, must be sealed air tight on all 4 sides.				

Food Establishment Public Inspection Report

From 4/23/15 thru 4/29/15

ESTABLISHMENT

RESTAURANT EL SOL DE MEXICO

HF2639	EHF17	COS	HAND WASH WITH SOAP/TOWELS		4/24/2015	17	HL1B
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Soap was needed at the handsink in the kitchen.

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

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF660	EHF28	IN	ALL OTHER VIOLATIONS		4/29/2015	0	HL1B

1 correction from previous inspection

Food Establishment Public Inspection Report**From 4/23/15 thru 4/29/15****ESTABLISHMENT****SABAIDEE
3318 S GEORGIA ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF2501	EHF29	IN	RECOGNITION		4/24/2015	0	HL1B	
			Establishment is very clean and maintained. Owners are very easy to work with and follow proper procedures! Good job!					
	EHF25	IN	FOOD CONTACT SURFACES		4/24/2015			
			Food contact surfaces in kitchen prep are very clean.					
	EHF02	IN	COLD HOLDING		4/24/2015			
			Raw chicken in cold hold unit holding at 39F. In compliance.					
	EHF03	IN	HOT HOLDING		4/24/2015			
			Soup in table top hot holding unit holding at 164F. In compliance.					

Food Establishment Public Inspection Report

From 4/23/15 thru 4/29/15

ESTABLISHMENT

**SAMS CLUB #8279
2201 ROSS-OSAGE DR**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF867	EHF22	H 3 DAYS	MANAGER KNOWLEDGE/CERTIFIED		4/23/2015	3	HFOL
			City issued food manager card needed at establishment.				
	EHF23	IN	SEWAGE/WASTEWATER		4/23/2015		
			Produce cooler repaired and no longer leaking. In compliance.				
HF867	EHF22	IN	MANAGER KNOWLEDGE/CERTIFIED		4/28/2015	0	HFOL
			Obtained food manager card. In compliance.				

Food Establishment Public Inspection Report**From 4/23/15 thru 4/29/15**

ESTABLISHMENT

SAN ANTONIO RESTAURANT LTD**401 TILTROTOR DR**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1885	EHF25	COS	FOOD CONTACT SURFACES		4/29/2015	3	HL1B
			a)Can opener needed to be cleaned. b)Inside of ice machine needed to be cleaned.				
	EHF28	COS	ALL OTHER VIOLATIONS		4/29/2015		
			a)Pans found stacked wet. Air dry completely prior to stacking. b)Food equipment stored in restroom. Equipment was removed.				

Food Establishment Public Inspection Report

From 4/23/15 thru 4/29/15

ESTABLISHMENT

**SCOTTS OYSTER BAR
4150 PARAMOUNT BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF398	EHF28	H90 DAY	ALL OTHER VIOLATIONS		4/28/2015	3	HL1B	
			a)English handwashing sign is needed for womens restroom COS b)Clean bottom of reach-in cooler COS c)Clean gaskets to reach-in cooler COS d)Label bulk flour container COS e)Ceiling in dish storage needs to be repaired f) Back door must be self closing					
	EHF24	COS	THERMOMETERS		4/28/2015			
			Thermometer is needed for reach-in cooler in front.					

Food Establishment Public Inspection Report

From 4/23/15 thru 4/29/15

ESTABLISHMENT**SHARKYS BURRITO CO
1612 S GEORGIA ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFK51	EHF03	IN	HOT HOLDING		4/27/2015	0	HL1B
			Chicken holding at 138F. In compliance.				
	EHF02	IN	COLD HOLDING		4/27/2015		
			Salsa holding at 39F.				

Food Establishment Public Inspection Report

From 4/23/15 thru 4/29/15

ESTABLISHMENT

SONIC DRIVE IN 101 TASCOSA RD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF261	EHF24	COS	THERMOMETERS		4/29/2015	3	HL1B
			(a) Thermometer missing in large reachin (b) Thermometer in sandwich make table not reading correct temperature				

7100 BELL ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF717	EHF28	H90 DAY	ALL OTHER VIOLATIONS		4/29/2015	5	HL1B
			A) Clean all air vents, B) All employees working with food must wear a hair restraint, C) Replace missing floor tiles by fryer by next inspection D) Ice scoop cannot be stored in self replenishing ice machine.				
	EHF02	COS	COLD HOLDING		4/29/2015		
			A) Tomatoes holding at 44 degrees, B) Cream holding at 47 degrees. Both must remain below 41 degrees at all times.				
	EHF03	IN	HOT HOLDING		4/29/2015		
			A) Chicken strips holding at 138 degrees, B) Chili holding at 140 degrees.				

Food Establishment Public Inspection Report

From 4/23/15 thru 4/29/15

ESTABLISHMENT

SONIC DRIVE IN

7417 SW 34TH AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF593	EHF28	H90 DAY	ALL OTHER VIOLATIONS		4/23/2015	0	HM4
			Floors must be cleaned. Store request reopen at 6am. Approved to reopen after cleaning floors.				
HF593	EHF10	H24 HOUR	SOUND CONDITION		4/23/2015	0	HM3
			Discard all exposed foods. Foods have been contaminated from fire soot.				
	EHF28	H24 HOUR	ALL OTHER VIOLATIONS		4/23/2015		
			a)Sonic has voluntarily closed due to fire at fryers. Store to remain closed until opened by Environmental Health. b)Building Safety must be called to inspect facility c)Store must be cleaned top to bottom. d)Repair hole in ceiling.				
	EHF25	H24 HOUR	FOOD CONTACT SURFACES		4/23/2015		
			All food contact surfaces must be washed, rinsed and sanitized. All dishes, pans, floors, walls and ceilings must be cleaned of all soot, dust, etc.				

Food Establishment Public Inspection Report

From 4/23/15 thru 4/29/15

ESTABLISHMENT**ST PETERS EPISCOPAL
4714 NW 4TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1627					4/25/2015	0	HL1B

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

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF816	EHF25	IN	FOOD CONTACT SURFACES		4/23/2015	0	HFOL
			Duct tape removed from slushie spigot.				
	EHF24	IN	THERMOMETERS		4/23/2015		
			Thermometer replaced in prep table cooler.				

Food Establishment Public Inspection Report

From 4/23/15 thru 4/29/15

ESTABLISHMENT

SUBWAY**6000 S WESTERN ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1616	EHF15	H 3 DAYS	EQUIPMENT ADEQUATE		4/29/2015	3	HL1B
			A) Reach in cooler holding products at 50 degrees. Must be fixed to hold at 41 degrees or below at all times.				
	EHF03	IN	HOT HOLDING		4/29/2015		
			A) Meatballs holding at 150 degrees.				
	EHF28	H 3 DAYS	ALL OTHER VIOLATIONS		4/29/2015		
			A) Post current copy of food manager card. If cannot be found an additional copy must be paid for, cost is \$10.				

Food Establishment Public Inspection Report

From 4/23/15 thru 4/29/15

ESTABLISHMENT

**SUBWAY #57312
1900 SE 34TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2369	EHF28	COS	ALL OTHER VIOLATIONS		4/27/2015	3	HL1B
			a)Store all employee items in seperate location away from kitchen items. b)Pans found stacked wet. Air dry pans completly prior to stacking.				
	EHF17	COS	HAND WASH WITH SOAP/TOWELS		4/27/2015		
			Paper towel dispenser jammed at back handsink at time of inspection.				

Food Establishment Public Inspection Report

From 4/23/15 thru 4/29/15

ESTABLISHMENT

SUZYS INTERNATIONAL MARKET

3318 S GEORGIA ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2108	EHF16	IN	HAND WASH FACILITIES ADEQUATE		4/23/2015	4	HFOL
			Handwashing sink has been repaired.				
	EHF09	H10DAY	APPROVED SOURCE/LABELING		4/23/2015		
			Labels are needed and must include: name of manufacturer, address of manufacturer, common name of product, ingredients if more than one, and weight of product.				
	EHF28	H10DAY	ALL OTHER VIOLATIONS		4/23/2015		
			a) Freezer needs to be cleaned b) Sign is needed for employee food c) Six corrections from last inspection.				

Food Establishment Public Inspection Report

From 4/23/15 thru 4/29/15

ESTABLISHMENT

**SWEET CREATIONS
2618 WOLFLIN AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF562	EHF28	IN	ALL OTHER VIOLATIONS		4/23/2015	3	HFOL
			Seven corrections from last inspection.				
	EHF25	IN	FOOD CONTACT SURFACES		4/23/2015		
			Seven corrections from last inspection.				
	EHF09	IN	APPROVED SOURCE/LABELING		4/23/2015		
			Correction from last inspection.				
	EHF22	H10DAY	MANAGER KNOWLEDGE/CERTIFIED		4/23/2015		
			Certified food manager is still needed at establishment by 05-18-2015.				

Food Establishment Public Inspection Report

From 4/23/15 thru 4/29/15

ESTABLISHMENT

**TACO VILLA #16
6601 BELL ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF545	EHF23	H10DAY	SEWAGE/WASTEWATER		4/23/2015	12	HL1B
			A) Large wastewater leak in walk in freezer. Must be corrected within 10 days.				
	EHF08	COS	GOOD HYGIENIC PRACTICES		4/23/2015		
			A) Hand sink being used for purposes other than handwashing.				
	EHF03	IN	HOT HOLDING		4/23/2015		
			A) Ground beef holding at 150 degrees.				
	EHF02	COS	COLD HOLDING		4/23/2015		
			A) Tomatoes holding at 55 degrees on serving line. Tomatoes must remain below 41 degrees at all times.				
	EHF28	H10DAY	ALL OTHER VIOLATIONS		4/23/2015		
			A) Store all raw products separated from ready to eat products. B) Dust top shelves, C) Cover all taco shells, D) Invert all togo boxes.				

Food Establishment Public Inspection Report

From 4/23/15 thru 4/29/15

ESTABLISHMENT

**TACO VILLA #17
5770 W AMARILLO BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF330	EHF25	COS	FOOD CONTACT SURFACES		4/29/2015	3	HL1B	
			(a) Can opener needed to be cleaned (b) Utensils on shelf with food debris					

Food Establishment Public Inspection Report**From 4/23/15 thru 4/29/15****ESTABLISHMENT****TACO VILLA #6
3500 E INTERSTATE 40**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF918	EHF25	COS	FOOD CONTACT SURFACES		4/24/2015	11	HL1B
			Soda nozzles needed to be cleaned.				
	EHF02	COS	COLD HOLDING		4/24/2015		
			Pico de gallo temped at 50F in make table. Shredded cheese was 46F.				
	EHF17	COS	HAND WASH WITH SOAP/TOWELS		4/24/2015		
			No paper towels at hand sink.				

Food Establishment Public Inspection Report

From 4/23/15 thru 4/29/15

ESTABLISHMENT**TAN PHAT MARKET
5321 E AMARILLO BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1541	EHF20	H10DAY	TOXIC ITEMS		4/28/2015	17	HL1B
			Food items found stored with paint and chemicals.				
	EHF09	H10DAY	APPROVED SOURCE/LABELING		4/28/2015		
			Food items found without proper labels. (Manufacturer, ingredients, address, weight/number).				
	EHF10	H10DAY	SOUND CONDITION		4/28/2015		
			a. Dented cans found on shelves. b. Distressed produce on shelves.				
	EHF15	H10DAY	EQUIPMENT ADEQUATE		4/28/2015		
			Open front reachin coolers holding at 58F degrees and 50F degrees. Must be 41F degrees or below.				
	EHF25	H10DAY	FOOD CONTACT SURFACES		4/28/2015		
			a. Food storage shelves need to be cleaned. b. Utensil storage containers in kitchen need to be cleaned.				

Food Establishment Public Inspection Report

From 4/23/15 thru 4/29/15

ESTABLISHMENT

TAN PHAT MARKET

HF1541

EHF28

H10DAY

ALL OTHER VIOLATIONS

4/28/2015

17

HL1B

a. Food items found stored on floor. Must be at least 6" off the floor. b. Fly trap found over food prep area. c. Dead flies found in reachin produce cooler.

Food Establishment Public Inspection Report

From 4/23/15 thru 4/29/15

ESTABLISHMENT

TAQUERIA PALETERIA EL MEXICANO**4509 E AMARILLO BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF2069	EHF28	COS	ALL OTHER VIOLATIONS		4/23/2015	0	HL1B	
			Gaskets on reachin cooler in kitchen needed to be cleaned.					
HF366					4/23/2015	0	HL1B	
HF367					4/23/2015	0	HL1B	

Food Establishment Public Inspection Report

From 4/23/15 thru 4/29/15

ESTABLISHMENT

TAQUERIA Y PALETERIA EL MEXICANO

HFM368	4/23/2015	0	HL1B
HFM369	4/23/2015	0	HL1B
HFM370	4/23/2015	0	HL1B
HFM371	4/23/2015	0	HL1B

Food Establishment Public Inspection Report

From 4/23/15 thru 4/29/15

ESTABLISHMENT

TAQUERIA PALETERIA EL MEXICANO

HFM372	4/23/2015	0	HL1B
HFM373	4/23/2015	0	HL1B

Food Establishment Public Inspection Report

From 4/23/15 thru 4/29/15

ESTABLISHMENT

**TASTE OF THAI
1900 SE 34TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1961	EHF28	COS	ALL OTHER VIOLATIONS		4/23/2015	14	HL1B
			a)Pans found stacked wet. b)Onions found stored on floor. c)Outside of microwave needed to be cleaned. d)Vent hood needed to be cleaned. e)Prep carts needed to be cleaned. f)Baking powder container needed to be covered.				
	EHF25	COS	FOOD CONTACT SURFACES		4/23/2015		
			Can opener needed to be cleaned. b)Pans found stored dirty on clean pan shelf. c)Cardboard knife holder being used. Cardboard is not a cleanable surface and was removed. d)Spoon handle found touching chili sauce. Do not allow handles to touch food items.				
	EHF15	H10DAY	EQUIPMENT ADEQUATE		4/23/2015		
			Cooler holding at 50F and needs to be repaired.				
	EHF02	COS	COLD HOLDING		4/23/2015		
			a)Sliced tomatoes, cucumbers and onion holding at 65F. Must be 41F or below. Ice was added to vegetables. b)Egg rolls and breaded chicken stored at room temperature. Must remain 41F or below until cooked and served.				
	EHF21	COS	MANUAL WARE WASHING		4/23/2015		
			Rag wipe down sanitizer was mixed too weak. Should be mixed at 100ppm for bleach sanitizer.				

Food Establishment Public Inspection Report

From 4/23/15 thru 4/29/15

ESTABLISHMENT

Food Establishment Public Inspection Report

From 4/23/15 thru 4/29/15

ESTABLISHMENT

THROWBACKS SPORTS BAR

7150 BELL ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2081	EHF24	COS	THERMOMETERS		4/23/2015	18	HL1B
			Three out of four thermometers broken.				
	EHF17	COS	HAND WASH WITH SOAP/TOWELS		4/23/2015		
			No paper towels found in establishment.				
	EHF02	COS	COLD HOLDING		4/23/2015		
			Milk being held at 50F. Must be kept below 41F at all times.				
	EHF10	COS	SOUND CONDITION		4/23/2015		
			Milk found chunky in cooler. Discarded.				
	EHF25	COS	FOOD CONTACT SURFACES		4/23/2015		
			Soda guns found moldy. Clean daily with sanitizer. Do not soak in water overnight.				

Food Establishment Public Inspection Report

From 4/23/15 thru 4/29/15

ESTABLISHMENT**THROWBACKS SPORTS BAR**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF2081	EHF28	COS	ALL OTHER VIOLATIONS		4/23/2015	18	HL1B	
			Spanish/English handwashing signs needed in mens restroom.					

TODAY DISCOUNT #3

2210 E FM 1151

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HFR24	EHF28	COS	ALL OTHER VIOLATIONS		4/29/2015	4	HL1B	
			Blower covers in walk in cooler dirty.					
	EHF08	COS	GOOD HYGIENIC PRACTICES		4/29/2015			
			Hand sink used for other purposes.					

Food Establishment Public Inspection Report

From 4/23/15 thru 4/29/15

ESTABLISHMENT

**TOOT N TOTUM #45
2601 SW 3RD AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF637	EHF24	COS	THERMOMETERS	No thermometer in milk dispenser.	4/29/2015	3	HL1B

Food Establishment Public Inspection Report

From 4/23/15 thru 4/29/15

ESTABLISHMENT

TOOT N TOTUM #58

1500 ROSS ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF941	EHF13	COS	HACCP PLAN/TIME		4/24/2015	10	HL1B
			Date marks needed on bbq containers.				
	EHF28	COS	ALL OTHER VIOLATIONS		4/24/2015		
			a)Floor below shelves needed to be cleaned. b)Walk in ceiling needed to be dusted. c)Back room handsink found blocked by trashcan.				
	EHF25	COS	FOOD CONTACT SURFACES		4/24/2015		
			a)Soda machine ice dispenser needed to be delimed.b)Wipe out shelves in cabinet below coffee machines.				

Food Establishment Public Inspection Report

From 4/23/15 thru 4/29/15

ESTABLISHMENT

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

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF635	EHF24	H10DAY	THERMOMETERS		4/24/2015	6	HL1B
			Thermometers in walkin were not reading correct temperature.				
	EHF15	H10DAY	EQUIPMENT ADEQUATE		4/24/2015		
			Walkin temperature 44 degrees, must maintain product at 41 or below.				

Food Establishment Public Inspection Report

From 4/23/15 thru 4/29/15

ESTABLISHMENT**TOOT N TOTUM #79
6802 WOLFLIN AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF967	EHF20	COS	TOXIC ITEMS		4/24/2015	7	HL1B
			Chemicals stored on top of box of food product.				
	EHF13	COS	HACCP PLAN/TIME		4/24/2015		
			Potentially hazardous food held under refrigeration for more than 7 days.				

Food Establishment Public Inspection Report

From 4/23/15 thru 4/29/15

ESTABLISHMENT

**TORCHYS TACOS
3562 S SONCY RD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2511	EHF10	COS	SOUND CONDITION		4/29/2015	14	HL1B
			Distressed limes found in walk-in cooler. Removed.				
	EHF08	COS	GOOD HYGIENIC PRACTICES		4/29/2015		
			Employee drink found with out lid or straw.				
	EHF19	H10DAY	RODENTS/ANIMALS/OPENINGS		4/29/2015		
			Back door sweep needs to be replaced.				
	EHF25	COS	FOOD CONTACT SURFACES		4/29/2015		
			A)Soda gun needed cleaned. B) Can opener holster needed cleaned. C) Scoops in bulk containers need handles. D) Unclean knives stored on clean knife rack. F) Clean utensils drawers.				
	EHF28	COS	ALL OTHER VIOLATIONS		4/29/2015		
			A)Handsink blocked in ware washing area. B) Wet stacking of clean dishes. Air dry and invert. C) Hair restraints must be worn in food prep area. D) Clean vent hoods. E) Clean under shelf over grill. F) Clean behind equipment. G) Handwashing signs needed.				

Food Establishment Public Inspection Report

From 4/23/15 thru 4/29/15

ESTABLISHMENT

TRAVEL CENTERS OF AMERICA**7000 E INTERSTATE 40**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF893	EHF02	COS	COLD HOLDING		4/23/2015	8	HL1B
			Sandwich meat temped at 50.2F in cooler. Cheese at 46.2. All ready to eat food in cooler must remain at 41F or below.				
	EHF15	H 3 DAYS	EQUIPMENT ADEQUATE		4/23/2015		
			Cooler not holding proper temperature. Should be below 41F.				
HF893	EHF15	IN	EQUIPMENT ADEQUATE		4/27/2015	0	HFOL
			Corrected from previous inspection.				

Food Establishment Public Inspection Report

From 4/23/15 thru 4/29/15

ESTABLISHMENT**VIRDINSKIS BBQ RUB SHACK**

3701 OLSEN BLVD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2437	EHF13	COS	HACCP PLAN/TIME		4/29/2015	22	HL1B
			Salmon in reduced oxygen packaging was not properly thawed. Vacuum packaging must be removed before thawing to prevent growth of C. botulinum.				
	EHF10	COS	SOUND CONDITION		4/29/2015		
			Bell pepper not in sound condition stored in walk-in cooler. These need to be discarded.				
	EHF02	COS	COLD HOLDING		4/29/2015		
			a) Diced tomatoes holding at 49F. b) Sour cream holding at 45F. c) Potato salad holding at 55F d) Coleslaw holding at 47F. More ice was added to each of this units.				
	EHF15	H10DAY	EQUIPMENT ADEQUATE		4/29/2015		
			Pulled pork in hot hold unit holding at 114F. Unit must be able to keep potentially hazardous foods at 135F or above at all times. Unit needs to be repaired by 05-11-2015.				
	EHF28	COS	ALL OTHER VIOLATIONS		4/29/2015		
			a) Clean inside bottom of freezer b) Sign is needed in walk-in cooler for Employee Food Storage c) Steak thawing in ambient air temperature. To thaw properly used either refrigeration or under cool, running water.				

Food Establishment Public Inspection Report

From 4/23/15 thru 4/29/15

ESTABLISHMENT

VIRDINSKIS BBQ RUB SHACK

HF2437	EHF25	COS	FOOD CONTACT SURFACES	4/29/2015	22	HL1B
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a) Clean inside of reach-in coolers b)Clean shelves in walk-in cooler c)Clean utensil trays d)Clean tops of counters in kitchen

	EHF24	COS	THERMOMETERS	4/29/2015		
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Thermometer is needed in reach-in cooler by grill.

**WAFFLE HOUSE #1169
6310 HOLLYWOOD RD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1296	EHF23	IN	SEWAGE/WASTEWATER		4/23/2015	0	HFOL
			A) Corrected.				

Food Establishment Public Inspection Report

From 4/23/15 thru 4/29/15

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 A&B Corrected.		4/28/2015	0	HFOL

WAL-MART #822 GROCERY**3700 E INTERSTATE 40**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF532	EHF23	H10DAY	SEWAGE/WASTEWATER		4/27/2015	3	HL1B
Leaking roof-covering entire aisle from produce to the deli. Written documentation of a licensed roofer repairing the leak, or at least getting started on repairs, must be provided to our office by May 11th, 2015.							

Food Establishment Public Inspection Report

From 4/23/15 thru 4/29/15

ESTABLISHMENT

WENDYS OLD FASHION BURGER 4106**5638 W AMARILLO BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF1181	EHF15	IN	EQUIPMENT ADEQUATE		4/28/2015	0	HFOL	
			Sandwich station and Frosty machine keeping proper temperature.					

WESLEYS BEAN POT & BBQ**6406 RIVER RD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF1341	EHF25	COS	FOOD CONTACT SURFACES		4/28/2015	3	HL1B	
			a)Ice maker needed to be cleaned out. b)Tea nozzles needed to be cleaned. c)Gaskets on reachin cooler needed to be cleaned. d)Bottom shelf in larger reachin cooler needed cleaned.					