

Food Establishment Public Inspection Report
From 2/25/16 thru 3/2/16

ESTABLISHMENT

AMARILLO SLIMS POOL PALACE
2514 S GEORGIA ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF380	EHFN47	H45 DAY	OTHER VIOLATIONS		2/25/2016	1	HFOL
			Replace reach in cooler with NSF or commercial unit.				

AMIGOS #524 DELI/BAKERY
3300 E INTERSTATE 40

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1815	EHFN32	H10DAY	FOOD CONTACT SURFACE CONSTRUCT		2/29/2016	2	HL1B
			A) Canopener needs to be cleaned. B) Shelves in bakery cooler need to be cleaned. C) Bottom shelves in reach in drink cooler need to be cleaned. D) Grates in outside display case need to be cleaned. F)Bottom candy shelves need to be cleaned.				
	EHFN03	IN	PROPER HOT HOLDING TEMP.		2/29/2016		
			Fried chicken was holding at 169F. Catfish was holding at 135F. Chili Verde was holding at 166F.				

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ESTABLISHMENT

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

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF111	EHFN32	H10DAY	FOOD CONTACT SURFACE CONSTRUCT		2/29/2016	8	HL1B
			All shelves and top walls in dairy reach-in cooler need to be cleaned.				
	EHFN11	COS	PROPER DISPOSITION OF RETURNED		2/29/2016		
			Several dented cans found on shelf for use, they were removed and trained on identifying dents.				
	EHFN19	H180 DAY	APPROVED WATER SOURCE		2/29/2016		
			Drains in Meat Market cannot have a direct connection between the sewage and the drain in which food, utensils or equipment are placed. The drain must have an in-direct connection with an air gap or air break. Correct by 2/28/17.				

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ESTABLISHMENT

**BANGKOK TOKYO
2413 S WESTERN ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2281	EHFN09	COS	FOOD SEPARATION AND PROTECTION		3/1/2016	7	HL1B
			Raw meat touched ready to eat food at make table. b)Cloth rag touched ready to eat rice. c)Open drink stored on food prep table.				
	EHFN34	H10DAY	NO EVIDENCE OF INSECT CONTAMIN		3/1/2016		
			Gap at back door.				
	EHFN40	COS	SINGLE-USE ARTICLES STORAGE		3/1/2016		
			Single service items must be stored inverted.				
	EHFN42	H10DAY	NON-FOOD CONTACT SURFACES		3/1/2016		
			Grease and food spills below equipment.Clean floors and walls daily. b)Splatter over cooktop, c)Cook top has buildup of foods. d)Outside of equipment, handles, doors, shelves and walls not clean.				
	EHFN45	H90 DAY	PHYSICAL FACILITIES INSTALLED		3/1/2016		
			All refrigeration equipment must be commercial. b)Sink used for foods must have an air gap. c)Mop sink must be functional and used.				

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ESTABLISHMENT**BELMAR BAKERY****3325 BELL ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF626	EHFN45	H30 DAY	PHYSICAL FACILITIES INSTALLED		2/25/2016	1	HL1B
			Back door damaged and not sealing properly. Repair as needed. b)Ceiling damaged over oven. Repair as needed.				

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ESTABLISHMENT

**BUBBAS 33
2813 W INTERSTATE 40**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2761	EHFN20	H30 DAY	APPROVED SEWAGE/WASTEWATER SYS		2/25/2016	9	HFOL
			Walkin freezer has a condensate leak. Repair by 3/15/16.				
	EHFN21	H30 DAY	CERTIFIED FOOD MANAGER		2/25/2016		
			Certified Food Manager needed. All establishments are required to have at least 1 CFM registered with Amarillo Environmental Health.				
	EHFN28	IN	PROPER DATE MARKING		2/25/2016		
			1 correction from last inspection.				
	EHFN31	COS	HANDWASHING FACILITY ADEQUATE		2/25/2016		
			Paper towels needed at handsink in kitchen.				
	EHFN35	COS	PERSONAL CLEANLINESS / EATING		2/25/2016		
			A. All kitchen staff are required to wear hair nets or hats with the hair fully restrained. including managers. Bartenders and waiters must have hair restrained. B. Employee personal items not permitted in the kitchen. Separate area needed for storage.				

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ESTABLISHMENT

BUBBAS 33

HF2761

EHFN47

H30 DAY

OTHER VIOLATIONS

2/25/2016

9

HFOL

Spanish handwashing signs needed in restrooms.

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From 2/25/16 thru 3/2/16

ESTABLISHMENT

BUTTERFLIES & BULLFROGS

3107 SW 27TH AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFD59	EHFN09	COS	FOOD SEPARATION AND PROTECTION		3/2/2016	10	HL1B
			Raw eggs stored over ready to eat foods in refrigerator.				
	EHFN31	H10DAY	HANDWASHING FACILITY ADEQUATE		3/2/2016		
			Hand sink is not commercial and is not attached to wall. Area beside sink is too close to dish sink. A splash guard is needed to separate handsink from dish sink.				
	EHFN45	H30 DAY	PHYSICAL FACILITIES INSTALLED		3/2/2016		
			Culinary 3 bay sink must have an air gap.				
	EHFN10	COS	FOOD CONTACT SURFACES SANITIZE		3/2/2016		
			Microwave has dried splatter on inside top.				
	EHFN42	H10DAY	NON-FOOD CONTACT SURFACES		3/2/2016		
			All cabinets in kitchen are splintering and are not cleanable. Resurface all cabinets to allow a smooth non porous surface that can be easily cleaned.				

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ESTABLISHMENT

BUTTERFLIES & BULLFROGS

HFD59

EHFN47

H60 DAY

OTHER VIOLATIONS

3/2/2016

10

HL1B

No air gap at culinary 3 bay sink. Have a plumber install air gap in sink drain.

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From 2/25/16 thru 3/2/16

ESTABLISHMENT**CEFCO FOOD STORE #2091****1600 E AMARILLO BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2193	EHFN34	H30 DAY	NO EVIDENCE OF INSECT CONTAMIN		2/26/2016	24	HL1B
			Dead insects and droppings observed in dry storage room. Floor and walls not sealed to prevent insects and dust contamination.				
	EHFN37	H30 DAY	ENVIRONMENTAL CONTAMINATION		2/26/2016		
			Holes in ceiling panels over exposed food. Panel over exposed foods must be non porous and smooth and cleanable. b)Floor is not clean in walk in cooler. c)Doorway to dry storage is bare wood. Must be sealed and cleanable.				
	EHFN40	H30 DAY	SINGLE-USE ARTICLES STORAGE		2/26/2016		
			Single service items stored on the floor.				
	EHFN42	H30 DAY	NON-FOOD CONTACT SURFACES		2/26/2016		
			Dust on tops of all equipment used for foods.				
	EHFN43	H30 DAY	ADEQUATE VENTILATION AND LIGHT		2/26/2016		
			Lighting in dry storage is not sufficient to read labels and clean properly.				

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ESTABLISHMENT

CEFCO FOOD STORE #2091

HF2193	EHFN45	H30 DAY	PHYSICAL FACILITIES INSTALLED	2/26/2016	24	HL1B
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Ceiling fan not clean. b)Numerous broken tiles on floor.

	EHFN47	H30 DAY	OTHER VIOLATIONS	2/26/2016		
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All food equipment used in store must be NSF or commercial grade. Household equipment is not allowed.
Replace freezer.

	EHFN09	H 3 DAYS	FOOD SEPARATION AND PROTECTION	2/26/2016		
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Food cases stored on floor in dry storage. b)Lights over open foods must be protected.

	EHFN18	H 3 DAYS	PROPER IDENTIFY TOXIC SUBSTANC	2/26/2016		
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Chemicals stored with foods.

	EHFN21	H10DAY	CERTIFIED FOOD MANAGER	2/26/2016		
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No certified food manager for this store.

	EHFN29	H10DAY	ACCURATE THERMOMETERS PROVIDED	2/26/2016		
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No test strips available for testing sanitizer solution.

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ESTABLISHMENT

CEFCO FOOD STORE #2091

HF2193	EHFN31	H10DAY	HANDWASHING FACILITY ADEQUATE	2/26/2016	24	HL1B
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Hand sink used to hold chemical cleaner. b)Hand sink is not commercial and is not attached to wall.

	EHFN32	H10DAY	FOOD CONTACT SURFACE CONSTRUCT	2/26/2016		
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Cabinets below soda and coffee area are rusty and not cleanable. b)Exposed pipes and hoses on cabinet top create a non easily cleanable surface. c)Door to walk in cooler not clean.

	EHFN33	H10DAY	WAREWASHING FACILITY INSTALLED	2/26/2016		
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Ware wash sink found not clean. b)Plumbing to ware wash culinary sink needs an air gap.

	EHFN46	H30 DAY	SERVICE SINK PROVIDED	2/26/2016		
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Restroom not clean. Toilet not clean. Hand sink not clean.

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

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF980	EHFN42	IN	NON-FOOD CONTACT SURFACES		2/25/2016	0	HFOL	
			Grease below fryers has been cleaned. Area must remain clean daily.					

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ESTABLISHMENT

CRUSH WINE BAR & DELI

701 S POLK ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1670	EHFN22	H90 DAY	AUTHORIZED FOOD HANDLER		3/2/2016	6	HL1B
			All employees involved with food preparation and service must obtain a Food Handler card.				
	EHFN10	COS	FOOD CONTACT SURFACES SANITIZE		3/2/2016		
			a)Utensil drawer needed to be cleaned. b)Can opener needed to be cleaned. c)Warewashing machine in kitchen was not sanitizing. d)Warewashing machine in bar was not sanitizing. e)Ice machine needed to be cleaned.				
	EHFN45	H90 DAY	PHYSICAL FACILITIES INSTALLED		3/2/2016		
			a)Floor in kitchen needs to be repaired. b)Floor in bar needs to be repaired.				

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CRYSTALS COUNTRY STORE**6701 ROCKWELL RD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HFR83	EHFN20	H10DAY	APPROVED SEWAGE/WASTEWATER SYS		2/25/2016	3	HFOL	
			Conducted follow-up for riser lids to septic tank. Risers have not been replaced/secured. Must be replaced and secured by 03/02/16.					

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ESTABLISHMENT

DOLLAR GENERAL #4285

3412 S GEORGIA ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF725	EHFN09	COS	FOOD SEPARATION AND PROTECTION		2/25/2016	9	HL1B
			Chemicals stored with and over foods. b)Food containers stored on floor.				
	EHFN11	COS	PROPER DISPOSITION OF RETURNED		2/25/2016		
			Dented cans on shelf. b)Ice cream cooler is not operating. Ice cream must be discarded.				
	EHFN29	COS	ACCURATE THERMOMETERS PROVIDED		2/25/2016		
			No thermometer in several cold hold units. An accurate visible thermometer must be in each unit.				
	EHFN47	H30 DAY	OTHER VIOLATIONS		2/25/2016		
			Wall in restroom is damaged. Wall must be smooth and cleanable.				
	EHFN45	H30 DAY	PHYSICAL FACILITIES INSTALLED		2/25/2016		
			No covered waste can in restroom. b)toilet seat is broken and not cleanable. c)No hand soap in restroom.				

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ESTABLISHMENT

DOLLAR TREE STORE #2920

2704 S SONCY RD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1102	EHFN37	COS	ENVIRONMENTAL CONTAMINATION		2/26/2016	6	HL1B
			A) All single service items must be stored at least 6 inches off the floor.				
	EHFN11	COS	PROPER DISPOSITION OF RETURNED		2/26/2016		
			A) Several dented cans found for sale.				
	EHFN46	COS	SERVICE SINK PROVIDED		2/26/2016		
			A) Toilet room has a heavy smell of urine. Toilet room must be cleaned to remove smell.				
	EHFN45	H180 DAY	PHYSICAL FACILITIES INSTALLED		2/26/2016		
			A) Replace missing ceiling tile in front display room., B) Patch wall in toilet room to be smooth and easily cleanable.				

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ESTABLISHMENT

EL CARBONERO RESTAURANT 1700 E AMARILLO BLVD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2173	EHFN09	COS	FOOD SEPARATION AND PROTECTION		2/26/2016	19	HL1B
			Food case on floor. b)Cell phones on counter with food utensils. c)Lotion and hand sanitizer stored with cups. Store non food items and chemicals away from foods and food equipment.				
	EHFN10	H10DAY	FOOD CONTACT SURFACES SANITIZE		2/26/2016		
			Bottom of shelf above cook top has splatter. b)Knife holder not clean.c)Gaskets and blower covers not clean in reach in coolers.				
	EHFN14	COS	PROPER HAND WASHING / GLOVES		2/26/2016		
			Cook not washing hands between jobs.				
	EHFN31	COS	HANDWASHING FACILITY ADEQUATE		2/26/2016		
			Hand wash sink used for other purposes.				
	EHFN32	H30 DAY	FOOD CONTACT SURFACE CONSTRUCT		2/26/2016		
			Shelves for cups and lids is not cleanable. Must be commercial grade not household.				

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ESTABLISHMENT

EL CARBONERO RESTAURANT

HF2173	EHFN38	COS	APPROVED THAWING METHODS	2/26/2016	19	HL1B
			Foods thawing improperly. Thaw under cold running water in a sanitized sink, in the refrigerator or in microwave. Do not thaw at room temperature.			
	EHFN33	H30 DAY	WAREWASHING FACILITY INSTALLED	2/26/2016		
			Sink used for foods must have an air gap.			
	EHFN42	H30 DAY	NON-FOOD CONTACT SURFACES	2/26/2016		
			Clean and paint or seal doors, door frame and any non cleanable surfaces.			
	EHFN46	H60 DAY	SERVICE SINK PROVIDED	2/26/2016		
			No mop sink available. May be installed outside and needs water access and drain. Must be covered. Must have a back flow preventer.			
	EHFN36	COS	WIPING CLOTHS PROPERLY USED	2/26/2016		
			Wiping cloths not stored in sanitizer. Must be at 100 ppm chlorine on test strip.			

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**FAZOLI'S
2512 S SONCY RD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF439	EHFN20	H 3 DAYS	APPROVED SEWAGE/WASTEWATER SYS		2/26/2016	26	HL1B
			A) Floor drain is clogged and water is running on the ground. Drain must be properly working by 3-1-16. B) 3 compartment sink shall not have a direct connection to the sewer line. An indirect connection must be installed within 1 year.				
	EHFN35	H 3 DAYS	PERSONAL CLEANLINESS / EATING		2/26/2016		
			A) All employees must properly restrain their hair while working in the kitchen. B) All employee drinks cannot be stored on stock food items.				
	EHFN14	COS	PROPER HAND WASHING / GLOVES		2/26/2016		
			A) Employees seen not washing their hands before putting on gloves.				
	EHFN37	COS	ENVIRONMENTAL CONTAMINATION		2/26/2016		
			A) Working containers of food stored in trash cans.				
	EHFN02	COS	PROPER COLD HOLDING TEMP.		2/26/2016		
			A) Cooked pasta holding at 44 degrees, B) Ham holding at 56 degrees. C) Tomatoes holding at 45 degrees. All items must be kept below 41 degrees at all times.				

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ESTABLISHMENT

FAZOLI'S

HF439	EHFN01	COS	<p style="text-align: center;">PROPER COOLING TIME AND TEMP.</p> <p style="text-align: right;">2/26/2016</p>	26	HL1B	
			A) Pizza is being non-continuously cooked and left out of temp control for unknown time. If pizza is partially cooked it must then be immediatly cooled.			
	EHFN28	COS	<p style="text-align: center;">PROPER DATE MARKING</p> <p style="text-align: right;">2/26/2016</p>			
			A) Several opened ready to eat TCS items found without date marking.			
	EHFN45	H180 DAY	<p style="text-align: center;">PHYSICAL FACILITIES INSTALLED</p> <p style="text-align: right;">2/26/2016</p>			
			A) Replace ceiling tiles in kitchen that has been cut. B) All ceiling tiles over serving area and drink station must be non-absorbent. Replace by next inspection.			
	EHFN29	COS	<p style="text-align: center;">ACCURATE THERMOMETERS PROVIDED</p> <p style="text-align: right;">2/26/2016</p>			
			A) All coolers must have a thermometer in them.			
	EHFN10	H 3 DAYS	<p style="text-align: center;">FOOD CONTACT SURFACES SANITIZE</p> <p style="text-align: right;">2/26/2016</p>			
			A) Clean ice machine, B) Dirty utensils found.			
	EHFN32	COS	<p style="text-align: center;">FOOD CONTACT SURFACE CONSTRUCT</p> <p style="text-align: right;">2/26/2016</p>			
			A) Metal drawer found with a cardboard bottom. Cardboard cannot be used as a permanent surface.			

Food Establishment Public Inspection Report**From 2/25/16 thru 3/2/16**

ESTABLISHMENT

FAZOLI'S

HF439	EHFN39	H 3 DAYS	PROPER USE OF UTENSILS	2/26/2016	26	HL1B
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A) All bread trays found heavily encrusted with food debris and grease. Trays must be completely cleaned or replaced. Follow up in 3 days.

	EHFN43	H 3 DAYS	ADEQUATE VENTILATION AND LIGHT	2/26/2016		
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A) Clean all air vents and return ducts. B) Replace broken light shield in walk in cooler.

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ESTABLISHMENT

**GRACE LEARNING CENTER
4214 RIDGECREST CIR**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFD69	EHFN10	COS	FOOD CONTACT SURFACES SANITIZE		3/2/2016	11	HL1B
			Utensil containers not clean. b)Cell phone on food container. Cell cord touching coffee filters.				
	EHFN18	COS	PROPER IDENTIFY TOXIC SUBSTANC		3/2/2016		
			Cleaner stored on food counter.				
	EHFN31	COS	HANDWASHING FACILITY ADEQUATE		3/2/2016		
			Chemical cleaner stored on hand sink. Hand sink is for handwash only. Store cleaners properly.				
	EHFN09	COS	FOOD SEPARATION AND PROTECTION		3/2/2016		
			Child lunch boxes stored on milk containers. Child lunch boxes are not sanitary on the outside. b)Food producdt stored below sink drain.				

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ESTABLISHMENT

HANA TRAVEL PLAZA AMARILLO**11301 E INTERSTATE 40**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2667	EHFN03	IN	PROPER HOT HOLDING TEMP. Higher voltage light bulbs were added, all food was in temp.		2/29/2016	0	HFOL
	EHFN30	IN	FOOD ESTABLISHMENT PERMIT Valid permit was posted.		2/29/2016		
	EHFN43	IN	ADEQUATE VENTILATION AND LIGHT More light was added to walk-in.		2/29/2016		

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ESTABLISHMENT**HIGHLAND PARK SCHOOL****3801 N FM 1912**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF760	EHF02	IN	COLD HOLDING		2/26/2016	0	HL1B	
			All coolers holding at 41F or below. In compliance.					

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ESTABLISHMENT

I 40 CONVENIENCE

900 SPUR 228

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFP53	EHFN24	H10DAY	REQUIRED RECORDS AVAILABLE		2/26/2016	11	HL1B
			Water sample record was not available.				
	EHFN29	H10DAY	ACCURATE THERMOMETERS PROVIDED		2/26/2016		
			Thermometer still needed in both frozen reach-ins. (Repeat)				
	EHFN20	H60 DAY	APPROVED SEWAGE/WASTEWATER SYS		2/26/2016		
			3 compartment sink must have an indirect connection. Plan of Action required with in 60 days.				
	EHFN32	H10DAY	FOOD CONTACT SURFACE CONSTRUCT		2/26/2016		
			A)Microwave needs to be cleaned. B)3 comp. sink needs to be cleaned. C)Bottom of 1st soda reach-in needs to be cleaned.				
	EHFN21	H10DAY	CERTIFIED FOOD MANAGER		2/26/2016		
			Food manager card still required. A \$50 reinspection fee is to be paid by Feb. 29, 2016.				

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KENTUCKY FRIED CHICKEN**3316 DANVERS DR**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF534					2/29/2016	0	HL1B

KFC**316 E AMARILLO BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF993					3/2/2016	0	HM4

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ESTABLISHMENT

LYS CAFE

5615 E AMARILLO BLVD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1644	EHFN45	H180 DAY	PHYSICAL FACILITIES INSTALLED		2/26/2016	12	HL1B
			a)Walls in kitchen are excessively worn and need to be replaced. b)Ceiling tiles in kitchen need to be replaced with smooth, durable, nonabsorbent, easily cleaned tiles. c)Floor in kitchen needs to be resealed. All repairs must be made within 6 months.				
	EHFN29	COS	ACCURATE THERMOMETERS PROVIDED		2/26/2016		
			Thermometer needed in all coolers.				
	EHFN03	COS	PROPER HOT HOLDING TEMP.		2/26/2016		
			Rice scoop being held in water at 77F. Must be stored in water 135F or above.				
	EHFN47	H180 DAY	OTHER VIOLATIONS		2/26/2016		
			a)Vent hood & fire extinguisher last inspected in 2003. Vent hood must be inspected every 6 months and extinguisher once per year. Will reinspect for compliance in 30 days.b)All coolers must be NSF/ANSI commercial units. Household units must be replaced				
	EHFN46	H90 DAY	SERVICE SINK PROVIDED		2/26/2016		
			Restroom doors must have self closing door hinge/spring.				

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ESTABLISHMENT

LYS CAFE

HF1644	EHFN37	COS	ENVIRONMENTAL CONTAMINATION	2/26/2016	12	HL1B
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Bags of rice stored on floor. Store all food products at least 6" off the ground.

	EHFN10	COS	FOOD CONTACT SURFACES SANITIZE	2/26/2016		
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a)All shelves and racks need to be cleaned. b)Inside of ice machine needs to be cleaned. c)Inside of all coolers need to be cleaned. d)All utensil containers need to be cleaned.

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ESTABLISHMENT**MCDONALDS****5620 W AMARILLO BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF1954	EHFN10	COS	FOOD CONTACT SURFACES SANITIZE		2/26/2016	8	HL1B	
			A. Soda nozzles needed to be cleaned. B. Ice buckets must be inverted and hung.					
	EHFN19	H90 DAY	APPROVED WATER SOURCE		2/26/2016			
			Three-compartment sink must be on an indirect drain system. Repair by 6/26/16.					
	EHFN35	COS	PERSONAL CLEANLINESS / EATING		2/26/2016			
			Hair restraints must be worn by all kitchen staff. This may include hair nets or hats (no visors). Long hair must be placed in a bun or hair net.					
	EHFN45	H90 DAY	PHYSICAL FACILITIES INSTALLED		2/26/2016			
			Grout in kitchen must be flush with tile. Area around dish washing machine and sink and along the walls needs repair. Complete by 6/26/16.					

5730 W AMARILLO BLVD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
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Food Establishment Public Inspection Report

From 2/25/16 thru 3/2/16

ESTABLISHMENT

MCDONALDS

HF548

EHFN10

H10DAY

FOOD CONTACT SURFACES SANITIZE

2/26/2016

3

HL1B

Soda nozzles and machine must be cleaned daily. Mold found on nozzles.

Food Establishment Public Inspection Report

From 2/25/16 thru 3/2/16

ESTABLISHMENT**MUDD RACK
500 E HASTINGS AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2134	EHFN29	COS	ACCURATE THERMOMETERS PROVIDED		2/29/2016	9	HL1B
			Thermometer in reach in cooler was broken and needed to be replaced.				
	EHFN10	COS	FOOD CONTACT SURFACES SANITIZE		2/29/2016		
			Dicer needed to be cleaned.				
	EHFN39	COS	PROPER USE OF UTENSILS		2/29/2016		
			Clean pans found stacked wet. Air dry pans prior to stacking to prevent bacteria growth.				
	EHFN20	H10DAY	APPROVED SEWAGE/WASTEWATER SYS		2/29/2016		
			Mop sink not draining properly and must be repaired within 10 days.				

Food Establishment Public Inspection Report

From 2/25/16 thru 3/2/16

ESTABLISHMENT**PALO DURO HIGH COMMERCIAL LAB**

1400 N GRANT ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1115	EHFN21	H 3 DAYS	CERTIFIED FOOD MANAGER		2/26/2016	2	HFOL
Food manager certificate needed at establishment. Must obtain City issued food manager card by Tuesday, 3-1-16, of a \$50.00 reinspection fee will be charged.							

PHO SOFIA

5641 E AMARILLO BLVD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2785	EHFN47	IN	OTHER VIOLATIONS		2/26/2016	0	H PREOPEN
Establishment obtained all permits necessary to open.							

Food Establishment Public Inspection Report

From 2/25/16 thru 3/2/16

ESTABLISHMENT

PLEASANT VALLEY BAPTIST CHURCH**555 E HASTINGS AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
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HFD41	EHFN45	H180 DAY	PHYSICAL FACILITIES INSTALLED		2/29/2016	1	HL1B
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Ceiling tiles in kitchen need to be replaced with smooth, durable, nonabsorbesnt, easily cleaned ceiling tiles.
Replace within 6 months.

Food Establishment Public Inspection Report

From 2/25/16 thru 3/2/16

ESTABLISHMENT

**POTATO FACTORY
114 SW 6TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2217	EHFN10	COS	FOOD CONTACT SURFACES SANITIZE		2/29/2016	10	HL1B
			a)Tea nozzle needed to be cleaned. b)Ice machine needed to be cleaned.				
	EHFN20	H90 DAY	APPROVED SEWAGE/WASTEWATER SYS		2/29/2016		
			Drain on three compartment sink needs to be an indirect drain with air gap.				
	EHFN21	H30 DAY	CERTIFIED FOOD MANAGER		2/29/2016		
			No Food Manager, you will need to have someone take class March 9 and test March 11.				
	EHFN29	COS	ACCURATE THERMOMETERS PROVIDED		2/29/2016		
			a)No thermometer found in small reachin. b)Thermometer broken in 6 door reachin.				

Food Establishment Public Inspection Report

From 2/25/16 thru 3/2/16

ESTABLISHMENT

**PRESTON WEST PAR 3
9101 S COULTER ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF434	EHFN20	H180 DAY	APPROVED SEWAGE/WASTEWATER SYS		2/26/2016	10	HL1B
			A) A direct connection may not exist between 3 compartment sink and the sewer line. An indirect connection must be installed with an air gap within 1 year.				
	EHFN31	COS	HANDWASHING FACILITY ADEQUATE		2/26/2016		
			A) No soap available at the hand sink for hand washing.				
	EHFN37	COS	ENVIRONMENTAL CONTAMINATION		2/26/2016		
			A) All food must be stored at least 6 inches off the floor.				
	EHFN43	COS	ADEQUATE VENTILATION AND LIGHT		2/26/2016		
			A) Vent hood must be serviced due to excessive amount of grease build up.				
	EHFN45	COS	PHYSICAL FACILITIES INSTALLED		2/26/2016		
			A) Attic crawl space must be kept closed if food is to be stored in the same room.				

Food Establishment Public Inspection Report

From 2/25/16 thru 3/2/16

ESTABLISHMENT

PRESTON WEST PAR 3

HF434

EHFN24

COS

REQUIRED RECORDS AVAILABLE

2/26/2016

10

HL1B

A) Several ready to eat TCS foods found in the cooler without proper date marking.

Food Establishment Public Inspection Report

From 2/25/16 thru 3/2/16

ESTABLISHMENT

**QUALITY INN
1515 E INTERSTATE 40**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2577	EHFN10	COS	FOOD CONTACT SURFACES SANITIZE		3/2/2016	7	HFOL
			Sanitize all food contact surfaces prior to operating.				
	EHFN21	H30 DAY	CERTIFIED FOOD MANAGER		3/2/2016		
			Obtain Food Manager Card from City of Amarillo Environmental Health Dept. at 808 S. Buchanan. Must have Serve Safe or equivalent training from our office.				
	EHFN41	H10DAY	ORIGINAL CONTAINER LABELING		3/2/2016		
			Cereals must have ingredient labels.				
	EHFN42	H10DAY	NON-FOOD CONTACT SURFACES		3/2/2016		
			Holes in walls must be sealed to prevent insects. Access panel may be used to access plumbing cleanouts. b)Walls and ceiling in dish wash room must be smooth and non porous and easy to clean. The ceiling and walls currently in use are porous.				

Food Establishment Public Inspection Report

From 2/25/16 thru 3/2/16

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

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2561					3/1/2016	0	HL1B

**REGION 16 CLEVELAND HEADSTART
1601 S CLEVELAND ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFD6					2/26/2016	0	HL1B

Food Establishment Public Inspection Report

From 2/25/16 thru 3/2/16

ESTABLISHMENT

**ROBINSONS BBQ
5920 HILLSIDE RD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF244					3/1/2016	0	HFOL

Food Establishment Public Inspection Report

From 2/25/16 thru 3/2/16

ESTABLISHMENT**SHWE MYINE THU
5625 E AMARILLO BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2792	EHFN45	H10DAY	PHYSICAL FACILITIES INSTALLED		2/26/2016	0	HFOL
			a)Light shields needed on lights in warewashing area. b)Ceiling tiles above salad bar need to be smooth, durable, non-absorbent and easily cleaned.				
	EHFN21	H45 DAY	CERTIFIED FOOD MANAGER		2/26/2016		
			Food manager card needed within 45 days.				
	EHFN22	H180 DAY	AUTHORIZED FOOD HANDLER		2/26/2016		
			All employees must have a food handlers card by 9-1-16.				
	EHFN47	H180 DAY	OTHER VIOLATIONS		2/26/2016		
			First aid kit needed.				

Food Establishment Public Inspection Report

From 2/25/16 thru 3/2/16

ESTABLISHMENT

SUZYS INTERNATIONAL MARKET

3318 S GEORGIA ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2108	EHFN10	H10DAY	FOOD CONTACT SURFACES SANITIZE		2/25/2016	9	HL1B
			Inside reach in freezers not clean. Defrost and clean inside of all freezers.				
	EHFN41	H10DAY	ORIGINAL CONTAINER LABELING		2/25/2016		
			Numerous foods with no label or partial label. All foods must have a label in English. Label must state manufacturer name, address of manufacturer.				
	EHFN42	H10DAY	NON-FOOD CONTACT SURFACES		2/25/2016		
			Outside of freezers and refrigerators not clean.				
	EHFN09	COS	FOOD SEPARATION AND PROTECTION		2/25/2016		
			Chemicals stored with foods on prep table. b)Bag food product stored on floor.i				
	EHFN47	H10DAY	OTHER VIOLATIONS		2/25/2016		
			Restroom floor is not clean.				

Food Establishment Public Inspection Report

From 2/25/16 thru 3/2/16

ESTABLISHMENT

**TACO BELL
5807 SW 45TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1225	EHFN43	H10DAY	ADEQUATE VENTILATION AND LIGHT		2/25/2016	3	HL1B
			Lighting in walk in cooler is not sufficient to read labels and clean effectively. Repeat violation. Future violations will require a reinspection fee.				
	EHFN42	H10DAY	NON-FOOD CONTACT SURFACES		2/25/2016		
			Fans on equipment above food prep are dirty. Ensure tops of equipment and fans are clean.				
	EHFN39	COS	PROPER USE OF UTENSILS		2/25/2016		
			Pans stacked wet. Pans must air dry completely before stacking.				

Food Establishment Public Inspection Report

From 2/25/16 thru 3/2/16

ESTABLISHMENT**TACO BELL #28927
300 E AMARILLO BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2346	EHFN21	COS	CERTIFIED FOOD MANAGER		2/26/2016	2	HL1B
No City of Amarillo food manager card. Obtain card from Environmental Health office at 808 S. Buchanan. Cost is \$40. Post with inspection and establishment permit.							

Food Establishment Public Inspection Report

From 2/25/16 thru 3/2/16

ESTABLISHMENT

**THAI ARAWAN
2834 WOLFLIN AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2249	EHFN35	COS	PERSONAL CLEANLINESS / EATING		2/25/2016	7	HL1B
			All employees working in the kitchen must wear a hairnet or ball cap with the hair restrained.				
	EHFN37	COS	ENVIRONMENTAL CONTAMINATION		2/25/2016		
			All food items must be stored at least 6" off the floor.				
	EHFN45	H30 DAY	PHYSICAL FACILITIES INSTALLED		2/25/2016		
			Replace damaged ceiling tiles in kitchen.				
	EHFN42	H30 DAY	NON-FOOD CONTACT SURFACES		2/25/2016		
			A. Shelves in reachin coolers need to be cleaned. B. Doors, handles, and gaskets on reachin coolers need to be cleaned. C. Walls, ceilings, and air vents in kitchen need to be cleaned.				
	EHFN41	H30 DAY	ORIGINAL CONTAINER LABELING		2/25/2016		
			Labels are needed on any food item removed from original packaging.				

Food Establishment Public Inspection Report

From 2/25/16 thru 3/2/16

ESTABLISHMENT

THAI ARAWAN

HF2249 EHFN39 H30 DAY PROPER USE OF UTENSILS 2/25/2016 7 HL1B

All dishes must be stored inverted.

EHFN47 H30 DAY OTHER VIOLATIONS 2/25/2016

Fire extinguishers and ansul system must be inspected.

Food Establishment Public Inspection Report

From 2/25/16 thru 3/2/16

ESTABLISHMENT

**THAI PEPPER
311 E HASTINGS AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1946	EHFN45	H180 DAY	PHYSICAL FACILITIES INSTALLED		2/29/2016	8	HL1B
			Accoustic ceiling tiles in kitchen need to be replaced. All ceiling tiles in kitchen must be smooth, durable, nonabsorbent, and easily cleaned.				
	EHFN47	H30 DAY	OTHER VIOLATIONS		2/29/2016		
			Vent hood and fire extinguishers need to be inspected. Will reinspect in 30 days.				
	EHFN10	COS	FOOD CONTACT SURFACES SANITIZE		2/29/2016		
			Reach in cooler gaskets needed to be cleaned.				
	EHFN39	COS	PROPER USE OF UTENSILS		2/29/2016		
			Pans found stored under handsink plumbing. Do not store any food or food service items under plumbing.				
	EHFN31	COS	HANDWASHING FACILITY ADEQUATE		2/29/2016		
			Containers found stored in handsink. Handsink is for handwashing only.				

Food Establishment Public Inspection Report

From 2/25/16 thru 3/2/16

ESTABLISHMENT

TOOT N TOTUM #26

2222 S POLK ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF759	EHFN45	H180 DAY	PHYSICAL FACILITIES INSTALLED		3/2/2016	2	HL1B
			Ceiling tiles over drink areas in front need to be replaced with non-absorbent, easily cleanable tiles. Ceiling tiles in back storage room over 3 compartment sink and in bathroom needs to be replaced with non-absorbent, easily cleanable tiles as well.				
	EHFN03	IN	PROPER HOT HOLDING TEMP.		3/2/2016		
			Hotdogs were holding at 145F.				
	EHFN47	H180 DAY	OTHER VIOLATIONS		3/2/2016		
			A) Handwashing signs needed over all handsinks. B) Drain hose from beverage machine needs to be cleaned and floor drain. C) English/Spanish handwashing sign needed in restroom. COS				

Food Establishment Public Inspection Report

From 2/25/16 thru 3/2/16

ESTABLISHMENT

**TOOT N TOTUM #93
8772 S COULTER ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2011	EHFN02	COS	PROPER COLD HOLDING TEMP.		2/26/2016	10	HL1B
			A) Hamburger holding at 52 degrees. B) Turkey sandwich holding at 54 degrees. All must be held below 41 degrees at all times.				
	EHFN20	H180 DAY	APPROVED SEWAGE/WASTEWATER SYS		2/26/2016		
			A) A direct connection from 3 compartment sink to sewer line cannot exist. Install an indirect connection to sewer line with air gap within 1 year.				
	EHFN27	H10DAY	PROPER COOLING METHODS		2/26/2016		
			A) Cold holding unit maintaining all products above 53 degrees. Unit must be able to maintain product temp below 41 degrees F at all times.				
	EHFN43	H10DAY	ADEQUATE VENTILATION AND LIGHT		2/26/2016		
			A) Clean all air vents and air intake vents. B) Clean all ceiling tiles around air vents within 10 days.				
	EHFN45	H10DAY	PHYSICAL FACILITIES INSTALLED		2/26/2016		
			A) Replace 1 ceiling tile behind tea machines with non-absorbent tile within 10 days.				

Food Establishment Public Inspection Report

From 2/25/16 thru 3/2/16

ESTABLISHMENT**WESLEY COMMUNITY DAY CARE****1615 S ROBERTS ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF27	EHN32	H90 DAY	FOOD CONTACT SURFACE CONSTRUCT		2/26/2016	2	HL1B	
			Racks in walk in cooler are rusty. Repair or replace. b)Pallet on floor in walk in cooler is not clean and must be sealed or painted.					

WHATABURGER #427**734 N PIERCE ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF285					2/26/2016	0	HL1B

Food Establishment Public Inspection Report

From 2/25/16 thru 3/2/16

ESTABLISHMENT

WIENERSCHNITZEL

4431 BELL ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF560	EHFN10	H10DAY	FOOD CONTACT SURFACES SANITIZE		2/25/2016	6	HL1B
			Splatter on bottom of unit over grill. b)Inside and outside of ice machine is rusty and has mineral deposits. Clean machine of all rust and mineral deposits.				
	EHFN42	H10DAY	NON-FOOD CONTACT SURFACES		2/25/2016		
			Walk in cooler shelves, doors and gaskets need to be clean. Blower covers and fan area need to be cleaned.				
	EHFN43	H10DAY	ADEQUATE VENTILATION AND LIGHT		2/25/2016		
			Light tube covers must have end caps.				
	EHFN45	H10DAY	PHYSICAL FACILITIES INSTALLED		2/25/2016		
			Wall at hand sink and mop sink is not smooth and cleanable. Must be a non porous surface. b)Ceiling panel over ice machine must be non porous,cleanable type.				

Food Establishment Public Inspection Report

From 2/25/16 thru 3/2/16

ESTABLISHMENT

**WILD CUPCAKE LLC, THE
118 SW 6TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2483	EHFN20	H90 DAY	APPROVED SEWAGE/WASTEWATER SYS		2/29/2016	4	HL1B
			Three compartment sink needs to have an indirect drain.				
	EHFN42	H90 DAY	NON-FOOD CONTACT SURFACES		2/29/2016		
			a)Top of vent hood needs to be cleaned. b)Top of oven needs to be cleaned.				

Food Establishment Public Inspection Report

From 2/25/16 thru 3/2/16

ESTABLISHMENT

WILL ROGERS LEARNING CENTER**702 N JOHNSON ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFD29	EHFN45	H90 DAY	PHYSICAL FACILITIES INSTALLED		2/26/2016	3	HL1B
			Floor tiles in kitchen are cracked or broken. Replace as needed.				
	EHFN47	H180 DAY	OTHER VIOLATIONS		2/26/2016		
			Freezer is not NSF or commercial grade. Replace freezer by 8-26-16.				
	EHFN37	COS	ENVIRONMENTAL CONTAMINATION		2/26/2016		
			Kitchen fan is not clean.				