

**Food Establishment Public Inspection Report****From 9/3/15 thru 9/9/15****ESTABLISHMENT****7 BAR AND GRILL  
3130 S SONCY RD**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>
HF2023	EHF19	H10DAY	RODENTS/ANIMALS/OPENINGS		9/8/2015	9	HL1B
			Door sweep needed on back door.				
	EHF15	COS	EQUIPMENT ADEQUATE		9/8/2015		
			Reach in cooler was registering at 43F, product was at 44-45F. Needs to be 41 or below at all times.				
	EHF25	COS	FOOD CONTACT SURFACES		9/8/2015		
			A) Dry storage shelves need to be cleaned. B) Slicer must be cleaned after each use. C) All bottoms of reach-in coolers need to be cleaned.				
	EHF28	COS	ALL OTHER VIOLATIONS		9/8/2015		
			A) Blower covers and wall in walk-in cooler need to be cleaned. B) Freezer in dry storage area must be NSF or equivalent. Replace by December 1st.				

**Food Establishment Public Inspection Report**

From 9/3/15 thru 9/9/15

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**ESTABLISHMENT****ADVANTAGE SALES & MARKETING**

2201 ROSS-OSAGE DR

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1913					9/9/2015	0	HL1B

**ALCOHOLIC RECOVERY CENTER**

412 SE 16TH AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF105					9/3/2015	0	HL1B

**Food Establishment Public Inspection Report**

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**ESTABLISHMENT****AMERICOLD LOGISTICS  
10300 SE 3RD AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF63					9/8/2015	0	HL1B

**ANDRADE AGUSTIN  
4418 E AMARILLO BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT5613	EHF19	H 2 HOUR	RODENTS/ANIMALS/OPENINGS	No floor. Must have floor.	9/6/2015	3	HL1B FOOD

## Food Establishment Public Inspection Report

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### ESTABLISHMENT

**BRAUMS ICE CREAM 180  
801 E AMARILLO BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF166	EHF03	IN	HOT HOLDING		9/4/2015	3	HL1B
			Chicken in hot hold holding at 163F. In compliance.				
	EHF01	NO	COOLING FOR COOKED FOOD		9/4/2015		
	EHF04	NO	PROPER COOKING TEMPERATURES		9/4/2015		
	EHF05	NO	RAPID REHEATING		9/4/2015		
	EHF25	COS	FOOD CONTACT SURFACES		9/4/2015		
			Microwave & top of coffee maker needed to be cleaned. Ice machine needed to be cleaned. Soda nozzles needed to be cleaned. *Repeat violation, if violation is marked in future inspections, a \$50 reinspection fee will be charged to establishment.				

**Food Establishment Public Inspection Report**

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**ESTABLISHMENT**

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**BRAUMS ICE CREAM 180**

HF166	EHF28	COS	ALL OTHER VIOLATIONS	9/4/2015	3	HL1B
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a)Chip ice buildup in walk-in freezer. Maintain. b)Degrease fire suppressant on grill. c)Old date stickers found on clean dishes. Stickers need to be completely removed from dishes before being sanitized.

**CAPROCK HIGH SCHOOL**

**3001 SE 34TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
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HF768	EHF28	H10DAY	ALL OTHER VIOLATIONS		9/3/2015	0	HL1B
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a)Walk in freezer has condensate leak and needs to be repaired within 10 days. b)Pans found stacked wet. Air dry pans prior to stacking to prevent bacteria growth.

## Food Establishment Public Inspection Report

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### ESTABLISHMENT

**CARNICERIA LA POPULAR  
1505 SE 3RD AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF87	EHF08	COS	GOOD HYGIENIC PRACTICES		9/8/2015	17	HL1B
			a)Employee drink needed a lid with a straw. b)All employees must wash their hands after touching their cell phone.				
	EHF25	COS	FOOD CONTACT SURFACES		9/8/2015		
			a)Clean lids being stored in cardboard.b)Potholders stored on clean dishes.c)Knives stored in between gap on prep table & cooler.d)Clean can opener.e)Clean soda nozzles. e)Knives stored dirty on magnetic strip.f)Do not drain pork skins in cardboard box.				
	EHF20	COS	TOXIC ITEMS		9/8/2015		
			Chemicals stored above food products. Store chemicals below food to prevent contamination.				
	EHF09	COS	APPROVED SOURCE/LABELING		9/8/2015		
			All items sold in establishment must be labeled with an English label and include name of product, ingredients, manufacturer address and weight/amount.				
	EHF21	COS	MANUAL WARE WASHING		9/8/2015		
			Wipe down bleach water was weak and needed to be changed. Should be mixed at 100ppm.				

**Food Establishment Public Inspection Report****From 9/3/15 thru 9/9/15****ESTABLISHMENT****CARNICERIA LA POPULAR**

HF87	EHF28	H90 DAY	ALL OTHER VIOLATIONS	9/8/2015	17	HL1B
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a)Walk in cooler racks need to be painted.b)Door by beer cooler needs new door seal.c)Food found stored on floor. Must be at least 6" off ground.d)Lid needed on bulk beans. Lid is being custom made.e)Handsink faucet in meat dept has leak & needs repair.

**CHURCHS CHICKEN #591****200 E AMARILLO BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF987	EHF03	COS	HOT HOLDING		9/9/2015	8	HL1B
				Chicken legs and thighs were holding at 115F-125F. Must be 135F or above at all times. Fresh chicken was cooked.			
	EHF25	COS	FOOD CONTACT SURFACES		9/9/2015		
				Soda nozzles need to be cleaned every night to prevent build-up.			

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**ESTABLISHMENT****CVS/PHARMACY 7765  
317 E AMARILLO BLVD**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>
HF787	EHF10	COS	SOUND CONDITION		9/9/2015	7	HL1B
			Dented cans found on shelf for use. Removed.				
	EHF25	COS	FOOD CONTACT SURFACES		9/9/2015		
			A) Milk section in the cooler needs new liner in bottom. B) Shelves need to be cleaned.				

**Food Establishment Public Inspection Report****From 9/3/15 thru 9/9/15****ESTABLISHMENT****DENNYS RESTAURANT  
2116 S GEORGIA ST**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>
HF213	EHF25	COS	FOOD CONTACT SURFACES		9/3/2015	6	HL1B
			a)Shelve where metal pans are stored needed to be cleaned. b) Cleaned pans stored with old food residue on the outside. All surfaces of pans must be clean.				
	EHF15	H10DAY	EQUIPMENT ADEQUATE		9/3/2015		
			a) Running water used to keep scoops in holding at 126F. Must maintain a temperature of 135F or above. b)Running water used for keeping scoops holding at 93F. Must maintain a temperature of 41F or below. Repair by 09-14-2015.				
HF213	EHF19	IN	RODENTS/ANIMALS/OPENINGS		9/3/2015	0	HFOL
			Establishment has been treated for pests. Correction.				

**Food Establishment Public Inspection Report**

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**ESTABLISHMENT****EL DE SOL MEXICO  
4418 E AMARILLO BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HFT5620	EHF14	H 2 HOUR	WATER SUPPLY		9/6/2015	7	HL1B FOOD	
			Water must be runng. Obtain a container with spigot.					
	EHF19	H 2 HOUR	RODENTS/ANIMALS/OPENINGS		9/6/2015			
			Outdoor cooker needs totally enclosed.					

**ELOTES CON RITMO  
4416 E AMARILLO BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT5623					9/6/2015	0	HL1B FOOD

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### ESTABLISHMENT

**EVERS JESS  
4101 HILLSIDE RD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT5610	EHF21	COS	MANUAL WARE WASHING Bleach wipes needed. COS		9/5/2015	3	HL1B FOOD

### **FAMILY DOLLAR STORE #2387 831 MARTIN RD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF765	EHF28	COS	ALL OTHER VIOLATIONS a)Roof has been repaired. b)Some dented cans found on shelves.		9/9/2015	0	HL1B

## Food Establishment Public Inspection Report

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**ESTABLISHMENT**

**FIESTA FOODS  
1012 SE 10TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF561	EHF17	COS	HAND WASH WITH SOAP/TOWELS		9/3/2015	7	HL1B
			Paper towels needed at handsink in tortilla room.				
	EHF10	COS	SOUND CONDITION		9/3/2015		
			Tortillas were cooling unprotected from possible contamination. Cool tortillas in a location where they cannot come into contact to contamination.				
	EHF28	COS	ALL OTHER VIOLATIONS		9/3/2015		
			a)Improperly thawing chicken. Thaw frozen meat either under cold running water or in cooler.				

**Food Establishment Public Inspection Report****From 9/3/15 thru 9/9/15****ESTABLISHMENT****GLENWOOD ELEMENTARY  
2409 S HOUSTON ST**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>	
HF655	EHF02	IN	COLD HOLDING		9/9/2015	0	HL1B	
			All coolers holding at 41F or below. In compliance.					

**GRAND DISCOUNT  
1619 N GRAND ST**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>	
HF1071	EHF25	COS	FOOD CONTACT SURFACES		9/8/2015	3	HL1B	
			a)Ice maker needed to be cleaned. b)Ice scoop must be stored on a smooth, easily cleanable surface.					

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**ESTABLISHMENT**

**GRAND PHARMACY  
3500 NE 24TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2439					9/8/2015	0	HL1B

**HAMLET ELEMENTARY  
705 SYCAMORE AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF681	EHF25	COS	FOOD CONTACT SURFACES		9/9/2015	3	HL1B
			Ice maker needed to be cleaned.				
	EHF28	H60 DAY	ALL OTHER VIOLATIONS		9/9/2015		
			a)Blower covers in walkin cooler needed to be cleaned. COS b)Ice buildup in walkin freezer around door needs to be cleaned off. c)Sneeze shields need to be added to fruit buffet in order to protect the food.				

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**ESTABLISHMENT****HILLTOP SENIOR CITIZENS****1311 N TAYLOR ST**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>
HF978	EHF22	IN	MANAGER KNOWLEDGE/CERTIFIED	Food manager card obtained.	9/3/2015	0	HFOL

**Food Establishment Public Inspection Report****From 9/3/15 thru 9/9/15****ESTABLISHMENT****JOE DADDYS****2108 PARAMOUNT BLVD**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>
HFK56	EHF03	IN	HOT HOLDING		9/3/2015	0	HL1B
			a)Mashed potatoes holding at 163F. b)Chicken holding at 193F. c)Beef holding at 174F. In compliance.				
	EHF08	IN	GOOD HYGIENIC PRACTICES		9/3/2015		
			Single service gloves available for handling RTE foods. In compliance.				
	EHF24	IN	THERMOMETERS		9/3/2015		
			Probe thermometer available for taking temperatures. In compliance.				
	EHF29	IN	RECOGNITION		9/3/2015		
			Great job! Food was in temperature upon arrival and set up, and establishment had all necessary supplies for catering event. Keep up the good work!				

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**ESTABLISHMENT**

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**KFC****316 E AMARILLO BLVD**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>
HF993	EHF03	IN	HOT HOLDING Chicken was 155F.		9/9/2015	0	HL1B
	EHF29	IN	RECOGNITION Establishment was very clean. Great Job!		9/9/2015		

## Food Establishment Public Inspection Report

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**ESTABLISHMENT**

**KING & I THE  
104 15TH ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFC291	EHF10	COS	SOUND CONDITION		9/8/2015	29	HL1B
			A)Moldy food product found in reach in cooler. (Discarded). B)Cracked egg found in cooler. (Discarded).				
	EHF13	H10DAY	HACCP PLAN/TIME		9/8/2015		
			A)All potentially hazardous ready to eat foods held longer then 7 days must be date marked.				
	EHF14	H10DAY	WATER SUPPLY		9/8/2015		
			A)Hot water must be fixed at handsink in sushi area.				
	EHF17	COS	HAND WASH WITH SOAP/TOWELS		9/8/2015		
			A)Hand sink found without any soap. B)Bathrooms cannot use cloth towels, disposable towels must be used.				
	EHF20	COS	TOXIC ITEMS		9/8/2015		
			A)Household chemicals found in kitchen. All pest chemicals must be approved for use in a food establishment.				

## Food Establishment Public Inspection Report

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### ESTABLISHMENT

#### KING & I THE

HFC291	EHF25	H10DAY	FOOD CONTACT SURFACES	9/8/2015	29	HL1B
			A)Clean all cooler handles. B)Clean all coolers. C)Clean all sauce bottles. D)Clean all prep tables. E) Replace rusty shelving in walk-in. F)Replace peeling floor in walk-in.			
	EHF07	COS	ADEQUATE HAND WASHING	9/8/2015		
			A)Employees seen not washing hands before putting on gloves.			
	EHF08	COS	GOOD HYGIENIC PRACTICES	9/8/2015		
			A)Hand sink being used for other purposes than hand washing.			
	EHF28	H10DAY	ALL OTHER VIOLATIONS	9/8/2015		
			A)Bathroom door must be self closing(repeat). B)Vent hood must be properly tagged and inspected within 10 days.			

**Food Establishment Public Inspection Report****From 9/3/15 thru 9/9/15****ESTABLISHMENT****LA MEGA MICHOCANA  
802 E AMARILLO BLVD**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>
HF2567	EHF02	COS	COLD HOLDING		9/9/2015	8	HL1B
			Sliced tomatoes found at 44F. Must be 41F or below at all times. Add more ice to submerge product.				
	EHF25	COS	FOOD CONTACT SURFACES		9/9/2015		
			A)Microwave needs to be cleaned. B)Shelves in both reach in coolers need to be cleaned.				

**LAWNDALE ELEMENTARY  
2215 S BIVINS ST**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>
HF651	EHF10	COS	SOUND CONDITION		9/8/2015	4	HL1B
			Dented cans found stored on rack for use. Cans were removed.				

**Food Establishment Public Inspection Report****From 9/3/15 thru 9/9/15**

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**ESTABLISHMENT****LIL RAD  
3301 OLSEN BLVD**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>
HFM710	EHF01	NA	COOLING FOR COOKED FOOD		9/6/2015	0	HL1B
	EHF02	NA	COLD HOLDING		9/6/2015		
	EHF03	NA	HOT HOLDING		9/6/2015		
	EHF04	NA	PROPER COOKING TEMPERATURES		9/6/2015		
	EHF05	NA	RAPID REHEATING		9/6/2015		

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**ESTABLISHMENT**

**LIL RAD**

HFM710	EHF13	NA	HACCP PLAN/TIME		9/6/2015	0	HL1B
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	EHF28	IN	ALL OTHER VIOLATIONS		9/6/2015		
			Banner is on mobile. Correction.				

**LLUVIA IMPORTS  
4416 E AMARILLO BLVD**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>
HFT5608					9/6/2015	0	HL1B FOOD

**Food Establishment Public Inspection Report****From 9/3/15 thru 9/9/15****ESTABLISHMENT****LOGANS ROADHOUSE #347****8310 W INTERSTATE 40**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>
HF898	EHF19	H10DAY	RODENTS/ANIMALS/OPENINGS		9/3/2015	9	HL1B
			Replace back door sweep.				
	EHF25	COS	FOOD CONTACT SURFACES		9/3/2015		
			Shelves and wall in walk in needs to be cleaned.				
	EHF02	IN	COLD HOLDING		9/3/2015		
			Diced tomatoes holding at 38F.				
	EHF22	H45 DAY	MANAGER KNOWLEDGE/CERTIFIED		9/3/2015		
			Current food manager on file no longer works at establishment. Obtain food manager card within 45days.				
	EHF28	H90 DAY	ALL OTHER VIOLATIONS		9/3/2015		
			A)Replace all broken or missing tiles by next inspection. B) Beards need to be kept short and trimmed or beard guard worn when working around food.				

**Food Establishment Public Inspection Report**

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**ESTABLISHMENT**

**LONG JOHN SILVERS**

**1600 ROSS ST**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>
HF1681	EHF28	IN	ALL OTHER VIOLATIONS		9/8/2015	0	HFOL
			Roof leaks were repaired. In compliance.				

## Food Establishment Public Inspection Report

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**ESTABLISHMENT**

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**MARBLE SLAB CREAMERY  
201 WESTGATE PKWY WEST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF855	EHF25	IN	FOOD CONTACT SURFACES		9/3/2015	3	HFOL
			3 corrections from previous inspection.				
	EHF23	H 3 DAYS	SEWAGE/WASTEWATER		9/3/2015		
			1 correction from previous inspection. Leak is still present in ice cream mix freezer. Fix within 3 days or a \$50 reinspection fee will be charged.				
HF855	EHF23	IN	SEWAGE/WASTEWATER		9/8/2015	0	HFOL
			Leak was fixed in reach in cooler.				

**Food Establishment Public Inspection Report****From 9/3/15 thru 9/9/15****ESTABLISHMENT****MCDONALDS  
400 E AMARILLO BLVD**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>
HF1190	EHF06	IN	PERSONNEL WITH INFECTIONS	I did not see any sick employees. I talked with the GM and he said he always sends employees home. He has several pregnant employees that complain of a upset stomach from time to time.	9/8/2015	0	HINVEST

**OLD 66 LOUNGE  
5316 E AMARILLO BLVD**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>
HF2186	EHF23	H10DAY	SEWAGE/WASTEWATER	Three-compartment sink is leaking. Repair by 9-15-15.	9/4/2015	3	HL1B

**Food Establishment Public Inspection Report****From 9/3/15 thru 9/9/15****ESTABLISHMENT****ON THE BORDER MEXICAN CAFE****2401 S SONCY RD**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>
HF1944	EHF03	IN	HOT HOLDING		9/3/2015	3	HL1B
			Rice was holding at 153F.				
	EHF25	COS	FOOD CONTACT SURFACES		9/3/2015		
			A)All reach-in coolers need to be wiped out. B)Shelves in walk-in need to be cleaned. C)Ice machine needs to be cleaned.				

**PALO DURO HIGH COMMERCIAL LAB****1400 N GRANT ST**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>
HF1115	EHF15	IN	EQUIPMENT ADEQUATE		9/3/2015	0	HL1B
			Reachin coolers holding at 37F degrees and 38F degrees.				

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**ESTABLISHMENT**

**PALO DURO HIGH SCHOOL  
1400 N GRANT ST**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>
HF682	EHF28	H60 DAY	ALL OTHER VIOLATIONS Venthoods need to be cleaned.		9/3/2015	0	HL1B

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**ESTABLISHMENT****POBLANOS GRILL  
4416 E AMARILLO BLVD**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>
HFT5622	EHF24	COS	THERMOMETERS		9/6/2015	8	HL1B FOOD
			A probe thermometer was not available at time of inspection.				
	EHF28	COS	ALL OTHER VIOLATIONS		9/6/2015		
			Food items stored on floor of mobile. Must store at least 6 inches off floor at all times.				
	EHF20	COS	TOXIC ITEMS		9/6/2015		
			Chemical bottle found without a label. All chemical bottles must be label with common name of what is inside.				

**Food Establishment Public Inspection Report**

**From 9/3/15 thru 9/9/15**

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**ESTABLISHMENT**

**RADICAL ICE  
4418 E AMARILLO BLVD**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>
HFT5617					9/6/2015	0	HL1B FOOD

**Food Establishment Public Inspection Report****From 9/3/15 thru 9/9/15****ESTABLISHMENT****RANDALL HIGH EAST  
9000 VALLEYVIEW DR**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>
HF472	EHF02	IN	COLD HOLDING		9/9/2015	3	HL1B
			A)Coolers holding below 40 degrees.				
	EHF15	H10DAY	EQUIPMENT ADEQUATE		9/9/2015		
			Hot box holding bbq at 125 degrees. Box must be repaired to maintain 135 degrees or above at all times. B)Make table is leaking water in the bottom of the unit. Unit must be repaired to prevent all water from pooling. (REPEAT)				
	EHF28	H10DAY	ALL OTHER VIOLATIONS		9/9/2015		
			Catering permit must be obtained by 9/21/15 to be able to continue catering operations to Midway Alternative High School (Repeat). B)Lighting in walk in freezer and walk in cooler is currently 1 foot candle at back of both units.				

## Food Establishment Public Inspection Report

From 9/3/15 thru 9/9/15

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### ESTABLISHMENT

**RANDALL HIGH SCHOOL  
5800 ATTEBURY DR**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF568	EHF03	IN	HOT HOLDING		9/9/2015	3	HL1B
			A)Kitchen holding at 170 degrees.				
	EHF15	H10DAY	EQUIPMENT ADEQUATE		9/9/2015		
			A)Cooler holding at 55-60 degrees. Cooler cannot be used until repaired and able to maintain 41 degrees or below.				
	EHF28	H10DAY	ALL OTHER VIOLATIONS		9/9/2015		
			A)Fire extinguisher must be properly tagged, B)Dust air vents in kitchen, C)Light shield in dry storage must be repaired properly.				

**Food Establishment Public Inspection Report****From 9/3/15 thru 9/9/15**

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**ESTABLISHMENT**

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**RIVER ROAD HIGH SCHOOL****101 W MOBLEY AVE**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>
HFP29	EHF25	COS	FOOD CONTACT SURFACES		9/4/2015	3	HL1B
			Meat slicer needed to be cleaned.				
	EHF28	COS	ALL OTHER VIOLATIONS		9/4/2015		
			a)Blower covers in walkin cooler needed to be cleaned. b)Dented cans found on shelves.				

**Food Establishment Public Inspection Report****From 9/3/15 thru 9/9/15****ESTABLISHMENT****ROCK CAFE THE  
3001 SE 34TH AVE**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>
HF2622	EHF22	H45 DAY	MANAGER KNOWLEDGE/CERTIFIED		9/9/2015	3	HL1B
			City issued food manager card is needed. Obtain within 45 days.				
	EHF28	COS	ALL OTHER VIOLATIONS		9/9/2015		
			Eggs stored above ready to eat foods. Eggs were moved to bottom shelf.				

**Food Establishment Public Inspection Report**

From 9/3/15 thru 9/9/15

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**ESTABLISHMENT**

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**ROLLING HILLS ELEMENTARY****2800 W CHERRY AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFP8	EHF10	COS	SOUND CONDITION		9/4/2015	4	HL1B
			Dented cans found on shelves.				
	EHF28	H90 DAY	ALL OTHER VIOLATIONS		9/4/2015		
			All ceiling tiles in the kitchen must be smooth, non porous, easily cleanable tiles. Acoustic tiles are not acceptable for food preparation areas.				

**SAMS CLUB #8279****2201 ROSS-OSAGE DR**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF867	EHF10	COS	SOUND CONDITION		9/9/2015	4	HL1B
			Damaged flour bag found on shelf for sale. Flour was removed.				

## Food Establishment Public Inspection Report

From 9/3/15 thru 9/9/15

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**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		9/3/2015	0	HL1B	
			a)Food found stored on floor in storage room. Must be stored at least 6" off the ground. COS. b)Per City ordinance all freezers and coolers must be replaced with NSF/ANSI commercial units. Replace all household units by January 1, 2016.					

**Food Establishment Public Inspection Report****From 9/3/15 thru 9/9/15****ESTABLISHMENT****TAQUERIA EL REY  
712 E AMARILLO BLVD**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>
HF2649	EHF02	IN	COLD HOLDING		9/4/2015	22	HL1B
			Tomatoes were holding at 41F.				
	EHF03	COS	HOT HOLDING		9/4/2015		
			Soup was holding at 91F, has to be 135F or up.				
	EHF08	COS	GOOD HYGIENIC PRACTICES		9/4/2015		
			Employees need to wash hands when switching tasks.				
	EHF13	COS	HACCP PLAN/TIME		9/4/2015		
			Date labels needed on food in walk-in.				
	EHF17	COS	HAND WASH WITH SOAP/TOWELS		9/4/2015		
			Paper towels needed at hand sink in front lobby.				

**Food Establishment Public Inspection Report****From 9/3/15 thru 9/9/15**

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**ESTABLISHMENT****TAQUERIA EL REY**

HF2649	EHF24	COS	THERMOMETERS	9/4/2015	22	HL1B
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Thermometer needed in front reach-in cooler.

	EHF25	COS	FOOD CONTACT SURFACES	9/4/2015		
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A) Soda nozzles need to be cleaned everynight. B) Microwave needs to be cleaned.

	EHF28	COS	ALL OTHER VIOLATIONS	9/4/2015		
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A) A light shield needed over prep table. B) Filter needed in exhaust hood. C) Spanish handwashing sign needed in restroom.

## Food Establishment Public Inspection Report

From 9/3/15 thru 9/9/15

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**ESTABLISHMENT**

**TAQUERIA SAN CARLOS**

**3510 NE 24TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF1678	EHF15	IN	EQUIPMENT ADEQUATE		9/9/2015	0	HL1B	
			All coolers and freezers must be NSF or ANSI certified by 10/1/15.					
	EHF28	H180 DAY	ALL OTHER VIOLATIONS		9/9/2015			
			a)Ceiling tiles need to be replaced with smooth, non-porous, easily cleanable tiles no later than 3-9-15. b.Fire suppression system inspected and passed.					

**Food Establishment Public Inspection Report****From 9/3/15 thru 9/9/15****ESTABLISHMENT****TEXAS BAR & GRILL  
2801 W AMARILLO BLVD**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>
HF2714	EHF19	H10DAY	RODENTS/ANIMALS/OPENINGS		9/4/2015	0	H PREOPEN
			Door closer needed on front door.				
	EHF21	H10DAY	MANUAL WARE WASHING		9/4/2015		
			Drain board needed on right end of three compartment sink.				
	EHF28	H90 DAY	ALL OTHER VIOLATIONS		9/4/2015		
			a)Ceiling over bar needs to have texture removed. b)Opening into kitchen needs to be finished. c)Holes in closet need to be sealed.				

## Food Establishment Public Inspection Report

From 9/3/15 thru 9/9/15

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### ESTABLISHMENT

**THAI DIAMOND  
1653 N GRAND ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1999	EHF25	IN	FOOD CONTACT SURFACES		9/8/2015	3	HFOL
			5 corrections from last inspection.				
	EHF19	H 3 DAYS	RODENTS/ANIMALS/OPENINGS		9/8/2015		
			a)Back door sweeps and seals on doors still need to be replaced. If daylight can be seen around edges of door, insects and rodents can get in. b)Orkin treats establishment once a month.				

**TOOT N TOTUM #54  
3601 NE 24TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF82	EHF28	COS	ALL OTHER VIOLATIONS		9/8/2015	0	HL1B
			Ice machine with bagged ice needs to be cleaned out.				

**Food Establishment Public Inspection Report****From 9/3/15 thru 9/9/15****ESTABLISHMENT****TRADEWIND ELEMENTARY  
4300 S WILLIAMS ST**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>
HF1533	EHF03	IN	HOT HOLDING		9/9/2015	0	HL1B
			Steak fingers holding at 143F. In compliance.				

**WILLOW VISTA INTERMEDIATE  
7600 PAVILLARD DR**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>
HF218	EHF23	COS	SEWAGE/WASTEWATER		9/4/2015	3	HL1B
			Handsink was leaking at faucet.				
	EHF28	H90 DAY	ALL OTHER VIOLATIONS		9/4/2015		
			All ceiling tiles in kitchen need to be replaced with smooth, non porous, easily cleanable tiles.				