

Food Establishment Public Inspection Report**From 2/18/16 thru 2/24/16****ESTABLISHMENT****ABC LEARNING CENTER****2707 S BIVINS ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFD71	EHFN11	COS	PROPER DISPOSITION OF RETURNED		2/19/2016	6	HL1B
			Several dented cans found on shelf for use. Removed.				
	EHFN20	H180 DAY	APPROVED SEWAGE/WASTEWATER SYS		2/19/2016		
			3 compartment sink cannot have a direct connection between the sewer drain and a drain in which utensils, food and equipment are placed. Correct by 2-19-17.				
	EHFN22	H180 DAY	AUTHORIZED FOOD HANDLER		2/19/2016		
			Food handlers card are needed by employees who are working with food, by Sept. 1, 2016.				
	EHFN47	H180 DAY	OTHER VIOLATIONS		2/19/2016		
			Refrigerator in kitchen needs to be NSF certified or equivalent.				

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ESTABLISHMENT

ACCDC ST JOSEPH CAMPUS

4108 S BONHAM ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFD35	EHFN22	H180 DAY	AUTHORIZED FOOD HANDLER		2/18/2016	3	HL1B
			Any employee that works with food must obtain a food handlers card by Sept. 1st.				
	EHFN20	H180 DAY	APPROVED SEWAGE/WASTEWATER SYS		2/18/2016		
			3 compartment sink cannot have a direct connection between the sewage system and drain in which utensils, food or equipment are placed. Correct by 2/17/17.				

AISD BAKE SHOP

2701 PINE ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2477	EHFN35	IN	PERSONAL CLEANLINESS / EATING		2/24/2016	0	HL1B
			All employes have hat or hairnet properly securing hair.				

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ESTABLISHMENT

**ARBORS, THE
7000 WOLFLIN AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1261	EHFN29	H90 DAY	ACCURATE THERMOMETERS PROVIDED		2/24/2016	7	HL1B
			Thermometer needed in hot hold drawers.				
	EHFN42	H90 DAY	NON-FOOD CONTACT SURFACES		2/24/2016		
			A. Fans used in kitchen must be cleaned to prevent environmental contamination. B. Fans in reachin coolers need to be cleaned. C. Shelves in reachin cooler need to be cleaned.				
	EHFN45	H90 DAY	PHYSICAL FACILITIES INSTALLED		2/24/2016		
			Missing ceiling tiles/vent covers in kitchen need to be replaced.				
	EHFN19	H60 DAY	APPROVED WATER SOURCE		2/24/2016		
			Food prep sink must be on an indirect drain system with an air gap. Correct within 60 days.				

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**BELMAR BAKERY
401 S BUCHANAN ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT5885					2/18/2016	0	HL1B FOOD

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ESTABLISHMENT

**BOWIE 6TH GRADE CAMPUS
2901 TEE ANCHOR BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2702	Ehfn20	H180 DAY	APPROVED SEWAGE/WASTEWATER SYS		2/19/2016	4	HL1B
			Three compartment sink used for manual ware washing has a direct connection. This does not meet current code. Sink must have a indirect connection to be in compliance with state law. Correct by 02-19-2017.				
	Ehfn10	IN	FOOD CONTACT SURFACES SANITIZE		2/19/2016		
			Food contact and non-food contact surfaces in kitchen were extremely clean! Great job!				
	Ehfn02	IN	PROPER COLD HOLDING TEMP.		2/19/2016		
			All cold holding units in kitchen were holding between 36F-40F. In compliance.				
	Ehfn45	H180 DAY	PHYSICAL FACILITIES INSTALLED		2/19/2016		
			Ceiling panels in mop room do no meet current code of "smooth, non-absorbent, and easily cleanable for areas subject to moisture". These panels must be replaced to meet code. Correct by 12-31-2016.				

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ESTABLISHMENT

BRADYS DAIRY QUEEN #17

3333 S WESTERN ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF280	EHFN42	H30 DAY	NON-FOOD CONTACT SURFACES		2/24/2016	5	HL1B
			Walk in freezer door is rusted. Remove all rust or recover door. Doorway entrance area to walk in freezer is not cleanable. Cover with cleanable surface. c)Back door not clean.				
	EHFN31	H30 DAY	HANDWASHING FACILITY ADEQUATE		2/24/2016		
			Hand wash sink needs a splash guard on food prep table side.				
	EHFN32	H30 DAY	FOOD CONTACT SURFACE CONSTRUCT		2/24/2016		
			Ice bucket chipping at rim. Replace bucket once a hole or crack develops. b)Cups not protected in dispenser. Provide a cover for cups.				

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ESTABLISHMENT

**BUFFALOS CAFE
2811 4TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFC330	EHFN28	COS	PROPER DATE MARKING		2/24/2016	11	HL1B
			a)Food found passed seven day date mark. Discarded. b) Milk found passed best by date in bar. Discarded.				
	EHFN41	COS	ORIGINAL CONTAINER LABELING		2/24/2016		
			Labels are needed for bottles of oil and water on grill. Label with common name.				
	EHFN42	COS	NON-FOOD CONTACT SURFACES		2/24/2016		
			a)Wipe down dry storage racks b)Wipe down walk-in cooler racks c)Clean top of blender motor in bar. d)Reach-in cooler racks to small cooler are rusted. Must be repainted or replaced by 06-24-2016.				
	EHFN43	H30 DAY	ADEQUATE VENTILATION AND LIGHT		2/24/2016		
			Fire suppressant/ANSUL system need to be inspected. Correct by 03-24-2016.				
	EHFN10	COS	FOOD CONTACT SURFACES SANITIZE		2/24/2016		
			a)Cleaned utensils found with old food residue. Removed & cleaned. b) Old date stickers found on cleaned dishes. Remove sticker before washing. c)Cutting boards need to be resurfaced. d)Soda gun nozzle needs to be cleaned/sanitizied e)Strainer for fryer				

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ESTABLISHMENT**BUFFALOS CAFE**

HFC330	EHFN20	H90 DAY	APPROVED SEWAGE/WASTEWATER SYS	2/24/2016	11	HL1B
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An air gap is needed for manual ware wash sink and food prep sink. (1" air gap above flood rim of floor drain rim) Correct by 06-24-2016.

BURGER KING #2185**4317 TECKLA BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2780	EHFN45	H60 DAY	PHYSICAL FACILITIES INSTALLED		2/23/2016	1	HFOL

Floor grout throughout kitchen too deep. Floor must be regROUTED by May 23, 2016.

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ESTABLISHMENT

**CAKE CO OF CANYON
401 S BUCHANAN ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT5884					2/18/2016	0	HL1B FOOD

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ESTABLISHMENT

CANYON COUNTRY CLUB GRILL 19501 CHAPARRAL RD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFR31	EHFN45	H180 DAY	PHYSICAL FACILITIES INSTALLED		2/24/2016	11	HL1B
			Ceiling tiles in bar area do not meet code definition of "smooth, non-absorbent, and easily cleanable". These tiles must be replaced by 02-24-2017.				
	EHFN42	COS	NON-FOOD CONTACT SURFACES		2/24/2016		
			Outside of trash bin in kitchen needed to be cleaned. COS.				
	EHFN37	COS	ENVIRONMENTAL CONTAMINATION		2/24/2016		
			Raw meat was over RTE food in reach-in cooler. COS.				
	EHFN20	H180 DAY	APPROVED SEWAGE/WASTEWATER SYS		2/24/2016		
			Three compartment sink used for manual ware washing has a direct connection. This does not comply with current code. Sink must have an indirect connection. Correct by 02-24-2017.				
	EHFN25	H10DAY	SPECIALIZED PROCESS COMPLIANCE		2/24/2016		
			A HACCP plan is needed for food held longer than 24-hours. Correct by 03-04-2016.				

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ESTABLISHMENT

CANYON COUNTRY CLUB GRILL

HFR31	EHFN10	COS	FOOD CONTACT SURFACES SANITIZE	2/24/2016	11	HL1B
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a)Clean inside of ice machine in bar area b)Inside of reach-in coolers in kitchen needed to be wiped down.

	EHFN02	IN	PROPER COLD HOLDING TEMP.	2/24/2016		
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Cooked hamburger meat being held cold in table top cold hold was holding at 38F. In compliance.

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ESTABLISHMENT

CANYON HIGH SCHOOL

1701 23RD ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFC134	EHFN02	IN	PROPER COLD HOLDING TEMP.		2/18/2016	3	HL1B
			All cold holding units were holding between 36F-40F. In compliance.				
	EHFN03	IN	PROPER HOT HOLDING TEMP.		2/18/2016		
			Various cooked TSC foods in hot holding units were holding between 158F-174F. In compliance.				
	EHFN20	H180 DAY	APPROVED SEWAGE/WASTEWATER SYS		2/18/2016		
			Three compartment sink in manual ware wash area has a direct connection to sewer line. A indirect connection is needed to meet TFER code. Correct by 02-18-2017.				
	EHFN46	H180 DAY	SERVICE SINK PROVIDED		2/18/2016		
			Door to employee restroom is self-closing. Correctioin from last inspection.				

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ESTABLISHMENT**CEFCO #2042****4430 S WESTERN ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF2194	EHFN32	H30 DAY	FOOD CONTACT SURFACE CONSTRUCT		2/24/2016	4	HFOL	
			Food counter not cleanable due to broken pieces and separation of units. Repairs must be completed by 3-24-16 to avoid a reinspection fee.					
	EHFN45	H30 DAY	PHYSICAL FACILITIES INSTALLED		2/24/2016			
			Ceiling panels over food prep must be non porous smooth and cleanable.b)Light tubes need end caps.					

CHICK FIL A GEORGIA ST**401 N GEORGIA ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT5883					2/18/2016	0	HL1B FOOD

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ESTABLISHMENT

**CHICK FIL A S COULTER
4510 S COULTER ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2446	EHFN37	COS	ENVIRONMENTAL CONTAMINATION		2/18/2016	7	HL1B
			A)All food items shall be stored at least 6 inches off the ground.				
	EHFN38	COS	APPROVED THAWING METHODS		2/18/2016		
			A)Chicken thawing in the sink under cold running water found at 50 degrees. Chicken must remain under 41 degrees at all times.				
	EHFN31	COS	HANDWASHING FACILITY ADEQUATE		2/18/2016		
			A)Hand sink blocked by cart and hot holding box. Hand sinks should remain accessible at all times.				
	EHFN10	H10DAY	FOOD CONTACT SURFACES SANITIZE		2/18/2016		
			A)Soda nozzles dirty and need to be cleaned daily. B)Dishes found stored dirty. C)Clean out all coolers. D)Sanitizer dispenser is dispensing over 400ppm.				

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ESTABLISHMENT

CHILDRENS CIRCLE OF FRIENDS

3510 BOWIE ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFD57	EHFN20	H180 DAY	APPROVED SEWAGE/WASTEWATER SYS		2/18/2016	4	HL1B
			3 compartment sink and dishwasher cannot have a direct connection in which dishes, food or equipment are placed. Correct by 2-18-17.				
	EHFN45	COS	PHYSICAL FACILITIES INSTALLED		2/18/2016		
			A)Back top part of back wall needs to be cleared of dust buildup. B) Vents in Kitchen need to be cleaned.C) Baseboards and floor around equipment need to be cleaned. D) Kitchen cabinents handles need to be cleaned.				

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ESTABLISHMENT

**DOLLAR TREE #3034
3405 S GEORGIA ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1124	EHFN43	IN	ADEQUATE VENTILATION AND LIGHT		2/22/2016	6	HFOL
			Lights in walk-in cooler and freezer were replaced and working.				
	EHFN30	IN	FOOD ESTABLISHMENT PERMIT		2/22/2016		
			Permit was renewed and posted.				
	EHFN31	IN	HANDWASHING FACILITY ADEQUATE		2/22/2016		
			Soap was in restroom.				
	EHFN37	IN	ENVIRONMENTAL CONTAMINATION		2/22/2016		
			A)Food stored in walk-in cooler and freezer were stored up off the floor. B) Back storage area still needs to be organized to remove food product off the floor. Correct by 6 months.				
	EHFN34	H 3 DAYS	NO EVIDENCE OF INSECT CONTAMIN		2/22/2016		
			Rodent droppings still found on shelves and in backroom. A licensed pest control applicator is needed to treat the facility. A copy of the contract is needed by our office.				

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ESTABLISHMENT

DOLLAR TREE #3034

HF1124	EHFN10	H 3 DAYS	FOOD CONTACT SURFACES SANITIZE	2/22/2016	6	HFOL
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A) Shelves in freezer reach-in still need to be cleaned. B) Several grocery shelves still need to be cleaned.
C) Top shelves and grates in reach in cooler still need to be cleaned.

	EHFN07	H 3 DAYS	FOOD AND ICE FROM APPROVED SRC	2/22/2016		
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Dented cans and open packages still found throughout the store.

	EHFN45	H 3 DAYS	PHYSICAL FACILITIES INSTALLED	2/22/2016		
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Ceiling tile in grocery area still needs to be replaced.

	EHFN46	IN	SERVICE SINK PROVIDED	2/22/2016		
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A) Mop sink was cleared of all products and cleaned. B) Covered trash can in restroom was replaced.

	EHFN47	IN	OTHER VIOLATIONS	2/22/2016		
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English/Spanish handwashing sign was replaced.

HF1124	EHFN10	IN	FOOD CONTACT SURFACES SANITIZE	2/24/2016	0	HFOL
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Shelves were cleaned. In

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DOLLAR TREE #3034

HF1124	EHFN34	IN	NO EVIDENCE OF INSECT CONTAMIN	2/24/2016	0	HFOL
Licensed Pest control company is treating the facility. Suggest that treat weekly until rodents are under control						

DOMINOS PIZZA

907 23RD ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFC310	EHFN30	IN	FOOD ESTABLISHMENT PERMIT		2/18/2016	0	HFOL
Food establishment permit has been renewed. Correction.							
	EHFN45	IN	PHYSICAL FACILITIES INSTALLED		2/18/2016		
Ceiling tiles in restroom have been replaced with tiles that meet code definition. Correction.							
	EHFN46	IN	SERVICE SINK PROVIDED		2/18/2016		
Door to employee restroom is self-closing. Correction.							

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ESTABLISHMENT**EL PUENTE
4027 E AMARILLO BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF349	EHFN20	H180 DAY	APPROVED SEWAGE/WASTEWATER SYS	Plumbing at 3 compartment sink is directly plumbed to sewer line. A direct connection may not exist between the sewage system and a drain originating from equipment in which foods, portable equipment or utensils are placed.	2/22/2016	3	HL1B

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ESTABLISHMENT

FANELIS PASTA & LASAGNA SAUCE

2300 N WESTERN ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2223	EHFN20	H180 DAY	APPROVED SEWAGE/WASTEWATER SYS		2/22/2016	8	HL1B
			Three compartment, prep sink needs to have an indirect drain				
	EHFN21	H90 DAY	CERTIFIED FOOD MANAGER		2/22/2016		
			Need to take Serve Safe to our office and renew Food Manager card				
	EHFN22	H180 DAY	AUTHORIZED FOOD HANDLER		2/22/2016		
			Employees must obtain a Food Handler card by 9-1.				
	EHFN37	COS	ENVIRONMENTAL CONTAMINATION		2/22/2016		
			Employee handling clean jars with fingers inside jar.				

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ESTABLISHMENT

**FUZZYS TACO SHOP
7408 SW 34TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2685	EHFN37	H10DAY	ENVIRONMENTAL CONTAMINATION		2/18/2016	17	HL1B
			A)Store single service items at least 6 inches off the floor. B)Food stored under leaking condensate in reach-in cooler.				
	EHFN31	H10DAY	HANDWASHING FACILITY ADEQUATE		2/18/2016		
			A)No hot water at bathroom hand sink. B)Hand sink in bar found being used for other purposes than handwashing.				
	EHFN41	COS	ORIGINAL CONTAINER LABELING		2/18/2016		
			A)Working containers of food must be labeled with common name of the food item.				
	EHFN10	H10DAY	FOOD CONTACT SURFACES SANITIZE		2/18/2016		
			A)Clean soda gun regularly. B)Cardboard boxes cannot be used for storage of dishes. C)Clean dishes found with food debris on them. D)Storage bins for clean dishes found to be dirty.				
	EHFN14	COS	PROPER HAND WASHING / GLOVES		2/18/2016		
			A) Employee seen not washing hands after contaminating them by their activities.				

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ESTABLISHMENT

FUZZYS TACO SHOP

HF2685	EHFN15	COS	PROPER FOOD CONTACT METHODS	2/18/2016	17	HL1B
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A) Employee seen handling ready-to-eat food with bare hands. DISCARDED

	EHFN02	COS	PROPER COLD HOLDING TEMP.	2/18/2016		
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A)Pork holding at 48 degrees in walk in cooler. B)Queso labeled refrigerate after opening was found at room temperature.

	EHFN47	H10DAY	OTHER VIOLATIONS	2/18/2016		
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A)Vent hood must have a current passing inspection within 10 days.

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ESTABLISHMENT

**HOFFBRAU STEAKS
7203 W INTERSTATE 40**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF915	EHFN46	COS	SERVICE SINK PROVIDED		2/18/2016	19	HL1B
			A) Covered trashcans needed in womens bathroom.				
	EHFN02	COS	PROPER COLD HOLDING TEMP.		2/18/2016		
			A) Lettuce hodling at 55 degrees on make table.				
	EHFN14	COS	PROPER HAND WASHING / GLOVES		2/18/2016		
			A) Several employees seen not washing their hands after contaminating gloves and handling dirty dishes.				
	EHFN10	COS	FOOD CONTACT SURFACES SANITIZE		2/18/2016		
			A) Several dishes found with food debris still on them.				
	EHFN18	COS	PROPER IDENTIFY TOXIC SUBSTANC		2/18/2016		
			A) Working containers of chemicals found stored with food.				

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ESTABLISHMENT

HOFFBRAU STEAKS

HF915	EHFN43	COS	ADEQUATE VENTILATION AND LIGHT	2/18/2016	19	HL1B
			A) Clean all your air vents.			
	EHFN45	H180 DAY	PHYSICAL FACILITIES INSTALLED	2/18/2016		
			A) Replace missin floor tiles by dish machine by next inspection, B) Clean out walkin freezer.			
	EHFN32	H180 DAY	FOOD CONTACT SURFACE CONSTRUCT	2/18/2016		
			A) Prep table is rusting beyond repair and must be replaced within 120 days.			
	EHFN36	COS	WIPING CLOTHS PROPERLY USED	2/18/2016		
			A) Wiping cloths must be either stored in sanitizer at proper strength or maintained dry with no visable food debris.			
	EHFN35	COS	PERSONAL CLEANLINESS / EATING	2/18/2016		
			A) Employee drinks must have lids and straws and be stored in a place that cannot contaminate food.			

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ESTABLISHMENT

**INDIAN OVEN LLC
5713 SW 34TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2589					2/24/2016	0	HL1B

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ESTABLISHMENT

LEMONGRASS SUSHI & WOK

2207 S WESTERN ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2158	EHFN34	COS	NO EVIDENCE OF INSECT CONTAMIN		2/24/2016	12	HL1B
			Gap at back door.				
	EHFN36	COS	WIPING CLOTHS PROPERLY USED		2/24/2016		
			Wiping cloths not stored in sanitizer.				
	EHFN38	COS	APPROVED THAWING METHODS		2/24/2016		
			Shrimp not thawed properly.				
	EHFN31	H30 DAY	HANDWASHING FACILITY ADEQUATE		2/24/2016		
			Hand sink mounted on food prep table must have splash guards installed to prevent contaminating foods with water from hands.				
	EHFN29	COS	ACCURATE THERMOMETERS PROVIDED		2/24/2016		
			No thermometer in cold hold table.				

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LEMONGRASS SUSHI & WOK

HF2158	EHFN41	COS	ORIGINAL CONTAINER LABELING	2/24/2016	12	HL1B
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White powder not labeled.

	EHFN42	H30 DAY	NON-FOOD CONTACT SURFACES	2/24/2016		
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Walk in shelves rusty. Replace shelf unit. b) Buckets of food product may not be stored on floor.

	EHFN09	COS	FOOD SEPARATION AND PROTECTION	2/24/2016		
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Raw eggs stored over ready to eat foods. b) Cook station had no sanitizer made for storing wipe down rags. d) Medication stored with foods. e) Splatter on shelf bottom over cook top.

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ESTABLISHMENT

**PAK A SAK #10
4200 S SONCY RD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF824	EHFN03	COS	PROPER HOT HOLDING TEMP.		2/22/2016	17	HL1B
			A) Several TCS food items holding at 122 degrees. All were discarded.				
	EHFN10	H10DAY	FOOD CONTACT SURFACES SANITIZE		2/22/2016		
			A) Napkin holder found dirty, B) Clean all soda machines, C) Clean all equipment tops.				
	EHFN18	H10DAY	PROPER IDENTIFY TOXIC SUBSTANC		2/22/2016		
			A) Chemicals stored above package food. Chemicals must be removed to protect food from potential leaks.				
	EHFN27	H10DAY	PROPER COOLING METHODS		2/22/2016		
			A) Hot hold unit not holding products at correct temperature. All products were discarded. Unit was turned up and will be rechecked in 10 days to ensure accuracy				
	EHFN20	H180 DAY	APPROVED SEWAGE/WASTEWATER SYS		2/22/2016		
			A) A direct connection may not exist between the sewage system and a drain originating from equipment in which food, portable equipment, or utensils are placed. Correct 3 compartment sink to include an indirect connection within 1 year.				

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ESTABLISHMENT

PAK A SAK #10

HF824	EHFN43	H10DAY	ADEQUATE VENTILATION AND LIGHT	2/22/2016	17	HL1B
			A) Replace broken light shields in warewashing area within 10 days. B) Clean all air vents within 10 days.			
	EHFN45	H180 DAY	PHYSICAL FACILITIES INSTALLED	2/22/2016		
			A) Ceiling in all food preparation areas, warewashing areas and bathrooms must be non absorbent within 6 months.			
	EHFN37	H10DAY	ENVIRONMENTAL CONTAMINATION	2/22/2016		
			A) All tea bins must have the lids on them when not brewing. B) Keep all coffee filters covered to protect from contamination.			

Food Establishment Public Inspection Report

From 2/18/16 thru 2/24/16

ESTABLISHMENT

PANDA EXPRESS #2100

4710 S COULTER ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2256	Ehfn39	COS	PROPER USE OF UTENSILS		2/23/2016	5	HL1B
			A) All dishes must be air dried.				
	Ehfn30	H10DAY	FOOD ESTABLISHMENT PERMIT		2/23/2016		
			A) Copy of current permit must be obtained and posted within 10 days. B) Post copy of food manager card as well as current inspection or inspection sign.				
	Ehfn21	H10DAY	CERTIFIED FOOD MANAGER		2/23/2016		
			A) Food manager must be obtained within 10 days for \$40				

Food Establishment Public Inspection Report

From 2/18/16 thru 2/24/16

ESTABLISHMENT

PAVILLARD LEARNING CENTER

2404 SW 45TH AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFD11	EHFN20	H180 DAY	APPROVED SEWAGE/WASTEWATER SYS		2/18/2016	4	HL1B
			3 compartment sinkd cannot have a direct connection in which food, equipment and utensils are placed. Correct by 2-18-17				
	EHFN45	COS	PHYSICAL FACILITIES INSTALLED		2/18/2016		
			Ceiling, cabinets, and walls need to be cleaned.				

Food Establishment Public Inspection Report

From 2/18/16 thru 2/24/16

ESTABLISHMENT**PLUM CREEK PLACE
6800 PLUM CREEK DR**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2462	EHFN23	IN	HOT & COLD WATER AVAILABLE		2/24/2016	3	HFOL
			Hot water heater replaced. Working properly.				
	EHFN10	COS	FOOD CONTACT SURFACES SANITIZE		2/24/2016		
			Microwave needs to be cleaned out.				

**PUBLIC HOUSE AMARILLO
3333 S COULTER ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFK160	EHFN04	COS	PROPER COOKING TIME AND TEMP.		2/18/2016	3	H PREOPEN
			A.) Beef tenderloin must be cooked no longer than 60 min initial cooking temp, cooled to 41F and then reheated onsite to 145F if non-continous cooking is to be used.				

Food Establishment Public Inspection Report

From 2/18/16 thru 2/24/16

ESTABLISHMENT

PURE WATER ICE & TEA

504 23RD ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFC305	EHFN20	H180 DAY	APPROVED SEWAGE/WASTEWATER SYS		2/18/2016	4	HL1B
			Three compartment sink has a direct connection. This is not allowed under current TFER code. Sink must be a indirect connection. Correct by 02-18-2017.				
	EHFN45	H180 DAY	PHYSICAL FACILITIES INSTALLED		2/18/2016		
			Ceiling tiles where three compartment sink, ice machines, teas machines, water dispensing machines do not meet current code. Tiles must be "smooth, non-absorbent, and easily cleanable". Correct by 02-18-2017.				

Food Establishment Public Inspection Report

From 2/18/16 thru 2/24/16

ESTABLISHMENT

**QUALITY INN
1515 E INTERSTATE 40**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2577	EHFN41	H10DAY	ORIGINAL CONTAINER LABELING		2/24/2016	13	HM3
			Cereal dispensers must have common lable on item.				
	EHFN30	H10DAY	FOOD ESTABLISHMENT PERMIT		2/24/2016		
			Operating without a valid permit.Opened back up after remodle without Health Dept. approval.				
	EHFN23	H10DAY	HOT & COLD WATER AVAILABLE		2/24/2016		
			No hot water in kitchen.				
	EHFN31	H10DAY	HANDWASHING FACILITY ADEQUATE		2/24/2016		
			No handsoap at the handsink.				
	EHFN20	H10DAY	APPROVED SEWAGE/WASTEWATER SYS		2/24/2016		
			A)3 compartment sink cannot have a direct conncection in which food, utensils and equipment are placed, must have an air gap going into a floor drain. B) Drains are backing up in all the kitchen sinks.				

Food Establishment Public Inspection Report

From 2/18/16 thru 2/24/16

ESTABLISHMENT

QUALITY INN

HF2577	EHFN21	H10DAY	CERTIFIED FOOD MANAGER	2/24/2016	13	HM3
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Valid food manager card is needed.

	EHFN47	H10DAY	OTHER VIOLATIONS	2/24/2016		
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Food establishment may not open until corrections are made and Health Dept is contacted.

**REGION 16 NELSON ST HEADSTART
1023 N NELSON ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
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HFD40	EHFN20	H180 DAY	APPROVED SEWAGE/WASTEWATER SYS		2/22/2016	3	HL1B
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Plumbing at 3 compartment sink is directly plumbed to sewer line. A direct connection may not exist between the sewage system and a drain originating from equipment in which foods, portable equipment or utensils are placed. 228.150(c)(1)

Food Establishment Public Inspection Report

From 2/18/16 thru 2/24/16

ESTABLISHMENT

SAYAKOMARNS

421 16TH ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFC339	EHFN27	COS	PROPER COOLING METHODS		2/24/2016	5	HL1B
			Thermometer was needed for small reach-in cooler in bar. COS>				
	EHFN03	IN	PROPER HOT HOLDING TEMP.		2/24/2016		
			Rice in rice cooker was holding at 186F. In compliance.				
	EHFN02	IN	PROPER COLD HOLDING TEMP.		2/24/2016		
			Tomatoes in table top cold hold were holding at 40F. In compliance.				
	EHFN32	H90 DAY	FOOD CONTACT SURFACE CONSTRUCT		2/24/2016		
			Gasket to reach-in cooler in back room is not in good repair. Replace by 06-24-2016.				
	EHFN39	COS	PROPER USE OF UTENSILS		2/24/2016		
			Rice scoop for rice cooker in back room was in room temperature water. Rice scoop must be held in 135F or above water. COS.				

Food Establishment Public Inspection Report

From 2/18/16 thru 2/24/16

ESTABLISHMENT

Food Establishment Public Inspection Report

From 2/18/16 thru 2/24/16

ESTABLISHMENT

**SONIC DRIVE IN
1007 23RD ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFC215	EHFN32	H90 DAY	FOOD CONTACT SURFACE CONSTRUCT		2/24/2016	7	HL1B
			Gaskets to two reach-in coolers need to be replaced. Not in good repair anymore. Correct by 05-24-2016.				
	EHFN41	COS	ORIGINAL CONTAINER LABELING		2/24/2016		
			Labels were needed on bulk food containers. Label with common name of product inside.				
	EHFN42	H90 DAY	NON-FOOD CONTACT SURFACES		2/24/2016		
			Cleaning is needed throughout establishment. Clean: a)Mop sink b)Walk-in cooler shelves c)Drain to 3-comp. sink in back d)Inside of reach-in coolers e)Outside of reach-in cooler by fryer f)Floor to walk-in cooler g)Wall to manual ware wash area.				
	EHFN02	IN	PROPER COLD HOLDING TEMP.		2/24/2016		
			Tomatoes in table top cold hold were holding at 39F. In compliance.				
	EHFN03	IN	PROPER HOT HOLDING TEMP.		2/24/2016		
			a)Sausage in table top hot hold was holding at 177F. In compliance.				

Food Establishment Public Inspection Report

From 2/18/16 thru 2/24/16

ESTABLISHMENT

SONIC DRIVE IN

HFC215	EHFN20	H90 DAY	APPROVED SEWAGE/WASTEWATER SYS	2/24/2016	7	HL1B
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An air gap is needed for 3-compartment sink in front of store. Correct by 05-24-2016.

7417 SW 34TH AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
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HF593	EHFN43	COS	ADEQUATE VENTILATION AND LIGHT		2/24/2016	5	HL1B
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A) Clean all air ventilation ducts.

	EHFN20	H180 DAY	APPROVED SEWAGE/WASTEWATER SYS		2/24/2016		
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A) A direct connection may not exist between the sewage system and a drain originating from equipment in which food, portable equipment, or utensils are placed. Correct 3 compartment sink to include and air gap within 1 year.

	EHFN46	H180 DAY	SERVICE SINK PROVIDED		2/24/2016		
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A) Bathroom door must be self-closing by next inspection.

Food Establishment Public Inspection Report

From 2/18/16 thru 2/24/16

ESTABLISHMENT

SUBWAY#6176-208

208 23RD ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFC273	EHFN21	IN	CERTIFIED FOOD MANAGER		2/18/2016	1	HFOL
			Food manager card has been obtained. Correction.				
	EHFN42	H 3 DAYS	NON-FOOD CONTACT SURFACES		2/18/2016		
			Shelves in walkin cooler still havn't been cleaned & sanitizied (growth on shelves still visible). Establishment will be issued another \$50 reinspection fee for non-compliance. Shelves must be cleaned & sanitizied by 02/22/2016 or further action.				
HFC273	EHFN42	IN	NON-FOOD CONTACT SURFACES		2/22/2016	0	HFOL
			Walk-in shelves have been cleaned and sanitizied. Correction.				

Food Establishment Public Inspection Report

From 2/18/16 thru 2/24/16

ESTABLISHMENT

SUPER MERCADO LOS OLIVOS

3803 NE 24TH AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1324	EHFN28	COS	PROPER DATE MARKING		2/22/2016	12	HL1B
			Cooked beans found without date mark. All ready to eat foods must be date marked and not kept past 7 days.				
	EHFN09	H180 DAY	FOOD SEPARATION AND PROTECTION		2/22/2016		
			Dry beans and chilies in self service area must have a lid.				
	EHFN10	H180 DAY	FOOD CONTACT SURFACES SANITIZE		2/22/2016		
			Pork skins can not be drained on cardboard because cardboard is not a sanitary surface.				
	EHFN11	COS	PROPER DISPOSITION OF RETURNED		2/22/2016		
			Dented cans found stored on shelf for sale. Cans were removed.				
	EHFN45	H180 DAY	PHYSICAL FACILITIES INSTALLED		2/22/2016		
			a) Ceilings in prep areas have acoustic ceiling tiles. All ceilings must be smooth, durable, non absorbent & easily cleanable. b) All raw wood needs to be sealed. c) Repair all holes in walls.				

Food Establishment Public Inspection Report

From 2/18/16 thru 2/24/16

ESTABLISHMENT

TACO BELL #28928

611 23RD ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFC317	EHFN20	H180 DAY	APPROVED SEWAGE/WASTEWATER SYS		2/24/2016	4	HL1B
			Three compartment sink has a direct connection to sewer line. This does not comply with current TFER code. Sink must have a indirect connection. Correct by 08-24-2016.				
	EHFN43	H90 DAY	ADEQUATE VENTILATION AND LIGHT		2/24/2016		
			Filters to fryer/grill need to be cleaned. Correct by 3-24-2016.				
	EHFN45	IN	PHYSICAL FACILITIES INSTALLED		2/24/2016		
			Two corrections from last inspection.				

Food Establishment Public Inspection Report

From 2/18/16 thru 2/24/16

ESTABLISHMENT

**TX CHICKEN BOWL
3011 E AMARILLO BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF708	EHFN43	IN	ADEQUATE VENTILATION AND LIGHT		2/22/2016	0	HFOL
			Fire suppression system inspected and tagged.				
	EHFN34	IN	NO EVIDENCE OF INSECT CONTAMIN		2/22/2016		
			Back door self closing door hinge was added.				
	EHFN22	IN	AUTHORIZED FOOD HANDLER		2/22/2016		
			Obtained food handler cards.				

Food Establishment Public Inspection Report

From 2/18/16 thru 2/24/16

ESTABLISHMENT

UNITED MARKET STREET #526

2530 S GEORGIA ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1309					2/23/2016	0	HFOL
HF1310					2/23/2016	0	HFOL

Food Establishment Public Inspection Report

From 2/18/16 thru 2/24/16

ESTABLISHMENT

VIBRA HOSPITAL OF AMARILLO

7501 WALLACE BLVD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2449	EHFN11	COS	PROPER DISPOSITION OF RETURNED		2/24/2016	5	HL1B
			Dented cans found on shelves in dry storage.				
	EHFN42	H90 DAY	NON-FOOD CONTACT SURFACES		2/24/2016		
			A. Shelves over grill need to be cleaned. B. Handles, doors, and gaskets on reachin cooler need to be cleaned.				
	EHFN45	H90 DAY	PHYSICAL FACILITIES INSTALLED		2/24/2016		
			Walls in employee restroom need repaired. Must be smooth, easily cleanable.				

Food Establishment Public Inspection Report

From 2/18/16 thru 2/24/16

ESTABLISHMENT

**WENDY'S #4101
4613 S WESTERN ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF65	EHFN42	H10DAY	NON-FOOD CONTACT SURFACES		2/24/2016	5	HFOL
			Floors below equipment not clean.b)Crack at wall floor corner in walk in cooler. c)Wall damaged in walk in cooler. d)Holes in ceiling panels. All panels must fit snug with no gaps.e)back of fryers not clean. All #42 items are repeat violations.				
	EHFN40	COS	SINGLE-USE ARTICLES STORAGE		2/24/2016		
			Single service items stored on floor. Repeat.				
	EHFN24	COS	REQUIRED RECORDS AVAILABLE		2/24/2016		
			Previous inspection not available. Inspection must be posted. Repeat.				
	EHFN47	H10DAY	OTHER VIOLATIONS		2/24/2016		
			Walls in walk in cooler are rusty.b)Grout is too deep throughout kitchen and walk in cooler.#47 are all repeats. Due to repeat violations and non compliance a \$50 reinspection fee must be Due to repeat violations, a \$50 reinspection fee must be paid.				

Food Establishment Public Inspection Report

From 2/18/16 thru 2/24/16

ESTABLISHMENT

WESTERN PLATEAU ELEMENTARY**4927 SHAWNEE TRL**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
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HF465	EHFN27	H10DAY	PROPER COOLING METHODS		2/22/2016	2	HINVEST
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Cooler #2 lost power and went out of service over the weekend. All food products that were inside the unit were voluntarily destroyed. Unit is being work on by mantainance. Will do follow-up 02-29-2016.