

Food Establishment Public Inspection Report

From 7/10/14 thru 7/16/14

ESTABLISHMENT**3D'S CATERING
2300 N WESTERN ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2542					7/16/2014	0	HL1B

**A TO Z TIRE
813 SW 3RD AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF809					7/15/2014	0	HL1B

Food Establishment Public Inspection Report**From 7/10/14 thru 7/16/14**

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

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HFD8	EHF12	COS	CROSS CONTAMINATION		7/11/2014	4	HL1B	
			Eggs(raw) and raw meat stored over ready to eat foods. Store below RTE food.					

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ESTABLISHMENT

ACCDC ST JOSEPH CAMPUS

4108 S BONHAM ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFD35	EHF10	COS	SOUND CONDITION		7/16/2014	7	HL1B
			Dented cans on rack for use. Dented cans must be labeled "dented", stored seperately and not used.				
	EHF25	COS	FOOD CONTACT SURFACES		7/16/2014		
			A)Clean utensils in dirty container. B)Clean dishes stored on dirty tray. C)Clean dish rack.				
	EHF28	COS	ALL OTHER VIOLATIONS		7/16/2014		
			A)Clean storage bins. B)Clean can opener holder. C)Clean all storage shelves.				

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ESTABLISHMENT

AMARILLO CTR FOR SKILLED CARE

6641 W AMARILLO BLVD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2451	EHF19	H10DAY	RODENTS/ANIMALS/OPENINGS		7/16/2014	3	HL1B
			Door sweep on outside door needs to be replaced.				

AMARILLO TOWN CLUB SOUTHWEST

7700 HILLSIDE RD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1646	EHF08	COS	GOOD HYGIENIC PRACTICES		7/10/2014	4	HL1B
			a)Ice may not be dumped in the hand sink.				
	EHF28	H90 DAY	ALL OTHER VIOLATIONS		7/10/2014		
			a)Hand wash sign needed at hand washing sink. COS b)Employee must register ServSafe with the city of Amarillo.				

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ESTABLISHMENT**AMIGOS #524
3300 E INTERSTATE 40**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1815	EHF19	IN	RODENTS/ANIMALS/OPENINGS	Corrected from previous inspection.	7/14/2014	0	HFOL

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ESTABLISHMENT

**ARBYS #1749
2020 ROSS-OSAGE DR**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1445	EHF25	COS	FOOD CONTACT SURFACES		7/15/2014	6	HL1B
			Soda nozzles need to be cleaned.				
	EHF15	H10DAY	EQUIPMENT ADEQUATE		7/15/2014		
			a)Condensate leak found in prep line reach in cooler that needs to be repaired. b)Back hand sink has leak and needs to be repaired.				
	EHF28	H10DAY	ALL OTHER VIOLATIONS		7/15/2014		
			Air conditioner vent covers were missing at time of inspection and need to be replaced.				

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ESTABLISHMENT

**ARMADILLO JACK'S SKATE RINK
9721 S COULTER ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFR29					7/10/2014	0	HFOL

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From 7/10/14 thru 7/16/14

ESTABLISHMENT

**BAGEL PLACE
3301 BELL ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF182	EHF13	COS	HACCP PLAN/TIME		7/16/2014	11	HL1B
			a)Some cooked, ready to eat items were missing date marks.				
	EHF08	COS	GOOD HYGIENIC PRACTICES		7/16/2014		
			a)Food employee was drinking from a cup with no lid or straw in the kitchen.				
	EHF25	COS	FOOD CONTACT SURFACES		7/16/2014		
			a)Ice scoop on top of ice machine was on an unclean surface. b)Soda nozzles had buildup around the top edges. c)Do not store knives in cracks of equipment.				

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From 7/10/14 thru 7/16/14

ESTABLISHMENT**BAKER BROS AMERICAN DELI**

1901 S GEORGIA ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2244	EHF25	COS	FOOD CONTACT SURFACES		7/10/2014	8	HL1B
			Mold on soda nozzles. Repeat. If not corrected by next inspection a \$50 reinspection fee will be charged. Clean all dish racks. Clean dishes in dirty container. No handle on lettuce scoop. All scoops must have a handle and handle can not touch food.				
	EHF02	COS	COLD HOLDING		7/10/2014		
			Ham and turkey cold holding at 44F. All potentially hazardous food must be held at 41F or below.				
	EHF28	COS	ALL OTHER VIOLATIONS		7/10/2014		
			A)Replace broken ceiling tile in kitchen. B)Clean gasket on freezer. C)Tooth picks need to be stored in a dispenser.				

3300 S SONCY RD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2245	EHF25	COS	FOOD CONTACT SURFACES		7/16/2014	10	HL1B
			a)Do not store spatulas between equipment spaces. These areas are not sanitary for storing utensils.				

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ESTABLISHMENT

BAKER BROS AMERICAN DELI

HF2245	EHF28	COS	ALL OTHER VIOLATIONS	7/16/2014	10	HL1B
			a)Clean the slime from the hand sink. b)Relabel large sugar container.			
	EHF13	COS	HACCP PLAN/TIME	7/16/2014		
			a)Multiple date marks missing on ready to eat foods.			
	EHF21	H10DAY	MANUAL WARE WASHING	7/16/2014		
			a)Dish machine is not working properly.			

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ESTABLISHMENT

BAPTIST ST ANTHONYS HOSPITAL**1600 WALLACE BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF2337	EHF23	COS	SEWAGE/WASTEWATER		7/15/2014	6	HL1B	
			Room Services: a)Blast freezer had condensate leak. b)Freezer in bakery had condensate leak.					
	EHF24	COS	THERMOMETERS		7/15/2014			
			Thermometer in cafeteria #5 H2Orange was not reading properly.					
	EHF28	H60 DAY	ALL OTHER VIOLATIONS		7/15/2014			
			Gasket on reachin for grill in cafeteria needs to be replaced.					

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ESTABLISHMENT

**BLUE SKY
5060 S COULTER ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2286	EHF28	COS	ALL OTHER VIOLATIONS		7/15/2014	9	HL1B
			a)Clean the top of the patty press.				
	EHF14	COS	WATER SUPPLY		7/15/2014		
			a)Backflow preventer needed where the hose is connected on the mop sink.				
	EHF02	COS	COLD HOLDING		7/15/2014		
			a)All buttermilk out at 60F.				

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From 7/10/14 thru 7/16/14

ESTABLISHMENT

**BPO ELKS #923
932 CLYDE ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF158					7/14/2014	0	HL1B

**BRAINFREEZE SNO CONES
4400 S WASHINGTON ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFM449	EHF22	IN	MANAGER KNOWLEDGE/CERTIFIED Corrected.		7/14/2014	0	HFOLLOWUP

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From 7/10/14 thru 7/16/14

ESTABLISHMENT**BRAUMS ICE CREAM #60****1900 S GRAND ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF601	EHF15	H10DAY	EQUIPMENT ADEQUATE		7/11/2014	6	HL1B
			Cooler not functioning properly. All potentially hazardous foods were moved out.				
	EHF28	COS	ALL OTHER VIOLATIONS		7/11/2014		
			Cartons of ice cream spilled onto walk in freezer floor. All food must remain at least 6 inches off the ground.				
	EHF18	H10DAY	INSECT CONTAMINATION		7/11/2014		
			Flies were found throughout restaurant. Fly strips may be used as long as they're not over food contact surfaces.				

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ESTABLISHMENT

BRAUMS ICE CREAM #69

7401 SW 34TH AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF589	EHF28	H90 DAY	ALL OTHER VIOLATIONS		7/15/2014	13	HL1B
			a)Degrease vent hood over grill.				
	EHF01	COS	COOLING FOR COOKED FOOD		7/15/2014		
			a)Meat patties and bacon that were from yesterday were still at 50F. The product did not cool properly and was discarded.				
	EHF02	COS	COLD HOLDING		7/15/2014		
			a)Diced tomatoes were at 57F.				
	EHF25	COS	FOOD CONTACT SURFACES		7/15/2014		
			a)Dead spider was floating in water the ice scoop holder was sitting in. Clean this daily. b)Dispose of chipped knives.				

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ESTABLISHMENT**BURGER KING
7000 E INTERSTATE 40**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF831	EHF13	COS	HACCP PLAN/TIME		7/10/2014	4	HL1B	
			Time not marked on stickers for tomatoes, lettuce. Time must be marked to ensure that potentially hazardous food isn't held out of cold holding for more than 4 hours.					

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ESTABLISHMENT

BURGER KING #13483

4900 S COULTER ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF62	EHF11	COS	PROPER HANDLING RTE		7/10/2014	13	HL1B
			Tomatoes not washed prior to slicing. All produce must be washed before use.				
	EHF25	H10DAY	FOOD CONTACT SURFACES		7/10/2014		
			Clean: splatter-shelves above food prep counters, & over fry hold & fryers, in ice machine, dish racks, tong buckets, oven.Fd particles on cleaned dishes. Ensure all fd is removed prior to sanitizing. Don't stack dishes wet. Ice bucket on dirty surface.				
	EHF20	COS	TOXIC ITEMS		7/10/2014		
			Chemical spray hanging on clean dish rack.				
	EHF24	H10DAY	THERMOMETERS		7/10/2014		
			No thermometer in reach in cooler at drive up. Thermometers must be in the warmest part of the cooler. The door area is the warmest. Thermometers must be easy to locate and read.				
	EHF28	H10DAY	ALL OTHER VIOLATIONS		7/10/2014		
			Clean:grease nozzle over fryers.walkin blower covers, soda dispensers,ceiling panels, in electric control. Insulation on pipe at blower is deteriorated.Pans for waste grease drying on cardboard on floor.Floor grout in kitchen worn & not easily cleanable.				

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ESTABLISHMENT

**BURGER KING #952
1800 S GEORGIA ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF413	EHF28	COS	ALL OTHER VIOLATIONS		7/10/2014	3	HL1B
			A)Clean condiment holders in drive thru area. B)Clean inside oven by 3 compartment sink. C)Clean shelves in walk in refrigerator. D)Clean both straw holders in lobby.				
	EHF24	COS	THERMOMETERS		7/10/2014		
			No thermometer in walk in refrigerator.				

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From 7/10/14 thru 7/16/14

ESTABLISHMENT**BUSHLAND BURGER
4800 BELL ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT4925	EHF24	COS	THERMOMETERS		7/10/2014	8	HL1B FOOD
			No thermometer in refrigerator.				
	EHF21	COS	MANUAL WARE WASHING		7/10/2014		
			Need to have sanitizer to wipe down surfaces.				

Food Establishment Public Inspection Report**From 7/10/14 thru 7/16/14****ESTABLISHMENT****BUTTERFLIES & BULLFROGS****3107 SW 27TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFD59	EHF21	H10DAY	MANUAL WARE WASHING		7/15/2014	6	HL1B
			Ware wash machine sanitizer over 200ppm.				
	EHF25	COS	FOOD CONTACT SURFACES		7/15/2014		
			A)Metal shavings in can opener. B)Plate being used to cover cooking wienies sitting down in pot.				
	EHF28	COS	ALL OTHER VIOLATIONS		7/15/2014		
			Clean ceiling fan.				

Food Establishment Public Inspection Report**From 7/10/14 thru 7/16/14**

ESTABLISHMENT**BYOB BURGER
2207 S WESTERN ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2205	EHF28	COS	ALL OTHER VIOLATIONS		7/15/2014	3	HL1B
			Store wipe down rags in sanitizer.				
	EHF25	COS	FOOD CONTACT SURFACES		7/15/2014		
			A)Mold on soda nozzles. B)Ice scoop handle touching ice.				

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From 7/10/14 thru 7/16/14

ESTABLISHMENT**CHICK FIL A
2500 SE 46TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT4929					7/10/2014	0	HL1B FOOD

4800 BELL ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT4903					7/10/2014	0	HL1B FOOD

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From 7/10/14 thru 7/16/14

ESTABLISHMENT**CHILIS GRILL & BAR
3810 W INTERSTATE 40**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF519	EHF28	H10DAY	ALL OTHER VIOLATIONS		7/10/2014	3	HFOL
			Grease on floor at waste grease bin outside. Clean floor of all grease.Repeat. Grease bin must stay closed when not in use. Due to noncompliance a \$50 reinspection fee must be pd by noon Friday 7/11/14.				
	EHF25	H10DAY	FOOD CONTACT SURFACES		7/10/2014		
			Utensil tubs have food particles. Repeat. b)Food and stickers found attached to cleaned pans.Repeat.				

5016 S COULTER ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1456	EHF25	IN	FOOD CONTACT SURFACES		7/14/2014	0	HFOL
			a)Corrected. b)Corrected.				
	EHF22	IN	MANAGER KNOWLEDGE/CERTIFIED		7/14/2014		
			a)Corrected.				

Food Establishment Public Inspection Report

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ESTABLISHMENT

CHILIS GRILL & BAR

HF1456	EHF28	IN	ALL OTHER VIOLATIONS	7/14/2014	0	HFOL
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a)Corrected. b)Corrected. c)Corrected.

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

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF980	EHF28	COS	ALL OTHER VIOLATIONS		7/15/2014	6	HL1B
			A)Clean gasket and bottom of stainless steel freezer. B)Replace gasket on walk in door. C)Clean inside hot hold in front area. D)Clean back of fry area. E)Clean inside freezer in fry area. F)Clean storage shelves.G)Clean storage shelves and wall behind.				
	EHF25	COS	FOOD CONTACT SURFACES		7/15/2014		
			A)Clean handle on cold hold. B)Ice scoops in dirty containers. C)Single use items on dirty surface at drive thru window. D)Clean black vent above fry area.				
	EHF19	H10DAY	RODENTS/ANIMALS/OPENINGS		7/15/2014		
			Front doors need weather stripping to prevent insects from entering the establishment. To be corrected within 10 days.				

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ESTABLISHMENT**DOLLAR GENERAL STORE #11828****7040 MCCORMICK RD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFR70					7/10/2014	0	HFOL

DOLLAR TREE #05085
3300 E INTERSTATE 40

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2290					7/11/2014	0	HL1B

Food Establishment Public Inspection Report

From 7/10/14 thru 7/16/14

ESTABLISHMENT**DVINE WINE OF AMA
2600 WOLFLIN VILLAGE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2307					7/16/2014	0	HL1B

**EDGAR KARYLE
2401 DUMAS DR**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT4921					7/12/2014	0	HL1B FOOD

Food Establishment Public Inspection Report

From 7/10/14 thru 7/16/14

ESTABLISHMENT

**EL TEJAVAN
3801 E INTERSTATE 40**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF339	EHF28	H90 DAY	ALL OTHER VIOLATIONS		7/12/2014	0	HOTHER
			Fire suppression has went off. All surfaces that come into contact with the chemical must be sanitized. All food in the open was thrown away voluntarily. Must call for a reinspection before opening.				
HF339	EHF28	IN	ALL OTHER VIOLATIONS		7/13/2014	0	HM4
			Corrected. Ok to open.				

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From 7/10/14 thru 7/16/14

ESTABLISHMENT**EL TROPICO
1105 S GRAND ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1856					7/11/2014	0	HL1B

**EMERITUS @ SEVILLE ESTATES
7401 SEVILLE DR**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF499	EHF15	IN	EQUIPMENT ADEQUATE		7/14/2014	0	HFOL

a)Raise in food temperature in the cooler was due to the cooler being stocked with product.

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ESTABLISHMENT

ENGLISH FIELDHOUSE RESTAURANT

10610 AMERICAN DR

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF395	EHF15	H10DAY	EQUIPMENT ADEQUATE		7/10/2014	15	HL1B
			Reach in cooler has condensate leak and needs to be repaired.				
	EHF02	COS	COLD HOLDING		7/10/2014		
			Cantaloupe found holding at 51F on prep line. Should be 41F or less. COS				
	EHF08	COS	GOOD HYGIENIC PRACTICES		7/10/2014		
			Employee drink found without a lid. COS				
	EHF25	COS	FOOD CONTACT SURFACES		7/10/2014		
			a)Microwave needed to be cleaned. COS. b)Wire rack that holds clean dishes needed to be cleaned. COS				
	EHF28	H10DAY	ALL OTHER VIOLATIONS		7/10/2014		
			Blower cover missing from blower unit in walk in cooler and needs to be replaced.				

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ESTABLISHMENT

**FAST EDDIES BILLIARDS
1619 S KENTUCKY ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1364					7/11/2014	0	HFOL

**FIESTA FOODS
1012 SE 10TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF561	EHF28	COS	ALL OTHER VIOLATIONS		7/16/2014	3	HL1B
	EHF24	COS	THERMOMETERS		7/16/2014		

Produce stored on walkin cooler floor. Must be stored at least 6" off ground. Clean meat dept walkin cooler, outside trailers ceilings & blower covers to remove dust & mold. Sweep outside trailer floors. Clean all dairy coolers shelves.

Thermometer needed in lunch meat cooler.

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ESTABLISHMENT

**FIFTH SEASON INN
6801 W INTERSTATE 40**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF1689	EHF22	H10DAY	MANAGER KNOWLEDGE/CERTIFIED		7/10/2014	3	HFOL	
			No certified kitchen mgr on duty during food prep. A certified City of Amarillo food mgr is required in the kitchen during food prep. A kitchen employee must attend the food mgr class. Future violations of this item will result in a \$50 reinspection fee.					

**FRITO LAY
1051 N FOREST ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF316					7/15/2014	0	HL1B

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ESTABLISHMENT

**FRULLATI CAFE
7701 W INTERSTATE 40**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1404	EHF28	COS	ALL OTHER VIOLATIONS		7/10/2014	4	HL1B
			a)Clean the soda gun holder.				
	EHF13	COS	HACCP PLAN/TIME		7/10/2014		
			a)Some food items with wrong date marks, no date marks and past due date marks.				

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ESTABLISHMENT

FURRS FAMILY DINING #110

2640 WOLFLIN AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2569	EHF23	COS	SEWAGE/WASTEWATER		7/16/2014	6	HL1B
			Waste water backing up onto floor from floor drain under 3 compartment sink.				
	EHF25	COS	FOOD CONTACT SURFACES		7/16/2014		
			a)Tongs hanging on a nonsanitized surface. b)Dirty gloves stored on clean dishes. c)Clean knife holders.				
	EHF28	COS	ALL OTHER VIOLATIONS		7/16/2014		
			Trash can with lid needed in ladies restroom. Thorough cleaning needed thruout kitchen: ovens, gaskets, shelves, racks, between & behind equip, etc. Light shield needed in walkin fridge.Replace gaskets.Clean/repair or replace chipping paint.				

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ESTABLISHMENT

FURRS FAMILY DINING #123

2221 S SONCY RD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2570	EHF28	H10DAY	ALL OTHER VIOLATIONS		7/16/2014	20	HL1B
			a)Keep handles of scoops out of product. COS. b)Meat may not sit out to thaw. COS. c)Items labeled "keep frozen" may not be kept in the refrigerator. COS. d)Clean flour and cornmeal bins. e)Clean fans in ware wash area. f)Clean plate holders.				
	EHF25	COS	FOOD CONTACT SURFACES		7/16/2014		
			a)Tea nozzles with large amount of buildup.				
	EHF13	COS	HACCP PLAN/TIME		7/16/2014		
			a)Chicken salad must have a date mark.				
	EHF15	H10DAY	EQUIPMENT ADEQUATE		7/16/2014		
			a)Bakery cooler at 50F. PHF was discarded.				
	EHF16	COS	HAND WASH FACILITIES ADEQUATE		7/16/2014		
			a)Hand wash sink was blocked with buckets in it.				

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ESTABLISHMENT

FURRS FAMILY DINING #123

HF2570	EHF17	COS	HAND WASH WITH SOAP/TOWELS	7/16/2014	20	HL1B
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a)No paper towels at hand wash sink.

	EHF10	COS	SOUND CONDITION	7/16/2014		
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a)Dented cans must be pulled from rack and placed in a damaged goods area.

**GNC
5807 SW 45TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
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HF2552	EHF27	H10DAY	ESTABLISHMENT PERMIT		7/10/2014	3	HL1B
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Permit must be posted in office. B)Last inspection must be posted.

	EHF28	H10DAY	ALL OTHER VIOLATIONS		7/10/2014		
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Hand wash signs needed - Spanish and English in restrooms.

Food Establishment Public Inspection Report

From 7/10/14 thru 7/16/14

ESTABLISHMENT**GOLDS GYM RECOVERY ZONE****3000 BLACKBURN ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF2413	EHF25	COS	FOOD CONTACT SURFACES		7/15/2014	3	HL1B	
			A)No handle on granola scoop. B)Scoop handle touching granola.					

Food Establishment Public Inspection Report

From 7/10/14 thru 7/16/14

ESTABLISHMENT**H & H DISCOUNT
941 S GRAND ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2176	EHF25	COS	FOOD CONTACT SURFACES		7/10/2014	6	HL1B
			Soda nozzles needed to be cleaned.				
	EHF17	COS	HAND WASH WITH SOAP/TOWELS		7/10/2014		
			Paper towels needed at hand sink.				
	EHF28	COS	ALL OTHER VIOLATIONS		7/10/2014		
			Raw eggs stored over ready to eat food in cooler.				

Food Establishment Public Inspection Report

From 7/10/14 thru 7/16/14

ESTABLISHMENT

HAGY LEARNING CENTER 1301 STREIT DR

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFD63	EHF28	H60 DAY	ALL OTHER VIOLATIONS Freezer needs to be defrosted.		7/11/2014	0	HL1B

HEATH HUT THE 5114 S WESTERN ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2553	EHF22	H10DAY	MANAGER KNOWLEDGE/CERTIFIED Need current City of Amarillo Food Manager Card. Take ServSafe certificate to our office at 821 S Johnson and pay \$40 for a city food manager certificate. Failure to obtain city food manager certificate may result in a \$50 reinspection fee.		7/11/2014	3	HL1B

Food Establishment Public Inspection Report**From 7/10/14 thru 7/16/14****ESTABLISHMENT****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		7/16/2014	0	HL1B	
			a)Light shield has broken end cap. b)Lights in kitchen and dish room need to be cleaned. (4 corrections from previous inspection.)					

HIGH PLAINS FOOD BANK KIDSCAFE**1401 J AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF1935	EHF25	COS	FOOD CONTACT SURFACES		7/14/2014	3	HL1B	
			a)All prep table shelves needed to be wiped down. COS b)All utensil drawers needed to be cleaned. COS					

Food Establishment Public Inspection Report**From 7/10/14 thru 7/16/14****ESTABLISHMENT****HONEY CRUST HAMS INC
2626 PARAMOUNT BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1686	EHF28	COS	ALL OTHER VIOLATIONS		7/15/2014	0	HL1B
A)Clean vent hood. B)Clean vent by mens restroom. C)Clean ceiling vent in back area.							

**HOOTS PUB
2426 HOBBS RD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2470	EHF28	H10DAY	ALL OTHER VIOLATIONS		7/11/2014	0	HFOL
Repair stripping on walk in cooler door. Tape can not be used to hold stripping in place. Repeat. If not corrected in 10 days a \$50 reinspection fee will be charged.							

Food Establishment Public Inspection Report**From 7/10/14 thru 7/16/14****ESTABLISHMENT****HUNGRY HOWIES****3300 S WASHINGTON ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
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HF1443	EHF22	H10DAY	MANAGER KNOWLEDGE/CERTIFIED		7/14/2014	3	HFOL
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Food manager class needs to be taken by full-time employee. This is 2nd notice. A \$50 reinspection fee will be applied if this is not corrected. Class 8/13/14 8am - 12pm at 821 S. Johnson.

I DONT KNOW SPORTS BAR & GRILL**1301 SW 6TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
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HF2316	EHF25	COS	FOOD CONTACT SURFACES		7/15/2014	3	HL1B
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A)Knife found dirty on knife magnet. B)Steak knives stored in dirty container.

	EHF28	COS	ALL OTHER VIOLATIONS		7/15/2014		
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Blower covers in walk in cooler needed to be cleaned.

Food Establishment Public Inspection Report

From 7/10/14 thru 7/16/14

ESTABLISHMENT

**I-40 DISCOUNT
900 SPUR 228**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFP49	EHF28	H10DAY	ALL OTHER VIOLATIONS		7/16/2014	6	HL1B
			Discussed proper ware washing and cleaning of food contact surfaces daily.				
	EHF22	H45 DAY	MANAGER KNOWLEDGE/CERTIFIED		7/16/2014		
			Certified food manager required within 45 days.				
	EHF23	H10DAY	SEWAGE/WASTEWATER		7/16/2014		
			Drain leaking behind soda machines. Repair.				

Food Establishment Public Inspection Report

From 7/10/14 thru 7/16/14

ESTABLISHMENT

IMAGINATION STATION

7910 BELL ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HFD34	EHF02	IN	COLD HOLDING		7/10/2014	0	HL1B	
			A)Cooler holding at 39 degrees.					
	EHF28	H60 DAY	ALL OTHER VIOLATIONS		7/10/2014			
			All food that goes to rooms is taken out of temp control for over an hour. Once food is taken out of temp control it cannot be saved if there is left overs. A HACCP plan must be submitted to our office within 60 days stating all food is thrown away.					

Food Establishment Public Inspection Report**From 7/10/14 thru 7/16/14****ESTABLISHMENT****INDIAN OVEN LLC
5713 SW 34TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2391	EHF28	COS	ALL OTHER VIOLATIONS		7/15/2014	3	HL1B
			Clean stovetop, cold hold, vent covers, air conditioner, vent on kitchen wall . Repair/replace chipped shelves in walk in and wood under walkin fridge doors. Label water w/time that utensils are storerd in & change water every 4 hours.				
	EHF25	COS	FOOD CONTACT SURFACES		7/15/2014		
			A)Ice scoop handle touching ice. B)Clean all dish racks.				

Food Establishment Public Inspection Report

From 7/10/14 thru 7/16/14

ESTABLISHMENT**IOWA STEAK CO
6329 S WESTERN ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2554					7/10/2014	0	HL1B
HFRM456	EHF28	IN	ALL OTHER VIOLATIONS Corrected.		7/10/2014	0	HL1B
HFRM457	EHF28	IN	ALL OTHER VIOLATIONS Corrected.		7/10/2014	0	HL1B

Food Establishment Public Inspection Report**From 7/10/14 thru 7/16/14**

ESTABLISHMENT**IOWA STEAK CO**

HFRM458	EHF28	IN	ALL OTHER VIOLATIONS Corrected.	7/10/2014	0	HL1B
HFRM459	EHF28	IN	ALL OTHER VIOLATIONS Corrected.	7/10/2014	0	HL1B
HFRM460	EHF28	IN	ALL OTHER VIOLATIONS Corrected.	7/10/2014	0	HL1B
HFRM461	EHF28	IN	ALL OTHER VIOLATIONS Corrected.	7/10/2014	0	HL1B

Food Establishment Public Inspection Report

From 7/10/14 thru 7/16/14

ESTABLISHMENT**IOWA STEAK CO****JUST CHILLIN
4800 BELL ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT4923					7/10/2014	0	HL1B FOOD

**KWAHADI HERITAGE INC
9151 E INTERSTATE 40**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1037					7/11/2014	0	HL1B

Food Establishment Public Inspection Report**From 7/10/14 thru 7/16/14****ESTABLISHMENT****LA FUENTE
511 S GRAND ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2455	EHF18	H10DAY	INSECT CONTAMINATION		7/10/2014	9	HL1B
			Several flies in restaurant. Fly strips can be used over non food contact areas.				
	EHF25	COS	FOOD CONTACT SURFACES		7/10/2014		
			Handle of scoop touching food product in bulk sugar container.				
	EHF15	H10DAY	EQUIPMENT ADEQUATE		7/10/2014		
			Self closing mechanism on front door is not closing properly, and is allowing flies inside the building.				

Food Establishment Public Inspection Report

From 7/10/14 thru 7/16/14

ESTABLISHMENT**LA REYNA MICHOACANA
1321 SE 10TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2101					7/11/2014	0	HL1B
HF382					7/11/2014	0	HL1B
HF383					7/11/2014	0	HL1B

Food Establishment Public Inspection Report

From 7/10/14 thru 7/16/14

ESTABLISHMENT**LIVINFIT NUTRITION
4119 BUSINESS PARK DR**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2171	EHF02	IN	COLD HOLDING Cooler holding at 40°.		7/14/2014	4	HL1B
	EHF08	COS	GOOD HYGIENIC PRACTICES Hand sink being used for other purposes other than hand washing.		7/14/2014		

Food Establishment Public Inspection Report**From 7/10/14 thru 7/16/14****ESTABLISHMENT****LONG JOHN SILVERS****1600 ROSS ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1681	EHF15	IN	EQUIPMENT ADEQUATE		7/16/2014	3	HFOL
			Front line cooler not being used until repairs can be made.				
	EHF19	H 3 DAYS	RODENTS/ANIMALS/OPENINGS		7/16/2014		
			a)Drive up window closed at time of inspection. Corrected. b)Broken ceiling tiles in kitchen and in lobby need to be repaired or replaced.				
	EHF16	IN	HAND WASH FACILITIES ADEQUATE		7/16/2014		
			Fry line hand sink repaired. Corrected.				
	EHF23	IN	SEWAGE/WASTEWATER		7/16/2014		
			Floor drains were repaired. Corrected.				
	EHF24	IN	THERMOMETERS		7/16/2014		
			Thermometer replaced in fry line reach in cooler. Corrected.				

Food Establishment Public Inspection Report

From 7/10/14 thru 7/16/14

ESTABLISHMENT

LONG JOHN SILVERS

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1681	EHF25	IN	FOOD CONTACT SURFACES		7/16/2014	3	HFOL
				a)Soda nozzles were cleaned. Corrected. b)Pans were clean on dish rack. Corrected. c)Ice machine was cleaned. Corrected. d)All utensil containers were cleaned. Corrected.			
	EHF18	IN	INSECT CONTAMINATION		7/16/2014		
				Excessive flies were removed. Corrected.			
	EHF28	IN	ALL OTHER VIOLATIONS		7/16/2014		
				a)All reach in coolers were cleaned. Corrected. b)All equipment and shelves were cleaned. Corrected.			

**LUPITAS EXPRESS
2403 HARDIN DR**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1964	EHF23	IN	SEWAGE/WASTEWATER		7/16/2014	0	HM4
				Sewage leak repaired.			

Food Establishment Public Inspection Report

From 7/10/14 thru 7/16/14

ESTABLISHMENT

**LUPITAS GRILL
3221 S WESTERN ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2218	EHF23	H10DAY	SEWAGE/WASTEWATER		7/16/2014	28	HL1B
			Floor drain backing up.				
	EHF24	COS	THERMOMETERS		7/16/2014		
			No thermometer in salsa cold hold.				
	EHF19	H10DAY	RODENTS/ANIMALS/OPENINGS		7/16/2014		
			Gap between back door and door frame.				
	EHF25	COS	FOOD CONTACT SURFACES		7/16/2014		
			Clean shelf above heat lamps. Power tool sitting with clean dishes. Scoop handle touching sugar. Clean bottom storage shelf by mini stoves. Clean build up off mini stoves. Purse on counter where food is prepped. Mold on soda nozzles.				
	EHF16	H10DAY	HAND WASH FACILITIES ADEQUATE		7/16/2014		
			Repair hot water handle on hand washing sink in kitchen.				

Food Establishment Public Inspection Report**From 7/10/14 thru 7/16/14****ESTABLISHMENT****LUPITAS GRILL**

HF2218	EHF03	COS	HOT HOLDING	7/16/2014	28	HL1B
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Burritos hot holding at 97F and 116F. All potentially hazardous food must be hot held at 135F or higher.

	EHF08	COS	GOOD HYGIENIC PRACTICES	7/16/2014		
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Employee drink in kitchen without lid and straw.

	EHF09	COS	APPROVED SOURCE/LABELING	7/16/2014		
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Label all easily unidentifiable products.

	EHF28	H10DAY	ALL OTHER VIOLATIONS	7/16/2014		
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Repair ceiling in kitchen area. Clean outside of stainless refrigerator. Clean mini stoves. Cover food in walkin refrigerator. Clean walls in walkin refrigerator. Clean soda dispenser. Clean meat freezer. Repair hot water heater leak.

Food Establishment Public Inspection Report**From 7/10/14 thru 7/16/14****ESTABLISHMENT****MAMACITAS SALSA & CATERING****5901 BELL ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2517	EHF28	H90 DAY	ALL OTHER VIOLATIONS		7/14/2014	0	HL1B
			Ceiling tiles need to be replaced by next inspection.				
	EHF02	IN	COLD HOLDING		7/14/2014		
			Cooler holding at 40°.				
HFK131	EHF02	IN	COLD HOLDING		7/14/2014	0	HL1B
			Cooler holding at 40°. Turkey holding at 39°.				

Food Establishment Public Inspection Report

From 7/10/14 thru 7/16/14

ESTABLISHMENT

**MCDONALDS
1720 ROSS ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1602	EHF03	IN	HOT HOLDING		7/11/2014	0	HL1B
			Chicken holding at 163F. In compliance.				

2910 S SONCY RD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2020	EHF02	COS	COLD HOLDING		7/15/2014	12	HL1B
			a)Canadian bacon sitting out at 70F and was mislabeled. b)Sliced tomatoes were at 57F with discrepancies in time marking.				
	EHF11	COS	PROPER HANDLING RTE		7/15/2014		
			a)Handle of ice scoop had fallen down in ice machine. Furthermore, an ice scoop may not be stored in a self-replenishing ice machine.				
	EHF21	H10DAY	MANUAL WARE WASHING		7/15/2014		
			a)0 ppm bleach sanitizer in wipedown. COS b)Quat sanitizer dispenser was empty and producing less than 200 ppm quat sanitizer. c)Dish washer must sanitize at 50 ppm chlorine.				

Food Establishment Public Inspection Report

From 7/10/14 thru 7/16/14

ESTABLISHMENT

MCDONALDS

HF2020	EHF28	H90 DAY	ALL OTHER VIOLATIONS	7/15/2014	12	HL1B
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a)English and Spanish hand washing signs needed in restroom.

3320 S COULTER ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF792	EHF28	COS	ALL OTHER VIOLATIONS		7/15/2014	0	HL1B

a)Clean blower cover on milk cooler. b)Degrease venthood above fryers. c)Clean bottom of reach in freezer.

Food Establishment Public Inspection Report

From 7/10/14 thru 7/16/14

ESTABLISHMENT**MY PORTABLE PANTRY**

5901 BELL ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2233	EHF02	IN	COLD HOLDING A)Coolers holding at 40 degrees.		7/10/2014	0	HL1B

NEW BEGINNINGS
3606 ATKINSEN ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFD38					7/11/2014	0	HL1B

Food Establishment Public Inspection Report

From 7/10/14 thru 7/16/14

ESTABLISHMENT

NIGHT & DAY CARE & PLAY INC**2831 MAYS AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFD31	EHF28	COS	ALL OTHER VIOLATIONS		7/10/2014	3	HL1B
			Utensils should face the same way with handle up. Clean inside microwave. Clean can opener holder. Clean top and bottom of shelf above microwave. Dust ceiling vent. Clean all storage containers inside and outside.				
	EHF25	COS	FOOD CONTACT SURFACES		7/10/2014		
			A)Single use items in dirty container. B)Clean dish utensil holder at 3 compartment sink.				

Food Establishment Public Inspection Report

From 7/10/14 thru 7/16/14

ESTABLISHMENT**PACIFIC RIM
2061 PARAMOUNT BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF9	EHF25	COS	FOOD CONTACT SURFACES		7/10/2014	3	HL1B
			Clean under shelf, dish racks, rice hotholds, venthood, fire suppressants, lids on coldhold, plate holder under microwave, rice & corn starch containers, oven. Wash lid to dish container. Single use items in dirty containers. Rice scoop w/no handle.				
	EHF28	H10DAY	ALL OTHER VIOLATIONS		7/10/2014		
			Thorough cleaning needed thruout kitchen: under equipment, stoves, storage areas, vents, gaskets, shelves, handles, inside ice machine, etc. Remove plastic from handle white freezer. Repair/replace door on freezer chest. Replace missing ceiling tiles.				

**PALACE COFFEE CO
817 S POLK ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2513					7/10/2014	0	HL1B

Food Establishment Public Inspection Report

From 7/10/14 thru 7/16/14

ESTABLISHMENT

**PEPITOS
4800 BELL ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT4927	EHF19	COS	RODENTS/ANIMALS/OPENINGS	Food prep needs to be done in screened area.	7/10/2014	3	HL1B FOOD
HFT4928					7/10/2014	0	HL1B FOOD

Food Establishment Public Inspection Report

From 7/10/14 thru 7/16/14

ESTABLISHMENT

PIZZA HUT 6019 S COULTER ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1725	EHF21	H10DAY	MANUAL WARE WASHING		7/15/2014	3	HL1B
			a)Dish washer must sanitize at least 50 ppm chlorine.				
	EHF28	COS	ALL OTHER VIOLATIONS		7/15/2014		
			a)Wipe drip from vent hood over fryers.				

7000 E INTERSTATE 40

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF844	EHF08	COS	GOOD HYGIENIC PRACTICES		7/10/2014	4	HL1B
			Employee food (ice cream) stored in freezer without lid.				

Food Establishment Public Inspection Report

From 7/10/14 thru 7/16/14

ESTABLISHMENT

**POPEYES
7000 E INTERSTATE 40**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF890	EHF03	IN	HOT HOLDING Chicken temped at 175F.		7/10/2014	0	HL1B

Food Establishment Public Inspection Report

From 7/10/14 thru 7/16/14

ESTABLISHMENT**RAIN PREMIER SUSHI BAR****817 S POLK ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2096	EHF08	COS	GOOD HYGIENIC PRACTICES		7/10/2014	16	HL1B
			Hand sink used for purposes other than hand wash. Hand wash sinks are for hand wash only. Several open employee drinks in kitchen & service areas. Employee drinks must have a lid & straw or sport cap. Repeat violations.				
	EHF17	COS	HAND WASH WITH SOAP/TOWELS		7/10/2014		
			No paper towels at hand sink at bar. Paper towel dispenser is upside down and will not function properly. Second notice this violation.				
	EHF20	COS	TOXIC ITEMS		7/10/2014		
			Chemical cleaner stored with food equipment. Store cleaners away from foods and food equipment. Second notice this violation.				
	EHF25	H10DAY	FOOD CONTACT SURFACES		7/10/2014		
			A)Ice bucket stored upright and holding stagnant water. Store inverted B)Utensil tubs have food crumbs. Second notice this violation.				
	EHF28	H10DAY	ALL OTHER VIOLATIONS		7/10/2014		
			Unused equipment may not be stored in kitchen & back room.2nd notice this violation.Coving missing in dishwash room Walls in dishroom have mold, not smooth & easily cleanable. Wall at prep sink is porous & not easily cleanable. Replace.				

Food Establishment Public Inspection Report

From 7/10/14 thru 7/16/14

ESTABLISHMENT

RED LIGHT COFFEE & VAPES

3700 SW 6TH AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2540					7/11/2014	0	HL1B
HFM453					7/11/2014	0	HL1B FOOD

Food Establishment Public Inspection Report

From 7/10/14 thru 7/16/14

ESTABLISHMENT

RED ROBIN
8720 W INTERSTATE 40

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2319	EHF28	IN	ALL OTHER VIOLATIONS		7/14/2014	3	HFOL
			a)Corrected.				
	EHF22	H 3 DAYS	MANAGER KNOWLEDGE/CERTIFIED		7/14/2014		
			a)Food manager did not register with the city of Amarillo. Correct within 3 days.				
	EHF21	IN	MANUAL WARE WASHING		7/14/2014		
			a)Corrected.				

Food Establishment Public Inspection Report**From 7/10/14 thru 7/16/14**

ESTABLISHMENT

SAN ANTONIO RESTAURANT LTD**401 TILTROTOR DR**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1885	EHF25	COS	FOOD CONTACT SURFACES		7/10/2014	3	HL1B
			Containers used to hold clean utensils need to be cleaned out. COS				
	EHF28	COS	ALL OTHER VIOLATIONS		7/10/2014		
			Cup lids found stored on floor. Must be stored at least 6 inches off the ground. COS				

Food Establishment Public Inspection Report

From 7/10/14 thru 7/16/14

ESTABLISHMENT

**SANCHEZ BAKERY
3508 SE 11TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2110	EHF25	COS	FOOD CONTACT SURFACES		7/10/2014	27	HL1B
			a)Can opener blade needs to be cleaned. b)All prep table shelves need to be wiped down. c)All utensil containers need to be cleaned.				
	EHF28	H10DAY	ALL OTHER VIOLATIONS		7/10/2014		
			a)Roof leak needs to be repaired in back storage room and ceiling tiles need to be replaced within 10 days. b)Tops of bulk food containers need to be wiped down. COS.				
	EHF24	COS	THERMOMETERS		7/10/2014		
			Thermometer needed in reach in chest cooler in front prep area.				
	EHF23	H10DAY	SEWAGE/WASTEWATER		7/10/2014		
			Front room cooler has condensate leak that needs to be repaired with in 10 days.				
	EHF19	COS	RODENTS/ANIMALS/OPENINGS		7/10/2014		
			Back door found open at time of inspection. Back door must remain closed.				

Food Establishment Public Inspection Report**From 7/10/14 thru 7/16/14**

ESTABLISHMENT

SANCHEZ BAKERY

HF2110	EHF17	COS	HAND WASH WITH SOAP/TOWELS	7/10/2014	27	HL1B
			No paper towels found at hand sink.			
	EHF13	COS	HACCP PLAN/TIME	7/10/2014		
			Cooked meat found in cooler without date marks.			
	EHF10	COS	SOUND CONDITION	7/10/2014		
			Broken egg found in back storage room reach in cooler. Egg was removed.			
	EHF08	COS	GOOD HYGIENIC PRACTICES	7/10/2014		
			Pitcher found stored in hand sink. Hand sink is for hand washing only.			

Food Establishment Public Inspection Report

From 7/10/14 thru 7/16/14

ESTABLISHMENT**SERRANOS MEXICAN FOOD
3701 W AMARILLO BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2386					7/16/2014	0	HL1B

Food Establishment Public Inspection Report

From 7/10/14 thru 7/16/14

ESTABLISHMENT

**SONIC DRIVE IN
7417 SW 34TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF593	EHF28	H90 DAY	ALL OTHER VIOLATIONS		7/16/2014	9	HL1B
			a)Clean floor drain. b)Seal ceiling above cooler c)Clean fan in ware wash area. d)Ice scoop may not be stored in a self replenishing ice machine. COS. e)Seal hole above hot water heater. f)Repair ladies restroom door to self close. g)Degrease grill.				
	EHF20	COS	TOXIC ITEMS		7/16/2014		
			a)Degreaser in a sprayer was not labeled to where it could be easily read.				
	EHF21	COS	MANUAL WARE WASHING		7/16/2014		
			a)Wipe down was less than 200 ppm quat. b)Sanitizer in 3 compartment sink was less than 200 ppm quat.				
	EHF25	COS	FOOD CONTACT SURFACES		7/16/2014		
			a)Clean out ice scoop holder. b)Clean can opener blade.				

Food Establishment Public Inspection Report

From 7/10/14 thru 7/16/14

ESTABLISHMENT

ST BENEDICT MONASTERY

17825 S WESTERN ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFR66	EHF14	IN	WATER SUPPLY		7/14/2014	0	HL1B
			Water sample tests required. Sample taken.				

STEAK EXPRESS

4800 BELL ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT4917	EHF09	COS	APPROVED SOURCE/LABELING		7/10/2014	3	HL1B FOOD
			Chemical bottle not labeled.				

Food Establishment Public Inspection Report

From 7/10/14 thru 7/16/14

ESTABLISHMENT**SUBWAY #14315
3325 S GEORGIA ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2170	EHF25	COS	FOOD CONTACT SURFACES		7/16/2014	3	HL1B
			A)Dirty utensils stored in dirty containers. B)Utensils should be stored handle up. C)Single use items in dirty containers in lobby.				
	EHF28	COS	ALL OTHER VIOLATIONS		7/16/2014		
			A)Clean soda dispenser. B)Clean vents above walk in refrigerator.				

**SUBWAY #25567-216
1412 ROSS ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1205	EHF25	COS	FOOD CONTACT SURFACES		7/11/2014	3	HL1B
			a)Scoops found stored dirty with clean utensils. COS. b)Meat scale needed to be cleaned. COS.				

Food Establishment Public Inspection Report

From 7/10/14 thru 7/16/14

ESTABLISHMENT

TAILWIND AMA POST-SECURITY**10801 AIRPORT BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2355	EHF24	COS	THERMOMETERS		7/11/2014	3	HL1B
			Thermometer needed on reach in cooler. COS				

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

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2354	EHF25	COS	FOOD CONTACT SURFACES		7/11/2014	6	HL1B
			Food dicer blades needed to be cleaned. COS.				
	EHF22	H30 DAY	MANAGER KNOWLEDGE/CERTIFIED		7/11/2014		
			Food managers card has expired and needs to be renewed.				

Food Establishment Public Inspection Report

From 7/10/14 thru 7/16/14

ESTABLISHMENT

THUMPERS GRILL

1909 J AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2526	EHF20	COS	TOXIC ITEMS		7/14/2014	7	HL1B
			Chemical bottle found without a label.				
	EHF13	COS	HACCP PLAN/TIME		7/14/2014		
			Food found stored in walk in cooler without a date mark.				

TOOT N TOTUM #14

1735 S NELSON ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF584	EHF03	IN	HOT HOLDING		7/16/2014	0	HL1B
			Hot dogs holding at 149F. In compliance.				

Food Establishment Public Inspection Report

From 7/10/14 thru 7/16/14

ESTABLISHMENT**TOOT N TOTUM #84
4041 S WASHINGTON ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF343	EHF28	IN	ALL OTHER VIOLATIONS		7/14/2014	0	HFOL	
			Corrected from previous inspection.					

**TOOT N TOTUM #98
1200 N WESTERN ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2398					7/15/2014	0	HL1B

Food Establishment Public Inspection Report**From 7/10/14 thru 7/16/14****ESTABLISHMENT****TSUNAMI RESTAURANT****1108 BELL ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2009	EHF02	COS	COLD HOLDING		7/15/2014	12	HL1B
			a)Cut tomatoes were at 57F. Must be 41F or below.				
	EHF11	COS	PROPER HANDLING RTE		7/15/2014		
			a)Handle of the ice scoop for drinks was down in the ice. Must be kept up and out of ice.				
	EHF25	COS	FOOD CONTACT SURFACES		7/15/2014		
			a)Clean all bins that hold nuts/seasonings. Must be clean to sight and touch.				

Food Establishment Public Inspection Report

From 7/10/14 thru 7/16/14

ESTABLISHMENT**TYLERS BARBEQUE
2014 PARAMOUNT BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1931	EHF28	COS	ALL OTHER VIOLATIONS		7/11/2014	0	HL1B
			A)Clean ceiling vents. B)Clean ceiling in lobby.				

**VIBRA REHAB HOSPITAL OF AMA
7200 SW 9TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2447					7/11/2014	0	HL1B

Food Establishment Public Inspection Report**From 7/10/14 thru 7/16/14****ESTABLISHMENT****VILLA PIZZA****7701 W INTERSTATE 40**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF419	EHF03	COS	HOT HOLDING		7/10/2014	10	HL1B
			a)Lasagna at 90F. b)Hot wings at 90F. Both products were reheated.				
	EHF02	COS	COLD HOLDING		7/10/2014		
			a)Sliced tomatoes on salad at 70F. Must be 41F or below.				

Food Establishment Public Inspection Report

From 7/10/14 thru 7/16/14

ESTABLISHMENT

WAFFLE HOUSE #1239

2108 S WESTERN ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1297	EHF17	COS	HAND WASH WITH SOAP/TOWELS		7/11/2014	9	HL1B
			No paper towels at hand washing sink in back area.				
	EHF21	COS	MANUAL WARE WASHING		7/11/2014		
			Ware wash machine not sanitizing.				
	EHF28	COS	ALL OTHER VIOLATIONS		7/11/2014		
			Shelled eggs above ready to eat food. Condensation in bottom of cold hold. Remove napkin from soda lever. Employee food stored with customer food. Clean straw holder. Clean paper towel dispensers. Clean can opener holder. Clean store room door.				
	EHF25	COS	FOOD CONTACT SURFACES		7/11/2014		
			A)Clean utensil container holders X2. B)Clean handles on stainless steel cold hold. C)Clean dish racks. D)Clean all utensil holders. E)Clean mugs on dirty surface. F)Clean waffle makers.				

Food Establishment Public Inspection Report

From 7/10/14 thru 7/16/14

ESTABLISHMENT

WAL-MART #822 MEAT & SEAFOOD**3700 E INTERSTATE 40**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF355	EHF28	IN	ALL OTHER VIOLATIONS		7/14/2014	0	HFOL
			Corrected from previous inspection.				

Food Establishment Public Inspection Report

From 7/10/14 thru 7/16/14

ESTABLISHMENT

**WATER VILLA
1110 SE 10TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1263					7/10/2014	0	HL1B

1619 S KENTUCKY ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF850					7/10/2014	0	HL1B

2201 SE 27TH AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF559					7/10/2014	0	HL1B

Food Establishment Public Inspection Report

From 7/10/14 thru 7/16/14

ESTABLISHMENT

WATER VILLA

2300 BELL ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF636					7/10/2014	0	HL1B

401 S WESTERN ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF640					7/10/2014	0	HL1B

4515 S GEORGIA ST

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

From 7/10/14 thru 7/16/14

ESTABLISHMENT

WATER VILLA

HF1287 7/10/2014 0 HL1B

5603 E AMARILLO BLVD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF544					7/10/2014	0	HL1B

Food Establishment Public Inspection Report

From 7/10/14 thru 7/16/14

ESTABLISHMENT

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

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF65	EHF28	H10DAY	ALL OTHER VIOLATIONS		7/11/2014	18	HL1B
			Clean: back door floor area, kitchen floor, reachin gasket, fryer sides, air intakes, ceiling panels, light sheilds, blower lines. Replace gasket.Seal ceiling panel over grill has gap to attic. No dates on water filters. Repair floor.				
	EHF24	COS	THERMOMETERS		7/11/2014		
			One cold hold unit with no thermometer. Every cold hold unit must have an accurate thermometer in the warmest part of the unit. Do not place thermometers in back or bottom of unit. The door area is the warmest part.				
	EHF25	H10DAY	FOOD CONTACT SURFACES		7/11/2014		
			Clean: lemonade nozzle, canopener & carrier, dressing stations, coffee urn, fry hothold area. Salad mixer had stagnant water & fd after cleaning & storing.Must be stored inverted to allow to air dry. Juice & water containers setting in brown liquid.				
	EHF20	COS	TOXIC ITEMS		7/11/2014		
			Chemical cleaner stored with food equipment. Chemicals must be stored so they will not contaminate foods or equipment.				
	EHF12	COS	CROSS CONTAMINATION		7/11/2014		
			Ice scoop stored on drain grate and used for drink ice. Drain grate is used for waste drink fluids and is not a sanitary surface.				

Food Establishment Public Inspection Report

From 7/10/14 thru 7/16/14

ESTABLISHMENT**WENDY'S #4101**

HF65	EHF02	COS	COLD HOLDING		7/11/2014	18	HL1B
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Meat in cooler at 48 degrees F. Meat must hold at 41 degrees or less.

WENDY'S #4102**2000 ROSS-OSAGE DR**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF494	EHF15	IN	EQUIPMENT ADEQUATE		7/14/2014	0	HFOL	
			Condensate leak in reach in cooler repaired. Corrected.					
	EHF28	IN	ALL OTHER VIOLATIONS		7/14/2014			
			a)Grease removed from around back freezer floor. Corrected. b)All reach in coolers were cleaned. Corrected.					

Food Establishment Public Inspection Report**From 7/10/14 thru 7/16/14****ESTABLISHMENT****WHATABURGER #307
2424 S GEORGIA ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF79	EHF28	COS	ALL OTHER VIOLATIONS		7/10/2014	16	HL1B
			A)Keep cleaning rags stored in sanitizer. B)Clean gasket on bottom of cold hold next to grill. C)Clean gasket on bottom freezer in front area.				
	EHF02	COS	COLD HOLDING		7/10/2014		
			Cut tomatoes holding at 45F and 50F. All potentially hazardous food must be cold hold held at 41F or below.				
	EHF03	COS	HOT HOLDING		7/10/2014		
			Chicken strips holding at 128F. All potentially hazardous food must be hot held at 135F or higher.				
	EHF25	COS	FOOD CONTACT SURFACES		7/10/2014		
			Mold on soda nozzles,Repeat. Ice scoop holder dusty Repeat.Single use items in dirty container. Dead fly on stir stick dispenser. \$50 reinspection fee due by noon, Friday 7/11/14.				
	EHF19	COS	RODENTS/ANIMALS/OPENINGS		7/10/2014		
			Back door left open. Doors may not be left open unless the door has a screen to prevent insects, animals and rodents from entering the establishment.				

Food Establishment Public Inspection Report

From 7/10/14 thru 7/16/14

ESTABLISHMENT

WIENERSCHNITZEL #303**600 E AMARILLO BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2524	EHF22	H10DAY	MANAGER KNOWLEDGE/CERTIFIED		7/15/2014	9	HL1B
			A full time employee needs to obtain the food manager card from the city.				
	EHF24	H10DAY	THERMOMETERS		7/15/2014		
			No thermometer in make table.				
	EHF18	COS	INSECT CONTAMINATION		7/15/2014		
			Soda syrup in bottom of soda fountain attracting insects.				