

**Food Establishment Public Inspection Report**

From 10/29/15 thru 11/4/15

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**ESTABLISHMENT**

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**ALL THE CHILDRENS CAFE****901 S NELSON ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF232	EHFN47	IN	OTHER VIOLATIONS		11/4/2015	0	HL1B	
			All household coolers replaced with Commercial units. In compliance.					

**AMARILLO GRAPE AND OLIVE****7402 SW 34TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF2719	EHFN21	IN	CERTIFIED FOOD MANAGER		11/2/2015	0	HFOL	
			Food manager certficate obtained.					

**Food Establishment Public Inspection Report**

From 10/29/15 thru 11/4/15

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**ESTABLISHMENT****ASPEN CREEK GRILL  
4110 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>
HF2608	EHFN14	COS	PROPER HAND WASHING / GLOVES		11/3/2015	6	HL1B
			Employee did not wash hands prior to gloves when working with foods.				
	EHFN09	COS	FOOD SEPARATION AND PROTECTION		11/3/2015		
			Ice used for food not covered.				

**Food Establishment Public Inspection Report**

From 10/29/15 thru 11/4/15

**ESTABLISHMENT****BAKER BROS AMERICAN DELI****1901 S GEORGIA ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2244	EHF10	COS	SOUND CONDITION		10/29/2015	5	HL1B
			a)Shelf with food slicers by back door needed to be cleaned. b)Soda nozzles and spigots needed to be cleaned c)Plastic bin used for storing soup mugs needed to be cleaned.				
	EHF21	H10DAY	MANUAL/MECHANICAL WARE WASHING		10/29/2015		
			Establishment does not have a certified food manager registered with the City of Amarillo. Manager must take ServeSafe certification and register it with City of Amarillo and pay a \$40 registration fee. Obtain by 11-09-2015.				

**BUFFS SANDWHICH****2900 S WESTERN ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFM717	EHFN21	H45 DAY	CERTIFIED FOOD MANAGER		11/2/2015	0	H PREOPEN
			Food manager certificate needed.Next class is Nov.11th, at 821 S Johnson at 8:00am.				

## Food Establishment Public Inspection Report

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### ESTABLISHMENT

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

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF519	EHFN07	COS	FOOD AND ICE FROM APPROVED SRC		11/3/2015	17	HL1B
			Can on rack with no label and dented. b)Food product marked refrigerate after open found stored not refrigerated.				
	EHFN10	H10DAY	FOOD CONTACT SURFACES SANITIZE		11/3/2015		
			Splatter on bottom of shelves over food prep.and cleaned pans.b)Personal jacket stored on food utensils.c)Microwaves peeling door paint.d)Reach in coolers/ freezers not clean,gasket broken,rusty shelves.d)Food on cleaned stacked wet dishes.e)Ice machine				
	EHFN19	H10DAY	APPROVED WATER SOURCE		11/3/2015		
			An air gap must exist between the food sinks and the floor drain. 2x diameter of pipe going to drain.				
	EHFN29	COS	ACCURATE THERMOMETERS PROVIDED		11/3/2015		
			No thermometer in reach in freezer.b)Thermometer not in front of cooler in an easy to read location.				
	EHFN28	COS	PROPER DATE MARKING		11/3/2015		
			Numerous expired date marks on foods.				

**Food Establishment Public Inspection Report****From 10/29/15 thru 11/4/15**

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**ESTABLISHMENT**

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**CHILIS GRILL & BAR**

HF519	EHFN35	COS	PERSONAL CLEANLINESS / EATING	11/3/2015	17	HL1B
			Open employee drinks in kitchen.			
	EHFN40	H10DAY	SINGLE-USE ARTICLES STORAGE	11/3/2015		
			Single service items stored out of protective coverings.			
	EHFN44	H10DAY	GARBAGE AND REFUSE DISPOSAL	11/3/2015		
			Outdoor waste grease bin not closed. Bin has grease spills.Remove all grease deposits.			
	EHFN45	H10DAY	PHYSICAL FACILITIES INSTALLED	11/3/2015		
			Floor grout too deep in areas.b)Broken floor tiles.			

**Food Establishment Public Inspection Report**

From 10/29/15 thru 11/4/15

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**ESTABLISHMENT**

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**COLD STONE CREAMERY****2333 S GEORGIA ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2489	EHFN23	IN	HOT & COLD WATER AVAILABLE		10/30/2015	0	HM4
Establishment has hot and cold running water under pressure. Establishment has permission to re-open via Environmental Health Department. CG							

**COMANCHE TRAIL GOLF COURSE****4200 S GRAND ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF578	EHFN29	COS	ACCURATE THERMOMETERS PROVIDED		11/4/2015	2	HL1B
Thermometer needed in prep table cooler (228.108(b)).							

## Food Establishment Public Inspection Report

From 10/29/15 thru 11/4/15

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**ESTABLISHMENT**

**DAUBERS CONCESSION**

**3506 SPADE DR**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1893	EHFN43	H30 DAY	ADEQUATE VENTILATION AND LIGHT		11/2/2015	3	HL1B
			Fire suppression sys. needs to be inspected.				
	EHFN45	H180 DAY	PHYSICAL FACILITIES INSTALLED		11/2/2015		
			Ceiling tiles in food prep areas needs to be replaced with smooth easily cleaned ceiling tiled. Replace within 6 months.				
	EHFN47	H180 DAY	OTHER VIOLATIONS		11/2/2015		
			All coolers and freezers must be NSF/ANSI commercial units. Replace within 6 months.				

**Food Establishment Public Inspection Report**

From 10/29/15 thru 11/4/15

**ESTABLISHMENT****DELVIN RESTAURANT & CATERING**

1300 N HUGHES ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2752	EHFN21	H45 DAY	CERTIFIED FOOD MANAGER		10/29/2015	0	H PREOPEN
			You will need to bring Serve Safe to our office and register as Food Manager.				
	EHFN22	NO	AUTHORIZED FOOD HANDLER		10/29/2015		
			Food Handler Card needs to be obtained by every person that handles food by 9-16.				
	EHFN47	COS	OTHER VIOLATIONS		10/29/2015		
			Spanish Hand Washing signs needed in restrooms.				
HFK156					10/29/2015	0	H PREOPEN

**Food Establishment Public Inspection Report****From 10/29/15 thru 11/4/15****ESTABLISHMENT****DOLLAR GENERAL #3488****307 E HASTINGS 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>
HF810	EHFN34	H90 DAY	NO EVIDENCE OF INSECT CONTAMIN		11/2/2015	8	HL1B
			Back door sweep needs to be replaced or repaired.				
	EHFN45	H90 DAY	PHYSICAL FACILITIES INSTALLED		11/2/2015		
			Ceilings in store need to be cleaned (remove cobwebs and dirt).				
	EHFN11	H90 DAY	PROPER DISPOSITION OF RETURNED		11/2/2015		
			Dented cans found on shelves.				
	EHFN10	H90 DAY	FOOD CONTACT SURFACES SANITIZE		11/2/2015		
			a)Shelves in drink coolers need to be cleaned. b)Drip cloths in bottom of milk coolers need to be removed.				

**Food Establishment Public Inspection Report**

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**ESTABLISHMENT**

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**DOLLAR TREE STORES INC #06641****1313 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>
HF2740	EHFN11	COS	PROPER DISPOSITION OF RETURNED		10/30/2015	4	HL1B
			Remove all dented cans from shelves for sale.				
	EHFN47	COS	OTHER VIOLATIONS		10/30/2015		
			Spanish handwashing signs needed in restrooms.				

**Food Establishment Public Inspection Report**

From 10/29/15 thru 11/4/15

**ESTABLISHMENT****DOVE CREEK EQUINE RESCUE  
16201 GORDON CUMMINGS RD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HFT5744	EHFN14	COS	PROPER HAND WASHING / GLOVES		10/31/2015	5	HL1B FOOD	
			A) Hands must be washed prior to putting on gloves.					
	EHFN31	COS	HANDWASHING FACILITY ADEQUATE		10/31/2015			
			A) Handwashing sink cannot be used for cleaning dishes.					

**EAT RITE HEALTH FOOD  
2425 W INTERSTATE 40**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF953	EHFN42	COS	NON-FOOD CONTACT SURFACES		10/29/2015	1	HL1B	
			Gaskets to reach-in cooler in juice bar needed to be cleaned.					

**Food Establishment Public Inspection Report**

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**ESTABLISHMENT****EDIBLE ARRANGEMENTS  
121 WESTGATE PKWY WEST**

<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>
HF2384	EHFN35	COS	PERSONAL CLEANLINESS / EATING Hat or hair net must be worn at all times.		11/3/2015	1	HL1B

## Food Establishment Public Inspection Report

From 10/29/15 thru 11/4/15

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### ESTABLISHMENT

**FIFTH SEASON INN  
6801 W INTERSTATE 40**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1689	EHFN14	COS	PROPER HAND WASHING / GLOVES		11/4/2015	9	HL1B
			Employees not washing hands before gloves when working with foods.				
	EHFN19	H 3 DAYS	APPROVED WATER SOURCE		11/4/2015		
			Handwash sink used for other purposes. Do not use handsink for storing items.				
	EHFN42	H10DAY	NON-FOOD CONTACT SURFACES		11/4/2015		
			Fans not clean. b)Door to storage area not easily cleanable. c)Grill backs need to be cleaned.				
	EHFN43	H10DAY	ADEQUATE VENTILATION AND LIGHT		11/4/2015		
			Lights do not work over grill. Lighting is not sufficient.				
	EHFN45	H10DAY	PHYSICAL FACILITIES INSTALLED		11/4/2015		
			Water lines installed running across floor.Reroute plumbing lines off the floor. b)3 bay sink is hard plumbed. Must have an air gap if used for foods. c)Refrigeration equipment is not commercial. Replace with NSF or equivalent.				

**Food Establishment Public Inspection Report**

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**ESTABLISHMENT**

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## Food Establishment Public Inspection Report

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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	EHFN10	H10DAY	FOOD CONTACT SURFACES SANITIZE		10/30/2015	12	HL1B
			A)Shelves in walk in cooler need to be cleaned. B)Shelves in all reach in coolers need to be cleaned.				
	EHFN35	COS	PERSONAL CLEANLINESS / EATING		10/30/2015		
			Employee drink found on top of prep table. Drinks must be kept separate.				
	EHFN11	COS	PROPER DISPOSITION OF RETURNED		10/30/2015		
			Several dented cans found on shelf for use. Went over proper technique for identifying dented cans.				
	EHFN45	H45 DAY	PHYSICAL FACILITIES INSTALLED		10/30/2015		
			A) Blower covers in walk in need to be cleaned. B)Tiles in ware washing room need to be replaced.(45 days)				
	EHFN47	H10DAY	OTHER VIOLATIONS		10/30/2015		
			A) Vent hood and fire extenguisher by front hand sink need to be inspected.				

**Food Establishment Public Inspection Report****From 10/29/15 thru 11/4/15**

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**ESTABLISHMENT**

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**FURRS FAMILY DINING #123**

HF2570

EHFN03

H10DAY

PROPER HOT HOLDING TEMP.

10/30/2015

12

HL1B

Fried shrimp, fried chicken, and fried catfish was measuring at 118-128F. All hot foods must be 135F at all times. Discussed moving all fried food to different table with heat bulbs on top, or replace current heating element.

## Food Establishment Public Inspection Report

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**ESTABLISHMENT**

**GOLDEN CORRAL #533  
7220 W INTERSTATE 40**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1378	EHFN02	COS	PROPER COLD HOLDING TEMP. Diced tomatoes at 56 degrees F.		10/30/2015	34	HL1B
	EHFN09	COS	FOOD SEPARATION AND PROTECTION Vegetables stored below drips from condensation.Drops touching foods. b)Employees preparing foods while water from ceiling leak is contaminating food prep surfaces.		10/30/2015		
	EHFN10	H10DAY	FOOD CONTACT SURFACES SANITIZE Reach in gaskets not clean. b)Cook tops,wok cooker have heavy buildup. c)Crack and loose gasket material on service area counter. d)cutting board bottom not clean.e)Reach in cooler not draining properly.f)can opener holder not clean.g)Splatter on shelf		10/30/2015		
	EHFN11	COS	PROPER DISPOSITION OF RETURNED Seam dented can on shelf.		10/30/2015		
	EHFN14	COS	PROPER HAND WASHING / GLOVES Emp. did not wash hands before gloves when working with food.		10/30/2015		

## Food Establishment Public Inspection Report

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### ESTABLISHMENT

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#### GOLDEN CORRAL #533

HF1378	EHFN18	H10DAY	PROPER IDENTIFY TOXIC SUBSTANC	10/30/2015	34	HL1B
			Chemical sprayer with degreaser not labeled.			
	EHFN19	H10DAY	APPROVED WATER SOURCE	10/30/2015		
			Air gap needed at all food prep sinks. b)Drain pipes must not drain onto floor.c)Leak at hand sink in meat room. d)Improperly plumbed drain at hand sink at service area.			
	EHFN28	COS	PROPER DATE MARKING	10/30/2015		
			Expired date stickers on salads in walk in cooler.			
	EHFN31	COS	HANDWASHING FACILITY ADEQUATE	10/30/2015		
			No paper towels at hand sink in meat cut room. b)Leak at hand sink in meat room.			
	EHFN32	H10DAY	FOOD CONTACT SURFACE CONSTRUCT	10/30/2015		
			Rusty screws on ice machine. b)Wall at food prep table area is not smooth, easily cleanable.Bare wood exposed. b)Ceiling to walk in cooler is peeling at blower unit. c)Walls to walk in coolers have damage and are not cleanable.			
	EHFN33	H30 DAY	WAREWASHING FACILITY INSTALLED	10/30/2015		
			Dish wash room floor is worn and not smooth or easily cleanable. resurface. b)No curb on mop sink.c)Dishwasher top not clean.			

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### ESTABLISHMENT

#### GOLDEN CORRAL #533

HF1378	EHFN37	H10DAY	ENVIRONMENTAL CONTAMINATION	10/30/2015	34	HL1B
			Ceiling panels out of place or with holes.Seal all holes.b)Roof leaking into kitchen.			
	EHFN42	H10DAY	NON-FOOD CONTACT SURFACES	10/30/2015		
			Kickplates missing from equipment at service area.Replace kick plates or cover exposed parts.c)Walk in walls have mold and dust.			
	EHFN43	H10DAY	ADEQUATE VENTILATION AND LIGHT	10/30/2015		
			Lights in kitchen have wrong type covers.Covers are meant to hold the broken glass and prevent breakage.b)Lights over foods at service area are not covered,not shatterproof.c)Dishwasher vent hood is not preventing water droplets from occuring on hood.			
	EHFN45	H10DAY	PHYSICAL FACILITIES INSTALLED	10/30/2015		
			Floor has buckled in kitchen.b)Grout is worn too thin in kitchen.c)Walls have peeling paint in kitchen.d)Several broken floor tiles. e)Equipment not used (filters) yet remaining on walls.f)Wall coving needed.g)air intakes dirty.h)rusty air vent at dishwa			
	EHFN47	H10DAY	OTHER VIOLATIONS	10/30/2015		
			Fans dirty,b)Ice cream freezer needs to be defrosted. c)Replace all rusty shelves.d)reach in handle broken.e)paint floor drains white. ***Due to a score over 30 demerits, a \$50 reinspection fee must be paid by noon Monday 11-2-15.			

**Food Establishment Public Inspection Report**

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**ESTABLISHMENT****HICKORY FARMS  
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>
HF604	EHFN29	COS	ACCURATE THERMOMETERS PROVIDED		11/3/2015	4	HL1B
			Thermometers needed in 2 units.				
	EHFN33	COS	WAREWASHING FACILITY INSTALLED		11/3/2015		
			Cloth can not be used for drying rack. Replace with a non-absorbent surface.				

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**ESTABLISHMENT**

**HOOTS PUB  
2424 HOBBS RD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2745	EHFN21	H45 DAY	CERTIFIED FOOD MANAGER		10/29/2015	5	HL1B
			Current food manager no longer works at the establishment. Food manager certificate needed.				
	EHFN34	H10DAY	NO EVIDENCE OF INSECT CONTAMIN		10/29/2015		
			Door sweeps needed on all 4 exterior doors. Wall in mop closet needs to be repaired.				
	EHFN47	H10DAY	OTHER VIOLATIONS		10/29/2015		
			Fire extenguisher needs to be inspected.				
	EHFN45	H10DAY	PHYSICAL FACILITIES INSTALLED		10/29/2015		
			A)Tiles in bar area need to be replaced. B)Tiles in employee restroom need to be replaced. C)Strip of concrete on west wall behind bar area needs to be replaced.				

## Food Establishment Public Inspection Report

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### ESTABLISHMENT

#### HOSPITALITY FOOD SERVICE

403 S BUCHANAN ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2145	EHFN14	COS	PROPER HAND WASHING / GLOVES		10/30/2015	8	HL1B
			A) Employees must wash hands before putting on gloves.				
	EHFN23	COS	HOT & COLD WATER AVAILABLE		10/30/2015		
			A) Hot water must be available at all hand washing sinks.				
	EHFN31	COS	HANDWASHING FACILITY ADEQUATE		10/30/2015		
			All handwashing sinks must have soap and paper towels. B) All hand washing sinks cannot be blocked or used for any other purpose.				
	EHFN36	COS	WIPING CLOTHS PROPERLY USED		10/30/2015		
			A) Sanitizing solutions found well over 200ppm chlorine. B) All sanitizer buckets must be kept off the ground.				

**Food Establishment Public Inspection Report**

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**ESTABLISHMENT****J & S CATERING  
16201 GORDON CUMMINGS RD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT5763					10/31/2015	0	HL1B FOOD

**KFC  
1510 ROSS ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1790	EHFNO3	IN	PROPER HOT HOLDING TEMP. Fried chicken holding at 154F. In compliance.		10/30/2015	0	HL1B

## Food Establishment Public Inspection Report

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### ESTABLISHMENT

#### LEGACY REHABILITATION & LIVING

4033 SW 51ST AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2368	EHFN02	COS	PROPER COLD HOLDING TEMP.		11/4/2015	13	HL1B
			Reach in refrigerator found at 50 degrees F. Less than 4 hours per manager. Foods moved to another location. Do not use until unit holds at 38 or less for 24 hours.				
	EHFN19	H10DAY	APPROVED WATER SOURCE		11/4/2015		
			No air gap at food prep sink. Air gap twice the diameter of the drain pipe is required.				
	EHFN33	H10DAY	WAREWASHING FACILITY INSTALLED		11/4/2015		
			Wall cover missing below dishwash equipment. Coving missing in dishwash room.				
	EHFN34	H10DAY	NO EVIDENCE OF INSECT CONTAMIN		11/4/2015		
			Back screen door will not self close properly.				
	EHFN09	COS	FOOD SEPARATION AND PROTECTION		11/4/2015		
			Shelf above cooktop has splatter. b) Utensil drawer not clean. c) Tea nozzle stored not clean. d) Stickers on pans after wash. e) Pans stacked wet. f) Walk in shelves not clean. g) Plastic wrap box not clean and not cleanable. Obtain plastic holder for wrap. bbb				

**Food Establishment Public Inspection Report**

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**ESTABLISHMENT**

**LEGACY REHABILITATION & LIVING**

HF2368	EHFN45	H10DAY	PHYSICAL FACILITIES INSTALLED	11/4/2015	13	HL1B
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Wall board in dishwash room has holes. Seal all holes. Must be a smooth easily cleanable non porous wall. b) Intake vents dirty. c) Baseboard damaged at office area. d) Bulb needed at vent hood.

**MCALISTERS DELI #529**

**8605 SW 34TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2005	EHFN21	IN	CERTIFIED FOOD MANAGER	Food manager certificate was obtained.	10/30/2015	0	HFOL

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**ESTABLISHMENT**

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**MID AMERICA SERV/POTTER CO DET****13100 NE 29TH 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>
HF470	EHFN10	COS	FOOD CONTACT SURFACES SANITIZE		10/30/2015	3	HL1B
			a)Can opener needed to be cleaned. b)Dicer needed to be cleaned. c)Remove all old date marking stickers from clean pans.				

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**ESTABLISHMENT****OCHO SEGUNDOS  
5331 E AMARILLO BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2742	EHFN10	H10DAY	FOOD CONTACT SURFACES SANITIZE		10/29/2015	0	H PREOPEN
			All surfaces need to be cleaned prior to opening, including floors, bar tops, bathrooms, coolers, etc.				
	EHFN21	H45 DAY	CERTIFIED FOOD MANAGER		10/29/2015		
			Food manager needed for establishment. Must be a full-time employee. Contact 378-9472 for more information pertaining to the Food Manager Class.				
	EHFN45	H10DAY	PHYSICAL FACILITIES INSTALLED		10/29/2015		
			Wood shelves in walkin cooler must be replaced or sanitized and sealed to prevent mold growth and bacteria.				

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### ESTABLISHMENT

#### OLIVE GARDEN RESTAURANT

4121 W INTERSTATE 40

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF892	EHFN34	H10DAY	NO EVIDENCE OF INSECT CONTAMIN		11/4/2015	11	HL1B
			Back door gasket not sealing.				
	EHFN19	H10DAY	APPROVED WATER SOURCE		11/4/2015		
			No air gap at food sink drain.				
	EHFN40	COS	SINGLE-USE ARTICLES STORAGE		11/4/2015		
			Boxes of single service items on floor.				
	EHFN41	COS	ORIGINAL CONTAINER LABELING		11/4/2015		
			Bulk container not labeled. b)Sugar not labeled.				
	EHFN09	H10DAY	FOOD SEPARATION AND PROTECTION		11/4/2015		
			Splatter above hot hold. b)Splatter above plate storage at cook line. c)Reach in gaskets not clean, broken. d)Food cases on floor.				

## Food Establishment Public Inspection Report

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### ESTABLISHMENT

#### OLIVE GARDEN RESTAURANT

HF892	EHFN42	H10DAY	NON-FOOD CONTACT SURFACES	11/4/2015	11	HL1B
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Shelves in walk in coolers not clean. b)Filters over grill missing. c)Fans dusty. d)Tape on microwave.  
e)Computer monitor and equipment dusty. f)Cooktop food buildup.

	EHFN44	H10DAY	GARBAGE AND REFUSE DISPOSAL	11/4/2015		
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Grease dumpster and area not clean. b)Grease filter equipment not clean.

	EHFN45	H10DAY	PHYSICAL FACILITIES INSTALLED	11/4/2015		
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Floor tile broken at dishwasher room. b)Remove unused equipment. c)Dishwasher vent at ceiling loose. d)Air gap needed at dishwasher.

## Food Establishment Public Inspection Report

From 10/29/15 thru 11/4/15

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### ESTABLISHMENT

**PALACE COFFEE CO  
817 S POLK ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2513	EHFN18	COS	PROPER IDENTIFY TOXIC SUBSTANC		11/3/2015	10	HL1B
			Chemical stored with food containers. b)Chemical stored with foods.				
	EHFN21	H10DAY	CERTIFIED FOOD MANAGER		11/3/2015		
			No current food manager.				
	EHFN10	COS	FOOD CONTACT SURFACES SANITIZE		11/3/2015		
			Espresso cups stored inverted on cloth.				
	EHFN41	COS	ORIGINAL CONTAINER LABELING		11/3/2015		
			No label on two non easily identifiable foods.				
	EHFN45	H10DAY	PHYSICAL FACILITIES INSTALLED		11/3/2015		
			Air intakes dusty.b)Floor in kitchen has holes to basement. c)Air gap not large enough at drains for food sink. Gap must be twice the diameter of the pipe leading to the floor drain.d)Mop sink wall is deteriorated. Repair to be smooth and non porous.				

**Food Establishment Public Inspection Report**

From 10/29/15 thru 11/4/15

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**ESTABLISHMENT****PARIE DESIGNS  
16201 GORDON CUMMINGS RD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT5762					10/31/2015	0	HL1B FOOD

**PARIE DONALDSON  
16201 GORDON CUMMINGS RD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT5765					10/31/2015	0	HL1B FOOD

## Food Establishment Public Inspection Report

From 10/29/15 thru 11/4/15

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### ESTABLISHMENT

#### PEPITOS

16201 GORDON CUMMINGS RD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT5760	EHFN02	COS	PROPER COLD HOLDING TEMP.		10/31/2015	6	HL1B FOOD
			A) Eggs sitting on counter at room temperature. Must be kept below 45F at all times.				
	EHFN03	COS	PROPER HOT HOLDING TEMP.		10/31/2015		
			A) Brisket holding at 120F degrees				

#### SAMS

8952 WESTGATE PKWY WEST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2564	EHFN21	H45 DAY	CERTIFIED FOOD MANAGER		11/2/2015	0	H PREOPEN
			Food manager certificate needed with in 45days.				

**Food Establishment Public Inspection Report**

From 10/29/15 thru 11/4/15

**ESTABLISHMENT****TACO BELL  
2010 ROSS-OSAGE DR**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF1230	EHFN18	COS	PROPER IDENTIFY TOXIC SUBSTANC		11/4/2015	4	HL1B	
			Wipe down chlorine sanitizer mixed above 200ppm. Chlorine sanitizer should be mixed at 100ppm. (228.206a)					
	EHFN39	COS	PROPER USE OF UTENSILS		11/4/2015			
			Clean pans found stacked wet. Air dry pans after washing to prevent bacterial growth.(228.124)					

**TACOS EL TULE #2  
4400 E AMARILLO BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFM279					10/30/2015	0	HL1B

## Food Establishment Public Inspection Report

From 10/29/15 thru 11/4/15

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### ESTABLISHMENT

**TACOS GARCIA  
2200 E AMARILLO BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF210	EHFN43	H10DAY	ADEQUATE VENTILATION AND LIGHT		11/4/2015	26	HL1B
			Fire marshal inspection is needed for ANSUL system.				
	EHFN03	COS	PROPER HOT HOLDING TEMP.		11/4/2015		
			Cooked potatoes holding without temperature control at 108F. TCS foods need to be held at 135F or above at all times.				
	EHFN06	COS	TIME AS PUBLIC HEALTH CONTROL		11/4/2015		
			a)Several cooked foods in cooler found without proper date marking. All TCS and RTE foods held longer than 24hours must have a date label. b)Food container found past its seven day date mark. Discarded.				
	EHFN28	COS	PROPER DATE MARKING		11/4/2015		
			Food found in reach-in cooler found without a date mark.				
	EHFN45	H90 DAY	PHYSICAL FACILITIES INSTALLED		11/4/2015		
			a)Light shields needed b)Wooden shelves need to be resurfaced and repainted (chip area, dry storage, bottom prep table), rusted shelved need to be surfaced and painted, ceiling by A/C must be repaired, ceiling panels in salsa area need to be replaced wit				

## Food Establishment Public Inspection Report

From 10/29/15 thru 11/4/15

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### ESTABLISHMENT

#### TACOS GARCIA

HF210	EHFN41	COS	ORIGINAL CONTAINER LABELING	11/4/2015	26	HL1B
Bulk spice containers needed to be labeled with a common name of product inside containers.						
	EHFN39	COS	PROPER USE OF UTENSILS	11/4/2015		
a)Bowl used to scoop sugar. This is not allowed. Scoop must have a handle, and handle must stay out of RTE food. b)Scoop handle found touching RTE oregano.						
	EHFN46	H90 DAY	SERVICE SINK PROVIDED	11/4/2015		
A service sink or curved cleaning facility equipped with a drain is needed for establishment to dispose of wastewater. Obtain by 02-04-2016.						
	EHFN44	H10DAY	GARBAGE AND REFUSE DISPOSAL	11/4/2015		
Lid to grease trap needs to be repaired and lock is needed for lid.						
	EHFN18	COS	PROPER IDENTIFY TOXIC SUBSTANC	11/4/2015		
Oven cleaner found next to can opener. Chemicals must be stored separate from food contact equipment and surfaces.						
	EHFN32	H10DAY	FOOD CONTACT SURFACE CONSTRUCT	11/4/2015		
Broken gasket to reach-in coolers need to be replaced. Obtain by 11-16-2015.						

**Food Establishment Public Inspection Report****From 10/29/15 thru 11/4/15**

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**ESTABLISHMENT**

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**TACOS GARCIA**

HF210	EHFN34	H10DAY	NO EVIDENCE OF INSECT CONTAMIN	11/4/2015	26	HL1B
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Weather strip for back door must be repaired so door is tight fitting. Obtain by 11-16-2015.

	EHFN37	COS	ENVIRONMENTAL CONTAMINATION	11/4/2015		
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RTE chips and lemon found without protection. RTE items must be protected at all times.

	EHFN21	H10DAY	CERTIFIED FOOD MANAGER	11/4/2015		
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Certified food manager for this establishment is no longer valid. Establishment has until 11-16-2015 to obtain a certified food manager or a \$50 reinspection fee will be issued.

	EHFN10	H10DAY	FOOD CONTACT SURFACES SANITIZE	11/4/2015		
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a)Clean top shelves in kitchen and dry storage. b)Clean all utensil bins. c)Clean holster to can opener.  
d)Clean shelves in all coolers.

**Food Establishment Public Inspection Report**

From 10/29/15 thru 11/4/15

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**ESTABLISHMENT****TEXAS TWISTED TRIO  
16201 GORDON CUMMINGS RD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT5758					10/31/2015	0	HL1B FOOD

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

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF649	EHFN34	H90 DAY	NO EVIDENCE OF INSECT CONTAMIN		11/2/2015	1	HL1B

a)Evidence of rodents in back storage room. All rodent droppings need to be cleaned up and area sanitized.  
b)Front doors need to be sealed on all 4 sides to prevent rodent and insect contamination.

## Food Establishment Public Inspection Report

From 10/29/15 thru 11/4/15

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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	EHFN02	COS	PROPER COLD HOLDING TEMP.		10/29/2015	27	HL1B
			Salads in display found at 44-45 degrees. Salads were discarded.				
	EHFN07	COS	FOOD AND ICE FROM APPROVED SRC		10/29/2015		
			Dented cans on shelf in deli.				
	EHFN09	COS	FOOD SEPARATION AND PROTECTION		10/29/2015		
			a)open container oil stored in deli.				
	EHFN10	H10DAY	FOOD CONTACT SURFACES SANITIZE		10/29/2015		
			Can opener and carrier not clean. b)utensil tubs not clean c)Breeding scoop stored not clean.d)Cook top has build up of foods. e)All cooking equipment needs to be cleaned of all grease and foods.f)gaskets at all reach in coolers damaged and or dirty.				
	EHFN11	COS	PROPER DISPOSITION OF RETURNED		10/29/2015		
			dented cans in deli.				

## Food Establishment Public Inspection Report

From 10/29/15 thru 11/4/15

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### ESTABLISHMENT

#### UNITED SUPERMARKET #529

HF1653	EHFN17	COS	<p style="text-align: center;">PROPER STORAGE OF FEED ADDITVS</p> <p style="text-align: center;">10/29/2015</p> <p style="text-align: center;">27</p> <p style="text-align: center;">HL1B</p> <p>strawberrys not washed prior to cutting.</p>
	EHFN18	COS	<p style="text-align: center;">PROPER IDENTIFY TOXIC SUBSTANC</p> <p style="text-align: center;">10/29/2015</p> <p>several container window cleaner stored with foods and food equipment.</p>
	EHFN26	H10DAY	<p style="text-align: center;">CONSUMER ADVISORY POSTED</p> <p style="text-align: center;">10/29/2015</p> <p>No consumer advisory posted on menu board. Serve undercooked sunny side up eggs.</p>
	EHFN29	H10DAY	<p style="text-align: center;">ACCURATE THERMOMETERS PROVIDED</p> <p style="text-align: center;">10/29/2015</p> <p>No thermometer in display cooler with salads/cut fruit. No thermometer in hot hold unit in deli.</p>
	EHFN37	H10DAY	<p style="text-align: center;">ENVIRONMENTAL CONTAMINATION</p> <p style="text-align: center;">10/29/2015</p> <p>Food cart setting at edge of hand sink. sink must have a splash guard to prevent contamination.</p>
	EHFN40	COS	<p style="text-align: center;">SINGLE-USE ARTICLES STORAGE</p> <p style="text-align: center;">10/29/2015</p> <p>Box of single service items on floor.b)Single service items not inverted.</p>

## Food Establishment Public Inspection Report

From 10/29/15 thru 11/4/15

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### ESTABLISHMENT

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#### UNITED SUPERMARKET #529

HF1653	EHFN41	COS	ORIGINAL CONTAINER LABELING	10/29/2015	27	HL1B
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Several containers non easily identifiable foods not labeled.

	EHFN42	H10DAY	NON-FOOD CONTACT SURFACES	10/29/2015		
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Vent hood has dust and grease buildup. b)Kickplates have been removed from equipment-replace.c)Blower covers not clean.d)floors in walk in coolers not clean.e)Roller carts rusted and not clean.f)Foil and plastic wrap holders not cleanable.

	EHFN45	H10DAY	PHYSICAL FACILITIES INSTALLED	10/29/2015		
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Attic access panel and ceiling panels out of place exposing attic dust to deli.b)Skewer rack peeling paint. c)Grout is worn too thin on floor.Proper cleaning of floor with deep grout is not possible. d)Light sheild broken.e)Corner trim broken.

	EHFN33	H10DAY	WAREWASHING FACILITY INSTALLED	10/29/2015		
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Dish washer machine not sanitizing.

HF460	EHFN09		FOOD SEPARATION AND PROTECTION	10/29/2015	21	HL1B
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Scoop handle was touching powdered sugar.

**Food Establishment Public Inspection Report****From 10/29/15 thru 11/4/15****ESTABLISHMENT****UNITED SUPERMARKET #529**

HF460	EHFN18	PROPER IDENTIFY TOXIC SUBSTANC	10/29/2015	21	HL1B
		Sanitizer in wiping cloth bucket was below 10ppm.			
	EHFN11	PROPER DISPOSITION OF RETURNED	10/29/2015		
		Few dented cans were found in dry shelf storage.			
	EHFN19	APPROVED WATER SOURCE	10/29/2015		
		Air gap is less than double the diameter of the water supply pipe.			
	EHFN32	FOOD CONTACT SURFACE CONSTRUCT	10/29/2015		
		Shelves in the bakery walk-in cooler need to be cleaned.			
	EHFN37	ENVIRONMENTAL CONTAMINATION	10/29/2015		
		Food containers were found on the floor in the walk-in cooler. Food containers must be at least 6 inches above the floor.			
	EHFN29	ACCURATE THERMOMETERS PROVIDED	10/29/2015		
		Thermometers not found in display coolers.			

## Food Establishment Public Inspection Report

From 10/29/15 thru 11/4/15

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### ESTABLISHMENT

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#### UNITED SUPERMARKET #529

HF460	EHFN41	ORIGINAL CONTAINER LABELING	10/29/2015	21	HL1B
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Food containers were not labeled. All food containers must be labeled.

	EHFN42	NON-FOOD CONTACT SURFACES	10/29/2015		
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A) Bread racks were dirty. All racks must be clean to sight and touch. B) Air vents over fish display were dirty. All air vents must be clean. C) Shelves in the fish department walk-in cooler were dirty. All shelves must be cleaned.

	EHFN45	PHYSICAL FACILITIES INSTALLED	10/29/2015		
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A) The FRP wall over the 3 compartment sink has holes. All walls must be smooth, non-absorbent and easily cleanable. B) Attic access panel was out of place. Ceiling must have no holes.

	EHFN47	OTHER VIOLATIONS	10/29/2015		
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Water filters in the fish department had no dates on them.

**Food Establishment Public Inspection Report**

From 10/29/15 thru 11/4/15

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**ESTABLISHMENT****VILLA PIZZA  
7701 W INTERSTATE 40**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF419	EHFN21	H10DAY	CERTIFIED FOOD MANAGER		10/30/2015	4	HFOL
			Food manager certificate needed. Next class is Nov. 11th, 2015.				
	EHFN30	H10DAY	FOOD ESTABLISHMENT PERMIT		10/30/2015		
			Food Establishment permit posted is expired. Obtain copy at 821 S Johnson if needed, if not found.				
	EHFN45	IN	PHYSICAL FACILITIES INSTALLED		10/30/2015		
			Tile was replaced.				

**Food Establishment Public Inspection Report**

From 10/29/15 thru 11/4/15

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**ESTABLISHMENT****WALMART #7362  
2035 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>
HF2547	EHFN11	COS	PROPER DISPOSITION OF RETURNED Remove all dented cans from shelves. COS.		10/30/2015	5	HL1B
	EHFN21	H10DAY	CERTIFIED FOOD MANAGER Food manager card needed, must obtain within 10 days.		10/30/2015		

## Food Establishment Public Inspection Report

From 10/29/15 thru 11/4/15

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**ESTABLISHMENT**

**WENDYS #4107  
4206 W INTERSTATE 40**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1233	EHFN12	H10DAY	MANAGEMENT, EMPLOYEE KNOWLEDGE		11/4/2015	22	HL1B
			Manager not knowledgeable of food establishment rules, temperatures, illnesses.				
	EHF23	H10DAY	SEWAGE/WASTEWATER		11/4/2015		
			Hand sink hot water reaching only 87 degrees.				
	EHFN18	COS	PROPER IDENTIFY TOXIC SUBSTANC		11/4/2015		
			Several chemicals stored over or next to foods.				
	EHFN35	COS	PERSONAL CLEANLINESS / EATING		11/4/2015		
			Manager not wearing hair restraint.				
	EHFN46	COS	SERVICE SINK PROVIDED		11/4/2015		
			No toilet paper available.				

## Food Establishment Public Inspection Report

From 10/29/15 thru 11/4/15

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### ESTABLISHMENT

#### WENDYS #4107

HF1233	EHFN09	H10DAY	FOOD SEPARATION AND PROTECTION	11/4/2015	22	HL1B
Salad mixer stored not cleaned.b)Food setting on floor in kitchen.c)Single service items stored on floor.						
	EHFN10	H10DAY	FOOD CONTACT SURFACES SANITIZE	11/4/2015		
Bun warmer center piece is torn and not cleanable. b)Single service cup and lid holder not clean.c)Wet rags left on counter. Must go in sanitizer bucket. d)Manager touched lemonade nozzle with bare hand.						
	EHFN36	COS	WIPING CLOTHS PROPERLY USED	11/4/2015		
Wiping cloths setting on counters. Return cloths to sanitizer.						
	EHFN37	H10DAY	ENVIRONMENTAL CONTAMINATION	11/4/2015		
Air intakes dusty. b)Seal missing at hot water heater exhaust vent to attic.						
	EHFN40	COS	SINGLE-USE ARTICLES STORAGE	11/4/2015		
Single service items on floor.						
	EHFN41	COS	ORIGINAL CONTAINER LABELING	11/4/2015		
Sugar container not labeled.						

**Food Establishment Public Inspection Report**

From 10/29/15 thru 11/4/15

**ESTABLISHMENT****WENDYS #4107**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1233	EHFN42	H10DAY	NON-FOOD CONTACT SURFACES		11/4/2015	22	HL1B
			Walk in shelves not clean. b)Wall at food sink dirty. c)Top of ice machine and hot hold dusty. d)Outside compressor area of reach in cooler dirty.				
	EHFN45	H10DAY	PHYSICAL FACILITIES INSTALLED		11/4/2015		
			Floor grout too deep in kitchen. b)Seal at hotwater heater vent needed. c)Floor drain missing grate. d)Broken floor tiles.				

**WHATABURGER #371****3401 S COULTER ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF954	EHFN21	IN	CERTIFIED FOOD MANAGER		11/2/2015	0	HFOL
			Food manager certificate obtained.				