

**Food Establishment Public Inspection Report**

**From 7/21/16 thru 7/27/16**

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**ESTABLISHMENT**

**3DS CATERING/KENT DAVID**

**200 SE 3RD AVE**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>
HFT6355					7/22/2016	0	HL1B FOOD

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**ESTABLISHMENT**

**ACAI BAR  
1000 S POLK ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT6356	EHFN34	COS	NO EVIDENCE OF INSECT CONTAMIN		7/23/2016	7	HL1B FOOD
			Screen must be used when preparing foods.				
	EHFN35	COS	PERSONAL CLEANLINESS / EATING		7/23/2016		
			Hair restraints must be used when preparing foods.				
	EHFN14	COS	PROPER HAND WASHING / GLOVES		7/23/2016		
			Hands must be washed with soap and paper towels.				
	EHFN29	H 2 HOUR	ACCURATE THERMOMETERS PROVIDED		7/23/2016		
			Thermometer needed.				

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**ESTABLISHMENT**

**AMARILLO COMMUNITY MARKET**

**1000 S POLK ST**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>
HF2848					7/23/2016	0	HL1B

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### ESTABLISHMENT

#### BENJAMIN DONUT & BAKERY

7003 BELL ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2832	Ehfn34	H 120DAY	NO EVIDENCE OF INSECT CONTAMIN		7/27/2016	5	H PREOPEN
			34) Gasket needed around back door to prevent insect and rodents from entering building.				
	Ehfn32	COS	FOOD CONTACT SURFACE CONSTRUCT		7/27/2016		
			32) Clean or replace magnetic knife holder to prevent contamination of knives.				
	Ehfn40	H 120DAY	SINGLE-USE ARTICLES STORAGE		7/27/2016		
			40) Lids and single service and single use articles need to be individually wrapped or in approved dispenser.				
	Ehfn43	H 120DAY	ADEQUATE VENTILATION AND LIGHT		7/27/2016		
			43) Fix light shield they must be properly installed.				

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**ESTABLISHMENT**

**BIG BOY CONCESSIONS  
309 N HARRISON ST**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>
HF2548	EHFN47	H90 DAY	OTHER VIOLATIONS	Hand washing signs needed for restrooms.	7/27/2016	0	H PREOPEN

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### ESTABLISHMENT

**BRAUMS ICE CREAM #183**

**4629 S WESTERN ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2357	EHFN11	COS	PROPER DISPOSITION OF RETURNED		7/26/2016	13	HL1B
			Broken container peppers stored back on food shelf.				
	EHFN09	COS	FOOD SEPARATION AND PROTECTION		7/26/2016		
			Paper towels used to store fry scoop. Do not store on paper. Paper holds bacteria.				
	EHFN32	COS	FOOD CONTACT SURFACE CONSTRUCT		7/26/2016		
			No stopper in scoop bath. Bath not working properly. Obtain stopper.				
	EHFN18	COS	PROPER IDENTIFY TOXIC SUBSTANC		7/26/2016		
			Chemicals stored on 3 bay sink.				
	EHFN39	H90 DAY	PROPER USE OF UTENSILS		7/26/2016		
			Pans not cleaned of all food during wash.				

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**ESTABLISHMENT**

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**BRAUMS ICE CREAM #183**

HF2357	EHFN45	H90 DAY	PHYSICAL FACILITIES INSTALLED	7/26/2016	13	HL1B
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Floor pitted at service area. Reseal to creat smooth, cleanable surface.

**CAPROCKETTES DANCE TEAM****2200 SE 27TH AVE**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>
HFT6352					7/23/2016	0	HL1B FOOD

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### ESTABLISHMENT

**COUNTRY GOURMET  
2520 CLIMER CIR**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT6353	EHFNO3	IN	PROPER HOT HOLDING TEMP. Sausage holding at 170F. In compliance.		7/23/2016	0	HL1B FOOD

**DUBOIS DAMON, LIZ & SHERRY  
5220 S WESTERN ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFX81					7/27/2016	0	HL1B FOOD

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**ESTABLISHMENT**

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**EVOVATION COFFEE ROASTERS CO**

1000 S POLK ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT6387					7/23/2016	0	HL1B FOOD

**FIRE & ICE**

2610 S ROBERTS ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HFM703	EHFN22	IN	AUTHORIZED FOOD HANDLER		7/21/2016	0	HL1B	
			Food handlers card needed by Sept. 1st.					

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**ESTABLISHMENT**

**FIRE SLICE PIZZERIA  
401 S TAYLOR ST**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>
HFT6390	EHFN02	H 4 HOUR	PROPER COLD HOLDING TEMP. Sandwiches holding between 60-71 degrees. Must discard in 4 hours.		7/27/2016	3	HL1B FOOD

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**ESTABLISHMENT**

**JUDYS PLACE  
2700 S GRAND ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF836	EHFN20	H180 DAY	APPROVED SEWAGE/WASTEWATER SYS		7/27/2016	3	HL1B
			3 comp sink has a direct connection. Must have indirect connection w/ air gap.				
	EHFN35	H180 DAY	PERSONAL CLEANLINESS / EATING		7/27/2016		
			Hairnets must be worn while in kitchen at all times.				
	EHFN22	IN	AUTHORIZED FOOD HANDLER		7/27/2016		
			Food handlers cards needed by Sept. 1st.				

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**ESTABLISHMENT****LA BELLA PIZZERIA HILLSIDE****7230 HILLSIDE RD**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>
HF2801	EHFN47	H 120DAY	OTHER VIOLATIONS		7/27/2016	1	H PREOPEN
			47) Clean ceiling towel above prep table.				

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### ESTABLISHMENT

**LOVES COUNTRY STORE #250**

**14701 W INTERSTATE 40**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFP4	EHFN21	H10DAY	CERTIFIED FOOD MANAGER		7/25/2016	27	HL1B
			Manager on duty could not demonstrate proper holding temps.				
	EHFN27	H10DAY	PROPER COOLING METHODS		7/25/2016		
			Cooler leaking condensate water into unit cooler must be repaired.				
	EHFN30	H10DAY	FOOD ESTABLISHMENT PERMIT		7/25/2016		
			Post current Food Establishment Permit and last inspection.				
	EHFN37	H10DAY	ENVIRONMENTAL CONTAMINATION		7/25/2016		
			Tea bins must have lids to prevent contamination.				
	EHFN39	H10DAY	PROPER USE OF UTENSILS		7/25/2016		
			All dishes must be air dried.				

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### ESTABLISHMENT

#### LOVES COUNTRY STORE #250

HFP4	EHFN42	H10DAY	NON-FOOD CONTACT SURFACES	7/25/2016	27	HL1B
			Clean tops of all equipment.			
	EHFN02	H10DAY	PROPER COLD HOLDING TEMP.	7/25/2016		
			Cut vegetables holding at 50 degrees. Vegetables must be kept below 41 degrees.			
	EHFN06	H10DAY	TIME AS PUBLIC HEALTH CONTROL	7/25/2016		
			Cut fruit and vegetables found being held past expiration dates.			
	EHFN10	H10DAY	FOOD CONTACT SURFACES SANITIZE	7/25/2016		
			A)Sanitizer bucket found at 0ppm. B)Several dirty dishes found on clean dish rack. C)Soda machine found moldy. D)Shelving in walk-in found chipped and rusting and must be replaced.			
	EHFN18	H10DAY	PROPER IDENTIFY TOXIC SUBSTANC	7/25/2016		
			A)Chemicals found stored next to food and single service utensils. B)Fly spray being used against product labeling.			
	EHFN20	H 120DAY	APPROVED SEWAGE/WASTEWATER SYS	7/25/2016		
			3- compartment sink must have an indirect waste connection by next regular inspection.			

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**ESTABLISHMENT**

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**LOVES COUNTRY STORE #250**

HFP4	EHFN34	H10DAY	NO EVIDENCE OF INSECT CONTAMIN	7/25/2016	27	HL1B
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A)Rid establishment of all flies within 10 days. B)A new door sweep on front doors is needed. C)Several dead flies found on clean dishes and on food products. Clean and remove all dead flies.

	EHFN45	H10DAY	PHYSICAL FACILITIES INSTALLED	7/25/2016		
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A)Light shields needed in dry storage. B)Replace water damaged ceiling tiles. C)Fix roof leak to prevent the entrance of water.

**NEW BEGINNINGS  
3606 ATKINSEN ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFD38					7/26/2016	0	HL1B

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**ESTABLISHMENT****PALACE COFFEE COMPANY**

1000 S POLK ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT6362	EHFN02	COS	PROPER COLD HOLDING TEMP. Cream holding at 50 degrees F.		7/23/2016	3	HL1B FOOD

**SNOW HUT**

2701 S CLEVELAND ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFM695	EHFN22	IN	AUTHORIZED FOOD HANDLER Food handlers cards needed by Sept. 1st.		7/27/2016	0	HL1B

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**ESTABLISHMENT**

**SONIC DRIVE IN  
1910 S GRAND ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF540	EHFN22	IN	AUTHORIZED FOOD HANDLER		7/27/2016	1	HL1B
			Food handlers cards needed Sept 1st.				
	EHFN03	IN	PROPER HOT HOLDING TEMP.		7/27/2016		
			Tatertots holding at 136F.Hotdogs 138F.				
	EHFN02	IN	PROPER COLD HOLDING TEMP.		7/27/2016		
			Tomatoes holding at 41F.				
	EHFN45	H180 DAY	PHYSICAL FACILITIES INSTALLED		7/27/2016		
			Missing/broken tiles throughout store need to be replaced by Jan. 2017.				

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### ESTABLISHMENT

#### SOUTHEAST POOL CONCESSION

3435 S OSAGE ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2530	EHFN20	H180 DAY	APPROVED SEWAGE/WASTEWATER SYS		7/22/2016	9	HL1B
			A) An indirect waste connection is required on the 3-compartment sink.				
	EHFN27	H180 DAY	PROPER COOLING METHODS		7/22/2016		
			A) NSF certified commercial cooler is needed. Ordinance 8-5-22				
	EHFN34	H10DAY	NO EVIDENCE OF INSECT CONTAMIN		7/22/2016		
			A) Outside door must be self-closing. B) Door sweep is needed. C) Service window must have a screen.				
	EHFN42	H10DAY	NON-FOOD CONTACT SURFACES		7/22/2016		
			A) Paint all exposed raw wood.				

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### ESTABLISHMENT

#### TOKYO JAPANESE STEAKHOUSE

5807 SW 45TH AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2852	EHFN03	COS	PROPER HOT HOLDING TEMP. Rice spoon not held in water at 135 degrees or hotter.		7/27/2016	0	H PREOPEN
	EHFN29	COS	ACCURATE THERMOMETERS PROVIDED No probe thermometer.		7/27/2016		
	EHFN40	COS	SINGLE-USE ARTICLES STORAGE Single service items on floor.		7/27/2016		
	EHFN42	COS	NON-FOOD CONTACT SURFACES Walk in door edges not clean, exterior door not clean.		7/27/2016		
	EHFN45	COS	PHYSICAL FACILITIES INSTALLED Blower in walk in freezer is not sealed, cover is off.		7/27/2016		

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**ESTABLISHMENT**

**TOOT N TOTUM #18  
3101 PLAINS BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF198	EHFN03	COS	PROPER HOT HOLDING TEMP.		7/25/2016	8	HL1B
			Sausages holding at 126 degrees. Must be 135 degrees or higher.				
	EHFN10	COS	FOOD CONTACT SURFACES SANITIZE		7/25/2016		
			Soda nozzles found moldy. Must be washed, rinsed, santiized, air dried daily.				
	EHFN22	H30 DAY	AUTHORIZED FOOD HANDLER		7/25/2016		
			All employees preparing food must have a food handler card unless they hold a certified food manager card no later than September 1, 2016.				
	EHFN43	H 120DAY	ADEQUATE VENTILATION AND LIGHT		7/25/2016		
			A)Air vents need to be cleaned. B)Blower covers in walk in cooler need to be cleaned. C)Air ducts over dry storage and warewashing area must be concealed with a smooth, easily cleanable material. D)Lights must have light shields.				
	EHFN45	H 120DAY	PHYSICAL FACILITIES INSTALLED		7/25/2016		
			Floors must be repaired. Dry storage and warewashing area must be smooth and easily cleanable. Repair by 1/25/2017.				

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**ESTABLISHMENT**

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**TOOT N TOTUM #33****2615 S GRAND ST**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>
HF685	EHFN03	IN	PROPER HOT HOLDING TEMP. Hotdogs 140F.		7/27/2016	1	HL1B
	EHFN22	IN	AUTHORIZED FOOD HANDLER Food handlers needed by Sept. 1st.		7/27/2016		
	EHFN45	H90 DAY	PHYSICAL FACILITIES INSTALLED Ceilings and walls need to be cleaned in cooler.		7/27/2016		

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**ESTABLISHMENT**

**TOOT N TOTUM #4  
822 S GEORGIA ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF938	EHFN02	H10DAY	PROPER COLD HOLDING TEMP.		7/25/2016	15	HL1B
			Milk, eggs, and other TCS food holding at 60 degrees. Must be 41 degrees or below.				
	EHFN03	H10DAY	PROPER HOT HOLDING TEMP.		7/25/2016		
			Sausage/Taquitos holding at 105-117 degrees. Must be 135 degrees or higher.				
	EHFN20	H10DAY	APPROVED SEWAGE/WASTEWATER SYS		7/25/2016		
			Walk in cooler has condensate leak. 10 days to repair.				
	EHFN21	H45 DAY	CERTIFIED FOOD MANAGER		7/25/2016		
			Certified Food Manager required to serve cooked food. Obtain within 45 days.				
	EHFN22	H45 DAY	AUTHORIZED FOOD HANDLER		7/25/2016		
			All employees preparing or handing food must obtain a Food Handler card by September 1, 2016.				

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### ESTABLISHMENT

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#### TOOT N TOTUM #4

HF938	EHFN27	H10DAY	PROPER COOLING METHODS	7/25/2016	15	HL1B
Walk in cooler holding at 60 degrees. Must be 41 degrees or below. Repair within 10 days.						
	EHFN43	H10DAY	ADEQUATE VENTILATION AND LIGHT	7/25/2016		
Air vents and surrounding ceiling need to be cleaned.						
	EHFN45	H10DAY	PHYSICAL FACILITIES INSTALLED	7/25/2016		
A) Bathroom ceiling tiles must be replaced with smooth, non porous, easily cleanable tiles. B) Ceiling tiles over drink stations and hot food must be smooth, non-porous, easily cleanable tiles. C) Missing ceiling tiles in dry storage must be replaced.						

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**ESTABLISHMENT**

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**TORTILLAS LA RANCHERA  
2730 S GRAND ST**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>
HF2859	EHFN22	IN	AUTHORIZED FOOD HANDLER		7/26/2016	0	H PREOPEN
			Food handlers cards needed.				
	EHFN46	H180 DAY	SERVICE SINK PROVIDED		7/26/2016		
			Covered trashcan needed in womens restroom.				
	EHFN43	H180 DAY	ADEQUATE VENTILATION AND LIGHT		7/26/2016		
			Light shields needed.				
	EHFN45	H180 DAY	PHYSICAL FACILITIES INSTALLED		7/26/2016		
			Threshold needed going into kitchen.				