

Food Establishment Public Inspection Report

From 4/30/15 thru 5/6/15

ESTABLISHMENT**575 PIZZERIA
7710 HILLSIDE RD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2433	EHF23	IN	SEWAGE/WASTEWATER		5/4/2015	0	HFOL
			Corrected from last inspection.				
	EHF28	IN	ALL OTHER VIOLATIONS		5/4/2015		
			Corrected from last inspection.				

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ESTABLISHMENT

**ALLSUPS 92
906 8TH ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFC106	EHF28	COS	ALL OTHER VIOLATIONS		5/6/2015	0	HFOL
			A) All repairs must be finalized by next inspection.				
	EHF23	IN	SEWAGE/WASTEWATER		5/6/2015		
			Roof has been repaired and water is no longer leaking.				
	EHF24	IN	THERMOMETERS		5/6/2015		
			A) Corrected.				
	EHF25	IN	FOOD CONTACT SURFACES		5/6/2015		
			A) Corrected.				
	EHF21	IN	MANUAL WARE WASHING		5/6/2015		
			A) Corrected.				

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ESTABLISHMENT

ALLSUPS 92

HFC106	EHF15	IN	EQUIPMENT ADEQUATE	5/6/2015	0	HFOL
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A) Large reach in freezers are no longer in use.

AMA LODGE1361 LOYALORDER MOOSE

4200 N WESTERN ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFP21					5/4/2015	0	HL1B

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ESTABLISHMENT**AMARILLO CLUB
600 S TYLER ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF1	EHF15	H 3 DAYS	EQUIPMENT ADEQUATE		5/5/2015	8	HL1B	
			Make tables along cook's line not holding proper temperature. 3 days to correct.					
	EHF02	COS	COLD HOLDING		5/5/2015			
			Ready to eat food in 3 make tables on cook's line found out of temp (47F-67F). Must remain at or below 41F.					
HFK17	EHF02	COS	COLD HOLDING		5/5/2015	5	HL1B	
			Fruit on tray temped at 57F. Must be at or below 41F.					

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ESTABLISHMENT

AMARILLO COLLEGE CHILD DEV LAB

6222 SW 9TH AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFD48					5/6/2015	0	HL1B

Food Establishment Public Inspection Report**From 4/30/15 thru 5/6/15****ESTABLISHMENT****AMARILLO HIGH SCHOOL****4225 DANBURY DR**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF647	EHF28	H90 DAY	ALL OTHER VIOLATIONS		5/6/2015	6	HL1B
			Vent hoods need to be cleaned.				
	EHF15	H90 DAY	EQUIPMENT ADEQUATE		5/6/2015		
			Motor under make table is putting off extra heat. Unit needs to be serviced to work properly.				
	EHF25	H90 DAY	FOOD CONTACT SURFACES		5/6/2015		
			All microwaves need to be cleaned.				

Food Establishment Public Inspection Report**From 4/30/15 thru 5/6/15**

ESTABLISHMENT**AMARILLO SENIOR CITIZENS ASSOC****1200 S POLK ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF34	EHF28	COS	ALL OTHER VIOLATIONS		5/5/2015	0	HL1B
a)Hair restraints must be worn by food servers. b)Raw eggs must be held below ready to eat foods.							

Food Establishment Public Inspection Report**From 4/30/15 thru 5/6/15****ESTABLISHMENT****APPLEBEES NEIGHBORHOOD GRILL****5630 W AMARILLO BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2336	EHF28	COS	ALL OTHER VIOLATIONS		5/4/2015	6	HL1B
			Mens restroom did not have handwashing signs (1 correction from previous inspection)				
	EHF25	COS	FOOD CONTACT SURFACES		5/4/2015		
			(a) Microwave ovens needed to be cleaned (b) Ice machine needed to be cleaned (c) Can opener needed to be cleaned (d) Knife on clean rack with food debris				
	EHF15	COS	EQUIPMENT ADEQUATE		5/4/2015		
			Salad reachin was at 47 degrees, must be able to maintain 41 or below				

Food Establishment Public Inspection Report**From 4/30/15 thru 5/6/15****ESTABLISHMENT****ARAMARK-JACK B KELLY CENTER****2402 4TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFC206	EHF14	COS	WATER SUPPLY		5/6/2015	4	HL1B
			A) Hot water at hand sink in Starbucks was going on and off. Hot water was corrected by end of inspection.				
	EHF02	IN	COLD HOLDING		5/6/2015		
			A) Ham holding at 35 degrees.				
	EHF28	IN	ALL OTHER VIOLATIONS		5/6/2015		
			A) 2 Corrections from last inspection. B) Replace missing ceiling tile in dry storage. COS				

Food Establishment Public Inspection Report**From 4/30/15 thru 5/6/15****ESTABLISHMENT****AZTECA MUSIC HALL****500 N FM 1912**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFP41	EHF28	H90 DAY	ALL OTHER VIOLATIONS		5/3/2015	6	HL1B
			Ceiling required in all bar areas.				
	EHF14	IN	WATER SUPPLY		5/3/2015		
			Water results ok 4/29/15				
	EHF16	H90 DAY	HAND WASH FACILITIES ADEQUATE		5/3/2015		
			Hand sinks required in secondary bar areas to serve mixed drinks and or ice. 90 days to install sinks to approved septic system.				
	EHF23	H90 DAY	SEWAGE/WASTEWATER		5/3/2015		
			Stock tanks used for cooling drinks must be self draining. Route to approved drain-septic system. 90 days.				

Food Establishment Public Inspection Report

From 4/30/15 thru 5/6/15

ESTABLISHMENT

BARNES & NOBLE BOOKSELLERS INC

2415 S SONCY RD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF314	EHF20	COS	TOXIC ITEMS		5/5/2015	7	HL1B
			Sanitizer found too strong.				
	EHF13	COS	HACCP PLAN/TIME		5/5/2015		
			Soup found in cooler without a date label.				
	EHF28	H180 DAY	ALL OTHER VIOLATIONS		5/5/2015		
			A) Bottom of reachin in cooler needs to be cleaned. B) New handle needed for reach in cooler, by next inspection. C) Remove dishwasher from kitchen or repair dishwasher by next inspection.				

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From 4/30/15 thru 5/6/15

ESTABLISHMENT

**BIG SPENCER
4101 S LOOP 335 EAST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFR34	EHF28	H45 DAY	ALL OTHER VIOLATIONS		5/2/2015	3	HL1B
			a)Shelf or rack required above 3 compartment sink. b)Ceiling required within 60 days. Smooth, durable, non absorbent and easily cleanable. c)Door closers required on all exterior doors.				
	EHF18	H45 DAY	INSECT CONTAMINATION		5/2/2015		
			Insect control must be addressed. Fly strips not allowed. Obtain fly lights that trap insect in fixture.				

Food Establishment Public Inspection Report**From 4/30/15 thru 5/6/15**

ESTABLISHMENT**BL BISTRO INC
2203 S AUSTIN ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1197	EHF11	COS	PROPER HANDLING RTE Employee touching RTE food with bare hands		5/6/2015	7	HL1B
	EHF15	COS	EQUIPMENT ADEQUATE Drawer reachin under grill was not maintaining temperature, items removed		5/6/2015		

Food Establishment Public Inspection Report

From 4/30/15 thru 5/6/15

ESTABLISHMENT

**BLESSED SACRAMENT
1621 S HOUSTON ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT5316	EHF17	COS	HAND WASH WITH SOAP/TOWELS	No soap available for handwashing.	5/2/2015	17	HL1B FOOD
	EHF02	COS	COLD HOLDING	Hot dogs, ground beef, chorizo all holding out of temp control at 57F degrees. No cooler methods available. Cook immediately!	5/2/2015		
	EHF19	COS	RODENTS/ANIMALS/OPENINGS	Cookers didn't have lids.	5/2/2015		
	EHF24	COS	THERMOMETERS	No thermometer available.	5/2/2015		

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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					5/5/2015	0	HFOL

Food Establishment Public Inspection Report

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ESTABLISHMENT

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

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF280	EHF23	H 3 DAYS	SEWAGE/WASTEWATER		5/5/2015	3	HFOL	
			Freezer door has not been repaired. This is causing a major build up of ice. A \$50 reinspection fee will be charged to establishment for non-compliance. This problem must be fixed by 05-08-2015 or further action will be taken.					
HF280	EHF23	IN	SEWAGE/WASTEWATER		5/6/2015	0	HFOL	
			Door to freezer has been repaired. Correction from last follow up inspection.					

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ESTABLISHMENT**BROWNS PLAYHOUSE DAY CARE CNTR****605 4TH ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFC113	EHF14	IN	WATER SUPPLY		5/6/2015	0	HFOL
			Hot water was fixed. Continue food operations				

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ESTABLISHMENT**BURGER BAR THE
614 S POLK ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2378	EHF08	COS	GOOD HYGIENIC PRACTICES		5/6/2015	10	HL1B
			Several open employee drinks in kitchen.				
	EHF20	COS	TOXIC ITEMS		5/6/2015		
			Chemical cleaner stored on food prep table.				
	EHF25	COS	FOOD CONTACT SURFACES		5/6/2015		
			Ice bucket not clean.				

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ESTABLISHMENT

BURGER KING #2185

4317 TECKLA BLVD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF425	EHF25	COS	FOOD CONTACT SURFACES		5/4/2015	3	HL1B
			a)Clean food prep table b)Clean slicer c)Clean hot hold for burgers d) Clean fry hot hold				
	EHF22	IN	MANAGER KNOWLEDGE/CERTIFIED		5/4/2015		
			Corrected.				
	EHF03	IN	HOT HOLDING		5/4/2015		
			a)Chicken nuggets holding at 154F. b) Hamburger patties holding at 148F.				
	EHF28	H90 DAY	ALL OTHER VIOLATIONS		5/4/2015		
			a)Dust storage shelves b)Floor needs to be regouted; repeat violation a \$50 reinspection fee will be charged if not corrected by next inspection c)Floor in fry area needs to be cleaned d)Chicken thawing at room temperture e) Boxes with food on floor.				

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ESTABLISHMENT

BURGER KING #4796
4210 W INTERSTATE 40

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF493	EHF28	H10DAY	ALL OTHER VIOLATIONS		5/6/2015	22	HL1B
			Floor to walk in cooler has gaps and is not easily cleanable. b)Walk in lighting is not adequate. c)Walk in door will not self close. d)Dishes stacked wet.e)Light cover missing at exposed single service area.f)Ceiling hole over food prep.				
	EHF07	COS	ADEQUATE HAND WASHING		5/6/2015		
			Employee did not wash between handling raw potentially hazardous foods and ready to eat foods.				
	EHF10	COS	SOUND CONDITION		5/6/2015		
			Moldy onions in store room.				
	EHF02	COS	COLD HOLDING		5/6/2015		
			Egg product marked 'Keep Refrigerated' found not refrigerated and at 49 degrees.				
	EHF19	COS	RODENTS/ANIMALS/OPENINGS		5/6/2015		
			Service window open when not in use.				

Food Establishment Public Inspection Report**From 4/30/15 thru 5/6/15**

ESTABLISHMENT

BURGER KING #4796

HF493	EHF25	H10DAY	FOOD CONTACT SURFACES	5/6/2015	22	HL1B
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Splatter not cleaned from bottom of shelf above prep table.b)Dirty utensils on clean dish rack.c)Sanitizer buckets not used for dirty rags.d)Lid to ice machine unclean.e)Single service items stored unprotected. f)Hot hold not clean.g)Oven racks encrusted

	EHF24	COS	THERMOMETERS	5/6/2015		
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No thermometer in cold hold unit. b)Thermometers not in proper location in coolers.

Food Establishment Public Inspection Report

From 4/30/15 thru 5/6/15

ESTABLISHMENT**CALICO COUNTY****2410 PARAMOUNT BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF334	EHF25	COS	FOOD CONTACT SURFACES		5/6/2015	10	HL1B
			a)Clean shelves in reach-in cooler b)Remove date sticker before washing pans c) Clean green container with utensils d) Clean shelves in walk-in cooler e)Clean inside ice machine f)Clean grease build up on shelves by dish machine				
	EHF20	COS	TOXIC ITEMS		5/6/2015		
			Chemical bottle found without a label. Discarded.				
	EHF02	IN	COLD HOLDING		5/6/2015		
			Diced tomatoes holding at 39F in cold hold unit. In compliance.				
	EHF03	IN	HOT HOLDING		5/6/2015		
			Grits in hot hold holding at 156F. In compliance.				
	EHF13	COS	HACCP PLAN/TIME		5/6/2015		
			French toast batter found past its seven day date mark. Product was discarded.				

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ESTABLISHMENT

CALICO COUNTY

HF334	EHF28	COS	ALL OTHER VIOLATIONS	5/6/2015	10	HL1B
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a) Clean floor to walk in freezer b) Eggs stored over produce in walk in c) Raw meat stored over corn in reach-in
 d) RTE ice stored on floor in walk-in freezer

**CAMPUS CAFE THE
 910 9TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
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HFC281	EHF28	H90 DAY	ALL OTHER VIOLATIONS		5/6/2015	3	HL1B
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A) Small condensate leak in reach in freezer. Leak must be repaired by 8/6/15 or freezer will not be allowed to be used.

	EHF21	H90 DAY	MANUAL WARE WASHING		5/6/2015		
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A) Dish machine found not sanitizing. Facility has been using 3 compartment sink instead of dish machine. Dish machine must be repaired or removed by start of next school year. 8-6-15

Food Establishment Public Inspection Report

From 4/30/15 thru 5/6/15

ESTABLISHMENT

CANYON INTERMEDIATE SCHOOL

506 8TH ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFC201	EHF23	H 3 DAYS	SEWAGE/WASTEWATER		5/6/2015	3	HL1B
			A) Large wastewater leak in walk in freezer. Wastewater was frozen on a large amount of product. All food items were discarded. Leak must be repaired by 5-11-15				
	EHF28	H 3 DAYS	ALL OTHER VIOLATIONS		5/6/2015		
			A) Ceiling tile in kitchen must be placed in proper spot by 5-11-15.				

Food Establishment Public Inspection Report**From 4/30/15 thru 5/6/15**

ESTABLISHMENT**CANYON JUNIOR HIGH****910 9TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFC200	EHF28	COS	ALL OTHER VIOLATIONS		5/6/2015	0	HL1B
			A) Re-set outside window screen. B) Do not prop open bathroom door.				
	EHF02	IN	COLD HOLDING		5/6/2015		
			A) Ribs holding at 37 degrees.				

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From 4/30/15 thru 5/6/15

ESTABLISHMENT

CBA CONCESSION

1501 28TH ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFC320	EHF13	H90 DAY	HACCP PLAN/TIME		5/1/2015	7	HL1B
			Chili being held in cooler past the 7 day limit.				
	EHF24	H90 DAY	THERMOMETERS		5/1/2015		
			Thermometer in cooler not reading accurately and needs to be replaced.				
	EHF28	H90 DAY	ALL OTHER VIOLATIONS		5/1/2015		
			a)Cups stored on floor. Must be stored at least 6" off the ground. b)Cooler leaking and needs to be repaired. Must repair by next inspection.				

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ESTABLISHMENT

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

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2446	EHF25	COS	FOOD CONTACT SURFACES	A) Front reach in cooler needs to be cleaned. B) Top of ice maker needs to be cleaned. C) 2 corrections from last inspection.	5/4/2015	3	HFOL

COOL CAT 2200 SE 27TH AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFM55	EHF28	H90 DAY	ALL OTHER VIOLATIONS	Locks missing from freezers outside.	5/4/2015	0	HL1B

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ESTABLISHMENT

**COOL CAT TOO
2601 S GRAND ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF2207	EHF28	COS	ALL OTHER VIOLATIONS		5/4/2015	0	HL1B	
			a)Refrigerators and freezers must be removed from bathroom. b)All cups and spoons must be removed from bathroom.					

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

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF891	EHF25	COS	FOOD CONTACT SURFACES		5/5/2015	0	HFOL	
			A,B, corrected from previous inspection.					
	EHF21	COS	MANUAL WARE WASHING		5/5/2015			
			Corrected from previous inspection.					

Food Establishment Public Inspection Report

From 4/30/15 thru 5/6/15

ESTABLISHMENT

DONA JUANITA RESTAURANT

500 N FM 1912

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT5323					5/3/2015	0	HL1B FOOD

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ESTABLISHMENT

**DONUT STOP
4500 CANYON DR**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2614	EHF28	H180 DAY	ALL OTHER VIOLATIONS		5/6/2015	11	HL1B
			Light tubes need covered in storage room.				
	EHF25	COS	FOOD CONTACT SURFACES		5/6/2015		
			Cleaned utensils stored on paper sacks. b)Soda nozzles not cleaned daily.				
	EHF07	COS	ADEQUATE HAND WASHING		5/6/2015		
			Employee put on gloves to work with ready to eat foods with no hand wash.				
	EHF08	COS	GOOD HYGIENIC PRACTICES		5/6/2015		
			Employee used wrong sink to wash hands.				

Food Establishment Public Inspection Report**From 4/30/15 thru 5/6/15****ESTABLISHMENT****DYERS BAR B QUE
1619 S KENTUCKY ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF813	EHF24	COS	THERMOMETERS		5/6/2015	6	HL1B
			(a) Thermometer in walkin freezer broken (b) No thermometer in reachin in waite station				
	EHF17	COS	HAND WASH WITH SOAP/TOWELS		5/6/2015		
			No paper towels at handwashing sink in bar				
	EHF28	H90 DAY	ALL OTHER VIOLATIONS		5/6/2015		
			Ceiling tiles in waite station need to be replaced (b) Door on reachin in kitchen needs to be repaired (c) Gasket on kitchen reachin needs to be replaced (2 corrections from previous inspection)				

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From 4/30/15 thru 5/6/15

ESTABLISHMENT**EL GALLO GIRO
4400 SANBORN ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT5322					5/2/2015	0	HL1B FOOD

**EL GIRO
1800 BELL ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFM681	EHF20	COS	TOXIC ITEMS	Chemical spray bottle not labeled.	5/2/2015	3	HL1B

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ESTABLISHMENT

**EL TROPICO
500 N FM 1912**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT5317					5/3/2015	0	HL1B FOOD

**ELOTES CON RITMO
500 N FM 1912**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HFT5307	EHF12	COS	CROSS CONTAMINATION		5/3/2015	5	HL1B FOOD	
			Spoon found with handle down in food product - parmesan cheese.					

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ESTABLISHMENT

**EMBERS STEAKHOUSE
2501 S KENTUCKY ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1987	EHF13	COS	HACCP PLAN/TIME		5/6/2015	10	HL1B
			Salmon thawed in zero oxygen packaging in reach-in cooler. Vacuum packaging must be removed before fish is thawed.				
	EHF03	IN	HOT HOLDING		5/6/2015		
			a) Roast beef in hot hold holding at 194F. b) Macaroni and cheese in hot hold holding at 184F. In compliance.				
	EHF02	IN	COLD HOLDING		5/6/2015		
			Sliced tomatoes in cold hold holding at 33F. In compliance.				
	EHF21	COS	MANUAL WARE WASHING		5/6/2015		
			Sanitizer in dish machine not sanitizing at time of inspection. New sanitizer bucket was added.				
	EHF25	COS	FOOD CONTACT SURFACES		5/6/2015		
			a) Clean reach-in cooler shelves b) Clean vegetable slicer c) Clean out tubs used for storing lids d) Clean microwave				

Food Establishment Public Inspection Report**From 4/30/15 thru 5/6/15****ESTABLISHMENT****EMBERS STEAKHOUSE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1987	EHF28	COS	ALL OTHER VIOLATIONS		5/6/2015	10	HL1B

a) Clean shelves below prep. table b)Clean handwashing sink by employee restroom

EPIC**3605 SW 45TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF2671	EHF28	H 3 DAYS	ALL OTHER VIOLATIONS		5/5/2015	3	HL1B	
			All equipment must be NSF certified. Shelving for draining dishes required. b)Ceiling panels over oven must be sealed with no gaps to attic.					
	EHF19	H 3 DAYS	RODENTS/ANIMALS/OPENINGS		5/5/2015			
			Gap at back door bottom. Seal so no daylight shows.					

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ESTABLISHMENT**GOONEYS BAR & GRILL****705 S POLK ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2334	EHF20	COS	TOXIC ITEMS		5/5/2015	7	HL1B
			Chemical stored on clean dish shelf.				
	EHF10	COS	SOUND CONDITION		5/5/2015		
			Product marked keep refrigerated found not refrigerated.				
	EHF28	COS	ALL OTHER VIOLATIONS		5/5/2015		
			Dishwasher not sanitizing.				

Food Establishment Public Inspection Report

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ESTABLISHMENT

**GROUND CAFE THE
600 S TYLER ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1675	EHF28	IN	ALL OTHER VIOLATIONS		5/5/2015	0	HL1B

**HERNANDEZ BAKERY
1421 N NELSON ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF2463	EHF28	H90 DAY	ALL OTHER VIOLATIONS		5/4/2015	0	HFOL	
			All unnecessary equipment or broken equipment must be removed from establishment. 1 correction from last inspection.					
	EHF15	IN	EQUIPMENT ADEQUATE		5/4/2015			
			Corrected.					

Food Establishment Public Inspection Report

From 4/30/15 thru 5/6/15

ESTABLISHMENT

HOLIDAY INN EXPRESS AMA WEST

8330 W AMARILLO BLVD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2179					5/6/2015	0	HL1B

IGUANA RESTAURANT

2618 E AMARILLO BLVD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFM682	EHF28	H10DAY	ALL OTHER VIOLATIONS		5/5/2015	0	HL1B

Correct Mobile Permit numbers need to be added to unit.

Food Establishment Public Inspection Report

From 4/30/15 thru 5/6/15

ESTABLISHMENT

**IGUANO TACO
2617 E AMARILLO BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2669	EHF28	H10DAY	ALL OTHER VIOLATIONS		5/5/2015	0	H PREOPEN
			a. Vent hood needs to be inspected prior to opening. b. Covered trashcan needed in restroom. c. Bathroom door and exterior door need to be self closing. d.All unfinished wood surfaces need to be painted. e.Holes in floor need to be repaired.				
	EHF17	H10DAY	HAND WASH WITH SOAP/TOWELS		5/5/2015		
			Soap and Paper towels needed at both handsinks.				
	EHF19	H10DAY	RODENTS/ANIMALS/OPENINGS		5/5/2015		
			Exterior door needs to be sealed on all 4 sides.				
	EHF25	H10DAY	FOOD CONTACT SURFACES		5/5/2015		
			All food contact surfaces need to be cleaned.				

Food Establishment Public Inspection Report

From 4/30/15 thru 5/6/15

ESTABLISHMENT**JUDYS PLACE
2700 S GRAND ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF836	EHF15	IN	EQUIPMENT ADEQUATE		5/4/2015	0	HFOL	
			Cooler still holding at 60F. Will continue to use ice on prep line to maintain food temperature of 41F or less. In compliance.					

Food Establishment Public Inspection Report

From 4/30/15 thru 5/6/15

ESTABLISHMENT

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

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2469	EHF08	COS	GOOD HYGIENIC PRACTICES		5/6/2015	10	HL1B
			Handsink being used for other purposes than handwashing.				
	EHF25	COS	FOOD CONTACT SURFACES		5/6/2015		
			a)Soda nozzle needed to be cleaned. b)Inside of ice machine needed to be cleaned.				
	EHF24	COS	THERMOMETERS		5/6/2015		
			Thermometer needed in reach in cooler.				

Food Establishment Public Inspection Report

From 4/30/15 thru 5/6/15

ESTABLISHMENT

**LA FRONTERA
1401 S ARTHUR ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF411	EHF23	IN	SEWAGE/WASTEWATER	Handsink repaired. Correction from last inspection.	5/5/2015	0	HFOL

LAWNDALE ELEMENTARY 2215 S BIVINS ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF651	EHF03	IN	HOT HOLDING	Steak holding at 137F, green beans holding at 165F. In compliance	5/6/2015	0	HL1B
	EHF28	H90 DAY	ALL OTHER VIOLATIONS	Self serve fruit area on serving line has no sneeze shield. Sneeze shield is needed to prevent contamination of fruit. Chipped glass needs to be replaced.	5/6/2015		

Food Establishment Public Inspection Report**From 4/30/15 thru 5/6/15****ESTABLISHMENT****LEGACY REHABILITATION & LIVING****4033 SW 51ST AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF2368	EHF28	H30 DAY	ALL OTHER VIOLATIONS		5/6/2015	0	HL1B	
			Texas food establishment rules state the ceiling in kitchen must be smooth and easily cleanable. The new ceiling was installed textured. Remove texture and ensure a smooth non porous easily cleanable surface.					

LLUVIA IMPORTS**4400 SANBORN ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HFT5331	EHF08	COS	GOOD HYGIENIC PRACTICES		5/2/2015	9	HL1B FOOD	
			You are not allowed to eat in booth where food is served.					
	EHF09	COS	APPROVED SOURCE/LABELING		5/2/2015			
			Chicharones did not have labels.					

Food Establishment Public Inspection Report

From 4/30/15 thru 5/6/15

ESTABLISHMENT

LONE STAR BAR & GRILL

935 E FM 1151

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFR82	EHF14	IN	WATER SUPPLY		5/2/2015	3	HFOL
			Water sample tests required monthly - Results 4/20/15 ok				
	EHF23	H10DAY	SEWAGE/WASTEWATER		5/2/2015		
			Repair clean-out between tanks in back.				
	EHF28	H10DAY	ALL OTHER VIOLATIONS		5/2/2015		
			a)Walkin interior finishes must be smooth and easily cleanable, nonabsorbent and durable. 3rd notice - 21 days. b)Suggest level dirt above drain field to prevent storm water collection.				

Food Establishment Public Inspection Report

From 4/30/15 thru 5/6/15

ESTABLISHMENT

**LUPITAS GRILL
3221 S WESTERN ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2218	EHF22	H10DAY	MANAGER KNOWLEDGE/CERTIFIED		5/5/2015	3	HFOL
Certified food manager class must be taken by full time employee. This must be done by 05-15-2015.							

**MCDONALDS
2000 S WESTERN ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2399					5/6/2015	0	HM4

Food Establishment Public Inspection Report

From 4/30/15 thru 5/6/15

ESTABLISHMENT

OAKDALE ELEMENTARY 2711 S HILL ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF757	EHF03	IN	HOT HOLDING		5/6/2015	0	HL1B
			Chili macaroni and cheese holding at 151F. In compliance.				

OASIS 900 23RD ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFC286	EHF23	IN	SEWAGE/WASTEWATER		5/6/2015	0	HFOLLOWUP
			A) Corrected				
	EHF28	IN	ALL OTHER VIOLATIONS		5/6/2015		
			A) Corrected				

Food Establishment Public Inspection Report

From 4/30/15 thru 5/6/15

ESTABLISHMENT**OASIS OF THE RACES
4101 S LOOP 335 EAST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFR35					5/2/2015	0	HL1B

**OCHA SEAFOOD
4502 S WASHINGTON ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1072	EHF25	COS	FOOD CONTACT SURFACES		5/6/2015	7	HL1B
			Rice spoon held in water at room temperature. Spoon must be held hot or replaced each use.				
	EHF10	COS	SOUND CONDITION		5/6/2015		
			Dented can on shelf for use.				

Food Establishment Public Inspection Report

From 4/30/15 thru 5/6/15

ESTABLISHMENT

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

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1115	EHF21	IN	MANUAL WARE WASHING Dishwasher repaired. Sanitizing at 50ppm chlorine.		5/5/2015	0	HFOL
HF1115	EHF21	IN	MANUAL WARE WASHING Dishwasher repaired. Sanitizing at 50ppm chlorine.		5/5/2015	0	HFOL

Food Establishment Public Inspection Report

From 4/30/15 thru 5/6/15

ESTABLISHMENT

**PESCARAZ
3415 BELL ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1970	EHF21	COS	MANUAL WARE WASHING		5/4/2015	10	HL1B
			Dish machine sanitizing below 50PPM (chlorine); New jug of sanitizer was added. COS.				
	EHF25	COS	FOOD CONTACT SURFACES		5/4/2015		
			Clean gaskets and inside of reach-in cooler on cook line.				
	EHF08	COS	GOOD HYGIENIC PRACTICES		5/4/2015		
			Bucket found inside handwashing sink. Removed.				
	EHF03	IN	HOT HOLDING		5/4/2015		
			Cooked meat balls holding at 186F.				
	EHF02	IN	COLD HOLDING		5/4/2015		
			a) Sliced tomatoes in cold hold holding at 38F. b) Cooked chicken holding at 36F.				

Food Establishment Public Inspection Report

From 4/30/15 thru 5/6/15

ESTABLISHMENT

PESCARAZ

HF1970	EHF28	COS	ALL OTHER VIOLATIONS	5/4/2015	10	HL1B
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a. Dented can found on shelf for use. Removed. b. Two corrections from last inspection.

**PETRO STOPPING CENTERS I S R
8500 E INTERSTATE 40**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
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HF1559	EHF02	COS	COLD HOLDING		5/4/2015	12	HL1B
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Ready to eat food in cooler temped at 45F in make table. Should be at or below 41F.

	EHF12	COS	CROSS CONTAMINATION		5/4/2015		
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Raw bacon stored on top of plastic cups of alfredo sauce in make table. Employee took raw bacon and placed it on a cutting board where ready to eat food is likely to be prepped/placed.

	EHF15	H 3 DAYS	EQUIPMENT ADEQUATE		5/4/2015		
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Make table not holding proper temperature. Should be holding at or below 41F.

Food Establishment Public Inspection Report

From 4/30/15 thru 5/6/15

ESTABLISHMENT

PETRO STOPPING CENTERS T S 8500 E INTERSTATE 40

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1560	EHF28	IN	ALL OTHER VIOLATIONS		5/4/2015	0	HL1B

PIZZA HUT 5101 S WESTERN ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF351	EHF28	H10DAY	ALL OTHER VIOLATIONS		5/6/2015	3	HL1B	
			Air vents dirty.b)Top of oven dirty. c)Walk in shelves and to go bag and box rack greasy.d)Past inspection not posted. Future violations will require a \$50 reinspection fee.					
	EHF19	H10DAY	RODENTS/ANIMALS/OPENINGS		5/6/2015			
			Gap at top of back door. Seal to prevent insects and dust.					

Food Establishment Public Inspection Report

From 4/30/15 thru 5/6/15

ESTABLISHMENT**PLEASANT VALLEY ELEMENTARY**

4413 RIVER RD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF654	EHF28	H180 DAY	ALL OTHER VIOLATIONS		5/6/2015	0	HL1B
			Vent hood needs to be cleaned.				

PLUM CREEK PLACE
6800 PLUM CREEK DR

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2462					5/6/2015	0	HFOL

Food Establishment Public Inspection Report

From 4/30/15 thru 5/6/15

ESTABLISHMENT

PRINCESS CANDIDATE C CORDOVA**1621 S HOUSTON ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT5321					5/2/2015	0	HL1B FOOD

PUCKETT ELEMENTARY**6700 OAKHURST DR**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF743	EHF25	COS	FOOD CONTACT SURFACES		5/6/2015	3	HL1B

All scoops must have a handle, and handle must be stored out of product.

Food Establishment Public Inspection Report

From 4/30/15 thru 5/6/15

ESTABLISHMENT

REEVES - HINGER ELEMENTARY

1005 21ST ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFC124	EHF20	COS	TOXIC ITEMS		5/6/2015	7	HL1B
			A) Insect or rodent trap cannot be stored on prep sink. Store away from all food and food contact surfaces.				
	EHF13	COS	HACCP PLAN/TIME		5/6/2015		
			A) Several opened ready to eat foods being held past 7 days. All foods were discarded.				
	EHF03	IN	HOT HOLDING		5/6/2015		
			A) Chicken nuggets holding at 140 degrees.				
	EHF02	IN	COLD HOLDING		5/6/2015		
			A) Cooler holding at 40 degrees.				
	EHF28	COS	ALL OTHER VIOLATIONS		5/6/2015		
			A) Bathroom door must be self closing, or locker room door must be self closing and not propped open. B) All self service food items must remain behind a sneeze shield during service.				

Food Establishment Public Inspection Report

From 4/30/15 thru 5/6/15

ESTABLISHMENT

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

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2639	EHF19	IN	RODENTS/ANIMALS/OPENINGS	Back door repaired. Screen door added.	5/6/2015	0	HFOL

ROLLING HILLS ELEMENTARY**2800 W CHERRY AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFP8	EHF28	COS	ALL OTHER VIOLATIONS	Clean shelves in dry storage.	5/6/2015	0	HL1B

Food Establishment Public Inspection Report

From 4/30/15 thru 5/6/15

ESTABLISHMENT

ROUTE 66 MOTOR SPEEDWAY

4101 S LOOP 335 EAST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFR25	EHF28	COS	ALL OTHER VIOLATIONS		5/5/2015	6	HL1B
			All food service workers must have hair restraints.cos b)Wipe down found @200 ppm- cos				
	EHF19	H45 DAY	RODENTS/ANIMALS/OPENINGS		5/5/2015		
			Back door must be self closing. Do not prop door open. If you must have air vent, install screen door.				
	EHF15	COS	EQUIPMENT ADEQUATE		5/5/2015		
			Sneeze guard @ grill does not protect food-take out of service until corrected.				

Food Establishment Public Inspection Report

From 4/30/15 thru 5/6/15

ESTABLISHMENT

**SALVATION ARMY
400 S HARRISON ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF416	EHF17	COS	HAND WASH WITH SOAP/TOWELS No towels in restroom		5/4/2015	10	HL1B
	EHF10	COS	SOUND CONDITION Molded produce in walkin		5/4/2015		
	EHF25	COS	FOOD CONTACT SURFACES Can opener needed to be cleaned		5/4/2015		
	EHF28	COS	ALL OTHER VIOLATIONS (a) Food on floor in walkin freezer (b) Handwashing signs needed in restroom (c) Wall above three compartment sink needs to be wiped down		5/4/2015		

Food Establishment Public Inspection Report

From 4/30/15 thru 5/6/15

ESTABLISHMENT**SCHLOTZSKYS DELI
1619 S KENTUCKY ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF502					5/5/2015	0	HFOL

**SNO BALL STOP
100 23RD ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFC130	EHF28	H90 DAY	ALL OTHER VIOLATIONS	Defrost cooler by next inspection.	5/2/2015	0	HL1B

Food Establishment Public Inspection Report**From 4/30/15 thru 5/6/15**

ESTABLISHMENT

**SNOW HUT
2701 S CLEVELAND ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFM695	EHF28	H10DAY	ALL OTHER VIOLATIONS		5/5/2015	0	H PREOPEN
			Stand must be maintained on wheels. Cannot open until corrections are made.				
	EHF14	H10DAY	WATER SUPPLY		5/5/2015		
			Fresh water tank needed. Cannot be permanetly plumbed.				

Food Establishment Public Inspection Report

From 4/30/15 thru 5/6/15

ESTABLISHMENT

**SOUTH DOCK CAFETERIA
1401 FARMERS AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1949	EHF10	COS	SOUND CONDITION		5/6/2015	4	HL1B
			Can of olives found heavily dented on shelf for use. Removed.				
	EHF02	IN	COLD HOLDING		5/6/2015		
			Diced tomatoes holding at 39F in cold hold. In compliance.				
	EHF03	IN	HOT HOLDING		5/6/2015		
			Cooked sausage in hot hold holding at 149F. In compliance.				
	EHF28	COS	ALL OTHER VIOLATIONS		5/6/2015		
			a) Tongs used to handle RTE food can not be stored in ice used for cooling b) Can opener needs a new blade c) One correction from last inspection				

Food Establishment Public Inspection Report**From 4/30/15 thru 5/6/15****ESTABLISHMENT****STOCKYARDS CAFE
100 N MANHATTAN ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2450	EHF28	COS	ALL OTHER VIOLATIONS		5/5/2015	3	HL1B
			a)Store all wipe down rags in sanitizer when not in use. b)Raw meat found stored above potatoes. Store raw meat below ready to eat foods.c)Ceiling vents dusted, correction from last inspection.				
	EHF23	H10DAY	SEWAGE/WASTEWATER		5/5/2015		
			Reach in cooler has condensate leak and needs to be repaired.				

Food Establishment Public Inspection Report

From 4/30/15 thru 5/6/15

ESTABLISHMENT

SUBWAY

6000 S WESTERN ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF1616	EHF15	IN	EQUIPMENT ADEQUATE		5/4/2015	0	HFOL	
			A) Corrected. Cooler holding at 38 degrees.					
	EHF28	IN	ALL OTHER VIOLATIONS		5/4/2015			
			A) Corrected.					

Food Establishment Public Inspection Report

From 4/30/15 thru 5/6/15

ESTABLISHMENT

**SUSHIC, LLC
2402 4TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFC309	EHF03	COS	HOT HOLDING		5/6/2015	14	HL1B
			A) Pork potstickers holding at 110 degrees. must be held at 135 degrees or above at all times				
	EHF25	H90 DAY	FOOD CONTACT SURFACES		5/6/2015		
			A) Counter has large crack running the width of the counter. Counter must either be replaced or sealed professionally, must be fixed by next inspection.				
	EHF27	H90 DAY	ESTABLISHMENT PERMIT		5/6/2015		
			A) Current copy of food establishment permit must be bought for \$25 dollars if it cannot be found.				
	EHF22	H90 DAY	MANAGER KNOWLEDGE/CERTIFIED		5/6/2015		
			A) No food manager (Repeat 2x) If food manager is not obtained by 8/6/15 establishment will not be allowed to operate. City food manager schedule was given.				

Food Establishment Public Inspection Report

From 4/30/15 thru 5/6/15

ESTABLISHMENT**TAQUERIA RIVERA
2602 SE 3RD AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFM1	EHF21	NO	MANUAL WARE WASHING		5/2/2015	3	HL1B
			Two compartment sink must be clear of microwave and other items.				
	EHF24	H10DAY	THERMOMETERS		5/2/2015		
			Prep ref. thermometers in back of cooler--- must be in warmest part of unit.				
	EHF28	H10DAY	ALL OTHER VIOLATIONS		5/2/2015		
			Grease build up in side unit. Mobile unit must be cleaned and brought by office for follow up inspection within 10-days. Corners, elec. fixtures, electrical wires free from build up.				

500 N FM 1912

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT5311	EHF25	COS	FOOD CONTACT SURFACES		5/3/2015	6	HL1B FOOD
			Inside of unit must be cleaned.				

Food Establishment Public Inspection Report

From 4/30/15 thru 5/6/15

ESTABLISHMENT

TAQUERIA RIVERA

HFT5311	EHF21	COS	MANUAL WARE WASHING	5/3/2015	6	HL1B FOOD
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2 compartment sink must be usable at all times. Clean off drain area.

TAQUERIA Y RESTAURANT EL SOL

500 N FM 1912

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT5319					5/2/2015	0	HL1B FOOD

Food Establishment Public Inspection Report

From 4/30/15 thru 5/6/15

ESTABLISHMENT**TASCOSA GOLF CLUB
4502 FAIRWAY DR**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF435	EHF28	H90 DAY	ALL OTHER VIOLATIONS		5/4/2015	3	HL1B
			Wall at walkin needs to be repaired (1 correction from previous inspection)				
	EHF20	COS	TOXIC ITEMS		5/4/2015		
			Chemical bottle not labeled				

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

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1961	EHF15	IN	EQUIPMENT ADEQUATE		5/4/2015	0	HFOL
			Cooler holding at below 41F. In compliance.				

Food Establishment Public Inspection Report

From 4/30/15 thru 5/6/15

ESTABLISHMENT

**TEXAS STEAK EXPRESS
2600 S KENTUCKY ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2277	EHF13	COS	HACCP PLAN/TIME		5/6/2015	10	HL1B
			Salmon in reduced oxygen packaging not thawed properly. This packaging must be removed before thawing to prevent growth of C. botulinum.				
	EHF03	IN	HOT HOLDING		5/6/2015		
			Cooked mushrooms in hot hold holding at 188F. In compliance.				
	EHF20	COS	TOXIC ITEMS		5/6/2015		
			Labels are needed on all spray bottles in establishment. Repeat violation.				
	EHF25	COS	FOOD CONTACT SURFACES		5/6/2015		
			a)Clean inside of ice machine b)Handle to sugar scoop stored touching sugar (repeat violation)				
	EHF28	COS	ALL OTHER VIOLATIONS		5/6/2015		
			a) Clean blower covers in reach-in coolers b) Clean blower covers in walk-in cooler c)Clean filters to ice machine d)Clean outside of bulk sugar containers e) Blade to can opener needs to be sharpened or replaced				

Food Establishment Public Inspection Report

From 4/30/15 thru 5/6/15

ESTABLISHMENT

THAI TOWN RESTAURANT**1300 ROSS ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF841	EHF28	IN	ALL OTHER VIOLATIONS		5/5/2015	0	HFOL	
			Chest freezer gasket repaired. Correction from last inspection.					
	EHF21	IN	MANUAL WARE WASHING		5/5/2015			
			Warewashing machine sanitizing at proper strength. Correction from last inspection.					

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

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF635					5/5/2015	0	HFOL

Food Establishment Public Inspection Report**From 4/30/15 thru 5/6/15****ESTABLISHMENT****TRAVIS MIDDLE SCHOOL****2815 MARTIN RD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF669	EHF19	H10DAY	RODENTS/ANIMALS/OPENINGS		5/4/2015	3	HFOL
				Back door sweep in chemical room still not repaired. Must correct by 5/14/15 or a \$50 reinspection fee will be charged. This is a repeat violation.			

USSERY-ROAN TX STATE VETERAN H**1020 TASCOSA RD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1507	EHF23	COS	SEWAGE/WASTEWATER		5/6/2015	6	HL1B
				Condensate leak was dripping on boxes in freezer			
	EHF25	COS	FOOD CONTACT SURFACES		5/6/2015		
				Cappuccino machine needed to be cleaned			

Food Establishment Public Inspection Report

From 4/30/15 thru 5/6/15

ESTABLISHMENT**VANDERHAM COURTNEY
8201 W AMARILLO BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT5303					5/2/2015	0	HL1B FOOD
HFT5304	EHF07	COS	ADEQUATE HAND WASHING	Hands not being washed on a routine basis.	5/2/2015	4	HL1B FOOD

Food Establishment Public Inspection Report

From 4/30/15 thru 5/6/15

ESTABLISHMENT**WALMART
1701 N 23RD ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT5324					5/2/2015	0	HL1B FOOD

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

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFD29					5/4/2015	0	HL1B

Food Establishment Public Inspection Report

From 4/30/15 thru 5/6/15

ESTABLISHMENT

WILLOW VISTA INTERMEDIATE

7600 PAVILLARD DR

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF218					5/6/2015	0	HL1B

WOODLANDS ELEMENTARY

2501 N COULTER ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF830	EHF28	IN	ALL OTHER VIOLATIONS		5/6/2015	0	HFOL
			Walkin condenser cleaned				
	EHF15	IN	EQUIPMENT ADEQUATE		5/6/2015		
			Reachin not maintaining temperature, not being used				