

Food Establishment Public Inspection Report

From 1/14/16 thru 1/20/16

ESTABLISHMENT

ACADEMY SPORTS AND OUTDOORS**4400 S SONCY RD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1065					1/15/2016	0	HL1B

AMARILLO COLLEGE CHILD DEV LAB**6222 SW 9TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFD48	EHFN27	IN	PROPER COOLING METHODS		1/20/2016	1	HL1B
			All equipment, including coolers and freezers, must be NSF/ANSI certified. Update equipment by 7/20/16.				
	EHFN45	H90 DAY	PHYSICAL FACILITIES INSTALLED		1/20/2016		
			Ceiling tiles over food prep area must be smooth, non-porous, easily cleanable tiles.				

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ESTABLISHMENT**BOOZE & BABES
810 N BUCHANAN ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2760	EHFN19	IN	APPROVED WATER SOURCE		1/20/2016	1	HL1B
			Backflow device present on fountain machine.				
	EHFN20	IN	APPROVED SEWAGE/WASTEWATER SYS		1/20/2016		
			3 compartment sink drain has air gap.				
	EHFN46	IN	SERVICE SINK PROVIDED		1/20/2016		
			Restroom needs self closing hinge/spring.				

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ESTABLISHMENT**BRADYS DAIRY QUEEN
1900 S WASHINGTON ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF146	Ehfn42	COS	NON-FOOD CONTACT SURFACES		1/20/2016	2	HFOL
			Shelves in walk in cooler not clean. b)Holes in walk in cooler ceiling and walls must be sealed permanently. No tape.				
	Ehfn43	COS	ADEQUATE VENTILATION AND LIGHT		1/20/2016		
			Lighting in walk in cooler is not sufficient. You must be able to read labels and date marks in darkest part of cooler.				

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ESTABLISHMENT

**BURGER BAR THE
614 S POLK ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2378	EHFN20	H 3 DAYS	APPROVED SEWAGE/WASTEWATER SYS	Handwqashing sink in kiutchen needs to have drain repaired	1/19/2016	10	HL1B
	EHFN29	H 3 DAYS	ACCURATE THERMOMETERS PROVIDED	(a) No thermometer found in small reachin (b) No thermometer found in large reachin (c) No thermometer found in walkin	1/19/2016		
	EHFN43	H90 DAY	ADEQUATE VENTILATION AND LIGHT	Light shield needed in kitchen	1/19/2016		
	EHFN45	H90 DAY	PHYSICAL FACILITIES INSTALLED	(a) Floor in kitchen needs to be repaired (b) Broken ceiling tile in kitchen (c) Wall at door to kitchen needs to be repaired (d) Walkin door need new gasket and edge repaired (e) Cove molding around walkin needs repaired	1/19/2016		
	EHFN10	COS	FOOD CONTACT SURFACES SANITIZE	(a) Potato slicer needed to be cleaned (b) Frying pan needs to be replaced	1/19/2016		

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ESTABLISHMENT

BURGER KING #10952

1800 S GEORGIA ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2778	EHFN09	H10DAY	FOOD SEPARATION AND PROTECTION		1/14/2016	21	HL1B
			Grease pooling below hot hold unit and could possibly run onto prep table. Remove units and clean below. Find and stop grease source.				
	EHFN20	H10DAY	APPROVED SEWAGE/WASTEWATER SYS		1/14/2016		
			Food prep and 3 bay sink must be plumbed with an air gap. b)Waste grease bucket must be covered.				
	EHFN21	H10DAY	CERTIFIED FOOD MANAGER		1/14/2016		
			Food manager card from Amarillo required.				
	EHFN30	H10DAY	FOOD ESTABLISHMENT PERMIT		1/14/2016		
			Current permit not available.Must be posted.				
	EHFN37	H10DAY	ENVIRONMENTAL CONTAMINATION		1/14/2016		
			Numerous holes in ceiling. Seal holes and ensure all panels are in place.				

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ESTABLISHMENT**BURGER KING #10952**

Inspection Number	Establishment ID	Category	Description	Date	Score	Notes
HF2778	EHFN39	COS	PROPER USE OF UTENSILS	1/14/2016	21	HL1B Melted handle to fryer basket. Not cleanable-discarded.
	EHFN42	H10DAY	NON-FOOD CONTACT SURFACES	1/14/2016		Stickers remaining on pans after wash.b)Dirty bacon pans stored on dish rack.c)Excessive grease on vent hood.d)Dirty grease valve.e)Power line cover missing on hot hold unit.f)Walk in gaskets dirty.g)Tops of equipment dirty.
	EHFN10	H10DAY	FOOD CONTACT SURFACES SANITIZE	1/14/2016		Hot hold units have buildup of food particles. Units must be cleaned properly daily.b)Excessive grease on vent hood.c)Hot hold pans not cleanable-replace as needed.d)Condiment containers dirty.
	EHFN34	H10DAY	NO EVIDENCE OF INSECT CONTAMIN	1/14/2016		Gaps at doors to kitchen from outside.
	EHFN33	H10DAY	WAREWASHING FACILITY INSTALLED	1/14/2016		All food sinks and dish sinks must have an air gap per code. Ice machine drain must have air gap.
	EHFN43	H10DAY	ADEQUATE VENTILATION AND LIGHT	1/14/2016		Lighting in walk in cooler not sufficient.i

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ESTABLISHMENT

BURGER KING #10952

HF2778	EHFN45	H10DAY	PHYSICAL FACILITIES INSTALLED	1/14/2016	21	HL1B
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Floor tiles cracked. Replace broken tiles. b) Floor grout too deep. Regrout to enable cleaning. c) Exterior doors dirty and need paint. d) Wall holes need sealed. e) Dry storage air intake and duct dirty.

	EHFN40	COS	SINGLE-USE ARTICLES STORAGE	1/14/2016		
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Excess amount of single service items exposed. Leave items covered until ready for use. b) Plastic wrap not stored in clean container. Obtain hold that is cleanable.

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ESTABLISHMENT

BURGER KING #4796
4210 W INTERSTATE 40

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2781	EHFN10	H10DAY	FOOD CONTACT SURFACES SANITIZE		1/14/2016	0	HL1B
			A.Rack used for clean dish storage needs to be cleaned. B. Dirty dishes found on clean dish rack.				
	EHFN21	H45 DAY	CERTIFIED FOOD MANAGER		1/14/2016		
			Certified Food Manager required within 45 days. Must be a full-time employee.				
	EHFN34	H10DAY	NO EVIDENCE OF INSECT CONTAMIN		1/14/2016		
			Back door must be self closing.				
	EHFN35	H10DAY	PERSONAL CLEANLINESS / EATING		1/14/2016		
			All kitchen staff, including manager, must have hair restrained with a hat or hairnet. Long hair may not hang down.				
	EHFN42	H10DAY	NON-FOOD CONTACT SURFACES		1/14/2016		
			A.Walkin cooler needs to be cleaned - walls and floor. B.All floors and floor drains must be cleaned and free of grease buildup.				

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ESTABLISHMENT

BURGER KING #4796

HF2781	EHFN19	H10DAY	APPROVED WATER SOURCE	1/14/2016	0	HL1B
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Three-compartment sink must be brought up to code. An indirect drain is required with an air gap 2x's the diameter of the pipe. Each compartment must have a separate drain line.

	EHFN43	H10DAY	ADEQUATE VENTILATION AND LIGHT	1/14/2016		
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A.Lighting in walkin cooler must be at least 10 Foot Candles - should be able to see all areas clearly. B.All broken or cracked light shields must be replaced.

BUTTONS & BOWS PRESCHOOL

3815 S LIPSCOMB ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
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HFD21	EHFN45	H30 DAY	PHYSICAL FACILITIES INSTALLED		1/14/2016	1	HFOL
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Ceiling in kitchen is not approved type. Repair as needed with a cleanable, non porous, smooth type.

Food Establishment Public Inspection Report**From 1/14/16 thru 1/20/16****ESTABLISHMENT****CANYON INTERMEDIATE SCHOOL****506 8TH ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFC201	EHFN03	IN	PROPER HOT HOLDING TEMP.		1/20/2016	1	HL1B
			a)Cooked riced in hot hold was holding at 181F. In compliance. b)Cooked burger is hot hold unit was holding at 164F. IN compliance.				
	EHFN02	IN	PROPER COLD HOLDING TEMP.		1/20/2016		
			Milk in milk coolers were holding between 36F-40F. In compliance.				
	EHFN43	H90 DAY	ADEQUATE VENTILATION AND LIGHT		1/20/2016		
			Light intensity in small walk-in freezer is reading at 1 Foot Candle, which not adequate for a walk-in unit. Light intensity must be at least 10Foot Candles at a distance of 30inches above floor (TFER 228.177 (1)). Correct by 03-20-2016.				

Food Establishment Public Inspection Report**From 1/14/16 thru 1/20/16****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. Milk in milk cooler were holding between 36F-38F. IN compliance.		1/20/2016	0	HL1B
	EHFN03	IN	PROPER HOT HOLDING TEMP. Chicken burgers in hot hold were holding at 178F. In compliance.		1/20/2016		

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ESTABLISHMENT

**CHIYOS
4313 TECKLA BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF25	EHFN03	COS	PROPER HOT HOLDING TEMP.		1/19/2016	21	HL1B
			Rice in hot hold at 99 degrees F. Must be at 135 or hotter.b)Rice spoon held in water at 120 degrees. Must be 135 or hotter.				
	EHFN12	H30 DAY	MANAGEMENT, EMPLOYEE KNOWLEDGE		1/19/2016		
			Food manager unsure of food safety temperatures. Retake food manager class or equivalent.				
	EHFN20	H10DAY	APPROVED SEWAGE/WASTEWATER SYS		1/19/2016		
			Air gap required on 3 bay sink.				
	EHFN32	H10DAY	FOOD CONTACT SURFACE CONSTRUCT		1/19/2016		
			Wooden table used in kitchen is not cleanable. Remove table. Use only NSF approved kitchen equipment.				
	EHFN34	H10DAY	NO EVIDENCE OF INSECT CONTAMIN		1/19/2016		
			Gap at back door. Seal as needed.				

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ESTABLISHMENT**CHIYOS**

HF25	EHFN38	COS	APPROVED THAWING METHODS	1/19/2016	21	HL1B
			Frozen meat setting out at room temperature. Meat may thaw in microwave ,refrigerator or under cold running water.			
	EHFN42	H10DAY	NON-FOOD CONTACT SURFACES	1/19/2016		
			Kitchen floor,walls and ceiling must be cleaned.Remove all splatter from all walls. Clean all floors including below equipment. Ceiling panels over dishwash sink and prep areas must be non porous, smooth and cleanable..			
	EHFN09	COS	FOOD SEPARATION AND PROTECTION	1/19/2016		
			Several food producmts marked 'Refrigerate after open' found not refrigerated.			
	EHFN45	H10DAY	PHYSICAL FACILITIES INSTALLED	1/19/2016		
			Coving needed in kitchen. b)Paint raw wood shelf.			
	EHFN10	H10DAY	FOOD CONTACT SURFACES SANITIZE	1/19/2016		
			Pans with labels attached after cleaning.Remove all labels during cleaning.b)Wok cooking unit not clean and not easily cleanable.Repair as needed.c)Clean all refrigerator gaskets.			

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ESTABLISHMENT

**COMFORT SUITES
12 WESTERN PLAZA DR**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2225	EHFN09	COS	FOOD SEPARATION AND PROTECTION		1/20/2016	26	HL1B
			Food container setting in hand sink.				
	EHFN10	COS	FOOD CONTACT SURFACES SANITIZE		1/20/2016		
			No sanitizer available for table wipe down.				
	EHFN12	COS	MANAGEMENT, EMPLOYEE KNOWLEDGE		1/20/2016		
			Person in charge not knowledgeable of food safety required temperatures.				
	EHFN14	COS	PROPER HAND WASHING / GLOVES		1/20/2016		
			Employee did not wash hands prior to working with foods.				
	EHFN18	COS	PROPER IDENTIFY TOXIC SUBSTANC		1/20/2016		
			One container blue chemical not labeled. b)Container paint and container auto window cleaner stored in kitchen.				

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ESTABLISHMENT

COMFORT SUITES

Inspection Number	Establishment ID	Inspection Date	Code	Description	Score	Inspector
HF2225	EHFN20	H90 DAY	APPROVED SEWAGE/WASTEWATER SYS	1/20/2016	26	HL1B
				Dish wash sink must be plumbed with an air gap as per code.		
	EHFN29	COS	ACCURATE THERMOMETERS PROVIDED	1/20/2016		
				Kitchen employee does not have access to thermometer to check food temperatures.		
	EHFN31	COS	HANDWASHING FACILITY ADEQUATE	1/20/2016		
				Hand sink blocked and not being used.		
	EHFN36	COS	WIPING CLOTHS PROPERLY USED	1/20/2016		
				wiping cloths not stored in sanitizer.		
	EHFN38	COS	APPROVED THAWING METHODS	1/20/2016		
				Sausage pattys thawing at room temperature. Meat must thaw in refrigerator, microwave or under cold running water. Meat must not temp above 41 degrees during thaw.		
	EHFN41	COS	ORIGINAL CONTAINER LABELING	1/20/2016		
				All cereal displayed for use must have a label for each cereal. Label must include common name, ingredients and manufacturer.		

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COMFORT SUITES

HF2225	EHFN40	COS	SINGLE-USE ARTICLES STORAGE	1/20/2016	26	HL1B
Cases of food related single service items stored on floor. Must be 6"off floor.						

DOUBLE M CHEVRON CANYON

311 23RD ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2282	EHFN10	COS	FOOD CONTACT SURFACES SANITIZE		1/20/2016	3	HL1B
a)Inside nozzle of tea dispenser needed to be cleaned. COS b)Tongs for pickles stored on unclean plastic bag.COS (Tongs may be stored on top of microwave, but surface must be sanitized every 4hrs.)							

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From 1/14/16 thru 1/20/16

ESTABLISHMENT**EASTRIDGE ELEMENTARY
1314 EVERGREEN ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF673	EHFN03	IN	PROPER HOT HOLDING TEMP. Cooked carrots holding at 148F. In compliance.		1/15/2016	0	HL1B

**FAMILY DOLLAR STORE #3478
900 NE 24TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2769	EHFN11	COS	PROPER DISPOSITION OF RETURNED Dented and expired cans found on shelf for sale. Cans were removed.		1/15/2016	4	HL1B
	EHFN34	H180 DAY	NO EVIDENCE OF INSECT CONTAMIN Back doors need door sweeps. Repeat violation. Repair by next inspection.		1/15/2016		

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From 1/14/16 thru 1/20/16

ESTABLISHMENT

**FANNIN MIDDLE SCHOOL
4623 S RUSK ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF676	EHFN42	COS	NON-FOOD CONTACT SURFACES		1/15/2016	2	HL1B
			Outside of pizza cooler needed to be cleaned. COS				
	EHFN02	IN	PROPER COLD HOLDING TEMP.		1/15/2016		
			Milk in reach-in cooler was holding at 38F. In compliance.				
	EHFN03	IN	PROPER HOT HOLDING TEMP.		1/15/2016		
			a) Cooked popcorn chicken in hot hold was holding at 138F. b)Cooked hamburger meat in hot hold was holding at 163F. In compliance.				
	EHFN45	H180 DAY	PHYSICAL FACILITIES INSTALLED		1/15/2016		
			Part of the ceiling by the back wall of the dry storage area has exposed insulation. This part of the ceiling does not meet the code definition of "smooth, durable, and easily cleanable" (TFER 228.171 (1)). This must be corrected by 08-31-2016.				

Food Establishment Public Inspection Report

From 1/14/16 thru 1/20/16

ESTABLISHMENT

FOREST HILL ELEMENTARY**3515 E AMARILLO BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF668	EHFN39	COS	PROPER USE OF UTENSILS		1/15/2016	2	HL1B
			Clean pans found stacked wet. Ensure pans are air dried completely prior to stacking.				
	EHFN43	H90 DAY	ADEQUATE VENTILATION AND LIGHT		1/15/2016		
			Light in walk in freezer is not working properly and needs to be repaired.				

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From 1/14/16 thru 1/20/16

ESTABLISHMENT**GEORGIA MANOR NURSING HOME**

2611 SW 46TH AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1898	EHFN03	IN	PROPER HOT HOLDING TEMP.		1/15/2016	6	HL1B
			a.)Fried catfish holding at 151F in hot hold. b)Hush puppies holding at 147F in hot hold. In compliance.				
	EHFN32	H90 DAY	FOOD CONTACT SURFACE CONSTRUCT		1/15/2016		
			Gaskets to reach-in cooler no longer in good repair. These need to be replaced by next inspection.				
	EHFN28	COS	PROPER DATE MARKING		1/15/2016		
			Refrigerated food item found passed seven day date mark. COS				
	EHFN36	COS	WIPING CLOTHS PROPERLY USED		1/15/2016		
			Used wiping rag found out of sanitizer on food prep. table. When wiping/cleaning rags are not in use they must be stored in sanitizer. (This does not apply to clean, dry rags).				
	EHFN30	H 3 DAYS	FOOD ESTABLISHMENT PERMIT		1/15/2016		
			The food establishment permit for this facility is expired. Permit must be renewed by 01-18-2016 by 5PM.				

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ESTABLISHMENT

GEORGIA MANOR NURSING HOME

HF1898 EHFN30 IN FOOD ESTABLISHMENT PERMIT 1/19/2016 0 HFOL

Food establishment has been renewed. In compliance.

**HOLLYWOOD 16
9100 CANYON DR**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF21					1/15/2016	0	HL1B

Food Establishment Public Inspection Report**From 1/14/16 thru 1/20/16****ESTABLISHMENT****IHOP
2100 S WESTERN ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF715	EHFN10	COS	FOOD CONTACT SURFACES SANITIZE		1/20/2016	3	HL1B
			Splatter over plates and cold hold foods.				
	EHFN32	COS	FOOD CONTACT SURFACE CONSTRUCT		1/20/2016		
			Microwave gaskets deteriorated.				
	EHFN45	COS	PHYSICAL FACILITIES INSTALLED		1/20/2016		
			Floor grout is too deep. RegROUT. b)Back door gap.c)Seal hole in ceiling at ice maker. d)Walk in shelves not clean.				

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ESTABLISHMENT**JACOBOS CAFE
3701 OLSEN BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF2361	EHFN32	COS	FOOD CONTACT SURFACE CONSTRUCT		1/20/2016	2	HL1B	
			Table in kitchen is not cleanable. Remove and replace with only NSF, commercial or equivalent.					
	EHFN37	H90 DAY	ENVIRONMENTAL CONTAMINATION		1/20/2016			
			Ceiling tiles are not correct type. Remove porous tiles from ceiling and replace with non porous cleanable tiles.					

**KN ROOT BEER DRIVE IN
3900 OLSEN BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF504					1/20/2016	0	HL1B

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ESTABLISHMENT

LAKEVIEW ELEMENTARY SCHOOL

6407 LAIR RD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFR48	EHFNO2	IN	PROPER COLD HOLDING TEMP. Milk in milk cooler was holding at 39F. IN compliance.		1/20/2016	1	HL1B
	EHFN45	H180 DAY	PHYSICAL FACILITIES INSTALLED Ceiling panels in main kitchen and dish machine area do not meet code definition of "smooth, non-absorbent, and easily cleanable" (TFER 228.171 (1)(3)). These tiles will need to be replaced to meet code definition by 09-01-2016.		1/20/2016		

Food Establishment Public Inspection Report

From 1/14/16 thru 1/20/16

ESTABLISHMENT

**LUPITAS EXPRESS
2403 HARDIN DR**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2705	EHFN43	H90 DAY	ADEQUATE VENTILATION AND LIGHT		1/19/2016	4	HL1B
			ASUL system needed to be inspected. Appt. was made with Fire Marshall to come out to inspect venthood.				
	EHFN29	COS	ACCURATE THERMOMETERS PROVIDED		1/19/2016		
			Thermometers were needed for two coolers in back of establishment. COS>				
	EHFN47	H90 DAY	OTHER VIOLATIONS		1/19/2016		
			a)Missing tiles in restroom need to be replaced or sealed. b)Wire strainer was found coming unraveled. Discarded. c)Residential cooler in back of establishmnet must be replaced with a commercial unit by 07-19-2016.				

Food Establishment Public Inspection Report**From 1/14/16 thru 1/20/16****ESTABLISHMENT****MARY & ROGERS DAY CARE****4220 WOLFLIN AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFD18	EHFN27	IN	PROPER COOLING METHODS		1/20/2016	2	HL1B
			All coolers and freezers must be NSF/ANSI certified or equivalent. Replace at least 1 unit by 7/20/16.				
	EHFN35	COS	PERSONAL CLEANLINESS / EATING		1/20/2016		
			All kitchen workers must wear a hat or hair net when preparing food.				
	EHFN45	H180 DAY	PHYSICAL FACILITIES INSTALLED		1/20/2016		
			Ceiling in kitchen must be smooth, and easily cleanable.				

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ESTABLISHMENT

**MEXICO LINDO
4515 S GEORGIA ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1853	EHFN02	IN	PROPER COLD HOLDING TEMP.		1/19/2016	8	HL1B
			Sliced tomatoes in table top cold holding were holding at 38F. IN compliance.				
	EHFN03	IN	PROPER HOT HOLDING TEMP.		1/19/2016		
			a)Cooked hamburger meat in table top hot hold was holding at 143F. IN compliance.				
	EHFN10	COS	FOOD CONTACT SURFACES SANITIZE		1/19/2016		
			a)Inside of ice machine needed to be cleaned. b)Clean pans found with sticky residue. Removed.				
	EHFN32	H90 DAY	FOOD CONTACT SURFACE CONSTRUCT		1/19/2016		
			a)Lid to reach-in freezer needs to be replaced or removed. No longer in good conditio. b)Shelves to large reach-in cooler unit need to be replaced. No longer considered "smooth, and easily cleanable." Replace cooler shelves by 07-19-2016.				
	EHFN43	H10DAY	ADEQUATE VENTILATION AND LIGHT		1/19/2016		
			ANSUL system and fire extinguishers need to be inspected by fire marshall. Have system inspected by 02/01/2016.				

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ESTABLISHMENT

MEXICO LINDO

HF1853	EHFN45	H180 DAY	PHYSICAL FACILITIES INSTALLED	1/19/2016	8	HL1B
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Ceiling in kitchen has acoustic panels. These panels do not meet code definition of "smooth, non-absorbent, and easily cleanable. Have these panels replaced by 01-19-2017.

	EHFN34	H10DAY	NO EVIDENCE OF INSECT CONTAMIN	1/19/2016		
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Back door is not self-closing. Back door must be self-closing by 02/02/2016.

	EHFN47	IN	OTHER VIOLATIONS	1/19/2016		
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Residential coolers have been replaced by commercial units. Correction from last inspection.

RIVER ROAD HIGH SCHOOL

101 W MOBLEY AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
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HFP29	EHFN02	IN	PROPER COLD HOLDING TEMP.		1/20/2016	0	HL1B
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All cold hold units holding at 41F or below. In compliance.

Food Establishment Public Inspection Report**From 1/14/16 thru 1/20/16**

ESTABLISHMENT**RIVER ROAD MIDDLE SCHOOL****9500 N US HWY 287**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1848	EHFN42	H180 DAY	NON-FOOD CONTACT SURFACES	Shelves in warewashing area are rusted. All rusted shelves need to be resurfaced or replaced by beginning of next school year (8-1-2016).	1/20/2016	1	HL1B

Food Establishment Public Inspection Report

From 1/14/16 thru 1/20/16

ESTABLISHMENT

ROSAS CAFE & TORTILLA FACTORY44

6007 S SONCY RD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2734	EHFN35	IN	PERSONAL CLEANLINESS / EATING		1/15/2016	0	HFOL
			A) Corrected				
	EHFN14	IN	PROPER HAND WASHING / GLOVES		1/15/2016		
			A) Corrected				
	EHFN31	IN	HANDWASHING FACILITY ADEQUATE		1/15/2016		
			A) Corrected				
	EHFN36	IN	WIPING CLOTHS PROPERLY USED		1/15/2016		
			A) Corrected				

Food Establishment Public Inspection Report

From 1/14/16 thru 1/20/16

ESTABLISHMENT

**RUFFLED CUP THE
3440 BELL ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2438	EHFN06	COS	TIME AS PUBLIC HEALTH CONTROL		1/15/2016	4	HL1B
			A) TCS foods being held out of temperature control require a HACCP plan and plan must be made available upon request. Foods cannot be held out longer than 6 hours or more than 70 degrees if initial temp is 41 degrees or below.				
	EHFN34	COS	NO EVIDENCE OF INSECT CONTAMIN		1/15/2016		
			A) Backdoor must be self closing within 10 days.				

Food Establishment Public Inspection Report

From 1/14/16 thru 1/20/16

ESTABLISHMENT**SAN JACINTO CHRISTIAN ACADEMY**

3218 SW 6TH AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2732	EHFN10	H60 DAY	FOOD CONTACT SURFACES SANITIZE		1/20/2016	4	HL1B
			Utensil storage containers need to be cleaned out.				
	EHFN45	H60 DAY	PHYSICAL FACILITIES INSTALLED		1/20/2016		
			Ceiling tiles in kitchen must be replaced with smooth, non-porous, easily cleanable tiles. This is a repeat violation. Repair by 3/20/16.				

501 S CAROLINA ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF858	EHFN33	H60 DAY	WAREWASHING FACILITY INSTALLED		1/20/2016	3	HL1B
			Quaternary sanitizer solution at 3-compartment sink is not at proper strength. Must be 200ppm according to manufacturer label.				
	EHFN45	H60 DAY	PHYSICAL FACILITIES INSTALLED		1/20/2016		
			a)Ceiling tiles in kitchen must be replaced with smooth, non-porous, easily cleanable tiles. b)Ceiling tiles in dry storage need repaired. c)Air vents in kitchen need to be cleaned.				

Food Establishment Public Inspection Report

From 1/14/16 thru 1/20/16

ESTABLISHMENT

SAN JACINTO CHRISTIAN ACADEMY

Food Establishment Public Inspection Report

From 1/14/16 thru 1/20/16

ESTABLISHMENT**SERRANOS MEXICAN FOOD
3701 W AMARILLO BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2386	EHFN07	COS	FOOD AND ICE FROM APPROVED SRC		1/14/2016	4	HL1B
			Grated cheese in refrigerator was molded				
	EHFN45	H90 DAY	PHYSICAL FACILITIES INSTALLED		1/14/2016		
			(a) Light shields needed in food prep room (b) Light shields needed in pantry (c) Ceiling tiles over three compartment sink and prep table need to be smooth easily cleanable and resistant to water				
	EHFN22	NO	AUTHORIZED FOOD HANDLER		1/14/2016		
			Everyone that handles food must obtain a Food Handler card by September 2016				
HFM720	EHFN45	H10DAY	PHYSICAL FACILITIES INSTALLED		1/14/2016	0	H PREOPEN
			(a) Ceiling over vent hood needs to be sealed around vent (b) Vent at back of truck needs to be closed off				

Food Establishment Public Inspection Report

From 1/14/16 thru 1/20/16

ESTABLISHMENT**SOUTH GEORGIA ELEMENTARY**

5018 SUSAN DR

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF31	EHFN39	COS	PROPER USE OF UTENSILS		1/15/2016	1	HL1B	
			Blade to can opener needs to be sharpened or replaced to minimize the creation of metal fragments. (TFER 228.111(a)(3))					

Food Establishment Public Inspection Report

From 1/14/16 thru 1/20/16

ESTABLISHMENT

**STAYBRIDGE SUITES
36 WESTERN PLAZA DR**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2224	EHFN09	COS	FOOD SEPARATION AND PROTECTION		1/20/2016	18	HL1B
			Utensil tubs not clean b)Inside oven not clean.				
	EHFN21	COS	CERTIFIED FOOD MANAGER		1/20/2016		
			Manager not knowledgeable of food safety temperatures.				
	EHFN29	COS	ACCURATE THERMOMETERS PROVIDED		1/20/2016		
			Incorrect type thermometer used. Must read from 0degrees to 220 degrees F.				
	EHFN31	COS	HANDWASHING FACILITY ADEQUATE		1/20/2016		
			No paper towels at handsink.				
	EHFN38	COS	APPROVED THAWING METHODS		1/20/2016		
			Meat thawing at room temperature.				

Food Establishment Public Inspection Report

From 1/14/16 thru 1/20/16

ESTABLISHMENT**STAYBRIDGE SUITES**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2224	EHFN41	COS	ORIGINAL CONTAINER LABELING		1/20/2016	18	HL1B

Ingredient labels needed on cereal containers.

SUBWAY**1701 N 23RD ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFC251	EHFN03	IN	PROPER HOT HOLDING TEMP.		1/20/2016	0	HL1B
				a)Cooked meatballs in hot hold were holding at 167F. In compliance.			
	EHFN02	IN	PROPER COLD HOLDING TEMP.		1/20/2016		
				a)Sliced tomatoes in table-top cold hold were holding at 38F. b)Pre-cooked chicken in table-top cold hold were holding at 40F.In compliance.			

Food Establishment Public Inspection Report

From 1/14/16 thru 1/20/16

ESTABLISHMENT

**TANGOS TACOS
614 S POLK ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2777	EHFN20	H 3 DAYS	APPROVED SEWAGE/WASTEWATER SYS	1/19/2016	7	H PREOPEN	Drain on handwashing sink in kitchen is leaking
	EHFN29	H 3 DAYS	ACCURATE THERMOMETERS PROVIDED	1/19/2016			No thermometer found in Traulsen reachin
	EHFN45	H90 DAY	PHYSICAL FACILITIES INSTALLED	1/19/2016			(a) Floor in kitchen needs rrepair (b) Broken ceiling tile in kitchen
	EHFN43	H90 DAY	ADEQUATE VENTILATION AND LIGHT	1/19/2016			Light shield needed in kitchen

Food Establishment Public Inspection Report

From 1/14/16 thru 1/20/16

ESTABLISHMENT

**THAI PALACE
4723 S WESTERN ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1727	EHFN09	COS	FOOD SEPARATION AND PROTECTION		1/20/2016	19	HL1B
			Foods stored on floor.b)Raw meats stored over ready to eat vegetables.				
	EHFN14	COS	PROPER HAND WASHING / GLOVES		1/20/2016		
			Employees not washing hands before gloves.				
	EHFN20	H10DAY	APPROVED SEWAGE/WASTEWATER SYS		1/20/2016		
			No air gap at food prep sink. A 4in. gap needed at floor drain to prevent backup into sink.				
	EHFN36	COS	WIPING CLOTHS PROPERLY USED		1/20/2016		
			Wiping cloths found not clean and stored on food contact surfaces. No sanitizer on rags.				
	EHFN27	H10DAY	PROPER COOLING METHODS		1/20/2016		
			Make table reach in cooler does not work. Foods kept cold on ice. Replace or repair unit.Foods must be held under mechanical refrigeration.				

Food Establishment Public Inspection Report**From 1/14/16 thru 1/20/16****ESTABLISHMENT****THAI PALACE**

HF1727	EHFN37	H10DAY	ENVIRONMENTAL CONTAMINATION	1/20/2016	19	HL1B
			Ceiling panels are dirty. Panels are not correct type. Replace panels with non porous cleanable panels.			
	EHFN42	H10DAY	NON-FOOD CONTACT SURFACES	1/20/2016		
			Vent hood has grease droplets.b)back door is dirty.c)Freezers need to be defrosted.d)Broken lid to reach in chest freezer. Replace lid.Do not tape.			
	EHFN34	H10DAY	NO EVIDENCE OF INSECT CONTAMIN	1/20/2016		
			Back door is not self closing.			
	EHFN10	H10DAY	FOOD CONTACT SURFACES SANITIZE	1/20/2016		
			No sanitizer buckets for storing rags. b)Wok cooker has unapproved concrete added which has rendered the unit uncleanable.Remove all concrete.c)Wicker basket used for rice. Wicker is not allowed.			
	EHFN45	H10DAY	PHYSICAL FACILITIES INSTALLED	1/20/2016		
			Stove and oven are not commercial. Several refrigerators are not commercial. Per city ordinance, all kitchen equipment must be NSF, commercial or equivalent.			

Food Establishment Public Inspection Report

From 1/14/16 thru 1/20/16

ESTABLISHMENT

**TOOT N TOTUM #67
4520 S GEORGIA ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF10	EHFN45	H180 DAY	PHYSICAL FACILITIES INSTALLED		1/19/2016	2	HL1B
			Ceiling tiles above soda machine/coffee bar do not meet code definition of "smooth, non-absorbent, and easily cleanable" (TFER 228.171(1)(3)). These panels need to be replaced by 07-19-2016 to meet code definition.				
	EHFN37	COS	ENVIRONMENTAL CONTAMINATION		1/19/2016		
			Coffee filters need to be kept inverted & protected to prevent potential contamination from dust, dirt, and debris.				

Food Establishment Public Inspection Report

From 1/14/16 thru 1/20/16

ESTABLISHMENT

UNITED MARKET STREET #526

2530 S GEORGIA ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1309	EHFN02	COS	PROPER COLD HOLDING TEMP.		1/14/2016	13	HL1B
			Turkey meat thawing in water found at 45-52 degrees F. Less than 4 hours. Rechilled. b) Walk in freezer at 30 degrees. Must hold at 0. Door held open for inventory. c) Walk in cooler at 41-48 degrees F. Must hold at 41 or below. d) Salad cooler at 46 degrees F.				
	EHFN09	COS	FOOD SEPARATION AND PROTECTION		1/14/2016		
			Dented cans on shelf in deli. b) Personal Clothing stored on food equipment. c) Door to service area open when not used.				
	EHFN10	COS	FOOD CONTACT SURFACES SANITIZE		1/14/2016		
			Utensils on clean dish shelf not clean. b) Pans stacked wet. c) Plastic and foil wrap holders not clean and not cleanable. d) Grills not cleaned properly. Heavy buildup on grates. e) Splatter over hot hold service area.				
	EHFN33	H10DAY	WAREWASHING FACILITY INSTALLED		1/14/2016		
			Food and dish sinks must have an air gap per code.				
	EHFN42	H10DAY	NON-FOOD CONTACT SURFACES		1/14/2016		
			Air intakes, blower covers in coolers, light switches, Doors and shelves in coolers, racks in coolers, warmer cabinets, all vent hoods not clean. b) kitchen floor has gaps with food imbedded.				

Food Establishment Public Inspection Report

From 1/14/16 thru 1/20/16

ESTABLISHMENT

UNITED MARKET STREET #526

Inspection Number	Establishment ID	Category	Description	Date	Score	Notes
HF1309	EHFN45	H10DAY	PHYSICAL FACILITIES INSTALLED	1/14/2016	13	HL1B Ceiling panels out of place.
HF1310	EHFN31	COS	HANDWASHING FACILITY ADEQUATE	1/14/2016	13	HL1B Cleaner stored in hand sink.
	EHFN09	COS	FOOD SEPARATION AND PROTECTION	1/14/2016		Sanitized items stored with non sanitized. Do not mix.
	EHFN10	H10DAY	FOOD CONTACT SURFACES SANITIZE	1/14/2016		Baking screen pans encrusted and not cleanable. Discontinue use. b) Bakery racks not clean. c) Bulk containers not clean. d) Utensil basket not clean. e) All reach in cooler gaskets not clean.
	EHFN02	H24 HOUR	PROPER COLD HOLDING TEMP.	1/14/2016		Walk in cooler at bakery at 43 degrees. Cooler must maintain 41 degrees or less.

Food Establishment Public Inspection Report**From 1/14/16 thru 1/20/16**

ESTABLISHMENT

UNITED MARKET STREET #526

HF1310	EHFN42	H10DAY	NON-FOOD CONTACT SURFACES	1/14/2016	13	HL1B
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Walk in door not clean b)Fan not clean. c)Ceiling dust,lights dusty.d)Ends of blower units missing. Replace to enable cleaning.e)Walk in door not clean.

	EHFN33	H10DAY	WAREWASHING FACILITY INSTALLED	1/14/2016		
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Food/dish sink needs air gap per code.

Food Establishment Public Inspection Report**From 1/14/16 thru 1/20/16****ESTABLISHMENT****UNITED MARKETSTREET #526****2530 S GEORGIA ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF643	EHFN02	COS	PROPER COLD HOLDING TEMP.		1/14/2016	8	HL1B
			Cut melons at 46-50 degrees.All items in this cooler out of temperature. No temperature recordings.				
	EHFN10	COS	FOOD CONTACT SURFACES SANITIZE		1/14/2016		
			Juicer holding stagnant water. b)Nozzel to juice dispenser not cleaned properly.				
	EHFN42	H10DAY	NON-FOOD CONTACT SURFACES		1/14/2016		
			Blower covers dusty in market.b)Rust on top of doorway at market.c)Ice machine filters dusty.d)Doors to market not clean.				
	EHFN45	H10DAY	PHYSICAL FACILITIES INSTALLED		1/14/2016		
			market walk in freezer floor not cleanable.				

Food Establishment Public Inspection Report

From 1/14/16 thru 1/20/16

ESTABLISHMENT

WAFFLE HOUSE #1239

2108 S WESTERN ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1297					1/20/2016	0	HFOL

WEST TEXAS RX 3211 S COULTER ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF817	EHFN33	H90 DAY	WAREWASHING FACILITY INSTALLED		1/15/2016	4	HL1B
			A 3 compartment sink with bays large enough to fully submerge the largest dish must be installed within 90 days.				
	EHFN27	H10DAY	PROPER COOLING METHODS		1/15/2016		
			A) Make table is not working and being used to store dry goods and hold cut leafy greens during lunch hours. Make table can only be used for equipments intended purpose and must be repaired to hold below 41 degree at all times or be removed. 10 days.				

Food Establishment Public Inspection Report

From 1/14/16 thru 1/20/16

ESTABLISHMENT

WINDSOR ELEMENTARY 6700 HYDE PKWY

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF81	EHFN46	COS	SERVICE SINK PROVIDED		1/19/2016	5	HL1B
			A) Except during cleaning and maintenance operations toilet room doors shall be kept closed. 228.186(i)				
	EHFN06	COS	TIME AS PUBLIC HEALTH CONTROL		1/19/2016		
			A) Several TCS food items found being held out of temperature control without time marks or written procedures. Cut leafy greens found at 65 degrees, cantaloupe found at 64 degrees. All items were placed into refrigeration. 228.75(i)				
	EHFN47	COS	OTHER VIOLATIONS		1/19/2016		
			A) Food establishment permit and food manager card must be posted up front in a conspicuous place to the consumer. 228.248				
	EHFN45	IN	PHYSICAL FACILITIES INSTALLED		1/19/2016		
			A) Ceiling in food preparation area and bathroom must be smooth, durable, easily cleanable and non-absorbant by August 2016 228.171(1)(3). A time can be scheduled with this department to show a non-absorbent tile if needed.				

Food Establishment Public Inspection Report

From 1/14/16 thru 1/20/16

ESTABLISHMENT

**WYNDHAM GARDENS
3100 W INTERSTATE 40**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2658	EHFN27		PROPER COOLING METHODS		1/19/2016	3	HFOL
			Foods held on ice due to coolers not operating. Foods must be held under mechanical refrigeration. b) Leak in walk in cooler. Discontinue using cooler until repaired. Repeat violation. Future violations will result in a \$50 reinspection fee				
	EHFN37	H24 HOUR	ENVIRONMENTAL CONTAMINATION		1/19/2016		
			Floor drains not draining completely. Ensure all drains are free flowing. Clean all drains and paint white.				