Food Establishment Public Inspection Report

From 1/21/16 thru 1/27/16

ESTABLISHMENT

BUBBAS 33

2813 W INTERSTATE 40

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2761	EHFN30	H45 DAY	FOOD ESTABLISHMENT PERMIT		1/21/2016	0	H PREOPEN
			Food Establishment permit must be posted once received.				
	EHFN31	H 3 DAYS	HANDWASHING FACILITY ADEQUATE		1/21/2016		
			Handsink in meat cooler is leaking. Repair before opening.				
	EHFN47	H10DAY	OTHER VIOLATIONS		1/21/2016		
			Handwashing signs needed at all handsinks in English and Spanish.				
	EHFN21	H45 DAY	CERTIFIED FOOD MANAGER		1/21/2016		
			Certified Food Manager needed by a full-time kitchen employee.				

Food Establishment Public Inspection Report

From 1/21/16 thru 1/27/16

ESTABLISHMENT

BURGER KING #1583
415 E AMARILLO BLVD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2783	EHFN29	IN	ACCURATE THERMOMETERS PROVIDED		1/25/2016	4	HFOL
			Thermometers were replaced in coolers.				
	EHFN45	H90 DAY	PHYSICAL FACILITIES INSTALLED		1/25/2016		
			a)Floors cleaned. b)Clean beneath all shelving nightly.COS c)Clean below all fryers & equipment.COS d)All broken or missing floor & wall tiles must be repalced within 90 days. e)All broken/missing ceiling tiles must be replaced within 90 days.				
	EHFN10	COS	FOOD CONTACT SURFACES SANITIZE		1/25/2016		
			All reach in coolers cleaned. b)All containers cleaned. c)Outside of all equipment cleaned. d)Microwave cleaned. e)All shelves cleaned. f)Cup area needed to be cleaned.COS				
	EHFN31	IN	HANDWASHING FACILITY ADEQUATE		1/25/2016		
			a)Handsink cleaned. b)If establishment is ever remodeled additional handsinks must be added.				
HF2783	EHFN20	H90 DAY	APPROVED SEWAGE/WASTEWATER SYS		1/26/2016	6	HOTHER
			All drainlines must be indirect drain lines except handsinks. Includes 3 compartment sink, ice machine, all coolers and freezers, and all equipment.				

Food Establishment Public Inspection Report

From 1/21/16 thru 1/27/16

ESTABLISHMENT

BURGER KING #1583

HF2783	EHFN31	H90 DAY	HANDWASHING FACILITY ADEQUATE	1/26/2016	6	HOTHER

If establishment is remodeled more handsinks must be added.

	EHFN45	H90 DAY	PHYSICAL FACILITIES INSTALLED	1/26/2016		

a)All cracked, broken, or missing floor and wall tiles must be replaced. b)All holes in walls must be repiared within 90 days.

CHACON MANUEL

1400 ROSS ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFX59					1/25/2016	0	HL1B

Food Establishment Public Inspection Report

From 1/21/16 thru 1/27/16

ESTABLISHMENT

CHURCHS CHICKEN #592
2002 S GEORGIA ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF980	EHFN34	H10DAY	NO EVIDENCE OF INSECT CONTAMIN		1/27/2016	10	HL1B
			Gap at back door. b)Back door will not shut completely on its own.				
	EHFN09	H10DAY	FOOD SEPARATION AND PROTECTION		1/27/2016		
			Lights over hot hold chicken are not covered and not shatterproof.				
	EHFN10	H10DAY	FOOD CONTACT SURFACES SANITIZE		1/27/2016		
			Broken gaskets on reach in cooler. Cannot be cleaned properly. b)Food containers on floor in storage. c)Dirty gaskets on equipment.d)Fan on counter not clean.				
	EHFN42	H10DAY	NON-FOOD CONTACT SURFACES		1/27/2016		
			Grease buildup on all surfaces above, below and on fryer units. b)Cover missing from condenser unit for freezer.c)Outside of ice machine and area above coated with dust and flour.d)Mechanics tools stored on ice machine.e)Holes in walls and ceiling panel.				
	EHFN45	H90 DAY	PHYSICAL FACILITIES INSTALLED		1/27/2016		
			Floor tiles broken,cracked, uneven. Grout is worn too deep to clean in places. Repair floor to be a smooth non porous easy to clean surface. c)Grease trap lid is rusted through. Replace lid.				

Food Establishment Public Inspection Report

From 1/21/16 thru 1/27/16

ESTABLISHMENT

COUNTRY CLUB NURSING & REHAB

9 MEDICAL DR

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF200	EHFN20	H180 DAY	APPROVED SEWAGE/WASTEWATER SYS		1/27/2016	3	HL1B

Three-compartment sink, also used for food prep, must be brought up to current plumbing codes. All food prep and three-compartment sinks must be indirectly plumbed with an air gap.

Food Establishment Public Inspection Report

From 1/21/16 thru 1/27/16

ESTABLISHMENT

COUNTRY PRIDE
5909 WINEINGER RD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF144	EHFN10	COS	FOOD CONTACT SURFACES SANITIZE		1/22/2016	6	HL1B
			Food slicer on wall needed to be cleaned. COS.				
	EHFN29	COS	ACCURATE THERMOMETERS PROVIDED		1/22/2016		
			Thermometer for small cooler did not have a thermometer at time of inspection. COS.				
	EHFN45	H180 DAY	PHYSICAL FACILITIES INSTALLED		1/22/2016		
			Ceiling panels in wait staff area/bar do not meet code definition of "smooth, non-aborbent, and easily cleanable". These panels need to be changed by 01-22-2017 so that they meet code definition.				
	EHFN02	IN	PROPER COLD HOLDING TEMP.		1/22/2016		
			Diced tomatoes in cold hold were holding at 38F. In compliance.				

Food Establishment Public Inspection Report

From 1/21/16 thru 1/27/16

ESTABLISHMENT

DAUBERS CONCESSION
3506 SPADE DR

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1893	EHFN46	IN	SERVICE SINK PROVIDED		1/25/2016	0	HFOL

Fire suppression system and extinguishers inspected and tagged.

Food Establishment Public Inspection Report

From 1/21/16 thru 1/27/16

ESTABLISHMENT

DENNYS RESTAURANT
2116 S GEORGIA ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF213	EHFN10	H10DAY	FOOD CONTACT SURFACES SANITIZE		1/27/2016	10	HFOL
			Splatter on surfaces in kitchen.b)Numerous gaskets broken and not cleanable.				
	EHFN34	H10DAY	NO EVIDENCE OF INSECT CONTAMIN		1/27/2016		
			Gaps at back door.				
	EHFN45	H10DAY	PHYSICAL FACILITIES INSTALLED		1/27/2016		
			Floor tiles cracked or missing. B)Grout too deep to enable cleaning.				
	EHFN47	H10DAY	OTHER VIOLATIONS		1/27/2016		
			All items listed are items not addressed since last inspection. All items will be charged a $50 reinspection fee if not addressed by Friday January 29.				
	EHFN37	H10DAY	ENVIRONMENTAL CONTAMINATION		1/27/2016		
			Air ducts are dirty. Ducts must be professionally cleaned. Retain receipt.				

Food Establishment Public Inspection Report

From 1/21/16 thru 1/27/16

ESTABLISHMENT

DENNYS RESTAURANT

HF213	EHFN32	H10DAY	FOOD CONTACT SURFACE CONSTRUCT	1/27/2016	10	HFOL

Reach in cooler inside parts missing. Cords and wires exposed and not easily cleanable. b)Broken floor tiles and worn grout remain from last inspection.

	EHFN42	H10DAY	NON-FOOD CONTACT SURFACES	1/27/2016

Floor not clean below equipment. b)Oven handle and kick plate missing. c)End caps missing from light tubes.

Food Establishment Public Inspection Report

From 1/21/16 thru 1/27/16

ESTABLISHMENT

ESKIMO HUT
7200 MCCORMICK RD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFR32	EHFN03	COS	PROPER HOT HOLDING TEMP.		1/26/2016	11	HL1B
			Burritos in hot hold were holding at 123F-125F at time of inspection. These items must maintain an internal temperature of 135F or above at all times.				
	EHFN34	H10DAY	NO EVIDENCE OF INSECT CONTAMIN		1/26/2016		
			Rodents dropping found on counter by soda machine. This area needs to be properly cleaned and sanitized by 02-05-2016.				
	EHFN46	H10DAY	SERVICE SINK PROVIDED		1/26/2016		
			Doors to restrooms must be self-closing by next inspection.				
	EHFN33	H180 DAY	WAREWASHING FACILITY INSTALLED		1/26/2016		
			A two compartment sink no longer meets code requirement for manual ware washing. Sink must be replaced with a three compartment sink that has a "indirect connection" to drain. Correct by 07-26-2016.				
	EHFN10	H90 DAY	FOOD CONTACT SURFACES SANITIZE		1/26/2016		
			a)Clean inside of microwave. b)Clean top of coffee maker where cups are stored. c)Clean inside of ice machine in back room.				

Food Establishment Public Inspection Report

From 1/21/16 thru 1/27/16

ESTABLISHMENT

ESKIMO HUT

HFR32	EHFN45	H180 DAY	PHYSICAL FACILITIES INSTALLED	1/26/2016	11	HL1B

a)Ceiling is needed for slushy/ware washing area NE part of building b)Ceiling tiles above soda machine need to be replaced to be "smooth, non-aborbent, and easily cleanable.c)Wall by soda machine needs to be repaired. d)Repair counter by soda machine.

Food Establishment Public Inspection Report

From 1/21/16 thru 1/27/16

ESTABLISHMENT

EVOCATION COFFEE ROASTERS
3300 S COULTER ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2787	EHFN46	H 3 DAYS	SERVICE SINK PROVIDED		1/26/2016	0	H PREOPEN
			A)Toilet room must have a covered trash can.				
	EHFN40	H 3 DAYS	SINGLE-USE ARTICLES STORAGE		1/26/2016		
			A)Coffee lids must be either individually wrapped or in a dispensor.				
	EHFN20	H 3 DAYS	APPROVED SEWAGE/WASTEWATER SYS		1/26/2016		
			A)An air-gap twice the diameter of the waste pipe must be installed on 3 compartment sink.				
	EHFN45	H 3 DAYS	PHYSICAL FACILITIES INSTALLED		1/26/2016		
			A)Ceiling panels in food prep area must be non-absorbent.				
HF2787	EHFN20	IN	APPROVED SEWAGE/WASTEWATER SYS		1/27/2016	0	H PREOPEN
			A)Corrected.				

Food Establishment Public Inspection Report

From 1/21/16 thru 1/27/16

ESTABLISHMENT

EVOCATION COFFEE ROASTERS

HF2787	EHFN40	IN	SINGLE-USE ARTICLES STORAGE	1/27/2016	0	H PREOPEN

A)Corrected.

	EHFN45	IN	PHYSICAL FACILITIES INSTALLED	1/27/2016

A)Corrected.

	EHFN46	IN	SERVICE SINK PROVIDED	1/27/2016

A)Corrected.

Food Establishment Public Inspection Report

From 1/21/16 thru 1/27/16

ESTABLISHMENT

GENE HOWE ELEMENTARY
5108 PICO BLVD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF338	EHFN42	COS	NON-FOOD CONTACT SURFACES		1/22/2016	3	HL1B
			Inside of ice machine cavitity needed to be disassembled and cleaned.				
	EHFN02	IN	PROPER COLD HOLDING TEMP.		1/22/2016		
			Milk inside milk cooler was holding at 40F. IN compliance.				
	EHFN03	IN	PROPER HOT HOLDING TEMP.		1/22/2016		
			Cooked RTE food inside of hot hold unit was holding at 171F. In compliance.				
	EHFN32	H180 DAY	FOOD CONTACT SURFACE CONSTRUCT		1/22/2016		
			a)Blade to can opener needed to be replaced. b)Paint chipping from metal shelf under prep. table needs to be repainted. Correct by 09-01-2016.				

Food Establishment Public Inspection Report

From 1/21/16 thru 1/27/16

ESTABLISHMENT

GLENWOOD ELEMENTARY
2409 S HOUSTON ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF655	EHFN45	H60 DAY	PHYSICAL FACILITIES INSTALLED		1/21/2016	1	HL1B

All ceiling fans need to be dusted. Walls, ceiling and vents need to be dusted.Ceiling tiles in kitchen are acoustic and need to be replaced with smooth vinyl coated ceiling tiles by Aug. 2016.

Food Establishment Public Inspection Report

From 1/21/16 thru 1/27/16

ESTABLISHMENT

GREENWAYS INTERMEDIATE SCHOOL

8100 PINERIDGE DR

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF302	EHFN28	COS	PROPER DATE MARKING		1/22/2016	9	HL1B
			A) Several cut TCS ready to eat foods found without proper date marking. Each food item shall have on the preparation date and the discard date.				
	EHFN05	COS	PROPER REHEATING PROCEDURE		1/22/2016		
			A) Ready to eat foods such as chicken patties must be reheated for hot hold rapidly. Chicken patties cannot be placed in a hot holding cabinet to partially cook. Hot holding cabinets are for hot holding only.				
	EHFN45	H180 DAY	PHYSICAL FACILITIES INSTALLED		1/22/2016		
			A) Ceiling tiles in bathroom must be non-absorbent. Replace by August 2016 228.171(3)				
	EHFN20	H90 DAY	APPROVED SEWAGE/WASTEWATER SYS		1/22/2016		
			A) A direct connection may not exist between the sewage system and a drian originating from equipment in which food, portable equipment, or utensils are placed. Correct within 90 days. 228.150(C)(1)				

Food Establishment Public Inspection Report

From 1/21/16 thru 1/27/16

ESTABLISHMENT

HOME PLATE DINER INC
5600 BELL ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF333	EHFN09	H 3 DAYS	FOOD SEPARATION AND PROTECTION		1/27/2016	4	HFOL
			Hole in top of ice machine. Repeat violation.Future vioilations will result in a $50 reinspection fee.				
	EHFN42	H 3 DAYS	NON-FOOD CONTACT SURFACES		1/27/2016		
			Walls and ceiling panels are not clean. Repeat violation. Future violations will result in a $50 reinspection fee.				

Food Establishment Public Inspection Report

From 1/21/16 thru 1/27/16

ESTABLISHMENT

IMAGINATION STATION
7910 BELL ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFD34	EHFN28	COS	PROPER DATE MARKING		1/26/2016	11	HL1B
			Milk found passed its "use by" date in reach-in cooler. Discarded.				
	EHFN34	H 3 DAYS	NO EVIDENCE OF INSECT CONTAMIN		1/26/2016		
			Rodent droppings found throughout cabinets and dry storage area. These areas need to be properly cleaned & sanitized by 01/29/2016.				
	EHFN42	H 3 DAYS	NON-FOOD CONTACT SURFACES		1/26/2016		
			a)Floor to dry storage needs to be properly cleaned. b)Storage drawers need to be properly cleaned. c)Milk cooler needs to be properly cleaned. Correct by 01-29-2016.				
	EHFN20	H180 DAY	APPROVED SEWAGE/WASTEWATER SYS		1/26/2016		
			Three compartment sink is directly plumbed. This sink must be indirectly plumbed by 01-26-2017.				
	EHFN09	COS	FOOD SEPARATION AND PROTECTION		1/26/2016		
			Two containers of celery found in unsound condition. Discarded.				

Food Establishment Public Inspection Report

From 1/21/16 thru 1/27/16

ESTABLISHMENT

IMAGINATION STATION

HFD34	EHFN45	H180 DAY	PHYSICAL FACILITIES INSTALLED	1/26/2016	11	HL1B

a)Ceiling tiles in kitchen do not meet code definition of "smooth, non-absorbent, and easily cleanable." Tiles must meet current definition by 07-26-2016. b)All equipment must be NSF commerical or equilivent by 07-26-2016.

LANDERGIN ELEMENTARY

3209 S TAYLOR ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF679	EHFN32	IN	FOOD CONTACT SURFACE CONSTRUCT		1/27/2016	0	HL1B

All surfaces are clean and well maintained.

Food Establishment Public Inspection Report

From 1/21/16 thru 1/27/16

ESTABLISHMENT

LITTLE CAESARS PIZZA
3400 BELL ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2405	EHFN30	H10DAY	FOOD ESTABLISHMENT PERMIT		1/27/2016	8	HL1B
			A) Current permit must be posted within 10 days.				
	EHFN43	H10DAY	ADEQUATE VENTILATION AND LIGHT		1/27/2016		
			A) All air ventilation must be cleaned within 10 days.				
	EHFN21	H10DAY	CERTIFIED FOOD MANAGER		1/27/2016		
			A)Food manager must be obtained by 2-12-16.				
	EHFN29	COS	ACCURATE THERMOMETERS PROVIDED		1/27/2016		
			A)Thermometer needed in walk in refrigerator.				
	EHFN34	H10DAY	NO EVIDENCE OF INSECT CONTAMIN		1/27/2016		
			A)Back door must be self closing and tight fitting within 10 days. B)Door sweep needed within 10 days.				

Food Establishment Public Inspection Report

From 1/21/16 thru 1/27/16

ESTABLISHMENT

LUPITAS MEX FOOD #2

1706 E AMARILLO BLVD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2393	EHFN10	IN	FOOD CONTACT SURFACES SANITIZE		1/25/2016	0	HOTHER
			All surfaces cleaned.				
	EHFN34	IN	NO EVIDENCE OF INSECT CONTAMIN		1/25/2016		
			Back door is self closing.				
	EHFN43	IN	ADEQUATE VENTILATION AND LIGHT		1/25/2016		
			a)Light shield replaced. b)Building vented to remove smoke.				
	EHFN47	IN	OTHER VIOLATIONS		1/25/2016		
			Fire suppression system and extinguishers inspected. OK to reopen.				

Food Establishment Public Inspection Report

From 1/21/16 thru 1/27/16

ESTABLISHMENT

MCDONALDS
4402 TECKLA BLVD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1465	EHFN42	COS	NON-FOOD CONTACT SURFACES		1/21/2016	5	HL1B
			Hot hold units (UHC) are not easily cleanable. Food particles in gap at front of units.				
	EHFN10	COS	FOOD CONTACT SURFACES SANITIZE		1/21/2016		
			Several pans with food attached after washing and sanitizing. All dishes must be checked for food, and stickers before placing on dish rack. Do not stack wet.				
	EHFN45	H90 DAY	PHYSICAL FACILITIES INSTALLED		1/21/2016		
			Floor grout too deep at dishwash area. Regrout as needed. b)Water filters not dated properly.				

Food Establishment Public Inspection Report

From 1/21/16 thru 1/27/16

ESTABLISHMENT

MESA VERDE ELEMENTARY

4011 BEAVER DR

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF746	EHFN45	H60 DAY	PHYSICAL FACILITIES INSTALLED		1/27/2016	6	HL1B
			Ceiling tiles in kitchen area need to be replaced with smooth, durable, non-absorbent, easily cleanable ceiling tiles.				
	EHFN33	H60 DAY	WAREWASHING FACILITY INSTALLED		1/27/2016		
			Kitchen does not have a mopsink. Service sink or curbed sink witha a floor drain must be provided.				
	EHFN20	H60 DAY	APPROVED SEWAGE/WASTEWATER SYS		1/27/2016		
			3-compartment sink & prep sink are direct plumbed to sewer line. A direct connection may not exist between the sewage system and a drain originating from equipment in which food, portable equipment, or utensils are placed. 228.150 (c)(1).				

Food Establishment Public Inspection Report

From 1/21/16 thru 1/27/16

ESTABLISHMENT

PALO DURO HIGH COMMERCIAL LAB

1400 N GRANT ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1115	EHFN21	H10DAY	CERTIFIED FOOD MANAGER		1/27/2016	7	HL1B
			City of Amariillo Food Manager Card needed.				
	EHFN20	H90 DAY	APPROVED SEWAGE/WASTEWATER SYS		1/27/2016		
			3 compartment sink is directly plumbed to sewer line. A direct connection may not exist between the sewage system and a drain originating from equipment in which food, portable equipment, or utensils are placed.				
	EHFN30	H10DAY	FOOD ESTABLISHMENT PERMIT		1/27/2016		
			Current Food Establishment permit needed.				

Food Establishment Public Inspection Report

From 1/21/16 thru 1/27/16

ESTABLISHMENT

PALO DURO HIGH SCHOOL
1400 N GRANT ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF682	EHFN03	IN	PROPER HOT HOLDING TEMP.		1/27/2016	0	HL1B

Ground beef holding at 145F. In compliance.

PESCARAZ
3415 BELL ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1970					1/21/2016	0	HL1B

Food Establishment Public Inspection Report

From 1/21/16 thru 1/27/16

ESTABLISHMENT

POTATO FACTORY
2808 SW 34TH AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2026	EHFN02	COS	PROPER COLD HOLDING TEMP.		1/26/2016	15	HL1B
			Condiments marked 'Refrigerate after open' found not refrigerated.				
	EHFN33	H90 DAY	WAREWASHING FACILITY INSTALLED		1/26/2016		
			Ware wash sink needs an air gap.				
	EHFN29	COS	ACCURATE THERMOMETERS PROVIDED		1/26/2016		
			No thermometer in freezer.				
	EHFN09	COS	FOOD SEPARATION AND PROTECTION		1/26/2016		
			Dirty apron stored on food shelf. b)small paper inserts not covered.				
	EHFN37	COS	ENVIRONMENTAL CONTAMINATION		1/26/2016		
			Air intake and ceiling fans have dust buildup. b)hole in ceiling above food prep.				

Food Establishment Public Inspection Report

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ESTABLISHMENT

POTATO FACTORY

HF2026	EHFN42	H90 DAY	NON-FOOD CONTACT SURFACES	1/26/2016	15	HL1B

Front service counter not smooth and easily cleanable. b_Floor below soda boxes not clean.

	EHFN10	COS	FOOD CONTACT SURFACES SANITIZE	1/26/2016		

Gasket to ice maker not cleanable.Replace or repair. b)food pan cracked. c)Sanitizer not at 100 ppm for counter wipe down.

RED LIGHT COFF & VAPES

2710 SW 10TH AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2774	EHFN10	COS	FOOD CONTACT SURFACES SANITIZE		1/21/2016	3	HFOL

Ice machine needs to be cleaned out.

Food Establishment Public Inspection Report

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ESTABLISHMENT

ROBINSONS BBQ
5920 HILLSIDE RD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF244	EHFN09	H10DAY	FOOD SEPARATION AND PROTECTION		1/27/2016	17	HL1B
			Broken glass over smoker.b)Chemical stored over foods.c)Raw eggs stored over ready to eat foods.d)Food containers on floor in walk in and storage room.e)Foil wrap container not clean.				
	EHFN10	H10DAY	FOOD CONTACT SURFACES SANITIZE		1/27/2016		
			No sanitizer prepared for wipe down rags.b)Rags without sanitizer on food prep surface.				
	EHFN14	COS	PROPER HAND WASHING / GLOVES		1/27/2016		
			Employees did not wash hands before working with foods.				
	EHFN26	H10DAY	CONSUMER ADVISORY POSTED		1/27/2016		
			No advisory posted.				
	EHFN33	H10DAY	WAREWASHING FACILITY INSTALLED		1/27/2016		
			No air gap at food/dish sink.				

Food Establishment Public Inspection Report

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ESTABLISHMENT

ROBINSONS BBQ

HF244	EHFN34	H10DAY	NO EVIDENCE OF INSECT CONTAMIN	1/27/2016	17	HL1B

Gaps at front and back doors. b)Doors are not self closing at backdoor,smoker door.

EHFN35	H10DAY	PERSONAL CLEANLINESS / EATING	1/27/2016

Personal items stored with food items.

EHFN36	H10DAY	WIPING CLOTHS PROPERLY USED	1/27/2016

Wiping cloths stored on food counter with inadequate sanitizer.

EHFN37	H10DAY	ENVIRONMENTAL CONTAMINATION	1/27/2016

Floors, walls and ceiling not clean. Paint peeling from ceiling.b)Broken window to smoker room.c)Cat litter covering floor in smoker room. d)Ceiling fans dirty.bbb

EHFN45	H10DAY	PHYSICAL FACILITIES INSTALLED	1/27/2016

Reach in refrigerator is not commercial grade.All cooling and heating equipment must be NSF or equivalent.b)Paper towel holder needed in restroom.

EHFN42	H10DAY	NON-FOOD CONTACT SURFACES	1/27/2016

Foil wrap container not clean and not cleanable. b)Doors dirty to outside and smoker unit.c)Vent hood dirty.d)Fryer coated in grease and food particles.e)walk in cooler shelves,walls,floor and ceiling not clean.

Food Establishment Public Inspection Report

From 1/21/16 thru 1/27/16

ESTABLISHMENT

ROBINSONS BBQ

HF244	EHFN43	H10DAY	ADEQUATE VENTILATION AND LIGHT	1/27/2016	17	HL1B

Lights in smoker room and storage room not protected.

TACO VILLA #5

3301 S COULTER ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF397	EHFN20	H180 DAY	APPROVED SEWAGE/WASTEWATER SYS		1/27/2016	5	HL1B

A) 3 compartment sink may not have a direct connection between the sewage system and a drain originating from equipment in which food, portable equipment, or utensils are placed. Correct within 180 days.

	EHFN32	H30 DAY	FOOD CONTACT SURFACE CONSTRUCT		1/27/2016	

A) All metal racks that are deteriorating must be replaced within 30 days.

Food Establishment Public Inspection Report

From 1/21/16 thru 1/27/16

ESTABLISHMENT

TANGOS TACOS
614 S POLK ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2777	EHFN42	H24 HOUR	NON-FOOD CONTACT SURFACES		1/22/2016	7	HL1B
			Kitchen surfaces are not clean.				
	EHFN03	H24 HOUR	PROPER HOT HOLDING TEMP.		1/22/2016		
			Burritos holding at 109 degrees F. prior to delivery. Burritos must be at a minimum temperature of 135 F. Heated delivery bags needed. Ensure burritos are 150° or hotter when leaving store. Future violations will result in a $50 reinspection fee.				
	EHFN31	H24 HOUR	HANDWASHING FACILITY ADEQUATE		1/22/2016		
			Hand wash sink blocked.				
	EHFN45	H24 HOUR	PHYSICAL FACILITIES INSTALLED		1/22/2016		
			Kitchen coving not correct in kitchen.				

Food Establishment Public Inspection Report

From 1/21/16 thru 1/27/16

ESTABLISHMENT

TPC CRISIS RESPITE
2004 HARDY ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2523	EHFN47	H90 DAY	OTHER VIOLATIONS		1/27/2016	4	HL1B

Food Establishment Permit, Food Manager Card, and Last Inspection must be posted where visible by the public.

	EHFN20	H180 DAY	APPROVED SEWAGE/WASTEWATER SYS		1/27/2016		

Food prep sink must be brought up to the current plumbing code standards. All Food Prep sinks must be indirectly plumbed with an air gap.

Food Establishment Public Inspection Report

From 1/21/16 thru 1/27/16

ESTABLISHMENT

TRAVIS 6TH GRADE CAMPUS

2801 NE 24TH AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2703	EHFN03	IN	PROPER HOT HOLDING TEMP.		1/22/2016	3	HL1B

Cooked rice holding at 161F. In compliance.

	EHFN20	H60 DAY	APPROVED SEWAGE/WASTEWATER SYS		1/22/2016		

Walk in freezer has a condensate leak that needs to be repaired within 60 days. Do not store food under blowers until repairs can be made.

TRAVIS MIDDLE SCHOOL

2815 MARTIN RD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF669	EHFN39	COS	PROPER USE OF UTENSILS		1/22/2016	1	HL1B

a)Clean pans found stacked wet. Air dry pans prior to stacking to prevent bacterial growth. b)Serving spoons stored handle side down in container. Store utensils handle side up to prevent contamination.

Food Establishment Public Inspection Report

From 1/21/16 thru 1/27/16

ESTABLISHMENT

TYLERS BARBEQUE

2014 PARAMOUNT BLVD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1931					1/21/2016	0	HL1B

UNIQUE INDIVIDUALS LLC

7701 S COULTER ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFD61					1/22/2016	0	HL1B

Food Establishment Public Inspection Report

From 1/21/16 thru 1/27/16

ESTABLISHMENT

USSERY-ROAN TX STATE VETERAN H

1020 TASCOSA RD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1507	EHFN45	COS	PHYSICAL FACILITIES INSTALLED		1/27/2016	1	HL1B

A)Venthood needs to be cleaned. B)Heat lamps need to be cleaned.

Food Establishment Public Inspection Report

From 1/21/16 thru 1/27/16

ESTABLISHMENT

WAFFLE HOUSE #1169
6310 HOLLYWOOD RD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1296	EHFN20	H180 DAY	APPROVED SEWAGE/WASTEWATER SYS		1/26/2016	7	HL1B
			Three compartment sink in backroom has a direct connection. Sink must be indirectly connected according to code. Correct by 01-26-2017.				
	EHFN37	COS	ENVIRONMENTAL CONTAMINATION		1/26/2016		
			Vegetables were stack underneath raw meat products. Make sure that vegetables are located separately or above raw meat products. COS				
	EHFN42	COS	NON-FOOD CONTACT SURFACES		1/26/2016		
			a)Inside and outside of reach-in coolers needed to be cleaned. b)Untensil bins above 3-compartment sink need to be cleaned c)Outside of ice machine needs to be cleaned. d)Floors in backroom and main cook area need to be cleaned.				
	EHFN32	H90 DAY	FOOD CONTACT SURFACE CONSTRUCT		1/26/2016		
			Gasket to reach-in cooler by grill i no longer in good repair. Gasket needs to be replaced by next inspection.				
	EHFN02	IN	PROPER COLD HOLDING TEMP.		1/26/2016		
			a.)Tomatoes in table top cold hold were holding at 39F. b)Uncooked pork in reach-in cooler was holding at 38F. In compliance.				

Food Establishment Public Inspection Report

From 1/21/16 thru 1/27/16

ESTABLISHMENT

WAFFLE HOUSE #1169

HF1296	EHFN03	IN	PROPER HOT HOLDING TEMP.	1/26/2016	7	HL1B

a)Cooked grits in table top hot hold were holding at 158F. IN compliance.

WEST TEXAS RX

3211 S COULTER ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF817	EHFN27	IN	PROPER COOLING METHODS		1/27/2016	2	HFOL

A) Corrected, B) A variance for the home refrigerator/freezer will be granted for the life of the units. If the units must be replaced then commercial equipment is required.

	EHFN33	H90 DAY	WAREWASHING FACILITY INSTALLED		1/27/2016	

A) A 3 compartment sink with bays large enough to fully submerge the largest dish must be installed by a licensed plumber without a direct connection within 90 days.

Food Establishment Public Inspection Report

From 1/21/16 thru 1/27/16

ESTABLISHMENT

WILL ROGERS ELEMENTARY
920 N MIRROR ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF653	EHFN42	H60 DAY	NON-FOOD CONTACT SURFACES		1/27/2016	4	HL1B
			Gaskets on reach in cooler doors are cracked and need to be replaced.				
	EHFN46	H60 DAY	SERVICE SINK PROVIDED		1/27/2016		
			Trash can in restroom needs a lid.				
	EHFN33	H60 DAY	WAREWASHING FACILITY INSTALLED		1/27/2016		
			Kitchen does not have mop sink. At least one service sink or curbed sink with floor drain must be provided & conveniently located for the cleaning of mops & disposal of mop water & similar liquid waste.				

Food Establishment Public Inspection Report

From 1/21/16 thru 1/27/16

ESTABLISHMENT

WYNDHAM GARDENS
3100 W INTERSTATE 40

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2658	EHFN02	IN	PROPER COLD HOLDING TEMP.		1/21/2016	1	HFOL
			Refrigeration repaired to operate and maintain 41 degrees or less.				
	EHFN20	IN	APPROVED SEWAGE/WASTEWATER SYS		1/21/2016		
			Floor drains functional. Grease trap emptied.				
	EHFN47	H10DAY	OTHER VIOLATIONS		1/21/2016		
			Remaining violations to be corrected by 2/1/16.				