

Food Establishment Public Inspection Report

From 10/27/16 thru 11/2/16

ESTABLISHMENT

ABUELOS MEXICAN EMBASSY**3501 SW 45TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HFK73	EHFN03	IN	PROPER HOT HOLDING TEMP.		10/27/2016	0	HL1B	
			Queso holding at 139 degrees and taco meat holding at 153 degrees. In compliance.					

AMARILLO GERMAN ROASTED NUTS**401 S BUCHANAN ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HFT6977	EHFN47	COS	OTHER VIOLATIONS		10/29/2016	0	HL1B FOOD	
			Discussed sneeze guard protection and hair restraints					

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ESTABLISHMENT

ARAMARK DINING HALL

2402 4TH AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFC123	EHFN20	H90 DAY	APPROVED SEWAGE/WASTEWATER SYS		11/2/2016	4	HFOL
			20) 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.				
	EHFN28	H90 DAY	PROPER DATE MARKING		11/2/2016		
			28) date marking need on cheese in cooler				

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ESTABLISHMENT

ARAMARK-JACK B KELLY CENTER

2402 4TH AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFC206	EHFN06	H 3 DAYS	TIME AS PUBLIC HEALTH CONTROL		11/2/2016	11	HFOL
			06) Out-of-date guacamole found in cold hold. All expired food must be discarded after 7 days				
	EHFN20	H90 DAY	APPROVED SEWAGE/WASTEWATER SYS		11/2/2016		
			20) 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 foods are placed.				
	EHFN28	H10DAY	PROPER DATE MARKING		11/2/2016		
			28) Lettuce found in cold hold with out date marking. All open items must have a opening date and a discard date.				
	EHFN39	H90 DAY	PROPER USE OF UTENSILS		11/2/2016		
			39) Cutting boards have deep cuts and are stained. All cutting boards need to be sanded smooth or replaced				
	EHFN41	H90 DAY	ORIGINAL CONTAINER LABELING		11/2/2016		
			41) Bulk container found with no label. All bulk item must be clearly labeled				

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ESTABLISHMENT

ARAMARK-JACK B KELLY CENTER

HFC206

EHFN42

H 3 DAYS

NON-FOOD CONTACT SURFACES

11/2/2016

11

HFOL

42) Gaskets found dirty behind chick-fil-a. All gaskets need to be cleaned.

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**ATOMIC SPORTS
2523 BRITAIN DR**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2892	EHFN33	H10DAY	WAREWASHING FACILITY INSTALLED		10/28/2016	0	H PREOPEN
			A new hand sink is required at the upstairs bar. The current hand sink is cracked and no longer easily cleanable.				
	EHFN34	H10DAY	NO EVIDENCE OF INSECT CONTAMIN		10/28/2016		
			The north set of outer doors must be self-closing and tight fitting.				
	EHFN45	H10DAY	PHYSICAL FACILITIES INSTALLED		10/28/2016		
			All ceiling tiles in the north womens restrooms must be non-absorbent no later than Wednesday, B) North walls in walk-in cooler are deteriorating and must be replaced, C) Ceiling over main bar must be non-absorbent or a variance must be approved.				
	EHFN47	H10DAY	OTHER VIOLATIONS		10/28/2016		
			Kitchen must be fully operational no later than Wednesday. Vent hood must be properly tagged and inspected **Establishment can conditionally operate bar only. All corrections are required no later than Wednesday Nov. 3rd.				
HF2892	EHFN47	H10DAY	OTHER VIOLATIONS		11/1/2016	0	HL1B
			An extension is being granted until Nov. 15th for all listed code violations mentioned on the previous inspection. On Nov. 15th 2016 all violations must be corrected.				

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ESTABLISHMENT**ATOMIC SPORTS****BELMAR BAKERY****3325 BELL ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF626	EHFN09	H30 DAY	FOOD SEPARATION AND PROTECTION		11/1/2016	4	HL1B
			Air ducts need to be cleaned. Remove all dust and rust from ducts.b)Sanitized items in dirty bucket.c)Reach in cooler at 47 degrees F.Cos				
	EHFN42	COS	NON-FOOD CONTACT SURFACES		11/1/2016		
			Floor fans need to be cleaned frequently.				

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ESTABLISHMENT

BUTTONS & BOWS PRESCHOOL**3815 S LIPSCOMB ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFD21	EHFN35	IN	PERSONAL CLEANLINESS / EATING		10/28/2016	0	HL1B
			Hat or hairnet needed while working with food.				
	EHFN45	H90 DAY	PHYSICAL FACILITIES INSTALLED		10/28/2016		
			Ceiling tiles over Kitchen area need to be replaced with smooth easily cleanable tiles. Timeline needed.				

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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	EHFN02	IN	PROPER COLD HOLDING TEMP. Tomatoes were 41F.		10/27/2016	2	HL1B
	EHFN03	IN	PROPER HOT HOLDING TEMP. Chicken sandwich was 143F.		10/27/2016		
	EHFN32	IN	FOOD CONTACT SURFACE CONSTRUCT Smoothie machine in coffee shop needs to be cleaned and cleaning schedule made.		10/27/2016		

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ESTABLISHMENT**CHIPOTLE MEXICAN GRILL
2414 S GEORGIA ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2500	EHFN10	COS	FOOD CONTACT SURFACES SANITIZE	Food pans stacked wet.Pans must air dry before stacking. b)Reach in doors not clean c)Utensil tubs with food particles.	11/1/2016	3	HL1B

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From 10/27/16 thru 11/2/16

ESTABLISHMENT

**CONNER PLACE
2 COTTONWOOD LN**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFC324	EHFN06	H 3 DAYS	TIME AS PUBLIC HEALTH CONTROL		10/27/2016	8	HL1B
			06) All out-of-date items must be removed from refrigerator and discard				
	EHFN32	H10DAY	FOOD CONTACT SURFACE CONSTRUCT		10/27/2016		
			32) Shelf under sink need to be placed so that it is easily cleanable.				
	EHFN20	H90 DAY	APPROVED SEWAGE/WASTEWATER SYS		10/27/2016		
			20) Plumbing at prep-sink is directly plumbed to sewer line. A direct connection may not exist between the sewer system and a drain originating from equipment in which food are placed.				

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From 10/27/16 thru 11/2/16

ESTABLISHMENT**COUNTRY CLUB NURSING & REHAB****9 MEDICAL DR**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF200	EHFN09	COS	FOOD SEPARATION AND PROTECTION		11/2/2016	4	HL1B
			Ice scoop stored touching non sanitary surface.Rehang scoop.b)Inside ice machine door not clean.				
	EHFN45	H60 DAY	PHYSICAL FACILITIES INSTALLED		11/2/2016		
			Ceiling panels in dishwash room are not correct type. Must have non porous,smooth easy to clean panels.				

CRAIG NURSING**5500 SW 9TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2689	EHFN42	COS	NON-FOOD CONTACT SURFACES		11/2/2016	1	HL1B
			Floor fan not clean. Do not use until clean. b)Dishwasher has rust and top not clean.				

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**CRAIG THE
5500 SW 9TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2662	EHFN09	COS	FOOD SEPARATION AND PROTECTION		11/2/2016	6	HL1B
			Food wraps not protected. Do not remove lids.b)Rust on bottom of shelf over prep sink.c)Jacket and keys stored on clean dish rack.				
	EHFN10	COS	FOOD CONTACT SURFACES SANITIZE		11/2/2016		
			Splatter on bottom of shelf over hot hold. b)Grill top and burner plates have buildup.Clean at every shift.c)Dishes stacked wet. d)Dishes found with food particles after wash and sanitize.e)Slicer not cleaned properly.				

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ESTABLISHMENT**DOLLAR GENERAL CORP #9250****5811 S WESTERN ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF391	EHFN29	H10DAY	ACCURATE THERMOMETERS PROVIDED		11/1/2016	3	HL1B
			29) Thermometers needed in all reach in coolers to provide accurate temperatures.				
	EHFN34	H90 DAY	NO EVIDENCE OF INSECT CONTAMIN		11/1/2016		
			34) Back door should have a tight fit. Back door need a door sweep to prevent insect and pest from entering building				

ENCORE HOUSE**501 S GRANT ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT6958					10/28/2016	0	HL1B FOOD

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ESTABLISHMENT

GEORGIA MANOR NURSING HOME

2611 SW 46TH AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1898	EHFN34	H90 DAY	NO EVIDENCE OF INSECT CONTAMIN		10/27/2016	9	HL1B
			34) Back door need to self-closing to prevent pest from entering the building				
	EHFN47	H90 DAY	OTHER VIOLATIONS		10/27/2016		
			47) All kitchen equipment must be NSF certified. No house hold equipment is allowed.				
	EHFN28	H90 DAY	PROPER DATE MARKING		10/27/2016		
			28) Open original containers of food held more than 24 hours must indicate the date or day which the food shall be consumed on the premises, and a discard date.				
	EHFN30	H90 DAY	FOOD ESTABLISHMENT PERMIT		10/27/2016		
			30) Current food inspection must be posted in plan site for public to see.				
	EHFN20	H90 DAY	APPROVED SEWAGE/WASTEWATER SYS		10/27/2016		
			20) Plumbing at three cop 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 are placed				

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

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF619	EHFN45	H10DAY	PHYSICAL FACILITIES INSTALLED		11/1/2016	5	HM4
			A)trim on kitchen door needs to be replaced B)Grid on ceiling in front service area needs to be painted C)cove molding needs to be placed under 3 compartment sink				
	EHFN43	H30 DAY	ADEQUATE VENTILATION AND LIGHT		11/1/2016		
			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.				
	EHFN42	H30 DAY	NON-FOOD CONTACT SURFACES		11/1/2016		
			Prep table, cutting board needs to be resurfaced or replaced				
	EHFN46	H30 DAY	SERVICE SINK PROVIDED		11/1/2016		
			A mop sink must be available				
	EHFN47	H30 DAY	OTHER VIOLATIONS		11/1/2016		
			A)Restroom ceiling tiles and tiles above drink station must be smooth, non absorbant and easily cleanable B)Door threshold into smoker vestibule must have metal cover or be sealed C)Paneling under front counter needs to be sealed to ensure it is easily				

Food Establishment Public Inspection Report**From 10/27/16 thru 11/2/16****ESTABLISHMENT****HENKS BAR B Q**

HF619	EHFN22	IN	AUTHORIZED FOOD HANDLER	10/31/2016	8	HFOL
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All employees hdnling food must have a food handlers license.

	EHFN30	H24 HOUR	FOOD ESTABLISHMENT PERMIT	10/31/2016		
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Food establishment permit revoked due to fire damage. Items listed to be corrected by Novemeber 1, 2016, must be corrected to open food establishment.

	EHFN34	H24 HOUR	NO EVIDENCE OF INSECT CONTAMIN	10/31/2016		
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Insect contamination- excessive flies. Contact pedicide company or use food establishment approved pedicide- Apply according to label directions. Must be corrected by Nov 1.

	EHFN45	H24 HOUR	PHYSICAL FACILITIES INSTALLED	10/31/2016		
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Smoker exhaust fan must have a screen to protect from enterance of insects by Nov 1. B)Exterior door trim on kitchen door needs to be replaced. C)Ceiling in kitchen and front service counter, grid must be painted by Nov 1. D)Cove molding in kitchen must

	EHFN43	H30 DAY	ADEQUATE VENTILATION AND LIGHT	10/31/2016		
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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 by Dec 1, 2016.

	EHFN42	H30 DAY	NON-FOOD CONTACT SURFACES	10/31/2016		
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Prep table, cutting board needs to be resurfaced or replaced by Dec 1.

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HENKS BAR B Q

HF619	EHFN45	H30 DAY	PHYSICAL FACILITIES INSTALLED	10/31/2016	8	HFOL
			Restroom ceiling tiles must be smooth, durable, non absorbant and easily cleanable by Dec 1. B) Ceiling tiles above drink station must be smooth, durable, non absrobant and easily cleanable by Dec 1. C)Door threshold into smoker vestibule must have metal			
	EHFN46	H30 DAY	SERVICE SINK PROVIDED	10/31/2016		
			A mop sink must be available by Dec 1			
	EHFN47	H30 DAY	OTHER VIOLATIONS	10/31/2016		
			Exterior sewer line must have a water tight cap on sewer line by Dec 1			

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ESTABLISHMENT**HERITAGE CONVALESCENT CENTER****1009 CLYDE ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF597	EHFN10	COS	FOOD CONTACT SURFACES SANITIZE		11/2/2016	7	HL1B
			Stickers not removed completely from pans during wash.				
	EHFN09	COS	FOOD SEPARATION AND PROTECTION		11/2/2016		
			Onions not of sound condition.				
	EHFN45	COS	PHYSICAL FACILITIES INSTALLED		11/2/2016		
			Air intake dusty.				

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ESTABLISHMENT**IOWA STEAK CO
6329 S WESTERN ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2554					11/2/2016	0	HL1B
HFRM456					11/2/2016	0	HL1B
HFRM460					11/2/2016	0	HL1B

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IOWA STEAK CO

HFRM690	11/2/2016	0	HL1B
HFRM691	11/2/2016	0	HL1B
HFRM746	11/2/2016	0	HL1B

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ESTABLISHMENT**JA SNOOKERWITZ
401 S BUCHANAN ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HFT7072	EHN47	H30 DAY	OTHER VIOLATIONS		10/29/2016	0	HL1B FOOD	
			DISCUSSED ALL FOOD PRODUCTS BEING PREPARED AT EVENT. NO FOOD MADE AT HOME ALLOWED					

**JOE DADDYS
2108 PARAMOUNT BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFK56					10/27/2016	0	HL1B

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ESTABLISHMENT**KATS KITCHEN
401 S BUCHANAN ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT6987	EHFN35	COS	PERSONAL CLEANLINESS / EATING Hair restraints are needed.		10/29/2016	1	HL1B FOOD
	EHFN02	IN	PROPER COLD HOLDING TEMP. Pasta holding at 180 degrees and 179 degrees		10/29/2016		

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From 10/27/16 thru 11/2/16

ESTABLISHMENT**LEMONGRASS SUSHI & WOK****2207 S WESTERN ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2158	EHFN09	COS	FOOD SEPARATION AND PROTECTION Splatter on bottom of shelf over cooktop.		11/1/2016	5	HL1B
	EHFN29	COS	ACCURATE THERMOMETERS PROVIDED No thermometer in cold hold unit.		11/1/2016		

**LITTLE CAESARS
1900 SE 34TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2556					10/31/2016	0	HL1B

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From 10/27/16 thru 11/2/16

ESTABLISHMENT**LIVINFIT NUTRITION
4119 BUSINESS PARK DR**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2626					11/2/2016	0	HL1B

**LKN STUDIO
401 S BUCHANAN ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT7063					10/29/2016	0	HL1B FOOD

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ESTABLISHMENT

**LOBBY CAFE
1501 S COULTER ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2146	EHFN10	COS	FOOD CONTACT SURFACES SANITIZE	No sanitizer solution prepared prior to food prep.	11/2/2016	7	HL1B
	EHFN36	COS	WIPING CLOTHS PROPERLY USED	Wipe down rag on counter. Wet with no sanitizer.	11/2/2016		
	EHFN09	COS	FOOD SEPARATION AND PROTECTION	Toothpicks not stored protected. Use covered picks or keep picks protected.	11/2/2016		
	EHFN47	COS	OTHER VIOLATIONS	Used apron touch clean dish rack.	11/2/2016		

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ESTABLISHMENT

**LONG JOHN SILVERS
4615 S WESTERN ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1683					10/27/2016	0	HM4

**LUPITAS GRILL
3221 S WESTERN ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2218	EHFN09	H10DAY	FOOD SEPARATION AND PROTECTION		11/1/2016	4	HFOL

Water running from ceiling into kitchen. Kitchen closed. Food processes cannot occur in an unsanitary location. Discontinue all food processes until repairs are completed from last inspection and Health Department is contacted for a reopening inspection.

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ESTABLISHMENT

MAXWELLS MUNCHIES

12908 BELL ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFR77					10/31/2016	0	HFOL

MCDONALDS

200 23RD ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HFC287	EHFN14	H 3 DAYS	PROPER HAND WASHING / GLOVES		11/1/2016	3	HL1B	
			14) Employee observed not washing was before putting on gloves					

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ESTABLISHMENT

NORTHWEST TEXAS HEALTHCARE SYS

1501 S COULTER ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF310	EHFN09	COS	FOOD SEPARATION AND PROTECTION		11/2/2016	25	HL1B
			Foods requiring refrigeration after open found not refrigerated in dry storage.b)Food wrap not stored covered.c)Chemical stored with food equipment.d)No sanitizer used for wipe down.e)Tea nozzle not disassembled during cleaning.f)Household refrig.used.				
	EHFN10	H10DAY	FOOD CONTACT SURFACES SANITIZE		11/2/2016		
			Can opener and holder not clean.b)Dishwasher not removing all foods during wash.Second wash required.b)Slicer found with food particles.c)Food wrap boxes not clean.d)Stickers on cleaned pans.				
	EHFN11	COS	PROPER DISPOSITION OF RETURNED		11/2/2016		
			Dented cans in dry storage.Not marked or separated.				
	EHFN14	COS	PROPER HAND WASHING / GLOVES		11/2/2016		
			Employees not washing hands immediately before using gloves to work with foods.				
	EHFN17	COS	PROPER STORAGE OF FEED ADDITVS		11/2/2016		
			Bread loaves stored below hand sink., b)Food additives requiring refrigeration found not refrigerated.				

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NORTHWEST TEXAS HEALTHCARE SYS

HF310	EHFN20	H60 DAY	APPROVED SEWAGE/WASTEWATER SYS	11/2/2016	25	HL1B
			Food sink directly plumbed. Must have an air gap.b)Dishwasher leaking from backflow preventer.Floor standing water.			
	EHFN36	COS	WIPING CLOTHS PROPERLY USED	11/2/2016		
			Wiping cloths not stored in sanitizer at all locations.			
	EHFN37	H60 DAY	ENVIRONMENTAL CONTAMINATION	11/2/2016		
			Air intakes not clean.Duct work not clean.			
	EHFN40	COS	SINGLE-USE ARTICLES STORAGE	11/2/2016		
			Single service items must be inverted. All single service items must be stored protected.			
	EHFN42	H60 DAY	NON-FOOD CONTACT SURFACES	11/2/2016		
			Rust on bottom of shelf over prep table.b)Walk in door and gasket not clean at cold production.c)Floors at serve areas not clean below equipment.d)Dust on ceilings.e)Produce chiller and ice cream cooler needs to be defrosted.f)Tops of all equip.dusty.			
	EHFN44	COS	GARBAGE AND REFUSE DISPOSAL	11/2/2016		
			Waste grease bin lid open not in use. Keep lid closed.			

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NORTHWEST TEXAS HEALTHCARE SYS

HF310	EHFN45	H60 DAY	PHYSICAL FACILITIES INSTALLED	11/2/2016	25	HL1B
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Ceiling panels in pavillion kitchen are not correct type. Replace panels.Repeat

	EHFN47	H60 DAY	OTHER VIOLATIONS	11/2/2016		
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Fronts of salad coolers have food spills.

PANHANDLE SURGICAL HOSPITAL

7100 SW 9TH AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF189					11/2/2016	0	HL1B

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ESTABLISHMENT**PASTA MORE
401 S BUCHANAN ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT6349	EHFN31	H30 DAY	HANDWASHING FACILITY ADEQUATE		10/29/2016	2	HL1B FOOD
			Discussed hand station in booth				

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ESTABLISHMENT

**PIZZA HUT
110 23RD ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFC229	EHFN02	H 3 DAYS	PROPER COLD HOLDING TEMP.		11/1/2016	9	HL1B
			02) Pizza in reach in cooler and food in cold hold holding above 41 degrees. All cold holds must be 41 degree or below. Cooler is being workwd on. Cooler must be fixed by 11-1-2016				
	EHFN10	H 3 DAYS	FOOD CONTACT SURFACES SANITIZE		11/1/2016		
			10) Top of fryer has grease and dirt build-up. Top of fryer need to be cleaned.				
	EHFN29	H10DAY	ACCURATE THERMOMETERS PROVIDED		11/1/2016		
			29) Thermometers needed in walk in cooler.				
	EHFN34	H90 DAY	NO EVIDENCE OF INSECT CONTAMIN		11/1/2016		
			34) Back door has a gap across the bottom of it. Back door need a door sweep/gasket. Back door must be tight fitting to keep all rodents and insects out of store.				

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

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF2622	EHFN19	H60 DAY	APPROVED WATER SOURCE		10/27/2016	4	HL1B	
			3 compartment sink must have indirect connction, Fix by next inspection or 75\$ re-inspection fee will be charged or timeline of completion date needed.					
	EHFN35	H60 DAY	PERSONAL CLEANLINESS / EATING		10/27/2016			
			Hat or hairnets must be worn while working with food.					

**ROCKWOOD FURNITURE
11570 INTERSTATE 27**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HFR80	EHFN20	H90 DAY	APPROVED SEWAGE/WASTEWATER SYS		11/1/2016	3	HL1B	
			20) Air gap needed on 3 compartment sink to provent contamination of sink if sewage backs up.					

Food Establishment Public Inspection Report

From 10/27/16 thru 11/2/16

ESTABLISHMENT**SCHWANS HOME SERVICE #511739****10300 HIGHWAY 60**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFRM357					10/28/2016	0	HL1B

SCHWANS HOME SERVICE #519041**10300 W US HIGHWAY 60**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFRM439					10/28/2016	0	HL1B

Food Establishment Public Inspection Report

From 10/27/16 thru 11/2/16

ESTABLISHMENT

SCHWANS HOME SERVICE #519511

10300 W US HIGHWAY 60

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF363					10/28/2016	0	HL1B

Food Establishment Public Inspection Report

From 10/27/16 thru 11/2/16

ESTABLISHMENT

SCHWANS HOME SERVICE #519512

10300 W US HIGHWAY 60

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFMR412					10/28/2016	0	HL1B
HFMR412					10/28/2016	0	HL1B

Food Establishment Public Inspection Report

From 10/27/16 thru 11/2/16

ESTABLISHMENT

SCHWANS HOME SERVICE #519607**10300 HIGHWAY 60**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFRM358					10/28/2016	0	HL1B

SCHWANS HOME SERVICE #519690**10300 W US HIGHWAY 60**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFRM355					10/28/2016	0	HL1B

Food Establishment Public Inspection Report

From 10/27/16 thru 11/2/16

ESTABLISHMENT**SCHWANS HOME SERVICE INC**

10300 HIGHWAY 60

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFRM467					10/28/2016	0	HL1B

SCHWANS SALES ENTERPRISES

10300 W US HIGHWAY 60

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFR54					10/28/2016	0	HL1B

Food Establishment Public Inspection Report

From 10/27/16 thru 11/2/16

ESTABLISHMENT

SHARKYS BURRITO COMPANY

2402 4TH AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFC352	EHFN21	H10DAY	CERTIFIED FOOD MANAGER		11/2/2016	2	HL1B
21) Establishment does not have a food manager. A food manager must be obtained by 11-12-2016.							

SKIPS SALSA

2300 N WESTERN ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2893	EHFN25	H30 DAY	SPECIALIZED PROCESS COMPLIANCE		11/1/2016	0	H PREOPEN
You will need to complete a HACCP plan and submit it to our office for your operation							
	EHFN21	H30 DAY	CERTIFIED FOOD MANAGER		11/1/2016		
You will need to register as Food Manager with our office							

Food Establishment Public Inspection Report

From 10/27/16 thru 11/2/16

ESTABLISHMENT

**SONIC DRIVE IN
3600 S WASHINGTON ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF838	EHFN09	COS	FOOD SEPARATION AND PROTECTION		10/27/2016	21	HL1B
			Coffee filters not covered,b) Ice machine lid broken exposing ice.c)Condensation drip in reach in freezer above open foods,d)Vent hood not clean,e)Hole in ceiling over prep,f)Splatter over prep.g)clean equip. stored with dirty,paper goods stored open.				
	EHFN10	H10DAY	FOOD CONTACT SURFACES SANITIZE		10/27/2016		
			Ice buckets,b)ice machine inside and out,c)personal items stored on prep tables,d)utensil cup not clean,e)mixer not clean f)soda nozzles not cleaned nightly,g)hot hold units not clean.				
	EHFN18	H10DAY	PROPER IDENTIFY TOXIC SUBSTANC		10/27/2016		
			Sanitizer from dispenser is too strong above 400 ppm.Have unit adjusted. Must range between 150ppm and 400ppm ammonia.				
	EHFN20	H10DAY	APPROVED SEWAGE/WASTEWATER SYS		10/27/2016		
			Dish sink is leaking. Repair immediately.b)Sink is required to have an air gap.See handout.				
	EHFN28	COS	PROPER DATE MARKING		10/27/2016		
			One container expired hot dogs in cooler.				

Food Establishment Public Inspection Report

From 10/27/16 thru 11/2/16

ESTABLISHMENT**SONIC DRIVE IN**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF838	EHFN31	COS	HANDWASHING FACILITY ADEQUATE	10/27/2016	21	HL1B	
			Chemical stored on hand sink.				
	EHFN32	H10DAY	FOOD CONTACT SURFACE CONSTRUCT	10/27/2016			
			Reach in freezer has excessive condensation dripping from unit above foods. Repair or remove unit.				
	EHFN40	COS	SINGLE-USE ARTICLES STORAGE	10/27/2016			
			Single service items not stored protected.				
	EHFN42	H10DAY	NON-FOOD CONTACT SURFACES	10/27/2016			
			Floor to walk in cooler not sealed and not cleanable. b)Inside walk in door is rusty and or dirty.c)dust pans dirty,d)tops of all equipment dusty.				
	EHFN45	H10DAY	PHYSICAL FACILITIES INSTALLED	10/27/2016			
			light in dry storage has holes in fixture and is not a smooth surface. Reinstall light cover that came with unit.				

4320 SW 45TH AVE

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

From 10/27/16 thru 11/2/16

ESTABLISHMENT

SONIC DRIVE IN

Inspection Number	Code	Category	Section	Date	Score	Comments
HF764	EHFN09	COS	FOOD SEPARATION AND PROTECTION	10/27/2016	11	HL1B Lid removed from plastic wrap. Wrap is not protected.
	EHFN10	H10DAY	FOOD CONTACT SURFACES SANITIZE	10/27/2016		Food particles on cleaned pans.b)Rust and jagged edge in ice machine. Remove all rust and ensure a smooth easily cleanable surface.c)Sanitized items stored with non sanitized. Store separately.
	EHFN20	H10DAY	APPROVED SEWAGE/WASTEWATER SYS	10/27/2016		Soda machine drains across floor. All machines must be plumbed properly. Employees walk across this waste water at current setup.
	EHFN43	H10DAY	ADEQUATE VENTILATION AND LIGHT	10/27/2016		Air intakes, exhausts not clean.
	EHFN45	H10DAY	PHYSICAL FACILITIES INSTALLED	10/27/2016		Broken floor tiles at dishwash and at ice cream freezer.b)Floor grout is too deep at dishwash area.Ensure no grout is deep enough to prevent ease of cleaning. c)Ceiling panel out of place.

Food Establishment Public Inspection Report

From 10/27/16 thru 11/2/16

ESTABLISHMENT

**STOMPIN GROUNDS
2817 SE 34TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2657					10/27/2016	0	HL1B

Food Establishment Public Inspection Report

From 10/27/16 thru 11/2/16

ESTABLISHMENT

SUBWAY#11143-326

208 23RD ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFC273	EHFN47	H90 DAY	OTHER VIOLATIONS		11/1/2016	9	HL1B
			47A) Restroom self closing door need to be repaired so that door is able to close tightly. 47B) A covered trash can is needed in restroom.				
	EHFN32	H10DAY	FOOD CONTACT SURFACE CONSTRUCT		11/1/2016		
			32) Gasket in walk-in freezer is split. Gasket need to be repaired or replaced.				
	EHFN29	H10DAY	ACCURATE THERMOMETERS PROVIDED		11/1/2016		
			29) Thermometer needed in all coolers under sink area.				
	EHFN21	H10DAY	CERTIFIED FOOD MANAGER		11/1/2016		
			21) Facility does not have a food manager. Food manager needed by 11-09-2016				
	EHFN28	H10DAY	PROPER DATE MARKING		11/1/2016		
			28) Food in walk-in cooler was found open without date marking. All open items in cooler must have a open date and discard date.				

Food Establishment Public Inspection Report

From 10/27/16 thru 11/2/16

ESTABLISHMENT

TASCOSA DRIVE IN THEATER**1999 DUMAS DR**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF573					10/29/2016	0	HL1B

TEXAS PLUM LINE**401 S BUCHANAN ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT6997	EHFN31	H30 DAY	HANDWASHING FACILITY ADEQUATE		10/29/2016	2	HL1B FOOD
			Handwash station is needed				
	EHFN02	IN	PROPER COLD HOLDING TEMP.		10/29/2016		
			Meat holding at 150 degrees				

Food Establishment Public Inspection Report

From 10/27/16 thru 11/2/16

ESTABLISHMENT**TYLERS BARBEQUE
2014 PARAMOUNT BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1931	EHFN10	COS	FOOD CONTACT SURFACES SANITIZE Ice machine needed cleaning.		11/1/2016	3	HL1B
HFK96	EHFN03	IN	PROPER HOT HOLDING TEMP. Chopped brisket was 156F.		10/27/2016	0	HL1B

Food Establishment Public Inspection Report

From 10/27/16 thru 11/2/16

ESTABLISHMENT**WHATABURGER #114****4111 SW 45TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF422	EHFN09	COS	FOOD SEPARATION AND PROTECTION		11/1/2016	4	HL1B
			Dried spatter over food prep area.,b)Vent hood has excess grease build up.c)Gaskets to ice machines not easily cleanable and are porous. Replace gaskets.				
	EHFN31	COS	HANDWASHING FACILITY ADEQUATE		11/1/2016		
			Hand sink used for dump sink. Hand sinks are only for hand wash.				

Food Establishment Public Inspection Report

From 10/27/16 thru 11/2/16

ESTABLISHMENT

**WHATABURGER #307
2424 S GEORGIA ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF79	EHFN09	COS	FOOD SEPARATION AND PROTECTION		11/1/2016	8	HL1B
			Splatter over grills.b)Computer monitors over prep are not clean. c)Food wrap box not clean, not cleanable.				
	EHFN10	COS	FOOD CONTACT SURFACES SANITIZE		11/1/2016		
			Steamer water not changed daily. b)Tea stirrer stored on unclean surface.c)Bread racks not clean.				
	EHFN32	COS	FOOD CONTACT SURFACE CONSTRUCT		11/1/2016		
			Grill at front has holes exposing hard to clean parts of grill. Repair as designed.b)Lid to ice cream broken. c)Gaskets are not sealed on ends. Must use food grade gaskets.				