

Food Establishment Public Inspection Report

From 4/7/16 thru 4/13/16

ESTABLISHMENT

ADVANTAGE SALES & MARKETING

4610 S COULTER ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2056	EHFN18	COS	PROPER IDENTIFY TOXIC SUBSTANC Sanitizer bottle found without a label.		4/8/2016	3	HL1B

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AMARILLO INTERNATIONAL STORE**2206 E AMARILLO BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2076	EHFN24	COS	REQUIRED RECORDS AVAILABLE		4/12/2016	6	HL1B
			Label product on shelf.				
	EHFN33	H60 DAY	WAREWASHING FACILITY INSTALLED		4/12/2016		
			Establishment has two compartment sink that does not comply with code. Correct by 10-12-2016.				
	EHFN34	H60 DAY	NO EVIDENCE OF INSECT CONTAMIN		4/12/2016		
			Back door need to be self closing. correct by 10-12-2016.				
	EHFN46	H60 DAY	SERVICE SINK PROVIDED		4/12/2016		
			Restroom door need to be self closing. correct by 10-12-2016.				

Food Establishment Public Inspection Report

From 4/7/16 thru 4/13/16

ESTABLISHMENT**CLIFFSIDE COFFEE
4212 SW 45TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2776					4/7/2016	0	H PREOPEN

**CROCKETT MIDDLE SCHOOL
4720 FLOYD AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF214	EHFN45	H90 DAY	PHYSICAL FACILITIES INSTALLED		4/13/2016	1	HL1B
Baseboard along wall at food sink is rusted and deteriorated. Repair as needed. b)Air intakes and ductwork has heavy dust buildup.							

Food Establishment Public Inspection Report

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ESTABLISHMENT**CUBAN FOOD MARKET
1111 E AMARILLO BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2816	EHFN21	H45 DAY	CERTIFIED FOOD MANAGER		4/13/2016	0	H PREOPEN
			Food manager certificate needed. Obtain within 45 days.				
	EHFN22	H45 DAY	AUTHORIZED FOOD HANDLER		4/13/2016		
			All employees serving/preparing food must have a food handlers card by Sept. 1,2016.				
	EHFN31	H10DAY	HANDWASHING FACILITY ADEQUATE		4/13/2016		
			Handsink needed in food prep area with soap and paper towels.				
	EHFN20	H10DAY	APPROVED SEWAGE/WASTEWATER SYS		4/13/2016		
			3 compartment sink is directly plumbed. Variance has been requested.				
	EHFN40	H10DAY	SINGLE-USE ARTICLES STORAGE		4/13/2016		
			All food and food service items must be stored at least 6" off the floor.				

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ESTABLISHMENT

CUBAN FOOD MARKET

HF2816	EHFN29	H10DAY	ACCURATE THERMOMETERS PROVIDED	4/13/2016	0	H PREOPEN
			Bleach and bleach test strips are needed.			
	EHFN46	H10DAY	SERVICE SINK PROVIDED	4/13/2016		
			a.)Self closing door hinge needed on restroom door. b)Covered trashcan needed in restroom .			
	EHFN34	H10DAY	NO EVIDENCE OF INSECT CONTAMIN	4/13/2016		
			Door sweep needed on back door.			
	EHFN23	H10DAY	HOT & COLD WATER AVAILABLE	4/13/2016		
			Hot water needed at all sinks.			
	EHFN47	H10DAY	OTHER VIOLATIONS	4/13/2016		
			a.)Fire extinguisher needs to be inspected. b.)First aid kit is needed.			
	EHFN45	H10DAY	PHYSICAL FACILITIES INSTALLED	4/13/2016		
			a.)All sheet rock must be painted with a high gloss paint. b)Repair the hole behind the hot water heater. c.)Smooth ceiling tiles are needed above handsink, food prep area and 3 compartment sink.			

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CUBAN FOOD MARKET

Food Establishment Public Inspection Report

From 4/7/16 thru 4/13/16

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**EL TROPICO
1105 S GRAND ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1856	EHFN10		FOOD CONTACT SURFACES SANITIZE		4/12/2016	12	HL1B
			10) Inside ice machine need to be clean and sanitized.				
	EHFN20	H60 DAY	APPROVED SEWAGE/WASTEWATER SYS		4/12/2016		
			A direct connection exist between three compartment sink and grease interceptor. Under current code an indirect connection must exist. This must be correct by 10-12-2016.				
	EHFN39		PROPER USE OF UTENSILS		4/12/2016		
			Running water in ice cream scoop holder was of sufficient velocity to remove food particles. Water need to be turned to a higher pressure.				
	EHFN33	H60 DAY	WAREWASHING FACILITY INSTALLED		4/12/2016		
			Repaint wore shelf in reach in cooler. Correct by 10-12-2016.				
	EHFN41		ORIGINAL CONTAINER LABELING		4/12/2016		
			Label needed for bluk sugar.				

Food Establishment Public Inspection Report**From 4/7/16 thru 4/13/16**

ESTABLISHMENT

EL TROPICO

HF1856	EHN45	H60 DAY	PHYSICAL FACILITIES INSTALLED	4/12/2016	12	HL1B
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Ceiling tiles in food preparation area and restroom do not meet current code. Tiles must be replaced with smooth and nonabsorbent and easily clean tiles. Correct by 10-12-2016.

	EHN47	COS	OTHER VIOLATIONS	4/12/2016		
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Hand washing signage needed at all hand wash sinks.

Food Establishment Public Inspection Report

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ESTABLISHMENT**FIRE SLICE PIZZERIA**

7306 SW 34TH AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1823	EHFN27	H 3 DAYS	PROPER COOLING METHODS		4/8/2016	4	HFOL
			A)Freezer must be replaced with NSF certified or equivalent unit. B)Make table found at 60°. It must be fixed within 3 days and maintain 41° or below. Unit can not be used until fixed(REPEAT)If seen again a \$50 reinspection fee will be charged.				
	EHFN34	H 3 DAYS	NO EVIDENCE OF INSECT CONTAMIN		4/8/2016		
			Door seal on back door must be replaced to prevent the entrance of insect.				
	EHFN45	H 120DAY	PHYSICAL FACILITIES INSTALLED		4/8/2016		
			A flooring in kitchen must be sealed within 1 year B. A cleanable, non-absorbant surface must be installed over the bar within 1 year. C)Ceiling tiles in bathroom must be non-absorbant within four months.				

Food Establishment Public Inspection Report

From 4/7/16 thru 4/13/16

ESTABLISHMENT**HOAGIES DELI
2207 S WESTERN ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1777	EHFN18	COS	PROPER IDENTIFY TOXIC SUBSTANC		4/13/2016	13	HL1B
			Two containers chemical cleaner stored with food.				
	EHFN41	COS	ORIGINAL CONTAINER LABELING		4/13/2016		
			Bulk containers with no label. All non easily identifiable foods must have a label.				
	EHFN34	H10DAY	NO EVIDENCE OF INSECT CONTAMIN		4/13/2016		
			Back door closer not attached.				
	EHFN10	COS	FOOD CONTACT SURFACES SANITIZE		4/13/2016		
			Slicers not cleaned of all foods before sanitizing. Dishwasher not sanitizing. Ice buckets not clean and not stored on sanitary surface. Inside ice maker not clean. Can opener not clean. Blade dull. Make table gasket broken. Replace.				
	EHFN29	COS	ACCURATE THERMOMETERS PROVIDED		4/13/2016		
			Thermometers not located in warmest part of cooler. Door area is warmest.				

Food Establishment Public Inspection Report

From 4/7/16 thru 4/13/16

ESTABLISHMENT

HOAGIES DELI

HF1777	EHFN39	COS	PROPER USE OF UTENSILS	4/13/2016	13	HL1B
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Utensils not stacked properly to allow air drying. b)Utensil tub with lids not clean.

	EHFN42	H10DAY	NON-FOOD CONTACT SURFACES	4/13/2016		
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Gasket to walk in cooler is broken. Repeat violation. b)Shelves in walk in cooler are rusted. Repeat. Future violations will result in a reinspection fee. c)Ceiling in kitchen not clean. d)Grease buildup outside back door.

	EHFN47	H10DAY	OTHER VIOLATIONS	4/13/2016		
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Grease on walk way outside back door. b)Hole in ceiling in back. c)Employees not wearing hair restraint. d)Repair panels at vent hood to seal properly.

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ESTABLISHMENT**LA FIESTA GRANDE
2200 ROSS-OSAGE DR**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF241	EHFN03	IN	PROPER HOT HOLDING TEMP. Rice was holding at 135F.		4/13/2016	7	HL1B
	EHFN02	IN	PROPER COLD HOLDING TEMP. Diced tomatoes were holding at 41F.		4/13/2016		
	EHFN32	COS	FOOD CONTACT SURFACE CONSTRUCT Shelves in walk in cooler need to be cleaned. Shelves in dry storage need to be replaced.		4/13/2016		
	EHFN20	H60 DAY	APPROVED SEWAGE/WASTEWATER SYS Prep sink, dish machine and 3 compartment sink need to have a indirect conncection with an air gap. Correct by 60 days.		4/13/2016		
	EHFN28	COS	PROPER DATE MARKING Several items in the walk in cooler that need date labels.		4/13/2016		

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LANDERGIN ELEMENTARY**3209 S TAYLOR ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF679	EHFN43	H90 DAY	ADEQUATE VENTILATION AND LIGHT		4/13/2016	1	HL1B
			Lightbulb in reach-in cooler needs to be replaced.				
	EHFN32	IN	FOOD CONTACT SURFACE CONSTRUCT		4/13/2016		
			All surfaces are clean.				

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**LITTLE CAESARS
400 S HARRISON ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT5966	EHFN30	COS	FOOD ESTABLISHMENT PERMIT		4/13/2016	4	HL1B FOOD
			A temp. permit must be obtained 2 days prior to any event. Cost of the permit is \$20 a day.				
	EHFN35	COS	PERSONAL CLEANLINESS / EATING		4/13/2016		
			All employees must wear a hair restraint.				
	EHFN34	COS	NO EVIDENCE OF INSECT CONTAMIN		4/13/2016		
			Doors must remain closed when not in use.				

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**MR GATTIS
4412 S WESTERN ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF6					4/13/2016	0	HFOL

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ESTABLISHMENT

NORTHWEST TEXAS HEALTHCARE SYS

1501 S COULTER ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF310	EHFN07	COS	FOOD AND ICE FROM APPROVED SRC		4/12/2016	15	HL1B
			Dented cans found on shelf.				
	EHFN20	H 120DAY	APPROVED SEWAGE/WASTEWATER SYS		4/12/2016		
			All Food Prep sinks must be plumbed with an indirect drain system with an air gap. Correct by 8-12-16.				
	EHFN27	H90 DAY	PROPER COOLING METHODS		4/12/2016		
			Cooler on pizza line holding at 49F. All food was removed. Must be serviced.				
	EHFN31	COS	HANDWASHING FACILITY ADEQUATE		4/12/2016		
			Handsinks must be used for handwashing only.				
	EHFN43	H90 DAY	ADEQUATE VENTILATION AND LIGHT		4/12/2016		
			Vent hood on tray line needs to be cleaned.				

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NORTHWEST TEXAS HEALTHCARE SYS

HF310	EHFN10	COS	FOOD CONTACT SURFACES SANITIZE	4/12/2016	15	HL1B
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A)Scoops in bulk containers must be stored with handle up. B)Dirty dishes found on clean dish rack.

	EHFN45	H90 DAY	PHYSICAL FACILITIES INSTALLED	4/12/2016		
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A)Gasket on reachin freezer needs to be replaced. B)Floor of walkin coolers need to be cleaned. C)Grout in dish area needs to be repaired. D)Ceiling tiles over dish machine must be smooth, easily cleanable, non porous.

**OLSEN PARK ELEMENTARY
2409 ANNA ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
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HF661	EHFN10	COS	FOOD CONTACT SURFACES SANITIZE		4/13/2016	4	HL1B
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Food particles on cleaned pans.b)Hot hold control knobs not clean. c)Blower covers in reach in coolers need to be removed and fan area cleaned.d)Hole in ceiling over food prep table. Repeat.Seal hole temporarily until permanent repairs can be made.

	EHFN45	H90 DAY	PHYSICAL FACILITIES INSTALLED		4/13/2016		
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Air gap required at food prep sink. b)Gap at back door bottom. Seal as needed.

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RIDGECREST ELEMENTARY**5306 SW 37TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF769	EHFN45	H90 DAY	PHYSICAL FACILITIES INSTALLED		4/13/2016	1	HL1B
			Air ducts have heavy dust buildup.Clean all kitchen ducts.				

RISE N SHINE DONUTES**3605 SW 45TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2789					4/7/2016	0	H PREOPEN

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SANCHEZ BAKERY
1010 E AMARILLO BLVD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF88	EHFN30	H 3 DAYS	FOOD ESTABLISHMENT PERMIT		4/12/2016	11	HL1B
			Current permit must be posted. Correct by 04/15/16.				
	EHFN10	COS	FOOD CONTACT SURFACES SANITIZE		4/12/2016		
			A)Wipe down shelves in main food preparation room. B)Can opener needed to be clean.				
	EHFN18	COS	PROPER IDENTIFY TOXIC SUBSTANC		4/12/2016		
			Unapproved pesticide found in kitchen. Must use a restaurant grade pesticide.				
	EHFN34	H90 DAY	NO EVIDENCE OF INSECT CONTAMIN		4/12/2016		
			A)Bottom of back door seal needs to be repaired. B)Repair closer to back door. Door must be self-closing. Violations must be fixed by 7-12-16				
	EHFN45	H90 DAY	PHYSICAL FACILITIES INSTALLED		4/12/2016		
			A)Areas on wall where paint is chipping needs to be repainted. Correct by 7-12-2016.				

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ESTABLISHMENT

SANCHEZ BAKERY

HF88

EHFN47

H90 DAY

OTHER VIOLATIONS

4/12/2016

11

HL1B

- A)Hand signage is required at hand washing sink.
- B)Bathroom door needs to be self-closing.

Food Establishment Public Inspection Report

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ESTABLISHMENT

**TNT SNOWCONES
3405 S GEORGIA ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFM139	EHFN07	COS	FOOD AND ICE FROM APPROVED SRC		4/13/2016	12	HL1B
			Pickle juice from an unapproved source.				
	EHFN09	COS	FOOD SEPARATION AND PROTECTION		4/13/2016		
			Food containers stored on floor.				
	EHFN10	H10DAY	FOOD CONTACT SURFACES SANITIZE		4/13/2016		
			Food contact surfaces not clean.				
	EHFN42	H10DAY	NON-FOOD CONTACT SURFACES		4/13/2016		
			Trailer not clean or organized inside.				
	EHFN36	COS	WIPING CLOTHS PROPERLY USED		4/13/2016		
			Wiping cloths not stored in sanitizer.				

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ESTABLISHMENT**TNT SNOWCONES**

HF139	EHN47	H10DAY	OTHER VIOLATIONS	4/13/2016	12	HL1B
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Freezer not clean and needs to be defrosted. b)Freezer handle broken and not cleanable. c)Do not stored waste water buckets in trailer.

ZINOS**1009 S GRAND ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2791					4/7/2016	0	HL1B