

Food Establishment Public Inspection Report

From 3/5/15 thru 3/11/15

ESTABLISHMENT

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

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HFD35	EHF28	H60 DAY	ALL OTHER VIOLATIONS		3/6/2015	0	HL1B	
			Keep all boxes with food items at least 6 inches off the ground. b)Missing tile under food prep table need to be replaced or sealed.					

ADVANTAGE SALES & MARKETING**1701 N 23RD ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HFC298	EHF27	H10DAY	ESTABLISHMENT PERMIT		3/10/2015	6	HL1B	
			Copy of current food establishment permit needed (\$25).					
	EHF25	COS	FOOD CONTACT SURFACES		3/10/2015			
			Replace knife with duct tape on it. (Not cleanable)					

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ESTABLISHMENT**AMARILLO DISCOUNT
4000 RIVER RD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF1742	EHF14	COS	WATER SUPPLY		3/11/2015	4	HL1B	
			Water at hand sink does not reach required temperature of 100F degrees.					

**ARNOLD BURGERS
1611 S WASHINGTON ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF2248	EHF28	H90 DAY	ALL OTHER VIOLATIONS		3/9/2015	0	HL1B	
			Bare wood inside cabinets needs to be painted or sealed. 90 Days.					
	EHF29	IN	RECOGNITION		3/9/2015			
			Establishment is consistently clean.					

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ESTABLISHMENT**ASCENSION ACADEMY
9301 ASCENSION PKWY**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2148	EHF28	COS	ALL OTHER VIOLATIONS		3/5/2015	3	HL1B
			a)Clean bottom of reach-in freezer. b)Clean the inside of cabinets where dishes and cups are stored.				
	EHF25	COS	FOOD CONTACT SURFACES		3/5/2015		
			Food splatter on top inside cavities of microwaves; need to be cleaned.				

**AZTECA MUSIC HALL
500 N FM 1912**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFP41	EHF14	IN	WATER SUPPLY		3/6/2015	0	HL1B
			Last sample 1/15, need water sample within 10 days.				

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ESTABLISHMENT**BAILEYS SHED
7101 BELL ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2289	EHF25	COS	FOOD CONTACT SURFACES		3/11/2015	6	HL1B
			Soda gun dirty. b)Ice scoop and holder rusty. Ice scoop cannot be stored in a rusty bucket.				
	EHF19	COS	RODENTS/ANIMALS/OPENINGS		3/11/2015		
			Back door cannot be left open. All openings must be closed at all times when not in immediate use.				

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ESTABLISHMENT**BANGKOK RESTAURANT
5901 E AMARILLO BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF168	EHF23	IN	SEWAGE/WASTEWATER		3/10/2015	0	HFOL
			Condensate leak repaired in walk in freezer.				
	EHF15	IN	EQUIPMENT ADEQUATE		3/10/2015		
			Walk in cooler now holding at 40°F.				

**BELMAR ELEMENTARY
6342 ADIRONDACK TRL**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF761	EHF28	COS	ALL OTHER VIOLATIONS		3/5/2015	0	HL1B
			Dust tops of equipment.				

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ESTABLISHMENT**BONHAM MIDDLE SCHOOL****5600 SW 49TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF220	EHF28	COS	ALL OTHER VIOLATIONS		3/5/2015	4	HL1B
			Blower covers in walk in cooler have dust buildup on inside.				
	EHF13	COS	HACCP PLAN/TIME		3/5/2015		
			Expired potentially hazardous foods in reach in cooler. P.H. Foods may be stored for a maximum of 7 days.				

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ESTABLISHMENT**BRADYS DAIRY QUEEN #19****2601 S SONCY RD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF289	EHF10	COS	SOUND CONDITION		3/5/2015	11	HL1B
			Cans dented on seam found on can rack for use. Removed.				
	EHF13	COS	HACCP PLAN/TIME		3/5/2015		
			No date mark for pre-cooked chicken held in walk-in cooler. Date marks are needed for all cooked and RTE foods held longer than 24 hours.				
	EHF25	COS	FOOD CONTACT SURFACES		3/5/2015		
			a)Clean inside of ice cream mixer. b)Clean utensil container. c)Clean can opener holder. d)Clean ice scoop holders. e)Clean drying rack above 3-comp. sink. f)Clean shelves to walk-in cooler.				
	EHF28	COS	ALL OTHER VIOLATIONS		3/5/2015		
			Clean in between prep tables by drive up. Clean gaskets to reach-in cooler by blenders. Clean ice machine filter. d)Clean blower covers to walk in freezer. Clean blower covers to walk in cooler. Clean handle to slicer. Clean sides of reach in freezer.				

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From 3/5/15 thru 3/11/15

ESTABLISHMENT**BURGER KING
7000 E INTERSTATE 40**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF831	EHF25	COS	FOOD CONTACT SURFACES		3/11/2015	3	HL1B
			Dirty knife found on knife rack.				

**BUTTERFLIES & BULLFROGS
3107 SW 27TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFD59	EHF28	IN	ALL OTHER VIOLATIONS		3/9/2015	0	HL1B
			Corrected. * 4 corrections from last inspection.				
	EHF22	IN	MANAGER KNOWLEDGE/CERTIFIED		3/9/2015		
			Corrected.				

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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 Cooler holding at 33°F.		3/5/2015	0	HL1B
HFC264	EHF02	IN	COLD HOLDING Cooler holding at 38°F.		3/5/2015	0	HL1B
HFC264					3/11/2015	0	HL1B

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ESTABLISHMENT

CANYON HIGH SCHOOL

1701 23RD ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFC134	EHF28	COS	ALL OTHER VIOLATIONS		3/10/2015	12	HL1B
			A)Place ceiling tile in dish area back in place. B)Remove insect traps from top of dish machine. Bathroom door must be self-closing by 5-1-15.				
	EHF02	COS	COLD HOLDING		3/10/2015		
			A)Chicken strips sitting on counter at 55 degrees. Must be kept below 41 degrees at all times.				
	EHF03	IN	HOT HOLDING		3/10/2015		
			A)Chicken nuggets cooked to 185 degrees.				
	EHF13	COS	HACCP PLAN/TIME		3/10/2015		
			A)Cooked potatoes found being held past expiration date.				
	EHF25	COS	FOOD CONTACT SURFACES		3/10/2015		
			A)Mixer dirty. B)Can opener blade dirty.				

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ESTABLISHMENT

CAPROCK HIGH SCHOOL**3001 SE 34TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF768	EHF03	IN	HOT HOLDING		3/5/2015	0	HL1B
			Breaded patties holding at 136F. In compliance.				
	EHF02	IN	COLD HOLDING		3/5/2015		
			Salsa holding at 35F. In compliance.				
	EHF28	H10DAY	ALL OTHER VIOLATIONS		3/5/2015		
			Walk in freezer has air leak causing excessive frost build up on ceiling. Freezer needs to be repaired.				

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ESTABLISHMENT

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

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFM679	EHF28	H10DAY	ALL OTHER VIOLATIONS		3/11/2015	3	HL1B
			a)Missing floor tiles need to be replaced or wood floor needs to be sealed. b)Remove unnecessary items in mobile. c)Floor to mobile needs to be cleaned to sight.				
	EHF25	H10DAY	FOOD CONTACT SURFACES		3/11/2015		
			Counters and shelves in mobile need to be cleaned to sight and touch before mobile can be used.				

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ESTABLISHMENT**CICIS PIZZA**

6605 W INTERSTATE 40

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF2183	EHF08	COS	GOOD HYGIENIC PRACTICES		3/10/2015	4	HL1B	
			Hand sink was blocked. Do not block sinks. Blocked sinks prohibit proper hand wash.					
	EHF28	COS	ALL OTHER VIOLATIONS		3/10/2015			
			Store personal clothing & purses away from food & food equip. Outside of ice machine not clean. Don't store items on top as they aren't easily cleanable. Lids needed for cold hold make table. Foods must be protected at all times. Floor tiles broken.					

COMANCHE TRAIL GOLF COURSE

4200 S GRAND ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF578	EHF28	COS	ALL OTHER VIOLATIONS		3/11/2015	0	HL1B	
			Inside of cooler needed to be wiped out.					

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ESTABLISHMENT

**COORS COWBOY CLUB
8201 W AMARILLO BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT5246					3/6/2015	0	HL1B FOOD

**DENNYS RESTAURANT #6674
1710 E INTERSTATE 40**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF392	EHF17	COS	HAND WASH WITH SOAP/TOWELS	No paper towels at hand sink.	3/9/2015	6	HL1B
	EHF23	COS	SEWAGE/WASTEWATER	Condensate water needed to be cleaned out of bottom of cooler.	3/9/2015		

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ESTABLISHMENT

DOLLAR GENERAL STORE #12590**3611 NE 24TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2008	EHF10	H180 DAY	SOUND CONDITION		3/10/2015	4	HL1B
			Dented cans found on shelves.				
	EHF28	COS	ALL OTHER VIOLATIONS		3/10/2015		
			Separate food items from non-food items on clearance shelves.				

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ESTABLISHMENT

**EL GIRO
1800 BELL ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2514	EHF28	COS	ALL OTHER VIOLATIONS		3/6/2015	8	HL1B
			a)Door to restroom in back needs to have a self closer. b)Pans of food in walk in needed to be covered after cooling.				
	EHF08	COS	GOOD HYGIENIC PRACTICES		3/6/2015		
			Personal drinks in kitchen without lids and straw.				
	EHF11	COS	PROPER HANDLING RTE		3/6/2015		
			Ice scoop handle was touching ice, store with handle up or on clean dry surface.				

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ESTABLISHMENT**EL SIETE DE COPAS
2628 E AMARILLO BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2416	EHF14	H 2 HOUR	WATER SUPPLY		3/11/2015	7	HM3
			Hot water not available. Must be repaired before opening the establishment.				
	EHF22	H45 DAY	MANAGER KNOWLEDGE/CERTIFIED		3/11/2015		
			Food manager card expired. A food manager certificate must be obtained within 45 days. Call 378-9472 to obtain instructions.				

**FAMILY DOLLAR STORE #3478
3460 RIVER RD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF151	EHF28	COS	ALL OTHER VIOLATIONS		3/5/2015	0	HL1B
			Some dented cans found on shelves.				

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ESTABLISHMENT

FANNIN MIDDLE SCHOOL

4623 S RUSK ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF676					3/11/2015	0	HL1B

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ESTABLISHMENT

FERNANDOS RESTAURANT & CANTINA

3318 S GEORGIA ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2097	EHF27	COS	ESTABLISHMENT PERMIT		3/10/2015	42	HL1B
			Establishment has been operating without food establishment permit.				
	EHF28	H24 HOUR	ALL OTHER VIOLATIONS		3/10/2015		
			Used rags not stored in sanitizer. Fd in reachin & walkin coolers need covered. Door to employee restroom & back door needs self-closing. Lids to reachin coolers need resealed/replaced. Venthood needs Fire Marshall approval tags. Repair floor in walkin.				
	EHF25	H24 HOUR	FOOD CONTACT SURFACES		3/10/2015		
			Clean:inside microwaves, clean dishracks, drying racks, shelves-kitchen, reachin/walkin coolers shelves-mold growing, vegetable slicer, handsink, knife stored between tabletop & prep line counter,scoop handles stored in sour cream & pickled jalapenos.				
	EHF15	H24 HOUR	EQUIPMENT ADEQUATE		3/10/2015		
			Reach in cooler by back door reading at 48°F; cooler was holding PHFs inside. This cooler needs to hold at 41°F or below at all times in order to hold PHFs. (10 days to repair)				
	EHF13	COS	HACCP PLAN/TIME		3/10/2015		
			Food in reach in & walkin in coolers found past 7 day date mark. Date marks were needed for foods held longer than 24 hours in establishment. This includes foods pre-cooked by manufacturer & brought from the freezer to the cooler to thaw.				

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ESTABLISHMENT

FERNANDOS RESTAURANT & CANTINA

HF2097	EHF16	H24 HOUR	HAND WASH FACILITIES ADEQUATE	3/10/2015	42	HL1B
			Hand sink in back bar not in use. This bar cannot be used until hand sink is working and has both running hot and cold water.			
	EHF08	COS	GOOD HYGIENIC PRACTICES	3/10/2015		
			Hand sinks had rags inside them in kitchen. Lime found inside hand sink in front bar. Employees seen eating and drinking in kitchen. Open beverage containers belonging to employees found in reach in coolers and prep table. Must have a straw and lid.			
	EHF09	COS	APPROVED SOURCE/LABELING	3/10/2015		
			Honey found in kitchen for use with no label. Employee said it was given to establishment. Unapproved source.			
	EHF10	COS	SOUND CONDITION	3/10/2015		
			Buttermilk in reach in cooler found past expiration date. Dates were 1/7/15 and 2/18/15.			
	EHF07	COS	ADEQUATE HAND WASHING	3/10/2015		
			Employees not washing hands before gloves are put on hands.			
	EHF02	COS	COLD HOLDING	3/10/2015		
			Raw bacon sitting out with no temperature control at 51°F. Pork improperly thawing in sink and holding with internal temperature of 67°F. Pork had been out since 10am this morning. Discarded.			

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ESTABLISHMENT

FERNANDOS RESTAURANT & CANTINA

HF2097	EHF03	COS	HOT HOLDING	3/10/2015	42	HL1B
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French fries on plate for service holding at 125°F with no temperature control. Burger on a plate on the grill holding at 126°F.

GARDEN FRESH FUTERIA LA HACIEN

1821 SE 3RD AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2538	EHF15	H 3 DAYS	EQUIPMENT ADEQUATE		3/11/2015	3	HL1B

Produce cooler holding at 52F and needs to be repaired. Must be 41F or below.

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ESTABLISHMENT**GOOD & HEALTHY CAFE
1901 MEDI PARK DR**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2440					3/6/2015	0	HL1B

**GRACE LEARNING CENTER
4214 RIDGECREST CIR**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFD69					3/9/2015	0	HL1B

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ESTABLISHMENT

**GRAND DISCOUNT
1619 N GRAND ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1071	EHF28	COS	ALL OTHER VIOLATIONS		3/5/2015	6	HL1B
			Blower covers in walk in needed to be cleaned.				
	EHF25	COS	FOOD CONTACT SURFACES		3/5/2015		
			a)Soda nozzles needed to be cleaned. These must be washed, rinsed, and sanitized daily. This is a repeat violation. Next time will be a \$50 reinspection fee. b)Ice maker needed to be cleaned out.				
	EHF20	COS	TOXIC ITEMS		3/5/2015		
			Chemicals found stored over food items.				

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ESTABLISHMENT**GRAND PHARMACY
3500 NE 24TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2439	EHF25	COS	FOOD CONTACT SURFACES		3/6/2015	3	HL1B
			Soda nozzles needed to be cleaned.				
	EHF28	COS	ALL OTHER VIOLATIONS		3/6/2015		
			Some dented cans found on shelves.				

**GRANDMAS COCINA LLC
3609 SW 45TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2581	EHF28	COS	ALL OTHER VIOLATIONS		3/10/2015	0	HL1B
			Utensils not inverted when drying.				

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ESTABLISHMENT**HEALTHY LIFE CLUB
3511 SE 12TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2535	EHF28	COS	ALL OTHER VIOLATIONS		3/10/2015	0	HL1B

Cups found stored on floor. All food service items must be stored at least 6" off the ground.

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ESTABLISHMENT

HIGHLAND PARK SCHOOL**3801 N FM 1912**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF760	EHF28	COS	ALL OTHER VIOLATIONS		3/10/2015	3	HL1B
			Can opener blade is dull and needs to be replaced.				
	EHF23	H10DAY	SEWAGE/WASTEWATER		3/10/2015		
			Walk in freezer has a condensate leak that needs to be repaired. Do not store any foods under leaking blower unit until repairs can be made.				
	EHF03	IN	HOT HOLDING		3/10/2015		
			Beef holding at 175F. Hot dogs holding at 168F. In compliance.				

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ESTABLISHMENT

HILLSIDE HEIGHTS REHAB SUITES**6650 S SONCY RD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2421	EHF25	COS	FOOD CONTACT SURFACES		3/6/2015	3	HL1B
			Splatter on bottom of shelf above cook top, above hot hold at service line and microwave. Remove all splatter from food contact surfaces daily. b)Food particles on cleaned dishes. Check each dish, pan and utensil.				
	EHF28	COS	ALL OTHER VIOLATIONS		3/6/2015		
			Cloth rags are not clean or are stained. White rags should appear white. Replace rags that cannot be cleaned properly. b)Mops not hanging. c)Fan not clean. d)Blower covers not clean. e)Dust tops equipment.				

Food Establishment Public Inspection Report**From 3/5/15 thru 3/11/15****ESTABLISHMENT****HOME PLATE DINER INC****5600 BELL ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF333	EHF28	COS	ALL OTHER VIOLATIONS		3/10/2015	6	HL1B
			Sides and back of grill have buildup. Clean as needed. b)Dishwasher not sanitizing. Unit was out of sanitizer. Check each morning for proper operation using test strips.				
	EHF25	COS	FOOD CONTACT SURFACES		3/10/2015		
			Microwave oven has splatter on top inside. b)Ice cream dispenser nozzle area not clean.				
	EHF24	COS	THERMOMETERS		3/10/2015		
			One cold hold unit without a thermometer.				

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ESTABLISHMENT

HORACE MANN MIDDLE SCHOOL**610 N BUCHANAN ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF680	EHF15	H10DAY	EQUIPMENT ADEQUATE		3/5/2015	3	HL1B
			Walk in cooler not functioning properly.				
HF680	EHF15	IN	EQUIPMENT ADEQUATE		3/9/2015	0	HFOL
			Corrected from previous inspection.				

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ESTABLISHMENT

**JACOBOS CAFE
3701 OLSEN BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2361	EHF13	COS	HACCP PLAN/TIME		3/11/2015	4	HL1B
			a)Chicken cooked from the day before did not have date mark. b)Sauce found in reach-in cooler found past seven day date mark; discarded.				
	EHF28	H90 DAY	ALL OTHER VIOLATIONS		3/11/2015		
			Wall by mop sink needs to be repaired so it is smooth and easily cleanable.				

**JAMAKA ME KRAZEE
4004 RIVER RD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFM441	EHF28	H90 DAY	ALL OTHER VIOLATIONS		3/9/2015	0	HL1B
			Light shield needed in dry storage.				

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ESTABLISHMENT

**JD'S COCO LOCO
1005 N FILLMORE ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1141	EHF28	COS	ALL OTHER VIOLATIONS		3/6/2015	6	HL1B
			Covered trash needed in womens restroom. b)Hand washing signs needed in mens restroom.				
	EHF16	COS	HAND WASH FACILITIES ADEQUATE		3/6/2015		
			Hand washing sink blocked with glasses.				
	EHF19	H10DAY	RODENTS/ANIMALS/OPENINGS		3/6/2015		
			Back door needs to be repaired to close gaps.				

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ESTABLISHMENT**JIMMY JOHNS
2807 S WESTERN ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF2484	EHF28	IN	ALL OTHER VIOLATIONS		3/6/2015	0	HL1B	
			Spanish hand washing sign are in restrooms. Correction from last inspection.					

**JOHNNY N ALLEN MIDDLE SCHOOL
700 N LINCOLN ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF691					3/5/2015	0	HL1B

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ESTABLISHMENT

**JUNGLE, THE
4541 CANYON DR**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1253					3/6/2015	0	HL1B

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ESTABLISHMENT

**KFC
1510 ROSS ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1790	EHF20	COS	TOXIC ITEMS		3/11/2015	6	HL1B
			Sanitizer in 3 compartment sink mixed above 400ppm. Should be 200ppm.				
	EHF23	H10DAY	SEWAGE/WASTEWATER		3/11/2015		
			Walk in freezer has condensate leak and needs to be repaired.				
	EHF28	H10DAY	ALL OTHER VIOLATIONS		3/11/2015		
			All cracked and broken floor tiles in kitchen need to be replaced.				

316 E AMARILLO BLVD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF993	EHF28	COS	ALL OTHER VIOLATIONS		3/9/2015	9	HL1B
			a)Blower covers in walk in needed to be cleaned. b)Floor in walk in cooler needed to be cleaned. c)Air vent covers and ceiling needed cleaned in dry storage. c)Floor drains need to be cleaned. Remove food and trash.				

Food Establishment Public Inspection Report

From 3/5/15 thru 3/11/15

ESTABLISHMENT

KFC

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF993	EHF19	H10DAY	RODENTS/ANIMALS/OPENINGS		3/9/2015	9	HL1B
			Back door sweep needs repaired. Correct by 3-19-15.				
	EHF25	COS	FOOD CONTACT SURFACES		3/9/2015		
			a)Can opener holster needed cleaned. b)Ice scoop holder needed to be cleaned. c)Ice maker needed to be cleaned.				
	EHF17	COS	HAND WASH WITH SOAP/TOWELS		3/9/2015		
			Paper towels needed at hand sink.				

**KIRKLAND COURT HEALTH & REHABI
1601 KIRKLAND DR**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1696					3/5/2015	0	HL1B

Food Establishment Public Inspection Report

From 3/5/15 thru 3/11/15

ESTABLISHMENT

**LA BELLA PIZZA
3801 OLSEN BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF235	EHF28	COS	ALL OTHER VIOLATIONS		3/11/2015	11	HL1B
			a)Bag of sugar found on floor in ware wash area. b)Clean blower covers to walk in cooler. c)Clean grease off drip and wall in fry area. d)Chip ice from walk-in freezer. e)Store tools separate from food items in dry storage.				
	EHF25	COS	FOOD CONTACT SURFACES		3/11/2015		
			Clean: a)Drying racks. b)Shelves to reach-in cooler c)Bottom of reach-in freezer. d)Inside cavity of microwave. e)Dishes stored with food residue still on them.				
	EHF13	COS	HACCP PLAN/TIME		3/11/2015		
			Cooked beef made from the day before found in reach-in cooler with no date mark.				
	EHF10	COS	SOUND CONDITION		3/11/2015		
			Several heavily dented cans found on shelf for use. Removed.				

Food Establishment Public Inspection Report

From 3/5/15 thru 3/11/15

ESTABLISHMENT**LA FIESTA GRANDE
7415 SW 45TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF8	EHF11	COS	PROPER HANDLING RTE		3/5/2015	14	HL1B
			Employee handled ready to eat food with no gloves. All ready to eat foods must be handled with gloves.				
	EHF14	COS	WATER SUPPLY		3/5/2015		
			Expired HACCP date on meat product in walk in cooler. Potentially hazardous foods may be held after open or prep for 7 days only.				
	EHF25	H10DAY	FOOD CONTACT SURFACES		3/5/2015		
			Produce cut without washing first. b)Broken gasket on reach in drawer. c)Dirty gaskets on reach in cooler. d)Lemon squeezer peeling paint. Do not use.				
	EHF20	COS	TOXIC ITEMS		3/5/2015		
			Container of chemical stored with food product. Chemicals must not be stored with foods.				
	EHF28	H90 DAY	ALL OTHER VIOLATIONS		3/5/2015		
			Broken ice bucket. Do not use broken plastic equipment. b)Outside back door at handle area needs to be cleaned.				

Food Establishment Public Inspection Report

From 3/5/15 thru 3/11/15

ESTABLISHMENT**LA KIVA HOTEL
2501 E INTERSTATE 40**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1639	EHF28	H90 DAY	ALL OTHER VIOLATIONS		3/10/2015	6	HL1B
			A)Seal on cooler needs to be replaced. (90 day) B)Remove all unnecessary items from kitchen.(3 day) C)Raw eggs over ready to eat food in cooler. (COS)				
	EHF19	H 3 DAYS	RODENTS/ANIMALS/OPENINGS		3/10/2015		
			Rodent droppings found throughout kitchen. Establishment must be treated by a licensed pest control operator.				
	EHF25	H 3 DAYS	FOOD CONTACT SURFACES		3/10/2015		
			A)Cooler handles need to be cleaned. B)Seal on cooler needs to be cleaned. C)Bottom of cooler needs to be cleaned out. D)Shelving in dry storage needs to be cleaned and sanitized.				

Food Establishment Public Inspection Report

From 3/5/15 thru 3/11/15

ESTABLISHMENT**LAMAR ELEMENTARY
3800 S LIPSCOMB ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF663	EHF28	H10DAY	ALL OTHER VIOLATIONS		3/10/2015	0	HL1B
Ends of drainage pipes from ice machine must be at least 1 inch above flood level of floor drain.							

Food Establishment Public Inspection Report

From 3/5/15 thru 3/11/15

ESTABLISHMENT

**LINS GRAND BUFFET
8440 W INTERSTATE 40**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1265	EHF28	IN	ALL OTHER VIOLATIONS		3/9/2015	0	HFOL
			a)Walk-in coolers have been cleaned. b)Air vents have been cleaned.				
	EHF25	IN	FOOD CONTACT SURFACES		3/9/2015		
			a)Reach-in coolers have all been cleaned.				
	EHF23	IN	SEWAGE/WASTEWATER		3/9/2015		
			Condensation leak in walk-in freezer has been repaired.				

Food Establishment Public Inspection Report

From 3/5/15 thru 3/11/15

ESTABLISHMENT

**LITTLE CAESARS
1900 SE 34TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2556	EHF25	COS	FOOD CONTACT SURFACES Can opener needed to be cleaned.		3/10/2015	3	HL1B
	EHF28	COS	ALL OTHER VIOLATIONS Label all bulk food items.		3/10/2015		

**LITTLE NEST
1400 SW 10TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFD70					3/10/2015	0	HOTHER

Food Establishment Public Inspection Report

From 3/5/15 thru 3/11/15

ESTABLISHMENT

**LUPITAS EXPRESS
2403 HARDIN DR**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF1964	EHF28	H90 DAY	ALL OTHER VIOLATIONS		3/5/2015	0	HM3	
			All kitchen equipment and food prep areas must be cleaned before reopening. b)Fire Marshall must reinspect hood vent before reopening. c)All exposed food must be thrown away. cos					
HF1964	EHF28	H90 DAY	ALL OTHER VIOLATIONS		3/6/2015	0	HM4	
			a)Corrected. b)Corrected. c)COS (3/05). d)FRP board coming off of wall needs to be repaired. (90 days)					

Food Establishment Public Inspection Report

From 3/5/15 thru 3/11/15

ESTABLISHMENT**MARYBEL RESTAURANT
1015 S ARTHUR ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF998	EHF02	IN	COLD HOLDING		3/9/2015	0	HL1B
			All cold hold units holding at 41F or below. In compliance.				
HF14	EHF02	IN	COLD HOLDING		3/9/2015	0	HL1B
			All cold hold units holding at 41F or below. In compliance.				
HF386	EHF02	IN	COLD HOLDING		3/9/2015	0	HL1B
			Cold hold unit holding at 41F. In compliance.				

Food Establishment Public Inspection Report

From 3/5/15 thru 3/11/15

ESTABLISHMENT**MCALISTERS DELI
4104 W INTERSTATE 40**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2572	EHF24	COS	THERMOMETERS		3/11/2015	6	HL1B
			Cold hold unit with no thermometer.				
	EHF20	COS	TOXIC ITEMS		3/11/2015		
			Chemical container stored on food rack.				

**MRS BAIRDS BAKERY OUTLET
4165 SW 34TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1522					3/10/2015	0	HL1B

Food Establishment Public Inspection Report

From 3/5/15 thru 3/11/15

ESTABLISHMENT**OLD 66 LOUNGE
5316 E AMARILLO BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2186					3/11/2015	0	HL1B

**OUTBACK STEAKHOUSE
7101 W INTERSTATE 40**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF2647	EHF28	H90 DAY	ALL OTHER VIOLATIONS		3/10/2015	0	HFOL	
			Grout to be repaired in kitchen before next insepction.					

Food Establishment Public Inspection Report

From 3/5/15 thru 3/11/15

ESTABLISHMENT

PANDA EXPRESS #2100**4710 S COULTER ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2256	EHF25	COS	FOOD CONTACT SURFACES		3/6/2015	3	HL1B
			Sanitized items stored with non sanitized items. Store separately.				
	EHF28	COS	ALL OTHER VIOLATIONS		3/6/2015		
			Utensils not inverted to drain. b)Blower covers in walk in cooler not clean. c)Walk in gaskets and door edge not clean.				

Food Establishment Public Inspection Report

From 3/5/15 thru 3/11/15

ESTABLISHMENT**PAN-HANDLERS CATERING**

400 S TAYLOR ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2084	EHF28	H10DAY	ALL OTHER VIOLATIONS		3/6/2015	25	HL1B
			Kitchen employees not wearing hair restraints. Waste grease bucket has no lid. Lid is required. Stickers remaining on dishes after wash. Stickers and glue must be removed at wash. Bags of food product stored on floor.				
	EHF20	COS	TOXIC ITEMS		3/6/2015		
			Chemical stored over clean dishes. b)No label on chemical bottle.				
	EHF24	COS	THERMOMETERS		3/6/2015		
			No thermometer in drawer cooler. All cold hold units must have a visible thermometer. Repeat vioation. Future violations will result in a reinspection fee. One inaccurate thermometer in walk in cooler.				
	EHF25	H10DAY	FOOD CONTACT SURFACES		3/6/2015		
			Utensil tubs have food crumbs. Grill has buildup of food at back area.Clean grill completely.Keys stored on food prep table.Splatter on shelf above cook top.Cutting board attached to grill is burned & split creating a non easily claneable surface.Repair.				
	EHF02	COS	COLD HOLDING		3/6/2015		
			Reach in make table at 50°for unknown time. All potentially hazardous foods discarded. Temps must be checked before using foods stored in a cooler. Do not use for potentially hazardous foods until unit holds at 41° or below.				

Food Establishment Public Inspection Report

From 3/5/15 thru 3/11/15

ESTABLISHMENT

PAN-HANDLERS CATERING

HF2084	EHF09	COS	APPROVED SOURCE/LABELING	3/6/2015	25	HL1B
<p>No label on container non easily identifiable foods must be labeled. Repeat violation. Future violations will be charged a reinspection fee.</p>						
	EHF15	H10DAY	EQUIPMENT ADEQUATE	3/6/2015		
<p>Salad bar not maintaining foods at 41° or less. Foods may be too deep for this unit to cool properly. Unit may need adjusting or repair.</p>						
	EHF08	COS	GOOD HYGIENIC PRACTICES	3/6/2015		
<p>Boxes stored in front of hand wash sinks. Do not block sinks. Repeat violation. Future violations will be charged a reinspection fee. Open drink on food prep table. All drinks must have a lid and straw or sport cap.</p>						

**PAVILLARD LEARNING CENTER
2404 SW 45TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFD11					3/6/2015	0	HL1B

Food Establishment Public Inspection Report

From 3/5/15 thru 3/11/15

ESTABLISHMENT

**PIZZA HUT
6905 W INTERSTATE 40**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1449					3/5/2015	0	HFOL

7000 E INTERSTATE 40

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF844	EHF02	IN	COLD HOLDING Canadian bacon at 39F.		3/11/2015	0	HL1B

Food Establishment Public Inspection Report

From 3/5/15 thru 3/11/15

ESTABLISHMENT

PLAZA RESTAURANT THE 2101 S SONCY RD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2051	EHF03	COS	HOT HOLDING		3/5/2015	11	HL1B
			a)Cooked vegetables holding at 117F by grill; must hold at 135F or above at all times. b)Cooked vegetables on hot hold table holding at 131F; must hold at 135F or above at all times.				
	EHF25	COS	FOOD CONTACT SURFACES		3/5/2015		
			a)Clean inside of ice machine. b)Clean shelves to walk-in cooler in kitchen.				
	EHF21	H10DAY	MANUAL WARE WASHING		3/5/2015		
			Sanitizer in dish machine reading below 50PPM; 10 days to correct.				
	EHF28	COS	ALL OTHER VIOLATIONS		3/5/2015		
			a)Clean blower covers to walk-in cooler in kitchen and bar. b)Clean blower covers to reach-in freezer in kitchen. c)Handle to reach-in freezer needs to be repaired; must be smooth and easily cleanable. d)Clean gaskets to walkin cooler in bar area.				
HF2051	EHF21	IN	MANUAL WARE WASHING		3/6/2015	0	HFOL
			Corrected.				

Food Establishment Public Inspection Report

From 3/5/15 thru 3/11/15

ESTABLISHMENT

PLAZA RESTAURANT THE

HFK58	EHF03	IN	HOT HOLDING		3/7/2015	0	HL1B
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Enchiladas holding at 136°F.

	EHF02	IN	COLD HOLDING		3/7/2015		
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Sour cream holding at 36°F.

**POLLYS PUB
1405 SW 10TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
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HF290	EHF25	COS	FOOD CONTACT SURFACES		3/10/2015	3	HL1B
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A)Soda nozzle needed to be cleaned. B)Soda nozzle holder needed to be cleaned.

Food Establishment Public Inspection Report

From 3/5/15 thru 3/11/15

ESTABLISHMENT**POPEYES**

7000 E INTERSTATE 40

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF890	EHF02	IN	COLD HOLDING	Pickles in make table temped at 40F.	3/11/2015	0	HL1B

PUBLIC HOUSE AMARILLO

3333 S COULTER ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2543	EHF25	COS	FOOD CONTACT SURFACES	Clean: inside of ice machine, utensil holders, gaskets to all reach in coolers, shelf where clean dishes are stored. Keep handles out of food in bulk food containers. Clean shelves in reach in meat cooler in prep line.	3/5/2015	3	HL1B
	EHF28	H90 DAY	ALL OTHER VIOLATIONS	Replace missing ceiling tiles in bar storage & dry storage. Beef thawing on top of beer case, keep raw meat below RTE food/drink items.COS. Clean blower covers in walk in cooler. COS. Wall in dry storage needs to be repaired-smooth & easily cleanable.	3/5/2015		

Food Establishment Public Inspection Report

From 3/5/15 thru 3/11/15

ESTABLISHMENT**ROBINSONS FAMILY FEED INC****7451 S LAKESIDE ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFR71					3/6/2015	0	HL1B

**ROCK CAFE THE
3001 SE 34TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2622	EHF28	COS	ALL OTHER VIOLATIONS		3/5/2015	3	HL1B
			Cooler blower cover needed to be cleaned.				
	EHF25	COS	FOOD CONTACT SURFACES		3/5/2015		
			a)Can opener needed to be cleaned. b)Remove all date mark sticker completly from dishes.				

Food Establishment Public Inspection Report

From 3/5/15 thru 3/11/15

ESTABLISHMENT

**RUBY TEQUILAS
3616 S SONCY RD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2402	EHF25	COS	FOOD CONTACT SURFACES		3/5/2015	18	HL1B
			a)Clean ice scoop holder. b)Clean gaskets to reach-in coolers. c)Clean dishes stored with food residue on them. d)Ice scoop in bar needs to be replaced. e)Clean mold from soda nozzle in bar. f)Clean soda gun holster in bar.				
	EHF23	H10DAY	SEWAGE/WASTEWATER		3/5/2015		
			a)Condensate leak in walk-in freezer; 10 days to repair. b)Pipe leaking water from sink onto floor; 10 days to repair. c)Water leaking from sink onto floor; 10 days to repair.				
	EHF02	COS	COLD HOLDING		3/5/2015		
			Tomatoes holding with no temperature control at 56F; must hold at 41F or below at all times.				
	EHF15	H 3 DAYS	EQUIPMENT ADEQUATE		3/5/2015		
			Cold hold unit on cook prep line not keeping PHF at proper temperature; 3-days to correct.				
	EHF13	COS	HACCP PLAN/TIME		3/5/2015		
			a)Food items found past seven day date mark in walk-in cooler. b)Food marked with wrong date in walk-in cooler.				

Food Establishment Public Inspection Report**From 3/5/15 thru 3/11/15**

ESTABLISHMENT

RUBY TEQUILAS

HF2402	EHF28	COS	ALL OTHER VIOLATIONS	3/5/2015	18	HL1B
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Handle to reach-in cooler needs to be replaced. Gaskets to reach-in cooler need to be replaced. Clean blower covers to walk-in coolers. Covered trash can needed from employee restroom. Replace ceiling tiles in restroom and manual ware wash area.

HF2402	EHF15	IN	EQUIPMENT ADEQUATE	3/10/2015	3	HFOL
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Corrected. Cold hold unit is keeping PHF at 41F or below.

	EHF23	H10DAY	SEWAGE/WASTEWATER	3/10/2015		
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a)Condensation leak in walk-in freezer. b)Pipe under sink needs repaired; leaking water.

Food Establishment Public Inspection Report

From 3/5/15 thru 3/11/15

ESTABLISHMENT

**SAYAKOMARNS
421 16TH ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFC339	EHF24	IN	THERMOMETERS		3/10/2015	0	HFOL
			A)Corrected.				
	EHF21	IN	MANUAL WARE WASHING		3/10/2015		
			A)Corrected.				
	EHF25	IN	FOOD CONTACT SURFACES		3/10/2015		
			A)Corrected.				
	EHF16	IN	HAND WASH FACILITIES ADEQUATE		3/10/2015		
			A)Corrected.				
	EHF28	IN	ALL OTHER VIOLATIONS		3/10/2015		
			A)Corrected. B)Corrected. C)Corrected. D)Corrected. E)Corrected. F)Corrected. Establishment is ok to open.				

Food Establishment Public Inspection Report

From 3/5/15 thru 3/11/15

ESTABLISHMENT

**SKOOTERZ
4100 BUSHLAND BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1937					3/6/2015	0	HL1B

**SOUTHWEST AMBUCS
8201 W AMARILLO BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT5254					3/6/2015	0	HL1B FOOD

Food Establishment Public Inspection Report

From 3/5/15 thru 3/11/15

ESTABLISHMENT**STOMPIN GROUNDS
2817 SE 34TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2657	EHF28	COS	ALL OTHER VIOLATIONS		3/9/2015	3	HL1B
			Ceiling fans and portable fans need to be cleaned.				
	EHF24	COS	THERMOMETERS		3/9/2015		
			Thermometer needed in tan cooler.				

Food Establishment Public Inspection Report

From 3/5/15 thru 3/11/15

ESTABLISHMENT

**STOP N SAVE
908 E AMARILLO BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1925	EHF23	H10DAY	SEWAGE/WASTEWATER		3/9/2015	13	HL1B
			Reach in freezers needed to be defrosted or remove the ice. Should not be in contact with food.				
	EHF25	COS	FOOD CONTACT SURFACES		3/9/2015		
			a)Soda nozzles needed to be cleaned. Must be done daily. b)Pickle tongs need to be stored on a clean surface. c)Ice maker needs to be cleaned. d)Utensil containers need to be cleaned.				
	EHF17	COS	HAND WASH WITH SOAP/TOWELS		3/9/2015		
			Paper towels needed at hand sink in kitchen.				
	EHF08	COS	GOOD HYGIENIC PRACTICES		3/9/2015		
			Food items thawing in mop sink. Mop sink is for mop water only! No food items.				
	EHF28	H90 DAY	ALL OTHER VIOLATIONS		3/9/2015		
			Storage shelves need to be cleaned.				

Food Establishment Public Inspection Report

From 3/5/15 thru 3/11/15

ESTABLISHMENT

**SUBWAY
3130 S SONCY RD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1204	EHF28	IN	ALL OTHER VIOLATIONS		3/5/2015	6	HL1B
			Back door is sealed at bottom; correction from last inspection.				
	EHF17	COS	HAND WASH WITH SOAP/TOWELS		3/5/2015		
			Mens restroom needed to be supplied with disposable towels.				
	EHF25	COS	FOOD CONTACT SURFACES		3/5/2015		
			The bottom inside cavity of reach-in cooler in front prep area needs to be cleaned.				

Food Establishment Public Inspection Report

From 3/5/15 thru 3/11/15

ESTABLISHMENT

SUBWAY #6376-210

112 SW 6TH AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF1203	EHF28	COS	ALL OTHER VIOLATIONS		3/10/2015	0	HL1B	
			Ceiling panels (missing) need to be replaced over walk in cooler.					

SUNSHINE VALLEY CHILD CARE

4618 RIVER RD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HFD22	EHF13	COS	HACCP PLAN/TIME		3/5/2015	4	HL1B	
			Ready to eat foods found in reach in cooler out of date.					

Food Establishment Public Inspection Report

From 3/5/15 thru 3/11/15

ESTABLISHMENT**SUPER GAS MART
5014 E AMARILLO BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1368	EHF25	COS	FOOD CONTACT SURFACES	a)Soda nozzles moldy and needed to be cleaned. Wash, rinse, sanitize. b)Shelves and blower covers in reach in coolers needed to be cleaned. They are moldy.	3/6/2015	3	HL1B

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

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2344	EHF25	COS	FOOD CONTACT SURFACES	Splatter on bottom of equipment above hot hold.	3/11/2015	3	HL1B

Food Establishment Public Inspection Report

From 3/5/15 thru 3/11/15

ESTABLISHMENT**TACOS EL TULE #2
4400 E AMARILLO BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFM279	EHF14	IN	WATER SUPPLY Hot water now available.		3/9/2015	0	HM4

**TAMMES TENDER TOUCH DAYCARE
1919 BRAZOS ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFD36					3/5/2015	0	HL1B

Food Establishment Public Inspection Report

From 3/5/15 thru 3/11/15

ESTABLISHMENT

**TAQUERIA EL REY
712 E AMARILLO BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2649	EHF28	COS	ALL OTHER VIOLATIONS		3/6/2015	7	HL1B
			Improper thawing of raw meat. Must have running water pouring over it. b) Food stored directly on ground in dry storage.				
	EHF09	COS	APPROVED SOURCE/LABELING		3/6/2015		
			Ready to eat food found in make table without being date marked.				
	EHF25	COS	FOOD CONTACT SURFACES		3/6/2015		
			Handle of ice scoop touching ice in ice machine.				
HF2649	EHF25	COS	FOOD CONTACT SURFACES		3/9/2015	15	HL1B
			a) Utensil storage containers needed to be cleaned out. b) Meat slicer needed to be cleaned.				
	EHF08	COS	GOOD HYGIENIC PRACTICES		3/9/2015		
			Hand sink being used for purposes other than hand washing.				

Food Establishment Public Inspection Report**From 3/5/15 thru 3/11/15**

ESTABLISHMENT**TAQUERIA EL REY**

HF2649	EHF02	COS	COLD HOLDING	3/9/2015	15	HL1B
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Chocolate syrup, ranch dressing and whip cream found at room temperature. Must refrigerate at 41°F.

	EHF28	H90 DAY	ALL OTHER VIOLATIONS	3/9/2015		
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a)Shelf over food prep needed to be cleaned. cos. b)Restroom door needs to be self closing. Correct by next inspection. (90 days)

	EHF27	H10DAY	ESTABLISHMENT PERMIT	3/9/2015		
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Food establishment permit needs to be displayed in establishment at all times.

Food Establishment Public Inspection Report

From 3/5/15 thru 3/11/15

ESTABLISHMENT

**THAI DIAMOND
1653 N GRAND ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1999	EHF28	COS	ALL OTHER VIOLATIONS		3/5/2015	13	HL1B
			Handles and gaskets on reach in coolers needed cleaned. b)Eggs found stored above ready to eat foods in reach in cooler.				
	EHF08	COS	GOOD HYGIENIC PRACTICES		3/5/2015		
			Employee seen handling cell phone with gloves then switching back to handling food.				
	EHF17	COS	HAND WASH WITH SOAP/TOWELS		3/5/2015		
			Soap not available at hand sink in kitchen. b)Paper towels needed in bathroom.				
	EHF15	COS	EQUIPMENT ADEQUATE		3/5/2015		
			Reach in cooler holding at 58°F. Must be 41°F or lower. Too much stored in cooler.				
	EHF25	COS	FOOD CONTACT SURFACES		3/5/2015		
			Ice scoop needed to be stored on a smooth, easily cleanable surface. Tray and top of ice maker must be cleaned.				

Food Establishment Public Inspection Report

From 3/5/15 thru 3/11/15

ESTABLISHMENT**THAI GARDEN
5017 E AMARILLO BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF2280	EHF20	COS	TOXIC ITEMS		3/10/2015	8	HL1B	
			All chemical bottles must be labeled with common name.					
	EHF02	COS	COLD HOLDING		3/10/2015			
			Hoison sauce held at room temp. Label says refrigerate after opening. Must be kept at 41°F or below.					

**THAI HOUSE RESTAURANT
5601 E AMARILLO BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF136	EHF19	H 3 DAYS	RODENTS/ANIMALS/OPENINGS		3/11/2015	3	HFOL	
			Front door sweep in food prep area needs to be repaired. This is a repeat violation. If not repaired by 3/16/15, a \$50 reinspection fee will be charged.					

Food Establishment Public Inspection Report

From 3/5/15 thru 3/11/15

ESTABLISHMENT

THAI KITCHEN RESTAURANT

713 23RD ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFC220	EHF20	COS	TOXIC ITEMS		3/10/2015	7	HL1B
			A)All chemical bottles must be labeled. B)All personal medicine cannot be stored on food preparation tables.				
	EHF02	IN	COLD HOLDING		3/10/2015		
			A)Beef holding at 40 degrees. B)Chicken holding at 41 degrees.				
	EHF13	COS	HACCP PLAN/TIME		3/10/2015		
			A)Potentially hazardous foods held longer than 24 hours must have a preparation date on them.				
	EHF28	H90 DAY	ALL OTHER VIOLATIONS		3/10/2015		
			A)Back door must be self-closing by next inspection. (REPEAT) A \$50 reinspection fee can be charged for future violations.				

Food Establishment Public Inspection Report

From 3/5/15 thru 3/11/15

ESTABLISHMENT**THAI PALACE
4723 S WESTERN ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1727					3/11/2015	0	HL1B

**THE 806
2812 SW 6TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1557	EHF21	COS	MANUAL WARE WASHING		3/6/2015	3	HL1B

Sanitizer in three compartment sink was not at proper strength, less than 50 PPM Cl, should be 50 to 100.

Food Establishment Public Inspection Report

From 3/5/15 thru 3/11/15

ESTABLISHMENT

**TOOT N TOTUM #1
1500 S WASHINGTON ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF556					3/9/2015	0	HL1B

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

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF759	EHF28	H10DAY	ALL OTHER VIOLATIONS		3/6/2015	0	HL1B	
			a)Lights above food service area need to have a plastic light shield placed over them. b)All missing ceiling tiles in back storage room need to be replaced.					
	EHF03	IN	HOT HOLDING		3/6/2015			
			Hot dogs holding at 175F. In compliance.					

Food Establishment Public Inspection Report**From 3/5/15 thru 3/11/15****ESTABLISHMENT****TOOT N TOTUM #48****900 SW 10TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF85	EHF25	COS	FOOD CONTACT SURFACES		3/5/2015	3	HL1B
			Crumpled napkin found in prepackaged cookies.				

TOOT N TOTUM #52**6698 RIVER RD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF649	EHF28	COS	ALL OTHER VIOLATIONS		3/10/2015	0	HL1B
			a)Clean excess syrup from soda machine. b)Ceiling around blower covers in walk in beer cooler needed to be cleaned.				

Food Establishment Public Inspection Report

From 3/5/15 thru 3/11/15

ESTABLISHMENT**TOOT N TOTUM #62****3701 SW 6TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF45	EHF20	COS	TOXIC ITEMS		3/5/2015	3	HL1B	
			Sanitizer in spray bottle was over 400 PPM Qt.					

TORCHYS TACOS**3562 S SONCY RD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF2511	EHF14	H24 HOUR	WATER SUPPLY		3/6/2015	4	HINVEST	
			No hot water to ware washing area. Must be resolved before opening Sat 3/7/15.					

Food Establishment Public Inspection Report

From 3/5/15 thru 3/11/15

ESTABLISHMENT**TRIKYS BAR #II
2612 E AMARILLO BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF2175	EHF28	COS	ALL OTHER VIOLATIONS		3/11/2015	0	HL1B	
			Blower covers in walk in cooler needed to be cleaned.					

**TSUNAMI RESTAURANT
1108 BELL ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF2009	EHF25	COS	FOOD CONTACT SURFACES		3/6/2015	6	HL1B	
			Soda nozzles needed to be cleaned.					
	EHF21	COS	MANUAL WARE WASHING		3/6/2015			
			Dish machine was not sanitizing at time of inspection.					

Food Establishment Public Inspection Report

From 3/5/15 thru 3/11/15

ESTABLISHMENT**UNITED SUPERMARKET #529****5807 SW 45TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1653	EHF24	COS	THERMOMETERS		3/11/2015	15	HL1B
			No visible thermometer in two cold hold units. Thermometers must be in the warmest part of the units. Ensure thermometers are accurate.				
	EHF25	COS	FOOD CONTACT SURFACES		3/11/2015		
			Splatter on bottom of shelf above batter station. b)Sanitized items stored with non sanitized. c)Salad reach in cooler has spills along front grill.				
	EHF08	COS	GOOD HYGIENIC PRACTICES		3/11/2015		
			Cell phones on food contact surfaces. Phones are not clean and may not be stored on food contact surfaces.				
	EHF02	COS	COLD HOLDING		3/11/2015		
			Reach in make table cooler found at 50 degrees F. Unit and potentially hazardous foods must hold at 41 or less. No recorded temperature log for this unit this morning. All p.h.foods discarded.				
	EHF28	COS	ALL OTHER VIOLATIONS		3/11/2015		
			Dish washer sanitizer at 10ppm. Dishwasher must have a residual of 50ppm chlorine.				

Food Establishment Public Inspection Report

From 3/5/15 thru 3/11/15

ESTABLISHMENT

**V & N PRODUCE
1809 NE 3RD AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2156					3/6/2015	0	HL1B

**VFW GOLDING MEADOWS POST 1475
1401 SW 8TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF477					3/6/2015	0	HL1B

Food Establishment Public Inspection Report

From 3/5/15 thru 3/11/15

ESTABLISHMENT**VINCES PIZZA
2413 S WESTERN ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF600	EHF28	H10DAY	ALL OTHER VIOLATIONS		3/6/2015	0	HFOL
			A new lid for reach in freezer is still needed, lid is on order and is due to arrive 3/9/15.				
	EHF15	IN	EQUIPMENT ADEQUATE		3/6/2015		
			Corrected.				
	EHF23	IN	SEWAGE/WASTEWATER		3/6/2015		
			Corrected.				

Food Establishment Public Inspection Report

From 3/5/15 thru 3/11/15

ESTABLISHMENT**WALGREENS #13010****2205 SE 34TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF1862	EHF02	IN	COLD HOLDING		3/6/2015	0	HL1B	
			All coolers holding at 41F or below. In compliance.					

Food Establishment Public Inspection Report

From 3/5/15 thru 3/11/15

ESTABLISHMENT

WAL-MART SUPERCENTER #793

1701 N 23RD ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFC128	EHF23	H10DAY	SEWAGE/WASTEWATER		3/10/2015	3	HL1B
			A)Waste water leak in deli from cooler leaking into freezer. Must be fixed within 10 days.				
	EHF02	IN	COLD HOLDING		3/10/2015		
			A)Crab holding at 41 degrees.				
	EHF28	H10DAY	ALL OTHER VIOLATIONS		3/10/2015		
			A)Clean all blower covers in all walk-ins.				

Food Establishment Public Inspection Report

From 3/5/15 thru 3/11/15

ESTABLISHMENT

WENDYS #4103

407 23RD ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFC213	EHF02	IN	COLD HOLDING		3/10/2015	3	HL1B
			A)Tomatoes holding at 38 degrees.				
	EHF03	IN	HOT HOLDING		3/10/2015		
			A)Chicken holding at 151 degrees.				
	EHF25	COS	FOOD CONTACT SURFACES		3/10/2015		
			A)Clean out all make table coolers. B)Soda nozzles dirty. C)Clean out all lid and condiment holders.				
	EHF28	COS	ALL OTHER VIOLATIONS		3/10/2015		
			A)Clean blower covers in walk in cooler.				

Food Establishment Public Inspection Report

From 3/5/15 thru 3/11/15

ESTABLISHMENT**WESTERN PLATEAU ELEMENTARY****4927 SHAWNEE TRL**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
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HF465	EHF28	H30 DAY	ALL OTHER VIOLATIONS		3/5/2015	0	HL1B
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Sneeze shield is not proper size for children. The sneeze shield must protect food from sneezes and coughs from children. Second notice this violation. Future violations will be charged a reinspection fee.

Food Establishment Public Inspection Report

From 3/5/15 thru 3/11/15

ESTABLISHMENT

WIENERSCHNITZEL

1507 ROSS ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1231	EHF28	H10DAY	ALL OTHER VIOLATIONS		3/5/2015	9	HL1B
			a)Can opener blade is dull and needs to be replaced. b)Shelf in prep table cooler is chipped and rusted and must either be repaired or replaced. c)Inside of coolers and cooler gaskets need to be cleaned. d)Covered trashcan needed in womens restroom.				
	EHF25	COS	FOOD CONTACT SURFACES		3/5/2015		
			a)Pans found stacked dirty with the clean pans. b)Utensil containers needed to be cleaned.				
	EHF23	H10DAY	SEWAGE/WASTEWATER		3/5/2015		
			Prep table cooler has condensate leak and needs to be repaired.				
	EHF20	H10DAY	TOXIC ITEMS		3/5/2015		
			Wipe down sanitizer mixed above 400 ppm. should be mixed at 200ppm. Test strips needed to test sanitizer levels.				

Food Establishment Public Inspection Report

From 3/5/15 thru 3/11/15

ESTABLISHMENT**WILD CUPCAKE LLC, THE
118 SW 6TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2483	EHF08	COS	GOOD HYGIENIC PRACTICES Open drink in kitchen.		3/10/2015	7	HL1B
	EHF17	COS	HAND WASH WITH SOAP/TOWELS No paper towels at hand sink.		3/10/2015		

Food Establishment Public Inspection Report**From 3/5/15 thru 3/11/15****ESTABLISHMENT****ZEMERS DELI
2916 WOLFLIN AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2425	EHF15	H10DAY	EQUIPMENT ADEQUATE		3/10/2015	6	HL1B
			Cold hold unit on prep line not holding PHF at proper temperature; 10-days to repair.				
	EHF25	COS	FOOD CONTACT SURFACES		3/10/2015		
			Shelves to walk-in cooler need to be cleaned.				
	EHF28	H90 DAY	ALL OTHER VIOLATIONS		3/10/2015		
			a)Back door needs to be self-closing by next inspection. b)Air vent above ice machine/office area needs to be cleaned. COS				