

Food Establishment Public Inspection Report**From 1/5/12 thru 1/11/12**

ESTABLISHMENT

AMA TRANSITIONAL TREATMENT CTR**9300 SE 3RD AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2002	EHF08	COS	GOOD HYGIENIC PRACTICES		1/6/2012	10	HL1B
			Employee drink on prep table with no lid.All employee drinks in the kitchen must have a lid/straw.				
	EHF22	H30 DAY	MANAGER KNOWLEDGE/CERTIFIED		1/6/2012		
			No certified food manager. A city of Amarillo food manager is required.				
	EHF23	COS	SEWAGE/WASTEWATER		1/6/2012		
			Mop water discarded outside on ground. Mop water must be discarded in the mop sink.Do not store items in mop sink. b)Three bay sink leaks. Repair as needed.				

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ESTABLISHMENT

AMARILLO NATIONAL BANK

500 S TAYLOR ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF170	EHF09	COS	APPROVED SOURCE/LABELING		1/10/2012	4	HL1B	
			Use pasteurized eggs for any sauces that are not going to be cooked.					
	EHF28	COS	ALL OTHER VIOLATIONS		1/10/2012			
			The dishwasher was out of chemical sanitizer.Check chemicals daily.It was still heat sanitizing.					

ANDERSON MERCHANDISERS

421 SE 34TH AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF722	EHF25	COS	FOOD CONTACT SURFACES		1/10/2012	3	HL1B	
			Build up of splatter on bottom of shelf above stove.Clean completely.b)Tea nozzel not clean. c)Drawers have food crumbs.d)Small kitchen fan needs to be cleaned.					

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ESTABLISHMENT

**APD CAFE
200 SE 3RD AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1983	EHF02	COS	COLD HOLDING		1/6/2012	5	HL1B
			Chopped tomatoe at 55°F. It was thrown away.				
	EHF28	H90 DAY	ALL OTHER VIOLATIONS		1/6/2012		
			Seal,paint,re-laminate, any porous surfaces in kitchen.Shelf fronts have exposed wood that are not easily cleanable.Any other surfaces such as drawers that are not easily cleanable.Any other surfaces such as drawers that are porous must also be sealed.				

**ASCENSION ACADEMY
9301 ASCENSION PKWY**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2148					1/10/2012	0	HL1B

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ESTABLISHMENT

**BEST WESTERN MEDICAL CENTER IN
1610 S COULTER ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1384	EHF02	COS	COLD HOLDING		1/10/2012	8	HL1B
			a)Whole milk at 45°F.b)2% milk at 47°F.Both tossed at inspection.				
	EHF15	H10DAY	EQUIPMENT ADEQUATE		1/10/2012		
			Milk being dispensed from unapproved units. Must be NSF approved.				

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ESTABLISHMENT

**BIG TEXAN STEAK RANCH
7701 E INTERSTATE 40**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF478	EHF12	COS	CROSS CONTAMINATION		1/11/2012	10	HL1B
			A) Eggs stored on cheese, B) Employee coffee cup found stored on shelf with meat, coffee cup spilled on meat, store all personal products away from food. C) Ice scoop handle stored in ice.				
	EHF25	COS	FOOD CONTACT SURFACES		1/11/2012		
			A) Broken dishes found, B) Exposed insulation inside ice machine, ice machine cannot be used until fixed, C) Clan inside ice machine, D) Knives found stored above a light fixture, cannot clean light fixture, do not store there.				
	EHF20	COS	TOXIC ITEMS		1/11/2012		
			A) Bleach water over 200ppm for wipe down, must be 100ppm for wipe down, B) 409 being used for cleaning food contact surfaces, 409 is not approved for used in a food establishment.				
	EHF28	H45 DAY	ALL OTHER VIOLATIONS		1/11/2012		
			A) Clean blower covers in walk ins, B) Refinish metal shelves for clean dishes, C) Seal bare wood in bar cooler, D) Spanish/English hand washing signs needed in bathroom upstairs, E) Seal opening in east side cooler. F) Test strips needed for all sanitize				

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ESTABLISHMENT

**BRADYS DAIRY QUEEN
1900 S WASHINGTON ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF146	EHF28	H90 DAY	ALL OTHER VIOLATIONS		1/9/2012	3	HL1B
			Need to replace a missing ceiling tile or vent.				
	EHF23	IN	SEWAGE/WASTEWATER		1/9/2012		
			Repaired leaky roof.In				
	EHF25	COS	FOOD CONTACT SURFACES		1/9/2012		
			Cleaned:a.the shelf stand inside the walk in cooler,b.and defrosted the fry freezer.c.the canopener assembly.In d.Needed to clean the ice maker inside surface of the lid.COS d.Needed to clean a reach in cooler at the service window.COS				

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ESTABLISHMENT

BRAUMS ICE CREAM #182

1700 S WESTERN ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF301	EHF25	IN	FOOD CONTACT SURFACES		1/6/2012	4	HFOL
			a.Ice Cream freezer display cases are being cleaned and cleaned weekly.b. Disfunctioning defrost on two of these ice cream display cases are requiring total defrost and cleaning more often.At present, this method is working.In				
	EHF08	COS	GOOD HYGIENIC PRACTICES		1/6/2012		
			Two stainless steel large containers found in curbed floor drain, do not put food contact equipment in the curbed drain.COS				
	EHF28	H90 DAY	ALL OTHER VIOLATIONS		1/6/2012		
			a.Rapair the defrost on the two ice cream display cases. b.Missing ceiling tiles have been replaced.In c.Ceiling vents throughout have been cleaned.In				

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ESTABLISHMENT

BROWNS PLAYHOUSE DAY CARE CNTR

605 4TH ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFC113	EHF25	COS	FOOD CONTACT SURFACES	Can opener needed to be cleaned	1/9/2012	3	HL1B

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ESTABLISHMENT

**CALICO COUNTY
2410 PARAMOUNT BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF334	EHF25	H10DAY	FOOD CONTACT SURFACES		1/11/2012	15	HL1B
			Clean:a.canopener blade, inserts and holder b.Crouton and hot chocolate mix containers, c.tea urn nozzles.d.several shelves in the walk in cooler. e.Replace door gaskets on at least 2 reach in coolers.				
	EHF24	COS	THERMOMETERS		1/11/2012		
			Needed thermometers in 2 units.COS				
	EHF02	COS	COLD HOLDING		1/11/2012		
			Raw chicken and beef in refrigerator drawers at 50 to 53 degrees, removed from drawers and placed in walk in freezer to cool down. (Out of temperature for less than 3 hours.)COS				
	EHF12	COS	CROSS CONTAMINATION		1/11/2012		
			Scoop touching the croutons in a container.COS				
	EHF28	H10DAY	ALL OTHER VIOLATIONS		1/11/2012		
			Cleaned a.Bottom shelf of steam table, b.venthoods.In c.Pans being air dried.In d.Clean the shelves under the coffee prep table.				

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ESTABLISHMENT**CARNICERIA LA POPULAR****1505 SE 3RD AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF87	EHF08	COS	GOOD HYGIENIC PRACTICES		1/5/2012	10	HL1B
			Employee drink on food prep table with no lid. All employee drinks must have a lid and straw.b)Employee clothing/personal items stored on shelf touching food items.Store separately. Repeat violations may result in a \$50 reinspection fee.				
	EHF24	COS	THERMOMETERS		1/5/2012		
			No thermometer in reach in deli cooler.All cold hold units must have a thermometer located in an easy to find location.				
	EHF25	H10DAY	FOOD CONTACT SURFACES		1/5/2012		
			All shelves in deli and walk in cooler are dirty. These are food contact areas and must be cleaned daily.Repeat violations may result in a \$50 reinspection fee. b)Microwave and shelf above grill have splatter. Slicer for lettuce stored not clean.				

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ESTABLISHMENT

**CARRIES CAKES
2518 S GRAND ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF1887	EHF21	COS	MANUAL WARE WASHING		1/10/2012	3	HL1B	
			Wipedown solution was at less than 100 PPM Cl					

CATTLEMANS CAFE 3801 E AMARILLO BLVD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF1936	EHF07	H24 HOUR	ADEQUATE HAND WASHING		1/6/2012	4	HL1B	
			a. Needed to clean the bottom of a prepackaged bread storage cooler.COS b.Need covered receptacle for feminine napkins in the women's restroom.					

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ESTABLISHMENT

**CHEDDARS CASUAL CAFE
3901 W INTERSTATE 40**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1697	EHF08	COS	GOOD HYGIENIC PRACTICES		1/9/2012	14	HL1B
			Handsink not accessible in bar.Do not use handsinks for any other purpose other than handwashing.				
	EHF11	COS	PROPER HANDLING RTE		1/9/2012		
			All cooks handling ready to ea foods with bare hands.				
	EHF22	H10DAY	MANAGER KNOWLEDGE/CERTIFIED		1/9/2012		
			The food manager card has expired.Obtain new card with ServeSafe certificate at 821 S Johnson.				
	EHF28	H90 DAY	ALL OTHER VIOLATIONS		1/9/2012		
			a)Remove any chipped plates or other dishes.b)Color changing strips,stickers,or water-proof thermometer is needed to check the heat-sanitizing dishwasher.c)Repair or replace the insulation on the line behind the blowers in the walk in.Insulation is comin				
	EHF25	COS	FOOD CONTACT SURFACES		1/9/2012		
			a)Several pans on the clean pan rack had food residue & datemark stickers.b)A stack of bowls in refrigerator had food splatter.c)Ice cream dipper well must be on when used utensils are placed in it.				

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ESTABLISHMENT**CHRIST LUTHERAN CHILD DEVE
2400 N COULTER ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF3	EHF15	H10DAY	EQUIPMENT ADEQUATE		1/10/2012	3	HL1B	
			In the large toddler room, the new refrigerator is holding chicken cubes at 45 degrees. The refrigerator must be NSF(national safety foundation) approved.Should you need to replace refrigeration, the unit must be NSF approved.					

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

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF980	EHF23	IN	SEWAGE/WASTEWATER		1/9/2012	0	HFOL	
			Employee handsink no longer is the drain stopped up.In					
	EHF14	IN	WATER SUPPLY		1/9/2012			
			Employee handsink faucet handle repaired and replaced.In					

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ESTABLISHMENT**CIRCUS ROOM
2309 SW 6TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF599	EHF17	COS	HAND WASH WITH SOAP/TOWELS		1/6/2012	3	HL1B
			Needed paper towels at employee handsink.COS				
	EHF28	COS	ALL OTHER VIOLATIONS		1/6/2012		
			Needed to close back door entrance.COD				

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ESTABLISHMENT

DALE'S GRAND BURGER #2

1900 BELL ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF592	EHF14	COS	WATER SUPPLY		1/5/2012	8	HL1B
			Did not have hot water on at arrival.				
	EHF08	COS	GOOD HYGIENIC PRACTICES		1/5/2012		
			Keeps wiping hands on apron.Placed paper towels at work station.				

DANIELS DRIVE IN
2911 E AMARILLO BLVD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF75					1/9/2012	0	HL1B

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ESTABLISHMENT

DENNYS RESTAURANT 2116 S GEORGIA ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF213	EHF28	H90 DAY	ALL OTHER VIOLATIONS		1/10/2012	3	HL1B
			a.Wipe down soap dispensers at handwash stations. b.Some the light need light shields and end caps replaced over dish washing and cooking areas. c.Need to remove dust bunnies from and around ceiling vents.				
	EHF21	COS	MANUAL WARE WASHING		1/10/2012		
			a. Needed to prime the sanitizer on the dish machine.Please prime dish machine until repaired.COS b.Wipe down solution at the counter was dirty. Changed out at the inspection.COS				

DONUT STOP INC 100 23RD ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFC259					1/9/2012	0	HL1B

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ESTABLISHMENT

**DYERS BAR B QUE
1619 S KENTUCKY ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF813	EHF28	COS	ALL OTHER VIOLATIONS		1/11/2012	8	HL1B
			Needed to toss a broken up trash can.				
	EHF25	H10DAY	FOOD CONTACT SURFACES		1/11/2012		
			a)Many of the shelves in the walk in cooler are rusty & either need to be resurfaced or tossed.b)Several spatulas have baked on crust that need to be scoured.c)Please replace the door gaskets on both the walk in cooler & freezer.e)Needed to properly clea				
	EHF02	COS	COLD HOLDING		1/11/2012		
			a)Raw pork & beef ribs,raw beef of many varieties,cooked prepackaged ham & sausage were at 49° & transferred to a freezer walk in & another location with proper cooling equipment.b)Raw chicken,sour cream,cooked BBQ beef,cooked prime rib,hamburger meat,st				
HF813	EHF02	IN	COLD HOLDING		1/11/2012	0	HOTHER
			Return visit to Dyers BBQ confirmed walk in cooler below 41°F.Walk in cooler repaired.				

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ESTABLISHMENT

**EBBYS GIFTS INC
500 S TAYLOR ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1671	EHF15	COS	EQUIPMENT ADEQUATE		1/10/2012	3	HL1B
			The burritos need to be stored in a hot holding unit.They need to be maintained at 135°F or hotter.If time rather than temp is going to be used,a written HACCP plan will need to be submitted to the Environmental Health Dept.				
	EHF28	H90 DAY	ALL OTHER VIOLATIONS		1/10/2012		
			a)Check thermometers in refrigerators daily.If temp are above 41°F,the thermostats will need to be adjusted.b)Post last inspection report with permit & food manager card.				

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**EL BURRITO RICO
4404 RIVER RD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1766	EHF28	H90 DAY	ALL OTHER VIOLATIONS		1/10/2012	7	HL1B
			A soap dispenser is needed in the restroom.				
	EHF12	COS	CROSS CONTAMINATION		1/10/2012		
			Wiping down food contact surface on table with dirty rag not soaked in sanitizer.b)Ice scoop handle in ice.c)Eggs stored over salsa in refrigerator.Store all raw meats & eggs under other foods.				
	EHF20	COS	TOXIC ITEMS		1/10/2012		
			Chlorine sanitizer too strong. Over 200ppm chlorine.Test before use.				

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ESTABLISHMENT

**EL PATRON
5807 SW 45TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1838	EHF21	COS	MANUAL WARE WASHING		1/6/2012	23	HL1B
			a)Dishwasher not sanitizing.b)Chlorine sanitizer over 200ppm. Check dishmachine & sanitizer before use.				
	EHF14	COS	WATER SUPPLY		1/6/2012		
			No not water available. Water temp 75°F. Hot water must be restored within 1 hr or establishment must close.				
	EHF03	COS	HOT HOLDING		1/6/2012		
			Steak & chicken in steam table at 115°F for under 2 hrs.They were reheated to 165°F.				
	EHF07	COS	ADEQUATE HAND WASHING		1/6/2012		
			Employees not washing hands before putting on gloves.				
	EHF08	COS	GOOD HYGIENIC PRACTICES		1/6/2012		
			Employees eating in the wait station.				

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ESTABLISHMENT**EL PATRON**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1838	EHF18	H10DAY	INSECT CONTAMINATION		1/6/2012	23	HL1B
			Roach in kitchen by hot water heater.				
	EHF28	H10DAY	ALL OTHER VIOLATIONS		1/6/2012		
			a)Remove any chipped plates or dishes.b)Replace any missing light shields in kitchen.c)Seal or re-seal any exposed wood so it is smooth & will not absorb water or grease.(wood by hansink,walk-in doors).				

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

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF11	EHF28	H90 DAY	ALL OTHER VIOLATIONS		1/10/2012	0	HL1B
			a.Continue replacing broken floor tiles.b.You have cleaned the outside surfaces of the refrigerators and freezers.In				

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ESTABLISHMENT**FARMER BROS CO
2100 SE 10TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1945					1/6/2012	0	HL1B

**FIESTA FOODS
1012 SE 10TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF561	EHF28	COS	ALL OTHER VIOLATIONS		1/5/2012	0	HL1B

Back of blower in produce walk in needs to be cleaned. b)Knife holder needed in produce area.

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ESTABLISHMENT

GEORGIA MANOR NURSING HOME

2611 SW 46TH AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1898	EHF28	H60 DAY	ALL OTHER VIOLATIONS		1/5/2012	11	HL1B
			Within 90 days,a partition is needed to separate the 3 comp sink & the handsink.It should be non-porous & smooth & easily cleanable.This is to prevent contamination from splashing from area to the other.				
	EHF08	COS	GOOD HYGIENIC PRACTICES		1/5/2012		
			a)Bucket in handsink.b)Personal drinks stored in food prep areas.Keep all personal food separate & in a designated area.				
	EHF13	COS	HACCP PLAN/TIME		1/5/2012		
			Cabbage not dated correctly,unknown age & quality.It was discarded.				
	EHF25	COS	FOOD CONTACT SURFACES		1/5/2012		
			a)Drink spouts need to be cleaned & sanitized daily.Include tea,fruit punch,coffee nozzles.b)Cut milk spouts under an inch long.c)Clean the doors & top of the dishwasher daily.				

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ESTABLISHMENT**GO BURGER****4500 S WASHINGTON ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1978	EHF15	COS	EQUIPMENT ADEQUATE		1/6/2012	3	HL1B
			Refrigeration or ice is needed to keep the tomato slices cold.				
	EHF28	COS	ALL OTHER VIOLATIONS		1/6/2012		
			Chlorine test strips needed.				

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ESTABLISHMENT

GREENWAYS INTERMEDIATE SCHOOL

8100 PINERIDGE DR

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF302	EHF28	COS	ALL OTHER VIOLATIONS		1/5/2012	4	HL1B
			All scoops must have a handle on them,no more paper scoops.				
	EHF08	COS	GOOD HYGIENIC PRACTICES		1/5/2012		
			a)Employee drink found on prep table without a lid or a straw.b)Employee seen emptying milk into handsink,handsinks are for handwashing only.				

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ESTABLISHMENT

**H & L DISCOUNT
2701 SW 6TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF729	EHF25	H10DAY	FOOD CONTACT SURFACES		1/5/2012	3	HL1B
			Clean the inside of the ice maker lid(inside and out).				
	EHF28	H30 DAY	ALL OTHER VIOLATIONS		1/5/2012		
			a.Clean every shelf every where, behind the counter and every display. b.Need a self-closing device on the restroom door to self-close and tight fit.c.Clean the floor of the walk in cooler.				

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ESTABLISHMENT

**HAPPY BURRITO
908 E AMARILLO BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1226	EHF28	COS	ALL OTHER VIOLATIONS		1/6/2012	14	HL1B
			Ceiling panel above microwave and ice machine out of place. Replace. bBlower covers in reach in cooler dirty. c)Keep utensils all facing the same direction to avoid touching mouthparts.				
	EHF24	COS	THERMOMETERS		1/6/2012		
			No thermometer in cold hold unit.				
	EHF25	COS	FOOD CONTACT SURFACES		1/6/2012		
			Slicer not cleaned properly. Disassemble to clean.b)Soda nozzels not clean.				
	EHF13	COS	HACCP PLAN/TIME		1/6/2012		
			No date mark on potentially hazardous foods in refrigerator.				
	EHF09	COS	APPROVED SOURCE/LABELING		1/6/2012		
			Wrong label on spray bottle sanitizer.				

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HIGH PLAINS FOOD BANK**815 ROSS ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF291	EHF28	COS	ALL OTHER VIOLATIONS		1/11/2012	0	HL1B	
			Blower covers need to be cleaned regularly or as needed.					

HILLSIDE ELEMENTARY**9600 PERRY AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF1832	EHF28	H90 DAY	ALL OTHER VIOLATIONS		1/5/2012	0	HL1B	
			All scoops must have handles on them.					

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ESTABLISHMENT

**HILS BURGERS
1300 23RD ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFC225	EHF12	COS	CROSS CONTAMINATION Cook did not change gloves after handling raw meat		1/9/2012	4	HL1B

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HILTON GARDEN INN @ AMARILLO

9000 W INTERSTATE 40

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1698	EHF13	COS	HACCP PLAN/TIME		1/10/2012	7	HL1B
			A) Several Potentially hazardous foods found being held longer than 7 days. Discarded				
	EHF25	COS	FOOD CONTACT SURFACES		1/10/2012		
			A) Clean dishes found with food debris still on them, B) Clean dish rack for clean dishes, C) Clean rolling cart for clean plates				
	EHF28	COS	ALL OTHER VIOLATIONS		1/10/2012		
			A) Post current food establishment perment (Repeat 3x)				

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ESTABLISHMENT

**HOFFBRAU STEAKS
7203 W INTERSTATE 40**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF915	EHF28	H90 DAY	ALL OTHER VIOLATIONS		1/9/2012	22	HINVEST
			a)Move gloves next to handsink.b)Remove moldy ceiling tiles in storage room.				
	EHF13	H24 HOUR	HACCP PLAN/TIME		1/9/2012		
			A HACCP plan is required for any food that has a heat seal.The reduced oxygen packaging requires additional documentation.				
	EHF10	COS	SOUND CONDITION		1/9/2012		
			Several dented cans.				
	EHF08	COS	GOOD HYGIENIC PRACTICES		1/9/2012		
			a)Coffee mug with no lid & straw on prep line.b)Employee dipping hands in sanitizer then going back to food prep.c)Employees using handsink for purposes other than handwashing.				
	EHF07	COS	ADEQUATE HAND WASHING		1/9/2012		
			a)Employees not washing hands before putting on gloves.b)Employee seen washing off single use gloves in handsink after touching raw fish.				

Food Establishment Public Inspection Report

From 1/5/12 thru 1/11/12

ESTABLISHMENT

HOFFBRAU STEAKS

HF915	EHF20	COS	TOXIC ITEMS	1/9/2012	22	HINVEST
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a)Several unlabeled chemical spray bottles on the salad prep cooler.b)Bucket of sanitizer next to prep station,possible splash contamination.Store chemicals away & below food.

	EHF16	H10DAY	HAND WASH FACILITIES ADEQUATE	1/9/2012		
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a)No hot water at the handsink in kitchen.cos b)A handsink is needed closer to the grill & main cooking line.If the cooks will not use the sinks currently in kitchen,& additional sink is needed.Either train all employees to wash hands properly when neede

**JD'S COCO LOCO
1005 N FILLMORE ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
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HF1141	EHF28	H90 DAY	ALL OTHER VIOLATIONS		1/9/2012	0	HL1B
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Please resurface the rusty bottom of the beer cooler.

Food Establishment Public Inspection Report

From 1/5/12 thru 1/11/12

ESTABLISHMENT

**JNB QUICKI SHOP 2
4809 RIVER RD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF287	EHF28	COS	ALL OTHER VIOLATIONS		1/11/2012	6	HL1B
			Shelves have excessive dust. Clean regularly.b)Trash below shelves in walk in cooler.c)Freezer needs to be defrosted.				
	EHF25	COS	FOOD CONTACT SURFACES		1/11/2012		
			Cans soda on floor in walk in cooler.b)Condiment trays need to be cleaned.c)Pickle tongs stored on dirty counter.Tongs must be stored in a sanitary location.				
	EHF17	COS	HAND WASH WITH SOAP/TOWELS		1/11/2012		
			No paper towels at hand sink.Paper towels are required at the hand sink.				

Food Establishment Public Inspection Report

From 1/5/12 thru 1/11/12

ESTABLISHMENT

**KING & I THE
104 15TH ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFC291					1/9/2012	0	HL1B

LEMONGRASS 2222 SE 27TH AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2132	EHF28	COS	ALL OTHER VIOLATIONS		1/10/2012	3	HL1B
			Ceiling fan in kitchen needs to be cleaned.b)Holes in ceiling above soda dispenser and office area need to be sealed. c)Medications in refrigerator need to be stored in a sealed container to prevent spill.				
	EHF25	COS	FOOD CONTACT SURFACES		1/10/2012		
			Bottom of mixer not cleaned properly.b)Hat touching food prep equipment. c)Case food product stored on floor. All foods must be 6"off floor.				

Food Establishment Public Inspection Report

From 1/5/12 thru 1/11/12

ESTABLISHMENT

LEMONGRASS SUSHI & WOK

2207 S WESTERN ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2158	EHF12	COS	CROSS CONTAMINATION		1/11/2012	17	HL1B
			a.) rags without sanitizer being used in food prep areas b.) rags found being stored in a solution without sanitizer				
	EHF02	COS	COLD HOLDING		1/11/2012		
			Cooked shrimp found at room temperature without a documented time procedure. Food must be held below 41 F or above 135 F.				
	EHF08	COS	GOOD HYGIENIC PRACTICES		1/11/2012		
			a.) Employee drink found in food prep area without a lid. All employee drinks in food prep areas must have a lid and a straw. b.) handsinks being used for washing knives and storing sanitizer rags. Handsinks may only be used for handwashing.				
	EHF07	COS	ADEQUATE HAND WASHING		1/11/2012		
			Employee seen washing gloved hands. Gloves must be removed before washing hands and then wash bare hands with soap for 20 seconds under warm water.				
	EHF28	COS	ALL OTHER VIOLATIONS		1/11/2012		
			Boxes of food found being stored on the floor of the walkin. All food must be stored at least 6" off the ground.				

Food Establishment Public Inspection Report

From 1/5/12 thru 1/11/12

ESTABLISHMENT

Food Establishment Public Inspection Report

From 1/5/12 thru 1/11/12

ESTABLISHMENT

**LINS GRAND BUFFET
8440 W INTERSTATE 40**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1265	EHF28	H10DAY	ALL OTHER VIOLATIONS		1/5/2012	18	HL1B
			a)Boxes of food being stored on floor in walk in freezer.All boxes of food msut be stored at 6" off the ground.b)All racks in walk in cooler must be cleaned free of mold & debris.Also walls of walk in cooler must be cleaned of all mold & debris.Also,wall				
	EHF17	COS	HAND WASH WITH SOAP/TOWELS		1/5/2012		
			Handwash sinks found with paper towels.All sinks should have soap & paper towel dispensers in working order.				
	EHF15	H 2 HOUR	EQUIPMENT ADEQUATE		1/5/2012		
			a)1 steam table on buffet is not holding product to proper temp. Product must be pulled until steam table holds food to 135°F or above b)large walk in cooler is holding product from 47F-51F. All product in this cooler is detained & may not be sold until				
	EHF25	H10DAY	FOOD CONTACT SURFACES		1/5/2012		
			a)Handles for scoops for rice & sugar stored in the product.Handles must be up & out of product.b)Spoon with food debris found being stored in stagnant room temp water.Utensils stored in water must be stored in water at least 135°F.c)Tea nozzles not bein				
	EHF24	H10DAY	THERMOMETERS		1/5/2012		
			Thermometers not found in some refrigeration units.All cooling units must have a working thermometer in plain, visible sight.				

Food Establishment Public Inspection Report

From 1/5/12 thru 1/11/12

ESTABLISHMENT

LINS GRAND BUFFET

HF1265	EHF20	COS	TOXIC ITEMS	1/5/2012	18	HL1B
			a)Chemicals found not labeled.All chemicals must have a label.b)Sanitizing solution found over 200ppm.Must be 100ppm.			
	EHF21	H10DAY	MANUAL WARE WASHING	1/5/2012		
			Dishwasher not sanitizing. dishwasher must sanitize at 50ppm.			
HF1265	EHF28	H10DAY	ALL OTHER VIOLATIONS	1/5/2012	9	HFOL
			a)Boxes of food being stored on floor in walk in freezer.All boxes of food must be stored 6" off the ground.b)All racks in walk in cooler must be cleaned free of mold & debris.Also,walls of walk in cooler must be cleaned of all mold.c)Employees seen with			
	EHF17	IN	HAND WASH WITH SOAP/TOWELS	1/5/2012		
	EHF15	IN	EQUIPMENT ADEQUATE	1/5/2012		
	EHF24	H10DAY	THERMOMETERS	1/5/2012		
			Thermometers not found in some refrigeration units.All cooling units must have a working thermometer in plain sight.			

Food Establishment Public Inspection Report

From 1/5/12 thru 1/11/12

ESTABLISHMENT

LINS GRAND BUFFET

HF1265	EHF25	H10DAY	FOOD CONTACT SURFACES	1/5/2012	9	HFOL
			a)Handles for scoops for rice & sugar stored in the product.Handles must be up & out of product.b)Spoon with food debris found being stored in stagnant room temp water.Utensils stored in water must be stored in water at least 135°F.c)Tea nozzles not bein			
	EHF20	IN	TOXIC ITEMS	1/5/2012		
	EHF21	H10DAY	MANUAL WARE WASHING	1/5/2012		
			Dishwasher not sanitizing.Dishwasher must sanitize at 50ppm.			

Food Establishment Public Inspection Report

From 1/5/12 thru 1/11/12

ESTABLISHMENT

MY THAI RESTAURANT 2029 S COULTER ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF154	EHF21	COS	MANUAL WARE WASHING		1/5/2012	20	HL1B
			a)Sanitizer solution 10ppm,corrected to 100+ppm chlorine at the inspection.b)Wipe down cloth laying out with no sanitizer in it.				
	EHF12	COS	CROSS CONTAMINATION		1/5/2012		
			a)Employee wiping down cutting table with wet & bloody cloth & not a sanitizing cloth.b)Employees placing rice to be cooked in uncleaned rice cookers for cooking.				
	EHF11	COS	PROPER HANDLING RTE		1/5/2012		
			a)An ice scoop was placed in a bucket of iced water.You stated they are to wash scoop in between uses.b)Ladle & scoop handles touching product in sugar,corn starch,flour.				
	EHF09	COS	APPROVED SOURCE/LABELING		1/5/2012		
			Flour bin needed a label.				
	EHF01	IN	COOLING FOR COOKED FOOD		1/5/2012		
			Scallops were at 48°at arrival but had been in the make table for only 2.5 hrs,suggest instead on the top part of the make table cooler,place in refrigerator to cool more rapidly.No violation.				

Food Establishment Public Inspection Report

From 1/5/12 thru 1/11/12

ESTABLISHMENT**MY THAI RESTAURANT**

HF154	EHF03	COS	HOT HOLDING		1/5/2012	20	HL1B
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Egg Foo Young at 105° on hot hold.Reheated to 165° at inspection & plac3ed in hot hold with lid.

NIGHT & DAY CARE & PLAY INC

2831 MAYS AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFD31	EHF24	COS	THERMOMETERS		1/6/2012	3	HL1B
			Thermometer not reading properly in refrigerator				
	EHF28	COS	ALL OTHER VIOLATIONS		1/6/2012		
			Ice scoop left in ice machine				

Food Establishment Public Inspection Report

From 1/5/12 thru 1/11/12

ESTABLISHMENT

PALACE COFFEE COMPANY

420 15TH ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFC299	EHF24	COS	THERMOMETERS		1/5/2012	3	HL1B
			No thermometer found in large refrigerator				

PANHANDLE SALVAGE

5811 S WESTERN ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF780	EHF10	COS	SOUND CONDITION		1/10/2012	4	HL1B
			(a) Distressed produce on shelves for sale (b) Product packages not cleaned before placing on shelf				
	EHF28	H90 DAY	ALL OTHER VIOLATIONS		1/10/2012		
			Shelves in produce area need to be cleaned under racks				

Food Establishment Public Inspection Report

From 1/5/12 thru 1/11/12

ESTABLISHMENT

PEPITOS MEXICAN RESTAURANT**408 23RD ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFC211	EHF09	COS	APPROVED SOURCE/LABELING		1/5/2012	10	HL1B
			Salt container was not labeled				
	EHF25	COS	FOOD CONTACT SURFACES		1/5/2012		
			Can opener needed to be cleaned				
	EHF21	COS	MANUAL WARE WASHING		1/5/2012		
			Warewashing machine was not sanitizing at time of inspection				

Food Establishment Public Inspection Report

From 1/5/12 thru 1/11/12

ESTABLISHMENT

**PIZZA HUT
6905 W INTERSTATE 40**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1449	EHF21	H10DAY	MANUAL WARE WASHING		1/10/2012	14	HL1B
			a)Dishwasher is not sanitizing.b)Not enough sanitizer in the 3 comp sink at bar.Check before using.				
	EHF25	H10DAY	FOOD CONTACT SURFACES		1/10/2012		
			a)Clean the beverage gun in the bar at least every 24 hrs.b)Clean the build up from all utensils in the kitchen.c)Clean any build up from wing holding trays.d)Clean the lemon slicer.				
	EHF12	COS	CROSS CONTAMINATION		1/10/2012		
			Portion cup in container of ranch dressing.Only use utensils with handles.				
	EHF13	COS	HACCP PLAN/TIME		1/10/2012		
			Chopped steak in walk in over 7 days.				
	EHF28	H10DAY	ALL OTHER VIOLATIONS		1/10/2012		
			a)Clean lint from ceiling vents in kitchen.b)Check the dishwasher with test strips daily.				

Food Establishment Public Inspection Report

From 1/5/12 thru 1/11/12

ESTABLISHMENT

**PIZZA HUT/WING STREET
2509 S GEORGIA ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF32	EHF28	COS	ALL OTHER VIOLATIONS		1/6/2012	10	HL1B
			Single use containers should be inverted				
	EHF09	COS	APPROVED SOURCE/LABELING		1/6/2012		
			Jar of home made salsa in refrigerator, home made product can not be kept with food for public				
	EHF25	H10DAY	FOOD CONTACT SURFACES		1/6/2012		
			(a) Glass chiller needs to be cleaned (b) Warewashing machine needs to be cleaned (c) Vent hood over friers needs to be cleaned (d) Pizza oven needs to be cleaned (e) Plate with food debris with clean plates COS (F) Microwave oven needed to be cleanedCOS				
	EHF21	COS	MANUAL WARE WASHING		1/6/2012		
			(a) Bucket with wipe down was not at proper strength, should be 200 PPM Qt (b) Warewashing sink was not at proper sanitizer strength should be 50 PPM Cl				

Food Establishment Public Inspection Report

From 1/5/12 thru 1/11/12

ESTABLISHMENT

PLUM CREEK HEALTHCARE CENTER**5601 PLUM CREEK DR**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1997	EHF21	COS	MANUAL WARE WASHING		1/6/2012	3	HL1B
			Strength of wipe down solution at 0ppm. It was corrected to 200ppm quats.COS				
	EHF28	H60 DAY	ALL OTHER VIOLATIONS		1/6/2012		
			a.Fix leaky faucet in dish room. b.Repair slow draining handsink next to office.c.Replace broken cracked trash bin and lid, replace any others that you may find.(Not easy to clean)				

Food Establishment Public Inspection Report

From 1/5/12 thru 1/11/12

ESTABLISHMENT**POTATO FACTORY
2808 SW 34TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2026	EHF28	H90 DAY	ALL OTHER VIOLATIONS		1/11/2012	3	HL1B
			(a) Utensils should be turned same direction in container (b) Ceiling fans need to be cleaned (c) Flour container needs to be labeled COS (4 corrections from previous inspection)				
	EHF21	COS	MANUAL WARE WASHING		1/11/2012		
			No sanitizer in wipedown buckets				

**PUCKETT ELEMENTARY
6700 OAKHURST DR**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF743					1/9/2012	0	HL1B

Food Establishment Public Inspection Report

From 1/5/12 thru 1/11/12

ESTABLISHMENT

REGAL UA AMARILLO STAR 14

8275 W AMARILLO BLVD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF964	EHF08	COS	GOOD HYGIENIC PRACTICES		1/5/2012	4	HL1B
			Employee seen eating popcorn where food prep is done.				

REGION 16 CLEVELAND HEADSTART

1601 S CLEVELAND ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFD6	EHF28	COS	ALL OTHER VIOLATIONS		1/10/2012	0	HL1B
			Trash barrel has dirty handles. Clean regularly.				

Food Establishment Public Inspection Report

From 1/5/12 thru 1/11/12

ESTABLISHMENT**RIDGECREST ELEMENTARY****5306 SW 37TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF769	EHF28	H90 DAY	ALL OTHER VIOLATIONS		1/9/2012	0	HL1B	
			A) Light shields and end caps needed on several lights in dry storage, B) An air gap is needed on the plumbing at the two compartment sink.					

Food Establishment Public Inspection Report

From 1/5/12 thru 1/11/12

ESTABLISHMENT

ROOSTERS COFFEE & TEA

3440 BELL ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2138	EHF28	COS	ALL OTHER VIOLATIONS		1/10/2012	7	HL1B
			A) Dishes found stored on linen to dry, dishes cannot be stored on linen.				
	EHF08	COS	GOOD HYGIENIC PRACTICES		1/10/2012		
			A) Employee seen using mop sink to rinse dishes, mop sink is for mop water only.				
	EHF20	COS	TOXIC ITEMS		1/10/2012		
			A) Sanitizer found over 400ppm, must be 200ppm as label states, B) Chemicals found stored with zip lock bags used for food, store separatly from all food contact surfaces				

Food Establishment Public Inspection Report

From 1/5/12 thru 1/11/12

ESTABLISHMENT

**ROSAS CAFE #22
3820 W INTERSTATE 40**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1081	EHF22	H5DAYS	MANAGER KNOWLEDGE/CERTIFIED		1/9/2012	10	HL1B
			A food manager is needed. See attached schedule.				
	EHF25	H5DAYS	FOOD CONTACT SURFACES		1/9/2012		
			a)Clean doors,walls,& shelves in walk in. Remove all mold from walk in cooler.b)Clean any build up from scoops & other utensils.c)Clean splatter from walls in kitchen.d)Clean handsink,soap & any other areas that accumulate food debris.e)Cover foods when				
	EHF08	H 2 HOUR	GOOD HYGIENIC PRACTICES		1/9/2012		
			Bottle & towels in handsink. Handsinks should be used for handwashing only.Don not store anything in the handsink.				
	EHF28	H5DAYS	ALL OTHER VIOLATIONS		1/9/2012		
			a)Clean under the racks in the walk in cooler.b)Light shields are needed in the dish room & in the meat cooler.c)Several rags throughout kitchen.Return rags to sanitizer buckets between uses.				

Food Establishment Public Inspection Report

From 1/5/12 thru 1/11/12

ESTABLISHMENT

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

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFRM357					1/10/2012	0	HL1B

SCHWANS HOME SERVICE #519511**10300 W US HIGHWAY 60**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFRM363					1/5/2012	0	HL1B

Food Establishment Public Inspection Report

From 1/5/12 thru 1/11/12

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

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFRM358					1/5/2012	0	HL1B

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

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFRM355					1/5/2012	0	HL1B

Food Establishment Public Inspection Report

From 1/5/12 thru 1/11/12

ESTABLISHMENT

SCHWANS HOME SERVICE #519877**10300 HIGHWAY 60**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFRM328					1/5/2012	0	HL1B

SCHWANS HOME SERVICE #519915**10300 W US HIGHWAY 60**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFRM323					1/5/2012	0	HL1B

Food Establishment Public Inspection Report

From 1/5/12 thru 1/11/12

ESTABLISHMENT

SCHWANS HOME SERVICE INC #6407**10300 W US HIGHWAY 60**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFRM267					1/5/2012	0	HL1B

SCHWANS SALES ENTERPRISES**10300 W US HIGHWAY 60**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFR54					1/5/2012	0	HL1B

Food Establishment Public Inspection Report

From 1/5/12 thru 1/11/12

ESTABLISHMENT

**SHARKYS BURRITO CO
1612 S GEORGIA ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1083	EHF03	COS	HOT HOLDING		1/6/2012	13	HL1B
			a. Blanched peppers at 124 degrees, b. steaks at 123 degrees, c. chicken at 117 degrees. All product returned to be reheated. Product was on service line hot hold. COS				
	EHF02	COS	COLD HOLDING		1/6/2012		
			Cooked and refrigerated corn, celantro, chopped tomatoes all at 45 degrees on service line. COS				
	EHF24	COS	THERMOMETERS		1/6/2012		
			Needed a thermometer in a service line cold hold. (Unit also adjusted to keep product on top at 41 degrees) COS				

Food Establishment Public Inspection Report

From 1/5/12 thru 1/11/12

ESTABLISHMENT**SLEEPY HOLLOW ELEMENTARY****3435 REEDER DR**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF716					1/9/2012	0	HL1B

Food Establishment Public Inspection Report

From 1/5/12 thru 1/11/12

ESTABLISHMENT

**SONIC DRIVE IN
101 TASCOSA RD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF261	EHF28	H90 DAY	ALL OTHER VIOLATIONS		1/9/2012	0	HFOL
			a.Still need self-closers on restroom doors.b.Outside surfaces of reach ins and and counters are being cleaned.In c. Paper towels installed in men's restroom dispenser.In				
	EHF25	IN	FOOD CONTACT SURFACES		1/9/2012		
			Cleaned: a.All reach in coolers and freezers, b.Walk in cooler and freezer, c.Inside of ice maker lid, d.The canopener assembly,e.HandsinksIn				
	EHF22	IN	MANAGER KNOWLEDGE/CERTIFIED		1/9/2012		
			Has demonstrated that he had a serv-safe certificate and that he has paid for the City of Amarillo certificate.				

Food Establishment Public Inspection Report

From 1/5/12 thru 1/11/12

ESTABLISHMENT

**ST BENEDICT MONASTERY
17825 S WESTERN ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFR66	EHF14	H10DAY	WATER SUPPLY		1/9/2012	4	HL1B
			Monthly water samples required (last Aug 2011).				

**SUBWAY 25610
2001 S WESTERN ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF496	EHF25	IN	FOOD CONTACT SURFACES		1/10/2012	0	HL1B
			A.Walk in freezer floor cleaned. b.White plastic shelving in the drink reach in cooler cleaned.In				
	EHF28	COS	ALL OTHER VIOLATIONS		1/10/2012		
			a. Knife left in employee handsink. Nothing goes in to or on the handsink but hands.COS B.Cleaned floor under shelving.COS. C. Cleaned doors of restrooms and entry door where hands have been.In				

Food Establishment Public Inspection Report

From 1/5/12 thru 1/11/12

ESTABLISHMENT

SUNSHINE VALLEY CHILD CARE

4618 RIVER RD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HFD22	EHF28	H90 DAY	ALL OTHER VIOLATIONS		1/10/2012	0	HL1B	
			Filter for vent hood missing. Replace filter or have fan covered.					

TACO VILLA #18

110 N 23RD ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HFC301	EHF28	COS	ALL OTHER VIOLATIONS		1/9/2012	3	HL1B	
			Hand washing sink in kitchen was blocked					
	EHF25	COS	FOOD CONTACT SURFACES		1/9/2012			
			(a) Can opener needed to be cleaned (b) Ice machine needed to be cleaned (c) Pans with food debris on rack with clean					

Food Establishment Public Inspection Report

From 1/5/12 thru 1/11/12

ESTABLISHMENT**TACOS LA HACIENDA
1021 SW 3RD AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2119					1/10/2012	0	HL1B

**TASTE OF THAI
1900 SE 34TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1961					1/11/2012	0	HL1B

Food Establishment Public Inspection Report

From 1/5/12 thru 1/11/12

ESTABLISHMENT

THAI SPOON 500 N FILLMORE ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF763	EHF28	H60 DAY	ALL OTHER VIOLATIONS		1/5/2012	0	HFOL
			A.Self closer now installed on door to living sleeping quarters.In B.Need to replace stained weakened ceiling tiles.				
	EHF23	IN	SEWAGE/WASTEWATER		1/5/2012		
			Roof leak repaired, no water coming through roof.In				

THAI TOWN RESTAURANT 1300 ROSS ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF841	EHF28	COS	ALL OTHER VIOLATIONS		1/11/2012	0	HL1B
			Faucet leaking.Repair as needed.				

Food Establishment Public Inspection Report

From 1/5/12 thru 1/11/12

ESTABLISHMENT

TOOT N TOTUM #44

5424 RIVER RD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2151	EHF28	H10DAY	ALL OTHER VIOLATIONS		1/5/2012	14	HL1B
			a)All employees need to be informed about datemarking if they are handling any food.See attached brochure.b)Remove fly paper trap in kitchen.				
	EHF21	H10DAY	MANUAL WARE WASHING		1/5/2012		
			No sanitizer available.				
	EHF20	COS	TOXIC ITEMS		1/5/2012		
			Cleaning chemical stored over food prep area.Store all chemicals separate from or below any food items or food prep areas.				
	EHF24	H10DAY	THERMOMETERS		1/5/2012		
			A metal stem thermometer is needed that reads from 0-220°F.				
	EHF03	COS	HOT HOLDING		1/5/2012		
			Items on rollers at 128°F.Out of temp for unknown time.They were thrown away.Check regularly with metal stem thermometer.				

Food Establishment Public Inspection Report

From 1/5/12 thru 1/11/12

ESTABLISHMENT

TOOT N TOTUM #45

2601 SW 3RD AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF637	EHF04	COS	PROPER COOKING TEMPERATURES		1/5/2012	8	HL1B
			All product on the rotisserie were at 120 to 130 degrees after 2 hours. Product reheated and now is holding above 135 degrees fahrenheit.COS				
	EHF25	H10DAY	FOOD CONTACT SURFACES		1/5/2012		
			Canopener holder and insert are uncleanable, please correct holder and insert so that the insert is removable so both can be cleaned.				
	EHF28	H10DAY	ALL OTHER VIOLATIONS		1/5/2012		
			Please repair the women's comode to stop "running" constantly, wasting water.				

Food Establishment Public Inspection Report

From 1/5/12 thru 1/11/12

ESTABLISHMENT

**TOOT N TOTUM #52
6698 RIVER RD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF649	EHF28	H90 DAY	ALL OTHER VIOLATIONS		1/10/2012	11	HL1B
			Replace the self-closer spring on the restroom door.				
	EHF24	H10DAY	THERMOMETERS		1/10/2012		
			A metal stem thermometer is needed to check foods on the grill.It must read from 0-220°F.				
	EHF20	H10DAY	TOXIC ITEMS		1/10/2012		
			a)Sanitizer too strong,over 400ppm QA.b)Bleach water in sanitizer bottle too strong & not labeled correctly.				
	EHF04	COS	PROPER COOKING TEMPERATURES		1/10/2012		
			Hot dogs on grill at 115°F. Hot dogs must be reheated & checked with a thermometer before offered for sale.They must maintain temp over 135°F while on grill.				

Food Establishment Public Inspection Report

From 1/5/12 thru 1/11/12

ESTABLISHMENT**TOOT N TOTUM #79
6802 WOLFLIN AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF967					1/11/2012	0	HL1B

**TOOT N TOTUM #81
2601 PARAMOUNT BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF866	EHF25	H10DAY	FOOD CONTACT SURFACES		1/10/2012	3	HL1B

Single use items stored on extension cord. Must be stored in a sanitary area.

Food Establishment Public Inspection Report

From 1/5/12 thru 1/11/12

ESTABLISHMENT

TWINS DISCOUNT 3001 E AMARILLO BLVD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2166	EHF28	IN	ALL OTHER VIOLATIONS		1/10/2012	0	HL1B
			e) Corrected.				

UNITED SUPERMARKET 201 N 23RD ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFC138	EHF20	COS	TOXIC ITEMS		1/5/2012	7	HL1B
			(a) Unlabeled spray bottle in Deli (b) Sanitizer in meat market was over 400 PPM Qt should be 200 to 400 PPM				
	EHF10	COS	SOUND CONDITION		1/5/2012		
			Distressed persimmons on display rack				

Food Establishment Public Inspection Report

From 1/5/12 thru 1/11/12

ESTABLISHMENT

UNITED SUPERMARKET #522

4701 S WASHINGTON ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF487	EHF10	COS	SOUND CONDITION		1/10/2012	24	HL1B
			Canned goods found dented on the rim with a sharp crease. All cans must be free of dents on the rim or seam of the can with a sharp crease.				
	EHF19	COS	RODENTS/ANIMALS/OPENINGS		1/10/2012		
			Gap in the back emergency door by the dock area is large enough to allow rodents & pests in. New door sweep is needed to close gap.				
	EHF03	COS	HOT HOLDING		1/10/2012		
			Brisket in hot hold in deli found at 123°F. All food in hot hold must be maintained at 135°F.				
	EHF20	COS	TOXIC ITEMS		1/10/2012		
			a) In meat market, sanitizing solution was over 400ppm. Unit must be calibrated to dispense solution between 200-400ppm. b) Toxic chemicals found unlabeled. All toxic chemicals removed from their original container must have proper label.				
	EHF23	COS	SEWAGE/WASTEWATER		1/10/2012		
			Liquid waste from vegetable wash sink drains directly on floor. Wastewater cannot drain directly on the floor. Do not use until corrected.				

Food Establishment Public Inspection Report**From 1/5/12 thru 1/11/12****ESTABLISHMENT****UNITED SUPERMARKET #522**

HF#	EHF#	COS	VIOLATION	DATE	SCORE	HL#
HF487	EHF25	COS	FOOD CONTACT SURFACES	1/10/2012	24	HL1B
			a)Shelf bottom above batter station in deli must be cleaned regularly.b)Back of dairy display has some mold.Must be cleaned regularly to prevent mold growth.c)Knife found in vegetable area broken.Broken utensils may not be used,must be replaced.d)Shelf b			
	EHF24	COS	THERMOMETERS	1/10/2012		
			In the deli,no thermometer was found in hot hold unit.All hot & cold holding units must have a thermometer in plain visible sight.			
	EHF28	COS	ALL OTHER VIOLATIONS	1/10/2012		
			a)Area of floor in produce room must be regouted.The deep crevices create an area that is not easily cleanable.b)Suggest lids for produce waste barrels to prevent breeding of flies.c)Venthoods in deli need to be cleaned.d)Frosed conditions in the walk i			

Food Establishment Public Inspection Report

From 1/5/12 thru 1/11/12

ESTABLISHMENT**UNITED SUPERMARKET #533**

3400 RIVER RD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF250	EHF28	H90 DAY	ALL OTHER VIOLATIONS		1/5/2012	5	HL1B	
			a)Clean the doors to the walk-in coolers where build up is occurring.cos b)Clean under pallets in produce cooler,mold on the floor.c)Clean under racks & pallets in dairy cooler.d)Clean area around sliding doors in diary cooler,metal shavings.					
	EHF03	COS	HOT HOLDING		1/5/2012			
			Chicken strips at 115°F. Out of temp for under 2 hrs according to log.Fresh chicken was made.					

WATLEY LEARNING CENTER

1208 NW 13TH AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HFD26	EHF25	H10DAY	FOOD CONTACT SURFACES		1/5/2012	3	HL1B	
			a.Clean the inside surfaces of the freezer compartments of both refrigerators.b.Clean the canopener blade and holder and clean them daily.					

Food Establishment Public Inspection Report

From 1/5/12 thru 1/11/12

ESTABLISHMENT**WESTGATE ENTERPRISE #2****2608 S GEORGIA ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF894	EHF17	COS	HAND WASH WITH SOAP/TOWELS		1/6/2012	6	HL1B
			Womens restroom did not have towels				
	EHF20	COS	TOXIC ITEMS		1/6/2012		
			Spray bottles under cabinet not labeled				

WHATABURGER #307**2424 S GEORGIA ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF79	EHF07	COS	ADEQUATE HAND WASHING		1/6/2012	4	HL1B
			Employee did not wash hands when changing gloves after handling raw meat				

Food Establishment Public Inspection Report

From 1/5/12 thru 1/11/12

ESTABLISHMENT**WILL ROGERS LEARNING CENTER****702 N JOHNSON ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HFD29	EHF28	COS	ALL OTHER VIOLATIONS		1/5/2012	0	HL1B	
			28)Post food manager card. b)Store sanitized items together and non sanitized items together. c)Floor tiles cracked need to be replaced.					