Food Establishment Public Inspection Report

From 6/2/16 thru 6/8/16

ESTABLISHMENT

AQUA ONE

2500 S COULTER ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT6175					6/4/2016	0	HL1B FOOD

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From 6/2/16 thru 6/8/16

ESTABLISHMENT

CHICK FIL A INC
7701 W INTERSTATE 40

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2839	EHFN10	H90 DAY	FOOD CONTACT SURFACES SANITIZE		6/3/2016	0	H PREOPEN
			A) Sanitizer dispensor is not correctly dispensing chemical. Correct within 90 days.				
	EHFN20	H90 DAY	APPROVED SEWAGE/WASTEWATER SYS		6/3/2016		
			A) An indirect connection with an air-gap is required on the 3 compartment sink within 90 days. 228.150(c)(1)				
	EHFN45	H90 DAY	PHYSICAL FACILITIES INSTALLED		6/3/2016		
			A) All ceiling panels over serving area must be non-absorbent within 90 days. 228.171(3)				
	EHFN43	H90 DAY	ADEQUATE VENTILATION AND LIGHT		6/3/2016		
			A) Mechanical ventilation over the deep fryer is not sufficient to contain grease ladden vapors. Refered to Fire Marshalls Office. 228.171				

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ESTABLISHMENT

CITY KID OUTREACH MINISTRIES

205 S POLK ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF399	EHFN09	H 3 DAYS	FOOD SEPARATION AND PROTECTION		6/8/2016	13	HL1B
			Garage door gap, seal so no daylight show. b)Food items on floor. c)Clean ice chests. d)Rusty food racks in walk in. c)Eggs over ready to eat. f)Fans & air vents.				
	EHFN19	H 3 DAYS	APPROVED WATER SOURCE		6/8/2016		
			Air gap required at food sink.				
	EHFN21	H 3 DAYS	CERTIFIED FOOD MANAGER		6/8/2016		
			Additional food mgr needed.				
	EHFN29	H10DAY	ACCURATE THERMOMETERS PROVIDED		6/8/2016		
			No Thermometer available.				
	EHFN36	H90 DAY	WIPING CLOTHS PROPERLY USED		6/8/2016		
			Store wipe cloths in sanitizer.				

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ESTABLISHMENT

CITY KID OUTREACH MINISTRIES

HF399	EHFN45	H90 DAY	PHYSICAL FACILITIES INSTALLED	6/8/2016	13	HL1B

Tile floor not clean/not cleanable. b)Celing panels out of place.

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ESTABLISHMENT

COFFEE & SWEETS CO.
7701 W INTERSTATE 40

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2837	EHFN20	H10DAY	APPROVED SEWAGE/WASTEWATER SYS		6/3/2016	0	H PREOPEN
			A) 3 compartment sink has an air break but must have an air gap at least twice the diameter of the waste pipe. This must be corrected within 10 days.				
	EHFN09	H10DAY	FOOD SEPARATION AND PROTECTION		6/3/2016		
			A) A sneeze shield of at least 60 inches tall is required per plan review. Sneeze guard is currently 54 inches and must be corrected within 10 days.				
	EHFN47	IN	OTHER VIOLATIONS		6/3/2016		
			A) Establishment is ready to open. All corrections must be made within 10 days.				
	EHFN45	H10DAY	PHYSICAL FACILITIES INSTALLED		6/3/2016		
			A) Replace two ceiling tiles above walk-in cooler to be non-absorbent. Correct within 10 days.				

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ESTABLISHMENT

DESPERADOS CATERING

501 S FILLMORE ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT6199					6/8/2016	0	HL1B FOOD

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ESTABLISHMENT

DONUT STOP
4300 S COULTER ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2616	EHFN27	H10DAY	PROPER COOLING METHODS		6/6/2016	16	HL1B
			Cooler holding TCS products at 50 degrees. Must be corrected to hold below 41 degrees at all times.				
	EHFN30	COS	FOOD ESTABLISHMENT PERMIT		6/6/2016		
			A) Last inspection was not available.				
	EHFN31	COS	HANDWASHING FACILITY ADEQUATE		6/6/2016		
			A) Hand sink found dirty.				
	EHFN36	COS	WIPING CLOTHS PROPERLY USED		6/6/2016		
			A)Sanitizer buckets stored on the ground. B)All wiping cloths must be kepts dry and clean or in the sanitizer buckets.				
	EHFN18	COS	PROPER IDENTIFY TOXIC SUBSTANC		6/6/2016		
			A)Sanitizer water found well over 200ppm.				

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ESTABLISHMENT

DONUT STOP

HF2616	EHFN34	H10DAY	NO EVIDENCE OF INSECT CONTAMIN	6/6/2016	16	HL1B

A)Backdoor must be self-closing within 10 days.. B)Service windows must be kept closed when not in actual use.

EHFN35	COS	PERSONAL CLEANLINESS / EATING	6/6/2016

A)Employee drinks found without lids and straws.

EHFN42	COS	NON-FOOD CONTACT SURFACES	6/6/2016

A)Clean fan in kitchen. B)FRP behind 3 compartment sink is no longer easily cleanable and must be replaced. C)Clean all FRP behind 3 compartment sink.

EHFN44	H10DAY	GARBAGE AND REFUSE DISPOSAL	6/6/2016

A)Trash can and grease trap area is dirty and must be cleaned within 10 days.

EHFN45	H180 DAY	PHYSICAL FACILITIES INSTALLED	6/6/2016

A)Bathroom must have a fully self-closing door, B)Bathroom ceiling must be non-absorbent within 180 days. C)Light shield needed in prep area by hot water heater. D)Floors in prep area must be re-sealed. E)All raw wood on prep tables must be sealed.

EHFN47	COS	OTHER VIOLATIONS	6/6/2016

A)Mop sink being used as a hand washing sink. B)Mop sink being used to store dirty dishes. Mop sinks are for mop water only.

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ESTABLISHMENT

DONUT STOP

Food Establishment Public Inspection Report

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ESTABLISHMENT

IHOP #3003

1711 E INTERSTATE 40

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2592	EHFN09	H 3 DAYS	FOOD SEPARATION AND PROTECTION		6/2/2016	13	HM3
			A. Food items on cook line left exposed (not covered). B. Ice contaminated. All items must be properly disposed of.				
	EHFN10	H 3 DAYS	FOOD CONTACT SURFACES SANITIZE		6/2/2016		
			All food contact surfaces must be properly cleaned and sanitized.				
	EHFN23	H 3 DAYS	HOT & COLD WATER AVAILABLE		6/2/2016		
			Hot water not available due to lack of electricity.				
	EHFN27	H 3 DAYS	PROPER COOLING METHODS		6/2/2016		
			All cooling and heating units are not working - no electricity. All food requiring temperature control must be disposed of.				
	EHFN37	H 3 DAYS	ENVIRONMENTAL CONTAMINATION		6/2/2016		
			All food items exposed to smoke and contaminants must be disposed of.				

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IHOP #3003

HF2592	EHFN42	H 3 DAYS	NON-FOOD CONTACT SURFACES	6/2/2016	13	HM3

All walls, ceilings, floors, equipment, etc. must be cleaned and sanitized.

	EHFN43	H 3 DAYS	ADEQUATE VENTILATION AND LIGHT	6/2/2016		

Air filters must be replaced and ventilation system cleaned.

HF2592	EHFN09	H 3 DAYS	FOOD SEPARATION AND PROTECTION	6/3/2016	9	HM3

A. Food on cook line has been thrown out. B. Ice still needs to be disposed of.

	EHFN10	H 3 DAYS	FOOD CONTACT SURFACES SANITIZE	6/3/2016		

All food contact surfaces still need to be cleaned and sanitized.

	EHFN23	H 3 DAYS	HOT & COLD WATER AVAILABLE	6/3/2016		

No hot water available.

	EHFN27	H 3 DAYS	PROPER COOLING METHODS	6/3/2016		

Equipment still inoperable. No electricity. Food items disposed of.

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ESTABLISHMENT

IHOP #3003

HF2592	EHFN37	H 3 DAYS	ENVIRONMENTAL CONTAMINATION	6/3/2016	9	HM3

All food exposed to contaminants removed and disposed of.

	EHFN42	H 3 DAYS	NON-FOOD CONTACT SURFACES	6/3/2016

All surfaces must be cleaned.

	EHFN43	H 3 DAYS	ADEQUATE VENTILATION AND LIGHT	6/3/2016

Air ventilation system needs to be cleaned and air filters cleaned.

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ESTABLISHMENT

MILANO PIZZA
2522 PARAMOUNT BLVD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2836	EHFN21	H10DAY	CERTIFIED FOOD MANAGER		6/3/2016	0	H PREOPEN
			Food manager card certificate from the City of Amarillo needed within 45 days.				
	EHFN34	H10DAY	NO EVIDENCE OF INSECT CONTAMIN		6/3/2016		
			All exterior doors must be self closing.				
	EHFN47	H10DAY	OTHER VIOLATIONS		6/3/2016		
			First aid kit needed.				
	EHFN43	H10DAY	ADEQUATE VENTILATION AND LIGHT		6/3/2016		
			Light in walk in cooler needed.				
	EHFN29	H10DAY	ACCURATE THERMOMETERS PROVIDED		6/3/2016		
			a)Thermometers needed in all cold hold units. b)Quaternary test strips needed				

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ESTABLISHMENT

MILANO PIZZA

HF2836	EHFN46	H10DAY	SERVICE SINK PROVIDED	6/3/2016	0	H PREOPEN

a)Restroom door must be self closing. b)Trashcan with a lid needed in restroom.

	EHFN22	H10DAY	AUTHORIZED FOOD HANDLER	6/3/2016

Food handlers cards needed for all employees handling food by Sept. 1, 2016.

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ESTABLISHMENT

PEPITOS MEXICAN RESTAURANT

408 23RD ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFCM23	EHFN02	COS	PROPER COLD HOLDING TEMP.		6/5/2016	6	HL1B
			A) Eggs sitting out on counter at room temp. Eggs must be held below 45 degrees F at all times.				
	EHFN31	COS	HANDWASHING FACILITY ADEQUATE		6/5/2016		
			A) Pickles found in hand sink. Hand sink is for handwashing only.				
	EHFN35	COS	PERSONAL CLEANLINESS / EATING		6/5/2016		
			A) Employee seen chewing gum. B) All employees working with food must wear a hair restraint.				

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ESTABLISHMENT

PLEASANT VALLEY BAPTIST CHURCH

555 E HASTINGS AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFD41	EHFN45	IN	PHYSICAL FACILITIES INSTALLED		6/8/2016	0	HL1B

Ceiling tiles replaced with smooth, durable, nonabsorbent tiles. In compliance.