

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

ESTABLISHMENT

575 PIZZERIA
401 S BUCHANAN ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT5772					11/5/2015	0	HL1B FOOD

AMARILLO FAIRFIELD INN & STES
6600 W INTERSTATE 40

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2654					11/5/2015	0	HL1B

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

ESTABLISHMENT**AMARILLO GRAPE & OLIVE
401 S BUCHANAN ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT5768					11/5/2015	0	HL1B FOOD

**BARISTA SISTAS
401 S BUCHANAN ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT5766					11/5/2015	0	HL1B FOOD

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

ESTABLISHMENT**BIG TEXAN BREWERY**

19290 FM 1541

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT5792					11/7/2015	0	HL1B FOOD

BOWIE 6TH GRADE CAMPUS

2901 TEE ANCHOR BLVD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2702	EHFN10	H10DAY	FOOD CONTACT SURFACES SANITIZE		11/6/2015	3	HL1B

Quaternary Sanitizer dispenser is dispensing above 400 ppm. Should be mixed at 200 ppm. Will reinspect in 10 days.

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**BOWIE MIDDLE SCHOOL
2901 TEE ANCHOR BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF677	EHFNO3	IN	PROPER HOT HOLDING TEMP. Ground hamburger meat holding at 150F. In compliance.		11/6/2015	0	HL1B

**BRAUMS ICE CREAM #183
4629 S WESTERN ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2357					11/6/2015	0	HFOL

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ESTABLISHMENT

**BURGER KING #1583
415 E AMARILLO BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF83	EHFN03	IN	PROPER HOT HOLDING TEMP. Hamburger patties holding at 176°.		11/5/2015	3	HINVEST
	EHFN28	COS	PROPER DATE MARKING Milk found expired on 10/28/15. 9 days old. COS		11/5/2015		
	EHFN39	H 3 DAYS	PROPER USE OF UTENSILS All food products must be stored at least 6" off the floor.		11/5/2015		

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ESTABLISHMENT

**CAMPUS CAFE THE
910 9TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFC281	EHFN47	COS	OTHER VIOLATIONS		11/5/2015	1	HL1B
			Blower covers in reach-in freezer and reach-in cooler(in dry storage) needed to be cleaned.				
	EHFN27	IN	PROPER COOLING METHODS		11/5/2015		
			Reach-in freezer no longer has a condensate leak. In compliance.				
	EHFN10	IN	FOOD CONTACT SURFACES SANITIZE		11/5/2015		
			Kitchen was very clean at time of inspection. Great job!				
	EHFN33	IN	WAREWASHING FACILITY INSTALLED		11/5/2015		
			Dish machine is sanitizing at 100PPM chlorine. In compliance.				

Food Establishment Public Inspection Report**From 11/5/15 thru 11/11/15****ESTABLISHMENT****CANYON INTERMEDIATE SCHOOL****506 8TH ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFC201	EHFN06	COS	TIME AS PUBLIC HEALTH CONTROL		11/5/2015	3	HL1B
			A bag of cut onions were found in walk-in cooler past its seven day date mark. Discarded immediately.				
	EHFN03	IN	PROPER HOT HOLDING TEMP.		11/5/2015		
			a)Cooked sausage patties holding in hot hold at 197F. b) Cooked corn dogs found holding in hot hold at 176F. In compliance.				
	EHFN10	IN	FOOD CONTACT SURFACES SANITIZE		11/5/2015		
			Kitchen is clean and well organized. Great job!				
	EHFN33	IN	WAREWASHING FACILITY INSTALLED		11/5/2015		
			Dish machine was sanitizing at 100PPM chlorine. In compliance.				

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

ESTABLISHMENT

CANYON INTERMEDIATE SCHOOL

HFCK89	EHFN32	IN	FOOD CONTACT SURFACE CONSTRUCT	11/5/2015	0	HL1B
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Equipment used for caterings were clean and maintained. In compliance.

	EHFN39	IN	PROPER USE OF UTENSILS	11/5/2015		
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Utensils and linens used for caterings were clean and maintained. In compliance.

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

ESTABLISHMENT

CANYON JUNIOR HIGH

910 9TH AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFC200	EHFN02	IN	PROPER COLD HOLDING TEMP.		11/5/2015	0	HL1B
			a)Milk in milk coolers holding at 38F. In compliance.				
	EHFN03	IN	PROPER HOT HOLDING TEMP.		11/5/2015		
			a) Cooked hamburger patties in hot hold holding at 195F. b)Cooked chicken in hot hold holding at 195F. c)Cooked chicken sandwiches in hot hold holding at 188F. In compliance.				
	EHFN10	IN	FOOD CONTACT SURFACES SANITIZE		11/5/2015		
			Kitchen was very clean and well organized. Great job!				
	EHFN14	IN	PROPER HAND WASHING / GLOVES		11/5/2015		
			Kitchen employees were observed washing hands and wearing gloves. Great job!				
	EHFN06	IN	TIME AS PUBLIC HEALTH CONTROL		11/5/2015		
			RTE and TCS foods in walk-in cooler had proper date marking. Great job!				

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ESTABLISHMENT

**CHILIS GRILL & BAR
3810 W INTERSTATE 40**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF519					11/5/2015	0	HFOL

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ESTABLISHMENT

CRESTVIEW ELEMENTARY

80 HUNSLEY RD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFC207	EHFN02	COS	PROPER COLD HOLDING TEMP.		11/5/2015	6	HL1B
			Cut melon found sitting without temperature control at 46F. Cut melon is a TCS food and must maintain a temperature of 41F or below at all times.				
	EHFN10	COS	FOOD CONTACT SURFACES SANITIZE		11/5/2015		
			a)Inside of ice machine cavity needed to be cleaned to sight and touch. b) Clean serving spoon found with a sticky residue. Item was removed and cleaned immediately.				
	EHFN45	IN	PHYSICAL FACILITIES INSTALLED		11/5/2015		
			Kitchen is very clean and organized. Great job!				
	EHFN28	IN	PROPER DATE MARKING		11/5/2015		
			All RTE and TCS food found had proper date labeling. Great job!				
	EHFN14	IN	PROPER HAND WASHING / GLOVES		11/5/2015		
			Kitchen employees were observed washing hands and wearing gloves. Great job!				

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ESTABLISHMENT

DELVIN RESTAURANT & CATERING

1300 N HUGHES ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFK156					11/7/2015	0	HL1B

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ESTABLISHMENT**DENNYS #8557****9601 E INTERSTATE 40**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1966	EHFN10	H90 DAY	FOOD CONTACT SURFACES SANITIZE		11/11/2015	14	HL1B
			A) Clean utensils bins were dirty. All clean utensils bins must clean to sight and touch. B) Shelves in walk-in cooler and walk-in freezer were dirty and infected with mold. All shelves need to be clean. C) Dirty scoop was stored with clean utensils.				
	EHFN18	H 3 DAYS	PROPER IDENTIFY TOXIC SUBSTANC		11/11/2015		
			Dishwashing machine was dispensing sanitizer at a concentration above 200ppm.				
	EHFN35	H90 DAY	PERSONAL CLEANLINESS / EATING		11/11/2015		
			Hair must be kept restrained at all times when handling food.				
	EHFN42	H90 DAY	NON-FOOD CONTACT SURFACES		11/11/2015		
			Hood was dirty. Hood systems must be kept clean at all times.				
	EHFN28	H10DAY	PROPER DATE MARKING		11/11/2015		
			Chicken salad and sliced turkey meat were kept past due their discard date. TCS foods must be properly dated and controlled.				

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ESTABLISHMENT**DENNYS #8557**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1966	EHFN19	H 3 DAYS	APPROVED WATER SOURCE		11/11/2015	14	HL1B
			Air gap needed under the front handsink.				
	EHFN34	H90 DAY	NO EVIDENCE OF INSECT CONTAMIN		11/11/2015		
			Flies were in the kitchen and dining room. All flies and insects need to be eliminated.				

EDIBLE ARRANGEMENTS**401 S BUCHANAN ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT5774					11/5/2015	0	HL1B FOOD

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ESTABLISHMENT

**FAB FOODS
401 S BUCHANAN ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT5781					11/5/2015	0	HL1B FOOD

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ESTABLISHMENT

FREDDYS FROZEN CUSTARD & STEAK

5225 S COULTER ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2736	EHFN02	IN	PROPER COLD HOLDING TEMP. Tomatoes were holding at 39F.		11/5/2015	7	HL1B
	EHFN32	COS	FOOD CONTACT SURFACE CONSTRUCT Can opener needed to be cleaned after each use.		11/5/2015		
	EHFN33	COS	WAREWASHING FACILITY INSTALLED Dishwasher strainer needed to be cleaned out regularly. Dish machine needed to be cleaned and sanitized every night.		11/5/2015		
	EHFN34	COS	NO EVIDENCE OF INSECT CONTAMIN Excessive flies in the establishment. Different insect control measures needed.		11/5/2015		
	EHFN39	COS	PROPER USE OF UTENSILS Wetstacking found. Make sure dishes are completely dry before stacking.		11/5/2015		

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ESTABLISHMENT

FREDDYS FROZEN CUSTARD & STEAK

HF2736

EHFN45

COS

PHYSICAL FACILITIES INSTALLED

11/5/2015

7

HL1B

Floors in the kitchen and in back room need to be cleaned.

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ESTABLISHMENT**FURRS FAMILY DINING #123****2221 S SONCY RD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2570	EHFN03	IN	PROPER HOT HOLDING TEMP.		11/11/2015	0	HFOL
			Heat lamps were added and heat strip was ordered for the buffet table.				
	EHFN42	IN	NON-FOOD CONTACT SURFACES		11/11/2015		
			Blower covers were cleaned.				
	EHFN10	IN	FOOD CONTACT SURFACES SANITIZE		11/11/2015		
			Shelves in walk-in cooler and in reach-in cooler were cleaned.				
	EHFN47	IN	OTHER VIOLATIONS		11/11/2015		
			Vent hood and Fire extenguisher were inspected.				

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ESTABLISHMENT

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

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2581					11/6/2015	0	HL1B

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ESTABLISHMENT

HARDBACK COFFEE CAFE

4301 SW 45TH AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2279	EHFN21	H10DAY	CERTIFIED FOOD MANAGER		11/5/2015	16	HL1B
			No current food manager. Class is second Wednesday of each month. Class starts at 8:30am. Test is 8:30 Friday				
	EHFN30	H10DAY	FOOD ESTABLISHMENT PERMIT		11/5/2015		
			Posted Food establishment permit is expired.				
	EHFN18	COS	PROPER IDENTIFY TOXIC SUBSTANC		11/5/2015		
			Chemicals stored on sink. Chemicals must be stored away from food equipment.				
	EHFN37	H10DAY	ENVIRONMENTAL CONTAMINATION		11/5/2015		
			Ceiling panels are out of place over food prep.				
	EHFN09	H10DAY	FOOD SEPARATION AND PROTECTION		11/5/2015		
			Utensil tub not clean. b) Food cases stored on floor. c) Ice bucket broken. d) Dish shelf rusty. Replace with NSF certified shelf. e) Food utensils may not be placed on cloth. Cloth holds bacteria.				

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ESTABLISHMENT

HARDBACK COFFEE CAFE

HF2279	EHFN32	H10DAY	FOOD CONTACT SURFACE CONSTRUCT	11/5/2015	16	HL1B
			Shelf in small reach in cooler is peeling coating.			
	EHFN36	COS	WIPING CLOTHS PROPERLY USED	11/5/2015		
			Wiping cloth not returned to sanitizer bucket after use. Do not leave rags setting on equipment.			
	EHFN42	H10DAY	NON-FOOD CONTACT SURFACES	11/5/2015		
			Air intakes dusty.b)Ice machine door outside dirty. b)Reach in handles to 2 reach ins are broken.c)Door tracks to cabinets not clean.			
	EHFN45	H10DAY	PHYSICAL FACILITIES INSTALLED	11/5/2015		
			Ceiling panels are not correct type in dishwash room and food prep area. Must be non porous, smooth and easy to clean. Vinyl coated panels needed. b)Dry storage has panels out of place.			

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ESTABLISHMENT

HAYASHI JAPANESE STEAKHOUSE

3401 W INTERSTATE 40

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1934					11/6/2015	0	HFOL

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

ESTABLISHMENT**HOME 2 SUITES
8251 W AMARILLO BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2726	EHFN01	NA	PROPER COOLING TIME AND TEMP.		11/5/2015	0	HL1B
	EHFN03	NO	PROPER HOT HOLDING TEMP.		11/5/2015		
	EHFN04	NO	PROPER COOKING TIME AND TEMP.		11/5/2015		
	EHFN05	NO	PROPER REHEATING PROCEDURE		11/5/2015		
	EHFN11	NA	PROPER DISPOSITION OF RETURNED		11/5/2015		

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ESTABLISHMENT

HOME 2 SUITES

HF2726	EHFN16	NA	PASTEURIZED FOOD REQUIREMENTS	11/5/2015	0	HL1B
	EHFN22	NO	AUTHORIZED FOOD HANDLER	11/5/2015		
	EHFN26	NA	CONSUMER ADVISORY POSTED	11/5/2015		
	EHFN21	IN	CERTIFIED FOOD MANAGER Food Manager card obtained.	11/5/2015		
	EHFN33	IN	WAREWASHING FACILITY INSTALLED Warewashing machine sanitizing at proper temperature.	11/5/2015		
	EHFN45	IN	PHYSICAL FACILITIES INSTALLED Ceiling tiles replaced.	11/5/2015		

Food Establishment Public Inspection Report

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ESTABLISHMENT

HOME 2 SUITES

IDK

401 S BUCHANAN ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT5780					11/5/2015	0	HL1B FOOD

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

ESTABLISHMENT**J R ASIAN MARKET
2730 S GRAND ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2700	EHFN02	COS	PROPER COLD HOLDING TEMP.		11/5/2015	7	HL1B
			Coolers holding at 50F. Cooler temps were adjusted. 228.75(f)(1)(B)				
	EHFN07	COS	FOOD AND ICE FROM APPROVED SRC		11/5/2015		
			All vegetables must be labeled with item name, weight, and origin. 228.62(a)(3)				
	EHFN45	H10DAY	PHYSICAL FACILITIES INSTALLED		11/5/2015		
			Est. has roof leak that needs to be repaired within 10 days. 228.186				
	EHFN47	IN	OTHER VIOLATIONS		11/5/2015		
			Est. is in process of replacing all household coolers with commercial units.				

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

ESTABLISHMENT**KICKED BACK BAR
521 SE 10TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2713	EHFN29	H30 DAY	ACCURATE THERMOMETERS PROVIDED		11/5/2015	4	HL1B
			Thermometers needed in coolers.				
	EHFN45	H30 DAY	PHYSICAL FACILITIES INSTALLED		11/5/2015		
			Patch all holes in ceiling and walls in back room.				
	EHFN47	H30 DAY	OTHER VIOLATIONS		11/5/2015		
			Replace household coolers with commercial NSF/ANSI units.				

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ESTABLISHMENT**LA FRONTERA
1401 S ARTHUR ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF411	EHFN02	COS	PROPER COLD HOLDING TEMP.		11/6/2015	6	HL1B	
			Shredded lettuce being held at room temperature. Lettuce was placed on ice.					
	EHFN10	COS	FOOD CONTACT SURFACES SANITIZE		11/6/2015			
			Knife found stored dirty on magnetic strip. Only store clean knives on magnet.					

LEALS MEXICAN FOOD RESTAURANT**19290 FM 1541**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HFT5779	EHF03	IN	HOT HOLDING		11/7/2015	0	HL1B FOOD	
			Sauteed vegetables holding at 138F.					

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ESTABLISHMENT

**LONGHORN STEAKHOUSE
401 S BUCHANAN ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT5771					11/5/2015	0	HL1B FOOD

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

ESTABLISHMENT

MARTY'S CONCESSIONS

3301 SE 10TH AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1398	EHFN35	COS	PERSONAL CLEANLINESS / EATING		11/5/2015	8	HL1B
			Employees chewing gum while working with food.				
	EHFN45	H180 DAY	PHYSICAL FACILITIES INSTALLED		11/5/2015		
			A) Ceiling tiles must be smooth, durable and non-absorbant by start of 2016 football season.				
	EHFN47	COS	OTHER VIOLATIONS		11/5/2015		
			A) All employees working with food must wear hair restraints.				
	EHFN14	COS	PROPER HAND WASHING / GLOVES		11/5/2015		
			A)Several employees seen not washing hands before putting on gloves. B)Employees handling ready to eat foods with bare hands.				
	EHFN31	COS	HANDWASHING FACILITY ADEQUATE		11/5/2015		
			A) Hand sink found without soap or paper towels.				

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ESTABLISHMENT**MCDONALDS
400 E AMARILLO BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1190	EHFN30	IN	FOOD ESTABLISHMENT PERMIT		11/6/2015	0	HFOL
			Permit was renewed and posted.				
	EHFN34	IN	NO EVIDENCE OF INSECT CONTAMIN		11/6/2015		
			Back door weather stripping was replaced.				

**PESCARAZ
401 S BUCHANAN ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT5787					11/5/2015	0	HL1B FOOD

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ESTABLISHMENT

**ROCKWOOD FURNITURE
401 S BUCHANAN ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT5778					11/5/2015	0	HL1B FOOD

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ESTABLISHMENT

ROSAS CAFE & TORTILLA FACTORY44

6007 S SONCY RD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2734	EHFN02	IN	PROPER COLD HOLDING TEMP. Tomatoes were holding at 39F.		11/11/2015	16	HL1B
	EHFN03	IN	PROPER HOT HOLDING TEMP. Fajita beef was holding at 155F.		11/11/2015		
	EHFN36	COS	WIPING CLOTHS PROPERLY USED Sanitizing buckets need to be stored off the ground.		11/11/2015		
	EHFN37	COS	ENVIRONMENTAL CONTAMINATION Enchililada sauce in box in cooler must be stored at least 6 in off ground level.		11/11/2015		
	EHFN39	H30 DAY	PROPER USE OF UTENSILS Wetstacking was found. All dishes must be completely air dried before stacking.		11/11/2015		

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ESTABLISHMENT

ROSAS CAFE & TORTILLA FACTORY44

HF2734	EHFN21	H30 DAY	CERTIFIED FOOD MANAGER	11/11/2015	16	HL1B
Food manager certificate must be obtained by Nov. 30th.						
	EHFN35	COS	PERSONAL CLEANLINESS / EATING	11/11/2015		
Hat or hair net must be worn by all food personnel when working with food.						
	EHFN47	COS	OTHER VIOLATIONS	11/11/2015		
Both pages of inspection report must be visible or signage present.						
	EHFN14	COS	PROPER HAND WASHING / GLOVES	11/11/2015		
Handsink must be kept clean at all times, and used only for handwashing.						
	EHFN10	COS	FOOD CONTACT SURFACES SANITIZE	11/11/2015		
A)Ice paddle stored on top of unclean ice machine. B)Ice buckets need to be inverted to prevent contamination from flour. C)Silverware needs to be relocated or covered to protect from flour. D)To go items need to be inverted to keep protected.						
	EHFN11	COS	PROPER DISPOSITION OF RETURNED	11/11/2015		
A)Several dented cans found on shelf for use. Trained employess the method to identify dents. B)Multiple packages of distressed corn tortillas on shelf for use in walk-in cooler.						

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ROSAS CAFE & TORTILLA FACTORY44

HF2734	EHFN34	COS	NO EVIDENCE OF INSECT CONTAMIN	11/11/2015	16	HL1B
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Multiple flies present in establishment. Fly problem needs to be addressed.

**SAMS CLUB
8952 WESTGATE PKWY WEST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT5791	EHF19	COS	RODENTS/ANIMALS/OPENINGS		11/5/2015	3	HL1B FOOD

Overhead protection needed when prepping outside. COS

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ESTABLISHMENT**SONIC DRIVE IN
4320 SW 45TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF764	EHFN42	H10DAY	NON-FOOD CONTACT SURFACES		11/6/2015	1	HFOL	
			Heavy grease buildup on equipment, floor and walls at cook area. Area must be clean to sight and touch. Remove all grease. b) Repair broken tiles below fryers. c) Shelves in walkin cooler not clean.					

**SPICY MIKES
19290 FM 1541**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT5776					11/7/2015	0	HL1B FOOD

Food Establishment Public Inspection Report

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

ESTABLISHMENT**ST MARYS CHURCH
22830 PONDASETA RD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT5751	EHFNO3	IN	PROPER HOT HOLDING TEMP. Sausage holding at 136F in take out stand.		11/8/2015	0	HL1B FOOD

**SUPPER CLUB
401 S BUCHANAN ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT5767					11/5/2015	0	HL1B FOOD

Food Establishment Public Inspection Report

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

ESTABLISHMENT**TAQUERIA LOS GALLITOS
401 E AMARILLO BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2744	EHFN02	COS	PROPER COLD HOLDING TEMP.		11/5/2015	10	HL1B
			Diced tomatoes holding at 49F. Must be 41F or below.				
	EHFN34	H90 DAY	NO EVIDENCE OF INSECT CONTAMIN		11/5/2015		
			Excessive flies in the kitchen. Drive through window needs to be closed between serving customers and sealed on all sides. Back door needs to be kept closed.				
	EHFN38	H90 DAY	APPROVED THAWING METHODS		11/5/2015		
			All food items must be stored at least 6" off the floor.				
	EHFN43	H90 DAY	ADEQUATE VENTILATION AND LIGHT		11/5/2015		
			Lighting in both walkin cooler and walkin freezer needs to be brighter.				
	EHFN10	COS	FOOD CONTACT SURFACES SANITIZE		11/5/2015		
			a)Microwave needed to be cleaned out. b)Gaskets and doors on reachin coolers needed to be cleaned.				

Food Establishment Public Inspection Report

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

ESTABLISHMENT

TAQUERIA LOS GALLITOS

HF2744	EHFN45	H90 DAY	PHYSICAL FACILITIES INSTALLED	11/5/2015	10	HL1B
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a)Ceiling tiles over juice counter need to be smooth, non-porous easily cleanable surfaces. b)Floor in walkin freezer needs to be cleaned.

**TASTE DESSERT BAR
401 S BUCHANAN ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT5773					11/5/2015	0	HL1B FOOD

Food Establishment Public Inspection Report

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

ESTABLISHMENT**THE CRAVY FACTORY
401 S BUCHANAN ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT5769					11/5/2015	0	HL1B FOOD

**THE RUFFLED CUP
401 S BUCHANAN ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT5757					11/5/2015	0	HL1B FOOD

Food Establishment Public Inspection Report

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

ESTABLISHMENT**TOKYO STEAK HOUSE
5807 SW 45TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2324					11/5/2015	0	HFOL

**TOWNSQUARE MEDIA
401 S BUCHANAN ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT5790					11/5/2015	0	HL1B FOOD

Food Establishment Public Inspection Report

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

ESTABLISHMENT

UNITED SUPERMARKET #529

5807 SW 45TH AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1653	EHFN26	H10DAY	CONSUMER ADVISORY POSTED		11/10/2015	15	HL1B
			No consumer advisory posted.Repeat				
	EHFN36	COS	WIPING CLOTHS PROPERLY USED		11/10/2015		
			Wiping cloths stored in sanitizer solution below 10 ppm. Repeat				
	EHFN09	COS	FOOD SEPARATION AND PROTECTION		11/10/2015		
			Dented can on shelf for use. Repeat				
	EHFN29	COS	ACCURATE THERMOMETERS PROVIDED		11/10/2015		
			Thermometer not easy to locate and not in warmest part of unit in drawer cooler.				
	EHFN19	H10DAY	APPROVED WATER SOURCE		11/10/2015		
			Air gap at food sink less than twice diameter of drain pipe.				

Food Establishment Public Inspection Report

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

ESTABLISHMENT

UNITED SUPERMARKET #529

HF1653	EHFN33	H10DAY	WAREWASHING FACILITY INSTALLED	11/10/2015	15	HL1B
			Dishwash machine not sanitizing to 50ppm residual chlorine. Repeat b)3-bay sink automatic sanitizer dispenser is not dispensing proper concentration ammonia sanitizer.			
	EHFN37	H10DAY	ENVIRONMENTAL CONTAMINATION	11/10/2015		
			Food cart stored at edge of hand sink. Splatter from handwash may contaminate food equipment and product. Install a barrier at handsink.			
	EHFN42	H10DAY	NON-FOOD CONTACT SURFACES	11/10/2015		
			Vent hood has dust and grease buildup. Repeat b)kickplates removed from equipment. Replace Repeat.c)Blower covers in walk in cooler not clean.Red)Rusted dirty roller cart stored in deli.e)Foil and plastic wrap holders not clean and not easily cleanable.			
	EHFN45	H10DAY	PHYSICAL FACILITIES INSTALLED	11/10/2015		
			Attic access panel out of place exposing attic dust to deli.Repeat.b)Skewer rack peeling paint. Repeat.c)Grout is too thin on floor.d)Broken light shield.Repeat.e) Corner trim broken at grill area.Repeat.			

Food Establishment Public Inspection Report

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

ESTABLISHMENT

**YUMMY CAKES BY KAY
401 S BUCHANAN ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT5770					11/5/2015	0	HL1B FOOD