

Food Establishment Public Inspection Report

From 1/28/16 thru 2/3/16

ESTABLISHMENT

**575 PIZZERIA
401 N BUCHANAN ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT5852					1/29/2016	0	HL1B FOOD

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From 1/28/16 thru 2/3/16

ESTABLISHMENT

**ALLSUPS 92
906 8TH ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFC106	EHFN45	H90 DAY	PHYSICAL FACILITIES INSTALLED		2/3/2016	6	HL1B
			a)Ceiling in restroom needs to be repaired (smooth, non-absorbent, and easily cleanable). b)Broken tile by walk-in cooler door. Repair by 08-03-2016.				
	EHFN42	COS	NON-FOOD CONTACT SURFACES		2/3/2016		
			Needed to be cleaned: a)Back wall of 3-compartment sink b)Floor in back area c)Blower covers d)Shelf in front.				
	EHFN03	IN	PROPER HOT HOLDING TEMP.		2/3/2016		
			Cooked RTE food in display hot hold was holding between 157-165F. In compliance.				
	EHFN21	H10DAY	CERTIFIED FOOD MANAGER		2/3/2016		
			Current food manager no longer works at establishmnet. New manager needs to get food manager certification and have it posted.				
	EHFN28	COS	PROPER DATE MARKING		2/3/2016		
			Opened package of tamales found without a date mark. Any food that is opened in establishment and held longer than 24hours must be label with date opened or 7-day discard date.				

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**ALOHA KITCHEN
401 S BUCHANAN ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT5832	EHFN02	IN	PROPER COLD HOLDING TEMP. Mac and cheese holding at 39F.		1/29/2016	0	HL1B FOOD

**ASCENSION ACADEMY
9301 ASCENSION PKWY**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2148	EHFN27	H180 DAY	PROPER COOLING METHODS A) All refrigeration equipment must be NSF certified or equivalent commercial within 1 year.		2/3/2016	2	HL1B

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**ASPEN CREEK GRILL
401 S BUCHANAN ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT5844	EHFNO3	IN	PROPER HOT HOLDING TEMP. Mac and cheese holding at 150F.		1/29/2016	0	HL1B FOOD

**AYE SAN BU
5621 E AMARILLO BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1896	EHFNO7	COS	FOOD AND ICE FROM APPROVED SRC All packaged foods must be labeled with item name, manufacturer, weight and ingredients.		1/29/2016	4	HL1B
	EHFN44	H90 DAY	GARBAGE AND REFUSE DISPOSAL a)Ceiling tiles in meat dept and prep room need to be smooth, durable, nonabsorbent and easily cleanable. b)Light shileds needed in meat dept. c)Cover air duct in meat dept.		1/29/2016		

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ESTABLISHMENT**BEEF O BRADYS
401 S BUCHANAN ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT5830	EHFN03	IN	PROPER HOT HOLDING TEMP. Mac n cheese holding at 139F.		1/29/2016	0	HL1B FOOD

**BELMAR BAKERY
401 N BUCHANAN ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT5850	EHFN19	COS	APPROVED WATER SOURCE Handwashing station needed.		1/29/2016	3	HL1B FOOD

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ESTABLISHMENT

**BL BISTRO
401 N BUCHANAN ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT5851					1/29/2016	0	HL1B FOOD

**BROOKDALE SENIOR LIVING
7404 WALLACE BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1968	EHFN10	COS	FOOD CONTACT SURFACES SANITIZE		2/1/2016	3	HL1B

A)Clean dish storage containers need to be cleaned. B)Ice maker needs to be cleaned. C)Inside of juice dispenser needs to be cleaned.

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ESTABLISHMENT**BROWNS PLAYHOUSE DAY CARE CNTR**

605 4TH ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFC113	EHFN10	IN	FOOD CONTACT SURFACES SANITIZE		1/28/2016	0	HL1B
			Food contact surfaces were very clean. Great job!				
	EHFN02	IN	PROPER COLD HOLDING TEMP.		1/28/2016		
			All coolers were holding between 36F-40F. In compliance.				

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ESTABLISHMENT

**BUBBAS 33
2813 W INTERSTATE 40**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2761	EHFN10	COS	FOOD CONTACT SURFACES SANITIZE		2/2/2016	12	HFOL
			A)Dirty dishes found stored with clean dishes (plates, utensils, etc.) B)Fryer baskets needed to be cleaned. C)All food prep surfaces needed cleaned. D)Lids on ice maker needed to be cleaned.				
	EHFN21	H30 DAY	CERTIFIED FOOD MANAGER		2/2/2016		
			Certified Food Manager needed. ServSafe can be brought to 808 S. Buchanan, 2nd floor, and \$40.00 paid to obtain card. Display near occupancy sign.				
	EHFN28	H10DAY	PROPER DATE MARKING		2/2/2016		
			Several items found in coolers with date labels which were expired.				
	EHFN32	COS	FOOD CONTACT SURFACE CONSTRUCT		2/2/2016		
			Paper towels may not be used to line chip drawers. All surfaces must be smooth and easily cleanable.				
	EHFN35	H10DAY	PERSONAL CLEANLINESS / EATING		2/2/2016		
			A)Employee drinks must all have a lid and a straw, and be kept separate from food prep areas. B)Hair must be restrained on all kitchen workers including managers. Long hair must be placed in a hair net or a bun with a ball cap. C)Separate employee items.				

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ESTABLISHMENT

BUBBAS 33

HF2761

EHFN47

H10DAY

OTHER VIOLATIONS

2/2/2016

12

HFOL

Spanish handwashing signs needed.

EHFN42

COS

NON-FOOD CONTACT SURFACES

2/2/2016

A)Clean tops of equipment in kitchen. B)Clean tops of bulk containers and store handles up. C)Clean bottom of fry freezer. D)Clean all kitchen floors and floors of walk ins.

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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	EHFN42	H90 DAY	NON-FOOD CONTACT SURFACES		1/29/2016	13	HFOL
			a)Power lines on hot hold unit must be covered with a plate that is easily cleanable. b)Walk in gaskets need to be cleaned. c) Tops of equipment need to be cleaned. d)Light shield over hot hold needs cleaned. 4 corrections from last inspection.				
	EHFN39	COS	PROPER USE OF UTENSILS		1/29/2016		
			Fryer basket handle found melted. Must be discarded. Not easily cleanable.				
	EHFN43	H90 DAY	ADEQUATE VENTILATION AND LIGHT		1/29/2016		
			Lighting in the walkin cooler and freezer is not sufficient. Must be at least 10 foot candles, or bright enough to see clearly all areas of walkin.				
	EHFN45	H90 DAY	PHYSICAL FACILITIES INSTALLED		1/29/2016		
			a)Floor tiles that are cracked or missing need to be replaced. b)Floor grout too deep. Regrout for easier cleaning. c)Exterior doors need to be repainted. d)Wall holes are sealed but not easily cleanable. 1 correction from last inspection.				
	EHFN37	IN	ENVIRONMENTAL CONTAMINATION		1/29/2016		
			1 correction from last inspection.				

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ESTABLISHMENT

BURGER KING #10952

HF2778	EHFN33	H180 DAY	WAREWASHING FACILITY INSTALLED	1/29/2016	13	HFOL
<p>All food sinks and dish sinks must have an air gap per code. Ice machine drain must have an air gap 2 times the diameter of the pipe.</p>						
	EHFN34	H90 DAY	NO EVIDENCE OF INSECT CONTAMIN	1/29/2016		
<p>All doors must be sealed on all 4 sides to prevent insect and rodent entry.</p>						
	EHFN21	IN	CERTIFIED FOOD MANAGER	1/29/2016		
<p>1 correction from last inspection.</p>						
	EHFN20	H180 DAY	APPROVED SEWAGE/WASTEWATER SYS	1/29/2016		
<p>a)Food prep and 3 bay sink must be indirectly plumbed with an air gap per current plumbing code. Complete by 7/14/16. b)Waste grease bucket still found without cover.</p>						
	EHFN10	COS	FOOD CONTACT SURFACES SANITIZE	1/29/2016		
<p>Hot hold units must be cleaned daily. Surface below hot hold units above food prep table must be cleaned. 3 corrections from last inspection.</p>						
	EHFN09	IN	FOOD SEPARATION AND PROTECTION	1/29/2016		
<p>1 correction from last inspection.</p>						

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ESTABLISHMENT

BURGER KING #10952

Food Establishment Public Inspection Report

From 1/28/16 thru 2/3/16

ESTABLISHMENT

BURGER KING #12483

4900 S COULTER ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2782	EHFN10	H10DAY	FOOD CONTACT SURFACES SANITIZE		1/29/2016	11	HL1B
			A)Clean out all coolers. B)Clean drink area. All pieces of equipment shall be kept cleaned to sight and touch.				
	EHFN20	H90 DAY	APPROVED SEWAGE/WASTEWATER SYS		1/29/2016		
			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. An indirect drain must be installed on the 3 compartment sink and prep sink.				
	EHFN06	COS	TIME AS PUBLIC HEALTH CONTROL		1/29/2016		
			A)Tomatoes being held according to time as a public health control found held past 4 hours. Discarded.				
	EHFN45	H90 DAY	PHYSICAL FACILITIES INSTALLED		1/29/2016		
			A)Ceiling tiles above drink area and service counter must be replaced with non-absorbent tiles within 90 days. 228.171(3) B)Clean being all equipment. C)Clean walls around drink area. D)Repair wall by front counter to be smooth, easily cleanable.				
	EHFN47	H10DAY	OTHER VIOLATIONS		1/29/2016		
			A)Vent hoods need to be properly inspected and tagged within 10 days.				

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**BURGER KING #2185
4317 TECKLA BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2780	EHFN47	H10DAY	OTHER VIOLATIONS		2/2/2016	11	HFOL
			Due to non compliance for the above listed items, a \$50 reinspection fee must be paid at our office by noon 2-3-16. A follow up inspection will be scheduled the following day.				
	EHFN45	H10DAY	PHYSICAL FACILITIES INSTALLED		2/2/2016		
			Floor tiles cracked and not easily cleanable. b)Holes in ceiling panels. c)Grout is too deep in areas in kitchen and not easily cleanable. d)Coving needs to be smooth and cleanable below 3 bay sink.				
	EHFN40	H10DAY	SINGLE-USE ARTICLES STORAGE		2/2/2016		
			Single service cups not protected. b)Single service containers in storage not protected.				
	EHFN42	H10DAY	NON-FOOD CONTACT SURFACES		2/2/2016		
			Back door dirty. b)Vent has droplets of grease over cooktop. c)Mold on shelves in walk in cooler. d)Kitchen floor not being cleaned properly. Food spills remaining below equipment.				
	EHFN37	H10DAY	ENVIRONMENTAL CONTAMINATION		2/2/2016		
			Air intakes not clean. b)Wires from equipment have dust.				

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BURGER KING #2185

HF2780	EHFN10	H10DAY	FOOD CONTACT SURFACES SANITIZE	2/2/2016	11	HFOL
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Plastic wrap containers not clean.

	EHFN09	COS	FOOD SEPARATION AND PROTECTION	2/2/2016		
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Chemical sanitizer stored on food box. Repeat violation. b)Condensation dripping onto food boxes in walk in cooler. Repeat.

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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	IN	FOOD CONTACT SURFACES SANITIZE		2/1/2016	6	HFOL
			2 corrections from pre-opening.				
	EHFN35	IN	PERSONAL CLEANLINESS / EATING		2/1/2016		
			1 correction from pre-opening.				
	EHFN34	IN	NO EVIDENCE OF INSECT CONTAMIN		2/1/2016		
			1 correction from pre-opening.				
	EHFN21	IN	CERTIFIED FOOD MANAGER		2/1/2016		
			1 correction from pre-opening.				
	EHFN19	H180 DAY	APPROVED WATER SOURCE		2/1/2016		
			3-compartment sink must be brought up to code. An indirect drain is required with an air gap 2x's the diameter of the pipe.				

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BURGER KING #4796

HF2781	EHFN42	COS	NON-FOOD CONTACT SURFACES	2/1/2016	6	HFOL
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Vent hood and light cover need cleaned. 2 corrections from pre-opening.

	EHFN43	H90 DAY	ADEQUATE VENTILATION AND LIGHT	2/1/2016		
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All broken or cracked light shields must be replaced. 1 correction from pre-opening.

	EHFN45	H90 DAY	PHYSICAL FACILITIES INSTALLED	2/1/2016		
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A)Broken and missing floor and wall tiles need repaired. B)Drive-thru window needs to be finished on all 4 sides. 1 correction from pre-opening.

	EHFN47	IN	OTHER VIOLATIONS	2/1/2016		
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1 correction from pre-opening.

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ESTABLISHMENT

CALICO COUNTY

2410 PARAMOUNT BLVD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF334	EHFN47	H10DAY	OTHER VIOLATIONS		1/28/2016	35	HL1B
			Food packages stored open. b)Mixers have dried splatter. c)Tops of ovens dirty. d)Dishes stacked wet. e)Stickers residue remaining after wash.				
	EHFN46	COS	SERVICE SINK PROVIDED		1/28/2016		
			Service sink not used for mop water.				
	EHFN45	H10DAY	PHYSICAL FACILITIES INSTALLED		1/28/2016		
			Large gaps around air intakes. b)Floor pitted and ponding water in several areas. Floor is not cleanable. Resurface floor 60 days.				
	EHFN44	H10DAY	GARBAGE AND REFUSE DISPOSAL		1/28/2016		
			Grease at back door walk.				
	EHFN36	COS	WIPING CLOTHS PROPERLY USED		1/28/2016		
			Dirty rags throughout kitchen. No sanitizer for cooks line rags.				

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ESTABLISHMENT

CALICO COUNTY

HF334	EHFN41	COS	ORIGINAL CONTAINER LABELING	1/28/2016	35	HL1B
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Containers non easily identifiable foods not labeled.

	EHFN42	H10DAY	NON-FOOD CONTACT SURFACES	1/28/2016		
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All non food contact surfaces must be clean of all dust and grease. b)Numerous ceiling panels with holes.c)Walk in cooler gaskets dirty.d)Rusty shelves in walk in cooler.e)Child highchairs straps not clean.f)Kitchen floor fan dirty.

	EHFN39	COS	PROPER USE OF UTENSILS	1/28/2016		
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Clean utensils stored in dirty containers and racks.

	EHFN20	COS	APPROVED SEWAGE/WASTEWATER SYS	1/28/2016		
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Mop water discarded outside. Mop sink used for storage of chemicals.

	EHFN24	H10DAY	REQUIRED RECORDS AVAILABLE	1/28/2016		
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Food Manager Card not posted.

	EHFN26	H10DAY	CONSUMER ADVISORY POSTED	1/28/2016		
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No consumer advisory posted for consumption of under cooked foods.

Food Establishment Public Inspection Report

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ESTABLISHMENT

CALICO COUNTY

Inspection Number	Establishment ID	Category	Description	Date	Score	Notes
HF334	EHFN37	H10DAY	ENVIRONMENTAL CONTAMINATION	1/28/2016	35	HL1B Walls, floor and ceiling are not clean. Floor pitted and not cleanable. All racks have dust/grease buildup. Back of equipment dirty. b) personal clothing stored on food container.
	EHFN31	H10DAY	HANDWASHING FACILITY ADEQUATE	1/28/2016		Hand sink draining too slow.
	EHFN18	H10DAY	PROPER IDENTIFY TOXIC SUBSTANC	1/28/2016		Medications stored with foods.
	EHFN29	COS	ACCURATE THERMOMETERS PROVIDED	1/28/2016		Two cold hold units with no thermometer. Thermometers must be easy to locate and read. Do not bury thermometers.
	EHFN10	H10DAY	FOOD CONTACT SURFACES SANITIZE	1/28/2016		Reach in cooler gaskets not clean. b) Shake splatter not cleaned previous day. c) Utensil holders not clean. d) Foil dispenser not clean. e) Pans have encrusted foods after washing. f) Inside oven not clean. g) Slicers stored with food particles on it. h) Ice machine
	EHFN12	H10DAY	MANAGEMENT, EMPLOYEE KNOWLEDGE	1/28/2016		Management not knowledgeable of food safety rules. Recommend retake class. Food manager needs to be a full time kitchen employee.

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ESTABLISHMENT

CALICO COUNTY

HF334	EHFN14	COS	PROPER HAND WASHING / GLOVES	1/28/2016	35	HL1B
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Dishwasher not washing at handsink before handling clean dishes.

	EHFN09	H10DAY	FOOD SEPARATION AND PROTECTION	1/28/2016		
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Ice cream lid broken exposing insulation.b)Tea and coffee filters not covered.c)Ice bins not covered when not in use.d)Tea urns need full lids after brewing.e)Medications stored with foods.f)Food containers stored on floor in storage unit.

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ESTABLISHMENT

CAPROCK HIGH SCHOOL**3001 SE 34TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF768	EHFN03	IN	PROPER HOT HOLDING TEMP. Tomatoes were holding at 41F.		2/3/2016	3	HL1B
	EHFN20	H60 DAY	APPROVED SEWAGE/WASTEWATER SYS 3 comp sink may not have a direct connection to a sewage system and drain, in which utensils, equipment or food are placed. Correct by 2-3-17.		2/3/2016		
	EHFN47	COS	OTHER VIOLATIONS Permit, Food Mgr. card and last inspection must be posted up front in an conspicuous place viewable to the public.		2/3/2016		

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ESTABLISHMENT

CARVER EARLY CHILDHOOD ACADEMY**1800 N TRAVIS ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF849	EHFN45	H90 DAY	PHYSICAL FACILITIES INSTALLED		2/1/2016	1	HL1B
			Ceiling tiles need to be smooth easily cleanable water resistant.				

CHICK FIL A GEORGIA STREET**401 S BUCHANAN ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT5860	EHFN03	IN	PROPER HOT HOLDING TEMP.		1/29/2016	0	HL1B FOOD
			Mac n cheese holding at 155F.				

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ESTABLISHMENT**CHICKEN EXPRESS
401 S BUCHANAN ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT5815	EHFN03	IN	PROPER HOT HOLDING TEMP. Mac n cheese holding at 155F.		1/29/2016	1	HL1B FOOD
	EHFN35	COS	PERSONAL CLEANLINESS / EATING Hair restraints must be worn.		1/29/2016		

**CHIYOS
4313 TECKLA BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF25					2/2/2016	0	HFOL

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ESTABLISHMENT**CLAIRMONT THE
4707 BELL ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF832	EHFN42	COS	NON-FOOD CONTACT SURFACES		1/28/2016	4	HL1B
			Cook top needs to be free of food buildup (encrusted).				
	EHFN09	COS	FOOD SEPARATION AND PROTECTION		1/28/2016		
			Plastic wrap not protected. Cardboard container cannot be cleaned. Obtain plastic plastic wrap holder.				

**COWBOY GELATO
401 S BUCHANAN ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT5854					1/29/2016	0	HL1B FOOD

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ESTABLISHMENT**DESPERADOS
401 N BUCHANAN ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT5858	EHFNO3	IN	PROPER HOT HOLDING TEMP. Mac n cheese holding at 183F.		1/29/2016	0	HL1B FOOD

**EJB CULINARY CENTER
401 S BUCHANAN ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT5831					1/29/2016	0	HL1B FOOD

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ESTABLISHMENT

**FAB FOODS
401 S BUCHANAN ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT5853	EHFNO3	COS	PROPER HOT HOLDING TEMP. Mac and cheese holding at 132F. Must be 135F or higher before serving.		1/29/2016	3	HL1B FOOD

**FIRE SLICE
401 S BUCHANAN ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT5856	EHFNO3	IN	PROPER HOT HOLDING TEMP. Mac N Cheese holding at 140F.		1/29/2016	0	HL1B FOOD

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ESTABLISHMENT

FRIENDSHIP RANCH

1108 24TH ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFC136	EHFN03	IN	PROPER HOT HOLDING TEMP. Corndogs in hot hold 140F. In compliance.		1/28/2016	1	HL1B
	EHFN33	IN	WAREWASHING FACILITY INSTALLED Commercial dish machine was sanitizing at 100PPM chlorine at time of inspection. In compliance.		1/28/2016		
	EHFN43	COS	ADEQUATE VENTILATION AND LIGHT Fan to venthood needed to be dusted. COS.		1/28/2016		

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ESTABLISHMENT

**GOLDEN CORRAL #533
7220 W INTERSTATE 40**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1378	EHFN42	H90 DAY	NON-FOOD CONTACT SURFACES		1/29/2016	5	HL1B
			A)High chairs need to be cleaned and sanitized after each use. This includes the straps. B)Clean dish rack shelves are rusted. Replace or paint shelves.				
	EHFN45	H90 DAY	PHYSICAL FACILITIES INSTALLED		1/29/2016		
			A)All floor tiles must be in good condition. Replace all broken, cracked, or missing tiles. B)Repair floor grout. If food is able to fall in between tiles, grout is too deep. C)Repair wall in meat prep room.				
	EHFN10	COS	FOOD CONTACT SURFACES SANITIZE		1/29/2016		
			Dirty plates found on clean dish racks.				

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ESTABLISHMENT**GOLDEN LIGHT CAFE
401 S BUCHANAN ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT5834					1/29/2016	0	HL1B FOOD

**GRILLS GON WILD
401 N BUCHANAN ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT5861					1/29/2016	0	HL1B FOOD

Food Establishment Public Inspection Report

From 1/28/16 thru 2/3/16

ESTABLISHMENT

**HAMLET ELEMENTARY
705 SYCAMORE AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF681	EHFN45	H180 DAY	PHYSICAL FACILITIES INSTALLED		2/1/2016	8	HL1B
			Ceiling tiles in kitchen need to be replaced with smooth, durable, nonabsorbent, easily cleanable ceiling tiles.				
	EHFN39	H60 DAY	PROPER USE OF UTENSILS		2/1/2016		
			a)Reach in freezer holding at 32F; foods should be frozen hard to the touch. Freezer temp was adjusted. b)Walk in cooler gasket does not seal properly and needs to be repaired.				
	EHFN10	COS	FOOD CONTACT SURFACES SANITIZE		2/1/2016		
			a)Can opener needed to be cleaned. b)Utensil containers needed to be cleaned.				
	EHFN20	H180 DAY	APPROVED SEWAGE/WASTEWATER SYS		2/1/2016		
			Prep sink and 3 compartment sink are directly plumbed and should be indirectly plumbed to a floor drain.				

Food Establishment Public Inspection Report

From 1/28/16 thru 2/3/16

ESTABLISHMENT**HANA TRAVEL PLAZA AMARILLO****11301 E INTERSTATE 40**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2667	EHFN20	H180 DAY	APPROVED SEWAGE/WASTEWATER SYS		2/1/2016	10	HL1B
			3 compartment sink may not be direct connected to a sewage drain where food, equipment or utensils are placed. Correct by 2/1/2017.				
	EHFN22	H180 DAY	AUTHORIZED FOOD HANDLER		2/1/2016		
			Every employee that works with food must obtain a food handlers certificate by Sept.2016.				
	EHFN30	H10DAY	FOOD ESTABLISHMENT PERMIT		2/1/2016		
			Food establishment permit must be posted. Obtain another copy at our offices at 808 S Buchanan if needed.				
	EHFN03	COS	PROPER HOT HOLDING TEMP.		2/1/2016		
			All food on top shelf in hot holding was in temp. 135-147F. Food that was on bottom shelf was reading 109-112F. Food must be held at 135F or above at all times.				
	EHFN43	H10DAY	ADEQUATE VENTILATION AND LIGHT		2/1/2016		
			More light is needed in the walk-in cooler.				

Food Establishment Public Inspection Report

From 1/28/16 thru 2/3/16

ESTABLISHMENT**HANA TRAVEL PLAZA AMARILLO**

HF2667	EHFN45	H180 DAY	PHYSICAL FACILITIES INSTALLED	2/1/2016	10	HL1B
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Wall in kitchen must be finished to have a smooth easily cleanable surface.

**HEARTIS AMARILLO
1610 RESEARCH ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2716	EHFN47	IN	OTHER VIOLATIONS		1/29/2016	0	HFOL
			Handwashing signs provided at handsinks.				
	EHFN31	IN	HANDWASHING FACILITY ADEQUATE		1/29/2016		
			Towel dispensers have been mounted.				
	EHFN21	IN	CERTIFIED FOOD MANAGER		1/29/2016		
			1 correction.				

Food Establishment Public Inspection Report

From 1/28/16 thru 2/3/16

ESTABLISHMENT

**HILLSIDE ELEMENTARY
9600 PERRY AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1832	EHFN20	H180 DAY	APPROVED SEWAGE/WASTEWATER SYS		2/3/2016	8	HL1B
			A) 3 compartment sink cannot have a direct connection between the sewage system and a drain originating from equipment in which food, portable equipment or utensils are placed. 228.1509(c)(1)				
	EHFN28	COS	PROPER DATE MARKING		2/3/2016		
			A) Several TCS foods found without proper date marking and being held past the expiration date. Discarded.				
	EHFN47	H90 DAY	OTHER VIOLATIONS		2/3/2016		
			A) Venthood inspection tag is expired. Venthood must be reinspected by next inspection.				
	EHFN43	H90 DAY	ADEQUATE VENTILATION AND LIGHT		2/3/2016		
			A) Dust all ventilation ducts.				
	EHFN41	COS	ORIGINAL CONTAINER LABELING		2/3/2016		
			A) Food storage containers must be labeled with the common name of the food if it cannot be easily identified. 228.66(b)				

Food Establishment Public Inspection Report

From 1/28/16 thru 2/3/16

ESTABLISHMENT

**HOFFBRAU STEAKS
401 S BUCHANAN ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT5848	EHFN03	IN	PROPER HOT HOLDING TEMP. Mac n cheese holding at 157F.		1/29/2016	0	HL1B FOOD

Food Establishment Public Inspection Report

From 1/28/16 thru 2/3/16

ESTABLISHMENT

**HUDS
4411 BELL ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF15	EHFN10	COS	FOOD CONTACT SURFACES SANITIZE		1/28/2016	7	HL1B
			Sanitizer not at proper strength. b)Utensil tubs not clean. c)Utensils not stored properly. Do not store on rags.				
	EHFN09	COS	FOOD SEPARATION AND PROTECTION		1/28/2016		
			Tooth pick containers not clean, pencil stored in toothpick containers. Pencil is not sanitary.				
	EHFN44	COS	GARBAGE AND REFUSE DISPOSAL		1/28/2016		
			Waste grease dumpster and area not clean.				

Food Establishment Public Inspection Report

From 1/28/16 thru 2/3/16

ESTABLISHMENT

I DONT SPORTS BAR & GRILL

401 S BUCHANAN ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT5843	EHFNO3	IN	PROPER HOT HOLDING TEMP. Mac n cheese holding at 162F.		1/29/2016	0	HL1B FOOD

IMAGINATION STATION

7910 BELL ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFD34	EHFN34	IN	NO EVIDENCE OF INSECT CONTAMIN Rodent dropping have been clean from all surfaces and all areas have been sanitized. Correction from last inspection.		2/3/2016	0	HFOL
	EHFN42	IN	NON-FOOD CONTACT SURFACES a)Floors have been cleaned. b)Milk cooler has been cleaned. c)Storage shelves have been cleaned. Three corrections from last inspection.		2/3/2016		

Food Establishment Public Inspection Report

From 1/28/16 thru 2/3/16

ESTABLISHMENT

**JOES CATERING
401 S BUCHANAN ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT5825	EHFNO3	IN	PROPER HOT HOLDING TEMP. Mac and cheese holding at 160F.		1/29/2016	0	HL1B FOOD

**KIDS LEARNING ACADEMY DBA JUST
4407 CANYON DR**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFD66	EHFNO20	H180 DAY	APPROVED SEWAGE/WASTEWATER SYS		2/1/2016	3	HL1B
			3 compartment sink may not have a direct connection between the sewage system and a drain in which food, portable equipment or utensils are placed. Correct by 2/1/2017.				
	EHFNO22	H180 DAY	AUTHORIZED FOOD HANDLER		2/1/2016		
			Every employee that works with food must have a food handlers certificate by Sept. 2016.				

Food Establishment Public Inspection Report

From 1/28/16 thru 2/3/16

ESTABLISHMENT

KIRKLAND COURT HEALTH & REHABI

1601 KIRKLAND DR

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1696	EHFN20	H180 DAY	APPROVED SEWAGE/WASTEWATER SYS		2/1/2016	4	HL1B
			Dishwasher, 3-compartment sink and ice machine all need to be brought up to current plumbing code standards. Indirect drains must be installed with an air gap.				
	EHFN42	COS	NON-FOOD CONTACT SURFACES		2/1/2016		
			A)Tops of all equipment need to be cleaned. B)Light shields over grill need to be cleaned. C)Air filter over bread storage needs to be replaced.				

Food Establishment Public Inspection Report

From 1/28/16 thru 2/3/16

ESTABLISHMENT

**LAMAR ELEMENTARY
3800 S LIPSCOMB ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF663	EHFN45	H180 DAY	PHYSICAL FACILITIES INSTALLED		1/28/2016	3	HL1B
			Ceiling tiles in kitchen must be replaced with smooth easy cleanable tiles. Correct by 8/2016.				
	EHFN32	H60 DAY	FOOD CONTACT SURFACE CONSTRUCT		1/28/2016		
			Metal shelves still need to be painted, per last health inspection from October. Surfaces are chipping and are not smooth or easily cleanable.				
	EHFN10	IN	FOOD CONTACT SURFACES SANITIZE		1/28/2016		
			All food contact surfaces are clean and well maintained.				

Food Establishment Public Inspection Report

From 1/28/16 thru 2/3/16

ESTABLISHMENT

**LONGHORN STEAKHOUSE
401 S BUCHANAN ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT5821					1/29/2016	0	HL1B FOOD

**MACARONI JOES
401 S BUCHANAN ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT5845	EHFNO3	COS	PROPER HOT HOLDING TEMP. Mac n cheese must be 135F or higher. Holding at 127F.		1/29/2016	3	HL1B FOOD

Food Establishment Public Inspection Report

From 1/28/16 thru 2/3/16

ESTABLISHMENT**MALCOLMS ICE CREAM
2100 PARAMOUNT BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF283	EHFN10	H10DAY	FOOD CONTACT SURFACES SANITIZE		1/28/2016	7	HL1B
			Utensil drawers not clean. b)Reach in cooler gaskets and shelves not clean. c)Dishwasher touched clean dishes to dirty apron.				
	EHFN47	H10DAY	OTHER VIOLATIONS		1/28/2016		
			Light covers needed. Replace broken light tube cover. b)Seal all holes in ceiling. c)Wall cover at grill needs to be attached to wall permanently or be removable for cleaning.				
	EHFN45	H10DAY	PHYSICAL FACILITIES INSTALLED		1/28/2016		
			Area below soda machine and drain not clean.				
	EHFN42	H10DAY	NON-FOOD CONTACT SURFACES		1/28/2016		
			All freezers, walls, handles to equipment and doors, can opener holder and outside of ice maker need to be free of dust, food residue.				

Food Establishment Public Inspection Report

From 1/28/16 thru 2/3/16

ESTABLISHMENT

**MOE DOGS GRILL
401 S BUCHANAN ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT5847	EHFNO3	IN	PROPER HOT HOLDING TEMP. Mac n cheese holding at 183F.		1/29/2016	0	HL1B FOOD

**OPPORTUNITY SCHOOL
1525 N GRAND ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFD42	EHFNO2	IN	PROPER COLD HOLDING TEMP. All coolers holding at 41F or below.		2/3/2016	0	HL1B

Food Establishment Public Inspection Report

From 1/28/16 thru 2/3/16

ESTABLISHMENT**OUTBACK STEAKHOUSE
401 S BUCHANAN ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT5841	EHFNO3	IN	PROPER HOT HOLDING TEMP. Mac and cheese holding at 140F.		1/29/2016	0	HL1B FOOD

**PAK A SAK #7
3400 S WESTERN ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF293					2/2/2016	0	HFOL

Food Establishment Public Inspection Report

From 1/28/16 thru 2/3/16

ESTABLISHMENT

**PALIOS PIZZA CAFE
401 S BUCHANAN ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT5838					1/29/2016	0	HL1B FOOD

**PAN HANDLERS CAFE
401 S BUCHANAN ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT5855	EHFN03	IN	PROPER HOT HOLDING TEMP. Mac and cheese holding at 135F.		1/29/2016	3	HL1B FOOD
	EHFN19	COS	APPROVED WATER SOURCE Handwashing station needed.		1/29/2016		

Food Establishment Public Inspection Report

From 1/28/16 thru 2/3/16

ESTABLISHMENT

**PESCARAZ ITALIAN REST
401 S BUCHANAN ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT5846					1/29/2016	0	HL1B FOOD

Food Establishment Public Inspection Report

From 1/28/16 thru 2/3/16

ESTABLISHMENT

**PIZZA HUT
110 23RD ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFC229	EHFN29	H10DAY	ACCURATE THERMOMETERS PROVIDED		2/1/2016	8	HL1B
			Reach-in cooler in front did not have a thermometer at time of inspection. Correct by 02-08-2016.				
	EHFN10	H10DAY	FOOD CONTACT SURFACES SANITIZE		2/1/2016		
			a)Dish machine was sanitizing below 50PPM chlorine at time of inspection. COS. b)Pans found with old food residue on shelf for use. COS. c)Inside of ice machine needed to be cleaned and sanitized.				
	EHFN42	H10DAY	NON-FOOD CONTACT SURFACES		2/1/2016		
			Clean all the following: a)Dish/Pan racks b)Dough racks c)Top of pizza oven d)Inside and outside of all reach-in coolers e)Outside of fryers.				
	EHFN43	H10DAY	ADEQUATE VENTILATION AND LIGHT		2/1/2016		
			a)Air vents needed to be dusted/cleaned. b)Drip line from fire suppressant system for fryers need to be cleaned to prevent build up of grease.				
	EHFN45	H10DAY	PHYSICAL FACILITIES INSTALLED		2/1/2016		
			a)Counter by soda machine needs to be repaired. No longer "smooth, non-absorbents, or easily cleanable." b)Tile/coving under dish machine needs to be repaired. Correct all by 05-01-2016.				

Food Establishment Public Inspection Report

From 1/28/16 thru 2/3/16

ESTABLISHMENT

**PIZZA HUT
6019 S COULTER ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1725	EHFN47	COS	OTHER VIOLATIONS		1/29/2016	3	HL1B
			A) Last inspection was not available at time of inspection.				
	EHFN39	H90 DAY	PROPER USE OF UTENSILS		1/29/2016		
			A) Pizza pans shall be kept free of encrusted grease deposits and other soil accumulations. Pans must be replaced within 120 days.				
	EHFN35	COS	PERSONAL CLEANLINESS / EATING		1/29/2016		
			A) Employees can only eat up front in the dinning area where potentially contamination of food, clean equipment and single service articles cannot result.				

Food Establishment Public Inspection Report

From 1/28/16 thru 2/3/16

ESTABLISHMENT

**PIZZA PLANET
2400 PARAMOUNT BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF726					2/2/2016	0	HFOL

Food Establishment Public Inspection Report

From 1/28/16 thru 2/3/16

ESTABLISHMENT

**ROCK CAFE THE
3001 SE 34TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2622	EHFN10	H60 DAY	FOOD CONTACT SURFACES SANITIZE		2/3/2016	12	HL1B
			A)Dish machine is not currently working, 3 comp. sink is backup. B)Can opener needs to be cleaned daily. C)Ice machine needs to be cleaned to prevent accumulation of mold.				
	EHFN14	COS	PROPER HAND WASHING / GLOVES		2/3/2016		
			A)No paper towels at handsink. B)Handsink needs to be cleaned.				
	EHFN35	H60 DAY	PERSONAL CLEANLINESS / EATING		2/3/2016		
			A)Cell phones may not be on prep tables. Keep in a separate location. B)All students working with food or food prep must have a hat or hairnet on, with the hair fully restrained.				
	EHFN20	H60 DAY	APPROVED SEWAGE/WASTEWATER SYS		2/3/2016		
			3 compartment sink cannot have a direct connection between the sewage and the drain in which utensils, equipment or food are placed.Correct by 2-3-17				
	EHFN27	H60 DAY	PROPER COOLING METHODS		2/3/2016		
			Reach-in cooler in kitchen must be repaired or removed.				

Food Establishment Public Inspection Report

From 1/28/16 thru 2/3/16

ESTABLISHMENT**ROCKIN' ZEBRA SODA SHOPPE**

404 15TH ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFC325	EHFN33	IN	WAREWASHING FACILITY INSTALLED		1/28/2016	0	HL1B
			Sanitizer tested at 200PPM quat. In compliance.				
	EHFN10	IN	FOOD CONTACT SURFACES SANITIZE		1/28/2016		
			Food contact surfaces were very clean. Great job!				
	EHFN03	IN	PROPER HOT HOLDING TEMP.		1/28/2016		
			a) Black bean soup was holding at 179F. In compliance.				
	EHFN02	IN	PROPER COLD HOLDING TEMP.		1/28/2016		
			a)Tomatoes in cold hold were holding at 40F. b)Tuna fish salad was holding at 38F. In compliance.				

Food Establishment Public Inspection Report

From 1/28/16 thru 2/3/16

ESTABLISHMENT

RUDYS COUNTRY STORE & BAR B Q

3751 W INTERSTATE 40

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1658	EHFN09	COS	FOOD SEPARATION AND PROTECTION		2/3/2016	5	HL1B
			Plastic wrap not stored on clean surface. Obtain holder or keep covered on a sanitized surface.				
	EHFN45	H30 DAY	PHYSICAL FACILITIES INSTALLED		2/3/2016		
			Tiles missing from kitchen floor where buckling has occurred. Repair as needed to enable a smooth cleanable surface. b)Ensure grout is not too deep.				
	EHFN42	COS	NON-FOOD CONTACT SURFACES		2/3/2016		
			Rack in walk in cooler has rust. Replace only with nsf commercial.				

Food Establishment Public Inspection Report

From 1/28/16 thru 2/3/16

ESTABLISHMENT**RUFFLED CUP THE
401 S BUCHANAN ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT5842					1/29/2016	0	HL1B FOOD

**SABAIDEE
3318 S GEORGIA ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2501					2/3/2016	0	HL1B

Food Establishment Public Inspection Report

From 1/28/16 thru 2/3/16

ESTABLISHMENT

**SERGIOS COCO LOCOS
1005 N FILLMORE ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2764	EHFN45	IN	PHYSICAL FACILITIES INSTALLED		1/29/2016	0	HL1B
			a)Ceiling above bar repaired. b)Storage room painted.				
	EHFN47	IN	OTHER VIOLATIONS		1/29/2016		
			Obtained first aid kit.				
	EHFN34	IN	NO EVIDENCE OF INSECT CONTAMIN		1/29/2016		
			a)Back door floor sweep added. b)Self-closing door hinge added.				
	EHFN29	IN	ACCURATE THERMOMETERS PROVIDED		1/29/2016		
			Obtained test strips.				
	EHFN21	IN	CERTIFIED FOOD MANAGER		1/29/2016		
			Food manager card obtained.				

Food Establishment Public Inspection Report

From 1/28/16 thru 2/3/16

ESTABLISHMENT

**SHI LEES BBQ
401 S BUCHANAN ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT5859	EHFN19	COS	APPROVED WATER SOURCE Handwashing station needed.		1/29/2016	3	HL1B FOOD
	EHFN03	IN	PROPER HOT HOLDING TEMP. Mac and cheese holding at 180F.		1/29/2016		

Food Establishment Public Inspection Report

From 1/28/16 thru 2/3/16

ESTABLISHMENT

SILVERADOS
4411 E AMARILLO BLVD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2786	EHFN20	H10DAY	APPROVED SEWAGE/WASTEWATER SYS	2/1/2016	0	H PREOPEN	Three compartment sink needs to drain to an indirect drain.
	EHFN23	H10DAY	HOT & COLD WATER AVAILABLE	2/1/2016			Hot water not turned on at this time.
	EHFN29	H10DAY	ACCURATE THERMOMETERS PROVIDED	2/1/2016			Bleach/sanitizer needed and test strips.
	EHFN31	H10DAY	HANDWASHING FACILITY ADEQUATE	2/1/2016			Soap and paper towels needed in restrooms.
	EHFN34	H10DAY	NO EVIDENCE OF INSECT CONTAMIN	2/1/2016			Front door needs self closing door hinge and new floor sweep.

Food Establishment Public Inspection Report**From 1/28/16 thru 2/3/16****ESTABLISHMENT****SILVERADOS**

HF#	EH#	DAY	VIOLATION	DATE	COUNT	STATUS
HF2786	EHFN47	H10DAY	OTHER VIOLATIONS	2/1/2016	0	H PREOPEN
			a)Fire inspection needed prior to opening. b)first aid kit is needed.			
	EHFN46	H10DAY	SERVICE SINK PROVIDED	2/1/2016		
			Womens restroom needs self closing door hinge.			
	EHFN45	H10DAY	PHYSICAL FACILITIES INSTALLED	2/1/2016		
			Womens restroom needs self closing door hinge.			
	EHFN43	H10DAY	ADEQUATE VENTILATION AND LIGHT	2/1/2016		
			Shatter proof light bulb needed above bar area.			

Food Establishment Public Inspection Report

From 1/28/16 thru 2/3/16

ESTABLISHMENT

SKY WEST ASSISTED LIVING CTR

2623 12TH AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFC285	EHFN33	IN	WAREWASHING FACILITY INSTALLED		1/28/2016	2	HL1B
			Commercial dish machine was sanitizing at 100PPM chlorine. In compliance.				
	EHFN32	H180 DAY	FOOD CONTACT SURFACE CONSTRUCT		1/28/2016		
			Small corner of counter needs to be repaired. Correct by 07-28-16.				
	EHFN02	IN	PROPER COLD HOLDING TEMP.		1/28/2016		
			Coolers in kitchen were holding between 34F-38F. In compliance.				

Food Establishment Public Inspection Report

From 1/28/16 thru 2/3/16

ESTABLISHMENT

SPICY MIKES BAR B Q HAVEN**401 S BUCHANAN ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT5840	EHFN03	IN	PROPER HOT HOLDING TEMP. Mac n cheese holding at 138F.		1/29/2016	0	HL1B FOOD

Food Establishment Public Inspection Report

From 1/28/16 thru 2/3/16

ESTABLISHMENT

**ST JOSEPH SCHOOL
4122 S BONHAM ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF662	EHFN10	H60 DAY	FOOD CONTACT SURFACES SANITIZE		2/1/2016	6	HL1B
			A)The dishmachine is under sanitizing and the rinse cycle is only reaching 92F, must reach min. of 120F per manufactors label.B)Sanitizer was empty and not reading on test strip.COS.C)Top of mixer needs to be wiped down.D) Can opener needs to be cleaned				
	EHFN22	H60 DAY	AUTHORIZED FOOD HANDLER		2/1/2016		
			Every employee working with food must have a food handlers certficate starting Sept. 2016.				
	EHFN20	H60 DAY	APPROVED SEWAGE/WASTEWATER SYS		2/1/2016		
			Prep sink can not have a direct connection between the sewage system and the drain. It must drain into a floor drain with separate connections for each basin.Correct by 2/1/2017.				

Food Establishment Public Inspection Report

From 1/28/16 thru 2/3/16

ESTABLISHMENT

SUBWAY#6176-208

208 23RD ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFC273	EHFN20	H180 DAY	APPROVED SEWAGE/WASTEWATER SYS		2/1/2016	16	HL1B
			Three compartment sink in back has a direct connection. Three compartment sink must have a indirect connection to comply with current code. Correct by 08-01-2016.				
	EHFN21	H10DAY	CERTIFIED FOOD MANAGER		2/1/2016		
			Establishment does not have a current certified food manager. Establishment must obtain a current certified food manager by 02-12-2016 or a \$50 reinspection fee will be issued.				
	EHFN35	H10DAY	PERSONAL CLEANLINESS / EATING		2/1/2016		
			Employee was eating on food preparation table at time of inspection. Make sure all eating is done in a designated area for employees. Area must be labeled and separated from regular food prep. areas.				
	EHFN37	H10DAY	ENVIRONMENTAL CONTAMINATION		2/1/2016		
			Condensate water from walk-in cooler was leaking over food boxes. Food must not be stored under condensate water.				
	EHFN10	H10DAY	FOOD CONTACT SURFACES SANITIZE		2/1/2016		
			a)Sanitizer in wipe down bucket was beloww 100PPM quat. at time of inspection. Must be between 150PPM-400PPM. b)Cookie tray needed to be cleaned.				

Food Establishment Public Inspection Report

From 1/28/16 thru 2/3/16

ESTABLISHMENT

SUBWAY#6176-208

HFC273	EHFN43	H10DAY	ADEQUATE VENTILATION AND LIGHT	2/1/2016	16	HL1B
			Light in back storage is not working. Light must be repaired by 02-08-2016.			
	EHFN42	H10DAY	NON-FOOD CONTACT SURFACES	2/1/2016		
			Clean tops of ovens Clean outside of microwaves Clean gaskets & inside of small reach-in cooler (including shelves) d)Black growth found inside of walk-in cooler shelves. These shelves must be cleaned and sanitized. All cleaning must be done by 2/8/16.			
	EHFN40	H10DAY	SINGLE-USE ARTICLES STORAGE	2/1/2016		
			Single service containers found improperly stored. All exposed single service containers must be stored inverted to prevent contamination.			
	EHFN45	H10DAY	PHYSICAL FACILITIES INSTALLED	2/1/2016		
			Wall by back door is in bad repair. Wall must be repaired by 05-01-2016. b. Broken tile by door must be repaired. 05-21-2016.			
	EHFN44	H10DAY	GARBAGE AND REFUSE DISPOSAL	2/1/2016		
			Walk-in cooler has a condensate leak. This leak must be repaired by 02-08-2016.			
	EHFN46	H10DAY	SERVICE SINK PROVIDED	2/1/2016		
			Employee restroom found in unsanitary condition. Restroom must be cleaned and sanitized by 02-08-2016.			

Food Establishment Public Inspection Report

From 1/28/16 thru 2/3/16

ESTABLISHMENT**SUBWAY#6176-208****SUSHI HOUSE
2630 WOLFLIN AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2766					2/1/2016	0	HL1B

**SYBIL B HARRINGTON LEARNING CT
2500 DALE ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFD23	EHFN20	H180 DAY	APPROVED SEWAGE/WASTEWATER SYS		2/3/2016	3	HL1B

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 1/28/16 thru 2/3/16

ESTABLISHMENT

**TANGOS TACOS
614 S POLK ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2777					1/28/2016	0	HL1B

Food Establishment Public Inspection Report

From 1/28/16 thru 2/3/16

ESTABLISHMENT

**TEXAS STEAK EXPRESS
2600 S KENTUCKY ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2277	EHFN40	COS	SINGLE-USE ARTICLES STORAGE		2/3/2016	14	HL1B
			Cases single service items stored on floor.				
	EHFN42	COS	NON-FOOD CONTACT SURFACES		2/3/2016		
			Doors,gaskets and handles to walk in coolers not clean. b)Broken plastic lid to bulk sugar.				
	EHFN36	COS	WIPING CLOTHS PROPERLY USED		2/3/2016		
			Wiping cloths not stored in sanitizer.				
	EHFN29	COS	ACCURATE THERMOMETERS PROVIDED		2/3/2016		
			Thermometers not located in warmest part of units.				
	EHFN18	COS	PROPER IDENTIFY TOXIC SUBSTANC		2/3/2016		
			Two labels on same bottle. One for chemical and one for food.				

Food Establishment Public Inspection Report**From 1/28/16 thru 2/3/16**

ESTABLISHMENT

TEXAS STEAK EXPRESS

HF2277	EHFN09	COS	FOOD SEPARATION AND PROTECTION	2/3/2016	14	HL1B
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Chemical bottles stored with single service items.b)Dirty fan used to blow dry potatoes.

	EHFN10	COS	FOOD CONTACT SURFACES SANITIZE	2/3/2016		
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Pans encrusted with food. Pans must be clean with no residue remaining.b)Inside ice maker not clean.c)Dish rack rusted.Replace with NSF,commercial or equivalent.d)Utensil tub not clean.e)Cell phone touch food wrapper on food prep table.

Food Establishment Public Inspection Report

From 1/28/16 thru 2/3/16

ESTABLISHMENT

THAI KITCHEN RESTAURANT

713 23RD ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFC220	EHFN11	COS	PROPER DISPOSITION OF RETURNED		1/28/2016	6	HL1B
			Dented cans found on shelf for used. (Keep dented cans stored separated and labeled).				
	EHFN03	IN	PROPER HOT HOLDING TEMP.		1/28/2016		
			Cooked rice was holding at 157F in hot hold. IN compliance.				
	EHFN02	IN	PROPER COLD HOLDING TEMP.		1/28/2016		
			Raw beef was holding at 40F. IN compliance.				
	EHFN37	COS	ENVIRONMENTAL CONTAMINATION		1/28/2016		
			Raw pork in reach-in cooler was over RTE vegetables.				
	EHFN42	COS	NON-FOOD CONTACT SURFACES		1/28/2016		
			a.)Can openers needed to be cleaned. b.)Vent to ice machine needed to be cleaned. c.)Bottom of utensil bin needed to be cleaned.				

Food Establishment Public Inspection Report

From 1/28/16 thru 2/3/16

ESTABLISHMENT

THAI KITCHEN RESTAURANT

HFC220	EHFN45	H180 DAY	PHYSICAL FACILITIES INSTALLED	1/28/2016	6	HL1B
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Ceiling in kitchen does not meet code definition of "smooth, non-absorbent, and easily cleanable". Ceiling must meet code definition by 01-28-2017.

**TYLERS BARBEQUE
401 S BUCHANAN ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT5833	EHFN03	IN	PROPER HOT HOLDING TEMP. Mac n cheese holding at 150F.		1/29/2016	0	HL1B FOOD

Food Establishment Public Inspection Report

From 1/28/16 thru 2/3/16

ESTABLISHMENT

**UNITED MARKET STREET
401 S BUCHANAN ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT5837	EHFN03	IN	PROPER HOT HOLDING TEMP. Mac and cheese holding at 146F.		1/29/2016	0	HL1B FOOD

Food Establishment Public Inspection Report

From 1/28/16 thru 2/3/16

ESTABLISHMENT**UNITED MARKET STREET #526****2530 S GEORGIA ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1309	EHFN02	H10DAY	PROPER COLD HOLDING TEMP.		2/3/2016	8	HFOL
			Cut melons and fruit at 41-48 degrees F. Temperature controlled for safety foods must be held at 41 or below. Due to repeat violation for this item, a \$50 reinspection fee must be paid in our office by noon February 4,2016. Repeat				
	EHFN10	COS	FOOD CONTACT SURFACES SANITIZE		2/3/2016		
			Dishes stacked wet. Repeat violation. Dishes must air dry before stacking. b)Foil and plastic wrap containers have food contamination and are not clean and not cleanable. Obtain plastic holders which are cleanable.c)Grill top has buildup of old foods.				
	EHFN37	COS	ENVIRONMENTAL CONTAMINATION		2/3/2016		
			Access door to service area found open. Repeat violation. b)Dust on ceiling, vents, light fixtures. Repeat.				
	EHFN42	H10DAY	NON-FOOD CONTACT SURFACES		2/3/2016		
			Blower covers and fan blade in walk in cooler not clean. Repeat.				

Food Establishment Public Inspection Report

From 1/28/16 thru 2/3/16

ESTABLISHMENT

UNITED MARKET STREET #526

HF1310	EHFN10	H10DAY	FOOD CONTACT SURFACES SANITIZE	2/3/2016	3	HFOL
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Baking pans and liners are encrusted with old foods. Pans must be free of encrusted foods to be clean.Repeat violation.

UNITED MARKETSTREET #526

2530 S GEORGIA ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF643					2/3/2016	0	HFOL

Food Establishment Public Inspection Report

From 1/28/16 thru 2/3/16

ESTABLISHMENT

WENDYS #4103

407 23RD ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFC213	EHFN42	COS	NON-FOOD CONTACT SURFACES		1/28/2016	4	HL1B
			Bottom shelf where pans are stored needed to be cleaned.				
	EHFN34	H90 DAY	NO EVIDENCE OF INSECT CONTAMIN		1/28/2016		
			Back door is not self-closing. Self closer must be repaired by 05-28-2016.				
	EHFN32	H90 DAY	FOOD CONTACT SURFACE CONSTRUCT		1/28/2016		
			Kickplate to walk-in cooler needs to be repaired, not a "easily cleanable surface". Correcty by 05-28-2016.				
	EHFN02	IN	PROPER COLD HOLDING TEMP.		1/28/2016		
			a)Raw hamburger meat was holding at 39F. IN compliance. b)Sliced tomatoes were holding at 41F. In compliance.				
	EHFN03	IN	PROPER HOT HOLDING TEMP.		1/28/2016		
			Cooked chili was holding at 189F. IN compliance.				

Food Establishment Public Inspection Report

From 1/28/16 thru 2/3/16

ESTABLISHMENT

Food Establishment Public Inspection Report

From 1/28/16 thru 2/3/16

ESTABLISHMENT**WEST TEXAS PROVISIONS****314 S FANNIN ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1619	EHFN03	NA	PROPER HOT HOLDING TEMP.		1/28/2016	4	HL1B
	EHFN04	NA	PROPER COOKING TIME AND TEMP.		1/28/2016		
	EHFN05	NA	PROPER REHEATING PROCEDURE		1/28/2016		
	EHFN11	NA	PROPER DISPOSITION OF RETURNED		1/28/2016		
	EHFN16	NA	PASTEURIZED FOOD REQUIREMENTS		1/28/2016		

Food Establishment Public Inspection Report

From 1/28/16 thru 2/3/16

ESTABLISHMENT

WEST TEXAS PROVISIONS

HF1619	EHFN30	H 3 DAYS	FOOD ESTABLISHMENT PERMIT	1/28/2016	4	HL1B
			Food Establishment Permit expired 1-25.			
	EHFN22	H180 DAY	AUTHORIZED FOOD HANDLER	1/28/2016		
			Food handler card required for all persons handling food.			
	EHFN01	NA	PROPER COOLING TIME AND TEMP.	1/28/2016		
	EHFN06	NA	TIME AS PUBLIC HEALTH CONTROL	1/28/2016		
	EHFN27	NA	PROPER COOLING METHODS	1/28/2016		
	EHFN26	NA	CONSUMER ADVISORY POSTED	1/28/2016		

Food Establishment Public Inspection Report

From 1/28/16 thru 2/3/16

ESTABLISHMENT**WEST TEXAS PROVISIONS**

HF1619	EHFN40	NA	SINGLE-USE ARTICLES STORAGE		1/28/2016	4	HL1B
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WHITTIER ELEMENTARY**2004 N MARRS ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF670	EHFN02	IN	PROPER COLD HOLDING TEMP.		2/1/2016	0	HL1B
All cold hold units holding at 41F or below. In compliance.							

Food Establishment Public Inspection Report

From 1/28/16 thru 2/3/16

ESTABLISHMENT**ZINNIA BAKERY
401 S BUCHANAN ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT5835	EHFNO3	IN	PROPER HOT HOLDING TEMP. Mac and cheese holding at 135F.		1/29/2016	0	HL1B FOOD

**ZOMBIES BAR & GRILL
711 SW 10TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2727					2/1/2016	0	HFOL