Food Establishment Public Inspection Report

From 3/26/15 thru 4/1/15

ESTABLISHMENT

ADVANTAGE SALES & MARKETING

3700 E INTERSTATE 40

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2053	EHF25	COS	FOOD CONTACT SURFACES	Mold found in cooler.	3/28/2015	3	HL1B

Food Establishment Public Inspection Report

From 3/26/15 thru 4/1/15

ESTABLISHMENT

AHVAZ
2413 HOBBS RD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2665	EHF22	H45 DAY	MANAGER KNOWLEDGE/CERTIFIED		3/30/2015	0	H PREOPEN
			Food manager needed at establishment.				
	EHF28	H24 HOUR	ALL OTHER VIOLATIONS		3/30/2015		
			Vinyl coated ceiling tiles for all food prep areas. Wooden shelves need to be sealed or painted. Restrooms need English & Spanish handwashing. Restroom need to be self closing. Back door needs to be self closing. Covered trash needed for restrooms.				
HF2665	EHF28	IN	ALL OTHER VIOLATIONS		3/31/2015	3	HFOL
			a)Back door is self-closing. b)Restrooms are self-closing. c)Spanish and English hand washing signs are in restrooms. d)Covered trash bins are in restrooms. e)Vinyl coated ceiling panels are in food prep areas. f)Wooden shelves have been painted.				
	EHF22	H45 DAY	MANAGER KNOWLEDGE/CERTIFIED		3/31/2015		
			Food manager is needed at this establishment.				

Food Establishment Public Inspection Report

From 3/26/15 thru 4/1/15

ESTABLISHMENT

ARBYS #7490
5214 S WESTERN ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1566	EHF25	COS	FOOD CONTACT SURFACES		4/1/2015	13	HL1B
			Chocolate syrup bottle holder not clean. Clean at each shift.				
	EHF24	COS	THERMOMETERS		4/1/2015		
			No thermometer in reach in cooler.				
	EHF11	COS	PROPER HANDLING RTE		4/1/2015		
			Washed ready to eat tomatoes returned to cardboard box after washing and before slicing. Cardboard is not sanitary. Use plastic or metal pan.				
	EHF19	COS	RODENTS/ANIMALS/OPENINGS		4/1/2015		
			Back door closer disconnected. Door will not self close. Repeat violation this item. Future violations will be charged a $50 reinspection fee.				
	EHF28	COS	ALL OTHER VIOLATIONS		4/1/2015		
			Ice buckets not inverted. Ice buckets will hold stagnant water and catch dust and insects if not inverted. Corner coving broken at slicer area. Repair as needed to allow for a smooth cleanable surface. Date water filters and change according to mfg.				

Food Establishment Public Inspection Report

From 3/26/15 thru 4/1/15

ESTABLISHMENT

Food Establishment Public Inspection Report

From 3/26/15 thru 4/1/15

ESTABLISHMENT

BAPTIST ST ANTHONYS HOSPITAL
1600 WALLACE BLVD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2337	EHF28	COS	ALL OTHER VIOLATIONS		3/27/2015	22	HL1B
			Clean handles to reach in cooler in main kitchen. b)Clean clean dish shelf in kitchen.				
	EHF24	COS	THERMOMETERS		3/27/2015		
			Thermometers needed in several reach in coolers in dining center kitchen.				
	EHF25	COS	FOOD CONTACT SURFACES		3/27/2015		
			Ice dispenser for soda needs to be cleaned. b)Clean gaskets to all reach in coolers. c)Clean shelves in walk in cooler.				
	EHF02	COS	COLD HOLDING		3/27/2015		
			Cut melons in cold hold unit holding at 53F. Must maintain a temp of 41F or below at all times.				
	EHF03	IN	HOT HOLDING		3/27/2015		
			Fried chicken in hot hold holding at 144F. In compliance.				

Food Establishment Public Inspection Report

From 3/26/15 thru 4/1/15

ESTABLISHMENT

BAPTIST ST ANTHONYS HOSPITAL

HF2337	EHF10	COS	SOUND CONDITION	3/27/2015	22	HL1B

Milk found passed expiration date. Discarded. b)Dented cans found in rack for use. Removed.

EHF13	COS	HACCP PLAN/TIME	3/27/2015	

Cut garlic in walk in cooler held passed date mark of 2/25/15. Discarded. b)Cut fruit held passed date mark of 3/11/15.

EHF15	H10DAY	EQUIPMENT ADEQUATE	3/27/2015	

Reach in cooler in kitchen holding at 46F.b)Reach in cooler by salad bar area holding food at 44F. These coolers must hold all PHFs at 41F or below.

Food Establishment Public Inspection Report

From 3/26/15 thru 4/1/15

ESTABLISHMENT

BIEN HOA
1006 E AMARILLO BLVD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2659	EHF13	H 3 DAYS	HACCP PLAN/TIME		3/27/2015	19	HL1B
			All ready-to-eat foods need to have labels with dates.				
	EHF10	COS	SOUND CONDITION		3/27/2015		
			Distressed peppers found in kitchen.				
	EHF02	COS	COLD HOLDING		3/27/2015		
			Raw fish holding at 48F degrees. Must be kept refrigerated or on ice at 41F degrees or below.				
	EHF25	H 3 DAYS	FOOD CONTACT SURFACES		3/27/2015		
			a)All food prep surfaces need to be cleaned. b)Gaskets and handles on reach in coolers need to be cleaned. c)Meat slicer needs to be disassembled and cleaned.				
	EHF23	IN	SEWAGE/WASTEWATER		3/27/2015		
			1 correction from previous inspection.				

Food Establishment Public Inspection Report

From 3/26/15 thru 4/1/15

ESTABLISHMENT

BIEN HOA

HF2659	EHF20	IN	TOXIC ITEMS	3/27/2015	19	HL1B

1 correction from previous inspection.

EHF16	H 3 DAYS	HAND WASH FACILITIES ADEQUATE	3/27/2015	

Hand sink still leaking in kitchen. Must be repaired no later than 3-30-15 or establishment will be shut down.

EHF17	IN	HAND WASH WITH SOAP/TOWELS	3/27/2015	

1 correction from previous inspection.

EHF28	IN	ALL OTHER VIOLATIONS	3/27/2015	

1 correction from previous inspection.

Food Establishment Public Inspection Report

From 3/26/15 thru 4/1/15

ESTABLISHMENT

BIG LOTS #1484
3415 BELL ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF784	EHF28	IN	ALL OTHER VIOLATIONS		3/30/2015	4	HL1B

Restrooms have both English and Spanish hand washing signs.

	EHF10	COS	SOUND CONDITION		3/30/2015		

Dented cans found on shelf for sale; cans were removed. Check cans for big dents or dents on the seam before placing on shelf for sale.

Food Establishment Public Inspection Report

From 3/26/15 thru 4/1/15

ESTABLISHMENT

BRAUMS ICE CREAM #183
4629 S WESTERN ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2357	EHF02	COS	COLD HOLDING		3/31/2015	12	HL1B
			Raw meat held out of refrigeration found at 60 degrees. Must stay at or below 41°F. Limes held without temperature control. Sliced foods must be held cold.				
	EHF08	COS	GOOD HYGIENIC PRACTICES		3/31/2015		
			Hand sink used for other purposes. Hand sink is for hand washing only.				
	EHF20	COS	TOXIC ITEMS		3/31/2015		
			Degreaser found stored in sanitizer bottle. Ensure proper chemicals go in correct bottles.				
	EHF28	COS	ALL OTHER VIOLATIONS		3/31/2015		
			Vent hood has build up along front top. b)Tops of equipment dusty. Push cart dirty. Pans stacked wet. Air dry before stacking.				

Food Establishment Public Inspection Report

From 3/26/15 thru 4/1/15

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		3/27/2015	3	HFOL

Condensate leak in walk in/reach in freezer still needing repaired. If not repaired by 4/7/15 a $50 reinspection fee will be charged.

BROOKDALE SENIOR LIVING
7404 WALLACE BLVD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1968	EHF28	COS	ALL OTHER VIOLATIONS		3/27/2015	0	HFOL

Water filters have date of 1-8-15. Filters state to replace at 6-12 months. Filters are expired. Ensure manufacturers recommendations are followed.

Food Establishment Public Inspection Report

From 3/26/15 thru 4/1/15

ESTABLISHMENT

BROOKDALE SLEEPY HOLLOW

7401 SEVILLE DR

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF499					3/27/2015	0	HFOL

BUCKLES LOUNGE

6800 E INTERSTATE 40

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF571					4/1/2015	0	HL1B

Food Establishment Public Inspection Report

From 3/26/15 thru 4/1/15

ESTABLISHMENT

BUNS OVER TEXAS
6045 SW 34TH AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2015	EHF28	H10DAY	ALL OTHER VIOLATIONS		3/27/2015	19	HL1B
			Invert ice buckets. Mops need to be stored with the handle pointing up. Clean blower covers in walk in cooler. Clean soda pumps in back. Obtain chlorine test strips. Clean all shelves in walk in cooler. Lemons must be covered. Repeat.				
	EHF25	H10DAY	FOOD CONTACT SURFACES		3/27/2015		
			A)Slicer not cleaned properly.B)Phone found on food prep table. C)Case of vegetable on floor in walk in. D)Onions stored on floor.				
	EHF20	COS	TOXIC ITEMS		3/27/2015		
			Chemical bottle with no label.				
	EHF02	COS	COLD HOLDING		3/27/2015		
			Sliced tomatoes on self serve bar holding at 47 F.				
	EHF10	COS	SOUND CONDITION		3/27/2015		
			Dented cans found in walk in cooler and in dry storage.				

Food Establishment Public Inspection Report

From 3/26/15 thru 4/1/15

ESTABLISHMENT

BUNS OVER TEXAS

HF2015	EHF09	COS	APPROVED SOURCE/LABELING	3/27/2015	19	HL1B

Large platic container of white granular food not labeled.

BUTTONS & BOWS PRESCHOOL

3815 S LIPSCOMB ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFD21	EHF19	H 3 DAYS	RODENTS/ANIMALS/OPENINGS		3/30/2015	3	HL1B

Mice droppings found in cabinets. Facility treated for mice by Combat Pest Control on March 7, 2015.

Food Establishment Public Inspection Report

From 3/26/15 thru 4/1/15

ESTABLISHMENT

CHIPOTLE MEXICAN GRILL

2414 S GEORGIA ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2500	EHF22	H 3 DAYS	MANAGER KNOWLEDGE/CERTIFIED		3/26/2015	3	HFOL
			Food manager is needed at establishment .A $50 reinspection fee will be issued to this establishment for non-compliance. Establishment must obtain a food manager by 3/29/15 and the reinpection fee must be paid by 3/29/15.				
HF2500	EHF22	IN	MANAGER KNOWLEDGE/CERTIFIED		3/31/2015	0	HFOL
			Corrected.				

Food Establishment Public Inspection Report

From 3/26/15 thru 4/1/15

ESTABLISHMENT

CHURCHS CHICKEN #592
2002 S GEORGIA ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF980	EHF17	COS	HAND WASH WITH SOAP/TOWELS		3/30/2015	27	HL1B
			Disposable towels needed at hand sink in kitchen. Disposable towels must be supplied at all times for hand sinks.				
	EHF10	COS	SOUND CONDITION		3/30/2015		
			Jalapeno cans found heavily dented. Removed.				
	EHF13	COS	HACCP PLAN/TIME		3/30/2015		
			Date mark needed on RTE coleslaw in walk in cooler.				
	EHF15	H10DAY	EQUIPMENT ADEQUATE		3/30/2015		
			Reach in cooler by cold hold holding at 49F. Must hold at 41F or below. 10 days to repair.				
	EHF02	COS	COLD HOLDING		3/30/2015		
			A piece of raw chicken sitting out by chicken prep. holding at 67F. Discarded.				

Food Establishment Public Inspection Report

From 3/26/15 thru 4/1/15

ESTABLISHMENT

CHURCHS CHICKEN #592

HF980	EHF03	COS	HOT HOLDING	3/30/2015	27	HL1B

Top chicken strips under hot hold holding at 125F. Rapidly reheated.

	EHF28	H10DAY	ALL OTHER VIOLATIONS	3/30/2015

Label needed for powdered grease cleaner.Replace gaskets to walkin cooler.Tiles in walkin cooler need regrouted. Walkin cooler doors needs repaired-smooth & easily cleanable. Wall along outside of walkin cooler needs repaired-smooth & easily cleanable.

	EHF25	H10DAY	FOOD CONTACT SURFACES	3/30/2015

Clean: grease buildup under hot holding units, single service container, food prep scissors, lids for raw chicken-walkin, reachin cooler gaskets and top of dish drying rack. Pans found with old date mark stickers on them. Must be removed before washing.

Food Establishment Public Inspection Report

From 3/26/15 thru 4/1/15

ESTABLISHMENT

COUNTRY PRIDE
5909 WINEINGER RD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF144	EHF28	H90 DAY	ALL OTHER VIOLATIONS		4/1/2015	8	HL1B
			A)Hole in wall by bathroom must be patched by next inspection.				
	EHF02	IN	COLD HOLDING		4/1/2015		
			A)Cooler holding at 40 degrees.				
	EHF01	COS	COOLING FOR COOKED FOOD		4/1/2015		
			A)Fries that have been flash cooked were found at 52 degrees from the night before. Fries must reach 41 degrees within 6 hours. Discarded.				
	EHF20	COS	TOXIC ITEMS		4/1/2015		
			A)Chemicals stored next to soda boxes. Chemicals must be stored separately from all food and single service items.				

Food Establishment Public Inspection Report

From 3/26/15 thru 4/1/15

ESTABLISHMENT

DOLLAR GENERAL #6422
7125 BELL ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1082	EHF24	COS	THERMOMETERS		4/1/2015	7	HL1B
			Thermometers needed in all cold hold equipment.				
	EHF10	COS	SOUND CONDITION		4/1/2015		
			Cracked eggs found. b)Dented cans found.				
	EHF28	H90 DAY	ALL OTHER VIOLATIONS		4/1/2015		
			Milk cooler has a foul odor. Cooler is clean and at temp.				

Food Establishment Public Inspection Report

From 3/26/15 thru 4/1/15

ESTABLISHMENT

DOMINOS PIZZA
907 23RD ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFC310	EHF28	IN	ALL OTHER VIOLATIONS		3/30/2015	0	HFOL
			a)Corrected. b)Corrected.				
	EHF24	IN	THERMOMETERS		3/30/2015		
			Corrected.				
	EHF23	IN	SEWAGE/WASTEWATER		3/30/2015		
			Corrected.				

Food Establishment Public Inspection Report

From 3/26/15 thru 4/1/15

ESTABLISHMENT

DUKE TRACYS

3101 SW 26TH AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1129	EHF28	COS	ALL OTHER VIOLATIONS		3/30/2015	0	HL1B

Gaskets to reach in cooler needed to be cleaned. English and Spanish hand washing signs needed for mens restroom. Blowers to beer cooler needed to be cleaned.

EDDIES NAPOLIS ITALIAN RESTAUR

700 S TAYLOR ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2258	EHF15	IN	EQUIPMENT ADEQUATE		3/26/2015	0	HFOL

Corrected from previous inspection.

Food Establishment Public Inspection Report

From 3/26/15 thru 4/1/15

ESTABLISHMENT

EL DURANGO BAR

5410 E AMARILLO BLVD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2496	EHF22	IN	MANAGER KNOWLEDGE/CERTIFIED		3/27/2015	0	HFOL

Food manager obtained.

Food Establishment Public Inspection Report

From 3/26/15 thru 4/1/15

ESTABLISHMENT

FAT BOYS
104 N 23RD ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFC337	EHF02	IN	COLD HOLDING		3/30/2015	5	HL1B
			A)Potato salad holding at 40 degrees.				
	EHF03	COS	HOT HOLDING		3/30/2015		
			A)Chopped beef holding at 121 degrees. Must be kept at 135 degrees or above at all times.				
	EHF28	H90 DAY	ALL OTHER VIOLATIONS		3/30/2015		
			A)Clean blower covers in walk in cooler. B)Stack all raw foods according to cooking temp. C)A partition is needed by hand sink to prevent splash on buns.				

Food Establishment Public Inspection Report

From 3/26/15 thru 4/1/15

ESTABLISHMENT

FRIENDSHIP RANCH
1108 24TH ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFC136	EHF02	IN	COLD HOLDING		3/30/2015	0	HL1B

Cooler holding at 40°F.

FROSTY TREATS OF TEXAS INC
1017 SW 4TH AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1491	EHF27	IN	ESTABLISHMENT PERMIT		3/27/2015	0	HFOL

Corrected from previous inspection.

Food Establishment Public Inspection Report

From 3/26/15 thru 4/1/15

ESTABLISHMENT

HOLLYWOOD 16
9100 CANYON DR

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF21	EHF28	H90 DAY	ALL OTHER VIOLATIONS		4/1/2015	0	HL1B

Place end piece on counter at South end of service line by next inspection. Two corrections from previous inspection.

HOOTERS
8101 W INTERSTATE 40

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2620					3/27/2015	0	HFOL

Food Establishment Public Inspection Report

From 3/26/15 thru 4/1/15

ESTABLISHMENT

HP ICE LLC
7148 BELL ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2663					3/30/2015	0	H PREOPEN

IN-N-OUT DRIVE THRU
4602 SW 45TH AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2328	EHF25	COS	FOOD CONTACT SURFACES		4/1/2015	3	HL1B

Tea nozzle not clean. Ensure nozzles are disassembled during cleaning.

Food Establishment Public Inspection Report

From 3/26/15 thru 4/1/15

ESTABLISHMENT

JAN WERNER ADULT DAYCARE
3105 S FILLMORE ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2664	EHF28	H10DAY	ALL OTHER VIOLATIONS		3/26/2015	0	H PREOPEN
			Self closing hinge needed on back door.				
	EHF22	H45 DAY	MANAGER KNOWLEDGE/CERTIFIED		3/26/2015		
			Food manager needed within 45 days.				

Food Establishment Public Inspection Report

From 3/26/15 thru 4/1/15

ESTABLISHMENT

KALABAYDH

6007 E AMARILLO BLVD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2660	EHF21	H10DAY	MANUAL WARE WASHING		3/27/2015	6	HL1B
			Dishwasher still not sanitizing. Must be repaired by 4-7-15. For now, dishes must be washed, rinsed and sanitized in the 3 compartment sink. For chlorine sanitizer 50ppm.				
	EHF19	IN	RODENTS/ANIMALS/OPENINGS		3/27/2015		
			Front door sweep repaired.				
	EHF28	IN	ALL OTHER VIOLATIONS		3/27/2015		
			1 Correction from pre-opening inspection.				
	EHF18	H10DAY	INSECT CONTAMINATION		3/27/2015		
			Establishment must be treated for insects by 4-7-15 by a licensed pesticide company.				
	EHF25	IN	FOOD CONTACT SURFACES		3/27/2015		
			1 Correction from pre-opening inspection.				

Food Establishment Public Inspection Report

From 3/26/15 thru 4/1/15

ESTABLISHMENT

KIDS KOLLEGE
2620 RUSSELL LONG BLVD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFC276	EHF02	IN	COLD HOLDING		3/30/2015	0	HL1B

Cooler holding at 40°F.

KWAHADI HERITAGE INC
9151 E INTERSTATE 40

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1037					3/28/2015	0	HL1B

Food Establishment Public Inspection Report

From 3/26/15 thru 4/1/15

ESTABLISHMENT

LA CHOZA
1405 N GRAND ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF864	EHF18	H10DAY	INSECT CONTAMINATION		3/26/2015	6	HL1B
			Evidence of roaches in kitchen. A licensed pest control company needs to treat the establishment every month.				
	EHF28	H30 DAY	ALL OTHER VIOLATIONS		3/26/2015		
			a)Walls and ceilings in dry storage need to be smooth and easily cleanable. Complete by 4-27-15. b)Dry storage needs to be cleaned and organized. Remove all items that are not needed. Complete by 4-27-15. c)2 corrections from previous inspection.				
	EHF25	IN	FOOD CONTACT SURFACES		3/26/2015		
			1 correction from previous inspection.				
	EHF19	H10DAY	RODENTS/ANIMALS/OPENINGS		3/26/2015		
			Door sweep on back screen door needs repaired if door is going to be left open. Repair by 4/6/15.				

Food Establishment Public Inspection Report

From 3/26/15 thru 4/1/15

ESTABLISHMENT

LA SUPER ECONOMICA
1011 N BUCHANAN ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2255	EHF19	H10DAY	RODENTS/ANIMALS/OPENINGS		3/27/2015	23	HFOL
			Back doors and garage sweeps need repaired.				
	EHF23	H10DAY	SEWAGE/WASTEWATER		3/27/2015		
			Condensate leak in walk in freezer in meat department.				
	EHF15	H10DAY	EQUIPMENT ADEQUATE		3/27/2015		
			Bakery walk in cooler holding at 52°F. Must be 41°F or below.				
	EHF10	H10DAY	SOUND CONDITION		3/27/2015		
			Dented cans found on shelves.				
	EHF09	H10DAY	APPROVED SOURCE/LABELING		3/27/2015		
			Cheese containers in cold hold in meat dept. found without proper labeling. Must have manufacturers name, ingredients and common name on label.				

Food Establishment Public Inspection Report

From 3/26/15 thru 4/1/15

ESTABLISHMENT

LA SUPER ECONOMICA

HF2255	EHF25	H10DAY	FOOD CONTACT SURFACES	3/27/2015	23	HFOL

Scales, batter, mixers, meat slicers and can opener need to be cleaned.

	EHF28	H10DAY	ALL OTHER VIOLATIONS	3/27/2015

Clean up trash in dry storage. b)Clean food up under hot hold cabinet in meat department.

	EHF18	H10DAY	INSECT CONTAMINATION	3/27/2015

Establishment needs to be treated for insects monthly by a licensed pest control specialist.

Food Establishment Public Inspection Report

From 3/26/15 thru 4/1/15

ESTABLISHMENT

LINS GRAND BUFFET
8440 W INTERSTATE 40

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1265	EHF28	H10DAY	ALL OTHER VIOLATIONS		3/26/2015	3	HINVEST
			a)Wooden shelves in dry storage have been lined. In. b)Employee food sign needed to walk in freezer and reach in cooler. d)Clean air vents in establishment. e)Clean walls in dry storage.				
	EHF25	H10DAY	FOOD CONTACT SURFACES		3/26/2015		
			a)Walk in coolers have new shelves. In. b) Freezer shelves need to be replaced or lined. Top shelf in front of wok need to be cleaned. Gaskets for walk in need to be replaced.(Gaskets are on order). 10 dayes. e)Ice cream cup tray needs to be cleaned.				
	EHF15	IN	EQUIPMENT ADEQUATE		3/26/2015		
			a)Cold hold unit on buffet line holding PHFs at 36F. Cold hold unit by wok holding PHFs at 40F. IN.				
	EHF13	IN	HACCP PLAN/TIME		3/26/2015		
			All RTE cooked and pre-cooked foods have date marks on containers. IN				
	EHF02	IN	COLD HOLDING		3/26/2015		
			Sushi in cold hold holding at 39F. In compliance. b)Cut melons in buffet cold hold at 38F. In compliance. c)Garlic in oil in refrigerated unit holding at 39F. In compliance.				

Food Establishment Public Inspection Report

From 3/26/15 thru 4/1/15

ESTABLISHMENT

LINS GRAND BUFFET

HF1265	EHF03	IN	HOT HOLDING	3/26/2015	3	HINVEST

a)Fried corn nuggets in buffet hot hold holding at 155F. b)Fried chicken in buffet hot hold holding at 178F.

	EHF12	IN	CROSS CONTAMINATION	3/26/2015

a)Chicken stored under beef in walk in cooler. IN. b)All cooked and RTE foods are covered to prevent cross contamination. IN

Food Establishment Public Inspection Report

From 3/26/15 thru 4/1/15

ESTABLISHMENT

LITTLE CAESARS PIZZA
3400 BELL ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2405	EHF21	H10DAY	MANUAL WARE WASHING		4/1/2015	9	HL1B
			Sanitizer dispenser not functioning properly. Needs to be prepared within 10 days.				
	EHF22	H45 DAY	MANAGER KNOWLEDGE/CERTIFIED		4/1/2015		
			Food manager card has expired and needs to be renewed.				
	EHF25	COS	FOOD CONTACT SURFACES		4/1/2015		
			a)Can opener needed to be cleaned. b)All wire shelves needed to be cleaned.				
	EHF28	COS	ALL OTHER VIOLATIONS		4/1/2015		
			Bulk food containers must be labeled.				

Food Establishment Public Inspection Report

From 3/26/15 thru 4/1/15

ESTABLISHMENT

MARTY'S CONCESSIONS
3301 SE 10TH AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1398	EHF24	COS	THERMOMETERS		3/27/2015	3	HL1B

Thermometer not reading accurately in cooler and needs to be replaced.

Food Establishment Public Inspection Report

From 3/26/15 thru 4/1/15

ESTABLISHMENT

MCDONALDS

1815 S GRAND ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2321	EHF25	COS	FOOD CONTACT SURFACES		3/30/2015	0	HL1B

Corrected from previous inspection.

400 E AMARILLO BLVD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1190	EHF25	COS	FOOD CONTACT SURFACES		4/1/2015	6	HL1B

Remove all time stamps from dishes when washing.

	EHF28	COS	ALL OTHER VIOLATIONS		4/1/2015		

Clean pans found stacked wet. Insure all pans are air dryed prior to stacking.

	EHF20	COS	TOXIC ITEMS		4/1/2015		

Window cleaner stored in sanitizer bottle.

Food Establishment Public Inspection Report

From 3/26/15 thru 4/1/15

ESTABLISHMENT

MCDONALDS

4402 TECKLA BLVD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1465	EHF23	IN	SEWAGE/WASTEWATER		4/1/2015	0	HFOL

Condensation leak in freezer is repaired. In compliance.

	EHF21	IN	MANUAL WARE WASHING		4/1/2015		

Dish machine is sanitizing at 100PPM chlorine. In compliance.

715 S LAKESIDE ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1901	EHF25	H 3 DAYS	FOOD CONTACT SURFACES		3/27/2015	3	HL1B

A)Iced coffee maker needs to be cleaned.(COS) B)Soda machine nozzles in dining room need to be cleaned. C)Ice machine in dining room needs to be cleaned.

Food Establishment Public Inspection Report

From 3/26/15 thru 4/1/15

ESTABLISHMENT

MONASTERY OF BLESSED SACRAMENT

4201 NE 18TH AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF875	EHF22	H45 DAY	MANAGER KNOWLEDGE/CERTIFIED		4/1/2015	6	HL1B
			Food manager card expired on 3/11/15. Must be renewed by 4/10/15 to avoid penalty. You have 45 days to obtain a new food manager card.				
	EHF15	H10DAY	EQUIPMENT ADEQUATE		4/1/2015		
			Both reach in coolers are holding at 50F degrees. Must be 41F degrees or lower. May be due to storing too much at a time.				
	EHF28	H10DAY	ALL OTHER VIOLATIONS		4/1/2015		
			a)Shelves inside reach in coolers need to be cleaned off. b)Gaskets on reach in coolers need to be cleaned. c)Food items found stored on the floor.				

Food Establishment Public Inspection Report

From 3/26/15 thru 4/1/15

ESTABLISHMENT

NATIONAL MS SOCIETY
3001 SE 34TH AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT5259	EHF11	COS	PROPER HANDLING RTE		3/28/2015	5	HL1B FOOD

Gloves,utensils or napkins must be used to grab cinnamon rolls.

NATURAL GROCERS BY VITAMIN COT
7400 SW 34TH AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1724	EHF10	COS	SOUND CONDITION		4/1/2015	4	HL1B

Dented cans found stored on shelf for sale. Can were removed.

Food Establishment Public Inspection Report

From 3/26/15 thru 4/1/15

ESTABLISHMENT

NORDIC GALLEY BAKERI
7402 SW 34TH AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2236	EHF10	H10DAY	SOUND CONDITION		3/27/2015	26	HL1B
			Numerous containers food product stored open. Food containers must be reclosed to prevent contamination. Food marked refrigerate after open found not refrigerated.				
	EHF09	H10DAY	APPROVED SOURCE/LABELING		3/27/2015		
			Container non easily identifiable food not labeled. Spray bottle of clear liquid not labeled.				
	EHF02	COS	COLD HOLDING		3/27/2015		
			Reach in refrigerator/freezer not at proper temp. All cold hold units must hold at 41°F or below. Chicken held out of temp control found at 124°F. Potentially hazardous foods may not be held out of temp control.				
	EHF08	COS	GOOD HYGIENIC PRACTICES		3/27/2015		
			Hand sink used for other purposes. Hand sinks are for hand wash only. Cell phone and open employee drink on food prep table. These items are not clean and may not be stored on a food prep table.				
	EHF19	COS	RODENTS/ANIMALS/OPENINGS		3/27/2015		
			Back door open when not in use.Doors must stay closed if not being used.				

Food Establishment Public Inspection Report

From 3/26/15 thru 4/1/15

ESTABLISHMENT

NORDIC GALLEY BAKERI

HF2236	EHF23	H10DAY	SEWAGE/WASTEWATER	3/27/2015	26	HL1B

Leak at 3 bay sink drain. Repair as needed.

	EHF28	H10DAY	ALL OTHER VIOLATIONS	3/27/2015		

Bulk container lids need to be cleaned. To go containers must be inverted. Small fan dirty. Air vents need to be cleaned. Top of coffee machine and ice machine dusty.

	EHF25	H10DAY	FOOD CONTACT SURFACES	3/27/2015		

Make table cutting board not clean. Utensil containers. Coffee filters not covered. Filters must be stored protected. Inside ice machine needs cleaned. All reach in coolers need to be cleaned. All shelves, gaskets, bottom. Rolling pins on dirty rack.

OPPORTUNITY SCHOOL

1525 N GRAND ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFD42	EHF28	H60 DAY	ALL OTHER VIOLATIONS		3/26/2015	0	HOTHER

All air vents need to be cleaned.

Food Establishment Public Inspection Report

From 3/26/15 thru 4/1/15

ESTABLISHMENT

PALACE COFFEE CO
817 S POLK ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2513					4/1/2015	0	HL1B

PAVILLARD LEARNING CENTER
2404 SW 45TH AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFD11					3/31/2015	0	HL1B

Food Establishment Public Inspection Report

From 3/26/15 thru 4/1/15

ESTABLISHMENT

PILOT TRAVEL CENTER #723
9601 E INTERSTATE 40

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1971	EHF28	COS	ALL OTHER VIOLATIONS		4/1/2015	7	HL1B
			Floor in dry storage needs to be swept.				
	EHF25	COS	FOOD CONTACT SURFACES		4/1/2015		
			Date stickers/date sticker residue found on dishes.				
	EHF08	COS	GOOD HYGIENIC PRACTICES		4/1/2015		
			Pizza sausage found in hand sink. Hand sinks are to be used for hand washing only.				

Food Establishment Public Inspection Report

From 3/26/15 thru 4/1/15

ESTABLISHMENT

PIZZA PLANET
6801 BELL ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF94	EHF02	IN	COLD HOLDING		4/1/2015	0	HFOL
			A)Cooler holding at 40 degrees.				
	EHF23	IN	SEWAGE/WASTEWATER		4/1/2015		
			A)Corrected.				

Food Establishment Public Inspection Report

From 3/26/15 thru 4/1/15

ESTABLISHMENT

PLUM CREEK HEALTHCARE CENTER

5601 PLUM CREEK DR

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1997	EHF25	H24 HOUR	FOOD CONTACT SURFACES		3/27/2015	33	HL1B
			Clean: bottome of reachin cooler, tea nozzle residue, container for utensil storage, entire drying rack, rack for pots, meat slicer, reachin cooler shelves, insultated containers used for keeping food hot, lids found under hot hold on shelves.				
	EHF21	H24 HOUR	MANUAL WARE WASHING		3/27/2015		
			Test strips for chlorine sanitizing dish machine reading below 50ppm. Dish machine was out of sanitizer at time of inspection. Order was placed for more sanitizer.				
	EHF16	H 3 DAYS	HAND WASH FACILITIES ADEQUATE		3/27/2015		
			Hand sink by serving area is not in service. A hand sink is needed for food service.				
	EHF12	COS	CROSS CONTAMINATION		3/27/2015		
			Ice scoop stored in scoop holder with molded towel and other trash. Trash was found with exposed single servce lids. Discarded.				
	EHF15	H 3 DAYS	EQUIPMENT ADEQUATE		3/27/2015		
			Reach in cooler holding PHFs at 58F. Refrigerated units must hold PHFs at 41F or below at all times.				

Food Establishment Public Inspection Report

From 3/26/15 thru 4/1/15

ESTABLISHMENT

PLUM CREEK HEALTHCARE CENTER

HF1997	EHF03	COS	HOT HOLDING	3/27/2015	33	HL1B

Cooked chicken sitting in grease strainer in frying area holding at 104F. All PHFs must hold at 135F or above or be refrigerated and held at 41F or below at all times. Chicken was discarded.

EHF08	COS	GOOD HYGIENIC PRACTICES	3/27/2015	

Cellphone on top of food contact surface.Must be placed in separate area away from food contact surfaces & food.Molded beverage found w/out lid or straw in fd prep area.Discarded.Employee coat stored on top of single service items & prepacked food items.

EHF10	COS	SOUND CONDITION	3/27/2015	

Molded lettuce in walk in cooler. Squash found in not sound condition in walk in cooler.

EHF13	COS	HACCP PLAN/TIME	3/27/2015	

Sliced ham found passed seven day date mark in reach in cooler. Discarded.

EHF28	H10DAY	ALL OTHER VIOLATIONS	3/27/2015	

Cup used as scoop for flour needs a handle & handle must stay out of product.Airvent above insulated containers needs cleaned.Missing tile in dry storage needs replaced.Blade to can opener needs sharpened. Light shield needs repaired/replaced.

HF1997	EHF28	H10DAY	ALL OTHER VIOLATIONS	3/28/2015	3	HL1B

Missing tile in dry storage needs to be replaced (10 days). Light shield above serving area needs to be repaired or replaced (10 days). Four corrections from last inspection.

Food Establishment Public Inspection Report

From 3/26/15 thru 4/1/15

ESTABLISHMENT

PLUM CREEK HEALTHCARE CENTER

HF1997	EHF15	H 3 DAYS	EQUIPMENT ADEQUATE	3/28/2015	3	HL1B

Reach in cooler holding PHFs holding at 52F. Refrigerated units must hold PHFs at 41F or below at all times. (3 days to repair).

EHF16	IN	HAND WASH FACILITIES ADEQUATE	3/28/2015	

Corrected from last inspection.

EHF25	IN	FOOD CONTACT SURFACES	3/28/2015	

10 corrections from last inspection.

PURE WATER TECH WEST

7400 SW 34TH AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1733					4/1/2015	0	HL1B

Food Establishment Public Inspection Report

From 3/26/15 thru 4/1/15

ESTABLISHMENT

QUAIL CREEK SURGICAL HOSPITAL
6819 PLUM CREEK DR

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF206	EHF28	COS	ALL OTHER VIOLATIONS		3/26/2015	13	HL1B
			Clean bottom fo reach in freezer. b)Clean gaskets to reach in coolers. c)Label bulk containers for flour and sugar.				
	EHF27	IN	ESTABLISHMENT PERMIT		3/26/2015		
			Food establishment permit is current and posted.				
	EHF15	IN	EQUIPMENT ADEQUATE		3/26/2015		
			Reach in coolers holding PHFs at 35F. In compliance.				
	EHF13	COS	HACCP PLAN/TIME		3/26/2015		
			Food items found without date marks in reach in cooler. All RTE, cooked and pre-cooked foods held longer than 24 hrs in establishment must have date mark.				
	EHF08	COS	GOOD HYGIENIC PRACTICES		3/26/2015		
			Employee seen eating and drinking from cup without a lid or straw in kitchen. Eating must be done in separate designated area for employees that is away from food prep areas. All cups must have a lid and straw in kitchen.				

Food Establishment Public Inspection Report

From 3/26/15 thru 4/1/15

ESTABLISHMENT

QUAIL CREEK SURGICAL HOSPITAL

HF206	EHF03	COS	HOT HOLDING	3/26/2015	13	HL1B

Chicken fried chicken holding at 120F above stove top. Chicken was rapidly reheated.

RED ROBIN

8720 W INTERSTATE 40

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2319	EHF15	IN	EQUIPMENT ADEQUATE		4/1/2015	0	HFOL

Table top cold hold unit holding PHFs at 38F. In compliance.

Food Establishment Public Inspection Report

From 3/26/15 thru 4/1/15

ESTABLISHMENT

SCHLOTZSKYS DELI
1612 ROSS ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF517	EHF25	COS	FOOD CONTACT SURFACES		3/26/2015	3	HL1B

a)Utensil containers needed to be cleaned. b)Ice scoop at soda machine stored on soda machine drain rack.

SONIC DRIVE IN
7701 W INTERSTATE 40

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF341					3/27/2015	0	HFOL

Food Establishment Public Inspection Report

From 3/26/15 thru 4/1/15

ESTABLISHMENT

SOUTH GEORGIA ELEMENTARY
5018 SUSAN DR

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF31	EHF28	H30 DAY	ALL OTHER VIOLATIONS		4/1/2015	7	HL1B
			a)Shelves under food line needs to be repainted. Surface must be smooth and easily cleanable. b)Invert single service items to prevent potential cross contamination c)A sneeze shield is needed on food line to prevent contamination by consumers.(30-days)				
	EHF20	H 3 DAYS	TOXIC ITEMS		4/1/2015		
			Test strip for sanitizer reading over 400PPM quat. Work order was placed. (3-days to correct).				
	EHF03	IN	HOT HOLDING		4/1/2015		
			Corn dogs holding at 157° on hot hold.				
	EHF10	COS	SOUND CONDITION		4/1/2015		
			Can found dented on bottom seam. Removed.				

Food Establishment Public Inspection Report

From 3/26/15 thru 4/1/15

ESTABLISHMENT

SPORTS WORLD
9400 INTERSTATE 27

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFR21	EHF14	IN	WATER SUPPLY		3/28/2015	0	HFOL
			Water sample test required monthly-sample results taken 3/25/15. TCEQ PWS 1910049				
	EHF22	IN	MANAGER KNOWLEDGE/CERTIFIED		3/28/2015		
			Discussed food manager class for manager, attend class for free if you do not need certificate.				
	EHF28	H90 DAY	ALL OTHER VIOLATIONS		3/28/2015		
			Clean exterior ice machine in basement. Clean and seal floor in basement at storage room.				

Food Establishment Public Inspection Report

From 3/26/15 thru 4/1/15

ESTABLISHMENT

ST FRANCIS KNIGHTS OF COLUMBUS

5005 KLINKE RD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT5262					3/27/2015	0	HL1B FOOD

Food Establishment Public Inspection Report

From 3/26/15 thru 4/1/15

ESTABLISHMENT

STAYBRIDGE SUITES
36 WESTERN PLAZA DR

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2224	EHF28	COS	ALL OTHER VIOLATIONS		3/26/2015	16	HL1B
			Coffee filters need to be covered to prevent potential cross contamination. Frozen food items thawing without refrigeration. Proper thawing procedure includes thawing under refrigeration or under cool, running water.				
	EHF25	COS	FOOD CONTACT SURFACES		3/26/2015		
			Clean: in ice machine, ice dispenser-soda machine, cart by ice machine. Coffee mugs & drinking glasses stored on disposable towels. Must be stored on top of disposable towels. Surface must be smooth & easliy cleanable.				
	EHF15	IN	EQUIPMENT ADEQUATE		3/26/2015		
			Reach in cooler keeping PHFs at 38F. In compliance.				
	EHF10	COS	SOUND CONDITION		3/26/2015		
			Unopened gallon of milk found passed expiration of 3/24/15. Milk was discarded.				
	EHF13	COS	HACCP PLAN/TIME		3/26/2015		
			Food items found without date marks in reach in cooler. All RTE, cooked and pre-cooked foods held longer than 24 hrs in a establishment must have a date mark.				

Food Establishment Public Inspection Report

From 3/26/15 thru 4/1/15

ESTABLISHMENT

STAYBRIDGE SUITES

HF2224	EHF03	IN	HOT HOLDING	3/26/2015	16	HL1B

Sausage in hot hold holding at 166F. In compliance.

	EHF02	COS	COLD HOLDING	3/26/2015		

Milk in insulated container holding milk at 45F. Keep container in ice in order to keep temperature at 41F or below.

SUBWAY

7401 SW 45TH AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1499	EHF28	COS	ALL OTHER VIOLATIONS		4/1/2015	0	HL1B

Shelves rusty and peeling plastic coating. Repair or replace.

Food Establishment Public Inspection Report

From 3/26/15 thru 4/1/15

ESTABLISHMENT

SUBWAY #25567-216
1412 ROSS ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1205	EHF28	H10DAY	ALL OTHER VIOLATIONS		3/26/2015	6	HL1B
			a)Light bulb in walk in freezer needs to be replaced. b)Floor in walk in cooler and freezer needs to be cleaned. c)Door gaskets and inside of drive up window cooler needs to be cleaned.d)Clean pans found stacked wet. Air dry completly prior to stacking.				
	EHF21	H10DAY	MANUAL WARE WASHING		3/26/2015		
			Establishment not following proper dishwashing procedure. Proper procedure is:Wash with soap, rinse with water, sanitize, air dry. Rinse sink drain needs a plug.				
	EHF25	COS	FOOD CONTACT SURFACES		3/26/2015		
			a)Scales found stored dirty on clean dish shelf. b)Back room prep table shelf needs to be cleaned. c)Front prep line storage shelf needs to be cleaned. d)Inside of microwave needs to be cleaned.				

Food Establishment Public Inspection Report

From 3/26/15 thru 4/1/15

ESTABLISHMENT

SUBWAY/TRAVEL CENTER #436

715 S LAKESIDE ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF709	EHF28	H 3 DAYS	ALL OTHER VIOLATIONS		3/27/2015	0	HL1B
			Clean condensate ice out of walk in freezer.				
HF709	EHF28	IN	ALL OTHER VIOLATIONS		3/30/2015	0	HFOL
			Corrected from previous inspection.				

Food Establishment Public Inspection Report

From 3/26/15 thru 4/1/15

ESTABLISHMENT

TACO BELL

2010 ROSS-OSAGE DR

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1230	EHF28	COS	ALL OTHER VIOLATIONS		3/30/2015	0	HL1B

Old date marking stickers found on clean pans. Remove all old date marking stickers when washing dishes.

	EHF03	IN	HOT HOLDING		3/30/2015		

Ground beef holding at 168F. In compliance.

Food Establishment Public Inspection Report

From 3/26/15 thru 4/1/15

ESTABLISHMENT

TACO VILLA #18
110 N 23RD ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFC301	EHF04	COS	PROPER COOKING TEMPERATURES		3/30/2015	5	HL1B
			A)Ground beef cooked to 145 degrees before being made ready to serve. Ground beef must be cooked to 155 degrees. Reheated.				
	EHF02	IN	COLD HOLDING		3/30/2015		
			A)Tomatoes holding at 40 degrees.				
	EHF28	COS	ALL OTHER VIOLATIONS		3/30/2015		
			A)Hand sink is sticky and must be cleaned. B)Do not store food products under condensate lines in walk in cooler.				

Food Establishment Public Inspection Report

From 3/26/15 thru 4/1/15

ESTABLISHMENT

TACO VILLA #5
3301 S COULTER ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF397	EHF28	H90 DAY	ALL OTHER VIOLATIONS		4/1/2015	12	HL1B
			All missing floor tiles need to be replaced by next inspection.				
	EHF02	COS	COLD HOLDING		4/1/2015		
			Tomatoes holding at 45°F.Ice was added to cold hold table.				
	EHF08	COS	GOOD HYGIENIC PRACTICES		4/1/2015		
			Ice found in hand sink. Hand sink is for hand washing only.				
	EHF25	COS	FOOD CONTACT SURFACES		4/1/2015		
			Tea nozzles needed to be cleaned. Utensils found dirty stored with clean utensils. Knives stores dirty in knife box. Outside of knife box needed to be cleaned. Ice machine needed to be cleaned. Can opener holder needed to be cleaned.				

Food Establishment Public Inspection Report

From 3/26/15 thru 4/1/15

ESTABLISHMENT

TAMMES TENDER TOUCH TOO
1009 S HIGHLAND ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFD64	EHF02	IN	COLD HOLDING		3/27/2015	0	HL1B

All cold hold units holding at 41F or below. In compliance.

TARGET STORE #221
8201 W INTERSTATE 40

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF756	EHF28	IN	ALL OTHER VIOLATIONS		3/30/2015	0	HFOL

Floor in back room of Starbucks repaired.

Food Establishment Public Inspection Report

From 3/26/15 thru 4/1/15

ESTABLISHMENT

TAYLOR FOOD MART #2005
5000 E INTERSTATE 40

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2190	EHF28	H 3 DAYS	ALL OTHER VIOLATIONS		3/27/2015	3	HFOL
			b)Corrected from previous inspection. c)Soda syrup needs to be cleaned off of wall behind soda syrup bags on rack. (3 days)				
	EHF23	H 3 DAYS	SEWAGE/WASTEWATER		3/27/2015		
			Water leaking from somewhere inside wall and forming a sizable pool under hand sink.				
	EHF19	IN	RODENTS/ANIMALS/OPENINGS		3/27/2015		
			Corrected from previous inspection.				
HF2190	EHF23	H10DAY	SEWAGE/WASTEWATER		4/1/2015	3	HFOL
			Water leak still not fixed. This is the second notice. If not corrected by next inspection a $50 reinspection fee will be charged.				
	EHF28	IN	ALL OTHER VIOLATIONS		4/1/2015		
			Corrected from last inspection.				

Food Establishment Public Inspection Report

From 3/26/15 thru 4/1/15

ESTABLISHMENT

TAYLOR FOOD MART #2005

TOOT N TOTUM #20
3310 WIMBERLY RD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF932	EHF28	IN	ALL OTHER VIOLATIONS		3/30/2015	3	HL1B
			Two corrections from last inspection.				
	EHF25	H10DAY	FOOD CONTACT SURFACES		3/30/2015		
			Ice dispensers and ice dispenser lever need to be cleaned on soda machines.				

Food Establishment Public Inspection Report

From 3/26/15 thru 4/1/15

ESTABLISHMENT

TOOT N TOTUM #26
2222 S POLK ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF759	EHF28	H 3 DAYS	ALL OTHER VIOLATIONS		3/30/2015	0	HFOL

End caps needed on lights above coffee service area. *Must be repaired within 3 days or a $50.00 reinspection fee will be charged.*

TOOT N TOTUM #55
5901 BELL ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF450	EHF29	IN	RECOGNITION		4/1/2015	3	HL1B

Store manager is extremely knowledgable about food safety. Store is perfectly clean and doing great. Wonderful job!

	EHF19	H10DAY	RODENTS/ANIMALS/OPENINGS		4/1/2015		

Bottom door sweeps needed at front two doors.

Food Establishment Public Inspection Report

From 3/26/15 thru 4/1/15

ESTABLISHMENT

TOOT N TOTUM #67
4520 S GEORGIA ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF10	EHF25	IN	FOOD CONTACT SURFACES		3/31/2015	0	HFOL
			Corrected.				
	EHF28	IN	ALL OTHER VIOLATIONS		3/31/2015		
			3 corrections from last inspection.				

Food Establishment Public Inspection Report

From 3/26/15 thru 4/1/15

ESTABLISHMENT

TORTILLERIA LUPITA
4013 SE 10TH AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF462	EHF28	COS	ALL OTHER VIOLATIONS		3/30/2015	7	HL1B
			Raw sausage stored over ready to eat food in reach in cooler.				
	EHF25	COS	FOOD CONTACT SURFACES		3/30/2015		
			Dirty measuring cup found.				
	EHF08	COS	GOOD HYGIENIC PRACTICES		3/30/2015		
			Items stored in hand sink.				

Food Establishment Public Inspection Report

From 3/26/15 thru 4/1/15

ESTABLISHMENT

TRIS MARKET PLACE
3505 NE 24TH AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1303	EHF03	COS	HOT HOLDING		3/31/2015	28	HL1B
			a)Pork on bone holding at 94F degrees. b)Noodles with chicken holding at 110F degrees. Must be held at 135F degrees or higher.				
	EHF10	H10DAY	SOUND CONDITION		3/31/2015		
			a)Dented cans found on shelves. b)Distressed mangos and peppers found in produce.				
	EHF13	H10DAY	HACCP PLAN/TIME		3/31/2015		
			All ready to eat food stored in reach in and walk in coolers need to have date labels on containers.				
	EHF25	H10DAY	FOOD CONTACT SURFACES		3/31/2015		
			a)Clean cutting boards in meat department. b)Meat slicer in deli needs cleaned. c)Ice scoop in meat department needs cleaned. d)Knives in meat department need cleaned. e)Clean scale in deli.				
	EHF23	H10DAY	SEWAGE/WASTEWATER		3/31/2015		
			Faucet on 3-compartment sink in produce room needs to be repaired. Leaking.				

Food Establishment Public Inspection Report

From 3/26/15 thru 4/1/15

ESTABLISHMENT

TRIS MARKET PLACE

HF1303	EHF20	H10DAY	TOXIC ITEMS	3/31/2015	28	HL1B

a)All sanitizers are reading too strong. For Quaternary Ammonium, read label. Should be between 200-400ppm. b)Obtain proper test strips for sanitizer at each station.

	EHF15	H10DAY	EQUIPMENT ADEQUATE	3/31/2015

a)Open reach in cooler for juice/creamer holding at 60F degrees. b)Walkin milk cooler holding at 46F degrees. c)Walkin meat cooler holding at 46F degrees. c)Reachin cooler by deli holding at 60F degrees. d)Cake cooler holding at 60F degrees. Must be 41F.

	EHF16	H10DAY	HAND WASH FACILITIES ADEQUATE	3/31/2015

Hand sink in meat department does not have hot water. Use other hand sink in meat department until repaired.

	EHF28	H10DAY	ALL OTHER VIOLATIONS	3/31/2015

a)Shelves in front reach ins need cleaned. b)Blower covers in walkin coolers need cleaned. c)Clean vent hood in meat department. d)Food items found stored on floor. e)Unapproved beef jerky found for sale.

Food Establishment Public Inspection Report

From 3/26/15 thru 4/1/15

ESTABLISHMENT

UNITED SUPERMARKET #523
5601 W AMARILLO BLVD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1679	EHF27	IN	ESTABLISHMENT PERMIT		3/26/2015	10	HL1B
			Food establishment permit is current and posted. In compliance.				
	EHF25	COS	FOOD CONTACT SURFACES		3/26/2015		
			Clean holder for coffee lids in coffee shop. b)Clean soda nozzles using proper procedure: wash, rinse, sanitize and air dry.				
	EHF13	IN	HACCP PLAN/TIME		3/26/2015		
			Date marks on all RTE and cooked foods held longer than 24 hours. In compliance.				
	EHF15	COS	EQUIPMENT ADEQUATE		3/26/2015		
			Cold hold unit in deli holding pasta salad at 43F and potato salad at 44F. The unit was turned down and a work order was placed for unit.				
	EHF03	IN	HOT HOLDING		3/26/2015		
			Fried okra holding at 163F in hot hold. b)Rotisserie chicken holding at 147F in hot hold.				

Food Establishment Public Inspection Report

From 3/26/15 thru 4/1/15

ESTABLISHMENT

UNITED SUPERMARKET #523

HF1679	EHF08	COS	GOOD HYGIENIC PRACTICES	3/26/2015	10	HL1B

Ice found in hand sink in coffee shop. Hand sinks can only be used for hand washing.

	EHF02	IN	COLD HOLDING	3/26/2015		

Tuna salad in salad bar holding at 37°F. In compliance.

HF298	EHF27	IN	ESTABLISHMENT PERMIT	3/26/2015	3	HL1B

Food establishment permit is current and posted.

	EHF28	COS	ALL OTHER VIOLATIONS	3/26/2015		

Clean all blower covers throughout walk in coolers. b)Clean floor under storage shelf in back produce room. c)Clean bottom of reach in ice cream cooler.

	EHF25	COS	FOOD CONTACT SURFACES	3/26/2015		

Clean shelves above 3 compartment sink in back produce room.

Food Establishment Public Inspection Report

From 3/26/15 thru 4/1/15

ESTABLISHMENT

UNITED SUPERMARKET #523

HF298	EHF15	IN	EQUIPMENT ADEQUATE	3/26/2015	3	HL1B

Cold hold unit for milk holding at 35F. In compliance.

	EHF09	IN	APPROVED SOURCE/LABELING	3/26/2015

RTE foods packaged in establishment has proper labeling. In compliance.

	EHF02	IN	COLD HOLDING	3/26/2015

Raw beef in cold hold unit in meat market holding at 35F. b)Shrimp in cold hold unit in meat market holding at 36F.

USA AUTO AUCTION

3208 SE 10TH AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF546	EHF03	IN	HOT HOLDING		3/31/2015	0	HL1B

Hot dogs holding at above 135F. In compliance.

Food Establishment Public Inspection Report

From 3/26/15 thru 4/1/15

ESTABLISHMENT

VVS CANTEEN
5000 N FM 1912

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF317	EHF03	COS	HOT HOLDING		4/1/2015	16	HL1B
			a)Fried chicken found holding at 113F degrees. Must be 135F degrees or higher. b)Chili found holding at 127F degrees. Must be 135F degrees or higher. c)Chicken strips holding at 127F degrees. Must be 135F degrees or higher.				
	EHF02	COS	COLD HOLDING		4/1/2015		
			Cottage cheese found holding at 50F degrees. Must be 41F degrees or lower. b)Cut peppers found holding at 54F degrees. Must be 41F degrees or lower. c)Pico de gallo found holding at 48F degrees. Must be 41F degrees or less. Ice added to cold hold units.				
	EHF15	H10DAY	EQUIPMENT ADEQUATE		4/1/2015		
			a)Walk in cooler holding at 48F degrees. Must be 41F degrees or lower. b)Two of the hot hold cabinets are not holding temperature. Must be repaired before use.				
	EHF21	H10DAY	MANUAL WARE WASHING		4/1/2015		
			a)Test strips needed at all sanitizing stations for quaternary ammonium. b)Wet stacking of pots and pans found on clean dish rack. All dishes should go through the proper steps, wash, rinse, sanitize, air dry.				

Food Establishment Public Inspection Report

From 3/26/15 thru 4/1/15

ESTABLISHMENT

WATLEY LEARNING CENTER

1208 NW 13TH AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFD26	EHF28	H60 DAY	ALL OTHER VIOLATIONS		3/31/2015	0	HL1B

Window ledge behind freezer needs to be cleaned.

Food Establishment Public Inspection Report

From 3/26/15 thru 4/1/15

ESTABLISHMENT

WENDY'S #4101
4613 S WESTERN ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF65	EHF28	H10DAY	ALL OTHER VIOLATIONS		4/1/2015	15	HL1B
			Clean: kitchen floor, food buildup in corners, walkin cooler floor, blowers covers in walkin cooler. Floor grout is too deep. Air vents are rusted, peeling paint. Hot water heater exhaust pipe opening is too large & allow attic dust into kitchen.				
	EHF17	COS	HAND WASH WITH SOAP/TOWELS		4/1/2015		
			No paper towels at two hand sinks.				
	EHF25	H10DAY	FOOD CONTACT SURFACES		4/1/2015		
			Dish shelves are dirty, rusted and peeling. Repair or replace shelves. Repeat violation.				
	EHF03	H10DAY	HOT HOLDING		4/1/2015		
			Bacon not crispy, held at 70 degrees. Bacon if not crispy must be held at 135 or hotter after cooking to a minimum of 155 degrees F.				
	EHF07	COS	ADEQUATE HAND WASHING		4/1/2015		
			Employee wiped hands on apron when no paper towels at hand sink.				

Food Establishment Public Inspection Report

From 3/26/15 thru 4/1/15

ESTABLISHMENT

WESLEY COMMUNITY DAY CARE

1615 S ROBERTS ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFD27	EHF02	IN	COLD HOLDING		3/31/2015	0	HL1B

All cold hold units holding at 41F or below. In compliance.

ZEMERS DELI

2916 WOLFLIN AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2425	EHF15	IN	EQUIPMENT ADEQUATE		3/30/2015	0	HFOL

Cold hold unit keeping all PHFs at 35°F. In compliance.