

Food Establishment Public Inspection Report

From 2/23/17 thru 3/1/17

ESTABLISHMENT

AMARILLO INTERNATIONAL STORE

827 MARTIN RD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2946					2/24/2017	0	H PREOPEN

BELMAR ELEMENTARY
6342 ADIRONDACK TRL

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF761	EHFN37	H10DAY	ENVIRONMENTAL CONTAMINATION	Air ducts are not clean.	2/23/2017	1	HL1B

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ESTABLISHMENT

**BIG DADDYS BBQ
400 E HASTINGS AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF996	EHFN27	H180 DAY	PROPER COOLING METHODS		2/28/2017	19	HL1B
			All hot and cold holding equipment must be NSF certified or equivalent commercial within 6 months.				
	EHFN10	H10DAY	FOOD CONTACT SURFACES SANITIZE		2/28/2017		
			Microwave found dirty.				
	EHFN02	COS	PROPER COLD HOLDING TEMP.		2/28/2017		
			A) Brisket found holding at 107 degrees F, B) Sausage found holding at 117 degrees F. Both must be held above 135 degrees at all times.				
	EHFN18	H10DAY	PROPER IDENTIFY TOXIC SUBSTANC		2/28/2017		
			Chlorine sanitizer found well over 200ppm.				
	EHFN32	H10DAY	FOOD CONTACT SURFACE CONSTRUCT		2/28/2017		
			Several different pieces of equipment found with duct tape on it. Duct tape is not an easily cleanable material and cannot be used. B) All raw wood must be sealed to be easily cleanable.				

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BIG DADDYS BBQ

HF996	EHFN35	H10DAY	PERSONAL CLEANLINESS / EATING	2/28/2017	19	HL1B
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All employees working with food must wear proper hair restraints.

	EHFN45	H180 DAY	PHYSICAL FACILITIES INSTALLED	2/28/2017		
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Ceiling located over all food preparation areas and any area subject to moisture must be non-absorbent.
Ceiling must be corrected within 6 months.

	EHFN20	H 365DAY	APPROVED SEWAGE/WASTEWATER SYS	2/28/2017		
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3-compartment sink must have an indirect waste connection since it is also used for a preparation sink.
Correct within 1 year.

	EHFN38	H10DAY	APPROVED THAWING METHODS	2/28/2017		
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Ham found thawing on the counter. Ham must be thawed either under refrigeration, under cold running water or part of the cooking process.

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BUSHS CHICKEN

4406 BELL ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2943	EHFN29	H30 DAY	ACCURATE THERMOMETERS PROVIDED		2/23/2017	0	H PREOPEN
			All cold holding equipment must have a thermometer.				
	EHFN32	H30 DAY	FOOD CONTACT SURFACE CONSTRUCT		2/23/2017		
			All raw wood must be sealed.				
	EHFN47	H30 DAY	OTHER VIOLATIONS		2/23/2017		
			All hand washing sinks must have a hand washing sign.				
	EHFN43	H30 DAY	ADEQUATE VENTILATION AND LIGHT		2/23/2017		
			Lighting in both walk in coolers must be at least 10 foot candles.				

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CARVER EARLY CHILDHOOD ACADEMY**1800 N TRAVIS ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF849	EHFN39	H180 DAY	PROPER USE OF UTENSILS		2/23/2017	1	HL1B	
			Dishes need to be air dried completely before storage.					

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**CHURCHS CHICKEN #591
200 E AMARILLO BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF987	EHFN20	IN	APPROVED SEWAGE/WASTEWATER SYS	2/23/2017		3	HFOL
			3 compartment sink is indirectly plumbed to the sewer- in compliance				
	EHFN33	IN	WAREWASHING FACILITY INSTALLED	2/23/2017			
			A mop sink has been added to the facility- in compliance				
	EHFN32	H180 DAY	FOOD CONTACT SURFACE CONSTRUCT	2/23/2017			
			A) Gaskets on reach in cooler in back area need to be repaired to ensure proper temperature is maintained. B) Washer in ice machine is rusted. Washer needs to be replaced.				
	EHFN45	H180 DAY	PHYSICAL FACILITIES INSTALLED	2/23/2017			
			Broken floor tiles need to be repaired to ensure the floor is easily cleanable by next routine inspection.				
	EHFN46	IN	SERVICE SINK PROVIDED	2/23/2017			
			Restroom doors are self closing- in compliance				

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ESTABLISHMENT

CORONADO ELEMENTARY

3210 WIMBERLY RD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF686	EHFN10	H10DAY	FOOD CONTACT SURFACES SANITIZE		2/23/2017	8	HL1B
			Shelves in reach in cooler are peeling. Replace or repair.				
	EHFN42	H10DAY	NON-FOOD CONTACT SURFACES		2/23/2017		
			Mineral deposits and rust on exterior of ice machine. b)Ceiling fans not clean.				
	EHFN45	H10DAY	PHYSICAL FACILITIES INSTALLED		2/23/2017		
			Food sink is direct drain. Must have an air gap. Repeat Violation. Future violations will result in a reinspection fee.				
	EHFN09	H10DAY	FOOD SEPARATION AND PROTECTION		2/23/2017		
			Air intake vents and ducts not clean. b)Gaps at ceiling panels in dry storage. Seal all gaps. c)Dust on tops of equipment.				

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CROCKETT MIDDLE SCHOOL

4720 FLOYD AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF214	EHFN45	H10DAY	PHYSICAL FACILITIES INSTALLED		2/23/2017	1	HL1B
			Top of walk in cooler is not sealed to ceiling. Exposed top of cooler is collecting dust and not easily cleanable. b)Air gap required at food sink.(Repeat) Future violations will result in a \$75 reinspection fee. c)Back door will not shut on its own.				

DENNYS RESTAURANT

2116 S GEORGIA ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF213	EHFN45	H30 DAY	PHYSICAL FACILITIES INSTALLED		3/1/2017	1	HM4
			Lightshield above fryer replaced. Junction box behind stove needs cover. More light needed in walkin, remove plastic units from ceiling.Door sweep on back door needs replaced.Return air vent broken in wait station. Light above 3 comp sink needs secured.				

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**GLENWOOD ELEMENTARY
2409 S HOUSTON ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF655	EHFN20	H90 DAY	APPROVED SEWAGE/WASTEWATER SYS		2/23/2017	4	HL1B
			Air gap needed on 3 comp sink, prep sink, and ice machine. This is a repeat violation. This was on your last inspection. Need to be completed by 5-23-17.				
	EHFN45	H90 DAY	PHYSICAL FACILITIES INSTALLED		2/23/2017		
			Ceiling tile in kitchen area need to be smooth, durable, non-absorbent, and easily cleanable. This is a repeat violation. This item was on your last inspection. Need to be corrected by 5-23-2017				

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**HAMLET ELEMENTARY
705 SYCAMORE AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF681	EHFN45	H180 DAY	PHYSICAL FACILITIES INSTALLED		2/23/2017	7	HL1B
			Ceiling tiles need to be smooth, durable, and non-absorbent.				
	EHFN34	H180 DAY	NO EVIDENCE OF INSECT CONTAMIN		2/23/2017		
			All doors must be tight fitting and self closing.				
	EHFN32	H10DAY	FOOD CONTACT SURFACE CONSTRUCT		2/23/2017		
			Food contact surfaces must be clean and free of bacterial growth, ice machine needs to be drained and cleaned.				
	EHFN20	H180 DAY	APPROVED SEWAGE/WASTEWATER SYS		2/23/2017		
			All ware washing and food prep sinks need to be indirectly plumbed according to IPC.				

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KIDS KOLLEGE
2620 RUSSELL LONG BLVD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFC276	EHFN20	H90 DAY	APPROVED SEWAGE/WASTEWATER SYS		2/27/2017	4	HL1B
			Prep sink is directly to sewer. Prep sink has to have a indirect connection				
	EHFN45	H90 DAY	PHYSICAL FACILITIES INSTALLED		2/27/2017		
			ceiling tile above 3 comp sink need to be smooth, durable, easily cleanable, and non-absorbent.				

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**LA BELLA PIZZA ON OLSEN
3801 OLSEN BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2912	EHFN34	H180 DAY	NO EVIDENCE OF INSECT CONTAMIN		2/24/2017	0	H PREOPEN
			All service entrances must be self closing and tight fitting.				
	EHFN37	H180 DAY	ENVIRONMENTAL CONTAMINATION		2/24/2017		
			a) Plastic wrap storage container needs to be cleanable. b) Fans need to be cleaned on a regular basis.				
	EHFN20	H10DAY	APPROVED SEWAGE/WASTEWATER SYS		2/24/2017		
			Three compartment sink needs to be indirectly plumbed per IPC.				
	EHFN35	COS	PERSONAL CLEANLINESS / EATING		2/24/2017		
			Uncovered employee beverages and personal items need to be kept out of food preparation areas. Repeat violation.				
	EHFN45	H180 DAY	PHYSICAL FACILITIES INSTALLED		2/24/2017		
			a) Ceiling holes and cracks need to be sealed. b) Mop needs to be hung to dry such that dirty water does not contaminate handle.				

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LA BELLA PIZZA ON OLSEN

HF2912	EHFN32	H180 DAY	FOOD CONTACT SURFACE CONSTRUCT	2/24/2017	0	H PREOPEN
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a) Floors must be cleanable, repair broken and cracked tiles in ware washing areas. b) Bare wood in storage areas need to be sealed.

	EHFN46	H180 DAY	SERVICE SINK PROVIDED	2/24/2017		
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a) Ceilings in bathrooms need to be smooth and non absorbent. b) Covered trash can is needed in employee bathroom. c) Hand washing sign needed in Spanish and English.

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**LEARNING DEPOT
5398 MEADOWGREEN DR**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFD58	EHFN32	H30 DAY	FOOD CONTACT SURFACE CONSTRUCT		2/27/2017	5	HL1B
			Microwave missing face plate. Microwave must be properly designed and easily cleanable.				
	EHFN34	H90 DAY	NO EVIDENCE OF INSECT CONTAMIN		2/27/2017		
			Back door must be self closing.				
	EHFN42	H90 DAY	NON-FOOD CONTACT SURFACES		2/27/2017		
			Back door needs a gasket so no light can be seen.				
	EHFN43	H90 DAY	ADEQUATE VENTILATION AND LIGHT		2/27/2017		
			Storeroom area has no light. Lights need to be fixed by 4/27/17				

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ESTABLISHMENT**LONG JOHN SILVERS
4615 S WESTERN ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1683	EHFN47	COS	OTHER VIOLATIONS		2/24/2017	0	HM3
			Fire suppression system must be checked and approved by fire suppression experts. A maintenance schedule must be written and followed to keep grease from building up and potentially causing a fire.				
HF1683	EHFN30	H24 HOUR	FOOD ESTABLISHMENT PERMIT		2/23/2017	5	HM3
			Food establishment permit revoked dut to fire hazard.				
	EHFN42	H24 HOUR	NON-FOOD CONTACT SURFACES		2/23/2017		
			Fryer fire extinguinshing nozzles covered with build up of grease. A licence fire protection co must check system & approve for use Fire Marshall office stated fire hazard exist.				
	EHFN43	H24 HOUR	ADEQUATE VENTILATION AND LIGHT		2/23/2017		
			The hood exhaust syste must be checked by professional hood contractor to determin the adequate ventilation required for this restaurant. Service repaired as required.				
	EHFN45	H24 HOUR	PHYSICAL FACILITIES INSTALLED		2/23/2017		
			The entire fry areas an exhaust system must be serviced & cleaned to prevent the build up of grease residue & fire hazard.				

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LONG JOHN SILVERS

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**MCDONALDS
3320 S COULTER ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2812	EHFN10	COS	FOOD CONTACT SURFACES SANITIZE	2/24/2017	12	HL1B	Dirty dishes found on clean dish rack. Dirty dishes were removed and washed.
	EHFN21	H45 DAY	CERTIFIED FOOD MANAGER	2/24/2017			Current food manager needs to be registered with the city within 45 days. A \$40 yearly registration fee does apply.
	EHFN32	COS	FOOD CONTACT SURFACE CONSTRUCT	2/24/2017			Curtain on toasting machine is torn and not easily cleanable. Curtain was removed during inspection.
	EHFN37	H180 DAY	ENVIRONMENTAL CONTAMINATION	2/24/2017			Condensation leak in walk in freezer needs to be fixed.
	EHFN39	H180 DAY	PROPER USE OF UTENSILS	2/24/2017			Wet dishes found stacked on the clean dish rack. All dishes must be air dried before stacking.

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MCDONALDS

HF2812	EHFN29	COS	<p style="text-align: center;">ACCURATE THERMOMETERS PROVIDED 2/24/2017</p>	12	HL1B	
			<p>No sanitizer strips available at 3 compartment sink and ware washing machine. Sanitizer strips were found and placed in needed area.</p>			
	EHFN31	COS	<p style="text-align: center;">HANDWASHING FACILITY ADEQUATE 2/24/2017</p>			
			<p>No hot water available at hand washing sinks in men and women's restroom during inspection. Hot water was restored before inspection was finished.</p>			
	EHFN47	H180 DAY	<p style="text-align: center;">OTHER VIOLATIONS 2/24/2017</p>			
			<p>A) Last health inspection form, or a sign that states "Health Report Available upon request", food establishment permit and Food Manager Certificate must be posted where the public can view it. B) Spanish hand washing signs are needed in men and women's</p>			

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PALO DURO CREEK GOLF CLUB 50 COUNTRY CLUB DR

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFC268	EHFN21	H30 DAY	CERTIFIED FOOD MANAGER		2/27/2017	17	HL1B
			Food manager card is expired. Food manager card is needed by 3/27/17.				
	EHFN45	H90 DAY	PHYSICAL FACILITIES INSTALLED		2/27/2017		
			Hole in wall next to 3 comp sink needs to be fixed.				
	EHFN32	H30 DAY	FOOD CONTACT SURFACE CONSTRUCT		2/27/2017		
			Bottom of reach in freezer in 3 comp room needs to be cleaned.				
	EHFN18	H 3 DAYS	PROPER IDENTIFY TOXIC SUBSTANC		2/27/2017		
			Chemicals found stored above the 3 comp sink. Chemicals may not be stored above food area.				
	EHFN28	H30 DAY	PROPER DATE MARKING		2/27/2017		
			No date marking system found in reach in cooler. All open/prep foods need to be date marked.				

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ESTABLISHMENT

PALO DURO CREEK GOLF CLUB

HFC268	EHFN06	H 3 DAYS	TIME AS PUBLIC HEALTH CONTROL	2/27/2017	17	HL1B
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Turkey in reach in cooler found expired. No open/prep foods may be kept past 7 days.

	EHFN33	H90 DAY	WAREWASHING FACILITY INSTALLED	2/27/2017		
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No mop sink found. A mop sink or curbed sink needed by 5/27/17.

	EHFN09	H 3 DAYS	FOOD SEPARATION AND PROTECTION	2/27/2017		
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Cleaning utensils found touching clean dishes. Clean utensils need to be moved. Eggs stored on bottom shelf in reach in cooler. Eggs need to be stored on top shelf. Ice machine, reach in cooler, needs to be cleaned.

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From 2/23/17 thru 3/1/17

ESTABLISHMENT

PEI WEI ASIAN DINER

3350 S SONCY RD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1498	EHFN42	H24 HOUR	NON-FOOD CONTACT SURFACES		2/23/2017	2	HM3
			All walls floors and ceilings must be washed rinsed and sanitized. fire Ext Discharge.				
	EHFN45	H24 HOUR	PHYSICAL FACILITIES INSTALLED		2/23/2017		
			Entire restaurant must be cleaned & all surfaces washed,rinsed &sanitized.The open bulk containers of rice must be disposed of. The Icemachine was open. All ice must be destroyed & ice machine washed, rinsed & sanitized.Fire Ext system must be checked.				
HF1498	EHFN47	IN	OTHER VIOLATIONS		2/28/2017	0	HM4
			All debris from fire has been cleaned and repaired. All floors, walls and ceilings are clean to the touch. Establishment is clear to operate.				

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ESTABLISHMENT

**PUCKETT ELEMENTARY
6700 OAKHURST DR**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF743	EHFN45	H90 DAY	PHYSICAL FACILITIES INSTALLED		2/24/2017	10	HL1B
			Ceiling tile needs to be smooth, durable, non-absorbent, and easily cleanable.				
	EHFN20	H90 DAY	APPROVED SEWAGE/WASTEWATER SYS		2/24/2017		
			3 comp sink, ice machine, and prep sink have a direct connection. 3 comp sink, ice machine and prep sink need to be indirectly connect to sewer system.				
	EHFN10	COS	FOOD CONTACT SURFACES SANITIZE		2/24/2017		
			Ice machine found dirty. Ice machine need to be clean daily. Corrected on site.				
	EHFN06	COS	TIME AS PUBLIC HEALTH CONTROL		2/24/2017		
			Out-of-date food found in reach-in cooler. All open/prep food must be discarded after seven days. Corrected on site.				

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ESTABLISHMENT

RED RIVER STEAKHOUSE

4332 SW 45TH AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2710					2/28/2017	0	HL1B

SABOR LATINO

3700 SW 6TH AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2940	EHFN21	H45 DAY	CERTIFIED FOOD MANAGER		2/28/2017	0	H PREOPEN
			All employees need to obtain a food handler's card within 45 days.				
	EHFN22	H45 DAY	AUTHORIZED FOOD HANDLER		2/28/2017		
			Register food managers certification with Environmental Health Department.				

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ESTABLISHMENT

**STOP N SAVE
908 E AMARILLO BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1925	EHFN10	H10DAY	FOOD CONTACT SURFACES SANITIZE		2/28/2017	19	HL1B
			A) All food contact surfaces need to be clean to the sight and touch. B) Dirty dishes stored on clean dish rack. C) Knives found with food debris on them.				
	EHFN20	H180 DAY	APPROVED SEWAGE/WASTEWATER SYS		2/28/2017		
			3 compartment sink is directly plumbed to the sewer. An indirect waste connection is needed by 8/28/2017.				
	EHFN18	COS	PROPER IDENTIFY TOXIC SUBSTANC		2/28/2017		
			Chemicals stored over food prep area. Chemicals were removed during inspection.				
	EHFN39	H10DAY	PROPER USE OF UTENSILS		2/28/2017		
			All containers used for storing food products must be food grade. Single use containers can not be used.				
	EHFN43	H90 DAY	ADEQUATE VENTILATION AND LIGHT		2/28/2017		
			Light shields are needed on the lights above the soda fountains and in the kitchen.				

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ESTABLISHMENT

STOP N SAVE

HF1925	EHFN42	H30 DAY	NON-FOOD CONTACT SURFACES	2/28/2017	19	HL1B
			A) All surfaces in kitchen need to be cleaned and sanitized. B) Bottom of reach in Gatorade cooler needs to be cleaned. C) Shelves in freezer needs to be defrosted and cleaned. D) Fans need to be dusted. E) All grease build up in kitchen needs to be			
	EHFN21	H45 DAY	CERTIFIED FOOD MANAGER	2/28/2017		
			A certified food manager is needed within 45 days. Food manager must be registered with the city. A \$40 yearly fee does apply.			
	EHFN32	H30 DAY	FOOD CONTACT SURFACE CONSTRUCT	2/28/2017		
			All exposed wood needs to be sealed to ensure it is easily cleanable and non absorbent by 3/31/2017.			
	EHFN35	H10DAY	PERSONAL CLEANLINESS / EATING	2/28/2017		
			All employee items need to be separate from food being served to the public and labeled "Employee items"			
	EHFN41	H10DAY	ORIGINAL CONTAINER LABELING	2/28/2017		
			All bulk items not in their original container must be labeled. Ex: salt, sugar			
	EHFN45	H 365DAY	PHYSICAL FACILITIES INSTALLED	2/28/2017		
			Popcorn on ceiling in kitchen, bathroom and over soda fountain needs to be removed to ensure ceiling is easily cleanable and non absorbent. Please correct by 2/28/2018.			

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STOP N SAVE

**TAQUERIA LOS GALLITOS
401 E AMARILLO BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2744	EHFN21	H10DAY	CERTIFIED FOOD MANAGER		2/28/2017	5	HFOL
			Certified Food Manger is needed. Must obtain within 10 days. Third time violation has been noted. Must pay \$75.00 reinspection fee by Friday, 3-3-17.				
	EHFN43	H180 DAY	ADEQUATE VENTILATION AND LIGHT		2/28/2017		
			Walk in freezer does not have adequate lighting and needs to be increased.				
	EHFN37	IN	ENVIRONMENTAL CONTAMINATION		2/28/2017		
			Condensate leak was repaired. In compliance.				
	EHFN22	H10DAY	AUTHORIZED FOOD HANDLER		2/28/2017		
			All employees must obtain food handlers cards within 10 days. Third time violation has been noted.				

Food Establishment Public Inspection Report

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**THAI GARDEN
5017 E AMARILLO BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2280	EHFN10	IN	FOOD CONTACT SURFACES SANITIZE		2/23/2017	2	HFOL
			Ware wash machine was repaired and is dispensing at 50ppm. In compliance.				
	EHFN20	IN	APPROVED SEWAGE/WASTEWATER SYS		2/23/2017		
			Three compartment sink was repaired and is now indirectly plumbed. In compliance.				
	EHFN21	H30 DAY	CERTIFIED FOOD MANAGER		2/23/2017		
			Certified food manager is needed. Schedule to class next month.				
	EHFN22	IN	AUTHORIZED FOOD HANDLER		2/23/2017		
			All employees obtained food handler cards. In compliance.				
	EHFN28	IN	PROPER DATE MARKING		2/23/2017		
			All ready to eat foods had date marks. In compliance.				

Food Establishment Public Inspection Report**From 2/23/17 thru 3/1/17****ESTABLISHMENT****THAI GARDEN**

Inspection Number	Establishment ID	Inspection Type	Code	Date	Count	Notes
HF2280	EHFN32	IN	FOOD CONTACT SURFACE CONSTRUCT	2/23/2017	2	Freezer was replaced. In compliance.
	EHFN35	IN	PERSONAL CLEANLINESS / EATING	2/23/2017		All employee items were removed. In compliance.
	EHFN33	IN	WAREWASHING FACILITY INSTALLED	2/23/2017		Mop sink was installed. In compliance.
	EHFN45	IN	PHYSICAL FACILITIES INSTALLED	2/23/2017		a)Wall by back door was repaired. b)Leaking pipe by fryer was repaired. c)Walk in cooler wall was repaired. In compliance. GREAT JOB!

Food Establishment Public Inspection Report

From 2/23/17 thru 3/1/17

ESTABLISHMENT

**THE SPOT
4001 E INTERSTATE 40**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2935	EHFN43	H 3 DAYS	ADEQUATE VENTILATION AND LIGHT		2/28/2017	0	H PREOPEN
			Light shield needed on lights above bar.				
	EHFN46	H180 DAY	SERVICE SINK PROVIDED		2/28/2017		
			Mop Sink must be installed within 6 months.				
	EHFN21	H45 DAY	CERTIFIED FOOD MANAGER		2/28/2017		
			Food manager card needed.				
	EHFN22	H45 DAY	AUTHORIZED FOOD HANDLER		2/28/2017		
			Food handler card needed.				

Food Establishment Public Inspection Report

From 2/23/17 thru 3/1/17

ESTABLISHMENT

TOKYO JAPANESE STEAKHOUSE

5807 SW 45TH AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2852	EHFN10	H 3 DAYS	FOOD CONTACT SURFACES SANITIZE		2/28/2017	17	HL1B
			Food contact surfaces not sanitized.				
	EHFN12	H 3 DAYS	MANAGEMENT, EMPLOYEE KNOWLEDGE		2/28/2017		
			Dishwash employee not checking dishwasher for proper operation and sanitization. Test strips not readily available. Management must inform all staff of their food handler requirements.				
	EHFN21	H 3 DAYS	CERTIFIED FOOD MANAGER		2/28/2017		
			No Certified Food Manager for the establishment. Obtain ServSafe or equivalent.				
	EHFN32	H 3 DAYS	FOOD CONTACT SURFACE CONSTRUCT		2/28/2017		
			Freezer unit in walk in is not operating properly. Unit is leaking large amount of condensation which is being held in tubs. Repeat violation. Future violations will result in a \$75 reinspection fee. Glass doors to sushi are cracked.				
	EHFN36	H10DAY	WIPING CLOTHS PROPERLY USED		2/28/2017		
			Wiping cloths not held in sanitizer.				

Food Establishment Public Inspection Report

From 2/23/17 thru 3/1/17

ESTABLISHMENT

TOKYO JAPANESE STEAKHOUSE

HF2852	EHFN41	H10DAY	ORIGINAL CONTAINER LABELING	2/28/2017	17	HL1B
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Foods not labeled.

	EHFN42	H10DAY	NON-FOOD CONTACT SURFACES	2/28/2017		
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Tables, counters covered w/foil wrap. Tables must be cleaned daily. Foil may be placed on counter or table but must be replaced daily. Rust on several items in kitchen and walkin coolers. Dust on ceiling in walkin cooler. Vent hood is not clean.

	EHFN43	H10DAY	ADEQUATE VENTILATION AND LIGHT	2/28/2017		
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Lights not working in all fixtures in kitchen. Ensure all lights are operational.

	EHFN35	H10DAY	PERSONAL CLEANLINESS / EATING	2/28/2017		
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Cooks not wearing hair restraints.

Food Establishment Public Inspection Report

From 2/23/17 thru 3/1/17

ESTABLISHMENT

**WONDER WOMENZ BAKERY
909 S MADISON ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2936					2/24/2017	0	H PREOPEN