

Food Establishment Public Inspection Report

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

ESTABLISHMENT

AMARILLO COLLEGE CHILD DEV LAB

6222 SW 9TH AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFD48					7/11/2016	0	HL1B

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

ESTABLISHMENT**CAKES N MORE
2812 SE 27TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2850	EHFN19	H60 DAY	APPROVED WATER SOURCE		7/12/2016	0	H PREOPEN
			Indirect connection on 3 compartment to be corrected by 60 days with an air gap.				
	EHFN34	H60 DAY	NO EVIDENCE OF INSECT CONTAMIN		7/12/2016		
			Weather stripping needed for back double doors.				
	EHFN47	H60 DAY	OTHER VIOLATIONS		7/12/2016		
			Vomit Diarrheal policy needed.				

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

ESTABLISHMENT

**CARIBBEAN ICE
5807 SW 45TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFM161	EHFN09	COS	FOOD SEPARATION AND PROTECTION		7/12/2016	16	HL1B
			Ice in bags stored on floor. b)Rust in ice maker lid.				
	EHFN10	COS	FOOD CONTACT SURFACES SANITIZE		7/12/2016		
			No sanitizer prepared for counter wipe.				
	EHFN14	COS	PROPER HAND WASHING / GLOVES		7/12/2016		
			Reusing disposable plastic gloves.				
	EHFN31	COS	HANDWASHING FACILITY ADEQUATE		7/12/2016		
			No paper towels at hand sink.				
	EHFN32	COS	FOOD CONTACT SURFACE CONSTRUCT		7/12/2016		
			Counter is broken and not cleanable.				

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ESTABLISHMENT**CARIBBEAN ICE**

HFM161	EHFN40	COS	SINGLE-USE ARTICLES STORAGE	7/12/2016	16	HL1B
			Plastic spoons not stored properly.			
	EHFN42	COS	NON-FOOD CONTACT SURFACES	7/12/2016		
			Air conditioner not clean.			
	EHFN47	COS	OTHER VIOLATIONS	7/12/2016		
			Food containers stored on cloth. b)Employee with no hair restraint.			

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ESTABLISHMENT**CARLS JR
5900 SW 45TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2770	EHFN09	COS	FOOD SEPARATION AND PROTECTION		7/12/2016	4	HL1B
			Condensation dripping on food packages in walk in.				
	EHFN42	COS	NON-FOOD CONTACT SURFACES		7/12/2016		
			Walk in cooler shelves not clean, blower covers dusty, floor in freezer not clean.				

**CASSIDYS POLO CLUB
6019 SW 45TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF49	EHFN45	H180 DAY	PHYSICAL FACILITIES INSTALLED		7/8/2016	1	HL1B
			A) Ceiling over bar must be non-absorbent, easily cleanable by next inspection.				

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ESTABLISHMENT

**CHRIST LUTHERAN CHILD DEVE
2400 N COULTER ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFD3	EHFN18	COS	PROPER IDENTIFY TOXIC SUBSTANC Dishwasher sanitizer too strong.		7/11/2016	3	HL1B

**CLAIRMONT THE
4707 BELL ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF832	EHFN42	COS	NON-FOOD CONTACT SURFACES Blower unit in walk in cooler has mold and dust buildup.		7/12/2016	2	HL1B
	EHFN47	COS	OTHER VIOLATIONS Lids removed from plastic and foil wrap. Must remain covered.		7/12/2016		

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ESTABLISHMENT**DONUT STOP
5815 W INTERSTATE 40**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2612	EHFN29	COS	ACCURATE THERMOMETERS PROVIDED		7/12/2016	13	HL1B
			No thermometer in hot hold unit.				
	EHFN31	COS	HANDWASHING FACILITY ADEQUATE		7/12/2016		
			Hand sink used for utensils.				
	EHFN33	COS	WAREWASHING FACILITY INSTALLED		7/12/2016		
			Dish washer not clean.				
	EHFN34	COS	NO EVIDENCE OF INSECT CONTAMIN		7/12/2016		
			Gap at back door.				
	EHFN45	COS	PHYSICAL FACILITIES INSTALLED		7/12/2016		
			Air vents need to be cleaned.				

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ESTABLISHMENT**DONUT STOP**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2612	EHFN47	COS	OTHER VIOLATIONS		7/12/2016	13	HL1B
			Refrigerator and freezer equipment must be commercial.				
	EHFN10	COS	FOOD CONTACT SURFACES SANITIZE		7/12/2016		
			Sanitizer not at proper strength. Counter chlorine wipe down must be at 100 ppm.				
	EHFN32	COS	FOOD CONTACT SURFACE CONSTRUCT		7/12/2016		
			Tape on counter, remove tape - properly repair counter, smooth, no gaps.b)Remove nonfood grade hose from sink, must be food grade.				

**ELIZABETH J BIVINS CULINARY
6700 KILLGORE DR**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF61	EHFN03	IN	PROPER HOT HOLDING TEMP.		7/13/2016	0	HL1B
			Brisket holding at 154F.				

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ESTABLISHMENT

HILTON GARDEN INN @ AMARILLO

9000 W INTERSTATE 40

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1698	EHFN02	H24 HOUR	PROPER COLD HOLDING TEMP.		7/12/2016	33	HL1B
			All food items in reachin cooler holding at 52F or higher.				
	EHFN09	H24 HOUR	FOOD SEPARATION AND PROTECTION		7/12/2016		
			A.Fish being held in ROP packaging in thawed state. B.Overstacking of food in an unsafe manner.				
	EHFN10	H24 HOUR	FOOD CONTACT SURFACES SANITIZE		7/12/2016		
			A.Soda gun in bar found moldy. Soda nozzles need to be cleaned. C.Grills need to be cleaned. D.Meat slicer needs to be cleaned. E.Pans found in an uncleanable state. Replace.				
	EHFN11	H24 HOUR	PROPER DISPOSITION OF RETURNED		7/12/2016		
			Dented cans found on shelf in dry storage.				
	EHFN12	H24 HOUR	MANAGEMENT, EMPLOYEE KNOWLEDGE		7/12/2016		
			Food employees lack knowledge of proper safe handling for food safety and the importance of cleaning/having a cleaning schedule.				

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ESTABLISHMENT

HILTON GARDEN INN @ AMARILLO

HF1698	EHFN21	H24 HOUR	CERTIFIED FOOD MANAGER	7/12/2016	33	HL1B
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Food Manager not present. Must have at least 1 Certified Food Manager present at all times.

	EHFN27	H24 HOUR	PROPER COOLING METHODS	7/12/2016		
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Reachin cooler found holding at 52F. Must be 41F or below.

	EHFN29	H24 HOUR	ACCURATE THERMOMETERS PROVIDED	7/12/2016		
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Thermometers needed in reachin coolers.

	EHFN28	H24 HOUR	PROPER DATE MARKING	7/12/2016		
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Food items found expired or with improper date marks.

	EHFN30	H24 HOUR	FOOD ESTABLISHMENT PERMIT	7/12/2016		
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Food Establishment Permit unavailable at time of inspection.

	EHFN31	H24 HOUR	HANDWASHING FACILITY ADEQUATE	7/12/2016		
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Handsinks being used for purposes other than handwashing. Need handwashing signs at all sinks.

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ESTABLISHMENT

HILTON GARDEN INN @ AMARILLO

HF1698	EHFN33	H24 HOUR	WAREWASHING FACILITY INSTALLED	7/12/2016	33	HL1B
A.Dishwasher not reaching proper temperature for heat sanitization. B.Sanitizer in sink at bar too weak.						
	EHFN38	H24 HOUR	APPROVED THAWING METHODS	7/12/2016		
Fish may not be thawed in ROP.						
	EHFN43	H24 HOUR	ADEQUATE VENTILATION AND LIGHT	7/12/2016		
A.Vent hoods need to be cleaned. B.Air vents need to be cleaned. C.Blower covers in coolers and area surrounding fans need to be cleaned.						
	EHFN37	H24 HOUR	ENVIRONMENTAL CONTAMINATION	7/12/2016		
Food items found stored on the floor. Must be at least 6" off the floor.						
	EHFN42	H24 HOUR	NON-FOOD CONTACT SURFACES	7/12/2016		
A.Doors, shelves, and gaskets on all coolers and freezers need to be cleaned. B.Stovetop needs to be cleaned. C.Outside of microwave needs cleaned. D.Tops of all equipment need to be cleaned. E.Ovens and steam cabinet need to be cleaned.						
HF1698	EHFN10	H10DAY	FOOD CONTACT SURFACES SANITIZE	7/13/2016	14	HL1B
All food contact surfaces need to be cleaned. Submit a cleaning schedule to Environmental Health.						

Food Establishment Public Inspection Report**From 7/7/16 thru 7/13/16****ESTABLISHMENT****HILTON GARDEN INN @ AMARILLO**

Inspection Number	Establishment ID	Category	Item Description	Date	Score	Notes
HF1698	EHFN11	COS	PROPER DISPOSITION OF RETURNED	7/13/2016	14	HL1B Dented cans found on shelves.
	EHFN27	H10DAY	PROPER COOLING METHODS	7/13/2016		Reachin cooler still not working. Repair. Do not store food.
	EHFN29	H10DAY	ACCURATE THERMOMETERS PROVIDED	7/13/2016		Thermometers needed in reachin coolers.
	EHFN42	H10DAY	NON-FOOD CONTACT SURFACES	7/13/2016		All non-food contact surfaces need to be cleaned.
	EHFN43	H10DAY	ADEQUATE VENTILATION AND LIGHT	7/13/2016		Air vents need to be cleaned. 7 corrections from last inspection.
	EHFN31	H10DAY	HANDWASHING FACILITY ADEQUATE	7/13/2016		A)Paper towels and soap needed at handsinks. B)Handsinks being used for other purposes.

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ESTABLISHMENT

HILTON GARDEN INN @ AMARILLO

Food Establishment Public Inspection Report

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ESTABLISHMENT

**IOWA STEAK CO
6329 S WESTERN ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2554					7/13/2016	0	HL1B
HF2554					7/13/2016	0	HL1B
HFRM456					7/13/2016	0	HL1B
HFRM459					7/11/2016	0	HL1B

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ESTABLISHMENT

IOWA STEAK CO

HFRM461 7/13/2016 0 HL1B

HFRM690 EHFN29 H10DAY ACCURATE THERMOMETERS PROVIDED 7/13/2016 0 HL1B
Thermometer is needed in freezer.

HFRM691 7/13/2016 0 HL1B

HFRM700 7/13/2016 0 HL1B

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ESTABLISHMENT**IOWA STEAK CO**

HFRM749					7/13/2016	0	H PREOPEN
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MURPHY EXPRESS #8685**2109 S WESTERN ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2254	EHFN10	COS	FOOD CONTACT SURFACES SANITIZE		7/12/2016	5	HL1B
			Soda nozzles not cleaned daily.				
	EHFN30	COS	FOOD ESTABLISHMENT PERMIT		7/12/2016		
			Establishment permit current, not posted.				

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ESTABLISHMENT**PLUM CREEK PLACE
6800 PLUM CREEK DR**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2462	EHFN10	COS	FOOD CONTACT SURFACES SANITIZE Microwave needed to be cleaned.		7/11/2016	3	HL1B

**POTTER COUNTY BENEFIT BOARD
608 S PIERCE ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT6321					7/8/2016	0	HL1B FOOD

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ESTABLISHMENT

**ROCKIN NUTRITION
3428 S WESTERN ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2371					7/12/2016	0	HL1B

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ESTABLISHMENT

SOUTHWEST POOL CONCESSION

4800 BELL ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2529	EHFN20	H 365DAY	APPROVED SEWAGE/WASTEWATER SYS		7/7/2016	18	HL1B
			Indirect waste connection is required on three compartment sink.				
	EHFN14	COS	PROPER HAND WASHING / GLOVES		7/7/2016		
			Employee seen not washing hands before putting on gloves.				
	EHFN32	COS	FOOD CONTACT SURFACE CONSTRUCT		7/7/2016		
			Invert all single serve items.				
	EHFN18	H10DAY	PROPER IDENTIFY TOXIC SUBSTANC		7/7/2016		
			All chemical not in orginal containers must be labeled with the contents inside of it.				
	EHFN29	H10DAY	ACCURATE THERMOMETERS PROVIDED		7/7/2016		
			A)Thermometers needed in all cold holding equipment. B)Test strips needed for sanitizer.				

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ESTABLISHMENT

SOUTHWEST POOL CONCESSION

HF2529	EHFN31	H10DAY	HANDWASHING FACILITY ADEQUATE	7/7/2016	18	HL1B
			Sink needs handwashing sign.			
	EHFN34	H180 DAY	NO EVIDENCE OF INSECT CONTAMIN	7/7/2016		
			A)All exterior exits doors must be selfclosing and tight fitting. B)Service window must have a screen on it that can be closed when window is not in use. C)AC unit must be sealed to prevent the entrance of insects.			
	EHFN42	H10DAY	NON-FOOD CONTACT SURFACES	7/7/2016		
			A)Clean fan. B)All wooden pallets must be sealed or painted to prevent absorption.			
	EHFN45	H10DAY	PHYSICAL FACILITIES INSTALLED	7/7/2016		
			Floors must be resealed to prevent the absorption.			

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ESTABLISHMENT

TAMMES TENDER TOUCH DAYCARE**1919 BRAZOS ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFD36	EHFN45	IN	PHYSICAL FACILITIES INSTALLED 1 correction from last inspection.		7/11/2016	0	HL1B
	EHFN47	IN	OTHER VIOLATIONS 1 correction from last inspection.		7/11/2016		

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ESTABLISHMENT

**THE POP STOP
4310 S WESTERN ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2819	EHFN10	COS	FOOD CONTACT SURFACES SANITIZE		7/12/2016	13	HL1B
			Sanitizer not at proper strength.				
	EHFN03	COS	PROPER HOT HOLDING TEMP.		7/12/2016		
			Hot hold chili at 105 degrees F. Must hold at 135 F hot hold.				
	EHFN19	COS	APPROVED WATER SOURCE		7/12/2016		
			Back flow preventer needed.				
	EHFN21	COS	CERTIFIED FOOD MANAGER		7/12/2016		
			Manager on duty not knowledgeable of food rules.				
	EHFN34	COS	NO EVIDENCE OF INSECT CONTAMIN		7/12/2016		
			Outside doors must be self close.				

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ESTABLISHMENT

THE POP STOP

HF2819

EHFN45

COS

PHYSICAL FACILITIES INSTALLED

7/12/2016

13

HL1B

Closers needed on doors to outside. Gaps at doors need to be sealed.

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ESTABLISHMENT

**TOOT N TOTUM #35
4224 SW 34TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF645	EHFN11	COS	PROPER DISPOSITION OF RETURNED Returns not stored marked as returns.		7/12/2016	6	HL1B
	EHFN18	COS	PROPER IDENTIFY TOXIC SUBSTANC Chemical sprayer not labeled.		7/12/2016		
	EHFN45	COS	PHYSICAL FACILITIES INSTALLED Seal hole in ceiling at air intake.		7/12/2016		
	EHFN36	COS	WIPING CLOTHS PROPERLY USED Wipe cloth not stored in sanitizer when wet.		7/12/2016		
	EHFN42		NON-FOOD CONTACT SURFACES Shelves in walk in have mold and blower covers dirty. c)Wood shelves and door need cleaned and/or repainted.		7/12/2016		

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ESTABLISHMENT

TOOT N TOTUM #55

5901 BELL ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF450	EHFN10	COS	FOOD CONTACT SURFACES SANITIZE		7/12/2016	14	HL1B
			Ice maker not being sanitized regularly.				
	EHFN18	COS	PROPER IDENTIFY TOXIC SUBSTANC		7/12/2016		
			No label on chemical containers. b)Chemical pods not labeled.				
	EHFN47	COS	OTHER VIOLATIONS		7/12/2016		
			ceiling fan not clean.				
	EHFN29	COS	ACCURATE THERMOMETERS PROVIDED		7/12/2016		
			Inaccurate thermometer in walk in cooler.				
	EHFN42	COS	NON-FOOD CONTACT SURFACES		7/12/2016		
			Walk in walls, shelves and ceiling have mold.				

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ESTABLISHMENT

TOOT N TOTUM #55

HF450	EHFN07	COS	FOOD AND ICE FROM APPROVED SRC	7/12/2016	14	HL1B
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Ice maker inside not clean. b)Blower units moldy. c)Shelves not clean.

	EHFN43	COS	ADEQUATE VENTILATION AND LIGHT	7/12/2016		
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Insufficient light in walk in cooler.

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ESTABLISHMENT**TOOT N TOTUM #88
2441 S WESTERN ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF766	EHFN43	COS	ADEQUATE VENTILATION AND LIGHT Light not sufficient in walk in cooler.		7/12/2016	3	HL1B
	EHFN45	COS	PHYSICAL FACILITIES INSTALLED Ceiling panel over soda/coffee missing.		7/12/2016		
	EHFN47	COS	OTHER VIOLATIONS Fan not clean.		7/12/2016		

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ESTABLISHMENT

**WALMART #822 BAKERY
3700 E INTERSTATE 40**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF362	EHFN45	COS	PHYSICAL FACILITIES INSTALLED		7/12/2016	1	HL1B
			Ceiling fans and vents in Bakery need to be cleaned.				
	EHFN21	H45 DAY	CERTIFIED FOOD MANAGER		7/12/2016		
			Food manager needed. Pending.				

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ESTABLISHMENT**WALMART #822 DELI
3700 E INTERSTATE 40**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF379	EHFN03	IN	PROPER HOT HOLDING TEMP. Chicken tenders holding at 135F.		7/12/2016	0	HL1B
	EHFN21	H45 DAY	CERTIFIED FOOD MANAGER Food manager needed. Pending.		7/12/2016		

**WALMART #822 GROCERY
3700 E INTERSTATE 40**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF532	EHFN11	COS	PROPER DISPOSITION OF RETURNED Dented cans found on shelf for use. Removed. COS		7/12/2016	3	HL1B

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ESTABLISHMENT

WALMART #822 MEAT & SEAFOOD

3700 E INTERSTATE 40

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF355	EHFN21	H45 DAY	CERTIFIED FOOD MANAGER	Food manager needed. Pending.	7/12/2016	0	HL1B