

**Food Establishment Public Inspection Report**

From 7/6/17 thru 7/12/17

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**ESTABLISHMENT****APRIL KONGDARA  
1000 S POLK ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT7628					7/8/2017	0	HL1B FOOD

**BROOKDALE SLEEPY HOLLOW  
7401 SEVILLE DR**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF499	EHFN10	COS	FOOD CONTACT SURFACES SANITIZE	Tea nozzles need to be cleaned daily. COS.	7/10/2017	3	HL1B

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**ESTABLISHMENT**

**BURGER BAR  
614 S POLK ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2933	EHFN10	H30 DAY	FOOD CONTACT SURFACES SANITIZE		7/10/2017	0	H PREOPEN
			Ice machines need to be cleaned.				
	EHFN19	H30 DAY	APPROVED WATER SOURCE		7/10/2017		
			Spray hose needs spring fixed so it rests above the flood rim of the sink.				
	EHFN32	H30 DAY	FOOD CONTACT SURFACE CONSTRUCT		7/10/2017		
			a) Walk in fridge gasket needs to be replaced b) Hole in walk in door needs to be repaired				
	EHFN34	H30 DAY	NO EVIDENCE OF INSECT CONTAMIN		7/10/2017		
			Back door needs to be repaired so that no light shows through.				
	EHFN43	H30 DAY	ADEQUATE VENTILATION AND LIGHT		7/10/2017		
			Light in kitchen needs a light shield				

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**ESTABLISHMENT**

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**BURGER BAR**

HF2933	EHFN42	H30 DAY	NON-FOOD CONTACT SURFACES	7/10/2017	0	H PREOPEN
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Spray hose in dish room needs to be cleaned.

	EHFN45	H30 DAY	PHYSICAL FACILITIES INSTALLED	7/10/2017		
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Ceiling tile in kitchen needed over hole in ceiling. Must be smooth, easily cleanable, and non-absorbent.  
 Flooring in walk in cooler must be replaced so that it is smooth, durable, easily cleanable, non-absorbent.  
 Flooring in kitchen has wear spots that

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### ESTABLISHMENT

**BURRITO STOP  
114 SE 9TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2210	EHFN02	H 3 DAYS	PROPER COLD HOLDING TEMP.		7/10/2017	10	HFOL
			A)Walk in cooler is holding at 47F B) Cut fruit holding at 50F C)Beans holding at 47F.Repeat violation. All cold holding must remain at 41F or below at all times. A temperature log is now required to track cold holding temperatures until further notice.				
	EHFN03	IN	PROPER HOT HOLDING TEMP.		7/10/2017		
			Meat on prep line is holding at 152F. In compliance.				
	EHFN43	H180 DAY	ADEQUATE VENTILATION AND LIGHT		7/10/2017		
			Vent cover is need above the tortilla area.				
	EHFN42	H180 DAY	NON-FOOD CONTACT SURFACES		7/10/2017		
			Ceiling fans and air ducts in dining room need to be dusted.				
	EHFN45	H180 DAY	PHYSICAL FACILITIES INSTALLED		7/10/2017		
			Ceiling tiles in restroom need to be smooth, easily cleanable, and non absorbent by 11/11/17.				

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**ESTABLISHMENT**

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**BURRITO STOP**

HF2210	EHFN20	H180 DAY	APPROVED SEWAGE/WASTEWATER SYS	7/10/2017	10	HFOL
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Sink used for fruit and vegetable washing needs to be indirectly connected to the sewer by 11/11/17.

	EHFN39	H180 DAY	PROPER USE OF UTENSILS	7/10/2017		
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A) Gaskets on walk in and reach in coolers need to be repaired or replaced B) Cutting boards need to be replace or resurfaced. Correct by 11/11/17.

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### ESTABLISHMENT

**FAMILY DOLLAR STORE #2387**

**831 MARTIN RD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF765	EHFN34	H180 DAY	NO EVIDENCE OF INSECT CONTAMIN		7/10/2017	6	HL1B
			A food establishment shall be protected against the entry of insects and rodents. Mice droppings were found in backroom.				
	EHFN11	COS	PROPER DISPOSITION OF RETURNED		7/10/2017		
			Dented cans were found on shelves, cans were removed during inspection.				
	EHFN42	COS	NON-FOOD CONTACT SURFACES		7/10/2017		
			Nonfood-contact surfaces. Nonfood-contact surfaces of equipment shall be cleaned at a frequency necessary to preclude accumulation of soil residues. [42] Clean shelves and backroom floors.				
	EHFN45	H180 DAY	PHYSICAL FACILITIES INSTALLED		7/10/2017		
			228.171. Indoor Areas, Surface Characteristics. smooth, durable, & easily cleanable for areas where food establishment operations are conducted; Bathroom ceiling & mop sink area. Physical facilities shall be maintained in good repair. Repair back ceiling				

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**ESTABLISHMENT**

**HD NUTRITION  
821 MARTIN RD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2997	EHFN46	IN	SERVICE SINK PROVIDED		7/11/2017	0	H PREOPEN
			Back restroom door closure was repaired.				
	EHFN34	IN	NO EVIDENCE OF INSECT CONTAMIN		7/11/2017		
			Front door was repaired.				
	EHFN45	IN	PHYSICAL FACILITIES INSTALLED		7/11/2017		
			a)Hole under 3-comp sink and restroom sink was repaired. b)Water leak was repaired. c)Floors were replaced.				
	EHFN42	IN	NON-FOOD CONTACT SURFACES		7/11/2017		
			All surfaces were cleaned.				

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**ESTABLISHMENT****HOKULIA AUTHENTIC HAWAIIAN SI**

7201 SW 34TH AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFM779	EHFN19	H30 DAY	APPROVED WATER SOURCE		7/7/2017	0	H PREOPEN
			Indirect connection is needed for 3 comp sink				
	EHFN34	H30 DAY	NO EVIDENCE OF INSECT CONTAMIN		7/7/2017		
			Door needs to be self closing				

**JAM THATS GOOD**

1000 S POLK ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT7618					7/8/2017	0	HL1B FOOD



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### ESTABLISHMENT

**JUMPIN JAXX NUTRITION  
4400 S WASHINGTON ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF3021	EHFN32	H30 DAY	FOOD CONTACT SURFACE CONSTRUCT	All exposed wood needs to be painted or sealed.	7/6/2017	0	H PREOPEN

**JUST DUNN POPPIN  
1000 S POLK ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT7629					7/8/2017	0	HL1B FOOD

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### ESTABLISHMENT

#### MCDONALDS

5730 W AMARILLO BLVD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF548	EHFN02	COS	PROPER COLD HOLDING TEMP.		7/7/2017	8	HL1B
			228.75 (B) 5 degrees Celsius (41 degrees Fahrenheit) or less;				
	EHFN39	H30 DAY	PROPER USE OF UTENSILS		7/7/2017		
			Equipment shall be maintained in a state of repair and condition that meets the requirements specified under				
	EHFN37	H30 DAY	ENVIRONMENTAL CONTAMINATION		7/7/2017		
			228.222 (d)(4)Protection from contamination. Food-contact surfaces of equipment shall be protected from contamination by consumers and other sources.				
	EHFN18	COS	PROPER IDENTIFY TOXIC SUBSTANC		7/7/2017		
			228.203. Storage, Separation. Poisonous or toxic materials shall be stored so they cannot contaminate food, equipment, utensils, linens, and single-service and single-use articles by: (1) separating the poisonous or toxic materials.				

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### ESTABLISHMENT

**MY SWEET CREATIONS BY CL  
3811 E AMARILLO BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF3004	EHFN21	H45 DAY	CERTIFIED FOOD MANAGER		7/7/2017	0	H PREOPEN
			Food manager must be registered with the city.				
	EHFN22	H45 DAY	AUTHORIZED FOOD HANDLER		7/7/2017		
			Employees need to have food handlers card.				
	EHFN47	H45 DAY	OTHER VIOLATIONS		7/7/2017		
			A) First Aid Kit is needed B) Restroom door needs to be self closing				
	EHFN42	H45 DAY	NON-FOOD CONTACT SURFACES		7/7/2017		
			Coolers in back area need to be cleaned.				
	EHFN43	H45 DAY	ADEQUATE VENTILATION AND LIGHT		7/7/2017		
			Reach in cooler needs to be well lit, light bulbs must have shatter protection.				

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**ESTABLISHMENT**

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**MY SWEET CREATIONS BY CL**

HF3004	EHFN34	H45 DAY	NO EVIDENCE OF INSECT CONTAMIN	7/7/2017	0	H PREOPEN
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A) Exterior doors and restroom door need to be self closing B) Exterior door needs to be tight fitting C) Gaps in ceiling in prep area needs to be flush with the walls.

	EHFN45	H45 DAY	PHYSICAL FACILITIES INSTALLED	7/7/2017		
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Areas subject to moisture need to have a smooth, easily cleanable ceiling.

**PALACE COFFEE CO**

**817 S POLK ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
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HF2513	EHFN45	H180 DAY	PHYSICAL FACILITIES INSTALLED		7/10/2017	4	HL1B
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Floor tiles need to be repaired or replaced by 1/10/18. This is a repeat violation.

	EHFN10	COS	FOOD CONTACT SURFACES SANITIZE		7/10/2017		
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Ice machine dirty. Corrected on site. This is a repeat violation.

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**ESTABLISHMENT****PURPLE FLAMINGO (CRUSH)**

1000 S POLK ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT7621					7/8/2017	0	HL1B FOOD

**SABOR LATINO**  
2420 ORANGE ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFM784	EHFN47	COS	OTHER VIOLATIONS		7/6/2017	0	H PREOPEN

a)Variance must be submitted for overhead protection and for non-commercial freezer. b)Written permission is required for each location where the unit will be selling.

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**ESTABLISHMENT**

**SCRATCH MADE BAKERY**

**1000 S POLK ST**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>
HFT7625	EHFN19	IN	APPROVED WATER SOURCE Hand washing station present.		7/8/2017	0	HL1B FOOD

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**ESTABLISHMENT**

**SIENTETE BIEN  
2110 S GRAND ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2998	EHFN21	H45 DAY	CERTIFIED FOOD MANAGER		7/6/2017	0	H PREOPEN
			A certified food manager is needed and must be registered with the City of Amarillo.				
	EHFN25	H30 DAY	SPECIALIZED PROCESS COMPLIANCE		7/6/2017		
			A variance for the household freezer needs to be obtained with the City of Amarillo.				
	EHFN29	H30 DAY	ACCURATE THERMOMETERS PROVIDED		7/6/2017		
			Sanitizer strips are needed.				
	EHFN20	H30 DAY	APPROVED SEWAGE/WASTEWATER SYS		7/6/2017		
			3 compartment sink needs to be indirectly connected to the sewer.				
	EHFN47	H30 DAY	OTHER VIOLATIONS		7/6/2017		
			A) Hand washing sign needed at hand sink B) Spanish hand washing sign needed in restroom C) First Aid kit is needed.				

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**ESTABLISHMENT**

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### ESTABLISHMENT

**SUBWAY #14124-214  
5752 W AMARILLO BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1202	EHFN45	H30 DAY	PHYSICAL FACILITIES INSTALLED		7/7/2017	7	HL1B
			Gap at back door. Seal as needed to keep out bugs.				
	EHFN10	H10DAY	FOOD CONTACT SURFACES SANITIZE		7/7/2017		
			Food pans stacked wet. Pans must air dry. (39) (2nd violation) A. QAC tested at 50 ppm, must test at 150 400 ppm.				
	EHFN46	H30 DAY	SERVICE SINK PROVIDED		7/7/2017		
			228.152 (g)(2)(h) Toilet room receptacle, covered. A toilet room used by females shall be provided with a covered receptacle for sanitary napkins.				
	EHFN35	H30 DAY	PERSONAL CLEANLINESS / EATING		7/7/2017		
			(a) Eating, Drinking, or Using Tobacco. (1) 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				
	EHFN37	H30 DAY	ENVIRONMENTAL CONTAMINATION		7/7/2017		
			Protection from contamination. Food-contact surfaces of equipment shall be protected from contamination by consumers and other sources. Seal on fridge.				

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**ESTABLISHMENT**

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**ESTABLISHMENT**

**SUPER 8  
2909 E INTERSTATE 40**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2924	EHFN21	H45 DAY	CERTIFIED FOOD MANAGER		7/10/2017	0	H PREOPEN
			A certified food manager is needed. Food manager must be registered with the city.				
	EHFN22	H45 DAY	AUTHORIZED FOOD HANDLER		7/10/2017		
			All employees handling food and/or dishes need to have a food handlers card.				
	EHFN45	H 365DAY	PHYSICAL FACILITIES INSTALLED		7/10/2017		
			Floors in food prep area need to be smooth and easily cleanable by 7/10/18.				
	EHFN39	COS	PROPER USE OF UTENSILS		7/10/2017		
			Handles on scoops need to be stored out of the product.				
	EHFN47	H 365DAY	OTHER VIOLATIONS		7/10/2017		
			Cooler needs to be NSF-Commercial by 7/10/18.				

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**ESTABLISHMENT**

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**SUPER 8**

HF2924	EHFN31	H180 DAY	HANDWASHING FACILITY ADEQUATE	7/10/2017	0	H PREOPEN
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A hand washing sink needs to be available in food prep area.

	EHFN20	H180 DAY	APPROVED SEWAGE/WASTEWATER SYS	7/10/2017		
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If establishment continues to serve fruits, an indirect waste connection is needed.

	EHFN41	COS	ORIGINAL CONTAINER LABELING	7/10/2017		
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All bulk items not in their original container need to be labeled.

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**ESTABLISHMENT**

**SUPER A DISCOUNT  
1401 NE 24TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2377	EHFN11	COS	PROPER DISPOSITION OF RETURNED		7/10/2017	11	HFOL
			Expired foods found on shelf for sale. Foods were removed.				
	EHFN20	H180 DAY	APPROVED SEWAGE/WASTEWATER SYS		7/10/2017		
			Three compartment sink must be plumbed with an air gap.				
	EHFN24	IN	REQUIRED RECORDS AVAILABLE		7/10/2017		
			Corrected.				
	EHFN31	IN	HANDWASHING FACILITY ADEQUATE		7/10/2017		
			Corrected				
	EHFN47	IN	OTHER VIOLATIONS		7/10/2017		
			Household cooler was removed. Corrected				

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**ESTABLISHMENT**

**SUPER A DISCOUNT**

HF2377	EHFN10	IN	FOOD CONTACT SURFACES SANITIZE	7/10/2017	11	HFOL
			Corrected.			

	EHFN09	COS	FOOD SEPARATION AND PROTECTION	7/10/2017		
			a)Corrected. b)Eggs must be stored below all ready to eat foods.			

	EHFN22	H180 DAY	AUTHORIZED FOOD HANDLER	7/10/2017		
			All employees who will be handling food must have food handlers cards.			

**SWEET REVENGE MUSTARD  
1000 S POLK ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2377					7/8/2017	0	HL1B FOOD

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### ESTABLISHMENT

**THE ACAI BAR  
1000 S POLK ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT7619	EHFN19	IN	APPROVED WATER SOURCE Hand washing station present.		7/8/2017	0	HL1B FOOD

### THUMPERS 1000 S POLK ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT7624	EHFN37	IN	ENVIRONMENTAL CONTAMINATION Light was replaced.		7/8/2017	0	HL1B FOOD
	EHFN29	IN	ACCURATE THERMOMETERS PROVIDED Thermometer present		7/8/2017		

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**ESTABLISHMENT**

**TWO KNIVES CATERING  
5500 BLUEBIRD ST**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>
HFK161					7/8/2017	0	HL1B