Food Establishment Public Inspection Report

From 3/12/15 thru 3/18/15

ESTABLISHMENT

575 PIZZERIA
2803 CIVIC CIR

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1355	EHF08	COS	GOOD HYGIENIC PRACTICES		3/18/2015	14	HL1B
			Ice found in hand sink in bar area. Hand sinks can only be used for hand washing.				
	EHF10	COS	SOUND CONDITION		3/18/2015		
			Eggplant in reach-in cooler found molded and not in sound condition. Discard.				
	EHF24	COS	THERMOMETERS		3/18/2015		
			Thermometers needed for two reach-in coolers in kitchen.				
	EHF25	COS	FOOD CONTACT SURFACES		3/18/2015		
			a)Clean dish rack above 3-compartment sink. b)Clean inside of ice machine.				
	EHF28	COS	ALL OTHER VIOLATIONS		3/18/2015		
			Clean bottom of reach-in cooler in back room.				

Food Establishment Public Inspection Report

From 3/12/15 thru 3/18/15

ESTABLISHMENT

575 PIZZERIA

AMARILLO INTERNATIONAL FOODS

3409 S GEORGIA ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF802	EHF28	COS	ALL OTHER VIOLATIONS		3/12/2015	8	HL1B
			Boxes with food product on floor in storage; keep boxes 6" off floor.				
	EHF10	COS	SOUND CONDITION		3/12/2015		
			Dented cans found on shelf for use. Removed.				
	EHF09	COS	APPROVED SOURCE/LABELING		3/12/2015		
			a)Labels needed on frozen food in reach in freezer. b)English label needed for prepackage food on shelf. c)Baked good made in-house need to be labeled with name of business, ingredients, common name, and quanitity if it applies.				

Food Establishment Public Inspection Report

From 3/12/15 thru 3/18/15

ESTABLISHMENT

AMARILLO INTERNATIONAL STORE

2206 E AMARILLO BLVD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2076	EHF28	COS	ALL OTHER VIOLATIONS		3/13/2015	0	HL1B

Dented cans on shelves.

AMERICAS BEST VALUE INN

1801 S LAKESIDE ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2519					3/13/2015	0	HL1B

Food Establishment Public Inspection Report

From 3/12/15 thru 3/18/15

ESTABLISHMENT

ARCTIC GLACIER USA INC

505 SW 47TH AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2287	EHF02	IN	COLD HOLDING		3/12/2015	0	HL1B

Freezer for ice holding at 24°F.

Food Establishment Public Inspection Report

From 3/12/15 thru 3/18/15

ESTABLISHMENT

BEEF O BRADYS BEEFS AT THE BAL

3901 S GRAND ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2362	EHF20	COS	TOXIC ITEMS		3/13/2015	6	HL1B
			a)Chemicals stored above food items in storage room. b)Label all chemical spray bottles.				
	EHF28	IN	ALL OTHER VIOLATIONS		3/13/2015		
			Ceiling vent covered. Correction from previous inspection.				
	EHF25	COS	FOOD CONTACT SURFACES		3/13/2015		
			Clean press and tea urns prior to use.				

Food Establishment Public Inspection Report

From 3/12/15 thru 3/18/15

ESTABLISHMENT

BIEN HOA

1006 E AMARILLO BLVD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2659	EHF25	H10DAY	FOOD CONTACT SURFACES		3/18/2015	0	H PREOPEN
			All food prep surfaces need cleaned. Utensil containers need to be cleaned. Gaskets and handles on reach in coolers need to be cleaned.				
	EHF22	H45 DAY	MANAGER KNOWLEDGE/CERTIFIED		3/18/2015		
			Fd mgr card needs to be obtained by a full time employee within 45 days. Call office for dates and times of classes.				
	EHF28	COS	ALL OTHER VIOLATIONS		3/18/2015		
			Mop sink being used for dishes and food storage.				
	EHF23	H10DAY	SEWAGE/WASTEWATER		3/18/2015		
			Three comp sink leaking. Must be repaired before opening.				
	EHF20	H10DAY	TOXIC ITEMS		3/18/2015		
			Labels needed on all chemical bottles.				

Food Establishment Public Inspection Report

From 3/12/15 thru 3/18/15

ESTABLISHMENT

BIEN HOA

HF2659	EHF17	H10DAY	HAND WASH WITH SOAP/TOWELS	3/18/2015	0	H PREOPEN

Soap and paper towels needed at hand sink in kitchen.

	EHF16	H10DAY	HAND WASH FACILITIES ADEQUATE	3/18/2015

Hand sink in kitchen leaking, disconnected plumbing. Must be repaired before opening.

	EHF13	H10DAY	HACCP PLAN/TIME	3/18/2015

All ready to eat foods need to have labels with date.

	EHF15	COS	EQUIPMENT ADEQUATE	3/18/2015

Reach in cooler in front holding at 64°F.Must be 41°F or below.

Food Establishment Public Inspection Report

From 3/12/15 thru 3/18/15

ESTABLISHMENT

BIZZY BEES CHILDCARE & PRESCHL

6500 OFFICE PARK DR

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFD55	EHF10	COS	SOUND CONDITION		3/12/2015	4	HL1B

Dented can on shelf for use.

BRAUMS ICE CREAM #69

7401 SW 34TH AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF589	EHF02	IN	COLD HOLDING		3/12/2015	0	HL1B

Diced tomatoes holding at 41F. In compliance.

Food Establishment Public Inspection Report

From 3/12/15 thru 3/18/15

ESTABLISHMENT

BRAUMS ICE CREAM 180
801 E AMARILLO BLVD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF166	EHF23	H10DAY	SEWAGE/WASTEWATER		3/16/2015	3	HFOL
			Condensate leak in walk in freezer still needs to be repaired.				
	EHF28	IN	ALL OTHER VIOLATIONS		3/16/2015		
			Roof leak repaired.				

BURGER KING #3432
1314 ROSS ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF236	EHF22	H 3 DAYS	MANAGER KNOWLEDGE/CERTIFIED		3/17/2015	3	HFOL
			Food manager card needed at establishment. Bring copy of ServSafe certificate and $40.00 to 821 S. Johnson to obtain city issued food manager card. *If not obtained within 3 days a $50.00 reinspection fee will be charged.				

Food Establishment Public Inspection Report

From 3/12/15 thru 3/18/15

ESTABLISHMENT

BURRITO STOP
114 SE 9TH AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2210	EHF08	COS	GOOD HYGIENIC PRACTICES		3/12/2015	4	HL1B

Hand sink used for other purposes. Do not use hand sink for filling water pitchers.

BUST N LOOSE BAR B Q
608 N MONROE ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2582					3/13/2015	0	HL1B

Food Establishment Public Inspection Report

From 3/12/15 thru 3/18/15

ESTABLISHMENT

BUTTONS & BOWS PRESCHOOL

1911 S MADISON ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFD2					3/12/2015	0	HL1B

Food Establishment Public Inspection Report

From 3/12/15 thru 3/18/15

ESTABLISHMENT

CANYON AFTER SCHOOL PROGRAM

506 8TH AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFC264	EHF02	IN	COLD HOLDING		3/12/2015	0	HL1B
			Cooler holding at 38°F.				
HFC264	EHF02	IN	COLD HOLDING		3/12/2015	0	HL1B
			Cooler holding at 36°F.				

Food Establishment Public Inspection Report

From 3/12/15 thru 3/18/15

ESTABLISHMENT

CASSIDYS POLO CLUB
6019 SW 45TH AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF49					3/13/2015	0	HL1B

CEFCO FOOD STORE #2091
1600 E AMARILLO BLVD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2193	EHF03	IN	HOT HOLDING		3/16/2015	0	HL1B

Hot dogs temped at 146F.

Food Establishment Public Inspection Report

From 3/12/15 thru 3/18/15

ESTABLISHMENT

CHILDRENS CIRCLE OF FRIENDS

3510 BOWIE ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFD57					3/12/2015	0	HL1B

Food Establishment Public Inspection Report

From 3/12/15 thru 3/18/15

ESTABLISHMENT

CHILIS GRILL & BAR
5016 S COULTER ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1456	EHF28	COS	ALL OTHER VIOLATIONS		3/13/2015	10	HL1B
			Store personal items in separate area away from food prep.Label bins with sugar. Lid needed for bin w/tortilla strips. Clean blower covers in beer portion of walkin cooler & bottom of blender in bar.				
	EHF08	COS	GOOD HYGIENIC PRACTICES		3/13/2015		
			Wet paper towel in hand sink; keep all items out of hand sinks, they are for hand washing only.				
	EHF24	COS	THERMOMETERS		3/13/2015		
			Thermometers are needed for several reach-in coolers throughout kitchen. Manager said they are on-order.				
	EHF25	COS	FOOD CONTACT SURFACES		3/13/2015		
			Clean:Microwave cavities, bottom reachin freezer, reachin cooler shelves,lettuce holding device, drying rack,food residue-clean dishes, clean dish containers, soda gun & holder in bar. Cracked cutting boards on prep line needed to be replaced.				

Food Establishment Public Inspection Report

From 3/12/15 thru 3/18/15

ESTABLISHMENT

CHIYOS
4313 TECKLA BLVD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF25	EHF25	COS	FOOD CONTACT SURFACES		3/18/2015	23	HL1B
			Date mark stickers on clean dishes. Clean top of all dish racks. Clean bottom of reach in coolers. Clean mold growth on inside of reach in cooler shelves. Clean mold growth from soda nozzles. Dishes stored unclean. Handle touching food in bulk MSG.				
	EHF08	COS	GOOD HYGIENIC PRACTICES		3/18/2015		
			Employee eating in kitchen. Employees can not eat in kitchen.				
	EHF24	COS	THERMOMETERS		3/18/2015		
			Broken thermometer in reach-in cooler in back room needed to be replaced with new thermometer.				
	EHF02	COS	COLD HOLDING		3/18/2015		
			Red curry paste containing shrimp kept at room temperature. Must be kept refrigerated per label.				
	EHF13	COS	HACCP PLAN/TIME		3/18/2015		
			a)Cooked noodles in reach in cooler held longer than 7-day date mark.				

Food Establishment Public Inspection Report

From 3/12/15 thru 3/18/15

ESTABLISHMENT

CHIYOS

HF25	EHF12	COS	CROSS CONTAMINATION	3/18/2015	23	HL1B

a)Cooked beef cooling in reach-in freezer with no protection from potential cross contamination. b)Raw shelled eggs stored over RTE vegetables in table top cooler. Raw shelled eggs need to be stored below RTE foods to prevent cross contamination.

	EHF28	COS	ALL OTHER VIOLATIONS	3/18/2015		

a)Clean mold growth from reach-in cooler door. b)Clean blower covers in all reach-in coolers. c)Reach-in cooler needs to be repair so surface is smooth and easily cleanable. d)Clean gaskets to reachin coolers.

CITY KID OUTREACH MINISTRIES

205 S POLK ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF399	EHF28	COS	ALL OTHER VIOLATIONS		3/13/2015	0	HL1B

Drip at 3 bay sink. Repair as needed. b)One ceiling panel out of place in dry storage.

Food Establishment Public Inspection Report

From 3/12/15 thru 3/18/15

ESTABLISHMENT

CLAIRMONT THE
4707 BELL ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF832	EHF28	COS	ALL OTHER VIOLATIONS		3/12/2015	11	HL1B
			Intake air vents are dusty. Clean vents.				
	EHF13	COS	HACCP PLAN/TIME		3/12/2015		
			Expired HACCP dates on two food containers in walk in cooler.				
	EHF10	COS	SOUND CONDITION		3/12/2015		
			Dented can on shelf for use.				
	EHF25	COS	FOOD CONTACT SURFACES		3/12/2015		
			Slicer stored with food attached. Ensure slicer is completely clean before sanitizing.				

Food Establishment Public Inspection Report

From 3/12/15 thru 3/18/15

ESTABLISHMENT

DESPERADOS CATERING

701 S PIERCE ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFM303					3/17/2015	0	HL1B

EDDIES NAPOLIS ITALIAN RESTAUR

700 S TAYLOR ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2258	EHF25	COS	FOOD CONTACT SURFACES		3/18/2015	6	HL1B
				Tea nozzle needed to be cleaned.			
	EHF15	H10DAY	EQUIPMENT ADEQUATE		3/18/2015		
				Make table not functioning properly.			

Food Establishment Public Inspection Report

From 3/12/15 thru 3/18/15

ESTABLISHMENT

EL BURRITO RICO
4404 RIVER RD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1766	EHF20	COS	TOXIC ITEMS		3/13/2015	3	HL1B

a)Unapproved pest control agent found in kitchen. b)Chemical bottle found without label.

EL SIETE DE COPAS
2628 E AMARILLO BLVD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2416	EHF14	IN	WATER SUPPLY		3/12/2015	0	HM4

Hot water now working. Establishment may re-open.

Food Establishment Public Inspection Report

From 3/12/15 thru 3/18/15

ESTABLISHMENT

FAMILY DOLLAR STORE #2387

831 MARTIN RD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF765	EHF19	H10DAY	RODENTS/ANIMALS/OPENINGS		3/12/2015	3	HINVEST

Mouse found in hot dog buns. Presence of rodents. Mouse dropping found on shelves and floor. Front door sweep needs replaced. Licensed pest control specialist needs to treat the establishment.

	EHF28	H10DAY	ALL OTHER VIOLATIONS		3/12/2015		

Store needs to be cleaned, especially back storage room and food aisles.

FAT CAT FISH MARKET

1309 DUMAS DR

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1063					3/13/2015	0	HFOL

Food Establishment Public Inspection Report

From 3/12/15 thru 3/18/15

ESTABLISHMENT

FERNANDOS RESTAURANT & CANTINA

3318 S GEORGIA ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2097	EHF28	H90 DAY	ALL OTHER VIOLATIONS		3/12/2015	6	HL1B
			a)Floor to walk-in freezer needs repaired. b)Corrected. Shatter proof lights have been installed. c)Handle to reach-in cooler has been repaired.				
	EHF16	IN	HAND WASH FACILITIES ADEQUATE		3/12/2015		
			Corrected. Hand sink is functional in back bar.				
	EHF17	COS	HAND WASH WITH SOAP/TOWELS		3/12/2015		
			Paper towels needed at hand sink in kitchen.				
	EHF03	IN	HOT HOLDING		3/12/2015		
			Rice on plate under hot hold holding at 145F. In compliance.				
	EHF04	IN	PROPER COOKING TEMPERATURES		3/12/2015		
			Chicken on grill was cooked to an internal temperature of 179F. In compliance.				

Food Establishment Public Inspection Report

From 3/12/15 thru 3/18/15

ESTABLISHMENT

FERNANDOS RESTAURANT & CANTINA

HF2097	EHF25	COS	FOOD CONTACT SURFACES	3/12/2015	6	HL1B

a)Pan rack needs to be cleaned. b)Shelves to clear reach-in cooler need to be cleaned. c)Corrected. All other cleaning from previous inspection has been completed.

EHF27	IN	ESTABLISHMENT PERMIT	3/12/2015	

Establishment has food establishment permit.

FIFTH SEASON INN

6801 W INTERSTATE 40

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1689					3/12/2015	0	HL1B

Food Establishment Public Inspection Report

From 3/12/15 thru 3/18/15

ESTABLISHMENT

FOOTPRINTS DAYSCHOOL
4333 SW 51ST AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFD9	EHF28	H90 DAY	ALL OTHER VIOLATIONS		3/13/2015	0	HL1B

Fan on refrigerator is not clean. Remove cover and clean completely or remove from kitchen. b)Utensil drawer has food crumbs. Clean as needed.

GARDEN FRESH FUTERIA LA HACIEN
1821 SE 3RD AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2538	EHF15	IN	EQUIPMENT ADEQUATE		3/17/2015	0	HFOL

Produce cooler holding at 39F. In compliance. Corrected from previous inspection.

Food Establishment Public Inspection Report

From 3/12/15 thru 3/18/15

ESTABLISHMENT

GNC
5807 SW 45TH AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2552	EHF26	H10DAY	POSTING OF ADVISORIES		3/18/2015	3	HL1B
			No hand wash signs. Need Spanish/English signs.				
	EHF28	H90 DAY	ALL OTHER VIOLATIONS		3/18/2015		
			No covered waste can for womens restroom.				

Food Establishment Public Inspection Report

From 3/12/15 thru 3/18/15

ESTABLISHMENT

HARDBACK COFFEE CAFE

4301 SW 45TH AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2279	EHF28	H10DAY	ALL OTHER VIOLATIONS		3/18/2015	3	HL1B

Broken plastic doors to popper. Repair or replace. b)Clean tops of coffee machines.

	EHF25	COS	FOOD CONTACT SURFACES		3/18/2015		

Pitchers stored upright with water after cleaning. Must air dry inverted. Stir stix container not clean. Coffee filter holder stored on cloth. Do not store utensils on cloth. Cloth holds bacteria. Popcorn popper pan has build up. Clean after each use.

HOLIDAY SERVICE

1901 E INTERSTATE 40

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1563					3/12/2015	0	HL1B

Food Establishment Public Inspection Report

From 3/12/15 thru 3/18/15

ESTABLISHMENT

HOSPITALITY FOOD SERVICE
403 S BUCHANAN ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2145	EHF28	H90 DAY	ALL OTHER VIOLATIONS		3/13/2015	0	HL1B

All light bulbs in pretzel and popcorn containers must be shatter resistant. Repeat violation, if not replaced by next inspection a $50.00 fee will be charged.

Food Establishment Public Inspection Report

From 3/12/15 thru 3/18/15

ESTABLISHMENT

IGUANA RESTAURANT
2618 E AMARILLO BLVD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFM682	EHF28	H90 DAY	ALL OTHER VIOLATIONS		3/12/2015	0	HFOL
			Asphalt has been laid under covered bay area for mobile, but dirt piles need to be removed. Clean bay area before mobile may be parked. May not open mobile until reinspected.				
HFM682	EHF28	IN	ALL OTHER VIOLATIONS		3/16/2015	0	HL1B
			Mobile bay is now clean and ready for unit to be parked.				

Food Establishment Public Inspection Report

From 3/12/15 thru 3/18/15

ESTABLISHMENT

J & JS RED ROCK
1306 NE 3RD AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2415	EHF22	H45 DAY	MANAGER KNOWLEDGE/CERTIFIED		3/16/2015	3	HL1B

A food manager must be obtained by a full time employee within 45 days. The class is offered once a month at $40. Call 378-9472 for more information.

Food Establishment Public Inspection Report

From 3/12/15 thru 3/18/15

ESTABLISHMENT

JERSEY MIKES SUBS
2311 S GEORGIA ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2578	EHF25	COS	FOOD CONTACT SURFACES		3/16/2015	17	HL1B
			Inside of tea nozzles had old tea residue in them. Make sure to completely break down tea nozzles when washing to prevent bacterial build-up. Clean inside rim of reach in cooler under table top cold hold unit. Must be cleaned to sight and touch.				
	EHF28	H90 DAY	ALL OTHER VIOLATIONS		3/16/2015		
			Hand washing signs needed for hand sinks in food prep areas. b)Spanish hand washing signs are needed for both mens and womens restrooms by next inspection.				
	EHF08	COS	GOOD HYGIENIC PRACTICES		3/16/2015		
			Employee beverage in food prep found without lid or straw. All employee beverages must have a lid and straw to prevent contamination of the employees hands, the container and exposed food.				
	EHF03	COS	HOT HOLDING		3/16/2015		
			Top meat balls in hot hold unit at 115F. Must hold at least 135F or above. Bottom meat balls were holding at 156F, make sure to rotate meat balls so heat is evenly distributed.				
	EHF02	COS	COLD HOLDING		3/16/2015		
			Tomatoes on table top cold unit holding at 57F. Tomatoes must hold at 41F or below at all times.				

Food Establishment Public Inspection Report

From 3/12/15 thru 3/18/15

ESTABLISHMENT

JRS POOL PALACE
1301 SE 10TH AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2507	EHF02	IN	COLD HOLDING		3/13/2015	0	HL1B

Walk in cooler holding at 41F. In compliance.

Food Establishment Public Inspection Report

From 3/12/15 thru 3/18/15

ESTABLISHMENT

KALABAYDH

6007 E AMARILLO BLVD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2660	EHF21	H10DAY	MANUAL WARE WASHING		3/18/2015	0	H PREOPEN
			Dishwasher not sanitizing. Repair before opening.				
	EHF19	H10DAY	RODENTS/ANIMALS/OPENINGS		3/18/2015		
			Front door sweep needs repaired or replaced.				
	EHF28	H10DAY	ALL OTHER VIOLATIONS		3/18/2015		
			Floor tiles need repaired. Food prep area needs to have smooth, easily cleanable floors. Ceiling in back room needs repaired.				
	EHF25	H10DAY	FOOD CONTACT SURFACES		3/18/2015		
			All food prep surfaces need cleaned. Remove all unneccesary items from kitchen.				
	EHF22	H45 DAY	MANAGER KNOWLEDGE/CERTIFIED		3/18/2015		
			Fd mgr card must be obtained by a full time employee within 45 days. Call office for dates and times. 806-378-9472.				

Food Establishment Public Inspection Report

From 3/12/15 thru 3/18/15

ESTABLISHMENT

KALABAYDH

HF2660	EHF18	H10DAY	INSECT CONTAMINATION	3/18/2015	0	H PREOPEN

Presence of dead insects. Establishment must be treated by a licensed pest control company once a month.

KIDS CAFE KITCHEN

2199 SE 8TH AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2590	EHF25	COS	FOOD CONTACT SURFACES		3/18/2015	3	HL1B

All utensil containers needed to be wiped out.

Food Establishment Public Inspection Report

From 3/12/15 thru 3/18/15

ESTABLISHMENT

KN ROOT BEER DRIVE IN
3900 OLSEN BLVD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF504	EHF02	IN	COLD HOLDING		3/16/2015	0	HL1B

Tomatoes holding at 40F in cold hold. In compliance.

	EHF03	IN	HOT HOLDING		3/16/2015		

Onion rings holding at 187F. In compliance.

KWIK STOP
937 S GRAND ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2265	EHF03	IN	HOT HOLDING		3/16/2015	0	HL1B

Egg rolls 146F.

Food Establishment Public Inspection Report

From 3/12/15 thru 3/18/15

ESTABLISHMENT

LA CAMPANA

2220 CANYON DR

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF267	EHF28	IN	ALL OTHER VIOLATIONS		3/12/2015	0	HFOL

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

Food Establishment Public Inspection Report

From 3/12/15 thru 3/18/15

ESTABLISHMENT

LA FIESTA GRANDE

2200 ROSS-OSAGE DR

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF241	EHF23	H10DAY	SEWAGE/WASTEWATER		3/16/2015	3	HFOL
			Condensate leak in prep table cooler needs to be repaired.				
HF241	EHF23	H24 HOUR	SEWAGE/WASTEWATER		3/18/2015	3	HFOL
			Prep table cooler next to grill has a condensate leak that needs to be repaired. Copy of repair reciept will be required at time of inspection. ***Repeat violation. If not repaired within 24 hours a $50.00 reinspection fee will be charged***				

Food Establishment Public Inspection Report

From 3/12/15 thru 3/18/15

ESTABLISHMENT

LA KIVA HOTEL

2501 E INTERSTATE 40

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1639	EHF28	IN	ALL OTHER VIOLATIONS		3/13/2015	0	HFOL
			A,B corrected from previous inspection.				
	EHF25	IN	FOOD CONTACT SURFACES		3/13/2015		
			A,B,C,D corrected from previous inspection.				
	EHF19	IN	RODENTS/ANIMALS/OPENINGS		3/13/2015		
			Corrected from previous inspection.				

Food Establishment Public Inspection Report

From 3/12/15 thru 3/18/15

ESTABLISHMENT

LEARNING DEPOT
5398 MEADOWGREEN DR

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFD58	EHF02	COS	COLD HOLDING		3/12/2015	9	HL1B
			Hot dogs sitting on counter at 44°. Must be held at 41°F or below at all times.				
	EHF08	COS	GOOD HYGIENIC PRACTICES		3/12/2015		
			Employee drink found without a lid or straw.				
	EHF28	COS	ALL OTHER VIOLATIONS		3/12/2015		
			Paper plates cannot be placed under paper towel dispensor due to water dripping from hands once being washed.				

Food Establishment Public Inspection Report

From 3/12/15 thru 3/18/15

ESTABLISHMENT

LUPITAS MEX FOOD #2
1706 E AMARILLO BLVD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2393	EHF28	H 3 DAYS	ALL OTHER VIOLATIONS		3/13/2015	6	HL1B
			A)Make table in kitchen needs to be defrosted. B)Puddled water needs to be mopped up in dry storage.				
	EHF24	H 3 DAYS	THERMOMETERS		3/13/2015		
			Thermometer in make table broken.				
	EHF17	COS	HAND WASH WITH SOAP/TOWELS		3/13/2015		
			No paper towels at hand sink in kitchen.				
HF2393	EHF15	H10DAY	EQUIPMENT ADEQUATE		3/16/2015	15	HFOL
			Make table not functioning properly.Holding items above 41F.				
	EHF10	COS	SOUND CONDITION		3/16/2015		
			Mold found in sour cream in make table.				

Food Establishment Public Inspection Report

From 3/12/15 thru 3/18/15

ESTABLISHMENT

LUPITAS MEX FOOD #2

HF2393	EHF02	COS	COLD HOLDING	3/16/2015	15	HFOL

Cheese in top of make table temped at 50F.

	EHF24	H10DAY	THERMOMETERS	3/16/2015

Thermometer needed in make table.This is second notice.If not corrected by next inspection a $50 reinspection fee will be charged.

	EHF28	IN	ALL OTHER VIOLATIONS	3/16/2015

a)Corrected. b)Corrected.

HF2393	EHF24	IN	THERMOMETERS	3/17/2015	0	HFOL

Corrected from previous inspection.

	EHF15	IN	EQUIPMENT ADEQUATE	3/17/2015

Corrected from previous inspection.

Food Establishment Public Inspection Report

From 3/12/15 thru 3/18/15

ESTABLISHMENT

MACDADDYS

1221 SW 10TH AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2539					3/18/2015	0	HL1B

Food Establishment Public Inspection Report

From 3/12/15 thru 3/18/15

ESTABLISHMENT

MCDONALDS

3320 S COULTER ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF792	EHF03	COS	HOT HOLDING		3/12/2015	11	HL1B
			Sausage gravy holding at 127F, must be holding at 135F or above.				
	EHF23	H10DAY	SEWAGE/WASTEWATER		3/12/2015		
			a)Walk in freezer has condensate leak and needs to be repaired. b)Both reach in freezers are not defrosting properly and need to be repaired.				
	EHF25	COS	FOOD CONTACT SURFACES		3/12/2015		
			Remove all old date marking stickers from pans.				

4402 TECKLA BLVD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1465	EHF25	COS	FOOD CONTACT SURFACES		3/18/2015	18	HL1B
			Date mark stickers found on cleaned dishes. These stickers must be removed from dishes before they are washed to prevent bacterial build up. Inside of whipped cream holder needed to be cleaned.				

Food Establishment Public Inspection Report

From 3/12/15 thru 3/18/15

ESTABLISHMENT

MCDONALDS

HF1465	EHF23	H10DAY	SEWAGE/WASTEWATER	3/18/2015	18	HL1B

Condensation leak in walk in freezer. Keep waste water from dripping onto food items to prevent cross contamination and keep the ice chipped until repaired.

EHF28	COS	ALL OTHER VIOLATIONS	3/18/2015

Box of single service cups and other single service items found on floor of food prep area. All boxes containing food items or single service items must be kept at least 6" off the floor at all times.

EHF02	COS	COLD HOLDING	3/18/2015

Tomatoes in cold hold unit holding at 60F. (No date mark stickers on container to indicate time/date. Unit was not turned on when temp was taken).

EHF08	COS	GOOD HYGIENIC PRACTICES	3/18/2015

Ice was found inside of hand sink in food prep area. Hand sinks can only be used for hand washing.

EHF21	H10DAY	MANUAL WARE WASHING	3/18/2015

Dish machine was out of sanitizer at time of inspection. This is a repeat violation and a $50 fee may be charged in future inspections if violated again. Dish machine sanitizing below 50ppm.

Food Establishment Public Inspection Report

From 3/12/15 thru 3/18/15

ESTABLISHMENT

MERCADO LATINO
3500 E AMARILLO BLVD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1180	EHF10	IN	SOUND CONDITION		3/12/2015	3	HFOL
			1 correction from last inspection.				
	EHF28	H90 DAY	ALL OTHER VIOLATIONS		3/12/2015		
			a)Ice needs to be chipped off the walk in freezer ceiling, walls and blower covers daily. b)Broken gasket needs to be repaired/replaced on reach in cooler in kitchen. c)3 corrections from last inspection.				
	EHF25	COS	FOOD CONTACT SURFACES		3/12/2015		
			Ice maker needed to be cleaned out. 3 corrections from last inspection.				
	EHF24	IN	THERMOMETERS		3/12/2015		
			Thermometers now found in all coolers. Corrected from last inspection.				

Food Establishment Public Inspection Report

From 3/12/15 thru 3/18/15

ESTABLISHMENT

OLIVE GARDEN RESTAURANT
4121 W INTERSTATE 40

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFK22					3/13/2015	0	HL1B

OUTLAWS SUPPER CLUB
10816 SE 3RD AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF459	EHF28	COS	ALL OTHER VIOLATIONS		3/13/2015	0	HL1B

a)Food boxes stored on floor in walk in cooler. Must be at least 6" off the ground. b)Meat thawing above ready to eat food in walk in cooler.

	EHF03	IN	HOT HOLDING		3/13/2015		

Mash potatoes holding at 186F. In compliance.

Food Establishment Public Inspection Report

From 3/12/15 thru 3/18/15

ESTABLISHMENT

PANCHO VILLA
4601 RIVER RD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF739	EHF25	COS	FOOD CONTACT SURFACES		3/18/2015	9	HL1B
			a)Clean gaskets and handles on reach in coolers. b)Clean shelves in reach in coolers.				
	EHF23	COS	SEWAGE/WASTEWATER		3/18/2015		
			Defrost reachin freezer and cooler to remove ice.				
	EHF18	H10DAY	INSECT CONTAMINATION		3/18/2015		
			Dead roaches found through kitchen. All areas must be cleaned and sanitized. Monthly treatments from a licensed pest control company must continue.				

Food Establishment Public Inspection Report

From 3/12/15 thru 3/18/15

ESTABLISHMENT

PAN-HANDLERS CATERING

400 S TAYLOR ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2084	EHF28	H90 DAY	ALL OTHER VIOLATIONS		3/18/2015	0	HFOL

Cutting board at grill is being replaced per mgmt.

PLAYERS GENTLEMENS CLUB

2121 E INTERSTATE 40

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF752					3/13/2015	0	HL1B

Food Establishment Public Inspection Report

From 3/12/15 thru 3/18/15

ESTABLISHMENT

RED ROBIN
8720 W INTERSTATE 40

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2319	EHF23	H10DAY	SEWAGE/WASTEWATER		3/13/2015	10	HL1B
			Condensation leak in walk in freezer. (10 days to repair)				
	EHF08	COS	GOOD HYGIENIC PRACTICES		3/13/2015		
			Employee seen eating in kitchen. Employees must not eat in kitchen or food prep areas. b)Employee drink found without a lid. Must have a lid to protect against spills.				
	EHF15	H10DAY	EQUIPMENT ADEQUATE		3/13/2015		
			Reach in cooler holding at 46F. Must hold at 41F or below. (10 days to repair). b)Table top cooler under microwaves holding food at 43F. Must be 41F or below (10 days to repair).				

Food Establishment Public Inspection Report

From 3/12/15 thru 3/18/15

ESTABLISHMENT

RUBY TEQUILAS

2001 S GEORGIA ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2401	EHF23	IN	SEWAGE/WASTEWATER		3/16/2015	0	HFOL

Condensation leak in walk in freezer has been repaired. In compliance.

	EHF25	IN	FOOD CONTACT SURFACES		3/16/2015		

Lid for ice cream cold hold has been repaired. Shelves in walk in cooler have been replaced. Gaskets for all reach in coolers in kitchen have been replaced. In compliance.

3616 S SONCY RD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2402	EHF23	H10DAY	SEWAGE/WASTEWATER		3/18/2015	3	HFOL

Condensation leak in walk in freezer. If not repaired by 3/28/15 a $50 reinspection fee will be charged to establishment. Pipe under sink has been repaired. Correction from last inspection.

Food Establishment Public Inspection Report

From 3/12/15 thru 3/18/15

ESTABLISHMENT

SAKURA JAPANESE STEAKHOUSE
4000 S SONCY RD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF211	EHF25	H10DAY	FOOD CONTACT SURFACES		3/13/2015	13	HL1B
			Do not store knife between bottom of microwave and counter; this is a repeat violation. Clean all shelves in walk-in cooler. Clean soda guns in bar. Clean shelves in reach-in cooler in bar. Food residue on clean dishes; clean to sight and touch.				
	EHF24	COS	THERMOMETERS		3/13/2015		
			Broken thermometer in reach-in cooler on cook line needs to be replaced.				
	EHF28	COS	ALL OTHER VIOLATIONS		3/13/2015		
			a)Clean blower covers in walk-in coolers. b)Used rags stored out of sanitizer. c)Boxes on floor in walk-in freezer; store 6" off floor. d)Door to outdoor storage left open; must remained closed to prevent pests from entering.				
	EHF15	H10DAY	EQUIPMENT ADEQUATE		3/13/2015		
			Reach-in cooler in sushi bar reading at 47F; unit must be 41F or below at all times. 10-days to correct.				
	EHF08	COS	GOOD HYGIENIC PRACTICES		3/13/2015		
			Employee did not wash hands before putting on gloves. Employee was instructed on proper procedure.				

Food Establishment Public Inspection Report

From 3/12/15 thru 3/18/15

ESTABLISHMENT

SALTGRASS STEAKHOUSE
8300 W INTERSTATE 40

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1910					3/18/2015	0	HFOL

Food Establishment Public Inspection Report

From 3/12/15 thru 3/18/15

ESTABLISHMENT

SONIC DRIVE IN

1009 E AMARILLO BLVD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF300	EHF09	COS	APPROVED SOURCE/LABELING		3/16/2015	7	HL1B

Ready to eat items found in cooler without date marks.

	EHF25	COS	FOOD CONTACT SURFACES		3/16/2015		

A)Mold found in seals of make table. B)Can opener holder heeded to be cleaned. C)Mold found on spring mechanism of flavor pump.

2707 S GEORGIA ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF52	EHF15	IN	EQUIPMENT ADEQUATE		3/16/2015	0	HFOL

Fry hot hold holding at 143°F.

Food Establishment Public Inspection Report

From 3/12/15 thru 3/18/15

ESTABLISHMENT

SPICY MIKES BAR-B-Q HAVEN
7028 S WESTERN ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2242	EHF28	H90 DAY	ALL OTHER VIOLATIONS		3/12/2015	0	HL1B
			A)Continue repair of kitchen flooring. B)Customer restoom needs a covered trash can.				
	EHF02	IN	COLD HOLDING		3/12/2015		
			A)Turkey holding at 39 degrees.				
	EHF03	IN	HOT HOLDING		3/12/2015		
			A)Chopped brisket holding at 151 degrees. B)Sausage holding at 155 degrees.				

Food Establishment Public Inspection Report

From 3/12/15 thru 3/18/15

ESTABLISHMENT

STARBUCKS COFFEE CO #6757

3240 S SONCY RD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1034	EHF20	IN	TOXIC ITEMS		3/12/2015	0	HFOL

A)Corrected.

SUMMER SNO 2

1000 S GEORGIA ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFM451	EHF14	IN	WATER SUPPLY		3/16/2015	0	HL1B

Hot water tank replaced.

	EHF02	IN	COLD HOLDING		3/16/2015		

Ice being held in locked freezer outside trailer.

Food Establishment Public Inspection Report

From 3/12/15 thru 3/18/15

ESTABLISHMENT

TAQUERIA EL TAPATIO
3410 S COULTER ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1588	EHF15	H10DAY	EQUIPMENT ADEQUATE		3/12/2015	9	HL1B
			Cooler in wait staff area has broken door hinge and needs to be repaired.				
	EHF20	COS	TOXIC ITEMS		3/12/2015		
			Chemicals found stored on shelf storing food items. Store chemicals in seperate location.				
	EHF28	H10DAY	ALL OTHER VIOLATIONS		3/12/2015		
			a)Gasket on walk in cooler door needs to be replaced. b)Eggs found stored above ready to eat foods. Store eggs on bottom. COS. c)Thawing meat improperly. Thaw meat either in cooler or under cold running water. COS.				
	EHF25	COS	FOOD CONTACT SURFACES		3/12/2015		
			Knives found stored dirty on magnetic strip. Only store clean knives on strip.				

Food Establishment Public Inspection Report

From 3/12/15 thru 3/18/15

ESTABLISHMENT

TEXAS FIREHOUSE SPORTS BAR&GR

3333 S COULTER ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1687	EHF15	IN	EQUIPMENT ADEQUATE		3/12/2015	0	HFOL

Prep table cooler functioning properly and holding at 38F. Correction from previous inspection.

TEXAS ROADHOUSE

2805 W INTERSTATE 40

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1022	EHF25	COS	FOOD CONTACT SURFACES		3/13/2015	3	HL1B

Food residue found on cleaned pans. Ensure all food is removed from pans before stacking.

Food Establishment Public Inspection Report

From 3/12/15 thru 3/18/15

ESTABLISHMENT

THAI HOUSE RESTAURANT
5601 E AMARILLO BLVD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF136	EHF25	IN	FOOD CONTACT SURFACES		3/16/2015	0	HFOL
			3 Corrections from previous inspection.				
	EHF28	IN	ALL OTHER VIOLATIONS		3/16/2015		
			2 Corrections from previous inspection.				
	EHF19	IN	RODENTS/ANIMALS/OPENINGS		3/16/2015		
			Door sweep has been repaired.				

Food Establishment Public Inspection Report

From 3/12/15 thru 3/18/15

ESTABLISHMENT

THAI THAI RESTAURANT
2515 S GRAND ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2623	EHF09	COS	APPROVED SOURCE/LABELING		3/12/2015	4	HL1B
			Items in walk in cooler needed to be dated.				
	EHF28	COS	ALL OTHER VIOLATIONS		3/12/2015		
			Raw meat being improperly thawed.				

TOOT N TOTUM #26
2222 S POLK ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF759	EHF28	H90 DAY	ALL OTHER VIOLATIONS		3/18/2015	0	HFOL
			End caps needed on lights above coffee area. b)Ceiling tiles replaced in storage area. Correction from last inspection.				

Food Establishment Public Inspection Report

From 3/12/15 thru 3/18/15

ESTABLISHMENT

TOOT N TOTUM #33
2615 S GRAND ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF685					3/12/2015	0	HL1B

TOOT N TOTUM #44
5424 RIVER RD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2151	EHF28	COS	ALL OTHER VIOLATIONS		3/13/2015	3	HL1B

a)Blower covers in walk in cooler in kitchen needed to be cleaned. b)Excess ice in walk in freezer needed to be chipped off and removed.

	EHF25	COS	FOOD CONTACT SURFACES		3/13/2015		

a)Drying rack for clean dishes needed to be cleaned. b)Frozen drink nozzles needed to be cleaned.

Food Establishment Public Inspection Report

From 3/12/15 thru 3/18/15

ESTABLISHMENT

TRINITY LUTHERAN CHURCH SCHOOL

5005 W INTERSTATE 40

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF112	EHF09	COS	APPROVED SOURCE/LABELING		3/12/2015	8	HL1B

Containers unknown food product with no label stored in reach in cooler.
All non easily identifiable foods must be labeled. Church and school foods must be separated.

	EHF12	COS	CROSS CONTAMINATION		3/12/2015		

Raw eggs stored over ready to eat foods. Store eggs below ready to eat foods.

Food Establishment Public Inspection Report

From 3/12/15 thru 3/18/15

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		3/12/2015	0	HL1B

A)Cooler holding at 40 degrees.

	EHF03	IN	HOT HOLDING		3/12/2015		

A)Beef noodles holding at 157 degrees.

WALGREENS #05612
3320 BELL ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF467	EHF28	COS	ALL OTHER VIOLATIONS		3/13/2015	0	HL1B

Blower covers in walk in cooler need to be cleaned. b)Restroom wall tiles need to be repaired.

Food Establishment Public Inspection Report

From 3/12/15 thru 3/18/15

ESTABLISHMENT

WAL-MART SUPERCENTER #3383

4215 CANYON DR

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1232	EHF28	COS	ALL OTHER VIOLATIONS		3/12/2015	0	HFOL

A) Both racks by hand sinks have been removed. If racks are placed back by hand sink a permanent partition will be required.

WESTERN HORSEMAN CLUB

2501 E INTERSTATE 40

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2052					3/13/2015	0	HL1B

Food Establishment Public Inspection Report

From 3/12/15 thru 3/18/15

ESTABLISHMENT

WIENERSCHNITZEL
1507 ROSS ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1231	EHF28	IN	ALL OTHER VIOLATIONS		3/16/2015	0	HFOL
			a)Can opener blade replaced. b)Wire shelves in cooler removed. c)Cooler gaskets cleaned. d)Covered trash can replaced in womens restroom.				
	EHF23	IN	SEWAGE/WASTEWATER		3/16/2015		
			Condensate leak repaired in prep table cooler.				
	EHF20	IN	TOXIC ITEMS		3/16/2015		
			Sanitizer mixed at proper strenth and obtained test strips.				

Food Establishment Public Inspection Report

From 3/12/15 thru 3/18/15

ESTABLISHMENT

WYNDHAM GARDENS
3100 W INTERSTATE 40

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2658	EHF23	H10DAY	SEWAGE/WASTEWATER		3/18/2015	6	HL1B
			Waste water from dishwasher running under dishwasher and across dish wash room. Stagnant waste water is an unsanitary condition. Repair machine or lines as needed to eliminate waste water issue.				
	EHF24	H10DAY	THERMOMETERS		3/18/2015		
			No visable thermometer in reach in cooler in bar. Ensure all coolers have visable thermometers.				
	EHF28	H10DAY	ALL OTHER VIOLATIONS		3/18/2015		
			Remove any unused equipment from kitchen. Broken slicer has food particles at lower blade area. Unused or broken equipment may not be stored in the kitchen.				

Food Establishment Public Inspection Report

From 3/12/15 thru 3/18/15

ESTABLISHMENT

YUMMY CAKES BY KAY
2300 BELL ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2642	EHF28	IN	ALL OTHER VIOLATIONS		3/13/2015	0	HL1B

C. Panels corrected. Wall panels corrected.