

**Food Establishment Public Inspection Report**  
**From 4/20/17 thru 4/26/17**

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**ESTABLISHMENT**

**7 BAR AND GRILL**  
**3130 S SONCY RD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF167	EHFNO3	COS	PROPER HOT HOLDING TEMP.		4/22/2017	0	H PREOPEN
<p>Chicken found @ 110 degrees, chicken fried rice at 105 degree. Temp checked when brought back to event chicken 151 degrees rice 152 degrees 2nd chance prom Rex Baxter Bldg Tri State Fairgrounds.</p>							

**A & D DISCOUNT**  
**801 N TAYLOR ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF178	EHFNO10	H 3 DAYS	FOOD CONTACT SURFACES SANITIZE		4/20/2017	5	HFOL
<p>Bleach is needed to make "sanitize" water to clean food contact surfaces and equipment.</p>							
	EHFNO29	H10DAY	ACCURATE THERMOMETERS PROVIDED		4/20/2017		
<p>Test strips needed to test PPM of sanitizing water.</p>							

**Food Establishment Public Inspection Report****From 4/20/17 thru 4/26/17****ESTABLISHMENT****AISD BAKE SHOP  
2701 PINE ST**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>
HF2477	EHFN19	H180 DAY	APPROVED WATER SOURCE		4/20/2017	4	HL1B
			3 comp sink has a direct connection. Must be indirect if installed after 2012. Repeat.				
	EHFN45	H180 DAY	PHYSICAL FACILITIES INSTALLED		4/20/2017		
			Bathroom and mop room ceiling tiles must be non-absorbent, easily cleanable, durable, and smooth.				

**Food Establishment Public Inspection Report**

From 4/20/17 thru 4/26/17

**ESTABLISHMENT****AMA UNITED CITIZENS FORUM****903 N HAYDEN ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2003	EHFN21	H10DAY	CERTIFIED FOOD MANAGER		4/26/2017	3	HL1B
			Food Manager needed for the establishment as soon as possible. 228.33(a)				
	EHFN45	H90 DAY	PHYSICAL FACILITIES INSTALLED		4/26/2017		
			All walls, floors and ceilings in establishment that are subject to moisture, such as bathrooms and mop closets, must be smooth, durable, non-absorbent and easily cleanable. 228.171(3)				

**BELMAR BAKERY****3301 SE 10TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT7338					4/22/2017	0	HL1B FOOD

**Food Establishment Public Inspection Report**

From 4/20/17 thru 4/26/17

**ESTABLISHMENT****BEVANDA LLC  
3301 SE 10TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT7327					4/22/2017	0	HL1B FOOD

**BODEGAS  
709 S POLK ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1196	EHFN32	H180 DAY	FOOD CONTACT SURFACE CONSTRUCT		4/20/2017	3	HL1B
			Reach in cooler and beer cooler needs to be cleaned.				
	EHFN45	H180 DAY	PHYSICAL FACILITIES INSTALLED		4/20/2017		
			A) Ceiling tiles over bar need to be smooth, easily cleanable, and non absorbent by 10/20/17. B) Vents and ceiling fans need to be put on a cleaning schedule and need to be dusted regularly.				

## Food Establishment Public Inspection Report

From 4/20/17 thru 4/26/17

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### ESTABLISHMENT

**CHUCK E CHEESES  
2500 S COULTER ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF331	EHFN02	COS	PROPER COLD HOLDING TEMP.		4/24/2017	14	HL1B
			Lettuce in salad bar was found out of temp. 48F.				
	EHFN18	COS	PROPER IDENTIFY TOXIC SUBSTANC		4/24/2017		
			All chemicals must be below the food prep line.				
	EHFN28	COS	PROPER DATE MARKING		4/24/2017		
			All TCS food must be dated and used within seven days.				
	EHFN31	COS	HANDWASHING FACILITY ADEQUATE		4/24/2017		
			No paper towels at hand washing station.				
	EHFN42	COS	NON-FOOD CONTACT SURFACES		4/24/2017		
			General cleaning needed throughout prep area.				

**Food Establishment Public Inspection Report**

**From 4/20/17 thru 4/26/17**

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**ESTABLISHMENT**

**CHUCK E CHEESES**

HF331	EHFN39	COS	PROPER USE OF UTENSILS	4/24/2017	14	HL1B
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All utensils must face the same way direction to avoid cross contamination.

	EHFN45	COS	PHYSICAL FACILITIES INSTALLED	4/24/2017		
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General cleaning needed by all soda areas, clod hold, and freezer.

**COURTYARD DOWNTOWN**

**724 S POLK ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
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HF2014	EHFN10	H 3 DAYS	FOOD CONTACT SURFACES SANITIZE		4/24/2017	4	HL1B
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Ice machine needs to be cleaned. 228.118

	EHFN45	H90 DAY	PHYSICAL FACILITIES INSTALLED		4/24/2017		
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All walls, floors and ceilings in establishment that are subject to moisture must be smooth, durable, non-absorbent and easily cleanable. 228.171(3)

**Food Establishment Public Inspection Report**

From 4/20/17 thru 4/26/17

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**ESTABLISHMENT****DOMINOS  
2015 S COULTER ST**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>	
HF2878	EHFN45	H180 DAY	PHYSICAL FACILITIES INSTALLED		4/21/2017	1	HL1B	
			The drop in ceiling tiles in the bathrooms are not smooth, or easy cleanable.					

## Food Establishment Public Inspection Report

From 4/20/17 thru 4/26/17

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### ESTABLISHMENT

**DRURY INN & SUITES  
8540 W INTERSTATE 40**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1448	EHFN09	COS	FOOD SEPARATION AND PROTECTION		4/21/2017	9	HL1B
			All ice scoops must be stored correctly and scoop handle not make contact with ice.				
	EHFN18	COS	PROPER IDENTIFY TOXIC SUBSTANC		4/21/2017		
			All chemicals must be below the prep line in kitchen.				
	EHFN41	COS	ORIGINAL CONTAINER LABELING		4/21/2017		
			All Bulk containers must be labeled.				
	EHFN46	COS	SERVICE SINK PROVIDED		4/21/2017		
			No hand towels in bar sink.				
	EHFN45	COS	PHYSICAL FACILITIES INSTALLED		4/21/2017		
			All drop in tiles must be smooth, durable, and easily cleanable.				



**Food Establishment Public Inspection Report**

**From 4/20/17 thru 4/26/17**

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**ESTABLISHMENT**

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## Food Establishment Public Inspection Report

From 4/20/17 thru 4/26/17

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### ESTABLISHMENT

**EL CAPORAL  
2612 E AMARILLO BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2699	EHFN20	H180 DAY	APPROVED SEWAGE/WASTEWATER SYS		4/21/2017	14	HL1B
			3 compartment sink is directly connected to the sewer. Indirect connection is needed. Fix by 10/21/17.				
	EHFN29	H10DAY	ACCURATE THERMOMETERS PROVIDED		4/21/2017		
			Test strips for sanitizer needed				
	EHFN32	H180 DAY	FOOD CONTACT SURFACE CONSTRUCT		4/21/2017		
			All exposed wood needs to be painted or sealed.				
	EHFN31	H10DAY	HANDWASHING FACILITY ADEQUATE		4/21/2017		
			Hand sink needs soap and paper towels.				
	EHFN36	H10DAY	WIPING CLOTHS PROPERLY USED		4/21/2017		
			Wiping clothes need to be stored in sanitizer bucket when not in use.				

## Food Establishment Public Inspection Report

From 4/20/17 thru 4/26/17

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### ESTABLISHMENT

#### EL CAPORAL

HF2699	EHFN37	H10DAY	ENVIRONMENTAL CONTAMINATION	4/21/2017	14	HL1B
			Food in walk in fridge needs to be placed at least 6 inches off the floor.			
	EHFN34	H180 DAY	NO EVIDENCE OF INSECT CONTAMIN	4/21/2017		
			a. Main door and back door need to be self closing. b. Hole holding water outside backdoor needs to be filled in to prevent mosquitoes from breeding.			
	EHFN43	H180 DAY	ADEQUATE VENTILATION AND LIGHT	4/21/2017		
			Light shields are needed in walk in fridge and men/women's bathrooms.			
	EHFN45	H180 DAY	PHYSICAL FACILITIES INSTALLED	4/21/2017		
			a. Ceiling in men and women's bathroom needs to be smooth, cleanable, and non absorbent. b. Hole in floor in dry stock room needs to be fixed. Tile in bar floor also needs to be fixed.			

## Food Establishment Public Inspection Report

From 4/20/17 thru 4/26/17

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### ESTABLISHMENT

**EL SIETE DE COPAS  
2628 E AMARILLO BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2416	EHFN29	H10DAY	ACCURATE THERMOMETERS PROVIDED		4/21/2017	13	HL1B
			Test strips are needed for sanitizer.				
	EHFN32	H180 DAY	FOOD CONTACT SURFACE CONSTRUCT		4/21/2017		
			a. All exposed wood needs to be painted or sealed. b. Paper towels cannot be used to dry glasses. Must be placed on cleanable surface that is non-absorbent.				
	EHFN10	H10DAY	FOOD CONTACT SURFACES SANITIZE		4/21/2017		
			a. Black mold inside 3 compartment sink. b. Sanitizer needed for 3 compartment sink.				
	EHFN20	H180 DAY	APPROVED SEWAGE/WASTEWATER SYS		4/21/2017		
			3 compartment sink is directly connected to the sewer. Indirect connection is needed. Fix by 10/21/17.				
	EHFN34	H180 DAY	NO EVIDENCE OF INSECT CONTAMIN		4/21/2017		
			a. Main door needs to be self closing. b. Door sweep on both doors needs to be repaired or replaced.				

**Food Establishment Public Inspection Report**

**From 4/20/17 thru 4/26/17**

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**ESTABLISHMENT**

**EL SIETE DE COPAS**

HF2416	EHFN43	H10DAY	ADEQUATE VENTILATION AND LIGHT	4/21/2017	13	HL1B
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a. Light shield needed for all light bulbs b. Additional lighting is needed in the 3 compartment sink room.

	EHFN45	H180 DAY	PHYSICAL FACILITIES INSTALLED	4/21/2017		
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a. Floor needs to be replaced in bar. Fix by 10/21/17. b. Ceiling above ice machine, 3 compartment sink, and beer coolers needs to be smooth, durable, and non-absorbent. Fix by 10/21/17. c. All ceiling and vents need to be cleaned.

**ELIZABETH J BIVINS CULINARY  
6700 KILLGORE DR**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFK61					4/22/2017	0	HL1B

## Food Establishment Public Inspection Report

From 4/20/17 thru 4/26/17

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**ESTABLISHMENT**

**ELMOS DRIVE IN  
2618 SW 3RD AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2979	EHFN20	H180 DAY	APPROVED SEWAGE/WASTEWATER SYS		4/21/2017	0	H PREOPEN
			A direcgt connection cannot exist between food prep sink and sewer line. There must be an indirect connection at 3 comp sink with an air gap. 228.150(c)				
	EHFN21	H10DAY	CERTIFIED FOOD MANAGER		4/21/2017		
			Food manager needed for the establishment as soon as possible. 228.33(a)				
	EHFN22	H10DAY	AUTHORIZED FOOD HANDLER		4/21/2017		
			Food Handler cards needed for all employees within 45 days of todays date. 228.33(d)				
	EHFN32	H10DAY	FOOD CONTACT SURFACE CONSTRUCT		4/21/2017		
			Food contact surfaces and non-food contact surfaces, such as countertops, must be smooth, non-absorbent and easily cleanable. Any damage to counter tops, like peeling or chipped corners, must be repaired. 228.223(j)				
	EHFN34	H90 DAY	NO EVIDENCE OF INSECT CONTAMIN		4/21/2017		
			All outer doors must be self-closing and tight fitting. Correct doors so that they self-close and replace weather stripping/ door sweeps. 228.174(1)(C)				

## Food Establishment Public Inspection Report

From 4/20/17 thru 4/26/17

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### ESTABLISHMENT

#### ELMOS DRIVE IN

HF2979	EHFN42	H90 DAY	NON-FOOD CONTACT SURFACES	4/21/2017	0	H PREOPEN
<p>All non-food contact surfaces should be kept free of accumulation of dirt, dust, food residue and other debris. 228.113(3)</p>						
	EHFN43	H90 DAY	ADEQUATE VENTILATION AND LIGHT	4/21/2017		
<p>Exhaust ventilation hood systems in food preparation areas including components such as hoods, fans, guards, and ducting shall be designed to prevent grease or condensation from draining or dripping onto food, equipment, utensils, linens, and single-serv</p>						
	EHFN45	H90 DAY	PHYSICAL FACILITIES INSTALLED	4/21/2017		
<p>All walls, floors and ceiling in establishment must be smooth, durable, non-absorbent and easily cleanable. Any holes in walls, ceilings or floors must be repaired. All exposed wood must be painted. Broken floor tiles must be repaired. Coving must be</p>						
	EHFN47	H90 DAY	OTHER VIOLATIONS	4/21/2017		
<p>All coolers and freezers need to be NSF Certified and Commercial Grade. Section 8-5-22 COA Ordinance</p>						

**Food Establishment Public Inspection Report**

From 4/20/17 thru 4/26/17

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**ESTABLISHMENT****EXPRESS MART  
913 W AMARILLO BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2208	EHFN10	H 3 DAYS	FOOD CONTACT SURFACES SANITIZE		4/24/2017	3	HL1B
			Calcium build-up in ice machine needs to be cleaned. 228.118				
	EHFN45	H90 DAY	PHYSICAL FACILITIES INSTALLED		4/24/2017		
			Ceiling tiles above soda machine needs to be smooth, non-absorbent. Exposed wood in bathroom and shelves near 3 compartment sink must be sealed. 228.171				



## Food Establishment Public Inspection Report

From 4/20/17 thru 4/26/17

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**ESTABLISHMENT**

**GRILL THE  
400 SW 14TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF194	EHFN02	H 3 DAYS	PROPER COLD HOLDING TEMP.		4/26/2017	6	HL1B
			TCS food must be held at 41F or below. 228.75(f)(1)(A)				
	EHFN22	H45 DAY	AUTHORIZED FOOD HANDLER		4/26/2017		
			Food handler cards needed for all employees within 45 days of today's date. 228.33(d)				
	EHFN32	H10DAY	FOOD CONTACT SURFACE CONSTRUCT		4/26/2017		
			All equipment and utensils shall be constructed of safe material and maintained in good repair. Make tables should properly seal when doors are closed to maintain 41F or below. 228.223(h)				
	EHFN43	H90 DAY	ADEQUATE VENTILATION AND LIGHT		4/26/2017		
			Ventilation hood systems and devices shall be sufficient to prevent grease or condensation from collecting on walls and ceilings. 228.107(d)				

**Food Establishment Public Inspection Report**

From 4/20/17 thru 4/26/17

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**ESTABLISHMENT****GRILLS GON WILD  
3301 SE 10TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT7331	EHF03	H 2 HOUR	HOT HOLDING		4/22/2017	0	HL1B FOOD
Hamburger patties found at 115 Degrees no means to reheat to 165 degrees not allowed to operate.							

**Food Establishment Public Inspection Report****From 4/20/17 thru 4/26/17****ESTABLISHMENT****HILTON GARDEN INN @ AMARILLO****9000 W INTERSTATE 40**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>
HF1698	EHFN31	H10DAY	HANDWASHING FACILITY ADEQUATE		4/21/2017	6	HL1B
			Bar area needs soap & hand towels. None found in bar area.				
	EHFN45	H90 DAY	PHYSICAL FACILITIES INSTALLED		4/21/2017		
			Lights need to be functioning, in working order and have protective covers.				
	EHFN42	H90 DAY	NON-FOOD CONTACT SURFACES		4/21/2017		
			Fridge in gar area needs cleaning. Cleaning needed throughout kitchen.				
	EHFN22	H45 DAY	AUTHORIZED FOOD HANDLER		4/21/2017		
			Food handler & food manager needed.				

**Food Establishment Public Inspection Report**

**From 4/20/17 thru 4/26/17**

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**ESTABLISHMENT**

**HOFFBRAU STEAKS  
7203 W INTERSTATE 40**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>
HFK21					4/22/2017	0	HL1B

## Food Establishment Public Inspection Report

From 4/20/17 thru 4/26/17

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### ESTABLISHMENT

#### HOMEWOOD SUITES BY HILTON

8800 W INTERSTATE 40

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF965	EHFN03	COS	PROPER HOT HOLDING TEMP.		4/21/2017	9	HL1B
			Sausage was being held at 125F and the hot sauce was being held at 51F. (1st violation 4-20-25)				
	EHFN45	COS	PHYSICAL FACILITIES INSTALLED		4/21/2017		
			Clean air vents, clean up high in area; such as on top of fridge, no exposed wood on food prep area.				
	EHFN20	COS	APPROVED SEWAGE/WASTEWATER SYS		4/21/2017		
			3 comp sink indirectly plumbed. Prep sinks for food must have an indirect drain or air gap.				
	EHFN22	H45 DAY	AUTHORIZED FOOD HANDLER		4/21/2017		
			Need food handler & food manager.				

## Food Establishment Public Inspection Report

From 4/20/17 thru 4/26/17

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### ESTABLISHMENT

**HOUSE BAR  
1219 SW 10TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2624	EHFN10	H 3 DAYS	FOOD CONTACT SURFACES SANITIZE		4/24/2017	10	HL1B
			Ice machine needs to be cleaned. 228.118				
	EHFN21	H10DAY	CERTIFIED FOOD MANAGER		4/24/2017		
			Food Manager needed for the establishment as soon as possible. 228.33(a)				
	EHFN22	H10DAY	AUTHORIZED FOOD HANDLER		4/24/2017		
			Food Handler cards needed for all employees within 45 days of today's date. 228.33(d)				
	EHFN45	H90 DAY	PHYSICAL FACILITIES INSTALLED		4/24/2017		
			All walls, floors and ceilings in establishment must be smooth, durable, non-absorbent and easily cleanable. Any holes in walls, ceiling or floors must be repaired. All exposed wood must be painted. Broken floor tiles must be repaired. Coving must be				
	EHFN32	H90 DAY	FOOD CONTACT SURFACE CONSTRUCT		4/24/2017		
			All equipment and utensils shall be constructed of safe materials and maintained in good repair. Rusted wells on 3 comp sink must be repaired or replaced. 228.223(h)				

## Food Establishment Public Inspection Report

From 4/20/17 thru 4/26/17

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### ESTABLISHMENT

#### HOUSE BAR

HF2624	EHFN42	H90 DAY	NON-FOOD CONTACT SURFACES	4/24/2017	10	HL1B
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All non-food contact surfaces should be kept free of accumulation of dirt, dust, food residue and other debris. Floors, walls, ceilings and vents need to be cleaned. 228.113(3)

	EHFN47	H90 DAY	OTHER VIOLATIONS	4/24/2017		
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All coolers and freezers need to be NSF Certified and Commercial grade. Section 8-5-22 COA Ordinance.

#### JOE DADDYS

2108 PARAMOUNT BLVD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFK56					4/22/2017	0	HL1B

**Food Establishment Public Inspection Report**

From 4/20/17 thru 4/26/17

**ESTABLISHMENT****KREPE ASYLUM  
16500 WEXFORD ST**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>	
HFM775	EHFN20	H30 DAY	APPROVED SEWAGE/WASTEWATER SYS		4/24/2017	0	H PREOPEN	
			An indirect waste connection is required on 3 compartment sink.					
	EHFN45	H30 DAY	PHYSICAL FACILITIES INSTALLED		4/24/2017			
			A. Label waste water discharge valves "waste water", label fresh water fill valves "potable water".					

**LA FIESTA GRANDE  
7415 SW 45TH AVE**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>
HFK13					4/22/2017	0	HL1B



## Food Establishment Public Inspection Report

From 4/20/17 thru 4/26/17

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**ESTABLISHMENT**

**LEFTWOODS  
2511 SW 6TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2923	EHFN10	H 3 DAYS	FOOD CONTACT SURFACES SANITIZE		4/20/2017	0	H PREOPEN
			Ice machine needs to be cleaned. 228.113(1)				
	EHFN20	H 3 DAYS	APPROVED SEWAGE/WASTEWATER SYS		4/20/2017		
			A direct connection cannot exist between a food prep sink and the sewage system. An indirect drain with an air gap is needed. 228.150(c)(1)				
	EHFN43	H90 DAY	ADEQUATE VENTILATION AND LIGHT		4/20/2017		
			Lights in food prep areas or areas above kitchen equipment or utensils need to be shatter resistant or have light shields. 228.174(a)(1)				
	EHFN45	H90 DAY	PHYSICAL FACILITIES INSTALLED		4/20/2017		
			a) All exposed wood must be sealed. b)A smooth, non-absorbent, non-porous ceiling must be installed above second bar area. 228.171				
	EHFN21	H10DAY	CERTIFIED FOOD MANAGER		4/20/2017		
			Food manager needed as soon as possible. 228.33(a)				

**Food Establishment Public Inspection Report**

From 4/20/17 thru 4/26/17

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**ESTABLISHMENT****LEFTWOODS**

HF2923	EHFN22	H45 DAY	AUTHORIZED FOOD HANDLER	4/20/2017	0	H PREOPEN
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Food handler cards needed for all employees within 45 days of today's date. 228.33(d)

**MARTHAS HOME  
3301 SE 10TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT7334					4/22/2017	0	HL1B FOOD

**Food Establishment Public Inspection Report**

From 4/20/17 thru 4/26/17

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**ESTABLISHMENT****MY THAI  
3301 SE 10TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT7320					4/22/2017	0	HL1B FOOD

**NAVARRETE ICE CREAM  
3410 SE 14TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFM773	EHFN47	H180 DAY	OTHER VIOLATIONS		4/24/2017	0	H PREOPEN

Name &amp; permit # needs to be placed on both sides of the vehicle in 3" or larger lettering.

**Food Establishment Public Inspection Report**

From 4/20/17 thru 4/26/17

**ESTABLISHMENT****OAKDALE ELEMENTARY**

2711 S HILL ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF757	EHFN03	IN	PROPER HOT HOLDING TEMP. Popcorn chicken was 181F.		4/24/2017	3	HL1B
	EHFN19	H180 DAY	APPROVED WATER SOURCE Prep skink has direct connection. Must have indirect connection with air gap. (Repeat)		4/24/2017		

**PESCARAZ**

3301 SE 10TH AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT7328					4/22/2017	0	HL1B FOOD

## Food Establishment Public Inspection Report

From 4/20/17 thru 4/26/17

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### ESTABLISHMENT

**POPEYES #350  
2201 PARAMOUNT BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2905	EHFN18	IN	PROPER IDENTIFY TOXIC SUBSTANC		4/24/2017	5	HFOL
			Correction from previous inspection				
	EHFN34	IN	NO EVIDENCE OF INSECT CONTAMIN		4/24/2017		
			Correction from previous inspection				
	EHFN41	IN	ORIGINAL CONTAINER LABELING		4/24/2017		
			Correction from previous inspection				
	EHFN43	IN	ADEQUATE VENTILATION AND LIGHT		4/24/2017		
			Correction from previous inspection				
	EHFN39	IN	PROPER USE OF UTENSILS		4/24/2017		
			Correction from previous inspection				

## Food Establishment Public Inspection Report

From 4/20/17 thru 4/26/17

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### ESTABLISHMENT

#### POPEYES #350

HF2905	EHFN47	IN	OTHER VIOLATIONS	4/24/2017	5	HFOL
			Correction from previous inspection			
	EHFN42	H180 DAY	NON-FOOD CONTACT SURFACES	4/24/2017		
			A) Non food contact surfaces must be kept clean & free of build up/debris. B) Walk-in blower fans need to be dusted.			
	EHFN45	H180 DAY	PHYSICAL FACILITIES INSTALLED	4/24/2017		
			A)Grout in kitchen must be cleanable. B)Ceiling tiles in bathroom must be smooth, durable, non-absorbent, & easily cleanable. C)Concrete in walk-in must be sealed.			
	EHFN03	COS	PROPER HOT HOLDING TEMP.	4/24/2017		
			Chicken holding at 126F, chicken was immediately discarded. Chicken is, by company policy, discarded every 30 minutes.			
	EHFN21	H180 DAY	CERTIFIED FOOD MANAGER	4/24/2017		
			Register food manager with Environmental Health Department yearly.			

## Food Establishment Public Inspection Report

From 4/20/17 thru 4/26/17

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**ESTABLISHMENT**

**POTATO FACTORY  
114 SW 6TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2217	EHFN42	H90 DAY	NON-FOOD CONTACT SURFACES	Reach in cooler and gaskets need to be cleaned.	4/20/2017	3	HL1B
	EHFN45	H90 DAY	PHYSICAL FACILITIES INSTALLED	Coving needed to be installed in restroom to maintain a cleanable surface.	4/20/2017		
	EHFN43	H90 DAY	ADEQUATE VENTILATION AND LIGHT	Vents in kitchen area need to be cleaned, to include vent hood.	4/20/2017		

**Food Establishment Public Inspection Report**

From 4/20/17 thru 4/26/17

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**ESTABLISHMENT****QUALITY INN  
1515 E INTERSTATE 40**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>
HF2577	EHFN33	IN	WAREWASHING FACILITY INSTALLED 3 compartment sink has been fixed.		4/20/2017	0	HFOL
	EHFN31	IN	HANDWASHING FACILITY ADEQUATE Hand washing sink has been fixed.		4/20/2017		



## Food Establishment Public Inspection Report

From 4/20/17 thru 4/26/17

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### ESTABLISHMENT

**RECREO  
3500 E AMARILLO BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2968	EHFN29	H 3 DAYS	ACCURATE THERMOMETERS PROVIDED		4/20/2017	0	H PREOPEN
			A) All cold holding units need to have readable thermometers B) A probe thermometer is needed to temp cooked foods C) Correct test strips are needed for sanitizer.				
	EHFN20	H180 DAY	APPROVED SEWAGE/WASTEWATER SYS		4/20/2017		
			3 compartment sink needs to be indirectly plumbed to the sewer.				
	EHFN21	H180 DAY	CERTIFIED FOOD MANAGER		4/20/2017		
			A certified food manager is needed, food manager must be registered with the COA.				
	EHFN22	H180 DAY	AUTHORIZED FOOD HANDLER		4/20/2017		
			All employees who handle food or wash dishes must have a food handlers card.				
	EHFN32	H180 DAY	FOOD CONTACT SURFACE CONSTRUCT		4/20/2017		
			Gaskets on reach in cooler need to be replaced.				

## Food Establishment Public Inspection Report

From 4/20/17 thru 4/26/17

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### ESTABLISHMENT

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#### RECREO

HF#	EHFN#	DAY	VIOLATION	DATE	SCORE	STATUS
HF2968	EHFN37	H180 DAY	ENVIRONMENTAL CONTAMINATION	4/20/2017	0	H PREOPEN
			Storage shelves must be at least 6" off the floor.			
	EHFN30	H180 DAY	FOOD ESTABLISHMENT PERMIT	4/20/2017		
			If serving alcohol, apply for a TABC permit with TABC and the COA.			
	EHFN47	H180 DAY	OTHER VIOLATIONS	4/20/2017		
			A first aid kit is needed.			
	EHFN45	H180 DAY	PHYSICAL FACILITIES INSTALLED	4/20/2017		
			A) All surfaces must be smooth, easily cleanable, and non absorbent B) Exposed wood needs to be painted C) Wall behind 3 comp sink needs to be repaired D) Ceiling tiles in men and women's restroom need to be changed to vinyl tiles.			
	EHFN34	H180 DAY	NO EVIDENCE OF INSECT CONTAMIN	4/20/2017		
			A commercial means for pest control is needed. Household chemicals cannot be used.			
	EHFN46	H180 DAY	SERVICE SINK PROVIDED	4/20/2017		
			A) Covered trashcans are needed in the women's restroom B) Restroom doors need to be self closing			

**Food Establishment Public Inspection Report**

From 4/20/17 thru 4/26/17

**ESTABLISHMENT****RECREO**

HF2968	EHFN42	H180 DAY	NON-FOOD CONTACT SURFACES	4/20/2017	0	H PREOPEN
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Floors, walls, vent hoods, and coolers need to be cleaned before establishment serves food.

**SCRATCH MADE BAKERY & CAFE**

118 SW 6TH AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2483	EHFN21	H10DAY	CERTIFIED FOOD MANAGER	Food manager needed as soon as possible.	4/20/2017	3	HL1B
	EHFN43	H90 DAY	ADEQUATE VENTILATION AND LIGHT	Vent is kitchen needs to be cleaned.	4/20/2017		

**Food Establishment Public Inspection Report****From 4/20/17 thru 4/26/17****ESTABLISHMENT****SHI LEES BARBECUE & SOUL FOOD****1213 SW 3RD AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2292	EHFN20	H 3 DAYS	APPROVED SEWAGE/WASTEWATER SYS		4/24/2017	10	HL1B
			A direct connection cannot exist between food prep sink and sewer line. There must be an indirect connection at 3 comp sink with an air gap. 228.150(c)				
	EHFN22	H45 DAY	AUTHORIZED FOOD HANDLER		4/24/2017		
			Food Handler cards needed for all employees within 45 days of todays date. 228.33(d)				
	EHFN42	H90 DAY	NON-FOOD CONTACT SURFACES		4/24/2017		
			All non-food contact surfaces should be kept free of accumulation of dirt, dust, food residue and other debris, to include storage shelves, floors and walls. 228.113(3)				
	EHFN45	H90 DAY	PHYSICAL FACILITIES INSTALLED		4/24/2017		
			All walls, floors and ceilings in establishment must be smooth, durable, non-absorbent and easily cleanable. All exposed wood must be painted. Broken floor tiles must be repaired or floors sealed. Outside storage area must be corrected to this standard.				
	EHFN44	H90 DAY	GARBAGE AND REFUSE DISPOSAL		4/24/2017		
			Grease bins must be placed on smooth, non-absorbent, easily cleanable surface such as asphalt or concrete. 228.152(d)(1)				

**Food Establishment Public Inspection Report**

**From 4/20/17 thru 4/26/17**

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**ESTABLISHMENT**

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**SHI LEES BARBECUE & SOUL FOOD**

HF2292	EHFN10	H 3 DAYS	FOOD CONTACT SURFACES SANITIZE	4/24/2017	10	HL1B
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Equipment for food contact surfaces must be clean to sight and touch. Gaskets on coolers/freezers and the coolers/freezers themselves need to be cleaned. Microwaves need to be cleaned. 228.113(1)

	EHFN32	H10DAY	FOOD CONTACT SURFACE CONSTRUCT	4/24/2017		
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Food contact surfaces & no-food contact surfaces, such as cutting boards, must be smooth, non-absorbent, & easily cleanable. Once cutting board is no longer cleanable it must be replaced or resurfaced. All coolers/freezers should be constructed to seal.

	EHFN34	H10DAY	NO EVIDENCE OF INSECT CONTAMIN	4/24/2017		
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Fd service preparation & storage areas shall be constructed & maintained to prevent the entry of pests & other vermin. Outside storage area must be constructed so that all doors are sealed & there are no additional entry ways. Door sweep must be repaired

	EHFN47	H90 DAY	OTHER VIOLATIONS	4/24/2017		
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All coolers and freezers need to be NSF certified and Commercial Grade. Section 8-5-22 COA Ordinance.

**Food Establishment Public Inspection Report****From 4/20/17 thru 4/26/17****ESTABLISHMENT****SUBWAY #6376-210****112 SW 6TH AVE**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>
HF1203	EHFN20	H 3 DAYS	APPROVED SEWAGE/WASTEWATER SYS		4/20/2017	4	HL1B
			A direct connection may not exist between sewage system and 3 comp/ food prep sink. 228.150(c)(1)				
	EHFN45	H 3 DAYS	PHYSICAL FACILITIES INSTALLED		4/20/2017		
			Ceiling tiles above any area subject to moisture must be smooth, non-porous, and non-absorbent. 228.171				

## Food Establishment Public Inspection Report

From 4/20/17 thru 4/26/17

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**ESTABLISHMENT**

**TEJANO WILD WEST  
1200 SE 10TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2383	EHFN20	H180 DAY	APPROVED SEWAGE/WASTEWATER SYS		4/20/2017	6	HL1B
			An indirect waste connection is needed at the 3 compartment sink by 10/20/17.				
	EHFN21	H45 DAY	CERTIFIED FOOD MANAGER		4/20/2017		
			A certified food manager is needed within 45 days. Manager must be registered with the COA, a \$40 yearly fee does apply.				
	EHFN45	H180 DAY	PHYSICAL FACILITIES INSTALLED		4/20/2017		
			Ceiling over bar needs to be easily cleanable, durable and non absorbent, or placed on a cleaning schedule to ensure ceiling is being cleaned.				

**Food Establishment Public Inspection Report**

From 4/20/17 thru 4/26/17

**ESTABLISHMENT****TEXAS ROADHOUSE  
3301 SE 10TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT7330	EHFNO3	IN	PROPER HOT HOLDING TEMP. Prime rib at 170 degrees.		4/22/2017	0	HL1B FOOD

**THE CRAVE FACTORY  
3301 SE 10TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT7326					4/22/2017	0	HL1B FOOD



**Food Establishment Public Inspection Report**

**From 4/20/17 thru 4/26/17**

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**ESTABLISHMENT**

**THE RUFFLED CUP  
3301 SE 10TH AVE**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>
HFT7339					4/24/2017	0	HL1B FOOD

## Food Establishment Public Inspection Report

From 4/20/17 thru 4/26/17

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**ESTABLISHMENT**

**TOOT N TOTUM #16  
3201 S COULTER ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1551	EHFN10	H 3 DAYS	FOOD CONTACT SURFACES SANITIZE Soda machine needs to be cleaned.		4/24/2017	6	HL1B
	EHFN34	H180 DAY	NO EVIDENCE OF INSECT CONTAMIN Dead roaches in dry storage room.		4/24/2017		
	EHFN43	H180 DAY	ADEQUATE VENTILATION AND LIGHT All lights need light shields.		4/24/2017		
	EHFN45	H180 DAY	PHYSICAL FACILITIES INSTALLED Ceiling tiles in bathroom need to be smooth, durable, and non absorbent. Fix by 10/24/17.		4/24/2017		

## Food Establishment Public Inspection Report

From 4/20/17 thru 4/26/17

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**ESTABLISHMENT**

**TOOT N TOTUM #58**

**1500 ROSS ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF941	EHFN47	IN	OTHER VIOLATIONS		4/24/2017	2	HL1B
			Household freezers have been replaced with commercial freezers. In compliance.				
	EHFN03	IN	PROPER HOT HOLDING TEMP.		4/24/2017		
			Burrito holding at 155F. Must be at 135F or higher. In compliance.				
	EHFN42	H45 DAY	NON-FOOD CONTACT SURFACES		4/24/2017		
			A) Vents need to be dusted. B) Wall behind soda syrup needs to be cleaned. C) Ceiling in walk-in cooler needs to be dusted. D) Baskets holding corn dog/burrito wrappers need to be cleaned.				
	EHFN45	H180 DAY	PHYSICAL FACILITIES INSTALLED		4/24/2017		
			Ceiling tiles in ware washing & mop sink room, and men & womens restroom need to be smooth, non absorbent and easily cleanable tiles by 10/24/17.				

## Food Establishment Public Inspection Report

From 4/20/17 thru 4/26/17

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**ESTABLISHMENT**

**TOOT N TOTUM #64**

**2621 S OSAGE ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF415	EHFN21	H45 DAY	CERTIFIED FOOD MANAGER		4/20/2017	4	HL1B
			Food manager card needed.				
	EHFN45	H180 DAY	PHYSICAL FACILITIES INSTALLED		4/20/2017		
			Ceiling tiles in bathroom, above 3 comp-sink, mop sink and above serving counters out front need to be changed to smooth, non-absorbent, easily cleanable tiles.				
	EHFN46	H180 DAY	SERVICE SINK PROVIDED		4/20/2017		
			Covered trash can needed in Women's bathroom.				

**Food Establishment Public Inspection Report**

From 4/20/17 thru 4/26/17

**ESTABLISHMENT****TRADEWIND ELEMENTARY**

4300 S WILLIAMS ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1533	EHFN45	H180 DAY	PHYSICAL FACILITIES INSTALLED		4/24/2017	1	HL1B
			Ceiling tiles in bathroom and mop room must be smooth, non-absorbent, easy cleanable.				
	EHFN03	IN	PROPER HOT HOLDING TEMP.		4/24/2017		
			Hot dogs were holding at 151F.				

**TRAIL BOSS RANCH COOKING**

4925 S WESTERN ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFK129	EHFN02	IN	PROPER COLD HOLDING TEMP.		4/22/2017	0	HL1B
			Make sure to keep time log for salsa and discard within 4 hours of opening.				

## Food Establishment Public Inspection Report

From 4/20/17 thru 4/26/17

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**ESTABLISHMENT**

**TRUE NUTRITION  
2300 BELL ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2969	EHFN19	H10DAY	APPROVED WATER SOURCE		4/26/2017	0	H PREOPEN
			Back flow device needed on mop sink.				
	EHFN21	H45 DAY	CERTIFIED FOOD MANAGER		4/26/2017		
			Food manager card and handler cards needed.				

## Food Establishment Public Inspection Report

From 4/20/17 thru 4/26/17

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### ESTABLISHMENT

#### V & M DISCOUNT STORE 1000 SW 10TH AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2982	EHFN07	H 3 DAYS	FOOD AND ICE FROM APPROVED SRC		4/20/2017	0	H PREOPEN
			Dented cans cannot be sold to the public, these cans should be removed from the shelf. 228.61				
	EHFN21	H10DAY	CERTIFIED FOOD MANAGER		4/20/2017		
			Food manager needed for establishment as soon as possible. 228.33(a)				
	EHFN22	H10DAY	AUTHORIZED FOOD HANDLER		4/20/2017		
			Food handler cards needed for all employees who handle food. 228.33(d)				
	EHFN34	H90 DAY	NO EVIDENCE OF INSECT CONTAMIN		4/20/2017		
			Back door must have weather stripping and door sweep to properly close and be tight fitting. 228.174(e)(1)(C) Hole in top left wall, above back door, must be repaired. 228.174(e)(1)(A)				
	EHFN45	H90 DAY	PHYSICAL FACILITIES INSTALLED		4/20/2017		
			All exposed wood must be sealed. Smooth, non-absorbent, non-porous ceiling is needed over 3 compartment sink and mop sink. 228.171				

## Food Establishment Public Inspection Report

From 4/20/17 thru 4/26/17

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### ESTABLISHMENT

**WAFFLE HOUSE #534  
2110 S COULTER ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1295	EHFN39	H10DAY	PROPER USE OF UTENSILS		4/21/2017	9	HL1B
			Nothing may be stored on the floor. Chemicals need to be stored off the ground.				
	EHFN02	COS	PROPER COLD HOLDING TEMP.		4/21/2017		
			Cold hold indication was not present with eggs. Therefore, eggs may be held at temp above 41F. Eggs must be kept at 41°F or a HACCP Plan needs to be present.				
	EHFN18	H10DAY	PROPER IDENTIFY TOXIC SUBSTANC		4/21/2017		
			Chemicals on the food carts. Chemicals need to be stored away from food and prep area.				
	EHFN28	H10DAY	PROPER DATE MARKING		4/21/2017		
			TCF food is not dated. All food, once cut or hermetically safe seals broken must be date marked and used within seven days.				



## Food Establishment Public Inspection Report

From 4/20/17 thru 4/26/17

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**ESTABLISHMENT**

**WIENERSCHNITZEL  
600 E AMARILLO BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2891	EHFNO2	H24 HOUR	PROPER COLD HOLDING TEMP.		4/25/2017	5	HL1B
			Tomatoes holding at 52F. Hotdogs holding at 45F. Must be held at 41F or below. Reach in coolers must be holding proper temp before food can be stored in the cooler.				
	EHFN32	H180 DAY	FOOD CONTACT SURFACE CONSTRUCT		4/25/2017		
			A) Cutting boards need to be resurfaced or replaced. B) Gaskets on reach in cooler need to be replaced. C) Vent covers in kitchen need to be placed.				
	EHFNO3	IN	PROPER HOT HOLDING TEMP.		4/25/2017		
			Chili holding at 171F. Hotdogs holding at 151F. Must be held at 135 or higher. In compliance.				

**Food Establishment Public Inspection Report**

From 4/20/17 thru 4/26/17

**ESTABLISHMENT****WOLFLIN ELEMENTARY  
2026 S HUGHES ST**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>
HF652	EHFN03	IN	PROPER HOT HOLDING TEMP. Hotdogs holding at 140F.		4/20/2017	4	HL1B
	EHFN19	H180 DAY	APPROVED WATER SOURCE Prep sink has an indirect connection. Must be indirect with air gap. Repeat		4/20/2017		
	EHFN45	H180 DAY	PHYSICAL FACILITIES INSTALLED Ceiling tiles in kitchen and bathroom must be smooth, non absorbent, easily cleanable and durable. Repeat		4/20/2017		

## Food Establishment Public Inspection Report

From 4/20/17 thru 4/26/17

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### ESTABLISHMENT

#### YE OLDE PANCAKE STATION

3301 SE 10TH AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT7333	EHFN03	IN	PROPER HOT HOLDING TEMP. Beef tips @ 151°.		4/22/2017	0	HL1B FOOD
	EHFN31	IN	HANDWASHING FACILITY ADEQUATE Hand sink shared with Hoffbraugh.		4/22/2017		

#### YOUNGBLOODS CAFE & CATERING CO

620 SW 16TH AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFK2					4/21/2017	0	HL1B