

Food Establishment Public Inspection Report**From 4/13/17 thru 4/19/17**

ESTABLISHMENT**A TO Z TIRE
813 SW 3RD AVE**

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|-----------------|-----------------------|--------------------|--|-----------------|------------------------|-----------------|------------------------|
| HF809 | EHFN10 | H180 DAY | FOOD CONTACT SURFACES SANITIZE | | 4/17/2017 | 4 | HL1B |
| | | | Soda nozzles need to be washed, rinsed and sanitized. | | | | |
| | EHFN45 | H180 DAY | PHYSICAL FACILITIES INSTALLED | | 4/17/2017 | | |
| | | | Ceiling tiles above any area subject to moisture must be non-porous, non-absorbent, smooth and easily cleanable. | | | | |

Food Establishment Public Inspection Report

From 4/13/17 thru 4/19/17

ESTABLISHMENT

**AFRICAN SAFARI
5945 E AMARILLO BLVD**

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|----------|----------------|-------------|--|----------|-----------------|----------|-----------------|
| HF1570 | EHFN21 | H30 DAY | CERTIFIED FOOD MANAGER | | 4/19/2017 | 3 | HFOL |
| | | | Food manager card has expired. Must obtain food manager card within 30 days. | | | | |
| | EHFN32 | IN | FOOD CONTACT SURFACE CONSTRUCT | | 4/19/2017 | | |
| | | | All prep surfaces in kitchen were cleaned. All wood shelves were removed. In compliance. | | | | |
| | EHFN34 | IN | NO EVIDENCE OF INSECT CONTAMIN | | 4/19/2017 | | |
| | | | Building treated for insect contamination. In compliance. | | | | |
| | EHFN35 | IN | PERSONAL CLEANLINESS / EATING | | 4/19/2017 | | |
| | | | Employee items were removed. In compliance. | | | | |
| | EHFN39 | IN | PROPER USE OF UTENSILS | | 4/19/2017 | | |
| | | | All unnecessary equipment was removed. In compliance. | | | | |

Food Establishment Public Inspection Report**From 4/13/17 thru 4/19/17**

ESTABLISHMENT**AFRICAN SAFARI**

| | | | | | | |
|---|--------|----------|-------------------------------|-----------|---|------|
| HF1570 | EHFN45 | IN | PHYSICAL FACILITIES INSTALLED | 4/19/2017 | 3 | HFOL |
| a)Stove was cleaned. b)Broken equipment was removed. In compliance. | | | | | | |
| | EHFN42 | IN | NON-FOOD CONTACT SURFACES | 4/19/2017 | | |
| Grease buildup was removed. In compliance. | | | | | | |
| | EHFN46 | H180 DAY | SERVICE SINK PROVIDED | 4/19/2017 | | |
| Women's restroom door must be self-closing. | | | | | | |

Food Establishment Public Inspection Report

From 4/13/17 thru 4/19/17

ESTABLISHMENT

**AMARILLO CLUB
600 S TYLER ST**

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|----------|----------------|-------------|---|----------|-----------------|----------|-----------------|
| HF1 | EHFN21 | H180 DAY | CERTIFIED FOOD MANAGER | | 4/13/2017 | 13 | HL1B |
| | | | Food manager card needed as soon as possible. | | | | |
| | EHFN22 | H180 DAY | AUTHORIZED FOOD HANDLER | | 4/13/2017 | | |
| | | | Food handler cards needed for all employees who work in the kitchen or handle food within 45 days. | | | | |
| | EHFN26 | H180 DAY | CONSUMER ADVISORY POSTED | | 4/13/2017 | | |
| | | | Must post a consumer advisory for consuming raw/ undercooked foods. | | | | |
| | EHFN28 | H180 DAY | PROPER DATE MARKING | | 4/13/2017 | | |
| | | | All TCS food must be date marked from the day it is prepped, cooked or thawed and discarded after 7 days. | | | | |
| | EHFN18 | H180 DAY | PROPER IDENTIFY TOXIC SUBSTANC | | 4/13/2017 | | |
| | | | All chemical/ toxic substances must be stored separate from food and kitchen items. | | | | |

Food Establishment Public Inspection Report

From 4/13/17 thru 4/19/17

ESTABLISHMENT

AMARILLO CLUB

| | | | | | | |
|-----|--------|----------|-------------------------------|-----------|----|------|
| HF1 | EHFN35 | H180 DAY | PERSONAL CLEANLINESS / EATING | 4/13/2017 | 13 | HL1B |
|-----|--------|----------|-------------------------------|-----------|----|------|

All personal items, such as coats, must be stored separate from food and kitchen items.

| | | | | | | |
|--|--------|----------|-------------------------------|-----------|--|--|
| | EHFN45 | H180 DAY | PHYSICAL FACILITIES INSTALLED | 4/13/2017 | | |
|--|--------|----------|-------------------------------|-----------|--|--|

All areas subject to moisture,bathrooms/food prep areas must have smooth, non-porous, non-absorbent ceiling tiles.All missing ceiling tiles must be replaced in establishment.Missing tiles-walls must be replaced to maintain smooth, easy cleanable surface.

| | | | | | | |
|-------|--------|----------|--------------------------|-----------|---|------|
| HFK17 | EHFN26 | H180 DAY | CONSUMER ADVISORY POSTED | 4/13/2017 | 6 | HL1B |
|-------|--------|----------|--------------------------|-----------|---|------|

Must post a consumer advisory for consuming raw/ undercooked foods.

| | | | | | | |
|--|--------|----------|-------------------------|-----------|--|--|
| | EHFN22 | H180 DAY | AUTHORIZED FOOD HANDLER | 4/13/2017 | | |
|--|--------|----------|-------------------------|-----------|--|--|

Food handler cards needed for all employees who work in the kitchen or handle foods within 45 days.

| | | | | | | |
|--|--------|----------|------------------------|-----------|--|--|
| | EHFN21 | H180 DAY | CERTIFIED FOOD MANAGER | 4/13/2017 | | |
|--|--------|----------|------------------------|-----------|--|--|

Food Manager card needed as soon as possible.

Food Establishment Public Inspection Report

From 4/13/17 thru 4/19/17

ESTABLISHMENT

**AMARILLO TAVERN
2624 E AMARILLO BLVD**

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|----------|----------------|-------------|--|----------|-----------------|----------|-----------------|
| HF1508 | EHFN32 | H180 DAY | FOOD CONTACT SURFACE CONSTRUCT | | 4/19/2017 | 5 | HL1B |
| | | | Inside of reach in coolers need to be resurfaced to ensure it is easily cleanable by 10/19/2017. | | | | |
| | EHFN42 | H180 DAY | NON-FOOD CONTACT SURFACES | | 4/19/2017 | | |
| | | | A) Ceiling fans and ceiling tiles over bar need to be dusted. B) Pipe behind reach in cooler needs to be dusted. C) Inside of reach in coolers need to be cleaned. | | | | |
| | EHFN45 | H180 DAY | PHYSICAL FACILITIES INSTALLED | | 4/19/2017 | | |
| | | | Ceiling tiles in women's restroom and over mop sink need to be smooth, nonabsorbent and easily cleanable by 10/19/17. | | | | |
| | EHFN46 | H180 DAY | SERVICE SINK PROVIDED | | 4/19/2017 | | |
| | | | A) Restroom doors need to be self closing B) Women's restroom needs covered trashcans. | | | | |

Food Establishment Public Inspection Report**From 4/13/17 thru 4/19/17****ESTABLISHMENT****ARMADILLO JACK'S SKATE RINK****9721 S COULTER ST**

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|-----------------|-----------------------|--------------------|--------------------------------|--|------------------------|-----------------|------------------------|
| HFR29 | EHFN33 | H180 DAY | WAREWASHING FACILITY INSTALLED | | 4/14/2017 | 3 | HL1B |
| | | | | a) 3 compartment sink is needed. Extra basin can be used until new 3 compartment sink is installed. b) Mop sink is needed. | | | |
| | EHFN45 | H180 DAY | PHYSICAL FACILITIES INSTALLED | | 4/14/2017 | | |
| | | | | Ceiling in men's bathroom needs to be cleaned. | | | |

Food Establishment Public Inspection Report

From 4/13/17 thru 4/19/17

ESTABLISHMENT

BURGER KING #3432

1314 ROSS ST

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|----------|----------------|-------------|--|----------|-----------------|----------|-----------------|
| HF2779 | EHFN03 | IN | PROPER HOT HOLDING TEMP. | | 4/18/2017 | 15 | HL1B |
| | | | Hamburger patties holding at F. Chicken fries holding at F. Chicken patties holding at 182F. In compliance | | | | |
| | EHFN06 | COS | TIME AS PUBLIC HEALTH CONTROL | | 4/18/2017 | | |
| | | | Lettuce and tomatoes holding at 70F on serving line. Establishment uses time as a control, items on serving line were held past time limit. Items were discarded. | | | | |
| | EHFN20 | H90 DAY | APPROVED SEWAGE/WASTEWATER SYS | | 4/18/2017 | | |
| | | | 3 compartment sink is directly connected to the sewer. Sink needs to be indirectly connected by 7/18/17. Repeat violation. | | | | |
| | EHFN32 | H180 DAY | FOOD CONTACT SURFACE CONSTRUCT | | 4/18/2017 | | |
| | | | A) Rusty shelves in walk in and chemical storage area need to be resurfaced or replaced B) Gaskets on reach in cooler needs to be repaired C) Ice guard in ice machine needs to be repaired D) Handle on reach in needs to be repaired | | | | |
| | EHFN42 | H180 DAY | NON-FOOD CONTACT SURFACES | | 4/18/2017 | | |
| | | | A) Shelves in walk in need to be cleaned B) Grease build up on equipment needs to be cleaned C) Grease build up on floors and walls need to be cleaned D) Dust on vent by soda machine needs to be removed | | | | |

Food Establishment Public Inspection Report**From 4/13/17 thru 4/19/17**

ESTABLISHMENT

BURGER KING #3432

| | | | | | | |
|--------|--------|----------|---|-----------|----|------|
| HF2779 | EHFN39 | H10DAY | PROPER USE OF UTENSILS | 4/18/2017 | 15 | HL1B |
| | | | Dishes found stacked wet on clean dish rack. Dishes must be air dried before stacking. | | | |
| | EHFN45 | H180 DAY | PHYSICAL FACILITIES INSTALLED | 4/18/2017 | | |
| | | | Missing floor and wall tiles need to be replaced by 10/18/17. | | | |
| | EHFN34 | H180 DAY | NO EVIDENCE OF INSECT CONTAMIN | 4/18/2017 | | |
| | | | Back door needs to be sealed to ensure pests do not enter the establishment. | | | |
| | EHFN10 | H10DAY | FOOD CONTACT SURFACES SANITIZE | 4/18/2017 | | |
| | | | A) Dirty dishes found on clean dish rack B) Plastic wrap holder needs to be kept clean. | | | |

Food Establishment Public Inspection Report

From 4/13/17 thru 4/19/17

ESTABLISHMENT

COMFORT INN & SUITES

2300 S SONCY RD

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|----------|----------------|-------------|---|----------|-----------------|----------|-----------------|
| HF1581 | EHFN09 | H30 DAY | FOOD SEPARATION AND PROTECTION | | 4/18/2017 | 12 | HL1B |
| | | | 9. Personal items by food source. Keep all personal items away from prep lines and food. | | | | |
| | EHFN38 | H30 DAY | APPROVED THAWING METHODS | | 4/18/2017 | | |
| | | | Improper thawing methods being used for frozen items all frozen items must be thawed out according to TFER regulation. | | | | |
| | EHFN45 | H30 DAY | PHYSICAL FACILITIES INSTALLED | | 4/18/2017 | | |
| | | | Paint; Physical facility needs to be maintained. | | | | |
| | EHFN20 | H30 DAY | APPROVED SEWAGE/WASTEWATER SYS | | 4/18/2017 | | |
| | | | Must have indirect drain in three comp sink. | | | | |
| | EHFN27 | H30 DAY | PROPER COOLING METHODS | | 4/18/2017 | | |
| | | | Fridge in not NSF certified. Fix one fridge by 5-19-17 and the other unit 6-19-17. Ensure that all units are NSF certified. | | | | |

Food Establishment Public Inspection Report

From 4/13/17 thru 4/19/17

ESTABLISHMENT

COMFORT INN & SUITES

HF1581

EHFN43

H30 DAY

ADEQUATE VENTILATION AND LIGHT

4/18/2017

12

HL1B

Light in fridge is not working. All equipment must be in full working order.

Food Establishment Public Inspection Report

From 4/13/17 thru 4/19/17

ESTABLISHMENT

**CORN EXPRESS
812 E AMARILLO BLVD**

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|----------|----------------|-------------|--|----------|-----------------|----------|-----------------|
| HF409 | EHFN20 | H180 DAY | APPROVED SEWAGE/WASTEWATER SYS | | 4/13/2017 | 6 | HL1B |
| | | | An indirect waste connection is needed at the 3 compartment sink by next routine inspection. | | | | |
| | EHFN45 | H180 DAY | PHYSICAL FACILITIES INSTALLED | | 4/13/2017 | | |
| | | | A) All unused items need to be removed. B) Carpet in restroom needs to be removed by next routine inspection. Floors must be easily cleanable and non absorbent. | | | | |
| | EHFN46 | H180 DAY | SERVICE SINK PROVIDED | | 4/13/2017 | | |
| | | | Restroom needs A) paper towels B) English and Spanish hand washing signs C) door needs to be self closing D) trashcan with a lid E) running hot water | | | | |
| | EHFN47 | H180 DAY | OTHER VIOLATIONS | | 4/13/2017 | | |
| | | | Storage area in commissary needs to be properly organized to ensure food products are not contaminated during storage. | | | | |

Food Establishment Public Inspection Report

From 4/13/17 thru 4/19/17

ESTABLISHMENT

CORN EXPRESS

| | | | | | | |
|-------|--------|--------|--|-----------|---|------|
| HFM64 | EHFN10 | H10DAY | FOOD CONTACT SURFACES SANITIZE | 4/13/2017 | 6 | HL1B |
| | | | A) Utensils and utensil holder needs to be cleaned B) Microwave needs to be cleaned C) All shelves/walls need to be cleaned D) Inside of fridge and freezers need to be cleaned. | | | |
| | EHFN03 | IN | PROPER HOT HOLDING TEMP. | 4/13/2017 | | |
| | | | Corn holding at 170F. In compliance. | | | |
| | EHFN37 | H10DAY | ENVIRONMENTAL CONTAMINATION | 4/13/2017 | | |
| | | | A) Ready to eat food being stored in the fridge needs to be covered at all times. B) Exterior door needs to be kept closed during business hours. | | | |
| | EHFN45 | H10DAY | PHYSICAL FACILITIES INSTALLED | 4/13/2017 | | |
| | | | All unused items being stored in food truck need to be removed. | | | |
| | EHFN41 | H10DAY | ORIGINAL CONTAINER LABELING | 4/13/2017 | | |
| | | | All bulk items not stored in their original containers need to be labeled with their common name. | | | |

Food Establishment Public Inspection Report**From 4/13/17 thru 4/19/17****ESTABLISHMENT****COUNTRY INN & SUITES****2000 S SONCY RD**

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|-----------------|-----------------------|--------------------|--|-----------------|------------------------|-----------------|------------------------|
| HF1580 | EHFN02 | COS | PROPER COLD HOLDING TEMP. All cold hold food must be at 41 F. | | 4/19/2017 | 9 | HL1B |
| | EHFN20 | H30 DAY | APPROVED SEWAGE/WASTEWATER SYS 3comp sink does not have an air gap. 3 comp can not be directly plumbed to city sewer. | | 4/19/2017 | | |
| | EHFN27 | H90 DAY | PROPER COOLING METHODS All equipment must NSF Certified. | | 4/19/2017 | | |
| | EHFN36 | COS | WIPING CLOTHS PROPERLY USED All wiping cloths need to be stored so cross contamination is reduced. 36b, All personal items need to be stored away from prep area. | | 4/19/2017 | | |

Food Establishment Public Inspection Report**From 4/13/17 thru 4/19/17****ESTABLISHMENT****DESPERADOS CATERING****500 N TYLER ST**

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|-----------------|-----------------------|--------------------|--|-----------------|------------------------|-----------------|------------------------|
| HF2683 | EHFN21 | H10DAY | CERTIFIED FOOD MANAGER | | 4/19/2017 | 5 | HL1B |
| | | | Food manager needed as soon as possible. 228.33(a) | | | | |
| | EHFN22 | H45 DAY | AUTHORIZED FOOD HANDLER | | 4/19/2017 | | |
| | | | Food handler cards needed for all employees within 45 days of todays date. 228.33(d) | | | | |
| | EHFN42 | H45 DAY | NON-FOOD CONTACT SURFACES | | 4/19/2017 | | |
| | | | Gaskets on walk-in cooler need to be cleaned and sanitized. 228.113(3) | | | | |
| HFK150 | EHFN21 | H10DAY | CERTIFIED FOOD MANAGER | | 4/19/2017 | 4 | HL1B |
| | | | Food manager needed as soon as possible. 228.33(a) | | | | |

Food Establishment Public Inspection Report**From 4/13/17 thru 4/19/17**

ESTABLISHMENT

DESPERADOS CATERING

| | | | | | | |
|--------|--------|---------|-------------------------|-----------|---|------|
| HFK150 | EHFN22 | H45 DAY | AUTHORIZED FOOD HANDLER | 4/19/2017 | 4 | HL1B |
|--------|--------|---------|-------------------------|-----------|---|------|

Food handler cards needed for all employees within 45 days of todays date. 228.33(d)

| | | | | | | |
|---------|--------|--------|------------------------|-----------|---|-----------|
| HFRM697 | EHFN21 | H10DAY | CERTIFIED FOOD MANAGER | 4/19/2017 | 4 | H PREOPEN |
|---------|--------|--------|------------------------|-----------|---|-----------|

Food manager needed as soon as possible. 228.33(a)

| | | | | | | |
|--|--------|---------|-------------------------|-----------|--|--|
| | EHFN22 | H45 DAY | AUTHORIZED FOOD HANDLER | 4/19/2017 | | |
|--|--------|---------|-------------------------|-----------|--|--|

Food handler cards needed for all employees within 45 days of todays date. 228.33(d)

Food Establishment Public Inspection Report

From 4/13/17 thru 4/19/17

ESTABLISHMENT

**FAST STOP #19
2305 SW 3RD AVE**

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|----------|----------------|-------------|--|----------|-----------------|----------|-----------------|
| HF1685 | Ehfn42 | H180 DAY | NON-FOOD CONTACT SURFACES | | 4/17/2017 | 6 | HL1B |
| | | | Floor behind soda bibs needs to be cleaned. | | | | |
| | Ehfn32 | H180 DAY | FOOD CONTACT SURFACE CONSTRUCT | | 4/17/2017 | | |
| | | | Reach in cooler is no longer cleanable due to exposed insulation and cracked shelves. | | | | |
| | Ehfn43 | H180 DAY | ADEQUATE VENTILATION AND LIGHT | | 4/17/2017 | | |
| | | | Lighting in walk in cooler is not adequate. Light must be bright enough to see clearly. | | | | |
| | Ehfn45 | H180 DAY | PHYSICAL FACILITIES INSTALLED | | 4/17/2017 | | |
| | | | a)Broken floor tiles need to be replaced. b)All exposed wood and sheetrock must be sealed. c)Ceiling tiles over any area exposed to moisture; sinks, soda machine, reach-in freezer, must be smooth, non-porous, non-absorbent and easily cleanable. | | | | |
| | Ehfn47 | H180 DAY | OTHER VIOLATIONS | | 4/17/2017 | | |
| | | | All freezers and coolers must be NSF certified and commercial grade. | | | | |

Food Establishment Public Inspection Report

From 4/13/17 thru 4/19/17

ESTABLISHMENT

HALLS SHAVED ICE

1202 23RD ST

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|----------|----------------|-------------|--|----------|-----------------|----------|-----------------|
| HFM771 | EHFN21 | H45 DAY | CERTIFIED FOOD MANAGER | | 4/14/2017 | 0 | H PREOPEN |
| | | | A food manager is needed within 45 days. | | | | |
| | EHFN22 | H45 DAY | AUTHORIZED FOOD HANDLER | | 4/14/2017 | | |
| | | | All employees need to have a food handlers card. | | | | |
| | EHFN47 | H30 DAY | OTHER VIOLATIONS | | 4/14/2017 | | |
| | | | A) Permit number need to be posted on both sides of the snowcone stand. Permit number lettering needs to be 3" or larger. B) Potable water needs to be labeled "potable water" | | | | |

Food Establishment Public Inspection Report

From 4/13/17 thru 4/19/17

ESTABLISHMENT

IHOP #3003

1711 E INTERSTATE 40

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|----------|----------------|-------------|--|----------|-----------------|----------|-----------------|
| HF2592 | EHFN37 | H10DAY | ENVIRONMENTAL CONTAMINATION | | 4/13/2017 | 4 | HFOL |
| | | | A) Mixed pancake batter stored without lids. Repeat violation. Corrected on site. B) Condensation water pooling in the bottom of several reach in coolers on prep line. If leak is present, leak must be fixed by 4/24/17. | | | | |
| | EHFN39 | H180 DAY | PROPER USE OF UTENSILS | | 4/13/2017 | | |
| | | | Cutting boards need to be resurfaced or replaced to ensure they are easily cleanable by next routine inspection. | | | | |
| | EHFN32 | H180 DAY | FOOD CONTACT SURFACE CONSTRUCT | | 4/13/2017 | | |
| | | | Gaskets on reach in coolers need to be repaired or replaced, and cleaned by next routine inspection. | | | | |

Food Establishment Public Inspection Report

From 4/13/17 thru 4/19/17

ESTABLISHMENT

KIMBLE LEARNING CENTER

2200 SE 10TH AVE

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|----------|----------------|-------------|---|----------|-----------------|----------|-----------------|
| HFD16 | EHFN42 | H180 DAY | NON-FOOD CONTACT SURFACES | | 4/18/2017 | 4 | HL1B |
| | | | A) Blower cover in reach in cooler needs to be dusted B) Vents in food prep area need to be dusted, rusted vents need to be repainted C) Grease build up on walls and table legs need to be cleaned D) Top of mixer needs to be cleaned. | | | | |
| | EHFN45 | H180 DAY | PHYSICAL FACILITIES INSTALLED | | 4/18/2017 | | |
| | | | Ceiling tiles over mop sink in mop room need to be easily cleanable, durable, nonabsorbent by 10/18/17. | | | | |
| | EHFN32 | H180 DAY | FOOD CONTACT SURFACE CONSTRUCT | | 4/18/2017 | | |
| | | | A) Prep table legs and shelf needs to be resurfaced or replaced to ensure they are easily cleanable B) Pallets holding flour, sugar, and corn meal buckets need to be resurfaced by 10/18/17. C) Monitor carbon build up on baking pans. Replace when needed. | | | | |

Food Establishment Public Inspection Report

From 4/13/17 thru 4/19/17

ESTABLISHMENT**LA QUINTA MID CITY
9305 E INTERSTATE 40**

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|-----------------|-----------------------|--------------------|--|-----------------|------------------------|-----------------|------------------------|
| HF2955 | EHFN21 | H45 DAY | CERTIFIED FOOD MANAGER | | 4/18/2017 | 0 | H PREOPEN |
| | | | Register food manager card with the E.H. Dept. | | | | |
| | EHFN22 | H45 DAY | AUTHORIZED FOOD HANDLER | | 4/18/2017 | | |
| | | | All employees who handle food must obtain a food handlers card within 45 days. | | | | |

**LANDERGIN ELEMENTARY
3209 S TAYLOR ST**

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|-----------------|-----------------------|--------------------|--------------------|-----------------|------------------------|-----------------|------------------------|
| HF679 | | | | | 4/13/2017 | 0 | HL1B |

Food Establishment Public Inspection Report**From 4/13/17 thru 4/19/17****ESTABLISHMENT****LAWNDALE ELEMENTARY****2215 S BIVINS ST**

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|-----------------|-----------------------|--------------------|---|-----------------|------------------------|-----------------|------------------------|
| HF651 | EHFN03 | IN | PROPER HOT HOLDING TEMP. Fish was holding at 155F. | | 4/13/2017 | 4 | HL1B |
| | EHFN19 | H180 DAY | APPROVED WATER SOURCE Prep-sink has a direct connection, must have a indirect connection with an air gap. Repeat. | | 4/13/2017 | | |
| | EHFN45 | H180 DAY | PHYSICAL FACILITIES INSTALLED Ceiling tiles in kitchen, bathroom and moproom need to be non-absorbent, smooth, easily cleanable tiles. Repeat. | | 4/13/2017 | | |

Food Establishment Public Inspection Report

From 4/13/17 thru 4/19/17

ESTABLISHMENT

**M & M
15010 BELL ST**

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|-----------------|-----------------------|--------------------|---------------------------|--|------------------------|-----------------|------------------------|
| HFM772 | EHFN30 | H30 DAY | FOOD ESTABLISHMENT PERMIT | Permit numbers needed on side of mobile. | 4/14/2017 | 0 | H PREOPEN |

Food Establishment Public Inspection Report

From 4/13/17 thru 4/19/17

ESTABLISHMENT

ORANGE LEAF FROZEN YOGURT

2207 S WESTERN ST

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|----------|----------------|-------------|---|----------|-----------------|----------|-----------------|
| HF2454 | EHFN10 | IN | FOOD CONTACT SURFACES SANITIZE | | 4/13/2017 | 7 | HFOL |
| | | | In compliance. | | | | |
| | EHFN12 | IN | MANAGEMENT, EMPLOYEE KNOWLEDGE | | 4/13/2017 | | |
| | | | In compliance. | | | | |
| | EHFN21 | H10DAY | CERTIFIED FOOD MANAGER | | 4/13/2017 | | |
| | | | Food manager needed. | | | | |
| | EHFN28 | H10DAY | PROPER DATE MARKING | | 4/13/2017 | | |
| | | | Proper date marking and disposition. Any ready to eat food items must bear a date and must be used or discarded after 7 days. | | | | |
| | EHFN29 | IN | ACCURATE THERMOMETERS PROVIDED | | 4/13/2017 | | |
| | | | In compliance. | | | | |

Food Establishment Public Inspection Report**From 4/13/17 thru 4/19/17**

ESTABLISHMENT

ORANGE LEAF FROZEN YOGURT

HF2454

EHFN02

COS

PROPER COLD HOLDING TEMP.

4/13/2017

7

HFOL

Cold hold/topping bar must not be used for TCS foods until unit has been repaired. Work order must be presented. \$75 Reinspection fee will be assessed and needs to be paid by 12:00 PM 4.14.17.

Food Establishment Public Inspection Report

From 4/13/17 thru 4/19/17

ESTABLISHMENT

**QUALITY INN
1515 E INTERSTATE 40**

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|----------|----------------|-------------|---|----------|-----------------|----------|-----------------|
| HF2577 | EHFN29 | H30 DAY | ACCURATE THERMOMETERS PROVIDED | | 4/17/2017 | 12 | HFOL |
| | | | A) A thermometer is needed in the cooler holding yogurt B) Test strips are needed. | | | | |
| | EHFN03 | IN | PROPER HOT HOLDING TEMP. | | 4/17/2017 | | |
| | | | Sausage holding at 152F. Eggs holding at 151F. In compliance | | | | |
| | EHFN21 | H45 DAY | CERTIFIED FOOD MANAGER | | 4/17/2017 | | |
| | | | A certified food manager is needed. Food manager must be registered with the COA by 5/31/17. A \$40 yearly registration fee does apply. | | | | |
| | EHFN18 | H 3 DAYS | PROPER IDENTIFY TOXIC SUBSTANC | | 4/17/2017 | | |
| | | | A) Chemicals must be labeled B) Bleach being used for sanitizing is too strong, must be between 50-99ppm. | | | | |
| | EHFN46 | H180 DAY | SERVICE SINK PROVIDED | | 4/17/2017 | | |
| | | | A) Restroom door needs to be self closing B) Both restrooms need covered trashcans | | | | |

Food Establishment Public Inspection Report**From 4/13/17 thru 4/19/17**

ESTABLISHMENT**QUALITY INN**

| | | | | | | |
|--------|--------|----------|--------------------------------|-----------|----|------|
| HF2577 | EHFN33 | H 3 DAYS | WAREWASHING FACILITY INSTALLED | 4/17/2017 | 12 | HFOL |
|--------|--------|----------|--------------------------------|-----------|----|------|

3 compartment sink is not draining properly. 3 compartment sink must be fixed by 4/20.

| | | | | | | |
|--|--------|----------|-------------------------------|-----------|--|--|
| | EHFN31 | H 3 DAYS | HANDWASHING FACILITY ADEQUATE | 4/17/2017 | | |
|--|--------|----------|-------------------------------|-----------|--|--|

Handwashing sink is leaking when water is turned on. Employees are currently washing their hands in 3 compartment sink. Handwashing sink must be fixed by 4/20/17.

Food Establishment Public Inspection Report

From 4/13/17 thru 4/19/17

ESTABLISHMENT

**R & R BAR
701 S GEORGIA ST**

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|----------|----------------|-------------|---|----------|-----------------|----------|-----------------|
| HF461 | EHFN10 | H180 DAY | FOOD CONTACT SURFACES SANITIZE | | 4/14/2017 | 10 | HL1B |
| | | | Ice machine needs to be thoroughly cleaned. | | | | |
| | EHFN20 | H180 DAY | APPROVED SEWAGE/WASTEWATER SYS | | 4/14/2017 | | |
| | | | a) Leak under 3 comp sink needs to be repaired. b) 3 comp/ food prep sink must have indirect connection with air gap. | | | | |
| | EHFN22 | H180 DAY | AUTHORIZED FOOD HANDLER | | 4/14/2017 | | |
| | | | All employees who handle food/ drink must have food handler card within 45 days. | | | | |
| | EHFN31 | H180 DAY | HANDWASHING FACILITY ADEQUATE | | 4/14/2017 | | |
| | | | a) Paper towels must be available at handwashing sink. b) "Handwashing Only" sign must be posted at handwashing sink. | | | | |
| | EHFN34 | H180 DAY | NO EVIDENCE OF INSECT CONTAMIN | | 4/14/2017 | | |
| | | | Evidence of rodentia found. Establishment must be treated by licensed pesticide applicator. | | | | |

Food Establishment Public Inspection Report

From 4/13/17 thru 4/19/17

ESTABLISHMENT

R & R BAR

| | | | | | | |
|-------|--------|----------|--|-----------|----|------|
| HF461 | EHFN35 | H180 DAY | PERSONAL CLEANLINESS / EATING | 4/14/2017 | 10 | HL1B |
| | | | All personal items, such as coats and purses, must be stored separate from bar utensils/ food prep area. | | | |
| | EHFN42 | H180 DAY | NON-FOOD CONTACT SURFACES | 4/14/2017 | | |
| | | | a) Blower and floor in walk in cooler must be cleaned. b) All shelves, under mats, need to be cleaned. c) Gaskets on reach-in cooler and the cooler itself need to be cleaned. | | | |
| | EHFN43 | H180 DAY | ADEQUATE VENTILATION AND LIGHT | 4/14/2017 | | |
| | | | Light shields need to be replaced in bathrooms. | | | |
| | EHFN45 | H180 DAY | PHYSICAL FACILITIES INSTALLED | 4/14/2017 | | |
| | | | a) All exposed wood must be sealed. b) All ceiling tiles above area subject to moisture, behind bar, restrooms, over ice machines, must be smooth, non-porous, non-absorbent and easily cleanable. | | | |

Food Establishment Public Inspection Report**From 4/13/17 thru 4/19/17****ESTABLISHMENT****R BAR****2616 E AMARILLO BLVD**

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|-----------------|-----------------------|--------------------|--|-----------------|------------------------|-----------------|------------------------|
| HF2372 | EHFN10 | H30 DAY | FOOD CONTACT SURFACES SANITIZE | | 4/17/2017 | 9 | HL1B |
| | | | A) Ice machine needs to be cleaned B) Dried food debris found on knife, lime squeezer and cutting board. C) Approved sanitizer needs to be used to sanitize dishes and surfaces. | | | | |
| | EHFN45 | H180 DAY | PHYSICAL FACILITIES INSTALLED | | 4/17/2017 | | |
| | | | Floors and walls in men and womens restroom need to be smooth and easily cleanable by 10/17/2017. | | | | |
| | EHFN34 | H180 DAY | NO EVIDENCE OF INSECT CONTAMIN | | 4/17/2017 | | |
| | | | Weather stripping is needed on both exterior doors to ensure pests do not enter. | | | | |
| | EHFN33 | H180 DAY | WAREWASHING FACILITY INSTALLED | | 4/17/2017 | | |
| | | | Establishment does not have a mop sink. A properly installed service sink or a curbed mop sink is needed by 10/17/2017. | | | | |
| | EHFN21 | H45 DAY | CERTIFIED FOOD MANAGER | | 4/17/2017 | | |
| | | | A certified food manager is needed. Food manager must be registered with COA, a \$40 yearly fee does apply. | | | | |

Food Establishment Public Inspection Report**From 4/13/17 thru 4/19/17****ESTABLISHMENT****REGAL UA AMARILLO STAR 14****8275 W AMARILLO BLVD**

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|-----------------|-----------------------|--------------------|---|-----------------|------------------------|-----------------|------------------------|
| HF964 | EHFN23 | H24 HOUR | HOT & COLD WATER AVAILABLE | | 4/18/2017 | 6 | HM3 |
| | | | Establishment does not have sufficient capacity to meet peak hot water demands. Water Heater is none functional. | | | | |
| | EHFN45 | H24 HOUR | PHYSICAL FACILITIES INSTALLED | | 4/18/2017 | | |
| | | | All physical facilities must be maintained and clean. Cleaning is needed in all of the cup holders in facility. | | | | |
| | EHFN29 | H24 HOUR | ACCURATE THERMOMETERS PROVIDED | | 4/18/2017 | | |
| | | | Cold holding equipment does not have temperature measuring device that allows easy viewing or is absent. | | | | |
| | EHFN32 | H24 HOUR | FOOD CONTACT SURFACE CONSTRUCT | | 4/18/2017 | | |
| | | | Food and non food contact surfaces should be used for the intended purpose, fixed or removed. popcorn machine cannot be used for storage, micro fridge needs to fixed or removed. | | | | |

Food Establishment Public Inspection Report

From 4/13/17 thru 4/19/17

ESTABLISHMENT

SAIGON RESTAURANT 2909 W INTERSTATE 40

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|----------|----------------|-------------|--|----------|-----------------|----------|-----------------|
| HF2381 | EHFN34 | H180 DAY | NO EVIDENCE OF INSECT CONTAMIN | | 4/13/2017 | 7 | HFOL |
| | | | Back door gasket needs to be replaced. | | | | |
| | EHFN45 | H180 DAY | PHYSICAL FACILITIES INSTALLED | | 4/13/2017 | | |
| | | | a) Missing coving needs to be replaced. b) Leaks in ceiling in walk in coolers need to be repaired. c) Floor tiles in walk-ins needs to be repaired. d) Floor in storage area needs to be cleanable. | | | | |
| | EHFN02 | COS | PROPER COLD HOLDING TEMP. | | 4/13/2017 | | |
| | | | Any TCS food needs to be kept below 41F. Food was put on ice or discarded. Unit is not to be used until serviced, work order must be presented. A \$75 Re-inspection fee will be assessed and needs to be paid by 12:00 4.14.17. | | | | |
| | EHFN10 | IN | FOOD CONTACT SURFACES SANITIZE | | 4/13/2017 | | |
| | | | In compliance. | | | | |
| | EHFN37 | IN | ENVIRONMENTAL CONTAMINATION | | 4/13/2017 | | |
| | | | In compliance. | | | | |

Food Establishment Public Inspection Report**From 4/13/17 thru 4/19/17**

ESTABLISHMENT

SAIGON RESTAURANT

| | | | | | | |
|--------|--------|----|--------------------------------|-----------|---|------|
| HF2381 | EHFN18 | IN | PROPER IDENTIFY TOXIC SUBSTANC | 4/13/2017 | 7 | HFOL |
|--------|--------|----|--------------------------------|-----------|---|------|

In compliance. Sanitizer may be mixed and tested at correct ppm for use in a spray bottle up front. Rags must be kept clean or in the solution.

| | | | | | | |
|--|--------|----|---------------------------|-----------|--|--|
| | EHFN42 | IN | NON-FOOD CONTACT SURFACES | 4/13/2017 | | |
|--|--------|----|---------------------------|-----------|--|--|

In compliance.

Food Establishment Public Inspection Report

From 4/13/17 thru 4/19/17

ESTABLISHMENT

**SAMS QUICK WAY
2509 SW 3RD AVE**

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|----------|----------------|-------------|--|----------|-----------------|----------|-----------------|
| HF2563 | EHFN10 | H10DAY | FOOD CONTACT SURFACES SANITIZE | | 4/18/2017 | 19 | HL1B |
| | | | a)Soda Nozzles have excessive build-up and mold. 228.113(1) b) Sanitizing water not being made or used, no sanitizing solution available to sanitize equipment or food contact surfaces. c)Mold growing in reach in cooler. This must be cleaned and sanitized | | | | |
| | EHFN29 | H10DAY | ACCURATE THERMOMETERS PROVIDED | | 4/18/2017 | | |
| | | | Test strips needed to test ppm of sanitizing solution. 228.108(e) | | | | |
| | EHFN31 | H10DAY | HANDWASHING FACILITY ADEQUATE | | 4/18/2017 | | |
| | | | a) Handwashing facility not currently being used. b)Handwashing Only sign needed at hand sink. c)Handwashing sink must have soap and paper towels. d)Handwashing sink being used to drain condensation from ice machine. Handwashing sink can only be used for | | | | |
| | EHFN32 | H10DAY | FOOD CONTACT SURFACE CONSTRUCT | | 4/18/2017 | | |
| | | | Ice machine must be repaired with lid to keep ice protected from contamination and repaired to prevent further leakage. 228.224(f)(2) b)Soda machine must be repaired to prevent leakage. 220.103 | | | | |
| | EHFN18 | H10DAY | PROPER IDENTIFY TOXIC SUBSTANC | | 4/18/2017 | | |
| | | | Toxic chemicals, such as cleaning solutions, must be stored separate from food contact surfaces and food. 228.203 | | | | |

Food Establishment Public Inspection Report

From 4/13/17 thru 4/19/17

ESTABLISHMENT

SAMS QUICK WAY

| | | | | | | |
|--------|--------|--------|--|-----------|----|------|
| HF2563 | EHFN33 | H10DAY | WAREWASHING FACILITY INSTALLED | 4/18/2017 | 19 | HL1B |
| | | | Warewashing sink not being properly used to wash, rinse and sanitize. 228.111(g) | | | |
| | EHFN34 | H10DAY | NO EVIDENCE OF INSECT CONTAMIN | 4/18/2017 | | |
| | | | Door sweep on back door must be replaced to prevent insect/ rodent contamination. 228.174(e)(1)(C) | | | |
| | EHFN35 | H10DAY | PERSONAL CLEANLINESS / EATING | 4/18/2017 | | |
| | | | Eating, drinking and smoking can not take place inside food establishment where there is clean equipment and utensils. An exception for drinking can be made for drinks with a lid and straw. 228.42(a)(1) | | | |
| | EHFN42 | H10DAY | NON-FOOD CONTACT SURFACES | 4/18/2017 | | |
| | | | Non-food contact surfaces, floors, ceilings, walls need to be cleaned. 228.113(3) | | | |
| | EHFN45 | H10DAY | PHYSICAL FACILITIES INSTALLED | 4/18/2017 | | |
| | | | a)All exposed wood must be sealed. b) Water damage to shelf under soda machine must be repaired. c)All holes in wall must be properly repaired & sealed. d)Couch must be removed from estab. as it is absorbent and not a cleanable surface. 228.171 e)All | | | |
| | EHFN46 | H10DAY | SERVICE SINK PROVIDED | 4/18/2017 | | |
| | | | Employee restroom needs covered trashcan. 228.152(h) | | | |

Food Establishment Public Inspection Report

From 4/13/17 thru 4/19/17

ESTABLISHMENT

SAMS QUICK WAY

Food Establishment Public Inspection Report

From 4/13/17 thru 4/19/17

ESTABLISHMENT

SERRANOS MEXICAN FOOD

3701 W AMARILLO BLVD

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|----------|----------------|-------------|--|----------|-----------------|----------|-----------------|
| HF2386 | EHFN06 | H180 DAY | TIME AS PUBLIC HEALTH CONTROL | | 4/17/2017 | 14 | HL1B |
| | | | Food held past 7 days once prepped/ cooked. 228.75(h)(1) | | | | |
| | EHFN20 | H180 DAY | APPROVED SEWAGE/WASTEWATER SYS | | 4/17/2017 | | |
| | | | A direct connection cannot exist between food prep sink and sewer line. There must be an indirect connection at 3 comp sink with an air gap. Please see handout provided by inspector. 228.150(c)(1) | | | | |
| | EHFN21 | H180 DAY | CERTIFIED FOOD MANAGER | | 4/17/2017 | | |
| | | | Food manager needed as soon as possible. 228.33(a) | | | | |
| | EHFN22 | H180 DAY | AUTHORIZED FOOD HANDLER | | 4/17/2017 | | |
| | | | Food handler cards needed for all employees within 45 days of todays date. 228.33(d) | | | | |
| | EHFN28 | H180 DAY | PROPER DATE MARKING | | 4/17/2017 | | |
| | | | All TCS food being kept more than 24 hours must be date marked on the day it is prepped/ cooked and discarded after 7 days from that date. 228.75(g)(1) | | | | |

Food Establishment Public Inspection Report**From 4/13/17 thru 4/19/17****ESTABLISHMENT****SERRANOS MEXICAN FOOD**

| | | | | | | |
|--------|--------|----------|---------------------------|-----------|----|------|
| HF2386 | EHFN42 | H180 DAY | NON-FOOD CONTACT SURFACES | 4/17/2017 | 14 | HL1B |
|--------|--------|----------|---------------------------|-----------|----|------|

Deep freezer and gaskets need to be replaced. 228.101(i)

| | | | | | | |
|--|--------|----------|-------------------------------|-----------|--|--|
| | EHFN45 | H180 DAY | PHYSICAL FACILITIES INSTALLED | 4/17/2017 | | |
|--|--------|----------|-------------------------------|-----------|--|--|

a) Cardboard must be removed from freezer due to it not being a cleanable surface. b) Ceiling and wall in mop sink area needs to be repaired. c) All broken ceiling tiles must be replaced. d) All ceiling tiles above areas subject to moisture must be smooth,

Food Establishment Public Inspection Report

From 4/13/17 thru 4/19/17

ESTABLISHMENT

**SNACK SHACK
3506 SPADE DR**

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|----------|----------------|-------------|--|----------|-----------------|----------|-----------------|
| HF2974 | EHFN20 | H180 DAY | APPROVED SEWAGE/WASTEWATER SYS | | 4/17/2017 | 0 | H PREOPEN |
| | | | An indirect drain is needed at the 4 compartment sink. | | | | |
| | EHFN21 | H45 DAY | CERTIFIED FOOD MANAGER | | 4/17/2017 | | |
| | | | A certified food manager is needed within 45 days. Food manager must be registered with the COA. | | | | |
| | EHFN47 | H180 DAY | OTHER VIOLATIONS | | 4/17/2017 | | |
| | | | Freezer & coolers need to be replaced with NSF Certified/commerical equipment. | | | | |

Food Establishment Public Inspection Report**From 4/13/17 thru 4/19/17**

ESTABLISHMENT

TAMMES TENDER TOUCH TOO**1009 S HIGHLAND ST**

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|-----------------|-----------------------|--------------------|--------------------------------|---|------------------------|-----------------|------------------------|
| HFD64 | EHFN20 | IN | APPROVED SEWAGE/WASTEWATER SYS | Establishment does not need an air gap/indirect drain due to not washing any fruits or vegetables in the prep sink. | 4/17/2017 | 0 | HFOL |

Food Establishment Public Inspection Report

From 4/13/17 thru 4/19/17

ESTABLISHMENT

**TEA 2 GO
6200 HILLSIDE RD**

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|----------|----------------|-------------|--|----------|-----------------|----------|-----------------|
| HF2956 | EHFN31 | COS | HANDWASHING FACILITY ADEQUATE | | 4/18/2017 | 0 | H PREOPEN |
| | | | Items cannot be stored inside handwashing sink. Handwashing sink can only be used for handwashing. COS. | | | | |
| | EHFN20 | H180 DAY | APPROVED SEWAGE/WASTEWATER SYS | | 4/18/2017 | | |
| | | | 3 compartment sink is directly connected to the sewer. Indirect connection is needed. Fix by 10/18/17 | | | | |
| | EHFN39 | H30 DAY | PROPER USE OF UTENSILS | | 4/18/2017 | | |
| | | | Ice bucket needs to be inverted to allow it to properly dry. | | | | |
| | EHFN45 | H180 DAY | PHYSICAL FACILITIES INSTALLED | | 4/18/2017 | | |
| | | | a.Ceiling tiles must be smooth,durable, and easily cleanable over areas subject to moisture. Fix by 10/18/17.b.Holes in wall behind counter in kitchen must be repaired by 10/18/17. | | | | |
| | EHFN42 | H30 DAY | NON-FOOD CONTACT SURFACES | | 4/18/2017 | | |
| | | | Vents in bathroom need to be cleaned | | | | |

Food Establishment Public Inspection Report**From 4/13/17 thru 4/19/17**

ESTABLISHMENT

TEA 2 GO

| | | | | | | |
|--------|--------|---------|------------------------|-----------|---|-----------|
| HF2956 | EHFN21 | H45 DAY | CERTIFIED FOOD MANAGER | 4/18/2017 | 0 | H PREOPEN |
|--------|--------|---------|------------------------|-----------|---|-----------|

Must register food manager card with City of Amarillo.

| | | | | | | |
|--|--------|---------|-------------------------|-----------|--|--|
| | EHFN22 | H45 DAY | AUTHORIZED FOOD HANDLER | 4/18/2017 | | |
|--|--------|---------|-------------------------|-----------|--|--|

All employees need Food Handler card with the exception of food manager, within 45 days.

Food Establishment Public Inspection Report**From 4/13/17 thru 4/19/17****ESTABLISHMENT****WALGREEN #06501
2601 S GEORGIA ST**

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|-----------------|-----------------------|--------------------|---|-----------------|------------------------|-----------------|------------------------|
| HF1015 | EHFN19 | H 3 DAYS | APPROVED WATER SOURCE | | 4/19/2017 | 5 | HL1B |
| | | | Proper backflow device needed for mop sink. Possible sewage backing up into mop closet. This must be addressed as soon as possible. | | | | |
| | EHFN42 | H90 DAY | NON-FOOD CONTACT SURFACES | | 4/19/2017 | | |
| | | | Floors in reach in cooler need to be cleaned. | | | | |
| | EHFN45 | H90 DAY | PHYSICAL FACILITIES INSTALLED | | 4/19/2017 | | |
| | | | Wood under trash compactor needs to be cleaned or replaced and sealed. | | | | |

Food Establishment Public Inspection Report**From 4/13/17 thru 4/19/17****ESTABLISHMENT****WALGREENS #05611
801 N FILLMORE ST**

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|-----------------|-----------------------|--------------------|---|-----------------|------------------------|-----------------|------------------------|
| HF207 | EHFN19 | H180 DAY | APPROVED WATER SOURCE | | 4/13/2017 | 5 | HL1B |
| | | | Backflow preventer needed for mop sink. | | | | |
| | EHFN34 | H180 DAY | NO EVIDENCE OF INSECT CONTAMIN | | 4/13/2017 | | |
| | | | Door sweep on backdoor must be replaced. | | | | |
| | EHFN45 | H180 DAY | PHYSICAL FACILITIES INSTALLED | | 4/13/2017 | | |
| | | | Damage to wall under the trash receptor must be repaired. | | | | |

Food Establishment Public Inspection Report

From 4/13/17 thru 4/19/17

ESTABLISHMENT

WALGREENS #05612

3320 BELL ST

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|-----------------|-----------------------|--------------------|--|-----------------|------------------------|-----------------|------------------------|
| HF467 | EHFN11 | COS | PROPER DISPOSITION OF RETURNED | | 4/13/2017 | 3 | HL1B |
| | | | Several dented cans were found on shelf for sale. Corrected on site. | | | | |

Food Establishment Public Inspection Report

From 4/13/17 thru 4/19/17

ESTABLISHMENT

**WATER VILLA
1110 SE 10TH AVE**

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|----------|----------------|-------------|-------------|----------|-----------------|----------|-----------------|
| HF1263 | | | | | 4/19/2017 | 0 | HL1B |

1619 S KENTUCKY ST

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|----------|----------------|-------------|-------------|----------|-----------------|----------|-----------------|
| HF850 | | | | | 4/19/2017 | 0 | HL1B |

2201 SE 27TH AVE

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|----------|----------------|-------------|-------------|----------|-----------------|----------|-----------------|
| HF559 | | | | | 4/19/2017 | 0 | HL1B |

Food Establishment Public Inspection Report

From 4/13/17 thru 4/19/17

ESTABLISHMENT**WATER VILLA****2300 BELL ST**

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|-----------------|-----------------------|--------------------|--------------------|-----------------|------------------------|-----------------|------------------------|
| HF636 | | | | | 4/19/2017 | 0 | HL1B |

401 S WESTERN ST

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|-----------------|-----------------------|--------------------|--------------------|-----------------|------------------------|-----------------|------------------------|
| HF640 | | | | | 4/19/2017 | 0 | HL1B |

4515 S GEORGIA ST

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|-----------------|-----------------------|--------------------|--------------------|-----------------|------------------------|-----------------|------------------------|
|-----------------|-----------------------|--------------------|--------------------|-----------------|------------------------|-----------------|------------------------|

Food Establishment Public Inspection Report

From 4/13/17 thru 4/19/17

ESTABLISHMENT

WATER VILLA

| | | | | | | |
|--------|--|--|--|-----------|---|------|
| HF1287 | | | | 4/19/2017 | 0 | HL1B |
|--------|--|--|--|-----------|---|------|

5603 E AMARILLO BLVD

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|----------|----------------|-------------|-------------|----------|-----------------|----------|-----------------|
| HF544 | | | | | 4/19/2017 | 0 | HL1B |

Food Establishment Public Inspection Report**From 4/13/17 thru 4/19/17****ESTABLISHMENT****YOUNG SUSHI ROCKS****202 SW 10TH AVE**

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type | |
|-----------------|-----------------------|--------------------|---|-----------------|------------------------|-----------------|------------------------|--|
| HF1985 | EHFN10 | H180 DAY | FOOD CONTACT SURFACES SANITIZE | | 4/14/2017 | 15 | HL1B | |
| | | | a) Sanitize water testing at 200 ppm. b)Blower covers in reach-in cooler need to be cleaned. c) Ice scoop cannot be stored in replenishing ice machine. | | | | | |
| | EHFN20 | H180 DAY | APPROVED SEWAGE/WASTEWATER SYS | | 4/14/2017 | | | |
| | | | Food prep sink cannot be directly connected to sewage system. There must be an indirect connection with air gap. | | | | | |
| | EHFN21 | H180 DAY | CERTIFIED FOOD MANAGER | | 4/14/2017 | | | |
| | | | Food Manager needed as soon as possible. | | | | | |
| | EHFN22 | H180 DAY | AUTHORIZED FOOD HANDLER | | 4/14/2017 | | | |
| | | | Food Handler cards needed for all employees who handle food within 45 days. | | | | | |
| | EHFN25 | H180 DAY | SPECIALIZED PROCESS COMPLIANCE | | 4/14/2017 | | | |
| | | | Variance required for specialized processing for sticky rice. | | | | | |

Food Establishment Public Inspection Report**From 4/13/17 thru 4/19/17****ESTABLISHMENT****YOUNG SUSHI ROCKS**

| Inspection Number | Establishment ID | Inspection Type | Violation Code | Date | Score | Comments |
|-------------------|------------------|-----------------|--------------------------------|-----------|-------|--|
| HF1985 | EHFN31 | H180 DAY | HANDWASHING FACILITY ADEQUATE | 4/14/2017 | 15 | HL1B a) Handwashing sink must be supplied with paper towels. b) Curtain covering entry to hand sink must be removed. |
| | EHFN32 | H180 DAY | FOOD CONTACT SURFACE CONSTRUCT | 4/14/2017 | | a) Gasket on 3rd door of reach-in cooler needs to be replaced. b) Rust on bottom shelf of reach in cooler must be removed and shelf resurfaced. |
| | EHFN38 | H180 DAY | APPROVED THAWING METHODS | 4/14/2017 | | Fish cannot be left in a reduced oxygen packaging once thawed. |
| | EHFN39 | H180 DAY | PROPER USE OF UTENSILS | 4/14/2017 | | Rice towels must be stored in hot water at 135F or above, not in rice cooker. |
| | EHFN47 | H180 DAY | OTHER VIOLATIONS | 4/14/2017 | | a) All kitchen equipment must be NSF Certified and commercial grade. b) Remove all unused equipment from establishment. |
| | EHFN45 | H180 DAY | PHYSICAL FACILITIES INSTALLED | 4/14/2017 | | Ceiling tiles over any area subject to moisture, to include bathrooms/food prep areas, must be smooth, nonabsorbent, easily cleanable. Seal all exposed wood. Cover all exposed insulation. Holes in walls must be patched, properly sealed. Reseal floor. |

Food Establishment Public Inspection Report

From 4/13/17 thru 4/19/17

ESTABLISHMENT

YOUNG SUSHI ROCKS