

Food Establishment Public Inspection Report

From 1/19/17 thru 1/25/17

ESTABLISHMENT

ACAPULCO MEXICAN RESTAURANT

727 S POLK ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1377					1/24/2017	0	HFOL

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From 1/19/17 thru 1/25/17

ESTABLISHMENT

AMARILLO NATIONAL BANK

500 S TAYLOR ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF170	EHFN20	H180 DAY	APPROVED SEWAGE/WASTEWATER SYS		1/25/2017	8	HL1B
			3 compartment sink is directly drained. Sink needs to have an indirect waste connection to the sewer by 7/25/2017.				
	EHFN32	H180 DAY	FOOD CONTACT SURFACE CONSTRUCT		1/25/2017		
			A) Fryer baskets needs to be cleaned or replaced. B) Shelf found with rust. Shelf under prep table needs to be repaired or replaced.				
	EHFN33	COS	WAREWASHING FACILITY INSTALLED		1/25/2017		
			Warewashing machine was not dispensing proper amount of sanitizer. Chlorine sanitizer must read between 50-99ppm. Was corrected on site.				
	EHFN36	COS	WIPING CLOTHS PROPERLY USED		1/25/2017		
			Sanitizer buckets found with very low amounts of sanitizer. Chlorine sanitizer must read 100ppm for wiping down surfaces.				

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**BIVINS ELEMENTARY
1500 S FANNIN ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF650	EHFN20	H180 DAY	APPROVED SEWAGE/WASTEWATER SYS	1/23/2017	8	HL1B	Food prep sink is currently plumbed directly to sewer line. Need air gap. Repeat Violation. See handout provided by inspector.
	EHFN32	H180 DAY	FOOD CONTACT SURFACE CONSTRUCT	1/23/2017			Gasket on reach-in freezer needs to be replaced.
	EHFN45	H180 DAY	PHYSICAL FACILITIES INSTALLED	1/23/2017			All ceiling tiles in kitchen and any area subjected to moisture must be non-porous and non-absorbent. Repeat violation.
	EHFN35	H180 DAY	PERSONAL CLEANLINESS / EATING	1/23/2017			All personal items must be kept seperate from kitchen/ food areas.
	EHFN42	H180 DAY	NON-FOOD CONTACT SURFACES	1/23/2017			Gaskets on milk cooler need to be cleaned.

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**CARVER ACADEMY
1905 NW 12TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF164	EHFN42	H180 DAY	NON-FOOD CONTACT SURFACES		1/23/2017	7	HL1B
			Cob webs and calcium build-up found around and behind ice machine. This needs to be cleaned.				
	EHFN34	H180 DAY	NO EVIDENCE OF INSECT CONTAMIN		1/23/2017		
			Back door is not sealed properly allowing opportunity for insect/ rodent contamination.				
	EHFN32	H180 DAY	FOOD CONTACT SURFACE CONSTRUCT		1/23/2017		
			There is currently a condensation leak in reach-in freezer. Work order has been put in 12/08/2016 to get this corrected.				
	EHFN03	IN	PROPER HOT HOLDING TEMP.		1/23/2017		
			Beans are hot holding at 182F. In compliance.				
	EHFN10	H 3 DAYS	FOOD CONTACT SURFACES SANITIZE		1/23/2017		
			a)Ice machine needs to be clean and free of rust and build-up. b)Gaskets on reach-in cooler need to be cleaned, free of mold and sanitized.				

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CATHOLIC CHARITIES EMER Y S

1645 NW 10TH AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2708	EHFN21	H30 DAY	CERTIFIED FOOD MANAGER		1/19/2017	20	HL1B
			Current food manager card is expired and food manager is no longer working for establishment. Food manager card for new food manager is needed within 30 days.				
	EHFN22	H30 DAY	AUTHORIZED FOOD HANDLER		1/19/2017		
			Food handler cards needed for all employees within 45 days who work with serving, prepping or storing food.				
	EHFN29	H30 DAY	ACCURATE THERMOMETERS PROVIDED		1/19/2017		
			a) Probe thermometer needed to check internal temperatures of TCS food. b) Sanitizer test strips needed to check ppm on all sanitizing solution.				
	EHFN32	H30 DAY	FOOD CONTACT SURFACE CONSTRUCT		1/19/2017		
			Reach-in cooler in kitchen is currently broken at the bottom and needs to be cleaned and repaired to maintain a smooth, cleanable surface.				
	EHFN35	H30 DAY	PERSONAL CLEANLINESS / EATING		1/19/2017		
			Personal items should be stored separate from all kitchen and food prep areas.				

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CATHOLIC CHARITIES EMER Y S

HF2708	EHFN38	H30 DAY	APPROVED THAWING METHODS	1/19/2017	20	HL1B
			Improper thawing method being used. Ground beef was being thawed in stagnant water in warewashing sink. See handout provided.			
	EHFN43	H30 DAY	ADEQUATE VENTILATION AND LIGHT	1/19/2017		
			Vent hood needs to be thoroughly cleaned and rid of all grease and food build-up.			
	EHFN47	H30 DAY	OTHER VIOLATIONS	1/19/2017		
			All kitchen equipment, to include coolers, freezers and dishwashers, must be NSF certified and commercial grade.			
	EHFN46	H30 DAY	SERVICE SINK PROVIDED	1/19/2017		
			a) Bathroom in girls area needs a self closing door. b) Both bathrooms need covered trash can or lid on current trash can.			
	EHFN18	H 3 DAYS	PROPER IDENTIFY TOXIC SUBSTANC	1/19/2017		
			Equipment and dishes not currently being sanitized at proper ppm. Currently being sanitized at 200 ppm. See handout provided.			
	EHFN20	H30 DAY	APPROVED SEWAGE/WASTEWATER SYS	1/19/2017		
			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, portable equipment or utensils are placed. 228.150 (c)(1)			

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CATHOLIC CHARITIES EMER Y S

HF2708	EHFN42	H30 DAY	NON-FOOD CONTACT SURFACES	1/19/2017	20	HL1B
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a)Reach-in coolers and freezers need to be cleaned thoroughly and be free of all food residue. b)Oven and pan stored in oven need to be cleaned. c)Reach-in cooler in basement needs to be defrosted and cleaned.

CHACON MANUEL

1400 ROSS ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2708	EHFN42	H30 DAY	NON-FOOD CONTACT SURFACES		1/19/2017	20	HL1B
HFX59					1/20/2017	0	HL1B

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ESTABLISHMENT

CHURCHS CHICKEN #591

200 E AMARILLO BLVD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF987	EHFN20	H180 DAY	APPROVED SEWAGE/WASTEWATER SYS		1/23/2017	7	HL1B
			3 compartment sink is directly plumbed to the sewer. Sink must have an indirect waste connection by next inspection.				
	EHFN33	H30 DAY	WAREWASHING FACILITY INSTALLED		1/23/2017		
			A properly designed mop sink must be provided. Please correct by 2/23/2017.				
	EHFN45	H180 DAY	PHYSICAL FACILITIES INSTALLED		1/23/2017		
			A) Missing floor tiles need to be replaced. B) Broken floor tiles need to be repaired to ensure the floor is easily cleanable.				
	EHFN46	H180 DAY	SERVICE SINK PROVIDED		1/23/2017		
			Door to mens restroom needs to be self closing.				

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ESTABLISHMENT**CHURCHS CHICKEN #592****2002 S GEORGIA ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF980	EHFN10	COS	FOOD CONTACT SURFACES SANITIZE		1/20/2017	7	HL1B
			Ice scoop holder not clean. b)Ice bin lid not clean inside.				
	EHFN42	COS	NON-FOOD CONTACT SURFACES		1/20/2017		
			Ice machine outside not clean.b)Walk in shelves not clean.c)Tops of equipment, hot hold unit not clean.				
	EHFN09	COS	FOOD SEPARATION AND PROTECTION		1/20/2017		
			Reach in gaskets not clean. b)Ice machine is leaking and corroded. Water leak is running across door to ice machine.				

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**CITY OF REFUGE
613 S ADAMS ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1135	EHFN42	H180 DAY	NON-FOOD CONTACT SURFACES		1/19/2017	7	HL1B
			a)All coolers and freezers need to be thoroughly cleaned. b) Dry storage shelves and floors need to be thoroughly cleaned. c) Floor and mats in kitchen area need to be cleaned.				
	EHFN45	H180 DAY	PHYSICAL FACILITIES INSTALLED		1/19/2017		
			Manager stated they will be in a new facility within 12 months but may be subject to change.				
	EHFN10	H180 DAY	FOOD CONTACT SURFACES SANITIZE		1/19/2017		
			Ice machine needs to be cleaned on the top portion above lid.				
	EHFN28	H10DAY	PROPER DATE MARKING		1/19/2017		
			All prepped or thawed TCS food needs to be date marked for 7 days from day it is thawed and/ or prepped.				

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**CVS/PHARMACY #7762
2012 S WASHINGTON ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF754	EHFN11	COS	PROPER DISPOSITION OF RETURNED		1/24/2017	8	HL1B
			Dented cans found on shelf for use. Removed.				
	EHFN34	H180 DAY	NO EVIDENCE OF INSECT CONTAMIN		1/24/2017		
			Self closer on back door is broken. Needs to be repaired.				
	EHFN42	H180 DAY	NON-FOOD CONTACT SURFACES		1/24/2017		
			a)Shelves in milk cooler need to be cleaned. b) Gasket needs to be replaced. c) Vents need to be cleaned.				
	EHFN47	H180 DAY	OTHER VIOLATIONS		1/24/2017		
			Last health inspection was not posted or located. Must be posted at all times.				
	EHFN29	H10DAY	ACCURATE THERMOMETERS PROVIDED		1/24/2017		
			Thermometer needed in milk cooler.				

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DOLLAR GENERAL STORE #14435

2950 E FM 1151

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFR81	EHFN31	H 3 DAYS	HANDWASHING FACILITY ADEQUATE		1/19/2017	2	HM3
			Store found without water. Store must have running water and provide working restrooms for employees. Store is closed until water is available. Once water is available I will come out and reopen store. Store is not to operate until water is fixed and I				
HFR81	EHFN20	IN	APPROVED SEWAGE/WASTEWATER SYS		1/20/2017	0	HM4
			Store had water pump replaced. Water pressure is good. Store ok to re-open 1/20/2017.				

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DOUBLE M CHEVRON CANYON

311 23RD ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFC282	EHFN29	H10DAY	ACCURATE THERMOMETERS PROVIDED		1/20/2017	6	HL1B
			Thermometer need in reach-in cooler where milk is located.				
	EHFN32	H10DAY	FOOD CONTACT SURFACE CONSTRUCT		1/20/2017		
			Sink counter top is seperating from counter. Counter top must be in good repair. Counter top need to be fixed or replaced. Counter top need to be smooth, durable and easily cleanable.				
	EHFN45	H90 DAY	PHYSICAL FACILITIES INSTALLED		1/20/2017		
			Ceiling tiles above hand washing sink, soda machine, tea machine, and in restroom need to be smooth, durable, easily cleanable, and non-absorbent.				
	EHFN39	H90 DAY	PROPER USE OF UTENSILS		1/20/2017		
			Back door has a gap. Back door must have a tight fitting seal so no pest can enter store.				

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**EBBYS GIFTS INC
500 S TAYLOR ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1671	EHFN10	H180 DAY	FOOD CONTACT SURFACES SANITIZE		1/25/2017	3	HL1B
			Inside of ice machine needs to be cleaned of hard water residue.				
	EHFN47	IN	OTHER VIOLATIONS		1/25/2017		
			Residential refrigerators have been replaced with commercial units.- In compliance.				

**FELDMANS DINER
11450 P5**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFR76					1/25/2017	0	HL1B

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FELDMANS WRONG WAY DINER

2100 N 2ND AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFC277	EHFN37	H90 DAY	ENVIRONMENTAL CONTAMINATION		1/24/2017	9	HL1B
			Walkin freezer has a air leak causing ice to frost to build up in freezer. Air leak on walkin freezer need to be fixed.				
	EHFN38	COS	APPROVED THAWING METHODS		1/24/2017		
			Fish in reduced oxygen packing found thawing in walk-in cooler. Fish must be removed from packaging before thawing.				
	EHFN41	H90 DAY	ORIGINAL CONTAINER LABELING		1/24/2017		
			All bulk items not in their original container must be labeled with name of product in container.				
	EHFN32	H10DAY	FOOD CONTACT SURFACE CONSTRUCT		1/24/2017		
			Microwave arm is broken. Microwave arm need to be fixed or replaced.				
	EHFN09	H 3 DAYS	FOOD SEPARATION AND PROTECTION		1/24/2017		
			Items in walkin cooler and kitchen found uncovered. All open items must be covered to pervent cross contamination.				

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FELDMANS WRONG WAY DINER

HFC277	EHFN42	H30 DAY	NON-FOOD CONTACT SURFACES	1/24/2017	9	HL1B
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The kitchen floor that is eroded needs to be resurfaced/repaired was noted on your last inspection and is to be completed by 02-11-2017.

**FIESTA FOODS
1012 SE 10TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF561	EHFN27	H10DAY	PROPER COOLING METHODS		1/20/2017	2	HFOL

Adjusted cooler. Most of the units were holding at the proper temperature. Other units holding at 45F-47F. Manual thermometers were suggested as back up. Cooler must be 41F or below.

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FURRBIES

210 SW 6TH AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1332	EHFN02	H10DAY	PROPER COLD HOLDING TEMP.		1/24/2017	12	HL1B
			Not properly cold holding. Cut tomatoes being held at 45F, cut cucumbers being held at 44F.				
	EHFN03	COS	PROPER HOT HOLDING TEMP.		1/24/2017		
			Not properly hot holding. Chilli being held at 99F.				
	EHFN10	H10DAY	FOOD CONTACT SURFACES SANITIZE		1/24/2017		
			Smoker found with excessive build-up of grease and food particle. Needs to be cleaned.				
	EHFN42	H180 DAY	NON-FOOD CONTACT SURFACES		1/24/2017		
			a) Reach-in freezer needs to be cleaned. b)Floor under mats in kitchen need to be cleaned. c)Build-up of ice and food particles at bottom of reach-in freezer needs to be thawed and cleaned. d)Antique equipment not being used must be kept clean or removed				
	EHFN28	H180 DAY	PROPER DATE MARKING		1/24/2017		
			Not properly date marking TCS foods.				

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FURRBIES

HF1332	EHFN45	H180 DAY	PHYSICAL FACILITIES INSTALLED	1/24/2017	12	HL1B
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a)Water damage to wall under 3 comp sink must be repaired. b)All ceiling tiles in areas subject to moisture must be non-absorbent and non-porous. Demerits not counted dependent on moving physical facilities.

	EHFN20	H180 DAY	APPROVED SEWAGE/WASTEWATER SYS	1/24/2017		
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3 comp sink/ food prep sink can not be directly plumbed to sewer line, air gap needed. Demerit not counted dependent on moving to new physical facility.

**GRILL GON' WILD
7200 MCCORMICK RD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
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HFR88	EHFN20	H90 DAY	APPROVED SEWAGE/WASTEWATER SYS		1/20/2017	3	HL1B
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Air gap needed on 3 comp sink. 3 comp sink can not have a direct connection to sewer system. To be completed by April 20, 2017

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**HAVANA
3700 SW 6TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2926	EHFN20	H10DAY	APPROVED SEWAGE/WASTEWATER SYS		1/25/2017	0	H PREOPEN
			A) Sewer cleanout must be properly capped within 10 days.				
	EHFN32	H10DAY	FOOD CONTACT SURFACE CONSTRUCT		1/25/2017		
			A) Seal all raw wood within the kitchen, B) Replace all broken floor tiles and missing floor tiles. Correct within 10 days.				
	EHFN43	H10DAY	ADEQUATE VENTILATION AND LIGHT		1/25/2017		
			A) All lights must be properly shielded.				
	EHFN45	H10DAY	PHYSICAL FACILITIES INSTALLED		1/25/2017		
			A) Replace all accoustic tiles in the restrooms within 10 days. B) Replace all missing floor coving within 10 days.				
	EHFN44	H10DAY	GARBAGE AND REFUSE DISPOSAL		1/25/2017		
			A) Remove all excess building material from property within 10 days.				

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HAVANA

HF2926	EHFN21	H45 DAY	CERTIFIED FOOD MANAGER	1/25/2017	0	H PREOPEN
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A) A certified Food manager is needed within 45 days.

	EHFN47	H10DAY	OTHER VIOLATIONS	1/25/2017		
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A) Hand washing sign needed at hand sink, B) Spanish/English hand washing signs needed in all restrooms, C)Faceplate needed on light switch, D)All fire extinguishers must be properly inspected and tagged within 10 days.

	EHFN22	H60 DAY	AUTHORIZED FOOD HANDLER	1/25/2017		
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A)All employees must have a Food Handler card within 60 days.

IHOP

2100 S WESTERN ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
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HF715	EHFN02	COS	PROPER COLD HOLDING TEMP.		1/24/2017	3	HFOL
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Ham thawing in sink not under running water and over 41 degrees F. Food discarded. Repeat violation. Future violations will result in a \$75 reinspection fee.

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ESTABLISHMENT

JNB QUICKI SHOP #3

11601 FM 1541

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFR46					1/25/2017	0	HL1B

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KIDS LEARNING ACADEMY DBA JUST

4407 CANYON DR

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFD66	EHFN09	H10DAY	FOOD SEPARATION AND PROTECTION		1/20/2017	29	HL1B
			Food storage shelves and utensil drawers peeling paint.b)Rust and mold on shelves in refrigerator.c)Medication stored with foods.d)Lotion on microwave.e)Chemical stored above dishes.				
	EHFN10	H10DAY	FOOD CONTACT SURFACES SANITIZE		1/20/2017		
			Reach in cooler not clean.b)Microwave splatter. c)Can opener not clean.Holder rusted.d)Dish dry racks not clean.e)Baby spoons stored on paper. f)food containers drying on cloth towels. Cloth and paper hold bacteria.g)Rust in small pan.				
	EHFN12	H10DAY	MANAGEMENT, EMPLOYEE KNOWLEDGE		1/20/2017		
			Kitchen manager on duty not knowledgeable of food safety temperatures and procedures.				
	EHFN18	COS	PROPER IDENTIFY TOXIC SUBSTANC		1/20/2017		
			Medications stored with food products., b)Chemical over food equipment.				
	EHFN20	COS	APPROVED SEWAGE/WASTEWATER SYS		1/20/2017		
			Dish wash sink may not be used for foods in any way due to not being an indirect drain. A sign stating no foods in the sink must be posted at sink.				

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KIDS LEARNING ACADEMY DBA JUST

HFD66	EHFN21	H10DAY	<p style="text-align: center;">CERTIFIED FOOD MANAGER</p> <p style="text-align: center;">1/20/2017</p> <p style="text-align: center;">29</p> <p style="text-align: center;">HL1B</p> <p>Posted food manager card is expired.</p>
	EHFN22	H10DAY	<p style="text-align: center;">AUTHORIZED FOOD HANDLER</p> <p style="text-align: center;">1/20/2017</p> <p>All kitchen employees (except food manager) must have a food handler card.</p>
	EHFN28	COS	<p style="text-align: center;">PROPER DATE MARKING</p> <p style="text-align: center;">1/20/2017</p> <p>Corn prepared over 24 hours ago not date marked. No date marks on any foods in refrigerator</p>
	EHFN29	H10DAY	<p style="text-align: center;">ACCURATE THERMOMETERS PROVIDED</p> <p style="text-align: center;">1/20/2017</p> <p>No probe thermometer available for checking cold hold foods. Meat thermometers are available.</p>
	EHFN32	H10DAY	<p style="text-align: center;">FOOD CONTACT SURFACE CONSTRUCT</p> <p style="text-align: center;">1/20/2017</p> <p>Teflon coating peeling from pan. Do not use pans with peeling coatings.</p>
	EHFN35	COS	<p style="text-align: center;">PERSONAL CLEANLINESS / EATING</p> <p style="text-align: center;">1/20/2017</p> <p>Personal clothing on food shelf.b)Lotion stored with foods.</p>

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KIDS LEARNING ACADEMY DBA JUST

HFD66	EHFN37	H10DAY	ENVIRONMENTAL CONTAMINATION	1/20/2017	29	HL1B
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Ceiling fans and air ducts not clean.

	EHFN42	H10DAY	NON-FOOD CONTACT SURFACES	1/20/2017		
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Cabinets and drawers peeling paint.b)Bottom of some cabinets need to be cleaned and sealed.c)Can opener holder is rusted.d)Blade area has buildup. e)Hot pad stored with foods attached. Do not store dirty items with cleaned items.

	EHFN45	H10DAY	PHYSICAL FACILITIES INSTALLED	1/20/2017		
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Wall board missing in corner of kitchen. Wall must be smooth and cleanable. Finish remainder of wall.

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**LUPITAS IN-N-OUT
712 E AMARILLO BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2931	EHFN31	H10DAY	HANDWASHING FACILITY ADEQUATE		1/23/2017	0	H PREOPEN
			A) A hand sink is required in front counter area since only hand sink is farther than 25' away.				
	EHFN34	H10DAY	NO EVIDENCE OF INSECT CONTAMIN		1/23/2017		
			A) Hot water heater or roof is leaking into utility room. Leak must be corrected with all water damage cleaned/repaired.				
	EHFN33	H10DAY	WAREWASHING FACILITY INSTALLED		1/23/2017		
			A) 3-compartment sink is leaking and must be repaired.				
	EHFN42	H10DAY	NON-FOOD CONTACT SURFACES		1/23/2017		
			A) Seal all raw wood, B) Seal in between sheets of galvanized metal and stainless steel. C) Correct unfinished wall by utility room with FRP or other suitable means.				
	EHFN45	H10DAY	PHYSICAL FACILITIES INSTALLED		1/23/2017		
			A) Entire kitchen must have floor coving, B) Replace accoustic ceiling panels with a cleanable panel.				

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From 1/19/17 thru 1/25/17

ESTABLISHMENT

LUPITAS IN-N-OUT

HF2931	EHFN47	H10DAY	OTHER VIOLATIONS	1/23/2017	0	H PREOPEN
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A) Spanish hand washing sign needed in bathroom. **All corrections must be made prior to opening.**

HF2931				1/25/2017	0	HFOL
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Food Establishment Public Inspection Report

From 1/19/17 thru 1/25/17

ESTABLISHMENT

MARGARET WILLS ELEMENTARY

3500 SW 11TH AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF657	EHFN03	COS	PROPER HOT HOLDING TEMP.		1/24/2017	9	HL1B
			Not proper hot holding, hamburger patties at 114F, Pasta and meat sauce 121F. Food was removed and reheated to 165F.				
	EHFN10	H 3 DAYS	FOOD CONTACT SURFACES SANITIZE		1/24/2017		
			a)Sanitizing solution was at 50ppm with soap mixed in the solution. Sanitizing solution was corrected with no soap and testing at 200 ppm. b)Ice machine found with pink mold. Ice machine needs to be cleaned and sanitized.				
	EHFN28	COS	PROPER DATE MARKING		1/24/2017		
			Cooked sausage, cut ham, cut peppers, guacomole/ salsa, found in cooler without proper date marking. Employee dated items with date they were prepped/cooked.				
	EHFN45	H180 DAY	PHYSICAL FACILITIES INSTALLED		1/24/2017		
			Ceiling tiles in bathroom and mop sink closet are currently porous and absorbent. In areas subject to moisture, such as the kitchen, bathroom and mop sink area need smooth, non-absorbent, non-porous ceiling tiles.				

Food Establishment Public Inspection Report

From 1/19/17 thru 1/25/17

ESTABLISHMENT

**MCDONALDS
1720 ROSS ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1602	EHFN02	COS	PROPER COLD HOLDING TEMP.		1/24/2017	14	HL1B
			Raw chicken found in broken cooler. Chicken was discarded.				
	EHFN03	IN	PROPER HOT HOLDING TEMP.		1/24/2017		
			A) Sausage holding at 157F. B) Ham holding at 146F. Both temperatures are in compliance.				
	EHFN09	H30 DAY	FOOD SEPARATION AND PROTECTION		1/24/2017		
			A) Sugar machine stored over ice container and sugar granules found on ice container lid. B) Biscuits stored under condensation leak in freezer. Boxes were moved.				
	EHFN10	COS	FOOD CONTACT SURFACES SANITIZE		1/24/2017		
			A) Ice machine and ice bucket needs to be cleaned. B) Dirty dishes found on clean dish rack. C) Ice cream nozzle needs to be cleaned. D) Frozen coffee machine needs to be cleaned.				
	EHFN32	H180 DAY	FOOD CONTACT SURFACE CONSTRUCT		1/24/2017		
			A) Cooler gaskets are split. Gaskets need to be repaired or replaced by next inspection. B) Ice scoop is cracked and needs to be replaced.				

Food Establishment Public Inspection Report

From 1/19/17 thru 1/25/17

ESTABLISHMENT

MCDONALDS

HF1602	EHFN33	H10DAY	WAREWASHING FACILITY INSTALLED	1/24/2017	14	HL1B
<p>Dishmachine is not functioning properly. Dishmachine must be reaching the proper ppm to ensure dishes are being sanitized. Must be fixed by 2/3/2017.</p>						
	EHFN36	COS	WIPING CLOTHS PROPERLY USED	1/24/2017		
<p>Wiping cloths must be stored in sanitizer or a dirty rag bucket.</p>						

**NORTH HEIGHTS ELEMENTARY
607 N HUGHES ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF728	EHFN03	H180 DAY	PROPER HOT HOLDING TEMP.		1/25/2017	6	HL1B
<p>Not properly hot holding. Meatballs at 102F & 108F, hamburgers at 120F.</p>							
	EHFN11	H180 DAY	PROPER DISPOSITION OF RETURNED		1/25/2017		
<p>Dented cans found stored with useable cans. Dented cans must be stored seperately.</p>							

Food Establishment Public Inspection Report

From 1/19/17 thru 1/25/17

ESTABLISHMENT

**PAK A SAK #19
11762 S OSAGE ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFR78	EHFN20	H90 DAY	APPROVED SEWAGE/WASTEWATER SYS		1/19/2017	5	HL1B
			Air gap needed on 3 comp sink. Air gap also needed on sink by tea if you use sink to dispose of tea.				
	EHFN45	H90 DAY	PHYSICAL FACILITIES INSTALLED		1/19/2017		
			Smooth, durable, easily cleanable, and non-absorbent ceiling tiles needed above mop sink and hand sink.				
	EHFN47	H90 DAY	OTHER VIOLATIONS		1/19/2017		
			Soap needed at hand sink in 3 comp room.				

Food Establishment Public Inspection Report

From 1/19/17 thru 1/25/17

ESTABLISHMENT

**PALACE COFFEE CO
817 S POLK ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2513	EHFN10	H10DAY	FOOD CONTACT SURFACES SANITIZE		1/23/2017	7	HL1B
			A) Toaster oven and microwaves need to be cleaned. B) Ice machine needs to be cleaned.				
	EHFN42	H10DAY	NON-FOOD CONTACT SURFACES		1/23/2017		
			Air vents need to be dusted. This is a repeat violation, a \$75 reinspection fee will be charged. Must be paid by 1/27/17.				
	EHFN32	H180 DAY	FOOD CONTACT SURFACE CONSTRUCT		1/23/2017		
			Missing floor tiles in kitchen need to be replaced.				
	EHFN35	H180 DAY	PERSONAL CLEANLINESS / EATING		1/23/2017		
			All employees working with food must wear a hair restraint.				

Food Establishment Public Inspection Report

From 1/19/17 thru 1/25/17

ESTABLISHMENT

PEPITOS MEXICAN RESTAURANT

408 23RD ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFC211	EHFN37	H90 DAY	ENVIRONMENTAL CONTAMINATION		1/24/2017	11	HL1B
			Food found stored on floor in walk-in cooler. All food must be 6 inches off the ground.				
	EHFN09	H 3 DAYS	FOOD SEPARATION AND PROTECTION		1/24/2017		
			Food found in walk-in cooler uncovered. All food in walk-in must be covered to prevent cross contamination.				
	EHFN28	H10DAY	PROPER DATE MARKING		1/24/2017		
			Food found in walk-in without date marking. All prep food in walk-in must be date marked.				
	EHFN45	H90 DAY	PHYSICAL FACILITIES INSTALLED		1/24/2017		
			The wall by dish machine has a hole. Wall need to be fixed.				
	EHFN42	H90 DAY	NON-FOOD CONTACT SURFACES		1/24/2017		
			Air vents above fryer has dust. Vent above fryer need to be clean				

Food Establishment Public Inspection Report

From 1/19/17 thru 1/25/17

ESTABLISHMENT

PEPITOS MEXICAN RESTAURANT

HFC211

EHFN20

H10DAY

APPROVED SEWAGE/WASTEWATER SYS

1/24/2017

11

HL1B

Prep sink found directly plumb to sewer. Prep sink cant not be directly connected to sewer. Prep sink need a air gap

Food Establishment Public Inspection Report

From 1/19/17 thru 1/25/17

ESTABLISHMENT

**PIZZA PLANET
335 E HASTINGS AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF962	EHFN45	H180 DAY	PHYSICAL FACILITIES INSTALLED		1/19/2017	7	HL1B
			a)Ceiling tiles in all prep areas must be smooth, durable, nonabsorbent and easily cleaned.b)Coving along walls need to be repaired.				
	EHFN34	H180 DAY	NO EVIDENCE OF INSECT CONTAMIN		1/19/2017		
			Back door floor sweep needs to be repaired.				
	EHFN32	H180 DAY	FOOD CONTACT SURFACE CONSTRUCT		1/19/2017		
			All cooler and freezer gaskets that are cracked or split need to be replaced.				
	EHFN20	H180 DAY	APPROVED SEWAGE/WASTEWATER SYS		1/19/2017		
			Plumbing at 3 compartment sink must be indirectly plumbed with and air gap.				

Food Establishment Public Inspection Report

From 1/19/17 thru 1/25/17

ESTABLISHMENT

**POTATO FACTORY
2808 SW 34TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2026	EHFN10	COS	FOOD CONTACT SURFACES SANITIZE		1/20/2017	7	HL1B
			Pans stacked wet after washing. Pans must air dry before stacking.				
	EHFN35	COS	PERSONAL CLEANLINESS / EATING		1/20/2017		
			Cell phone on food prep table. b)Hair not restrained-Hats or hair nets-no exposed pony tails.				
	EHFN09	COS	FOOD SEPARATION AND PROTECTION		1/20/2017		
			Cell phone on food prep counter. b)Ice maker lid is cracked. Repair as needed.c)Ice scoop handle touch ice.				

Food Establishment Public Inspection Report**From 1/19/17 thru 1/25/17****ESTABLISHMENT****RUDYS COUNTRY STORE & BAR B Q****3751 W INTERSTATE 40**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1658	EHFN11	COS	PROPER DISPOSITION OF RETURNED Dented can on food rack.		1/20/2017	5	HL1B
	EHFN36	COS	WIPING CLOTHS PROPERLY USED Rag wet and dirty and not in sanitizer.		1/20/2017		
	EHFN42	COS	NON-FOOD CONTACT SURFACES Walk in cooler ceiling dusty.b)Blower covers in walk in cooler dusty.c)Rust on rack in walk in cooler.		1/20/2017		

Food Establishment Public Inspection Report**From 1/19/17 thru 1/25/17****ESTABLISHMENT****SAN JACINTO CHRISTIAN ACADEMY****3218 SW 6TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2732	EHFN45	H180 DAY	PHYSICAL FACILITIES INSTALLED		1/25/2017	6	HL1B
			Ceiling tiles in bathroom, mop area, and any area subject to moisture need to be smooth, non-absorbent and non-porous.				
	EHFN22	H45 DAY	AUTHORIZED FOOD HANDLER		1/25/2017		
			All employees who work in the kitchen or with food need a Food Handler card within 45 days. Volunteers do not need one.				
	EHFN28	H10DAY	PROPER DATE MARKING		1/25/2017		
			Not date marking prepped or thawed food. All food must be date marked on the day it is prepped, cut, or thawed and discarded after 7 days.				
	EHFN42	H180 DAY	NON-FOOD CONTACT SURFACES		1/25/2017		
			a)Vent needs to be cleaned. b)Ceiling fan needs to be cleaned and free of dust.				

501 S CAROLINA ST

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

From 1/19/17 thru 1/25/17

ESTABLISHMENT

SAN JACINTO CHRISTIAN ACADEMY

HF858	EHFN22	H180 DAY	AUTHORIZED FOOD HANDLER	1/25/2017	5	HL1B
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All employees working in the kitchen or with food must have Food Handler card. Volunteers do not need food handler cards.

	EHFN37	H180 DAY	ENVIRONMENTAL CONTAMINATION	1/25/2017		
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All food must be stored at least 6 inches off of floor.

	EHFN45	H180 DAY	PHYSICAL FACILITIES INSTALLED	1/25/2017		
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a) All exposed wood must be sealed to be smooth and cleanable. b) Coving needs to be replaced/ repaired under 3 comp sink.

	EHFN47	H180 DAY	OTHER VIOLATIONS	1/25/2017		
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All kitchen equipment must be NSF certified and commercial grade.

Food Establishment Public Inspection Report

From 1/19/17 thru 1/25/17

ESTABLISHMENT

SAN JACINTO ELEMENTARY

3400 SW 4TH AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF689	EHFN10	H180 DAY	FOOD CONTACT SURFACES SANITIZE		1/20/2017	16	HL1B
			Calcium build-up on ice machine needs to be cleaned and sanitized.				
	EHFN06	COS	TIME AS PUBLIC HEALTH CONTROL		1/20/2017		
			Food held past 7 days in walk-in cooler.				
	EHFN35	H180 DAY	PERSONAL CLEANLINESS / EATING		1/20/2017		
			All personal items must be stored seperate from kitchen equipment and food.				
	EHFN20	H180 DAY	APPROVED SEWAGE/WASTEWATER SYS		1/20/2017		
			a) Condensation leak in walk-in freezer must be fixed. b)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, portable equipment or				
	EHFN32	H180 DAY	FOOD CONTACT SURFACE CONSTRUCT		1/20/2017		
			All torn or split gaskets on freezers and coolers need to be replaced.				

Food Establishment Public Inspection Report

From 1/19/17 thru 1/25/17

ESTABLISHMENT

SAN JACINTO ELEMENTARY

HF689	EHFN11	H180 DAY	PROPER DISPOSITION OF RETURNED	1/20/2017	16	HL1B
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Dented cans found stored with useable cans.

	EHFN45	H180 DAY	PHYSICAL FACILITIES INSTALLED	1/20/2017		
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a) Ceiling tiles over ice machine must be smooth, non-absorbent and easily cleanable. This is a repeat violation. b) Broken ceiling tile and 1 tile that is porous and absorbent in dish washing area needs to be replaced.

Food Establishment Public Inspection Report

From 1/19/17 thru 1/25/17

ESTABLISHMENT

SLAMIL GROCERY STORE

2900 SW 10TH AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2257	EHFN29	COS	ACCURATE THERMOMETERS PROVIDED		1/25/2017	21	HL1B
			Thermometer needed in reach in cooler.				
	EHFN45	H180 DAY	PHYSICAL FACILITIES INSTALLED		1/25/2017		
			Back storage room needs to be cleaned and organized.				
	EHFN46	COS	SERVICE SINK PROVIDED		1/25/2017		
			Soap needed in womens restroom.				
	EHFN18	COS	PROPER IDENTIFY TOXIC SUBSTANC		1/25/2017		
			Shampoo found stored above nuts. Store all food products above chemicals to prevent contamination.				
	EHFN20	H180 DAY	APPROVED SEWAGE/WASTEWATER SYS		1/25/2017		
			Three compartment sink must be indirectly plumbed with an air gap.				

Food Establishment Public Inspection Report**From 1/19/17 thru 1/25/17****ESTABLISHMENT****SLAMIL GROCERY STORE**

Inspection Number	Establishment ID	Code	Description	Date	Score	Comments
HF2257	EHFN11	COS	PROPER DISPOSITION OF RETURNED	1/25/2017	21	HL1B Limes found distressed for sale. Limes were removed.
	EHFN09	COS	FOOD SEPARATION AND PROTECTION	1/25/2017		Eggs stored above vegetables. Store eggs below all ready to eat foods to prevent contamination.
	EHFN21	H45 DAY	CERTIFIED FOOD MANAGER	1/25/2017		Because establishment individually packages food a food manager is necessary. Must obtain within 45 days.
	EHFN24	H180 DAY	REQUIRED RECORDS AVAILABLE	1/25/2017		a)All packaged foods must be labeled with the common name, ingredients, weight, establishment name and address, and common allergens. b)All manufacturer labels must be in English.
	EHFN34	H180 DAY	NO EVIDENCE OF INSECT CONTAMIN	1/25/2017		Back door is not sealing properly and needs to be repaired.

Food Establishment Public Inspection Report

From 1/19/17 thru 1/25/17

ESTABLISHMENT

**STOCKYARDS CAFE
100 N MANHATTAN ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2450	EHFN06	H24 HOUR	TIME AS PUBLIC HEALTH CONTROL		1/24/2017	21	HL1B
			Out of date foods held in walk-in cooler. All TCS foods must be discarded after 7 days.				
	EHFN10	H10DAY	FOOD CONTACT SURFACES SANITIZE		1/24/2017		
			All food contact surfaces need to be cleaned.				
	EHFN33	COS	WAREWASHING FACILITY INSTALLED		1/24/2017		
			Dishmachine is not functioning properly. Dishmachine must be reaching the proper ppm to ensure dishes are being sanitized. Must be fixed by 2/3/2017.- was corrected on site before the inspection was over.				
	EHFN34	H180 DAY	NO EVIDENCE OF INSECT CONTAMIN		1/24/2017		
			Back exterior door needs to be self closing to ensure insects and pests do not enter.				
	EHFN36	H180 DAY	WIPING CLOTHS PROPERLY USED		1/24/2017		
			Wiping rags must be stored in a sanitizer bucket or a dirty rag bucket.				

Food Establishment Public Inspection Report

From 1/19/17 thru 1/25/17

ESTABLISHMENT

STOCKYARDS CAFE

HF2450	EHFN41	H180 DAY	ORIGINAL CONTAINER LABELING	1/24/2017	21	HL1B
			All bulk items need to be labeled, ie flour, sugar, salt.			
	EHFN02	H24 HOUR	PROPER COLD HOLDING TEMP.	1/24/2017		
			A) Reach-in cooler holding at 48F. Eggs holding at 58F and ham holding at 45F. All cold foods must be 41F or below. Food was discarded on site. B) TCS foods in make table held on ice must be held under mechanical re Fridgeration.			
	EHFN09	H10DAY	FOOD SEPARATION AND PROTECTION	1/24/2017		
			A) Food stored under condensation leak in walk-in cooler. Food must be removed to prevent cross contamination. B) Multiple foods found not refrigerated after opening. C) Oven mits and aprons must be stored away from clean dishes.			
	EHFN32	H180 DAY	FOOD CONTACT SURFACE CONSTRUCT	1/24/2017		
			Ice machine needs repaired to ensure it's easily cleanable. Cracked or chipped containers need to be repaired or replaced. Ice cream cooler needs defrosted and cleaned. Duct tape on ice cream cooler needs to be removed to ensure it's easily cleanable.			
	EHFN42	H180 DAY	NON-FOOD CONTACT SURFACES	1/24/2017		
			A) Ceiling in kitchen needs to be dusted and cleaned. B) Grease on the sides and behind of fryer and oven needs to be cleaned. C) Radio and fans in food prep area need to be cleaned. D) Top of oven needs to be cleaned.			
	EHFN45	H60 DAY	PHYSICAL FACILITIES INSTALLED	1/24/2017		
			A) Ceiling tiles in men and womens restroom and over coffee area need to be smooth, durable and non-absorbant tiles. Replace by 3/24/2017. B) Insulation in storage room needs to be replaced to ensure walls and ceiling are easily cleanable.			

Food Establishment Public Inspection Report

From 1/19/17 thru 1/25/17

ESTABLISHMENT

STOCKYARDS CAFE

Food Establishment Public Inspection Report

From 1/19/17 thru 1/25/17

ESTABLISHMENT

**TACOS GARCIA
1100 ROSS ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF185	EHFN02	H24 HOUR	PROPER COLD HOLDING TEMP.		1/25/2017	34	HL1B
			One cold hold make table at 70 ° F. Unit was not operating. b)Small refrigerator at bar holding at 48°F. Cold hold temperature is 41 or less. Foods discarded. Unit being repaired at inspection.				
	EHFN09	H24 HOUR	FOOD SEPARATION AND PROTECTION		1/25/2017		
			Drawer not clean. Foods stored open. Ice maker not clean. Chemicals not stored properly. Top of hot hold not clean. Water standing in bottom of reach in cooler. Shelves not clean in walkin cooler. Ice bucket on floor. Tea urn need lids.				
	EHFN10	H24 HOUR	FOOD CONTACT SURFACES SANITIZE		1/25/2017		
			No sanitizer at 3 bay dish sink. Bar was using anti-bacterial soap as a sanitizer. The product is not an approved sanitizer for restaurants.Dishes stacked wet. Dishes must air dry.				
	EHFN12	H24 HOUR	MANAGEMENT, EMPLOYEE KNOWLEDGE		1/25/2017		
			No check of cooler temperatures daily. Cooler found not working andno report of temperatures. Temperature log required for this kitchen and all coolers every 4 hours.				
	EHFN18	H24 HOUR	PROPER IDENTIFY TOXIC SUBSTANC		1/25/2017		
			Sanitizer not stored properly. Do not store sanitizer next to foods or food equipment.				

Food Establishment Public Inspection Report

From 1/19/17 thru 1/25/17

ESTABLISHMENT

TACOS GARCIA

HF185	EHFN20	H24 HOUR	APPROVED SEWAGE/WASTEWATER SYS	1/25/2017	34	HL1B
			Food sink with direct drain. Drain must have an air gap.			
	EHFN21	H24 HOUR	CERTIFIED FOOD MANAGER	1/25/2017		
			Person in charge during food manager absence was not knowledgeable of food safety requirements.			
	EHFN22	H24 HOUR	AUTHORIZED FOOD HANDLER	1/25/2017		
			Food handler cards needed for all food handling employees. No demerits this inspection.			
	EHFN28	H24 HOUR	PROPER DATE MARKING	1/25/2017		
			No date marks on any TCS foods in walk in coolers. TCS foods held over 24 hours must have a date mark.			
	EHFN29	H24 HOUR	ACCURATE THERMOMETERS PROVIDED	1/25/2017		
			No test strips for sanitizer. Thermometer in small reach in not readable.			
	EHFN31	H24 HOUR	HANDWASHING FACILITY ADEQUATE	1/25/2017		
			Hand sink drips fresh water line.			

Food Establishment Public Inspection Report**From 1/19/17 thru 1/25/17****ESTABLISHMENT****TACOS GARCIA**

HF185	EHFN32	H24 HOUR	FOOD CONTACT SURFACE CONSTRUCT	1/25/2017	34	HL1B
			Food contact surfaces must be cleanto sight and touch. Surfaces must be cleanable. Numerous food and non food contact surfaces not clean.			
	EHFN36	H24 HOUR	WIPING CLOTHS PROPERLY USED	1/25/2017		
			Wipe down rags not stored in sanitizer.			
	EHFN39	H24 HOUR	PROPER USE OF UTENSILS	1/25/2017		
			Utensil tubs not clean. Preset table must be wrapped and not exposed. Wet stacking pans. Cutting boards not cleaned.			
	EHFN41	H24 HOUR	ORIGINAL CONTAINER LABELING	1/25/2017		
			No label on foods moved from original container.			
	EHFN42	H24 HOUR	NON-FOOD CONTACT SURFACES	1/25/2017		
			Blower covers and shelves in walk in and reach in coolers. Outside chip buckets. Top of walk in coolers exposed. Used for storage and not easily cleanable.			
	EHFN43	H24 HOUR	ADEQUATE VENTILATION AND LIGHT	1/25/2017		
			Air ducts not clean. Have ducts professionally cleaned. Retain receipt.			

Food Establishment Public Inspection Report

From 1/19/17 thru 1/25/17

ESTABLISHMENT

TACOS GARCIA

HF185	EHFN45	H24 HOUR	PHYSICAL FACILITIES INSTALLED	1/25/2017	34	HL1B
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Ceiling panels out of place and not clean. Ceiling over bar peeling paint. Holes in ceiling. Floor is pitted and needs to be smooth and easily cleanable.

	EHFN47	H24 HOUR	OTHER VIOLATIONS	1/25/2017		
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*****Due to a score over 30 demerits, a \$75 reinspection fee must be paid at Environmental Health Office by Noon 1-26-27.*****

Food Establishment Public Inspection Report

From 1/19/17 thru 1/25/17

ESTABLISHMENT

**THAI DIAMOND
1653 N GRAND ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1999	EHFN46	H 120DAY	SERVICE SINK PROVIDED		1/24/2017	16	HL1B
			All restroom doors must be self-closing.				
	EHFN45	H 120DAY	PHYSICAL FACILITIES INSTALLED		1/24/2017		
			All restroom ceiling tiles must be smooth, durable, nonabsorbent, and easily cleaned.				
	EHFN20	H 120DAY	APPROVED SEWAGE/WASTEWATER SYS		1/24/2017		
			Three compartment sink must be indirectly plumbed with an airgap.				
	EHFN18	COS	PROPER IDENTIFY TOXIC SUBSTANC		1/24/2017		
			Chemical spray bottles found without labels, must be labeled with common name.				
	EHFN22	H45 DAY	AUTHORIZED FOOD HANDLER		1/24/2017		
			All employees who handle food must have a food handlers card within 45 days.				

Food Establishment Public Inspection Report

From 1/19/17 thru 1/25/17

ESTABLISHMENT

THAI DIAMOND

HF1999	EHFN10	COS	FOOD CONTACT SURFACES SANITIZE	1/24/2017	16	HL1B
			a)Remove all old labels from containers when washing. b)Knives being stored between sink and wall. Store knives on a surface that can be cleaned. c)All bulk container needed to be cleaned.			
	EHFN28	COS	PROPER DATE MARKING	1/24/2017		
			Ready to eat foods found without date marks. All food being held past 24 hours must have a date mark and discarded after 7 days.			
	EHFN38	COS	APPROVED THAWING METHODS	1/24/2017		
			Fish being thawed improperly. Thaw meat under cold running water, under refrigeration, as part of the cooking process, or in the microwave.			

Food Establishment Public Inspection Report

From 1/19/17 thru 1/25/17

ESTABLISHMENT

**THAI GARDEN
5017 E AMARILLO BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2280	EHFN02	COS	PROPER COLD HOLDING TEMP.		1/20/2017	27	HL1B
			Eggs sitting out at room temp., must be stored at 41F or below. b)Garlic and oil mixture sitting out at room temperature must be 41F or below.				
	EHFN10	H30 DAY	FOOD CONTACT SURFACES SANITIZE		1/20/2017		
			Dishwasher dispensing at 10ppm, must be 50ppm. Machine needs to be serviced.				
	EHFN20	H30 DAY	APPROVED SEWAGE/WASTEWATER SYS		1/20/2017		
			Plumbing at 3 compartment sink must be indirectly plumbed with an airgap. 6 months to repair.				
	EHFN22	H30 DAY	AUTHORIZED FOOD HANDLER		1/20/2017		
			Food manager card has expired and must be renewed within 30 days.				
	EHFN21	H30 DAY	CERTIFIED FOOD MANAGER		1/20/2017		
			Food manager card has expired and must be renewed within 30 days.				

Food Establishment Public Inspection Report

From 1/19/17 thru 1/25/17

ESTABLISHMENT

THAI GARDEN

HF2280	EHFN28	H30 DAY	<p style="text-align: center;">PROPER DATE MARKING</p> <p style="text-align: right;">1/20/2017</p>	27	HL1B
<p>All ready to eat foods must have a date mark if being held past 24 hours.</p>					
	EHFN32	H30 DAY	<p style="text-align: center;">FOOD CONTACT SURFACE CONSTRUCT</p> <p style="text-align: right;">1/20/2017</p>		
<p>Freezer has broken lid with exposed insulation. Freezer must be repaired, replaced or removed within 30 days.</p>					
	EHFN33	H30 DAY	<p style="text-align: center;">WAREWASHING FACILITY INSTALLED</p> <p style="text-align: right;">1/20/2017</p>		
<p>Establishment does not have a mopsink. A utility sink for mopwater disposal is required.</p>					
	EHFN35	H30 DAY	<p style="text-align: center;">PERSONAL CLEANLINESS / EATING</p> <p style="text-align: right;">1/20/2017</p>		
<p>All employee items must be stored in a separate location away from kitchen items.</p>					
	EHFN37	H30 DAY	<p style="text-align: center;">ENVIRONMENTAL CONTAMINATION</p> <p style="text-align: right;">1/20/2017</p>		
<p>a)Freezer insulation was touching exposed fished. b)Food found stored on floor. All food must be stored at least 6"above the ground.</p>					
	EHFN38	H30 DAY	<p style="text-align: center;">APPROVED THAWING METHODS</p> <p style="text-align: right;">1/20/2017</p>		
<p>Chicken being thawed at room temperature. Must be thawed under cold running water, under refrigeration, in microwave, or as part of the cooking process.</p>					

Food Establishment Public Inspection Report

From 1/19/17 thru 1/25/17

ESTABLISHMENT

THAI GARDEN

HF2280	EHFN39	H30 DAY	PROPER USE OF UTENSILS	1/20/2017	27	HL1B
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Rice scoops being held in water at 108F, must be 135F or above.

	EHFN09	COS	FOOD SEPARATION AND PROTECTION	1/20/2017		
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a)All food in cooler must be covered. b)Raw meat found stored above ready to eat foods. Raw meat must be stored below all ready to eat foods.

	EHFN45	H30 DAY	PHYSICAL FACILITIES INSTALLED	1/20/2017		
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a)Wall by back door has deteriorated and needs to be repaired. b)Leaking pipe by fryer needs to be repaired. c)Corner by blower unit in walk in cooler has excessive wear and needs to be repaired.

**TODAY DISCOUNT #3
2210 E FM 1151**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2280	EHFN39	H30 DAY	PROPER USE OF UTENSILS		1/20/2017	27	HL1B
HF2280	EHFN09	COS	FOOD SEPARATION AND PROTECTION		1/20/2017		
HF2280	EHFN45	H30 DAY	PHYSICAL FACILITIES INSTALLED		1/20/2017		
HFR24					1/25/2017	0	HL1B

Food Establishment Public Inspection Report

From 1/19/17 thru 1/25/17

ESTABLISHMENT

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

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF198	EHFN18	COS	PROPER IDENTIFY TOXIC SUBSTANC		1/25/2017	6	HL1B
			Sanitizer mixed above 400ppm. Sanitizer was remade.				
	EHFN28	COS	PROPER DATE MARKING		1/25/2017		
			Hot dogs found without date mark. All ready to eat foods must be date marked and discarded after 7 days. COS.				
	EHFN45	H180 DAY	PHYSICAL FACILITIES INSTALLED		1/25/2017		
			a)All missing/chipped floor tiles must be replaced. b)Light shields needed on lights above drink area. c)Cabinets below drink area & hot dog station have excessive wear & need repaired.d)Drying board above 3 comp. sink has excessive wear & needs repaired				

Food Establishment Public Inspection Report

From 1/19/17 thru 1/25/17

ESTABLISHMENT

TOOT N TOTUM #22

920 W FM 1151

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFR57	Ehfn20	H180 DAY	APPROVED SEWAGE/WASTEWATER SYS		1/25/2017	7	HL1B
			3 compartment sink found directly connected to sewer system. 3 compartment sink cannot have a direct connection to sewer system . 3 compartment sink needs an air gap.				
	Ehfn32	H10DAY	FOOD CONTACT SURFACE CONSTRUCT		1/25/2017		
			Counter tops are not in good repair. Counter top needs to be sealed or replaced.				
	Ehfn45	H10DAY	PHYSICAL FACILITIES INSTALLED		1/25/2017		
			Ceiling tiles in restroom, above soda and coffee machine need to be smooth, durable, nonabsorbent and easily cleanable.				
	Ehfn47	H10DAY	OTHER VIOLATIONS		1/25/2017		
			Current inspection or a sign stating inspection available upon request and current food manager card must be posted where public can see it.				

Food Establishment Public Inspection Report

From 1/19/17 thru 1/25/17

ESTABLISHMENT

**TOOT N TOTUM #60
1400 E AMARILLO BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2240	EHFN03	IN	PROPER HOT HOLDING TEMP. Hotdogs holding at 146F- In compliance.		1/23/2017	4	HL1B
	EHFN10	H10DAY	FOOD CONTACT SURFACES SANITIZE Cappuccino machine, coffee creamer machine, slushie machine, and nacho cheese and chili machine needs to be cleaned.		1/23/2017		
	EHFN42	H10DAY	NON-FOOD CONTACT SURFACES Ceiling beams above coffee area need to be dusted.		1/23/2017		

Food Establishment Public Inspection Report

From 1/19/17 thru 1/25/17

ESTABLISHMENT

**TOOT N TOTUM #97
950 S BUCHANAN ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2406	EHFN10	H10DAY	FOOD CONTACT SURFACES SANITIZE		1/19/2017	6	HL1B
			A) Soda nozzles need to be cleaned daily. Corrected on site. B) Milkshake mixer needs to be cleaned daily. C) Reach-in cooler shelves need to be cleaned. D) Sanitizer did not register at proper ppm. Sanitizer must be at least 100ppm for wipe down.				
	EHFN32	H180 DAY	FOOD CONTACT SURFACE CONSTRUCT		1/19/2017		
			Gaskets on reach-in cooler needs to be repaired or replaced.				
	EHFN42	H180 DAY	NON-FOOD CONTACT SURFACES		1/19/2017		
			A) Dust on ceiling, vents, and cold hold vents needs to be cleaned. B) Hot dog bun drawer needs to be cleaned.				

Food Establishment Public Inspection Report

From 1/19/17 thru 1/25/17

ESTABLISHMENT

**TORTILLERIA LUPITA
4013 SE 10TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF462	EHFN02	COS	PROPER COLD HOLDING TEMP.		1/23/2017	26	HL1B
			Cooler items were holding at 43-45F. Must be 41 or below at all times. Food was discarded.				
	EHFN03	IN	PROPER HOT HOLDING TEMP.		1/23/2017		
			Meat was holding at 153F-165F.				
	EHFN27	COS	PROPER COOLING METHODS		1/23/2017		
			Meat was being thawed improperly, must be thawed using the approved 3 methods. Under running water, in the cooler or as part of the cooking process.				
	EHFN09	COS	FOOD SEPARATION AND PROTECTION		1/23/2017		
			A)Food needs to be protected when cooling and when in cooler. B) Uncooked food needs to be stored below ready to eat foods.				
	EHFN39	H 3 DAYS	PROPER USE OF UTENSILS		1/23/2017		
			A)Wet stacking was found. All utensils and dishes need to air-dry completely before stacking.B) Utensil buckets need to be cleaned.				

Food Establishment Public Inspection Report

From 1/19/17 thru 1/25/17

ESTABLISHMENT

TORTILLERIA LUPITA

HF462	EHFN45	H 3 DAYS	PHYSICAL FACILITIES INSTALLED	1/23/2017	26	HL1B
<p>All unnecessary items stored in establishment needs to be removed. All personal items not for establishments use needs to be removed also.</p>						
	EHFN29	H 3 DAYS	ACCURATE THERMOMETERS PROVIDED	1/23/2017		
<p>A)Thermometer needed in walkin cooler and in front reach-in cooler. B)Test strips needed.C) Probe Thermometer needed.</p>						
	EHFN28	H 3 DAYS	PROPER DATE MARKING	1/23/2017		
<p>Several items found out of date. All items held over 24hours must have a date mark.</p>						
	EHFN42	H 3 DAYS	NON-FOOD CONTACT SURFACES	1/23/2017		
<p>A)Gaskets on walk-in need to be replaced.B) Outside of deep freezer needs to be cleaned.</p>						
	EHFN18	H 3 DAYS	PROPER IDENTIFY TOXIC SUBSTANC	1/23/2017		
<p>A) Chemical bottles must have a label. B) Sanitizer was too strong at 250ppm. Must be 100ppm for wipe down.</p>						
	EHFN43	H 3 DAYS	ADEQUATE VENTILATION AND LIGHT	1/23/2017		
<p>A) Vent hood needs to be inspected and tag displayed. B) More light needed in walk-in.</p>						

Food Establishment Public Inspection Report**From 1/19/17 thru 1/25/17**

ESTABLISHMENT

TORTILLERIA LUPITA

HF462	EHFN19	H90 DAY	APPROVED WATER SOURCE	1/23/2017	26	HL1B
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3 comp. sink has a direct connection. Must have an indirect connection with an air gap.

	EHFN22	H90 DAY	AUTHORIZED FOOD HANDLER	1/23/2017		
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Food Handlers cards needed.

	EHFN33	COS	WAREWASHING FACILITY INSTALLED	1/23/2017		
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Dishes must be washed, rinsed and sanitized.

Food Establishment Public Inspection Report

From 1/19/17 thru 1/25/17

ESTABLISHMENT

**TRIS MARKET PLACE
3505 NE 24TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1303	EHFN22	H45 DAY	AUTHORIZED FOOD HANDLER		1/24/2017	8	HFOL
			All employees must have food handler cards within 45 days.				
	EHFN37	H180 DAY	ENVIRONMENTAL CONTAMINATION		1/24/2017		
			Condensate in walk in meat freezer under blower unit needs to be repaired.				
	EHFN32	H180 DAY	FOOD CONTACT SURFACE CONSTRUCT		1/24/2017		
			Broken plexi glass on produce stand needs to be repaired/replaced.				
	EHFN39	IN	PROPER USE OF UTENSILS		1/24/2017		
			Cutting boards in produce room were removed. In compliance.				
	EHFN03	IN	PROPER HOT HOLDING TEMP.		1/24/2017		
			HACCP plan created so establishment may leave cooked food at room temperature for sale. HACCP plan must be followed at all times.				

Food Establishment Public Inspection Report**From 1/19/17 thru 1/25/17**

ESTABLISHMENT**TRIS MARKET PLACE**

HF1303	EHFN29	H180 DAY	ACCURATE THERMOMETERS PROVIDED	1/24/2017	8	HFOL
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Additional thermometers needed in produce coolers.

	EHFN40	H180 DAY	SINGLE-USE ARTICLES STORAGE	1/24/2017		
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Coffee bar straws available for self-service must be individually wrapped.

Food Establishment Public Inspection Report

From 1/19/17 thru 1/25/17

ESTABLISHMENT

WAFFLE HOUSE #1354

2804 SW 45TH AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1298	EHFN09	COS	FOOD SEPARATION AND PROTECTION		1/20/2017	7	HL1B
			Chemical stored on same shelf as food container. Always store foods and chemicals separate.				
	EHFN20	H30 DAY	APPROVED SEWAGE/WASTEWATER SYS		1/20/2017		
			Air gap required for food sink. Repairs are approved and scheduled. 30 days to repair.				
	EHFN42	COS	NON-FOOD CONTACT SURFACES		1/20/2017		
			Tops of equipment dusty, b) Ice maker filters c) blower covers in walk in d) Outside ice maker all need to be cleaned.				

Food Establishment Public Inspection Report

From 1/19/17 thru 1/25/17

ESTABLISHMENT**WAGNER AMY****1111 E LOOP 335 SOUTH**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT7155	EHFNO3	IN	PROPER HOT HOLDING TEMP. A) Pulled pork holding at 135F. B) Cheese sauce holding at 137F.		1/20/2017	0	HL1B FOOD

Food Establishment Public Inspection Report

From 1/19/17 thru 1/25/17

ESTABLISHMENT

**WEST TEXAS RX
3211 S COULTER ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF817	EHFN47	H180 DAY	OTHER VIOLATIONS		1/20/2017	8	HL1B
			A) The last inspection or a sign notifying customers that the last health inspection is available upon request was not available in plain view of the customer. 228.248(11) **Due to repeat non-compliance a \$75 reinspection fee must be paid by 1/23/17.**				
	EHFN27	H180 DAY	PROPER COOLING METHODS		1/20/2017		
			A) Both stand up refrigerator and freezer must be NSF certified commercial or equivalent unless other arrangements with Environmental Health are made. 8-5-22				
	EHFN20	H180 DAY	APPROVED SEWAGE/WASTEWATER SYS		1/20/2017		
			A) An indirect waste connection is required on any sink that is used as a food preparation sink. An indirect waste connection is required on the 3-compartment sink. (2X REPEAT) 228.150(c)(1)				
	EHFN33	H180 DAY	WAREWASHING FACILITY INSTALLED		1/20/2017		
			A) Establishment is using an unapproved 2-compartment sink to wash dishes. An approved 3-compartment sink with an indirect waste connection must be installed. (3X REPEAT) A \$75 reinspection fee must be paid by 1/23/17. 228.107(b)(1-2)				

Food Establishment Public Inspection Report

From 1/19/17 thru 1/25/17

ESTABLISHMENT**WESTOVER PARK INTERMEDIATE****7200 PINNACLE DR**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF877	EHFN09	COS	FOOD SEPARATION AND PROTECTION		1/19/2017	3	HL1B

Food in reach-in cooler not covered. All open food in cooler must be covered to prevent contamination.

Food Establishment Public Inspection Report

From 1/19/17 thru 1/25/17

ESTABLISHMENT

**ZEMERS DELI LLC
701 S TAYLOR ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2627	EHFN10	COS	FOOD CONTACT SURFACES SANITIZE		1/19/2017	11	HL1B
			A) Cutting board found with deep grooves and discoloration. Cutting board was discarded. B) Ice scoop bucket(s) need to be cleaned daily.				
	EHFN11	H90 DAY	PROPER DISPOSITION OF RETURNED		1/19/2017		
			Several dented cans found on shelves. All dented cans must be seperated from other cans and labled "Do Not Use"				
	EHFN22	H45 DAY	AUTHORIZED FOOD HANDLER		1/19/2017		
			All employees who handle food or wash dishes must have a Food Handlers Card. 45 days to complete.				
	EHFN28	H180 DAY	PROPER DATE MARKING		1/19/2017		
			A proper date marking system is needed and must be followed.				
	EHFN32	H180 DAY	FOOD CONTACT SURFACE CONSTRUCT		1/19/2017		
			A) Inside reach-in coolers need to be cleaned. B) Gaskets on reach-in cooler needs to be replaced. C) Reach-in cooler needs to have a working light.				

Food Establishment Public Inspection Report

From 1/19/17 thru 1/25/17

ESTABLISHMENT

ZEMERS DELI LLC

HF2627	EHFN35	H180 DAY	PERSONAL CLEANLINESS / EATING	1/19/2017	11	HL1B
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Hat or hairnets need to be worn by employees working in a food prep area.

	EHFN39	COS	PROPER USE OF UTENSILS	1/19/2017		
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Food debris found in knife and fork holder. Utensils and container were cleaned and sanitized on site.

	EHFN20	H45 DAY	APPROVED SEWAGE/WASTEWATER SYS	1/19/2017		
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Prep sink is directly connected to the sewer. Prep sink needs to be indirectly plumbed by 3/1/17.

HFK159				1/19/2017	0	H PREOPEN
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