

Food Establishment Public Inspection Report

From 7/13/17 thru 7/19/17

ESTABLISHMENT

CANYON AQUA PARK

1900 12TH AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFC359					7/19/2017	0	H PREOPEN

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**CHICK-FIL-A
5544 W AMARILLO BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2846					7/14/2017	0	HL1B
HF2846					7/14/2017	0	HL1B
					7/14/2017		

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ESTABLISHMENT**COUNTRY CORNER
2210 E FM 1151**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF3003					7/13/2017	0	H PREOPEN

**FROSTY HEAVENZ SHAVED ICE
1401 ROSS ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFM752					7/14/2017	0	HL1B

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**GUADALUPANAS
1210 SE 11TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HFT7638	EHFN07	IN	FOOD AND ICE FROM APPROVED SRC		7/15/2017	0	HL1B FOOD	
			Bottled water, gatorade served unopened. Purchased from Sam's club. Instant tea prepared in the kitchen, soda to be poured over ice upon request.					

**HALLS SHAVED ICE
1202 23RD ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HFM771	EHFN32	H10DAY	FOOD CONTACT SURFACE CONSTRUCT		7/19/2017	5	HL1B	
			Cup holder is made of raw wood. Wood cup holder need to be sealed or painted.					
	EHFN20	H 3 DAYS	APPROVED SEWAGE/WASTEWATER SYS		7/19/2017			
			Clean out cap missing behind snow cone stand. Cap need to be replaced.					

Food Establishment Public Inspection Report**From 7/13/17 thru 7/19/17****ESTABLISHMENT****HILTON GARDEN INN @ AMARILLO****9000 W INTERSTATE 40**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1698	EHFN35	H30 DAY	PERSONAL CLEANLINESS / EATING		7/17/2017	19	HL1B
			Employee items found on prep line and bar area prep line.				
	EHFN02	H30 DAY	PROPER COLD HOLDING TEMP.		7/17/2017		
			Cold hold found at 55F. Must maintain temp at 41F or below.				
	EHFN47	H30 DAY	OTHER VIOLATIONS		7/17/2017		
			Equip that is not working must be fixed or removed.				
	EHFN21	H30 DAY	CERTIFIED FOOD MANAGER		7/17/2017		
			Food manager card needed. 2nd violation (4-21-17)				
	EHFN22	H30 DAY	AUTHORIZED FOOD HANDLER		7/17/2017		
			Food Handler certs needed by all serving food products. 2nd violation (4-21-17)				

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Inspection Number	Establishment ID	Inspection Type	Category	Date	Score	Comments
HF1698	EHFN31	H30 DAY	HANDWASHING FACILITY ADEQUATE	7/17/2017	19	HL1B Bar area needs soap, and hand towels. Non found in bar area. Hand (paper) towels needed at hand sink in kitchen. B) Hand washing sink being used for other purpose other than hand washing.
	EHFN45	H30 DAY	PHYSICAL FACILITIES INSTALLED	7/17/2017		Lights need to be working and have protective cover over food prep area.
	EHFN28	H30 DAY	PROPER DATE MARKING	7/17/2017		Data marking system needed on all items that are TCS foods. Yogurt, peaches, potatoes, not date marked.
	EHFN37	H30 DAY	ENVIRONMENTAL CONTAMINATION	7/17/2017		Food found stored on the floor. Food items must be 6" off of floor.
	EHFN42	H30 DAY	NON-FOOD CONTACT SURFACES	7/17/2017		Bar frige grates need cleaned. Direct contact with glassware, shelves in kitchen, cold hold, floors, B)Bulk items need to remain sealed when not in use. C)flour (bulk) container was dirty.
	EHFN10	H 3 DAYS	FOOD CONTACT SURFACES SANITIZE	7/17/2017		Tea nozzle were dirty, ice machine had mold, plastic wrap box needs to be placed in a cleanable container and griddle needs cleaning.

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HILTON GARDEN INN @ AMARILLO

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ESTABLISHMENT**HOMBRES Y MUJERES UNIDOS**

1210 SE 11TH AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT7632	EHFN02	IN	PROPER COLD HOLDING TEMP. Hamburgers being held frozen.		7/15/2017	0	HL1B FOOD
	EHFN04	IN	PROPER COOKING TIME AND TEMP. Burgers cooked to an internal temperature of 180F.		7/15/2017		
	EHFN29	IN	ACCURATE THERMOMETERS PROVIDED Thermometer available for taking temperatures.		7/15/2017		
	EHFN18	IN	PROPER IDENTIFY TOXIC SUBSTANC Sanitizer available and labeled.		7/15/2017		
	EHFN34	IN	NO EVIDENCE OF INSECT CONTAMIN Screens present.		7/15/2017		

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**JIMMYS EGG
2225 S GEORGIA ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2914					7/19/2017	0	H PREOPEN

**LIVINFIT NUTRITION
4119 BUSINESS PARK DR**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2626	EHFN19	H 3 DAYS	APPROVED WATER SOURCE		7/19/2017	3	HL1B
Mop sink found without backflow preventer. Backflow preventer needed on mop sink.							

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ESTABLISHMENT

LUPITAS RESTAURANT & BAR

316 SW 6TH AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2987	EHFN21	H45 DAY	CERTIFIED FOOD MANAGER		7/14/2017	0	H PREOPEN
			A certified food manager is needed within 45 days. Food manager must be registered with the city.				
	EHFN22	H45 DAY	AUTHORIZED FOOD HANDLER		7/14/2017		
			All employees need a food handlers card within 45 days.				
	EHFN32	H45 DAY	FOOD CONTACT SURFACE CONSTRUCT		7/14/2017		
			Wood behind bar needs to be sealed with stain or paint.				
	EHFN47	H45 DAY	OTHER VIOLATIONS		7/14/2017		
			First Aid kit is needed.				
	EHFN37	H45 DAY	ENVIRONMENTAL CONTAMINATION		7/14/2017		
			All food in walk in cooler must be stored at least 6" off the ground.				

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**MARISCOS SINALOA
1300 N HUGHES ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFM782	EHFN21	H45 DAY	CERTIFIED FOOD MANAGER		7/17/2017	5	HL1B
			Food manager certificate must be registered with the Environmental Health Dept.				
	EHFN30	IN	FOOD ESTABLISHMENT PERMIT		7/17/2017		
			Truck has name of business, permit number and description. In compliance.				
	EHFN34	IN	NO EVIDENCE OF INSECT CONTAMIN		7/17/2017		
			Door is self-closing. In compliance.				
	EHFN45	IN	PHYSICAL FACILITIES INSTALLED		7/17/2017		
			Sink leak was repaired. In compliance.				
	EHFN10	H180 DAY	FOOD CONTACT SURFACES SANITIZE		7/17/2017		
			Potable water hose is needed and labeled "Potable".				

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ESTABLISHMENT**MARTHA CARRASCO
1210 SE 11TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT7633	EHFN34	H 365DAY	NO EVIDENCE OF INSECT CONTAMIN		7/15/2017	1	HL1B FOOD
Screens needed for front of booth. May operate, screens are necessary June 1st-October 31st.							

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ESTABLISHMENT

MCDONALDS

5620 W AMARILLO BLVD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1954	EHFN45	H30 DAY	PHYSICAL FACILITIES INSTALLED		7/14/2017	3	HL1B
			228.212. Other Personal Care Items, Storage. Cell phones and keys found on prep area.				
	EHFN43		ADEQUATE VENTILATION AND LIGHT		7/14/2017		
			228.177. Lighting Intensity. At least 108 lux (10 foot candles) at a distance of 30" off of floor. Light out in walk in. B. Condensation drip in walk in Freezer.				
	EHFN36	H30 DAY	WIPING CLOTHS PROPERLY USED		7/14/2017		
			cloths in-use for wiping counters and other equipment surfaces shall be:56 §228.68 (d)(2)(A) §228.68 (f)(1) (A) held between uses in a chemical sanitizer solution at a concentration specified under §228.111(n) of this title; [36]				

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ESTABLISHMENT

MRS BAIRDS BAKERIES

6460 FM 1541

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1383	EHFN34	H90 DAY	NO EVIDENCE OF INSECT CONTAMIN		7/13/2017	2	HL1B
			Several service doors in store rooms needs door sweep. All doors need to be tight fitting to prevent pests from entering the building.				
	EHFN37	H90 DAY	ENVIRONMENTAL CONTAMINATION		7/13/2017		
			Bread found sitting on the floor. All food must be at least 6 inches off the ground to prevent contamination.				

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PAK A SAK #11
5900 HOLLYWOOD RD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1043	EHFN09	COS	FOOD SEPARATION AND PROTECTION		7/18/2017	13	HL1B
			1) Bread found sitting out on counter uncovered. All food must be covered in Storage.2) Tea found with out lids sitting under vent covered in dust. Tea need to be covered to prevent cross contamination.				
	EHFN45	H90 DAY	PHYSICAL FACILITIES INSTALLED		7/18/2017		
			1)Ceiling missing ceiling tile. All ceiling tiles need to be replaced.2)Wall beside mop sink and wall behind door are missing. Wall need to be fixed.				
	EHFN10	COS	FOOD CONTACT SURFACES SANITIZE		7/18/2017		
			1) Inside of microwave need to be clean.2) Knife stored under dirty container on top of microwave.3)Ice machine has build up inside. Ice machine needs to be clean.				
	EHFN42	COS	NON-FOOD CONTACT SURFACES		7/18/2017		
			All vents in kitchen area covered with dust need to be clean. Walk-in cooler has dust build-up on ceiling. Ceiling need to be cleaned.				
	EHFN43	COS	ADEQUATE VENTILATION AND LIGHT		7/18/2017		
			Light in back walk-in cooler is broken. Light in walk-in cooler need to be in working order.				

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PAK A SAK #11

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1043	EHFN46	H90 DAY	SERVICE SINK PROVIDED		7/18/2017	13	HL1B
			Back door self closer is broken. Back door need to be self closing. self closer needs to be fixed or replaced.				
	EHFN37	COS	ENVIRONMENTAL CONTAMINATION		7/18/2017		
			Clean tea lid found sitting on top of dirty towels above 3-comp sink.				
	EHFN32	COS	FOOD CONTACT SURFACE CONSTRUCT		7/18/2017		
			Ice scoop handles is broken off of ice scoop. Ice scoop must be in good condition. Ice scoop need to be fixed or replaced.				

PAN-HANDLERS CATERING

410 S TAYLOR ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFK100					7/19/2017	0	HL1B

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ESTABLISHMENT

PONY EXPRESS BURRITOS

2808 4TH AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFC338	EHFN20	H90 DAY	APPROVED SEWAGE/WASTEWATER SYS		7/19/2017	7	HL1B
			3 compartment sink has a air break and a air gap is needed.				
	EHFN22	H30 DAY	AUTHORIZED FOOD HANDLER		7/19/2017		
			Employee found without food handlers cards. All employee need food handlers cards by 8-19-2017.				
	EHFN32	H10DAY	FOOD CONTACT SURFACE CONSTRUCT		7/19/2017		
			Prep table has a missing handle. Prep table must be smooth, durable and easily cleanable. Handle need to be repaired.				

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**PRAYER GROUP #1
1210 SE 11TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT7635	EHFN35	IN	PERSONAL CLEANLINESS / EATING Hair restraints used.		7/15/2017	0	HL1B FOOD
	EHFN31	IN	HANDWASHING FACILITY ADEQUATE Hand sink available.		7/15/2017		
	EHFN03	IN	PROPER HOT HOLDING TEMP. Ground beef holding at 182F.		7/15/2017		

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ESTABLISHMENT**PRAYER GROUP #2
1210 SE 11TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT7636	EHFN03	IN	PROPER HOT HOLDING TEMP. Pork green chile holding at 170F.		7/15/2017	0	HL1B FOOD
	EHFN34	IN	NO EVIDENCE OF INSECT CONTAMIN Screens provided.		7/15/2017		
	EHFN35	IN	PERSONAL CLEANLINESS / EATING Hair restraints worn.		7/15/2017		
	EHFN31	IN	HANDWASHING FACILITY ADEQUATE Hand washing sink available.		7/15/2017		

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ESTABLISHMENT**PRAYER GROUP #3
1210 SE 11TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT7637	EHFN02	IN	PROPER COLD HOLDING TEMP.		7/15/2017	0	HL1B FOOD

Frozen popsicles. Fresh cut fruit cups held cold on ice, prepared in church kitchen. Fruit cups at 39F.

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**RED ROOF INN
6800 W INTERSTATE 40**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF97	EHFN21	H30 DAY	CERTIFIED FOOD MANAGER		7/14/2017	7	HL1B
			228.33a At least one employee that has supervisory or management responsibility shall be a certified food protection manager from an accredited program.				
	EHFN39	H 3 DAYS	PROPER USE OF UTENSILS		7/14/2017		
			228.204a1 poisonous toxic materials or chemicals stored properly. Bleach and oven cleaner found sitting on floor.				
	EHFN46	H30 DAY	SERVICE SINK PROVIDED		7/14/2017		
			228.177. Lighting Intensity. All lights must be in working order.				
	EHFN35	H30 DAY	PERSONAL CLEANLINESS / EATING		7/14/2017		
			228.42. Food Contamination Prevention. Except as specified in paragraph (2) of this subsection, an employee shall eat, drink, or use any form of tobacco only in designated areas where the contamination of exposed food; clean equipment, utensils, & linen				
	EHFN22	H30 DAY	AUTHORIZED FOOD HANDLER		7/14/2017		
			228.147. Plumbing, Numbers and Capacities. Service sink or curbed cleaning facility shall be provided.....				

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**RICHARD REYNOSO
1210 SE 11TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT7640					7/15/2017	0	HL1B FOOD

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ESTABLISHMENT

**SCOTTS OYSTER BAR
4150 PARAMOUNT BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF398	EHFN21	H180 DAY	CERTIFIED FOOD MANAGER		7/19/2017	4	HFOL
			Food manager needed, register with the Environmental Health Department yearly.				
	EHFN43	H180 DAY	ADEQUATE VENTILATION AND LIGHT		7/19/2017		
			Light shields needed in dry storage/ prep area.				
	EHFN34	H180 DAY	NO EVIDENCE OF INSECT CONTAMIN		7/19/2017		
			Back screen door to patio must close completely, must be self closing.				

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ESTABLISHMENT**SNOOPY SNACKS
1210 SE 11TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT7634	EHFN03	IN	PROPER HOT HOLDING TEMP. Corn holding at 148F.		7/15/2017	0	HL1B FOOD
	EHFN34	IN	NO EVIDENCE OF INSECT CONTAMIN Screens present on unit.		7/15/2017		
	EHFN23	IN	HOT & COLD WATER AVAILABLE Hot and cold water available for hand washing.		7/15/2017		
	EHFN29	IN	ACCURATE THERMOMETERS PROVIDED Probe thermometer available for taking temperatures.		7/15/2017		

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ESTABLISHMENT**SUBWAY #11143-326****105 23RD ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HFC358	EHFN21	H30 DAY	CERTIFIED FOOD MANAGER		7/18/2017	2	HL1B	
			No food manager. Food manager needed by 8-1-2017					

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**TACO VILLA #17
5770 W AMARILLO BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF330	EHFN18	COS	PROPER IDENTIFY TOXIC SUBSTANC		7/14/2017	6	HL1B
			228.202 toxic poisonous materials or chemicals stored properly. Cleaner found on prep feeling.				
	EHFN36	COS	WIPING CLOTHS PROPERLY USED		7/14/2017		
			228.68d5 containers of chemical sanitizing solutinos stored off the floor and used in a manner that prevents contmination.				
	EHFN39	COS	PROPER USE OF UTENSILS		7/14/2017		
			228.124. Storage. Clean equipment and utensils shall be stored...in a self draining position that allows air drying and covered or inverted. Wet stacking of wares found.				
	EHFN35	COS	PERSONAL CLEANLINESS / EATING		7/14/2017		
			Personal items found on prep line. 228.42				
HF330	EHFN35	H30 DAY	PERSONAL CLEANLINESS / EATING		7/14/2017	6	HL1B
			Personal items found on prep line 228.42				

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ESTABLISHMENT

TACO VILLA #17

HF330	EHFN39	H30 DAY	PROPER USE OF UTENSILS	7/14/2017	6	HL1B
228.124 Storage. Clean equipment and utensils shall be stored.... in self draining position that allows air drying and covered or inverted. Wet stacking of wares found.						
	EHFN18	H30 DAY	PROPER IDENTIFY TOXIC SUBSTANC	7/14/2017		
228.202 toxic poisonous materials or chemicals stored properly. Cleaner found on prep line.						
	EHFN36	H30 DAY	WIPING CLOTHS PROPERLY USED	7/14/2017		
228.68d5 containers of chemical sanitizing solutions stored off the floor and used in a manner that prevents contamination.						

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ESTABLISHMENT**TRANSFORMATION STATION WELLNES**

4004 S WASHINGTON ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF3020	EHFN21	H45 DAY	CERTIFIED FOOD MANAGER		7/18/2017	0	H PREOPEN
			Food manager must be registered with COA within 45 days.				
	EHFN22	H45 DAY	AUTHORIZED FOOD HANDLER		7/18/2017		
			All other employees need a food handlers card within 45 days.				
	EHFN29	H30 DAY	ACCURATE THERMOMETERS PROVIDED		7/18/2017		
			Correct sanitizer strips are needed.				
	EHFN46	H30 DAY	SERVICE SINK PROVIDED		7/18/2017		
			A covered trashcan is needed in the restroom.				
	EHFN45	H30 DAY	PHYSICAL FACILITIES INSTALLED		7/18/2017		
			Popcorn over mop sink and restroom needs to be removed to ensure ceiling is easily cleanable and Non absorbent				

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UNITED SUPERMARKET #522

4701 S WASHINGTON ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF487	EHFN41	H90 DAY	ORIGINAL CONTAINER LABELING		7/13/2017	10	HL1B
			Unlabeled food found on sell floor. All food must be labeled.				
	EHFN20	H 3 DAYS	APPROVED SEWAGE/WASTEWATER SYS		7/13/2017		
			Air gap need in deli and vegetable prep area. Both prep sink have air breaks.				
	EHFN42	H90 DAY	NON-FOOD CONTACT SURFACES		7/13/2017		
			Bulk container in deli holding apron top need to be replaced.				
	EHFN45	H90 DAY	PHYSICAL FACILITIES INSTALLED		7/13/2017		
			A)Floor behind soda machine need to be clean. B) Box holding tea in deli need to be sealed. C) Coving needed on meat prep room.				
	EHFN11	H 3 DAYS	PROPER DISPOSITION OF RETURNED		7/13/2017		
			Dented can found on sell floor.				

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ESTABLISHMENT

UNITED SUPERMARKET #522

HF487

EHFN44

H90 DAY

GARBAGE AND REFUSE DISPOSAL

7/13/2017

10

HL1B

Condensation leak walk in meat cooler.