

**Food Establishment Public Inspection Report**

**From 8/14/14 thru 8/20/14**

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**ESTABLISHMENT**

**4W CONCESSIONS**

**1001 S POLK ST**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>
HFT5097					8/16/2014	0	HL1B FOOD

## Food Establishment Public Inspection Report

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**ESTABLISHMENT**

**575 PIZZERIA  
2803 CIVIC CIR**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1355	EHF07	COS	ADEQUATE HAND WASHING		8/20/2014	15	HL1B
			A)Employees must wash hands before putting on gloves.				
	EHF08	COS	GOOD HYGIENIC PRACTICES		8/20/2014		
			A)Employee seen using hand sink for other purposes than hand washing.				
	EHF14	H10DAY	WATER SUPPLY		8/20/2014		
			A)Air gap needed for drain pipe on dish machine. Fix within 10 days.				
	EHF24	H10DAY	THERMOMETERS		8/20/2014		
			A)All thermometers reading 18-22 degrees in all coolers holding food at 41 degrees. All broken thermometers need to be replaced with working ones.				
	EHF28	H90 DAY	ALL OTHER VIOLATIONS		8/20/2014		
			A)Patch hole in wall by cooler. B)Back door must be self closing. C)Replace all chipping metal shelving by next inspection. D)Reseal concrete floor by next inspection. **If establishment is ever sold or remodeled drop ceiling needed in bar, duct work.				

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**ESTABLISHMENT**

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**ABUELOS  
1001 S POLK ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HFT5102	EHF03	IN	HOT HOLDING		8/16/2014	0	HL1B FOOD	
			Burritos at 160° in hot hold. Precooked and wrapped at restaurant.					

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

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HFK73	EHF03	IN	HOT HOLDING		8/16/2014	0	HL1B	
			All foods hot over 155°.					

**Food Establishment Public Inspection Report**

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**ESTABLISHMENT****ALDACOS TACOS  
3623 SW 6TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF821					8/18/2014	0	HL1B

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

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2003	EHF28	H90 DAY	ALL OTHER VIOLATIONS		8/20/2014	0	HL1B

Condensate leak in bottom of two door refrigerator needs to be repaired. No unprotected food in cooler at time of inspection. Keep water wiped out of cooler until repairs can be made.

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### ESTABLISHMENT

**AMARILLO COLLEGE CHILD DEV LAB**

**6222 SW 9TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFD48					8/18/2014	0	HL1B

**AMARILLO COUNTRY CLUB**

**4800 BUSHLAND BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF404	EHF28	COS	ALL OTHER VIOLATIONS		8/14/2014	4	HL1B
			Gaskets on freezer in bakery needed to be cleaned.				
	EHF07	COS	ADEQUATE HAND WASHING		8/14/2014		
			Wait staff that are bussing dishes from tables should wash hands before returning to service.				

## Food Establishment Public Inspection Report

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**ESTABLISHMENT**

**AMARILLO NUTRITION**

**3801 OLSEN BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2331	EHF24	COS	THERMOMETERS		8/14/2014	3	HL1B
			a)Put a thermometer in the small front refrigerator.				
	EHF28	COS	ALL OTHER VIOLATIONS		8/14/2014		
			a)Hand wash sign needed at front hand sink. b)Remove hand soap from dump sink so employees will not use it as a hand sink.				

**Food Establishment Public Inspection Report****From 8/14/14 thru 8/20/14****ESTABLISHMENT****APPLEBEES NEIGHBORHOOD GRILL****2810 S SONCY RD**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>
HF2335	EHF28	COS	ALL OTHER VIOLATIONS		8/19/2014	6	HL1B
			Clean area above grill.				
	EHF25	COS	FOOD CONTACT SURFACES		8/19/2014		
			Clean plates had food debris on them. b)Clean can opener blade. c)Clean racks in coolers on the cook line. d)Clean tea nozzles.				
	EHF19	H10DAY	RODENTS/ANIMALS/OPENINGS		8/19/2014		
			Seal gap at back door.				

**Food Establishment Public Inspection Report**

From 8/14/14 thru 8/20/14

**ESTABLISHMENT****AUNTIE ANNES  
7701 W INTERSTATE 40**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2313					8/19/2014	0	HL1B

**BLUEBONNETT LLC  
3222 SE 3RD AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1344	EHF28	COS	ALL OTHER VIOLATIONS		8/18/2014	0	HL1B
Cups found stored on floor in storage room. Must be stored at least 6" off the ground.							

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**ESTABLISHMENT****BOYDSTON CONCESSIONS**

1001 N POLK ST

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>
HFT5094					8/16/2014	0	HL1B FOOD

**1001 S POLK ST**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>
HFT5095					8/16/2014	0	HL1B FOOD

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**ESTABLISHMENT**

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**BRACEROS BAR AND GRILL**

2822 SW 6TH AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2152	EHF15	IN	EQUIPMENT ADEQUATE		8/15/2014	0	HFOL
			Walkin maintaining 41 degrees.				

**BRALEE'S**

1001 S POLK ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT5092	EHF28	COS	ALL OTHER VIOLATIONS		8/16/2014	3	HL1B FOOD
			Potatoes stored on floor. Ensure coolers are cold before arrival and start up.				

**Food Establishment Public Inspection Report**

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**ESTABLISHMENT**

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**BRAINFREEZE SNO CONES**

1001 S POLK ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT4932					8/16/2014	0	HL1B FOOD

**BROWNS PLAYHOUSE DAY CARE CNTR**

605 4TH ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFC113	EHF14	H 3 DAYS	WATER SUPPLY		8/18/2014	4	HL1B

No hot water. Establishment can only do prepackaged foods until fixed.

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### ESTABLISHMENT

**BURGER BAR THE  
614 S POLK ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2378					8/19/2014	0	HFOL

**BUSHLAND BURGER  
2300 WELLS ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFP48	EHF18	H10DAY	INSECT CONTAMINATION		8/19/2014	6	HFOL
			Fly control still a problem, contact licensed pest control and provide receipts.				
	EHF22	H30 DAY	MANAGER KNOWLEDGE/CERTIFIED		8/19/2014		
			Cert food mgr required.				

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**ESTABLISHMENT****CABANA COOLERS  
3510 SE 10TH AVE**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>
HFM13					8/14/2014	0	HL1B

**CALIFORNIA CREAMING  
1001 N POLK ST**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>
HFT5087					8/16/2014	0	HL1B FOOD

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**ESTABLISHMENT**

**CARINOS ITALIAN  
1001 S POLK ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT5089	EHF21	COS	MANUAL WARE WASHING		8/16/2014	12	HL1B FOOD
			Sanitizer 0ppm must be at proper strength of 200ppm.				
	EHF08	COS	GOOD HYGIENIC PRACTICES		8/16/2014		
			Most all employees seen eating in booth.				
	EHF05	COS	RAPID REHEATING		8/16/2014		
			Sausage holding at 80-90°when checked. Sausage improperly cooled.Must reheat all to 165° before holding.Reheat must be done by 4:15 or will be discarded.Sausage reheated to 135°-must be 165°F.Will recheck all sausage at 4:15,all food reheated to 165°.				

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**ESTABLISHMENT****CENTER CITY  
1001 S POLK ST**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>
HFT4883					8/16/2014	0	HL1B FOOD
HFT4884					8/16/2014	0	HL1B FOOD
HFT4885					8/16/2014	0	HL1B FOOD

**Food Establishment Public Inspection Report**

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**ESTABLISHMENT**

**CENTER CITY**

HFT4886	8/16/2014	0	HL1B FOOD
HFT4887	8/16/2014	0	HL1B FOOD
HFT4888	8/16/2014	0	HL1B FOOD
HFT4889	8/16/2014	0	HL1B FOOD

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**ESTABLISHMENT**

**CENTER CITY**

## Food Establishment Public Inspection Report

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**ESTABLISHMENT**

**CHICKEN EXPRESS**

**2106 2ND AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFC283	EHF28	COS	ALL OTHER VIOLATIONS		8/14/2014	15	HL1B
			A)All employees working with food must wear a hair restraint. B)Chip off condensate leak in walk in freezer.				
	EHF15	COS	EQUIPMENT ADEQUATE		8/14/2014		
			A)Hot hold unit holding gravy, mashed potatoes at 120 degrees. All food was moved to another working unit.				
	EHF20	COS	TOXIC ITEMS		8/14/2014		
			A)Chemicals found with food, clean dishes, on top of food containers. Keep all chemicals away from food and food contact surfaces.				
	EHF17	COS	HAND WASH WITH SOAP/TOWELS		8/14/2014		
			A)Hand sink found without any paper towels.				
	EHF21	COS	MANUAL WARE WASHING		8/14/2014		
			A)Soda nozzles must be washed, rinsed, sanitized daily. Do not soak in hot water to clean soda nozzles.				

**Food Establishment Public Inspection Report****From 8/14/14 thru 8/20/14****ESTABLISHMENT****CHICKEN EXPRESS**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFC283	EHF25	COS	FOOD CONTACT SURFACES		8/14/2014	15	HL1B

A)Clean hot hold units. B)Clean proofer cabinets.

**CHILL OUT****7701 W INTERSTATE 40**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2314	EHF25	COS	FOOD CONTACT SURFACES		8/19/2014	6	HL1B
				a)Tea nozzle covered in mold and grime. This must be cleaned daily.			
	EHF20	COS	TOXIC ITEMS		8/19/2014		
				a)Medicine stored with food.			
	EHF28	COS	ALL OTHER VIOLATIONS		8/19/2014		
				a)Keep spoons out of candy bits. b)Clean up berry juice from walk in floor.			

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### ESTABLISHMENT

**CONTINENTAL  
1300 S JACKSON ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF233					8/20/2014	0	HL1B

**COUNTRY PRIDE  
5909 WINEINGER RD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF144	EHF15	H 3 DAYS	EQUIPMENT ADEQUATE		8/18/2014	3	HFOL

A)Make tables holding all food at 55° for one & 45° for the other. Both make tables must be fixed to maintain food at 41° or below at all times by 8/21/14 or a \$50 reinspeciton fee will be charged. Units cannot be used until fixed.PHF moved to walkin.

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**ESTABLISHMENT**

**COYOTE CORNER  
8800 S SONCY RD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFR38	EHF19	H10DAY	RODENTS/ANIMALS/OPENINGS		8/19/2014	6	HFOL
			Back door weather stripping must be replaced-gaps.				
	EHF18	H10DAY	INSECT CONTAMINATION		8/19/2014		
			Fly control still a problem-please step up-contact pest control company.				
	EHF28	H10DAY	ALL OTHER VIOLATIONS		8/19/2014		
			Walkin door seal - repair.				

## Food Establishment Public Inspection Report

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**ESTABLISHMENT**

**CRACKER BARREL #210  
2323 E INTERSTATE 40**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF891	EHF15	H 3 DAYS	EQUIPMENT ADEQUATE		8/14/2014	6	HL1B
			Cooler on server line not functioning properly. Potentially hazardous foods moved to properly functioning cooler.				
	EHF25	H 3 DAYS	FOOD CONTACT SURFACES		8/14/2014		
			A)Bottoms of coolers on cook's line need to be cleaned out. B)Cooking racks found on shelf dirty.(COS)				
HF891	EHF25	IN	FOOD CONTACT SURFACES		8/19/2014	0	HFOL
			Corrected from previous inspection.				
	EHF15	IN	EQUIPMENT ADEQUATE		8/19/2014		
			Corrected from previous inspection.				

**Food Establishment Public Inspection Report**

From 8/14/14 thru 8/20/14

**ESTABLISHMENT****DANIELS DRIVE IN  
2911 E AMARILLO BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF75	EHF23	H30 DAY	SEWAGE/WASTEWATER		8/18/2014	3	HFOL
			Condensate leak needs to be repaired.				
	EHF15	IN	EQUIPMENT ADEQUATE		8/18/2014		
			Cooler holding at 41°F.				
HF75	EHF15	H 3 DAYS	EQUIPMENT ADEQUATE		8/15/2014	6	HL1B
			Reach in cooler holding at 60F and needs to be repaired. Must be 41F or below.				
	EHF19	IN	RODENTS/ANIMALS/OPENINGS		8/15/2014		
			Air conditioner sealed. Corrected from last inspection.				
	EHF25	H 3 DAYS	FOOD CONTACT SURFACES		8/15/2014		
			Condensate leak in bottom of reach in cooler needs to be repaired.				

**Food Establishment Public Inspection Report****From 8/14/14 thru 8/20/14****ESTABLISHMENT****DANIELS DRIVE IN**

HF75	EHF21	IN	MANUAL WARE WASHING	8/15/2014	6	HL1B
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Faucet on 3 compartment sink replaced. Corrected from last inspection.

**DENNYS #8557****9601 E INTERSTATE 40**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1966	EHF28	COS	ALL OTHER VIOLATIONS		8/20/2014	0	HL1B

Floor needed to be swept and mopped.

**Food Establishment Public Inspection Report**

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**ESTABLISHMENT****DEPT OF PUBLIC SAFETY NORMEN A****1001 S POLK ST**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>
HFT4868					8/16/2014	0	HL1B FOOD

## Food Establishment Public Inspection Report

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**ESTABLISHMENT**

**DON KING TACOS  
3501 NE 24TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2445	EHF28	H90 DAY	ALL OTHER VIOLATIONS		8/19/2014	8	HL1B
			a)Personal items found stored with food. Keep all personal items stored seperately.COS b)Store to-go boxes inverted on shelves to prevent contamination.COS c)Post food establishment permit with food manager card.				
	EHF25	COS	FOOD CONTACT SURFACES		8/19/2014		
			a)Microvave needed to be cleaned. b)Meat slicer needed to be cleaned. c)Inside ice machine needed to be cleaned. d)Can opener needed to be cleaned.				
	EHF02	COS	COLD HOLDING		8/19/2014		
			Rice holding at 109F. Rice was moved to cooler.				

**Food Establishment Public Inspection Report**

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**ESTABLISHMENT**

**EL ALACRAN  
2340 FRITCH HWY**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>
HF1080	EHF28	H90 DAY	ALL OTHER VIOLATIONS	Clean inside and outside of ice machine.	8/20/2014	0	HL1B

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**ESTABLISHMENT**

**EL TROPICO  
1111 E AMARILLO BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF539	EHF18	H 3 DAYS	INSECT CONTAMINATION		8/14/2014	6	HL1B
			Several flies in establishment.				
	EHF15	H 3 DAYS	EQUIPMENT ADEQUATE		8/14/2014		
			Make table not functioning properly. Temped at 47F. Should be at or below 41F.				
HF539	EHF19	H10DAY	RODENTS/ANIMALS/OPENINGS		8/18/2014	3	HFOL
			Back door had been kicked and won't shut properly, leaving an opening for rodents and insects to enter the building.				
	EHF18	IN	INSECT CONTAMINATION		8/18/2014		
			Corrected from previous inspection.				

**Food Establishment Public Inspection Report**

From 8/14/14 thru 8/20/14

**ESTABLISHMENT****ELIZABETH J BIVINS CULINARY****6700 KILLGORE DR**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1380					8/19/2014	0	HL1B

**FAT CAT FISH & GRILL****1001 S POLK ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HFT5096	EHF19	H 2 HOUR	RODENTS/ANIMALS/OPENINGS		8/16/2014	6	HL1B FOOD	
			a)Door must be sealed tight shut. b)Kill all flies in trailer.					

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**ESTABLISHMENT**

**FAT-BOYS BBQ  
104 N 23RD ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFC121	EHF03	IN	HOT HOLDING		8/14/2014	3	HL1B
			A)Chopped beef holding at 140 degrees.				
	EHF28	H90 DAY	ALL OTHER VIOLATIONS		8/14/2014		
			A)Test strips needed for wipe down solution. B)Smoker area needs to be fully screened in by next inspection. 2 corrections from last inspection.				
	EHF20	COS	TOXIC ITEMS		8/14/2014		
			A)Bleach water for wipe down and dishes well over 200ppm. Solution should be 50ppm for dishes and 100ppm for wipe down.				

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### ESTABLISHMENT

#### FRIENDSHIP RANCH

1108 24TH ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFC136	EHF02	IN	COLD HOLDING Cooler holding at 35°F.		8/18/2014	4	HL1B
	EHF08	COS	GOOD HYGIENIC PRACTICES Hands must be washed immediately before putting on gloves.		8/18/2014		

### FURRBIES

210 SW 6TH AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1332	EHF28	IN	ALL OTHER VIOLATIONS		8/14/2014	0	HL1B

**Food Establishment Public Inspection Report**

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**ESTABLISHMENT****GARDEN FRESH FUTERIA LA HACIEN**

1821 SE 3RD AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2538	EHF28	H10DAY	ALL OTHER VIOLATIONS		8/14/2014	0	H PREOPEN
			Self closing hinges needed on all doors. If food prep is ever done in establishment, a new ceiling will be required that is smooth and easily cleanable. Test strips needed to test sanitizer.				
	EHF24	H10DAY	THERMOMETERS		8/14/2014		
			Thermometers needed in produce display cooler.				

**GOODIES ON THE GO**

1001 S POLK ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT5088					8/16/2014	0	HL1B FOOD

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### ESTABLISHMENT

#### GRACE LEARNING CENTER 4214 RIDGECREST CIR

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HFD69	EHF28	COS	ALL OTHER VIOLATIONS		8/14/2014	0	HL1B	
			a)Single service cups and napkins in boxes must be 6" off the ground.					

#### GREATER AMA FOSTER PARENT ASSO 1001 S POLK ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HFT5091	EHF08	COS	GOOD HYGIENIC PRACTICES		8/16/2014	4	HL1B FOOD	
			Employee eating in booth.					

## Food Establishment Public Inspection Report

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### ESTABLISHMENT

#### HASTINGS HARDBACK CAFE

5512 GEM LAKE RD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF1097	EHF22	H30 DAY	MANAGER KNOWLEDGE/CERTIFIED		8/15/2014	3	HFOL	
			You will need to have someone in Food Manager class 9-10 and test on 9-12, you will need to pay a \$50 reinspection fee at our office before you will be allowed to take class.					

#### HIGH PLAINS BINGO

3701 PLAINS BLVD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF523	EHF25	COS	FOOD CONTACT SURFACES		8/18/2014	3	HL1B	
			Can opener needed to be cleaned.					
	EHF28	H90 DAY	ALL OTHER VIOLATIONS		8/18/2014			
			Corner of wall in pantry needs to be repaired.					

**Food Establishment Public Inspection Report**

From 8/14/14 thru 8/20/14

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**ESTABLISHMENT****HOLY CROSS DEBATE TEAM**

1001 S POLK ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT5071					8/16/2014	0	HL1B FOOD

**HOPE SPRINGS GOURMET CRACKERS**

2300 N WESTERN ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2499					8/19/2014	0	HL1B

**Food Establishment Public Inspection Report**

From 8/14/14 thru 8/20/14

**ESTABLISHMENT****HUNGRY HOWIES****3300 S WASHINGTON ST**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>
HF1443	EHF28	H30 DAY	ALL OTHER VIOLATIONS		8/18/2014	3	HFOL
			Air vents throughout restaurant need to be cleaned.				
	EHF25	H10DAY	FOOD CONTACT SURFACES		8/18/2014		
			Bottom of cooler needs to be cleaned out.				

**IHOP #3003****1711 E INTERSTATE 40**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>
HF1275	EHF22	IN	MANAGER KNOWLEDGE/CERTIFIED		8/15/2014	0	HFOL
			Corrected from previous inspection.				

**Food Establishment Public Inspection Report****From 8/14/14 thru 8/20/14**

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**ESTABLISHMENT****JERRYS CAFE  
1601 S GRAND ST**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>
HF2341	EHF24	COS	THERMOMETERS		8/14/2014	7	HL1B
			Thermometer in cooler on server line was broken.				
	EHF13	COS	HACCP PLAN/TIME		8/14/2014		
			Food items found in cooler with no date stickers.				
	EHF28	COS	ALL OTHER VIOLATIONS		8/14/2014		
			Food debris needs to be cleaned off of back wall.				

**Food Establishment Public Inspection Report**

From 8/14/14 thru 8/20/14

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**ESTABLISHMENT****JESSES POOL HALL  
3411 W AMARILLO BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1573					8/20/2014	0	HL1B

**JIGGLE BERRY  
3801 OLSEN BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2155	EHF28	COS	ALL OTHER VIOLATIONS		8/14/2014	3	HL1B
			a)Keep the back door completely shut, otherwise there is a large gap at the bottom.				
	EHF24	COS	THERMOMETERS		8/14/2014		
			a)Keep a thermometer in the refrigerator with the cut leafy greens.				

**Food Establishment Public Inspection Report****From 8/14/14 thru 8/20/14****ESTABLISHMENT****JIMMY JOHNS  
2807 S WESTERN ST**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>
HF2484	EHF22	IN	MANAGER KNOWLEDGE/CERTIFIED		8/14/2014	3	HL1B
			a)Corrected from last inspection.				
	EHF20	COS	TOXIC ITEMS		8/14/2014		
			a)All chemicals must have the common name written on the bottle.				
	EHF28	COS	ALL OTHER VIOLATIONS		8/14/2014		
			a)Label large bin of sugar. b)Ice scoop may not be stored in a self replenishing ice machine. c)Spanish hand wash sign needed in restroom.				

## Food Establishment Public Inspection Report

From 8/14/14 thru 8/20/14

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### ESTABLISHMENT

**JUNELL MICHAEL  
1001 S POLK ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT5101					8/16/2014	0	HL1B FOOD

### KIDS KOLLEGE 2620 RUSSELL LONG BLVD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFC276	EHF02	IN	COLD HOLDING Cooler holding at 38°F.		8/14/2014	0	HL1B

**Food Establishment Public Inspection Report**

From 8/14/14 thru 8/20/14

**ESTABLISHMENT****LA FIESTA GRANDE  
2200 ROSS-OSAGE DR**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF241	EHF28	H90 DAY	ALL OTHER VIOLATIONS		8/20/2014	3	HFOL	
			Bar reach in cooler gasket temporarily repaired. Needs to be replaced. Will reinspect in 90 days.					
	EHF15	H10DAY	EQUIPMENT ADEQUATE		8/20/2014			
			Condensate leak in reach in cooler needs to be repaired.					

**7415 SW 45TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF8					8/15/2014	0	HFOL

**Food Establishment Public Inspection Report****From 8/14/14 thru 8/20/14**

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**ESTABLISHMENT****LA MILPA  
4511 E AMARILLO BLVD**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>
HF950	EHF17	COS	HAND WASH WITH SOAP/TOWELS Paper towels needed at hand sink.		8/15/2014	3	HL1B
	EHF28	IN	ALL OTHER VIOLATIONS Shatter proof bulb installed. Corrected from last inspection.		8/15/2014		

## Food Establishment Public Inspection Report

From 8/14/14 thru 8/20/14

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**ESTABLISHMENT**

**LEGACY REHABILITATION & LIVING**

**4033 SW 51ST AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2368	EHF28	H60 DAY	ALL OTHER VIOLATIONS		8/19/2014	7	HL1B
			Shelves in walk in cooler have mold. b)Waste can lid not clean. c)Air intake vent dirty. d)Ceiling still needs to be repaired.				
	EHF09	COS	APPROVED SOURCE/LABELING		8/19/2014		
			Bulk food not labeled. All non easily identifiable foods must have a label.				
	EHF25	COS	FOOD CONTACT SURFACES		8/19/2014		
			Can opener has metal shavings. Shavings indicated a dull blade. Replace blade. b)Utensil drawer not clean. c)Broken splash guard in ice machine. Replace broken guard.				

## Food Establishment Public Inspection Report

From 8/14/14 thru 8/20/14

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### ESTABLISHMENT

**LONG JOHN SILVERS  
4615 S WESTERN ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1683	EHF28	H 3 DAYS	ALL OTHER VIOLATIONS		8/19/2014	6	HFOL
			Paint peeling in walk in cooler. Remove peeling paint. b)Hole in ceiling over microwave needs to be sealed.				
	EHF22	H 3 DAYS	MANAGER KNOWLEDGE/CERTIFIED		8/19/2014		
			No city of Amarillo food manager card. City of Amarillo card must be posted. Future violations will result in a reinspection fee.				
	EHF19	H 3 DAYS	RODENTS/ANIMALS/OPENINGS		8/19/2014		
			Large gap at back door. Seal as needed. Repeat violation. Future violations of this item will result in a reinspection fee.				

**Food Establishment Public Inspection Report**

**From 8/14/14 thru 8/20/14**

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**ESTABLISHMENT**

**LOUGH DAVID  
3400 CONNER**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>
HFT5114					8/20/2014	0	HL1B FOOD

## Food Establishment Public Inspection Report

From 8/14/14 thru 8/20/14

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**ESTABLISHMENT**

**LOVES TRAVEL STOP #200**

**6930 E INTERSTATE 40**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF770	EHF28	COS	ALL OTHER VIOLATIONS		8/15/2014	3	HFOL
			A)Floors needed to be swept/mopped. B)Store all food at least 6 inches off of ground.				
	EHF22	IN	MANAGER KNOWLEDGE/CERTIFIED		8/15/2014		
			Corrected from previous inspection.				
	EHF17	COS	HAND WASH WITH SOAP/TOWELS		8/15/2014		
			A)Soap needed at hand sink in prep room. B)Paper towels needed at hand sink in prep room.				
	EHF16	IN	HAND WASH FACILITIES ADEQUATE		8/15/2014		
			Corrected from previous inspection.				

**Food Establishment Public Inspection Report**

From 8/14/14 thru 8/20/14

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**ESTABLISHMENT****LUPITAS EXPRESS  
2403 HARDIN DR**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1964	EHF18	H10DAY	INSECT CONTAMINATION Several flies in building.		8/20/2014	3	HL1B

**MARBLE SLAB CREAMERY  
1001 N POLK ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT5090					8/16/2014	0	HL1B FOOD

**Food Establishment Public Inspection Report**

**From 8/14/14 thru 8/20/14**

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**ESTABLISHMENT**

**MARY & ROGERS DAY CARE  
4220 WOLFLIN AVE**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>
HFD18					8/20/2014	0	HL1B

## Food Establishment Public Inspection Report

From 8/14/14 thru 8/20/14

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**ESTABLISHMENT**

**MCDONALDS  
4402 TECKLA BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1465	EHF18	H10DAY	INSECT CONTAMINATION		8/20/2014	9	HL1B
			A)Large amounts of fly's in kitchen, fly's must be controlled within 10 days.				
	EHF17	COS	HAND WASH WITH SOAP/TOWELS		8/20/2014		
			A)Hand sink found without any paper towels.				
	EHF20	H10DAY	TOXIC ITEMS		8/20/2014		
			A)Sanitizer dispensor at 3 compartment sink is dispensing well over 400ppm, must be repaired within 10 days.				
	EHF02	IN	COLD HOLDING		8/20/2014		
			A)Tomatoes holding at 41 degrees.				
	EHF03	IN	HOT HOLDING		8/20/2014		
			A)Sausage holding at 165 degrees.				

**Food Establishment Public Inspection Report**

From 8/14/14 thru 8/20/14

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**ESTABLISHMENT**

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**MCDONALDS****5620 W AMARILLO BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1954	EHF28	H90 DAY	ALL OTHER VIOLATIONS		8/14/2014	0	HL1B
			Frost buildup around outside door on walkin freezer.				

**5730 W AMARILLO BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF548	EHF18	IN	INSECT CONTAMINATION		8/15/2014	0	HFOL
			Pest control operator was called, flies are treated, greatly reduced.				

**Food Establishment Public Inspection Report**

From 8/14/14 thru 8/20/14

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**ESTABLISHMENT****MCLELLAN LEARNING CENTER****401 S VAN BUREN ST**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>
HFD20					8/15/2014	0	HL1B

**MOMMA LU'S**  
**1001 S POLK ST**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>
HFT5085					8/16/2014	0	HL1B FOOD

## Food Establishment Public Inspection Report

From 8/14/14 thru 8/20/14

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### ESTABLISHMENT

#### OPPORTUNITY SCHOOL SVC KITCHEN

1100 S HARRISON ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFD72					8/18/2014	0	H PREOPEN

#### ORANGE LEAF 7401 SW 45TH AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2492	EHF28	COS	ALL OTHER VIOLATIONS		8/15/2014	3	HL1B
			No test strips available for sanitizer. Test strips required to ensure enough sanitizer and not a toxic amount is used.				
	EHF26	COS	POSTING OF ADVISORIES		8/15/2014		
			Hand wash signs in Spanish and English must be posted in the restroom.				

**Food Establishment Public Inspection Report****From 8/14/14 thru 8/20/14****ESTABLISHMENT****OUTLAWS SUPPER CLUB****10816 SE 3RD AVE**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>
HF459	EHF28	COS	ALL OTHER VIOLATIONS		8/14/2014	0	HL1B
Food found stored on floor. Must be stored at least 6" off the ground. b)Ice machine needed to be cleaned.							

**PACIFIC RIM****2061 PARAMOUNT BLVD**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>
HF9	EHF28	H10DAY	ALL OTHER VIOLATIONS		8/20/2014	0	HFOL
Ceiling in kitchen is still not sealed, cracks have been plastered but ceiling is not sealed. Entire ceiling must be painted or sealed by 9/1/14 or another \$50 reinspection will be charged. Due to repeat non compliance a \$50 reinspection must be paid.							

**Food Establishment Public Inspection Report**

From 8/14/14 thru 8/20/14

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**ESTABLISHMENT**

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**PETRO STOPPING CENTERS I S R****8500 E INTERSTATE 40**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>
HF1559	EHF18	IN	INSECT CONTAMINATION	Corrected from previous inspection.	8/18/2014	0	HFOL

## Food Establishment Public Inspection Report

From 8/14/14 thru 8/20/14

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**ESTABLISHMENT**

**PHO SOFIA  
5625 E AMARILLO BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2516	EHF28	H90 DAY	ALL OTHER VIOLATIONS		8/19/2014	11	HL1B
			Ceiling tile in kitchen above microwaves needs to be replaced.				
	EHF25	COS	FOOD CONTACT SURFACES		8/19/2014		
			a)Can opener blade needed to be cleaned. b)Utensil container needed to be cleaned. c)Knives found stored dirty with clean knives.				
	EHF02	COS	COLD HOLDING		8/19/2014		
			Eggs found sitting on shelf at room temp. Must remain and 41F or below. Eggs moved to cooler.				
	EHF15	H 3 DAYS	EQUIPMENT ADEQUATE		8/19/2014		
			a)Prep table reach in cooler holding at 50F and needs to be repaired. b)Tall reach in cooler holding at 45F and needs to be repaired.				

**Food Establishment Public Inspection Report****From 8/14/14 thru 8/20/14****ESTABLISHMENT****PILOT TRAVEL CENTER #723****9601 E INTERSTATE 40**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>
HF1971	EHF17	COS	HAND WASH WITH SOAP/TOWELS		8/20/2014	11	HL1B
			No paper towels at hand sink next to donut case.				
	EHF03	COS	HOT HOLDING		8/20/2014		
			Meat loaf in hot hold temped at 120F. Should be at 135F. Product was thrown out.				
	EHF22	H30 DAY	MANAGER KNOWLEDGE/CERTIFIED		8/20/2014		
			Full time employee needs to obtain a food manager card from the Environmental Health Department. Next class is Wednesday, September 12, 2014 from 8-11:30am.				

**Food Establishment Public Inspection Report**

From 8/14/14 thru 8/20/14

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**ESTABLISHMENT****PIZZA HUT  
1820 S GRAND ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF360	EHF25	COS	FOOD CONTACT SURFACES	Dirty dish found put away with clean dishes.	8/19/2014	3	HL1B

**5101 S WESTERN ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF351					8/19/2014	0	HFOL

**Food Establishment Public Inspection Report**

**From 8/14/14 thru 8/20/14**

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**ESTABLISHMENT**

**PLEASANT VALLEY BAPTIST CHURCH**

**555 E HASTINGS AVE**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>
HFD41					8/18/2014	0	HL1B

**Food Establishment Public Inspection Report****From 8/14/14 thru 8/20/14****ESTABLISHMENT****PONY EXPRESS BURRITOS****2808 4TH AVE**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>
HFC323	EHF28	COS	ALL OTHER VIOLATIONS		8/18/2014	9	HL1B
			A)Store all personal items separate from any food or single service utensils.				
	EHF03	COS	HOT HOLDING		8/18/2014		
			A)Sausage holding at 115 degrees. Must be kept above 135 degrees at all times.				
	EHF13	COS	HACCP PLAN/TIME		8/18/2014		
			A)All cooked foods held longer than 7 days must have preparation dates on them.				

## Food Establishment Public Inspection Report

From 8/14/14 thru 8/20/14

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### ESTABLISHMENT

#### PURE WATER ICE & TEA

504 23RD ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFC305	EHF14	H10DAY	WATER SUPPLY		8/18/2014	4	HL1B
			A)Once RO machine turns on all sinks have no hot water. RO machine turns on 6-7 times a day. All sinks must have hot water at all times. Needs to be fixed by 9-1-14				
	EHF28	H10DAY	ALL OTHER VIOLATIONS		8/18/2014		
			A)Keep cups off of floor in storage.				

#### QUAIL CREEK SURGICAL HOSPITAL

6819 PLUM CREEK DR

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF206					8/18/2014	0	HL1B

## Food Establishment Public Inspection Report

From 8/14/14 thru 8/20/14

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### ESTABLISHMENT

**QUALITY INN  
1515 E INTERSTATE 40**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
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HF2577	EHF22	H30 DAY	MANAGER KNOWLEDGE/CERTIFIED		8/18/2014	3	HFOL
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A full time employee must obtain a food manager card from the City of Amarillo Environmental Health Department. This is the second notice. Failure to obtain a food manager card will result in a \$50 reinspection fee. Next class 9/10/2014 from 8-11:30am.

**RED LIGHT COFFEE & VAPES  
3700 SW 6TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
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HF453	EHF21	COS	MANUAL WARE WASHING		8/19/2014	7	HL1B
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Sanitizer not at proper strength, should be 100 PPM Cl.

	EHF08	COS	GOOD HYGIENIC PRACTICES		8/19/2014		
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Personal drink without lid and straw.

## Food Establishment Public Inspection Report

From 8/14/14 thru 8/20/14

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**ESTABLISHMENT**

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

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1081	EHF20	COS	TOXIC ITEMS		8/14/2014	9	HL1B
			Chemical sanitizer not labeled.				
	EHF23	COS	SEWAGE/WASTEWATER		8/14/2014		
			Leak at drain to hand sink.				
	EHF25	COS	FOOD CONTACT SURFACES		8/14/2014		
			Splatter on bottom of shelf above hot hold.				
	EHF28	COS	ALL OTHER VIOLATIONS		8/14/2014		
			Shelves in walk in cooler not clean. b)Mop sink has drip. c)Hot water not at hand sinks immediately. Faucet takes 10 minutes to produce hot water. Hot water must be available during operation.				

## Food Establishment Public Inspection Report

From 8/14/14 thru 8/20/14

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**ESTABLISHMENT**

**ROSAS CAFE & TORTILLA FACTORY**

**4312 SW 45TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF163	EHF28	H10DAY	ALL OTHER VIOLATIONS		8/14/2014	7	HFOL
			Door inside walk in cooler dirty. Air vents and fan in dish wash room dirty. Employee not wearing hair restraint. Fan at drive up has dust. A,b,c,d are repeat violations. Future violations will result in \$50 reinspection fee.				
	EHF25	H10DAY	FOOD CONTACT SURFACES		8/14/2014		
			Splatter on bottom of shelves over hot hold and prep areas.Repeat violation. A \$50 reinspection fee must be pd by noon Fri 8/15/14.Follow up insp will be scheduled for following regular business day.Top shelf above chip warmer has dust.Repeat.				
	EHF10	COS	SOUND CONDITION		8/14/2014		
			Dented cans on rack for use. Separate dented cans from good and mark as dented do not use. Repeat violation. Future violation will result in a \$50 reinspection fee.				
HF163	EHF25	IN	FOOD CONTACT SURFACES		8/19/2014	0	HFOL
			Corrected.				
	EHF28	IN	ALL OTHER VIOLATIONS		8/19/2014		
			a)b)c)d)Corrected.				

**Food Establishment Public Inspection Report**

From 8/14/14 thru 8/20/14

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**ESTABLISHMENT****ROSAS CAFE & TORTILLA FACTORY****SALVATION ARMY  
400 S HARRISON ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF416	EHF28	COS	ALL OTHER VIOLATIONS		8/18/2014	4	HL1B
			Gaskets on refrigerator needed to be cleaned.				
	EHF10	COS	SOUND CONDITION		8/18/2014		
			Dented and unlabeled cans on shelf.				

**Food Establishment Public Inspection Report**

From 8/14/14 thru 8/20/14

**ESTABLISHMENT****SAMS QUICK WAY  
2509 SW 3RD AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF2563	EHF16	COS	HAND WASH FACILITIES ADEQUATE		8/20/2014	3	HL1B	
			Hand washing sink was filled with trash and blocked with trash can.					
	EHF28	COS	ALL OTHER VIOLATIONS		8/20/2014			
			a)You will need to have someone take Food Manager class (see handout) before you can sell snowcones (b)Need covered trash can in restroom.					

**STARBUCKS COFFEE CO #14191  
3512 E INTERSTATE 40**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF1629	EHF22	IN	MANAGER KNOWLEDGE/CERTIFIED		8/18/2014	0	HFOL	
			Corrected from previous inspection.					

**Food Establishment Public Inspection Report**

From 8/14/14 thru 8/20/14

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**ESTABLISHMENT****SUBWAY**

7701 W INTERSTATE 40

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>
HF1695	EHF28	COS	ALL OTHER VIOLATIONS		8/19/2014	0	HL1B
			a)Replace broken thermometer in cooler.				

**Food Establishment Public Inspection Report****From 8/14/14 thru 8/20/14****ESTABLISHMENT****SUPER BOWL NOODLES  
810 COLUMBINE ST**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>
HF2325	EHF25	COS	FOOD CONTACT SURFACES		8/15/2014	6	HL1B
			Inside of ice machine needed to be cleaned.				
	EHF15	H 3 DAYS	EQUIPMENT ADEQUATE		8/15/2014		
			Reach in cooler holding at 56F and needs to be repaired. Must be 41F or below. Potentially hazardous foods were removed.				
	EHF28	COS	ALL OTHER VIOLATIONS		8/15/2014		
			Eggs stored above ready to eat items in front reach in cooler.				
HF2325	EHF15	IN	EQUIPMENT ADEQUATE		8/20/2014	0	HFOL
			Cooler holding drinks only now.				

**Food Establishment Public Inspection Report****From 8/14/14 thru 8/20/14****ESTABLISHMENT****SVANNAH'S CORNDOGS****1001 S POLK ST**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>
HFT5093					8/16/2014	0	HL1B FOOD

**SYBIL B HARRINGTON LEARNING CT****2500 DALE ST**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>
HFD23	EHF03	IN	HOT HOLDING		8/19/2014	0	HL1B
Green beans holding at 168F. Noodles holding at 149F. In compliance.							

**Food Establishment Public Inspection Report**

From 8/14/14 thru 8/20/14

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**ESTABLISHMENT****TAILWIND AMA PRE-SECURITY****10801 AIRPORT BLVD**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>
HF2354	EHF22	IN	MANAGER KNOWLEDGE/CERTIFIED	Food manager card obtained.	8/15/2014	0	HFOL

**Food Establishment Public Inspection Report****From 8/14/14 thru 8/20/14****ESTABLISHMENT****TAQUERIA EL TAPATIO****3410 S COULTER ST**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>
HF1588	EHF01	COS	COOLING FOR COOKED FOOD		8/19/2014	11	HL1B
			a)Large amounts of food are still not cooling properly. This process must be changed drastically so that food reaches 41F in 6 hours time. Future violations will be charged \$50.				
	EHF07	IN	ADEQUATE HAND WASHING		8/19/2014		
			A process has been implemented so that raw eggs are never handled by the person wrapping burritos. Great job!				
	EHF15	H10DAY	EQUIPMENT ADEQUATE		8/19/2014		
			a)Small reach in cooler at 50F with food inside at 50F. All food in this unit should be voluntarily discarded. Cooler shall be repaired to 41F or below.				
	EHF20	COS	TOXIC ITEMS		8/19/2014		
			a)Bleach water in kitchen over 200 ppm. Must be 100 ppm, not exceeding 200 ppm. b)Unlabeled chemical in dish area.				
	EHF28	COS	ALL OTHER VIOLATIONS		8/19/2014		
			a)All scoops must have a handle. b)Handles of scoops must be stored upright, and not down in the product.				

**Food Establishment Public Inspection Report**

From 8/14/14 thru 8/20/14

**ESTABLISHMENT****TEXAS STEAK EXPRESS**

1000 S POLK ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT4965					8/16/2014	0	HL1B FOOD

**TEXAS TEA  
2642 WOLFLIN AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2522	EHF28	H30 DAY	ALL OTHER VIOLATIONS		8/20/2014	0	HL1B

Food manager card must be obtained by 9/12/14. Spanish/English hand washing signs needed in bathroom. Keep all tea jugs 6" off the ground. Seal walk in floor by next inspection.

**Food Establishment Public Inspection Report**

From 8/14/14 thru 8/20/14

**ESTABLISHMENT****THAI HOUSE RESTAURANT  
5601 E AMARILLO BLVD**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>
HF136	EHF18	H10DAY	INSECT CONTAMINATION		8/19/2014	6	HFOL
			Several roaches seen in dishroom.				
	EHF21	H10DAY	MANUAL WARE WASHING		8/19/2014		
			Ware washing machine not sanitizing,you will need to sanitize in 3 comp sink until repaired.				

**THAI MENU  
6204 HILLSIDE RD**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>
HF2537	EHF02	COS	COLD HOLDING		8/14/2014	5	HL1B
			Shrimp and chicken on prep. table at 59 degrees F. Foods must never go above 41 degrees when prepping.				

## Food Establishment Public Inspection Report

From 8/14/14 thru 8/20/14

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**ESTABLISHMENT**

**THAI SPOON  
500 N FILLMORE ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF763	EHF17	COS	HAND WASH WITH SOAP/TOWELS		8/14/2014	6	HL1B
			No paper towels at hand washing sink.				
	EHF25	COS	FOOD CONTACT SURFACES		8/14/2014		
			Fly trap on food prep table, must be hung in areas not over or around food areas.				
	EHF28	COS	ALL OTHER VIOLATIONS		8/14/2014		
			a)Pan of food in freezer not covered. b)Freezer needs to be defrosted. c)Current Food Manager card must be posted.				

**Food Establishment Public Inspection Report**

From 8/14/14 thru 8/20/14

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**ESTABLISHMENT****TOKYO STEAK HOUSE  
5807 SW 45TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2324					8/20/2014	0	HL1B

**TOOT N TOTUM #11  
4600 S WASHINGTON ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF814	EHF28	H90 DAY	ALL OTHER VIOLATIONS Obtain dry dish rack.		8/15/2014	0	HFOL

**Food Establishment Public Inspection Report**

From 8/14/14 thru 8/20/14

**ESTABLISHMENT****TOOT N TOTUM #48  
900 SW 10TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF85	EHF03	IN	HOT HOLDING Hot dogs at 167F.		8/19/2014	0	HL1B

**TOOT N TOTUM #8  
1627 N GRAND ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF57	EHF28	COS	ALL OTHER VIOLATIONS Shelves that hold soda and coffee cup lids needed to be wiped down.		8/18/2014	0	HL1B

## Food Establishment Public Inspection Report

From 8/14/14 thru 8/20/14

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### ESTABLISHMENT

**TORCHYS TACOS  
3562 S SONCY RD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2511	EHF02	COS	COLD HOLDING		8/18/2014	8	HL1B
			a)Meat that was supposed to be portioned out was at 55F.				
	EHF13	IN	HACCP PLAN/TIME		8/18/2014		
			a)A copy of the ROP HACCP plan was made and is under review.				
	EHF17	IN	HAND WASH WITH SOAP/TOWELS		8/18/2014		
			a)Corrected.				
	EHF25	COS	FOOD CONTACT SURFACES		8/18/2014		
			a)Do not store ice scoop in contact with mixer bottles at the bar.				
	EHF28	H90 DAY	ALL OTHER VIOLATIONS		8/18/2014		
			a)Hand wash signs needed at all hand sinks. b)Spanish hand wash sign needed in restroom. c)Rearrange knives so that all blades are facing 1 direction. COS				

**Food Establishment Public Inspection Report**

**From 8/14/14 thru 8/20/14**

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**ESTABLISHMENT**

**TORCHYS TACOS**

HF2511	EHF22	IN	MANAGER KNOWLEDGE/CERTIFIED	8/18/2014	8	HL1B
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a)Corrected.

	EHF24	IN	THERMOMETERS	8/18/2014		
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a)Corrected.

## Food Establishment Public Inspection Report

From 8/14/14 thru 8/20/14

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**ESTABLISHMENT**

**UNITED SUPERMARKETS #527**

**1501 E AMARILLO BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF346	EHF28	IN	ALL OTHER VIOLATIONS Corrected.		8/15/2014	0	HFOL
HF346	EHF28	H24 HOUR	ALL OTHER VIOLATIONS Fire damage in meat cutting area. Freezer door fine. Clean up area. Throw away single service items. Clean all surfaces exposed to smoke. Reinspect early 8/15/14.		8/14/2014	0	HFOL

**Food Establishment Public Inspection Report**

From 8/14/14 thru 8/20/14

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**ESTABLISHMENT****VIVIANS NURSING HOME****508 N TAYLOR ST**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>
HF239	EHF18	IN	INSECT CONTAMINATION	Corrected from previous inspection.	8/18/2014	0	HFOL

## Food Establishment Public Inspection Report

From 8/14/14 thru 8/20/14

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**ESTABLISHMENT**

**WAFFLE HOUSE #1169  
6310 HOLLYWOOD RD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1296	EHF18	IN	INSECT CONTAMINATION		8/18/2014	0	HFOL
			A)All flies have been controlled. Corrected.				
	EHF23	IN	SEWAGE/WASTEWATER		8/18/2014		
			A)Corrected.				
	EHF20	IN	TOXIC ITEMS		8/18/2014		
			A)Corrected.				
	EHF15	IN	EQUIPMENT ADEQUATE		8/18/2014		
			A)Corrected, on 8-13-14 a new unit was installed. Unit holding all foods at 38 degrees.				

**Food Establishment Public Inspection Report**

From 8/14/14 thru 8/20/14

**ESTABLISHMENT****WALGREENS #13124****4504 S WESTERN ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1863	EHF28	COS	ALL OTHER VIOLATIONS		8/14/2014	3	HL1B
			Raw eggs in walk in cooler stored on top of ready to eat foods.				
	EHF20	COS	TOXIC ITEMS		8/14/2014		
			Chemical spray bottle with no label. All chemicals must be labeled.				

**WAL-MART #5216****5730 W AMARILLO BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF386	EHF18	H10DAY	INSECT CONTAMINATION		8/15/2014	3	HFOL
			Several flies in Deli area. Air curtains for GM and Grocery still not working. Outside doors open and not operating. If not repaired by next followup a \$50 reinspection fee will be charged.				

**Food Establishment Public Inspection Report**

From 8/14/14 thru 8/20/14

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**ESTABLISHMENT**

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**WELLINGTON ROOM EVENT CENTER****505 S TENNESSEE ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1221					8/20/2014	0	HL1B

**WENDY'S #4101****4613 S WESTERN ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF65	EHF23	H 3 DAYS	SEWAGE/WASTEWATER		8/15/2014	3	HOTHER

Grease being disposed of in dumpster. Grease cannot be placed in dumpster. Waste grease receptacle needed at est. Temporarily use kitty litter or other absorbent material to soak up grease prior to placing it in dumpster until receptacle can be obtained.

**Food Establishment Public Inspection Report****From 8/14/14 thru 8/20/14**

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**ESTABLISHMENT**

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**WENDYS OLD FASHION BURGER 4106****5638 W AMARILLO BLVD**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>	
HF1181	EHF17	COS	HAND WASH WITH SOAP/TOWELS		8/14/2014	3	HL1B	
			No paper towels at hand washing sink at drive through.					

## Food Establishment Public Inspection Report

From 8/14/14 thru 8/20/14

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**ESTABLISHMENT**

**WEST TEXAS RX  
3211 S COULTER ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF817	EHF20	COS	TOXIC ITEMS		8/14/2014	15	HL1B
			Chemical stored over foods.				
	EHF28	COS	ALL OTHER VIOLATIONS		8/14/2014		
			Cook not wearing hair restraint. Second notice this violation. Future violations will result in a \$50 reinspection fee.				
	EHF25	COS	FOOD CONTACT SURFACES		8/14/2014		
			Inside reach in cooler door and bottom not clean.				
	EHF08	COS	GOOD HYGIENIC PRACTICES		8/14/2014		
			Unauthorized persons in kitchen. Children are not allowed in the kitchen.				
	EHF02	COS	COLD HOLDING		8/14/2014		
			Refrigerator at 51 degrees F. Unit must hold at 41 degrees or less.				

**Food Establishment Public Inspection Report**

**From 8/14/14 thru 8/20/14**

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**ESTABLISHMENT**

**WEST TEXAS RX**

HF817	EHF28	H90 DAY	ALL OTHER VIOLATIONS	8/14/2014	0	HFOL
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Refrigerator was not at temperature. Food was removed. Do not use this unit until holds at 41° or less.

**WIENERSCHNITZEL #192**

**2801 S WESTERN ST**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>
HF1705	EHF11	COS	PROPER HANDLING RTE		8/14/2014	7	HL1B
			a)Handle of ice scoop down in ice.				
	EHF20	COS	TOXIC ITEMS		8/14/2014		
			a)Unlabeled chemical.				
	EHF28	COS	ALL OTHER VIOLATIONS		8/14/2014		
			a)Clean area above fry warmer.				

## Food Establishment Public Inspection Report

From 8/14/14 thru 8/20/14

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### ESTABLISHMENT

**WILD CUPCAKE  
1001 S POLK ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT5100					8/16/2014	0	HL1B FOOD

### **WINGSTOP 5807 SW 45TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1052	EHF28	H90 DAY	ALL OTHER VIOLATIONS		8/20/2014	3	HL1B
			Caulk gap along back door frame. Daylight visible through crack.				
	EHF24	COS	THERMOMETERS		8/20/2014		
			Inaccurate thermometer in walk in cooler. Checked using two different thermometers. Check thermometers for accuracy. Walk in must hold at 41° or less. Foods in unit were at 41°.				

## Food Establishment Public Inspection Report

From 8/14/14 thru 8/20/14

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### ESTABLISHMENT

**WONDERLAND PARK  
2601 DUMAS DR**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF42	EHF17	COS	HAND WASH WITH SOAP/TOWELS		8/19/2014	6	HL1B
			Paper towels at hand washing sink and restroom in #1 concessions.				
	EHF18	COS	INSECT CONTAMINATION		8/19/2014		
			Several flies in #2 concession.				

### **WTAMU MEAT LAB 2501 RUSSELL LONG BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFC272	EHF02	IN	COLD HOLDING		8/14/2014	0	HL1B
			Coolers holding at 30°F.				