Food Establishment Public Inspection Report

From 2/19/15 thru 2/25/15

ESTABLISHMENT

ABC LEARNING CENTER
2707 S BIVINS ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFD71	EHF20	COS	TOXIC ITEMS		2/24/2015	6	HL1B
			Chemical bottle found without a label.				
	EHF25	COS	FOOD CONTACT SURFACES		2/24/2015		
			Utensil containers needed to be cleaned out.				
	EHF28	COS	ALL OTHER VIOLATIONS		2/24/2015		
			Wipe out inside of all cabinets and drawers.				

Food Establishment Public Inspection Report

From 2/19/15 thru 2/25/15

ESTABLISHMENT

AFRICAN BROTHERS STORE

1111 E AMARILLO BLVD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2349					2/19/2015	0	HL1B

AIRPORT SHELL

9525 E INTERSTATE 40

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1021	EHF28	H90 DAY	ALL OTHER VIOLATIONS		2/25/2015	0	HL1B

Blower covers in walk in cooler need to be taken off and cleaned by next inspection.

Food Establishment Public Inspection Report

From 2/19/15 thru 2/25/15

ESTABLISHMENT

AUSTIN MIDDLE SCHOOL
1808 WIMBERLY RD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF667	EHF21	IN	MANUAL WARE WASHING		2/25/2015	0	HFOL

Corrected.

AVONDALE ELEMENTARY
1500 S AVONDALE ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF684					2/20/2015	0	HL1B

Food Establishment Public Inspection Report

From 2/19/15 thru 2/25/15

ESTABLISHMENT

BIG DADDYS BBQ

400 E HASTINGS AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF996	EHF28	COS	ALL OTHER VIOLATIONS		2/19/2015	0	HL1B

Utensil containers in kitchen on shelves needed to be cleaned.

Food Establishment Public Inspection Report

From 2/19/15 thru 2/25/15

ESTABLISHMENT

BLACK FIG CATERING
2300 N WESTERN ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2648					2/19/2015	0	H PREOPEN
HF2648					2/20/2015	0	HL1B
HFK144					2/19/2015	0	H PREOPEN
HFK144					2/20/2015	0	HL1B

Food Establishment Public Inspection Report

From 2/19/15 thru 2/25/15

ESTABLISHMENT

BLACK FIG CATERING

BODEGAS

709 S POLK ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1196	EHF25	COS	FOOD CONTACT SURFACES		2/20/2015	3	HL1B

Ice machine needs to be cleaned.

Food Establishment Public Inspection Report

From 2/19/15 thru 2/25/15

ESTABLISHMENT

BURGER KING #952

1800 S GEORGIA ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF413	EHF25	COS	FOOD CONTACT SURFACES		2/19/2015	6	HL1B

Shelves and inside cavitity to the reach-in cooler by ice cream machine needed to be cleaned.

	EHF20	COS	TOXIC ITEMS		2/19/2015		

Chemicals stored above disposable towels and toilet paper in storage room. Chemicals must be stored separate and below disposable towels to prevent contamination.

CACTUS BAR

4831 S WESTERN ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF28	EHF28	H90 DAY	ALL OTHER VIOLATIONS		2/20/2015	0	HL1B

Clean or replace bucket. Invert bucket.

Food Establishment Public Inspection Report

From 2/19/15 thru 2/25/15

ESTABLISHMENT

CATFISH SHACK
4212 SW 45TH AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF251	EHF28	H90 DAY	ALL OTHER VIOLATIONS		2/19/2015	3	HL1B
			Improper thawing procedure. Make sure to thaw under cool, running water or in refrigerator. b)Spanish hand washing sign needed in restroom.				
	EHF25	COS	FOOD CONTACT SURFACES		2/19/2015		
			Clean inside of tea machine where nozzle connects.				

Food Establishment Public Inspection Report

From 2/19/15 thru 2/25/15

ESTABLISHMENT

CECILS LAST CHANCE
12800 S US HWY 287

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFP2	EHF25	COS	FOOD CONTACT SURFACES		2/20/2015	7	HL1B
			Onions on floor in walk in cooler. Never put foods on the floor.				
	EHF10	COS	SOUND CONDITION		2/20/2015		
			Dented can on shelf in walk in cooler. Do not use seam dented cans.				
	EHF28	COS	ALL OTHER VIOLATIONS		2/20/2015		
			Shelves in walk in cooler not clean and laminate peeling. Resurface wood shelves and reseal or paint. Remove laminate or reseal. No bare wood.				

Food Establishment Public Inspection Report

From 2/19/15 thru 2/25/15

ESTABLISHMENT

CHICK FIL A S COULTER
4510 S COULTER ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2446	EHF28	COS	ALL OTHER VIOLATIONS		2/20/2015	0	H PREOPEN
			a)Ceiling tiles need to be put back in place. b)Cooling unit needs castor replaced. Temporarily moved out of kitchen until repaired.				
	EHF25	H 3 DAYS	FOOD CONTACT SURFACES		2/20/2015		
			All surfaces in kitchen and service line need to be cleaned, including coolers and freezers.				
	EHF19	H10DAY	RODENTS/ANIMALS/OPENINGS		2/20/2015		
			Back room addition needs to be completed. All openings to the exterior need to be sealed.				
	EHF17	H 3 DAYS	HAND WASH WITH SOAP/TOWELS		2/20/2015		
			Soap and paper towels needed at all hand sinks, including bathrooms.				
HF2446					2/24/2015	0	H PREOPEN

Food Establishment Public Inspection Report

From 2/19/15 thru 2/25/15

ESTABLISHMENT

CHICK FIL A S COULTER

CHINA MAX

7701 W INTERSTATE 40

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1485	EHF28	H90 DAY	ALL OTHER VIOLATIONS		2/20/2015	3	HL1B
			a)Clean shelves used for storage in back room. b)Clean vent hood and light shields in vent hood. c)Clean top and underneath of shelves over food prep.				
	EHF25	COS	FOOD CONTACT SURFACES		2/20/2015		
			a)Gaskets and handles on reachin coolers needed to be cleaned. b)Knife rack found with dirt knives. Only store clean knives on rack.				
	EHF03	IN	HOT HOLDING		2/20/2015		
			Cooked chicken holding at 168F degrees.				

Food Establishment Public Inspection Report

From 2/19/15 thru 2/25/15

ESTABLISHMENT

CITY OF REFUGE
613 S ADAMS ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1135					2/20/2015	0	HL1B

Food Establishment Public Inspection Report

From 2/19/15 thru 2/25/15

ESTABLISHMENT

CORN EXPRESS
812 E AMARILLO BLVD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF409	EHF14	H24 HOUR	WATER SUPPLY		2/19/2015	7	HM3
			Hot water not available. Must close until repaired.				
	EHF23	H10DAY	SEWAGE/WASTEWATER		2/19/2015		
			2 comp sink is leaking. Must be repaired.				
HF409	EHF23	IN	SEWAGE/WASTEWATER		2/20/2015	0	HM4
			2 comp sink repaired.				
	EHF14	IN	WATER SUPPLY		2/20/2015		
			Hot water repaired. Ok to reopen.				

Food Establishment Public Inspection Report

From 2/19/15 thru 2/25/15

ESTABLISHMENT

D & L DISCOUNT
1409 S GRAND ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2247	EHF03	COS	HOT HOLDING		2/25/2015	5	HL1B

Eggrolls for sale on front counter at room temperature. Ready to eat food must be kept above 135F, or below 41F.

Food Establishment Public Inspection Report

From 2/19/15 thru 2/25/15

ESTABLISHMENT

DOLLAR GENERAL #8372
5131 PLAINS BLVD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF410	EHF10	COS	SOUND CONDITION		2/19/2015	7	HL1B
			Dented cans on shelf.				
	EHF25	COS	FOOD CONTACT SURFACES		2/19/2015		
			Bottom shelf in refrigerator needed to be cleaned.				
	EHF28	COS	ALL OTHER VIOLATIONS		2/19/2015		
			Ice cream freezer needs to be defrosted.				

Food Establishment Public Inspection Report

From 2/19/15 thru 2/25/15

ESTABLISHMENT

DONG PHUONG
2218 E AMARILLO BLVD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF171	EHF28	H90 DAY	ALL OTHER VIOLATIONS		2/25/2015	7	HL1B
			Ceiling over food storage must be repaired.				
	EHF25	COS	FOOD CONTACT SURFACES		2/25/2015		
			Utensil containers in kitchen needed to be cleaned. Utensils must be stored on a smooth, easily cleanable surface.				
	EHF10	H10DAY	SOUND CONDITION		2/25/2015		
			Dented cans found stored on shelves.				

Food Establishment Public Inspection Report

From 2/19/15 thru 2/25/15

ESTABLISHMENT

EL TROPICO

1111 E AMARILLO BLVD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF539	EHF25	COS	FOOD CONTACT SURFACES		2/19/2015	3	HL1B
			Mold needed to be cleaned off of inside of ice machine.				
	EHF28	H90 DAY	ALL OTHER VIOLATIONS		2/19/2015		
			Self closing mechanism on front door needs to be fixed.				

Food Establishment Public Inspection Report

From 2/19/15 thru 2/25/15

ESTABLISHMENT

FAST STOP #25
890 S FM 1912

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFP31	EHF25	H10DAY	FOOD CONTACT SURFACES		2/20/2015	6	HL1B

Tea and soda nozzles not clean. Must be cleaned daily, (wash, rinse, sanitize, air dry). Reach in refrigerator door handles and gaskets not clean.

	EHF22	H30 DAY	MANAGER KNOWLEDGE/CERTIFIED		2/20/2015		

No food manager. Must take class March 11, 2015 8:30 am and test Friday March 13th at 821 S Johnson.

FRUTILANDIA
1401 ROSS ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF376	EHF25	COS	FOOD CONTACT SURFACES		2/21/2015	3	HL1B

Clean utensil containers.

Food Establishment Public Inspection Report

From 2/19/15 thru 2/25/15

ESTABLISHMENT

GEORGIA MANOR NURSING HOME
2611 SW 46TH AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1898	EHF25	H 3 DAYS	FOOD CONTACT SURFACES		2/24/2015	6	HL1B
			Ice machine needs to be cleaned and sanitized.				
	EHF23	COS	SEWAGE/WASTEWATER		2/24/2015		
			Floor drain backed up.				
	EHF28	H 3 DAYS	ALL OTHER VIOLATIONS		2/24/2015		
			Drain pipes from ice machine need to be at least 1 inch above the flood level of the floor drain.				
HF1898	EHF25	IN	FOOD CONTACT SURFACES		2/24/2015	0	HFOL
			Corrected from previous inspection.				
	EHF28	IN	ALL OTHER VIOLATIONS		2/24/2015		
			Corrected from previous inspection.				

Food Establishment Public Inspection Report

From 2/19/15 thru 2/25/15

ESTABLISHMENT

GEORGIA MANOR NURSING HOME

GREYHOUND LINES-FOOD SERVICE

702 S TYLER ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF926	EHF15	COS	EQUIPMENT ADEQUATE		2/20/2015	0	HFOL

Corrected from previous inspection. Any further temperature violations with this cooler will result in a $50 reinspection fee.

Food Establishment Public Inspection Report

From 2/19/15 thru 2/25/15

ESTABLISHMENT

GRILL THE
400 SW 14TH AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF194	EHF07	COS	ADEQUATE HAND WASHING		2/20/2015	4	HL1B
			Employee did not wash hands after talking on phone.				
	EHF28	H60 DAY	ALL OTHER VIOLATIONS		2/20/2015		
			Coils on walkin need to be cleaned.				

HARDCORE MOTORCYLCE MINISTRIES
900 S NELSON ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT5239					2/21/2015	0	HL1B FOOD

Food Establishment Public Inspection Report

From 2/19/15 thru 2/25/15

ESTABLISHMENT

HAYASHI JAPANESE STEAKHOUSE
3401 W INTERSTATE 40

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1934	EHF28	COS	ALL OTHER VIOLATIONS		2/20/2015	15	HL1B
			Personal clothing stored on food rack. b)Foods stored on floor. c)Cook not wearing hair restraint. d)Walkin shelves dirty.				
	EHF10	COS	SOUND CONDITION		2/20/2015		
			Dented cans on shelf for use. b)Product left uncovered over night.				
	EHF08	COS	GOOD HYGIENIC PRACTICES		2/20/2015		
			Open drink in kitchen.				
	EHF11	COS	PROPER HANDLING RTE		2/20/2015		
			Cook handled broccoli with bare hands. Broccoli is ready to eat. Must use gloves.				
	EHF25	COS	FOOD CONTACT SURFACES		2/20/2015		
			Ice cream scoop stored in stagnant water. Scoop must be held clean and dry or in hot water or in water bath with running water. b)Reach in cooler not clean.				

Food Establishment Public Inspection Report

From 2/19/15 thru 2/25/15

ESTABLISHMENT

HOUSE BAR

1219 SW 10TH AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2624	EHF22	IN	MANAGER KNOWLEDGE/CERTIFIED		2/20/2015	0	HFOL

Corrected from previous inspection.

Food Establishment Public Inspection Report

From 2/19/15 thru 2/25/15

ESTABLISHMENT

HUDS RESTAURANT
7311 W AMARILLO BLVD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1173	EHF08	COS	GOOD HYGIENIC PRACTICES		2/19/2015	9	HL1B
			A)Hand sink being used for other purposes than hand washing.				
	EHF03	COS	HOT HOLDING		2/19/2015		
			A)Sausage holding at 91 degrees. Must be kept above 135 degrees at all times. Reheated to 165.				
	EHF02	IN	COLD HOLDING		2/19/2015		
			A)Ham holding at 40 degrees.				

Food Establishment Public Inspection Report

From 2/19/15 thru 2/25/15

ESTABLISHMENT

I-40 DISCOUNT
900 SPUR 228

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFP49	EHF14	IN	WATER SUPPLY		2/20/2015	0	HL1B
			Water records ok.				
	EHF28	H90 DAY	ALL OTHER VIOLATIONS		2/20/2015		
			Clean inside ice machine.				

Food Establishment Public Inspection Report

From 2/19/15 thru 2/25/15

ESTABLISHMENT

IGUANA RESTAURANT

2618 E AMARILLO BLVD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2644	EHF28	IN	ALL OTHER VIOLATIONS		2/19/2015	0	HFOL
			2 corrections from preopening inspection.				
	EHF17	IN	HAND WASH WITH SOAP/TOWELS		2/19/2015		
			1 correction from preopening inspection.				
	EHF25	IN	FOOD CONTACT SURFACES		2/19/2015		
			1 correction from preopening inspection.				

Food Establishment Public Inspection Report

From 2/19/15 thru 2/25/15

ESTABLISHMENT

JERRYS CAFE
1601 S GRAND ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2341	EHF02	IN	COLD HOLDING		2/24/2015	0	HL1B
			Hamburger meat on stove 165F.				
	EHF03	IN	HOT HOLDING		2/24/2015		
			Tomatoes in make table 35F.				
	EHF29	IN	RECOGNITION		2/24/2015		
			Establishment remains consistently clean.				

Food Establishment Public Inspection Report

From 2/19/15 thru 2/25/15

ESTABLISHMENT

JIGGLE BERRY
3801 OLSEN BLVD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2155	EHF28	COS	ALL OTHER VIOLATIONS		2/19/2015	3	HL1B

Reach in freezer in front needs to be chipped away or defrosted.

	EHF25	COS	FOOD CONTACT SURFACES		2/19/2015		

Shelves in reachin cooler in front need to be cleaned. b)Keep handles of scoops out of dry good products.

JOE DADDYS
2108 PARAMOUNT BLVD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2300	EHF15	IN	EQUIPMENT ADEQUATE		2/20/2015	0	HFOL

Corrected.

Food Establishment Public Inspection Report

From 2/19/15 thru 2/25/15

ESTABLISHMENT

KABUKI ROMANZA
8130 W INTERSTATE 40

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1365	EHF12	COS	CROSS CONTAMINATION		2/19/2015	34	HL1B
			Foreign objects found in sugar.(Discarded)b)Raw meat juices found splattered all over batter.(Discarded).				
	EHF15	H 3 DAYS	EQUIPMENT ADEQUATE		2/19/2015		
			Two sushi coolers holding all products at 48-50°. Both coolers cannot be used until units are fixed.				
	EHF08	COS	GOOD HYGIENIC PRACTICES		2/19/2015		
			Employee seen washing hands in 3 compartment sink. b)Employees seen eating and drinking all throughout kitchen.				
	EHF13	H 3 DAYS	HACCP PLAN/TIME		2/19/2015		
			Fish kept in reduced oxygen packaging must be kept frozen. Once placed in the cooler for thawing fish must be removed from ROP package.				
	EHF07	COS	ADEQUATE HAND WASHING		2/19/2015		
			Employee seen not washing hands after eating, cleaning and before gloves.				

Food Establishment Public Inspection Report

From 2/19/15 thru 2/25/15

ESTABLISHMENT

KABUKI ROMANZA

HF1365	EHF04	IN	PROPER COOKING TEMPERATURES	2/19/2015	34	HL1B

Chicken cooked to 187°.

	EHF23	H 3 DAYS	SEWAGE/WASTEWATER	2/19/2015

Large condensate leak found in walk in freezer leaking all over food products. Leak must be repaired within 10 days and boxes msut be removed from affected area.

	EHF24	H 3 DAYS	THERMOMETERS	2/19/2015

Several broken thermometers found in several coolers. Bar cooler is missing a thermometer.

	EHF17	H 3 DAYS	HAND WASH WITH SOAP/TOWELS	2/19/2015

Hand sink found without soap or paper towels.

	EHF20	H 3 DAYS	TOXIC ITEMS	2/19/2015

Employee medicine found stored with toothpicks. Several chemical bottles found without any labeling. Chemicals found without proper labeling.Chemicals found stored with clean dishes and food.

	EHF25	H 3 DAYS	FOOD CONTACT SURFACES	2/19/2015

Clean ice machine, cooler handles, all bar coolers. Remove all tap from knives.(not easily cleanable). All scoops must have a handle. Clean all food racks in walk in, rice speed racks. Employee keys cannot be stored with knives.

Food Establishment Public Inspection Report

From 2/19/15 thru 2/25/15

ESTABLISHMENT

KABUKI ROMANZA

HF1365	EHF28	H 3 DAYS	ALL OTHER VIOLATIONS	2/19/2015	34	HL1B

Clean & replace all broken cooler gaskets. All employees must wear a hair restraint. Due to a score over 30 a $50 reinspection fee must be paid at our office by 12pm on 2/20/14 with a reinspection on 2/23/15. All violations must be corrected by 2/23/15.

HF1365	EHF28	H90 DAY	ALL OTHER VIOLATIONS	2/24/2015	0	HL1B

A)Corrected. B)All gasgets are on order. C)Corrected.

	EHF23	IN	SEWAGE/WASTEWATER	2/24/2015

A)Corrected.

	EHF17	IN	HAND WASH WITH SOAP/TOWELS	2/24/2015

A)Corrected.

	EHF20	IN	TOXIC ITEMS	2/24/2015

A)Corrected. B)Corrected. C)Corrected. D)Corrected.

	EHF24	IN	THERMOMETERS	2/24/2015

A)Corrected. B)Corrected.

Food Establishment Public Inspection Report

From 2/19/15 thru 2/25/15

ESTABLISHMENT

KABUKI ROMANZA

HF1365	EHF25	IN	FOOD CONTACT SURFACES	2/24/2015	0	HL1B

A)Corrected. B)Corrected. C)Corrected. D)Corrected. E)Corrected. F)Corrected. G)Corrected. H)Corrected.

	EHF13	IN	HACCP PLAN/TIME	2/24/2015

A)Corrected.

	EHF15	IN	EQUIPMENT ADEQUATE	2/24/2015

A)Corrected.

LAKE TANGLEWOOD HARBOR POINT

1000 TANGLEWOOD DR

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFR42					2/20/2015	0	HFOL

Food Establishment Public Inspection Report

From 2/19/15 thru 2/25/15

ESTABLISHMENT

LINS GRAND BUFFET
8440 W INTERSTATE 40

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1265	EHF28	H24 HOUR	ALL OTHER VIOLATIONS		2/24/2015	33	HL1B
			Fish sitting in water to thaw.Chicken above fish in walkin cooler. Beef above produce in reachin cooler. Food stored uncovered in walkins & reachins.Clean wall in dry storage area. Shelves in dry storage must be sealed. Air vents-kitchen need cleaned.				
	EHF25	H24 HOUR	FOOD CONTACT SURFACES		2/24/2015		
			Gaskets & shelves to reachin coolers need cleaned from mold & food. Shelves,blower covers, walls & ceiling of walkin coolers need cleaned from food, mold & rust. Single service item tray needed cleaned. Inside of ice machine-waiter area needs cleaned.				
	EHF15	H10DAY	EQUIPMENT ADEQUATE		2/24/2015		
			Cold holding unit does not keep food at proper temperature on buffet line. (10 days to repair)				
	EHF13	COS	HACCP PLAN/TIME		2/24/2015		
			No date marks for cooked and RTE foods that were held longer than 24 hrs. Date marks are needed for all RTE and cooked foods held longer than 24 hrs.				
	EHF10	COS	SOUND CONDITION		2/24/2015		
			Dented cans found on shelf for use. b)Dented pineapple cans found in reach in cooler already in use. Discarded.				

Food Establishment Public Inspection Report

From 2/19/15 thru 2/25/15

ESTABLISHMENT

LINS GRAND BUFFET

HF1265	EHF03	COS	HOT HOLDING	2/24/2015	33	HL1B

Fried fish on buffet holding at 123F in hot hold. b)Fried chicken on buffet holding at 119F in hot hold.

EHF02	COS	COLD HOLDING	2/24/2015	

Cooked beef sitting out with no temperature control at 44F. Cooked chicken sittin out with no temperature control at 47F. Sushi holding at 49F on cold hold. All PHF must be held at 41F or below.

EHF23	H10DAY	SEWAGE/WASTEWATER	2/24/2015	

Condensation leak in walk in freezer. b)Water spilling from dishmachine onto floor. Needs to be draining into drain.

EHF24	H24 HOUR	THERMOMETERS	2/24/2015	

Thermometer needed for reach in cooler in sushi area. b)Broken thermometer in sushi cooler. Replace.

EHF21	H10DAY	MANUAL WARE WASHING	2/24/2015	

Dishmachine sanitizing below 50ppm chlorine. (10 days to repair).

HF1265	EHF21	IN	MANUAL WARE WASHING	2/25/2015	6	HL1B

Dish machine sanitizing around 100PPM. In compliance.

Food Establishment Public Inspection Report

From 2/19/15 thru 2/25/15

ESTABLISHMENT

LINS GRAND BUFFET

HF1265	EHF23	H10DAY	SEWAGE/WASTEWATER	2/25/2015	6	HL1B

a)Condensation leak in freezer (10-days to repair). b)Waste water dripping on floor from dish machine has been re-routed to drain. In compliance.

EHF24	IN	THERMOMETERS	2/25/2015	

a)Thermometer added in reach-in cooler in sushi area. In compliance. b)Replacement thermometer has been added in sushi cooler. In compliance.

EHF25	H10DAY	FOOD CONTACT SURFACES	2/25/2015	

Gaskets to reach-in coolers have been cleaned. Inside cavitities of reach-in coolers still need more cleaning. Walk-in coolers still need more cleaning. Ice machine in waiter service area has been cleaned. Single service tray has been cleaned.

EHF02	IN	COLD HOLDING	2/25/2015	

a)Sushi holding at 40F on cold hold unit. In compliance. b)Cut melons holding at 41F on cold hold unit. In compliance.

EHF03	IN	HOT HOLDING	2/25/2015	

a)Fried fish on buffet line holding at 166F on hot hold. b)Potato wedges on buffet line holding at 158F on hot hold. In compliance.

EHF13	IN	HACCP PLAN/TIME	2/25/2015	

Date marks on all cooked and RTE foods held longer than 24 hours. In compliance.

Food Establishment Public Inspection Report

From 2/19/15 thru 2/25/15

ESTABLISHMENT

LINS GRAND BUFFET

HF1265	EHF15	IN	EQUIPMENT ADEQUATE	2/25/2015	6	HL1B

Cold holding unit on buffet line holding food at 41F or below. In compliance.

	EHF28	H10DAY	ALL OTHER VIOLATIONS	2/25/2015		

a)Alll food in coolers and freezers have been covered to prevent contamination. b)Wall in dry storage has been cleaned. c)Air vents throughout kitchen still need to be cleaned (10-days) d)Dry storage shelves need to be sealed. (90-days).

LITTLE NEST

1400 SW 10TH AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFD70					2/20/2015	0	HL1B

Food Establishment Public Inspection Report

From 2/19/15 thru 2/25/15

ESTABLISHMENT

LOBBY CAFE

1501 S COULTER ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2146	EHF16	COS	HAND WASH FACILITIES ADEQUATE		2/24/2015	3	HL1B

Handwashing sink was not accessable.

LOVES TRAVEL STOP #200

6930 E INTERSTATE 40

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF770	EHF25	H24 HOUR	FOOD CONTACT SURFACES		2/25/2015	3	HL1B

A)Tea dispenser found to be dirty. B)Soda nozzles need to be cleaned. Repeat violations. Tea or soda nozzles have been found dirty 12/27/2013, 4/29/2014, 8/05/2014, 11/19/2014, and 2/25/2015. Any further violations will result in a $50 reinspection fee.

	EHF28	H24 HOUR	ALL OTHER VIOLATIONS		2/25/2015		

Condensate ice in walk in freezer needs to be defrosted.

Food Establishment Public Inspection Report

From 2/19/15 thru 2/25/15

ESTABLISHMENT

MCDONALDS

5730 W AMARILLO BLVD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF548	EHF28	COS	ALL OTHER VIOLATIONS		2/20/2015	4	HL1B
			Paper towels were not in dispenser.				
	EHF13	COS	HACCP PLAN/TIME		2/20/2015		
			Time was not marked on product removed from temperature control.				

Food Establishment Public Inspection Report

From 2/19/15 thru 2/25/15

ESTABLISHMENT

MERCADO LATINO
3500 E AMARILLO BLVD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1180	EHF09	COS	APPROVED SOURCE/LABELING		2/24/2015	20	HL1B
			All food items for sale need to have labels with ingredients and manufacturer listed in English.				
	EHF15	H 3 DAYS	EQUIPMENT ADEQUATE		2/24/2015		
			a)Deli meat cooler holding at 50F degrees. Must be 41F degrees or below. b)Reach in cooler in store holding at 47F degrees.				
	EHF10	H 3 DAYS	SOUND CONDITION		2/24/2015		
			a)Distressed vegetables found in walk in cooler. b)Dented can found on shelves.				
	EHF25	H90 DAY	FOOD CONTACT SURFACES		2/24/2015		
			a)Clean handles/gaskets on reachin coolers. b)Dirty dishes found on clean dish rack. c)Ice maker needs cleaned out. d)Meat packager, slicer, and scale needs cleaned.				
	EHF24	H90 DAY	THERMOMETERS		2/24/2015		
			Thermometers needed in all coolers and must be placed at front of cooler where it is visible.				

Food Establishment Public Inspection Report

From 2/19/15 thru 2/25/15

ESTABLISHMENT

MERCADO LATINO

HF1180	EHF23	H 3 DAYS	SEWAGE/WASTEWATER	2/24/2015	20	HL1B

Ice bin being used to drain ice without a drain pipe. Waste water found on floor. A drain pipe needs to be installed or the ice bin needs removed.

	EHF28	H90 DAY	ALL OTHER VIOLATIONS	2/24/2015		

Storage shelves, blower covers and canopener holster/bender base need cleaned. Food items found stored on floor. Chip ice in walk in freezer. Broken gaskets need replaced on reach in. Broken blades found on knives. Eggs stored over ready to eat foods.cos

MY THAI RESTAURANT

2029 S COULTER ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF154	EHF28	IN	ALL OTHER VIOLATIONS		2/25/2015	3	HL1B

1 correction from previous inspection.

	EHF25	COS	FOOD CONTACT SURFACES	2/25/2015		

a)Can opener needed to be cleaned. b)Doors on reach in needed to be cleaned.

Food Establishment Public Inspection Report

From 2/19/15 thru 2/25/15

ESTABLISHMENT

NORTH HEIGHTS ELEMENTARY
607 N HUGHES ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF728	EHF25	COS	FOOD CONTACT SURFACES		2/24/2015	3	HL1B
			Container with knives needed to be cleaned.				
	EHF28	H90 DAY	ALL OTHER VIOLATIONS		2/24/2015		
			Food placed for self service needs to be protected by a sneeze guard.				

Food Establishment Public Inspection Report

From 2/19/15 thru 2/25/15

ESTABLISHMENT

PHO SOFIA

5625 E AMARILLO BLVD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2516	EHF28	H90 DAY	ALL OTHER VIOLATIONS		2/19/2015	9	HL1B
			Shelves over food prep areas need to be cleaned.				
	EHF18	H10DAY	INSECT CONTAMINATION		2/19/2015		
			Presence of roaches in kitchen. Licensed pest control operator sprayed on 2/16/15. Must continue treatments every month.				
	EHF25	H10DAY	FOOD CONTACT SURFACES		2/19/2015		
			a)Utensil storage containers in kitchen need to be cleaned. b)Knife rack for clean knives found dirty. Must be cleaned and only used for clean knives.				
	EHF15	H 3 DAYS	EQUIPMENT ADEQUATE		2/19/2015		
			Dishwasher sanitizing agent not working properly. Must sanitize dishes at 50ppm for cholrine solution.				

Food Establishment Public Inspection Report

From 2/19/15 thru 2/25/15

ESTABLISHMENT

PIZZA HUT

110 23RD ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFC229	EHF05	IN	RAPID REHEATING		2/24/2015	3	HL1B

A)Chicken wings cooked to 187 degrees.

	EHF25	COS	FOOD CONTACT SURFACES		2/24/2015		

A)Clean ice machine. B)Clean food shelf above fryer. C)Clean can opener. D)Clean pizza rings at least every 4 hours. (Repeat) If seen again a $50 resinpsection fee will be charged. E)Replace trash can used to hold dirty dishes, no longer cleanable.

3404 NE 24TH AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2330	EHF22	H45 DAY	MANAGER KNOWLEDGE/CERTIFIED		2/24/2015	6	HL1B

Food manager card expired and for a previous employee. New food manager certification must be obtained by a full-time employee within 45 days.

	EHF21	H 3 DAYS	MANUAL WARE WASHING		2/24/2015		

Sanitizing agent on dishwasher is not working. Instructed to sanitize dishes in 3 compartment sink.

Food Establishment Public Inspection Report

From 2/19/15 thru 2/25/15

ESTABLISHMENT

PIZZA HUT

HF2330	EHF28	COS	ALL OTHER VIOLATIONS	2/24/2015	6	HL1B

a)Blower covers in walkin cooler needed to be cleaned. b)Handles and gaskets on reach in coolers needed to be cleaned.

PLUM CREEK PLACE

6800 PLUM CREEK DR

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2462	EHF22	H30 DAY	MANAGER KNOWLEDGE/CERTIFIED		2/24/2015	3	HFOL

Second Notice Food Manager Card has expired. You need to have someone take Food Manager Class 3-11 and test 3-13 or you will be assessed a $50 fee.

Food Establishment Public Inspection Report

From 2/19/15 thru 2/25/15

ESTABLISHMENT

PRIMO REFILL WATER DISP MACH

1701 N 23RD ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFC322					2/24/2015	0	HL1B

2035 SE 34TH AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2641					2/24/2015	0	HL1B

Food Establishment Public Inspection Report

From 2/19/15 thru 2/25/15

ESTABLISHMENT

PRIMO REFILL WATER DISP MACHIN

2425 W INTERSTATE 40

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2035					2/24/2015	0	HL1B

3700 E INTERSTATE 40

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2034					2/24/2015	0	HL1B

4215 CANYON DR

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2036					2/24/2015	0	HL1B

Food Establishment Public Inspection Report

From 2/19/15 thru 2/25/15

ESTABLISHMENT

PRIMO REFILL WATER DISP MACHIN

4610 S COULTER ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2032					2/24/2015	0	HL1B

5730 W AMARILLO BLVD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2033					2/24/2015	0	HL1B

Food Establishment Public Inspection Report

From 2/19/15 thru 2/25/15

ESTABLISHMENT

RAIN PREMIER SUSHI BAR

817 S POLK ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2096					2/20/2015	0	HFOL

REAL FOOD CAFE

3208 SW 6TH AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2235					2/19/2015	0	HL1B

Food Establishment Public Inspection Report

From 2/19/15 thru 2/25/15

ESTABLISHMENT

REEVES - HINGER ELEMENTARY

1005 21ST ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFC124	EHF28	H90 DAY	ALL OTHER VIOLATIONS		2/24/2015	0	HL1B
			A)All single service items must be stored 6 inches off the ground, B)Milk containers on the ground in walk in. C)Light shield needs to be replaced in walk in freezer.				
	EHF03	IN	HOT HOLDING		2/24/2015		
			A)Cooked rice holding at 189 degrees.				
	EHF02	IN	COLD HOLDING		2/24/2015		
			A)Cooler holding at 40 degrees.				

Food Establishment Public Inspection Report

From 2/19/15 thru 2/25/15

ESTABLISHMENT

REGION 16 CLEVELAND HEADSTART

1601 S CLEVELAND ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFD6	EHF03	IN	HOT HOLDING		2/24/2015	0	HL1B

Casserole holding at 156F. In compliance.

ROBERT E LEE ELEMENTARY

119 NE 15TH AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF660	EHF08	COS	GOOD HYGIENIC PRACTICES		2/24/2015	4	HL1B

a)Personal drink without lid and straw on serving line. b)Personal water bottle in warming cabinet.

Food Establishment Public Inspection Report

From 2/19/15 thru 2/25/15

ESTABLISHMENT

ROCKIN' ZEBRA SODA SHOPPE

404 15TH ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFC325	EHF02	IN	COLD HOLDING		2/24/2015	0	HL1B

A)Cooler holding at 40 degrees.

ROLLING HILLS ELEMENTARY

2800 W CHERRY AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFP8	EHF23	IN	SEWAGE/WASTEWATER		2/20/2015	0	HFOL

Condensate leak repaired.

Food Establishment Public Inspection Report

From 2/19/15 thru 2/25/15

ESTABLISHMENT

SAMS QUICK WAY
2509 SW 3RD AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2563	EHF17	COS	HAND WASH WITH SOAP/TOWELS		2/25/2015	6	HL1B

a)No paper towels at sink in restroom. b)No soap and towels at hand washing sink.

	EHF16	COS	HAND WASH FACILITIES ADEQUATE		2/25/2015		

Hand washing sink was blocked with equipment.

SAN JACINTO ELEMENTARY
3400 SW 4TH AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF689	EHF21	COS	MANUAL WARE WASHING		2/19/2015	3	HL1B

Sanitizer in three compartment sink was not at proper strength.

Food Establishment Public Inspection Report

From 2/19/15 thru 2/25/15

ESTABLISHMENT

SCHWANS HOME SERVICE #511194

10300 HIGHWAY 60

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFRM685	EHF02	IN	COLD HOLDING		2/24/2015	0	HL1B

Freezer holding at 40°F.

SINALOA HOT-DOGS & MEXICAN FD

1010 E AMARILLO BLVD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2423	EHF15	IN	EQUIPMENT ADEQUATE		2/24/2015	0	HFOL

Corrected from previous inspection.

Food Establishment Public Inspection Report

From 2/19/15 thru 2/25/15

ESTABLISHMENT

SONIC DRIVE IN
2707 S GEORGIA ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF52	EHF15	H10DAY	EQUIPMENT ADEQUATE		2/19/2015	13	HL1B
			Fry hot hold holding fries and tator tots at 115°F. All PHF must be held at 135°F or above.				
	EHF08	COS	GOOD HYGIENIC PRACTICES		2/19/2015		
			Employee did not wash hands before putting on gloves. Hands must be washed before single use gloves can be worn. Unclean rag sitting on hand sink in backroom-rags must be in sanitizer when not in use and not on hand sink.				
	EHF23	H10DAY	SEWAGE/WASTEWATER		2/19/2015		
			Waste water from ice machine by drive up window leaking on floor, must leak into a drain and not directly on floor. Waste water leaking from ice machine in back room leaking onto floor, must leak into drain.				
	EHF25	H10DAY	FOOD CONTACT SURFACES		2/19/2015		
			Shelves to all reachin coolers need to be cleaned to sight & touch. Shelves to walk in cooler need to cleaned to sight and touch. Rust in ice machine by dry storage needs to be cleaned.				
	EHF28	H90 DAY	ALL OTHER VIOLATIONS		2/19/2015		
			Wall by ice machine by dry storage needs repaired. Boxes on floor w/single service items & food must be 6" off the floor.cos Broken tiles throughout establishment need repaired/replaced.Broken ceiling tile in back repaired.Gaskets-reachin need cleaned.				

Food Establishment Public Inspection Report

From 2/19/15 thru 2/25/15

ESTABLISHMENT

ST JOSEPH SCHOOL
4122 S BONHAM ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF662					2/20/2015	0	HL1B

STARBUCKS COFFEE CO #14191
3512 E INTERSTATE 40

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1629	EHF25	COS	FOOD CONTACT SURFACES		2/24/2015	0	HL1B

Food debris needed to be cleaned out of cold drink display cooler.

Food Establishment Public Inspection Report

From 2/19/15 thru 2/25/15

ESTABLISHMENT

STARBUCKS COFFEE CO #6757
3240 S SONCY RD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1034	EHF27	H10DAY	ESTABLISHMENT PERMIT		2/19/2015	10	HL1B
			Post current food establishment permit.				
	EHF20	H10DAY	TOXIC ITEMS		2/19/2015		
			Sanitizer dispenser dispensing over 400ppm. Must be fixed to 150-400ppm.				
	EHF07	COS	ADEQUATE HAND WASHING		2/19/2015		
			No employees seen washing hands during time of the inspection.				
	EHF28	H10DAY	ALL OTHER VIOLATIONS		2/19/2015		
			Replace ceiling tile in kitchen.				

Food Establishment Public Inspection Report

From 2/19/15 thru 2/25/15

ESTABLISHMENT

SUBWAY #14124-214

5752 W AMARILLO BLVD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1202	EHF28	COS	ALL OTHER VIOLATIONS		2/24/2015	0	HL1B

Boxes of condement packages found under drain lines.

Food Establishment Public Inspection Report

From 2/19/15 thru 2/25/15

ESTABLISHMENT

SUBWAY#6176-208
208 23RD ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFC273	EHF28	COS	ALL OTHER VIOLATIONS		2/24/2015	17	HL1B
			A)Top dust all equipment.				
	EHF08	COS	GOOD HYGIENIC PRACTICES		2/24/2015		
			A)Employee jackets found stored on prep table. B)Employee cigarette stored above prep table, keep them away from all food and food contact surfaces.				
	EHF02	IN	COLD HOLDING		2/24/2015		
			A)Chicken patties holding at 29 degrees.				
	EHF03	IN	HOT HOLDING		2/24/2015		
			A)Meatballs holding at 147 degrees.				
	EHF13	COS	HACCP PLAN/TIME		2/24/2015		
			A)Several ready to eat foods held longer than then the discard dates. (Discarded)				

Food Establishment Public Inspection Report

From 2/19/15 thru 2/25/15

ESTABLISHMENT

SUBWAY#6176-208

HFC273	EHF20	COS	TOXIC ITEMS	2/24/2015	17	HL1B

A)Restroom cleaner stored on top of the oven. Store all chemicals away from food and food contact surfaces.

EHF22	H45 DAY	MANAGER KNOWLEDGE/CERTIFIED	2/24/2015	

A)Establishment hasn't had a food manager since December. Food manager must be obtained by the next test date. Class is 3-11-15 with test 3-13-15. Cost is $40. If not obtained by this date a $50 reinspection fee will be charged.

EHF21	COS	MANUAL WARE WASHING	2/24/2015	

A)Several clean dishes found with food debris still on them. B)Slicer covered in tomato seeds from the day before. Clean daily or at least every 4 hours when being used.

Food Establishment Public Inspection Report

From 2/19/15 thru 2/25/15

ESTABLISHMENT

SUPER A DISCOUNT
1401 NE 24TH AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2377	EHF23	IN	SEWAGE/WASTEWATER		2/20/2015	0	HFOL
			Leak at hand sink repaired.				
	EHF25	IN	FOOD CONTACT SURFACES		2/20/2015		
			2 corrections from last inspection.				

Food Establishment Public Inspection Report

From 2/19/15 thru 2/25/15

ESTABLISHMENT

TACOS EL TULE
3623 NE 24TH AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1576	EHF24	H10DAY	THERMOMETERS		2/24/2015	3	HL1B

Thermometer needed in reach in cooler in dining area.

	EHF28	H90 DAY	ALL OTHER VIOLATIONS		2/24/2015		

a)Gaskets on reach in coolers need to be cleaned. b)A spring needs to be attached to bathroom door to make it self closing. Bathroom doors may not open directly into the dining area unless they are self closing.

TACOS EL TULE #2
4400 E AMARILLO BLVD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1933	EHF25	COS	FOOD CONTACT SURFACES		2/25/2015	3	HL1B

a)Meat slicer needs to be taken apart and cleaned. b)Utensil storage containers needed to be cleaned. c)Dirty knives found stored with clean knives. d)Handles and gaskets of reach in coolers needed cleaned.

Food Establishment Public Inspection Report

From 2/19/15 thru 2/25/15

ESTABLISHMENT

TAQUERIA EL TAPATIO #3
2028 PARAMOUNT BLVD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2532	EHF21	H10DAY	MANUAL WARE WASHING		2/19/2015	7	HL1B
			Dish machine sanitizing below 50ppm chlorine. Must be between 100-200ppm chlorine.				
	EHF13	COS	HACCP PLAN/TIME		2/19/2015		
			Cooked food found without date marks in reach in cooler. Cooked foods and RTE foods held longer than 24 hours must be date marked and can be held for seven days.				
	EHF28	COS	ALL OTHER VIOLATIONS		2/19/2015		
			Blower covers in walk in cooler need to be cleaned.				

Food Establishment Public Inspection Report

From 2/19/15 thru 2/25/15

ESTABLISHMENT

TAQUERIA SAN CARLOS
3510 NE 24TH AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1678	EHF28	COS	ALL OTHER VIOLATIONS		2/24/2015	0	HL1B

Utensil storage containers needed to be cleaned out.

Food Establishment Public Inspection Report

From 2/19/15 thru 2/25/15

ESTABLISHMENT

TEJAS CAFE
1401 ROSS ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2560	EHF21	COS	MANUAL WARE WASHING		2/21/2015	9	HL1B
			Store all wipe down rags in bleach when not in use. b)Wipe down santizer mixed weak. Must be mixed at 100ppm.				
	EHF25	COS	FOOD CONTACT SURFACES		2/21/2015		
			Inside of refrigerator needed to be cleaned.				
	EHF24	COS	THERMOMETERS		2/21/2015		
			Thermometer in rach in cooler broken and needed to be replaced.				

Food Establishment Public Inspection Report

From 2/19/15 thru 2/25/15

ESTABLISHMENT

TEXAS TEA
2642 WOLFLIN AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2522	EHF28	H90 DAY	ALL OTHER VIOLATIONS		2/20/2015	0	HL1B

Spanish hand washing sign needed for restroom. b)Three corrections from last inspection.

THAI EXPRESS
3314 S WASHINGTON ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1093	EHF28	IN	ALL OTHER VIOLATIONS		2/25/2015	0	HFOL

Missing ceiling tiles have been replaced. In compliance.

Food Establishment Public Inspection Report

From 2/19/15 thru 2/25/15

ESTABLISHMENT

THAI KOON
7030 S WESTERN ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2090	EHF28	COS	ALL OTHER VIOLATIONS		2/25/2015	27	HL1B
			A)Several food items found stored on the ground, must be at least six inches off the floor. B)Fish thawing on counter, must be thawed either under cold running water or in a temperature controled environment.				
	EHF25	COS	FOOD CONTACT SURFACES		2/25/2015		
			A)Clean out all coolers. B)Clean cooler handles. C)Clean walls. D)Rice scoops stored in dirty water. Water must either be over 135 degrees or constainly running to flush away debris.				
	EHF17	COS	HAND WASH WITH SOAP/TOWELS		2/25/2015		
			A)Hand sinks found without any paper towels.				
	EHF13	COS	HACCP PLAN/TIME		2/25/2015		
			A)Several cooked potentially hazardous foods found without any preparation dates on them.				
	EHF11	COS	PROPER HANDLING RTE		2/25/2015		
			A)Employee seen touching ready to eat foods with bare hands, gloves or untensils must be used.				

Food Establishment Public Inspection Report

From 2/19/15 thru 2/25/15

ESTABLISHMENT

THAI KOON

HF2090	EHF02	COS	COLD HOLDING	2/25/2015	27	HL1B

A)Eggrolls holding at 50 degrees. Must be kept below 41 degrees at all times. B)Eggs sitting out at room temp. They must be stored in at least 45 degrees ambient air temp.

	EHF07	COS	ADEQUATE HAND WASHING	2/25/2015

A)Employee seen wiping hands on a dirty towel and not washing hands afterwards.

	EHF08	COS	GOOD HYGIENIC PRACTICES	2/25/2015

A)Hand sink being used for other purposes than hand washing. B)Employee seen chewing gum.

Food Establishment Public Inspection Report

From 2/19/15 thru 2/25/15

ESTABLISHMENT

TOOT N TOTUM #46
4500 S WESTERN ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1188	EHF25	COS	FOOD CONTACT SURFACES		2/20/2015	3	HL1B

Clean bottom of reach in freezer in back room. b)Clean all ice dispensers in soda machines.

	EHF28	COS	ALL OTHER VIOLATIONS		2/20/2015		

Unclean rag sitting on counter. Rags must be in sanitizer when not in use. b)Clean dust from ceiling of walk in cooler. c)Ice cream freezer needs to be defrosted or ice chipped away so it is not touching product.

TOOT N TOTUM #65
2500 S GEORGIA ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF733	EHF28	COS	ALL OTHER VIOLATIONS		2/20/2015	0	HL1B

Clean inside of top gasket in reach in freezer. b)Soda nozzles soaking in sanitizer. Proper procedure is wash, rinse, sanitize and air dry.

Food Establishment Public Inspection Report

From 2/19/15 thru 2/25/15

ESTABLISHMENT

UNITED SUPERMARKET #522

4701 S WASHINGTON ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF487	EHF23	IN	SEWAGE/WASTEWATER		2/25/2015	0	HFOL

a)Corrected. b)Corrected.

Food Establishment Public Inspection Report

From 2/19/15 thru 2/25/15

ESTABLISHMENT

VIBRA HOSPITAL OF AMARILLO LLC
7501 WALLACE BLVD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2449	EHF04	IN	PROPER COOKING TEMPERATURES		2/19/2015	8	HL1B
			A)Dressing cooked to 167 degrees.				
	EHF10	COS	SOUND CONDITION		2/19/2015		
			A)Dented cans found.				
	EHF13	COS	HACCP PLAN/TIME		2/19/2015		
			A)Several ready to eat food products held past 7 days or found without any dates on them at all. All were discarded.				
	EHF28	H60 DAY	ALL OTHER VIOLATIONS		2/19/2015		
			A)Clean fan in dish room. B)Victory wash test strips needed.				

Food Establishment Public Inspection Report

From 2/19/15 thru 2/25/15

ESTABLISHMENT

VINCES PIZZA
2413 S WESTERN ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF600	EHF28	H30 DAY	ALL OTHER VIOLATIONS		2/19/2015	16	HL1B
			Reachin cooler gaskets needs to be replaced, must be smooth and easily cleanable. Reachin freezer lid needs repaired/replaced.Ice in reachin freezer needs chipped or defrosted so it's not touching food. Eggs stored over RTE foods in reachin cooler.				
	EHF15	H10DAY	EQUIPMENT ADEQUATE		2/19/2015		
			a)Table top cold hold unit holding food at 63F. Needs to hold PHF at 41F or below at all times (10-Days to fix). b)Reach in cooler under table top unit holding at 54F. Needs to be 41F or below at all times (10-days to fix).				
	EHF10	COS	SOUND CONDITION		2/19/2015		
			Food found not in sound condition in reach-in cooler. Removed. b)Broken egg found in reach in cooler. Removed.				
	EHF17	COS	HAND WASH WITH SOAP/TOWELS		2/19/2015		
			Disposable towels are needed for employee restroom.				
	EHF25	H10DAY	FOOD CONTACT SURFACES		2/19/2015		
			a)Clean inside of ice machine. b)Storage shelves need to be cleaned. c)Inside of reach in cooler by oven needs to be cleaned.				

Food Establishment Public Inspection Report

From 2/19/15 thru 2/25/15

ESTABLISHMENT

VINCES PIZZA

HF600	EHF23	H10DAY	SEWAGE/WASTEWATER	2/19/2015	16	HL1B

Condensation leak in reach in freezer by storage. Leaking on food product. (10-days to repair)

WAL-MART #5216

5730 W AMARILLO BLVD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF386	EHF10	COS	SOUND CONDITION		2/20/2015	9	HL1B

Dented cans found on shelves.

	EHF03	COS	HOT HOLDING		2/20/2015		

Food in hot hold unit was at 118 to 131 degrees, hot hold must be maintained at 135 or above.

	EHF28	COS	ALL OTHER VIOLATIONS		2/20/2015		

Boxes of product found on floor in walk in freezer.

Food Establishment Public Inspection Report

From 2/19/15 thru 2/25/15

ESTABLISHMENT

WILD BILLS
3514 SW 6TH AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1909	EHF28	H90 DAY	ALL OTHER VIOLATIONS		2/19/2015	0	HL1B

Freezer behind bar needs to be defrosted.

WINDSOR ELEMENTARY
6700 HYDE PKWY

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF81	EHF03	COS	HOT HOLDING		2/25/2015	3	HL1B

A)Chicken soup holding at 113-119 degrees. Must be kept above 135 degrees at all times. Turn temp up on hot box to give a higher starting temp.

	EHF02	IN	COLD HOLDING		2/25/2015		

A)Cooler holding at 34 degrees.