

Food Establishment Public Inspection Report

From 9/8/16 thru 9/14/16

ESTABLISHMENT**3DS CATERING
3301 SE 10TH AVE**

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|----------|----------------|-------------|-------------|----------|-----------------|----------|-----------------|
| HFT6752 | | | | | 9/10/2016 | 0 | HL1B FOOD |

**575 PIZZERIA
3301 SE 10TH AVE**

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|----------|----------------|-------------|---|----------|-----------------|----------|-----------------|
| HFT6747 | EHFN34 | H10DAY | NO EVIDENCE OF INSECT CONTAMIN Fly control needed. | | 9/10/2016 | 1 | HL1B FOOD |

Food Establishment Public Inspection Report

From 9/8/16 thru 9/14/16

ESTABLISHMENT

**7UP SNAPPLE
1004 S POLK ST**

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|-----------------|-----------------------|--------------------|--------------------|-----------------|------------------------|-----------------|------------------------|
| HFT6621 | | | | | 9/8/2016 | 0 | HL1B FOOD |

**7UP/SNAPPLE
3301 SE 10TH AVE**

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|-----------------|-----------------------|--------------------|--------------------|-----------------|------------------------|-----------------|------------------------|
| HFT6744 | | | | | 9/10/2016 | 0 | HL1B FOOD |

Food Establishment Public Inspection Report

From 9/8/16 thru 9/14/16

ESTABLISHMENT**ACCESS COMMUNITY CREDIT UNION**

1004 S POLK ST

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|----------|----------------|-------------|-------------|----------|-----------------|----------|-----------------|
| HFT6670 | | | | | 9/8/2016 | 0 | HL1B FOOD |

AFFILIATED FOOD SERVICE

1004 S POLK ST

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|----------|----------------|-------------|---|----------|-----------------|----------|-----------------|
| HFT6677 | EHFNO3 | IN | PROPER HOT HOLDING TEMP. Tripp holding at 140F | | 9/8/2016 | 0 | HL1B FOOD |

Food Establishment Public Inspection Report

From 9/8/16 thru 9/14/16

ESTABLISHMENT**AGTEXAS FARM CREDIT SERVICES**

1004 S POLK ST

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|----------|----------------|-------------|-------------|----------|-----------------|----------|-----------------|
| HFT6674 | | | | | 9/8/2016 | 0 | HL1B FOOD |

AMARILLO MONTESSORI ACADEMY

1004 S POLK ST

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|----------|----------------|-------------|-------------|----------|-----------------|----------|-----------------|
| HFT6668 | | | | | 9/8/2016 | 0 | HL1B FOOD |

Food Establishment Public Inspection Report

From 9/8/16 thru 9/14/16

ESTABLISHMENT

AMARILLO NATIONAL BANK

1004 S POLK ST

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|----------|----------------|-------------|--|----------|-----------------|----------|-----------------|
| HFT6669 | EHFN03 | IN | PROPER HOT HOLDING TEMP. Brisket holding at 145F. | | 9/8/2016 | 0 | HL1B FOOD |

ATMOS ENERGY

1004 S POLK ST

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|----------|----------------|-------------|---|----------|-----------------|----------|-----------------|
| HFT6676 | EHFN27 | COS | PROPER COOLING METHODS Reachin cooler holding at 48F. Must be 41F or below. Turned cooler unit colder. | | 9/8/2016 | 2 | HL1B FOOD |

Food Establishment Public Inspection Report

From 9/8/16 thru 9/14/16

ESTABLISHMENT**BC STUDIO & NUTRITION
4205 RIDGECREST CIR**

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|-----------------|-----------------------|--------------------|---|-----------------|------------------------|-----------------|------------------------|
| HF2873 | EHFN21 | H45 DAY | CERTIFIED FOOD MANAGER Food manager card needed. | | 9/9/2016 | 0 | H PREOPEN |
| | EHFN22 | H45 DAY | AUTHORIZED FOOD HANDLER Food handlers card needed. | | 9/9/2016 | | |

Food Establishment Public Inspection Report

From 9/8/16 thru 9/14/16

ESTABLISHMENT

**BELL HELICOPTER
1004 S POLK ST**

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|-----------------|-----------------------|--------------------|--|-----------------|------------------------|-----------------|------------------------|
| HFT6671 | | | | | 9/12/2016 | 0 | HL1B FOOD |
| HFT6714 | EHFN03 | IN | PROPER HOT HOLDING TEMP. Brisket 175F | | 9/8/2016 | 0 | HL1B FOOD |

Food Establishment Public Inspection Report

From 9/8/16 thru 9/14/16

ESTABLISHMENT**BEVANDA LLC
4800 BELL ST**

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|-----------------|-----------------------|--------------------|--------------------|-----------------|------------------------|-----------------|------------------------|
| HFT6707 | | | | | 9/10/2016 | 0 | HL1B FOOD |

**BOYDS EQUIPMENT
1004 S POLK ST**

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|-----------------|-----------------------|--------------------|--------------------|-----------------|------------------------|-----------------|------------------------|
| HFT6663 | | | | | 9/8/2016 | 0 | HL1B FOOD |

Food Establishment Public Inspection Report

From 9/8/16 thru 9/14/16

ESTABLISHMENT

BUBBA JAX CUSTOM BBQ PITS

1004 S POLK ST

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|----------|----------------|-------------|--|----------|-----------------|----------|-----------------|
| HFT6662 | EHFN03 | IN | PROPER HOT HOLDING TEMP. Brisket holding at 174F. | | 9/8/2016 | 0 | HL1B FOOD |

BUDWEISER

1004 S POLK ST

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|----------|----------------|-------------|---|----------|-----------------|----------|-----------------|
| HFT6660 | EHFN47 | COS | OTHER VIOLATIONS Supplies need to be stored up off the ground at least 6 in. | | 9/8/2016 | 1 | HL1B FOOD |

Food Establishment Public Inspection Report

From 9/8/16 thru 9/14/16

ESTABLISHMENT

BUSHLAND HIGH SCHOOL BOOSTER C**1201 S FM 2381**

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|----------|----------------|-------------|--|----------|-----------------|----------|-----------------|
| HFP24 | EHFN47 | IN | OTHER VIOLATIONS | | 9/9/2016 | 2 | HL1B |
| | | | Discussed proper hair restraints, discussed utensils in food productfor hot hold food. | | | | |
| | EHFN22 | H45 DAY | AUTHORIZED FOOD HANDLER | | 9/9/2016 | | |
| | | | All food workers must have food handler cert card by OCT 7, 2016. | | | | |

Food Establishment Public Inspection Report

From 9/8/16 thru 9/14/16

ESTABLISHMENT**CAVINESS BEEF PACKERS****1004 S POLK ST**

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|----------|----------------|-------------|---|----------|-----------------|----------|-----------------|
| HFT6664 | EHFN47 | COS | OTHER VIOLATIONS | | 9/8/2016 | 2 | HL1B FOOD |
| | | | Label and separate all food for personal consumption. | | | | |
| | EHFN35 | COS | PERSONAL CLEANLINESS / EATING | | 9/8/2016 | | |
| | | | All personal drinks must have a lid and straw or be stored outside booth. | | | | |

CENTER CITY OF AMARILLO**1004 S POLK ST**

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|----------|----------------|-------------|-------------|----------|-----------------|----------|-----------------|
| HFT6723 | | | | | 9/8/2016 | 0 | HL1B FOOD |

Food Establishment Public Inspection Report

From 9/8/16 thru 9/14/16

ESTABLISHMENT

**CHICK-FIL-A
4800 BELL ST**

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|----------|----------------|-------------|-------------|----------|-----------------|----------|-----------------|
| HFT6739 | | | | | 9/10/2016 | 0 | HL1B FOOD |

**CNS PANTEX
1004 S POLK ST**

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|----------|----------------|-------------|--------------------------------|--|-----------------|----------|-----------------|
| HFT6615 | EHFN18 | COS | PROPER IDENTIFY TOXIC SUBSTANC | Chlorine found over 200ppm. Reduce chlorine ppm or use clorox wipes. | 9/8/2016 | 3 | HL1B FOOD |

Food Establishment Public Inspection Report

From 9/8/16 thru 9/14/16

ESTABLISHMENT**DFB INSURANCE GROUP**

1004 S POLK ST

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|----------|----------------|-------------|-------------|----------|-----------------|----------|-----------------|
| HFT6724 | | | | | 9/8/2016 | 0 | HL1B FOOD |

DOCUMENT SHREDDING & STORAGE

1004 S POLK ST

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|----------|----------------|-------------|-------------|----------|-----------------|----------|-----------------|
| HFT6661 | | | | | 9/8/2016 | 0 | HL1B FOOD |

Food Establishment Public Inspection Report

From 9/8/16 thru 9/14/16

ESTABLISHMENT**DOWNTOWN LIONS CLUB**

1004 S POLK ST

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|----------|----------------|-------------|-------------|----------|-----------------|----------|-----------------|
| HFT6675 | | | | | 9/8/2016 | 0 | HL1B FOOD |

DYERS BAR B QUE

1004 S POLK ST

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|----------|----------------|-------------|-------------|----------|-----------------|----------|-----------------|
| HFT6718 | | | | | 9/8/2016 | 0 | HL1B FOOD |

Food Establishment Public Inspection Report

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ESTABLISHMENT**DYERS BAR B QUE INC
3301 SE 10TH AVE**

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|----------|----------------|-------------|-------------|----------|-----------------|----------|-----------------|
| HFT6742 | | | | | 9/10/2016 | 0 | HL1B FOOD |

**EASTRIDGE ELEMENTARY
1314 EVERGREEN ST**

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type | |
|----------|----------------|-------------|---|----------|-----------------|----------|-----------------|--|
| HF673 | EHFN46 | H60 DAY | SERVICE SINK PROVIDED | | 9/9/2016 | 1 | HL1B | |
| | | | Restroom door needs a self-closing door hinge | | | | | |

Food Establishment Public Inspection Report

From 9/8/16 thru 9/14/16

ESTABLISHMENT**EDUCATION CREDIT UNION**

1004 S POLK ST

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|----------|----------------|-------------|-------------|----------|-----------------|----------|-----------------|
| HFT6649 | | | | | 9/8/2016 | 0 | HL1B FOOD |

ENTRANIA SPRINGS RANCH

1004 S POLK ST

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|----------|----------------|-------------|-------------|----------|-----------------|----------|-----------------|
| HFT6648 | | | | | 9/8/2016 | 0 | HL1B FOOD |

Food Establishment Public Inspection Report

From 9/8/16 thru 9/14/16

ESTABLISHMENT**EXCEL MACHINERY
1004 S POLK ST**

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|-----------------|-----------------------|--------------------|--------------------|-----------------|------------------------|-----------------|------------------------|
| HFT6654 | | | | | 9/8/2016 | 0 | HL1B FOOD |

**FIRST CAPITAL BANK OF TEXAS
1004 S POLK ST**

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|-----------------|-----------------------|--------------------|--------------------|-----------------|------------------------|-----------------|------------------------|
| HFT6667 | | | | | 9/8/2016 | 0 | HL1B FOOD |

Food Establishment Public Inspection Report

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ESTABLISHMENT**FIRST CHRISTIAN CHURCH**

1004 S POLK ST

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|----------|----------------|-------------|-------------|----------|-----------------|----------|-----------------|
| HFT6655 | | | | | 9/8/2016 | 0 | HL1B FOOD |

FIRST UNITED BANK

1004 S POLK ST

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|----------|----------------|-------------|-------------|----------|-----------------|----------|-----------------|
| HFT6725 | | | | | 9/8/2016 | 0 | HL1B FOOD |

Food Establishment Public Inspection Report

From 9/8/16 thru 9/14/16

ESTABLISHMENT**FOREST HILL ELEMENTARY
3515 E AMARILLO BLVD**

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|----------|----------------|-------------|--|----------|-----------------|----------|-----------------|
| HF668 | EHFN45 | H60 DAY | PHYSICAL FACILITIES INSTALLED | | 9/9/2016 | 1 | HL1B |
| | | | Chemical room has a roof leak that needs to be repaired. | | | | |
| | EHFN03 | IN | PROPER HOT HOLDING TEMP. | | 9/9/2016 | | |
| | | | Chicken patties holding at 168F. In compliance. | | | | |

**GARYS HEATING & AIR
1004 S POLK ST**

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|----------|----------------|-------------|-------------|----------|-----------------|----------|-----------------|
| HFT6652 | | | | | 9/8/2016 | 0 | HL1B FOOD |

Food Establishment Public Inspection Report

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ESTABLISHMENT

GEORGE DISTRIBUTORS

1004 S POLK ST

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|-----------------|-----------------------|--------------------|--------------------|-----------------|------------------------|-----------------|------------------------|
| HFT6624 | | | | | 9/8/2016 | 0 | HL1B FOOD |
| HFT6653 | | | | | 9/8/2016 | 0 | HL1B FOOD |

Food Establishment Public Inspection Report

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ESTABLISHMENT

**GLAZERS
1004 S POLK ST**

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|-----------------|-----------------------|--------------------|--------------------|-----------------|------------------------|-----------------|------------------------|
| HFT6625 | | | | | 9/8/2016 | 0 | HL1B FOOD |

Food Establishment Public Inspection Report

From 9/8/16 thru 9/14/16

ESTABLISHMENT

**GLENWOOD ELEMENTARY
2409 S HOUSTON ST**

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|----------|----------------|-------------|---|----------|-----------------|----------|-----------------|
| HF655 | EHFN19 | H90 DAY | APPROVED WATER SOURCE | | 9/12/2016 | 4 | HL1B |
| | | | Prep sink still has direct conncection, must have indirect connection. Repeat violation. Reinspection fee of \$75 will be charged if not fixed by next inspection or timeline of when the sink will be fixed is needed. | | | | |
| | EHFN45 | H90 DAY | PHYSICAL FACILITIES INSTALLED | | 9/12/2016 | | |
| | | | Ceiling tiles need to be replaced with smooth easy cleanbale, non-absorbent tiles. Repeat violation. Reinspection fee of \$75 will be charged if not replaced by next inpsection or timeline of when they are going to be replaced is needed. | | | | |
| | EHFN32 | IN | FOOD CONTACT SURFACE CONSTRUCT | | 9/12/2016 | | |
| | | | All food contact surfaces are clean and well maintained. | | | | |

Food Establishment Public Inspection Report

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ESTABLISHMENT

**H&H PRINTWEAR
1004 S POLK ST**

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|-----------------|-----------------------|--------------------|---|-----------------|------------------------|-----------------|------------------------|
| HFT6726 | EHFNO3 | IN | PROPER HOT HOLDING TEMP. Brisket 190F. | | 9/8/2016 | 0 | HL1B FOOD |

**HAPPY STATE BANK
1004 S POLK ST**

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|-----------------|-----------------------|--------------------|--------------------|-----------------|------------------------|-----------------|------------------------|
| HFT6656 | | | | | 9/8/2016 | 0 | HL1B FOOD |

Food Establishment Public Inspection Report

From 9/8/16 thru 9/14/16

ESTABLISHMENT**HERRING BANK
1004 S POLK ST**

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type | |
|-----------------|-----------------------|--------------------|---|-----------------|------------------------|-----------------|------------------------|--|
| HFT6727 | EHFN35 | COS | PERSONAL CLEANLINESS / EATING | | 9/8/2016 | 1 | HL1B FOOD | |
| | | | All employees must wear a hair restraint while working with food. | | | | | |

Food Establishment Public Inspection Report

From 9/8/16 thru 9/14/16

ESTABLISHMENT

HILLSIDE HEIGHTS REHAB SUITES

6650 S SONCY RD

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|----------|----------------|-------------|---|----------|-----------------|----------|-----------------|
| HF2421 | EHFN43 | IN | ADEQUATE VENTILATION AND LIGHT | | 9/8/2016 | 8 | HL1B |
| | | | Corrected. | | | | |
| | EHFN32 | COS | FOOD CONTACT SURFACE CONSTRUCT | | 9/8/2016 | | |
| | | | A) Corrected B) Several clean dishes found with food debris still on them. C) Several utensils were found with chipped or broken handles and must be replaced. | | | | |
| | EHFN02 | COS | PROPER COLD HOLDING TEMP. | | 9/8/2016 | | |
| | | | Shelled eggs were sitting on counter at room temperature. Eggs must be maintained below 45 degrees ambient air temperature. | | | | |
| | EHFN18 | H10DAY | PROPER IDENTIFY TOXIC SUBSTANC | | 9/8/2016 | | |
| | | | A) Sanitizer dispenser found dispensing over 400ppm. B) Dish washing machine found sanitizing over 200ppm. Both must be adjusted to appropriate levels. | | | | |
| | EHFN21 | IN | CERTIFIED FOOD MANAGER | | 9/8/2016 | | |
| | | | Corrected. | | | | |

Food Establishment Public Inspection Report

From 9/8/16 thru 9/14/16

ESTABLISHMENT

Food Establishment Public Inspection Report

From 9/8/16 thru 9/14/16

ESTABLISHMENT

HOOTERS

8101 W INTERSTATE 40

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|----------|----------------|-------------|--|----------|-----------------|----------|-----------------|
| HF2620 | EHFN18 | COS | PROPER IDENTIFY TOXIC SUBSTANC | | 9/12/2016 | 12 | HL1B |
| | | | A) Chemicals found being stored with food products. Store all chemicals away from food and food contact surfaces. | | | | |
| | EHFN19 | H10DAY | APPROVED WATER SOURCE | | 9/12/2016 | | |
| | | | A) Hand sink drain is not draining properly and must be fully repaired with the appropriate permits within 10 days. (REPEAT) | | | | |
| | EHFN02 | COS | PROPER COLD HOLDING TEMP. | | 9/12/2016 | | |
| | | | A) All TCS items found being held at 46 degrees on make table. All TCS items must be kept below 41 degrees at all times. (REPEAT) | | | | |
| | EHFN31 | H10DAY | HANDWASHING FACILITY ADEQUATE | | 9/12/2016 | | |
| | | | A) Hot water must be available to all hand sinks at all times. Hand sink at server station is without hot water. (REPEAT) B) Hand sink in dish area found being used for other purposes than hand washing. | | | | |
| | EHFN34 | H24 HOUR | NO EVIDENCE OF INSECT CONTAMIN | | 9/12/2016 | | |
| | | | A) Establishment roof has been damaged and is leaking water in several locations (REPEAT). A roofing permit must be pulled within 24 hours or Food Establishment permit will be suspended. Once permit is obtained, roof must be fully repaired within 10 days | | | | |

Food Establishment Public Inspection Report

From 9/8/16 thru 9/14/16

ESTABLISHMENT

HOOTERS

| | | | | | | |
|--------|--------|----|------------------|-----------|----|------|
| HF2620 | EHFN47 | IN | OTHER VIOLATIONS | 9/12/2016 | 12 | HL1B |
|--------|--------|----|------------------|-----------|----|------|

A \$50 reinspection fee must be paid for all repeat violations by 4:30pm on 9-12-16.

**HOOTS PUB
2424 HOBBS RD**

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|-----------------|-----------------------|--------------------|--------------------|-----------------|------------------------|-----------------|------------------------|
|-----------------|-----------------------|--------------------|--------------------|-----------------|------------------------|-----------------|------------------------|

| | | | | | | |
|--------|--------|--------|------------------|----------|---|------|
| HF2745 | EHFN47 | H10DAY | OTHER VIOLATIONS | 9/9/2016 | 3 | HFOL |
|--------|--------|--------|------------------|----------|---|------|

Restroom doors must be selclosing tight fitting.
 HANDICAP DOOR MUST LATCH, OTHER DOORS CLOSE COMPLETELY 10 DAYS.
 WORKING ON NEW PREP SINK AND BAR AREA.
 OUTSIDE GATE EMERGENCY EXIT GATE DRAGS REPAIR GATE

| | | | |
|--------|---------|-------------------------|----------|
| EHFN22 | H30 DAY | AUTHORIZED FOOD HANDLER | 9/9/2016 |
|--------|---------|-------------------------|----------|

All food service workers must have cer food handler card required by Oct 1, 2016.

Food Establishment Public Inspection Report

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ESTABLISHMENT**J LEE MILLIGAN
1004 S POLK ST**

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type | |
|----------|----------------|-------------|--|----------|-----------------|----------|-----------------|--|
| HFT6657 | EHFN47 | COS | OTHER VIOLATIONS | | 9/8/2016 | 1 | HL1B FOOD | |
| | | | Label and separate all personal food and beverage items. | | | | | |

**JOES CATERING
3301 SE 10TH AVE**

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|----------|----------------|-------------|-------------|----------|-----------------|----------|-----------------|
| HFT6753 | | | | | 9/10/2016 | 0 | HL1B FOOD |

Food Establishment Public Inspection Report

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ESTABLISHMENT**KAMR/KCIT/KPCN
1004 S POLK ST**

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|----------|----------------|-------------|--|----------|-----------------|----------|-----------------|
| HFT6629 | EHFN47 | COS | OTHER VIOLATIONS | | 9/8/2016 | 1 | HL1B FOOD |
| | | | Supplies needed to be up off the ground at least 6 in. | | | | |

**KFDA NEWS CHANNEL 10
1004 S POLK ST**

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|----------|----------------|-------------|-------------|----------|-----------------|----------|-----------------|
| HFT6638 | | | | | 9/8/2016 | 0 | HL1B FOOD |

Food Establishment Public Inspection Report

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ESTABLISHMENT

KGNC AM/FM & THE EAGLE**1004 S POLK ST**

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|-----------------|-----------------------|--------------------|---|-----------------|------------------------|-----------------|------------------------|
| HFT6642 | EHFN47 | COS | OTHER VIOLATIONS | | 9/8/2016 | 4 | HL1B FOOD |
| | | | All personal items must be labeled and kept seperate. | | | | |
| | EHFN35 | COS | PERSONAL CLEANLINESS / EATING | | 9/8/2016 | | |
| | | | All food service workers must wear a hair restraint. | | | | |
| | EHFN31 | H 2 HOUR | HANDWASHING FACILITY ADEQUATE | | 9/8/2016 | | |
| | | | A handwashing facility with hand soap and paper towels must be provided in booth. | | | | |

Food Establishment Public Inspection Report

From 9/8/16 thru 9/14/16

ESTABLISHMENT**KIDS CAFE KITCHEN CATERING****2199 SE 8TH AVE**

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|----------|----------------|-------------|--|----------|-----------------|----------|-----------------|
| HFK140 | EHFNO2 | IN | PROPER COLD HOLDING TEMP. Diced peaches holding at 41F. In compliance. | | 9/9/2016 | 0 | HL1B |
| | EHFNO3 | IN | PROPER HOT HOLDING TEMP. Chicken alfredo holding at 190F. In compliance | | 9/9/2016 | | |

LA FIESTA GRANDE**3301 SE 10TH AVE**

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|----------|----------------|-------------|--|----------|-----------------|----------|-----------------|
| HFT6746 | EHFNO3 | COS | PROPER HOT HOLDING TEMP. Grilled Quesadillas found at 124F. | | 9/10/2016 | 3 | HL1B FOOD |

Food Establishment Public Inspection Report

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ESTABLISHMENT

LANDERGIN ELEMENTARY**3209 S TAYLOR ST**

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|----------|----------------|-------------|--|----------|-----------------|----------|-----------------|
| HF679 | EHFN22 | IN | AUTHORIZED FOOD HANDLER | | 9/8/2016 | 1 | HL1B |
| | | | Food handler cards obtained. | | | | |
| | EHFN45 | H60 DAY | PHYSICAL FACILITIES INSTALLED | | 9/8/2016 | | |
| | | | Tiles in dry storage area need to be replaced. Open duct work cannot be exposed. | | | | |

MARTINEZ SAUSAGE ON A STICK**4800 BELL ST**

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|----------|----------------|-------------|-------------|----------|-----------------|----------|-----------------|
| HFT6701 | | | | | 9/10/2016 | 0 | HL1B FOOD |

Food Establishment Public Inspection Report

From 9/8/16 thru 9/14/16

ESTABLISHMENT**MULTIPLE SYSTEMS****1004 S POLK ST**

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|----------|----------------|-------------|-------------|----------|-----------------|----------|-----------------|
| HFT6646 | | | | | 9/8/2016 | 0 | HL1B FOOD |

NUSTAR ENERGY**1004 S POLK ST**

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|----------|----------------|-------------|-------------|----------|-----------------|----------|-----------------|
| HFT6639 | | | | | 9/8/2016 | 0 | HL1B FOOD |

Food Establishment Public Inspection Report

From 9/8/16 thru 9/14/16

ESTABLISHMENT**NWTHS
1004 S POLK ST**

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|-----------------|-----------------------|--------------------|--------------------|-----------------|------------------------|-----------------|------------------------|
| HFT6647 | | | | | 9/8/2016 | 0 | HL1B FOOD |

**OPPORTUNITY SCHOOL
1525 N GRAND ST**

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|-----------------|-----------------------|--------------------|--------------------|-----------------|------------------------|-----------------|------------------------|
| HFD42 | | | | | 9/9/2016 | 0 | HL1B |

Food Establishment Public Inspection Report

From 9/8/16 thru 9/14/16

ESTABLISHMENT

OUTBACK STEAKHOUSE 7101 W INTERSTATE 40

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|----------|----------------|-------------|--|----------|-----------------|----------|-----------------|
| HF2647 | EHFN46 | IN | SERVICE SINK PROVIDED | | 9/14/2016 | 14 | HFOL |
| | | | A) Corrected. | | | | |
| | EHFN47 | IN | OTHER VIOLATIONS | | 9/14/2016 | | |
| | | | A) If any repeat violations are seen again a \$50 reinspeciton fee will be charged. | | | | |
| | EHFN31 | H 3 DAYS | HANDWASHING FACILITY ADEQUATE | | 9/14/2016 | | |
| | | | A) Corrected B) Hand sink must have a splash guard intalled on it to protect clean dishes from contamination. (REPEAT) | | | | |
| | EHFN32 | H 3 DAYS | FOOD CONTACT SURFACE CONSTRUCT | | 9/14/2016 | | |
| | | | A) Large mechanical mixer found leaking oil into food products. Mixer must may not be used until repaired. | | | | |
| | EHFN37 | H 3 DAYS | ENVIRONMENTAL CONTAMINATION | | 9/14/2016 | | |
| | | | A) Tea bins must have lids on them at all times. (REPEAT) B) Corrected C) Make table has a condensate leak and must be corrected within 3 days.(REPEAT). | | | | |

Food Establishment Public Inspection Report

From 9/8/16 thru 9/14/16

ESTABLISHMENT

OUTBACK STEAKHOUSE

| | | | | | | |
|--------|--------|----------|--|-----------|----|------|
| HF2647 | EHFN42 | H 3 DAYS | NON-FOOD CONTACT SURFACES | 9/14/2016 | 14 | HFOL |
| | | | A) Clean out walk in freezer (REPEAT). B) Clean all shelving in dry storage, C) Clean all FRP throughout the kitchen. | | | |
| | EHFN43 | H 3 DAYS | ADEQUATE VENTILATION AND LIGHT | 9/14/2016 | | |
| | | | A) Light shields must be fixed in the kitchen within 3 days. B) Exposed light bulbs over the bar must be shatter resistant by next inspection. | | | |
| | EHFN10 | H 3 DAYS | FOOD CONTACT SURFACES SANITIZE | 9/14/2016 | | |
| | | | A) Several clean dishes found with food debris still on them (REPEAT) B) Clean out all coolers (REPEAT) | | | |
| | EHFN02 | COS | PROPER COLD HOLDING TEMP. | 9/14/2016 | | |
| | | | A) Ribs thawing on counter at 47 degrees. Ribs must be held below 41 degrees at all times. | | | |

Food Establishment Public Inspection Report

From 9/8/16 thru 9/14/16

ESTABLISHMENT

**OWENS CORNING
1004 S POLK ST**

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|----------|----------------|-------------|---|----------|-----------------|----------|-----------------|
| HFT6720 | EHFN02 | COS | PROPER COLD HOLDING TEMP. | | 9/8/2016 | 6 | HL1B FOOD |
| | | | Sausage being held at 54 degrees and must be kept at 41 degree or lower at all times. Move to refrigerated trailer. | | | | |
| | EHFN31 | H 2 HOUR | HANDWASHING FACILITY ADEQUATE | | 9/8/2016 | | |
| | | | Handwashing station with soap and paper towels must be present in booth. | | | | |
| | EHFN47 | COS | OTHER VIOLATIONS | | 9/8/2016 | | |
| | | | Label and seperate all personal items. | | | | |

Food Establishment Public Inspection Report

From 9/8/16 thru 9/14/16

ESTABLISHMENT**PANHANDLE RESTAURANT GROUP**

1004 S POLK ST

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|----------|----------------|-------------|-------------|----------|-----------------|----------|-----------------|
| HFT6645 | | | | | 9/8/2016 | 0 | HL1B FOOD |

PESCARAZ

3301 SE 10TH AVE

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|----------|----------------|-------------|-------------|----------|-----------------|----------|-----------------|
| HFT6750 | | | | | 9/10/2016 | 0 | HL1B FOOD |

Food Establishment Public Inspection Report

From 9/8/16 thru 9/14/16

ESTABLISHMENT

**PIC N SAVE
3301 E AMARILLO BLVD**

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|----------|----------------|-------------|--|----------|-----------------|----------|-----------------|
| HF1100 | EHFN10 | COS | FOOD CONTACT SURFACES SANITIZE | | 9/9/2016 | 8 | HL1B |
| | | | a)Soda nozzles needed to be cleaned. b)Inside of cabinets needed to be cleaned. | | | | |
| | EHFN24 | COS | REQUIRED RECORDS AVAILABLE | | 9/9/2016 | | |
| | | | All foods sold must be labeled with with food common name, ingredients, common allergens, and weight/quantity. Foods that are not packaged for individual sale must be sold in the original container not seperated. | | | | |
| | EHFN06 | COS | TIME AS PUBLIC HEALTH CONTROL | | 9/9/2016 | | |
| | | | Cans found on shelf for sale past the expiration date. Cans must be removed and not sold. | | | | |

Food Establishment Public Inspection Report

From 9/8/16 thru 9/14/16

ESTABLISHMENT

**PLAINS DAIRY
1004 S POLK ST**

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|----------|----------------|-------------|-------------|----------|-----------------|----------|-----------------|
| HFT6618 | | | | | 9/8/2016 | 0 | HL1B FOOD |

**PRIME KITCHEN
4800 BELL ST**

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|----------|----------------|-------------|-------------|----------|-----------------|----------|-----------------|
| HFT6716 | | | | | 9/10/2016 | 0 | HL1B FOOD |

Food Establishment Public Inspection Report

From 9/8/16 thru 9/14/16

ESTABLISHMENT

**RABERN RENTALS
1004 S POLK ST**

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|----------|----------------|-------------|-------------|----------|-----------------|----------|-----------------|
| HFT6641 | | | | | 9/8/2016 | 0 | HL1B FOOD |

RAHMAN RAKHSHANDA & MARCUS 2501 S WASHINGTON ST

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|--|----------------|-------------|---------------------------|----------|-----------------|----------|-----------------|
| HFT6346 | EHFN30 | H 3 DAYS | FOOD ESTABLISHMENT PERMIT | | 9/10/2016 | 2 | HL1B FOOD |
| You will need to come and get a permit for event monday 9-12 | | | | | | | |

Food Establishment Public Inspection Report

From 9/8/16 thru 9/14/16

ESTABLISHMENT

**REBATH OF AMARILLO
1004 S POLK ST**

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|-----------------|-----------------------|--------------------|--|-----------------|------------------------|-----------------|------------------------|
| HFT6640 | EHFN03 | IN | PROPER HOT HOLDING TEMP. Brisket holding at 162F. | | 9/8/2016 | 0 | HL1B FOOD |

Food Establishment Public Inspection Report

From 9/8/16 thru 9/14/16

ESTABLISHMENT**REED BEVERAGE
1004 S POLK ST**

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|-----------------|-----------------------|--------------------|--|-----------------|------------------------|-----------------|------------------------|
| HFT6626 | | | | | 9/8/2016 | 0 | HL1B FOOD |
| HFT6630 | EHFN02 | COS | PROPER COLD HOLDING TEMP. | | 9/8/2016 | 3 | HL1B FOOD |
| | | | Chicken & Shrimp being held at 65 degrees. Both were moved to freezer. | | | | |

Food Establishment Public Inspection Report

From 9/8/16 thru 9/14/16

ESTABLISHMENT**RODFATHERS RV & AUTO BODY SHOP**

1004 S POLK ST

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|----------|----------------|-------------|-------------|----------|-----------------|----------|-----------------|
| HFT6619 | | | | | 9/8/2016 | 0 | HL1B FOOD |

ROYAL ARCHITECTURAL PRODUCTS

1004 S POLK ST

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|----------|----------------|-------------|-------------|----------|-----------------|----------|-----------------|
| HFT6632 | | | | | 9/8/2016 | 0 | HL1B FOOD |

Food Establishment Public Inspection Report

From 9/8/16 thru 9/14/16

ESTABLISHMENT**SAINT STEPHEN UMC
4800 BELL ST**

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|----------|----------------|-------------|-------------|----------|-----------------|----------|-----------------|
| HFT6738 | | | | | 9/10/2016 | 0 | HL1B FOOD |

**SAN JACINTO CHRISTIAN ACADEMY
4800 BELL ST**

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type | |
|----------|----------------|-------------|---|----------|-----------------|----------|-----------------|--|
| HFT6740 | EHFN45 | COS | PHYSICAL FACILITIES INSTALLED | | 9/10/2016 | 1 | HL1B FOOD | |
| | | | Open top grills not approved for outdoor service. Covered grills obtained | | | | | |

Food Establishment Public Inspection Report

From 9/8/16 thru 9/14/16

ESTABLISHMENT**SCARBOROUGH SPECIALTIES**

1004 S POLK ST

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|----------|----------------|-------------|-------------|----------|-----------------|----------|-----------------|
| HFT6717 | | | | | 9/8/2016 | 0 | HL1B FOOD |

SMITH HAMILTON

1004 S POLK ST

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|----------|----------------|-------------|--|----------|-----------------|----------|-----------------|
| HFT6634 | EHFNO3 | IN | PROPER HOT HOLDING TEMP. Brisket 160F | | 9/8/2016 | 0 | HL1B FOOD |

Food Establishment Public Inspection Report

From 9/8/16 thru 9/14/16

ESTABLISHMENT**SPICY MIKES BAR B Q HAVEN**

1004 S POLK ST

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|----------|----------------|-------------|--|----------|-----------------|----------|-----------------|
| HFT6633 | EHFN03 | IN | PROPER HOT HOLDING TEMP. Brisket holding at 147F. | | 9/8/2016 | 0 | HL1B FOOD |

SPROUSE SHRADER SMITH

1004 S POLK ST

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|----------|----------------|-------------|--|----------|-----------------|----------|-----------------|
| HFT6635 | EHFN18 | COS | PROPER IDENTIFY TOXIC SUBSTANC Bleach water found at over 200ppm. Solution must be kept at 50ppm. | | 9/8/2016 | 3 | HL1B FOOD |

Food Establishment Public Inspection Report

From 9/8/16 thru 9/14/16

ESTABLISHMENT

ST MATTHEW UNITED METHODIST CH

1631 S ROBERTS ST

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|----------|----------------|-------------|-------------|----------|-----------------|----------|-----------------|
| HFT10034 | | | | | 9/13/2016 | 0 | HL1B FOOD |

SUTHERLANDS HOMEBASE

1004 S POLK ST

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|----------|----------------|-------------|---|----------|-----------------|----------|-----------------|
| HFT6678 | EHFN31 | H 2 HOUR | HANDWASHING FACILITY ADEQUATE | | 9/8/2016 | 4 | HL1B FOOD |
| | | | Catch basin needed for hand washing station. | | | | |
| | EHFN33 | COS | WAREWASHING FACILITY INSTALLED | | 9/8/2016 | | |
| | | | Water for washing dishes must be kept clean. Sanitizing water must be kept at 500ppm. | | | | |

Food Establishment Public Inspection Report

From 9/8/16 thru 9/14/16

ESTABLISHMENT**TASTE DESSERT BAR
3301 SE 10TH AVE**

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|----------|----------------|-------------|-------------|----------|-----------------|----------|-----------------|
| HFT6745 | | | | | 9/10/2016 | 0 | HL1B FOOD |

**TEA TIME@AQUA ONE
1004 S POLK ST**

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|----------|----------------|-------------|-------------|----------|-----------------|----------|-----------------|
| HFT6731 | | | | | 9/8/2016 | 0 | HL1B FOOD |

Food Establishment Public Inspection Report

From 9/8/16 thru 9/14/16

ESTABLISHMENT

THE PLAZA RESTAURANT

3301 SE 10TH AVE

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|----------|----------------|-------------|--|----------|-----------------|----------|-----------------|
| HFT6756 | EHFNO3 | COS | PROPER HOT HOLDING TEMP. | | 9/10/2016 | 3 | HL1B FOOD |
| | | | Quesadilla rolls were 133/134F. Cover trays next time inside warmer. | | | | |

TRAIL BOSS RANCH COOKING

3301 SE 10TH AVE

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|----------|----------------|-------------|--|----------|-----------------|----------|-----------------|
| HFT6754 | EHFNO3 | H 4 HOUR | PROPER HOT HOLDING TEMP. | | 9/10/2016 | 3 | HL1B FOOD |
| | | | Pulled pork 120F. Bring warming units for future events. | | | | |

Food Establishment Public Inspection Report

From 9/8/16 thru 9/14/16

ESTABLISHMENT**TTU HEALTH SCIENCES CENTER
1004 S POLK ST**

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|-----------------|-----------------------|--------------------|--------------------|-----------------|------------------------|-----------------|------------------------|
| HFT6715 | | | | | 9/8/2016 | 0 | HL1B FOOD |

**TYSON
1004 S POLK ST**

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|-----------------|-----------------------|--------------------|--------------------|-----------------|------------------------|-----------------|------------------------|
| HFT6682 | | | | | 9/8/2016 | 0 | HL1B FOOD |

Food Establishment Public Inspection Report

From 9/8/16 thru 9/14/16

ESTABLISHMENT

**UNIFIRST CORP
1004 S POLK ST**

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|-----------------|-----------------------|--------------------|--------------------|-----------------|------------------------|-----------------|------------------------|
| HFT6681 | | | | | 9/8/2016 | 0 | HL1B FOOD |

Food Establishment Public Inspection Report

From 9/8/16 thru 9/14/16

ESTABLISHMENT**UNITED SUPERMARKETS**

1004 S POLK ST

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|----------|----------------|-------------|-------------|----------|-----------------|----------|-----------------|
| HFT6685 | | | | | 9/8/2016 | 0 | HL1B FOOD |

4400 BELL ST

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|----------|----------------|-------------|-------------|----------|-----------------|----------|-----------------|
| HFT6706 | | | | | 9/10/2016 | 0 | HL1B FOOD |

Food Establishment Public Inspection Report

From 9/8/16 thru 9/14/16

ESTABLISHMENT

**URBANA COFFEE WORKS
5215 S COULTER ST**

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|----------|----------------|-------------|-------------|----------|-----------------|----------|-----------------|
| HF2802 | | | | | 9/14/2016 | 0 | HL1B |

**WALMART
1004 S POLK ST**

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|----------|----------------|-------------|--|----------|-----------------|----------|-----------------|
| HFT6683 | EHFNO2 | IN | PROPER COLD HOLDING TEMP. Cooked chicken held in cooler at 40F. | | 9/8/2016 | 0 | HL1B FOOD |

Food Establishment Public Inspection Report

From 9/8/16 thru 9/14/16

ESTABLISHMENT

**WELLS FARGO
1004 S POLK ST**

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|----------|----------------|-------------|---|----------|-----------------|----------|-----------------|
| HFT6684 | EHFNO3 | IN | PROPER HOT HOLDING TEMP. Brisket 175F, Ribs 182F | | 9/8/2016 | 0 | HL1B FOOD |

**WTX GOLF CARS
1004 S POLK ST**

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|----------|----------------|-------------|---|----------|-----------------|----------|-----------------|
| HFT6688 | EHFN44 | COS | GARBAGE AND REFUSE DISPOSAL Waster water valve was open. COS Bleach was added. | | 9/8/2016 | 1 | HL1B FOOD |