

Food Establishment Public Inspection Report

From 2/13/14 thru 2/19/14

ESTABLISHMENT

**6TH STREET SALOON
609 S INDEPENDENCE ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1782					2/14/2014	0	HFOL

**ABC LEARNING CENTER II
5709 SW 45TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFD8	EHF28	H10DAY	ALL OTHER VIOLATIONS		2/13/2014	3	HL1B
			Drawer handle is missing. Reinstall handle.				
	EHF25	H10DAY	FOOD CONTACT SURFACES		2/13/2014		
			Dishes found stored not clean. Dishes must be clean to sight and touch. Food residue on cleaned dishes. Ensure all dishes are clean and sanitized.				

Food Establishment Public Inspection Report

From 2/13/14 thru 2/19/14

ESTABLISHMENT

ADVANTAGE SALES & MARKETING

4610 S COULTER ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2056					2/13/2014	0	HL1B

Food Establishment Public Inspection Report

From 2/13/14 thru 2/19/14

ESTABLISHMENT

**ALLSUP'S #166
302 N 15TH ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFC204	EHF02	IN	COLD HOLDING Cooler holding at 40°		2/13/2014	4	HL1B
	EHF03	IN	HOT HOLDING Chicken nuggets holding at 150°.		2/13/2014		
	EHF05	IN	RAPID REHEATING Chimichangas cooked to 181°.		2/13/2014		
	EHF13	COS	HACCP PLAN/TIME Potentially hazardous foods held in cooler past 7 days. Discarded.		2/13/2014		

Food Establishment Public Inspection Report

From 2/13/14 thru 2/19/14

ESTABLISHMENT

AMARILLO CTR FOR SKILLED CARE

6641 W AMARILLO BLVD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF2451	EHF08	COS	GOOD HYGIENIC PRACTICES		2/17/2014	4	HL1B	
			Drink without lid on shelf in pantry above food.					

AMARILLO FAIRFIELD INN & STES

6600 W INTERSTATE 40

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF374	EHF28	COS	ALL OTHER VIOLATIONS		2/18/2014	0	HL1B	
			Coffee filters must stay covered. b)Medications not stored properly.					

Food Establishment Public Inspection Report

From 2/13/14 thru 2/19/14

ESTABLISHMENT

AMARILLO RESIDENCE INN

6700 W INTERSTATE 40

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF377	EHF28	COS	ALL OTHER VIOLATIONS		2/18/2014	8	HL1B
			Air conditioner behind refrigerator in kitchen is dirty. This should be on a regular cleaning schedule. b)Sink drips. Repair as needed. c)Cover coffee filters.d)Drawer bottoms deteriorated. Repair.				
	EHF08	COS	GOOD HYGIENIC PRACTICES		2/18/2014		
			Employee drink with no lid or straw on kitchen counter.				
	EHF07	COS	ADEQUATE HAND WASHING		2/18/2014		
			Hand sink blocked.				

Food Establishment Public Inspection Report

From 2/13/14 thru 2/19/14

ESTABLISHMENT

AMARILLO SENIOR CITIZENS ASSOC**1200 S POLK ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF34	EHF03	IN	HOT HOLDING		2/14/2014	0	HL1B
			Hot hold foods all above 165 degrees F. In Compliance.				
	EHF02	IN	COLD HOLDING		2/14/2014		
			Cold hold foods all below 41 degrees F. In Compliance.				
	EHF28	H90 DAY	ALL OTHER VIOLATIONS		2/14/2014		
			Fans in dishwash room need to be cleaned. B)Personal clothing must be stored away from dishes and foods. C)Dish racks for dishwasher need to be cleaned.				

Food Establishment Public Inspection Report**From 2/13/14 thru 2/19/14****ESTABLISHMENT****AMARILLOS CUSTOM CATERING****7691 CANYON DR**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF2502	EHF28	IN	ALL OTHER VIOLATIONS		2/17/2014	0	HFOL	
			a)Corrected. b)Corrected. c)Corrected. d)Corrected. Establishment is good to open. Food manager needed within 45 days.					
HFK130	EHF28	IN	ALL OTHER VIOLATIONS		2/17/2014	0	HFOL	
			a)Corrected. Establishment is good to open. Food manager needed within 45 days.					

Food Establishment Public Inspection Report

From 2/13/14 thru 2/19/14

ESTABLISHMENT

**ARBORS, THE
7000 WOLFLIN AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1261					2/17/2014	0	HL1B

**AUNTIE ANNES
7701 W INTERSTATE 40**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2313	EHF28	COS	ALL OTHER VIOLATIONS		2/18/2014	0	HL1B
			a)Wipe the oil drip from the mixer.				

Food Establishment Public Inspection Report

From 2/13/14 thru 2/19/14

ESTABLISHMENT

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

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF478	EHF28	H90 DAY	ALL OTHER VIOLATIONS		2/13/2014	7	HL1B
			Ice condensate needed to be cleaned out of freezer.cos b)Replace seal on upright cooler 2. (90 days)				
	EHF12	COS	CROSS CONTAMINATION		2/13/2014		
			Ice from dripping condensate was found in food in walk in freezer. Food was voluntarily thrown out.				
	EHF25	COS	FOOD CONTACT SURFACES		2/13/2014		
			a)Make sure to get date sticker residue off of clean dishes. b)Food debris found in silverware container.				

Food Establishment Public Inspection Report

From 2/13/14 thru 2/19/14

ESTABLISHMENT**BING A BURGER
3520 SE 27TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF804	EHF28	H90 DAY	ALL OTHER VIOLATIONS		2/14/2014	0	HL1B
			Single service items stored on floor.				

**BISHOP DEFALCO RETREAT CTR
2100 N SPRING ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF922	EHF28	H90 DAY	ALL OTHER VIOLATIONS		2/19/2014	3	HL1B
			Clean the floor under the dishwashing machine.				
	EHF21	H10DAY	MANUAL WARE WASHING		2/19/2014		
			a)Dishwasher is not sanitizing. b)Bottle of spray sanitizer not at proper strength. COS.				

Food Establishment Public Inspection Report

From 2/13/14 thru 2/19/14

ESTABLISHMENT**BRISTOLS BAR
1911 E INTERSTATE 40**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2283	EHF14	H 3 DAYS	WATER SUPPLY		2/17/2014	4	HM3
Establishment has no hot water. Must contact Environmental Health Dept at 378-9472 before the establishment can reopen.							

**BROWNS PLAYHOUSE DAY CARE CNTR
605 4TH ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFC113	EHF02	IN	COLD HOLDING		2/13/2014	0	HL1B
Cooler holding at 40°.							

Food Establishment Public Inspection Report

From 2/13/14 thru 2/19/14

ESTABLISHMENT

**BURGER BAR THE
614 S POLK ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2378					2/14/2014	0	HFOL

CANYON HIGH SCHOOL 1701 23RD ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFC134	EHF21	IN	MANUAL WARE WASHING A)Corrected.		2/18/2014	0	HFOL

Food Establishment Public Inspection Report**From 2/13/14 thru 2/19/14****ESTABLISHMENT****CANYON INTERMEDIATE SCHOOL****506 8TH ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFC201	EHF02	IN	COLD HOLDING Corndogs holding at 39°F.		2/13/2014	0	HL1B
	EHF05	IN	RAPID REHEATING Chicken nuggets reheated to 210°.		2/13/2014		
	EHF29	IN	RECOGNITION Great job. Kitchen looks great and all employees are very knowledgable about food safety.		2/13/2014		
HFK89					2/13/2014	0	HL1B

Food Establishment Public Inspection Report

From 2/13/14 thru 2/19/14

ESTABLISHMENT

**CHILL OUT
7701 W INTERSTATE 40**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2314	EHF08	COS	GOOD HYGIENIC PRACTICES		2/18/2014	10	HL1B
			a)Do not use hand sinks for dumping or rinsing. These sinks are for hand washing only.				
	EHF20	COS	TOXIC ITEMS		2/18/2014		
			a)Stirrers in quat sanitizer over 400 ppm.				
	EHF22	COS	MANAGER KNOWLEDGE/CERTIFIED		2/18/2014		
			a)Food manager no longer works here. A new food manager must be secured in at least 45 days.				

Food Establishment Public Inspection Report

From 2/13/14 thru 2/19/14

ESTABLISHMENT**CHINA STAR RESTAURANT
6721 W INTERSTATE 40**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF995	EHF28	H90 DAY	ALL OTHER VIOLATIONS		2/19/2014	0	HL1B	
			Plastic utensils not covered when not in use. b)Food drill dirty. c)Single service items may not be stored on floor.					

Food Establishment Public Inspection Report

From 2/13/14 thru 2/19/14

ESTABLISHMENT**CHUCK E CHEESES
2500 S COULTER ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF331	EHF25	H24 HOUR	FOOD CONTACT SURFACES		2/16/2014	0	HOTHER
			Fire in heating unit causing ash to fall in restaurant. Voluntarily closed for repairs. Call Environmental Health Dept for opening inspection. 378-9472				
HF331	EHF25	IN	FOOD CONTACT SURFACES		2/17/2014	0	HM4
			Issue with HVAC unit has been repaired. Vents have been flushed of ash. Restaurant is OK to open.				

Food Establishment Public Inspection Report

From 2/13/14 thru 2/19/14

ESTABLISHMENT

**CLAIRMONT THE
4707 BELL ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF832	EHF10	COS	SOUND CONDITION		2/18/2014	7	HL1B
			Dented cans for use in pantry. Dented cans may contain bacteria. Mark cans or place in a Do Not Use area until returned.				
	EHF25	COS	FOOD CONTACT SURFACES		2/18/2014		
			Microwave at snack bar dirty. b)Inside steamer in kitchen not cleaned daily.				
	EHF28	COS	ALL OTHER VIOLATIONS		2/18/2014		
			Single service items stored on floor. b)Plastic ware not stored covered. c)Door handles to equipment not clean.				

Food Establishment Public Inspection Report

From 2/13/14 thru 2/19/14

ESTABLISHMENT**COCANUTZ
3611 OLSEN BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1587	EHF28	COS	ALL OTHER VIOLATIONS Clean vents and portable fans.		2/14/2014	3	HL1B
	EHF25	COS	FOOD CONTACT SURFACES Mold on soda gun. Clean inside of ice machine.		2/14/2014		

Food Establishment Public Inspection Report**From 2/13/14 thru 2/19/14**

ESTABLISHMENT

COMANCHE TRAIL GOLF COURSE**4200 S GRAND ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF578	EHF25	COS	FOOD CONTACT SURFACES		2/18/2014	3	HL1B
			A)Clean the shredded cheese from the bottom of the cooler. B)Clean the tea dispenser under the nozzle.				
	EHF28	H90 DAY	ALL OTHER VIOLATIONS		2/18/2014		
			The thermometer needs the battery replaced. One correction from previous inspection, the floor tiles in the kitchen have been replaced.				

Food Establishment Public Inspection Report

From 2/13/14 thru 2/19/14

ESTABLISHMENT

CORN DOG 7

7701 W INTERSTATE 40

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF882	EHF15	H10DAY	EQUIPMENT ADEQUATE		2/18/2014	6	HL1B	
			a) Cooler up front had multiple tubs of hot dogs in it that were 50F. While the air temperature may change when the cooler door is open and shut, the refrigerator should maintain the temperature of the food at 41F or below.					
	EHF20	COS	TOXIC ITEMS		2/18/2014			
			a.) Bleach sanitizer over 200 ppm.					

Food Establishment Public Inspection Report

From 2/13/14 thru 2/19/14

ESTABLISHMENT

**COYOTE BLUFF CAFE
2417 S GRAND ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF149	EHF28	H 3 DAYS	ALL OTHER VIOLATIONS		2/19/2014	3	HL1B
			A)Food found stored on the floor in the walk in cooler. Must be at least 6 inches off of floor. COS B)Outside restroom needs to be cleaned.(3 days)				
	EHF25	COS	FOOD CONTACT SURFACES		2/19/2014		
			A)Soda nozzles needed to be cleaned. B)Clean condensate from bottom of reach in cooler next to soda machine.				

Food Establishment Public Inspection Report

From 2/13/14 thru 2/19/14

ESTABLISHMENT

**COYOTE CORNER
8800 S SONCY RD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFR38	EHF28	H10DAY	ALL OTHER VIOLATIONS		2/18/2014	9	HL1B
			Replace light bulbs out in walk in.				
	EHF20	COS	TOXIC ITEMS		2/18/2014		
			Wipe down solution found at 400ppm. Sanitizer remade to 100ppm.				
	EHF21	H10DAY	MANUAL WARE WASHING		2/18/2014		
			Discussed proper ware wash procedure. Employee on duty did not know proper steps.				
	EHF22	H10DAY	MANAGER KNOWLEDGE/CERTIFIED		2/18/2014		
			Cert food manager card expired. New card not posted.				
	EHF24	H10DAY	THERMOMETERS		2/18/2014		
			Thermometer required in chest freezer in food walk in at office.				

Food Establishment Public Inspection Report

From 2/13/14 thru 2/19/14

ESTABLISHMENT

COYOTE CORNER

HFR38	EHF14	IN	WATER SUPPLY	2/18/2014	9	HL1B
Water sample tests required monthly.						

CRESTVIEW ELEMENTARY

80 HUNSLEY RD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFC207	EHF02	IN	COLD HOLDING		2/13/2014	0	HL1B
Milk holding at 39°. b)Turkey holding at 33°F.							
	EHF03	IN	HOT HOLDING		2/13/2014		
Rice holding at 180°.							
	EHF29	IN	RECOGNITION		2/13/2014		
Great job. Kitchen is spotless and employees knew answers to all questions. Employee pointed out another person in kitchen needed a hair restraint before entering kitchen and provided it for them. Great job!!!!							

Food Establishment Public Inspection Report

From 2/13/14 thru 2/19/14

ESTABLISHMENT**D & T FOOD MART
1712 NE 24TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1519	EHF10	COS	SOUND CONDITION Dented cans on the shelves.		2/19/2014	7	HL1B
	EHF17	COS	HAND WASH WITH SOAP/TOWELS No paper towels at the handsink.		2/19/2014		

Food Establishment Public Inspection Report

From 2/13/14 thru 2/19/14

ESTABLISHMENT

**DENNYS
9601 E INTERSTATE 40**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1966	EHF17	COS	HAND WASH WITH SOAP/TOWELS		2/18/2014	10	HL1B
			No soap at hand sink on server line.				
	EHF22	H30 DAY	MANAGER KNOWLEDGE/CERTIFIED		2/18/2014		
			A full time employee needs to obtain a food manager card through the City of Amarillo Environmental Health Department at 821 S Johnson. The next class will be offered on March 12, 2014 at 8:00am. Failure to do so will result in a \$50 reinspection fee.				
	EHF08	COS	GOOD HYGIENIC PRACTICES		2/18/2014		
			Items stored in hand sink on cook's line.				
	EHF03	IN	HOT HOLDING		2/18/2014		
			Oatmeal 177F, grits 173.7F.				
	EHF02	IN	COLD HOLDING		2/18/2014		
			Salsa 40.5F, sour cream 39.0F.				

Food Establishment Public Inspection Report

From 2/13/14 thru 2/19/14

ESTABLISHMENT**DIANAS TAMALES BURRITOS & MORE****701 W AMARILLO BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF269	EHF28	H90 DAY	ALL OTHER VIOLATIONS		2/18/2014	3	HL1B
			a)Light shields need end caps in kitchen. b)Bathroom trash needs lid.				
	EHF25	COS	FOOD CONTACT SURFACES		2/18/2014		
			a)Soda nozzles needed to be cleaned. b)Mixer needed to be cleaned.				

DOLLAR TREE STORES #2905**5752 W AMARILLO BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1151					2/19/2014	0	HL1B

Food Establishment Public Inspection Report

From 2/13/14 thru 2/19/14

ESTABLISHMENT**DONUT STOP
515 E AMARILLO BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2333	EHF21	IN	MANUAL WARE WASHING	Dishwasher is sanitizing properly.	2/13/2014	0	HFOL

**DONUT STOP INC
1602 S GRAND ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF50	EHF02	IN	COLD HOLDING	Milk at 37.5F.	2/17/2014	0	HL1B

Food Establishment Public Inspection Report

From 2/13/14 thru 2/19/14

ESTABLISHMENT

**DUGOUT, THE
3705 OLSEN BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1366	EHF16	H 2 HOUR	HAND WASH FACILITIES ADEQUATE		2/14/2014	10	HM3
			No hot water in bar area. Establishment may not open until fixed. Inspector must check hot water before reopening.				
	EHF17	H45 DAY	HAND WASH WITH SOAP/TOWELS		2/14/2014		
			No food manager. Must be corrected within 45 days.				

Food Establishment Public Inspection Report

From 2/13/14 thru 2/19/14

ESTABLISHMENT

EDDIES NAPOLIS ITALIAN RESTAUR**700 S TAYLOR ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2258	EHF02	IN	COLD HOLDING Cheese 40.2F, diced tomato 40.3F.		2/17/2014	0	HL1B
	EHF03	IN	HOT HOLDING Meatballs 138.9, Marinara 147.1.		2/17/2014		

Food Establishment Public Inspection Report**From 2/13/14 thru 2/19/14**

ESTABLISHMENT**EL BRACERO
2116 S GRAND ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1183	EHF03	IN	HOT HOLDING Chili 190F.		2/19/2014	3	HL1B
	EHF02	IN	COLD HOLDING Diced tomato 39.7F.		2/19/2014		
	EHF25	COS	FOOD CONTACT SURFACES Soda nozzles needed to be cleaned.		2/19/2014		

Food Establishment Public Inspection Report

From 2/13/14 thru 2/19/14

ESTABLISHMENT**EL JALAPENO CAFE
4400 S WASHINGTON ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1552	EHF02	IN	COLD HOLDING Pork meat 38F.		2/14/2014	3	HL1B
	EHF03	IN	HOT HOLDING Rice at 172F. Beans at 137F.		2/14/2014		
	EHF21	COS	MANUAL WARE WASHING No bleach in wipe down bucket.		2/14/2014		

Food Establishment Public Inspection Report

From 2/13/14 thru 2/19/14

ESTABLISHMENT

EL PATIO MEXICAN RESTAURANT

1410 W US HIGHWAY 60

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFC127	EHF20	COS	TOXIC ITEMS		2/13/2014	7	HL1B
			Chemical bottle found without a label. B)Wipe down solution over 200 ppm. Must be 100 ppm.				
	EHF03	IN	HOT HOLDING		2/13/2014		
			Rice holding at 135 degrees, ground beef 147 degrees.				
	EHF02	IN	COLD HOLDING		2/13/2014		
			Tomatoes holding at 39 degrees.				
	EHF08	COS	GOOD HYGIENIC PRACTICES		2/13/2014		
			Mop sink being used to thaw foods. Mop sink is for mop water only.				

Food Establishment Public Inspection Report

From 2/13/14 thru 2/19/14

ESTABLISHMENT

**EL TEJAVAN
3801 E INTERSTATE 40**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF339	EHF20	COS	TOXIC ITEMS		2/17/2014	9	HL1B
			Spray bottles containing chemicals not labeled.				
	EHF21	H 3 DAYS	MANUAL WARE WASHING		2/17/2014		
			Dishwasher not sanitizing properly.				
	EHF25	COS	FOOD CONTACT SURFACES		2/17/2014		
			Handle of ice scoop found stored in ice.				
	EHF28	COS	ALL OTHER VIOLATIONS		2/17/2014		
			A)Blower covers in walk in cooler need to be cleaned. B)All food in walk in cooler must be stored at least 6 inches off the floor.				

Food Establishment Public Inspection Report

From 2/13/14 thru 2/19/14

ESTABLISHMENT

ELIZABETH J BIVINS CULINARY**6700 KILLGORE DR**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1380	EHF21	IN	MANUAL WARE WASHING Ware washing machine sanitizing.		2/13/2014	0	HFOL

FLOWERS BAKING COMPANY**3530 NE 24TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1548	EHF28	H90 DAY	ALL OTHER VIOLATIONS Adjust hot water heater so water at hand sink is at least 100 degrees F.		2/17/2014	0	HL1B

Food Establishment Public Inspection Report

From 2/13/14 thru 2/19/14

ESTABLISHMENT

FRIENDSHIP RANCH

1108 24TH ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFC136	EHF02	IN	COLD HOLDING		2/18/2014	0	HL1B
			A)Cooler holding at 39 degrees.				

GEORGIA MANOR NURSING HOME

2611 SW 46TH AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1898	EHF02	IN	COLD HOLDING		2/14/2014	3	HL1B
			Meatballs in cold hold at 36.8F.				
	EHF25	COS	FOOD CONTACT SURFACES		2/14/2014		
			Storebulk sugar scoop on a sanitary surface.				

Food Establishment Public Inspection Report

From 2/13/14 thru 2/19/14

ESTABLISHMENT

HAGY LEARNING CENTER

1301 STREIT DR

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFD63	EHF20	COS	TOXIC ITEMS		2/17/2014	3	HL1B
			Chemical bottle not labeled properly.				

HERITAGE CONVALESCENT CENTER

1009 CLYDE ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF597	EHF28	H60 DAY	ALL OTHER VIOLATIONS		2/14/2014	0	HL1B
			a)Ceiling in kitchen needs patched area painted. b)Clean ceiling around vents.				

Food Establishment Public Inspection Report

From 2/13/14 thru 2/19/14

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		2/19/2014	20	HL1B
			Ice in bin for drinks must have a lid to protect ice when not in use.				
	EHF25	H10DAY	FOOD CONTACT SURFACES		2/19/2014		
			Food found on cleaned dishes. B)Produce being cut without washing first. C)Cell phone, personal clothing stored on food containers. D)Sanitized items stored with non sanitized. E)Ice bucket not clean. F)Open bag sugar setting on floor not in use.				
	EHF21	H10DAY	MANUAL WARE WASHING		2/19/2014		
			Dishwasher not sanitizing. Unit reading 0ppm chlorine.				
	EHF20	COS	TOXIC ITEMS		2/19/2014		
			Unapproved insecticide in kitchen. B)Toxic cleaner stored with food handling equipment.				
	EHF24	H10DAY	THERMOMETERS		2/19/2014		
			Two cold hold units with no thermometer. All cold hold units must have an accurate thermometer in the warmest part of the unit.				

Food Establishment Public Inspection Report**From 2/13/14 thru 2/19/14**

ESTABLISHMENT

HOFFBRAU STEAKS

HF915	EHF08	COS	GOOD HYGIENIC PRACTICES	2/19/2014	20	HL1B
-------	-------	-----	-------------------------	-----------	----	------

Open drink setting over foods in dry storage. Drinks must have a lid and straw. Second notice this violation. Future violations of this item may result in a \$50 reinspection fee.

	EHF09	COS	APPROVED SOURCE/LABELING	2/19/2014		
--	-------	-----	--------------------------	-----------	--	--

No label on bulk containers of non-easily identifiable foods.

Food Establishment Public Inspection Report

From 2/13/14 thru 2/19/14

ESTABLISHMENT

HOME PLATE DINER INC

5600 BELL ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF333	EHF20	COS	TOXIC ITEMS		2/18/2014	6	HL1B
			Chemicals stored with food and food containers.				
	EHF25	H10DAY	FOOD CONTACT SURFACES		2/18/2014		
			Heat lamps not clean. Inside reach in blower cover not clean. Reach in handles have food buildup. Utensil storage can not clean. Magnetic knife holder not clean. Fry chest freezer has broken non easily cleanable parts. Repair or replace.				
	EHF28	H10DAY	ALL OTHER VIOLATIONS		2/18/2014		
			Chest freezer lid broken.Repair as needed.Do not use tape.Rusted shelves in reach in coolers. Replace or repair.Ice machine filters dirty. Don't store personal items with food items.*Catering w/o permit. Obtain permit or discontinue catering.				

Food Establishment Public Inspection Report

From 2/13/14 thru 2/19/14

ESTABLISHMENT

**HP ICE
1202 23RD ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFC311					2/18/2014	0	HL1B

Food Establishment Public Inspection Report

From 2/13/14 thru 2/19/14

ESTABLISHMENT

JAMAKA ME KRAZEE

4004 RIVER RD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFM441	EHF28	H24 HOUR	ALL OTHER VIOLATIONS		2/18/2014	0	H PREOPEN
			Post the last inspection, permit and food manager card in establishment.				
	EHF27	H24 HOUR	ESTABLISHMENT PERMIT		2/18/2014		
			Permit numbers are needed on two sides of the stand. M441				
	EHF14	H24 HOUR	WATER SUPPLY		2/18/2014		
			Backflow prevention device needed on the hose to the clean water tanks.				
HFM441	EHF14	IN	WATER SUPPLY		2/19/2014	0	HFOLLOWUP
			Corrected.				
	EHF27	IN	ESTABLISHMENT PERMIT		2/19/2014		
			Corrected.				

Food Establishment Public Inspection Report

From 2/13/14 thru 2/19/14

ESTABLISHMENT**JAMAKA ME KRAZEE**

HFM441	EHF28	IN	ALL OTHER VIOLATIONS		2/19/2014	0	HFOLLOWUP
			Corrected.				

JOE DADDYS

2108 PARAMOUNT BLVD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFK56					2/14/2014	0	HL1B

Food Establishment Public Inspection Report

From 2/13/14 thru 2/19/14

ESTABLISHMENT

**JUBA COFFEE
3410 NE 24TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2490	EHF28	H90 DAY	ALL OTHER VIOLATIONS		2/18/2014	0	HFOL
			Post the food manager card when it arrives.				

KENTUCKY FRIED CHICKEN 3316 DANVERS DR

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF534					2/13/2014	0	HL1B

Food Establishment Public Inspection Report

From 2/13/14 thru 2/19/14

ESTABLISHMENT**LA KIVA HOTEL
2501 E INTERSTATE 40**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1639	EHF28	COS	ALL OTHER VIOLATIONS		2/13/2014	0	HL1B
			Area around 3 compartment sink needed to be cleaned.				
	EHF03	IN	HOT HOLDING		2/13/2014		
			Sausage 150 F, hashbrowns 191F.				

Food Establishment Public Inspection Report

From 2/13/14 thru 2/19/14

ESTABLISHMENT

**LA SUPER ECONOMICA
1011 N BUCHANAN ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2255	EHF23	H 2 HOUR	SEWAGE/WASTEWATER		2/19/2014	3	HOTHER
			Large sewage leak in parking lot. Establishment has 1 hr from 4:15pm to fix clog and clean and sanitize area or close until fixed.				
HF2255	EHF23	H 3 DAYS	SEWAGE/WASTEWATER		2/19/2014	3	HM3
			Sewage leak has not been corrected. Store must close and call 806-378-9472 when corrected. Store cannot open until verified by the Environmental Health Dept. If caught operating up to a \$2,000 fine may be charged.				
HF2255	EHF23	IN	SEWAGE/WASTEWATER		2/19/2014	0	HM4
			Corrected. Lime and bleach used to sanitize affected ground.				

Food Establishment Public Inspection Report

From 2/13/14 thru 2/19/14

ESTABLISHMENT**LAS ALASANAZ
2800 E AMARILLO BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF1979	EHF28	H90 DAY	ALL OTHER VIOLATIONS		2/14/2014	0	HFOL	
			A)Beer boxes need to be plumbed into a permanent drain and be continiously draining. B)Evidence of leakage from the ice machine drain line, repair leak.					

Food Establishment Public Inspection Report

From 2/13/14 thru 2/19/14

ESTABLISHMENT

**LONG JOHN SILVERS
4615 S WESTERN ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1683	EHF28	H24 HOUR	ALL OTHER VIOLATIONS		2/13/2014	0	HFOL
			Seal toilets to floor w/caulk to ensure cleanability. Wall at dish wash area must be smooth & easily cleanable. Trim pieces needed along joints. Seal all holes in wall. Reattach loose coving at wall bottom below sink. Clean air vents & ducts.				
	EHF27	H24 HOUR	ESTABLISHMENT PERMIT		2/13/2014		
			Permit may be reinstated following opening inspection with all corrections made.				
	EHF26	H24 HOUR	POSTING OF ADVISORIES		2/13/2014		
			Post English and Spanish hand wash signs in restrooms.				
	EHF25	H24 HOUR	FOOD CONTACT SURFACES		2/13/2014		
			All food contact surfaces must be clean and sanitized. Remove all grease, dirt and grime from walls, ceilings, floors and equipment.				
	EHF19	H24 HOUR	RODENTS/ANIMALS/OPENINGS		2/13/2014		
			The exterior doors must be self closing.				

Food Establishment Public Inspection Report

From 2/13/14 thru 2/19/14

ESTABLISHMENT

LONG JOHN SILVERS

HF1683	EHF20	H24 HOUR	TOXIC ITEMS	2/13/2014	0	HFOL
All construction powder, chemicals and debris must be removed from restaurant.						
	EHF17	H24 HOUR	HAND WASH WITH SOAP/TOWELS	2/13/2014		
Hand soap and paper towels are required at the hand sinks.						
	EHF03	H24 HOUR	HOT HOLDING	2/13/2014		
All hot hold equipment must be inspected at operating temp prior to open.						
	EHF02	H24 HOUR	COLD HOLDING	2/13/2014		
All cold hold equipment must be inspected at operating temperature prior to open.						
	EHF15	H24 HOUR	EQUIPMENT ADEQUATE	2/13/2014		
Fry vats must be easy to clean on the inside and outside. Old grease deposits must be removed. Vats should be installed to allow easy cleaning.						
	EHF13	H24 HOUR	HACCP PLAN/TIME	2/13/2014		
Several food items out of date in walk in cooler. Discard all out of date foods.						

Food Establishment Public Inspection Report**From 2/13/14 thru 2/19/14****ESTABLISHMENT****LONG JOHN SILVERS**

Inspection Number	Establishment Code	Inspection Type	Issue Description	Date	Score	Inspector
HF1683	EHF10	H24 HOUR	SOUND CONDITION Cooking oil in vats during construction must be discarded.	2/13/2014	0	HFOL
HF1683	EHF10	IN	SOUND CONDITION Corrected.	2/14/2014	0	HM4
	EHF13	IN	HACCP PLAN/TIME Corrected.	2/14/2014		
	EHF15	IN	EQUIPMENT ADEQUATE Corrected.	2/14/2014		
	EHF02	IN	COLD HOLDING Corrected.	2/14/2014		
	EHF03	IN	HOT HOLDING Corrected.	2/14/2014		

Food Establishment Public Inspection Report

From 2/13/14 thru 2/19/14

ESTABLISHMENT

LONG JOHN SILVERS

HF1683	EHF17	IN	HAND WASH WITH SOAP/TOWELS Corrected.	2/14/2014	0	HM4
	EHF20	IN	TOXIC ITEMS Corrected.	2/14/2014		
	EHF19	IN	RODENTS/ANIMALS/OPENINGS Corrected.	2/14/2014		
	EHF23	IN	SEWAGE/WASTEWATER Corrected.	2/14/2014		
	EHF25	IN	FOOD CONTACT SURFACES Corrected.	2/14/2014		
	EHF26	IN	POSTING OF ADVISORIES Corrected.	2/14/2014		

Food Establishment Public Inspection Report

From 2/13/14 thru 2/19/14

ESTABLISHMENT

LONG JOHN SILVERS

HF1683	EHF28	H10DAY	ALL OTHER VIOLATIONS	2/14/2014	0	HM4
--------	-------	--------	----------------------	-----------	---	-----

Parking lot dirt area must be concrete or asphalt. This must be completed within 10 days. Door to storage shed must close tightly. Clean utensil racks at dishsink. Back door gap must be sealed. Install filters for air intakes. Store may reopen as of 4:45.

LUPITAS EXPRESS**2403 HARDIN DR**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1964	EHF22	IN	MANAGER KNOWLEDGE/CERTIFIED	Corrected from previous inspection.	2/18/2014	0	HFOL

Food Establishment Public Inspection Report

From 2/13/14 thru 2/19/14

ESTABLISHMENT

**LUPITAS GRILL
3221 S WESTERN ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2218	EHF22	H45 DAY	MANAGER KNOWLEDGE/CERTIFIED		2/13/2014	8	HFOL
			Food manager needed by next inspection.				
	EHF02	COS	COLD HOLDING		2/13/2014		
			Large amount of raw beef sitting on counter. Ham holding at 48 degrees. Must be 41 or below.				
	EHF13	IN	HACCP PLAN/TIME		2/13/2014		
			A)Corrected. B)Corrected. C)Corrected.				
	EHF28	H90 DAY	ALL OTHER VIOLATIONS		2/13/2014		
			A)Corrected. B)Light shields still needed. C)Ceiling in kitchen must still be repaired by next inspection.				
	EHF25	COS	FOOD CONTACT SURFACES		2/13/2014		
			Food bags must be food grade, not trash bags(COS) B)Corrected. C)Corrected.				

Food Establishment Public Inspection Report

From 2/13/14 thru 2/19/14

ESTABLISHMENT

Food Establishment Public Inspection Report

From 2/13/14 thru 2/19/14

ESTABLISHMENT

**LYS CAFE
5615 E AMARILLO BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1644	EHF25	H10DAY	FOOD CONTACT SURFACES		2/14/2014	15	HL1B
			A)Knives stored in an area that is not easily cleanable. B)Clean walls throughout kitchen. Food splatter and debris build up needs to be removed.				
	EHF28	H10DAY	ALL OTHER VIOLATIONS		2/14/2014		
			Do not store food in open cans that can rust.				
	EHF13	H10DAY	HACCP PLAN/TIME		2/14/2014		
			Sausage and any other potentially hazardous foods kept in refrigeration over 24 hrs must be date-marked. Date marking guidelines attached.				
	EHF03	COS	HOT HOLDING		2/14/2014		
			Hot water storage for rice scoops at 75 deg F. It must be at 135 deg F or hotter.				
	EHF21	COS	MANUAL WARE WASHING		2/14/2014		
			A(Rags must be placed back in sanitizer between uses. Do not leave dry rags out on food contact surfaces. B)Sanitizer not at proper strength.				

Food Establishment Public Inspection Report

From 2/13/14 thru 2/19/14

ESTABLISHMENT

MCALISTERS DELI #529**8605 SW 34TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2005	EHF21	COS	MANUAL WARE WASHING		2/19/2014	3	HL1B
			a)Dish washer was not sanitizing on arrival. This was repaired on site.				
	EHF28	COS	ALL OTHER VIOLATIONS		2/19/2014		
			a)Spanish hand wash sign needed in restroom. This was put up during the inspection. b)Clean the rack above the steam table.				

Food Establishment Public Inspection Report

From 2/13/14 thru 2/19/14

ESTABLISHMENT

**MCDONALDS
200 23RD ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFC287	EHF21	COS	MANUAL WARE WASHING		2/18/2014	7	HL1B
			A)Dish machine found out of sanitizer. Once replaced machine worked properly.				
	EHF07	COS	ADEQUATE HAND WASHING		2/18/2014		
			A)Employee seen not changing gloves and washing hands after touching the trash can.				

Food Establishment Public Inspection Report**From 2/13/14 thru 2/19/14****ESTABLISHMENT****MELODYS PLACE
600 W AMARILLO BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2315	EHF24	COS	THERMOMETERS	No thermometer found in refrigerator.	2/18/2014	6	HL1B
	EHF25	COS	FOOD CONTACT SURFACES	Microwave oven needed to be cleaned.	2/18/2014		
	EHF28	COS	ALL OTHER VIOLATIONS	a)Mens restroom needed to have hand washing signs. b)Ceiling tiles need to be replaced that are broken. (2 corrections from previous inspection)	2/18/2014		

Food Establishment Public Inspection Report

From 2/13/14 thru 2/19/14

ESTABLISHMENT

**MERCADO LATINO
3500 E AMARILLO BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1180	EHF28	H10DAY	ALL OTHER VIOLATIONS		2/17/2014	28	HL1B
			Light shields needed in kitchen area. Light in walk in freezer not working,needs repaired/replaced. Metal stem thermometer needed for kitchen that reads 0-220°F.Current thermometer can't be calibrated properly.Paint/seal wooden table holding ice bath.				
	EHF25	H10DAY	FOOD CONTACT SURFACES		2/17/2014		
			a)All food needs to be covered in refrigeration. Lids needed on all large containers in refrigeration. b)Clean the bottom of the two door refrigerator in the kitchen, food spilled near the door.				
	EHF21	H10DAY	MANUAL WARE WASHING		2/17/2014		
			a)Chlorine sanitizer test strips needed to check strength of sanitizer. b)Sanitizer is needed in all food preparation areas. Rags must be returned to sanitizer between uses.				
	EHF20	H10DAY	TOXIC ITEMS		2/17/2014		
			a)Two bottles of cleaner were not labeled in the corn stand area. b)Bleach water sanitizer too strong (over 200 ppm) in meat area and bakery.				
	EHF17	COS	HAND WASH WITH SOAP/TOWELS		2/17/2014		
			a)Soap was needed at the hand sink in the meat area. b)Towels were not accessible in the ladies room.				

Food Establishment Public Inspection Report

From 2/13/14 thru 2/19/14

ESTABLISHMENT

MERCADO LATINO

HF1180	EHF12	COS	CROSS CONTAMINATION	2/17/2014	28	HL1B
			<p>The tongs in the self-service salsa bar had fallen down into the foods. The buffet needs to be monitored so the food does not get contaminated when used.</p>			
	EHF08	COS	GOOD HYGIENIC PRACTICES	2/17/2014		
			<p>a)A cup was found in the hand sink in the kitchen. Hand sinks are to be kept clear and used for hand washing only. b)An employee drink was found open in the refrigerator without a lid. Employee drinks must have lids and straws or lids and handles.</p>			
	EHF11	COS	PROPER HANDLING RTE	2/17/2014		
			<p>Employees in kitchen handling ready to eat foods with bare hands.</p>			
	EHF10	COS	SOUND CONDITION	2/17/2014		
			<p>Several foods found unwrapped in refrigerator and not of sound condition, melon, cheese and meats found unwrapped in refrigeration.</p>			

Food Establishment Public Inspection Report

From 2/13/14 thru 2/19/14

ESTABLISHMENT

**MUDD RACK
500 E HASTINGS AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2134	EHF25	COS	FOOD CONTACT SURFACES		2/13/2014	3	HL1B
			The can opener needed cleaned.				
	EHF28	H90 DAY	ALL OTHER VIOLATIONS		2/13/2014		
			A)Sanitizer test strips needed. (QA test strips)COS B)Clean the dust from the bottom of the three door cooler in the kitchen. One correction from previous inspection.				

**NORDIC GALLEY BAKERI
7402 SW 34TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2236	EHF21	H10DAY	MANUAL WARE WASHING		2/18/2014	3	HL1B
			a)Dishwasher is not sanitizing properly.				

Food Establishment Public Inspection Report

From 2/13/14 thru 2/19/14

ESTABLISHMENT**NORTHWEST TEXAS HEALTHCARE SYS**

1501 S COULTER ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF310	EHF04	COS	PROPER COOKING TEMPERATURES		2/19/2014	5	HL1B	
			Hamburgers in cafe were not properly cooked before hot holding.					

PATTAYA RESTAURANT

6204 HILLSIDE RD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF1904	EHF27	H10DAY	ESTABLISHMENT PERMIT		2/14/2014	3	HOTHER	
			Permit is expired. You cannot open until permit is paid in full.					

Food Establishment Public Inspection Report

From 2/13/14 thru 2/19/14

ESTABLISHMENT

PILOT TRAVEL CENTER #723**9601 E INTERSTATE 40**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1971	EHF03	IN	HOT HOLDING		2/18/2014	6	HL1B
			Chimichanga 141.5F, chicken wings 147.2F.				
	EHF02	IN	COLD HOLDING		2/18/2014		
			Relish 32.7, onion 38.5F.				
	EHF17	COS	HAND WASH WITH SOAP/TOWELS		2/18/2014		
			No soap at hand sink by donut case.				
	EHF25	COS	FOOD CONTACT SURFACES		2/18/2014		
			Soda nozzles needed to be cleaned.				

Food Establishment Public Inspection Report

From 2/13/14 thru 2/19/14

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		2/19/2014	6	HL1B
			Containers holding clean dishes needed to be cleaned out.				
	EHF22	H 3 DAYS	MANAGER KNOWLEDGE/CERTIFIED		2/19/2014		
			Food manager card needs to be renewed.				

Food Establishment Public Inspection Report

From 2/13/14 thru 2/19/14

ESTABLISHMENT

PLUM CREEK HEALTHCARE CENTER

5601 PLUM CREEK DR

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1997	EHF25	COS	FOOD CONTACT SURFACES		2/18/2014	13	HL1B
			Container for ice scoop needed to be cleaned.				
	EHF17	COS	HAND WASH WITH SOAP/TOWELS		2/18/2014		
			Hand washing sink in dish room did not have towels.				
	EHF21	H10DAY	MANUAL WARE WASHING		2/18/2014		
			Ware washing machine not sanitizing.				
	EHF08	COS	GOOD HYGIENIC PRACTICES		2/18/2014		
			Employee eating in kitchen.				
	EHF28	H10DAY	ALL OTHER VIOLATIONS		2/18/2014		
			Hand washing sink outside of office needed water temperature adjusted.				

Food Establishment Public Inspection Report

From 2/13/14 thru 2/19/14

ESTABLISHMENT

PONY EXPRESS BURRITOS

2808 4TH AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFC323	EHF02	COS	COLD HOLDING		2/18/2014	10	HL1B
			A)Raw beef sitting on counter at 66 degrees. Must be kept below 41 degrees at all times.				
	EHF03	COS	HOT HOLDING		2/18/2014		
			A)Sausage holding at 98 degrees. B)Rice 107 degrees. C)Beans 116 degrees. All must be kept at 135 or above at all times if being held hot.				

Food Establishment Public Inspection Report

From 2/13/14 thru 2/19/14

ESTABLISHMENT**RANCH HOUSE CAFE****810 23RD ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFC223	EHF03	IN	HOT HOLDING		2/18/2014	3	HL1B
			A)Gravy holding at 153 degrees.				
	EHF02	IN	COLD HOLDING		2/18/2014		
			A)Tomatoes holding at 38 degrees.				
	EHF20	COS	TOXIC ITEMS		2/18/2014		
			A)Chemicals found without any labeling on them.				

Food Establishment Public Inspection Report

From 2/13/14 thru 2/19/14

ESTABLISHMENT

**RED ROOF INN
1620 E INTERSTATE 40**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1492	EHF03	IN	HOT HOLDING Gravy 138F.		2/13/2014	0	HL1B

**ROBERT E LEE ELEMENTARY
119 NE 15TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF660	EHF25	COS	FOOD CONTACT SURFACES Utensil drawers needed to be cleaned.		2/13/2014	3	HL1B

Food Establishment Public Inspection Report

From 2/13/14 thru 2/19/14

ESTABLISHMENT

ROOSTERS COFFEE & TEA

3440 BELL ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2138	EHF08	COS	GOOD HYGIENIC PRACTICES		2/18/2014	12	HL1B
			a)Coffee items were in the front hand sink. Hand sink may only be used for hand washing.				
	EHF10	COS	SOUND CONDITION		2/18/2014		
			a)Broken eggs in the refrigerator must be sorted out and disposed of. b)Capers labeled as "refrigerate after opening" were sitting out at room temperature.				
	EHF13	COS	HACCP PLAN/TIME		2/18/2014		
			a)Meatloaf from Saturday had no date mark. Date mark all cooked potentially hazardous food items left in the cooler for more than 24 hours.				
	EHF28	COS	ALL OTHER VIOLATIONS		2/18/2014		
			a)Because the restroom opens directly into the kitchen, the door must remain closed.				

Food Establishment Public Inspection Report

From 2/13/14 thru 2/19/14

ESTABLISHMENT

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

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF1081	EHF28	H90 DAY	ALL OTHER VIOLATIONS		2/13/2014	0	HL1B	
			Warmer unit above hothold needs cleaned or removed if not used. Personal clothing not stored properly. Don't place on fd equip. Clean blower covers in vegetable room & hinge areas on chip warmers. Don't store fd containers on floor. Must stay 6" off floor.					

**ROSS ROGERS GOLF COURSE DELI
722 NW 24TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF336	EHF28	COS	ALL OTHER VIOLATIONS		2/13/2014	4	HL1B	
			Ice scoop left inside ice machine, store outside on clean dry surface.					
	EHF13	COS	HACCP PLAN/TIME		2/13/2014			
			Bowl with chilli was labeled 12-1, make sure that dates are removed when washing and proper date applied to container when placed in refrigerator.					

Food Establishment Public Inspection Report

From 2/13/14 thru 2/19/14

ESTABLISHMENT**SABAIDEE
3318 S GEORGIA ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2501	EHF02	COS	COLD HOLDING		2/19/2014	5	HL1B
			a)Tomatoes holding at 48F. Must be at 41F or below. b)Chicken holding at 46F. Must be at 41F or below.				
	EHF28	COS	ALL OTHER VIOLATIONS		2/19/2014		
			a)Clean gaskets on cold hold under prep table. b)Clean handles on freezer.				

Food Establishment Public Inspection Report

From 2/13/14 thru 2/19/14

ESTABLISHMENT

**SAMURAI
1800 S WESTERN ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2508	EHF28	H90 DAY	ALL OTHER VIOLATIONS		2/17/2014	4	HFOL
			Repairs to walls and ceiling need to be painted.				
	EHF08	COS	GOOD HYGIENIC PRACTICES		2/17/2014		
			Personal drink on shelf in kitchen, drinks should have lid and straw.				
	EHF22	IN	MANAGER KNOWLEDGE/CERTIFIED		2/17/2014		
			Food Manager Card obtained.				

Food Establishment Public Inspection Report

From 2/13/14 thru 2/19/14

ESTABLISHMENT

**SNOW SLOPE THE
1401 ROSS ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFM443	EHF20	COS	TOXIC ITEMS Label all chemicals.		2/13/2014	0	H PREOPEN
	EHF28	H10DAY	ALL OTHER VIOLATIONS A)Seal wood around A/C unit. B)Seal/paint bare wood where cups are kept. C)Keep all food/food containers at least 6 inches off the ground. COS.		2/13/2014		

**SONIC DRIVE IN
1009 E AMARILLO BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF300	EHF22	IN	MANAGER KNOWLEDGE/CERTIFIED Corrected from previous inspection.		2/18/2014	0	HFOL

Food Establishment Public Inspection Report**From 2/13/14 thru 2/19/14**

ESTABLISHMENT

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

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1629	EHF24	COS	THERMOMETERS		2/19/2014	3	HL1B
			Thermometer in cooler broken.				
	EHF28	COS	ALL OTHER VIOLATIONS		2/19/2014		
			Garbage being stored around dumpster. Anytime in the future that garbage is found outside of the dumpster, a \$50 reinspection fee will be charged.				

Food Establishment Public Inspection Report

From 2/13/14 thru 2/19/14

ESTABLISHMENT

**SUBWAY
3130 S SONCY RD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1204	EHF28	COS	ALL OTHER VIOLATIONS		2/19/2014	7	HL1B
			a)Food items in the cooler exceeded the 2-3 day hold limit set as per the restaurant.				
	EHF20	COS	TOXIC ITEMS		2/19/2014		
			a)Chemicals in spray bottles must be labeled clearly with the common name.				
	EHF07	COS	ADEQUATE HAND WASHING		2/19/2014		
			a)Food employees must use soap during hand washing.				

7701 W INTERSTATE 40

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1695	EHF28	COS	ALL OTHER VIOLATIONS		2/19/2014	6	HL1B
			a)Bag of ice on the floor of the freezer must be 6" off ground.				

Food Establishment Public Inspection Report

From 2/13/14 thru 2/19/14

ESTABLISHMENT

SUBWAY

HF1695	EHF27	H10DAY	ESTABLISHMENT PERMIT	2/19/2014	6	HL1B
--------	-------	--------	----------------------	-----------	---	------

a)Restaurant still has no current establishment permit posted. This is a repeat violation. If not corrected in 10 days, a \$50 reinspection fee will be charged. Duplicate permits are \$25 and must be purchased from the Environmental Health Office.

	EHF21	COS	MANUAL WARE WASHING	2/19/2014		
--	-------	-----	---------------------	-----------	--	--

a)Sanitizer was empty at 3 compartment sink.

**SUNRISE ELEMENTARY
5123 SE 14TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF666	EHF22	IN	MANAGER KNOWLEDGE/CERTIFIED		2/17/2014	0	HFOL
			A)Corrected.				

Food Establishment Public Inspection Report

From 2/13/14 thru 2/19/14

ESTABLISHMENT

SYBIL B HARRINGTON LEARNING CT

2500 DALE ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HFD23	EHF21	COS	MANUAL WARE WASHING		2/19/2014	3	HL1B	
			A)Sanitizer for wiping rags not at proper strength. B)Sanitizer test strips needed.					

TACO BELL #28928

611 23RD ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HFC317	EHF28	COS	ALL OTHER VIOLATIONS		2/18/2014	0	HL1B	
			Ice machine drain is not properly draining and keeping floor area constantly wet causing a mold environment. Properly plumb drain from ice machine into floor drain by next inspection.					

Food Establishment Public Inspection Report

From 2/13/14 thru 2/19/14

ESTABLISHMENT**TACO VILLA #10
701 E AMARILLO BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF631	EHF28	COS	ALL OTHER VIOLATIONS		2/18/2014	3	HL1B
			a)Spray wand must be stored 1" above the flood rim while not in use. b)English hand wash sign needed in restroom. (repeat violation) c)Clean or throw away small fan by drive through window.(repeat)				
	EHF25	COS	FOOD CONTACT SURFACES		2/18/2014		
			a)Can opener blade needs to be cleaned. b)Inside of ice machine needs cleaned.				

**TACO VILLA #17
5770 W AMARILLO BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF330	EHF25	COS	FOOD CONTACT SURFACES		2/17/2014	3	HL1B
			a)Ice machine needed to be cleaned. b)Pans on clean shelf with food debris.				

Food Establishment Public Inspection Report

From 2/13/14 thru 2/19/14

ESTABLISHMENT**TAMMES TENDER TOUCH DAYCARE**

1919 BRAZOS ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFD36					2/18/2014	0	HL1B

THAI STAR

3800 E AMARILLO BLVD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF495	EHF28	H10DAY	ALL OTHER VIOLATIONS		2/17/2014	3	HL1B
			A)A light shield is needed on the small light in the kitchen. B)Store rice bags off the floor in the storage area. COS				
	EHF25	H10DAY	FOOD CONTACT SURFACES		2/17/2014		
			A)Clean the build up from the floor in the walk in cooler and outside the cooler door. B)Clean any oil residue from the surfaces under the vent hood that may drop onto food.				

Food Establishment Public Inspection Report

From 2/13/14 thru 2/19/14

ESTABLISHMENT

**THE ZONE
6010 SW 34TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2400	EHF08	COS	GOOD HYGIENIC PRACTICES		2/19/2014	4	HL1B
			a)Hand sink may not have rags/scrubbers on it. Also a large chunk of ice was in hand sink. Hand sink is for hand washing only.				
	EHF28	COS	ALL OTHER VIOLATIONS		2/19/2014		
			a)A hand wash sign is needed at the front hand sink. (repeat violation)				

Food Establishment Public Inspection Report

From 2/13/14 thru 2/19/14

ESTABLISHMENT**TOOT N TOTUM #3
5409 E AMARILLO BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF353	EHF16	H10DAY	HAND WASH FACILITIES ADEQUATE		2/14/2014	6	HL1B
			A hand sink is needed in the food preparation area in the back room. An accessible and conveniently located hand wash sink shall be provided in or immediately adjacent to food preparation areas.				
	EHF21	COS	MANUAL WARE WASHING		2/14/2014		
			Sanitizer was not at proper strength.				

**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		2/14/2014	0	HL1B
			Cheddarwurst 183F.				

Food Establishment Public Inspection Report

From 2/13/14 thru 2/19/14

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		2/13/2014	0	HL1B	
			Paint or seal the wall over the three compartment sink.					

TRIKYS BAR #II

2612 E AMARILLO BLVD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF2175	EHF28	H90 DAY	ALL OTHER VIOLATIONS		2/14/2014	0	HL1B	
			Hand washing sign needed in the mens room. (COS) B)Repair the clogged drain line for the ice machine.					

Food Establishment Public Inspection Report

From 2/13/14 thru 2/19/14

ESTABLISHMENT

UNITED SUPERMARKET #530**3552 S SONCY RD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2471	EHF28	H10DAY	ALL OTHER VIOLATIONS		2/17/2014	0	H PREOPEN
			Flatwork inspection and building final must be completed. Establishment may not open until verified by a reinspection.				
HF2472	EHF28	H10DAY	ALL OTHER VIOLATIONS		2/17/2014	0	H PREOPEN
			Flatwork inspection and building final must be completed. Establishment may not open until verified by a reinspection.				
HF2473	EHF28	H10DAY	ALL OTHER VIOLATIONS		2/17/2014	0	H PREOPEN
			Flatwork inspection and building final must be completed. Establishment may not open until verified by a reinspection.				

Food Establishment Public Inspection Report**From 2/13/14 thru 2/19/14****ESTABLISHMENT****VICKIES GRILL
4517 STATE HIGHWAY 136**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFP47	EHF28	H30 DAY	ALL OTHER VIOLATIONS		2/18/2014	0	HFOL
			Back kitchen walls must be smooth, durable non absorbant and easily cleanable-30 days. Front kitchen seal floors-30 days. Repair ceiling front kitchen-30 days. Bulb covers at new light above 3 compartment sink.				
	EHF14	IN	WATER SUPPLY		2/18/2014		
			City of Amarillo public water supply.				
	EHF22	IN	MANAGER KNOWLEDGE/CERTIFIED		2/18/2014		
			Food manager course March 12, 2014 and test March 14, 2014.				

Food Establishment Public Inspection Report

From 2/13/14 thru 2/19/14

ESTABLISHMENT

**VVS CANTEEN
5000 N FM 1912**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF317	EHF25	COS	FOOD CONTACT SURFACES		2/13/2014	8	HL1B
			A)The tea dispenser at the cafeteria needed cleaned. B)The tea dispenser and the soda machine needed cleaned at the satelite cafeteria.				
	EHF03	COS	HOT HOLDING		2/13/2014		
			A)Refried beans at 108 degrees F on the serving line. B)Fried chicken at 129 degrees F on the serving line. Both products were reheated.				

Food Establishment Public Inspection Report

From 2/13/14 thru 2/19/14

ESTABLISHMENT

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

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1295	EHF25	COS	FOOD CONTACT SURFACES		2/19/2014	9	HL1B
			a)Syrup bottles may not be stored in standing water.				
	EHF19	COS	RODENTS/ANIMALS/OPENINGS		2/19/2014		
			a)There must be a grate on the mop sink floor drain.				
	EHF24	COS	THERMOMETERS		2/19/2014		
			a)No thermometer in a cooler with milk.				
	EHF28	COS	ALL OTHER VIOLATIONS		2/19/2014		
			a)Dispose of cracked bin. b)A hand wash sign is needed at the front hand sink. c)Broken tiles in the kitchen are on order to be replaced.				

Food Establishment Public Inspection Report

From 2/13/14 thru 2/19/14

ESTABLISHMENT

WAL-MART SUPERCENTER #3383

4215 CANYON DR

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1232	EHF28	H90 DAY	ALL OTHER VIOLATIONS		2/17/2014	4	HL1B
			A)Heat test strips needed for dish machine. (deli) B)Fix hole and tiles in deli by next inspection. Not smooth and easily cleanable. *work order was already made.				
	EHF07	COS	ADEQUATE HAND WASHING		2/17/2014		
			Employees seen not changing gloves and washing hands after playing with hair net. (Deli)				

Food Establishment Public Inspection Report

From 2/13/14 thru 2/19/14

ESTABLISHMENT

WAL-MART SUPERCENTER #755

4610 S COULTER ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF700	EHF20	COS	TOXIC ITEMS		2/13/2014	3	HL1B
			a)Unlabeled chemical in maintenance area.				
	EHF28	COS	ALL OTHER VIOLATIONS		2/13/2014		
			a)Need heat test strips for dish machine in bakery. b)New door sweep needed for the back door in stock area. c)Refinish the floor in the deli area where it is cracking.				

Food Establishment Public Inspection Report

From 2/13/14 thru 2/19/14

ESTABLISHMENT

WESTGATE ENTERPRISE #1

7421 SW 34TH AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF131	EHF28	COS	ALL OTHER VIOLATIONS		2/13/2014	3	HL1B
			a)A hand wash sign must be at the hand sink to indicate its use.				
	EHF17	COS	HAND WASH WITH SOAP/TOWELS		2/13/2014		
			a)No paper towels at hand sink.				

WILD BILLS

3514 SW 6TH AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1909					2/14/2014	0	HFOL

Food Establishment Public Inspection Report

From 2/13/14 thru 2/19/14

ESTABLISHMENT

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

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFD29	EHF03	IN	HOT HOLDING Cheesy mac and cheese 138F.		2/14/2014	0	HL1B
	EHF02	IN	COLD HOLDING Milk at 38F.		2/14/2014		

Food Establishment Public Inspection Report

From 2/13/14 thru 2/19/14

ESTABLISHMENT

**WINGSTOP
5807 SW 45TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1052	EHF02	H10DAY	COLD HOLDING		2/14/2014	22	HL1B
			Raw chicken found not refrigerated at 58 degrees F. Raw chicken must not be allowed to stand unrefrigerated above 41 degrees F.				
	EHF12	COS	CROSS CONTAMINATION		2/14/2014		
			Sliced potatoes stored in open tubs. This exposes the foods to dust and other contaminants. Foods must be protected at all times.				
	EHF08	COS	GOOD HYGIENIC PRACTICES		2/14/2014		
			Employee drink stored on clean dish rack. B)Employee drink stored on food container rack. Drinks must be stored where they will not contaminate foods or food handling equipment.				
	EHF20	COS	TOXIC ITEMS		2/14/2014		
			Chemical cleaner stored with food equipment. B)Unknown chemical in spray bottle with no label.				
	EHF22	H10DAY	MANAGER KNOWLEDGE/CERTIFIED		2/14/2014		
			Expired food manager card. Class must be taken and test passed or equivalent food manager course within 30 days.				

Food Establishment Public Inspection Report**From 2/13/14 thru 2/19/14**

ESTABLISHMENT

WINGSTOP

HF1052

EHF25

H10DAY

FOOD CONTACT SURFACES

2/14/2014

22

HL1B

Inside reach in cooler not clean. B)Cell phone on food prep table. C)Plastic wrap holder not clean. D) Ice bucket not clean. E)Sliced potato tub not clean.

EHF28

H10DAY

ALL OTHER VIOLATIONS

2/14/2014

Floor in kitchen is heavily coated in grease. Must clean daily of all grease. Single service items stored on floor. Clean outside of ice machine, waste cans, walkin cooler shelves. Vent hood has grease droplets. Sewer cap broken outside.