

**Food Establishment Public Inspection Report**

From 11/12/15 thru 11/18/15

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**ESTABLISHMENT**

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**ADVANTAGE SALES & MARKETING****8952 WESTGATE PKWY WEST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2759	EHFN21	H10DAY	CERTIFIED FOOD MANAGER Food manager needed.		11/12/2015	0	H PREOPEN

**AMARILLO COLLEGE CHILD DEV LAB****6222 SW 9TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFD48					11/17/2015	0	HL1B

**Food Establishment Public Inspection Report****From 11/12/15 thru 11/18/15****ESTABLISHMENT****APPLEBEES NEIGHBORHOOD GRILL****2810 S SONCY 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>
HF2335	EHFN39	H 3 DAYS	PROPER USE OF UTENSILS		11/12/2015	13	HL1B
			Wetstacking was found. Dishes must be completely air dried before being stacked.				
	EHFN35	H 3 DAYS	PERSONAL CLEANLINESS / EATING		11/12/2015		
			All employees working with or around food prep must wear hat or hair net at all times.				
	EHFN02	COS	PROPER COLD HOLDING TEMP.		11/12/2015		
			Cooked chicken was holding at 54F. Sliced tomatoes were holding at 45-47F. Must be 41 or below at all times.				
	EHFN10	H 3 DAYS	FOOD CONTACT SURFACES SANITIZE		11/12/2015		
			A)Sanitizer was empty in dish machine.COS B)Shelves in walk-in thawing cooler needs to be cleaned. C)Shelves and bottoms of reach-in make table needs to be cleaned. D)Shelves and gaskets of stand up cooler/freezer need to be cleaned.				
	EHFN21	H 3 DAYS	CERTIFIED FOOD MANAGER		11/12/2015		
			Food manager card is expired and the cardholder no longer works at establishment.				

**Food Establishment Public Inspection Report****From 11/12/15 thru 11/18/15**

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**ESTABLISHMENT**

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**APPLEBEES NEIGHBORHOOD GRILL**

HF2335	EHFN29	COS	ACCURATE THERMOMETERS PROVIDED	11/12/2015	13	HL1B
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A)Test strips for the dishmachine were in office. Test strips must be in proximity to be readily used.  
B)Thermometers must be easily seen and put in the warmest part of the unit.

	EHFN46	COS	SERVICE SINK PROVIDED	11/12/2015		
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English and Spanish handwashing signs needed in Mens restroom. Spanish handwashing sign needed in Womens restroom.

## Food Establishment Public Inspection Report

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**ESTABLISHMENT**

**ARDEN ROAD ELEMENTARY  
6801 LEARNING TREE AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF412	EHFN32	H10DAY	FOOD CONTACT SURFACE CONSTRUCT		11/16/2015	4	HFOL
			A)Walk-in shelving must be replaced by end of year. Shelving is no longer smooth, easily cleanable. B)Wooden pallets used for food storage must either be sealed or replaced within 10 days. (REPEAT 2X)				
	EHFN43	H10DAY	ADEQUATE VENTILATION AND LIGHT		11/16/2015		
			A)Lighting in the walk-in cooler and freezer must be at least 10 foot candles within 10 days. Lighting is currently 0-2 food candles. 228.177(1). (REPEAT 2X)				
	EHFN45	H180 DAY	PHYSICAL FACILITIES INSTALLED		11/16/2015		
			A)Ceiling in food preparation area and bathroom must be smooth, durable, easily cleanable and non-absorbant by start of next school year.				

**Food Establishment Public Inspection Report****From 11/12/15 thru 11/18/15****ESTABLISHMENT****BAKER BROS AMERICAN DELI****1901 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>
HF2244	EHFN21	IN	CERTIFIED FOOD MANAGER		11/18/2015	0	HFOL
Establishment has obtained a Certified Food Manager via City of Amarillo.							

**BOWIE 6TH GRADE CAMPUS****2901 TEE ANCHOR 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>
HF2702	EHFN10	IN	FOOD CONTACT SURFACES SANITIZE		11/18/2015	0	HFOL
Sanitizer dispenser repaired. In compliance.							

**Food Establishment Public Inspection Report****From 11/12/15 thru 11/18/15****ESTABLISHMENT****BRADYS DAIRY QUEEN  
1900 S WASHINGTON 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>
HF146	EHFN02	COS	PROPER COLD HOLDING TEMP.		11/13/2015	21	HL1B
			Tomatoes were held at 50F. Tomatoes must remain at, or below,41F.				
	EHFN09	COS	FOOD SEPARATION AND PROTECTION		11/13/2015		
			Taco shells were stored above trash can. Ready to eat food need to be stored in a clean and protected area.				
	EHFN18	COS	PROPER IDENTIFY TOXIC SUBSTANC		11/13/2015		
			A)Toxic chemical bottles were stored on food shelves. B)Chemical containers were stored adjacent to ice buckets. Toxic materials must be stored properly.				
	EHFN31	H90 DAY	HANDWASHING FACILITY ADEQUATE		11/13/2015		
			A)Employees handwashing sink needed a handwashing sign. B)Handwashing sink was not immediately accessible in the front prep area.				
	EHFN32	H10DAY	FOOD CONTACT SURFACE CONSTRUCT		11/13/2015		
			A)Can opener was dirty. B)Shelves in walk-in freezer were dirty. All shelves need to be cleaned.				

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### ESTABLISHMENT

#### BRADYS DAIRY QUEEN

HF146	EHFN37	H90 DAY	ENVIRONMENTAL CONTAMINATION	11/13/2015	21	HL1B
			A)Condensation leak in the walk-in cooler. Green liquid was dripping. B)Ice scoop for ice machine need to be resurfaced or replaced. Ice must be protected from physical contamination.			
	EHFN43	H90 DAY	ADEQUATE VENTILATION AND LIGHT	11/13/2015		
			A)Light was insufficient in walking-in cooler. B)Light shield is needed in dry storage.			
	EHFN45	H90 DAY	PHYSICAL FACILITIES INSTALLED	11/13/2015		
			Holes in walls and ceiling of walk-in cooler. Walls and ceiling must be smooth, non-absorbent, and easily cleanable.			
	EHFN10	COS	FOOD CONTACT SURFACES SANITIZE	11/13/2015		
			A)Clean knives were stored on a dirty surface. Clean knives must be stored on a clean surface. B)Ice machine was dirty and infected with mold. C)Ice buckets were stored on a dirty surface. Ice buckets must be protected from environmental contamination.			
	EHFN39	H90 DAY	PROPER USE OF UTENSILS	11/13/2015		
			A)Dirty pans were stored with clean pans. B)Scoop handle was touching ready to eat food. Scoop handles must not touch ready to eat food.			
	EHFN42	H90 DAY	NON-FOOD CONTACT SURFACES	11/13/2015		
			A)Hood was dirty. Hood must be clean to sight and touch. B)Employees food must be labeled and separated in a designated area.			

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**ESTABLISHMENT****BRADYS DAIRY QUEEN****BURGER KING #952  
1800 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>
HF413	EHFN19	IN	APPROVED WATER SOURCE		11/18/2015	0	HFOL
			Corrected from previous inspection.				

**Food Establishment Public Inspection Report****From 11/12/15 thru 11/18/15**

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**ESTABLISHMENT****CATTLEMANS CLUB  
3803 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>
HF277	EHFN10	COS	FOOD CONTACT SURFACES SANITIZE		11/13/2015	5	HL1B
			Ice scoop found stored with liquor bottles. Must be stored on a smooth, easily cleanable surface.				
	EHFN31	COS	HANDWASHING FACILITY ADEQUATE		11/13/2015		
			Paper towels needed at handsink.				

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**ESTABLISHMENT**

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**CHEDDARS CASUAL CAFE  
3901 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>
HF1697	EHFN32	H10DAY	FOOD CONTACT SURFACE CONSTRUCT		11/18/2015	5	HL1B
			Broken plastic front edge to two coolers.				
	EHFN10	H10DAY	FOOD CONTACT SURFACES SANITIZE		11/18/2015		
			Splatter on bottom of shelf above hot hold. b)Splatter on bottom of shelf at bar.c)Ice scoop chipped.d)Food on cleaned pan.e)Ice bucket not clean.				

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### ESTABLISHMENT

**CRACKER BARREL #210  
2323 E INTERSTATE 40**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF891	EHFN09	H 3 DAYS	FOOD SEPARATION AND PROTECTION		11/13/2015	20	HL1B
			Ready to eat food was not covered. Ready to eat food must be covered and protected.				
	EHFN10	H 3 DAYS	FOOD CONTACT SURFACES SANITIZE		11/13/2015		
			A) Dirty plates, pans, and utensils. Food contact surfaces need to be clean to sight and touch. B) Shelves in reach in cooler and reach in freezer were dirty. All shelves need to be cleaned. C) Reach in freezer was dirty.				
	EHFN18	H 3 DAYS	PROPER IDENTIFY TOXIC SUBSTANC		11/13/2015		
			Sanitizer concentration was above 200ppm. The concentration of chlorine-based sanitizer must be 100ppm or less.				
	EHFN06	H 3 DAYS	TIME AS PUBLIC HEALTH CONTROL		11/13/2015		
			Time controlled for safety food must be discarded according to HACCP plan.				
	EHFN31	H10DAY	HANDWASHING FACILITY ADEQUATE		11/13/2015		
			Handwashing sink was used for purposes other than hand washing. Handwashing sink must be accessible at all times.				

**Food Establishment Public Inspection Report****From 11/12/15 thru 11/18/15****ESTABLISHMENT****CRACKER BARREL #210**

HF891	EHFN36	H10DAY	WIPING CLOTHS PROPERLY USED	11/13/2015	20	HL1B
			Wiping cloths were not in the proper sanitizer bucket. Wiping cloths must be properly used and stored.			
	EHFN39	H90 DAY	PROPER USE OF UTENSILS	11/13/2015		
			A) Utensil bin was dirty. Utensil bins must be clean at all times. B) Ice machine must be kept in adequate and sanitary condition. C) Pans and bowls stacked wet. Utensils, pans, and dishes must be air dried before stacking.			
	EHFN42	H90 DAY	NON-FOOD CONTACT SURFACES	11/13/2015		
			Air vents dirty. Air vents need to be cleaned.			
	EHFN44	H90 DAY	GARBAGE AND REFUSE DISPOSAL	11/13/2015		
			Garbage must be place in a designated area away from food and equipment. Garbage must not create a public health hazard.			
	EHFN47	H90 DAY	OTHER VIOLATIONS	11/13/2015		
			Air filter was expired. Air filter needs to be replaced.			
	EHFN45	H90 DAY	PHYSICAL FACILITIES INSTALLED	11/13/2015		
			Attic and ceiling must have no holes or perforations.			

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**ESTABLISHMENT**

**CRACKER BARREL #210**

**CRYSTAL PISTOL  
907 E AMARILLO BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2184	EHFN21	H45 DAY	CERTIFIED FOOD MANAGER		11/13/2015	8	HL1B
			Certified Food Manager needed within 45 days, no later than 1/2/16.				
	EHFN33	H180 DAY	WAREWASHING FACILITY INSTALLED		11/13/2015		
			Three compartment sink needed. Must be NSF certified or equivalent. Complete by 5-13-16.				
	EHFN45	H180 DAY	PHYSICAL FACILITIES INSTALLED		11/13/2015		
			Flooring behind bar needs to be replaced or repaired. Must be smooth and easily cleanable. Complete by 5-13-16.				
	EHFN10	COS	FOOD CONTACT SURFACES SANITIZE		11/13/2015		
			a)Ice scoop must be stored on a smooth, easily cleanable surface. b)Reachin beer cooler needs to be cleaned out.				

**Food Establishment Public Inspection Report****From 11/12/15 thru 11/18/15****ESTABLISHMENT****DENNYS #8557  
9601 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>
HF1966	EHFN18	H 3 DAYS	PROPER IDENTIFY TOXIC SUBSTANC		11/18/2015	6	HFOL
			A) Dishwashing machine is dispensing sanitizer at a concentration above 200ppm. Sanitizer concentration needs to be at 50ppm. B) Chemical bottle stored above ready to eat food. Toxic chemicals must be properly stored.				
	EHFN19	IN	APPROVED WATER SOURCE		11/18/2015		
			A) Air gap was corrected by the front service area. B) Air gap is needed under the tricompartment sink and dishwashing machine. 90 days.				
	EHFN28	IN	PROPER DATE MARKING		11/18/2015		
			TCS food was properly labeled according to HACCP plan.				

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**ESTABLISHMENT**

**EL TORITO BAR  
1111 SE 10TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2735	EHFN45	H10DAY	PHYSICAL FACILITIES INSTALLED		11/16/2015	0	H PREOPEN
			a)Floor in bar area needs to be repaired. b)Repair all holes in walls.				
	EHFN19	H10DAY	APPROVED WATER SOURCE		11/16/2015		
			Mopsink needs a backflow preventer.				
	EHFN33	H10DAY	WAREWASHING FACILITY INSTALLED		11/16/2015		
			Drain board/ wire rack is needed above 3 compartment sink.				
	EHFN10	H10DAY	FOOD CONTACT SURFACES SANITIZE		11/16/2015		
			Sanitizer and test strips needed.				
	EHFN34	H10DAY	NO EVIDENCE OF INSECT CONTAMIN		11/16/2015		
			Front entrance door needs to be resealed.				

**Food Establishment Public Inspection Report****From 11/12/15 thru 11/18/15**

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**ESTABLISHMENT**

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**EL TORITO BAR**

HF2735	EHFN31	H10DAY	HANDWASHING FACILITY ADEQUATE	11/16/2015	0	H PREOPEN
			a.Handsink is needed in bar area. b.Soap and paper towels needed at all handsinks.			
	EHFN46	H10DAY	SERVICE SINK PROVIDED	11/16/2015		
			a)Womens restroom needs lids on trashcans. b)Mens restroom needs a door with a self closing door hinge.			
	EHFN47	H10DAY	OTHER VIOLATIONS	11/16/2015		
			Handwashing sign needed in restroom.			

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### ESTABLISHMENT

#### FELDMANS WRONG WAY DINER

2100 N 2ND AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFCK52	EHFN18	COS	PROPER IDENTIFY TOXIC SUBSTANC		11/14/2015	4	HL1B
			A) Sanitizer found well over 400ppm quat.				
	EHFN36	COS	WIPING CLOTHS PROPERLY USED		11/14/2015		
			A) Sanitizer buckets must be stored off the ground.				

#### GOLDEN CORRAL #533

7220 W INTERSTATE 40

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1378	EHFN45	H90 DAY	PHYSICAL FACILITIES INSTALLED		11/13/2015	1	HL1B
			Floor to dishwash room is worn and not easily cleanable. Resurface floor. b)Fix ceiling panels in meat room. c)Repair floor at desert area.				

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### ESTABLISHMENT

**GRANDMAS BURRITOS  
7012 S WESTERN ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1361	EHFN10	COS	FOOD CONTACT SURFACES SANITIZE		11/18/2015	10	HL1B
			A) Bleach wipe down solution found at 0ppm, must be 100ppm for wipe down.				
	EHFN45	H10DAY	PHYSICAL FACILITIES INSTALLED		11/18/2015		
			A) Wall under AC unit has extensive water damage. Wall must be repaired to be smooth, durable, easily cleanable within 10 days. B) Ceiling in kitchen, over service area, drink area and back cooler area must be non-absorbent (vinyl coated within 90 days.)				
	EHFN18	COS	PROPER IDENTIFY TOXIC SUBSTANC		11/18/2015		
			A) Chemicals stored above food contact surfaces. B) Chemical bottles not properly identified. C). Employee medicines cannot be stored with single service articles.				
	EHFN47	H10DAY	OTHER VIOLATIONS		11/18/2015		
			A) All fire extinguishers and vent hood inspections must be up to date within to days. B) All home refrigeration units must be replaced with NSF certified or equivalant commercial units within 180 days.				
	EHFN21	COS	CERTIFIED FOOD MANAGER		11/18/2015		
			A) Priority violation documented because of not showing knowledge in proper sanitizing strength.				

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**ESTABLISHMENT**

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## Food Establishment Public Inspection Report

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### ESTABLISHMENT

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

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2396	EHFN09	COS	FOOD SEPARATION AND PROTECTION		11/12/2015	12	HL1B
			Employee foods stored not labeled next to customer foods.b)Coffee filters stored not covered.c)Food marked refrigerate after open found not refrigerated.d)Sugar scoop with no handle.e)Water standing in bottom of reach in cooler.				
	EHFN12	H30 DAY	MANAGEMENT, EMPLOYEE KNOWLEDGE		11/12/2015		
			Food manager must be a person who works in the kitchen with foods daily. The housekeeping manager is not working in kitchen daily.				
	EHFN18	COS	PROPER IDENTIFY TOXIC SUBSTANC		11/12/2015		
			Container sanitizer stored on food counter.				
	EHFN29	COS	ACCURATE THERMOMETERS PROVIDED		11/12/2015		
			No thermometer in 2 cold hold units. Required to be in warmest part of the unit in an easy to locate area.				
	EHFN45	H30 DAY	PHYSICAL FACILITIES INSTALLED		11/12/2015		
			Refrigerator is not commercial grade.Residential refrigerators are not allowed.				

**Food Establishment Public Inspection Report**

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**ESTABLISHMENT**

**HOFFBRAU STEAKS  
7203 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>
HF915	EHFN45	H90 DAY	PHYSICAL FACILITIES INSTALLED Replace all kickplates on coolers.		11/12/2015	1	HFOL

**Food Establishment Public Inspection Report****From 11/12/15 thru 11/18/15****ESTABLISHMENT****HOME PLATE DINER INC****5600 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>
HF333	EHFN09	H10DAY	FOOD SEPARATION AND PROTECTION		11/12/2015	12	HL1B
			Reach in gaskets not clean.b)Food on slicer.c)Blade to mixer not cleaned and sanitized properly.d)Potatoe cases stored on floor.e)Hole in top of ice machine.f)Heat lamps not clean.				
	EHFN10	H10DAY	FOOD CONTACT SURFACES SANITIZE		11/12/2015		
			Slicer stored with food particles. b)Mixer blade not cleaned properly.				
	EHFN18	H10DAY	PROPER IDENTIFY TOXIC SUBSTANC		11/12/2015		
			Chemical containers not labeled.				
	EHFN42	H10DAY	NON-FOOD CONTACT SURFACES		11/12/2015		
			Walls and ceiling panels not clean in areas of kitchen.Must be clean to sight and touch.b)Gap at top of ice machine. Seal gaps. b)Chest freezer lid is broken. replace unit with commercial unit.c)				
	EHFN45	H10DAY	PHYSICAL FACILITIES INSTALLED		11/12/2015		
			Air vents and ducts need to be cleaned.b)Paint exhaust vents.				

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**ESTABLISHMENT**

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**HOME PLATE DINER INC**

HF333	EHFN34	COS	NO EVIDENCE OF INSECT CONTAMIN		11/12/2015	12	HL1B
Back door open when not in use.							

**HOOTS PUB  
2424 HOBBS 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>
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HF2745	EHFN21	H10DAY	CERTIFIED FOOD MANAGER		11/18/2015	1	HFOL
Corrected from pre-open.							

	EHFN47	H10DAY	OTHER VIOLATIONS		11/18/2015		
Ceiling tiles where ice machine is located need to be smooth & easily cleanable. Door sweeps are needed for exterior doors. Self-closer needed for doors to restrooms for employees and office. Tiles need to be repaired. One correction from last inspection							

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**ESTABLISHMENT**

**J R ASIAN MARKET  
2730 S GRAND ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2700	EHFN45	IN	PHYSICAL FACILITIES INSTALLED Roof leaks repaired.		11/17/2015	0	HFOL
	EHFN47	IN	OTHER VIOLATIONS Household coolers replaced with commercial unit. In compliance.		11/17/2015		

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**ESTABLISHMENT**

**JUDYS PLACE  
2700 S GRAND ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF836	EHFN34	H90 DAY	NO EVIDENCE OF INSECT CONTAMIN		11/17/2015	9	HL1B
			Back door needs a self closing door hinge.				
	EHFN31	COS	HANDWASHING FACILITY ADEQUATE		11/17/2015		
			Ice found in handsink. Handsink is for handwashing only.				
	EHFN10	COS	FOOD CONTACT SURFACES SANITIZE		11/17/2015		
			a)Inside of ice machine needed to be cleaned. b)Wire rack below fryer needed to be cleaned. c)Remove duct tape from front counter top.				
	EHFN47	IN	OTHER VIOLATIONS		11/17/2015		
			Household cooler replaced with a commercial unit. In compliance.				
	EHFN02	COS	PROPER COLD HOLDING TEMP.		11/17/2015		
			Sliced tomatoes holding at 45F. Must be 41F or below. Ice was added to container.				

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**ESTABLISHMENT****KIDS CAFE KITCHEN  
2199 SE 8TH 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>	
HF2590	EHFN10	COS	FOOD CONTACT SURFACES SANITIZE		11/18/2015	3	HL1B	
			Remove date marking stickers completely from pans when washing.					

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### ESTABLISHMENT

#### KING & I RESTAURANT

2300 BELL ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1890	EHFN42	H10DAY	NON-FOOD CONTACT SURFACES		11/18/2015	4	HFOL
			Walls and floor not clean in kitchen.				
	EHFN45	H10DAY	PHYSICAL FACILITIES INSTALLED		11/18/2015		
			Coving needed at base of walk in cooler. b)Remove tape from prep sink.				
	EHFN32	H10DAY	FOOD CONTACT SURFACE CONSTRUCT		11/18/2015		
			Door between kitchen and wait staff area is not easily cleanable. b)All refrigeration must be NSF or equivalent. c)Wall at food prep is peeling paint. Walls must be smooth non porous and easy to clean.				
	EHFN33	H10DAY	WAREWASHING FACILITY INSTALLED		11/18/2015		
			Wall at warewash sink is deteriorated. Wall must be smooth non porous and easy to clean. FRP board will work.				

## Food Establishment Public Inspection Report

From 11/12/15 thru 11/18/15

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### ESTABLISHMENT

**LABELLA PIZZA  
7230 HILLSIDE RD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
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HF2680	EHFN45	H10DAY	PHYSICAL FACILITIES INSTALLED		11/18/2015	1	HFOL
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Back door not repaired. Final notice. Repairs must be made by November 28, 2015 to avoid reinspection fee. Check with Building Safety Department on permit for working on bldg.

**LAWNDALE ELEMENTARY  
2215 S BIVINS ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
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HF651	EHFN45	H180 DAY	PHYSICAL FACILITIES INSTALLED		11/18/2015	1	HL1B
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a)Ceiling tiles in kitchen are accoustic and need to be replaced with smooth ceiling tiles. b)Sneeze shield is needed on self service line to protect food from contamination.

**Food Establishment Public Inspection Report****From 11/12/15 thru 11/18/15****ESTABLISHMENT****PALACE COFFEE CO  
817 S POLK 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>
HF2513	EHFN45	COS	PHYSICAL FACILITIES INSTALLED		11/18/2015	5	HFOL
			Air intake at kitchen door dusty. Second notice.				
	EHFN35	COS	PERSONAL CLEANLINESS / EATING		11/18/2015		
			Employee drinking from cup with no lid or straw in food prep area.				
	EHFN18	COS	PROPER IDENTIFY TOXIC SUBSTANC		11/18/2015		
			Chemical bottles stored with foods. Second notice this violation. Future violations will result in a \$50 reinspection fee. b)Chemical bottle stored with no label. Chemicals must always be labeled to prevent misuse or accidental ingestion.				

## Food Establishment Public Inspection Report

From 11/12/15 thru 11/18/15

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**ESTABLISHMENT**

**PALO DURO HIGH COMMERCIAL LAB**

**1400 N GRANT ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1115	EHFN10	COS	FOOD CONTACT SURFACES SANITIZE		11/18/2015	5	HL1B
			Utensil storage containers need to be cleaned.				
	EHFN22	IN	AUTHORIZED FOOD HANDLER		11/18/2015		
			Beginning September 1, 2016 all food workers will be required to have a Food Handler Certification. It will be the responsibility of each individual to obtain and the manager to keep copies.				
	EHFN21	H45 DAY	CERTIFIED FOOD MANAGER		11/18/2015		
			A certified food manager certification must be obtained within 45 days.				

**Food Establishment Public Inspection Report****From 11/12/15 thru 11/18/15**

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**ESTABLISHMENT****PILOT TRAVEL CENTER #723****9601 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>
HF1971	EHFN03	IN	PROPER HOT HOLDING TEMP. Meatloaf was holding at 150F. It is on a 4hr rotation with logged times and temps.		11/18/2015	2	HINVEST
	EHFN21	H 3 DAYS	CERTIFIED FOOD MANAGER Food manager card needed.		11/18/2015		

**Food Establishment Public Inspection Report****From 11/12/15 thru 11/18/15****ESTABLISHMENT****RIVER ROAD HIGH SCHOOL****101 W MOBLEY 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>
HFP29	EHFN10	COS	FOOD CONTACT SURFACES SANITIZE Ice maker needed to be cleaned out.		11/18/2015	3	HL1B
	EHFN22	IN	AUTHORIZED FOOD HANDLER Beginning September 1, 2016 all kitchen employees handling food items will be required to obtain a Food Handler Certification from an accredited program.		11/18/2015		

**ROCK CAFE THE  
3001 SE 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>
HF2622	EHFN21	H10DAY	CERTIFIED FOOD MANAGER City of Amarillo issued food manager card needed. Must obtain within 10 days.		11/17/2015	2	HFOL

**Food Establishment Public Inspection Report****From 11/12/15 thru 11/18/15****ESTABLISHMENT****ROLLING HILLS ELEMENTARY****2800 W CHERRY 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>
HFP8	EHFN45	H90 DAY	PHYSICAL FACILITIES INSTALLED		11/16/2015	2	HL1B
			A. Flooring in kitchen and warewashing area needs to be smooth and easily cleanable. All cracks need to be repaired. B. Backsplash in warewashing area needs to be smooth, easily cleanable, non-porous material.				
	EHFN42	COS	NON-FOOD CONTACT SURFACES		11/16/2015		
			Fan in warewashing area needs to be cleaned.				
	EHFN22	IN	AUTHORIZED FOOD HANDLER		11/16/2015		
			All kitchen staff must be certified food handlers no later than 9-1-2016.				

## Food Establishment Public Inspection Report

From 11/12/15 thru 11/18/15

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**ESTABLISHMENT**

**RUBY TEQUILAS  
3616 S SONCY RD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2402	EHFN10	H10DAY	FOOD CONTACT SURFACES SANITIZE		11/17/2015	6	HM3
			All food contact surfaces, including all dishes and counters in the kitchen must be cleaned and sanitized prior to opening.				
	EHFN45	H10DAY	PHYSICAL FACILITIES INSTALLED		11/17/2015		
			All walls, ceilings and floors must be cleaned prior to opening.				
	EHFN47	H10DAY	OTHER VIOLATIONS		11/17/2015		
			Fire inspection is required before re-opening. Reinspection is required by health dept. before re-opening.				
	EHFN37	H10DAY	ENVIRONMENTAL CONTAMINATION		11/17/2015		
			All exposed food in the kitchen that was or could have been contaminated shall be properly disposed of, inventory is required. Ice and single service items that were exposed to smoke must be discarded prior to opening.				

## Food Establishment Public Inspection Report

From 11/12/15 thru 11/18/15

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**ESTABLISHMENT**

**SAMS**

**8952 WESTGATE PKWY WEST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2564	EHFN34	H90 DAY	NO EVIDENCE OF INSECT CONTAMIN		11/12/2015	7	HL1B
			Fly problem needed to be addressed.				
	EHFN31	COS	HANDWASHING FACILITY ADEQUATE		11/12/2015		
			Trash, paper towels, gloves and lots of food debris found in handsinks around the establishment. Handsinks are for washing hands only and must be kept clean at all times.				
	EHFN10	COS	FOOD CONTACT SURFACES SANITIZE		11/12/2015		
			A)Sanitizing solution was empty in Cafe Dept. Must have sanitizer at all times.B) Meat market doors needed to be cleaned of raw meat juice and debris. Suggest other ways of opening doors than with soiled hands.				
	EHFN47	H90 DAY	OTHER VIOLATIONS		11/12/2015		
			Unsealed wood cannot be used for pallets. It must be sealed or painted.				

**Food Establishment Public Inspection Report****From 11/12/15 thru 11/18/15****ESTABLISHMENT****SILVERADOS  
606 N FILLMORE 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>
HF2728	EHFN23	IN	HOT & COLD WATER AVAILABLE	Hot water has been repaired and is available.	11/17/2015	0	HM4
HF2728	EHFN23	H24 HOUR	HOT & COLD WATER AVAILABLE	No hot water available. Must have hot water and a followup inspection prior to opening.	11/16/2015	2	HM3
	EHFN35	IN	PERSONAL CLEANLINESS / EATING	One correction from last inspection.	11/16/2015		
	EHFN46	IN	SERVICE SINK PROVIDED	One correction from last inspection.	11/16/2015		

**Food Establishment Public Inspection Report****From 11/12/15 thru 11/18/15**

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**ESTABLISHMENT****SONIC DRIVE IN  
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	EHFN42	COS	NON-FOOD CONTACT SURFACES	Grease build up on equipment legs and wheels. Grease must be cleaned from equipment daily. Do not allow grease to build up.	11/18/2015	1	HFOL

## Food Establishment Public Inspection Report

From 11/12/15 thru 11/18/15

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**ESTABLISHMENT**

**SPICY MIKES BAR-B-Q HAVEN**

**7028 S WESTERN ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2242	EHFN32	H90 DAY	FOOD CONTACT SURFACE CONSTRUCT		11/18/2015	4	HL1B
			A) Gasket on smoker must be replaced to prevent smoke accumulation in kitchen. Replace by next inspection.				
	EHFN42	H90 DAY	NON-FOOD CONTACT SURFACES		11/18/2015		
			A) Replace ceiling tiles in smoker area to be smooth, non-absorbent, easily cleanable.				
	EHFN47	H180 DAY	OTHER VIOLATIONS		11/18/2015		
			A) Post food establishment permit, food manager cards and last inspection by front door.COS B) Freezer in storage shed must NSF certified or equivalent within 180 days.				

## Food Establishment Public Inspection Report

From 11/12/15 thru 11/18/15

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**ESTABLISHMENT**

**UNITED SUPERMARKET #529**

**5807 SW 45TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1653	EHFN42	H10DAY	NON-FOOD CONTACT SURFACES	Vent hood has dust buildup. b)Attic access open. c)Kick plates missing from equipment.d)Corner trim missing.	11/18/2015	1	HFOL
HF460	EHFN42	H10DAY	NON-FOOD CONTACT SURFACES	Bread racks dirty. b)Air vents over fish display are dirty. c)Air intakes at deli coolers are dirty. d)Shelves in walk in cooler in fish market not clean.	11/18/2015	2	HFOL
	EHFN45	H10DAY	PHYSICAL FACILITIES INSTALLED	FRP wall over 3 bay sink has holes. b)Attic access panel out of place.	11/18/2015		

**Food Establishment Public Inspection Report**

From 11/12/15 thru 11/18/15

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**ESTABLISHMENT****VILLA PIZZA  
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>
HF419	EHFN21	IN	CERTIFIED FOOD MANAGER Food manager card obtained.		11/16/2015	0	HFOL

## Food Establishment Public Inspection Report

From 11/12/15 thru 11/18/15

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### ESTABLISHMENT

**WAFFLE HOUSE #1354**

**2804 SW 45TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1298	EHFN02	COS	PROPER COLD HOLDING TEMP.		11/12/2015	14	HL1B
			Reach in cooler found at 50 degrees F. This cooler has been out of temperature in the past. Record temperature of this unit daily at each shift start. Repeat violations will result in a \$50 reinspection fee.				
	EHFN10	H10DAY	FOOD CONTACT SURFACES SANITIZE		11/12/2015		
			Dish washer not getting hot enough to sanitize.				
	EHFN31	COS	HANDWASHING FACILITY ADEQUATE		11/12/2015		
			Handwash sink used for other purposes.				
	EHFN32	H10DAY	FOOD CONTACT SURFACE CONSTRUCT		11/12/2015		
			Caps needed on cup dispensers.b)Dishes stacked wet.				
	EHFN34	H10DAY	NO EVIDENCE OF INSECT CONTAMIN		11/12/2015		
			Gap at back door.				

**Food Establishment Public Inspection Report**

**From 11/12/15 thru 11/18/15**

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**ESTABLISHMENT**

**WAFFLE HOUSE #1354**

HF1298	EHFN37	H10DAY	ENVIRONMENTAL CONTAMINATION	11/12/2015	14	HL1B
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Dust buildup on ceiling.

	EHFN42	H10DAY	NON-FOOD CONTACT SURFACES	11/12/2015		
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Waste bin and cabinet not clean.b)Ice machine leaking.

	EHFN45	H10DAY	PHYSICAL FACILITIES INSTALLED	11/12/2015		
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Grout is too deep at dishwash area.b)Back flow preventer needed at mop sink.

**WALMART #7362  
2035 SE 34TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
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HF2547	EHFN21	H10DAY	CERTIFIED FOOD MANAGER		11/17/2015	2	HFOL
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City of Amarillo issued food manager card needed. Must obtain within 10 days of a \$50.00 reinspection fee will be charged.

## Food Establishment Public Inspection Report

From 11/12/15 thru 11/18/15

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**ESTABLISHMENT**

**WATER TREE AMARILLO STORE**

**1310 SE 10TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2757	EHFN45	IN	PHYSICAL FACILITIES INSTALLED		11/17/2015	0	H PREOPEN
			All walls, floors and ceilings are smooth and easily cleanable.				
	EHFN31	IN	HANDWASHING FACILITY ADEQUATE		11/17/2015		
			Handsink was added.				
	EHFN34	IN	NO EVIDENCE OF INSECT CONTAMIN		11/17/2015		
			Self closing door hinge was added.				
	EHFN46	IN	SERVICE SINK PROVIDED		11/17/2015		
			Mop sink was added.				
	EHFN21	IN	CERTIFIED FOOD MANAGER		11/17/2015		
			Food manager card needed. Must obtain within 45 days.				

**Food Establishment Public Inspection Report**

**From 11/12/15 thru 11/18/15**

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**ESTABLISHMENT**

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**WATER TREE AMARILLO STORE**

HF2757	EHFN19	IN	APPROVED WATER SOURCE		11/17/2015	0	H PREOPEN
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a)Backflow preventer added. b)U.V.light added for secondary disinfection.

**WESTOVER PARK INTERMEDIATE**

**7200 PINNACLE DR**

<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>
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HF877	EHFN27	H10DAY	PROPER COOLING METHODS		11/16/2015	4	HFOL
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A) Reach in cooler holding food products 44-47 degrees. Air temperature reading 47 degrees. A food temperature log must be maintained for 10 days with temperautre taken every hour to show the functionality of the unit.

	EHFN32	H10DAY	FOOD CONTACT SURFACE CONSTRUCT		11/16/2015		
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A) Unsealed wooden shelving in walk in freezer must be properly sealed or removed within 10 days.  
(REPEAT 3X)

**Food Establishment Public Inspection Report****From 11/12/15 thru 11/18/15**

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**ESTABLISHMENT**

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**WILLOW VISTA INTERMEDIATE  
7600 PAVILLARD DR**

<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>
HF218	EHFN45	H90 DAY	PHYSICAL FACILITIES INSTALLED		11/16/2015	1	HL1B
			A. Flooring in kitchen needs to be smooth, easily cleanable, and free from cracks. B. Acoustic ceiling tiles still need replaced with non-porous, smooth and easily cleanable tiles.				

## Food Establishment Public Inspection Report

From 11/12/15 thru 11/18/15

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**ESTABLISHMENT**

**WINDSOR ELEMENTARY  
6700 HYDE PKWY**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF81	EHFN21	H 3 DAYS	CERTIFIED FOOD MANAGER		11/16/2015	6	HFOL
			A)Food manager card must be obtained by 11-19-15 or a \$50 reinspection fee will be charged. (REPEAT 2X)				
	EHFN32	H 3 DAYS	FOOD CONTACT SURFACE CONSTRUCT		11/16/2015		
			A)Gaskets on reach in cooler are torn and no longer easily cleanable. Gaskets must be replaced within 3 days. (REPEAT 3X) 228.104(g)				
	EHFN45	H180 DAY	PHYSICAL FACILITIES INSTALLED		11/16/2015		
			A)Ceiling in food preparation area and bathroom must be smooth, durable, easily cleanable and non-absorbant within 180 days. 228.171(1)(3).				
	EHFN47	H 3 DAYS	OTHER VIOLATIONS		11/16/2015		
			A)Food manager card must be posted in a place conspicuous to the consumer. 228.33(b) (REPEAT 2X)				

## Food Establishment Public Inspection Report

From 11/12/15 thru 11/18/15

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**ESTABLISHMENT**

**WTAMU KIMBROUGH CONCESSIONS**

**19501 US HIGHWAY 87**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFC315	EHFN35	COS	PERSONAL CLEANLINESS / EATING		11/14/2015	2	HL1B
			A) All employees handling food must wear a hair restraint.				
	EHFN34	H90 DAY	NO EVIDENCE OF INSECT CONTAMIN		11/14/2015		
			A) Screen window must be repaired. B) West wall must be repaired to prevent the entrance of insects and weather.				