

Food Establishment Public Inspection Report
From 11/10/16 thru 11/16/16

ESTABLISHMENT

**1000 DEGREES PIZZERIA
 2207 S WESTERN ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2811	EHFN11	COS	PROPER DISPOSITION OF RETURNED Dented can on shelf for use.		11/14/2016	27	HL1B
	EHFN17	COS	PROPER STORAGE OF FEED ADDITVS No label on bulk food containers.		11/14/2016		
	EHFN21	COS	CERTIFIED FOOD MANAGER Food manager card not posted.		11/14/2016		
	EHFN24	COS	REQUIRED RECORDS AVAILABLE Food manager card, establishment permit and last inspection must be posted in public view.		11/14/2016		
	EHFN29	COS	ACCURATE THERMOMETERS PROVIDED No thermometers in cold hold units.		11/14/2016		

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1000 DEGREES PIZZERIA

HF2811	EHFN31	COS	HANDWASHING FACILITY ADEQUATE	11/14/2016	27	HL1B
			One handwash sink with no paper towels.			
	EHFN34	COS	NO EVIDENCE OF INSECT CONTAMIN	11/14/2016		
			Back door closer needed.			
	EHFN35	COS	PERSONAL CLEANLINESS / EATING	11/14/2016		
			Cell phone stored on food prep table.			
	EHFN39	COS	PROPER USE OF UTENSILS	11/14/2016		
			Utensils stored in dirty container.			
	EHFN42	COS	NON-FOOD CONTACT SURFACES	11/14/2016		
			Top of walk in cooler is dust covered. This area is not easy to clean and is in a food prep area. Seal top of walk in cooler.			
	EHFN41	COS	ORIGINAL CONTAINER LABELING	11/14/2016		
			No label on bulk foods.			

Food Establishment Public Inspection Report**From 11/10/16 thru 11/16/16****ESTABLISHMENT****1000 DEGREES PIZZERIA**

Inspection Number	Establishment ID	Inspection Date	Category	Violation Description	Date	Score	Inspector
HF2811	EHFN45	H60 DAY	PHYSICAL FACILITIES INSTALLED	Wall in store room is not sealed.b)Ceiling panel out of place. c)Holes around conduits need to be sealed.	11/14/2016	27	HL1B
	EHFN47	COS	OTHER VIOLATIONS	Hair must be restrained. No pony tails unless under hat or net.	11/14/2016		
	EHFN09	COS	FOOD SEPARATION AND PROTECTION	Foods stored open.b)Pizza scoop rack stored next to hand sink. Splatter from handwash contaminating pizza racks.b)Top of walk in exposed. Not easily cleanable. seal top.c)Pizza roller on cardboard.d)Store room walls not sealed and open ceiling.	11/14/2016		
	EHFN10	COS	FOOD CONTACT SURFACES SANITIZE	Make table lids stored on floor. No food equipment may be on floor.b)Apron on food rack,food sink. c)Dishes stacked wet.d)Dish rack not clean.d)Utensil tub not clean.	11/14/2016		

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From 11/10/16 thru 11/16/16

ESTABLISHMENT

AMARILLO COLLEGE CHILD DEV LAB

6222 SW 9TH AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFD48	EHFN18	COS	PROPER IDENTIFY TOXIC SUBSTANC	Bleach sanitizer too strong.	11/11/2016	3	HL1B

BENJAMIN DONUTS

1800 S WESTERN ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2886	EHFN45	IN	PHYSICAL FACILITIES INSTALLED	All ceiling repairs complete.b)Restaurant ready to open.	11/15/2016	0	H PREOPEN

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ESTABLISHMENT

BRAUMS ICE CREAM #182

1700 S WESTERN ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF301	EHFN09	COS	FOOD SEPARATION AND PROTECTION		11/14/2016	21	HL1B
			Ice machine gasket not food grade. Gasket degraded and flaking. b) Ice machine not clean inside, outside. c) Two ice scoops found in dirty stagnant water in scoop holder. c) Utensil tubs with food particles and dirty water. d) Ice buckets not inverted.				
	EHFN12	COS	MANAGEMENT, EMPLOYEE KNOWLEDGE		11/14/2016		
			Manager not knowledgeable of hot hold and cold hold temps. Retrain				
	EHFN14	COS	PROPER HAND WASHING / GLOVES		11/14/2016		
			Paper towels not at hand sink.				
	EHFN21	COS	CERTIFIED FOOD MANAGER		11/14/2016		
			Food manager card expired. Card is not renewable. Must take food manager class.				
	EHFN30	COS	FOOD ESTABLISHMENT PERMIT		11/14/2016		
			Current establishment permit not posted. Food manager card, establishment permit and last inspection are to be posted where customers can view.				

Food Establishment Public Inspection Report**From 11/10/16 thru 11/16/16****ESTABLISHMENT****BRAUMS ICE CREAM #182**

HF301	EHFN36	COS	WIPING CLOTHS PROPERLY USED	11/14/2016	21	HL1B
			No sanitizer being used during inspection. Rags must be stored in sanitizer after wiping counters, tables etc.			
	EHFN10	COS	FOOD CONTACT SURFACES SANITIZE	11/14/2016		
			Splatter over soda dispenser. b) Mixers, milk dispenser, condiment containers, slicer and holder not clean. c) No sanitizer being used during inspection.			
	EHFN29	COS	ACCURATE THERMOMETERS PROVIDED	11/14/2016		
			One broken thermometer in cooler.			
	EHFN45	H30 DAY	PHYSICAL FACILITIES INSTALLED	11/14/2016		
			Floor tiles broken, cracked or loose. Repair as needed to ensure a smooth cleanable surface. Fill grout areas that are too deep.			
	EHFN42	COS	NON-FOOD CONTACT SURFACES	11/14/2016		
			All shelves in walk in and reach in coolers need to be cleaned. b) Vent hoods not clean. c) Walk in blower covers not clean. d) Menu cards not clean.			

Food Establishment Public Inspection Report

From 11/10/16 thru 11/16/16

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		11/15/2016	13	HL1B
			Splatter on bottom of shelf over prep foods.b)Condensation dripping in walk in freezer. Condensation catch pan loose.c)Hot hold unit setting on cloth, paper and wall board. Unit is not operating correctly. Do not set unit on porous uncleanable items.				
	EHFN21	H10DAY	CERTIFIED FOOD MANAGER		11/15/2016		
			Food manager is not a full time employee in this store. Manager must spend 40 hours a week in this store. Obtain card for employee who works in this kitchen.				
	EHFN24	COS	REQUIRED RECORDS AVAILABLE		11/15/2016		
			Establishment permit, last inspection and a food manager card are required to be posted in public view.				
	EHFN34	H10DAY	NO EVIDENCE OF INSECT CONTAMIN		11/15/2016		
			Gap at back door.				
	EHFN10	COS	FOOD CONTACT SURFACES SANITIZE		11/15/2016		
			Splatter on bottom of shelf over foods. Hot hold units not clean. Ice buckets not inverted. Food wrap box dirty, not cleanable.				

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From 11/10/16 thru 11/16/16

ESTABLISHMENT

BURGER KING #10952

HF2778	EHFN42	H10DAY	NON-FOOD CONTACT SURFACES	11/15/2016	13	HL1B
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Back door dirty inside outside. b)Soda machines have 2 leaks. c)Hot hold front panel broken. not cleanable. d)Floor is not cleaned of food particles. Grout has foods attached. e)Moldy caulk at back sink. Replace caulk. Seal sink to wall.

	EHFN45	H10DAY	PHYSICAL FACILITIES INSTALLED	11/15/2016		
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Wall tiles in restroom are broken, coving damaged. Repair to enable proper cleaning.

CHICKEN EXPRESS

2106 2ND AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
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HFC283	EHFN28	H10DAY	PROPER DATE MARKING		11/16/2016	3	HL1B
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Item in walkin cooler found not date marked. All prep/open item in walkin cooler need to be date marked.

	EHFN34	H90 DAY	NO EVIDENCE OF INSECT CONTAMIN		11/16/2016		
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Back door need doorsweep to ensure no pest can enter building.

Food Establishment Public Inspection Report**From 11/10/16 thru 11/16/16****ESTABLISHMENT****COMFORT SUITES SOUTH****6318 VENTURA DR**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1127	EHFN31	COS	HANDWASHING FACILITY ADEQUATE		11/14/2016	19	HL1B
			No hand towels at hand sink. All hand washing sinks need paper towels at all times.				
	EHFN18	COS	PROPER IDENTIFY TOXIC SUBSTANC		11/14/2016		
			No label found on spray bottle. All chemical substance must be properly identified with label. Corrected on site				
	EHFN36	H90 DAY	WIPING CLOTHS PROPERLY USED		11/14/2016		
			No sanitizer buckets found. Sanitizer bucket need to be made daily.				
	EHFN28	H10DAY	PROPER DATE MARKING		11/14/2016		
			No date marking system. All item in cooler that are open must have a open date and a discard date. These items cant be held past seven days once open.				
	EHFN38	H90 DAY	APPROVED THAWING METHODS		11/14/2016		
			All food must be defrosted properly. Food found defrosting on kitchen counter. All food must be defrosted under running water or in refrigerator.				

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ESTABLISHMENT

COMFORT SUITES SOUTH

HF1127	EHFN20	H90 DAY	APPROVED SEWAGE/WASTEWATER SYS	11/14/2016	19	HL1B
<p>3comp sink need a air gap. Plumbing is directly connected to sewer line. A direct connection can not exist between the sewage system and a drain originating from equipment in which food is placed.</p>						
	EHFN02	H 3 DAYS	PROPER COLD HOLDING TEMP.	11/14/2016		
<p>Sausage and eggs found sitting out holding at (sausage 70 degrees)(eggs 48 degrees). Once defrosted sausage and eggs must maintain a temp of 41 degrees or below until it's cooked.</p>						
	EHFN29	H10DAY	ACCURATE THERMOMETERS PROVIDED	11/14/2016		
<p>A)No test strips found. Test strips are needed to ensure spray bottle and sanitizer bucket chemical are not to strong. B)Thermometer needed for kitchen.</p>						
	EHFN45	H90 DAY	PHYSICAL FACILITIES INSTALLED	11/14/2016		
<p>Ceiling tiles above 3comp sink in kitchen and serving table in eating area must be smooth, durable, non absorbent, and easily cleanable.</p>						
	EHFN47	H90 DAY	OTHER VIOLATIONS	11/14/2016		
<p>A)Both freezer in kitchen are not commerical. House hold kitchen equipment is not allowed. Kitchen equipment must be NSF. B)Crockpot is house hold use only. All kitchen equipment must be NSF.</p>						

Food Establishment Public Inspection Report

From 11/10/16 thru 11/16/16

ESTABLISHMENT

**CRACKER BARREL #210
2323 E INTERSTATE 40**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF891	EHFN22	COS	AUTHORIZED FOOD HANDLER		11/15/2016	14	HL1B
			All food handlers must have a food handler card.				
	EHFN35	COS	PERSONAL CLEANLINESS / EATING		11/15/2016		
			Open drink stored on ice machine.				
	EHFN39	COS	PROPER USE OF UTENSILS		11/15/2016		
			Utensil containers not clean.				
	EHFN09	COS	FOOD SEPARATION AND PROTECTION		11/15/2016		
			Dishes stacked wet. b)Food racks rusted. c)Food wrap not protected. d)Pans encrusted with food residue. e)Condensation drips in walk in freezer contaminated foods.Discarded.				
	EHFN10	COS	FOOD CONTACT SURFACES SANITIZE		11/15/2016		
			Apron stored on clean dish. b)Dishwasher racks peeling. c)Inside dishwasher heavy buildup. d)Microwave splatter. e)Pans stacked wet. f)Ice scoop stored in dirty stagnant water.				

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ESTABLISHMENT

CRACKER BARREL #210

HF891	EHFN33	COS	WAREWASHING FACILITY INSTALLED	11/15/2016	14	HL1B
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Dishwash machine not clean. b)Rust on bottom of shelf over cleaned dishes. c)Exhaust vent dirty.

	EHFN42	H10DAY	NON-FOOD CONTACT SURFACES	11/15/2016		
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Grease buildup on backs of grills,fryers and other equipment. b)Shelf bottoms dirty throughout kitchen. c)Peg board is deteriorated.Replace.d)Walk in shelves,door,floor not clean.e)Walk in is not operating correctly.Repair to eliminate condensation drip.

	EHFN45	H10DAY	PHYSICAL FACILITIES INSTALLED	11/15/2016		
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Floor grout too deep, tiles broken. Replace broken tiles and regrout deep areas. b)Waste cans not clean. c)Air intakes not clean. d)Insulation exposed on pipe at ice machine.

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ESTABLISHMENT

DOLLAR GENERAL STORE #10043

400 HARRELL LN

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFC237	EHFN29	H10DAY	ACCURATE THERMOMETERS PROVIDED		11/11/2016	12	HL1B
			Thermometer needed in reach in cooler where milk and eggs are located.				
	EHFN11	H 3 DAYS	PROPER DISPOSITION OF RETURNED		11/11/2016		
			Dented cans found. All dented can need to be removed.				
	EHFN47	H90 DAY	OTHER VIOLATIONS		11/11/2016		
			Last inspection and permit to operate found not posted. Last inspection and permit to operate need to be posted where public can see it.				
	EHFN10	H 3 DAYS	FOOD CONTACT SURFACES SANITIZE		11/11/2016		
			Bottom of reach in cooler under milk is dirty. Bottom of cooler need to be clean to ensure food doesn't get contaminated.				
	EHFN34	H90 DAY	NO EVIDENCE OF INSECT CONTAMIN		11/11/2016		
			Both exit doors in stock room are not tight fitting. Both doors need gaskets and door sweeps to ensure no pest enter the building.				

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ESTABLISHMENT

DOLLAR GENERAL STORE #10043

HFC237

EHFN45

H90 DAY

PHYSICAL FACILITIES INSTALLED

11/11/2016

12

HL1B

Men's and women's restroom ceiling tiles need to be replaced. Ceiling tiles should be smooth, durable, non absorbent, and easily cleanable.

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ESTABLISHMENT

**EL BRACERO
2116 S GRAND ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1183	EHFN20	H180 DAY	APPROVED SEWAGE/WASTEWATER SYS		11/15/2016	8	HL1B
			3 comp sink must have indirect connection. Correct by next inspection.				
	EHFN28	H180 DAY	PROPER DATE MARKING		11/15/2016		
			All food that is cooked or preped must have a date lable. Repeat.				
	EHFN22	IN	AUTHORIZED FOOD HANDLER		11/15/2016		
			Food Handler cards needed.				
	EHFN03	IN	PROPER HOT HOLDING TEMP.		11/15/2016		
			Chili was 160F.				
	EHFN02	IN	PROPER COLD HOLDING TEMP.		11/15/2016		
			Pico was 41F.				

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ESTABLISHMENT

EL BRACERO

HF1183	EHFN31	COS	HANDWASHING FACILITY ADEQUATE	11/15/2016	8	HL1B
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No paper towels were at the handsink. Must have paper towels at all times.

	EHFN38	COS	APPROVED THAWING METHODS	11/15/2016		
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Fish cannot be thawed in the ROP packaging. Must be kept frozen or taken out of package first. Discarded thawed fish.

**EL TORITO BAR
1111 SE 10TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2834	EHFN47	IN	OTHER VIOLATIONS		11/14/2016	0	H PREOPEN
			See comments on L1A.				

Food Establishment Public Inspection Report**From 11/10/16 thru 11/16/16****ESTABLISHMENT****FUDDRUCKERS
8518 W INTERSTATE 40**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2771	EHFN10	COS	FOOD CONTACT SURFACES SANITIZE		11/15/2016	13	HL1B
			Food particles and stickers on clean dishes. b)Pans stacked wet.				
	EHFN17	COS	PROPER STORAGE OF FEED ADDITVS		11/15/2016		
			Food marked keep refrigerated found not refrigerated.				
	EHFN09	COS	FOOD SEPARATION AND PROTECTION		11/15/2016		
			Food wrap not protected. b)Cutting boards stained. c)Glasses stored on cloth. d)Mixer not clean. e)Grease drip over plates storage. f)Straws not protected.				
	EHFN32	COS	FOOD CONTACT SURFACE CONSTRUCT		11/15/2016		
			Slot between two food prep tables is holding food particles. Seal to prevent trapped food particles. b)Seal needed on prep table over dishes.				
	EHFN42	COS	NON-FOOD CONTACT SURFACES		11/15/2016		
			Air intakes not clean. b)Walk in cooler gaskets not clean. c)Blowers in walk in cooler not clean.				

Food Establishment Public Inspection Report

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ESTABLISHMENT

FUDDRUCKERS

HF2771

EHFN44

COS

GARBAGE AND REFUSE DISPOSAL

11/15/2016

13

HL1B

Waste grease bin lid open not in use. b)Trash dumpster open not in use.

Food Establishment Public Inspection Report

From 11/10/16 thru 11/16/16

ESTABLISHMENT

FURRS FAMILY DINING #123

2221 S SONCY RD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2570	EHFN09	H10DAY	FOOD SEPARATION AND PROTECTION		11/15/2016	11	HL1B
			Personal clothing on food rack.b)Utensil tub not clean,c)broken plastic food tub,d)food wrap not protected and dirty,e)foods with no labels,f)reach in coolers and gaskets not clean,g) slicer stored not clean.h)splatter in microwave,l)knives stored dirty.				
	EHFN10	H10DAY	FOOD CONTACT SURFACES SANITIZE		11/15/2016		
			Pans encrusted. b)condiment cups,inside dishwasher,ice machine,slicers,hot hold cabinet,heat lamps not clean.b)Wicker used to store utensil.c)Cut board chipped not cleanable.d)splatter over foods on display.				
	EHFN24	H10DAY	REQUIRED RECORDS AVAILABLE		11/15/2016		
			No label on several non easily identifiable foods.				
	EHFN39	H10DAY	PROPER USE OF UTENSILS		11/15/2016		
			Utensils stored in dirty container.				
	EHFN42	H10DAY	NON-FOOD CONTACT SURFACES		11/15/2016		
			Rust on shelf bottoms b)Dry storage shelves rusty.c)Walk in coolers not clean.d)Broken floor tiles in walk ins.e)condensation drips on food cases.f)Air intakes dirty.				

Food Establishment Public Inspection Report

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ESTABLISHMENT

FURRS FAMILY DINING #123

HF2570

EHFN44

H10DAY

GARBAGE AND REFUSE DISPOSAL

11/15/2016

11

HL1B

Grease dumpster open not in use. b)Trash dumpster open not in use. c)Spills from dumpsters in lot. d)Grease dumpster not clean outside.

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ESTABLISHMENT

**HENKS BAR B Q
1508 S GRAND ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF619	EHFN42	H30 DAY	NON-FOOD CONTACT SURFACES		11/10/2016	5	HFOL
			Prep table, cutting board needs to be resurfaced or replaced.				
	EHFN43	H30 DAY	ADEQUATE VENTILATION AND LIGHT		11/10/2016		
			Adequate ventalation needed for gas cook top per TFER, and international mechanical code- hood is required. Additional ventalation needed above grill at front service area. Owner signature to agree with requirement.				
	EHFN45	H30 DAY	PHYSICAL FACILITIES INSTALLED		11/10/2016		
			A)Door threshold into smoker vestibule must have metal cover or be sealed. B)Paneling under front counter needs to be sealed to ensure it is easily cleanable.				
	EHFN46	H30 DAY	SERVICE SINK PROVIDED		11/10/2016		
			A mop sink must be available.				
	EHFN47	H30 DAY	OTHER VIOLATIONS		11/10/2016		
			Exterior sewer line must have a water tight cap on sewer clean out.				

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Food Establishment Public Inspection Report

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ESTABLISHMENT

**HOAGIES DELI
2207 S WESTERN ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1777	EHFN09	COS	FOOD SEPARATION AND PROTECTION		11/14/2016	18	HL1B
			Food wrap stored not protected.b)Oven mitts setting on food wrap. Mitts are not sanitary.c)Utensil tub not clean.d)Racks holding cooking equipment not clean.e)Chemical stored over foods.				
	EHFN10	COS	FOOD CONTACT SURFACES SANITIZE		11/14/2016		
			Dishes stacked wet. Repeat Due to violation a reinspection fee must be paid in our office by noon 11-15-16. A follow up inspection will be scheduled.				
	EHFN11	COS	PROPER DISPOSITION OF RETURNED		11/14/2016		
			Dented can on shelf for use.				
	EHFN17	COS	PROPER STORAGE OF FEED ADDITVS		11/14/2016		
			No label on bulk food container. Repeat. Due to repeat violations this item, a reinspection fee must be paid at our office by noon 11-14-16.				
	EHFN18	COS	PROPER IDENTIFY TOXIC SUBSTANC		11/14/2016		
			Chemical stored over food.				

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ESTABLISHMENT

HOAGIES DELI

HF1777	EHFN22	COS	AUTHORIZED FOOD HANDLER	11/14/2016	18	HL1B
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All food handlers must have a food handler card.

	EHFN24	COS	REQUIRED RECORDS AVAILABLE	11/14/2016		
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Food manager card, establishment permit and last inspection must be posted in public view.

	EHFN31	COS	HANDWASHING FACILITY ADEQUATE	11/14/2016		
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Hand wash sinks holding water. Sinks must drain completely.

	EHFN45	H60 DAY	PHYSICAL FACILITIES INSTALLED	11/14/2016		
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Top of walk in cooler is used for storage. This is not an easily cleanable area. The foods prepared in kitchen are exposed to the dust from the top of walk in cooler. Seal top of cooler to ceiling.

Food Establishment Public Inspection Report**From 11/10/16 thru 11/16/16**

ESTABLISHMENT**HOLIDAY INN EXPRESS****2901 4TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFC132	EHFN32	H10DAY	FOOD CONTACT SURFACE CONSTRUCT		11/16/2016	3	HL1B
			Door and cabinet top are coming apart. Both need to be replaced or repaired.				
	EHFN38	H10DAY	APPROVED THAWING METHODS		11/16/2016		
			Sausage found sitting out thawing. Sausage must be defrosted properly.				

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ESTABLISHMENT

**JOE DADDYS
2108 PARAMOUNT BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2300	EHFN20	H90 DAY	APPROVED SEWAGE/WASTEWATER SYS		11/10/2016	9	HL1B
			a)Drain on prep sink needs to be above floor level. b)Drain on dish rinse sink needs to be above floor level. c)Condensate in freezer dripping onto food product.				
	EHFN26	H90 DAY	CONSUMER ADVISORY POSTED		11/10/2016		
			Consumer advisory needs to be posted at entrance or in menu on page with food requiring advisory.				
	EHFN29	COS	ACCURATE THERMOMETERS PROVIDED		11/10/2016		
			a)Thermometer broken in bar reachin. b)Reachin on prep line missing thermometer. c)Reachin on cooks line missing thermometer.				
	EHFN31	COS	HANDWASHING FACILITY ADEQUATE		11/10/2016		
			Handwashing sink used for dumping drinks in upstairs drink station.				
	EHFN45	H90 DAY	PHYSICAL FACILITIES INSTALLED		11/10/2016		
			a)Prep table needs bottom shelf painted. b)Light in freezer needs to be repaired.				

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**JOE TACO TAQUERIA
7312 WALLACE BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1260	EHFN35	COS	PERSONAL CLEANLINESS / EATING	Personal jacket/purse stored on food shelf.	11/10/2016	21	HL1B
	EHFN36	COS	WIPING CLOTHS PROPERLY USED	Used wiping cloths stored on food prep surfaces.	11/10/2016		
	EHFN37	H10DAY	ENVIRONMENTAL CONTAMINATION	Air ducts/vents not clean. b)Walls not sealed to walk in cooler.c)Light switch not sealed to wall.	11/10/2016		
	EHFN41	COS	ORIGINAL CONTAINER LABELING	White granular food not labeled.	11/10/2016		
	EHFN42	H10DAY	NON-FOOD CONTACT SURFACES	Kitchen floor below equipment.b)Back door not clean.c)Walk in cooler door gasket,door,shelves and floor not clean.d)Cook top and grill have food buildup on all surfaces. All kitchen equipment must be clean.e)floor outside back door has grease buildup.	11/10/2016		

Food Establishment Public Inspection Report**From 11/10/16 thru 11/16/16****ESTABLISHMENT****JOE TACO TAQUERIA**

Inspection Number	Establishment ID	Day	Category	Date	Score	Comments
HF1260	EHFN44	H10DAY	GARBAGE AND REFUSE DISPOSAL	11/10/2016	21	HL1B Garbage and grease dumpsters and area are not clean. Remove all grease from area. b)Lid to dumpsters must stay closed.
	EHFN43	H10DAY	ADEQUATE VENTILATION AND LIGHT	11/10/2016		Light cover over ice machine missing. b)Ceiling panel in dishwash room missing.
	EHFN09	H10DAY	FOOD SEPARATION AND PROTECTION	11/10/2016		Splatter over grill. b)Hand sink too close to food prep. Splatter guard needed. c)Used rags not stored in sanitizer.8 rags. d)Chemical stored with foods. e)No door closer on shed. f)Slicer stored not clean. Repeat.
	EHFN10	H10DAY	FOOD CONTACT SURFACES SANITIZE	11/10/2016		Clean dish racks not clean. b)Dishwasher racks not clean. c)Inside,outside ice machine not clean. d)Salamander oven not clean. e)Sink seal loose. Replace seal.
	EHFN18	COS	PROPER IDENTIFY TOXIC SUBSTANC	11/10/2016		Chemical stored with foods. Store chemicals in the chemical area.
	EHFN32	H10DAY	FOOD CONTACT SURFACE CONSTRUCT	11/10/2016		Ice scoop worn. Edge is rough not easily cleanable. b)Can opener holder not sealed to table. c)Food wraps not protected. Lids removed and boxes not cleanable. d)Tea urns need lids.

Food Establishment Public Inspection Report

From 11/10/16 thru 11/16/16

ESTABLISHMENT

JOE TACO TAQUERIA

HF1260	EHFN33	H10DAY	WAREWASHING FACILITY INSTALLED	11/10/2016	21	HL1B
			Dishwasher producing steam that is not vented. Steam is rusting ceiling parts and dish equipment. b)Drain pipe is missing floor drain and pouring on floor.			
	EHFN34	H90 DAY	NO EVIDENCE OF INSECT CONTAMIN	11/10/2016		
			Back door is not self closing. b)Shed door is not self closing. Repeat.			
	EHFN47	H10DAY	OTHER VIOLATIONS	11/10/2016		
			Soda machine drain leaking. b)Bottom of beer cooler not clean. c)Chip warmer needs to be detailed. d)Corner molding to wall in kitchen needs repaired. e)Coving broken at walk in cooler. f)Mechanics tools stored on food rack.			

Food Establishment Public Inspection Report**From 11/10/16 thru 11/16/16****ESTABLISHMENT****LA ESQUINA
2617 E AMARILLO BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2897	EHFN21	H45 DAY	CERTIFIED FOOD MANAGER		11/16/2016	0	H PREOPEN
			Certified food manager card must be obtained within 45 days.				
	EHFN22	H45 DAY	AUTHORIZED FOOD HANDLER		11/16/2016		
			All employees must have a food handlers card within 45 days.				
	EHFN47	H45 DAY	OTHER VIOLATIONS		11/16/2016		
			Vent hood fire suppression system needs to be inspected.				

Food Establishment Public Inspection Report**From 11/10/16 thru 11/16/16****ESTABLISHMENT****LOVES TRAVEL STOP #261****8615 CANYON DR**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF614	EHFNO3	IN	PROPER HOT HOLDING TEMP.		11/10/2016	0	HL1B
			All food in hot hold was holding a 135 degrees or above.				
	EHFN28	IN	PROPER DATE MARKING		11/10/2016		
			All food in walk-in cooler and reach-in cooler are properly labeled with prep dates and discard dates.				

LUPITAS GRILL**3221 S WESTERN ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2218	EHFN45	IN	PHYSICAL FACILITIES INSTALLED		11/14/2016	0	HFOL
			Roof and ceiling repaired. b)floor drain installed. c)Kitchen cleaned and sanitized.				

Food Establishment Public Inspection Report

From 11/10/16 thru 11/16/16

ESTABLISHMENT

**MCALISTERS DELI #1400
4104 W INTERSTATE 40**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2901					11/16/2016	0	H PREOPEN

Food Establishment Public Inspection Report

From 11/10/16 thru 11/16/16

ESTABLISHMENT

**MCDONALDS
2000 S WESTERN ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2399	EHFN09	COS	FOOD SEPARATION AND PROTECTION		11/14/2016	17	HL1B
			Rags left on counters and not in sanitizer.b)Food utensil buckets with slime and food particles in bottom. c)Hand sink used for other purposes.d)Chemical on food rack and on clean dish rack.e)Broken wire on fryer basket.f)Condensation drip on food cases.				
	EHFN10	COS	FOOD CONTACT SURFACES SANITIZE		11/14/2016		
			Dish rack, cleaned dishes, utensil tubs not clean.b)Stickers left on cleaned dishes.c)Ice buckets not inverted.				
	EHFN18	COS	PROPER IDENTIFY TOXIC SUBSTANC		11/14/2016		
			Chemicals stored improperly.				
	EHFN36	COS	WIPING CLOTHS PROPERLY USED		11/14/2016		
			Wiping cloths not stored properly.				
	EHFN23	COS	HOT & COLD WATER AVAILABLE		11/14/2016		
			Water at hand sink is not reaching 100degrees. 86degrees.				

Food Establishment Public Inspection Report**From 11/10/16 thru 11/16/16****ESTABLISHMENT****MCDONALDS**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2399	EHFN39	COS	PROPER USE OF UTENSILS		11/14/2016	17	HL1B
			Utensils stored in dirty containers.				
	EHFN47	COS	OTHER VIOLATIONS		11/14/2016		
			No waste can at handsink.				
	EHFN03	COS	PROPER HOT HOLDING TEMP.		11/14/2016		
			Gravy at 88 degrees F. Must hold hot at 135.				

400 E AMARILLO BLVD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1190	EHFN02	COS	PROPER COLD HOLDING TEMP.		11/15/2016	14	HL1B
			Breakfast burritos holding at 60 and 48 degrees. Must be held at 41 degrees or below.				
	EHFN06	COS	TIME AS PUBLIC HEALTH CONTROL		11/15/2016		
			Time stamps not being followed. All food found outside of time range was discarded.				

Food Establishment Public Inspection Report

From 11/10/16 thru 11/16/16

ESTABLISHMENT

MCDONALDS

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1190	Ehfn18	H 3 DAYS	PROPER IDENTIFY TOXIC SUBSTANC	Quat sanitizer is too strong. Follow the manufacturers instructions.	11/15/2016	14	HL1B
	Ehfn42	H 3 DAYS	NON-FOOD CONTACT SURFACES	A)All reach-in coolers and freezers need to be cleaned. B) Doors and gaskets on coolers need to be cleaned. C) Frappe station needs to be cleaned. D) Hot hold stations need to be cleaned.	11/15/2016		
	Ehfn32	H 3 DAYS	FOOD CONTACT SURFACE CONSTRUCT	A) Gaskets on reach-in cooler needs to be replaced. B) Teflon curtains need to be replaced on muffin/bagel toasters.	11/15/2016		
	Ehfn28	COS	PROPER DATE MARKING	Multiple date marking labels found on products.	11/15/2016		
	Ehfn10	H 3 DAYS	FOOD CONTACT SURFACES SANITIZE	A) Can opener needs to be cleaned. B) Ice machine needs to be cleaned. C) Dirty dishes found on clean dish rack. D) Old labels found on clean dishes.	11/15/2016		

4402 TECKLA BLVD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
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Food Establishment Public Inspection Report

From 11/10/16 thru 11/16/16

ESTABLISHMENT

MCDONALDS

Inspection Number	Establishment ID	City	Inspection Category	Inspection Date	Score	Inspector
HF1465	EHFN10	COS	FOOD CONTACT SURFACES SANITIZE	11/14/2016	12	HL1B
<p>Utensil tub not clean,dish rack not clean,stickers on pans after wash. b)Dish washer not sanitizing.c)Splatter and uncleaned surfaces on drink machine.d)Top and dispenser on ice cream machine not cleaned.</p>						
	EHFN31	COS	HANDWASHING FACILITY ADEQUATE	11/14/2016		
<p>Hand sink not operating.</p>						
	EHFN29	COS	ACCURATE THERMOMETERS PROVIDED	11/14/2016		
<p>One broken thermometer. b)Thermometers stored in back of coolers. Store in warmest part of unit at the door.</p>						
	EHFN42	COS	NON-FOOD CONTACT SURFACES	11/14/2016		
<p>Dish sink spray arm broken. Repair as needed.</p>						
	EHFN47	COS	OTHER VIOLATIONS	11/14/2016		
<p>Hair restraints required. No long hair that is not covered.</p>						
	EHFN09	COS	FOOD SEPARATION AND PROTECTION	11/14/2016		
<p>Rags not stored in sanitizer.b)Coffee filters not protected.c)One handsink broken d)Open drinks in kitchen and storage area.</p>						

Food Establishment Public Inspection Report

From 11/10/16 thru 11/16/16

ESTABLISHMENT

MCDONALDS

Food Establishment Public Inspection Report

From 11/10/16 thru 11/16/16

ESTABLISHMENT

**MEXICO LINDO
4515 S GEORGIA ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1853	EHFN47	H90 DAY	OTHER VIOLATIONS		11/15/2016	21	HL1B
			Last inspection was not posted. Last inspection or a sign that says last inspection is available upon request must be posted where public can see it.				
	EHFN42	H90 DAY	NON-FOOD CONTACT SURFACES		11/15/2016		
			A)Vent in kitchen on ceiling found covered with grease and dirt. Vent need to be clean in order to prevent contamination of food.B)Gasket on walk in cooler are cracked and pull away from cooler door. Gasket need to be repaired or replaced.C)faucet in				
	EHFN43	H90 DAY	ADEQUATE VENTILATION AND LIGHT		11/15/2016		
			Walk in cooler has no light. Walkin cooler must have at least 15 foot candles of light in it.				
	EHFN34	H90 DAY	NO EVIDENCE OF INSECT CONTAMIN		11/15/2016		
			Back door need to be self closing so it close tightly without leaving a crack between the door and the door jam.				
	EHFN40	COS	SINGLE-USE ARTICLES STORAGE		11/15/2016		
			TO Go trays found not inverted. Corrected on site				

Food Establishment Public Inspection Report

From 11/10/16 thru 11/16/16

ESTABLISHMENT

MEXICO LINDO

HF1853	EHFN28	H10DAY	PROPER DATE MARKING	11/15/2016	21	HL1B
			Items in walk in cooler found without date marking. All open/prep items in cooler must have a prep date and a discard date.			
	EHFN27	H10DAY	PROPER COOLING METHODS	11/15/2016		
			House hold freezer found in kitchen. All kitchen equipment must be NSF certified.			
	EHFN20	H90 DAY	APPROVED SEWAGE/WASTEWATER SYS	11/15/2016		
			Plumbing at 3 comp 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 food are placed.			
	EHFN02	H 3 DAYS	PROPER COLD HOLDING TEMP.	11/15/2016		
			Raw chicken found holding in the walkin cooler at 49F. Food in cold hold should be at 41F or below.			
	EHFN10	H 3 DAYS	FOOD CONTACT SURFACES SANITIZE	11/15/2016		
			A)Ice machine found dirty. Ice machine need to be clean daily.B)Mold found in walk in cooler on pipe coming out of wall. Mold need to be clean out of walkin cooler.C)Vent in walkin cooler found covered with bulid up. Vent in walkin cooler need cleaned.			
	EHFN21	H10DAY	CERTIFIED FOOD MANAGER	11/15/2016		
			Manager card expired 3-11-15. Manager card need to be obtain by 11-30-16.			

Food Establishment Public Inspection Report**From 11/10/16 thru 11/16/16**

ESTABLISHMENT**MEXICO LINDO**

HF1853

EHFN45

H90 DAY

PHYSICAL FACILITIES INSTALLED

11/15/2016

21

HL1B

A)Ceiling tile in mop room is missing. Ceiling tile in mop room need to be replaced with tile that is smooth, durable, non absorbant and easily cleanable. B)Wall under hand wash sink is missing. Wall needs replaced.C)Ceiling tile above ice machine.

Food Establishment Public Inspection Report

From 11/10/16 thru 11/16/16

ESTABLISHMENT

**PLAZA RESTAURANT THE
2101 S SONCY RD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2051	EHFN36	COS	WIPING CLOTHS PROPERLY USED		11/15/2016	12	HL1B
			Rags not stored in sanitizer.				
	EHFN39	COS	PROPER USE OF UTENSILS		11/15/2016		
			Utensils stored in dirty container.				
	EHFN09	H10DAY	FOOD SEPARATION AND PROTECTION		11/15/2016		
			Ice machine not clean.b)Drink mix stored on floor. Utensil holders not clean. Splatter on shelves above cooking surfaces. Chemical stored on food equipment. Cell phones on food equipment. No handles on food scoops. No lid or label on sugar container.				
	EHFN10	H10DAY	FOOD CONTACT SURFACES SANITIZE		11/15/2016		
			Dish racks stored on floor. b)Used aprons on food-dish racks. c)Shelves in reach ins peeling or rusted. d)Used rags not stored in sanitizer bucket on cooks line.				
	EHFN11	COS	PROPER DISPOSITION OF RETURNED		11/15/2016		
			Seam dented can on shelf for use.				

Food Establishment Public Inspection Report

From 11/10/16 thru 11/16/16

ESTABLISHMENT

PLAZA RESTAURANT THE

HF2051

EHFN42

H10DAY

NON-FOOD CONTACT SURFACES

11/15/2016

12

HL1B

Air intakes not clean. b)Condensation drip in walk in.

Food Establishment Public Inspection Report**From 11/10/16 thru 11/16/16****ESTABLISHMENT****PURE WATER ICE & TEA****504 23RD ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFC305	EHFN45	H90 DAY	PHYSICAL FACILITIES INSTALLED		11/16/2016	7	HL1B
			Ceiling tiles above drink machine, restroom, ice machine, and 3 compartment sink must be smooth, durable, non-absorbent, and easily cleanable.				
	EHFN32	H10DAY	FOOD CONTACT SURFACE CONSTRUCT		11/16/2016		
			Cabinet doors found chipping. Cabinet door need to be repaired or replaced so they are smooth and easily cleanable.				
	EHFN36	H90 DAY	WIPING CLOTHS PROPERLY USED		11/16/2016		
			No sanitizer bucket was found. A sanitizer bucket is required.				
	EHFN20	H 3 DAYS	APPROVED SEWAGE/WASTEWATER SYS		11/16/2016		
			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 food, portable equipment, or utensil are placed.				

Food Establishment Public Inspection Report**From 11/10/16 thru 11/16/16****ESTABLISHMENT****SCHLOTZSKYS/CINNABON****907 23RD ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFC346	EHFN32	H10DAY	FOOD CONTACT SURFACE CONSTRUCT		11/16/2016	11	HL1B
			Bar top found chipped pitted. Bar top need to be repaired or replaced.				
	EHFN42	H90 DAY	NON-FOOD CONTACT SURFACES		11/16/2016		
			Ceiling has dirt build up in kitchen area. Ceiling need to be clean.				
	EHFN20	H90 DAY	APPROVED SEWAGE/WASTEWATER SYS		11/16/2016		
			Plumbing at 3 compartment and 2 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 food are placed.				
	EHFN18	H 3 DAYS	PROPER IDENTIFY TOXIC SUBSTANC		11/16/2016		
			House hold fly spray found in kitchen. All insect control chemical must be approved for restaurant use.				
	EHFN21	H10DAY	CERTIFIED FOOD MANAGER		11/16/2016		
			Food manager card expired. Food manager card must be obtain by 11-30-2016. All kitchen employees must have their food handlers cards by 11-30-2016				

Food Establishment Public Inspection Report

From 11/10/16 thru 11/16/16

ESTABLISHMENT

**SKIPS SALSA
2300 N WESTERN ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2893					11/11/2016	0	HL1B

Food Establishment Public Inspection Report

From 11/10/16 thru 11/16/16

ESTABLISHMENT

**SONIC #12
4151 HILLSIDE RD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1004	EHFN28	H10DAY	PROPER DATE MARKING		11/11/2016	14	HL1B
			Food found in reach in cooler without a prep date and a discard date. All prep food must be dated with prep date and discard date.				
	EHFN39	H90 DAY	PROPER USE OF UTENSILS		11/11/2016		
			Dishes found wet stacked. Dishes must be allowed to dry completely before stacked to ensure no bacteria growth.				
	EHFN06	H 3 DAYS	TIME AS PUBLIC HEALTH CONTROL		11/11/2016		
			Food found in reach in cooler held past expired date. All food must be discard after it expires.				
	EHFN20	H90 DAY	APPROVED SEWAGE/WASTEWATER SYS		11/11/2016		
			Plumbing 3 comp sink is directly plumbed to sewer line. An indirect connection is need. This demerit was marked on your last inspecton. If air gap is not corrected by next inspecton a \$75.00 reinspection fee will be charged.				
	EHFN32	H10DAY	FOOD CONTACT SURFACE CONSTRUCT		11/11/2016		
			A)Top of grill has grease build up. Grease needs to be clean off to of grill. B) Ice machine has a crack on a metal lip inside that is rusting. Metal lip needs to be fixed and clean to prevent contaminaton of ice.				

Food Establishment Public Inspection Report

From 11/10/16 thru 11/16/16

ESTABLISHMENT

SONIC #12

HF1004	EHFN37	COS	ENVIRONMENTAL CONTAMINATION	11/11/2016	14	HL1B
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Bread found stored on floor. All food must be 6 inches off the floor (Corrected on site).

	EHFN34	H90 DAY	NO EVIDENCE OF INSECT CONTAMIN	11/11/2016		
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Back door self closer in not working properly. Self closer on back door needs to be repaired so it allows the back door to close tightly to prevent pests from entering building.

	EHFN47	COS	OTHER VIOLATIONS	11/11/2016		
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Last inspection, manager card, and permit to operate were not posted. These items must be posted where the public can see it.

Food Establishment Public Inspection Report**From 11/10/16 thru 11/16/16****ESTABLISHMENT****SONIC DRIVE IN
1009 E AMARILLO BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF300	EHF10	COS	SOUND CONDITION		11/16/2016	4	HL1B
			Inside of ice machine needed to be cleaned.				
	EHFN45	H180 DAY	PHYSICAL FACILITIES INSTALLED		11/16/2016		
			Gaskets on reach in freezer are split and need to be replaced.				

1714 S WESTERN ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF512	EHFN18	COS	PROPER IDENTIFY TOXIC SUBSTANC		11/11/2016	20	HL1B
			Chemical stored with foods.				
	EHFN37	H10DAY	ENVIRONMENTAL CONTAMINATION		11/11/2016		
			Air vents dirty.				

Food Establishment Public Inspection Report

From 11/10/16 thru 11/16/16

ESTABLISHMENT

SONIC DRIVE IN

HF512	EHFN39	COS	PROPER USE OF UTENSILS	11/11/2016	20	HL1B
			Lids to food containers stored in tub with stagnant water. Pans stacked wet.			
	EHFN40	COS	SINGLE-USE ARTICLES STORAGE	11/11/2016		
			Single service items not stored protected. Spills on paper goods removed from box and stored on top.			
	EHFN44	H 3 DAYS	GARBAGE AND REFUSE DISPOSAL	11/11/2016		
			Waste grease bin is covered in grease and foods. Area around grease dumpster must be cleaned of all grease deposits. Lid to dumpster is bent and will not close.			
	EHFN47	H10DAY	OTHER VIOLATIONS	11/11/2016		
			Ceiling panel missing in back storage.			
	EHFN09	H10DAY	FOOD SEPARATION AND PROTECTION	11/11/2016		
			Mold on shelves, equipment lines in walk in cooler. Food stored not protected. Hot hold unit not clean. Splatter over hot hold. Light fixtures not covered, not smooth easily cleanable. Buildup of mineral deposits in top of ice machine is falling on ice.			
	EHFN10	H10DAY	FOOD CONTACT SURFACES SANITIZE	11/11/2016		
			Lemon squeezer stored on dirty surface. b)Mixer not cleaned properly. c)All food shelves not clean. d)Reach in cooler racks peeling. e)cup dispenser not clean. f)Coffee filters not protected. g)Slicers not clean.			

Food Establishment Public Inspection Report

From 11/10/16 thru 11/16/16

ESTABLISHMENT

SONIC DRIVE IN

HF512	EHFN20	H10DAY	APPROVED SEWAGE/WASTEWATER SYS	11/11/2016	20	HL1B
			<p>Drain to 3 bay sink is overflowing onto floor. Install restrictors in the sinks to slow the water. b)Equipment not draining onto floor at slushi and soda machines.</p>			
	EHFN32	H10DAY	FOOD CONTACT SURFACE CONSTRUCT	11/11/2016		
			<p>Fry hot hold unit is bent and has areas that are not easily cleanable. b)Dish shelves not clean. c)Reach in coolers not clean.</p>			
	EHFN42	H10DAY	NON-FOOD CONTACT SURFACES	11/11/2016		
			<p>Walk in door handles, can opener carrier, backs of fryers, grills not clean. b)Rust on bottom of shelf over small sinks. c)Condensation drip from drain lines in walk in cooler. d)Grout too deep in areas in kitchen.</p>			

Food Establishment Public Inspection Report

From 11/10/16 thru 11/16/16

ESTABLISHMENT

**SONIC DRIVE IN #9
101 TASCOSA RD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF261	EHFN02	COS	PROPER COLD HOLDING TEMP.		11/10/2016	20	HL1B
			Reach in cooler at 44 degrees F. Unit must hold at 41 or less.				
	EHFN09	COS	FOOD SEPARATION AND PROTECTION		11/10/2016		
			Holes in ceiling and wall need to be sealed.b)Ice bucket not inverted.c)Walk in cooler condensation dripping on food packages.d)Ice machine splash guard is broken and not smooth or easily cleanable.e)Back door open not in use.f)Worn ice scoops.g)hot hold				
	EHFN20	H10DAY	APPROVED SEWAGE/WASTEWATER SYS		11/10/2016		
			3 bay sink has no air gap.				
	EHFN32	H10DAY	FOOD CONTACT SURFACE CONSTRUCT		11/10/2016		
			Can opener holder mounting bolts need to be smooth headed to enable proper cleaning.				
	EHFN37	H10DAY	ENVIRONMENTAL CONTAMINATION		11/10/2016		
			Air intakes dirty.				

Food Establishment Public Inspection Report

From 11/10/16 thru 11/16/16

ESTABLISHMENT

SONIC DRIVE IN #9

HF261	EHFN46	COS	SERVICE SINK PROVIDED	11/10/2016	20	HL1B
Mops must hang to air dry. wet mops left in sink will not dry and will grow bacteria.						
	EHFN47	COS	OTHER VIOLATIONS	11/10/2016		
Do not store items on ice machine. Storing boxes and equipment on top of ice machine prevents this food area from being cleaned daily.						
	EHFN10	COS	FOOD CONTACT SURFACES SANITIZE	11/10/2016		
Ice bucket at back machine not clean. b)Can opener is rusted. Remove all rust or replace. c)Food wrap not protected. d)Slicers not cleaned of all food particles during wash. e)Wire baskets broken and not easily cleanable.						
	EHFN34	COS	NO EVIDENCE OF INSECT CONTAMIN	11/10/2016		
Back door open when not in use. b)Flies in kitchen.						
	EHFN42	H10DAY	NON-FOOD CONTACT SURFACES	11/10/2016		
Floors below equipment not clean. b)Cover to walk in blower is missing. c)Walk in cooler door,shelves and floor needs to be clean. d)Blower unit not clean. e)Front door entrance area has greasy walk way.						
	EHFN44	H10DAY	GARBAGE AND REFUSE DISPOSAL	11/10/2016		
Waste grease and trash dumpsters are not clean. Ground at dumpsters not clean. Remove all waste grease from outside dumpsters and ground. b)Dumpster doors open not in use. Keep doors closed to reduce fly problem.						

Food Establishment Public Inspection Report

From 11/10/16 thru 11/16/16

ESTABLISHMENT

SONIC DRIVE IN #9

ST MARYS CATHOLIC CHURCH

22830 PONDASETA RD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT7082					11/10/2016	0	HL1B FOOD

Food Establishment Public Inspection Report**From 11/10/16 thru 11/16/16**

ESTABLISHMENT

**SUBWAY #7854-213
1401 E AMARILLO BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1201	EHFN20	H180 DAY	APPROVED SEWAGE/WASTEWATER SYS		11/11/2016	4	HL1B
			The 3-compartment sink must be indirectly plumbed with an airgap before entering the sewer line.				
	EHFN43	H180 DAY	ADEQUATE VENTILATION AND LIGHT		11/11/2016		
			Lights in preproom must be with shatter resistant or protected with a light shield.				

Food Establishment Public Inspection Report

From 11/10/16 thru 11/16/16

ESTABLISHMENT

**TAQUERIA LOS GALLITOS
401 E AMARILLO BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2744	EHFN31	COS	HANDWASHING FACILITY ADEQUATE		11/11/2016	17	HL1B
			a)Paper towels needed at both handsinks. b)Bowl found storerd in handsink. Handsink is for handwashing only.				
	EHFN47	H30 DAY	OTHER VIOLATIONS		11/11/2016		
			Fire extinguisher has not been inspected in over a year. Extinguishers must be inspected yearly.				
	EHFN43	H30 DAY	ADEQUATE VENTILATION AND LIGHT		11/11/2016		
			Light needed in walkin freezer. *Repeat violation*				
	EHFN35	H30 DAY	PERSONAL CLEANLINESS / EATING		11/11/2016		
			Jacket found stored on top of produce. Store all employee items in seperate location away from any food prep areas.				
	EHFN41	COS	ORIGINAL CONTAINER LABELING		11/11/2016		
			All bulk seasonings must be labeled.				

Food Establishment Public Inspection Report**From 11/10/16 thru 11/16/16****ESTABLISHMENT****TAQUERIA LOS GALLITOS**

HF2744	EHFN29	H180 DAY	ACCURATE THERMOMETERS PROVIDED	11/11/2016	17	HL1B
			a)Thermometer needed in drink cooler. b)Chlorine test strips needed.			
	EHFN10	COS	FOOD CONTACT SURFACES SANITIZE	11/11/2016		
			a)Wipe down sanitizer water found mixed below 10ppm. Must be 100ppm. b)Shelves inside coolers needed to be cleaned.			
	EHFN22	H30 DAY	AUTHORIZED FOOD HANDLER	11/11/2016		
			All employees who handle food must obtain a food handlers card within 30 days.			
	EHFN21	H30 DAY	CERTIFIED FOOD MANAGER	11/11/2016		
			A registered certified food manager is needed. Must obtain within 30 days. If not obtained within 30 days a \$75.00 reinspection fee will be charged.			
	EHFN45	H30 DAY	PHYSICAL FACILITIES INSTALLED	11/11/2016		
			Tiles above drink dispensers must be smooth, durable, non-absorbent, and easily cleaned. Must repair within 30 days. *Repeat Violation*			
	EHFN39	COS	PROPER USE OF UTENSILS	11/11/2016		
			a)Food service items found stored on floor. Must be stored at least 6" above the ground. b)Bowls found stacked wet. Dishes must be air dried prior to stacking to prevent bacterial growth.			

Food Establishment Public Inspection Report

From 11/10/16 thru 11/16/16

ESTABLISHMENT

TAQUERIA LOS GALLITOS

HF2744

EHFN42

H180 DAY

NON-FOOD CONTACT SURFACES

11/11/2016

17

HL1B

Reach in cooler gaskets are no longer in good repair and need to be replaced.

Food Establishment Public Inspection Report

From 11/10/16 thru 11/16/16

ESTABLISHMENT

**THAI KOON
7030 S WESTERN ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2688	EHFN41	H90 DAY	ORIGINAL CONTAINER LABELING		11/10/2016	17	HL1B
			Bulk containers found without labels. All bulk containers must be labeled with common name.				
	EHFN18	H 3 DAYS	PROPER IDENTIFY TOXIC SUBSTANC		11/10/2016		
			Chemical bottle found not labeled. Chemical bottles must be properly identified.				
	EHFN39	H90 DAY	PROPER USE OF UTENSILS		11/10/2016		
			Cutting boards have deep cuts and grooves in them. Cutting boards need to be resurfaced or replaced. Cutting board should be smooth and easily cleanable.				
	EHFN42	H90 DAY	NON-FOOD CONTACT SURFACES		11/10/2016		
			Gaskets on reach-in cooler need to be clean.				
	EHFN34	H90 DAY	NO EVIDENCE OF INSECT CONTAMIN		11/10/2016		
			A)Back door in kitchen found not closing tight. Back door in kitchen needs to be selfclosing. B) Pest seen in kitchen on top of freezer. Resturant need to be treated.Owner stated they are getting sprayed tomorrow.				

Food Establishment Public Inspection Report

From 11/10/16 thru 11/16/16

ESTABLISHMENT

THAI KOON

HF2688	EHFN28	H10DAY	PROPER DATE MARKING	11/10/2016	17	HL1B
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No items were date-marked. All prep food must have a prep date and a discard date on them.

	EHFN46	H90 DAY	SERVICE SINK PROVIDED	11/10/2016		
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Restroom door is not selfclosing. Restroom door need a self closer on it.

	EHFN10	H 3 DAYS	FOOD CONTACT SURFACES SANITIZE	11/10/2016		
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A)Microwave found dirty. Microwave needs to be cleaned out to prevent food contamination. B)Wall behind cook top found dirty. Wall needs to be clean to prevent food contamination.

	EHFN36	H90 DAY	WIPING CLOTHS PROPERLY USED	11/10/2016		
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Sanitizer bucket found on the ground. Sanitizer buckets may not be stored on the ground.

	EHFN47	H90 DAY	OTHER VIOLATIONS	11/10/2016		
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A) Food est. permit, current inspecton, and food manager card not posted where public can see it. B)Five household freezer found in kitchen. All kitchen equipment must be nsf certified commercial unis. C)Hand washing sign needed at kitchen hand sink.

Food Establishment Public Inspection Report**From 11/10/16 thru 11/16/16****ESTABLISHMENT****TOP OF TEXAS YOUTH FOOTBALL****2400 WELLS ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFP25					11/12/2016	0	HFOL

TOP OF TX YOUTH FTBALL LEAGUE**20101 25TH ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT7081	EHFN33	COS	WAREWASHING FACILITY INSTALLED		11/12/2016	3	HL1B FOOD
			Handwash station required.				
	EHFN35	COS	PERSONAL CLEANLINESS / EATING		11/12/2016		
			Hair restraints required.				

Food Establishment Public Inspection Report

From 11/10/16 thru 11/16/16

ESTABLISHMENT

TSUNAMI RESTAURANT

1108 BELL ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2009	EHFN09	COS	FOOD SEPARATION AND PROTECTION		11/14/2016	10	HL1B
			Reach in cooler shelves not clean.b)Food marked refrigerate after open found not refrigerated.c)Wrap box not clean. Lid removed.				
	EHFN10	COS	FOOD CONTACT SURFACES SANITIZE		11/14/2016		
			Small reach in gasket dirty.b)Make table handle has food buildup.				
	EHFN17	COS	PROPER STORAGE OF FEED ADDITVS		11/14/2016		
			no label on flour.				
	EHFN22	COS	AUTHORIZED FOOD HANDLER		11/14/2016		
			All food employees must have a food handler card.				
	EHFN42	H60 DAY	NON-FOOD CONTACT SURFACES		11/14/2016		
			Floor is not smooth. Repaint floor. b)Back door is not clean. c)Personal clothing stored on food rack.				

Food Establishment Public Inspection Report

From 11/10/16 thru 11/16/16

ESTABLISHMENT

Food Establishment Public Inspection Report

From 11/10/16 thru 11/16/16

ESTABLISHMENT

UNITED SUPERMARKET

201 N 23RD ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFC138	EHFN32	H10DAY	FOOD CONTACT SURFACE CONSTRUCT		11/16/2016	13	HL1B
			Exposed wood found with food items sitting on them. All exposed wood must be painted, sealed, or removed.				
	EHFN36	H90 DAY	WIPING CLOTHS PROPERLY USED		11/16/2016		
			No sanitizer bucket found. Sanitizer bucket must be provided daily to ensure proper cleaning.				
	EHFN10	H 3 DAYS	FOOD CONTACT SURFACES SANITIZE		11/16/2016		
			A) Dirty bread bake pan found with food particles on them. All dishes in kitchen must be wash, rinsed, and sanitized. B) Cracked and chipping spatula found in kitchen. All utensils must be smooth and cleanable. Corrected on site.				
	EHFN27	H10DAY	PROPER COOLING METHODS		11/16/2016		
			Meat room found out of temp. Cooling unit found broken. This was listed on your last inspection which states the cooling unit must be fixed by 5-6-2016. If the unit is not fixed by your next inspection a \$75.00 reinspection fee will be added.				
	EHFN28	H10DAY	PROPER DATE MARKING		11/16/2016		
			Items in reach in warmer and walkin cooler found without date marking. All open and prep items must have date marking on them.				

Food Establishment Public Inspection Report

From 11/10/16 thru 11/16/16

ESTABLISHMENT

UNITED SUPERMARKET

HFC138	EHFN39	H90 DAY	PROPER USE OF UTENSILS	11/16/2016	13	HL1B
			<p>A)Dishes found wet stacked. Dishes must be air dried before they are stacked to prevent bacteria growth. B)Cutting board on food prep table is pitted and chipped. Cutting board needs to be resurfaced or replaced.</p>			
	EHFN42	H90 DAY	NON-FOOD CONTACT SURFACES	11/16/2016		
			<p>Vent in bakery and deli need to be clean. This was on your last inspection.</p>			
	EHFN45	H90 DAY	PHYSICAL FACILITIES INSTALLED	11/16/2016		
			<p>Ceiling tiles-mop room & above drink machine must be replaced w/tiles smooth, durable, nonabsorbent & easily cleanable.This item was to be completed by 5/6/16. If ceiling tiles aren't replaced before next inspection, a \$75 reinspection fee will be added.</p>			

Food Establishment Public Inspection Report**From 11/10/16 thru 11/16/16****ESTABLISHMENT****UNITED SUPERMARKET #523****5601 W AMARILLO BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1679	EHFN11	COS	PROPER DISPOSITION OF RETURNED		11/16/2016	30	HL1B
			Dented can in deli and in bakery. No marked and not separated.				
	EHFN20	H10DAY	APPROVED SEWAGE/WASTEWATER SYS		11/16/2016		
			Floor drains not clean and holding water.				
	EHFN24	H10DAY	REQUIRED RECORDS AVAILABLE		11/16/2016		
			Food manager card, establishment permits and last inspection must be posted in public view.				
	EHFN29	COS	ACCURATE THERMOMETERS PROVIDED		11/16/2016		
			Cold hold unit with no thermometer. b) Inaccurate thermometer in walk in. c) Thermometers must be located in the warmest part of cooler in an easy to see location.				
	EHFN31	H10DAY	HANDWASHING FACILITY ADEQUATE		11/16/2016		
			Splash guard needed at handsink next to food prep table.				

Food Establishment Public Inspection Report**From 11/10/16 thru 11/16/16****ESTABLISHMENT****UNITED SUPERMARKET #523**

HF1679	EHFN34	H10DAY	NO EVIDENCE OF INSECT CONTAMIN	11/16/2016	30	HL1B
			Excessive flies in kitchen.b)Fly strips hanging in kitchen.			
	EHFN36	COS	WIPING CLOTHS PROPERLY USED	11/16/2016		
			Dirty wipe cloths on food prep tables with no sanitizer on rags.			
	EHFN40	COS	SINGLE-USE ARTICLES STORAGE	11/16/2016		
			Single service items not inverted.			
	EHFN41	COS	ORIGINAL CONTAINER LABELING	11/16/2016		
			Bulk flour container not labeled.			
	EHFN43	H10DAY	ADEQUATE VENTILATION AND LIGHT	11/16/2016		
			Air ducts not clean, b)Lighting in walk in cooler when entering. Light gets brighter after minutes.			
	EHFN44	H10DAY	GARBAGE AND REFUSE DISPOSAL	11/16/2016		
			Waste grease bin not clean.			

Food Establishment Public Inspection Report**From 11/10/16 thru 11/16/16****ESTABLISHMENT****UNITED SUPERMARKET #523**

HF1679	EHFN02	COS	PROPER COLD HOLDING TEMP.	11/16/2016	30	HL1B
			Reach in refrigerator at bakery at 60 degrees F. Must hold at 41 degrees.			
	EHFN09	COS	FOOD SEPARATION AND PROTECTION	11/16/2016		
			Inside rotissori oven not clean.b)Waste grease stored in buckets in kitchen.c)Rolling waste bin stored in kitchen with no lid and touching food shelves. Blocking walk ways. c)Fly strips in kitchen. d)Food wrap not protected, box dirty.e)Shelves not clean			
	EHFN10	H10DAY	FOOD CONTACT SURFACES SANITIZE	11/16/2016		
			Pans stacked wet. b)Food particles on cleaned pans. c)Can opener and holder.d)Make table shelf,e)microwave not clean,f)Blower covers,gaskets,insides of in reach in coolers not clean.g)Heat lamp tops not clean.h)Sanitizer on prep table.l)Condensation drip			
	EHFN37	H10DAY	ENVIRONMENTAL CONTAMINATION	11/16/2016		
			Missing ceiling panels. b)Dirty air intakes and exhausts. c)Exposed insulation at oven. d)Ceilings have grease and dust buildup over food prep. e)Bakery walls have dust. f)Oven mechanical panel open.			
	EHFN42	H10DAY	NON-FOOD CONTACT SURFACES	11/16/2016		
			Walls, ceilings, floors not clean in kitchen and bakery. b)Shelves not clean. c)Dust pans not clean. d)Walk in door at bakery, e)Holes in ceiling. f)Oven mitts not clean. g)Bakery racks encrusted. h)Hole in wall, l)Backs and tops of equipment not clean.			
	EHFN45	H10DAY	PHYSICAL FACILITIES INSTALLED	11/16/2016		
			Ceiling panels in kitchen and bakery are not smooth, easy to clean or non porous.b)Floor is cracked and broken in food prep areas.c)Ceiling at rotissori oven is hanging and exposing insulation.d)Ceiling over coffee shop is not correct type. Drop ceiling.			

Food Establishment Public Inspection Report**From 11/10/16 thru 11/16/16****ESTABLISHMENT****UNITED SUPERMARKET #523**

Inspection Number	Establishment ID	Category	Violation Description	Date	Count	Level
HF1679	EHFN47	OTHER VIOLATIONS	Soda cabinet bottom not clean., b)Condiment holders dirty. c)Ceiling fans in dining room dirty. d)Bulk lid cracked. e)Splash guard needed at handsink at prep table.	11/16/2016	30	HL1B
HF298	EHFN32	H10DAY	FOOD CONTACT SURFACE CONSTRUCT	11/16/2016	15	HL1B
			Areas of meat display are not easily cleanable.			
	EHFN40	H10DAY	SINGLE-USE ARTICLES STORAGE	11/16/2016		
			Single service items on floor at back of market.			
	EHFN09	H10DAY	FOOD SEPARATION AND PROTECTION	11/16/2016		
			Mold on ice machine chute at market. b)Ceiling panels missing in market. c)Walk in shelves not clean. d)Food wrap not protected. e)Cell phone on slicer. f)Dock door open not in use and air curtain not operating.			
	EHFN10	H10DAY	FOOD CONTACT SURFACES SANITIZE	11/16/2016		
			Ice machine not clean. b)Food spills inside meat display coolers.			

Food Establishment Public Inspection Report**From 11/10/16 thru 11/16/16****ESTABLISHMENT****UNITED SUPERMARKET #523**

HF298	EHFN17	H10DAY	PROPER STORAGE OF FEED ADDITVS	11/16/2016	15	HL1B
			Condiment shelves in market not clean, and not cleanable.			
	EHFN37	H10DAY	ENVIRONMENTAL CONTAMINATION	11/16/2016		
			Attic exposed in market. b)Waste grease bin not clean, area around grease bin not clean.			
	EHFN42	H10DAY	NON-FOOD CONTACT SURFACES	11/16/2016		
			Walk in shelves not clean. b)Blower covers not clean in all coolers. c)Floor not clean. d)Rust and mold on wall in market.			
	EHFN45	H10DAY	PHYSICAL FACILITIES INSTALLED	11/16/2016		
			Coving not sealed to wall at walk in. b)Air vents not clean.			

Food Establishment Public Inspection Report

From 11/10/16 thru 11/16/16

ESTABLISHMENT

WENDYS #4103

407 23RD ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFC213	EHFN02	IN	PROPER COLD HOLDING TEMP.		11/15/2016	0	HL1B
			Raw hamburger meat holding below 39F. In Compliance.				

WENDYS #4107

4206 W INTERSTATE 40

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1233	EHFN10	COS	FOOD CONTACT SURFACES SANITIZE		11/14/2016	6	HL1B
			Fry hot hold insert bent and not easily cleanable.				
	EHFN09	COS	FOOD SEPARATION AND PROTECTION		11/14/2016		
			Single service containers not stored properly. b)Food spills touching containers. c)Tub used for single service items not clean.				

Food Establishment Public Inspection Report**From 11/10/16 thru 11/16/16**

ESTABLISHMENT

**WHATABURGER #758
6120 HOLLYWOOD RD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1038	EHFN21	H10DAY	CERTIFIED FOOD MANAGER		11/14/2016	5	HL1B
			Food manager card expired. Food manager card needed by 11-30-16.				
	EHFN10	COS	FOOD CONTACT SURFACES SANITIZE		11/14/2016		
			Green chili scoop found in dirty container. Clean container daily. Corrected on site.				