

**Food Establishment Public Inspection Report**  
**From 4/9/15 thru 4/15/15**

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**ESTABLISHMENT**

**34TH ST DISCOUNT  
 2514 SW 34TH AVE**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>
HF1256	EHF08	COS	GOOD HYGIENIC PRACTICES		4/9/2015	10	HL1B
			Sponges in sponge holder being stored in hand washing sink. Items must not be stored in hand washing sink.				
	EHF20	COS	TOXIC ITEMS		4/9/2015		
			Spray bottle with soapy water found without label. All chemical/spray bottles need to have a common name of what is inside the bottle.				
	EHF17	COS	HAND WASH WITH SOAP/TOWELS		4/9/2015		
			Dish soap at hand washing sink used for hand washing. Dish soap cannot be used for hand washing, must use antimicrobial soap made for hand washing purposes.				
	EHF28	COS	ALL OTHER VIOLATIONS		4/9/2015		
			Lined shelves in back needed to be cleaned. COS				

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

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2643	EHF28	H10DAY	ALL OTHER VIOLATIONS		4/13/2015	0	HL1B
Need to take certificate to our office and register as Food Manager. (4 corrections from previous inspection)							

**ADVANTAGE SALES & MARKETING  
2201 ROSS-OSAGE DR**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1913					4/13/2015	0	HL1B

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**ESTABLISHMENT**

**AFC SUSHI @UNITED 529**

**5807 SW 45TH AVE**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>
HF1321	EHF28	COS	ALL OTHER VIOLATIONS Food manager card not posted.		4/9/2015	0	HL1B

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

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFC204	EHF25	COS	FOOD CONTACT SURFACES Microwave needs to be cleaned.		4/14/2015	3	HL1B
	EHF03	IN	HOT HOLDING Chicken wings holding at 140°.		4/14/2015		
	EHF02	IN	COLD HOLDING Cooler holding at 39°.		4/14/2015		

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**ESTABLISHMENT**

**ALLSUPS 92  
906 8TH ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFC106	EHF07	COS	ADEQUATE HAND WASHING		4/14/2015	27	HL1B
			Hands must be washed prior to putting on gloves.				
	EHF12	COS	CROSS CONTAMINATION		4/14/2015		
			Waste water leaking from roof found leaking on food products and in coolers. All contaminated products have been discarded.				
	EHF13	COS	HACCP PLAN/TIME		4/14/2015		
			Ready to eat foods found opened in the walk in without proper date marking.				
	EHF15	H10DAY	EQUIPMENT ADEQUATE		4/14/2015		
			Large reach in freezer not holding at proper temp. Most food inside of freezer is soft. Food temps ranged from 27-35°F. Freezer should be holding at 0° or below.				
	EHF24	H10DAY	THERMOMETERS		4/14/2015		
			Thermometers needed in all cold hold equipment.				

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### ESTABLISHMENT

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#### ALLSUPS 92

HFC106	EHF21	H10DAY	MANUAL WARE WASHING	4/14/2015	27	HL1B
			<p>All food contact items must be washed, rinsed and sanitized daily. All 3 steps must be used each and every time a food contact surface or a dish is washed.</p>			
	EHF23	H10DAY	SEWAGE/WASTEWATER	4/14/2015		
			<p>Roof is leaking all throughout the establishment. Water is leaking onto food items, food contact surfaces, prep tables. Roof must be completely repaired within 10 days. Further action will be taken for non-compliance.</p>			
	EHF28	H10DAY	ALL OTHER VIOLATIONS	4/14/2015		
			<p>All violations must be corrected within 10 days.\$50 fines will be assesed for every repeat violation seen in the future. Furthur action will be taken for non-compliance on the roof leaking into the establishment.</p>			
	EHF25	H10DAY	FOOD CONTACT SURFACES	4/14/2015		
			<p>Clean microwave, reachin freezer,walkin doors where waste water is leaking on.All "bag in a boxes" must be moved from under large roof leak to prevent further contamination.Counter under soda machine has gaps from where a patch was put on.Replace.</p>			

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### ESTABLISHMENT

**AMARILLO COURTYARD INN  
8006 W INTERSTATE 40**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1358	EHF25	H10DAY	FOOD CONTACT SURFACES		4/15/2015	20	HL1B
			Utensil tubs with crumbs. Coffee filters not stored covered. Bar ice scoop settling in stagnant dirty water. Reach in gaskets broken and not easily cleanable. Tea nozzle stored not clean. Splash guard in ice machine needs to be cleaned.				
	EHF28	H10DAY	ALL OTHER VIOLATIONS		4/15/2015		
			Sanitizer test strips not available. Clean air intake. In use utensil not stored properly. Utensils, scoops, spoons that have been used & have fds attached must be stored hot & in the product or hot in a container of water at 135° or hotter or cold below 41°.				
	EHF22	H30 DAY	MANAGER KNOWLEDGE/CERTIFIED		4/15/2015		
			No certified City of Amarillo food manager. A full time regular kitchen employee must have a food manager card. Class is second Wed of each month. Test is following Friday and cost is \$40.				
	EHF24	H10DAY	THERMOMETERS		4/15/2015		
			No thermometer available in two cold hold units. All cold hold units must have a thermometer in the warmest part of the cooler. Thermometers must be checked each shift to ensure correct holding temperatures.				
	EHF17	COS	HAND WASH WITH SOAP/TOWELS		4/15/2015		
			No paper towels at front hand sink. Paper towels must be at each hand sink at all times.				

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**ESTABLISHMENT**

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**AMARILLO COURTYARD INN**

HF1358	EHF08	COS	GOOD HYGIENIC PRACTICES	4/15/2015	20	HL1B
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Hand sink used for other purposes. Hand sink is for hand washing only. Dishes must be washed in the 3 bay dish sink or dishwasher.

	EHF07	COS	ADEQUATE HAND WASHING	4/15/2015		
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Employee put on gloves with no hand wash. Hands must be washed immediately prior to gloves. Dirty hands will contaminate clean gloves.

**AMIGOS #524 DELI/BAKERY**

**3300 E INTERSTATE 40**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
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HF1815	EHF03	COS	HOT HOLDING		4/9/2015	5	HL1B
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Sausage on a stick temped at 120F. Should be at 135F or higher.

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

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF111	EHF28	COS	ALL OTHER VIOLATIONS		4/9/2015	0	HL1B	
			Debris needed to be cleaned out of milk cooler.					

**AQUA ONE INC  
4600 PARKSIDE DR**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1028					4/9/2015	0	HL1B

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**ESTABLISHMENT****AUSTINS PUB  
3121 SW 6TH AVE**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>
HF2585	EHF17	COS	HAND WASH WITH SOAP/TOWELS		4/14/2015	6	HL1B
			No paper towels in mens restroom.				
	EHF24	COS	THERMOMETERS		4/14/2015		
			No thermometer found in refrigerator.				

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**ESTABLISHMENT**

**BAHAMA BUCKS  
5509 BELL ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1106	EHF22	H45 DAY	MANAGER KNOWLEDGE/CERTIFIED		4/13/2015	9	HL1B
			Food manager needed within 45 days.				
	EHF25	COS	FOOD CONTACT SURFACES		4/13/2015		
			a)Clean make table daily. b)Clean soda nozzle daily. c)Clean rolling cart. d)Clean hand sink. e)Floor is sticky. f)Sample cups stored dirty.				
	EHF15	H10DAY	EQUIPMENT ADEQUATE		4/13/2015		
			All equipment must be NSF certified commercial or equivalent. Replace home refrigerator by next inspection.				

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**ESTABLISHMENT**

**BANGKOK TOKYO  
2413 S WESTERN ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2281	EHF13	COS	HACCP PLAN/TIME		4/9/2015	7	HL1B
			Opened cans with RTE food in reach-in cooler need a date label that indicates either the date of opening or the discard date.				
	EHF25	COS	FOOD CONTACT SURFACES		4/9/2015		
			a)Clean bottom inside of reach-in freezers. b)Knife on knife magnet not cleaned to sight and touch. Removed. c)Clean dish storage shelves to sight and touch. d)Clean storage rack above food prep. table by sushi fridge.				

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**ESTABLISHMENT****BAYMONT INN & SUITES  
1700 E INTERSTATE 40**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>
HF2407	EHF25	COS	FOOD CONTACT SURFACES		4/15/2015	8	HL1B
			Coffee nozzles needed to be cleaned.				
	EHF02	COS	COLD HOLDING		4/15/2015		
			Milk found at 55F. Should be at or below 41F.				

**BEN E KEITH FOODS  
2300 N LAKESIDE ST**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>
HF1405	EHF19	H10DAY	RODENTS/ANIMALS/OPENINGS		4/14/2015	3	HL1B
			Garage doors need to have sweeps replace or repaired.				

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**ESTABLISHMENT****BRADYS DAIRY QUEEN #17****3333 S WESTERN ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF280	EHF16	H10DAY	HAND WASH FACILITIES ADEQUATE		4/14/2015	13	HL1B
			Hand washing sink by office needs to be repaired. Must be repaired by 04/24/2015.				
	EHF23	H10DAY	SEWAGE/WASTEWATER		4/14/2015		
			Air leak in walk in freezer needs to be repaired. Door is not sealing properly.				
	EHF13	COS	HACCP PLAN/TIME		4/14/2015		
			Cheese sauce in container found past the 7 day date mark. Discarded. Tartar sauce made in house found without date mark.				
	EHF28	H10DAY	ALL OTHER VIOLATIONS		4/14/2015		
			Build up of dust on air vents inside of establishment. Clean floor to mop room. Clean floor to outdoor storage unit. Reach in freezer on cook line is broken along the sides. These must be repaired to be a smooth and easily cleanable surface.				

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**ESTABLISHMENT****BROKEN SPOKE  
3101 SW 6TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF73	EHF21	COS	MANUAL WARE WASHING		4/14/2015	3	HL1B
			Sanitizer was not at proper strength, should be 200 PPM Qt				

**BUNS OVER TEXAS  
6045 SW 34TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2015	EHF25	IN	FOOD CONTACT SURFACES		4/10/2015	0	HFOL
			a-d)Corrected.				
	EHF28	IN	ALL OTHER VIOLATIONS		4/10/2015		
			a-g)Corrected.				

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**ESTABLISHMENT****BURGER KING #13483****4900 S COULTER ST**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>
HF62					4/10/2015	0	HL1B

**CANDY PALACE****7701 W INTERSTATE 40**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>
HF18					4/10/2015	0	HL1B

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**ESTABLISHMENT**

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

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF519					4/14/2015	0	HFOL

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

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF980	EHF25	H10DAY	FOOD CONTACT SURFACES		4/15/2015	3	HFOL
				a)Four corrections from last inspection. b)Gaskets to reach-in cooler are still not cleaned to sight and touch. These need to be replaced so they are smooth and easily cleanable.			
	EHF15	IN	EQUIPMENT ADEQUATE		4/15/2015		
				Reach in cooler holding at 40F. Correction.			

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**ESTABLISHMENT**

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**COFFEE BEANS & MACHINES****2431 WOLFLIN VILLAGE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF520	EHF29	IN	RECOGNITION		4/10/2015	0	HL1B
Establishment is well maintained and owner is very easy to work with.							

**COLE MEMORIAL COMMUNITY CTR****300 16TH ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFC219	EHF02	IN	COLD HOLDING		4/14/2015	0	HL1B
Cooler holding at 40°F.							

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**ESTABLISHMENT****COORS COWBOY CLUB****3301 SE 10TH AVE**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>
HFT5274	EHF14	COS	WATER SUPPLY		4/11/2015	7	HL1B FOOD
			Did not have hot water in cook trailer.				
	EHF19	COS	RODENTS/ANIMALS/OPENINGS		4/11/2015		
			Windows on cooks trailer open without screens.				
HFT5274					4/11/2015	0	HL1B FOOD

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**ESTABLISHMENT****CORNERSTONE OUTREACH CENTER**

1111 N BUCHANAN ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1138	EHF25	COS	FOOD CONTACT SURFACES		4/9/2015	3	HL1B
				a)Ice maker needed to be cleaned. b)All shelves being used for dish and food storage needed to be cleaned. c)Microwave needed to be cleaned out. d)Utensil containers needed to be cleaned out.			

**COURTYARD DOWNTOWN**

724 S POLK ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2014	EHF17	COS	HAND WASH WITH SOAP/TOWELS		4/10/2015	3	HL1B
				No paper towels at hand sink.			

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**ESTABLISHMENT**

**COWBOY GELATO  
2806 SW 6TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1843	EHF11	COS	PROPER HANDLING RTE		4/10/2015	9	HL1B
			Employee did not wash hands and put on gloves before cutting onions.				
	EHF03	COS	HOT HOLDING		4/10/2015		
			a)Pulled pork was 126 degrees. b)Chlli was at 130 degrees. Hot hold should maintain 135 or above.				
	EHF28	H90 DAY	ALL OTHER VIOLATIONS		4/10/2015		
			Refrigeration unit should be commercial NSF unit.				

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**ESTABLISHMENT**

**CRAIG THE  
5500 SW 9TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2662	EHF28	H60 DAY	ALL OTHER VIOLATIONS		4/9/2015	31	HL1B
			a)Gasket on reach in windflower needs to be replaced. b)Ceiling tile in windflower was replaced with acoustical tile. c)Refrigerators on serving line need to be repaired or removed. c)Sneeze shields need to cover all items for self service and end cap.				
	EHF03	COS	HOT HOLDING		4/9/2015		
			Windflower kitchen a)Chicken at 126. b)Sausage at 114.				
	EHF02	COS	COLD HOLDING		4/9/2015		
			a)Boiled eggs on serving line at 47. b)Potatoe salad in rehab was at 52.				
	EHF04	COS	PROPER COOKING TEMPERATURES		4/9/2015		
			Chicken ready for service was only 130 when removed from oven.				
	EHF10	COS	SOUND CONDITION		4/9/2015		
			Several dented cans on racks in pantry.				

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**ESTABLISHMENT**

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**CRAIG THE**

HF2662	EHF20	COS	TOXIC ITEMS	4/9/2015	31	HL1B
			Wipe down solution at over 200 PPM CI Should be 100 PPM.			
	EHF21	COS	MANUAL WARE WASHING	4/9/2015		
			Ware washing machine in windflower was not sanitizing at time of inspection.			
	EHF25	COS	FOOD CONTACT SURFACES	4/9/2015		
			a)Nozzles on tea urns needed to be cleaned. b)Cappuccino machine needed to be cleaned. c)Holster for ice scoop needed to be cleaned.			
	EHF24	COS	THERMOMETERS	4/9/2015		
			Thermometers that cooks were using were not calibrated.			

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**ESTABLISHMENT****CRUISERS GRILL & BAR**

2813 SW 6TH AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2562	EHF20	COS	TOXIC ITEMS		4/10/2015	10	HL1B
			Spray bottle not labeled.				
	EHF10	COS	SOUND CONDITION		4/10/2015		
			Broken eggs in refrigerator, remove and discard broken and cracked eggs.				
	EHF15	COS	EQUIPMENT ADEQUATE		4/10/2015		
			Reach in was at 45 degrees. Must maintain 41 or below, turned down to 38.				
	EHF28	H30 DAY	ALL OTHER VIOLATIONS		4/10/2015		
			Need someone to take Food Manager Class 5-13 and test 5-15.				

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**ESTABLISHMENT**

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**CVS/PHARMACY #7762****2012 S WASHINGTON ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF754					4/13/2015	0	HL1B

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

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1966	EHF28	H60 DAY	ALL OTHER VIOLATIONS		4/13/2015	4	HL1B
			Dry wall on server line needs to be repaired.				
	EHF08	COS	GOOD HYGIENIC PRACTICES		4/13/2015		
			Items stored in hand sink.				

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**ESTABLISHMENT****DOLLAR TREE #2684  
5807 SW 45TH AVE**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>	
HF60	EHF28	H90 DAY	ALL OTHER VIOLATIONS		4/9/2015	0	HL1B	
			Defrost ice cream box. b)Replace ceiling panel.					

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**ESTABLISHMENT**

**DOMINOS PIZZA  
1007 ROSS ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2199	EHF15	H 3 DAYS	EQUIPMENT ADEQUATE		4/10/2015	3	HL1B
			Hand sink not functioning properly and needs to be repaired.				
HF2199	EHF23	H24 HOUR	SEWAGE/WASTEWATER		4/14/2015	3	HFOL
			Hand sink being repaired at time of inspection. Use other hand sink while repairs are being made. Will reinspect 4/15/15.				
HF2199	EHF15	H24 HOUR	EQUIPMENT ADEQUATE		4/15/2015	3	HFOL
			Hand sink still being repaired at time of inspection. Continue to use other hand sink until repaired. Plumber having difficulty finding trouble spot in pipe outside of building.				

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**ESTABLISHMENT****EL PUENTE  
4027 E AMARILLO BLVD**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>
HF349	EHF28	COS	ALL OTHER VIOLATIONS		4/9/2015	0	HL1B
			Under side of shelf over hot hold table needed to be cleaned.				
HF352					4/15/2015	0	HL1B

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**ESTABLISHMENT**

**EL VAQUERO  
2200 SE 3RD AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF325	EHF28	H90 DAY	ALL OTHER VIOLATIONS		4/14/2015	11	HL1B
			a)Back screen door needs to be sealed and must have self closing hinge. b)Reach in cooler is rusted and needs to be repainted. c)Store all wipe down rags in sanitizer when not in use.COS				
	EHF25	COS	FOOD CONTACT SURFACES		4/14/2015		
			a)Knives found stored dirty in clean knife holder. b)Dicer found stored dirty.				
	EHF10	COS	SOUND CONDITION		4/14/2015		
			Vegetables found in distress in reach in cooler.				
	EHF13	COS	HACCP PLAN/TIME		4/14/2015		
			Date marks needed on ready to eat foods in reach in cooler.				

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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	EHF13	COS	HACCP PLAN/TIME		4/13/2015	22	HL1B
			Fruit salad found without date label. Date label needed on all PHF held over 24 hrs. B)Container of pasta found with wrong date label on it in walk in cooler.				
	EHF08	COS	GOOD HYGIENIC PRACTICES		4/13/2015		
			Rag found in hand sink in ware washing area. Hand sinks can only be used for hand washing.				
	EHF15	H10DAY	EQUIPMENT ADEQUATE		4/13/2015		
			Hot hold unit on buffet keeping food at 131F and 128F. Unit needs to keep hot food at 135F or above.				
	EHF02	COS	COLD HOLDING		4/13/2015		
			Pico was holding at 56F. It needs to be 41F or below or have a PH of 4.6 or below.				
	EHF03	IN	HOT HOLDING		4/13/2015		
			Fried chicken holding at 175F.				

**Food Establishment Public Inspection Report****From 4/9/15 thru 4/15/15****ESTABLISHMENT****FURRS FAMILY DINING #123**

HF2570	EHF23	H10DAY	SEWAGE/WASTEWATER	4/13/2015	22	HL1B
			Condensate leak in walk in freezer. 10 days to repair.			
	EHF25	COS	FOOD CONTACT SURFACES	4/13/2015		
			Clean dishes found with old food residue on them. b)Clean dishes found with old date stickers on them. Make sure to remove date stickers completely before washing dishes.			
	EHF28	H10DAY	ALL OTHER VIOLATIONS	4/13/2015		
			Replace gaskets to reach in freezer. b)Ceiling tile in bakery area needs to be replaced. 10 days to repair.			

**Food Establishment Public Inspection Report**

From 4/9/15 thru 4/15/15

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**ESTABLISHMENT**

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**GENERAL NUTRITION CENTER****7701 W INTERSTATE 40**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>
HF30	EHF28	H90 DAY	ALL OTHER VIOLATIONS		4/10/2015	3	HL1B
			Lid needed for trash can in restroom.				
	EHF27	H10DAY	ESTABLISHMENT PERMIT		4/10/2015		
			Establishment permit must be displayed. A duplicate may be purchased for \$25 at the Environmental Health office.				

**Food Establishment Public Inspection Report**

From 4/9/15 thru 4/15/15

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**ESTABLISHMENT**

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**GOLDEN LIGHT CAFE & CANTINA****2908 SW 6TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1419	EHF25	COS	FOOD CONTACT SURFACES Ice machine needed to be cleaned.		4/14/2015	7	HL1B
	EHF28	H90 DAY	ALL OTHER VIOLATIONS a)Peeling paint needs to be repaired in kitchen. b)Refrigerator in kitchen needs to be commercial unit.		4/14/2015		
	EHF07	COS	ADEQUATE HAND WASHING Employee did not wash hands before putting on gloves and preparing food.		4/14/2015		

**Food Establishment Public Inspection Report**

From 4/9/15 thru 4/15/15

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**ESTABLISHMENT****GREYHOUND LINES-FOOD SERVICE****702 S TYLER ST**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>
HF926	EHF25	COS	FOOD CONTACT SURFACES Soda nozzles needed to be cleaned.		4/14/2015	3	HL1B

## Food Establishment Public Inspection Report

From 4/9/15 thru 4/15/15

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### ESTABLISHMENT

**HAPPY BURRITO  
908 E AMARILLO BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1226	EHF25	COS	FOOD CONTACT SURFACES		4/9/2015	19	HL1B
			A)All utensil containers need to be cleaned. B)Meat slicer needs to be cleaned.				
	EHF28	H90 DAY	ALL OTHER VIOLATIONS		4/9/2015		
			A)Back door needs self closing hinge. B)Eggs stored over ready to eat.				
	EHF08	COS	GOOD HYGIENIC PRACTICES		4/9/2015		
			Employee water bottle sitting on meat slicer. Store all employee items separate.				
	EHF03	COS	HOT HOLDING		4/9/2015		
			Ground beef holding at 88F should be 135F or above. Meat was rapidly reheated to 165F.				
	EHF13	COS	HACCP PLAN/TIME		4/9/2015		
			Date marks needed on RTE foods.				

**Food Establishment Public Inspection Report**

**From 4/9/15 thru 4/15/15**

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**ESTABLISHMENT**

**HAPPY BURRITO**

HF1226	EHF24	COS	THERMOMETERS	4/9/2015	19	HL1B
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Thermometer needed in front reach in cooler.

**HARDBACK COFFEE CAFE**

**4301 SW 45TH AVE**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>
HF2279	EHF22	H30 DAY	MANAGER KNOWLEDGE/CERTIFIED	4/10/2015	3	HFOL	

No current certified City of Amarillo food mgr. Class is second Wednesday of May. Test following Friday. Both start at 8:30, cost \$40. May 13,2015. Due to no food manager over 1 month, a \$50 reinspection fee must be paid at our office by noon Monday 4/13

**Food Establishment Public Inspection Report**

From 4/9/15 thru 4/15/15

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**ESTABLISHMENT**

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**HIGH PLAINS FOOD BANK**

815 ROSS ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF291	EHF15	H10DAY	EQUIPMENT ADEQUATE		4/10/2015	3	HL1B
			Walk in cooler holding at 44°F. Will reinspect in 10 days.				
	EHF28	H10DAY	ALL OTHER VIOLATIONS		4/10/2015		
			Gaskets on walk in freezer need to be repaired or replaced.				

**Food Establishment Public Inspection Report**

From 4/9/15 thru 4/15/15

**ESTABLISHMENT****HONEY CRUST HAMS INC  
2626 PARAMOUNT BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1686	EHF28	H90 DAY	ALL OTHER VIOLATIONS		4/14/2015	3	HL1B
			Wall by back door needs to be repaired by next inspection.				
	EHF17	COS	HAND WASH WITH SOAP/TOWELS		4/14/2015		
			Disposable towels were needed at hand washing sink.				

**HUMPHREYS HIGHLAND ELEMENTARY  
3810 SE 13TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF665	EHF28	H90 DAY	ALL OTHER VIOLATIONS		4/10/2015	0	HL1B
			Light is walk in freezer is burned out and needs to be replaced. Replace before next inspection.				

## Food Establishment Public Inspection Report

From 4/9/15 thru 4/15/15

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**ESTABLISHMENT**

**IMAGINATION STATION**

**7910 BELL ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFD34	EHF25	COS	FOOD CONTACT SURFACES		4/13/2015	11	HL1B
			A)Clean out cooler holding milk, standing water inside cooler.				
	EHF13	COS	HACCP PLAN/TIME		4/13/2015		
			A)Opened ready to eat foods found without any date marking. Discarded.				
	EHF10	COS	SOUND CONDITION		4/13/2015		
			A)Several moldy food items found in cooler. Discarded.				
	EHF02	IN	COLD HOLDING		4/13/2015		
			A)Cooler holding at 40 degrees.				

**Food Establishment Public Inspection Report**

From 4/9/15 thru 4/15/15

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**ESTABLISHMENT****INTER FAITH HUNGER PROJECT****200 S TYLER ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF907					4/15/2015	0	HL1B

**JNB QUICKI SHOP 2****4809 RIVER RD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF287	EHF28	IN	ALL OTHER VIOLATIONS	Ceiling in dry storage repaired.	4/14/2015	0	HFOL

**Food Establishment Public Inspection Report**

From 4/9/15 thru 4/15/15

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**ESTABLISHMENT****JOE TACO TAQUERIA  
7312 WALLACE BLVD**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>
HF1260	EHF28	IN	ALL OTHER VIOLATIONS		4/13/2015	0	HFOL
			5 items corrected from last inspection.				
	EHF25	IN	FOOD CONTACT SURFACES		4/13/2015		
			5 items corrected from last inspection.				
	EHF23	IN	SEWAGE/WASTEWATER		4/13/2015		
			Corrected.				

## Food Establishment Public Inspection Report

From 4/9/15 thru 4/15/15

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**ESTABLISHMENT**

**JUDYS PLACE  
2700 S GRAND ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF836	EHF21	COS	MANUAL WARE WASHING		4/15/2015	14	HL1B
			Wipe down sanitizer mixed to weak, should be mixed at 100ppm.				
	EHF02	COS	COLD HOLDING		4/15/2015		
			Vegetables on prep line holding at 58F. Should be 41F or below.				
	EHF15	H10DAY	EQUIPMENT ADEQUATE		4/15/2015		
			Prep table cooler holding at 50F and needs to be repaired.				
	EHF25	COS	FOOD CONTACT SURFACES		4/15/2015		
			a)Ice scoop found stored in self filling ice machine. Store scoop outside of machine. b)Inside of ice machine needed to be cleaned. c)Knife found stored dirty on magnetic strip. d)Prep table lower shelves needed to be cleaned.				

## Food Establishment Public Inspection Report

From 4/9/15 thru 4/15/15

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**ESTABLISHMENT**

**LA ESQUINA  
1500 N MIRROR ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2092	EHF25	COS	FOOD CONTACT SURFACES		4/9/2015	11	HL1B
			a)Ice maker needed to be cleaned out. b)Soda nozzles and spouts needed to be cleaned.				
	EHF28	COS	ALL OTHER VIOLATIONS		4/9/2015		
			Ready to eat food items found stored on the floor.				
	EHF09	COS	APPROVED SOURCE/LABELING		4/9/2015		
			All food items must have proper label with ingredients, name and manufacturer in English.				
	EHF10	COS	SOUND CONDITION		4/9/2015		
			Open bag of peanuts found on shelves for sale.				

**Food Establishment Public Inspection Report**

From 4/9/15 thru 4/15/15

**ESTABLISHMENT****LA MEGA MICHOCANA  
802 E AMARILLO BLVD**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>
HF2567	EHF08	COS	GOOD HYGIENIC PRACTICES		4/9/2015	4	HL1B
			Container found in hand sink. Hand sink is for washing only.				
	EHF28	COS	ALL OTHER VIOLATIONS		4/9/2015		
			A)Store all employee items away from kitchen items. B)Wrap all cut fruit when storing.				

**LA QUINTA INN #0454  
1708 E INTERSTATE 40**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>
HF1339	EHF25	COS	FOOD CONTACT SURFACES		4/15/2015	3	HL1B
			Bottom of cooler needed to be cleaned.				

**Food Establishment Public Inspection Report**

From 4/9/15 thru 4/15/15

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**ESTABLISHMENT**

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**LAKEVIEW ELEMENTARY SCHOOL****6407 LAIR RD**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>	
HFR48	EHF28	COS	ALL OTHER VIOLATIONS		4/15/2015	0	HL1B	
			Walk in cooler walls and ceiling are smooth and easily cleanable. Repeat violation. b)Dust tops of equipment.					

**Food Establishment Public Inspection Report**

From 4/9/15 thru 4/15/15

**ESTABLISHMENT****LEALS**

1619 S KENTUCKY ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF4	EHF28	H90 DAY	ALL OTHER VIOLATIONS		4/15/2015	9	HL1B
			a)Floor by back door needs repair. b)Filters in vent hood need to be replaced. c)Gasket on meat cooler. d)Gasket on cooks line reach in. e)Gasket on walk in needs replaced.				
	EHF21	COS	MANUAL WARE WASHING		4/15/2015		
			Ware washing machine was not sanitizing at time of inspection.				
	EHF25	COS	FOOD CONTACT SURFACES		4/15/2015		
			a)Container for utensils at expo needed to be cleaned. b)Small ice machine needed to be cleaned. c)Ice scoops were not stored on clean surface.				
	EHF24	COS	THERMOMETERS		4/15/2015		
			No thermometer found in reach in on cooks line.				

**Food Establishment Public Inspection Report**

From 4/9/15 thru 4/15/15

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**ESTABLISHMENT****MACARONI JOES  
1619 S KENTUCKY ST**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>
HF1387	EHF13	COS	HACCP PLAN/TIME		4/15/2015	7	HL1B
			Sauces and dressings held over 7 days.				
	EHF25	COS	FOOD CONTACT SURFACES		4/15/2015		
			Microwave oven needed to be cleaned.				

**Food Establishment Public Inspection Report**

From 4/9/15 thru 4/15/15

**ESTABLISHMENT****MCDONALDS  
3320 S COULTER ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF792	EHF23	IN	SEWAGE/WASTEWATER		4/9/2015	0	HFOL
			Condensate leak in walk in freezer repaired.				

**5620 W AMARILLO BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1954	EHF25	COS	FOOD CONTACT SURFACES		4/9/2015	6	HL1B
			Soda nozzles needed to be cleaned in lobby.				
	EHF28	H90 DAY	ALL OTHER VIOLATIONS		4/9/2015		
			Frost build up in walk in freezer needs to be addressed.				
	EHF24	COS	THERMOMETERS		4/9/2015		
			Thermometers in McCafe and apple slices reach ins are not approved, glass stem thermometers need to be encased completely and for food service.				

**Food Establishment Public Inspection Report**

**From 4/9/15 thru 4/15/15**

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**ESTABLISHMENT**

**MCDONALDS**

## Food Establishment Public Inspection Report

From 4/9/15 thru 4/15/15

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**ESTABLISHMENT**

**MONASTERY OF BLESSED SACRAMENT**

**4201 NE 18TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF875	EHF22	IN	MANAGER KNOWLEDGE/CERTIFIED		4/10/2015	3	HFOL
			Food manager card obtained.				
	EHF15	H 3 DAYS	EQUIPMENT ADEQUATE		4/10/2015		
			Reachin cooler still holding at 50F degrees. Instructed to move all potentially hazardous foods to another cooler. Must repair by 4/13/15. Cooler should be 41F degrees or lower.				
	EHF28	IN	ALL OTHER VIOLATIONS		4/10/2015		
			3 Corrections from last inspection.				
HF875	EHF15	IN	EQUIPMENT ADEQUATE		4/15/2015	0	HFOL
			Reach in cooler repaired.				

**Food Establishment Public Inspection Report**

**From 4/9/15 thru 4/15/15**

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**ESTABLISHMENT**

**MT ZION MISSIONARY BAPT CHURCH**

**119 S TYLER ST**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>
HFT5275					4/11/2015	0	HL1B FOOD

**Food Establishment Public Inspection Report**

From 4/9/15 thru 4/15/15

**ESTABLISHMENT****MURPHY EXPRESS #8685****2109 S WESTERN ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2254	EHF28	COS	ALL OTHER VIOLATIONS		4/14/2015	10	HL1B
			a)Clean shelves to beer cooler in front of registers. b)Used rag found out of sanitizer by hand washing sink. Rags need to be stored in a sanitizing solution when not in use.				
	EHF08	COS	GOOD HYGIENIC PRACTICES		4/14/2015		
			Ice found inside hand washing sink by soda machine. Employee seen dumping coffee in hand washing sink. Hand sinks must only be used for hand washing purposes.				
	EHF17	COS	HAND WASH WITH SOAP/TOWELS		4/14/2015		
			Hand washing sink was not supplied with disposable towels at time of inspection. Disposable towels are needed at hand washing sink at all times.				
	EHF20	COS	TOXIC ITEMS		4/14/2015		
			Unapproved pesticide found in chemical storage under hand sink. Removed.				

## Food Establishment Public Inspection Report

From 4/9/15 thru 4/15/15

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### ESTABLISHMENT

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

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2236	EHF23	IN	SEWAGE/WASTEWATER		4/9/2015	0	HFOL
			Three compartment sink repaired.				
	EHF10	IN	SOUND CONDITION		4/9/2015		
			a)All food containers were sealed properly. b)All products being refrigerated properly.				
	EHF09	IN	APPROVED SOURCE/LABELING		4/9/2015		
			All containers labeled properly.				
	EHF28	IN	ALL OTHER VIOLATIONS		4/9/2015		
			a)Bulk container lids cleaned. b)To go containers were inverted. c)Fan was cleaned. d)Air vents cleaned. Top of equipment cleaned.				
	EHF25	IN	FOOD CONTACT SURFACES		4/9/2015		
			a)Cutting board cleaned. b)Utensil container cleaned. c)Coffee filters were covered. d)Ice machine was cleaned. e)All coolers were cleaned. f)Rolling pins were removed and rack was cleaned.				

**Food Establishment Public Inspection Report**

**From 4/9/15 thru 4/15/15**

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**ESTABLISHMENT**

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## Food Establishment Public Inspection Report

From 4/9/15 thru 4/15/15

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**ESTABLISHMENT**

**OASIS  
900 23RD ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFC286	EHF28	H10DAY	ALL OTHER VIOLATIONS		4/14/2015	17	HL1B
			Post copy of food managers card.				
	EHF07	COS	ADEQUATE HAND WASHING		4/14/2015		
			Hands must be washed before putting on gloves.				
	EHF08	COS	GOOD HYGIENIC PRACTICES		4/14/2015		
			Hand sink being used for purposes other than hand washing.				
	EHF23	H10DAY	SEWAGE/WASTEWATER		4/14/2015		
			Waste water leaking on ground. Drainline must be fixed within 10 days.				
	EHF19	H10DAY	RODENTS/ANIMALS/OPENINGS		4/14/2015		
			Serice window must remain closed when not in use.				

## Food Establishment Public Inspection Report

From 4/9/15 thru 4/15/15

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### ESTABLISHMENT

#### OASIS

HFC286	EHF16	H10DAY	HAND WASH FACILITIES ADEQUATE	4/14/2015	17	HL1B
Hand sink found without paper towels.						

#### PAK A SAK #13 2708 SW 58TH AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1692	EHF28	H90 DAY	ALL OTHER VIOLATIONS		4/10/2015	3	HL1B
Clean rim around reachin icecream freezer, floor in walkin freezer, floor in walkin cooler where eggs & milk are stored above. A label is needed on bulk sugar container. Panels are needed to cover areas of wall that are exposed to the unprotected ceiling.							
	EHF25	COS	FOOD CONTACT SURFACES		4/10/2015		
Clean all racks for single service lids. b)Clean ice dispensers for all soda machines.							

**Food Establishment Public Inspection Report**

From 4/9/15 thru 4/15/15

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**ESTABLISHMENT**

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**PALO DURO HIGH COMMERCIAL LAB****1400 N GRANT ST**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>
HF1115	EHF28	COS	ALL OTHER VIOLATIONS		4/15/2015	3	HL1B
			Gaskets and door handles on reach in coolers needed to be cleaned.				
	EHF21	H10DAY	MANUAL WARE WASHING		4/15/2015		
			Chlorine sanitizing solution not working properly in dishwasher.				

## Food Establishment Public Inspection Report

From 4/9/15 thru 4/15/15

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### ESTABLISHMENT

#### PALO DURO HIGH SCHOOL 1400 N GRANT ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF682	EHF28	H90 DAY	ALL OTHER VIOLATIONS		4/15/2015	3	HL1B
			a)Chip excess ice off ceiling in walk in freezer. b)Bread found stored on the floor. Must be at least 6" off the floor.				
	EHF25	H10DAY	FOOD CONTACT SURFACES		4/15/2015		
			a)Containers for clean knife storage need to be cleaned. b)Panini press needs to be cleaned. c)Reach in cooler in coffee shop needs cleaned. d)Tea nozzles in coffee shop need cleaned. e)Oven in coffee shop needs cleaned.				

#### PALO DURO SNOW CONES 11450 P5

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFR86					4/9/2015	0	H PREOPEN

## Food Establishment Public Inspection Report

From 4/9/15 thru 4/15/15

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**ESTABLISHMENT**

**PANDA EXPRESS #2033**

**2416 S GEORGIA ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2163	EHF28	H90 DAY	ALL OTHER VIOLATIONS		4/10/2015	7	HL1B
			Gasket to reach in cooler on cook line needs to be replaced or sealed.(Gaskets are already on order per manager).				
	EHF23	H10DAY	SEWAGE/WASTEWATER		4/10/2015		
			Condensate leak in reach in freezer on cook line. Must be repaired by 4/20/15.				
	EHF08	COS	GOOD HYGIENIC PRACTICES		4/10/2015		
			Sanitizing rag found inside front hand sink. Removed.				
	EHF02	IN	COLD HOLDING		4/10/2015		
			Raw chicken holding at 36°F.				
	EHF03	IN	HOT HOLDING		4/10/2015		
			Cooked egg rolls holding at 139°F in hot hold.				

**Food Establishment Public Inspection Report**

**From 4/9/15 thru 4/15/15**

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**ESTABLISHMENT**

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**Food Establishment Public Inspection Report**

From 4/9/15 thru 4/15/15

**ESTABLISHMENT****PAYA THAI  
2601 SW 6TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2557	EHF02	COS	COLD HOLDING		4/13/2015	22	HL1B
			a)Tomatoes at 57 degrees. b)Bean sprouts at 59 degrees, potentially hazardous foods must be maintained at 41 or below.				
	EHF03	COS	HOT HOLDING		4/13/2015		
			Fried rice at 60 degrees, hot hold must maintain 135 or above.				
	EHF24	H10DAY	THERMOMETERS		4/13/2015		
			No thermometer found in refrigerator.				
	EHF20	COS	TOXIC ITEMS		4/13/2015		
			Spray bottles of chemicals were not labeled.				
	EHF16	COS	HAND WASH FACILITIES ADEQUATE		4/13/2015		
			Packages of food in hand washing sink, sink is for hand washing only.				

**Food Establishment Public Inspection Report****From 4/9/15 thru 4/15/15**

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**ESTABLISHMENT****PAYA THAI**

HF2557	EHF28	COS	ALL OTHER VIOLATIONS	4/13/2015	22	HL1B
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a)Base board behind cook area needed. b)Take Serve Safe to our office and register as Food manager.

	EHF25	COS	FOOD CONTACT SURFACES	4/13/2015		
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a)Top of make table needed to be cleaned. b)Buckets with utensils needed to be cleaned.

**Food Establishment Public Inspection Report**

From 4/9/15 thru 4/15/15

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**ESTABLISHMENT**

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**PETRO DUNKIN DONUTS 307****8500 E INTERSTATE 40**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2320	EHF25	COS	FOOD CONTACT SURFACES		4/13/2015	6	HL1B
			Plastic ware needs to be stored with the handles up to avoid hand contact with parts that go in your mouth.				
	EHF28	COS	ALL OTHER VIOLATIONS		4/13/2015		
			Dishes stored on top of chemicals.				
	EHF24	COS	THERMOMETERS		4/13/2015		
			No thermometer found in make table containing milk/milk products.				

## Food Establishment Public Inspection Report

From 4/9/15 thru 4/15/15

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### ESTABLISHMENT

**PHO HOA 80  
1800 S WESTERN ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2508	EHF19	IN	RODENTS/ANIMALS/OPENINGS		4/13/2015	0	HFOL
			Obtained pest control service.				
	EHF27	IN	ESTABLISHMENT PERMIT		4/13/2015		
			Paid alcohol permit.				

### **POTATO FACTORY 114 SW 6TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2217					4/15/2015	0	HL1B

## Food Establishment Public Inspection Report

From 4/9/15 thru 4/15/15

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**ESTABLISHMENT**

**RANDALL COUNTY JAIL  
9100 S GEORGIA ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF61	EHF25	H10DAY	FOOD CONTACT SURFACES		4/15/2015	6	HL1B
			Splatter on shelf above cooktop at O.D.R.				
	EHF28	H10DAY	ALL OTHER VIOLATIONS		4/15/2015		
			Pans-central kitchen have encrusted grease/food deposits. Must be clean to sight & touch. Ceiling tile missing in O.D.R. kitchen. Water standing in bottom of make table. No sanitizer test strips available. Cracked lids to bulk containers need replaced.				
	EHF16	H10DAY	HAND WASH FACILITIES ADEQUATE		4/15/2015		
			No hot water at one hand sink. b)No water at second hand sink. Hand sinks are critical to preventing food borne illness. Repair as needed.				

**Food Establishment Public Inspection Report**

From 4/9/15 thru 4/15/15

**ESTABLISHMENT****RED LOBSTER #0168  
3311 W INTERSTATE 40**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2561	EHF28	H10DAY	ALL OTHER VIOLATIONS		4/14/2015	0	HL1B
Lid to salad table cooler must be installed within 10 days. b)Encrusted pans must be removed today.							

**REGAL UA AMARILLO STAR 14  
8275 W AMARILLO BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF964	EHF23	IN	SEWAGE/WASTEWATER		4/13/2015	0	HFOL
Corrected.							

## Food Establishment Public Inspection Report

From 4/9/15 thru 4/15/15

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**ESTABLISHMENT**

**ROOSTERS COFFEE & TEA**

**3440 BELL ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2138	EHF28	COS	ALL OTHER VIOLATIONS		4/13/2015	3	HL1B
			Potholder needs stored separately from utensils. Wipe down storage shelves in backroom. Clean bottom of freezer & cooler racks, handles & gaskets. Invert single service containers. Protect exposed lemons from potential cross contamination.				
	EHF25	COS	FOOD CONTACT SURFACES		4/13/2015		
			Cutting board on prep line needs to be deep cleaned or resurfaced.				

**Food Establishment Public Inspection Report**

From 4/9/15 thru 4/15/15

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**ESTABLISHMENT****SAMS CLUB #8279  
2201 ROSS-OSAGE DR**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF867	EHF28	COS	ALL OTHER VIOLATIONS		4/13/2015	6	HL1B
			Utensil container in meat dept. needed to be cleaned.				
	EHF23	H10DAY	SEWAGE/WASTEWATER		4/13/2015		
			Produce cooler not draining properly and leaking onto floor. Repair within 10 days.				
	EHF22	H10DAY	MANAGER KNOWLEDGE/CERTIFIED		4/13/2015		
			City issued food manager certificate needed at establishment.				

**Food Establishment Public Inspection Report**

**From 4/9/15 thru 4/15/15**

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**ESTABLISHMENT**

**SANBORN ELEMENTARY  
700 S ROBERTS ST**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>
HF683	EHF03	IN	HOT HOLDING	Carrots holding at 176F. In compliance.	4/13/2015	0	HL1B

## Food Establishment Public Inspection Report

From 4/9/15 thru 4/15/15

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### ESTABLISHMENT

**SCHLOTZSKYS DELI**

**907 23RD ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFC122	EHF02	COS	COLD HOLDING		4/14/2015	19	HL1B
			A)Roast beef holding at 55 degrees. B)Tomatoes holding at 50 degrees. All products must be held below 41 degrees at all times. Products are being over stocked.(Repeat) If seen again a \$50 reinspection fee will be charged.				
	EHF07	COS	ADEQUATE HAND WASHING		4/14/2015		
			A)Employee seen not washing hands before putting on gloves.				
	EHF08	COS	GOOD HYGIENIC PRACTICES		4/14/2015		
			A)Employee seen eating in the kitchen, eating must be done outside the kitchen.				
	EHF20	COS	TOXIC ITEMS		4/14/2015		
			A)Chemical bottle found without any labeling. B)Bleach solution found well over 200ppm, must be 50ppm for dishes and 100ppm for cleaning.				
	EHF25	COS	FOOD CONTACT SURFACES		4/14/2015		
			A)Racks in walk in are rusty and must be replaced by next inspection. (Repeat) If seen again a \$50 reinspection fee will be charged. B)Clean bread rack at least every 24 hours or use single use wax paper.				

**Food Establishment Public Inspection Report**

From 4/9/15 thru 4/15/15

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**ESTABLISHMENT**

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**SIERRA SPRING WATER  
4718 MCCARTY BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF71	EHF20	COS	TOXIC ITEMS Label needed on chemical bottle. COS		4/9/2015	3	HL1B

**SNACKS TO GO  
213 SW 7TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1842					4/14/2015	0	HL1B

## Food Establishment Public Inspection Report

From 4/9/15 thru 4/15/15

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**ESTABLISHMENT**

**SONIC #12  
4151 HILLSIDE RD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1004	EHF20	H10DAY	TOXIC ITEMS		4/13/2015	8	HL1B
			A)Sanitizer dispenser dispensing well over 400ppm. Must be 150-400 as label states. B)Chemical bottles found without proper labeling.				
	EHF02	COS	COLD HOLDING		4/13/2015		
			A)Tomatoes holding at 54 degrees. Must be kept below 41 degrees at all times.				
	EHF03	IN	HOT HOLDING		4/13/2015		
			A)Eggs holding at 151 degrees.				

## Food Establishment Public Inspection Report

From 4/9/15 thru 4/15/15

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### ESTABLISHMENT

#### SONIC DRIVE IN 2220 ROSS-OSAGE DR

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF737	EHF24	COS	THERMOMETERS		4/10/2015	6	HL1B
			Broken thermometer in ice cream cooler. Thermometer was replaced.				
	EHF28	COS	ALL OTHER VIOLATIONS		4/10/2015		
			Post food establishment permit, food manager card and copy of last inspection in a conspicuous place.				
	EHF25	COS	FOOD CONTACT SURFACES		4/10/2015		
			a)Inside of all coolers needed to be cleaned. b)Shelves in grill area needed to be cleaned.				

#### 3600 S WASHINGTON ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF838	EHF25	IN	FOOD CONTACT SURFACES		4/13/2015	0	HFOL
			Corrected from previous inspection.				

**Food Establishment Public Inspection Report**

**From 4/9/15 thru 4/15/15**

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**ESTABLISHMENT**

**SONIC DRIVE IN**

HF838	EHF28	IN	ALL OTHER VIOLATIONS		4/13/2015	0	HFOL
Corrected from previous inspection.							

**4320 SW 45TH AVE**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>
HF764					4/15/2015	0	HFOL

**Food Establishment Public Inspection Report**

From 4/9/15 thru 4/15/15

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**ESTABLISHMENT****STARS DRIVE IN  
2216 SE 27TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF816	EHF25	H10DAY	FOOD CONTACT SURFACES		4/13/2015	6	HL1B
			a)Slush spigot needs duct tape removed. Duct tape is not a smooth and easliy cleanable surface. b)Inside microwave needed to be cleaned. COS c)Inside ice machine needed to be cleaned. COS d)Prep table lower shelf needed to be cleaned. COS				
	EHF24	H10DAY	THERMOMETERS		4/13/2015		
			Thermometer in prep table cooler needs to be replaced.				

**Food Establishment Public Inspection Report**

From 4/9/15 thru 4/15/15

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**ESTABLISHMENT****STORYLAND PRESCHOOL**

5001 HILLSIDE RD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFD28	EHF02	IN	COLD HOLDING		4/13/2015	4	HL1B
			A)Cooler holding at 40 degrees.				
	EHF10	COS	SOUND CONDITION		4/13/2015		
			A)Dented cans found.				

**SUNDOWN LANE ELEMENTARY**

4715 SUNDOWN LN

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFR246	EHF28	COS	ALL OTHER VIOLATIONS		4/15/2015	0	HL1B
			Can opener blade is dull. Metal shavings present. Replace blade. b)Dust tops of tall equipment.				

**Food Establishment Public Inspection Report**

From 4/9/15 thru 4/15/15

**ESTABLISHMENT****SUZYS INTERNATIONAL MARKET****3318 S GEORGIA ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2108	EHF28	H10DAY	ALL OTHER VIOLATIONS		4/10/2015	10	HL1B
			Clean food storage shelves, floor in entire estab., handsink in back. Employee food must be stored separate & label area in reachin coolers & freezer. Fd items stored on floor. Dish detergent used for handwashing in employee restroom. No sanitizer.				
	EHF09	COS	APPROVED SOURCE/LABELING		4/10/2015		
			Labels needed for all foods packaged in fd estab. Need to include common name, ingredients, quantity & address of place of business where product is packaged by 4/20/15. Repeat. Employee goat meat in reach-in freezer from an unapproved source.				
	EHF16	H10DAY	HAND WASH FACILITIES ADEQUATE		4/10/2015		
			Hand sink in back needs to be repaired so water is running under pressure. Hot and cold water need to be available at all hand sinks. Must be repaired by 04/20/15.				

## Food Establishment Public Inspection Report

From 4/9/15 thru 4/15/15

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### ESTABLISHMENT

**SWEET CREATIONS  
2618 WOLFLIN AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF562	EHF17	COS	HAND WASH WITH SOAP/TOWELS		4/9/2015	16	HL1B
			a)Disposable towels needed at hand sink in back. b)Disposable towels needed at hand sink in employee restroom. Disposable towels need to be supplied at hand sinks at all times.				
	EHF20	COS	TOXIC ITEMS		4/9/2015		
			Only medicine necessary to the health of employees are allowed in food establishment. These medicines must be labeled and kept in a separate area away from food prep areas.				
	EHF22	H45 DAY	MANAGER KNOWLEDGE/CERTIFIED		4/9/2015		
			The food manager card for this establishment expired on 10-12-2014. A food manager must be obtained by 05-18-2015 or a \$50 reinspection fee will be charged.				
	EHF09	H10DAY	APPROVED SOURCE/LABELING		4/9/2015		
			Labels are needed for display candies and nut mixes. Label need to include a common name and a list of ingredients.				
	EHF25	H10DAY	FOOD CONTACT SURFACES		4/9/2015		
			Clean: a)Mixers b)All food storage shelves in establishment c)Inside microwave d)Stove e)Food prep table in front f)Food prep table in back g)Under food prep table in back.				

**Food Establishment Public Inspection Report**

**From 4/9/15 thru 4/15/15**

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**ESTABLISHMENT**

**SWEET CREATIONS**

HF562	EHF28	H10DAY	ALL OTHER VIOLATIONS	4/9/2015	16	HL1B
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a)Cover flour. b)Label bulk food c)Clean filters to venthood d)Clean air vent e)Clean floor in back food prep  
 f)Remove and organize any unnecessary items in food prep areas g)Handsink in restroom needs to be repaired so water is not leaking from top.

**TACO BELL #28924  
 3309 S WASHINGTON ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2343	EHF28	H90 DAY	ALL OTHER VIOLATIONS		4/10/2015	0	HL1B

Floor tiles in dining room need to be replaced.

**Food Establishment Public Inspection Report**

From 4/9/15 thru 4/15/15

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**ESTABLISHMENT**

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**TACOS GARCIA  
2200 E AMARILLO BLVD**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>
HF210	EHF09	COS	APPROVED SOURCE/LABELING		4/9/2015	9	HL1B
			Ready to eat food throughout the restaurant needed to be date marked.				
	EHF03	COS	HOT HOLDING		4/9/2015		
			Breakfast sausage found at 97F. All ready to eat potentially hazardous food must be at or below 41F or at or above 135F.				

**Food Establishment Public Inspection Report**

From 4/9/15 thru 4/15/15

**ESTABLISHMENT****TAQUERIA RIVERA  
2602 SE 3RD AVE**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>
HF1143	EHF24	COS	THERMOMETERS		4/14/2015	3	HL1B
			Thermometer needed in reach in cooler.				
	EHF28	IN	ALL OTHER VIOLATIONS		4/14/2015		
			All unnecessary items were removed from establishment. Kitchen was well organized.				

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

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>
HF2190	EHF23	IN	SEWAGE/WASTEWATER		4/10/2015	0	HFOL
			Corrected from previous inspection.				

**Food Establishment Public Inspection Report**

From 4/9/15 thru 4/15/15

**ESTABLISHMENT****TOOT N TOTUM #20  
3310 WIMBERLY RD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF932	EHF25	IN	FOOD CONTACT SURFACES Corrected.		4/10/2015	0	HFOL

**TOOT N TOTUM #52  
6698 RIVER RD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF649	EHF25	COS	FOOD CONTACT SURFACES Soda machine needed to be cleaned around nozzles.		4/9/2015	3	HL1B
	EHF28	COS	ALL OTHER VIOLATIONS Ceiling around fans in walkin beer cooler needed to be cleaned.		4/9/2015		

## Food Establishment Public Inspection Report

From 4/9/15 thru 4/15/15

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### ESTABLISHMENT

**TOOT N TOTUM #55**

**5901 BELL ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF450	EHF19	IN	RODENTS/ANIMALS/OPENINGS	Corrected.	4/13/2015	0	HFOL

**TOOT N TOTUM #64**

**2621 S OSAGE ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF415	EHF03	IN	HOT HOLDING	Hot dogs holding at 157F. In compliance.	4/15/2015	0	HL1B

**Food Establishment Public Inspection Report**

From 4/9/15 thru 4/15/15

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**ESTABLISHMENT****TOOT N TOTUM #88  
2441 S WESTERN ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF766	EHF28	IN	ALL OTHER VIOLATIONS		4/15/2015	0	HL1B
			Two corrections from last inspection.				

**TORTILLERIA LUPITA  
4013 SE 10TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFRM692					4/10/2015	0	H PREOPEN

## Food Establishment Public Inspection Report

From 4/9/15 thru 4/15/15

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**ESTABLISHMENT**

**TRIS MARKET PLACE  
3505 NE 24TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1303	EHF28	H10DAY	ALL OTHER VIOLATIONS		4/10/2015	7	HFOL
			a)Test strips need to be available at all sanitizing stations. b)Blower covers in walk in coolers need to be cleaned. c)4 corrections from last inspection.				
	EHF25	IN	FOOD CONTACT SURFACES		4/10/2015		
			5 corrections from last inspection.				
	EHF10	H90 DAY	SOUND CONDITION		4/10/2015		
			a)Dented cans need to be removed from shelves. 1 correction from last inspection.				
	EHF13	IN	HACCP PLAN/TIME		4/10/2015		
			1 correction from last inspection.				
	EHF15	H10DAY	EQUIPMENT ADEQUATE		4/10/2015		
			Open reach in cooler storing juice and creamer holding at 60F degrees. Must be 41F degrees or below. If not repaired by 4/20/15, a \$50 reinspection fee will be charged. 4 corrections from last inspection.				

**Food Establishment Public Inspection Report**

From 4/9/15 thru 4/15/15

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**ESTABLISHMENT****TRIS MARKET PLACE**

HF1303	EHF20	IN	TOXIC ITEMS	4/10/2015	7	HFOL
			1 correction from last inspection.			
	EHF16	IN	HAND WASH FACILITIES ADEQUATE	4/10/2015		
			1 correction from last inspection.			
	EHF23	IN	SEWAGE/WASTEWATER	4/10/2015		
			1 correction from last inspection.			

## Food Establishment Public Inspection Report

From 4/9/15 thru 4/15/15

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### ESTABLISHMENT

**TX CHICKEN WOK  
2406 PARAMOUNT BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1461	EHF21	COS	MANUAL WARE WASHING		4/15/2015	9	HL1B
			Dish machine sanitizing below 50PPM at time of inspection. Sanitizer was primed.				
	EHF25	COS	FOOD CONTACT SURFACES		4/15/2015		
			a)Clean gaskets to reach-in cooler. b)Tea nozzle spicket. c)Bottom of reach-in cooler. d)Keep scoop handles out of food. e)Knives stored uncleaned.				
	EHF28	H90 DAY	ALL OTHER VIOLATIONS		4/15/2015		
			a)Drying racks need to be repainted or replaced by next inspection. b)Onions stored on floor of dry storage. c)Microwave rack needs to be cleaned. d)Clean lids of bulk containers. e)Clean floors. d)Replace wok vents. e)Replace lights in back storage.				
	EHF18	COS	INSECT CONTAMINATION		4/15/2015		
			Dead insects found in floor of dry storage. Clean and sanitize area.				

**Food Establishment Public Inspection Report**

From 4/9/15 thru 4/15/15

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**ESTABLISHMENT****VVS CANTEEN  
5000 N FM 1912**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF317	EHF21	IN	MANUAL WARE WASHING		4/13/2015	0	HFOL	
			Test strips have been obtained. b)Dishes found drying on drying rack shelf now.					
	EHF15	IN	EQUIPMENT ADEQUATE		4/13/2015			
			Walk in cooler repaired. Holding at 35°F. b)Hot hold cabinets have been removed until repaired. Fix by 7/13/15.					

**Food Establishment Public Inspection Report**

From 4/9/15 thru 4/15/15

**ESTABLISHMENT****W T ATHLETICS  
3301 4TH AVE**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>
HFC112	EHF21	COS	MANUAL WARE WASHING		4/14/2015	3	HL1B
			Sanitizer needed in concession stand. COS				
	EHF28	H90 DAY	ALL OTHER VIOLATIONS		4/14/2015		
			Serving window needs either air curtain or screen added to window to prevent insect contamination. Must be added by next inspection.				

**WATER STILL  
4502 BELL ST**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>
HF558					4/9/2015	0	HL1B

## Food Establishment Public Inspection Report

From 4/9/15 thru 4/15/15

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**ESTABLISHMENT**

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

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF65	EHF28	COS	ALL OTHER VIOLATIONS		4/14/2015	3	HFOL
			Kitchen floor not clean. Floor grout is too deep & needs regouted. Water heater exhaust pipe opening is too big. Seal. Water filters aren't dated. Food mgr card not posted. Inspection not posted. Current inspections must be posted in conspicuous place.				
	EHF25	COS	FOOD CONTACT SURFACES		4/14/2015		
			Dish shelves are dirty, peeling and rusted. Repair or replace. Repeat.**				

## Food Establishment Public Inspection Report

From 4/9/15 thru 4/15/15

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### ESTABLISHMENT

**WENDYS #4107**  
**4206 W INTERSTATE 40**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1233	EHF25	H10DAY	FOOD CONTACT SURFACES		4/14/2015	3	HL1B
			Dish shelves are not easily cleanable. Rust and peeling coatings on dish shelves. Repair or replace all shelves in dish area. Repeat **				
	EHF28	H10DAY	ALL OTHER VIOLATIONS		4/14/2015		
			Kitchen floor is not clean. All foods must be removed from floor during cleaning.Repeat.b)Floor grout is too deep. Floor is not smooth and easily cleanable.Repeat c)Water heater exhaust pipe opening is too large and exposing kitchen to attic dust. Repeat				

**Food Establishment Public Inspection Report**

From 4/9/15 thru 4/15/15

**ESTABLISHMENT****WENDYS OLD FASHION BURGER 4106**

5638 W AMARILLO BLVD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF1181	EHF15	H10DAY	EQUIPMENT ADEQUATE		4/9/2015	6	HL1B	
			Reach in for sandwich line was at 60 degrees, must maintain 41 or below. Product was iced down.					
	EHF02	COS	COLD HOLDING		4/9/2015			
			Vanilla side of shake machine was at 44 degrees, should maintain 41 or below.					

**YELLOW CITY STREET FOOD**

909 S MADISON ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF2380	EHF28	IN	ALL OTHER VIOLATIONS		4/15/2015	0	HFOL	
			Corrected from previous inspection.					

**Food Establishment Public Inspection Report**

**From 4/9/15 thru 4/15/15**

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**ESTABLISHMENT**

**YOUTH CNTR OF THE HIGH PLAINS**

**9300 S GEORGIA ST**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>
HF400					4/15/2015	0	HL1B