

Food Establishment Public Inspection Report

From 2/5/15 thru 2/11/15

ESTABLISHMENT**7 BAR AND GRILL
3130 S SONCY RD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2023	EHF15	IN	EQUIPMENT ADEQUATE		2/10/2015	0	HFOL
			a)Corrected.				

**AMA UNITED CITIZENS FORUM
903 N HAYDEN ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2003	EHF28	H90 DAY	ALL OTHER VIOLATIONS		2/11/2015	0	HL1B
			a)Can opener needs to be cleaned. Blade is dull and needs replaced. b)Door handles on reachin coolers needs to be cleaned. c)Inside of reachin cooler and freezer need to be cleaned out.				

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ESTABLISHMENT**AMARILLO NUTRITION****3801 OLSEN BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF2331	EHF20	IN	TOXIC ITEMS		2/9/2015	0	HFOL	
			Sanitizer (chlorine) at 100ppm. Corrected from last inspection.					

AMERICAS BEST VALUE INN**1801 S LAKESIDE ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF2519	EHF28	COS	ALL OTHER VIOLATIONS		2/9/2015	0	HL1B	
			Store all food at least 6 inches off of ground.					

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ESTABLISHMENT**ARBYS #1658
4406 BELL ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1447	EHF28	H90 DAY	ALL OTHER VIOLATIONS		2/11/2015	3	HL1B
			Sprinklers leaking outside. Repair as needed.				
	EHF25	COS	FOOD CONTACT SURFACES		2/11/2015		
			Meat attached to cleaned slicer. Slicers must be disassembled and cleaned of all foods prior to sanitizing. b)Tea nozzle not cleaned previous night. Tong handles touching foods.				

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ESTABLISHMENT

**ARDEN ROAD ELEMENTARY
6801 LEARNING TREE AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF412	EHF25	COS	FOOD CONTACT SURFACES		2/10/2015	3	HL1B
			A)Ice scoop cracked, no longer cleanable and must be discarded. B)Ice scoops sitting on a dirty surface.				
	EHF02	IN	COLD HOLDING		2/10/2015		
			A)Cooler holding at 40 degrees.				

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ESTABLISHMENT

AS-SAFAA AMARILLO INTERNATIONA

2518 PARAMOUNT BLVD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2575	EHF10	COS	SOUND CONDITION		2/10/2015	8	HL1B
			a)Dented cans found on shelves for sale---removed. b)Produce found not in sound condition--removed.				
	EHF28	H90 DAY	ALL OTHER VIOLATIONS		2/10/2015		
			a)Replace missing tiles in kitchen area. b)Clean stove top in kitchen. Two corrections from last inspection.				
	EHF09	COS	APPROVED SOURCE/LABELING		2/10/2015		
			Proper labeling needed on spices that contain two or more ingredients; need to include ingredients in descending order of predominance by weight, including a declaration of artificial color or flavor and chemical preservatives, if contained in the food.				

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ESTABLISHMENT

**BAGAN RESTAURANT
2710 SW 10TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2595	EHF28	H90 DAY	ALL OTHER VIOLATIONS		2/9/2015	13	HL1B
			Need letter from supplier that fish used for sushi is treated.				
	EHF21	COS	MANUAL WARE WASHING		2/9/2015		
			Wet clothes on food surface without sanitizer, return clothes to sanitizer after wiping down surface.				
	EHF24	COS	THERMOMETERS		2/9/2015		
			No thermometer found in refrigerator in kitchen.				
	EHF20	COS	TOXIC ITEMS		2/9/2015		
			Spray bottles not labeled.				
	EHF11	COS	PROPER HANDLING RTE		2/9/2015		
			Ice scoop handle in ice used for drinks.				

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ESTABLISHMENT

BEEF BURGER BARREL**3102 PLAINS BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1521	EHF08	COS	GOOD HYGIENIC PRACTICES		2/9/2015	4	HL1B
			Washing hands in three compartment sink.				
	EHF28	COS	ALL OTHER VIOLATIONS		2/9/2015		
			Light under vent hood did not have light shield.				

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ESTABLISHMENT

BODY SOLUTIONS

3351 BELL ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2430	EHF25	COS	FOOD CONTACT SURFACES		2/6/2015	13	HL1B
			a)Clean green basket with single service items in it. b)Utensils drying on a towel. Make sure to air dry utensils on a smooth and easily cleanable surface.				
	EHF08	COS	GOOD HYGIENIC PRACTICES		2/6/2015		
			Ice in hand sink. Make sure hand sinks are only used for hand washing.				
	EHF20	COS	TOXIC ITEMS		2/6/2015		
			Chemical spray bottle found without a label. Make sure to label all chemical bottles.				
	EHF17	COS	HAND WASH WITH SOAP/TOWELS		2/6/2015		
			No disposable towels at hand sink. Make sure to always have disposable towels available at hand sink.				
	EHF28	COS	ALL OTHER VIOLATIONS		2/6/2015		
			Clean gaskets to reach-in refrigerator in back room.				

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ESTABLISHMENT

BURGER KING #2185**4317 TECKLA BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF425	EHF25	IN	FOOD CONTACT SURFACES		2/9/2015	3	HFOL
			Corrected.				
	EHF22	H30 DAY	MANAGER KNOWLEDGE/CERTIFIED		2/9/2015		
			Food manager is needed at establishment.				
	EHF27	IN	ESTABLISHMENT PERMIT		2/9/2015		
			Corrected.				

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ESTABLISHMENT**BURGER KING #3432****1314 ROSS ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF236	EHF22	H30 DAY	MANAGER KNOWLEDGE/CERTIFIED		2/9/2015	3	HFOL
			Food manager needed at establishment.				
	EHF23	IN	SEWAGE/WASTEWATER		2/9/2015		
			Floor drain repaired. Correction from last inspection.				

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

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2489	EHF23	IN	SEWAGE/WASTEWATER		2/9/2015	3	HFOL
			Corrected.				
	EHF22	H30 DAY	MANAGER KNOWLEDGE/CERTIFIED		2/9/2015		
			Food manager needed at this establishment.				

**CONTINENTAL
1300 S JACKSON ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF233					2/10/2015	0	HL1B

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ESTABLISHMENT**COORS COWBOY CLUB****305 SE 5TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT5236					2/7/2015	0	HL1B FOOD

COUNTRY CLUB NURSING & REHAB**9 MEDICAL DR**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF200					2/5/2015	0	HL1B

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ESTABLISHMENT

**COYOTE BLUFF CAFE
2417 S GRAND ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF149	EHF25	COS	FOOD CONTACT SURFACES		2/5/2015	7	HL1B
			Soda machine needed to be cleaned. B)Bucket where ice scoop is stored needed to be cleaned.				
	EHF09	COS	APPROVED SOURCE/LABELING		2/5/2015		
			Items found in walk in cooler that were not date marked.				

**DANIELS DRIVE IN
2911 E AMARILLO BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF75	EHF20	H10DAY	TOXIC ITEMS		2/11/2015	3	HL1B
			Chemical bottle found without label. Pest control agent not approved for food establishment found.				

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ESTABLISHMENT**DOLLAR GENERAL STORE #14435****2950 E FM 1151**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFR81	EHF14	H10DAY	WATER SUPPLY		2/5/2015	4	HL1B
			Water test records not available. Keep records on premises.				

DOLLAR TREE STORES #2905**5752 W AMARILLO BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1151	EHF20	COS	TOXIC ITEMS		2/11/2015	3	HL1B
			Chemical spray bottle next to food on shelf.				
	EHF28	COS	ALL OTHER VIOLATIONS		2/11/2015		
			a)Box of food on floor in walk in freezer. b)Single use items on floor, need to be stored up off of floor.				

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ESTABLISHMENT

**EAT RITE HEALTH FOOD
2425 W INTERSTATE 40**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF953	EHF28	H90 DAY	ALL OTHER VIOLATIONS		2/11/2015	10	HL1B
			a)Gasket to reach-in cooler in deli area need to be replaced or resealed. b)Freezer by green door needs to be defrosted. c)Box with single service items found on floor to storage; all boxes with single service items must be 6in off floor.				
	EHF20	COS	TOXIC ITEMS		2/11/2015		
			Sanitizer in sink by smoothie area was over 200PPM (chlorine). Must be between 50PPM-200PPM.				
	EHF13	COS	HACCP PLAN/TIME		2/11/2015		
			Food found without date mark. All cooked foods held longer than 24 hours must be date marked.				
	EHF02	IN	COLD HOLDING		2/11/2015		
			Tomatoes holding at 37F.				
	EHF25	COS	FOOD CONTACT SURFACES		2/11/2015		
			Gaskets to reach-in cooler by smoothie area needed to be cleaned.				

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ESTABLISHMENT

**EL PATRON
5807 SW 45TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1838	EHF29	IN	RECOGNITION Kitchen routinely very clean.		2/10/2015	0	HL1B

**ELIZABETH J BIVINS CULINARY
6700 KILLGORE DR**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1380					2/10/2015	0	HL1B

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ESTABLISHMENT

**EPIC PIES
3605 SW 45TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2527	EHF28	H90 DAY	ALL OTHER VIOLATIONS Clean blower covers in walk in cooler.		2/5/2015	4	HL1B
	EHF08	COS	GOOD HYGIENIC PRACTICES Open drinks over food.		2/5/2015		

**EXPRESS MART
913 W AMARILLO BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2208					2/5/2015	0	HL1B

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ESTABLISHMENT

FAMILY DOLLAR STORE #5045**2500 SW 10TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF845	EHF10	COS	SOUND CONDITION		2/9/2015	4	HL1B
			A)Dented cans found on shelf. B)Cracked eggs found in cooler.				

FAMILY DOLLAR STORES #3326**4400 S WASHINGTON ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF985	EHF25	COS	FOOD CONTACT SURFACES		2/11/2015	3	HL1B
			Rack in a reach in cooler needed to be cleaned.				

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ESTABLISHMENT

**FIESTA FOODS
1012 SE 10TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF561	EHF23	IN	SEWAGE/WASTEWATER Freezer condensate leak repaired.		2/10/2015	0	HFOL

FURRBIES 210 SW 6TH AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1332	EHF28	IN	ALL OTHER VIOLATIONS Corrected.		2/5/2015	0	HL1B

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ESTABLISHMENT**GO BURGER****4500 S WASHINGTON ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF1978	EHF02	COS	COLD HOLDING		2/11/2015	5	HL1B	
			Sliced tomato temped at 50F. Must be below 41F.					

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ESTABLISHMENT

**GOLDEN CORRAL #533
7220 W INTERSTATE 40**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1378	EHF02	COS	COLD HOLDING		2/6/2015	8	HL1B
			Milk sitting on ice at 58°F. Milk must be immersed in ice, not just on top of it. Milk must stay at 41° or less.				
	EHF15	COS	EQUIPMENT ADEQUATE		2/6/2015		
			Vent hood is not operating correctly. Repair as needed.				
	EHF28	COS	ALL OTHER VIOLATIONS		2/6/2015		
			Walk in cooler shelves need to be cleaned. Ice cream cooler needs to be defrosted. Meat room hand sink is not level. Hand sinks dripping. Cotton candy corner not clean. Handle to reach in cooler missing.				

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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		2/11/2015	3	HFOL
			Salad display cooler not holding proper temperature. All potentially hazardous foods in cooler were moved to a properly functioning cooler. This is the second notice. A \$50 reinspection fee will be charged if not repaired by next inspection.				
	EHF02	COS	COLD HOLDING		2/11/2015		
			Salad cooler not holding temperature of potentially hazardous food below 41F.				

GROUND CAFE THE

600 S TYLER ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1675					2/9/2015	0	HL1B

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ESTABLISHMENT

**H & H DISCOUNT
941 S GRAND ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2176					2/6/2015	0	HL1B

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ESTABLISHMENT**H & L DISCOUNT
1817 S EASTERN ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF825					2/5/2015	0	HL1B

2701 SW 6TH AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF729					2/10/2015	0	HL1B

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ESTABLISHMENT

**HOLIDAY INN EXPRESS
6701 HOLLYWOOD RD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2021	EHF28	H90 DAY	ALL OTHER VIOLATIONS		2/10/2015	3	HL1B
			A)Test strips needed for sanitizer.				
	EHF03	IN	HOT HOLDING		2/10/2015		
			A)Eggs holding at 140 degrees. B)Gravy holding at 137 degrees.				
	EHF25	COS	FOOD CONTACT SURFACES		2/10/2015		
			A)Microwave dirty.				

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ESTABLISHMENT

**IGUANA RESTAURANT
2618 E AMARILLO BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2644	EHF25	H10DAY	FOOD CONTACT SURFACES		2/6/2015	0	H PREOPEN
			Storage shelves in kitchen need to be painted. Must be smooth, easily cleanable surface.				
	EHF17	H10DAY	HAND WASH WITH SOAP/TOWELS		2/6/2015		
			Need paper towels at hand sinks and in restrooms.				
	EHF28	H10DAY	ALL OTHER VIOLATIONS		2/6/2015		
			Vent hood and grill area need to be cleaned. b)Clean air vents.				
HFM682	EHF28	H10DAY	ALL OTHER VIOLATIONS		2/6/2015	0	H PREOPEN
			Permit letters must be replaced and 3" or larger. Asphalt under awning needs to be repaired and graded to drain away from the building. Repair by 3/9/15 or permit will be revoked.				

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ESTABLISHMENT

**JESSES POOL HALL
3411 W AMARILLO BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1573					2/10/2015	0	HL1B

**JIMMY JOHNS
2330 S SONCY RD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2041	EHF08	COS	GOOD HYGIENIC PRACTICES		2/10/2015	4	HL1B

a)Hand sink full with bottles of soap and bleach. Hand sink may not be used for any other purpose than washing hands. You may not store things here.

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ESTABLISHMENT

JNB QUICKI SHOP #3

11601 FM 1541

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFR46	EHF14	IN	WATER SUPPLY Water test records ok.		2/5/2015	0	HL1B

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ESTABLISHMENT

JOE DADDYS

2108 PARAMOUNT BLVD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2300	EHF13	COS	HACCP PLAN/TIME		2/10/2015	13	HL1B
			Food held past seven day date mark in reach-in cooler. COS				
	EHF15	H10DAY	EQUIPMENT ADEQUATE		2/10/2015		
			Cold hold unit on prep is not holding temperature---10 days to correct.				
	EHF20	COS	TOXIC ITEMS		2/10/2015		
			Unlabeled chemical bottle.All chemicals need to have label with common name.				
	EHF25	COS	FOOD CONTACT SURFACES		2/10/2015		
			Top of microwave needed to be cleaned.				
	EHF28	COS	ALL OTHER VIOLATIONS		2/10/2015		
			a)Floors to walk-in freezer need to be cleaned. b)Tape holding top of cooler together--removed. COS				

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ESTABLISHMENT

**JUDYS PLACE
2700 S GRAND ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF836	EHF28	IN	ALL OTHER VIOLATIONS Gaskets repaired in reach in cooler.		2/9/2015	0	HFOL
	EHF23	IN	SEWAGE/WASTEWATER Condensate leak repaired in walk in freezer.		2/9/2015		

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ESTABLISHMENT

KJS COFFEE & CAFE

1202 23RD ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFC334	EHF25	COS	FOOD CONTACT SURFACES		2/11/2015	15	HL1B
			A)Shelving in walk in needs to be cleaned. B)If shelving cannot be cleaned it must be replaced.				
	EHF20	COS	TOXIC ITEMS		2/11/2015		
			A)Several chemical bottles found without any labels. B)Several chemical bottles found stored with food.				
	EHF08	COS	GOOD HYGIENIC PRACTICES		2/11/2015		
			A)Dishes being stored in mop sink. Mop sink is for mop water only.				
	EHF03	COS	HOT HOLDING		2/11/2015		
			A)Sausage holding at 94 degrees. Must be kept above 135 degrees at all times.				
	EHF02	IN	COLD HOLDING		2/11/2015		
			A)Tomatoes holding at 40 degrees.				

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ESTABLISHMENT

KJS COFFEE & CAFE

HFC334	EHF28	H90 DAY	ALL OTHER VIOLATIONS	2/11/2015	15	HL1B
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A)Clean blower covers in walk in. B)All thawing must be done under cold running water, in the walk in or part of the cooking process.

KUSHI YAMA

3319 W INTERSTATE 40

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2064					2/6/2015	0	HL1B

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ESTABLISHMENT

**LA BELLA PIZZA
700 23RD ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFC329	EHF14	H 6 HOUR	WATER SUPPLY		2/11/2015	10	HM3
			Hot water keeps tripping the breaker, establishment must close and cannot reopen until reinspected by Environmental Health.				
	EHF25	COS	FOOD CONTACT SURFACES		2/11/2015		
			a)Slicer needs to be cleaned after use. b)Mixer dirty. c)Can opener dirty. d)Clean make table. e)Pan lids need to be changed. f)Clean tomato sauce splatter in walkin. f)Clean all gaskets. g)All pizza boxes must be inside, cobwebs on boxes.				
	EHF22	H45 DAY	MANAGER KNOWLEDGE/CERTIFIED		2/11/2015		
			Food manager needed within 45 days.				
HFC329	EHF14	IN	WATER SUPPLY		2/11/2015	0	HM4
			Hot water repaired. Replaced hot water heater. OK to reopen.				

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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		2/6/2015	20	HL1B
			Prep table cooler has condensate leak and needs to be repaired.				
	EHF24	H10DAY	THERMOMETERS		2/6/2015		
			All bar coolers need thermometers.				
	EHF25	H10DAY	FOOD CONTACT SURFACES		2/6/2015		
			Remove date mark stickers completely when washing pans. Clean all utensil containers. Clean all wire shelves. All scoops in bulk containers must have a scoop with a handle. Do not use bowls or cups as scoops.				
	EHF13	COS	HACCP PLAN/TIME		2/6/2015		
			Ready to eat foods found stored in walk in cooler without date marks.				
	EHF20	COS	TOXIC ITEMS		2/6/2015		
			Bread crumbs found stored on top of chemical bottles. Store all chemicals away from food items.				

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ESTABLISHMENT

LA FIESTA GRANDE

HF241	EHF08	COS	GOOD HYGIENIC PRACTICES	2/6/2015	20	HL1B
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Purse found stored next to clean dishes. Store all employee's items in separate location away from kitchen items.

	EHF28	H10DAY	ALL OTHER VIOLATIONS	2/6/2015		
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Thawing chicken improperly. Clean top of ice machine, freezer floor, cooler gaskets. Pans found stacked wet. Completely air dry prior to stacking. Wipe down all bulk container lids. Food stored on floor in walkin freezer. Test strips needed.

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ESTABLISHMENT

**LA FUENTE
511 S GRAND ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2455	EHF08	COS	GOOD HYGIENIC PRACTICES		2/6/2015	4	HL1B
			An apron and a measuring cup found stored in hand sink.				
HFM683	EHF28	H10DAY	ALL OTHER VIOLATIONS		2/6/2015	0	H PREOPEN
			Mobile unit needs permit number in a conspicuous area.				

Food Establishment Public Inspection Report

From 2/5/15 thru 2/11/15

ESTABLISHMENT

LAKE TANGLEWOOD HARBOR POINT

1000 TANGLEWOOD DR

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFR42	EHF08	COS	GOOD HYGIENIC PRACTICES		2/5/2015	17	HL1B
			Open drink in kitchen. Drinks must have a lid and a straw or sport cap. Hand sink used for other purposes. Hand sink is only for hand wash.				
	EHF10	COS	SOUND CONDITION		2/5/2015		
			Food product marked refrigerate after opening found not refrigerated.				
	EHF20	COS	TOXIC ITEMS		2/5/2015		
			Chemical stored on shelf with food wrap. Store all chemicals away from foods and food equipment.				
	EHF25	H10DAY	FOOD CONTACT SURFACES		2/5/2015		
			Reach in gasket broken and not clean. Slicer stored not clean. Ice scoop stored on cardboard box. Store scoops on sanitary surfaces only. Bottom of mixer with dried splatter. Utensil tubs not clean.				
	EHF19	H10DAY	RODENTS/ANIMALS/OPENINGS		2/5/2015		
			Back door is not self closing. Exterior doors must be self closing.				

Food Establishment Public Inspection Report

From 2/5/15 thru 2/11/15

ESTABLISHMENT

LAKE TANGLEWOOD HARBOR POINT

HF42	EHF28	H10DAY	ALL OTHER VIOLATIONS	2/5/2015	17	HL1B
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Waste can not clean. Dish rack needs to be cleaned. Back door dirty. Floor below grill and fryers has buildup of spilled foods. Clean entire kitchen floor daily.

LAWNDALE ELEMENTARY

2215 S BIVINS ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF651	EHF02	IN	COLD HOLDING		2/5/2015	0	HL1B
All cold hold units holding at 41F or below. In compliance.							

Food Establishment Public Inspection Report

From 2/5/15 thru 2/11/15

ESTABLISHMENT

LEMONGRASS SUSHI & WOK

2207 S WESTERN ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2158	EHF10	COS	SOUND CONDITION		2/5/2015	18	HL1B
			Cracked egg found in walk-in cooler. Eggs must be in sound condition while in walk-in cooler.				
	EHF08	COS	GOOD HYGIENIC PRACTICES		2/5/2015		
			a)Hand sink being used for storing used dishes and utensils. Hand sinks can only be used for hand washing.				
	EHF07	COS	ADEQUATE HAND WASHING		2/5/2015		
			Employee observed not changing gloves between touching food items, apron and touching rag in sanitizer bucket. Gloves need to be changed between contacting food and contacting other non-food sources.				
	EHF20	COS	TOXIC ITEMS		2/5/2015		
			Medicine stored in reach-in cooler next to serving glasses in sushi bar area. Store medicine separately away from serving dishes and food.				
	EHF25	COS	FOOD CONTACT SURFACES		2/5/2015		
			a)Sugar scoop stored with handle touching sugar. Handles to scoops need to be stored vertically to prevent cross contamination. b)Ice scoop can not be stored in ice used for cooling, use a smooth easily cleanable surface.				

Food Establishment Public Inspection Report

From 2/5/15 thru 2/11/15

ESTABLISHMENT**LEMONGRASS SUSHI & WOK**

HF2158	EHF28	H90 DAY	ALL OTHER VIOLATIONS	2/5/2015	18	HL1B
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a)Employee mixing food in bowl on floor of kitchen, use prep tables to prepare foods. b)Invert all single service containers to prevent cross contamination. c)Repair/seal bottom opening of backdoor. d)Store all single service boxes 6inches off floor.

LOVES TRAVEL STOP #261**8615 CANYON DR**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF614	EHF22	IN	MANAGER KNOWLEDGE/CERTIFIED		2/10/2015	0	HFOL
			A)Corrected.				
	EHF15	IN	EQUIPMENT ADEQUATE		2/10/2015		
			A)Corrected.				

Food Establishment Public Inspection Report

From 2/5/15 thru 2/11/15

ESTABLISHMENT

**LUXURY INN & SUITES
2915 E INTERSTATE 40**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF242					2/5/2015	0	HL1B

**LYS CAFE
5615 E AMARILLO BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1644	EHF18	H10DAY	INSECT CONTAMINATION		2/6/2015	6	HL1B
			Live roaches found in establishment. Licensed pest control needs to treat the establishment.				
	EHF25	H10DAY	FOOD CONTACT SURFACES		2/6/2015		
			a)Gaskets on reach in coolers need to be cleaned. b)Handles on reach in coolers need to be cleaned. c)Ice maker needs to be cleaned out. d)Utensil containers need to be cleaned out.				

Food Establishment Public Inspection Report

From 2/5/15 thru 2/11/15

ESTABLISHMENT**MARY & ROGERS DAY CARE**

4220 WOLFLIN AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFD18					2/5/2015	0	HL1B

MARY MILES LEARNING CENTER

1700 S VAN BUREN ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFD19					2/11/2015	0	HL1B

Food Establishment Public Inspection Report

From 2/5/15 thru 2/11/15

ESTABLISHMENT

**MCLELLAN LEARNING CENTER
401 S VAN BUREN ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFD20					2/11/2015	0	HL1B

Food Establishment Public Inspection Report

From 2/5/15 thru 2/11/15

ESTABLISHMENT

MESA VERDE ELEMENTARY

4011 BEAVER DR

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF746	EHF28	H 3 DAYS	ALL OTHER VIOLATIONS		2/5/2015	0	HFOL
			Sneeze guard is on order and should be in place by Monday, 2/9/15 per Darryl Cullum.				
HF746	EHF28	IN	ALL OTHER VIOLATIONS		2/10/2015	0	HFOL
			Sneeze guard has been replaced.				
HF746	EHF28	H24 HOUR	ALL OTHER VIOLATIONS		2/9/2015	0	HFOL
			Sneeze guard has still not been put in place. This is a repeat violation. If not replaced by /10/15, a \$50 reinspection fee will be charged.				

Food Establishment Public Inspection Report

From 2/5/15 thru 2/11/15

ESTABLISHMENT

**MEXICO LINDO
4515 S GEORGIA ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1853	EHF28	H90 DAY	ALL OTHER VIOLATIONS		2/11/2015	10	HL1B
			New lid is needed for reach-in freezer,90-days to correct.				
	EHF25	COS	FOOD CONTACT SURFACES		2/11/2015		
			a)Ice scoop found in and touching ice. Ice scoop must be stored on a smooth and easily cleanable surface. b)Wire strainer found coming unraveled. Voluntarily thrown away.				
	EHF13	COS	HACCP PLAN/TIME		2/11/2015		
			Date marks are needed for all cooked and RTE foods if held for longer than 24 hours.				
	EHF17	COS	HAND WASH WITH SOAP/TOWELS		2/11/2015		
			Disposable towels are needed at hand sink in back. Hand sinks must be supplied with disposable towels at all times.				

Food Establishment Public Inspection Report

From 2/5/15 thru 2/11/15

ESTABLISHMENT

**MY PORTABLE PANTRY
2300 N WESTERN ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2580					2/9/2015	0	HL1B

**NU CASTLE DINER
518 SE 10TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF177	EHF28	COS	ALL OTHER VIOLATIONS	Blower covers needed to be dusted.	2/5/2015	0	HL1B

Food Establishment Public Inspection Report

From 2/5/15 thru 2/11/15

ESTABLISHMENT

**OCHA SEAFOOD
4502 S WASHINGTON ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1072	EHF25	H10DAY	FOOD CONTACT SURFACES	Utensil stored in cold water. Utensil may only be stored in hot water.	2/6/2015	3	HL1B

Food Establishment Public Inspection Report

From 2/5/15 thru 2/11/15

ESTABLISHMENT

**OLD SANTA FE LOUNGE
4901 S WESTERN ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF184	EHF25	COS	FOOD CONTACT SURFACES Soda nozzle not clean.		2/6/2015	6	HL1B
	EHF22	H45 DAY	MANAGER KNOWLEDGE/CERTIFIED	Full time kitchen employee must be food manager. Food manager class is second Wednesday of each month. February 11 - next class 8:30 a.m. Test is Friday following class. \$40 fee.	2/6/2015		
	EHF28	COS	ALL OTHER VIOLATIONS Blower covers in walk in not clean.		2/6/2015		

Food Establishment Public Inspection Report

From 2/5/15 thru 2/11/15

ESTABLISHMENT

PALO DURO HIGH SCHOOL

1400 N GRANT ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF682	EHF23	IN	SEWAGE/WASTEWATER		2/5/2015	0	HFOL
				Condensate leak in walk in freezer was repaired. Maintenance did say the seal needs replaced in the near future and will take place this summer. Current problem has been resolved.			

PETRO STOPPING CENTERS F I

8500 E INTERSTATE 40

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1558	EHF02	IN	COLD HOLDING		2/9/2015	0	HL1B
				Pickles in make table temped at 40.9F.			
	EHF03	IN	HOT HOLDING		2/9/2015		
				Chili in hot hold temped at 137.1F.			

Food Establishment Public Inspection Report

From 2/5/15 thru 2/11/15

ESTABLISHMENT

PIPPAS COFFEE SHOP/LIBRARY

2402 4TH AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFC280	EHF02	IN	COLD HOLDING A)Cooler holding at 40 degrees.		2/11/2015	0	HL1B

Food Establishment Public Inspection Report

From 2/5/15 thru 2/11/15

ESTABLISHMENT

**PIZZA HUT
5101 S WESTERN ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF351	EHF10	COS	SOUND CONDITION		2/5/2015	17	HL1B
			Seam dented cans on rack in walk in cooler. Repeat.				
	EHF08	COS	GOOD HYGIENIC PRACTICES		2/5/2015		
			Employee cell phone setting on clean dish shelf. Cell phones are generally covered in bacteria. Eliminate phones from this area.				
	EHF23	H10DAY	SEWAGE/WASTEWATER		2/5/2015		
			Hand sink is draining too slow. Repeat.				
	EHF22	H10DAY	MANAGER KNOWLEDGE/CERTIFIED		2/5/2015		
			No City of Amarillo food manager card for this location.				
	EHF25	H10DAY	FOOD CONTACT SURFACES		2/5/2015		
			Clean:canopener & holder, ice bucket, microwave.Ice bucket stored not inverted.Personal clothing on clean dish rack.Stickers on pans after cleaning.Remove all stickers during cleaning.Single service containers not inverted. Pans w/buildup of fd deposits.				

Food Establishment Public Inspection Report

From 2/5/15 thru 2/11/15

ESTABLISHMENT

PIZZA HUT

HF351

EHF28

H10DAY

ALL OTHER VIOLATIONS

2/5/2015

17

HL1B

Ceiling, tops of equipment-fryer area are coated in fuzz/grease. Outside top of oven not clean. Shelf below soda machine has syrup spills. Clean as needed. Future violations will be charged a \$50 reinspection fee.

Food Establishment Public Inspection Report

From 2/5/15 thru 2/11/15

ESTABLISHMENT

PIZZA PLANET 2400 PARAMOUNT BLVD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF726	EHF28	H90 DAY	ALL OTHER VIOLATIONS		2/6/2015	15	HL1B
			Clean walls to food prep. Reseal wall near red sauce. Clean intake vent in kitchen. Store mechanical tools separate from food items. Clean under oven. Clean floor to walkin freezer.Can opener needs blade sharpened. Floor tile in front needs repaired.				
	EHF25	COS	FOOD CONTACT SURFACES		2/6/2015		
			Clean: a)Shelves to clean dishes and pans b)Shelves to walk in cooler c)Top of pizza oven d)Knives stored dirty e)Sugar scoop handle down in food.				
	EHF08	COS	GOOD HYGIENIC PRACTICES		2/6/2015		
			Rag hanging inside of hand sink. Hand sinks can only be used for hand washing.				
	EHF02	COS	COLD HOLDING		2/6/2015		
			Cut tomato sitting out at room temperature (67F). Discarded.				
	EHF20	COS	TOXIC ITEMS		2/6/2015		
			a)Chemical bottle needed label. b)Chemical hanging over food items, must be stored separately.				

Food Establishment Public Inspection Report

From 2/5/15 thru 2/11/15

ESTABLISHMENT

POTATO FACTORY 2808 SW 34TH AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2026	EHF23	IN	SEWAGE/WASTEWATER Corrected.		2/9/2015	0	HFOL

PRESTON WEST PAR 3 9101 S COULTER ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF434	EHF22	IN	MANAGER KNOWLEDGE/CERTIFIED Corrected.		2/10/2015	0	HL1B
	EHF02	IN	COLD HOLDING Cooler holding at 40°.		2/10/2015		

Food Establishment Public Inspection Report

From 2/5/15 thru 2/11/15

ESTABLISHMENT**QUALITY INN
1515 E INTERSTATE 40**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF2577	EHF25	COS	FOOD CONTACT SURFACES		2/6/2015	3	HL1B	
			Serving utensils (gravy ladle) need to be kept inside food product to keep the food that comes into contact with them up to temperature.					

**RADICAL ICE
3301 OLSEN BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HFM684	EHF28	H10DAY	ALL OTHER VIOLATIONS		2/11/2015	0	H PREOPEN	
			Door must be self-closing-10 days. b)Mobile numbers are needed for outside of mobile-10 days.					

Food Establishment Public Inspection Report

From 2/5/15 thru 2/11/15

ESTABLISHMENT**RIVER ROAD HIGH SCHOOL**

101 W MOBLEY AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFP29	EHF28	COS	ALL OTHER VIOLATIONS		2/6/2015	3	HL1B
			a)Gaskets on reach in coolers needed to be cleaned. b)Handles on some of the reach in coolers needed to be cleaned. c)Microwaves in cafeteria needed to be cleaned out.				
	EHF25	COS	FOOD CONTACT SURFACES		2/6/2015		
			Ice maker needed to be cleaned out.				

RIVER ROAD MIDDLE SCHOOL

9500 N US HWY 287

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1848	EHF28	H60 DAY	ALL OTHER VIOLATIONS		2/5/2015	0	HL1B
			a)Ceiling in dry storage still needs repaired. Vent cover needs to be replaced. b)Microwave in cafeteria needed to be cleaned out. COS				

Food Establishment Public Inspection Report

From 2/5/15 thru 2/11/15

ESTABLISHMENT

ROLLING HILLS ELEMENTARY**2800 W CHERRY AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFP8	EHF28	COS	ALL OTHER VIOLATIONS		2/10/2015	3	HL1B
			a)Gaskets on reach in hot hold cabinet needed to be cleaned. b)Microwave in cafeteria needed to be cleaned.				
	EHF23	H10DAY	SEWAGE/WASTEWATER		2/10/2015		
			Condensate leak in the walk in freezer.				

Food Establishment Public Inspection Report

From 2/5/15 thru 2/11/15

ESTABLISHMENT

ROSAS CAFE & TORTILLA FACTORY

4312 SW 45TH AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF163	EHF25	COS	FOOD CONTACT SURFACES		2/10/2015	15	HL1B
			Food buildup on bottom of shelf above hot hold. Food under curled part shelf front. Ensure area is cleaned daily. Top (handle area) of chip warmer cabinet, bottom of shelves above plate hold & cooktop not clean. Slicer stored w/foods attached.				
	EHF08	COS	GOOD HYGIENIC PRACTICES		2/10/2015		
			Two open can drinks in reach in cooler. Employee drinks must have a lid and straw.				
	EHF07	COS	ADEQUATE HAND WASHING		2/10/2015		
			Employee put on gloves with no hand wash.				
	EHF10	COS	SOUND CONDITION		2/10/2015		
			Two dented cans on rack for use.				
	EHF28	COS	ALL OTHER VIOLATIONS		2/10/2015		
			Door handle at walk in cooler dirty. Fan at drive up has dust. Personal clothing stored above food packages. Hand sink titlts & will not drain completely. Repair to drain. Air intakes not clean.				

Food Establishment Public Inspection Report

From 2/5/15 thru 2/11/15

ESTABLISHMENT**RUFFLED CUP THE
3440 BELL ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2438	EHF15	IN	EQUIPMENT ADEQUATE a)Corrected.		2/10/2015	0	HFOL

Food Establishment Public Inspection Report

From 2/5/15 thru 2/11/15

ESTABLISHMENT**SONIC DRIVE IN
7100 BELL ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF717	EHF25	H10DAY	FOOD CONTACT SURFACES		2/10/2015	3	HFOL
			Shelving in walk in is moldy. Clean or replace in 3 days or a \$50 reinspection fee will be charged. Soda nozzles moldy. Clean daily by wash, rinse, sanitize. Do not just soak overnight.				
	EHF21	IN	MANUAL WARE WASHING		2/10/2015		
			Corrected.				
	EHF28	IN	ALL OTHER VIOLATIONS		2/10/2015		
			Six corrections from last inspection.				

Food Establishment Public Inspection Report

From 2/5/15 thru 2/11/15

ESTABLISHMENT

**SUBWAY
1701 N 23RD ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFC251	EHF25	COS	FOOD CONTACT SURFACES		2/11/2015	3	HL1B
			A)Sauce bottles stored in unclean container with dispenser side down. Store dispenser side up to prevent contamination of sauce. B)Remove old stickers from all bins.				
	EHF02	IN	COLD HOLDING		2/11/2015		
			A)Ham holding at 37 degrees.				
	EHF03	IN	HOT HOLDING		2/11/2015		
			A)Meatballs holding at 149 degrees.				

Food Establishment Public Inspection Report

From 2/5/15 thru 2/11/15

ESTABLISHMENT

**SUBWAY #7323-211
5807 SW 45TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1199	EHF02	COS	COLD HOLDING		2/10/2015	12	HL1B
			Meat in cold hold at 45-48°F. Product must hold at 41° or less. Do not stack meat deep. The top will not hold cold.				
	EHF08	COS	GOOD HYGIENIC PRACTICES		2/10/2015		
			Food containers stored in hand sink. Never put anything in hand sink. Only used for hand washing. Open employee drinks on table with food items.				
	EHF25	COS	FOOD CONTACT SURFACES		2/10/2015		
			Excess splatter on microwave inside top. Utensil tubs not clean. Knife rack rusted. Clean as needed.				
	EHF28	H90 DAY	ALL OTHER VIOLATIONS		2/10/2015		
			Ceiling panel over 3 bay sink not in place. Repair as needed.				

Food Establishment Public Inspection Report

From 2/5/15 thru 2/11/15

ESTABLISHMENT**SUPER 8 MOTEL
2909 E INTERSTATE 40**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF1598	EHF28	COS	ALL OTHER VIOLATIONS		2/5/2015	4	HL1B	
			Ice found in hand sink. Hand sinks are to be used to for hand washing only.					

Food Establishment Public Inspection Report

From 2/5/15 thru 2/11/15

ESTABLISHMENT

**SUPER A DISCOUNT
1401 NE 24TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2377	EHF28	COS	ALL OTHER VIOLATIONS		2/10/2015	6	HL1B
			a)Eggs found stored above ready to eat foods. b)Food items found stored on the floor. Must be at least 6" off the floor.				
	EHF25	H10DAY	FOOD CONTACT SURFACES		2/10/2015		
			a)Soda nozzles needed to be cleaned. They should be cleaned daily by washing, rinsing, sanitizing, and allowing to air dry. This is a repeat violation. A \$50 reinspection fee will be charged if found again. b)Microwave needs cleaned.				
	EHF23	H10DAY	SEWAGE/WASTEWATER		2/10/2015		
			Leak found under hand sink. Trash can being used to catch water. Must be repaired by 2/20/15.				

Food Establishment Public Inspection Report

From 2/5/15 thru 2/11/15

ESTABLISHMENT

SUPER BOWL NOODLES

810 COLUMBINE ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2325	EHF25	COS	FOOD CONTACT SURFACES		2/11/2015	8	HL1B
			a)Utensil containers needed to be cleaned. b)Utensils needed to be stored on a smooth easily cleanable surface. Paper is not a smooth easily cleanable surface.				
	EHF02	COS	COLD HOLDING		2/11/2015		
			Raw shrimp holding at 44F degrees. Must be 41F degrees or below.				

Food Establishment Public Inspection Report

From 2/5/15 thru 2/11/15

ESTABLISHMENT

**TACO BELL
5807 SW 45TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1225	EHF20	COS	TOXIC ITEMS		2/11/2015	6	HL1B
			Chemical container stored on food rack. b)No label on chemical bottle.				
	EHF25	COS	FOOD CONTACT SURFACES		2/11/2015		
			Chemical stored on food rack. b)No label on chemical bottle.				
	EHF28	COS	ALL OTHER VIOLATIONS		2/11/2015		
			Inspection not posted. b)Ladder not clean. c)Dust pans not clean. All items stored in kitchen must be clean.				

Food Establishment Public Inspection Report

From 2/5/15 thru 2/11/15

ESTABLISHMENT

**TACO BUENO
6001 W INTERSTATE 40**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF1150	EHF28	COS	ALL OTHER VIOLATIONS		2/11/2015	0	HL1B	
			Broken plastic food tubs. b)Broken lid to ice bin at soda machine. c)Air intake dusty. Clean regularly.					

**TACO VILLA #16
6601 BELL ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF545	EHF28	IN	ALL OTHER VIOLATIONS		2/10/2015	0	HFOL	
			A)Corrected. B)Corrected.					
	EHF25	IN	FOOD CONTACT SURFACES		2/10/2015			
			A)Corrected. B)Corrected. C)Corrected. D)Corrected. E)Corrected. F)Corrected.					

Food Establishment Public Inspection Report

From 2/5/15 thru 2/11/15

ESTABLISHMENT**TACO VILLA #3
1826 S GEORGIA ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF750	EHF25	COS	FOOD CONTACT SURFACES		2/5/2015	3	HL1B	
			a)Tomato slicer stored uncleaned. COS b)Wire strainer coming unraveled (discarded). c)Ice dispenser tube had green growth on inside.COS					
	EHF28	COS	ALL OTHER VIOLATIONS		2/5/2015			
			a)Coffee filters left uncovered. Keep coffee filters covered to prevent cross contamination. b)Mini fan needs to be cleaned before using in kitchen area. c)Raw chicken container stored over fresh jalapenos. Raw chicken should be stored below or separate.					

**TAQUERIA EL REY
712 E AMARILLO BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF2649	EHF24	H10DAY	THERMOMETERS		2/11/2015	0	H PREOPEN	
			Thermometers must be in all cold hold units. Must call for inspection before opening.					

Food Establishment Public Inspection Report

From 2/5/15 thru 2/11/15

ESTABLISHMENT**THAI EXPRESS
3314 S WASHINGTON ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1093	EHF25	IN	FOOD CONTACT SURFACES a-h) Cleaned. (Corrected)		2/6/2015	0	HL1B
	EHF15	IN	EQUIPMENT ADEQUATE Hot hold is keeping food in temperature. (Corrected).		2/6/2015		
	EHF18	IN	INSECT CONTAMINATION Licensed pesticide applicator has sprayed establishment. Proof of receipt seen by inspector. (Corrected)		2/6/2015		

Food Establishment Public Inspection Report

From 2/5/15 thru 2/11/15

ESTABLISHMENT**THAI PEPPER
311 E HASTINGS AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1946	EHF28	COS	ALL OTHER VIOLATIONS		2/5/2015	8	HL1B
			All storage shelves needed to be cleaned.				
	EHF20	COS	TOXIC ITEMS		2/5/2015		
			Unapproved pest control agent found in establishment.				
	EHF02	COS	COLD HOLDING		2/5/2015		
			Chopped vegetables holding at 44F degrees.				

Food Establishment Public Inspection Report

From 2/5/15 thru 2/11/15

ESTABLISHMENT

THAI TOWN RESTAURANT

1300 ROSS ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF841	EHF28	IN	ALL OTHER VIOLATIONS	Cooler lids repaired. Correction from last inspection.	2/9/2015	0	HFOL

Food Establishment Public Inspection Report

From 2/5/15 thru 2/11/15

ESTABLISHMENT**TOSHAS TREATS
5400 MELISSA RD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFM418					2/11/2015	0	HL1B
HFRM399					2/11/2015	0	HL1B

Food Establishment Public Inspection Report

From 2/5/15 thru 2/11/15

ESTABLISHMENT**TRADEWIND ELEMENTARY
4300 S WILLIAMS ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1533	EHF25	COS	FOOD CONTACT SURFACES	a.)Utensils found stored in cardboard box. Cardboard is not a smooth and easily cleanable surface, store in plastic or metal container instead. b.)Inside of ice machine needed to be cleaned.	2/10/2015	3	HL1B

Food Establishment Public Inspection Report

From 2/5/15 thru 2/11/15

ESTABLISHMENT

TRI STATE BAKING

6702 FM 1541

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF596	EHF21	COS	MANUAL WARE WASHING		2/10/2015	9	HL1B
			All food-contact utensils must be sanitized either by heat or chemical.				
	EHF20	COS	TOXIC ITEMS		2/10/2015		
			All spray bottles need to have a label with a common name.				
	EHF17	COS	HAND WASH WITH SOAP/TOWELS		2/10/2015		
			Dish detergent can not be used for hand washing. Hand washing must be done with hand washing soap.				
	EHF28	H90 DAY	ALL OTHER VIOLATIONS		2/10/2015		
			Cracked and missing tiles by dough line need to be replaced. Label needed on small bulk container.(COS) Keep the inside of hand sink clean at all times. Clean fans throughout bread production. Keep all boxes with food items at least 6in. off floor.				

Food Establishment Public Inspection Report

From 2/5/15 thru 2/11/15

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

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF247	EHF21	H 3 DAYS	MANUAL WARE WASHING		2/10/2015	3	HFOL	
			A)Dish machine still not sanitizing. Must be repaired by 2-12-15.					

Food Establishment Public Inspection Report

From 2/5/15 thru 2/11/15

ESTABLISHMENT

UNITED SUPERMARKET #522

4701 S WASHINGTON ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF487	EHF24	H10DAY	THERMOMETERS		2/10/2015	17	HL1B
			Replacement thermometers needed in coolers throught store.				
	EHF25	H10DAY	FOOD CONTACT SURFACES		2/10/2015		
			Don't store utensils behind sink & wall-not smooth,easily cleanable surface.Clean dish rack in deli needs cleaned.Scoop of bulk dry good container touching food item,need to be stored so handles arn't touching food items. Clean inside of ice machine.				
	EHF23	H10DAY	SEWAGE/WASTEWATER		2/10/2015		
			Condensation leak in walk in freezer. Air leak in walk in freezer-gasket needs to be replaced.				
	EHF20	COS	TOXIC ITEMS		2/10/2015		
			Unlabeled spray bottle found in deli.				
	EHF02	COS	COLD HOLDING		2/10/2015		
			Cooked chicken in cold hold unit holding at 50F.				

Food Establishment Public Inspection Report

From 2/5/15 thru 2/11/15

ESTABLISHMENT

UNITED SUPERMARKET #522

HF487	EHF28	H10DAY	ALL OTHER VIOLATIONS	2/10/2015	17	HL1B
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Blower covers in meat dept and produce dept need cleaned. Clean air filters to reachin coolers in store. Clean front area of reachin coolers in store. Make sure PH test strips are available at all manual ware-washing sinks.

VIRDINSKIS BBQ RUB SHACK**3701 OLSEN BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2437	EHF18	IN	INSECT CONTAMINATION		2/9/2015	0	HFOL
			Corrected.				

Food Establishment Public Inspection Report

From 2/5/15 thru 2/11/15

ESTABLISHMENT**WALGREENS #05611
801 N FILLMORE ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF207					2/5/2015	0	HL1B

**WALGREENS #13124
4504 S WESTERN ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1863					2/11/2015	0	HL1B

Food Establishment Public Inspection Report

From 2/5/15 thru 2/11/15

ESTABLISHMENT

**WALMART #7362
2035 SE 34TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2547	EHF22	IN	MANAGER KNOWLEDGE/CERTIFIED	Obtained food manager card.	2/6/2015	0	HFOL

WENDYS #4107 4206 W INTERSTATE 40

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1233	EHF25	COS	FOOD CONTACT SURFACES	Splatter on area above make table. Repeat violation. Future violations of this item will result in a \$50 reinspection fee. b)Ice scoop on drain grate.	2/6/2015	3	HL1B
	EHF28	H90 DAY	ALL OTHER VIOLATIONS	Remove dust from ceiling. b)Blower covers in walk in cooler dusty.	2/6/2015		

Food Establishment Public Inspection Report

From 2/5/15 thru 2/11/15

ESTABLISHMENT

**WESTOVER PARK INTERMEDIATE
7200 PINNACLE DR**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF877	EHF03	IN	HOT HOLDING		2/10/2015	3	HL1B
			A)Hamburger patties holding at 171 degrees.				
	EHF17	COS	HAND WASH WITH SOAP/TOWELS		2/10/2015		
			A)Hand sink found without any soap.				

Food Establishment Public Inspection Report

From 2/5/15 thru 2/11/15

ESTABLISHMENT**WHATABURGER #427****734 N PIERCE ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF285	EHF15	IN	EQUIPMENT ADEQUATE		2/9/2015	0	HFOL
			Reach in cooler has been repaired.				
	EHF23	IN	SEWAGE/WASTEWATER		2/9/2015		
			Condensate leak in walk in freezer has been repaired.				

WHATABURGER #902**3620 E INTERSTATE 40**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1228	EHF28	COS	ALL OTHER VIOLATIONS		2/11/2015	0	HL1B
			Blower covers in walk in cooler needed to be cleaned.				

Food Establishment Public Inspection Report

From 2/5/15 thru 2/11/15

ESTABLISHMENT

WHITTIER ELEMENTARY

2004 N MARRS ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF670	EHF28	H60 DAY	ALL OTHER VIOLATIONS		2/11/2015	3	HL1B
			a)Vent hood needs to be cleaned. b)Area behind hot hold units and ovens needs to be cleaned.				
	EHF25	COS	FOOD CONTACT SURFACES		2/11/2015		
			Ice scoop holder needed to be cleaned.				

Food Establishment Public Inspection Report

From 2/5/15 thru 2/11/15

ESTABLISHMENT

WIENERSCHNITZEL

4431 BELL ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF560	EHF25	COS	FOOD CONTACT SURFACES		2/6/2015	9	HL1B
			a)Wipe down air drying rack. b)Clean grease above french fry hot hold. c)Clean gaskets to reach-in cooler. d)Break down and clean tea nozzles.				
	EHF15	H10DAY	EQUIPMENT ADEQUATE		2/6/2015		
			Reach-in cooler and table top cooler above unit are not keeping food in temperature. 10-days to repair.				
	EHF20	COS	TOXIC ITEMS		2/6/2015		
			Unapproved pesticide found in establishment, discarded.				

Food Establishment Public Inspection Report

From 2/5/15 thru 2/11/15

ESTABLISHMENT

**WILLOW VISTA INTERMEDIATE
7600 PAVILLARD DR**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF218	EHF28	H90 DAY	ALL OTHER VIOLATIONS		2/10/2015	0	HL1B	
			a)Shelves in dry storage need to be repainted or replaced. Must be smooth, easily cleanable surface. b)Ceiling in dry storage needs to be painted.					

**ZONE THE
6010 SW 34TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2645					2/10/2015	0	HL1B