

**Food Establishment Public Inspection Report**

From 9/22/16 thru 9/28/16

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**ESTABLISHMENT****ALTURA ENGINEERING & DESIGN****5823 CANYON DR**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT6790	EHFN31	H 2 HOUR	HANDWASHING FACILITY ADEQUATE No hand washing station available.		9/24/2016	3	HL1B FOOD
	EHFN35	H 2 HOUR	PERSONAL CLEANLINESS / EATING All eating and drinking must be outside booth.		9/24/2016		

**AMARILLO LITTLE LEAGUE****4101 HILLSIDE RD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2718					9/28/2016	0	HL1B

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**ESTABLISHMENT**

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**AMARILLO POLICE DEPARTMENT****400 S BUCHANAN ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT6609					9/23/2016	0	HL1B FOOD

**AMARILLO SCAREGROUNDS****2736 SW 10TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2154	EHFN47	IN	OTHER VIOLATIONS		9/23/2016	0	HL1B
Establishment is clear to open.							

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**ESTABLISHMENT****ANTEL DENNY  
5823 CANYON DR**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT6795					9/24/2016	0	HL1B FOOD

**AQUAONE  
5823 CANYON DR**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT6797					9/24/2016	0	HL1B FOOD

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**ESTABLISHMENT****ARCHIES CONCESSIONS**

3301 SE 10TH AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT10004					9/22/2016	0	HL1B FOOD

**B MAX CONCESSIONIS**

3301 SE 10TH AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT10005	EHFNO3	COS	PROPER HOT HOLDING TEMP.		9/23/2016	3	HL1B FOOD

Beans in warmer were 116F. COS Beans in Roaster were 165F. Meat was 135F.

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**ESTABLISHMENT****BELL HELICOPTER  
5823 CANYON DR**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT6778	EHFN31	H 2 HOUR	HANDWASHING FACILITY ADEQUATE No handwashing station available.		9/24/2016	2	HL1B FOOD

**BLAKE FM  
5823 CANYON DR**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT6801	EHFN31	COS	HANDWASHING FACILITY ADEQUATE a)Handsoap needed. b)Catch basin needed.		9/24/2016	2	HL1B FOOD

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### ESTABLISHMENT

**BMC  
5823 CANYON DR**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT6804	EHFN31	H 2 HOUR	HANDWASHING FACILITY ADEQUATE No handwashing station available.		9/24/2016	4	HL1B FOOD
	EHFN35	H 2 HOUR	PERSONAL CLEANLINESS / EATING All employees working with food must wear a hair restraint. B) All eating and drinking must be outside of booth.		9/24/2016		

### BOYDSTON CONCESSIONS 3301 SE 10TH AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT10006					9/23/2016	0	HL1B FOOD

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**ESTABLISHMENT**

**BOYDSTON FAIR FOOD  
3301 SE 10TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT10007	EHFN03	IN	PROPER HOT HOLDING TEMP. 03) Corn dogs holding at 175 degrees		9/24/2016	0	HL1B FOOD
HFT10035	EHFN35	COS	PERSONAL CLEANLINESS / EATING Hat/hair net needed.		9/23/2016	1	HL1B FOOD
	EHFN03	IN	PROPER HOT HOLDING TEMP. Corn Dog 141F. Cheese Stix 144F.		9/23/2016		

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**ESTABLISHMENT****BRAUMS ICE CREAM 180  
801 E AMARILLO BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF166	EHFN10	COS	FOOD CONTACT SURFACES SANITIZE		9/26/2016	6	HL1B
			a)Date marking stickers found on clean containers. Ensure all stickers are removed when washing containers. b)Soda nozzles needed to be cleaned. c)Shake machine needed to be cleaned.				
	EHFN22	H60 DAY	AUTHORIZED FOOD HANDLER		9/26/2016		
			All employees who handle food must have a food handlers certification as of Sept 1, 2016. All employees have 60 days after their hire date to obtain a food handlers certification. 228.33 (d)				
	EHFN34	COS	NO EVIDENCE OF INSECT CONTAMIN		9/26/2016		
			Insects contamination found in facility. Building needs to be treated for insects by a licensed professional. Licensed professional was contacted.				

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**ESTABLISHMENT****BSR VENDING  
3301 SE 10TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT10008	EHFNO3	IN	PROPER HOT HOLDING TEMP. 03) Chilli holding at 175 and tamale holding at 190.		9/24/2016	0	HL1B FOOD

**BYLER GREG  
5823 CANYON DR**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT6799					9/24/2016	2	HL1B FOOD

**Food Establishment Public Inspection Report****From 9/22/16 thru 9/28/16****ESTABLISHMENT****CAMPBELL SY  
5823 CANYON 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>
HFT6806	EHFN03	COS	PROPER HOT HOLDING TEMP. Cooked wings holding at 120F. Must be kept above 135F at all times.		9/24/2016	6	HL1B FOOD
	EHFN34	H 2 HOUR	NO EVIDENCE OF INSECT CONTAMIN All food prep must be conducted in enclosed trailer.		9/24/2016		
	EHFN31	H 2 HOUR	HANDWASHING FACILITY ADEQUATE No hand washing station available.		9/24/2016		

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**ESTABLISHMENT****CANDY LANE  
3301 SE 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>
HFT10049					9/24/2016	0	HL1B FOOD

**CARRANZA ICE CREAM  
3301 SE 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>
HFT10050					9/23/2016	0	HL1B FOOD

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**ESTABLISHMENT****CARRANZA PIZZA PARLOR****3301 SE 10TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT10051					9/24/2016	0	HL1B FOOD

**CHACON DAVID**  
**5823 CANYON DR**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT6794	EHFN31	COS	HANDWASHING FACILITY ADEQUATE	a)Handsoap needed. b)Basin to catch water needed.	9/24/2016	0	HL1B FOOD

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**ESTABLISHMENT**

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**COWBOY GELATO SMOKEHOUSE**

5823 CANYON DR

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT6803	EHFNO3	COS	PROPER HOT HOLDING TEMP. Chicken wings holding at 125F. Wings should be kept above 135F		9/24/2016	3	HL1B FOOD

**COWBOY TATERS OF TEXAS**

3301 SE 10TH AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT10010	EHFNO3	IN	PROPER HOT HOLDING TEMP. Chili holding at 157F.		9/23/2016	0	HL1B FOOD

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**ESTABLISHMENT**

**CRABTREE AMUSEMENTS**

**3301 SE 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>
HFT10056					9/23/2016	0	HL1B FOOD

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**ESTABLISHMENT**

**DOMINOS  
2015 S COULTER ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2878	EHFN47	H180 DAY	OTHER VIOLATIONS		9/22/2016	0	H PREOPEN
			A. Vomit/Diarrheal procedures needed for cleanup. B. First Aid Kit needed.				
	EHFN21	H180 DAY	CERTIFIED FOOD MANAGER		9/22/2016		
			Certified Food Manager required.				
	EHFN22	H180 DAY	AUTHORIZED FOOD HANDLER		9/22/2016		
			All employees must have Food Handler cards.				

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**ESTABLISHMENT****DYERS BAR B QUE  
1619 S KENTUCKY ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF813	EHFN18	COS	PROPER IDENTIFY TOXIC SUBSTANC		9/28/2016	12	HL1B
			A.Unapproved bug spray in kitchen. B.Unlabeled chemical bottles.				
	EHFN34	H180 DAY	NO EVIDENCE OF INSECT CONTAMIN		9/28/2016		
			Repair door sweeps on all doors and repair screen door.				
	EHFN32	H180 DAY	FOOD CONTACT SURFACE CONSTRUCT		9/28/2016		
			A.Cutting boards must be resurfaced or replaced. B.Replace broken gaskets on reachin coolers. C.Replace chipped ice scoops.				
	EHFN10	H180 DAY	FOOD CONTACT SURFACES SANITIZE		9/28/2016		
			A.Dishes found stored on floor. B.Dirty dishes found stored on shelves. C.Soda gun in bar needs to be cleaned.				
	EHFN42	H180 DAY	NON-FOOD CONTACT SURFACES		9/28/2016		
			Dry storage shelves need to be cleaned.				

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**ESTABLISHMENT**

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**DYERS BAR B QUE**

HF813	EHFN37	H180 DAY	ENVIRONMENTAL CONTAMINATION	9/28/2016	12	HL1B
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Food found stored on floor in walkin freezer. Must be at least 6" off the floor.

	EHFN43	H180 DAY	ADEQUATE VENTILATION AND LIGHT	9/28/2016		
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A.Vent hood needs to be cleaned. B.Light shield needed in walkin cooler. COS C.Blower covers need to be cleaned in walkin cooler.

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### ESTABLISHMENT

#### EL PATIO MEXICAN RESTAURANT

1410 W US HIGHWAY 60

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFC127	EHFN47	H180 DAY	OTHER VIOLATIONS		9/28/2016	9	HL1B
			47) Ansil system needs to be inspected and tag.				
	EHFN10	H180 DAY	FOOD CONTACT SURFACES SANITIZE		9/28/2016		
			10A) Replace or repair wire racks in cooler in kitchen. B) Disgraud chip plates. Correct on site.				
	EHFN32	H180 DAY	FOOD CONTACT SURFACE CONSTRUCT		9/28/2016		
			A)Replace door seal in kitchen cooler. B)Replace wall behind hand sink.				
	EHFN34	H180 DAY	NO EVIDENCE OF INSECT CONTAMIN		9/28/2016		
			34A) Back door must be self closing. B) Replace or fix gasket on back door.				
	EHFN28	COS	PROPER DATE MARKING		9/28/2016		
			28) Beans in cooler not dated. Corrected on site.				

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**ESTABLISHMENT****FENDUCCI  
3301 SE 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>
HFT10038					9/23/2016	0	HL1B FOOD
HFT10039	EHFNO3	IN	PROPER HOT HOLDING TEMP. Chili holding at 156F. In compliance		9/22/2016	0	HL1B FOOD
HFT10040					9/22/2016	0	HL1B FOOD

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**ESTABLISHMENT****FERGUSON ENTERPRISE  
5823 CANYON DR**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT6800	EHFN47	COS	OTHER VIOLATIONS Grill must be covered.		9/24/2016	3	HL1B FOOD
	EHFN31	COS	HANDWASHING FACILITY ADEQUATE Handwashing station needed.		9/24/2016		

**HAPPY STATE BANK  
5823 CANYON DR**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT6798					9/24/2016	0	HL1B FOOD

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**ESTABLISHMENT****HEREDIA RANDY  
5823 CANYON 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>
HFT6793	EHFN31	H 2 HOUR	HANDWASHING FACILITY ADEQUATE	No handwashing station available.	9/24/2016	2	HL1B FOOD

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### ESTABLISHMENT

**HOUSTON MIDDLE SCHOOL  
815 S INDEPENDENCE ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF674	EHFN31	H60 DAY	HANDWASHING FACILITY ADEQUATE		9/28/2016	4	HL1B
			Handsink in snack bar is leaking. Repair by 11/28/16.				
	EHFN34	H60 DAY	NO EVIDENCE OF INSECT CONTAMIN		9/28/2016		
			Screen door has gap at bottom. Repair door sweep.				
	EHFN43	H60 DAY	ADEQUATE VENTILATION AND LIGHT		9/28/2016		
			Air vents must be cleaned. 1 correction from last inspection.				

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**ESTABLISHMENT**

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**INTERNATIONAL COOKHOUSE****3301 SE 10TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT10053	EHFN34	H 3 DAYS	NO EVIDENCE OF INSECT CONTAMIN Door must be self closing and latch.		9/23/2016	7	HL1B FOOD
	EHFN02	COS	PROPER COLD HOLDING TEMP. Items in fridge were at 60F. Discarded. Milk products must be kept on Ice. Discarded.		9/23/2016		
	EHFN10	COS	FOOD CONTACT SURFACES SANITIZE Tea nozzles must be cleaned every night to prevent mold buildup.		9/23/2016		

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**ESTABLISHMENT**

**K & D CONCESSIONS  
3301 SE 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>
HFT10016					9/22/2016	0	HL1B FOOD

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**ESTABLISHMENT**

**LAKESIDE CONCESSIONS**

**3301 SE 10TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT10017	EHFN35	IN	PERSONAL CLEANLINESS / EATING Hats are present.		9/23/2016	0	HL1B FOOD
	EHFN03	IN	PROPER HOT HOLDING TEMP. Ck on a stix was 170-195F.		9/23/2016		
	EHFN34	IN	NO EVIDENCE OF INSECT CONTAMIN Air curtains were on.		9/23/2016		

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**ESTABLISHMENT**

**MARTINEZ PAT/TURKEY LEG**

**3301 SE 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>
HFT10058					9/24/2016	0	HL1B FOOD

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**ESTABLISHMENT**

**MAXWELLS MUNCHIES**

**12908 BELL ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFR77	EHFN29	H30 DAY	ACCURATE THERMOMETERS PROVIDED		9/24/2016	7	HL1B
			29)Thermometers needed in popcorn building refrigerator by 10-24-16.				
	EHFN27	H30 DAY	PROPER COOLING METHODS		9/24/2016		
			27)Food handlers cards needed for all employees by 10-24-16.				
	EHFN19	H10DAY	APPROVED WATER SOURCE		9/24/2016		
			19)Well water was positive for coliform bacteria resample required within one week by 10-1-16.				

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**ESTABLISHMENT****NEWSCHANNEL 10 MEDIA****5823 CANYON 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>
HFT6802	EHFN31	COS	HANDWASHING FACILITY ADEQUATE Handwashing station needed.		9/24/2016	2	HL1B FOOD

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**ESTABLISHMENT**

**OUTBACK STEAKHOUSE  
7101 W INTERSTATE 40**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2647	EHFN31	H180 DAY	HANDWASHING FACILITY ADEQUATE		9/23/2016	5	HFOL
			A) Splash guard needed on hand sink by clean dishes. Must be installed by next inspection or a \$75 reinspection fee will be charged.				
	EHFN32	H180 DAY	FOOD CONTACT SURFACE CONSTRUCT		9/23/2016		
			A) Large mechanical mixer found leaking oil into food products. Mixer can only be used in a very limited state until new mixer arrives. All oil must be fully cleaned and sanitized prior to using machine.				
	EHFN10	IN	FOOD CONTACT SURFACES SANITIZE		9/23/2016		
			A) Corrected. B) Corrected.				
	EHFN42	IN	NON-FOOD CONTACT SURFACES		9/23/2016		
			A) Corrected.				
	EHFN37	IN	ENVIRONMENTAL CONTAMINATION		9/23/2016		
			A) Corrected. B) Corrected.				

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**ESTABLISHMENT**

**OUTBACK STEAKHOUSE**

HF2647

EHFN43

H180 DAY

ADEQUATE VENTILATION AND LIGHT

9/23/2016

5

HFOL

A) Exposed light bulbs over the bar must be shatter resistant by next regular inspection.

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**ESTABLISHMENT**

**PAK A SAK #13  
2708 SW 58TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1692	EHFN45	H180 DAY	PHYSICAL FACILITIES INSTALLED		9/28/2016	8	HL1B
			Ceiling above all food prep area, restrooms, and ware washing sink need to be smooth, durable, nonabsorbent and easily cleanable.				
	EHFN10	COS	FOOD CONTACT SURFACES SANITIZE		9/28/2016		
			a)Clean soda nozzle. B)Clean tea nozzle C)Clean ice machine.				
	EHFN32	H180 DAY	FOOD CONTACT SURFACE CONSTRUCT		9/28/2016		
			Seal exposed wood under prep table.				
	EHFN31	COS	HANDWASHING FACILITY ADEQUATE		9/28/2016		
			31)No hand soap at hand washing sink.				
	EHFN34	H180 DAY	NO EVIDENCE OF INSECT CONTAMIN		9/28/2016		
			Door sweep on exit door need to be repaired or replaced.				

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**ESTABLISHMENT**

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**ESTABLISHMENT**

**PAK A SAK #5  
1104 4TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFC202	EHFN34	H180 DAY	NO EVIDENCE OF INSECT CONTAMIN		9/28/2016	7	HL1B
			Self closing door need to be reattached.				
	EHFN28	H10DAY	PROPER DATE MARKING		9/28/2016		
			Correct date markers needed on bisquits in cooler.				
	EHFN10	COS	FOOD CONTACT SURFACES SANITIZE		9/28/2016		
			A)Clean microwave B)Clean wall behind microwave C)Clean lemon slicer D)Clean tea nozzle E) Clean cappaccino mechine F)Clean Freal Machine G)Clean egg yolk in refigerator. Corrected on site.				
	EHFN41	COS	ORIGINAL CONTAINER LABELING		9/28/2016		
			Label sugar on counter top.				
	EHFN47	IN	OTHER VIOLATIONS		9/28/2016		
			Hand washing sign added to hand sink. Correction from last inspection.				

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**ESTABLISHMENT**

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**PARADISE AMUSEMENTS****3301 SE 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>
HFT10061					9/22/2016	0	HL1B FOOD

**PAT MARTINEZ/FRENCH FRY****3301 SE 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>
HFT10057					9/23/2016	0	HL1B FOOD

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**ESTABLISHMENT**

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**PIERRES TRANDAFIR CONCESSION**

3301 SE 10TH AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT10003	EHFNO3	IN	PROPER HOT HOLDING TEMP. Ck on a stix was 160F.		9/23/2016	0	HL1B FOOD

**PLEASANT VALLEY ELEMENTARY**

4413 RIVER RD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF654	EHFNO2	IN	PROPER COLD HOLDING TEMP. All cold hold units holding at 41F or below. In compliance.		9/22/2016	0	HL1B

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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	EHFN03	COS	PROPER HOT HOLDING TEMP.		9/26/2016	12	HL1B
			Cooked chicken sitting on counter at 99F. Must be 135F or higher.				
	EHFN10	H90 DAY	FOOD CONTACT SURFACES SANITIZE		9/26/2016		
			A.Microwave needs to be cleaned out. B. Can opener holster needs to be cleaned. C. Scoops in bulk containers must be stored handle up.				
	EHFN20	H90 DAY	APPROVED SEWAGE/WASTEWATER SYS		9/26/2016		
			Two-compartment sink must be NSF/ANSI certified and on an indirect drain with an air gap.				
	EHFN45	H90 DAY	PHYSICAL FACILITIES INSTALLED		9/26/2016		
			Repair floor surrounding dishwasher drain.				
	EHFN42	H90 DAY	NON-FOOD CONTACT SURFACES		9/26/2016		
			A.Gaskets and doors on reachin coolers and freezers need to be cleaned. B.Shelves in reachin coolers and freezers need to be cleaned.				

**Food Establishment Public Inspection Report**

From 9/22/16 thru 9/28/16

**ESTABLISHMENT****PLUM CREEK PLACE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2462	EHFN37	H90 DAY	ENVIRONMENTAL CONTAMINATION	Onions must be stored at least 6" off the floor.	9/26/2016	12	HL1B

**REBATH OF AMARILLO  
5823 CANYON DR**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT6805	EHFN35	H 2 HOUR	PERSONAL CLEANLINESS / EATING	ALI employees must wear a hair restraint.	9/24/2016	5	HL1B FOOD
	EHFN29	H 2 HOUR	ACCURATE THERMOMETERS PROVIDED	No thermometer available.	9/24/2016		
	EHFN31	H 2 HOUR	HANDWASHING FACILITY ADEQUATE	No hand washing station available.	9/24/2016		

## Food Establishment Public Inspection Report

From 9/22/16 thru 9/28/16

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### ESTABLISHMENT

**RED ROBIN**  
**8720 W INTERSTATE 40**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2804	EHFN09	H 3 DAYS	FOOD SEPARATION AND PROTECTION		9/22/2016	9	HM3
			Due to fire system chemical exposure, all exposed foods and disposable items must be discarded.				
	EHFN10	H 3 DAYS	FOOD CONTACT SURFACES SANITIZE		9/22/2016		
			Chemical must be removed from all surfaces. All food contact surfaces must be cleaned of all chemical and sanitized with proper sanitizer.				
	EHFN37	H 3 DAYS	ENVIRONMENTAL CONTAMINATION		9/22/2016		
			Change air filters and ensure duct work is not contaminated. Air conditioner will suck up chemical and redeposit throughout restaurant.				

**Food Establishment Public Inspection Report**

From 9/22/16 thru 9/28/16

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**ESTABLISHMENT****RIBS & ROUX  
3301 SE 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>
HFT10021					9/24/2016	0	HL1B FOOD

**RIBS & ROUX 2  
3301 SE 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>
HFT10031					9/23/2016	0	HL1B FOOD

## Food Establishment Public Inspection Report

From 9/22/16 thru 9/28/16

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### ESTABLISHMENT

#### RIVER ROAD HIGH SCHOOL

101 W MOBLEY AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFP29	EHFNO2	IN	PROPER COLD HOLDING TEMP.		9/26/2016	0	HL1B
			Sausage holding in prep table at 40F. In compliance.				

#### RIVER ROAD MIDDLE SCHOOL

9500 N US HWY 287

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1848	EHFNO2	IN	APPROVED SEWAGE/WASTEWATER SYS		9/26/2016	0	HL1B
			Plumbing at prep sink has been corrected.				
	EHFNO4	IN	NON-FOOD CONTACT SURFACES		9/26/2016		
			Shelves in ware washing area have been resurfaced. In compliance.				

**Food Establishment Public Inspection Report****From 9/22/16 thru 9/28/16**

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**ESTABLISHMENT**

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**ROLLING HILLS ELEMENTARY  
2800 W CHERRY 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>
HFP8	EHFN45	IN	PHYSICAL FACILITIES INSTALLED		9/22/2016	0	HL1B
			a)All flooring has been repaired. b)Floor coving has been repaired. c)Ceiling tiles have been repaired. d)Drains have been repaired.				
	EHFN20	IN	APPROVED SEWAGE/WASTEWATER SYS		9/22/2016		
			a)Plumbing at prep sink repaired. b)Plumbing at 3-comp sink repaired.				

**Food Establishment Public Inspection Report**

From 9/22/16 thru 9/28/16

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**ESTABLISHMENT**

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**SAN JACINTO CHRISTIAN ACADEMY****3218 SW 6TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2732	EHFN10	COS	FOOD CONTACT SURFACES SANITIZE		9/26/2016	3	HL1B
			Utensil storage containers need to be cleaned.				
	EHFN45	IN	PHYSICAL FACILITIES INSTALLED		9/26/2016		
			1 correction from last inspection.				

**501 S CAROLINA ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF858	EHFN10	COS	FOOD CONTACT SURFACES SANITIZE		9/26/2016	5	HL1B
			Ice maker needed to be cleaned out.				
	EHFN32	H60 DAY	FOOD CONTACT SURFACE CONSTRUCT		9/26/2016		
			Dry storage shelves must be painted or sealed.				

## Food Establishment Public Inspection Report

From 9/22/16 thru 9/28/16

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### ESTABLISHMENT

#### SAN JACINTO CHRISTIAN ACADEMY

HF858	EHFN45	IN	PHYSICAL FACILITIES INSTALLED	9/26/2016	5	HL1B
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2 corrections from last inspection.

#### SAN JACINTO ELEMENTARY 3400 SW 4TH AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF689	EHFN45	H60 DAY	PHYSICAL FACILITIES INSTALLED		9/26/2016	7	HL1B
			Ceiling over ice maker must be smooth, easily cleanable, non-porous surface.				
	EHFN10	COS	FOOD CONTACT SURFACES SANITIZE		9/26/2016		
			Meat slicer needs to be cleaned.				
	EHFN20	H60 DAY	APPROVED SEWAGE/WASTEWATER SYS		9/26/2016		
			Food prep sink must have an indirect line with an air gap.				

**Food Establishment Public Inspection Report**

From 9/22/16 thru 9/28/16

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**ESTABLISHMENT****SMITH DANNY  
5823 CANYON DR**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT6791					9/24/2016	0	HL1B FOOD

**SOUTHWEST OPTIMIST CLUB  
3301 SE 10TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT10022	EHFNO3	IN	PROPER HOT HOLDING TEMP. Hamburgers holding at 160F.		9/22/2016	0	HL1B FOOD

**Food Establishment Public Inspection Report**

From 9/22/16 thru 9/28/16

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**ESTABLISHMENT****SUGARS CONCESSIONS**

3301 SE 10TH AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT10000					9/23/2016	0	HL1B FOOD

**SUNSHINE VALLEY CHILD CARE**

4618 RIVER RD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFD22	EHFN02	IN	PROPER COLD HOLDING TEMP.		9/22/2016	0	HL1B
All cold hold units holding at 41F or below. In compliance.							

### Food Establishment Public Inspection Report

From 9/22/16 thru 9/28/16

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**ESTABLISHMENT**

**T & M COKE TRAILER  
3301 SE 10TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT10024					9/23/2016	0	HL1B FOOD

**TAQUERIA RIVERA  
3301 SE 10TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT10018	EHFN19	COS	APPROVED WATER SOURCE		9/24/2016	3	HL1B FOOD
			19) No running water on 3 comp sink. COS				

**Food Establishment Public Inspection Report**

From 9/22/16 thru 9/28/16

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**ESTABLISHMENT****TEA TIME @ AQUAONE  
5823 CANYON 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>
HFT6796					9/24/2016	0	HL1B FOOD

**TEXAS FLAMIN HEAT  
5823 CANYON 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>
HFT6792					9/24/2016	0	HL1B FOOD

**Food Establishment Public Inspection Report**

From 9/22/16 thru 9/28/16

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**ESTABLISHMENT****THE RUFFLED CUP  
5823 CANYON DR**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT6713					9/24/2016	0	HL1B FOOD

**TIMBERWOLF  
3301 SE 10TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT10027					9/24/2016	0	HL1B FOOD

### Food Establishment Public Inspection Report

From 9/22/16 thru 9/28/16

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**ESTABLISHMENT**

**TIO PAUCHOS  
2401 DUMAS DR**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT6789	EHFN02	H 2 HOUR	PROPER COLD HOLDING TEMP. Chili verde 43°.		9/24/2016	5	HL1B FOOD
	EHFN29	COS	ACCURATE THERMOMETERS PROVIDED No thermometer.		9/24/2016		

**TL SEAFOOD MARKET  
5641 E AMARILLO BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2879					9/26/2016	0	H PREOPEN

**Food Establishment Public Inspection Report****From 9/22/16 thru 9/28/16****ESTABLISHMENT****TWO GUYS BURGERS & FRIES****3301 SE 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>
HFT10048	EHFN27	COS	PROPER COOLING METHODS		9/22/2016	9	HL1B FOOD
			Cooler holding at 60F. Cooler must be repaired before and potentially hazardous foods can be stored.				
	EHFN34	COS	NO EVIDENCE OF INSECT CONTAMIN		9/22/2016		
			Screen on door needs to be repaired.				
	EHFN02	COS	PROPER COLD HOLDING TEMP.		9/22/2016		
			Food was being held over night in a cooler holding at 60F. Must be 41F or below. All TCS Foods were discarded.				
	EHFN07	COS	FOOD AND ICE FROM APPROVED SRC		9/22/2016		
			Tomatoes found molded. Tomatoes were discarded.				

## Food Establishment Public Inspection Report

From 9/22/16 thru 9/28/16

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### ESTABLISHMENT

#### UNITED SUPERMARKETS

3400 BOWIE ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT6766					9/27/2016	0	HL1B FOOD

#### WHEELER CONCESSIONS

3301 SE 10TH AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT10025	EHFN35	COS	PERSONAL CLEANLINESS / EATING	No hats or hair nets worn.	9/24/2016	1	HL1B FOOD

## Food Establishment Public Inspection Report

From 9/22/16 thru 9/28/16

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### ESTABLISHMENT

#### WILL ROGERS ELEMENTARY

920 N MIRROR ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF653	EHFN45	H90 DAY	PHYSICAL FACILITIES INSTALLED		9/23/2016	10	HL1B
			Gasket on walk in freezer door needs to be repaired.				
	EHFN46	H90 DAY	SERVICE SINK PROVIDED		9/23/2016		
			Womens restroom must have a trash can with a lid.				
	EHFN20	H90 DAY	APPROVED SEWAGE/WASTEWATER SYS		9/23/2016		
			Plumbing at prep sink must be indirectly plumbed with an air gap. Pipe on sink needs to be shortened to provide the air gap. 228.150(c)(1).				
	EHFN10	H10DAY	FOOD CONTACT SURFACES SANITIZE		9/23/2016		
			Quat sanitizer dispenser is mixing sanitizer at above 400ppm. must be mixed at 200ppm. Water was added to dilute mixture. Dispenser needs to be repaired.				
	EHFN33	H90 DAY	WAREWASHING FACILITY INSTALLED		9/23/2016		
			At least one service sink or one curbed cleaning facility equipped with a floor drain must be provided and conveniently located for the cleaning of mops or similar wet floor cleaning tools and the disposal of mop water and similar liquids. 228.147(c)(1).				

**Food Establishment Public Inspection Report**

**From 9/22/16 thru 9/28/16**

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**ESTABLISHMENT**

**WILLOW VISTA INTERMEDIATE  
7600 PAVILLARD DR**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF218	EHFN20	IN	APPROVED SEWAGE/WASTEWATER SYS	Plumbing at 3-compartment sink corrected.	9/23/2016	0	HL1B

**YCSF CRAFT  
2916 WOLFLIN AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2877	EHFN20	H30 DAY	APPROVED SEWAGE/WASTEWATER SYS	A) Backflow preventer needed on the mop sink.	9/23/2016	0	H PREOPEN
	EHFN47	H30 DAY	OTHER VIOLATIONS	A) All construction materials must be cleaned up prior to opening. **Establishment is clear to open**	9/23/2016		