Food Establishment Public Inspection Report

From 5/7/15 thru 5/13/15

ESTABLISHMENT

ABC LEARNING CENTER I
5901 HILLSIDE RD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFD30					5/13/2015	0	HL1B

AMARILLO CLUB
600 S TYLER ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1	EHF02	COS	COLD HOLDING		5/13/2015	8	HFOL

A) Lamb in middle make table on cook's line temped at 56F. B) Tuna in make table on south end of cook's line temped at 44.6F.

	EHF15	H 3 DAYS	EQUIPMENT ADEQUATE		5/13/2015		

The two make tables on the south end of the cook's line are not holding correct temperature. 2nd notice. If not repaired by next inspection, a $50 reinspection fee will be applied.

Food Establishment Public Inspection Report

From 5/7/15 thru 5/13/15

ESTABLISHMENT

AMARILLO HISPANIC CHAMBER

600 N POLK ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT5272	EHF08	COS	GOOD HYGIENIC PRACTICES		5/7/2015	12	HL1B FOOD
			Several booths eating and drinking inside booths. (while preparing food as well)				
	EHF19	COS	RODENTS/ANIMALS/OPENINGS		5/7/2015		
			Two booths brought open top grills. All grills must have lids.				
	EHF24	COS	THERMOMETERS		5/7/2015		
			Not all booths had thermometers available.				
HFT5273					5/7/2015	0	HL1B FOOD

Food Establishment Public Inspection Report

From 5/7/15 thru 5/13/15

ESTABLISHMENT

ASCENSION ACADEMY

9301 ASCENSION PKWY

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2148					5/13/2015	0	HL1B

Food Establishment Public Inspection Report

From 5/7/15 thru 5/13/15

ESTABLISHMENT

BIG TEXAN STEAK RANCH
7701 E INTERSTATE 40

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF478	EHF28	H 3 DAYS	ALL OTHER VIOLATIONS		5/7/2015	10	HL1B
			A) Blood needs to be cleaned off of walls in meat cutting room. B) Single service items such as to go cups, lids, and place mats need to be stored at least 6 inches off of the ground.				
	EHF25	COS	FOOD CONTACT SURFACES		5/7/2015		
			Soda gun holster in bar needed to be cleaned.				
	EHF17	H 3 DAYS	HAND WASH WITH SOAP/TOWELS		5/7/2015		
			A) No soap at hand sink in steak grilling area. B) no paper towels at hand sink in steak grilling area.				
	EHF09	COS	APPROVED SOURCE/LABELING		5/7/2015		
			Food items found in walk in cooler without being date marked.				
HF478	EHF17	IN	HAND WASH WITH SOAP/TOWELS		5/13/2015	0	HFOL
			Corrected from previous inspection.				

Food Establishment Public Inspection Report

From 5/7/15 thru 5/13/15

ESTABLISHMENT

BIG TEXAN STEAK RANCH

HF478	EHF28	IN	ALL OTHER VIOLATIONS	5/13/2015	0	HFOL

A,B corrected from previous inspection.

Food Establishment Public Inspection Report

From 5/7/15 thru 5/13/15

ESTABLISHMENT

BOUTIQUE GROCERY

1111 E AMARILLO BLVD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2656	EHF17	IN	HAND WASH WITH SOAP/TOWELS		5/7/2015	3	HFOL
			Corrected from previous inspection.				
	EHF09	IN	APPROVED SOURCE/LABELING		5/7/2015		
			Corrected from previous inspection.				
	EHF16	IN	HAND WASH FACILITIES ADEQUATE		5/7/2015		
			Corrected from previous inspection.				
	EHF21	IN	MANUAL WARE WASHING		5/7/2015		
			Corrected from previous inspection.				
	EHF22	H30 DAY	MANAGER KNOWLEDGE/CERTIFIED		5/7/2015		
			Food manager needed. Next class is Wednesday, May 13, 2015 from 8:00am-12pm at the environmental health office at 821 S Johnson.				

Food Establishment Public Inspection Report

From 5/7/15 thru 5/13/15

ESTABLISHMENT

Food Establishment Public Inspection Report

From 5/7/15 thru 5/13/15

ESTABLISHMENT

BUFFALO WILD WINGS
5416 S COULTER ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1527	EHF19	H10DAY	RODENTS/ANIMALS/OPENINGS		5/13/2015	13	HL1B
			A) Back door needs to be self closing. B) New back door sweep needed. Repeat violation.				
	EHF25	H90 DAY	FOOD CONTACT SURFACES		5/13/2015		
			A.Clean ice maker.B.Store ice scoops handle-up.C.Replace broken fry baskets.D.Clean Soda guns/holsters.E.Replace pretzel pans. F.Single service cup holders need to be cleaned.				
	EHF23	H10DAY	SEWAGE/WASTEWATER		5/13/2015		
			Condensate leak in walk in freezer needs to be repaired.				
	EHF08	COS	GOOD HYGIENIC PRACTICES		5/13/2015		
			Cigarette butt found on shelf in back of kitchen with food items.				
	EHF28	H90 DAY	ALL OTHER VIOLATIONS		5/13/2015		
			A.Replace all broken floor tiles.B.Clean air vents.C. Clean liquor bottle holders.D. Clean all floors. E.Items must be kept 6in.off ground level.F.Clean glass cooler and broken glass in bar.G.Clean blower covers.H.Clean gaskets to freezer and cooler.				

Food Establishment Public Inspection Report

From 5/7/15 thru 5/13/15

ESTABLISHMENT

CANYON HIGH SCHOOL
1701 23RD ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFC134	EHF28	H90 DAY	ALL OTHER VIOLATIONS		5/7/2015	0	HL1B
			A) Bathroom door must be self-closing. (229.167(d)(4)) (REPEAT 2X) If not corrected by 8-7-15 a $50 reinspeciton fee will be charged. Spring loaded hinges can be used as a self closing device.				
	EHF03	IN	HOT HOLDING		5/7/2015		
			A) Fried chicken holding at 145 degrees.				
	EHF02	IN	COLD HOLDING		5/7/2015		
			A) Tomatoes holding at 40 degrees.				

Food Establishment Public Inspection Report

From 5/7/15 thru 5/13/15

ESTABLISHMENT

CORN EXPRESS
4634 E AMARILLO BLVD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2607	EHF28	H10DAY	ALL OTHER VIOLATIONS		5/8/2015	0	H PREOPEN
			Need English & Spanish handwashing signs for mens and womens restrooms, covered trash bins womens restroom. handwashing sign-handwash sink in kitchen.				
	EHF22	H45 DAY	MANAGER KNOWLEDGE/CERTIFIED		5/8/2015		
			Food manager needed at establishment.				
	EHF21	H10DAY	MANUAL WARE WASHING		5/8/2015		
			Dish drying rack needed above 3 comp sink.				
	EHF24	H10DAY	THERMOMETERS		5/8/2015		
			Ned probe thermometer for taking hot & cold temperatures.				
	EHF17	H10DAY	HAND WASH WITH SOAP/TOWELS		5/8/2015		
			Paper towel and soap dispenser needed for handsink in kitchen.				

Food Establishment Public Inspection Report

From 5/7/15 thru 5/13/15

ESTABLISHMENT

CORN EXPRESS
812 E AMARILLO BLVD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFM64	EHF20	COS	TOXIC ITEMS		5/7/2015	6	HL1B
			Store all chemical bottles away from food prep areas.				
	EHF28	COS	ALL OTHER VIOLATIONS		5/7/2015		
			Reach in freezer needed to be defrosted.				
	EHF25	COS	FOOD CONTACT SURFACES		5/7/2015		
			Can opener needed to be cleaned.				

Food Establishment Public Inspection Report

From 5/7/15 thru 5/13/15

ESTABLISHMENT

CRESTVIEW ELEMENTARY
80 HUNSLEY RD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFC207	EHF03	COS	HOT HOLDING		5/7/2015	5	HL1B

A) Hot dogs holding at 120 degrees. Must remain above 135 degrees at all times

	EHF28	COS	ALL OTHER VIOLATIONS		5/7/2015		

A) Replace test strips for dish machine. B) All chip boxes in storage area must be 6 inches off the ground.

DIANAS TAMALES BURRITOS & MORE
701 W AMARILLO BLVD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFM362					5/7/2015	0	HL1B

Food Establishment Public Inspection Report

From 5/7/15 thru 5/13/15

ESTABLISHMENT

DRURY INN & SUITES
8540 W INTERSTATE 40

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1448	EHF15	IN	EQUIPMENT ADEQUATE		5/7/2015	0	HFOL

Correction from last inspection.

Food Establishment Public Inspection Report

From 5/7/15 thru 5/13/15

ESTABLISHMENT

EL JALAPENO CAFE

4400 S WASHINGTON ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1552	EHF02	COS	COLD HOLDING		5/7/2015	8	HL1B
			Cheese, tomatoes, lettuce, and chopped onion found at 53F. Must remain at or below 41F.				
	EHF28	H90 DAY	ALL OTHER VIOLATIONS		5/7/2015		
			A) Wood shelving needs to be painted. (90 days) B) Small cooler in wait station needs to be defrosted.				
	EHF25	COS	FOOD CONTACT SURFACES		5/7/2015		
			A) Rack where dishes are being stored needed to be cleaned. B) Soda nozzles needed to be cleaned.				

Food Establishment Public Inspection Report

From 5/7/15 thru 5/13/15

ESTABLISHMENT

EL MANANTIAL

3823 E AMARILLO BLVD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1441	EHF28	COS	ALL OTHER VIOLATIONS		5/8/2015	3	HL1B

a. Raw beef found stored over lettuce in reachin cooler. b. Wall by dishwasher needs to be cleaned.

	EHF19	COS	RODENTS/ANIMALS/OPENINGS		5/8/2015		

Back door found propped open. Must be kept closed, or a screen door may be added if sealed flush on all 4 sides.

Food Establishment Public Inspection Report

From 5/7/15 thru 5/13/15

ESTABLISHMENT

FIESTA FOODS
1012 SE 10TH AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF561	EHF23	COS	SEWAGE/WASTEWATER		5/7/2015	10	HL1B
			a)Condensate leak in ice cream freezer needs to be repaired. b)Condensate leak on back side of meat cooler needs to be repaired. c)Condensate leak in front meat cooler. Cooler being removed. Do not store any food product under leaks.				
	EHF10	COS	SOUND CONDITION		5/7/2015		
			Canned pumpkin pie filling found on shelf for sale past expiration date.				
	EHF25	COS	FOOD CONTACT SURFACES		5/7/2015		
			a)Knife stored dirty on magnetic strip. Only store clean knives on magnet. b)Shelf in meat dept needed to be cleaned.				
	EHF28	COS	ALL OTHER VIOLATIONS		5/7/2015		
			a)Produce walk in cooler floor needed to be cleaned. b)Covered trashcan needed in womens restroom. c)Clean under pallets in dairy walk in cooler. d)Lids needed on bulk rice and beans in produce dept. e)Vents in milk shelves needed to be cleaned.				

Food Establishment Public Inspection Report

From 5/7/15 thru 5/13/15

ESTABLISHMENT

FLOR PORRAS
1401 ROSS ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1871	EHF09	COS	APPROVED SOURCE/LABELING		5/9/2015	7	HL1B

All packaged food must have label with product name, weight, address where product originated.

	EHF23	H10DAY	SEWAGE/WASTEWATER		5/9/2015		

Roof leaks and must be repaired within 10 days.

FLOWERS BAKING COMPANY
3530 NE 24TH AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1548	EHF28	H30 DAY	ALL OTHER VIOLATIONS		5/13/2015	0	HL1B

Roof still has leaks. Must be repaired within the next 30 days or a $50 reinspection fee will be charged.

Food Establishment Public Inspection Report

From 5/7/15 thru 5/13/15

ESTABLISHMENT

FRUTI GLEZ

4511 E AMARILLO BLVD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2397	EHF28	IN	ALL OTHER VIOLATIONS		5/7/2015	0	HFOL
			3 corrections from last inspection.				
	EHF25	IN	FOOD CONTACT SURFACES		5/7/2015		
			1 correction from last inspection.				
	EHF19	IN	RODENTS/ANIMALS/OPENINGS		5/7/2015		
			1 correction from last inspection.				
	EHF15	IN	EQUIPMENT ADEQUATE		5/7/2015		
			1 correction from last inspection.				
	EHF17	IN	HAND WASH WITH SOAP/TOWELS		5/7/2015		
			1 correction from last inspection.				

Food Establishment Public Inspection Report

From 5/7/15 thru 5/13/15

ESTABLISHMENT

FRUTILANDIA
1401 ROSS ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF376	EHF20	COS	TOXIC ITEMS		5/9/2015	3	HL1B
			a)wipe down bleach sanitizer mixed too strong. b)Chemical found stored with food.				
	EHF28	H180 DAY	ALL OTHER VIOLATIONS		5/9/2015		
			Use individual packets of hot sauce and lemon juice instead of bottles. Correct within 6 months.				

Food Establishment Public Inspection Report

From 5/7/15 thru 5/13/15

ESTABLISHMENT

GENE HOWE ELEMENTARY
5108 PICO BLVD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF338	EHF28	H90 DAY	ALL OTHER VIOLATIONS		5/13/2015	6	HL1B
			A) All food and single service articles must be stored at least 6 inches off the ground. B) All togo boxes must be inverted at all times.				
	EHF25	COS	FOOD CONTACT SURFACES		5/13/2015		
			A) Slicer dirty, clean after each use or at least every 4 hours. B) Clean dishes found with food debris still on them. C) Ice scoops stored in a dirty pan.				
	EHF23	H90 DAY	SEWAGE/WASTEWATER		5/13/2015		
			A) Rain water is leaking into the kitchen from the outside door. Door must be sealed to prevent water from entering the building by next inspection.				
	EHF03	IN	HOT HOLDING		5/13/2015		
			A) Chicken nuggets holding at 150 degrees.				

Food Establishment Public Inspection Report

From 5/7/15 thru 5/13/15

ESTABLISHMENT

HOUSTON MIDDLE SCHOOL

815 S INDEPENDENCE ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF674	EHF23	IN	SEWAGE/WASTEWATER		5/7/2015	0	HFOL
			Food product was removed from under unit to prevent ice from condensate from dripping onto boxes, unit will need to be repaired before start of school				
	EHF28	H90 DAY	ALL OTHER VIOLATIONS		5/7/2015		
			Tiles in dorway to walkin room need to be repaired				

IGUANO TACO

2617 E AMARILLO BLVD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2669	EHF28	IN	ALL OTHER VIOLATIONS		5/7/2015	0	HFOL
			Vent hood has been inspected. Okay to open.				

Food Establishment Public Inspection Report

From 5/7/15 thru 5/13/15

ESTABLISHMENT

LIL ORBITS MINI DONUTS
1401 ROSS ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF747					5/9/2015	0	HL1B

LLUVIA IMPTS
1401 ROSS ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1768	EHF28	H180 DAY	ALL OTHER VIOLATIONS		5/9/2015	0	HL1B

Use individual food packets of hot sauce and lemon juice instead of bottles. Correct by next inspection (6 months).

Food Establishment Public Inspection Report

From 5/7/15 thru 5/13/15

ESTABLISHMENT

LONG JOHN SILVERS
725 N PIERCE ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1682	EHF28	COS	ALL OTHER VIOLATIONS		5/8/2015	3	HL1B
			A)Clean and mop floors. B)Air vents in the kitchen need to be cleaned.				
	EHF25	COS	FOOD CONTACT SURFACES		5/8/2015		
			A) Handles and gaskets of reach in coolers need to be cleaned.				
	EHF02	IN	COLD HOLDING		5/8/2015		
			Hush puppies holding at 136F.				

Food Establishment Public Inspection Report

From 5/7/15 thru 5/13/15

ESTABLISHMENT

MCDONALDS

2000 S WESTERN ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2399	EHF28	IN	ALL OTHER VIOLATIONS		5/7/2015	0	HM4

Construction work continues. Conditions clean and protected. Vapor/dust barrier in place.

MEXI KAN SNOW CONE STAND

1401 ROSS ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFM694	EHF28	COS	ALL OTHER VIOLATIONS		5/9/2015	0	HL1B

Store all employee items in seperate location away from food service area.

Food Establishment Public Inspection Report

From 5/7/15 thru 5/13/15

ESTABLISHMENT

MY POLLO & MIMIS RESTAURANT

1401 ROSS ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1825	EHF28	H180 DAY	ALL OTHER VIOLATIONS		5/9/2015	0	HL1B
			Use individual packets instead of bottles of hot sauce and lemon juice. Correct by next inspection (6 months).				
HF1827	EHF28	H180 DAY	ALL OTHER VIOLATIONS		5/9/2015	0	HL1B
			Use individaul packets of hot sauce and lemon juice instead of bottles. Correct by next inspection (6 months).				

Food Establishment Public Inspection Report

From 5/7/15 thru 5/13/15

ESTABLISHMENT

OMNI CAPITAL CORP
3701 PLAINS BLVD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1328					5/13/2015	0	HL1B

PETRO STOPPING CENTERS I S R
8500 E INTERSTATE 40

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1559	EHF15	IN	EQUIPMENT ADEQUATE		5/13/2015	0	HFOL

Corrected from previous inspection.

Food Establishment Public Inspection Report

From 5/7/15 thru 5/13/15

ESTABLISHMENT

PIZZA PLANET

335 E HASTINGS AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF962	EHF28	COS	ALL OTHER VIOLATIONS		5/13/2015	3	HL1B
			A) Top of pizza oven needs to be cleaned. B) Vent hood over fryer needs to be cleaned.				
	EHF25	COS	FOOD CONTACT SURFACES		5/13/2015		
			A) Shelves in back need to cleaned. B) Stand up deep freeze shelves and bottom needs to be cleaned.				

Food Establishment Public Inspection Report

From 5/7/15 thru 5/13/15

ESTABLISHMENT

RANDALL HIGH EAST
9000 VALLEYVIEW DR

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF472	EHF28	COS	ALL OTHER VIOLATIONS		5/13/2015	12	HL1B
			A) Bathroom door cannot be proped open and must remain closed at all times. Note** Campus is catering food service to satellite kitchen at Midway alternative high school without a permit. Permit must be obtained by start of school year.				
	EHF13	COS	HACCP PLAN/TIME		5/13/2015		
			A) Several items found without date marks. B) Cut chicken found past expiration dates (Discarded)				
	EHF02	COS	COLD HOLDING		5/13/2015		
			A) Chicken sandwiches holding at 49 degrees. All food must be maintained below 41 degrees at all times.				
	EHF23	H90 DAY	SEWAGE/WASTEWATER		5/13/2015		
			A) Waste leak in make table. Work order has been placed. Waste water leak must be completely fixed by 8-13-15				

Food Establishment Public Inspection Report

From 5/7/15 thru 5/13/15

ESTABLISHMENT

RANDALL HIGH SCHOOL
5800 ATTEBURY DR

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF568	EHF02	IN	COLD HOLDING		5/13/2015	4	HL1B
			A) Tomatoes holding at 40 degrees				
	EHF08	COS	GOOD HYGIENIC PRACTICES		5/13/2015		
			A) Hand sinks can only be used for hand washing only.				
	EHF28	COS	ALL OTHER VIOLATIONS		5/13/2015		
			A) Store all raw products below ready to eat products				

Food Establishment Public Inspection Report

From 5/7/15 thru 5/13/15

ESTABLISHMENT

RODRIGUEZ GROCERIES
1401 ROSS ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF774	EHF28	H180 DAY	ALL OTHER VIOLATIONS		5/9/2015	0	HL1B

Use food packets instead of bottles of hot sauce and lemon juice. Correct by next inspectiton (6 months)

Food Establishment Public Inspection Report

From 5/7/15 thru 5/13/15

ESTABLISHMENT

SANCHEZ BAKERY

1401 ROSS ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF811	EHF28	H180 DAY	ALL OTHER VIOLATIONS		5/9/2015	0	HL1B

Individual packages of lemon juice and hotsauce needed instead of bottles. Correct by next inspection (6 months).

3508 SE 11TH AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2110	EHF09	H10DAY	APPROVED SOURCE/LABELING		5/7/2015	7	HFOL

Labels needed on tortillas. Labels have been ordered.

	EHF15	H10DAY	EQUIPMENT ADEQUATE		5/7/2015		

Cooler holding at 48F in back room. Do not store potentially hazardous foods in cooler until repairs can be made.

Food Establishment Public Inspection Report

From 5/7/15 thru 5/13/15

ESTABLISHMENT

SLEEPY HOLLOW ELEMENTARY

3435 REEDER DR

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF716	EHF28	COS	ALL OTHER VIOLATIONS		5/13/2015	5	HL1B
			Milk cooler needs to be cleaned out on the bottom shelf.				
	EHF02	COS	COLD HOLDING		5/13/2015		
			Enchilada sauce found stored at room temperature. Lable states refridgerate after opening.				

Food Establishment Public Inspection Report

From 5/7/15 thru 5/13/15

ESTABLISHMENT

SNOW HUT
2701 S CLEVELAND ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFM695	EHF22	H45 DAY	MANAGER KNOWLEDGE/CERTIFIED		5/13/2015	3	H PREOPEN

Must obtain food manager card within 45 days. Will attend June class 6-10-15.

	EHF28	IN	ALL OTHER VIOLATIONS		5/13/2015		

a)Water tank was added. b)Wheels were placed on trailer. c)Potable water hose used to fill fresh water tank. All corrections from previous inspection were made. Ok to open.

STEWARTS BEEF JERKY
1401 ROSS ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1704					5/9/2015	0	HL1B

Food Establishment Public Inspection Report

From 5/7/15 thru 5/13/15

ESTABLISHMENT

TAN PHAT MARKET

5321 E AMARILLO BLVD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1541	EHF15	IN	EQUIPMENT ADEQUATE		5/8/2015	0	HFOL

Coolers are now holding at 40F degrees.

Food Establishment Public Inspection Report

From 5/7/15 thru 5/13/15

ESTABLISHMENT

TAQUERIA RIVERA
2602 SE 3RD AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFM1	EHF21	IN	MANUAL WARE WASHING		5/12/2015	0	HFOL
			A) Corrected				
	EHF24	IN	THERMOMETERS		5/12/2015		
			A) Corrected				
	EHF28	IN	ALL OTHER VIOLATIONS		5/12/2015		
			A) Corrected				

Food Establishment Public Inspection Report

From 5/7/15 thru 5/13/15

ESTABLISHMENT

TEJAS CAFE
1401 ROSS ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2560	EHF25	COS	FOOD CONTACT SURFACES		5/9/2015	10	HL1B
			a)Can opener needed to be cleaned. b)Discard chipped rubber spatula.				
	EHF28	H10DAY	ALL OTHER VIOLATIONS		5/9/2015		
			a)All missing & broken floor tiles must be replaced. b)All exposed wood counters must be repaired. c)CO2 bottles must be chained to wall to prevent them from falling.				
	EHF23	H10DAY	SEWAGE/WASTEWATER		5/9/2015		
			Roof leaking in lobby and must be repaired.				
	EHF13	COS	HACCP PLAN/TIME		5/9/2015		
			Date marks needed on all open packages of ready to eat foods.				

Food Establishment Public Inspection Report

From 5/7/15 thru 5/13/15

ESTABLISHMENT

TOOT N TOTUM #4
822 S GEORGIA ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF938					5/7/2015	0	HL1B

TOOT N TOTUM #7
1801 S GRAND ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF204	EHF28	IN	ALL OTHER VIOLATIONS		5/7/2015	0	HL1B

Food Establishment Public Inspection Report

From 5/7/15 thru 5/13/15

ESTABLISHMENT

TORCHYS TACOS
3562 S SONCY RD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2511	EHF19	IN	RODENTS/ANIMALS/OPENINGS		5/13/2015	0	HFOL

Corrected from last inspection.

WAL-MART #822 GROCERY
3700 E INTERSTATE 40

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF532	EHF23	IN	SEWAGE/WASTEWATER		5/13/2015	0	HFOL

Corrected from previous inspection.

Food Establishment Public Inspection Report

From 5/7/15 thru 5/13/15

ESTABLISHMENT

WAL-MART SUPERCENTER #755

4610 S COULTER ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF700	EHF24	COS	THERMOMETERS		5/7/2015	17	HL1B
			Thermometers needed for both walk in cooler and freezer in deli.				
	EHF22	H10DAY	MANAGER KNOWLEDGE/CERTIFIED		5/7/2015		
			Food manager card for this location is expired. A certified food manager class must be taken by 5-18-2015				
	EHF23	H10DAY	SEWAGE/WASTEWATER		5/7/2015		
			a)Small condensate leak in dairy cooler b) Condensate leak in frozen food freezer c) Bottom gasket in walk-in freezer in the deli needs to be repair or replace due to air leak.				
	EHF03	IN	HOT HOLDING		5/7/2015		
			Cooked potato wedges in hot hold holding at 166F. In compliance.				
	EHF02	IN	COLD HOLDING		5/7/2015		
			Potato salad in cold hold holding at 41F. In compliance.				

Food Establishment Public Inspection Report

From 5/7/15 thru 5/13/15

ESTABLISHMENT

WAL-MART SUPERCENTER #755

HF700	EHF10	COS	SOUND CONDITION	5/7/2015	17	HL1B

a)Bag of apples found not in sound condition b)Several dented cans found on shelf for use c)Broken egg shells found in egg cold hold d)Smoked turkey legs found not in sound condition

	EHF08	COS	GOOD HYGIENIC PRACTICES	5/7/2015

Ice found inside handwashing sink in meat area. Handwashing sink can only be used for handwashing purposes.

	EHF28	H10DAY	ALL OTHER VIOLATIONS	5/7/2015

a)Replace missing ceiling tile b)Clean air vent in back storage c)Clean all blower covers d)Light shield needed in deli freezer e)Handwash sign needed for handwashing sinks in deli and meat area f)Clean egg area in grocery g)Clean spills from all floors

Food Establishment Public Inspection Report

From 5/7/15 thru 5/13/15

ESTABLISHMENT

WHATABURGER #307
2424 S GEORGIA ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF79	EHF28	COS	ALL OTHER VIOLATIONS		5/7/2015	11	HL1B
			a)Clean filters to grill COS b) Clean above fry hold.				
	EHF25	COS	FOOD CONTACT SURFACES		5/7/2015		
			a) Tongs stored uncleaned b)Clean bins holding food equipment c) Handle of scoop in green chili and crumbled sausage. Removed.				
	EHF02	COS	COLD HOLDING		5/7/2015		
			Tomatoes in cold holds holding at 49F. This is a repeat violation. If violated in future inspections, a $50 fee will be charged.				
	EHF20	COS	TOXIC ITEMS		5/7/2015		
			Spray bottles found without labels. Label all bottles with common name of product inside.				

Food Establishment Public Inspection Report

From 5/7/15 thru 5/13/15

ESTABLISHMENT

WHITTIER ELEMENTARY
2004 N MARRS ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF670	EHF28	COS	ALL OTHER VIOLATIONS		5/13/2015	0	HL1B

Dented can found on shelf for use.

Food Establishment Public Inspection Report

From 5/7/15 thru 5/13/15

ESTABLISHMENT

WIENERSCHNITZEL #303
600 E AMARILLO BLVD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2524	EHF24	H 3 DAYS	THERMOMETERS		5/7/2015	11	HL1B
			A) No thermometer in make table on south side of line. B) Broken thermometer in make table on north side of line.				
	EHF02	COS	COLD HOLDING		5/7/2015		
			A) Onions in make table on north side of line temped at 58F. B) Onions in make table on south side of line temped at 48F. Should be at or below 41F.				
	EHF15	H 3 DAYS	EQUIPMENT ADEQUATE		5/7/2015		
			A) Make table on north side of line not functioning properly. B) Make table on south side of line not functioning properly.				
HF2524	EHF15	IN	EQUIPMENT ADEQUATE		5/13/2015	0	HFOL
			A,B corrected from previous inspection.				
	EHF24	IN	THERMOMETERS		5/13/2015		
			A,B corrected from previous inspection.				

Food Establishment Public Inspection Report

From 5/7/15 thru 5/13/15

ESTABLISHMENT

WIENERSCHNITZEL #303

WILL ROGERS ELEMENTARY

920 N MIRROR ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF653	EHF28	COS	ALL OTHER VIOLATIONS		5/7/2015	3	HL1B
			a)Continue to chip excess ice off ceiling of walkin freezer. b)Food items found stored on floor. Must be at least 6" off the floor. c)Raw eggs in employee designated area in walkin cooler found stored above ready to eat foods.				
	EHF25	COS	FOOD CONTACT SURFACES		5/7/2015		
			Can opener needed to be cleaned.				