

Food Establishment Public Inspection Report

From 7/2/15 thru 7/8/15

ESTABLISHMENT**4W CONCESSIONS****4800 BELL ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT5440	EHF14	H 6 HOUR	WATER SUPPLY		7/4/2015	4	HL1B FOOD

Discussed approved water source, or private well. Must have monthly water sample results. Water system must be sanitized and cleaned out. Must get water from approved source and have test results by next event.

ACCDC ST JOSEPH CAMPUS**4108 S BONHAM ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFD35	EHF28	IN	ALL OTHER VIOLATIONS		7/6/2015	0	HL1B

Missing/broken tiles have been replaced and sealed. Correction from last inspection.

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ESTABLISHMENT**ALOHA KITCHEN
1518 5TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT5392					7/4/2015	0	HL1B FOOD

**AMARILLO GERMAN ROASTED NUTS
1518 5TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT5449					7/4/2015	0	HL1B FOOD

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ESTABLISHMENT

**BELMAR BAKERY
3325 BELL ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF626	EHF28	H90 DAY	ALL OTHER VIOLATIONS		7/6/2015	10	HL1B
			Rusted shelves in walk-in/reach-in coolers need to be repainted or replaced. Surface must be smooth and easily cleanable. Must be corrected by next EH inspection.				
	EHF25	COS	FOOD CONTACT SURFACES		7/6/2015		
			a)Shelves in walk-in cooler needed to be cleaned. b)Tea nozzle needed to be cleaned.				
	EHF27	IN	ESTABLISHMENT PERMIT		7/6/2015		
			a)Last inspection was posted. In compliance. b)Current food manager card was posted. In compliance.				
	EHF10	COS	SOUND CONDITION		7/6/2015		
			Bell peppers in walk-in cooler found in unsound condition. Discarded.				
	EHF01	IN	COOLING FOR COOKED FOOD		7/6/2015		
			Lasagna cooling in reach-in cooler at proper time/temperature at time of inspection. In compliance.				

Food Establishment Public Inspection Report**From 7/2/15 thru 7/8/15**

ESTABLISHMENT**BELMAR BAKERY**

HF626	EHF02	IN	COLD HOLDING	7/6/2015	10	HL1B
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Sliced tomatoes in cold hold holding at 40F. In compliance.

	EHF04	NO	PROPER COOKING TEMPERATURES	7/6/2015		
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	EHF05	NO	RAPID REHEATING	7/6/2015		
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	EHF20	COS	TOXIC ITEMS	7/6/2015		
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Unapproved pesticide found in cabinet. Discarded. **Only pesticides label "approved for use in food establishment" may be used.**

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From 7/2/15 thru 7/8/15

ESTABLISHMENT

BOYDSTONS FAIR FOODS

501 16TH ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT5439					7/4/2015	0	HL1B FOOD

BPO ELKS #923

932 CLYDE ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF158	EHF20	COS	TOXIC ITEMS		7/2/2015	6	HL1B
			Spray bottle needed to be labeled.				
	EHF17	COS	HAND WASH WITH SOAP/TOWELS		7/2/2015		
			Paper towels needed at handwashing sink.				

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ESTABLISHMENT**BRAELEES
1518 5TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT5452					7/4/2015	0	HL1B FOOD

**BRAUMS ICE CREAM #186
1101 23RD ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFC101	EHF28	H10DAY	ALL OTHER VIOLATIONS		7/7/2015	0	HL1B

A) All fire inspections are past due and must pass inspections within 10 days.

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ESTABLISHMENT

BUTTERFLIES & BULLFROGS

3107 SW 27TH AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFD59	EHF25	COS	FOOD CONTACT SURFACES	Shelves in reach-in cooler needed to be wiped down. COS.	7/6/2015	3	HL1B

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ESTABLISHMENT

BYOB BURGER COMPANY

6200 HILLSIDE RD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2140	EHF28	COS	ALL OTHER VIOLATIONS		7/2/2015	14	HL1B
			Fryer backs dirty. b)Hand sink holding water. c)Ceiling panel not seated. d)Grease dumpster and area very dirty.Repeat violation.Due to non compliance a \$50 reinspection fee must be paid by noon 7-7-15. An inspection will be scheduled for next day.				
	EHF07	COS	ADEQUATE HAND WASHING		7/2/2015		
			Two employees did not wash hands before putting on gloves to work with ready to eat foods. Hands must be washed before gloves to prevent contaminating gloves.				
	EHF08	COS	GOOD HYGIENIC PRACTICES		7/2/2015		
			Hand sink blocked. Never put items in front of hand sink. b)Cell phone stored on food prep table.				
	EHF20	COS	TOXIC ITEMS		7/2/2015		
			Chemical cleaner on make table. Store all chemicals away from foods.				
	EHF25	COS	FOOD CONTACT SURFACES		7/2/2015		
			Flour pan has buildup of spills on sides. This pan must be cleaned daily.b)Inside of reach in freezers dirty and need defrosted.Repeat. c)Utensil rack not clean. d)Can opener blade not sharp. Can metal shavings on opener. Keep clean and replace blade.				

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From 7/2/15 thru 7/8/15

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

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HFC137	EHF02	IN	COLD HOLDING		7/7/2015	0	HL1B	
			A)All coolers holding below 41 degrees.					
	EHF28	H180 DAY	ALL OTHER VIOLATIONS		7/7/2015			
			A)Ceiling over all food preparation areas must be smooth, non-absorbant, and easily cleanable by next inspection. B)Concrete flooring must be sealed as well by next inspection.					

**CANYON HIGH SCHOOL COLOR GUARD
501 16TH ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT5445					7/4/2015	0	HL1B FOOD

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From 7/2/15 thru 7/8/15

ESTABLISHMENT**CANYON KETTLE CORN****501 16TH ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HFT5400	EHF28	H 2 HOUR	ALL OTHER VIOLATIONS		7/4/2015	3	HL1B FOOD	
			Clean bulk food containers. Do not use flaking paddles.					

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From 7/2/15 thru 7/8/15

ESTABLISHMENT**CANYON NOON LIONS CLUB**

19501 US HIGHWAY 87

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HFT5385	EHF03	IN	HOT HOLDING		7/4/2015	0	HL1B FOOD	
			a)Chili holding at 147F. In compliance. b)Hotdogs holding at 142F. In compliance.					

300 16TH ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HFT5386	EHF03	IN	HOT HOLDING		7/4/2015	0	HL1B FOOD	
			Sausage holding at 165F. In compliance.					

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ESTABLISHMENT

**CARRIES CAKES
2518 S GRAND ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1887					7/8/2015	0	HL1B

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ESTABLISHMENT

CEFCO CONVENIENCE STORE

1917 BELL ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2468	EHF07	COS	ADEQUATE HAND WASHING		7/8/2015	21	HL1B
			Employee did not wash hands before putting on gloves to work with foods.				
	EHF10	COS	SOUND CONDITION		7/8/2015		
			Molded pork product in walk in cooler.				
	EHF13	COS	HACCP PLAN/TIME		7/8/2015		
			Wrong or expired HACCP dates on foods in walk in cooler.Potentially hazardous foods may be stored for 7 days in refrigeration.Foods moved from freezer to refrigerator must be remarked for 7 days.				
	EHF25	COS	FOOD CONTACT SURFACES		7/8/2015		
			Stickers not removed from pans during wash.b)Soda nozzles not washed properly. c)Food spills in condiment trays. d)Single service items stored on floor.				
	EHF20	COS	TOXIC ITEMS		7/8/2015		
			Chemical stored with foods. Never place chemicals on the same shelf as foods.				

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ESTABLISHMENT**CEFCO CONVENIENCE STORE**

HF2468	EHF22	COS	MANAGER KNOWLEDGE/CERTIFIED	7/8/2015	21	HL1B
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Manager on duty did not know holding times for potentially hazardous foods stored in refrigerator. No current card.

CHICKEN EXPRESS

3514 E INTERSTATE 40

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
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HF2182	EHF28	H90 DAY	ALL OTHER VIOLATIONS		7/8/2015	8	HL1B
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A)Back door needs to be cleaned. B)Grease on ceiling tiles needs to be cleaned off.

	EHF25	COS	FOOD CONTACT SURFACES		7/8/2015		
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Soda fountains in dining room and in drive thru needed to be cleaned.

	EHF03	COS	HOT HOLDING		7/8/2015		
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Chicken fingers in hot holding temped at 114F. Should be at or above 135F.

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ESTABLISHMENT

**CHICK-FLI-A
1518 5TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT5465					7/4/2015	0	HL1B FOOD

Food Establishment Public Inspection Report**From 7/2/15 thru 7/8/15****ESTABLISHMENT****CHURCH OF GOD OF THE FIRSTBORN****1405 5TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT5463	EHF03	IN	HOT HOLDING		7/4/2015	3	HL1B FOOD
			Brisket holding at 176F. In compliance.				
	EHF28	COS	ALL OTHER VIOLATIONS		7/4/2015		
			Store all foods and food service items at least 6" off ground.				
HFT5463	EHF03	IN	HOT HOLDING		7/3/2015	0	HL1B FOOD
			Cook meat to 165F or above and hold at 135F.				
	EHF21	IN	MANUAL WARE WASHING		7/3/2015		
			Wash dishes in order of: Wash w/soap, rinse w/water, sanitize w/bleach.				

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ESTABLISHMENT

**CRAIG NURSING
5500 SW 9TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2689	EHF28	H10DAY	ALL OTHER VIOLATIONS		7/2/2015	0	H PREOPEN
			a)Refrigerators in satelite kitchens needs to a commercial unit. b)Ceiling tiles at vent hood needs to be repaired.				
	EHF16	COS	HAND WASH FACILITIES ADEQUATE		7/2/2015		
			Handwashing sink blocked with coffee cups.				
	EHF22	H10DAY	MANAGER KNOWLEDGE/CERTIFIED		7/2/2015		
			Need to have certified food manager.				

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ESTABLISHMENT**DALE'S GRAND BURGER #2****1900 BELL ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF592	EHF14	COS	WATER SUPPLY		7/7/2015	4	HL1B
Hot water was not turned on at time of inspection, must have hot water at all times of operation.							

Food Establishment Public Inspection Report

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ESTABLISHMENT

DIANAS TAMALES BURRITOS & MORE

701 W AMARILLO BLVD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFM263					7/6/2015	0	HL1B
HFM419					7/6/2015	0	HL1B

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ESTABLISHMENT**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		7/7/2015	0	HL1B	
			a)Freezers needed to be defrosted. COS b)Floors in front area need to be repaired.					

**DODSON JPAUL
1518 5TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT5438					7/4/2015	0	HL1B FOOD

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ESTABLISHMENT

DOLLAR GENERAL CORP #1608

4210 SW 45TH AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF337	EHF25	H10DAY	FOOD CONTACT SURFACES		7/7/2015	7	HL1B
			a)Shelves in all reach-in coolers need to be cleaned to sight and touch. b)Blowers in reach-in coolers need to be cleaned to sight and touch. Correction must be made by 07-17-2015.				
	EHF28	H10DAY	ALL OTHER VIOLATIONS		7/7/2015		
			a)Missing ceiling tiles in back storage need to be replaced. b)Covered trash needed for womens restroom. c)Restroom doors need to be self closing by 07-17-2015. d)Floor in back storage needs to be cleaned to sight.				
	EHF10	COS	SOUND CONDITION		7/7/2015		
			Dented cans found on shelves for use. Removed.				

Food Establishment Public Inspection Report**From 7/2/15 thru 7/8/15****ESTABLISHMENT****DOLLAR GENERAL STORE #11828****7040 MCCORMICK RD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFR70	EHF10	COS	SOUND CONDITION		7/6/2015	10	HL1B
			Dozen broken eggs found in referator, eggs discarded.				
	EHF14	IN	WATER SUPPLY		7/6/2015		
			Public water supply.				
	EHF24	H10DAY	THERMOMETERS		7/6/2015		
			Thermometers required in all cold hold units.				
	EHF25	H10DAY	FOOD CONTACT SURFACES		7/6/2015		
			Clean water fountain, lime build up on stainless steel.				
	EHF28	H10DAY	ALL OTHER VIOLATIONS		7/6/2015		
			Mop sink must be accessible. Remove items from sink: soda cans, bleach bottle, etc. b)Clean and mop floors. Spills on severa aisles.				

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From 7/2/15 thru 7/8/15

ESTABLISHMENT

DOLLAR GENERAL STORE #7285**403 S WESTERN ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF54					7/7/2015	0	HL1B

DOLLAR TREE #3034**3405 S GEORGIA ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1124					7/8/2015	0	HL1B

Food Establishment Public Inspection Report

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ESTABLISHMENT

**DOMINOS PIZZA
1518 5TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT5448					7/4/2015	0	HL1B FOOD

5914 HILLSIDE RD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2198	EHF28	IN	ALL OTHER VIOLATIONS		7/6/2015	0	HFOL
			A)Corrected.				
	EHF25	IN	FOOD CONTACT SURFACES		7/6/2015		
			A)Corrected.				
	EHF22	IN	MANAGER KNOWLEDGE/CERTIFIED		7/6/2015		
			A)Corrected.				

Food Establishment Public Inspection Report**From 7/2/15 thru 7/8/15**

ESTABLISHMENT**DOMINOS PIZZA**

HF2198	EHF17	COS	HAND WASH WITH SOAP/TOWELS	7/6/2015	6	HL1B
			A)Hand sink found without any paper towels.			
	EHF20	COS	TOXIC ITEMS	7/6/2015		
			A)Several chemicals found stored with dishes. Store all chemicals away from food and food contact surfaces.			
	EHF02	IN	COLD HOLDING	7/6/2015		
			A)Ham holding at 41 degrees.			

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From 7/2/15 thru 7/8/15

ESTABLISHMENT

DON HARRINGTON DISCOVERY CTR**1200 STREIT DR**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1755					7/2/2015	0	HL1B

EASTRIDGE GROCERY
5200 E AMARILLO BLVD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1813	EHF27	IN	ESTABLISHMENT PERMIT		7/7/2015	4	HFOL
			Establishment permit fee has been paid. Waiting for permit in the mail.				
	EHF09	H180 DAY	APPROVED SOURCE/LABELING		7/7/2015		
			Some items in need of labels have been removed from shelves. Frozen meat need labels. Labels may be removed from received box and placed near meat for sale.				

Food Establishment Public Inspection Report

From 7/2/15 thru 7/8/15

ESTABLISHMENT

**EL BURRITO RICO
4404 RIVER RD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFM395					7/6/2015	0	HL1B

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ESTABLISHMENT

**EL CAPORAL
2612 E AMARILLO BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2699	EHF28	H 3 DAYS	ALL OTHER VIOLATIONS		7/8/2015	0	H PREOPEN
			a)Remove carpet in bathroom. b)Fix floor in walkin cooler. c)Clean rafters. d)Fix ceiling in hallway. e)Need lightshields. f)Fix walls in bathroom.				
	EHF16	H 3 DAYS	HAND WASH FACILITIES ADEQUATE		7/8/2015		
			Handsink needed behind bar.				
	EHF14	H 3 DAYS	WATER SUPPLY		7/8/2015		
			Hot water needed at 3 compartment sink and handsinks.				
	EHF21	H 3 DAYS	MANUAL WARE WASHING		7/8/2015		
			NSF certified 3-compartment sink required with drainboards on each side.				
	EHF19	H 3 DAYS	RODENTS/ANIMALS/OPENINGS		7/8/2015		
			Back door must be self closing and sealed on all 4 sides.				

Food Establishment Public Inspection Report**From 7/2/15 thru 7/8/15**

ESTABLISHMENT

EL CAPORAL

HF2699	EHF25	H 3 DAYS	FOOD CONTACT SURFACES	7/8/2015	0	H PREOPEN
			a)Walls, ceiling, floors in bar need to be smooth, non-porous, easily cleanable. b)Counter behind bar needs to be sealed.			
	EHF23	H 3 DAYS	SEWAGE/WASTEWATER	7/8/2015		
			Mop sink needed.			

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ESTABLISHMENT

EPIC

3605 SW 45TH AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2671	EHF20	COS	TOXIC ITEMS		7/2/2015	7	HFOL
			Chemical bottle not labeled. Ensure all chemicals are labeled.				
	EHF08	COS	GOOD HYGIENIC PRACTICES		7/2/2015		
			Hand sink used for other purposes.				
	EHF28	H10DAY	ALL OTHER VIOLATIONS		7/2/2015		
			Air conditioner condensation leak in doorway to back area. Repair to stop leak. b)Ceiling panels not sealed to prevent attic dust from entering kitchen. Future violations will require a \$50 reinspection fee.				

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ESTABLISHMENT

FAMILY DOLLAR STORE #2344**433 S WESTERN ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF92	EHF14	H10DAY	WATER SUPPLY		7/7/2015	8	HL1B
			Hot water valve in restroom needs to be repaired.				
	EHF10	COS	SOUND CONDITION		7/7/2015		
			Dented cans on shelf.				

Food Establishment Public Inspection Report**From 7/2/15 thru 7/8/15****ESTABLISHMENT****FAMILY DOLLAR STORE #2387****831 MARTIN RD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF765	EHF10	H180 DAY	SOUND CONDITION		7/7/2015	7	HL1B
			Dented cans found on shelves.				
	EHF17	COS	HAND WASH WITH SOAP/TOWELS		7/7/2015		
			Soap and paper towels needed in restroom.				
	EHF28	H30 DAY	ALL OTHER VIOLATIONS		7/7/2015		
			Roof is leaking. Repair by 8/6/15.				

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ESTABLISHMENT**FAMILY DOLLAR STORE #2863****3407 S GEORGIA ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF187					7/8/2015	0	HL1B

FAT CAT FISH & GRILL**501 16TH ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT5431					7/4/2015	0	HL1B FOOD

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ESTABLISHMENT

FAT CAT FISH MARKET

1309 DUMAS DR

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFRM432					7/4/2015	0	HL1B

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ESTABLISHMENT

**FROSTY TREATS
1518 5TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT5451	EHF28	COS	ALL OTHER VIOLATIONS		7/4/2015	3	HL1B FOOD
			Lid on ice cream cooler needs to be repaired prior to next inspection.				

4800 BELL ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT5450	EHF15	IN	EQUIPMENT ADEQUATE		7/4/2015	0	HL1B FOOD
			Freezer holding at -20F degrees.				

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ESTABLISHMENT

**FUZZYS TACO SHOP
7408 SW 34TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2685	EHF02	COS	COLD HOLDING		7/6/2015	14	HL1B
			A)Tomatoes on make table were holding at 50F. Must be 41F or below. Discarded. Turned refrigeration unit down to ensure proper temperatures. B)Dressing was on shelf for use that needs to be refrigerated after opening.				
	EHF21	COS	MANUAL WARE WASHING		7/6/2015		
			Warewashing was not sanitizing. Refilled bleach bottle.				
	EHF24	COS	THERMOMETERS		7/6/2015		
			Thermometers were replaced in both reach in coolers.				
	EHF28	COS	ALL OTHER VIOLATIONS		7/6/2015		
			A)Employee drinks needs to have a lid and straw. B)Invert all dishes on back shelf.				
	EHF25	COS	FOOD CONTACT SURFACES		7/6/2015		
			A)Handles and gaskets on make table coolers need to be cleaned. B)Chipped knives need to be resharpened or replaced. C)Ice scoops for bar area must have a handle.				

Food Establishment Public Inspection Report

From 7/2/15 thru 7/8/15

ESTABLISHMENT

GEORGIA MANOR NURSING HOME**2611 SW 46TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF1898	EHF25	H 3 DAYS	FOOD CONTACT SURFACES		7/7/2015	9	HL1B	
			A) Cereal dispensers need to be cleaned. B) Cabinets in dining room area need to be cleaned. (3 days)					
	EHF24	COS	THERMOMETERS		7/7/2015			
			Thermometer needed in cooler in kitchen.					
	EHF23	H 3 DAYS	SEWAGE/WASTEWATER		7/7/2015			
			Leak under 3 compartment sink needs to be repaired.					

Food Establishment Public Inspection Report

From 7/2/15 thru 7/8/15

ESTABLISHMENT

GIOVANNIS PIZZA&CALZONE

4715 S WESTERN ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2082	EHF08	COS	GOOD HYGIENIC PRACTICES		7/2/2015	12	HL1B
			Employees eating in kitchen.				
	EHF07	COS	ADEQUATE HAND WASHING		7/2/2015		
			Employee did not wash hands before handling ready to eat foods.				
	EHF10	COS	SOUND CONDITION		7/2/2015		
			No lid for bulk flour. All foods must be protected. Never store foods in open containers.				
	EHF28	H90 DAY	ALL OTHER VIOLATIONS		7/2/2015		
			Ceiling panels are not correct type. Panels must be smooth and non porous. b)Hair restraint needed on all cooks.				

Food Establishment Public Inspection Report

From 7/2/15 thru 7/8/15

ESTABLISHMENT

GOODIES ON THE GO 2909 GREG ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFRM203					7/4/2015	0	HL1B

4800 BELL ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT5432	EHF28	COS	ALL OTHER VIOLATIONS		7/4/2015	6	HL1B FOOD
			Booth set up requires floor. Must have for next event. You must list everything that you plan to sell on the permit application.				
	EHF23	COS	SEWAGE/WASTEWATER		7/4/2015		
			Discussed required draining of condensate water from ice chest and proper disposal of waste water to public restrooms.				

Food Establishment Public Inspection Report

From 7/2/15 thru 7/8/15

ESTABLISHMENT

**IGUANO TACO
2617 E AMARILLO BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2669	EHF19	IN	RODENTS/ANIMALS/OPENINGS		7/7/2015	0	HFOL
			Exterior door has been sealed.				
	EHF17	IN	HAND WASH WITH SOAP/TOWELS		7/7/2015		
			Soap and paper towels at all handsinks.				
	EHF25	IN	FOOD CONTACT SURFACES		7/7/2015		
			All food contact surfaces have been cleaned.				
	EHF28	IN	ALL OTHER VIOLATIONS		7/7/2015		
			4 Corrections from preopening inspection.				

Food Establishment Public Inspection Report

From 7/2/15 thru 7/8/15

ESTABLISHMENT**JAMIES PLACE
3520 SE 27TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2588	EHF28	H90 DAY	ALL OTHER VIOLATIONS		7/7/2015	0	HL1B

a)Paint/seal shelf where crockpots are located. b)Remove peg board behind 3 compartment sink.
*All coolers must be NSF/ANSI commercial approved units. Replace by Oct. 1st, 2015.

Food Establishment Public Inspection Report

From 7/2/15 thru 7/8/15

ESTABLISHMENT

**JNB QUICKI SHOP 2
4809 RIVER RD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF287	EHF28	H90 DAY	ALL OTHER VIOLATIONS		7/6/2015	7	HL1B
			a)Vent hood over fryer needs to be cleaned. b)All coolers and freezers must be NSF certified or equivalent. Replace no later than 10-1-15.				
	EHF25	H90 DAY	FOOD CONTACT SURFACES		7/6/2015		
			a)Clean tea nozzle. b)Clean all food storage shelves in dry storage and in the store. c)Clean mold from shelves in gatorade cooler. d)Defrost ice cream freezers.				
	EHF08	COS	GOOD HYGIENIC PRACTICES		7/6/2015		
			Employee foods need to be kept in a separate area labeled "Employee Food" in the walkin cooler.				

Food Establishment Public Inspection Report

From 7/2/15 thru 7/8/15

ESTABLISHMENT**JUST CHILLIN
14500 BELL ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFRM343					7/4/2015	0	HL1B

4800 BELL ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT5409					7/4/2015	0	HL1B FOOD

Food Establishment Public Inspection Report

From 7/2/15 thru 7/8/15

ESTABLISHMENT**KALEIDOSCOOPS
6010 SW 34TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2698	EHF28	H30 DAY	ALL OTHER VIOLATIONS		7/6/2015	0	HL1B

A) Ceiling tiles in front food prep. area must be smooth and easy cleanable. Replace with vinyl coated tiles.
 B) All refrigeration units must be NSF, ANSI or equivalent. Replace by Oct. 1st.

Food Establishment Public Inspection Report**From 7/2/15 thru 7/8/15****ESTABLISHMENT****KFC
1510 ROSS ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1790	EHF29	IN	RECOGNITION		7/6/2015	3	HL1B
			Establishment is consistently clean and well maintained. Employees do excellent work!				
	EHF03	IN	HOT HOLDING		7/6/2015		
			Fried chicken holding at 144F. In compliance.				
	EHF17	COS	HAND WASH WITH SOAP/TOWELS		7/6/2015		
			Paper towels needed at back handsink.				

Food Establishment Public Inspection Report

From 7/2/15 thru 7/8/15

ESTABLISHMENT

**KING LING
2801 SE 27TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2521	EHF21	COS	MANUAL WARE WASHING		7/7/2015	6	HL1B
			Wipe down sanitizer mixed too weak. Mix bleach sanitizer at 100ppm.				
	EHF23	H10DAY	SEWAGE/WASTEWATER		7/7/2015		
			Grease trap under sink is full and needs to be drained. Will reinspect in 10 days.				
	EHF28	COS	ALL OTHER VIOLATIONS		7/7/2015		
			a)Floors need to be cleaned. b)Outside of kitchen equipment needs to be cleaned. c)All shelves need to be cleaned. *All coolers must be NSF/ANSI commercial approved units. Replace by October 1, 2015.*				

Food Establishment Public Inspection Report

From 7/2/15 thru 7/8/15

ESTABLISHMENT

**LA BELLA PIZZA
7230 HILLSIDE RD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF590	EHF28	H10DAY	ALL OTHER VIOLATIONS		7/2/2015	0	HFOL
			Light cover needed at mixer area. Repeat. Future violations will require a reinspection fee. b)Ensure inspection is posted in kitchen. Do not file.				
	EHF22	IN	MANAGER KNOWLEDGE/CERTIFIED		7/2/2015		
			Food manager card current. In compliance.				

**LA MILPA TORTILLAS
1915 SE 10TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2604	EHF28	IN	ALL OTHER VIOLATIONS		7/7/2015	0	HL1B
			Coolers must be NSF/ANSI commercial units.				

Food Establishment Public Inspection Report

From 7/2/15 thru 7/8/15

ESTABLISHMENT**LEARNING DEPOT
5398 MEADOWGREEN DR**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HFD58	EHF28	H30 DAY	ALL OTHER VIOLATIONS		7/6/2015	0	HFOL	
			A) All freezers must be NSF certified commercial within 30 days.					

**MAKENZIE RIDGE
1518 5TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT5455					7/4/2015	0	HL1B FOOD

Food Establishment Public Inspection Report

From 7/2/15 thru 7/8/15

ESTABLISHMENT

MARBLE SLAB CREAMERY

501 16TH ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT5419					7/4/2015	0	HL1B FOOD

Food Establishment Public Inspection Report

From 7/2/15 thru 7/8/15

ESTABLISHMENT

**MCDONALDS
1720 ROSS ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1602	EHF14		WATER SUPPLY		7/7/2015	7	HM3
			Hot water must be available before establishment can reopen. (Hot water heater caught fire)				
	EHF25	H24 HOUR	FOOD CONTACT SURFACES		7/7/2015		
			a) All food contact surfaces in establishment must be washed and sanitized before reopening. This includes dishes, counters, food equipment, etc.. b) All open and exposed single service items, and food products must be discarded.				
	EHF28	H24 HOUR	ALL OTHER VIOLATIONS		7/7/2015		
			a)All non-food contact surfaces must be cleaned & sanitized. This includes ceiling panels, floors, equipment, back splash, etc. *Establishment can't open until Env Health Dept is contacted & an inspection of the establishment is made.				
HF1602	EHF28	H10DAY	ALL OTHER VIOLATIONS		7/8/2015	0	HM4
			a)All non-food contact surfaced have been cleaned and sanitized. b)Most ceiling panels have been replaced. c)Missing ceiling tiles above the washer need to be replaced. d)Light shield is needed for light under washing machine. Establishment may reopen.				
	EHF25	IN	FOOD CONTACT SURFACES		7/8/2015		
			a) All food contact surfaces have been cleaned and sanitized. Single service items, and food product that were exposed to ash have been discarded voluntarily.				

Food Establishment Public Inspection Report

From 7/2/15 thru 7/8/15

ESTABLISHMENT

MCDONALDS

HF1602 EHF14 IN WATER SUPPLY 7/8/2015 0 HM4

Hot water under pressure is available. Hot water heater has been replaced.

6312 HOLLYWOOD RD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
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HF482	EHF28	H10DAY	ALL OTHER VIOLATIONS		7/6/2015	19	HL1B
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A) Replace missing air vent in dry storage area, B) Two fire extinguishers found without any inspection tags. Tags must be replaced within 10 days.

	EHF25	COS	FOOD CONTACT SURFACES		7/6/2015		
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A) Keep all coffee filters covered, B) Clean all cooler gaskets.

	EHF22	H10DAY	MANAGER KNOWLEDGE/CERTIFIED		7/6/2015		
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A) A City Of Amarillo food manager card must be obtained within 10 days.

	EHF21	COS	MANUAL WARE WASHING		7/6/2015		
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A) All bleach water buckets found at 0ppm. Sanitizer must be kept at 100ppm for wipe down cleaning at all times.

Food Establishment Public Inspection Report**From 7/2/15 thru 7/8/15**

ESTABLISHMENT

MCDONALDS

HF482	EHF20	COS	TOXIC ITEMS	7/6/2015	19	HL1B
			A)All chemicals must be stored away from food and food contact areas.			
	EHF24	COS	THERMOMETERS	7/6/2015		
			A) Salad cooler found without a thermometer.			
	EHF13	COS	HACCP PLAN/TIME	7/6/2015		
			A)Cheese found being held out of temperature control without a discard time.			
	EHF03	IN	HOT HOLDING	7/6/2015		
			A)Burritos holding at 135 degrees.			

Food Establishment Public Inspection Report

From 7/2/15 thru 7/8/15

ESTABLISHMENT

**MEXICO LINDO
4515 S GEORGIA ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1853	EHF03	IN	HOT HOLDING		7/7/2015	0	HL1B
			Cooked hamburger meat in table top hot hold holding at 181F. In compliance.				
	EHF01	NO	COOLING FOR COOKED FOOD		7/7/2015		
	EHF02	IN	COLD HOLDING		7/7/2015		
			Tomatoes in table top cold hold holding at 34F. In compliance.				
	EHF05	NO	RAPID REHEATING		7/7/2015		
	EHF21	IN	MANUAL WARE WASHING		7/7/2015		
			Dish machine sanitizing at 100PPM chlorine. In compliance.				

Food Establishment Public Inspection Report**From 7/2/15 thru 7/8/15**

ESTABLISHMENT**MEXICO LINDO**

HF1853	EHF27	IN	ESTABLISHMENT PERMIT	7/7/2015	0	HL1B
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Food establishment permit is posted.

	EHF28	H90 DAY	ALL OTHER VIOLATIONS	7/7/2015		
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a)Shelves in main reach-in cooler need to be repainted or replaced to be smooth and easily cleanable.
b)Venthood & extinguisher tags are expired; need reinspected. c)Air filters need to be cleaned. d)Back door to outside needs to be self-closing.

Food Establishment Public Inspection Report

From 7/2/15 thru 7/8/15

ESTABLISHMENT

NORDIC GALLEY BAKERI

7402 SW 34TH AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2695	EHF28	H90 DAY	ALL OTHER VIOLATIONS		7/7/2015	7	HL1B
			Several dry storage products on shelf were open. Close product after each use.				
	EHF22	H45 DAY	MANAGER KNOWLEDGE/CERTIFIED		7/7/2015		
			Food manager needed.				
	EHF25	H90 DAY	FOOD CONTACT SURFACES		7/7/2015		
			A) All shelves need to be cleaned before next inspection. B) Microwave needs to be cleaned. C) Top of stove needs to be wiped down.				
	EHF08	COS	GOOD HYGIENIC PRACTICES		7/7/2015		
			Ice found in handsink. Hanksink is for washing only.				

Food Establishment Public Inspection Report

From 7/2/15 thru 7/8/15

ESTABLISHMENT**OASIS GRILLE
2715 ARNOT RD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFP44	EHF14	IN	WATER SUPPLY		7/7/2015	3	HL1B
			Water sample results 6/19/15 OK.				
	EHF24	COS	THERMOMETERS		7/7/2015		
			Thermometer required in chest freezer.				

Food Establishment Public Inspection Report

From 7/2/15 thru 7/8/15

ESTABLISHMENT

PAK A SAK #16
20101 W INTERSTATE 40

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFP37	EHF14	IN	WATER SUPPLY Public water supply.		7/7/2015	0	HL1B
	EHF03	IN	HOT HOLDING Edes sausage wrap found at 137°. Chicken sandwich found @138°F.		7/7/2015		
	EHF28	H10DAY	ALL OTHER VIOLATIONS Clean 3 comp sink, drain rack, walls, etc. Clean inside & out of ice machine. Clean fan grills, units and lines, condensor on ref units in walkin. Clean floor drain at walk in freezer. Clean mop sink & walls.		7/7/2015		
	EHF25	IN	FOOD CONTACT SURFACES Discussed proper ware washing of utensils for pizza prep.		7/7/2015		

Food Establishment Public Inspection Report

From 7/2/15 thru 7/8/15

ESTABLISHMENT

PALO DURO CREEK GOLF CLUB 50 COUNTRY CLUB DR

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFC268	EHF28	H10DAY	ALL OTHER VIOLATIONS		7/7/2015	7	HL1B
			A)Air vents need to be dusted. B)Vent hood needs to be serviced due to excessive grease build up. All corrections must be done within 10 days.				
	EHF13	COS	HACCP PLAN/TIME		7/7/2015		
			A)Several opened ready to eat items found without dates on them.				
	EHF23	H10DAY	SEWAGE/WASTEWATER		7/7/2015		
			A)Make table pooling water in the bottom and needs to be repaired within 10 days.				

Food Establishment Public Inspection Report

From 7/2/15 thru 7/8/15

ESTABLISHMENT**PALO DURO RETIREMENT VILLAGE**

501 16TH ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT5416					7/4/2015	0	HL1B FOOD

PAPAS CONCESSIONS

4800 BELL ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT5443					7/4/2015	0	HL1B FOOD

Food Establishment Public Inspection Report

From 7/2/15 thru 7/8/15

ESTABLISHMENT

**PENGUIN HUT
903 E AMARILLO BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2673					7/8/2015	0	HL1B

**PEPITOS
1518 5TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT5461	EHF03	IN	HOT HOLDING Meat holding at 136F. In compliance.		7/4/2015	0	HL1B FOOD

Food Establishment Public Inspection Report

From 7/2/15 thru 7/8/15

ESTABLISHMENT

PEPITOS MEXICAN RESTAURANT

408 23RD ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFCM23	EHF03	IN	HOT HOLDING	Meat holding at 136F. In compliance.	7/4/2015	0	HL1B

PEPPERIDGE FARMS

1518 NE 7TH AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2411					7/7/2015	0	HL1B

Food Establishment Public Inspection Report

From 7/2/15 thru 7/8/15

ESTABLISHMENT

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

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
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HF1559	EHF23	H60 DAY	SEWAGE/WASTEWATER		7/2/2015	3	HFOL
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Prep table has condensate leak. New prep table has been ordered. Will reinspect prep table during regular scheduled inspection.

Food Establishment Public Inspection Report

From 7/2/15 thru 7/8/15

ESTABLISHMENT**POPEYES
7200 BELL ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF943	EHF18	IN	INSECT CONTAMINATION		7/6/2015	0	HFOL
			A)Corrected.				
	EHF28	IN	ALL OTHER VIOLATIONS		7/6/2015		
			A)Corrected. B)Corrected.				
	EHF27	IN	ESTABLISHMENT PERMIT		7/6/2015		
			A)Corrected.				

Food Establishment Public Inspection Report

From 7/2/15 thru 7/8/15

ESTABLISHMENT

**PRESTON WEST PAR 3
9101 S COULTER ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF434	EHF28	IN	ALL OTHER VIOLATIONS	A) All fire inspections have been passed.	7/6/2015	0	HFOL

Food Establishment Public Inspection Report**From 7/2/15 thru 7/8/15****ESTABLISHMENT****RAIN PREMIER SUSHI BAR & LOUNG****817 S POLK ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2681	EHF25	COS	FOOD CONTACT SURFACES		7/2/2015	15	HL1B
			Foods stored on floor in walk in cooler. All foods must be at least 6 inches off floor.				
	EHF28	COS	ALL OTHER VIOLATIONS		7/2/2015		
			Ceiling panel out of place in back room.b)Light shield needed in back room.				
	EHF19	H10DAY	RODENTS/ANIMALS/OPENINGS		7/2/2015		
			Gap at back door. Seal to prevent insects and dust.				
	EHF02	COS	COLD HOLDING		7/2/2015		
			Reach in make table at 48 degrees F. Unit must hold at 41 degrees or less. Unit was turned down.				
	EHF12	COS	CROSS CONTAMINATION		7/2/2015		
			Raw eggs stored over vegetables. Store raw potentially hazardous foods away from ready to eat foods.				

Food Establishment Public Inspection Report

From 7/2/15 thru 7/8/15

ESTABLISHMENT

Food Establishment Public Inspection Report

From 7/2/15 thru 7/8/15

ESTABLISHMENT

**RIB CRIB RESTAURANT
5050 S COULTER ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2555	EHF10	COS	SOUND CONDITION		7/7/2015	13	HL1B
			Dented cans found on shelf for use. Reviewed techniques on dented cans.				
	EHF15	COS	EQUIPMENT ADEQUATE		7/7/2015		
			Salad make-table was not operating. Breaker was reset and all PHF was discarded and replaced.				
	EHF24	COS	THERMOMETERS		7/7/2015		
			Thermometer needed in salad make table.				
	EHF25	COS	FOOD CONTACT SURFACES		7/7/2015		
			Can opener blade needs to be clean.				
	EHF28	COS	ALL OTHER VIOLATIONS		7/7/2015		
			Glass shelves in bar area need to be dusted.				

Food Establishment Public Inspection Report

From 7/2/15 thru 7/8/15

ESTABLISHMENT

**RJS
2300 WELLS ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFP52	EHF14	IN	WATER SUPPLY Bushland public water supply.		7/7/2015	0	HL1B

Food Establishment Public Inspection Report

From 7/2/15 thru 7/8/15

ESTABLISHMENT

ROSAS CAFE & TORTILLA FACTORY

4312 SW 45TH AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF163	EHF10	COS	SOUND CONDITION		7/8/2015	13	HL1B
			Numerous dented cans on shelf for use.				
	EHF23	H10DAY	SEWAGE/WASTEWATER		7/8/2015		
			Hand sink leaks at drain. b)Hand sink will not drain completely.Level sink.				
	EHF25	COS	FOOD CONTACT SURFACES		7/8/2015		
			Pitchers stored holding water.b)Clean dish shelves not clean. c)Dust on shelf and top of warmer over chips.d)Hole in prep table over plates.Seal hole to prevent contaminating plates below.				
	EHF19	COS	RODENTS/ANIMALS/OPENINGS		7/8/2015		
			Back door will not seal when shut.				
	EHF28	H10DAY	ALL OTHER VIOLATIONS		7/8/2015		
			Clean the following:waste tub,air intake vents,back door,ice machine (in and out),walk in door,electrical lines and shelves,bulk containers,bulk containers.				

Food Establishment Public Inspection Report

From 7/2/15 thru 7/8/15

ESTABLISHMENT**SCHLOTZSKYS DELI****1612 ROSS ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF517	EHF28	COS	ALL OTHER VIOLATIONS		7/6/2015	3	HL1B	
			a)Pans found stacked wet after washing. Air dry pans completely prior to stacking. b)All kitchen equipment handles needed to be cleaned.					
	EHF25	COS	FOOD CONTACT SURFACES		7/6/2015			
			a)Utensils found stored dirty on clean utensil shelf. b)Store oven mitts away from single service food items. Oven mitts are not an easily cleanable surface and therefore should not touch food or food service items.					

SNO BALL EXPRESS**900 17TH ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFRM282					7/4/2015	0	HL1B

Food Establishment Public Inspection Report

From 7/2/15 thru 7/8/15

ESTABLISHMENT**SNOBALL STOP
1518 5TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT5456					7/4/2015	0	HL1B FOOD

**ST STEPHEN UNITED METHODIST CH
1518 5TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT5460					7/4/2015	0	HL1B FOOD

Food Establishment Public Inspection Report

From 7/2/15 thru 7/8/15

ESTABLISHMENT

**STUMPYS LOUNGE
721 SW 16TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1289	EHF25	COS	FOOD CONTACT SURFACES	Soda gun needed to be cleaned out.	7/7/2015	3	HL1B

Food Establishment Public Inspection Report**From 7/2/15 thru 7/8/15****ESTABLISHMENT****SUBWAY #25567-216****1412 ROSS ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1205	EHF25	COS	FOOD CONTACT SURFACES		7/6/2015	6	HL1B
			a)Inside of cooler by drive up needed to be cleaned. b)Inside of cabinets needed to be cleaned.				
	EHF17	COS	HAND WASH WITH SOAP/TOWELS		7/6/2015		
			Paper towels needed at back handsink.				
	EHF28	COS	ALL OTHER VIOLATIONS		7/6/2015		
			a)Single service items stored under handsink plumbing. Do not store any food or food service items under plumbing.				

Food Establishment Public Inspection Report

From 7/2/15 thru 7/8/15

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

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF1199	EHF25	COS	FOOD CONTACT SURFACES		7/8/2015	3	HL1B	
			Bread pan liners not cleaned of all bread before storing on dish rack. b)Utensil tub not clean.c)Knife holder rusty.d)Produce slicer stored not clean.					
	EHF28	H30 DAY	ALL OTHER VIOLATIONS		7/8/2015			
			Ceiling panels over food prep & dishwash must be non porous,smooth and easy to clean. b)Floor tiles cracked.Replace cracked tiles.c)Door to walk in cooler rusty.Remove rust.d)Single service and food cases on floor. e)Racks at sink not cleanable. Replace.					

**SUNSHINE VALLEY CHILD CARE
4618 RIVER RD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HFD22	EHF28	COS	ALL OTHER VIOLATIONS		7/6/2015	0	HL1B	
			Hair restraints need to be worn in the kitchen. These include hats and hair nets.					

Food Establishment Public Inspection Report

From 7/2/15 thru 7/8/15

ESTABLISHMENT

SVANNAHS FAMOUS CORNDOGS

4800 BELL ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT5454	EHF24	IN	THERMOMETERS Thermometers available.		7/4/2015	0	HL1B FOOD

Food Establishment Public Inspection Report

From 7/2/15 thru 7/8/15

ESTABLISHMENT

TACO BELL 2010 ROSS-OSAGE DR

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1230	EHF23	H10DAY	SEWAGE/WASTEWATER		7/6/2015	9	HL1B
			Roof is leaking in walk in cooler and must be repaired within 10 days. Do not store any food under leak. All food that has been contaminated by leak was discarded.				
	EHF24	H10DAY	THERMOMETERS		7/6/2015		
			Thermometer needed in reach in cooler.				
	EHF15	H10DAY	EQUIPMENT ADEQUATE		7/6/2015		
			a)Reach in freezer not holding temperature and is being replaced. All food stored in freezer was discarded. b)Prep table holding at 66F and needs to be repaired. Ice being used to maintain temperature until repairs can be made.				

5807 SW 45TH AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1225	EHF28	COS	ALL OTHER VIOLATIONS		7/8/2015	3	HL1B
			Light in walk in cooler is insufficient. You must be able to read labels on boxes at bottom shelf.				

Food Establishment Public Inspection Report

From 7/2/15 thru 7/8/15

ESTABLISHMENT

TACO BELL

HF1225	EHF25	COS	FOOD CONTACT SURFACES	7/8/2015	3	HL1B
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Stickers on pans after washing. Ensure stickers are removed during wash.

**TACO BELL #28925
4116 W INTERSTATE 40**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2344	EHF28	H10DAY	ALL OTHER VIOLATIONS		7/8/2015	6	HL1B
			Dish racks peeling paint. Replace with only NSF equipment. b)Broken plastic bins used for foods.Do not use broken equipment. c)Tops of equipment dusty. d)Blower motors on top of warmers dirty.				
	EHF25	COS	FOOD CONTACT SURFACES		7/8/2015		
			Soda/Tea nozzles not cleaned daily. b)Splatter on shelf bottom above hot hold.Repeat. Future violations will require a reinspection fee. c)Stickers not removed from pans during wash.				
	EHF24	COS	THERMOMETERS		7/8/2015		
			No thermometer in cold hold unit.				

Food Establishment Public Inspection Report**From 7/2/15 thru 7/8/15****ESTABLISHMENT****TACO BUENO
6001 W INTERSTATE 40**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1150	EHF24	COS	THERMOMETERS		7/8/2015	6	HL1B
			Cold hold unit with no thermometer.				
	EHF25	COS	FOOD CONTACT SURFACES		7/8/2015		
			Food mixer touching waste can. Rewash mixer. Remove waste can.b)Stickers and food particles on cleaned pans.c)Ice machine inside and out needs to be cleaned.d)Splatter over hot hold.e)Reach in gasket dirty.				
	EHF28	COS	ALL OTHER VIOLATIONS		7/8/2015		
			Top of equipment,to go box shelf and step ladder need to be cleaned.b)Ice bin open when not in use. c)Broken plastic tubs used for foods. Do not use broken equipment.				

Food Establishment Public Inspection Report

From 7/2/15 thru 7/8/15

ESTABLISHMENT**TACO VILLA #10
701 E AMARILLO BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF631	EHF29	IN	RECOGNITION Great Job!		7/8/2015	0	HL1B
	EHF02	IN	COLD HOLDING Tomatoes were holding at 41F.		7/8/2015		

Food Establishment Public Inspection Report

From 7/2/15 thru 7/8/15

ESTABLISHMENT

**TACO VILLA #16
6601 BELL ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF545	EHF23	IN	SEWAGE/WASTEWATER		7/6/2015	0	HFOL
			A)Corrected.				
	EHF28	IN	ALL OTHER VIOLATIONS		7/6/2015		
			A)Corrected. B)Corrected. C)Corrected. D)Corrected.				

Food Establishment Public Inspection Report

From 7/2/15 thru 7/8/15

ESTABLISHMENT**T-ANCHOR FLEA MARKET**

1401 ROSS ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT5462	EHF23	COS	SEWAGE/WASTEWATER		7/4/2015	6	HL1B FOOD
			Water draining onto ground from ice bin.				
	EHF20	COS	TOXIC ITEMS		7/4/2015		
			Spray bottle of blesch was not labeled.				

TAQUERIA SAN CARLOS

3510 NE 24TH AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1678	EHF28	H10DAY	ALL OTHER VIOLATIONS		7/2/2015	0	HFOL
			Fire suppression system was inspected 6-30-15. New vent hood is needed. Will reinspect 7-13-15.				

Food Establishment Public Inspection Report

From 7/2/15 thru 7/8/15

ESTABLISHMENT

TAQUERIA Y REST EL SOL #11

1800 S WESTERN ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2690	EHF28	H10DAY	ALL OTHER VIOLATIONS		7/6/2015	0	H PREOPEN
			a)Walls need to be painted with easily cleanable surface.b)Floors in kitchen need to be repaired. c)Light shield in walkin refrigerator.d)Spanish handwashing sign needed in employee restroom(you can open after walls, dish machine & handsink are repaired.				
	EHF22	H45 DAY	MANAGER KNOWLEDGE/CERTIFIED		7/6/2015		
			You will need to have someone take Food Manager class, see schedule.				
	EHF21	H10DAY	MANUAL WARE WASHING		7/6/2015		
			Warewashing machine needs to have drain boards that drain into dish machine.				
	EHF23	H10DAY	SEWAGE/WASTEWATER		7/6/2015		
			Drain for dish machine and three compartment sink need air gap between floor drain and drain line.				
	EHF16	H10DAY	HAND WASH FACILITIES ADEQUATE		7/6/2015		
			Handwashing sink in dish room needs faucet.				

Food Establishment Public Inspection Report

From 7/2/15 thru 7/8/15

ESTABLISHMENT

Food Establishment Public Inspection Report

From 7/2/15 thru 7/8/15

ESTABLISHMENT

THAI MENU RESTAURANT

6204 HILLSIDE RD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2677	EHF10	COS	SOUND CONDITION		7/2/2015	24	HL1B
			Numerous foods stored with no lid and exposed overnight. b)Foods marked refrigerate after open found not refrigerated.				
	EHF08	COS	GOOD HYGIENIC PRACTICES		7/2/2015		
			Hand sinks used for other purposes.Handsinks are for handwash only.				
	EHF09	COS	APPROVED SOURCE/LABELING		7/2/2015		
			Foods with no label and or wrong label. All foods must have a label indicating what the food is and where it came from.				
	EHF19	H10DAY	RODENTS/ANIMALS/OPENINGS		7/2/2015		
			Back door not self closing.All exterior doors must self close. b)Gap at bottom of front door.				
	EHF20	COS	TOXIC ITEMS		7/2/2015		
			Chemical stored on clean dish rack. Never store any chemical on dish racks.Chemicals must be stored away from foods and food equipment.				

Food Establishment Public Inspection Report

From 7/2/15 thru 7/8/15

ESTABLISHMENT

THAI MENU RESTAURANT

HF2677	EHF28	H10DAY	ALL OTHER VIOLATIONS	7/2/2015	24	HL1B
			Back door dirty. Clean dish shelves dirty. Fan dirty. Walls, floor and all surfaces of cooking equipment in kitchen need to be cleaned daily. Blower covers in walk in dirty. Ceiling panel out of place. Unused equipment may not be stored in kitchen.			
	EHF25	H10DAY	FOOD CONTACT SURFACES	7/2/2015		
			Handles to reach in cooler has buildup of food. b)Utensil tub not clean. c)Knives in utensil drawer not clean. d)Shelves in walk in cooler rusty. Replace only with NSF equipment.			
	EHF18	H10DAY	INSECT CONTAMINATION	7/2/2015		
			Roaches in kitchen. Excessive grease and foods left exposed are allowing roaches to breed. Insecticides will not work properly if other foods are available.			

**THE ICE SHED
1405 5TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT5464					7/4/2015	0	HL1B FOOD

Food Establishment Public Inspection Report

From 7/2/15 thru 7/8/15

ESTABLISHMENT**THE RUFFLED CUP
1518 5TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HFT5458	EHF02	IN	COLD HOLDING		7/4/2015	0	HL1B FOOD	
			Banana pudding being held at 41F and below. In compliance.					

4800 BELL ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HFT5459	EHF28	COS	ALL OTHER VIOLATIONS		7/4/2015	3	HL1B FOOD	
			Flooring needed in booth.					

Food Establishment Public Inspection Report

From 7/2/15 thru 7/8/15

ESTABLISHMENT

**TOOT N TOTUM #18
3101 PLAINS BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF198	EHF28	COS	ALL OTHER VIOLATIONS		7/6/2015	0	HL1B
			Handwashing signs needed in restroom.				

**TOOT N TOTUM #26
2222 S POLK ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF759	EHF28	IN	ALL OTHER VIOLATIONS		7/2/2015	0	HL1B
			Stand up freezer is not commercial use and must be replaced with NSF/ANSI commercial use freezer. Replace by 10-1-15.				
	EHF03	IN	HOT HOLDING		7/2/2015		
			Hot dogs holding at 149F. In compliance.				

Food Establishment Public Inspection Report

From 7/2/15 thru 7/8/15

ESTABLISHMENT

TOOT N TOTUM #43

3522 RIVER RD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF96	EHF28	H90 DAY	ALL OTHER VIOLATIONS		7/6/2015	0	HL1B	
			a)Floor drain under soda boxes needs to be cleaned out. b)Clean blower covers in walkin beer cooler. c)All coolers and freezers must be NSF certified or equivalent. At least 1 unit must be replaced by 10-1-15.					

TOOT N TOTUM #84

4041 S WASHINGTON ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF343	EHF28	H10DAY	ALL OTHER VIOLATIONS		7/7/2015	0	HL1B	
			Roof leaking in dry storage. B)Ceiling tiles need to be put back into place.					

Food Establishment Public Inspection Report

From 7/2/15 thru 7/8/15

ESTABLISHMENT

UNIQUE INDIVIDUALS LLC

7701 S COULTER ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
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HFD61	EHF28	IN	ALL OTHER VIOLATIONS		7/6/2015	0	HFOL
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A) All refrigeration equipment must be NSF certified or equivalent within 30 days.

Food Establishment Public Inspection Report

From 7/2/15 thru 7/8/15

ESTABLISHMENT

UNITED SUPERMARKET #533

3400 RIVER RD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF250	EHF25	H90 DAY	FOOD CONTACT SURFACES		7/7/2015	12	HL1B
			a)All shelves used for food storage need to be cleaned. b)Handles on scoops in bulk flour containers in deli must be stored handle up. COS				
	EHF28	H90 DAY	ALL OTHER VIOLATIONS		7/7/2015		
			a)Dented cans found on shelves. b)Blower covers in all walkin coolers need to be cleaned. c)Fans in deli need to be cleaned.				
	EHF22	H45 DAY	MANAGER KNOWLEDGE/CERTIFIED		7/7/2015		
			Food manager must be obtained within 45 days. If one is already established, the food manager card must be displayed in a location that is visible.				
	EHF23	H10DAY	SEWAGE/WASTEWATER		7/7/2015		
			a)Condensate leak in walkin meat freezer. Must be repaired. b)Handsink in meat kitchen has a leak.				
	EHF24	COS	THERMOMETERS		7/7/2015		
			Thermometer needed in hot hold cabinet near front of store.				

Food Establishment Public Inspection Report

From 7/2/15 thru 7/8/15

ESTABLISHMENT

WALMART #7349

7251 ARDEN RD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2603	EHF23	H 2 HOUR	SEWAGE/WASTEWATER		7/8/2015	0	H PREOPEN
			A) Large waste water leak in walk in freezer. Leak must be repaired within 2 hours and all product that was contaminated must be discarded.				
	EHF28	H 2 HOUR	ALL OTHER VIOLATIONS		7/8/2015		
			A)Light in walk in produce cooler must be fixed within 10 days.				
HF2603	EHF23	IN	SEWAGE/WASTEWATER		7/8/2015	0	HFOL
			A)Corrected.				
	EHF28	IN	ALL OTHER VIOLATIONS		7/8/2015		
			A)Corrected.				

Food Establishment Public Inspection Report**From 7/2/15 thru 7/8/15****ESTABLISHMENT****WALMART #7349 FUEL CENTER****7251 ARDEN RD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2696	EHF28	H10DAY	ALL OTHER VIOLATIONS		7/8/2015	0	H PREOPEN
			A) Drop ceiling needed over drink station in fuel station within 10 days.				
	EHF23	H10DAY	SEWAGE/WASTEWATER		7/8/2015		
			A) Waste drain line on the 3 compartment sink in fuel station must have an air gap within 10 days.				
	EHF22	H10DAY	MANAGER KNOWLEDGE/CERTIFIED		7/8/2015		
			A) Food manager needed within 45 days of opening.				

Food Establishment Public Inspection Report

From 7/2/15 thru 7/8/15

ESTABLISHMENT**WASHINGTON FOOD MART
4016 S WASHINGTON ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1666	EHF28	IN	ALL OTHER VIOLATIONS		7/7/2015	0	HFOL
			A,B corrected from previous inspection.				

**WATERSTILL
4800 BELL ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT5473	EHF28	COS	ALL OTHER VIOLATIONS		7/4/2015	3	HL1B FOOD
			Flooring needed in booth.				
	EHF27	H 3 DAYS	ESTABLISHMENT PERMIT		7/4/2015		
			No permit. Must obtain and pay permit fees on Monday, July 6th by 12:00pm.				