

Food Establishment Public Inspection Report
From 1/8/15 thru 1/14/15

ESTABLISHMENT

AFFILIATED FOODS
1401 FARMERS AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HFR26	EHF23	H10DAY	SEWAGE/WASTEWATER		1/9/2015	3	HL1B	
			Condensation leak in freezer--leaking onto product. Product discarded. Condensation leak needs to be repaired in 10 days time.					

AFRICAN SAFARI
5945 E AMARILLO BLVD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF1570	EHF25	COS	FOOD CONTACT SURFACES		1/8/2015	3	HL1B	
			a)Handles on reach in coolers needed to be cleaned. b)Gaskets on reach in coolers needed to be cleaned.					
	EHF28	COS	ALL OTHER VIOLATIONS		1/8/2015			
			a)Bathrooms need to be free of litter and cleaned. b)Kitchen needs more lighting.					

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From 1/8/15 thru 1/14/15

ESTABLISHMENT

AMIGOS #524 DELI/BAKERY

3300 E INTERSTATE 40

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1815					1/12/2015	0	HL1B

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From 1/8/15 thru 1/14/15

ESTABLISHMENT**AMIGOS #524 GROCERY
3300 E INTERSTATE 40**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF111	EHF28	H90 DAY	ALL OTHER VIOLATIONS		1/12/2015	6	HL1B
			Dust needs to be cleaned off of air intakes in meat cooler.				
	EHF25	H10DAY	FOOD CONTACT SURFACES		1/12/2015		
			a)Dirty dishes found stored with clean dishes in meat market. b)Shelving where milk and tea are kept needs to be cleaned.				
	EHF23	H10DAY	SEWAGE/WASTEWATER		1/12/2015		
			Condensate water leaking in walk in freezer in meat market.				

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From 1/8/15 thru 1/14/15

ESTABLISHMENT**BAHAMA BUCKS
5509 BELL ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1106	EHF25	COS	FOOD CONTACT SURFACES		1/12/2015	3	HL1B
			A)Soda nozzles moldy.(They need to be cleaned daily by wash, rinse, sanitize process). B)Clean out make table cooler.				
	EHF02	IN	COLD HOLDING		1/12/2015		
			A)Cooler holding at 40 degrees.				

**BAPTIST ST ANTHONYS HOSPITAL
1600 WALLACE BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2337					1/12/2015	0	HL1B

Food Establishment Public Inspection Report

From 1/8/15 thru 1/14/15

ESTABLISHMENT**BINGHAM BUTCH
3301 SE 10TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT5231	EHF08	COS	GOOD HYGIENIC PRACTICES		1/10/2015	4	HL1B FOOD

Eating and drinking must be done outside of the booth. All cooking pots must be covered.

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ESTABLISHMENT

BRAUMS ICE CREAM #182

1700 S WESTERN ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF301	EHF13	COS	HACCP PLAN/TIME		1/13/2015	13	HL1B
			Time was not marked on product removed from temperature control.				
	EHF25	COS	FOOD CONTACT SURFACES		1/13/2015		
			Shake blender needed to be cleaned.				
	EHF24	H10DAY	THERMOMETERS		1/13/2015		
			Ice cream cases did not have thermometers.				
	EHF20	COS	TOXIC ITEMS		1/13/2015		
			Chemicals stored on shelf with clean utensils.				
	EHF28	H90 DAY	ALL OTHER VIOLATIONS		1/13/2015		
			Ice cream box needs to be defrosted to maintain temperature.				

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ESTABLISHMENT

BRAUMS ICE CREAM #183

4629 S WESTERN ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF2357	EHF28	COS	ALL OTHER VIOLATIONS		1/13/2015	0	HL1B	
			Sanitizer not at proper strength. Sanitizer (ammonia) must be between 200 and 400 ppm. Sanitizer will last about 2 hours in an open bucket. b)Carts need to be cleaned. c)Ice scoop bucket must be clean to sight and touch. No buildup of mineral deposits.					

CAFE MARIZON ON POLK ST

6151 HILLSIDE RD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF2228	EHF03	IN	HOT HOLDING		1/12/2015	0	HL1B	
			A)Roast beef holding at 169 degrees.					
	EHF02	IN	COLD HOLDING		1/12/2015			
			A)Chicken holding at 40 degrees.					

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ESTABLISHMENT**CAKE COMPANY THE
1502 5TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFC137	EHF02	IN	COLD HOLDING		1/13/2015	0	HL1B
			A)Cooler holding at 40 degrees.				
	EHF28	H180 DAY	ALL OTHER VIOLATIONS		1/13/2015		
			A)Shatter proof bulb needed in walk in cooler. B)Dust inside wall of walk in. C)1 correction from last inspection.				

**CAKES N MORE
2812 SE 27TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1718					1/8/2015	0	HL1B

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ESTABLISHMENT

CALICO COUNTY

2410 PARAMOUNT BLVD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF334	EHF28	COS	ALL OTHER VIOLATIONS		1/12/2015	6	HL1B
			a)Food found stored on floor in walk ins. b)Eggs stored above produce. c)Dust kitchen ceiling. d)Wipe down inside of all coolers. e)Clean gaskets and doors to all coolers. f)Clean all blower covers to walk ins.				
	EHF21	COS	MANUAL WARE WASHING		1/12/2015		
			Sanitizer to dish machine empty-COS.				
	EHF25	COS	FOOD CONTACT SURFACES		1/12/2015		
			a)All wire shelves need to be wiped down. b)Clean utensil container on cookline. c)Clean shelves to meat cooler. d)Clean inside and outside of ice machine. e)Clean ice scoop container in drive-up room.				

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From 1/8/15 thru 1/14/15

ESTABLISHMENT

**CARINOS ITALIAN
8400 W INTERSTATE 40**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1041	EHF21	H10DAY	MANUAL WARE WASHING		1/12/2015	16	HL1B
			a)Less than 200 ppm quat sanitizer at bar 3 compartment sink. COS. b)Dish machine at less than 50 ppm chlorine.				
	EHF02	COS	COLD HOLDING		1/12/2015		
			Potentially hazardous food items on the table top cooler were from 46-54F.				
	EHF03	COS	HOT HOLDING		1/12/2015		
			Lasagna in hot hold was at 126F internal temperature.				
	EHF15	H10DAY	EQUIPMENT ADEQUATE		1/12/2015		
			A refrigerator on the line is reading 60F on the thermometer and no food inside or on top of the cooler will read about 45F. Repair so food is 41F at all times.				

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ESTABLISHMENT**CASH SAVER FOOD OUTLET**

2200 BELL ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2497	EHF08	COS	GOOD HYGIENIC PRACTICES		1/8/2015	12	HL1B
			Employee jackets not stored properly. Do not place jackets on food equipment or food cases.				
	EHF02	COS	COLD HOLDING		1/8/2015		
			Walk in cooler not at proper temperature. Foods between 45 and 50 degrees. Foods discarded.				
	EHF25	COS	FOOD CONTACT SURFACES		1/8/2015		
			a)Utensil tubs with stagnant water. Ensure utensils are cleaned and dried before putting in tubs. b)Sanitized items in drawer with non sanitized items. Store separately.				
HF2498	EHF02	COS	COLD HOLDING		1/8/2015	8	HL1B
			Small meat cooler not at proper temperature. Meat/fish between 45 and 60 degrees F. Foods discarded. Check cooler temps. every 4 hours.				

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ESTABLISHMENT**CASH SAVER FOOD OUTLET**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2498	EHF25	COS	FOOD CONTACT SURFACES		1/8/2015	8	HL1B
			Meat particles found on slicer after cleaning. Unit must be perfectly clean with not any meat remaining on slicer. b)Microwave not clean. c)Cup with no handle used as scoop. d)Ice scoop holder not clean.				
	EHF28	COS	ALL OTHER VIOLATIONS		1/8/2015		
			Blower unit in market is frosting over and dripping during defrost. Repair as needed to eliminate drips.				

**CHICK FIL A AT GEORGIA STREET
2525 S GEORGIA ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2122	EHF28	COS	ALL OTHER VIOLATIONS		1/14/2015	3	HL1B
			a)Clean gaskets to reachin cooler by ice cream machine. b)Clean the drip from the vent hood. c)Label bulk sugar container. d)Keep scoop handle up out of food in bulk sugar container.				
	EHF25	COS	FOOD CONTACT SURFACES		1/14/2015		
			a)Stickers on clean lids need to be removed. b)Soda nozzles need to be cleaned. c)Inside of reachin chicken coolers need to be cleaned.				

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ESTABLISHMENT

**CHICKEN EXPRESS
404 TASCOSA RD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2491	EHF25	COS	FOOD CONTACT SURFACES	a)Can opener bracket needed to be cleaned. b)Ice machine needed to be cleaned. c)Door handles on walk in needed to be cleaned.	1/9/2015	3	HL1B

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ESTABLISHMENT

CHILIS GRILL & BAR
3810 W INTERSTATE 40

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF519	EHF25	H10DAY	FOOD CONTACT SURFACES		1/13/2015	22	HL1B
			Canopener & carrier, reach in gasket & shelves, top of tea urn not clean. Utensil tubs have food particles. Food & stickers found attached to cleaned pans. Produce slicer found not cleaned properly. Oven rollers have buildup. Drink blender w/stagnant water.				
	EHF20	H10DAY	TOXIC ITEMS		1/13/2015		
			Chemical bottle stored on top of dishwasher and on top of oven. Store chemicals where food contamination will not occur.				
	EHF02	COS	COLD HOLDING		1/13/2015		
			a)Reach in cold hold unit not at 41F or less. b)Make table cold hold unit not at 41F or less. Future violations will result in a \$50 reinspection fee.				
	EHF08	COS	GOOD HYGIENIC PRACTICES		1/13/2015		
			One drink with no lid or straw in kitchen.				
	EHF13	COS	HACCP PLAN/TIME		1/13/2015		
			Numerous food items with expired HACCP dates. Hazardous food with expired dates. Check all dates on all product daily.				

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ESTABLISHMENT

CHILIS GRILL & BAR

HF519	EHF19	H10DAY	RODENTS/ANIMALS/OPENINGS	1/13/2015	22	HL1B
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Small gap at back door. Seal to prevent rodents and insects.

	EHF28	H90 DAY	ALL OTHER VIOLATIONS	1/13/2015		
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Dishwasher is not sanitizing. Check unit daily using test strips. Skewers not stored covered. Ladders stored in dry storage room must be clean. Storage unit disorganized & not clean. Due to non compliance for items listed under #25 a \$50 reinspection fee.

**CHUCK E CHEESES
2500 S COULTER ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
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HF331	EHF08	COS	GOOD HYGIENIC PRACTICES		1/13/2015	7	HL1B
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a)Employee radio stored on food prep table. b) Rags in hand sink.

	EHF22	COS	MANAGER KNOWLEDGE/CERTIFIED		1/13/2015		
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a)Food manager no longer works here. Register new food manager.

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ESTABLISHMENT**CULLIGAN OF AMARILLO**

2010 NW 1ST AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF913	EHF21	COS	MANUAL WARE WASHING		1/9/2015	3	HL1B
			Ware washing machine was not sanitizing.				

DALE'S GRAND BURGER #2

1900 BELL ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF592					1/8/2015	0	HL1B

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ESTABLISHMENT**DENNYS #8557
9601 E INTERSTATE 40**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF1966	EHF17	COS	HAND WASH WITH SOAP/TOWELS		1/8/2015	3	HL1B	
			Paper towels needed at hand sink on cook's line.					

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ESTABLISHMENT

**DENNYS RESTAURANT
2116 S GEORGIA ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF213	EHF02	COS	COLD HOLDING		1/8/2015	18	HL1B
			A)Tomatoes on prep line holding at 45.5F. B)Sausage patties on prep cooler holding at 47F. C)Whipped butter holding at 57F-needs to be kept 41F or below.				
	EHF07	COS	ADEQUATE HAND WASHING		1/8/2015		
			Employee not changing gloves and washing hands between handling RTE and PHF.				
	EHF22	H10DAY	MANAGER KNOWLEDGE/CERTIFIED		1/8/2015		
			Food manager needed at establishment-10 days to correct.				
	EHF20	COS	TOXIC ITEMS		1/8/2015		
			a)Chemical found in unlabeled bottle. b)Dish machine sanitizing over 200ppm(chlorine).				
	EHF25	COS	FOOD CONTACT SURFACES		1/8/2015		
			a)Dishes stored uncleaned. b)Dishes stored wet-needs to be completely air dried before storing. c)Utensils stored in uncleaned container. d)Tea filters stored uncovered and exposed.				

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ESTABLISHMENT

DENNYS RESTAURANT

HF213	EHF28	H90 DAY	ALL OTHER VIOLATIONS	1/8/2015	18	HL1B
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Fix handsink in prep. b)Clean under table in dish cleaning area. c)Store beef above chicken at all times.
 d)Store eggs below RTE.e)Replace/fix walls & tile in storage area.f)Replace tiles near freezer.g)Regrout tiles
 in prep area.h)Replace tiles in prep.

**DJS BURGERS
 2309 SW 3RD AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1525	EHF28	H90 DAY	ALL OTHER VIOLATIONS		1/9/2015	0	HL1B

a)Floor tile in front area needs repaired. b)Ceiling tiles need to be repaired with smooth easily cleanable tiles.
 c)Spanish hand washing sign needed in restroom. (2 corrections from previous inspection).

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ESTABLISHMENT

**DOLLAR TREE #05085
3300 E INTERSTATE 40**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF2290	EHF28	H90 DAY	ALL OTHER VIOLATIONS		1/9/2015	4	HL1B	
			Ice in ice cream freezer needs to be chipped or defrosted. Ice is touching product.					
	EHF10	COS	SOUND CONDITION		1/9/2015			
			Dented cans on shelf. Cans were removed.					

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ESTABLISHMENT

**DOMINOS PIZZA
1007 ROSS ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF2199	EHF28	COS	ALL OTHER VIOLATIONS		1/9/2015	0	HL1B	
			a)Clean Soda cooler door tracks. b)Clean shelf above make table. c)Wipe down all cooler door handles. d)Lid needed on trash can in restroom.					

5914 HILLSIDE RD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF2198	EHF28	H90 DAY	ALL OTHER VIOLATIONS		1/12/2015	9	HL1B	
			A)Bathroom door must be self closing. B)Ceiling tiles by 3 compartment sink must be smooth.					
	EHF20	COS	TOXIC ITEMS		1/12/2015			
			A)Chemicals stored with food.					
	EHF22	H45 DAY	MANAGER KNOWLEDGE/CERTIFIED		1/12/2015			
			A)Food manager needed. Class is 1/14/15 @8am. Cost is \$40.					

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ESTABLISHMENT

DOMINOS PIZZA

HF2198

EHF24

COS

THERMOMETERS

1/12/2015

9

HL1B

A)Thermometer needed in make table.

Food Establishment Public Inspection Report

From 1/8/15 thru 1/14/15

ESTABLISHMENT

**DOWNTOWN DELI
900 S TYLER ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2518	EHF17	COS	HAND WASH WITH SOAP/TOWELS		1/14/2015	11	HL1B
			No paper towels at hand sink.				
	EHF15	H 3 DAYS	EQUIPMENT ADEQUATE		1/14/2015		
			Make table not holding food product in proper temperature range-at or below 41F.				
	EHF02	COS	COLD HOLDING		1/14/2015		
			Sliced tomatoes in make table temped at 49F. Must remain at or below 41F.				
	EHF28	H 3 DAYS	ALL OTHER VIOLATIONS		1/14/2015		
			Floor throughout entire kitchen needs to be deep cleaned.				

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ESTABLISHMENT**DYERS BAR B QUE
1619 S KENTUCKY ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF813	EHF28	H90 DAY	ALL OTHER VIOLATIONS		1/12/2015	0	HL1B
a)Light shields needed in smoker room. b)Light shields needed in kitchen over serving line and storage area.							

**EL PUENTE
4027 E AMARILLO BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF349	EHF25	COS	FOOD CONTACT SURFACES		1/9/2015	3	HL1B
Ice scoop needed to be cleaned.							

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ESTABLISHMENT**EL VAQUERO
2200 SE 3RD AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF325	EHF24	COS	THERMOMETERS		1/14/2015	10	HL1B
			Thermometer needed in front reach in cooler.				
	EHF17	COS	HAND WASH WITH SOAP/TOWELS		1/14/2015		
			Paper towels needed at hand sink.				
	EHF08	COS	GOOD HYGIENIC PRACTICES		1/14/2015		
			Dirty dishes found stored in hand sink. Hand sink is for hand washing only.				
	EHF28	IN	ALL OTHER VIOLATIONS		1/14/2015		
			Reach in cooler gaskets repaired.				

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ESTABLISHMENT

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

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF582	EHF28	COS	ALL OTHER VIOLATIONS		1/8/2015	3	HL1B
			Ice buildup in walk in cooler. Repair unit as needed to eliminate condensation drip.				
	EHF25	COS	FOOD CONTACT SURFACES		1/8/2015		
			Inside ice machine needs to be cleaned.				

**FOOTPRINTS DAYSCHOOL
4333 SW 51ST AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFD9	EHF28	COS	ALL OTHER VIOLATIONS		1/13/2015	0	HL1B
			Dust build up on top of cabinets.				

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ESTABLISHMENT

FRIENDSHIP RANCH

1108 24TH ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFC136	EHF24	COS	THERMOMETERS		1/13/2015	3	HL1B
			A)Thermometers reading 40-45 degrees in ice water. Must be calibrated to read 32 degrees in ice water.				
	EHF02	IN	COLD HOLDING		1/13/2015		
			A)Cooler holding at 20 degrees.				

GERBS WURST BAR

7145 BELL ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2565	EHF28	H10DAY	ALL OTHER VIOLATIONS		1/9/2015	0	H PREOPEN
			a)All food and storage items must be stored at least 6" off ground. b)Parking lot needed litter removed.				

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ESTABLISHMENT

GOLDS GYM RECOVERY ZONE**3000 BLACKBURN ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF2413	EHF25	COS	FOOD CONTACT SURFACES		1/8/2015	3	HL1B	
			a)Ice scoop holder needs to be cleaned. b)Shelves in reach in cooler need to be cleaned. c)Dishes drying on towel. Dishes must be dried on a smooth, easily cleanable surface. d)Ice scoop must have a handle.					

HAROLDS FARMERS MARKET INC**1308 S GRAND ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF575					1/14/2015	0	HL1B

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ESTABLISHMENT

HOFFBRAU STEAKS 7203 W INTERSTATE 40

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF915	EHF28	H90 DAY	ALL OTHER VIOLATIONS		1/8/2015	17	HL1B
			a)Air intakes not clean. b)Ceiling panel frame is not attached at bowl chiller. c)Broken plastic tubs used. Do not use broken containers. d)Dirty fan. e)Dishes stacked wet. Food containers must be allowed to air dry before stacking.				
	EHF25	H10DAY	FOOD CONTACT SURFACES		1/8/2015		
			Food particles on cleaned dishes. Slicers (lemon & produce) not being cleaned of all food particles. Pans encrusted. Discard all pans not cleanable. Utensil tubs not clean or with water standing in bottom. Utensils must be dry before storing in tubs.				
	EHF21	H10DAY	MANUAL WARE WASHING		1/8/2015		
			Dish washer not providing enough sanitizer. Unit reading 10ppm residual chlorine. Unit must have a 50ppm residual chlorine.				
	EHF20	COS	TOXIC ITEMS		1/8/2015		
			Chemical bottle with no label. b)Unknown product in spray bottle with no label. c)Unapproved insecticide in kitchen. Must state "For use in a food establishment" on the container.				
	EHF08	COS	GOOD HYGIENIC PRACTICES		1/8/2015		
			a)Hand sink used for other purposes. Scrub pad in sink. Hand sink is only for hand washing. b)Open employee drink on prep table. All employee drinks must have a lid and straw or sport cap.				

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ESTABLISHMENT**HOFFBRAU STEAKS**

HF915	EHF10	COS	SOUND CONDITION		1/8/2015	17	HL1B
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Food cases stored on floor. b)Onions stored on floor. No foods may be stored on floor.

HUDS**4411 BELL ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF15	EHF08	COS	GOOD HYGIENIC PRACTICES		1/14/2015	4	HL1B

Employee beverage found open without lid or straw in food prep area.

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

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2554	EHF02	IN	COLD HOLDING Freezers holding at 0°- 10°.		1/10/2015	0	HL1B
HFRM456	EHF02	IN	COLD HOLDING Freezer holding at 5F.		1/10/2015	0	HL1B
HFRM457	EHF02	IN	COLD HOLDING Freezer holding at 0F.		1/10/2015	0	HL1B

Food Establishment Public Inspection Report

From 1/8/15 thru 1/14/15

ESTABLISHMENT**IOWA STEAK CO**

HFRM457	EHF02	IN	COLD HOLDING Freezer holding at 0F.	1/10/2015	0	HL1B
HFRM458	EHF02	IN	COLD HOLDING Freezer holding at 6F.	1/10/2015	0	HL1B
HFRM459	EHF02	IN	COLD HOLDING Freezer holding at 0F.	1/10/2015	0	HL1B
HFRM460	EHF02	IN	COLD HOLDING Freezer holding at 2F.	1/10/2015	0	HL1B

Food Establishment Public Inspection Report

From 1/8/15 thru 1/14/15

ESTABLISHMENT

IOWA STEAK CO

HFRM461	EHF02	IN	COLD HOLDING Freezer holding at 5F.	1/10/2015	0	HL1B
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HFRM668	EHF02	IN	COLD HOLDING Freezer holding at 10F.	1/10/2015	0	HL1B
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Food Establishment Public Inspection Report

From 1/8/15 thru 1/14/15

ESTABLISHMENT

**JUDYS PLACE
2700 S GRAND ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF836	EHF20	COS	TOXIC ITEMS		1/13/2015	9	HL1B
			Wipe down bleach sanitizer mixed too strong. Should be mixed at 100ppm.				
	EHF23	H10DAY	SEWAGE/WASTEWATER		1/13/2015		
			Walk in freezer has condensate leak and needs to be repaired.				
	EHF25	COS	FOOD CONTACT SURFACES		1/13/2015		
			Knives found stored dirty on magnetic strip.				
	EHF28	H10DAY	ALL OTHER VIOLATIONS		1/13/2015		
			a)Gaskets on prep line cooler need to be replaced. b)Blower cover in walk in cooler needed to be dusted. COS. c.)Walk in freezer floor needed to be cleaned. COS				

Food Establishment Public Inspection Report

From 1/8/15 thru 1/14/15

ESTABLISHMENT

**KHIVA SHRINE
305 SE 5TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF939	EHF02	IN	COLD HOLDING		1/14/2015	0	HL1B
			All cold hold units holding at 41F or below. In compliance.				

KIDS KOLLEGE 2620 RUSSELL LONG BLVD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFC276	EHF02	IN	COLD HOLDING		1/13/2015	3	HL1B
			A)Cooler holding at 40 degrees.				
	EHF25	COS	FOOD CONTACT SURFACES		1/13/2015		
			A)Clean microwave daily. B)Clean out knife drawer.				

Food Establishment Public Inspection Report

From 1/8/15 thru 1/14/15

ESTABLISHMENT

**LA CORONA DE TEJAS
5600 E AMARILLO BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2078	EHF14	IN	WATER SUPPLY	Hot water supply repaired. Corrected from last inspection.	1/8/2015	0	HFOL

Food Establishment Public Inspection Report

From 1/8/15 thru 1/14/15

ESTABLISHMENT

**LA MEGA MICHOCANA
802 E AMARILLO BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2567	EHF10	COS	SOUND CONDITION		1/13/2015	7	HL1B
			a)Rotten papaya in the refrigerator.				
	EHF25	COS	FOOD CONTACT SURFACES		1/13/2015		
			a)Clean the inside top of the microwave. b)Spoons stored in water of 113F. Must be 135F or above.				
	EHF28	COS	ALL OTHER VIOLATIONS		1/13/2015		
			a)Label bulk sugar. b)Keep cherries and chocolate syrup refrigerated after opening per the bottle label. c)All scoops must have a handle.				

Food Establishment Public Inspection Report**From 1/8/15 thru 1/14/15**

ESTABLISHMENT

LAKEVIEW ELEMENTARY SCHOOL**6407 LAIR RD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HFR48	EHF28	IN	ALL OTHER VIOLATIONS		1/13/2015	0	HFOL	
			Quality date. Baker Cheese Inc - St Cloud, WI. Individual package mozzarella string cheese. USDA use by date June 7,2014. Frozen extend 4 months. No adulteration-no color change, MFG quality use by date.					

Food Establishment Public Inspection Report

From 1/8/15 thru 1/14/15

ESTABLISHMENT

**MALCOLMS ICE CREAM
2100 PARAMOUNT BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF283	EHF28	COS	ALL OTHER VIOLATIONS		1/14/2015	16	HL1B
			a)Replace thermometer in reachin cooler. b)Clean handles to reachin cooler. c)Fan in back room needs to be cleaned or replaced. d)Replace liner in drawer used for storing utensils				
	EHF25	COS	FOOD CONTACT SURFACES		1/14/2015		
			a)Clean ice scoop container. b)Clean lid where flour scoop is stored.				
	EHF10	COS	SOUND CONDITION		1/14/2015		
			Dented can found on shelf.				
	EHF08	COS	GOOD HYGIENIC PRACTICES		1/14/2015		
			a)Hand sink being used for rinsing rags, must only be used for hand washing. b)Tools stored with cooking utensils. Tools must be stored away from kitchen utensils.				
	EHF02	COS	COLD HOLDING		1/14/2015		
			Gravy left out holding at 90F, needs to be refrigerated.				

Food Establishment Public Inspection Report

From 1/8/15 thru 1/14/15

ESTABLISHMENT

**MCDONALDS
1815 S GRAND ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2321	EHF25	COS	FOOD CONTACT SURFACES	McCafe machine needed to be cleaned.	1/12/2015	3	HL1B

**MIDNIGHT RODEO
4400 S GEORGIA ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF414	EHF24	H90 DAY	THERMOMETERS	Thermometers need in all coolers in bars.	1/12/2015	3	HFOL
	EHF19	IN	RODENTS/ANIMALS/OPENINGS	Corrected.	1/12/2015		

Food Establishment Public Inspection Report

From 1/8/15 thru 1/14/15

ESTABLISHMENT**MOE DOGS GRILL
3515 SW 6TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2098	EHF17	COS	HAND WASH WITH SOAP/TOWELS		1/9/2015	6	HL1B
			No towel at hand washing sink in kitchen.				
	EHF25	COS	FOOD CONTACT SURFACES		1/9/2015		
			Pans in kitchen needed to be cleaned.				

Food Establishment Public Inspection Report

From 1/8/15 thru 1/14/15

ESTABLISHMENT**MRS ABALOS RESTAURANT LLC****102 N 23RD ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFC328	EHF24	COS	THERMOMETERS		1/13/2015	15	HL1B
			A)Thermometer in back cooler broken. Replace.				
	EHF20	COS	TOXIC ITEMS		1/13/2015		
			A)Chemicals stored with single service articles and food. Store all chemicals separately.				
	EHF13	COS	HACCP PLAN/TIME		1/13/2015		
			A)Ready to eat food found in cooler past 7 days. Discarded.				
	EHF02	IN	COLD HOLDING		1/13/2015		
			A)Tomatoes holding at 40 degrees.				
	EHF03	COS	HOT HOLDING		1/13/2015		
			A)Ground beef sitting on counter at 79 degrees. B)Shredded beef on counter at 119 degrees. Both have to be maintained at 135 degrees or above at all times.				

Food Establishment Public Inspection Report

From 1/8/15 thru 1/14/15

ESTABLISHMENT

MULLIGANS SPORTS PUB 2511 PARAMOUNT BLVD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1382	EHF10	COS	SOUND CONDITION		1/8/2015	7	HL1B
			Dented cans found on shelf.				
	EHF25	COS	FOOD CONTACT SURFACES		1/8/2015		
			a)Soda gun holder moldy. b)Gaskets to reach in cooler moldy. c)Ice machine moldy on inside cavity. d)Ice scoop holder moldy.e)Shelves and ceilings in walk in cooler need to be cleaned.				
	EHF28	H90 DAY	ALL OTHER VIOLATIONS		1/8/2015		
			Walls near fryer need to be cleaned. Filters to fryer need to be cleaned or replaced. Faucet to 3-compartment sink needs to reach all 3 compartments. Sanitizer in spray bottle reading below 220ppm(quat). Air vent by ice machine needs to be cleaned.				

Food Establishment Public Inspection Report

From 1/8/15 thru 1/14/15

ESTABLISHMENT

OPPORTUNITY SCHOOL SVC KITCHEN**1100 S HARRISON ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFD72					1/14/2015	0	HL1B

PETRO DUNKIN DONUTS 307**8500 E INTERSTATE 40**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2320	EHF25	COS	FOOD CONTACT SURFACES		1/8/2015	6	HL1B
			Donut topping containers needed to be cleaned.				
	EHF17	COS	HAND WASH WITH SOAP/TOWELS		1/8/2015		
			Paper towel dispenser not working properly.				

Food Establishment Public Inspection Report

From 1/8/15 thru 1/14/15

ESTABLISHMENT**PHO HOA 80
1800 S WESTERN ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2508	EHF08	COS	GOOD HYGIENIC PRACTICES		1/13/2015	12	HL1B
			a)Personal drinks without lids and straws in kitchen. b)Employees eating in kitchen. c)Hand washing sink being used to rinse utensils, for hand washing only.				
	EHF02	COS	COLD HOLDING		1/13/2015		
			Bean sprouts at room temperature, sprouts are potentially hazardous food and must be maintained at 41 degrees or below.				
	EHF25	COS	FOOD CONTACT SURFACES		1/13/2015		
			a)Reachin on cooks line needed to have top around lid cleaned. b)Inside of large reachin needed to be cleaned.				
	EHF28	H90 DAY	ALL OTHER VIOLATIONS		1/13/2015		
			a)Ceiling in kitchen over cooks line needs repair. b)Light in walkin needs cover or shatter resistant bulb. c)Spanish hand washing sign needed in employee restroom.				

Food Establishment Public Inspection Report

From 1/8/15 thru 1/14/15

ESTABLISHMENT

**PHO QUE HUONG
712 E AMARILLO BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF2467	EHF28	COS	ALL OTHER VIOLATIONS		1/13/2015	0	HL1B	
			a)Keep handles for food products stored upright, out of the product.					

Food Establishment Public Inspection Report

From 1/8/15 thru 1/14/15

ESTABLISHMENT

**RANCHERS PRIDE
1703 SE 15TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2605					1/14/2015	0	HL1B
HFRM674	EHF24	H10DAY	THERMOMETERS	Thermometer needed in freezer.	1/14/2015	3	HL1B
HFRM675	EHF24	H10DAY	THERMOMETERS	Thermometer needed in freezer.	1/14/2015	8	HL1B
	EHF02	H24 HOUR	COLD HOLDING	Freezer unit must be operated under mechanical operation at all times.	1/14/2015		

Food Establishment Public Inspection Report

From 1/8/15 thru 1/14/15

ESTABLISHMENT

RANCHERS PRIDE

HFRM677	EHF24	H10DAY	THERMOMETERS	1/14/2015	3	HL1B
Thermometer needed in cooler.						

Food Establishment Public Inspection Report

From 1/8/15 thru 1/14/15

ESTABLISHMENT

ROUTE 66 HOUSE OF VITALITY**3811 SW 6TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2632	EHF17	H10DAY	HAND WASH WITH SOAP/TOWELS		1/9/2015	0	H PREOPEN
			a)Towel dispenser needed at shake bar. b)Towel dispenser needed in kitchen.				
	EHF19	H10DAY	RODENTS/ANIMALS/OPENINGS		1/9/2015		
			Front door needs door closer.				
	EHF28	H10DAY	ALL OTHER VIOLATIONS		1/9/2015		
			a)Bare wood needs to be painted behind bar. b)Hand washing signs needed in restrooms.				

Food Establishment Public Inspection Report

From 1/8/15 thru 1/14/15

ESTABLISHMENT

**SALVATION ARMY
400 S HARRISON ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF416	EHF09	COS	APPROVED SOURCE/LABELING		1/12/2015	4	HL1B
			Cans without labels on shelves.				

**SHARKYS BURRITO CO
1612 S GEORGIA ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1083	EHF28	H90 DAY	ALL OTHER VIOLATIONS		1/9/2015	0	HL1B
			Food Manager Card has expired and must be renewed before 2-19 or you will need to retake class.				

Food Establishment Public Inspection Report

From 1/8/15 thru 1/14/15

ESTABLISHMENT

SKY WEST ASSISTED LIVING CTR**2623 12TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFC285	EHF28	H60 DAY	ALL OTHER VIOLATIONS		1/13/2015	3	HL1B
			A)Corrected. B)Corrected. C)A new gasket needed on cooler by next inspection.				
	EHF02	IN	COLD HOLDING		1/13/2015		
			A)Cooler holding at 40 degrees.				
	EHF20	COS	TOXIC ITEMS		1/13/2015		
			A)Bleach wipe down solution well over 200ppm, must be 100ppm for wipe down.				

Food Establishment Public Inspection Report

From 1/8/15 thru 1/14/15

ESTABLISHMENT

**SNACKS TO GO
213 SW 7TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1842					1/14/2015	0	HL1B

Food Establishment Public Inspection Report

From 1/8/15 thru 1/14/15

ESTABLISHMENT

**SONIC DRIVE IN
101 TASCOSA RD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF261	EHF28	COS	ALL OTHER VIOLATIONS		1/9/2015	7	HL1B
			Employee cooking without hair restraint.				
	EHF25	COS	FOOD CONTACT SURFACES		1/9/2015		
			a)Can opener bracket needed to be cleaned. b)Chopper needed to be cleaned.				
	EHF10	COS	SOUND CONDITION		1/9/2015		
			Dented can on shelf.				

2220 ROSS-OSAGE DR

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF737	EHF25	COS	FOOD CONTACT SURFACES		1/9/2015	6	HL1B
			All single service containers needed to be cleaned.				

Food Establishment Public Inspection Report

From 1/8/15 thru 1/14/15

ESTABLISHMENT**SONIC DRIVE IN**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF737	EHF28	H90 DAY	ALL OTHER VIOLATIONS		1/9/2015	6	HL1B
			a)All cracked light shields need to be replaced. b)Clean all cooler gaskets.COS. c)Wipe down inside and outside of all coolers.COS. d)Wipe down tops of all equipment to remove all grease buildup.COS.				
	EHF24	COS	THERMOMETERS		1/9/2015		
			Thermometer needed in reach in cooler. Thermometer was replaced.				

3600 S WASHINGTON ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF838	EHF25	H 3 DAYS	FOOD CONTACT SURFACES		1/13/2015	11	HL1B
			Soda nozzles and soda fountain needs to be cleaned.				
	EHF15	H 3 DAYS	EQUIPMENT ADEQUATE		1/13/2015		
			Make table not holding potentially hazardous foods at proper temperatures.				
	EHF02	COS	COLD HOLDING		1/13/2015		
			Onions in make table temped at 51F. Must remain at or below 41F.				

Food Establishment Public Inspection Report

From 1/8/15 thru 1/14/15

ESTABLISHMENT

SONIC DRIVE IN

7417 SW 34TH AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF593	EHF17	COS	HAND WASH WITH SOAP/TOWELS a)No paper towels at restroom.		1/12/2015	10	HL1B
	EHF13	COS	HACCP PLAN/TIME a)Date marks needed on hot dogs and corn dogs in refrigerator.		1/12/2015		
	EHF22	COS	MANAGER KNOWLEDGE/CERTIFIED a)Renew the food manager card.		1/12/2015		

Food Establishment Public Inspection Report

From 1/8/15 thru 1/14/15

ESTABLISHMENT**SOUTH DOCK CAFETERIA****1401 FARMERS AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF1949	EHF28	H90 DAY	ALL OTHER VIOLATIONS		1/9/2015	0	HL1B	
			Gasket to reach in cooler in food prep needs to be replaced. Replace by next inspection.					

ST JOSEPH SCHOOL**4122 S BONHAM ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF662	EHF21	IN	MANUAL WARE WASHING		1/8/2015	0	HFOL	
			Corrected.					

Food Establishment Public Inspection Report

From 1/8/15 thru 1/14/15

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

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF816	EHF28	H90 DAY	ALL OTHER VIOLATIONS		1/13/2015	0	HL1B	
			a)Gaskets in reach in ice cream cooler needs to be replaced by next inspection. b)Wipe down all cooler gaskets. COS. c)Spanish hand washing sign needed in restroom. COS.					

Food Establishment Public Inspection Report

From 1/8/15 thru 1/14/15

ESTABLISHMENT

**SUBWAY #
2004 S COULTER ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1198	EHF28	COS	ALL OTHER VIOLATIONS		1/12/2015	10	HL1B
			a) Floor in front of ice machine must be smooth and easily cleanable. (repeat violation) b) Chips must be 6" off ground.				
	EHF20	H10DAY	TOXIC ITEMS		1/12/2015		
			a) Floor cleaner stored on ice machine. COS. b) Quat san dispenser over 400 ppm. Must be 200-400 ppm. c) First aid kit stored over food prep area. COS.				
	EHF24	COS	THERMOMETERS		1/12/2015		
			a) Thermometer missing in tabletop cooler.				
	EHF13	COS	HACCP PLAN/TIME		1/12/2015		
			a) Foods in walk in cooler exceeding the business' own date mark.				

Food Establishment Public Inspection Report

From 1/8/15 thru 1/14/15

ESTABLISHMENT**SUNSHINE CHILD CARE**

2108 13TH AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFC114	EHF02	IN	COLD HOLDING Cooler holding at 40°.		1/13/2015	0	HL1B

SUNSHINE VALLEY CHILD CARE

4618 RIVER RD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFD22					1/12/2015	0	HL1B

Food Establishment Public Inspection Report

From 1/8/15 thru 1/14/15

ESTABLISHMENT

SUZYS INTERNATIONAL MARKET**3318 S GEORGIA ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2108	EHF09	COS	APPROVED SOURCE/LABELING		1/12/2015	4	HL1B
All packages must be labeled with common name, quantity, and manufacturer information.							

TACO BELL**2010 ROSS-OSAGE DR**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1230	EHF23	H5DAYS	SEWAGE/WASTEWATER		1/13/2015	3	HFOL
Condensate leak in walk in freezer needs to be repaired. Part has been ordered to make repair.							

Food Establishment Public Inspection Report

From 1/8/15 thru 1/14/15

ESTABLISHMENT

TACO BELL #28924
3309 S WASHINGTON ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2343	EHF02	IN	COLD HOLDING		1/13/2015	0	HL1B
			Cheese in make table 38.4F. Tomatoes 40F.				
	EHF03	IN	HOT HOLDING		1/13/2015		
			Chili in hot hold temped at 137F.				

TACO VILLA #17
5770 W AMARILLO BLVD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF330	EHF02	COS	COLD HOLDING		1/9/2015	5	HL1B
			Tomatoes on line were at 48 degrees, must be held at 41 degrees or below.				

Food Establishment Public Inspection Report

From 1/8/15 thru 1/14/15

ESTABLISHMENT

TAMMES TENDER TOUCH DAYCARE

1919 BRAZOS ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFD36	EHF25	COS	FOOD CONTACT SURFACES		1/8/2015	3	HL1B
			Tray in drawer with utensils needed to be cleaned.				

TAMMES TENDER TOUCH TOO

1009 S HIGHLAND ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFD64					1/8/2015	0	HL1B

Food Establishment Public Inspection Report

From 1/8/15 thru 1/14/15

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

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1541	EHF28	H90 DAY	ALL OTHER VIOLATIONS		1/9/2015	15	HL1B
			a)Food storage shelves need to be cleaned. b)Blood found on floor near produce area. c)Food items found stored on the floor. Must be at least 6" off the floor.				
	EHF25	H90 DAY	FOOD CONTACT SURFACES		1/9/2015		
			Cutting board in vegetable prep area needs to be replaced.				
	EHF24	H90 DAY	THERMOMETERS		1/9/2015		
			Thermometers needed in fish coolers.COS.				
	EHF02	COS	COLD HOLDING		1/9/2015		
			Fresh fish in cooler holding at 52F degrees. Must be 41F degrees or lower. Ice was added to the cooler.				
	EHF10	H90 DAY	SOUND CONDITION		1/9/2015		
			a)Dented cans found on shelves. b)Distressed bananas found on shelves.				

Food Establishment Public Inspection Report

From 1/8/15 thru 1/14/15

ESTABLISHMENT

**TASTE DESSERT BAR
1909 S GEORGIA ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2487	EHF20	COS	TOXIC ITEMS		1/14/2015	6	HL1B
			Chemical found in unlabeled bottle---all chemicals need to be labeled.				
	EHF21	H10DAY	MANUAL WARE WASHING		1/14/2015		
			a)Dish machine sanitizing below 50ppm. b)Sanitizer in 3-compartment sink in bar area below 200ppm quat. COS				
	EHF28	COS	ALL OTHER VIOLATIONS		1/14/2015		
			Hand wash sign needed at all hand sinks.				

Food Establishment Public Inspection Report

From 1/8/15 thru 1/14/15

ESTABLISHMENT

**TEXAS STEAK EXPRESS
2600 S KENTUCKY ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2277	EHF28	H10DAY	ALL OTHER VIOLATIONS		1/8/2015	10	HL1B
			a)Strawberry topping must be kept refrigerated after thawing. b)Label bulk supply of sugar. c)Fix or replace gasket in reach in cooler by grill. d)Keep paper towels and chips at least 6" off ground. e)Clean and sanitize moldy shelves in walk in cooler.				
	EHF20	COS	TOXIC ITEMS		1/8/2015		
			Chemical found in unlabeled bottles---all chemicals need a label.				
	EHF25	COS	FOOD CONTACT SURFACES		1/8/2015		
			Scoop handles in bulk sugar container need to be kept up out of food at all times.				
	EHF13	H10DAY	HACCP PLAN/TIME		1/8/2015		
			Potatoes are being partially cooked & held out of temperature control for a period of time before being cooked again.HACCP Plan is needed within 10 days to be able to continue this process.Until HACCP plan is approved potatoes cannot be partially cooked.				

Food Establishment Public Inspection Report

From 1/8/15 thru 1/14/15

ESTABLISHMENT**THAI SIAM
717 S FILLMORE ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1836	EHF10	COS	SOUND CONDITION		1/13/2015	4	HL1B
			Food product marked refrigerate after opening found not refrigerated.				
	EHF28	COS	ALL OTHER VIOLATIONS		1/13/2015		
			Cart used in kitchen not clean. Remove all grease and food deposits. Clean daily.				

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From 1/8/15 thru 1/14/15

ESTABLISHMENT

TX CHICKEN WOK

2406 PARAMOUNT BLVD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1461	EHF28	COS	ALL OTHER VIOLATIONS		1/12/2015	3	HL1B
			a)Shelf with microwave needs to be cleaned. b)Clean fan. c)Air filters need to be cleaned. d)Eggs stored above ready to eat foods. e)Floors need to be cleaned. f)Wok filters need to be cleaned. g)Remove all unnecessary items from kitchen.				
	EHF25	COS	FOOD CONTACT SURFACES		1/12/2015		
			a)Dishes stored unclean. b)Bottom of walk in coolers and freezers need to be cleaned. c)Gaskets to reach in cooler need to be cleaned. d)Bowl being used as rice scoop-needs to have a handle. e)Cell phone placed on clean plates.				

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From 1/8/15 thru 1/14/15

ESTABLISHMENT**UNIQUE INDIVIDUALS LLC**

7701 S COULTER ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFD61	EHF02	IN	COLD HOLDING Cooler holding at 40 degrees.		1/12/2015	0	HL1B
	EHF03	IN	HOT HOLDING Cooked chicken holding at 140 degrees.		1/12/2015		

VIBRA REHAB HOSPITAL OF AMA

7200 SW 9TH AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2447	EHF09	COS	APPROVED SOURCE/LABELING Homemade products can not be kept in kitchen.		1/12/2015	4	HL1B

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From 1/8/15 thru 1/14/15

ESTABLISHMENT

**WAFFLE HOUSE #534
2110 S COULTER ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1295	EHF08	COS	GOOD HYGIENIC PRACTICES		1/12/2015	13	HL1B
			a)Do not use the hand sink for anything other than hand washing.				
	EHF25	COS	FOOD CONTACT SURFACES		1/12/2015		
			a)Coffee bean hopper is cracked. Replace.				
	EHF20	COS	TOXIC ITEMS		1/12/2015		
			a)Bleach sanitizer over 200 ppm.				
	EHF21	H10DAY	MANUAL WARE WASHING		1/12/2015		
			a)Dishwasher not sanitizing properly.				
	EHF28	COS	ALL OTHER VIOLATIONS		1/12/2015		
			a)Defrost refrigerator.				

Food Establishment Public Inspection Report

From 1/8/15 thru 1/14/15

ESTABLISHMENT

**WENDYS #4102
2000 ROSS-OSAGE DR**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF494	EHF24	COS	THERMOMETERS		1/8/2015	6	HL1B
			Thermometer broken in reach in cooler. Thermometer was replaced.				
	EHF28	H90 DAY	ALL OTHER VIOLATIONS		1/8/2015		
			a)Gasket on outside freezer needs to be replaced. b)Gaskets on all reach in cold hold units needed to be cleaned. COS. c)Sweep and mop behind all equipment and shelves. COS.				
	EHF16	COS	HAND WASH FACILITIES ADEQUATE		1/8/2015		
			Hand sink blocked at time of inspection.				

Food Establishment Public Inspection Report

From 1/8/15 thru 1/14/15

ESTABLISHMENT

**WILD BILLS
3514 SW 6TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1909	EHF25	IN	FOOD CONTACT SURFACES	All food surfaces cleaned.	1/10/2015	0	HM4
HF1909	EHF25	H 2 HOUR	FOOD CONTACT SURFACES	Clean area around grill and all food contact surfaces, dishes, cooking utensils.	1/10/2015	3	HM3

Food Establishment Public Inspection Report

From 1/8/15 thru 1/14/15

ESTABLISHMENT**ZINNIA BAKERY
5120 S WESTERN ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2629	EHF28	COS	ALL OTHER VIOLATIONS		1/13/2015	0	HL1B
Food manager needed. Class is Wednesday Jan 14. Test is following Friday 16th.							