

Food Establishment Public Inspection Report

From 8/25/16 thru 8/31/16

ESTABLISHMENT**AMARILLO DRAGWAY
12955 BURLINGTON RD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFR87	EHFN47	H90 DAY	OTHER VIOLATIONS 3 compartment sink needs indirect drain.		8/27/2016	1	HFOL

**BAD LANDS BARBEQUE CO.
613 SE 46TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT6602					8/27/2016	0	HL1B FOOD

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ESTABLISHMENT

BAKER BROS AMERICAN DELI

3300 S SONCY RD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2245	EHFN02	COS	PROPER COLD HOLDING TEMP.		8/30/2016	28	HL1B
			A) Tomatoes holding at 45 degrees. B) Cooked potatoes holding at 45 degrees. All products must be kept below 41 degrees at all times.				
	EHFN06	COS	TIME AS PUBLIC HEALTH CONTROL		8/30/2016		
			A) Several ready to eat products held longer than 24 hours found without any date marking.				
	EHFN10	H10DAY	FOOD CONTACT SURFACES SANITIZE		8/30/2016		
			A) Dish washer must be cleaned to remove the accumulation of "pink" deposits. B) Cutting board is damaged beyond the point of being an easily cleanable surface and must be replaced. C) Several clean dishes found with food debris still on them.				
	EHFN17	H10DAY	PROPER STORAGE OF FEED ADDITVS		8/30/2016		
			A) All produce must be washed prior to cutting.				
	EHFN14	COS	PROPER HAND WASHING / GLOVES		8/30/2016		
			A) Employees seen not washing their hands prior to putting on gloves.				

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BAKER BROS AMERICAN DELI

HF2245	EHFN15	COS	<p style="text-align: center;">PROPER FOOD CONTACT METHODS</p> <p style="text-align: center;">8/30/2016</p> <p style="text-align: right;">28</p> <p style="text-align: right;">HL1B</p>
			A) Employee seen touching ready to eat foods with bare hands. (Discarded)
	EHFN18	COS	<p style="text-align: center;">PROPER IDENTIFY TOXIC SUBSTANC</p> <p style="text-align: center;">8/30/2016</p>
			A) Several chemicals found with either single service items or clean dishes. Store all chemicals away from these areas.
	EHFN31	COS	<p style="text-align: center;">HANDWASHING FACILITY ADEQUATE</p> <p style="text-align: center;">8/30/2016</p>
			A) Several hand sinks found without paper towels. B) Hand sinks found with dishes in them, hand sinks cannot be used for any other purpose other than hand washing.
	EHFN38	COS	<p style="text-align: center;">APPROVED THAWING METHODS</p> <p style="text-align: center;">8/30/2016</p>
			A) Salmon found thawed in an ROP package that specifically states "All packaging must be removed prior to thawing". Discarded.
	EHFN42	H10DAY	<p style="text-align: center;">NON-FOOD CONTACT SURFACES</p> <p style="text-align: center;">8/30/2016</p>
			A) Remove all mold accumulation from behind the dish washer within 10 days.
	EHFN43	H10DAY	<p style="text-align: center;">ADEQUATE VENTILATION AND LIGHT</p> <p style="text-align: center;">8/30/2016</p>
			A) Clean all air vents within the establishment. B) Clean all air intakes within the establishment.

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ESTABLISHMENT**BAKER BROS AMERICAN DELI**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2245	EHFN45	H10DAY	PHYSICAL FACILITIES INSTALLED		8/30/2016	28	HL1B
			A) Both bathroom doors must be self-closing within 10 days.				
	EHFN34	H10DAY	NO EVIDENCE OF INSECT CONTAMIN		8/30/2016		
			A) Roof and or HVAC system must be repaired to prevent the entrance of weather into the establishment within 10 days.				

**COUNTRY GOURMET
613 SE 46TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT6467					8/27/2016	0	HL1B FOOD

Food Establishment Public Inspection Report**From 8/25/16 thru 8/31/16****ESTABLISHMENT****DOLLAR TREE #3034
3405 S GEORGIA ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1124	EHFN34	H60 DAY	NO EVIDENCE OF INSECT CONTAMIN		8/26/2016	1	HL1B
			1.Door sweep or weather stripping needed for back door. 2.Rodent issues are under control, still need to work on erdicating the problem.				
	EHFN37	IN	ENVIRONMENTAL CONTAMINATION		8/26/2016		
			Back room is organized and all food product off floor. Clear back corner of shelves and harborage. Correct by 2 months.				
	EHFN47	IN	OTHER VIOLATIONS		8/26/2016		
			Copy of pesticide report is needed in our offices by Friday of next week.				

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ESTABLISHMENT

DUBOIS SHERRY & DAMON**3409 S GEORGIA ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFX78					8/26/2016	0	HL1B FOOD

FAMILY DOLLAR STORE #2863**3407 S GEORGIA ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF187	EHFN11	COS	PROPER DISPOSITION OF RETURNED		8/31/2016	4	HL1B
			Dented cans on shelf. Removed.				
	EHFN37	H180 DAY	ENVIRONMENTAL CONTAMINATION		8/31/2016		
			Tops of milk and frozen food coolers need to be cleaned. Inside of milk cooler needs to be cleaned. Blower covers need to be cleaned also.				

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ESTABLISHMENT

FAMILY DOLLAR STORE 2383

2241 SE 27TH AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF833	EHFN34	H180 DAY	NO EVIDENCE OF INSECT CONTAMIN		8/31/2016	2	HL1B
			Weather stripping needed for back door.				
	EHFN46	H180 DAY	SERVICE SINK PROVIDED		8/31/2016		
			Self closer needed for restroom door.				

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ESTABLISHMENT**FAMILY DOLLAR STORES #3326**

4400 S WASHINGTON ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF985	EHFN11	COS	PROPER DISPOSITION OF RETURNED Dented cans on shelf for use. Removed Cos.		8/31/2016	4	HL1B
	EHFN37	H180 DAY	ENVIRONMENTAL CONTAMINATION Milk cooler needs to be cleaned. Powerade cooler needs to be cleaned.		8/31/2016		

FOOTE JAMES

3508 S FILLMORE ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFX2					8/26/2016	0	HL1B

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ESTABLISHMENT

**GABYS FAMOUS SOPEs
1300 N HUGHES ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFRM755					8/29/2016	0	H PREOPEN

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ESTABLISHMENT

HOOTERS

8101 W INTERSTATE 40

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2620	EHFN02	COS	PROPER COLD HOLDING TEMP.		8/30/2016	31	HL1B
			A) Raw chicken found holding at 46 degrees. Chicken must be kept below 41 degrees at all times. B) Tomatoes holding at 46 degrees, keep below 41 degrees at all times.				
	EHFN06	COS	TIME AS PUBLIC HEALTH CONTROL		8/30/2016		
			A) Ready to eat items found being held past their expiration date in the walk in.				
	EHFN18	COS	PROPER IDENTIFY TOXIC SUBSTANC		8/30/2016		
			A) Several chemical bottles found without any labeling.				
	EHFN20	H10DAY	APPROVED SEWAGE/WASTEWATER SYS		8/30/2016		
			A) All waste connections must have an air gap at least twice the diameter of the pipe within 10 days.				
	EHFN29	H10DAY	ACCURATE THERMOMETERS PROVIDED		8/30/2016		
			A) No thermometers or test strips could be located at time of inspection.				

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ESTABLISHMENT

HOOTERS

HF2620	EHFN31	H10DAY	HANDWASHING FACILITY ADEQUATE	8/30/2016	31	HL1B
			A) Hand sink in kitchen found blocked. B) Hand sink in servers station is broken and must be fixed within 10 days.			
	EHFN34	H10DAY	NO EVIDENCE OF INSECT CONTAMIN	8/30/2016		
			A) Establishments roof has been damaged and is leaking water in several locations. Roof must be fully repaired within 10days. All food must be protected from potential contamination in the mean time. B) A front door sweep is needed within 10 days.			
	EHFN35	H10DAY	PERSONAL CLEANLINESS / EATING	8/30/2016		
			A) Several employee drinks found without a lid or a straw. B) All employees that work with food, single service items or clean dishes must properly restrain their hair.			
	EHFN36	H10DAY	WIPING CLOTHS PROPERLY USED	8/30/2016		
			A) All cleaning rags must either be kept dry and clean or in a bucket of sanitizer solution.			
	EHFN42	H10DAY	NON-FOOD CONTACT SURFACES	8/30/2016		
			A) All raw wood by vent hood must be painted or sealed wihtin 10 days. B) All FRP must be cleaned to sight and touch.			
	EHFN43	H10DAY	ADEQUATE VENTILATION AND LIGHT	8/30/2016		
			A) All air ducts and surrounding area must be cleaned within 10 days. B) Vent hood must be serviced to prevent grease dripping on food. C) All lighting in walkin cooler must be repaired.			

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ESTABLISHMENT

HOOTERS

HF2620	EHFN21	H10DAY	CERTIFIED FOOD MANAGER	8/30/2016	31	HL1B
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A) A food manager must be obtained within 10 days.

	EHFN47	COS	OTHER VIOLATIONS	8/30/2016		
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A) Store all personal items away from clean dishes. ** Due to a score of over 30 a \$50 reinspection fee must be paid by Environmental Health by 4:30 on 8-30-16 and a reinspection will be conducted on 8-31-16

	EHFN10	H10DAY	FOOD CONTACT SURFACES SANITIZE	8/30/2016		
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A) Several clean dishes found with food debris still on them. B) Several clean dishes found with sticker residue on them. C) Soda nozzles found dirty. D) Flour bin must be cleaned to sight and touch.

**IDK SPORTS BAR
613 SE 46TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT6601					8/27/2016	0	HL1B FOOD

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ESTABLISHMENT**RAFTER J BAR B QUE****1909 J AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFK168	EHFNO3	IN	PROPER HOT HOLDING TEMP. Brisket holding at 144F, Ribs holding at 166F. In compliance.		8/27/2016	0	H PREOPEN

THE PIT STOP
613 SE 46TH AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT6608					8/27/2016	0	HL1B FOOD

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ESTABLISHMENT**VIRDINSKIS
3301 SE 10TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HFT6600	EHFN10	H90 DAY	FOOD CONTACT SURFACES SANITIZE		8/26/2016	4	HL1B FOOD	
			Food contact surfaces including shelves in cooler/freezer, stove tops, etc. must be cleaned and sanitized.					
	EHFN34	COS	NO EVIDENCE OF INSECT CONTAMIN		8/26/2016			
			Doors and windows must be kept closed unless screens are in place.					

**WALGREENS #13010
2205 SE 34TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1862					8/31/2016	0	HL1B