

Food Establishment Public Inspection Report
From 8/10/16 thru 8/17/16

ESTABLISHMENT

BANGKOK RESTAURANT
5901 E AMARILLO BLVD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF168	EHFN02	COS	PROPER COLD HOLDING TEMP.		8/12/2016	19	HL1B
			Fish sauce must be kept at 41F or below, cannot be room temperature.				
	EHFN03	COS	PROPER HOT HOLDING TEMP.		8/12/2016		
			Sauces on 3 well cooker holding at 110F, must be 135F or above.				
	EHFN09	COS	FOOD SEPARATION AND PROTECTION		8/12/2016		
			Raw chicken found stored above ready to eat foods.				
	EHFN28	COS	PROPER DATE MARKING		8/12/2016		
			All ready to eat foods must be date marked if being kept longer than 24 hours.				
	EHFN32	COS	FOOD CONTACT SURFACE CONSTRUCT		8/12/2016		
			a.)Duct tape cannot be used on food storage items. b)Store all cooked foods in containers, do not use cardboard boxes.				

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HF168	EHFN45	H180 DAY	PHYSICAL FACILITIES INSTALLED	8/12/2016	19	HL1B
			a.)Ceiling over any food prep areas must be smooth, durable, non-absorbent, and easily cleanable.b)All coolers & freezers must be NSF/ANSI commercial units.			
	EHFN34	IN	NO EVIDENCE OF INSECT CONTAMIN	8/12/2016		
			No evidence of insect contamination found. Correction from last inspection.			
	EHFN27	COS	PROPER COOLING METHODS	8/12/2016		
			Three well cooker not holding at proper temperature and needs to be repaired or replaced.			
	EHFN20	H180 DAY	APPROVED SEWAGE/WASTEWATER SYS	8/12/2016		
			a)Prep sink must be indirectly plumbed with an air gap before entering sewer line. b)Condensate leak in in freezer needs to be repaired.			

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CATHOLIC CHARITIES HUNGER PROJ

2801 DUNIVEN CIR

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2869					8/11/2016	0	H PREOPEN

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**FRUTILANDIA
1010 SE 10TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2862	EHFN20	H10DAY	APPROVED SEWAGE/WASTEWATER SYS		8/11/2016	0	H PREOPEN
			A) An air gap is required on all waste pipes from the 3 compartment sink. Correct within 10 days.				
	EHFN31	H10DAY	HANDWASHING FACILITY ADEQUATE		8/11/2016		
			A) Hand soap is needed at all hand sinks.				
	EHFN33	H10DAY	WAREWASHING FACILITY INSTALLED		8/11/2016		
			A) A faucet that reaches all 3 bays is required at the 3 compartment sink. A spray wand cannot be used without another faucet. Correct in 10 days.				
	EHFN47	IN	OTHER VIOLATIONS		8/11/2016		
			A) Establishment is ready to open.				

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GABYS FAMOUS SOPE

1300 N HUGHES ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2871	EHFN46	H10DAY	SERVICE SINK PROVIDED		8/12/2016	0	H PREOPEN
			A)A covered walk way is needed from covered bay to restaurant prior to being opened by Environmental Health.				
HFRM755	EHFN20	H10DAY	APPROVED SEWAGE/WASTEWATER SYS		8/12/2016	0	H PREOPEN
			A) An indirect waste connection is needed on the 3-compartment sink.				
	EHFN27	H10DAY	PROPER COOLING METHODS		8/12/2016		
			A) NSF certified commercial cooler/freezer is needed.				
	EHFN30	H10DAY	FOOD ESTABLISHMENT PERMIT		8/12/2016		
			A) Permit numbers on 2 sides of unit in at least 3" lettering is needed.				

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GABYS FAMOUS SOPEs

HFRM755	EHFN33	H10DAY	WAREWASHING FACILITY INSTALLED	8/12/2016	0	H PREOPEN
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A) A 3-compartment sink with an indirect waste connection is needed.

	EHFN47	H10DAY	OTHER VIOLATIONS	8/12/2016		
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A) Fresh water connection must be 3/4" or less and labeled "Fresh water". B) Waterwater connection must be 1" or greater and equipt with a shut off valve and labeled "wastewater".

SWEET REVENGE MUSTARDS

2300 N WESTERN ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2678					8/12/2016	0	HL1B

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TACO BELL #28928

611 23RD ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFC317	EHFN31	H30 DAY	HANDWASHING FACILITY ADEQUATE		8/10/2016	0	HL1B
			All hand washing sinks must have a hand washing sign.				
	EHFN34	H30 DAY	NO EVIDENCE OF INSECT CONTAMIN		8/10/2016		
			Rid establishment of all flies. B) Back door must be tight fitting. A new door sweep is needed on the back door.				
	EHFN45	H30 DAY	PHYSICAL FACILITIES INSTALLED		8/10/2016		
			All ceiling panels over any area subject to moisture must be non-absorbent and easily cleanable. Change ceiling panels over soda machine and tea dispensing area.				
	EHFN46	H30 DAY	SERVICE SINK PROVIDED		8/10/2016		
			A) All restroom doors must be self-closing.				
	EHFN47	IN	OTHER VIOLATIONS		8/10/2016		
			Establishment is clear to open but all corrections must be made within 30 days.				

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**WIENERSCHNITZEL #303
600 E AMARILLO BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2524	EHFN02	IN	PROPER COLD HOLDING TEMP. Tomatoes holding at 41F.		8/17/2016	8	HINVEST
	EHFN03	IN	PROPER HOT HOLDING TEMP. Hot dogs holding at 165F.		8/17/2016		
	EHFN19	H180 DAY	APPROVED WATER SOURCE Sink has direct connection. Must have indirect w/airgap.		8/17/2016		
	EHFN30	H180 DAY	FOOD ESTABLISHMENT PERMIT Food establishment permit Valid, but not posted.		8/17/2016		
	EHFN31	COS	HANDWASHING FACILITY ADEQUATE Front handsink has no soap. Back handsink has no papertowels.		8/17/2016		

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WIENERSCHNITZEL #303

HF2524	EHFN34	COS	NO EVIDENCE OF INSECT CONTAMIN	8/17/2016	8	HINVEST
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Doors cannot be propped open.

	EHFN35	H180 DAY	PERSONAL CLEANLINESS / EATING	8/17/2016		
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Hat/hairnet must be worn when in kitchen.