

**Food Establishment Public Inspection Report**  
**From 2/12/15 thru 2/18/15**

---

**ESTABLISHMENT**

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

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>
HF2643	EHF16	COS	HAND WASH FACILITIES ADEQUATE		2/18/2015	0	H PREOPEN
			Sink in bar dedicated for hand washing only.				
	EHF22	H30 DAY	MANAGER KNOWLEDGE/CERTIFIED		2/18/2015		
			You will need to have someone take Food Manager Class March 11 and test on March 13.				
	EHF23	H30 DAY	SEWAGE/WASTEWATER		2/18/2015		
			Beer tub needs to be conected to a drain.				
	EHF28	H30 DAY	ALL OTHER VIOLATIONS		2/18/2015		
			a)Light shield needed on light over ice machine near dance floor. b)Ceiling needed over ice machine in storage room.				

**Food Establishment Public Inspection Report**

From 2/12/15 thru 2/18/15

---

**ESTABLISHMENT**

---

**ABC LEARNING CENTER I  
5901 HILLSIDE RD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFD30	EHF28	H90 DAY	ALL OTHER VIOLATIONS		2/18/2015	0	HL1B
			A)Repair drywall behind 3 compartment sink by next inspection.				
	EHF03	IN	HOT HOLDING		2/18/2015		
			A)Cooler holding at 40 degrees.				

## Food Establishment Public Inspection Report

From 2/12/15 thru 2/18/15

---

**ESTABLISHMENT**

**ABC LEARNING CENTER II**

**5709 SW 45TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFD8	EHF02	IN	COLD HOLDING		2/18/2015	7	HL1B
			A)Milk holding at 35 degrees.				
	EHF13	COS	HACCP PLAN/TIME		2/18/2015		
			A)Open lunch meat found being held past 7 days. Discarded.				
	EHF21	COS	MANUAL WARE WASHING		2/18/2015		
			A)Dishes are only being washed with soap. All dishes must be washed, rinsed, sanitized, air dried.				

**Food Establishment Public Inspection Report****From 2/12/15 thru 2/18/15****ESTABLISHMENT****AFC SUSHI @ UNITED #526****2530 S GEORGIA ST**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>
HF1320	EHF28	H90 DAY	ALL OTHER VIOLATIONS		2/17/2015	3	HL1B
			Sliding door to reach-in cooler is being held together with tape---tape can not be used; need to fix or replace door.				
	EHF25	COS	FOOD CONTACT SURFACES		2/17/2015		
			Scale needed to be cleaned.				

## Food Establishment Public Inspection Report

From 2/12/15 thru 2/18/15

---

**ESTABLISHMENT**

**AUSTIN MIDDLE SCHOOL**

**1808 WIMBERLY RD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF667	EHF28	COS	ALL OTHER VIOLATIONS		2/13/2015	3	HL1B
			a)Knife stored in sanitizer. Do not store utensils in sanitizer. b)Old date marking stickers on clean dishes. Remove stickers before cleaning. c)Can-opener needs new blade.				
	EHF23	H10DAY	SEWAGE/WASTEWATER		2/13/2015		
			Condensation leak in freezer. 10 days to repair.				

**Food Establishment Public Inspection Report**

From 2/12/15 thru 2/18/15

---

**ESTABLISHMENT**

---

**BAKER BROS AMERICAN DELI  
1901 S GEORGIA ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2244	EHF25	COS	FOOD CONTACT SURFACES		2/12/2015	7	HL1B
			a)Serving spoons stored with dried tea residue, cleaned. b)Clean tea nozzles.				
	EHF10	COS	SOUND CONDITION		2/12/2015		
			Dented cans found on shelf for use. Removed by manager.				
	EHF28	H90 DAY	ALL OTHER VIOLATIONS		2/12/2015		
			a)Missing ceiling tile in kitchen needs to be replaced. b)Covered trash can needed in womens restroom. c)Back door needs self-closing mechanism. d)Doors to the men's and women's restrooms need to have a self-closing mechanism.				

**Food Establishment Public Inspection Report**

From 2/12/15 thru 2/18/15

---

**ESTABLISHMENT**

---

**BELMAR BAKERY & CAFE WOLFLIN V****2606 SW 22ND AVE**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>
HF2475	EHF23	IN	SEWAGE/WASTEWATER		2/12/2015	0	HFOL
			a)Corrected. b)Corrected.				
	EHF21	IN	MANUAL WARE WASHING		2/12/2015		
			Corrected.				

**Food Establishment Public Inspection Report**

From 2/12/15 thru 2/18/15

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

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF478	EHF25	COS	FOOD CONTACT SURFACES		2/18/2015	7	HL1B
			Bottom shelf in dry storage/baking area needed to be cleaned.				
	EHF09	COS	APPROVED SOURCE/LABELING		2/18/2015		
			Items found in walk in cooler that needed to be date marked.				

**BIVINS ELEMENTARY  
1500 S FANNIN ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF650	EHF29	IN	RECOGNITION		2/13/2015	0	HL1B
			Kitchen is consistently clean.				

## Food Establishment Public Inspection Report

From 2/12/15 thru 2/18/15

---

### ESTABLISHMENT

#### BOWIE MIDDLE SCHOOL 2905 TEE ANCHOR BLVD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF677	EHF03	IN	HOT HOLDING		2/12/2015	0	HL1B
			Chicken holding at 158F. Beans holding at 145F. In compliance.				

#### BRACEROS BAR AND GRILL 2822 SW 6TH AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2152	EHF02	COS	COLD HOLDING		2/12/2015	9	HINVEST
			Roasted peppers from yesterday were at 45 degrees.				
	EHF10	COS	SOUND CONDITION		2/12/2015		
			Frozen fish in cryovac was thawed without removing from package, this can cause botulism toxin to form in fish.				

**Food Establishment Public Inspection Report**

From 2/12/15 thru 2/18/15

---

**ESTABLISHMENT**

---

**BROWNS PLAYHOUSE DAY CARE CNTR**

605 4TH ST

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>
HFC113	EHF02	IN	COLD HOLDING		2/16/2015	0	HL1B
			A)Cooler holding at 40 degrees.				
	EHF28	COS	ALL OTHER VIOLATIONS		2/16/2015		
			A)Corrected. B)Corrected. C)Store raw eggs below ready to eat foods.				

**Food Establishment Public Inspection Report**

From 2/12/15 thru 2/18/15

**ESTABLISHMENT****BUCKHORN FAMILY RESTAURANT**

7000 E INTERSTATE 40

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF801	EHF25	COS	FOOD CONTACT SURFACES		2/18/2015	3	HL1B
			Blender needed to be cleaned.				
	EHF28	H60 DAY	ALL OTHER VIOLATIONS		2/18/2015		
			A)Seals on make table on cook's line need to be replaced. (60 days) B)Onions stored on floor in dry storage area. COS C)Raw eggs stored over ready to eat food in cooler.				

**BURGER BARN**

8528 N US HWY 287

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFP22	EHF28	H90 DAY	ALL OTHER VIOLATIONS		2/13/2015	0	HL1B
			a)Vent hood needs to be cleaned. b)All gaskets on reach in coolers need to be cleaned. c)Air vents need to be cleaned.				

## Food Establishment Public Inspection Report

From 2/12/15 thru 2/18/15

---

### ESTABLISHMENT

**BURGER KING #4796**  
**4210 W INTERSTATE 40**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF493					2/13/2015	0	HFOL

**BYOB BURGER COMPANY**  
**6200 HILLSIDE RD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2140	EHF28	H90 DAY	ALL OTHER VIOLATIONS		2/17/2015	0	HFOL

Grease dumpster is not being kept clean. Food on top and on ground at dumpster. Dumpster areas must be clean at all times. Future violations will result in a \$50 compliance fee.

**Food Establishment Public Inspection Report**

**From 2/12/15 thru 2/18/15**

---

**ESTABLISHMENT**

**CHICKEN EXPRESS  
3514 E INTERSTATE 40**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>
HF2182	EHF28	IN	ALL OTHER VIOLATIONS	Corrected from previous inspection.	2/16/2015	0	HFOL

## Food Establishment Public Inspection Report

From 2/12/15 thru 2/18/15

---

### ESTABLISHMENT

#### CHIPOTLE MEXICAN GRILL

2414 S GEORGIA ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2500	EHF02	COS	COLD HOLDING		2/16/2015	29	HL1B
			Walk-in cooler holding PHFs at 54F. Need to be 41F or below at all times.				
	EHF07	COS	ADEQUATE HAND WASHING		2/16/2015		
			Employee's need to wash hands at all times during food preparation & working w/exposed foods. Hands need washed & gloves changed after touching non-food related items including clothes, body, receipts, etc. Hands must be washed before putting gloves on.				
	EHF13	COS	HACCP PLAN/TIME		2/16/2015		
			a)Fresh pinto beans were being put on top of older pinto beans. Need to put older beans above newer. b)Fresh pork being stored above older cooked pork-older pork should be on above new.				
	EHF15	H10DAY	EQUIPMENT ADEQUATE		2/16/2015		
			a)PHF holding at 104F in hot holding unit by to-go area; must hold food at 135F or above. 10-days to correct. b)PHF being held at 113F in hot hold by grill; must hold food at 135F or above. 10 days to correct.				
	EHF12	COS	CROSS CONTAMINATION		2/16/2015		
			Box of RTE chips on floor was soaked through with water from ground. Discarded by manager.				

**Food Establishment Public Inspection Report**

From 2/12/15 thru 2/18/15

**ESTABLISHMENT****CHIPOTLE MEXICAN GRILL**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2500	EHF25	COS	FOOD CONTACT SURFACES		2/16/2015	29	HL1B
			Dishes stored uncleaned on drying rack. All dishes must be cleaned to sight and touch.				
	EHF22	H45 DAY	MANAGER KNOWLEDGE/CERTIFIED		2/16/2015		
			Food manager is needed at establishment. 45 days to correct.				
	EHF16	H10DAY	HAND WASH FACILITIES ADEQUATE		2/16/2015		
			Hand sink in ware-washing area blocked. Make sure all hand sinks are readily accessible.				

**CHRIST LUTHERAN CHILD DEVE**

2400 N COULTER ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFD3					2/12/2015	0	HL1B

## Food Establishment Public Inspection Report

From 2/12/15 thru 2/18/15

---

**ESTABLISHMENT**

**CONNER PLACE  
2 COTTONWOOD LN**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFC324	EHF28	H60 DAY	ALL OTHER VIOLATIONS		2/16/2015	3	HL1B
			A)Areas of kitchen floor are coming up. Floor needs to be repaired. Note***Cabinets and flooring are going to be replaced within 6 months.				
	EHF25	COS	FOOD CONTACT SURFACES		2/16/2015		
			A)Clean out cabinet drawer where coffee filters are stored.				
	EHF02	IN	COLD HOLDING		2/16/2015		
			A)Cooler holding at 40 degrees.				

**Food Establishment Public Inspection Report**

From 2/12/15 thru 2/18/15

**ESTABLISHMENT****CRAVE FACTORY THE  
4925 S WESTERN ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF2481	EHF10	COS	SOUND CONDITION		2/13/2015	4	HL1B	
			Dented cans on shelf for use.					

**CROCKETT MIDDLE SCHOOL  
4720 FLOYD AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF214	EHF25	COS	FOOD CONTACT SURFACES		2/18/2015	3	HL1B	
			Cart with single service cups stored on it needs to be cleaned.					
	EHF28	COS	ALL OTHER VIOLATIONS		2/18/2015			
			Blade to can opener needed to be sharpened or replaced with new blade.					

## Food Establishment Public Inspection Report

From 2/12/15 thru 2/18/15

---

**ESTABLISHMENT**

**DONUT STOP  
4300 S COULTER ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2616	EHF28	H10DAY	ALL OTHER VIOLATIONS		2/18/2015	21	HL1B
			Floor paint is chipped and not smooth and easily cleanable. Repaint floor. Second notice this violation. Future violations will result in a reinspection fee. b)End caps missing on light tubes. c)Coffee filters must be stored covered.				
	EHF12	COS	CROSS CONTAMINATION		2/18/2015		
			Tray raw donuts setting on mop sink.				
	EHF08	COS	GOOD HYGIENIC PRACTICES		2/18/2015		
			Hand sink used for other purposes. Scissors stored in hand sink. b)Open employee drink in kitchen. c)Personal items stored with store foods. Purses and cell phones should not be stored with foods or food equipment.				
	EHF07	COS	ADEQUATE HAND WASHING		2/18/2015		
			No employee hand washing before glove change or job change.				
	EHF22	H30 DAY	MANAGER KNOWLEDGE/CERTIFIED		2/18/2015		
			No certified food manager. Future violations of this item will result in a reinspection fee.				

**Food Establishment Public Inspection Report**

**From 2/12/15 thru 2/18/15**

---

**ESTABLISHMENT**

**DONUT STOP**

HF2616      EHF24      COS      THERMOMETERS      2/18/2015      21      HL1B

No thermometer in milk cooler. Check thermometers every shift.

EHF25      COS      FOOD CONTACT SURFACES      2/18/2015

Sugar and frosting buckets stored on floor. No foods may be stored on floor.

## Food Establishment Public Inspection Report

From 2/12/15 thru 2/18/15

---

**ESTABLISHMENT**

**EASTRIDGE LANES INC  
5405 E AMARILLO BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF186	EHF24	IN	THERMOMETERS	Thermometer has been replaced.	2/12/2015	0	HFOL
	EHF25	IN	FOOD CONTACT SURFACES	2 corrections from last inspection.	2/12/2015		
	EHF28	IN	ALL OTHER VIOLATIONS	a)Ceiling tiles in basement dry storage have been repaired. b)Ceiling in stairwell over dry storage has been repaired. 3 other corrections from last inspection.	2/12/2015		

## Food Establishment Public Inspection Report

From 2/12/15 thru 2/18/15

---

### ESTABLISHMENT

**EL BRACERO  
2116 S GRAND ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1183					2/17/2015	0	HL1B

**EL JALAPENO CAFE  
4400 S WASHINGTON ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1552	EHF29	IN	RECOGNITION		2/18/2015	0	HL1B
Establishment remains consistently clean.							

**Food Establishment Public Inspection Report**

**From 2/12/15 thru 2/18/15**

---

**ESTABLISHMENT**

**EL TROPICO  
1105 S GRAND ST**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>
HF1856	EHF02	IN	COLD HOLDING Peaches in cold holding unit were 38F.		2/17/2015	0	HL1B

**Food Establishment Public Inspection Report**

From 2/12/15 thru 2/18/15

---

**ESTABLISHMENT****FAMILY DOLLAR STORE #4401****2420 N GRAND ST**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>
HF541	EHF10	COS	SOUND CONDITION		2/13/2015	10	HL1B
			Dented cans found on shelves.				
	EHF17	COS	HAND WASH WITH SOAP/TOWELS		2/13/2015		
			Paper towels needed in restroom at hand sink.				
	EHF25	COS	FOOD CONTACT SURFACES		2/13/2015		
			Shelves/racks in reach in coolers needed to be cleaned.				

## Food Establishment Public Inspection Report

From 2/12/15 thru 2/18/15

---

### ESTABLISHMENT

**FAMOUS DAVES**  
8518 W INTERSTATE 40

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1837	EHF28	COS	ALL OTHER VIOLATIONS		2/18/2015	3	HL1B
			Heat lamps need to be cleaned. b)Rusty shelves need replaced or resealed. c)Plastic wrap containers not clean. d)Walk in door and shelves not clean.				
	EHF25	COS	FOOD CONTACT SURFACES		2/18/2015		
			Personal technology device on food prep table. b)Dirty glove touch food containers. c)Salad mixer stored with stagnant water inside. Invert mixer to dry.				

## Food Establishment Public Inspection Report

From 2/12/15 thru 2/18/15

---

**ESTABLISHMENT**

**FURRS FAMILY DINING #110**

**2640 WOLFLIN AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2569	EHF13	COS	HACCP PLAN/TIME		2/12/2015	7	HL1B
			Date marks are needed for all cooked and RTE foods held longer than 24 hours.				
	EHF25	COS	FOOD CONTACT SURFACES		2/12/2015		
			a)Scoop found submerged in food. COS. b)Strainer coming unraveled, removed.				
	EHF28	COS	ALL OTHER VIOLATIONS		2/12/2015		
			a)Remove old stickers from clean dishes to avoid confusion of date and bacterial growth. b)Clean floor to walkin cooler. c)Label needed on bulk container of catfish mix. d)Blowers to walkin cooler need to be cleaned. 5 corrections from last inspection.				

**Food Establishment Public Inspection Report**

**From 2/12/15 thru 2/18/15**

---

**ESTABLISHMENT**

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

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>
HF2334					2/13/2015	0	HFOL

## Food Establishment Public Inspection Report

From 2/12/15 thru 2/18/15

---

### ESTABLISHMENT

**GRACE LEARNING CENTER  
4214 RIDGECREST CIR**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFD69	EHF28	COS	ALL OTHER VIOLATIONS		2/12/2015	7	HL1B
			a)Frozen hot dogs thawing on counter at room temperature. Hot dogs were placed in refrigerator. b)Keep all foods label "keep frozen" by manufacturer frozen unless food is being thawed for used that day, must be thawed properly.				
	EHF25	COS	FOOD CONTACT SURFACES		2/12/2015		
			Employee's personal items stored touching mixer in kitchen. All personal items need to be stored away from food contact surfaces.				
	EHF13	COS	HACCP PLAN/TIME		2/12/2015		
			Date marks are needed for any pre-cooked foods that are defrosted and put in refrigerator, with the first day being the day the food comes out of the freezer.				

## Food Establishment Public Inspection Report

From 2/12/15 thru 2/18/15

---

### ESTABLISHMENT

#### GREYHOUND LINES-FOOD SERVICE

702 S TYLER ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF926	EHF15	H 3 DAYS	EQUIPMENT ADEQUATE		2/17/2015	3	HFOL	
			Salad display cooler holding at 46F. Food inside temped at 42.1F. Must be at or below 41F. Third violation. A \$50 reinspection fee will need to be paid in the Environmental Health office by noon 2/18/15. Cooler needs to be repaired or removed by 2/20/15.					

#### HAMLET ELEMENTARY

705 SYCAMORE AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF681	EHF28	COS	ALL OTHER VIOLATIONS		2/12/2015	0	HL1B	
			a)Utensil drawers and containers needed to be cleaned out. b)Top of ice maker needed to be cleaned.					

**Food Establishment Public Inspection Report**

From 2/12/15 thru 2/18/15

---

**ESTABLISHMENT****HASTINGS #9604  
2020 S GEORGIA ST**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>
HF1408	EHF28	COS	ALL OTHER VIOLATIONS		2/16/2015	3	HL1B
			Clean bottom of cabinet with coffee filters.				
	EHF20	COS	TOXIC ITEMS		2/16/2015		
			Medicine found in dry food storage. Make sure to label and store all employee medicine separate from food and food related items.				

**Food Establishment Public Inspection Report**

From 2/12/15 thru 2/18/15

---

**ESTABLISHMENT****HENKS BAR B Q  
1508 S GRAND ST**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>
HF619	EHF09	COS	APPROVED SOURCE/LABELING		2/17/2015	14	HL1B
			Items found in walk in cooler that were not date marked.				
	EHF02	COS	COLD HOLDING		2/17/2015		
			Cut onions temped at 46.4F. Sould be below 41F.				
	EHF03	COS	HOT HOLDING		2/17/2015		
			Brisket in hot holding temped at 120F. Should be at or above 135F.				

**Food Establishment Public Inspection Report**

From 2/12/15 thru 2/18/15

---

**ESTABLISHMENT**

---

**HILLTOP SENIOR CITIZENS****1311 N TAYLOR ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF978	EHF19	H10DAY	RODENTS/ANIMALS/OPENINGS		2/17/2015	6	HL1B
			Back door sweep needs to be repaired or replaced. Sunlight should not be seen under door.				
	EHF20	COS	TOXIC ITEMS		2/17/2015		
			a)Chlorine sanitizing solution too strong. Must be 50ppm for sanitizing dishes. b)Bottle found without label. All bottles need labels whether water, vinegar, or chemical, etc.				

## Food Establishment Public Inspection Report

From 2/12/15 thru 2/18/15

---

### ESTABLISHMENT

#### HUMMERS

2600 PARAMOUNT BLVD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF721	EHF25	COS	FOOD CONTACT SURFACES		2/13/2015	3	HL1B
			Inside wall of ice machine needs to be clean.				
	EHF03	IN	HOT HOLDING		2/13/2015		
			Soup in hot hold holding at 163F. In compliance.				
	EHF02	IN	COLD HOLDING		2/13/2015		
			Tomatoes in cold hold holding at 40F. In compliance.				
	EHF28	H90 DAY	ALL OTHER VIOLATIONS		2/13/2015		
			Missing ceiling tile in kitchen prep needs to be replaced.				

**Food Establishment Public Inspection Report**

From 2/12/15 thru 2/18/15

**ESTABLISHMENT****HUMPHREYS HIGHLAND ELEMENTARY**

3810 SE 13TH AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF665	EHF28	COS	ALL OTHER VIOLATIONS		2/12/2015	0	HL1B	
			a.)Lights in walk in freezer needed to be replaced. b.)Walk in freezer floor needed to be cleaned. c.)Boxes found stored on floor in storage room.					

**ICHIBAN RESTAURANT**

3309 WIMBERLY RD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF2153	EHF28	H90 DAY	ALL OTHER VIOLATIONS		2/13/2015	3	HL1B	
			a)Clean handles to reachin coolers.COS. b)Clean blower covers to reachin coolers.COS. c)Back door need to be self-closing. (90 days) d)Restroom doors need to be self-closing. (90 days).					
	EHF25	COS	FOOD CONTACT SURFACES		2/13/2015			
			Utensil holder holding single service spoons and forks needs to be cleaned.					

**Food Establishment Public Inspection Report**

From 2/12/15 thru 2/18/15

---

**ESTABLISHMENT****IOWA STEAK CO  
6329 S WESTERN ST**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>
HFRM686					2/18/2015	0	HL1B
HFRM687					2/18/2015	0	HL1B
HFRM688					2/18/2015	0	HL1B

**Food Establishment Public Inspection Report**

**From 2/12/15 thru 2/18/15**

---

**ESTABLISHMENT**

**JUBBA GROCERY  
3506 NE 24TH AVE**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>
HF2494	EHF27	H10DAY	ESTABLISHMENT PERMIT		2/18/2015	3	HL1B
<p>Food establishment permit must be posted in a visible location.</p>							

## Food Establishment Public Inspection Report

From 2/12/15 thru 2/18/15

---

### ESTABLISHMENT

**KIDS LEARNING ACADEMY DBA JUST**

**4407 CANYON DR**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFD66	EHF25	COS	FOOD CONTACT SURFACES		2/18/2015	20	HL1B
			a)Microwave dirty. b)Can opener blade dirty.				
	EHF28	COS	ALL OTHER VIOLATIONS		2/18/2015		
			Clean dishes cannot be stored on a towel.				
	EHF24	COS	THERMOMETERS		2/18/2015		
			The only thermometer is reading 10° in ice water. Recalibrate to 32° in ice water.				
	EHF20	COS	TOXIC ITEMS		2/18/2015		
			Chemical bottle found without proper labeling.				
	EHF17	COS	HAND WASH WITH SOAP/TOWELS		2/18/2015		
			Hand sink found without soap or paper towels.				

## Food Establishment Public Inspection Report

From 2/12/15 thru 2/18/15

---

### ESTABLISHMENT

---

#### KIDS LEARNING ACADEMY DBA JUST

HFD66	EHF02	IN	COLD HOLDING	2/18/2015	20	HL1B
			Cooler holding at 39°.			
	EHF08	COS	GOOD HYGIENIC PRACTICES	2/18/2015		
			Hand sink being used for purposes other than hand washing.			
	EHF04	IN	PROPER COOKING TEMPERATURES	2/18/2015		
			Chicken cooked to 199°.			
	EHF13	COS	HACCP PLAN/TIME	2/18/2015		
			Cooked hamburger meat found without any preparation dates. Discarded.			

**Food Establishment Public Inspection Report**

From 2/12/15 thru 2/18/15

**ESTABLISHMENT****LA FIESTA GRANDE  
2200 ROSS-OSAGE DR**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF241	EHF23	H10DAY	SEWAGE/WASTEWATER		2/16/2015	3	HFOL
			Prep table cooler has condensate leak and needs to be repaired.				
	EHF24	IN	THERMOMETERS		2/16/2015		
			Thermometers replaced in all bar coolers. Correction from previous inspection.				
	EHF25	IN	FOOD CONTACT SURFACES		2/16/2015		
			Stickers removed from pans. Utensil containers cleaned. Wire shelves cleaned. All scoops have handles. 4 corrections from previous inspection.				
	EHF28	H10DAY	ALL OTHER VIOLATIONS		2/16/2015		
			Remove all unnecessary equip from restaurant. Covered trash can needed in employee restroom. Walkin in cooler gasket needs replaced. Walkin freezer floor needs cleaned. Thawing meat improperly. Must thaw meat under cold running water. COS Ice machine cleaned				

## Food Establishment Public Inspection Report

From 2/12/15 thru 2/18/15

---

### ESTABLISHMENT

**LA FUENTE  
511 S GRAND ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFM683	EHF28	IN	ALL OTHER VIOLATIONS	Corrected from previous inspection.	2/16/2015	0	HFOL

**LITTLE CAESARS  
1401 E AMARILLO BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF263	EHF25	COS	FOOD CONTACT SURFACES	A)Pizza cutters and dishes holding them needed to be cleaned. B)Racks over pizza assembly station needed to be cleaned.	2/12/2015	3	HL1B

**Food Establishment Public Inspection Report**

From 2/12/15 thru 2/18/15

---

**ESTABLISHMENT****LORENZO DE ZAVALA MS****2801 N COULTER ST**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>
HF1194	EHF10	COS	SOUND CONDITION Dented cans on rack.		2/12/2015	4	HL1B

## Food Establishment Public Inspection Report

From 2/12/15 thru 2/18/15

---

**ESTABLISHMENT**

**LUPITAS  
3321 BELL ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2619	EHF22	IN	MANAGER KNOWLEDGE/CERTIFIED		2/18/2015	7	HL1B
			Establishment has food manager.				
	EHF20	COS	TOXIC ITEMS		2/18/2015		
			Vitamins stored on top of microwave. All medicines need to be kept away from food prep areas.				
	EHF13	COS	HACCP PLAN/TIME		2/18/2015		
			Food found without date marks in walk-in cooler. All cooked foods held longer than 24hours need to be date mark and food may be held for up to seven days.				
	EHF28	COS	ALL OTHER VIOLATIONS		2/18/2015		
			a)Single service items stored on floor, need to be 6inches off floor. b)Onions stored on floor of walk-in cooler. c)Hand washing sign is needed for handsink in back.				

**Food Establishment Public Inspection Report**

From 2/12/15 thru 2/18/15

**ESTABLISHMENT****LUPITAS EXPRESS  
2403 HARDIN DR**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF1964	EHF09	COS	APPROVED SOURCE/LABELING		2/13/2015	4	HL1B	
			Ready to eat food found in cooler without being date marked.					

**LYS CAFE****5615 E AMARILLO BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF1644	EHF18	IN	INSECT CONTAMINATION		2/17/2015	0	HFOL	
			Terminix came and sprayed for insects on 2/16/15. Monthly treatments must be continued.					

**Food Establishment Public Inspection Report**

**From 2/12/15 thru 2/18/15**

---

**ESTABLISHMENT**

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

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>
HF657					2/18/2015	0	HL1B

## Food Establishment Public Inspection Report

From 2/12/15 thru 2/18/15

---

### ESTABLISHMENT

**MR GATTIS  
4412 S WESTERN ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF6	EHF25	COS	FOOD CONTACT SURFACES		2/18/2015	12	HL1B
			Bottom shelf-fryer strainers stored, need cleaned. Utensils & dishes stored uncleaned. Shelves-walkin coolers cleaned from mold growth. Pans w/heavy buildup need removed if can't clean. Soda nozzles w/buildup on them. Repeat violation.				
	EHF28	H10DAY	ALL OTHER VIOLATIONS		2/18/2015		
			Need cover-exposed drain,back door sealed at bottom.New blade needed-can opener. Explosed fd-dry storage must be covered to prevent contamination. Storage shelves need cleaned-smooth/easy clean. Dish water needs changed more frequently. Repeat violation.				
	EHF10	COS	SOUND CONDITION		2/18/2015		
			Dented can found on shelf for use. Must keep dented cans separated.				
	EHF02	COS	COLD HOLDING		2/18/2015		
			Margarine being held at room temperature, with an internal temperature of 54F. Label says "keep refrigerated". Item was immediately put back in cooler.				

## Food Establishment Public Inspection Report

From 2/12/15 thru 2/18/15

---

**ESTABLISHMENT**

**OLSEN PARK ELEMENTARY**

**2409 ANNA ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF661	EHF28	H90 DAY	ALL OTHER VIOLATIONS		2/18/2015	3	HL1B
			a)Pipe above clean dish rack needs to be dusted. b)Missing wall tile near ware washing area needs to be replaced (90-days).				
	EHF25	COS	FOOD CONTACT SURFACES		2/18/2015		
			Bottom of utensil drawer under prep table needs to be cleaned and pencils and markers removed.				

## Food Establishment Public Inspection Report

From 2/12/15 thru 2/18/15

---

**ESTABLISHMENT**

**OPPORTUNITY SCHOOL**

**1525 N GRAND ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HFD42	EHF28	COS	ALL OTHER VIOLATIONS		2/16/2015	3	HL1B	
			a)Utensil drawers needed to be cleaned out. b)Handles on reach in cooler and freezer needed to be cleaned.					
	EHF25	COS	FOOD CONTACT SURFACES		2/16/2015			
			a)Bottom shelf of reach in cooler and freezer needed to be cleaned. b)Ice scoop needed to be stored on a smooth easily cleanable surface.					

**Food Establishment Public Inspection Report**

From 2/12/15 thru 2/18/15

---

**ESTABLISHMENT****ORANGE LEAF  
7401 SW 45TH AVE**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>
HF2492	EHF10	COS	SOUND CONDITION		2/17/2015	4	HL1B
			Dented can. b)Food requiring refrigeration not refrigerated.				
	EHF28	COS	ALL OTHER VIOLATIONS		2/17/2015		
			Food manager card not posted.				

## Food Establishment Public Inspection Report

From 2/12/15 thru 2/18/15

---

### ESTABLISHMENT

#### OUTBACK STEAKHOUSE 7101 W INTERSTATE 40

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2647	EHF28	H30 DAY	ALL OTHER VIOLATIONS		2/13/2015	11	HL1B
			Shelves in walk in cooler not clean. b)Blower covers not clean. c)Floor fans not clean. d)Lids needed on tea urns. e)Floor repairs needed throughout kitchen. 30 days for repairs. Food manager class is the second Wednesday of each month.				
	EHF02	COS	COLD HOLDING		2/13/2015		
			Food stored on ice not at proper temperature. Ice must be a food level.				
	EHF25	COS	FOOD CONTACT SURFACES		2/13/2015		
			Scoop bath not operating. Unit was not plugged in. b)Water in containers used to store cleaned utensils. Store all items so they will air dry.				
	EHF21	COS	MANUAL WARE WASHING		2/13/2015		
			Dishwasher not reaching proper sanitize temperature.				

**Food Establishment Public Inspection Report**

**From 2/12/15 thru 2/18/15**

---

**ESTABLISHMENT**

**PETRO STOPPING CENTERS I S R**

**8500 E INTERSTATE 40**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>
HF1559	EHF28	IN	ALL OTHER VIOLATIONS	Corrected from previous inspection.	2/16/2015	0	HFOL

## Food Establishment Public Inspection Report

From 2/12/15 thru 2/18/15

---

### ESTABLISHMENT

#### PIZZA HUT 5101 S WESTERN ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF351	EHF28	H10DAY	ALL OTHER VIOLATIONS		2/18/2015	3	HFOL
			Ceiling and tops of fryers are coated in fuzz and grease. Repeat. b)Outside top of oven not clean. Repeat c)Spanish hand wash sign needed in restroom. Repeat. Future violations of any repeat violation will be charged a reinspection fee.				
	EHF25	COS	FOOD CONTACT SURFACES		2/18/2015		
			Numerous pans with buildup of carbon and foods. These pans in contact with clean pans. Remove unclean pans from clean pan rack. Second notice. Future violations of this item will result in a reinspection fee. b)Shelf above pizza cutting area not clean.				

#### 6905 W INTERSTATE 40

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1449	EHF25	H10DAY	FOOD CONTACT SURFACES		2/17/2015	12	HL1B
			Utensil tub, ice bucket not clean. Pans encrusted w/old food/grease deposits. Remove encrusted pans from restaurant or clean to sight & touch. Vegetable slicers not properly cleaned. Remove all traces of food. Ice scoop stored on non sanitary surface.				
	EHF02	COS	COLD HOLDING		2/17/2015		
			Small reach in cooler at 50°F. Potentially hazardous foods discarded. Do not use unit until it holds at 41° or less.				

**Food Establishment Public Inspection Report**

From 2/12/15 thru 2/18/15

**ESTABLISHMENT****PIZZA HUT**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1449	EHF12	COS	CROSS CONTAMINATION		2/17/2015	12	HL1B
			Dish wash person touched stack of clean glasses to side of face and touched mouth part of glass with bare hands. Train dish wash person to handle clean dishes properly.				
	EHF28	H10DAY	ALL OTHER VIOLATIONS		2/17/2015		
			Blower covers in walk in are dusty.				

**800 N BUCHANAN ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF799	EHF19	IN	RODENTS/ANIMALS/OPENINGS		2/13/2015	0	HFOL
			Door sweep in kitchen has been repaired.				

## Food Establishment Public Inspection Report

From 2/12/15 thru 2/18/15

---

**ESTABLISHMENT**

**PIZZA HUT/WING STREET  
2509 S GEORGIA ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF32	EHF25	H10DAY	FOOD CONTACT SURFACES		2/13/2015	3	HL1B
			Clean inside of ice machine.Clean inside of all reach in coolers in bar area. Clean inside of walk in in bar area. Shelves in glass cold hold in bar area need to be repainted, replaced or lined.				
	EHF28	H10DAY	ALL OTHER VIOLATIONS		2/13/2015		
			Clean grease buildup on racks next to fryer. Clean/ reseal/replace gaskets. Clean blower covers. Step-walkin cooler needs repair/replace. Need self closer backdoor. Clean floors, bottom of glass cooler. Floor needs regouted & broken tiles repaired/rep.				

## Food Establishment Public Inspection Report

From 2/12/15 thru 2/18/15

---

### ESTABLISHMENT

#### PONY EXPRESS BURRITOS

2808 4TH AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFC338	EHF25	COS	FOOD CONTACT SURFACES		2/16/2015	7	HL1B
			Ice scoops stored on a dirty surface. b)Clean can opener blade after use.				
	EHF13	COS	HACCP PLAN/TIME		2/16/2015		
			Dates needed on all ready to eat foods held longer than 24 hours.				

#### PURE WATER ICE & TEA

504 23RD ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFC305	EHF25	COS	FOOD CONTACT SURFACES		2/16/2015	3	HL1B
			A)Clean out cooler in the back.				

**Food Establishment Public Inspection Report**

**From 2/12/15 thru 2/18/15**

---

**ESTABLISHMENT**

**REGION 16 NELSON ST HEADSTART**

**1023 N NELSON ST**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>
HFD40	EHF03	IN	HOT HOLDING Chili holding at 165F degrees.		2/18/2015	0	HL1B

**Food Establishment Public Inspection Report**

From 2/12/15 thru 2/18/15

---

**ESTABLISHMENT****ROSAS CAFE #22  
3820 W INTERSTATE 40**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>
HF1081	EHF10	COS	SOUND CONDITION		2/17/2015	7	HL1B
			Dented cans on shelf for use.				
	EHF20	COS	TOXIC ITEMS		2/17/2015		
			Chemical hanging on clean dish rack.				
	EHF28	COS	ALL OTHER VIOLATIONS		2/17/2015		
			Air intake dirty. b)Ice buckets not inverted. c)Outside surfaces of ice machine dirty.				

## Food Establishment Public Inspection Report

From 2/12/15 thru 2/18/15

---

### ESTABLISHMENT

**SALTGRASS STEAKHOUSE  
8300 W INTERSTATE 40**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1910	EHF28	H10DAY	ALL OTHER VIOLATIONS		2/18/2015	28	HL1B
			Handsinks holding water after use.Repair to drain completely.Defrost plate chiller.Ceiling panels needed over ice machine.Clean outside of ice machine.Ice buckets & to go containers must be inverted.Ice paddle not stored on sanitary surface.				
	EHF25	H10DAY	FOOD CONTACT SURFACES		2/18/2015		
			Slicers stored w/fd attached.Must be disassembled, washed/sanitized.Splatter bottom of shelf above hothold on cooks line. Bottom of salamander oven has buildup. Sponges used to wipe plates prior to service.Sponges not allowed to touch plates after clean.				
	EHF13	COS	HACCP PLAN/TIME		2/18/2015		
			Expired HACCP dates on potentially hazardous foods.				
	EHF10	COS	SOUND CONDITION		2/18/2015		
			Dented cans on shelf for use.				
	EHF08	COS	GOOD HYGIENIC PRACTICES		2/18/2015		
			Several employees eating in kitchen.				

**Food Establishment Public Inspection Report**

From 2/12/15 thru 2/18/15

**ESTABLISHMENT****SALTGRASS STEAKHOUSE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1910	EHF09	COS	APPROVED SOURCE/LABELING	Bulk foods not labeled.	2/18/2015	28	HL1B
	EHF07	COS	ADEQUATE HAND WASHING	Employee did not wash hands during glove change.	2/18/2015		
	EHF01	COS	COOLING FOR COOKED FOOD	Improper cooling for foods in ROP bags. Foods in bags were at 50° and water was at 50°. Water must be kept cold below 41°.	2/18/2015		

**SANBORN ELEMENTARY  
700 S ROBERTS ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF683	EHF03	IN	HOT HOLDING	Hamburger patties holding at 180F, peas holding at 145F. In compliance.	2/13/2015	0	HL1B

**Food Establishment Public Inspection Report**

From 2/12/15 thru 2/18/15

**ESTABLISHMENT****SANCHEZ BAKERY  
1010 E AMARILLO BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF88					2/13/2015	0	HL1B

**SINALOA HOT-DOGS & MEXICAN FD  
1010 E AMARILLO BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2423	EHF02	COS	COLD HOLDING		2/13/2015	8	HL1B
			Mayo temped at 59F. Should be below 41F.				
	EHF15	H 3 DAYS	EQUIPMENT ADEQUATE		2/13/2015		
			Make table not holding proper temperature.				

**Food Establishment Public Inspection Report**

From 2/12/15 thru 2/18/15

**ESTABLISHMENT****SMOKEY JOES  
2903 SW 6TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1779	EHF03	COS	HOT HOLDING		2/12/2015	5	HL1B
			Chilli in crock pot at 95 degrees.				

**SONIC DRIVE IN  
7100 BELL ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF717	EHF25	IN	FOOD CONTACT SURFACES		2/17/2015	0	HFOL
			a)Corrected. b)Corrected.				

**Food Establishment Public Inspection Report**

From 2/12/15 thru 2/18/15

---

**ESTABLISHMENT****SUBWAY #7854-213  
1401 E AMARILLO BLVD**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>
HF1201	EHF25	COS	FOOD CONTACT SURFACES		2/12/2015	3	HL1B
			Food debris found on lids stored with clean dishes.				
	EHF28	COS	ALL OTHER VIOLATIONS		2/12/2015		
			Air vent in kitchen needed to be cleaned.				

## Food Establishment Public Inspection Report

From 2/12/15 thru 2/18/15

---

**ESTABLISHMENT**

**SUPER MERCADO LOS OLIVOS**

**3803 NE 24TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1324	EHF28	H90 DAY	ALL OTHER VIOLATIONS		2/18/2015	8	HL1B
			a)Eggs found stored above ready to eat foods. b)Blower covers, ceiling, and floors in walk in coolers need cleaned. c)Tops of ovens need to be cleaned.				
	EHF09	H24 HOUR	APPROVED SOURCE/LABELING		2/18/2015		
			All items in the store must have proper labels. Labels must list the manufacturer and the ingredients in both English and Spanish.				
	EHF10	COS	SOUND CONDITION		2/18/2015		
			a)Dented cans found on shelves. b)Lids needed on crisco and salt when not in use to prevent contamination.				

**Food Establishment Public Inspection Report**

From 2/12/15 thru 2/18/15

**ESTABLISHMENT****TACO BELL #28926  
2000 S COULTER ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2436	EHF28	COS	ALL OTHER VIOLATIONS		2/18/2015	0	HL1B
			Tops of equipment need to be dusted.				

**TACOS GARCIA  
1100 ROSS ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF185	EHF23	IN	SEWAGE/WASTEWATER		2/13/2015	0	HFOL
			Condensate leak repaired in reach in cooler.				

**Food Establishment Public Inspection Report**

**From 2/12/15 thru 2/18/15**

---

**ESTABLISHMENT**

**TASCOSA HIGH SCHOOL  
3921 WESTLAWN AVE**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>
HF671	EHF25	COS	FOOD CONTACT SURFACES Knife holder needed to be cleaned.		2/18/2015	3	HL1B

## Food Establishment Public Inspection Report

From 2/12/15 thru 2/18/15

---

### ESTABLISHMENT

**THAI ARAWAN  
2834 WOLFLIN AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2249	EHF28	COS	ALL OTHER VIOLATIONS		2/12/2015	10	HL1B
			a)Clean floor in wok area. b)Clean grease from wok drip. c)Keep all foods labeled "keep refrigerated" by manufacturer refrigerated unless using in immediate food prep.				
	EHF17	COS	HAND WASH WITH SOAP/TOWELS		2/12/2015		
			Disposable towels needed at hand sink by wok. Hand sinks must be supplied with disposable towels at all times.				
	EHF25	COS	FOOD CONTACT SURFACES		2/12/2015		
			a)Clean clean dish shelves. b)Clean dry storage shelves. c)Knife stored uncleaned. Make sure to store utensils clean. d)Clean bottom of reach-in freezer. e)Clean gaskets to reach-in coolers.				
	EHF10	COS	SOUND CONDITION		2/12/2015		
			Dented can found on shelf for use, removed.				
	EHF03	IN	HOT HOLDING		2/12/2015		
			Cooked chicken holding at 140F in hot hold unit.				

**Food Establishment Public Inspection Report**

**From 2/12/15 thru 2/18/15**

---

**ESTABLISHMENT**

**THAI ARAWAN**

HF2249

EHF02

IN

COLD HOLDING

2/12/2015

10

HL1B

Raw beef holding at 38F in cold hold unit.

## Food Establishment Public Inspection Report

From 2/12/15 thru 2/18/15

---

**ESTABLISHMENT**

**THAI MENU  
6204 HILLSIDE RD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2537	EHF08	COS	GOOD HYGIENIC PRACTICES		2/17/2015	25	HL1B
			Personal food items stored with restaurant foods and not marked. Personal clothing hanging on food racks. Hand sinks used for other purposes.				
	EHF12	COS	CROSS CONTAMINATION		2/17/2015		
			Raw meat stored over ready to eat foods. Raw meat may not be stored above ready to eat foods. b)Raw chicken and beef stored in the same container. These foods require different cooking temperatures and may not be stored together.				
	EHF10	COS	SOUND CONDITION		2/17/2015		
			Moldy sauce in walk in refrigerator.				
	EHF13	COS	HACCP PLAN/TIME		2/17/2015		
			No date marks on any potentially hazardous foods stored in walk in and reach in coolers. Potentially hazardous foods must be date marked after 24 hrs.				
	EHF20	COS	TOXIC ITEMS		2/17/2015		
			Chemical cleaner stored with foods on food rack.				

## Food Establishment Public Inspection Report

From 2/12/15 thru 2/18/15

---

### ESTABLISHMENT

#### THAI MENU

HF2537	EHF25	H10DAY	FOOD CONTACT SURFACES	2/17/2015	25	HL1B
			<p>Utensil container dirty. b)Reach in gaskets dirty. c)Ice machine door dirty at handle. d)Ice scoop handle touching ice in bin. e)Fly swatters stored with clean utensils. f)Ball cap stored with clean utensils.</p>			
	EHF28	H10DAY	ALL OTHER VIOLATIONS	2/17/2015		
			<p>Ceiling fans in kitchen not clean.</p>			
	EHF18	H10DAY	INSECT CONTAMINATION	2/17/2015		
			<p>Roaches in kitchen. Professional extermination is required. Kitchen must be clean.</p>			

## Food Establishment Public Inspection Report

From 2/12/15 thru 2/18/15

---

### ESTABLISHMENT

**THAI STAR  
3800 E AMARILLO BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF495	EHF28	H90 DAY	ALL OTHER VIOLATIONS		2/16/2015	3	HL1B
			a)Eggs found stored above ready to eat foods. COS b)Vent hood needs to be cleaned. c)Area behind stove needs to be cleaned.				
	EHF25	H10DAY	FOOD CONTACT SURFACES		2/16/2015		
			a)Shelves used for storage need to be cleaned. b)Ice maker needs to be cleaned out. COS. c)Utensil containers and drawers need to be cleaned. d)Gaskets and handles on reach in coolers need to be cleaned.				

**THE POP STOP  
4310 S WESTERN ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2650					2/13/2015	0	H PREOPEN

## Food Establishment Public Inspection Report

From 2/12/15 thru 2/18/15

---

**ESTABLISHMENT**

**TODAY DISCOUNT II  
1021 MARTIN RD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1754	EHF25	H10DAY	FOOD CONTACT SURFACES		2/12/2015	6	HL1B
			a)Soda nozzles needed to be cleaned. They were moldy. This is a repeat violation. If seen again a \$50 reinspection fee will be charged. b)Shelves in reach in coolers were moldy. Need to be cleaned and sanitized. c)Soda machine needs to be cleaned.				
	EHF28	H90 DAY	ALL OTHER VIOLATIONS		2/12/2015		
			Reach in freezer needs to be defrosted.				
	EHF19	H10DAY	RODENTS/ANIMALS/OPENINGS		2/12/2015		
			Rodent droppings present in all storage areas. Must be cleaned up and sanitized.				

## Food Establishment Public Inspection Report

From 2/12/15 thru 2/18/15

---

**ESTABLISHMENT**

**TOKYO STEAK HOUSE  
5807 SW 45TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2324	EHF07	COS	ADEQUATE HAND WASHING		2/13/2015	12	HL1B
			Employees putting on gloves with no hand wash.				
	EHF02	COS	COLD HOLDING		2/13/2015		
			Eggs not held at proper temperature.				
	EHF28	COS	ALL OTHER VIOLATIONS		2/13/2015		
			Walk in cooler gaskets not clean. b)Light in walk in cooler not bright enough. c)Ice machine filters dirty. d)Kitchen employees not wearing hair restraints.				
	EHF25	COS	FOOD CONTACT SURFACES		2/13/2015		
			Reach in gaskets not clean. b)Handles to reach in coolers not clean.				

## Food Establishment Public Inspection Report

From 2/12/15 thru 2/18/15

---

### ESTABLISHMENT

**TOOMS RESTAURANT  
3416 NE 24TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2057	EHF25	COS	FOOD CONTACT SURFACES	Gaskets and handles on reach in coolers needed to be cleaned.	2/18/2015	3	HL1B

**TOOT N TOTUM #8  
1627 N GRAND ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF57	EHF25	COS	FOOD CONTACT SURFACES	a)Soda nozzles needed to be cleaned. b)Soda machine needed to be cleaned.	2/16/2015	3	HL1B

**Food Establishment Public Inspection Report**

**From 2/12/15 thru 2/18/15**

---

**ESTABLISHMENT**

**TOOT N TOTUM #97  
950 S BUCHANAN ST**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>
HF2406					2/18/2015	0	HL1B

**Food Establishment Public Inspection Report**

From 2/12/15 thru 2/18/15

---

**ESTABLISHMENT**

---

**TRAIL BOSS RANCH COOKING****4925 S WESTERN ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2480	EHF28	COS	ALL OTHER VIOLATIONS		2/13/2015	9	HL1B
			Gaps at back door need to be sealed. b)Grease droplets on fire suppression nozzles. Wipe daily.				
	EHF02	COS	COLD HOLDING		2/13/2015		
			Raw eggs not at proper temperature.				
	EHF10	COS	SOUND CONDITION		2/13/2015		
			Dented cans on rack for use.				

**Food Establishment Public Inspection Report**

From 2/12/15 thru 2/18/15

---

**ESTABLISHMENT**

---

**TRAVIS MIDDLE SCHOOL  
2815 MARTIN RD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF669	EHF25	COS	FOOD CONTACT SURFACES	a)Ice maker needed to be cleaned out. b)Ice scoop holder needed to be cleaned out. c)Can opener holder needed to be cleaned.	2/12/2015	3	HL1B

**TRINITY FELLOWSHIP/PRESS CAFE  
5000 HOLLYWOOD RD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF247	EHF21	IN	MANUAL WARE WASHING	Corrected.	2/17/2015	0	HFOL

**Food Establishment Public Inspection Report**

From 2/12/15 thru 2/18/15

---

**ESTABLISHMENT****TWINS DISCOUNT  
3001 E AMARILLO BLVD**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>
HF2166	EHF20	COS	TOXIC ITEMS		2/13/2015	6	HL1B
			Chemicals stored above food items.				
	EHF25	COS	FOOD CONTACT SURFACES		2/13/2015		
			Ice maker needed to be cleaned. b)Pickle tongs were rusted. Must be replaced.				

## Food Establishment Public Inspection Report

From 2/12/15 thru 2/18/15

---

**ESTABLISHMENT**

**TX CHICKEN BOWL  
3011 E AMARILLO BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF708	EHF25	COS	FOOD CONTACT SURFACES		2/17/2015	3	HL1B
			a)Handles and lids on bulk containers needed cleaned. b)Dirty knives found stored on knife rack. c)Handles and doors on reach in coolers needed cleaned. d)Ice maker needed cleaned out.				
	EHF28	COS	ALL OTHER VIOLATIONS		2/17/2015		
			Shelves in dry storage needed cleaned. Vent hood needed cleaned. Air vents over food prep in kitchen needed cleaned. Gaskets on reachin coolers needed cleaned. Walls and ceilings in walk in cooler needed cleaned.				

## Food Establishment Public Inspection Report

From 2/12/15 thru 2/18/15

---

**ESTABLISHMENT**

**UNITED EXPRESS #530**

**3572 S SONCY RD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2474	EHF28	COS	ALL OTHER VIOLATIONS		2/18/2015	6	HL1B
			Tops of equipment dusty.				
	EHF24	COS	THERMOMETERS		2/18/2015		
			Thermometers in coolers not located in easy to find location.				
	EHF25	COS	FOOD CONTACT SURFACES		2/18/2015		
			Tea nozzles stored not clean. b)Utensil container not clean. c)Coffee filters not covered.				

## Food Establishment Public Inspection Report

From 2/12/15 thru 2/18/15

---

### ESTABLISHMENT

**UNITED MARKET STREET #526**

**2530 S GEORGIA ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1309	EHF25	COS	FOOD CONTACT SURFACES		2/17/2015	18	HL1B
			Coffee Shop)Clean gaskets-reach in freezer, gaskets to reach in cooler, shelves & bottom of reach in cooler,lip to ice machine. Deli)Bag of flour needed covered & needs scoop with handle. Clean bottom of utensil tray.				
	EHF24	COS	THERMOMETERS		2/17/2015		
			Thermometer was needed in reach in cooler(Texas Grill).				
	EHF20	COS	TOXIC ITEMS		2/17/2015		
			Deli/TexasGrill: a)Chemicals store with single service items by wt. counter. b)Degreaser found without lid.				
	EHF08	COS	GOOD HYGIENIC PRACTICES		2/17/2015		
			a)Employee drink cup found without lid and straw. Must have a lid and straw if in food prep area. (Coffee shop) b)Hand sink by meat cutter being used for other purposes than hand washing. (Deli)				
	EHF02	COS	COLD HOLDING		2/17/2015		
			Whipped creamed sitting out at room temperature. Label says to keep refrigerated to keep product safe. (Coffee shop)				

## Food Establishment Public Inspection Report

From 2/12/15 thru 2/18/15

---

### ESTABLISHMENT

#### UNITED MARKET STREET #526

Inspection Number	Establishment ID	Inspection Date	Violation Category	Violation Date	Count	Health Level
HF1309	EHF28	H90 DAY	ALL OTHER VIOLATIONS	2/17/2015	18	HL1B
Texas Grill/Deli: a)Clean ceiling tiles in deli. b)Clean handles to reach-in cooler by cold hold.						
HF1310	EHF25	COS	FOOD CONTACT SURFACES	2/17/2015	20	HL1B
a)Entire reach in cooler needs to be cleaned. b)Clean dish tray are not smooth and easily cleanable. Replace. c)Scoop handles to flour and other dry goods stored in product. Handles must be out of food product.						
	EHF20	COS	TOXIC ITEMS	2/17/2015		
Unlabeled chemical bottles found. All chemicals need to be labeled with common name.						
	EHF21	COS	MANUAL WARE WASHING	2/17/2015		
Rags stored on counter need to be stored in sanitizer if not in use.						
	EHF23	H10DAY	SEWAGE/WASTEWATER	2/17/2015		
a)Condensation leak in reach-in freezer, leaking on product; discarded(10-days to repair.) b)Air leak and condensation leak in walk-in freezer, leaking on product; discarded (10-days to repair).						

**Food Establishment Public Inspection Report****From 2/12/15 thru 2/18/15****ESTABLISHMENT****UNITED MARKET STREET #526**

HF1310	EHF12	COS	CROSS CONTAMINATION	2/17/2015	20	HL1B
			Package of raw chicken stored next to unprotected baked goods in reach-in freezer. Need to separate raw meats and RTE baked goods to prevent cross contamination and keep RTE foods covered to prevent cross contamination.			
	EHF08	COS	GOOD HYGIENIC PRACTICES	2/17/2015		
			a)Items stored in hand sink by oven. Hand sinks must only be used for hand washing. (This is a repeat violation. If violated on a future inspection a \$50 reinspection fee will be charged.)			
	EHF28	COS	ALL OTHER VIOLATIONS	2/17/2015		
			a)Single service items stored on ground under rack. b)Boxes of food products stored on floor of walk in freezer.			

## Food Establishment Public Inspection Report

From 2/12/15 thru 2/18/15

---

### ESTABLISHMENT

**UNITED MARKETSTREET #526**

**2530 S GEORGIA ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF643	EHF28	COS	ALL OTHER VIOLATIONS		2/17/2015	7	HL1B
			Produce: Sanitizer under 200PPM; label says 200PPM-400PPM. Meat: Chicken above pork on rack. Chicken needs to be below all raw meat. Boxes with meat on ground in walkin freezer and cooler. Grocery: Clean egg cooler. Eggs stored above milk in front.				
	EHF10	COS	SOUND CONDITION		2/17/2015		
			a)Milk found not in sound condition in aisle. b)Dented can found on shelf for sale.				
	EHF20	COS	TOXIC ITEMS		2/17/2015		
			a)Unapproved pesticide found in meat market, discarded. b)Unlabeled chemical bottle found in meat market, need to label with common name.				

## Food Establishment Public Inspection Report

From 2/12/15 thru 2/18/15

---

### ESTABLISHMENT

**UNITED SUPERMARKET #533**

**3400 RIVER RD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF250	EHF23	H10DAY	SEWAGE/WASTEWATER		2/17/2015	15	HL1B
			Condensate leak in walk in freezer. New doors were ordered and did not fit. Problem must be remediated by 5/17/15 or a \$50 reinspection fee will be charged. This is a repeat violation. Ice must be chipped off daily until repaired.				
	EHF25	H10DAY	FOOD CONTACT SURFACES		2/17/2015		
			a)Open cold hold units need to be cleaned. b)Soda nozzles and soda machine in deli needed to be cleaned. COS				
	EHF10	H24 HOUR	SOUND CONDITION		2/17/2015		
			Dented cans found on shelves.				
	EHF03	COS	HOT HOLDING		2/17/2015		
			a)Cooked chicken in hot hold found at 123F degrees. Must be 135F degrees or higher. b)Sausage found at 110F degrees. Must be 135F degrees or higher.				
	EHF28	H90 DAY	ALL OTHER VIOLATIONS		2/17/2015		
			a)Pieces of ceiling tile hanging over food storage. Needs repaired. b)Ceiling in stock room needs cleaned. c)Clean ceiling and blower covers in walk ins. d)Vent hood and filters need cleaned in deli. e)Shelf over food prep in deli needed cleaned.				

**Food Establishment Public Inspection Report**

From 2/12/15 thru 2/18/15

---

**ESTABLISHMENT**

---

**UNITED SUPERMARKETS #527****1501 E AMARILLO BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF346	EHF25	COS	FOOD CONTACT SURFACES		2/12/2015	3	HL1B
			Tea nozzle in deli needed to be cleaned.				

**V & M DISCOUNT FOOD MART****1000 SW 10TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1466	EHF25	COS	FOOD CONTACT SURFACES		2/12/2015	3	HL1B
			Soda nozzles needed to be cleaned.				

**Food Establishment Public Inspection Report**

From 2/12/15 thru 2/18/15

**ESTABLISHMENT****WHATABURGER #307****2424 S GEORGIA ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF79	EHF23	H 3 DAYS	SEWAGE/WASTEWATER		2/13/2015	3	HFOL
			Freezer still has condensation leak. Parts were ordered.				
	EHF22	IN	MANAGER KNOWLEDGE/CERTIFIED		2/13/2015		
			Establishment has food manager.				
HF79	EHF23	IN	SEWAGE/WASTEWATER		2/17/2015	0	HFOL
			Corrected.				

## Food Establishment Public Inspection Report

From 2/12/15 thru 2/18/15

---

**ESTABLISHMENT**

**WIENERSCHNITZEL**

**4431 BELL ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF560	EHF25	IN	FOOD CONTACT SURFACES Corrected.		2/16/2015	0	HFOL
	EHF15	IN	EQUIPMENT ADEQUATE Corrected.		2/16/2015		
	EHF28	IN	ALL OTHER VIOLATIONS Corrected.		2/16/2015		

### Food Establishment Public Inspection Report

From 2/12/15 thru 2/18/15

---

**ESTABLISHMENT**

**WIENERSCHNITZEL #192**

**2801 S WESTERN ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1705	EHF25	IN	FOOD CONTACT SURFACES		2/16/2015	0	HFOL
			Corrected.				

**WILL ROGERS ELEMENTARY**

**920 N MIRROR ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF653	EHF23	IN	SEWAGE/WASTEWATER		2/16/2015	0	HFOL
			Condensate leak in walk in freezer has been repaired.				
	EHF28	IN	ALL OTHER VIOLATIONS		2/16/2015		
			1 Correction from last inspection.				

## Food Establishment Public Inspection Report

From 2/12/15 thru 2/18/15

---

**ESTABLISHMENT**

**WINGSTOP  
5807 SW 45TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1052	EHF25	COS	FOOD CONTACT SURFACES		2/13/2015	14	HL1B
			Ice scoop handle touching ice. b)Ice buckets not clean inside/outside. c)Personal technology devices on food prep table.				
	EHF20	COS	TOXIC ITEMS		2/13/2015		
			Chemicals stored above fry baskets. Store chemicals below foods and food equipment.				
	EHF08	COS	GOOD HYGIENIC PRACTICES		2/13/2015		
			Personal clothing on food shelf. Store clothing away from foods and food equipment.				
	EHF07	COS	ADEQUATE HAND WASHING		2/13/2015		
			Employees not washing hands between glove changes.				

**Food Establishment Public Inspection Report**

From 2/12/15 thru 2/18/15

---

**ESTABLISHMENT****WOLFLIN ELEMENTARY  
2026 S HUGHES ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF652	EHF03	IN	HOT HOLDING Steamed vegetables holding at 153F in hot hold.		2/12/2015	0	HL1B
	EHF02	IN	COLD HOLDING Milk holding in cooler at 41F.		2/12/2015		

**WOODLANDS ELEMENTARY  
2501 N COULTER ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF830					2/12/2015	0	HL1B

**Food Establishment Public Inspection Report**

From 2/12/15 thru 2/18/15

---

**ESTABLISHMENT****WTAMU MEAT LAB  
2501 RUSSELL LONG BLVD**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>	
HFC272	EHF28	COS	ALL OTHER VIOLATIONS		2/16/2015	0	HL1B	
			A)Quat test strips need to be kept in a place that is readily accessible.					

## Food Establishment Public Inspection Report

From 2/12/15 thru 2/18/15

---

**ESTABLISHMENT**

**YE OLDE PANCAKE STATION  
2800 S VIRGINIA ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2651	EHF28	H90 DAY	ALL OTHER VIOLATIONS		2/17/2015	0	H PREOPEN
			Need drop ceiling in kitchen to cover all exposed duct work, conduit lines, pipes, etc. Clean fan-warewashing area, area under grill, warewashing area including walls & floor under sink. Need cover for drain, mopsink. Can't use galvanized metal-kitchen.				
	EHF15	H10DAY	EQUIPMENT ADEQUATE		2/17/2015		
			All equipment in kitchen must be NSF certified or equivalent, i.e. refrigerators.				
	EHF25	H10DAY	FOOD CONTACT SURFACES		2/17/2015		
			Wood shelving throughout kitchen needs resealed, repainted or replaced. Wooden prep table needs to be resealed, repainted or replaced. Inside of ice machine needs cleaned. Shelves, ceiling, walls-walkin cooler needs to be resealed.				