

Food Establishment Public Inspection Report

From 4/16/15 thru 4/22/15

ESTABLISHMENT

100 CLUB OF AMARILLO INC**3301 SE 10TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT5279	EHF04	IN	PROPER COOKING TEMPERATURES	All meat being cooked to 165°F or above in compliance.	4/21/2015	0	HL1B FOOD

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From 4/16/15 thru 4/22/15

ESTABLISHMENT**575 PIZZERIA
7710 HILLSIDE RD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2433	EHF23	H10DAY	SEWAGE/WASTEWATER		4/22/2015	10	HL1B
			Condensate leak in both make table coolers.				
	EHF10	COS	SOUND CONDITION		4/22/2015		
			Dented cans found open and ready for use. Retrained on proper way to identify dents.				
	EHF25	COS	FOOD CONTACT SURFACES		4/22/2015		
			A)All gaskets and handles on coolers and reach in need to be cleaned. B)Utensil containers need to be cleaned out. C)Can opener and holster need to be cleaned.				
	EHF28	COS	ALL OTHER VIOLATIONS		4/22/2015		
			A)New light shield needed. B)Blower covers in walk in cooler need to be cleaned. C)Clean out bottom of dishwasher. D)Vent hoods need to be cleaned.				

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ESTABLISHMENT**A & D DISCOUNT
801 N TAYLOR ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF178	EHF24	COS	THERMOMETERS		4/20/2015	6	HL1B
			Thermometer in walk in not reading corectly.				
	EHF25	COS	FOOD CONTACT SURFACES		4/20/2015		
			Soda nozzles needed to be cleaned.				

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ESTABLISHMENT

ABC LEARNING CENTER I

5901 HILLSIDE RD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFD30	EHF02	COS	COLD HOLDING		4/22/2015	17	HL1B
			A)Milk sitting on counter at 48 degrees. Must be kept below 41 degrees at all times.				
	EHF03	COS	HOT HOLDING		4/22/2015		
			A)Chicken nuggets sitting on counter at 97 degrees. Must be held at 135 degrees at all times.				
	EHF07	COS	ADEQUATE HAND WASHING		4/22/2015		
			A)Employees seen not washing hands before gloves.				
	EHF22	COS	MANAGER KNOWLEDGE/CERTIFIED		4/22/2015		
			A)Cook could not demonstrate proper cooking temps.				

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

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFD8	EHF07	H24 HOUR	ADEQUATE HAND WASHING		4/16/2015	9	HL1B
			Employee seen not washing hands before putting on gloves.				
	EHF05	H24 HOUR	RAPID REHEATING		4/16/2015		
			Chicken strips cooked to 154° before being made ready to serve. Product is pre-cooked so therefore should be reheated to 165°F.				

ACE HARDWARE**4705 S WESTERN ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT5280	EHF11	H 2 HOUR	PROPER HANDLING RTE		4/18/2015	5	HL1B FOOD
			Gloves need to be worn at all times when working with ready to eat foods.				

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ESTABLISHMENT

**AFRICAN SAFARI
5945 E AMARILLO BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1570	EHF28	COS	ALL OTHER VIOLATIONS		4/22/2015	3	HL1B
			a)Clean floors in kitchen. b)Sanitizer not available at time of inspection. Must have santizer ready to use.				
	EHF25	COS	FOOD CONTACT SURFACES		4/22/2015		
			a)Clean door handles on reach in coolers. b)Clean all shelves and food contact surfaces in kitchen. c)Clean stove top. d)Clean utensil storage containers.				

**AISD BAKE SHOP
2701 PINE ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2477	EHF29	IN	RECOGNITION		4/20/2015	0	HL1B
			Establishment consistently keeps area clean and well maintained. All employees following proper procedures and do excellent work.				

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ESTABLISHMENT

AMARILLO CHOCOLATE FOUNTAINS

5901 BELL ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2661	EHF02	IN	COLD HOLDING Cooler holding at 39°F.		4/16/2015	0	HL1B

**ARBORS, THE
7000 WOLFLIN AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1261	EHF20	COS	TOXIC ITEMS Spray bottle not labeled.		4/17/2015	3	HL1B

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From 4/16/15 thru 4/22/15

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

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1445	EHF23	COS	SEWAGE/WASTEWATER		4/16/2015	3	HL1B
			Hand sink was leaking at time of inspection. Corrected on site.				
	EHF28	COS	ALL OTHER VIOLATIONS		4/16/2015		
			Store all employee items in separate location away from kitchen items. b)All broken floor tiles were replaced. Correction from last inspection.				

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ESTABLISHMENT

**AUSTIN MIDDLE SCHOOL
1808 WIMBERLY RD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF667	EHF02	COS	COLD HOLDING		4/21/2015	8	HL1B
			Cut melons holding at 46F. Must be kept at 41F or below.				
	EHF25	COS	FOOD CONTACT SURFACES		4/21/2015		
			A)Unclean utensils found in drawer. Rewashed. B)Pizza cooler handles need to be cleaned.				
	EHF28	COS	ALL OTHER VIOLATIONS		4/21/2015		
			A)Clean air vents by service line and above walk in cooler. B)Dented cans found on shelf for use, retrained on identifying proper dents on seams.C)Single service ice cream cooler needs to be defrosted.				

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From 4/16/15 thru 4/22/15

ESTABLISHMENT**BIG BELLY BARBACUE
4200 S GRAND ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT5285	EHF03	IN	HOT HOLDING	Meat being cooked to above 165°F. All OK.	4/18/2015	0	HL1B FOOD

**BOMB CITY SNOW CONES
2501 S WASHINGTON ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT5269	EHF24	COS	THERMOMETERS	Thermometers available; probe and in hot/cold holding units.	4/19/2015	5	HL1B FOOD

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ESTABLISHMENT

BRACEROS BAR AND GRILL**2822 SW 6TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF2152	EHF28	H90 DAY	ALL OTHER VIOLATIONS		4/17/2015	0	HOTHER	
			Leak into dining room. Repairs must be completed by a professional roofer. A receipt must be available for proof of repairs. Any future leaks may result in closure until repairs are made.					

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ESTABLISHMENT

**BRADYS DAIRY QUEEN
1900 S WASHINGTON ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF146	EHF03	COS	HOT HOLDING		4/22/2015	8	HL1B	
			Steak fingers in hot hold temped at 119F. Chicken fingers at 117F. All food in hot hold should be at or above 135F.					
	EHF25	COS	FOOD CONTACT SURFACES		4/22/2015			
			Handles of spoons touching food product.					
	EHF28	COS	ALL OTHER VIOLATIONS		4/22/2015			
			Dry storage needed to be mopped.					

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ESTABLISHMENT

BRAUMS ICE CREAM #60

1900 S GRAND ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF601	EHF25	COS	FOOD CONTACT SURFACES		4/17/2015	3	HL1B
			A)Milk dispenser needed to be cleaned. B)Soda machine needed to be cleaned.				

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		4/20/2015	0	HL1B
			A)Coolers holding at at 39 degrees.				
	EHF28	IN	ALL OTHER VIOLATIONS		4/20/2015		
			A)Continue repairs on kitchen.				

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ESTABLISHMENT

**BUFFALOS CAFE
2811 4TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFC330	EHF19	IN	RODENTS/ANIMALS/OPENINGS		4/20/2015	0	HFOL
			A)Corrected. C)Corrected. B)Air curtain no longer works.				
	EHF23	IN	SEWAGE/WASTEWATER		4/20/2015		
			A-D)Corrected.				
HFC330	EHF25	H10DAY	FOOD CONTACT SURFACES		4/22/2015	0	HM3
			Wash, rinse, sanitize all food contact surfaces. (Walls, ceiling, shelves, dishes and equipment).				
	EHF28	H10DAY	ALL OTHER VIOLATIONS		4/22/2015		
			Small gas line fire at fryers. Damage to stainless wall covering. Voluntary closure until repairs completed and complete kitchen cleaning process. b)Discard all exposed foods & single service items - plastic utensils, cups, witnessed. cos.				
	EHF27	H24 HOUR	ESTABLISHMENT PERMIT		4/22/2015		
			Voluntary closure. Do not reopen until inspected by Env. Health.				

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ESTABLISHMENT**BUFFALOS CAFE****BURGER KING #3432****1314 ROSS ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF236	EHF25	COS	FOOD CONTACT SURFACES		4/22/2015	6	HL1B
			a)Straw container needed to be cleaned. b)Inside of ice machine needed to be cleaned. c)Tops of all equipment needs to be cleaned.				
	EHF24	COS	THERMOMETERS		4/22/2015		
			Thermometer needed in reach in cooler. Thermometer was replaced.				
	EHF28	H90 DAY	ALL OTHER VIOLATIONS		4/22/2015		
			a)Drain cover needs to be replaced. b)Invert all single service items to prevent contamination. COS c)Pans found stacked wet. Air dry pans completely prior to stacking.COS				

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ESTABLISHMENT

BUSHLAND HIGH SCHOOL

1201 S FM 2381

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HFP20	EHF08	COS	GOOD HYGIENIC PRACTICES		4/17/2015	4	HL1B	
			A)Open employee drink on microwave. All employee drinks must have a lid.					
	EHF28	H90 DAY	ALL OTHER VIOLATIONS		4/17/2015			
			A)Dented can area must have a sign stating "Dented Cans Do Not Use". B)Ensure ice machine is properly cleaned.					

BUSHLAND ISD

2400 WELLS ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HFP10	EHF28	COS	ALL OTHER VIOLATIONS		4/17/2015	0	HL1B	
			a)Dust tops of equipment. b)Clean blower covers in walk in coolers. c)Date all water filters. c)Clean dirty floor fan.					

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ESTABLISHMENT

**CEDAR SHACK
5005 RIVER RD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF276					4/16/2015	0	HL1B

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ESTABLISHMENT**CHICK FIL A S COULTER
4510 S COULTER ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2446	EHF03	COS	HOT HOLDING		4/20/2015	12	HL1B
			Grilled chicken holding at 101F. Must be kept at 135F or above at all times.				
	EHF08	COS	GOOD HYGIENIC PRACTICES		4/20/2015		
			A)Hand sinks need to be clean and sanitary at all times. B)Employee drinks need to be kept in a separate location away from food prep.				
	EHF25	H10DAY	FOOD CONTACT SURFACES		4/20/2015		
			A)All gaskets and handles on reach-in coolers need to be cleaned. B)Lid storage containers need to be cleaned. C)Clean top and inside of ice maker. D)Clean bottom shelf of reach in cooler.				
	EHF28	COS	ALL OTHER VIOLATIONS		4/20/2015		
			A)Napkins found stored on floor. Must be 6in.off the floor. B)Hair restraints should be worn by all employees working with food, including a hat or hair net. C)Hand washing signs needed at all hand sinks.				

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ESTABLISHMENT

**CHICKEN EXPRESS
2106 2ND AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFC283	EHF20	COS	TOXIC ITEMS		4/20/2015	13	HFOL
			Chemical stored with single service items.				
	EHF28	COS	ALL OTHER VIOLATIONS		4/20/2015		
			6 corrections from last inspection.				
	EHF08	COS	GOOD HYGIENIC PRACTICES		4/20/2015		
			Hand sink found with dishes in it. Repeat 3x. If found again a \$50 reinspection fee will be charged.				
	EHF19	H10DAY	RODENTS/ANIMALS/OPENINGS		4/20/2015		
			Door sweep on back door needs to be replaced. Repeat 2x.				
	EHF23	COS	SEWAGE/WASTEWATER		4/20/2015		
			Waste water leak in walk in freezer. Fix by 4-30-15.				

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ESTABLISHMENT

COLD STONE CREAMERY

2333 S GEORGIA ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2489	EHF23	H10DAY	SEWAGE/WASTEWATER		4/17/2015	10	HL1B
			Consensate/air leak in reach in freezer needs to be repaired.				
	EHF08	COS	GOOD HYGIENIC PRACTICES		4/17/2015		
			Ice cream scoop was found in hand washing sink in service area. Hand washing sinks can only be used for hand washing purposes.				
	EHF22	H10DAY	MANAGER KNOWLEDGE/CERTIFIED		4/17/2015		
			Establishment does not have a food manager registered with the City of Amarillo Environmental Health. It is illegal to operate 45-days without a registered food mgr. Repeat vio.,if not corrected by 4/27 a \$50 reinspection fee will be issued.Class is \$40.				
	EHF28	H10DAY	ALL OTHER VIOLATIONS		4/17/2015		
			Blowers in walk in cooler need to be clean from build up. Gaskets to walk in cooler need to be cleaned. Air vents in establishment need to be cleaned from build up.				

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ESTABLISHMENT

CROCKETT MIDDLE SCHOOL**4720 FLOYD AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF214	EHF02	COS	COLD HOLDING		4/20/2015	5	HL1B
			Cut tomatoes in cold hold holding at 45° F.				
	EHF03	IN	HOT HOLDING		4/20/2015		
			Cooked rice in hot hold holding at 172°F.				

CRYSTAL PISTOL**907 E AMARILLO BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2184					4/17/2015	0	HL1B

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From 4/16/15 thru 4/22/15

ESTABLISHMENT**DOMINOS PIZZA
1007 ROSS ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF2199	EHF23	H24 HOUR	SEWAGE/WASTEWATER		4/16/2015	3	HFOL	
			Hand sink not working & being repaired at time of reinspection. Sink must be repaired by 4/18/15 at 4. Continue to use bathroom hand sink until repairs are made.					
HF2199	EHF23	IN	SEWAGE/WASTEWATER		4/17/2015	0	HFOL	
			Hand sink repaired.					

5914 HILLSIDE RD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF2198	EHF28	IN	ALL OTHER VIOLATIONS		4/22/2015	0	HFOL	
			Corrected					

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From 4/16/15 thru 4/22/15

ESTABLISHMENT**DOMINOS PIZZA**

HF2198	EHF08	IN	GOOD HYGIENIC PRACTICES A-B Corrected	4/22/2015	0	HFOL
	EHF13	IN	HACCP PLAN/TIME Corrected	4/22/2015		
	EHF16	IN	HAND WASH FACILITIES ADEQUATE Corrected	4/22/2015		
	EHF19	IN	RODENTS/ANIMALS/OPENINGS Corrected	4/22/2015		
	EHF20	IN	TOXIC ITEMS Corrected	4/22/2015		
	EHF22	IN	MANAGER KNOWLEDGE/CERTIFIED Corrected	4/22/2015		

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From 4/16/15 thru 4/22/15

ESTABLISHMENT**DOMINOS PIZZA**

HF2198	EHF25	IN	FOOD CONTACT SURFACES		4/22/2015	0	HFOL
			Corrected				

**DONA JUANITA
2208 E AMARILLO BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1579	EHF10	COS	SOUND CONDITION		4/17/2015	4	HL1B
			Crushed strawberries held past 7 days.				

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ESTABLISHMENT

**DONUT STOP
5815 W INTERSTATE 40**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF2612	EHF03	COS	HOT HOLDING		4/16/2015	5	HL1B	
			Hot hold food found not at proper temperature. Hold potentially hazardous foods at 135 degrees F. or hotter.					
	EHF28	H10DAY	ALL OTHER VIOLATIONS		4/16/2015			
			Small gap at bottom of back door. b)Donut oven roller equipment needs to be cleaned.					

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ESTABLISHMENT

**DRURY INN & SUITES
8540 W INTERSTATE 40**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1448	EHF13	COS	HACCP PLAN/TIME		4/21/2015	10	HL1B
			Baked potatoes made from day before not date marked. b) RTE hot dogs found without date mark. c) Gravy found in walk-in with two different date marks. Make sure to only put the discard date or day item was prepped.				
	EHF15	H10DAY	EQUIPMENT ADEQUATE		4/21/2015		
			Hot hold unit on buffet line holding fried potatoes at 123 F and sausage at 121 F (10 days to fix unit).				
	EHF25	COS	FOOD CONTACT SURFACES		4/21/2015		
			A) Clean ice scoop bin. B) Clean towel used for drying clean dishes. C) Clean inside microwave. D) Clean tops of ice machine & microwave in kitchen.				
	EHF28	H10DAY	ALL OTHER VIOLATIONS		4/21/2015		
			Clean drawer with pot holders. Walkin cooler racks need to be repainted. New blade needed for can opener. Boxes stored on floor in kitchen. Dust ceiling air vents. Fire extinguisher tags are expired.				

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ESTABLISHMENT**EASTRIDGE ELEMENTARY
1314 EVERGREEN ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF673	EHF28	IN	ALL OTHER VIOLATIONS	3 corrections from last inspection.	4/17/2015	0	HL1B

**EL GIRO
1800 BELL ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFM681					4/18/2015	0	HL1B

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ESTABLISHMENT

**ELIZABETH J BIVINS CULINARY
6700 KILLGORE DR**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1380	EHF10	COS	SOUND CONDITION Dented can on rack in dry storage		4/16/2015	4	HL1B
HFK61					4/18/2015	0	HL1B

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ESTABLISHMENT

FAMILY DISCOUNT #2

2601 CANYON DR

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2094	EHF09	COS	APPROVED SOURCE/LABELING		4/22/2015	4	HL1B
<p>Products available to consumers that have been recalled. All products must be moved to the back until picked up by the company.</p>							

FOREST HILL ELEMENTARY

3515 E AMARILLO BLVD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF668	EHF28	H10DAY	ALL OTHER VIOLATIONS		4/16/2015	0	HL1B
<p>Sneeze shield needed in buffet line by hot hold.</p>							

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ESTABLISHMENT

**FRUTI GLEZ
4511 E AMARILLO BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2397	EHF25	H10DAY	FOOD CONTACT SURFACES		4/20/2015	12	HL1B
			Bottom shelf on food prep table needs to be repainted. Must be smooth and easily cleanable.				
	EHF17	H10DAY	HAND WASH WITH SOAP/TOWELS		4/20/2015		
			Soap and paper towels needed at both handsinks.				
	EHF15	H10DAY	EQUIPMENT ADEQUATE		4/20/2015		
			All coolers & freezers must be NSF certified or equivalent.				
	EHF19	H10DAY	RODENTS/ANIMALS/OPENINGS		4/20/2015		
			Front door must be sealed on all sides & self-closing.				
	EHF28	H10DAY	ALL OTHER VIOLATIONS		4/20/2015		
			a)All flooring surfaces need to be smooth and easily cleanable. Cracks and holes in concrete floors need to be filled and all flooring sealed. b)Trashcan with a lid needed in bathroom.Lightshield needed in front room.May not open.				

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ESTABLISHMENT

GEORGIA MANOR NURSING HOME**2611 SW 46TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1898	EHF25	COS	FOOD CONTACT SURFACES Coffee spilled all over clean dish rack.		4/16/2015	3	HL1B

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ESTABLISHMENT**GLACIER WATER
1000 S GRAND ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2376					4/16/2015	0	HL1B

1011 N BUCHANAN ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2373					4/16/2015	0	HL1B

1012 SE 10TH AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2374					4/16/2015	0	HL1B

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ESTABLISHMENT**GLACIER WATER****1501 E AMARILLO BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2029					4/16/2015	0	HL1B

1600 S WESTERN ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2125					4/16/2015	0	HL1B

2200 BELL ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
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ESTABLISHMENT**GLACIER WATER**

HF1002					4/16/2015	0	HL1B
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2530 S GEORGIA ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1649					4/16/2015	0	HL1B

3300 E INTERSTATE 40

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2030					4/16/2015	0	HL1B

Food Establishment Public Inspection Report

From 4/16/15 thru 4/22/15

ESTABLISHMENT

**GLACIER WATER
3320 BELL ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2127					4/16/2015	0	HL1B

3400 RIVER RD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2031					4/16/2015	0	HL1B

3405 S GEORGIA ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1621					4/16/2015	0	HL1B

Food Establishment Public Inspection Report

From 4/16/15 thru 4/22/15

ESTABLISHMENT**GLACIER WATER****3552 S SONCY RD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2531					4/16/2015	0	HL1B

4701 S WASHINGTON ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1007					4/16/2015	0	HL1B

5601 W AMARILLO BLVD

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

From 4/16/15 thru 4/22/15

ESTABLISHMENT

GLACIER WATER

HF949					4/16/2015	0	HL1B
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5807 SW 45TH AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1011					4/16/2015	0	HL1B

5921 HILLSIDE RD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2126					4/16/2015	0	HL1B

Food Establishment Public Inspection Report

From 4/16/15 thru 4/22/15

ESTABLISHMENT

**GLACIER WATER
801 N FILLMORE ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2128					4/16/2015	0	HL1B

Food Establishment Public Inspection Report**From 4/16/15 thru 4/22/15****ESTABLISHMENT****GREEN CHILE WILLYS GRILL LLC****13651 INTERSTATE 27**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFR61	EHF08	COS	GOOD HYGIENIC PRACTICES		4/22/2015	11	HL1B
			Dish rack used to stored non sanitized items.				
	EHF20	COS	TOXIC ITEMS		4/22/2015		
			Chemicals stored with foods.				
	EHF25	COS	FOOD CONTACT SURFACES		4/22/2015		
			Ice cream scoop stored in water at room temperature. Must be kept dry, clean, or above 135 F, or below 41 F				
	EHF28	H90 DAY	ALL OTHER VIOLATIONS		4/22/2015		
			Dirty fan in dish wash room, clean fan, remove fan or replace fan. B) Broken plastic food tubs, do not use broken plastic items, C) Can opener blade dull, shredding can lids, replace blade				

Food Establishment Public Inspection Report

From 4/16/15 thru 4/22/15

ESTABLISHMENT**HAMPTON INN & SUITES
6901 W INTERSTATE 40**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2396					4/16/2015	0	HL1B

**HAROLDS FARMERS MARKET INC
1308 S GRAND ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF575					4/17/2015	0	HL1B

Food Establishment Public Inspection Report

From 4/16/15 thru 4/22/15

ESTABLISHMENT

**HD NUTRITION
1813 E AMARILLO BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2597	EHF14	H 3 DAYS	WATER SUPPLY		4/22/2015	10	HL1B
			Hot water needed at hand sink. Use other hand sink until repaired				
	EHF24	COS	THERMOMETERS		4/22/2015		
			Thermometer needed in small reach in cooler. Must be at front of reach in				
	EHF25	COS	FOOD CONTACT SURFACES		4/22/2015		
			Clean:Food contact surfaces (i.e. counters, shelves, etc.) b)clean reach in cooler and freezer.				
HF2597	EHF14	IN	WATER SUPPLY		4/22/2015	0	HFOL
			A) Hot water now available at handsink				
	EHF24	IN	THERMOMETERS		4/22/2015		
			A) Thermometers now in reachin cooler				

Food Establishment Public Inspection Report

From 4/16/15 thru 4/22/15

ESTABLISHMENT**HD NUTRITION****HEALTH KYK! NUTRITION****2805 WOLFLIN AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2105	EHF25	COS	FOOD CONTACT SURFACES		4/20/2015	3	HL1B
			Clean inside of ice machine.				
	EHF28	COS	ALL OTHER VIOLATIONS		4/20/2015		
			Clean undersides of blenders.				

Food Establishment Public Inspection Report

From 4/16/15 thru 4/22/15

ESTABLISHMENT

**HERNANDEZ BAKERY
1421 N NELSON ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2463	EHF15	H10DAY	EQUIPMENT ADEQUATE		4/22/2015	9	HL1B
			Reachin cooler holding at 52F degrees. Must be 41F degrees or below.				
	EHF17	COS	HAND WASH WITH SOAP/TOWELS		4/22/2015		
			Paper towels needed at handsink in restroom.				
	EHF20	COS	TOXIC ITEMS		4/22/2015		
			Bleach sanitizer too strong. Must be 50ppm for dishes, and 100ppm for cleaning surfaces.				
	EHF28	H90 DAY	ALL OTHER VIOLATIONS		4/22/2015		
			a)Door on pastry display needs to be repaired. b)Cobwebs need to be cleaned from ceiling in dry storage.				

Food Establishment Public Inspection Report

From 4/16/15 thru 4/22/15

ESTABLISHMENT

HIGH PLAINS FOOD BANK

815 ROSS ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF291	EHF15	IN	EQUIPMENT ADEQUATE Cooler holding at 31°F.		4/20/2015	0	HFOL
	EHF28	IN	ALL OTHER VIOLATIONS Door of freezer being replaced.		4/20/2015		

Food Establishment Public Inspection Report

From 4/16/15 thru 4/22/15

ESTABLISHMENT**HUNGRY HOWIES****2501 S WASHINGTON ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT5282					4/19/2015	0	HL1B FOOD

3300 S WASHINGTON ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFM693					4/22/2015	0	H PREOPEN

Food Establishment Public Inspection Report

From 4/16/15 thru 4/22/15

ESTABLISHMENT

**IOWA STEAK CO
6329 S WESTERN ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFRM690					4/16/2015	0	HL1B
HFRM691					4/16/2015	0	HL1B

Food Establishment Public Inspection Report

From 4/16/15 thru 4/22/15

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

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1141					4/18/2015	0	HFOL

**JOES PIZZA & PASTA
19151 W INTERSTATE 40**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFP43	EHF25	COS	FOOD CONTACT SURFACES		4/17/2015	6	HL1B
			A) Slicer not cleaned properly. Slicer must be disassembled, washed rinsed sanitized and air dried. B) Shelves in walk in cooler and reach in make table cooler need to be cleaned.				
	EHF20	COS	TOXIC ITEMS		4/17/2015		
			A) Chemical bottle stored with single service items. Store all chemicals away from food and food equipment.				

Food Establishment Public Inspection Report

From 4/16/15 thru 4/22/15

ESTABLISHMENT**KENTUCKY FRIED CHICKEN****3316 DANVERS DR**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF534	EHF20	COS	TOXIC ITEMS		4/17/2015	3	HL1B
			Sanitizer found mixed too strong. Remixed.				
	EHF28	IN	ALL OTHER VIOLATIONS		4/17/2015		
			Tiles repaired, corrected from last inspection.				

Food Establishment Public Inspection Report

From 4/16/15 thru 4/22/15

ESTABLISHMENT**KHIVA SHRINE
305 SE 5TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF939	EHF10	COS	SOUND CONDITION		4/22/2015	7	HL1B
			Food found distressed in cooler. Food was discarded.				
	EHF20	COS	TOXIC ITEMS		4/22/2015		
			Chemical bottle found without label. Label was added.				

**LA CHOZA
1407 N GRAND ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF864	EHF19	IN	RODENTS/ANIMALS/OPENINGS		4/16/2015	0	HFOL
			Back door sweep and back screen door sweep repaired.				

Food Establishment Public Inspection Report

From 4/16/15 thru 4/22/15

ESTABLISHMENT**LA FRONTERA
1401 S ARTHUR ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF411	EHF25	COS	FOOD CONTACT SURFACES		4/16/2015	6	HL1B	
			Cheese knife found stored dirty on knife magnetic strip and duct tape needs to be removed from handle.					
	EHF23	H10DAY	SEWAGE/WASTEWATER		4/16/2015			
			Handsink is leaking around faucet and needs to be repaired.					

LEALS**1619 S KENTUCKY ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFK81					4/22/2015	0	HL1B

Food Establishment Public Inspection Report

From 4/16/15 thru 4/22/15

ESTABLISHMENT**LITTLE CAESARS PIZZA****3400 BELL ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2405	EHF21	IN	MANUAL WARE WASHING Sanitizer dispenser repaired.		4/17/2015	0	HFOL
	EHF22	IN	MANAGER KNOWLEDGE/CERTIFIED Obtain food manager card.		4/17/2015		

Food Establishment Public Inspection Report**From 4/16/15 thru 4/22/15****ESTABLISHMENT****LONG JOHN SILVERS****1600 ROSS ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1681	EHF15	H24 HOUR	EQUIPMENT ADEQUATE		4/16/2015	6	HFOL
			Drive up coleslaw cooler holding at 52F must be 41F or below. Repair man was there at time of inspection. *Must be holding at 41F by 4-17-15 or a \$50.00 reinspection fee will be charged.* Do not keep any food items in cooler until repairs are made.				
	EHF22	H45 DAY	MANAGER KNOWLEDGE/CERTIFIED		4/16/2015		
			Food manager is no longer employed at establishment and new food manager is needed. Must obtain food manager card within 45days.				
HF1681	EHF15	H10DAY	EQUIPMENT ADEQUATE		4/17/2015	0	HFOL
			Cooler repaired & holding at 39°F. If cooler is ever found out of temp in future inspections a \$50 will be charged.				
	EHF22	H45 DAY	MANAGER KNOWLEDGE/CERTIFIED		4/17/2015		
			Food manager needed at establishment. Must obtain within 45 days.				

Food Establishment Public Inspection Report

From 4/16/15 thru 4/22/15

ESTABLISHMENT**LORENZO DE ZAVALA MS****2801 N COULTER ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1194	EHF10	COS	SOUND CONDITION Dented can on rack		4/20/2015	4	HL1B
	EHF28	COS	ALL OTHER VIOLATIONS Single service items in storage should be covered		4/20/2015		

Food Establishment Public Inspection Report

From 4/16/15 thru 4/22/15

ESTABLISHMENT**LOVES COUNTRY STORE #250****14701 W INTERSTATE 40**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFP4	EHF25	COS	FOOD CONTACT SURFACES		4/17/2015	3	HL1B
			Knives and lids stored in containers with dirty water. Ensure containers are dry and clean before storing utensils.				
	EHF28	H90 DAY	ALL OTHER VIOLATIONS		4/17/2015		
			Ceiling panels out of place. b)Floor tiles at mop sink need to be replaced. c)Utensil drawer bottom needs to be sealed or plastic liner installed.				

LOZADA ALEX**2501 S WASHINGTON ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT5286					4/19/2015	0	HL1B FOOD

Food Establishment Public Inspection Report

From 4/16/15 thru 4/22/15

ESTABLISHMENT

MAMACITAS SALSA & CATERING

5901 BELL ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2517	EHF02	IN	COLD HOLDING Cooler holding at 40°F.		4/16/2015	0	HL1B

MARY MILES LEARNING CENTER

1700 S VAN BUREN ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFD19	EHF28	H 3 DAYS	ALL OTHER VIOLATIONS		4/22/2015	0	HFOL

1)Fence protecting children from greage trap must be installed by Friday @5pm. 2)Gaps at wall coving area must be sealed by 5pm Friday. A \$50 reinspectin fee will be charged for all items listed that are not completed by 5pm Friday 4/25/15.

Food Establishment Public Inspection Report

From 4/16/15 thru 4/22/15

ESTABLISHMENT

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

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFD20					4/22/2015	0	HL1B

MESA VERDE ELEMENTARY**4011 BEAVER DR**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF746	EHF24	COS	THERMOMETERS	Thermometers needed to be calibrated.	4/22/2015	3	HL1B

Food Establishment Public Inspection Report

From 4/16/15 thru 4/22/15

ESTABLISHMENT

**MINI MART
1319 N MIRROR ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF610	EHF18	H10DAY	INSECT CONTAMINATION		4/17/2015	6	HL1B
			Significant number of roaches and other insects found in establishment. Must be treated by a licensed pest control agent on a monthly basis. Follow-up required 4/27/15.				
	EHF25	H10DAY	FOOD CONTACT SURFACES		4/17/2015		
			a)Container for pickle tongs needed to be cleaned. b)Surface for lid storage needed to be cleaned. c)Soda nozzles needed to be cleaned.				
	EHF28	H10DAY	ALL OTHER VIOLATIONS		4/17/2015		
			a)Food items found on floor. b)Air vents over soda machine needed cleaned. c)Ceiling over food storage needs repaired where roof leaked. d)Ceiling in walkin cooler needs repaired. e)Blower covers in walkin need cleaned. f)Clean floor in entire store.				

Food Establishment Public Inspection Report

From 4/16/15 thru 4/22/15

ESTABLISHMENT

**MUDD RACK
500 E HASTINGS AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2134	EHF23	H 3 DAYS	SEWAGE/WASTEWATER		4/17/2015	9	HL1B
			Handsink in kitchen is leaking. Must be repaired. Follow-up on 4/20/15.				
	EHF20	COS	TOXIC ITEMS		4/17/2015		
			Bottle found with blue fluid inside without proper label.				
	EHF25	COS	FOOD CONTACT SURFACES		4/17/2015		
			a)Soda guns needed to be cleaned. b)Microwave needed to be cleaned out.				

Food Establishment Public Inspection Report**From 4/16/15 thru 4/22/15****ESTABLISHMENT****MULLIGANS SPORTS PUB
2511 PARAMOUNT BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1382	EHF22	H10DAY	MANAGER KNOWLEDGE/CERTIFIED		4/17/2015	6	HL1B
			A food manager that is registered with the City of Amarillo Environmental Health department is needed at establishment by 4/27/15.				
	EHF25	COS	FOOD CONTACT SURFACES		4/17/2015		
			Clean inside cavity of microwave.Clean grease drip where tongs are stored on fryer.Dust shelves where mugs are stored in bar area.				
	EHF28	COS	ALL OTHER VIOLATIONS		4/17/2015		
			Clean gaskets to reach in cooler in bar area.Clean inside of hand washing sink in kitchen. Four corrections were made from last inspection.				

Food Establishment Public Inspection Report

From 4/16/15 thru 4/22/15

ESTABLISHMENT

NORTH HEIGHTS CATERING

607 N HUGHES ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFK85					4/20/2015	0	HL1B

Food Establishment Public Inspection Report

From 4/16/15 thru 4/22/15

ESTABLISHMENT

OLIVE GARDEN RESTAURANT

4121 W INTERSTATE 40

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF892	EHF07	COS	ADEQUATE HAND WASHING		4/16/2015	11	HFOL
			Repeat-employee put on gloves to work with food with no hand wash.				
	EHF08	COS	GOOD HYGIENIC PRACTICES		4/16/2015		
			Repeat-Open employee drink stored over foods.				
	EHF25	H10DAY	FOOD CONTACT SURFACES		4/16/2015		
			Repeat-Food & stickers found on cleaned dishes.b)Employee talking on phone while preparing salads.Phones are not sanitary.				
	EHF28	H10DAY	ALL OTHER VIOLATIONS		4/16/2015		
			Repeat-Stove top has build up of food & carbon.Stove top must be clean.Future violations of any repeat item will be charged a reinspection fee.				
HF892	EHF28	IN	ALL OTHER VIOLATIONS		4/22/2015	0	HFOL
			Five corrections from last inspection.				

Food Establishment Public Inspection Report

From 4/16/15 thru 4/22/15

ESTABLISHMENT

OLIVE GARDEN RESTAURANT

Food Establishment Public Inspection Report

From 4/16/15 thru 4/22/15

ESTABLISHMENT

OLSEN PARK ELEMENTARY

2409 ANNA ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF661	EHF08	COS	GOOD HYGIENIC PRACTICES		4/17/2015	13	HL1B
			Employee cell phone seen sitting out on food prep table. Keep all personal items separate from food prep areas.				
	EHF15	H10DAY	EQUIPMENT ADEQUATE		4/17/2015		
			Cut honeydew melon sitting without temperature control at 59F. (Melon was discarded). Kitchen does not have adequate number of cold holding units in order to keep all PHFs at 41F or below. This problem must be fixed by 4/27/15.				
	EHF24	COS	THERMOMETERS		4/17/2015		
			A)Thermometer is needed for milk cooler.				
	EHF25	COS	FOOD CONTACT SURFACES		4/17/2015		
			Clean inside of ice machine. B)Clean blade to can opener.				
	EHF28	H90 DAY	ALL OTHER VIOLATIONS		4/17/2015		
			A)Sneeze gaurd is needed for unprotected RTE items on glass shlef by next inspections. B)Household freezer being used for storing food items needs to be upgraded to a commercial freezer by next inspection. C) Tiles on wall were replaced. Corrected.				

Food Establishment Public Inspection Report

From 4/16/15 thru 4/22/15

ESTABLISHMENT

**PAK A SAK #16
20101 W INTERSTATE 40**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFP37	EHF28	H10DAY	ALL OTHER VIOLATIONS		4/17/2015	3	HL1B
			Ice machine filters dirty. b)Label spray bottle.				
	EHF25	H10DAY	FOOD CONTACT SURFACES		4/17/2015		
			Tea nozzles not clean. Soda and tea nozzles must be disassembled, wash, rinsed sanitized and air dried before reassembly.				

Food Establishment Public Inspection Report

From 4/16/15 thru 4/22/15

ESTABLISHMENT**PALACE COFFEE COMPANY**

420 15TH ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFC299	EHF20	COS	TOXIC ITEMS		4/20/2015	6	HL1B
			A) Bleach water found at over 200ppm. must be 100ppm for cleaning and 50ppm for dishes.				
	EHF25	COS	FOOD CONTACT SURFACES		4/20/2015		
			A) All dishes must be smooth and easily cleanable. Remove tap and pictures from all pitchers.				
	EHF02	IN	COLD HOLDING		4/20/2015		
			A) Cooler holding at 40 degrees.				
	EHF28	COS	ALL OTHER VIOLATIONS		4/20/2015		
			A) Ice scoop cannot be stored in a self replenishing ice machine. (Repeat). B) Replace gaskets on single door milk cooler and reach in cooler under serving line.(Repeat)				

Food Establishment Public Inspection Report

From 4/16/15 thru 4/22/15

ESTABLISHMENT

PEPITOS MEXICAN RESTAURANT

408 23RD ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFC211	EHF08	COS	GOOD HYGIENIC PRACTICES		4/20/2015	12	HL1B
			A) Employee drink stored above make table found without a lid or a straw.				
	EHF12	COS	CROSS CONTAMINATION		4/20/2015		
			A) Chips stored on trashcan. Do not store anything on the trashcan.				
	EHF07	COS	ADEQUATE HAND WASHING		4/20/2015		
			A) Employee seen washing gloves. Gloves are single use and cannot be washed. Discard when soiled.				
	EHF02	IN	COLD HOLDING		4/20/2015		
			A) Tomatoes holding at 40 degrees.				
	EHF28	COS	ALL OTHER VIOLATIONS		4/20/2015		
			A) Corrected, B) Corrected, C) Corrected. D) All produce must be washed prior to being cut.				

Food Establishment Public Inspection Report

From 4/16/15 thru 4/22/15

ESTABLISHMENT

**PLUM CREEK PLACE
6800 PLUM CREEK DR**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF2462	EHF14	H10DAY	WATER SUPPLY		4/20/2015	4	HL1B	
			Water leak on hot water side of three compartment sink needs to be repaired					

Food Establishment Public Inspection Report

From 4/16/15 thru 4/22/15

ESTABLISHMENT

**POBLANOS GRILL
900 S TYLER ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2666	EHF15	H 3 DAYS	EQUIPMENT ADEQUATE		4/16/2015	8	HL1B
			Make table not functioning properly.				
	EHF19	IN	RODENTS/ANIMALS/OPENINGS		4/16/2015		
			Corrected from previous inspection.				
	EHF02	COS	COLD HOLDING		4/16/2015		
			Ready to eat food in top of make table found at 58F. Must be at or below 41F.				
	EHF28	IN	ALL OTHER VIOLATIONS		4/16/2015		
			A-C Corrected from previous inspection.				
HF2666	EHF02	COS	COLD HOLDING		4/20/2015	8	HFOL
			Shredded cheese,diced tomatoes & sour cream all found over 50°F in make table.				

Food Establishment Public Inspection Report**From 4/16/15 thru 4/22/15**

ESTABLISHMENT**POBLANOS GRILL**

HF2666	EHF15	H24 HOUR	EQUIPMENT ADEQUATE	4/20/2015	8	HFOL
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Make table still not functioning properly. This is the 2nd notice. If this is not repaired by the next inspection, a \$50 reinspection fee will be applied.

HF2666	EHF15	IN	EQUIPMENT ADEQUATE	4/22/2015	0	HFOL
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Corrected from previous inspection.

Food Establishment Public Inspection Report

From 4/16/15 thru 4/22/15

ESTABLISHMENT

**POPEYES
7200 BELL ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF943	EHF25	H10DAY	FOOD CONTACT SURFACES		4/16/2015	3	HM3
			All food discarded if exposed.All food contact & non food contact surfaces must be cleaned & sanitized.No residue from fire extinguishers.				
	EHF28	H10DAY	ALL OTHER VIOLATIONS		4/16/2015		
			Call for inspection before opening,with Health Dept & Building Safety.				
HF943	EHF28	IN	ALL OTHER VIOLATIONS		4/17/2015	0	HM4
			Ok to reopen.				
	EHF25	IN	FOOD CONTACT SURFACES		4/17/2015		

Food Establishment Public Inspection Report

From 4/16/15 thru 4/22/15

ESTABLISHMENT

**RANCH HOUSE
7117 RIVER RD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1707					4/16/2015	0	HL1B

Food Establishment Public Inspection Report

From 4/16/15 thru 4/22/15

ESTABLISHMENT

RANCH HOUSE CAFE

810 23RD ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFC223	EHF02	IN	COLD HOLDING A) Tomatoes holding at 39 degrees		4/20/2015	4	HL1B
	EHF03	IN	HOT HOLDING A) Gravy holding at 147 degrees.		4/20/2015		
	EHF07	COS	ADEQUATE HAND WASHING A) Gloves must be changed and hands washed when gloves are soiled.		4/20/2015		
	EHF28	H90 DAY	ALL OTHER VIOLATIONS A) Mens bathroom door must be self closing. B) All food storage items must be stored at least 6 inches off the floor. COS		4/20/2015		

Food Establishment Public Inspection Report

From 4/16/15 thru 4/22/15

ESTABLISHMENT

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		4/20/2015	0	HL1B	
			Ice scoop stored on towel, needs to be stored on clean dry surface or standing in ice handle up					

Food Establishment Public Inspection Report**From 4/16/15 thru 4/22/15****ESTABLISHMENT****RUDYS COUNTRY STORE & BAR B Q****3751 W INTERSTATE 40**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1658	EHF09	COS	APPROVED SOURCE/LABELING		4/22/2015	7	HL1B
			No label on bulk flour.				
	EHF20	COS	TOXIC ITEMS		4/22/2015		
			Chemical stored on warmer.				
	EHF28	H90 DAY	ALL OTHER VIOLATIONS		4/22/2015		
			Walk in door and gasket not clean. b)Dishes stacked wet. Air dry before stacking. c)Shelf coating peeling & rusted.				

Food Establishment Public Inspection Report**From 4/16/15 thru 4/22/15****ESTABLISHMENT****SAIGON RESTAURANT
2909 W INTERSTATE 40**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2381	EHF08	COS	GOOD HYGIENIC PRACTICES Cell phone stored on cup shelf.		4/21/2015	10	HL1B
	EHF28	COS	ALL OTHER VIOLATIONS Single service item stored on floor.		4/21/2015		
	EHF20	COS	TOXIC ITEMS Medication stored with food. b)Chemical stored with food.		4/21/2015		
	EHF25	COS	FOOD CONTACT SURFACES Drink ice being used to cool drinks. Drink ice may not be used for other purposes.		4/21/2015		

Food Establishment Public Inspection Report

From 4/16/15 thru 4/22/15

ESTABLISHMENT

**SANCHEZ BAKERY
3508 SE 11TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2110	EHF09	H10DAY	APPROVED SOURCE/LABELING		4/20/2015	14	HL1B
			All foods for sale in store area must be properly labeled. Follow up in 10 days.				
	EHF08	COS	GOOD HYGIENIC PRACTICES		4/20/2015		
			a)Front handsink being used for purposes other than handwashing. b)Telephone found on prep table. Store in seperate location away from food prep areas.				
	EHF25	COS	FOOD CONTACT SURFACES		4/20/2015		
			All utensil containers needed to be cleaned and organized.				
	EHF28	COS	ALL OTHER VIOLATIONS		4/20/2015		
			Label all containers of food in kitchen.				
	EHF15	H10DAY	EQUIPMENT ADEQUATE		4/20/2015		
			Back room cooler holding at 48F must be 41F or below.				

Food Establishment Public Inspection Report

From 4/16/15 thru 4/22/15

ESTABLISHMENT

**SCHLOTZSKYS DELI
1619 S KENTUCKY ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF502	EHF02	COS	COLD HOLDING		4/17/2015	8	HL1B
			Tomatoes on sandwich line were at 54 degrees, PHF should be maintained at 41 or below.				
	EHF15	H10DAY	EQUIPMENT ADEQUATE		4/17/2015		
			Salad make table was 45 degrees, must be able to maintain 41 or below.				

Food Establishment Public Inspection Report

From 4/16/15 thru 4/22/15

ESTABLISHMENT

**SHARKYS BURRITO CO
1612 S GEORGIA ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1083	EHF28	COS	ALL OTHER VIOLATIONS		4/17/2015	6	HL1B
			(a) Single service plates in storage not protected (b) Employee preparing food without hair restraint				
	EHF20	COS	TOXIC ITEMS		4/17/2015		
			Chemical bottle in kitchen without lid.				
	EHF25	COS	FOOD CONTACT SURFACES		4/17/2015		
			(a) Pans with clean utensils needed to be cleaned. (b) Knife with food debris on clean rack.				

Food Establishment Public Inspection Report

From 4/16/15 thru 4/22/15

ESTABLISHMENT

SLEEP INN WEST MEDICAL CENTER**6915 W INTERSTATE 40**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF2601	EHF22	H45 DAY	MANAGER KNOWLEDGE/CERTIFIED		4/22/2015	3	HL1B	
			Kitchen must have a full time certified food manager.					

ST JOSEPH SCHOOL
4122 S BONHAM ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF662	EHF03	IN	HOT HOLDING		4/20/2015	3	HL1B	
			a.)Cooked spaghetti noodles holding at 201F in hot hold. b.)Cooked chicken fried steak holding at 176F in hot hold. In compliance.					
	EHF25	COS	FOOD CONTACT SURFACES		4/20/2015			
			Inside of ice machine needed to be cleaned.					

Food Establishment Public Inspection Report

From 4/16/15 thru 4/22/15

ESTABLISHMENT

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

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HFD23	EHF25	COS	FOOD CONTACT SURFACES		4/17/2015	3	HL1B	
			a)Door handles on reachin coolers needed to be cleaned. b)Gaskets on reachin coolers needed to be cleaned. c)Can opener needed to be cleaned. Significant metal shavings found, may be time to change or sharpen the blade.					

TACOS DON MIGUEL
2509 E AMARILLO BLVD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF179					4/17/2015	0	HL1B

Food Establishment Public Inspection Report

From 4/16/15 thru 4/22/15

ESTABLISHMENT

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

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF2355	EHF20	COS	TOXIC ITEMS		4/22/2015	3	HL1B	
			Chemical spray bottle stored with food items.					

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		4/22/2015	3	HL1B	
			a)Utensil found stored dirty on clean rack. b)Coffee pot drying on cloth rag. Cloth rags are not a smooth and easily cleanable surface, may use paper towels instead.					
	EHF28	H90 DAY	ALL OTHER VIOLATIONS		4/22/2015			
			a)Tiles on floor need to be repaired. b)Cups found stored on floor. Extra rack space needed to provide storage for single service items. Repeat violation. c)Faucet leaking and needs to be repaired. d)Inside keg cooler needed to be cleaned. COS					

Food Establishment Public Inspection Report

From 4/16/15 thru 4/22/15

ESTABLISHMENT

TASCOSA DRIVE IN THEATER**1999 DUMAS DR**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF573	EHF28	H90 DAY	ALL OTHER VIOLATIONS		4/18/2015	0	HL1B
			Light shields needed on lights.b)Need to install sink as third sink for ware washing.				

TEJANO ROSE
1111 SE 10TH AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2458	EHF20	COS	TOXIC ITEMS		4/22/2015	3	HL1B
			Chemical spray bottle needed to be labeled.				
	EHF28	COS	ALL OTHER VIOLATIONS		4/22/2015		
			Top of ice machine needed to be dusted.				

Food Establishment Public Inspection Report

From 4/16/15 thru 4/22/15

ESTABLISHMENT

THAI TOWN RESTAURANT

1300 ROSS ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF841	EHF25	COS	FOOD CONTACT SURFACES		4/22/2015	9	HL1B
			a)Knives found stored dirty in knife block. Only store clean knives in block. b)Inside of ice machine needed to be cleaned.				
	EHF24	COS	THERMOMETERS		4/22/2015		
			Thermometers in both reach in coolers need were not reading accurately. Thermometers must either be calibrated or replaced.				
	EHF21	H10DAY	MANUAL WARE WASHING		4/22/2015		
			Warewashing machine not sanitizing properly and needs to be repaired.				
	EHF28	H90 DAY	ALL OTHER VIOLATIONS		4/22/2015		
			a)Store all employee items in seperate location away from kitchen items.COS b)Rice bag found stored on floor. Must be stored at least 6" off ground.COS c)Reach in freezer gaskets need to be repaired.				

Food Establishment Public Inspection Report

From 4/16/15 thru 4/22/15

ESTABLISHMENT

THUMPERS GRILL

2501 S WASHINGTON ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT5283	EHF03	IN	HOT HOLDING A) Burritos holding at 165 F		4/19/2015	0	HL1B FOOD

TOOT N TOTUM #35

4224 SW 34TH AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF645	EHF03	IN	HOT HOLDING Hot dogs in hot hold holding at 140°F.		4/17/2015	0	HL1B
	EHF28	COS	ALL OTHER VIOLATIONS Clean blower covers in walk in cooler.b)Keep tongs used for hot dogs separate from single service sleeves.c)Clean ice cream freezer.		4/17/2015		

Food Establishment Public Inspection Report

From 4/16/15 thru 4/22/15

ESTABLISHMENT**TRADEWIND ELEMENTARY
4300 S WILLIAMS ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF1533	EHF28	IN	ALL OTHER VIOLATIONS		4/20/2015	0	HFOL	
			Milk cooler gaskets repaired. Correction from last inspection.					

Food Establishment Public Inspection Report**From 4/16/15 thru 4/22/15****ESTABLISHMENT****TRAVIS MIDDLE SCHOOL****2815 MARTIN RD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF669	EHF19	H10DAY	RODENTS/ANIMALS/OPENINGS		4/22/2015	6	HL1B
			New door sweep needed to outside door in chemical storage room.				
	EHF25	H10DAY	FOOD CONTACT SURFACES		4/22/2015		
			A) Can openers need to be cleaned. B) Gaskets and handles on reach in need to be cleaned.				
	EHF28	H10DAY	ALL OTHER VIOLATIONS		4/22/2015		
			A) Blower covers in cooler need to be cleaned. B) Vent hoods need to be cleaned. C) Employees may not chew gum while working in the kitchen.				

Food Establishment Public Inspection Report

From 4/16/15 thru 4/22/15

ESTABLISHMENT

TRINITY FELLOWSHIP/PRESS CAFE

5000 HOLLYWOOD RD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF247	EHF02	IN	COLD HOLDING Cooler holding at 39°F.		4/16/2015	0	HL1B

Food Establishment Public Inspection Report**From 4/16/15 thru 4/22/15****ESTABLISHMENT****TRIS MARKET PLACE
3505 NE 24TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1303	EHF10	H24 HOUR	SOUND CONDITION		4/20/2015	4	HFOL
			Dented cans still found on shelves.				
	EHF15	IN	EQUIPMENT ADEQUATE		4/20/2015		
			Juice cooler now holding at 38°F.				
	EHF28	IN	ALL OTHER VIOLATIONS		4/20/2015		
			Two corrections from last inspection.				

Food Establishment Public Inspection Report

From 4/16/15 thru 4/22/15

ESTABLISHMENT

VIBRA HOSPITAL OF AMARILLO LLC

7501 WALLACE BLVD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2449	EHF10	COS	SOUND CONDITION Distressed fruit in walk in.		4/16/2015	4	HL1B

Food Establishment Public Inspection Report**From 4/16/15 thru 4/22/15**

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

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2447	EHF10	COS	SOUND CONDITION Dented can on rack in pantry.		4/17/2015	10	HL1B
	EHF21	COS	MANUAL WARE WASHING Ware washing machine was not sanitizing at time of inspection.		4/17/2015		
	EHF25	COS	FOOD CONTACT SURFACES Utensils on rack with food debris.		4/17/2015		

Food Establishment Public Inspection Report

From 4/16/15 thru 4/22/15

ESTABLISHMENT

WAFFLE HOUSE #1354

2804 SW 45TH AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF1298	EHF28	H10DAY	ALL OTHER VIOLATIONS		4/16/2015	0	HL1B	
			Shelves for pans are rusty.Replacement must be NSF certified.b)Shelves in walk in cooler need to be cleaned.					

WALGREEN #06501

2601 S GEORGIA ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF1015	EHF29	IN	RECOGNITION		4/20/2015	0	HL1B	
			Establishment is very clean and employees are easy to work with.					
	EHF25	IN	FOOD CONTACT SURFACES		4/20/2015			
			Walk-in cooler and freezer are very clean and maintained.					

Food Establishment Public Inspection Report

From 4/16/15 thru 4/22/15

ESTABLISHMENT

WASHINGTON FOOD MART

4016 S WASHINGTON ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1666	EHF28	IN	ALL OTHER VIOLATIONS	Corrected from previous inspection.	4/16/2015	0	HFOL

WOLFLIN ELEMENTARY

2026 S HUGHES ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF652	EHF02	IN	COLD HOLDING	Milk in milk cooler holding at 39F. In compliance.	4/17/2015	0	HL1B
	EHF28	COS	ALL OTHER VIOLATIONS	Floor by reach-in cooler and can rack needed to be cleaned to sight.	4/17/2015		

Food Establishment Public Inspection Report

From 4/16/15 thru 4/22/15

ESTABLISHMENT

WOODLANDS ELEMENTARY**2501 N COULTER ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF830	EHF15	H10DAY	EQUIPMENT ADEQUATE		4/20/2015	6	HL1B
			Reachin was at 50 degrees, must maintain 41 or below				
	EHF25	COS	FOOD CONTACT SURFACES		4/20/2015		
			Drawer with utensils needed to be cleaned out				
	EHF28	H90 DAY	ALL OTHER VIOLATIONS		4/20/2015		
			Coils on walkin need to be cleaned				

Food Establishment Public Inspection Report

From 4/16/15 thru 4/22/15

ESTABLISHMENT

**WTAMU MEAT LAB
3301 4TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT5277					4/18/2015	0	HL1B FOOD

Food Establishment Public Inspection Report

From 4/16/15 thru 4/22/15

ESTABLISHMENT**YOUNG SUSHI ROCKS****202 SW 10TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1985	EHF02	COS	COLD HOLDING		4/16/2015	8	HL1B
			Food found in make table temped at 51F. Should be at or below 41F.				
	EHF15	H 3 DAYS	EQUIPMENT ADEQUATE		4/16/2015		
			Make table not holding food at proper temperature				
HF1985	EHF15	IN	EQUIPMENT ADEQUATE		4/20/2015	0	HFOL
			Corrected from previous inspection.				

Food Establishment Public Inspection Report

From 4/16/15 thru 4/22/15

ESTABLISHMENT

**ZEMERS DELI
2916 WOLFLIN AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFK146	EHF03	IN	HOT HOLDING		4/17/2015	0	HL1B
			Chicken holding at 147°F in hot hold.b)Steamed vegetables holding at 146°F.Cooked potatoes holding at 155°F.				
	EHF11	IN	PROPER HANDLING RTE		4/17/2015		
			Employees are washing hands & wearing gloves when handling RTE rolls.				
	EHF15	IN	EQUIPMENT ADEQUATE		4/17/2015		
			Establishment used proper hot holding equipment to transfer & hold PHFs at proper temperature.				