

**Food Establishment Public Inspection Report**  
**From 3/31/16 thru 4/6/16**

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**ESTABLISHMENT**

**6TH ST SALOON**  
**609 S INDEPENDENCE ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF2643	EHFN31	COS	HANDWASHING FACILITY ADEQUATE		4/4/2016	2	HL1B	
			Handwashing sinks must be used for handwashing only.					

**BONHAM MIDDLE SCHOOL**  
**5600 SW 49TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF220					4/6/2016	0	HL1B

**Food Establishment Public Inspection Report****From 3/31/16 thru 4/6/16****ESTABLISHMENT****BRAUMS ICE CREAM #186****1101 23RD ST**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>
HFC101	EHFN03	COS	PROPER HOT HOLDING TEMP.		4/5/2016	5	HL1B
			Chili in hot hold unit was holding at 105F. Unit was turned up and heated to 137F. COS.				
	EHFN42	COS	NON-FOOD CONTACT SURFACES		4/5/2016		
			Light cleaning needed in kitchen. a) Gaskets to frozen yogurt cooler b)Shelves c)Milk dispenser d)Ice cream machines used for milk shakes				
	EHFN43	COS	ADEQUATE VENTILATION AND LIGHT		4/5/2016		
			a)Clean air vents b)Grill filters c)Ice machine air filters.				

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**From 3/31/16 thru 4/6/16**

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**ESTABLISHMENT**

**BROKEN SPOKE  
3101 SW 6TH AVE**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>
HF73	EHFN42	H180 DAY	NON-FOOD CONTACT SURFACES	Blower covers in walkin cooler need to be cleaned.	4/4/2016	1	HL1B

## Food Establishment Public Inspection Report

From 3/31/16 thru 4/6/16

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**ESTABLISHMENT**

**BURGER BAR THE  
614 S POLK ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2813	EHFN37	COS	ENVIRONMENTAL CONTAMINATION		4/5/2016	4	HL1B
			Bulk food containers not covered in pantry				
	EHFN45	H90 DAY	PHYSICAL FACILITIES INSTALLED		4/5/2016		
			Wall outside kitchen needs to be painted				
	EHFN46	H90 DAY	SERVICE SINK PROVIDED		4/5/2016		
			Covered trash needed in womens restroom				
	EHFN42	H90 DAY	NON-FOOD CONTACT SURFACES		4/5/2016		
			(a) Vent hood grills need to be cleaned (b) Beer coolers need to be cleaned out				

**Food Establishment Public Inspection Report****From 3/31/16 thru 4/6/16****ESTABLISHMENT****CHIPOTLE MEXICAN GRILL****2414 S GEORGIA ST**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>	
HF2500	EHFN10	COS	FOOD CONTACT SURFACES SANITIZE		4/6/2016	3	HL1B	
			Food cutting boards not clean to sight and touch. 228.113(1). Do not use boards that are not clean to sight and touch.					

**CRYSTALS COUNTRY STORE****6701 ROCKWELL RD**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>	
HFR83	EHFN20	IN	APPROVED SEWAGE/WASTEWATER SYS		4/4/2016	0	HFOL	
			Protective fence acting as secondary containment has been built around setic tank. Correction from last inspectioini.					

**Food Establishment Public Inspection Report****From 3/31/16 thru 4/6/16****ESTABLISHMENT****GREEN CHILE WILLYS GRILL LLC****13651 INTERSTATE 27**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>
HFR61	EHFN32	H90 DAY	FOOD CONTACT SURFACE CONSTRUCT		4/5/2016	5	HL1B
				a) Ceiling above dish machine needs to be repaired. b)Gasket to reach-in freezer needs to be repaired or replaced. Correct by 10-05-2016.			
	EHFN20	H90 DAY	APPROVED SEWAGE/WASTEWATER SYS		4/5/2016		
				A direct connection currently exists between the food prep sink and the sanitary sewer line. Under current code a "indirect" connection must exist by means of an air gap or air break. Ware washing sink must have signage stating Correct by 10-05-2016.			

## Food Establishment Public Inspection Report

From 3/31/16 thru 4/6/16

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**ESTABLISHMENT**

**GRILL GON' WILD  
7200 MCCORMICK RD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFR88	EHFN20	H90 DAY	APPROVED SEWAGE/WASTEWATER SYS		4/5/2016	2	HL1B
			Three compartment sink has a direct connection to grease interceptor. An indirect connection must exist by means of air break or air gap.				
	EHFN32	H90 DAY	FOOD CONTACT SURFACE CONSTRUCT		4/5/2016		
			Gasket to reach-in cooler by service area is not in good repair, needs to be replaced. Replace by next inspection.				

## Food Establishment Public Inspection Report

From 3/31/16 thru 4/6/16

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**ESTABLISHMENT**

**HILS BURGERS**

**1300 23RD ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFC225	EHFN37	COS	ENVIRONMENTAL CONTAMINATION		4/5/2016	3	HL1B
			Dust fans, airvents, and ceiling tiles in cook area and self-service area.				
	EHFN42	COS	NON-FOOD CONTACT SURFACES		4/5/2016		
			Wipe down shelves inside of reach-in coolers and freezer. Light cleaning in needed throughout kitchen.				

**Food Establishment Public Inspection Report****From 3/31/16 thru 4/6/16****ESTABLISHMENT****LITTLE NEST  
1400 SW 10TH AVE**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>
HFD70	EHFN20	H60 DAY	APPROVED SEWAGE/WASTEWATER SYS		4/5/2016	8	HL1B
			Three compartment sink needs to have an indirect drain with an air gap				
	EHFN45	H60 DAY	PHYSICAL FACILITIES INSTALLED		4/5/2016		
			Ceiling tiles in kitchen need to be smooth easily cleanable non absorbant such as vinal clad ceiling tiles				
	EHFN21	H60 DAY	CERTIFIED FOOD MANAGER		4/5/2016		
			Someone needs to take Food Manager Class				
	EHFN22	H60 DAY	AUTHORIZED FOOD HANDLER		4/5/2016		
			All workers that are in kitchen that do not have Manager Card need to have a Food Handeler Card				

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### ESTABLISHMENT

#### LONG JOHN SILVERS

1600 ROSS ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1681	EHFN47	H10DAY	OTHER VIOLATIONS		4/5/2016	17	HFOL
			Due to non compliance from items #9,b,c,10,b,12,21,31,32,42,b,c,43,b,44,b,45,b,47,b, a \$50 reinspection fee must be paid at Environmental Health office by noon April 6, 2016. An inspection will be scheduled for April 16, 2016.				

#### LOS BRACEROS

3303 BELL ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1921					4/5/2016	0	HFOL

## Food Establishment Public Inspection Report

From 3/31/16 thru 4/6/16

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### ESTABLISHMENT

#### PARAMOUNT TERRACE ELEMENTARY

3906 SW 40TH AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF688	EHFN34	H10DAY	NO EVIDENCE OF INSECT CONTAMIN		4/6/2016	5	HFOL
			Live and dead insects in kitchen. Seal holes in walls below sinks.				
	EHFN37	H10DAY	ENVIRONMENTAL CONTAMINATION		4/6/2016		
			Air ducts are coated in dust. Ducts leading to and from kitchen need to be cleaned. Not just the covers to the vents. Repeat b)Air vent over refrigeration is open and is dirty. Repeat. c)Insulation over pipes below sinks is exposed. Seal with plastic.				
	EHFN18	COS	PROPER IDENTIFY TOXIC SUBSTANC		4/6/2016		
			Container chemical lube not stored properly. b)Container chemical cleaner not stored properly. c)Chemical cleaner leaking in chemical closet.				

**Food Establishment Public Inspection Report**

From 3/31/16 thru 4/6/16

**ESTABLISHMENT****PUBLIC HOUSE AMARILLO****3333 S COULTER ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2543	Ehfn10	H10DAY	FOOD CONTACT SURFACES SANITIZE		4/4/2016	23	HL1B
			A) Replace microwave in kitchen. Inside is no longer smooth and easily cleanable. B) Clean all shelving in walk in cooler. C) All coolers shall be kept clean to sight and touch inside and outside.				
	Ehfn35	COS	PERSONAL CLEANLINESS / EATING		4/4/2016		
			A) All employees working with food, single service items and clean dishes must wear a hair/beard restraint at all times. B) Employee drinks found throughout the kitchen without a lid or a straw.				
	Ehfn20	H10DAY	APPROVED SEWAGE/WASTEWATER SYS		4/4/2016		
			A) An air gap is needed on the indirect drains for the 3 compartment sink in the bar and the prep sink in the kitchen.				
	Ehfn06	H10DAY	TIME AS PUBLIC HEALTH CONTROL		4/4/2016		
			A) Several TCS/ready to eat foods items found without date marking. (REPEAT) If seen again food will be discarded per 228.75(h)(1)(B)				
	Ehfn30	H10DAY	FOOD ESTABLISHMENT PERMIT		4/4/2016		
			A) Food manager card, last inspection and current food establishment permit must be posted in plain view of the consumer.				

## Food Establishment Public Inspection Report

From 3/31/16 thru 4/6/16

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### ESTABLISHMENT

#### PUBLIC HOUSE AMARILLO

HF2543	EHFN29	H10DAY	ACCURATE THERMOMETERS PROVIDED	4/4/2016	23	HL1B
			A) Heat test strips needed for dishes machine. B) Thermometers needed in all cold holding equipment.			
	EHFN41	H10DAY	ORIGINAL CONTAINER LABELING	4/4/2016		
			A) All bulk food items that are non easily identifiable must bear a label at all times.			
	EHFN42	H10DAY	NON-FOOD CONTACT SURFACES	4/4/2016		
			A) Clean blower covers in walk in cooler.			
	EHFN43	H10DAY	ADEQUATE VENTILATION AND LIGHT	4/4/2016		
			A) Broken light sheild by 3 compartment sink must be replaced.			
	EHFN37	H10DAY	ENVIRONMENTAL CONTAMINATION	4/4/2016		
			A) All food items and single service items must be stored at least 6" off the ground.			
	EHFN27	H 120DAY	PROPER COOLING METHODS	4/4/2016		
			A) All cooling equipment must be NSF certified commercial or equivalent within 120 days.			

## Food Establishment Public Inspection Report

From 3/31/16 thru 4/6/16

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### ESTABLISHMENT

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#### PUBLIC HOUSE AMARILLO

HF2543	EHFN39	H10DAY	<p style="text-align: center;">PROPER USE OF UTENSILS</p> <p style="text-align: center;">A) Invert all single service items, B) Keep all coffee filters covered.</p>	4/4/2016	23	HL1B
	EHFN34	H10DAY	<p style="text-align: center;">NO EVIDENCE OF INSECT CONTAMIN</p> <p style="text-align: center;">A) Back door must be self-closing within 10 days.</p>	4/4/2016		
	EHFN45	H 120DAY	<p style="text-align: center;">PHYSICAL FACILITIES INSTALLED</p> <p style="text-align: center;">A) Replace missing ceiling tile over soda boxes, B) Bathroom ceiling tiles must be non-absorbent within 120 days, C) Bathroom wall must be sealed to be smooth, easily clean able and non absorbent. D) Dry storage walls must be repaired same as the restroo</p>	4/4/2016		
	EHFN46	H10DAY	<p style="text-align: center;">SERVICE SINK PROVIDED</p> <p style="text-align: center;">A) Bathroom door must be self-closing.</p>	4/4/2016		

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**ESTABLISHMENT**

**TASCOSA GOLF CLUB  
4502 FAIRWAY DR**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF435	EHFN10	H 120DAY	FOOD CONTACT SURFACES SANITIZE		4/4/2016	14	HL1B
			A. Both icemakers need to be cleaned. B. Meat slicer needs to be cleaned. C. Microwave on prep line needs to be cleaned.				
	EHFN21	H 120DAY	CERTIFIED FOOD MANAGER		4/4/2016		
			Certified Food Manager must be present.				
	EHFN32	H 120DAY	FOOD CONTACT SURFACE CONSTRUCT		4/4/2016		
			Gaskets on walkin cooler need to be replaced.				
	EHFN33	H 120DAY	WAREWASHING FACILITY INSTALLED		4/4/2016		
			A. Dishwasher not sanitizing. Must be serviced. B. Test strips needed for sanitizer at 3-compartment sink.				
	EHFN39	H 120DAY	PROPER USE OF UTENSILS		4/4/2016		
			Dish storage bins need to be cleaned.				

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### ESTABLISHMENT

#### TASCOSA GOLF CLUB

HF435	EHFN42	H 120DAY	NON-FOOD CONTACT SURFACES	4/4/2016	14	HL1B
			<p>A. Floors in kitchen and walkins need to be cleaned. Move all equipment and clean. B. Clean splatter on ceilings and walls. C. Clean bottom shelves on reachins. D. Clean tops of equipment. E. Clean ceiling and blower covers in walkin. F. Clean high chairs.</p>			
	EHFN43	H 120DAY	ADEQUATE VENTILATION AND LIGHT	4/4/2016		
			<p>A. Vent hood needs to be cleaned. B. Air vents need to be cleaned.</p>			
	EHFN45	H 120DAY	PHYSICAL FACILITIES INSTALLED	4/4/2016		
			<p>Replace ceiling tile over icemaker in basement.</p>			
	EHFN47	H 120DAY	OTHER VIOLATIONS	4/4/2016		
			<p>Fire extinguishers and ansul system must be inspected.</p>			

**Food Establishment Public Inspection Report****From 3/31/16 thru 4/6/16****ESTABLISHMENT****TOOT N TOTUM #62****3701 SW 6TH AVE**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>
HF45	EHFN45	H 120DAY	PHYSICAL FACILITIES INSTALLED		4/4/2016	1	HL1B
			Ceiling tiles over drink and food stations must be smooth, easily cleanable, non porous tiles. Correct by 8/4/16.				

## Food Establishment Public Inspection Report

From 3/31/16 thru 4/6/16

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### ESTABLISHMENT

**WAFFLE HOUSE #534  
2110 S COULTER ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1295	EHFN10	H 120DAY	FOOD CONTACT SURFACES SANITIZE	Ice maker needs to be cleaned.	4/4/2016	8	HL1B
	EHFN35	H 120DAY	PERSONAL CLEANLINESS / EATING	hair restraints must be worn by all kitchen staff. Visors are not acceptable. Hats and hair nets are acceptable.	4/4/2016		
	EHFN30	H 120DAY	FOOD ESTABLISHMENT PERMIT	Food Establishment permit must be posted for the public to see.	4/4/2016		
	EHFN42	H 120DAY	NON-FOOD CONTACT SURFACES	A. Floors need to be cleaned. B. Clean warmers. Remove old water.	4/4/2016		
	EHFN45	COS	PHYSICAL FACILITIES INSTALLED	Replace/Repair ceiling tiles that are sagging.	4/4/2016		

**Food Establishment Public Inspection Report**

**From 3/31/16 thru 4/6/16**

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**ESTABLISHMENT**

**WESTERN PLATEAU ELEMENTARY**

**4927 SHAWNEE TRL**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>
HF465					4/6/2016	0	HL1B