

**Food Establishment Public Inspection Report**  
**From 11/3/16 thru 11/9/16**

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**ESTABLISHMENT**

**ALLSUP'S #166**  
**302 N 15TH 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>
HFC204	EHFN45	H90 DAY	PHYSICAL FACILITIES INSTALLED		11/9/2016	19	HL1B
			Ceiling tile in restroom, storage room above ice machine and 3 comp sink, and above hot hold and soda machine need to be replaced with a smooth, durable, non absorbent, and easily cleanable ceiling tile.				
	EHFN28	H10DAY	PROPER DATE MARKING		11/9/2016		
			Several items in walk-in cooler without date marking. All open items in cooler must have open and discard date.				
	EHFN36	H 3 DAYS	WIPING CLOTHS PROPERLY USED		11/9/2016		
			No sanitizer bucket was found prepared. A sanitizer bucket is required.				
	EHFN47	H90 DAY	OTHER VIOLATIONS		11/9/2016		
			Last inspection was found not posted. Last inspection must be posted where public can see it.				
	EHFN14	H 3 DAYS	PROPER HAND WASHING / GLOVES		11/9/2016		
			Employee seen putting on gloves without washing hands. All employee preparing food must wash their hands before putting on gloves.				

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### ESTABLISHMENT

#### ALLSUP'S #166

HFC204	EHFN35	H10DAY	PERSONAL CLEANLINESS / EATING	11/9/2016	19	HL1B
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Food in hot hold was not in temp. Food in hot hold must be 135 degrees or above.

	EHFN06	H 3 DAYS	TIME AS PUBLIC HEALTH CONTROL	11/9/2016		
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Out of date items found in walk-in cooler. All open/prep items must have a open/prep date and a discard date.

	EHFN29	H10DAY	ACCURATE THERMOMETERS PROVIDED	11/9/2016		
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Thermometer needed in walk-in cooler above eggs and milk.

	EHFN32	H90 DAY	FOOD CONTACT SURFACE CONSTRUCT	11/9/2016		
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Counter top has deep cuts and grooves in it. Counter top need to be resealed or replaced.

	EHFN46	H90 DAY	SERVICE SINK PROVIDED	11/9/2016		
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Covered trash can needed in restroom.

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**ESTABLISHMENT****ALLSUPS 92  
906 8TH ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFC106	EHFN10	H 3 DAYS	FOOD CONTACT SURFACES SANITIZE		11/9/2016	5	HL1B
			Soda nozzle on soda machine found dirty. Soda nozzle should be clean daily to prevent dirt build-up.				
	EHFN41	H90 DAY	ORIGINAL CONTAINER LABELING		11/9/2016		
			A covered trash can is required in restroom.				
	EHFN47	H90 DAY	OTHER VIOLATIONS		11/9/2016		
			Coving missing on floor next to restroom. Coving needs to be replaced to prevent build-up of dirt in groove on floor.				

**Food Establishment Public Inspection Report****From 11/3/16 thru 11/9/16****ESTABLISHMENT****AMA TRANSITIONAL TREATMENT CTR****9300 SE 3RD 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>
HF2002	EHFN20	H180 DAY	APPROVED SEWAGE/WASTEWATER SYS		11/9/2016	7	HL1B
			3 compartment sink needs to have a indirect connection. Correct in 6 months.				
	EHFN21	H45 DAY	CERTIFIED FOOD MANAGER		11/9/2016		
			Food Manager card needed, obtain in 45 days.				
	EHFN29	H 3 DAYS	ACCURATE THERMOMETERS PROVIDED		11/9/2016		
			Test strips needed.				

**Food Establishment Public Inspection Report****From 11/3/16 thru 11/9/16****ESTABLISHMENT****AMARILLO CTR FOR SKILLED CARE****6641 W AMARILLO BLVD**

<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>
HF2451	EHFN09	COS	FOOD SEPARATION AND PROTECTION		11/4/2016	9	HL1B
			Clean dish roller cart not clean.b)Utensil tub not clean.				
	EHFN18	COS	PROPER IDENTIFY TOXIC SUBSTANC		11/4/2016		
			Chemical bottle not labeled.				
	EHFN10	COS	FOOD CONTACT SURFACES SANITIZE		11/4/2016		
			Pans stacked wet. b)Food particles on pan.c)Inside plate warmer has food spills. Disassemble unit to clean or discontinue use.				
	EHFN31	COS	HANDWASHING FACILITY ADEQUATE		11/4/2016		
			Hand sink blocked. Do not put anything in front of the hand sink.				

**Food Establishment Public Inspection Report**

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**ESTABLISHMENT****AMERICOLD LOGISTICS  
10300 SE 3RD 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>
HF63					11/9/2016	0	HL1B

**ARAMARK DINING HALL/CATERING  
2402 4TH 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>
HFCK24					11/4/2016	0	HL1B

**Food Establishment Public Inspection Report**

From 11/3/16 thru 11/9/16

**ESTABLISHMENT****ASIAN BUFFET  
3347 BELL ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2829	EHFN11	COS	PROPER DISPOSITION OF RETURNED		11/9/2016	25	HL1B
			Dented cans on shelf for use. Seam dented cans are not allowed. Mark cans and remove from good stock.				
	EHFN18	COS	PROPER IDENTIFY TOXIC SUBSTANC		11/9/2016		
			Chemical container not labeled.				
	EHFN38	COS	APPROVED THAWING METHODS		11/9/2016		
			Shrimp thawing out of refrigeration. Use refrigerator to thaw or under cold water if product remains below 41 degrees F.				
	EHFN35	COS	PERSONAL CLEANLINESS / EATING		11/9/2016		
			Cook with unrestrained hair.				
	EHFN37	H10DAY	ENVIRONMENTAL CONTAMINATION		11/9/2016		
			Extreme odor from employee restroom floor drain. Clean drain as needed to eliminate odor.				

## Food Establishment Public Inspection Report

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### ESTABLISHMENT

#### ASIAN BUFFET

HF2829	EHFN41	COS	ORIGINAL CONTAINER LABELING	11/9/2016	25	HL1B
			Bulk and in use food containers not labeled.			
	EHFN09	COS	FOOD SEPARATION AND PROTECTION	11/9/2016		
			Food wrap not covered. Knives stored in unclean slot between equipment. Open drink over food prep. Can opener and holder not clean. Shelves above food prep not clean. Paint peeling from clean dish rack. Foods marked refrigerate found not refrigerated.			
	EHFN10	COS	FOOD CONTACT SURFACES SANITIZE	11/9/2016		
			Slicers not cleaned properly. All foods must be removed. Cover equipment. b)Used aprons on clean dish rack. c)Reach in cooler not clean inside and out. d)Cooks rags not stored in sanitizer. e)Food on cleaned dishes. f)Dishwasher not sanitizing.			
	EHFN17	COS	PROPER STORAGE OF FEED ADDITVS	11/9/2016		
			Flour stored not covered. Flour container not clean. Flour container not labeled.			
	EHFN31	COS	HANDWASHING FACILITY ADEQUATE	11/9/2016		
			No soap at handsink. b)No paper towels at handsink. c)Food scrubber in handsink.			
	EHFN33	H10DAY	WAREWASHING FACILITY INSTALLED	11/9/2016		
			Dishwasher not sanitizing-out of sanitizer. b)Wall at dishwasher has been repaired with non easily cleanable product. Remove unapproved material from wall and floor at dishwash area. Reseal as needed using approved kitchen materials.			

**Food Establishment Public Inspection Report****From 11/3/16 thru 11/9/16**

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**ESTABLISHMENT****ASIAN BUFFET**

HF2829	EHFN36	COS	WIPING CLOTHS PROPERLY USED	11/9/2016	25	HL1B
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Wipe cloths not stored in sanitizer.

	EHFN42	COS	NON-FOOD CONTACT SURFACES	11/9/2016		
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Walk in door gaskets not clean. b)Fly strips hanging in kitchen.Remove strips.

**Food Establishment Public Inspection Report**

From 11/3/16 thru 11/9/16

**ESTABLISHMENT****BEST WESTERN CANYON**

2801 4TH AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFC274	EHFN28	H10DAY	PROPER DATE MARKING		11/9/2016	12	HL1B
			Eggs found in cooler without date marking. All open items in cooler must have a open/prep date and a discard date.				
	EHFN10	H10DAY	FOOD CONTACT SURFACES SANITIZE		11/9/2016		
			Knife holder found dirty. Knife holder should be clean daily to prevent food contamination.				
	EHFN20	H90 DAY	APPROVED SEWAGE/WASTEWATER SYS		11/9/2016		
			Plumbing at 3 comp 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 are placed.				
	EHFN29	H10DAY	ACCURATE THERMOMETERS PROVIDED		11/9/2016		
			No thermometer was found in kitchen. A thermometer is needed to temp food on food bar.				
	EHFN30	H10DAY	FOOD ESTABLISHMENT PERMIT		11/9/2016		
			Food establishment permit found out of date. Food establishment permit is required to operate. Permit need to be obtained before Friday 11-11-2016.				

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**ESTABLISHMENT**

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## Food Establishment Public Inspection Report

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### ESTABLISHMENT

**BRAUMS ICE CREAM #186**

**1101 23RD ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFC101	EHFN47	H 3 DAYS	OTHER VIOLATIONS		11/4/2016	15	HL1B
			Hand washing sink found with no paper towels. All hand sinks need paper towels.				
	EHFN39	H90 DAY	PROPER USE OF UTENSILS		11/4/2016		
			Pan found wet stacked. All dishes must be allowed to air dry before they are stacked				
	EHFN02	H 3 DAYS	PROPER COLD HOLDING TEMP.		11/4/2016		
			Sauage and bacon found sitting out holding at 58 degree. Foods that are to be keep cold must remain at 41 degrees or below to prevent bacteria growth.				
	EHFN06	H 3 DAYS	TIME AS PUBLIC HEALTH CONTROL		11/4/2016		
			Several item found in walk-in cooler are not labeled with a opening date and a discard date. All open items in cooler must have a open and discard date on them to prevent food from being held past 7 days.				
	EHFN10	H 3 DAYS	FOOD CONTACT SURFACES SANITIZE		11/4/2016		
			A)Ice machine found with mold on inside. Ice machine needs to be cleaned daily to prevent mold growth. B)Ice machine bucket that holds the ice machine scoop has a white residue built-up. The bucket needs to be clean daily to prevent growth of bacteria.				

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### ESTABLISHMENT

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#### BRAUMS ICE CREAM #186

HFC101	EHFN32	H10DAY	FOOD CONTACT SURFACE CONSTRUCT	11/4/2016	15	HL1B
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A)Gasket on ice machine is worn out. Gasket needs to be replaced to ensure proper temp. B)Gaskets on ice cream freezer are separating from lid. Gaskets need to be fixed or repaired.

	EHFN42	H90 DAY	NON-FOOD CONTACT SURFACES	11/4/2016		
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Ceiling tile above cook top has grease build up. The ceiling tile needs to be clean. B)Vent hood has grease built up it need to be clean. C)Gaskets on reach in cooler needs to be fixed or replaced.

	EHFN46	H10DAY	SERVICE SINK PROVIDED	11/4/2016		
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A covered trash can is needed in women restroom.

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### ESTABLISHMENT

#### BROOKDALE SENIOR LIVING 7404 WALLACE BLVD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1968	EHFN09	COS	FOOD SEPARATION AND PROTECTION		11/3/2016	9	HL1B
			Sanitizer stored on food prep sink over foods in sink. Sanitizer buckets must be stored off food prep surfaces and not on the floor. b)Employee clothing touch inside door to ice machine. Ensure chain is used to hold open door.c)Floor fans not clean.				
	EHFN10	COS	FOOD CONTACT SURFACES SANITIZE		11/3/2016		
			Tea nozzle not clean.b)Used apron stored on food contact surface.				
	EHFN37	H10DAY	ENVIRONMENTAL CONTAMINATION		11/3/2016		
			Air intakes and ducts not clean. Duct work in kitchen contaminated. Clean intakes and ducts.				
	EHFN42	H10DAY	NON-FOOD CONTACT SURFACES		11/3/2016		
			Dishwasher vent hood is rusted. Remove all rust. b)Tops and backs of equipment at waitstaff area not clean.				
	EHFN46	H10DAY	SERVICE SINK PROVIDED		11/3/2016		
			Mop sink used to store maint.dept.hose. b)Mop not hanging to dry.				

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**ESTABLISHMENT**

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**BUCKLES LOUNGE  
6800 E INTERSTATE 40**

<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>
HF571	EHFN30	H 3 DAYS	FOOD ESTABLISHMENT PERMIT		11/9/2016	2	HL1B
			Food establishment permit is expired.				
	EHFN22	H10DAY	AUTHORIZED FOOD HANDLER		11/9/2016		
			Food handler cards needed.				

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### ESTABLISHMENT

**BURGER KING #2185  
4317 TECKLA BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2780	EHFN29	COS	ACCURATE THERMOMETERS PROVIDED		11/9/2016	12	HL1B
			Thermometer in small reachin cooler not accurate.				
	EHFN34	COS	NO EVIDENCE OF INSECT CONTAMIN		11/9/2016		
			Back door open when not in use. Keep door closed to keep out insects, dust.				
	EHFN09	COS	FOOD SEPARATION AND PROTECTION		11/9/2016		
			Grease droplets on vent hood.b)Condensation drip from blower unit dripping on food cases.c)Ice bucket not inverted holding stagnant water.d)Gap at attic access panel above dish rack.e)Cord to hot hold touching food scoop.f)Plastic wrap not covered.				
	EHFN10	COS	FOOD CONTACT SURFACES SANITIZE		11/9/2016		
			Splatter on shelf above food prep. b)Drink mix measure cups not clean. c)Hot hold pans have encrusted food buildup. Clean and remove all food particles or replace pans. d)Hot hold unit not cleaned daily. Unit must have all foods stuffs removed daily.				
	EHFN37	H10DAY	ENVIRONMENTAL CONTAMINATION		11/9/2016		
			Floor drain at back door not working. Water standing on floor below water heater because floor won't drain. b)Dirty shop vac stored in kitchen. No dirty equipment may be stored in kitchen.				

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**ESTABLISHMENT**

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**BURGER KING #2185**

HF2780	EHFN40	COS	SINGLE-USE ARTICLES STORAGE	11/9/2016	12	HL1B
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Lids removed from single service boxes. Leave lids on boxes or otherwise protect single service items from dust and insect contamination. b)Invert all single service items removed from box.

	EHFN42	H10DAY	NON-FOOD CONTACT SURFACES	11/9/2016		
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Walk in door gaskets not clean. b)Food wrap box not clean. c)Tops of equipment have dust. d)Dish rack not clean. e)Mop sink not clean.

**CACTUS BAR  
4831 S WESTERN ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF28	EHFN42	COS	NON-FOOD CONTACT SURFACES		11/9/2016	1	HL1B
			Walk in cooler walls not clean.				

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**ESTABLISHMENT**

**CECILS LAST CHANCE  
12800 S US HWY 287**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFP2	EHFN20	H180 DAY	APPROVED SEWAGE/WASTEWATER SYS		11/9/2016	6	HFOL
			3 comp sink must have indirect connection. Correct in 6 months by next inspection.				
	EHFN22	H180 DAY	AUTHORIZED FOOD HANDLER		11/9/2016		
			Food handlers cards needed.				
	EHFN46	H180 DAY	SERVICE SINK PROVIDED		11/9/2016		
			Mop sink/service sink needed. Correct in 6 months by next inspection.				

**Food Establishment Public Inspection Report**

**From 11/3/16 thru 11/9/16**

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**ESTABLISHMENT**

**CITY VIEW ELEMENTARY  
3404 KNOLL DR**

<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>
HF1833					11/7/2016	0	HL1B

## Food Establishment Public Inspection Report

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**ESTABLISHMENT**

**FAMILY DOLLAR STORE #4337**

**1000 S GRAND ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF381	EHFN11	COS	PROPER DISPOSITION OF RETURNED		11/3/2016	10	HL1B
			Dented cans found on shelves.				
	EHFN34	H10DAY	NO EVIDENCE OF INSECT CONTAMIN		11/3/2016		
			A new door sweep is needed on back door in the storage area. B) Several roaches and mice droppings found in stock room area. Will followup in 10 days to view last months pest control receipts.				
	EHFN29	H30 DAY	ACCURATE THERMOMETERS PROVIDED		11/3/2016		
			Themometers needed in milk cooler.				
	EHFN47	H60 DAY	OTHER VIOLATIONS		11/3/2016		
			Last health inspection needs to be posted where the public can view it.				
	EHFN06	COS	TIME AS PUBLIC HEALTH CONTROL		11/3/2016		
			Expired milk found in cooler. Please pull expired and seperate from milk being sold.				

**Food Establishment Public Inspection Report**

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**ESTABLISHMENT****HEARTIS AMARILLO  
1610 RESEARCH ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF2716	EHFN10	COS	FOOD CONTACT SURFACES SANITIZE		11/4/2016	3	HL1B	
			Splatter on bottom of shelves over prep.b)Used wipe down rag on counter and not in sanitizer.c)Mixer top not clean.d)Fans not clean.					

**HICKORY FARMS  
7701 W INTERSTATE 40**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF604	EHFN29	IN	ACCURATE THERMOMETERS PROVIDED		11/7/2016	0	HL1B	
			Thermometers provided in all units.					

**Food Establishment Public Inspection Report**

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**ESTABLISHMENT**

**KIRKLAND COURT HEALTH & REHABI**

**1601 KIRKLAND DR**

<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>
HF1696					11/3/2016	0	HL1B

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**ESTABLISHMENT**

**LUPITAS  
3321 BELL ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2619	EHFN02	COS	PROPER COLD HOLDING TEMP.		11/8/2016	37	HL1B
			Raw eggs out of refrigeration found at 69 degrees F.				
	EHFN09	COS	FOOD SEPARATION AND PROTECTION		11/8/2016		
			Foods stored with chemicals.b)Employee touched ready to eat food with bare hands.c)Cell phone on prep table.d)Splatter over cooktop.e)Ice buckets not inverted.f)Clean dish rack not clean.g)Foods stored on floor.				
	EHFN10	COS	FOOD CONTACT SURFACES SANITIZE		11/8/2016		
			No sanitizer used during food prep.b)Wet and dry dirty rags on food contact surfaces.c)Cell phone on food counter.				
	EHFN12	H30 DAY	MANAGEMENT, EMPLOYEE KNOWLEDGE		11/8/2016		
			No posted food manager card. b)Manager not knowledgable of food safety temperatures.				
	EHFN14	COS	PROPER HAND WASHING / GLOVES		11/8/2016		
			Employees not washing hands before putting on gloves.b)Employee washed hands in dish sink. Must use hand sink.				

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### ESTABLISHMENT

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#### LUPITAS

HF2619	EHFN15	COS	<p style="text-align: center;">PROPER FOOD CONTACT METHODS</p> <p style="text-align: center;">Employee touched ready to eat foods with bare hand.</p>	11/8/2016	37	HL1B
	EHFN17	COS	<p style="text-align: center;">PROPER STORAGE OF FEED ADDITVS</p> <p style="text-align: center;">Flour stored in bucket labeled filling.</p>	11/8/2016		
	EHFN21	H10DAY	<p style="text-align: center;">CERTIFIED FOOD MANAGER</p> <p style="text-align: center;">Food manager card not posted.b)Food handler cards not available.All food handling staff must have a food handler card. All cards must be on site.</p>	11/8/2016		
	EHFN28	COS	<p style="text-align: center;">PROPER DATE MARKING</p> <p style="text-align: center;">One container cooked beans dated 10 -26- 16. Numerous other containers with no date marks. All TCS foods held over 24hrs.must have a date mark.</p>	11/8/2016		
	EHFN22	H10DAY	<p style="text-align: center;">AUTHORIZED FOOD HANDLER</p> <p style="text-align: center;">No food handler cards available.</p>	11/8/2016		
	EHFN30	COS	<p style="text-align: center;">FOOD ESTABLISHMENT PERMIT</p> <p style="text-align: center;">Food establishment permit is expired. Renew today.</p>	11/8/2016		

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### ESTABLISHMENT

#### LUPITAS

Inspection Number	Establishment ID	Category	Description	Date	Score	Inspector
HF2619	EHFN34	COS	NO EVIDENCE OF INSECT CONTAMIN Back door open not in use.	11/8/2016	37	HL1B
	EHFN36	COS	WIPING CLOTHS PROPERLY USED Wiping cloths not stored in sanitizer.	11/8/2016		
	EHFN37	H10DAY	ENVIRONMENTAL CONTAMINATION Ceiling panel missing in kitchen.	11/8/2016		
	EHFN39	COS	PROPER USE OF UTENSILS Utensils stored handle down in unclean container. Store utensils handle up to avoid touching mouth parts.	11/8/2016		
	EHFN42	H10DAY	NON-FOOD CONTACT SURFACES Hot water heater next to cooktop not clean.b)inside cooktop not clean.c)Walk in cooler gasket broken. -Replace gasket to ensure good seal and enable cleaning.c)Walk in shelves not clean.	11/8/2016		
	EHFN44	H10DAY	GARBAGE AND REFUSE DISPOSAL Waste grease bin open not in use. Dumpster area not clean.	11/8/2016		

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**ESTABLISHMENT**

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**LUPITAS**

HF2619

EHFN41

COS

ORIGINAL CONTAINER LABELING

11/8/2016

37

HL1B

Salt stored in container labeled filling.

EHFN47

H10DAY

OTHER VIOLATIONS

11/8/2016

Unused equipment stored outside. Unused equipment may not be stored outside. Remove unused equipment and clean area.

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### ESTABLISHMENT

**MCALISTERS DELI #1342**

**8605 SW 34TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2900	EHFN06	COS	TIME AS PUBLIC HEALTH CONTROL		11/4/2016	14	H PREOPEN
			Sliced meat product found being held past its expiration date. B) Sliced meat product found without any date marking (Both were discarded).				
	EHFN31	COS	HANDWASHING FACILITY ADEQUATE		11/4/2016		
			Hand sink on west end of building does not have enough room to properly use it. Hot holding units must be moved to allow more room for safe hand washing.				
	EHFN32	H180 DAY	FOOD CONTACT SURFACE CONSTRUCT		11/4/2016		
			A) Cutting boards are haveily scored and must either be replaced or resurfaced. B) Slicer found dirty (COS), C) Several clean dishes found with food debris still on them (COS).				
	EHFN35	COS	PERSONAL CLEANLINESS / EATING		11/4/2016		
			A) All employees must properly restrain their hair.				
	EHFN39	COS	PROPER USE OF UTENSILS		11/4/2016		
			A) All clean dishes must be air dried prior to stacking. "Wet stacking" can cause bacterial growth and mildew to occur rapidly.				

**Food Establishment Public Inspection Report****From 11/3/16 thru 11/9/16**

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**ESTABLISHMENT**

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**MCALISTERS DELI #1342**

HF2900	EHFN42	H180 DAY	NON-FOOD CONTACT SURFACES	11/4/2016	14	H PREOPEN
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A) Clean both walk-in cooler/freezer floors, B) Clean wire shelving above soup station.

	EHFN45	H180 DAY	PHYSICAL FACILITIES INSTALLED	11/4/2016		
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Kitchen floor tiles by back door must be replaced within 10 days. B) All tiles by back door must be re-grouted as well.

	EHFN02	COS	PROPER COLD HOLDING TEMP.	11/4/2016		
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Sour cream sitting on counter at 45 degrees. Must be held below 41 degrees at all times.

## Food Establishment Public Inspection Report

From 11/3/16 thru 11/9/16

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**ESTABLISHMENT**

**PAK A SAK #1  
2800 4TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFC115	EHFN32	H10DAY	FOOD CONTACT SURFACE CONSTRUCT		11/9/2016	4	HL1B
			Three exit doors need door sweeps to prevent pest from entering the building.				
	EHFN36	H10DAY	WIPING CLOTHS PROPERLY USED		11/9/2016		
			Sanitizer buckets found on ground. Sanitizer buckets cannot sit on the ground.				
	EHFN41	H10DAY	ORIGINAL CONTAINER LABELING		11/9/2016		
			Bulk container found without label. All bulk container must be labeled.				

**Food Establishment Public Inspection Report**

From 11/3/16 thru 11/9/16

**ESTABLISHMENT**

**PAK A SAK #11**  
**5900 HOLLYWOOD RD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1043					11/9/2016	0	HL1B

**POLK NUTRITION**  
**1201 S POLK ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2882	EHFN45	H10DAY	PHYSICAL FACILITIES INSTALLED		11/3/2016	0	H PREOPEN

a)Front door needs to have door sweep. b)Back door needs to have door closer.

**Food Establishment Public Inspection Report****From 11/3/16 thru 11/9/16****ESTABLISHMENT****QUAIL CREEK SURGICAL HOSPITAL****6819 PLUM CREEK DR**

<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>
HF206	EHFN10	COS	FOOD CONTACT SURFACES SANITIZE		11/8/2016	7	HL1B
			Utensil tub, mixer cup not clean,b)Splatter on bottom of shelf above prep.				
	EHFN09	COS	FOOD SEPARATION AND PROTECTION		11/8/2016		
			Microwave has burn and rust areas. Repair or replace.				
	EHFN40	COS	SINGLE-USE ARTICLES STORAGE		11/8/2016		
			Single service not inverted.				

**Food Establishment Public Inspection Report**

**From 11/3/16 thru 11/9/16**

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**ESTABLISHMENT**

**SKY WEST ASSISTED LIVING CTR**

**2623 12TH 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>
HFC285					11/7/2016	0	HL1B

## Food Establishment Public Inspection Report

From 11/3/16 thru 11/9/16

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**ESTABLISHMENT**

**SONIC DRIVE IN  
1007 23RD ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFC215	EHFN06	H 3 DAYS	TIME AS PUBLIC HEALTH CONTROL		11/7/2016	14	HL1B
			No date marking on item in walk-in cooler and reach-in cooler. All open items must have an opening date & a discard date to ensure items are not kept past seven days.				
	EHFN10	H 3 DAYS	FOOD CONTACT SURFACES SANITIZE		11/7/2016		
			Back wall behind dish washing sink is dirty. Back wall needs to be clean daily to prevent contamination of dishes.				
	EHFN18	H 3 DAYS	PROPER IDENTIFY TOXIC SUBSTANC		11/7/2016		
			All pest products must be approved for restaurant use.				
	EHFN21	H 3 DAYS	CERTIFIED FOOD MANAGER		11/7/2016		
			Establishment does not have a food manager. A food manager must be obtained by 11/9/16.				
	EHFN39	H90 DAY	PROPER USE OF UTENSILS		11/7/2016		
			Cutting board found with pits and cutting marks. Cutting board needs to be repaired or replaced.				

**Food Establishment Public Inspection Report**

**From 11/3/16 thru 11/9/16**

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**ESTABLISHMENT**

**SONIC DRIVE IN**

HFC215	EHFN41	H10DAY	ORIGINAL CONTAINER LABELING	11/7/2016	14	HL1B
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Bulk item container found without labels. All bulk container must be labeled.

	EHFN47	H 3 DAYS	OTHER VIOLATIONS	11/7/2016		
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Last inspection was not posted. Last inspection must be posted where public can see it.

**SUBWAY #25567-216**

**1412 ROSS ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
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HF1205	EHFN31	H10DAY	HANDWASHING FACILITY ADEQUATE		11/3/2016	3	HL1B
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Handwashing sink near mop sink does not have hot water. Plumbing needs to be fixed in 10 days.

	EHFN45	H10DAY	PHYSICAL FACILITIES INSTALLED		11/3/2016		
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Missing ceiling tile above the walk-in cooler and freezer needs to be placed.

### Food Establishment Public Inspection Report

From 11/3/16 thru 11/9/16

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**ESTABLISHMENT**

**TOOT N TOTUM #25  
7201 S WESTERN ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2043	EHFN28	H 3 DAYS	PROPER DATE MARKING		11/7/2016	3	HL1B
			Items in reach-in cooler has no date marking. All open food in cooler must have an open date and a discard date.				
	EHFN47	COS	OTHER VIOLATIONS		11/7/2016		
			Last inspection was not posted. Last inspection must be posted where public can see it.				

**TOOT N TOTUM FOOD STORE #11  
4500 S WASHINGTON ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2874					11/8/2016	0	HL1B

**Food Establishment Public Inspection Report**

From 11/3/16 thru 11/9/16

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**ESTABLISHMENT****TPC CRISIS RESPITE  
2002 HARDY 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>	
HF2523	EHFN42	COS	NON-FOOD CONTACT SURFACES		11/3/2016	1	HL1B	
			Air intake in not clean. Ensure the intakes are on a regular cleaning schedule.					

## Food Establishment Public Inspection Report

From 11/3/16 thru 11/9/16

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**ESTABLISHMENT**

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**UNITED MARKET STREET #526**

**2530 S GEORGIA ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1309	EHFN09	H10DAY	FOOD SEPARATION AND PROTECTION		11/3/2016	4	HFOL
			Ceiling and floor not clean. Remove all dust from ceilings and ductwork. Floors must be free of grease buildup. Repeat				
	EHFN37	H10DAY	ENVIRONMENTAL CONTAMINATION		11/3/2016		
			Waste grease bin and ground surrounding bin have heavy grease buildup. Remove all grease waste from outside of container and ground., Repeat				
HF1310	EHFN10	H10DAY	FOOD CONTACT SURFACES SANITIZE		11/3/2016	3	HFOL
			Pads to dough slicer not clean. Pads are scrapped clean and not sanitized. No available manual to ensure proper cleaning procedure is followed. b)Hole in ceiling at attic access. Repeat.				

## Food Establishment Public Inspection Report

From 11/3/16 thru 11/9/16

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**ESTABLISHMENT**

**UNITED MARKETSTREET #526**

**2530 S GEORGIA ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF643	EHFN42	H10DAY	NON-FOOD CONTACT SURFACES	Handle to walk in cooler in market corroded. Repeat b)Vent hood to steamer at market not sealed to eliminate attic contaminates dropping into market.Repeat c)Rolling rack in market is rusted.Repeat	11/3/2016	1	HFOL

**Food Establishment Public Inspection Report****From 11/3/16 thru 11/9/16****ESTABLISHMENT****UNITED SUPERMARKET #529****5807 SW 45TH 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>
HF1653	EHFN29	COS	ACCURATE THERMOMETERS PROVIDED		11/3/2016	3	HFOL
			No thermometer in cold hold cooler. All coolers must have a thermometer in the warmest part of the cooler and in an easy to find location.				
	EHFN36	COS	WIPING CLOTHS PROPERLY USED		11/3/2016		
			Wipe down cloths not stored in sanitizer. Cloth allows the growth of bacteria when used on foods and not stored in sanitizer. Several rags not stored properly.				
HF460	EHFN09	COS	FOOD SEPARATION AND PROTECTION		11/3/2016	3	HFOL
			Attic access panel in bakery not sealed to eliminate contamination from attic. Door must seal completely.				

**Food Establishment Public Inspection Report****From 11/3/16 thru 11/9/16****ESTABLISHMENT****USSERY-ROAN TX STATE VETERAN H****1020 TASCOSA 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>
HF1507	EHFN09	H10DAY	FOOD SEPARATION AND PROTECTION		11/4/2016	21	HL1B
			Splatter over hot hold.Area not cleaned daily. b)walk in light must have a cover.c)Ice buckets not stored properly.d)Inside reach in below blowers cover is holding dust.				
	EHFN10	H10DAY	FOOD CONTACT SURFACES SANITIZE		11/4/2016		
			Splatter over food prep areas.b)Inside ovens,utensil tubs not clean, broken splash guard in ice mach.c)steamer condensation dripping on plate covers.				
	EHFN19	H10DAY	APPROVED WATER SOURCE		11/4/2016		
			Several hand sinks not operating due to water restrictions.				
	EHFN23	H10DAY	HOT & COLD WATER AVAILABLE		11/4/2016		
			Water not available at all sinks.				
	EHFN32	H10DAY	FOOD CONTACT SURFACE CONSTRUCT		11/4/2016		
			Area between two prep tables is not easy to clean.				

## Food Establishment Public Inspection Report

From 11/3/16 thru 11/9/16

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### ESTABLISHMENT

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#### USSERY-ROAN TX STATE VETERAN H

HF1507	EHFN37	H10DAY	ENVIRONMENTAL CONTAMINATION	11/4/2016	21	HL1B
			Mop sink vent hood is heavily contaminated with dust.b)Kitchen air intakes very dirty.c)Duct work will need to be cleaned to ensure bacteria is not coming from vents.			
	EHFN39	COS	PROPER USE OF UTENSILS	11/4/2016		
			Food scoops stored holding stagnant water. Ensure all utensils are air dried before storage. Invert scoops. b)Plastic utensils must be stored covered and with all handles facing same direction.			
	EHFN41	COS	ORIGINAL CONTAINER LABELING	11/4/2016		
			Bulk white powder not labeled.b)Bulk white crystals not labeled.c)Bulk cereals not labeled.			
	EHFN42	H10DAY	NON-FOOD CONTACT SURFACES	11/4/2016		
			walk in doors and gaskets not clean. b)Tops of equipment dusty.c)Waste cans not clean.d)Splatter at ice mach. chute at wait station.e)Dishwash room ceiling floor and disposal not clean.			
	EHFN43	H10DAY	ADEQUATE VENTILATION AND LIGHT	11/4/2016		
			Air intakes not clean. Clean and change filters and clean ducts.			
	EHFN45	H10DAY	PHYSICAL FACILITIES INSTALLED	11/4/2016		
			Light not covered in walk in.			

## Food Establishment Public Inspection Report

From 11/3/16 thru 11/9/16

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### ESTABLISHMENT

#### USSERY-ROAN TX STATE VETERAN H

HF1507	EHFN31	H10DAY	HANDWASHING FACILITY ADEQUATE	11/4/2016	21	HL1B
Inadequate handwash stations.						

#### VIBRA HOSPITAL OF AMARILLO 7501 WALLACE BLVD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2449	EHFN10	COS	FOOD CONTACT SURFACES SANITIZE		11/3/2016	6	HL1B
Splatter over food prep counter. b)Reach in cooler shelf fronts peeling. c)Ice bucket not inverted							
	EHFN09	COS	FOOD SEPARATION AND PROTECTION		11/3/2016		
Food requiring dating after open found not dated. cos Dented cans on shelf in dry storage.cos							

## Food Establishment Public Inspection Report

From 11/3/16 thru 11/9/16

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**ESTABLISHMENT**

**VIBRA REHABILITATION HOSPITAL**

**7200 SW 9TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2447	EHFN03	IN	PROPER HOT HOLDING TEMP.		11/8/2016	9	HL1B
			Hot hold foods at 160 degrees. In compliance.				
	EHFN02	COS	PROPER COLD HOLDING TEMP.		11/8/2016		
			Non commercial refrigerator at 45 degrees. All cold hold units must be commercial. This unit holding facility foods and not only personal foods. Remove non commercial equipment.				
	EHFN33	COS	WAREWASHING FACILITY INSTALLED		11/8/2016		
			Top of dish washer not clean.b)Dishracks stored on floor.				
	EHFN42	COS	NON-FOOD CONTACT SURFACES		11/8/2016		
			Blower covers in walk in cooler not clean.				
	EHFN10	COS	FOOD CONTACT SURFACES SANITIZE		11/8/2016		
			stickers not removed from pans during wash. All stickers and residue must be removed. b)Top of dishwasher not clean.c)Splatter over cold,hot hold.				

**Food Establishment Public Inspection Report**

**From 11/3/16 thru 11/9/16**

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**ESTABLISHMENT**

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## Food Establishment Public Inspection Report

From 11/3/16 thru 11/9/16

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### ESTABLISHMENT

**WAFFLE HOUSE #1239**

**2108 S WESTERN ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1297	EHFN03	COS	PROPER HOT HOLDING TEMP.		11/9/2016	16	HL1B
			Gravy in hot hold found at 125 degrees F. Must be 135.				
	EHFN20	H60 DAY	APPROVED SEWAGE/WASTEWATER SYS		11/9/2016		
			Drain to dish/food sink has no air gap. Food sinks must have an air gap. See handout.				
	EHFN37	H10DAY	ENVIRONMENTAL CONTAMINATION		11/9/2016		
			Ductwork not clean.				
	EHFN09	COS	FOOD SEPARATION AND PROTECTION		11/9/2016		
			Food wrap not in box. b)Food wrap in dirty box.c)No sanitizer buckets for cook wipe down rags. Dirty rags on counters.c)Ducts not clean and dust buildup on ceiling.Clean ducts.d)Reach in gaskets and drawers not clean. e)Utensil tubs not clean.				
	EHFN10	COS	FOOD CONTACT SURFACES SANITIZE		11/9/2016		
			Drawers, utensil holders not clean. b)No sanitizer used at cook station. Dirty food rags with no sanitizer. c)Hot hold water not clean. d)Small reach in cooler has rust and is not clean. Detail unit.				

**Food Establishment Public Inspection Report****From 11/3/16 thru 11/9/16**

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**ESTABLISHMENT**

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**WAFFLE HOUSE #1239**

HF1297	EHFN42	COS	NON-FOOD CONTACT SURFACES	11/9/2016	16	HL1B
Grease droplets on vent hood over make table. b)Walk in door gasket not clean. c)Ice machine filter dirty. d)Walk in freezer blower unit not operating correctly, Drain pan disabled. Condensation dripping on food cases. e)Rust on clean dish rack.						
	EHFN43	COS	ADEQUATE VENTILATION AND LIGHT	11/9/2016		
Lighting is not adequate in walk in cooler. b)Vents not clean.						
	EHFN47	H10DAY	OTHER VIOLATIONS	11/9/2016		
Tops of equipment dusty. b)Ladder used in store is not clean.						

**Food Establishment Public Inspection Report**

From 11/3/16 thru 11/9/16

**ESTABLISHMENT****WALMART #4464 FUEL STATION**

2805 SW 58TH AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2737	EHFN29	H10DAY	ACCURATE THERMOMETERS PROVIDED		11/8/2016	3	HL1B
			Thermometer needed in reach-in cooler containing milk and eggs.				
	EHFN47	H10DAY	OTHER VIOLATIONS		11/8/2016		
			Food est. permit and current inspection must be posted where the public can see it.				

**WIENERSCHNITZEL**

2801 S WESTERN ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2670	EHFN18	COS	PROPER IDENTIFY TOXIC SUBSTANC		11/9/2016	3	HL1B
			Sanitizer not labeled.				