

Food Establishment Public Inspection Report

From 6/5/14 thru 6/11/14

ESTABLISHMENT

ACAPULCO MEXICAN RESTAURANT

727 S POLK ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1377					6/5/2014	0	HL1B

ALCOVE MKT GROUP/NESTLES

1100 WALLACE BLVD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT4825					6/7/2014	0	HL1B FOOD

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ESTABLISHMENT

AMARILLO SENIOR CITIZENS ASSOC

1200 S POLK ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF34	EHF28	COS	ALL OTHER VIOLATIONS		6/5/2014	0	HL1B
			Venthood needs to be cleaned.				

ATMOSPHERE CAFE
804 N WASHINGTON ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF152	EHF28	H90 DAY	ALL OTHER VIOLATIONS		6/5/2014	0	HL1B
			Vent hood needs to have peeling paint removed. (1 correction from previous inspection)				

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**BRAELEES
11100 E STATE HIGHWAY 217**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT4806					6/7/2014	0	HL1B FOOD

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ESTABLISHMENT

BURGER KING #1583
415 E AMARILLO BLVD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF83	EHF19	COS	RODENTS/ANIMALS/OPENINGS		6/5/2014	9	HL1B
			Back door not closed all the way and has openings for insects and rodents to come into establishment.				
	EHF24	COS	THERMOMETERS		6/5/2014		
			No thermometer in cold hold in kitchen area.				
	EHF25	COS	FOOD CONTACT SURFACES		6/5/2014		
			A)Ice scoop sitting on dirty bucket. B)Clean utensils in dirty bins. C)Mold on soda nozzles in lobby.				
	EHF28	COS	ALL OTHER VIOLATIONS		6/5/2014		
			A)Clean oven by hand washing sink. B)Clean inside and outside of ice machine. C)Clean gaskets on freezer by 3 compartment sink. D)Clean soda dispenser in lobby.				

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**BURRITO STOP
114 SE 9TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2210	EHF13	COS	HACCP PLAN/TIME		6/5/2014	10	HL1B
			No HACCP dates on any foods in walk in cooler. All potentially hazardous foods held over 24 hrs must be date marked. P.H. foods may only be held for 7 days after opening or preparing.				
	EHF15	COS	EQUIPMENT ADEQUATE		6/5/2014		
			Reach in cooler found at 46°F. Unit must hold at 41° or less. No potentially hazardous foods in unit until holding at 41°F.				
	EHF22	H24 HOUR	MANAGER KNOWLEDGE/CERTIFIED		6/5/2014		
			Food mgr card expired. Must renew before 6/6/14 or retake class.				
	EHF28	H90 DAY	ALL OTHER VIOLATIONS		6/5/2014		
			Dust on tops of front counter food equipment. Ice bucket not inverted. Keep inverted to prevent stagnant water form contaminating new ice.				

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ESTABLISHMENT**CHICK FIL A
1100 WALLACE BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT4817					6/7/2014	0	HL1B FOOD

**CITY OF AMA ANIMAL CONTROL
3501 S OSAGE ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT4830	EHF24	COS	THERMOMETERS No thermometer.		6/11/2014	3	HL1B FOOD

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ESTABLISHMENT**CONTINENTAL
1300 S JACKSON ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF233					6/5/2014	0	HL1B

**COOL CAT
2200 SE 27TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFM55	EHF19	IN	RODENTS/ANIMALS/OPENINGS	Back door floor sweep replaced.	6/5/2014	0	HFOL

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ESTABLISHMENT**COYOTE BLUFF CAFE
2417 S GRAND ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF149	EHF02	IN	COLD HOLDING Hamburger in make table 38F.		6/5/2014	0	HL1B
	EHF03	IN	HOT HOLDING Soup in hot well 170F.		6/5/2014		

Food Establishment Public Inspection Report**From 6/5/14 thru 6/11/14****ESTABLISHMENT****DONUT STOP
1100 WALLACE BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT4818	EHF16	COS	HAND WASH FACILITIES ADEQUATE		6/7/2014	10	HL1B FOOD
			No hand washing sinks required if prepackaged.				
	EHF19	H 2 HOUR	RODENTS/ANIMALS/OPENINGS		6/7/2014		
			No canopy at booth - no screen. Donut holes in cups.				
	EHF28	H 2 HOUR	ALL OTHER VIOLATIONS		6/7/2014		
			Boxes of donuts - self serve - not prepackaged.				

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ESTABLISHMENT

**EDDIES NAPOLIS
2301 12TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFC331	EHF16	H10DAY	HAND WASH FACILITIES ADEQUATE		6/11/2014	0	H PREOPEN
			Hand sink in bar is needed before bar will be used.				
	EHF17	H10DAY	HAND WASH WITH SOAP/TOWELS		6/11/2014		
			Soap and paper towels needed at all hand sinks.				
	EHF19	H10DAY	RODENTS/ANIMALS/OPENINGS		6/11/2014		
			Door sweep needed at back doors (screen and metal door). Back doors must be self closing.				
	EHF22	H45 DAY	MANAGER KNOWLEDGE/CERTIFIED		6/11/2014		
			Food manager card or a nationally recognized food manager card is needed.				
	EHF28	H10DAY	ALL OTHER VIOLATIONS		6/11/2014		
			3 comp sink spray wand and faucet need to be fixed to allow faucet to be turned off completely. Bathroom counter must be fixed, not smooth and easily cleanable. Establishment is clean to open with a follow up inspection scheduled for 6/23/14.				

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ESTABLISHMENT

EXTREME MARTIAL ARTS**1100 WALLACE BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT4810					6/7/2014	0	HL1B FOOD

FAITH CITY MISSION**401 SE 2ND AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF582	EHF28	H90 DAY	ALL OTHER VIOLATIONS		6/5/2014	0	HL1B
<p>Vents in ice cream room dirty. Ice buckets must be stored inverted and on a sanitized surface or hanging. Vent hood has dust buildup. Top of ovens outside has dust. Mixer stand has splatter.</p>							

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ESTABLISHMENT**HASTINGS HARDBACK CAFE****5512 GEM LAKE RD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1097	EHF22	H45 DAY	MANAGER KNOWLEDGE/CERTIFIED		6/5/2014	3	HL1B

You will need to have someone take Food Manager Class to replace manager that has left.

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ESTABLISHMENT**JUST CHILLIN
11100 E STATE HIGHWAY 217**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT4827	EHF28	COS	ALL OTHER VIOLATIONS No permit.		6/7/2014	3	HL1B FOOD

14500 BELL ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFRM343					6/9/2014	0	HL1B

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ESTABLISHMENT**KEY NUTRITION
325 N BUCHANAN ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2476					6/5/2014	0	HL1B

**MOMMA LU'S
1100 WALLACE BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT4807					6/7/2014	0	HL1B FOOD

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ESTABLISHMENT

**PALACE COFFEE CO
817 S POLK ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2513	EHF22	H45 DAY	MANAGER KNOWLEDGE/CERTIFIED		6/11/2014	0	H PREOPEN
			Food manager required within 45 days of opening.				
	EHF28	IN	ALL OTHER VIOLATIONS		6/11/2014		
			Handsink will be required in "Lab" area if ever used for food prep or coffee ever served to the public. Counter tops in serving area are made of rolled steel treated to prevent rusting & have polyurethane coating on top. If rust, required to be changed.				

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ESTABLISHMENT**PAPER CRANE COFFEE & ICE**

2320 4TH AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFC332	EHF22	H45 DAY	MANAGER KNOWLEDGE/CERTIFIED		6/11/2014	0	H PREOPEN
			Food manager card needed within 45 days.				
	EHF28	IN	ALL OTHER VIOLATIONS		6/11/2014		
			Large refrigerator must be NSF certified if going to be used. Move out of kitchen. Establishment is good to open.				

PETRO STOPPING CENTERS I S R

8500 E INTERSTATE 40

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1559	EHF25	COS	FOOD CONTACT SURFACES		6/5/2014	3	HL1B
			A)Standing water in bottom of make table. B)Dirty utensils stored with clean utensils.				

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ESTABLISHMENT

**SALTGRASS STEAKHOUSE
8300 W INTERSTATE 40**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1910	EHF24	COS	THERMOMETERS		6/5/2014	9	HL1B
			No thermometer in cold hold in cook area.				
	EHF21	H10DAY	MANUAL WARE WASHING		6/5/2014		
			A)Ware wash machine in kitchen not sanitizing. B)Ware wash machine in bar not sanitizing. To be corrected within 10 days.				
	EHF25	COS	FOOD CONTACT SURFACES		6/5/2014		
			A)Ice scoop handle touching ice. B)scoop handle touching food. C)Dirty paper sitting on top of skewers.				
	EHF28	COS	ALL OTHER VIOLATIONS		6/5/2014		
			A)Defrost walk in freezer. B)Clean vent covers in walk in refrigerator and freezer. C)Clean gaskets on cold hold in cook area.				

Food Establishment Public Inspection Report**From 6/5/14 thru 6/11/14****ESTABLISHMENT****SOUTHWEST POOL CONCESSION****4800 BELL ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF2529	EHF28	H10DAY	ALL OTHER VIOLATIONS		6/5/2014	0	HL1B	
			a)Seal hole in wall. b)Food mgr needed, class 6/11/14. c)Keep foods 6" off the floor. Hot foods 135° or above, cold foods 41° or below. Bleach water at 50ppm.					

**TACO BELL
5807 SW 45TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF1225	EHF25	COS	FOOD CONTACT SURFACES		6/5/2014	3	HL1B	
			Splatter on bottom of shelf above hot hold. Splatter not cleaned previous night.					

Food Establishment Public Inspection Report**From 6/5/14 thru 6/11/14****ESTABLISHMENT****TACO BELL #28925
4116 W INTERSTATE 40**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF2344	EHF28	H90 DAY	ALL OTHER VIOLATIONS		6/11/2014	0	HFOL	
			Previous inspection not posted. Final notice this violation. Future violations will result in a \$50 reinspection fee. Floor drains have food buildup. Final notice this violation. Future violations will result in \$50 reinspection fee.					

**TACO VILLA #5
3301 S COULTER ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF397	EHF25	COS	FOOD CONTACT SURFACES		6/5/2014	3	HL1B	
			A)Moldy soda nozzles X2. B)Handle touching sugar. Handle must be up out of food product. C)Clean knife holder. D)Ice scoop and ice paddle stored on dirty surface.					
	EHF28	COS	ALL OTHER VIOLATIONS		6/5/2014			
			A)Clean portable fan. B)Clean vent covers in walk in refrigerator. C)Replace or discard knife with broken tip.					

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**TAQUERIA RIVERA
11100 E STATE HIGHWAY 217**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT4809					6/7/2014	0	HL1B FOOD

**TAYLOR FOOD MART #2005
5000 E INTERSTATE 40**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2190	EHF25	COS	FOOD CONTACT SURFACES		6/5/2014	3	HL1B
			Soda nozzles needed to be cleaned.				
	EHF28	COS	ALL OTHER VIOLATIONS		6/5/2014		
			To go cups stored directly on floor. Must remain at least 6 inches off the ground.				

Food Establishment Public Inspection Report**From 6/5/14 thru 6/11/14****ESTABLISHMENT****THAI SIAM
717 S FILLMORE ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1836	EHF24	H10DAY	THERMOMETERS		6/5/2014	15	HL1B
			No visible thermometer in reach in cooler.				
	EHF25	H10DAY	FOOD CONTACT SURFACES		6/5/2014		
			Inside reach in coolers not clean.				
	EHF02	COS	COLD HOLDING		6/5/2014		
			Refrigerator found at 60°. Unit must hold at 41° or less. Potentially hazardous foods discarded. Unit must be repaired before using for potentially hazardous foods.				
	EHF14	H24 HOUR	WATER SUPPLY		6/5/2014		
			No hot water at 3 bay sink. Repair as needed.				
	EHF28	H10DAY	ALL OTHER VIOLATIONS		6/5/2014		
			Vent hood needs to be cleaned. Non functioning equipment must be repaired or removed from kitchen. Improper thawing technique used for potentially hazardous foods.				

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**TOSHAS TREATS
11100 E STATE HIGHWAY 217**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT4819					6/7/2014	0	HL1B FOOD

Food Establishment Public Inspection Report**From 6/5/14 thru 6/11/14****ESTABLISHMENT****TX CHICKEN WOK****2406 PARAMOUNT BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1461	EHF19	COS	RODENTS/ANIMALS/OPENINGS		6/5/2014	10	HL1B
			Back door propped open. Door can not be open unless a screen is in place to prevent insect and rodent entrance to establishment.				
	EHF10	COS	SOUND CONDITION		6/5/2014		
			Dented can on shelf for use. All dented cans must be labeled "dented" and stored seperately.				
	EHF25	COS	FOOD CONTACT SURFACES		6/5/2014		
			A)Food scoop stored on dirty surface. B)Clean dish holders. C)Clean inside of microwave. D)Clean food storage containers.				
	EHF28	COS	ALL OTHER VIOLATIONS		6/5/2014		
			A)Employee in kitchen without hair restraint. B)Clean portable fans. C)Clean gaskets on cold hold. D)Clean stove. E)Eggs stored above ready to eat food. F)Clean all storage shelves. G)Clean outside of microwave. H)Clean outside of refrigerator.				

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ESTABLISHMENT

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

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1295	EHF21	IN	MANUAL WARE WASHING Corrected.		6/5/2014	0	HFOL