

**Food Establishment Public Inspection Report**  
**From 3/16/17 thru 3/22/17**

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**ESTABLISHMENT**

**AFRICAN SAFARI**  
**5945 E AMARILLO BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1570	EHFN21	H45 DAY	CERTIFIED FOOD MANAGER		3/16/2017	13	HL1B
			Food manager card has expired. A certified food manager is needed. Must obtain within 45 days.				
	EHFN32	H30 DAY	FOOD CONTACT SURFACE CONSTRUCT		3/16/2017		
			All surfaces in kitchen must be smooth, durable, nonabsorbent and easily cleaned. Remove all foil from equipment. All wooden shelves must be either painted with a high gloss paint or removed.				
	EHFN34	H30 DAY	NO EVIDENCE OF INSECT CONTAMIN		3/16/2017		
			Establishment has insect contamination. Building must be treated by a licensed pest control operator within 30 days.				
	EHFN43	H30 DAY	ADEQUATE VENTILATION AND LIGHT		3/16/2017		
			Light by coolers is not functioning and needs to be repaired.				
	EHFN22	H45 DAY	AUTHORIZED FOOD HANDLER		3/16/2017		
			All employees must obtain food handlers card within 45 days.				

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HF1570	EHFN39	H30 DAY	PROPER USE OF UTENSILS	3/16/2017	13	HL1B
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All utensils, pans and cooking equipment not being used must be removed.

	EHFN42	H30 DAY	NON-FOOD CONTACT SURFACES	3/16/2017		
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Kitchen has excessive grease buildup. All walls and floors need to be cleaned. Floors below equipment have excessive buildup that needs to be cleaned.

	EHFN45	H30 DAY	PHYSICAL FACILITIES INSTALLED	3/16/2017		
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a)Stoves and ovens have excessive grease buildup and need to be cleaned. b)Any kitchen equipment that is broken or no longer being used must be removed. c)Lights above three compartment sink must be shatter resistant or have shatter resistant shield.

	EHFN46	H30 DAY	SERVICE SINK PROVIDED	3/16/2017		
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Women's restroom door must be self closing.

	EHFN35	H30 DAY	PERSONAL CLEANLINESS / EATING	3/16/2017		
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All employee items must be stored in a separate location away from the kitchen. Any items not necessary for use in the kitchen must be removed.

## Food Establishment Public Inspection Report

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### ESTABLISHMENT

**BURGER KING #12483**

**4900 S COULTER ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2782	EHFN20	H180 DAY	APPROVED SEWAGE/WASTEWATER SYS		3/21/2017	15	HL1B
			Prep sink and three compartment sink is directly connected to the sewer. An indirect connection is needed. This is a repeat violation. Fix by next inspection on 9/21/17 or there will be a \$75 reinspection fee.				
	EHFN39	H180 DAY	PROPER USE OF UTENSILS		3/21/2017		
			Ice machine buckets must be stored inverted so that they can drain.				
	EHFN22	H45 DAY	AUTHORIZED FOOD HANDLER		3/21/2017		
			Food Handler cards for all employees that handle food are needed within 45 days.				
	EHFN02	COS	PROPER COLD HOLDING TEMP.		3/21/2017		
			Hot dog in walk in cooler was held at 54.9F. Tomatoes were held at 56F. Food was moved to reach in cooler while cooler was being fixed.				
	EHFN45	H180 DAY	PHYSICAL FACILITIES INSTALLED		3/21/2017		
			Some of the tiles in mop sink are broken. Fix by next inspection 9/21/17.				

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### ESTABLISHMENT

#### BURGER KING #12483

HF2782	EHFN42	H10DAY	NON-FOOD CONTACT SURFACES	3/21/2017	15	HL1B
<p>a) Dust in cooler fan. b) Grease on side of fryer. c) Dirty above prep table. d) Ceiling vents need dusting. Corrected on site.</p>						
	EHFN10	COS	FOOD CONTACT SURFACES SANITIZE	3/21/2017		
<p>a) Wire racks holding lids were dusty. Corrected on site. b) Lid holder by syrup station was sticky. Corrected on site. c) Wire shelves in dish area need to be cleaned.</p>						
	EHFN32	COS	FOOD CONTACT SURFACE CONSTRUCT	3/21/2017		
<p>a) Cardboard can't be used as a tray because it is not cleanable. Corrected on Site. b) Wire racks in walk in are rusted. c) Cutting board needs to be resurfaced or replaced.</p>						
	EHFN36	COS	WIPING CLOTHS PROPERLY USED	3/21/2017		
<p>Sanitized bucket was on the floor. Corrected on site.</p>						

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**ESTABLISHMENT**

**BUSHS CHICKEN**

**4406 BELL ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2943	EHFN47	H 3 DAYS	OTHER VIOLATIONS		3/17/2017	0	HM3
			Establishment closed at 7:30 for sewage surfacing.				
HF2943	EHFN21	H10DAY	CERTIFIED FOOD MANAGER		3/17/2017	0	HM4
			Food manager needs to be registered.				
	EHFN47	COS	OTHER VIOLATIONS		3/17/2017		
			All plumbing is working and parking lot is cleaned up. Maintenance contract is being put into effect to prevent future incidents.				

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### ESTABLISHMENT

#### CANYON COUNTRY CLUB GRILL

19501 CHAPARRAL RD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFR31	EHFN09	H10DAY	FOOD SEPARATION AND PROTECTION		3/16/2017	15	HL1B
			Food in reach-in cooler not stored correctly. Food with the highest cooking temps must be stored on the bottom shelves in reach-in cooler.				
	EHFN10	H 3 DAYS	FOOD CONTACT SURFACES SANITIZE		3/16/2017		
			Bottom of reach-in cooler has build up. Bottom of reach-in cooler need to be cleaned.				
	EHFN43	H30 DAY	ADEQUATE VENTILATION AND LIGHT		3/16/2017		
			Plug-in light shield missing in kitchen. Plug-in light shield need to be replaced.				
	EHFN28	H10DAY	PROPER DATE MARKING		3/16/2017		
			Food found in reach-in cooler without date-marking. All open/prep food must have a date mark on them, and must be discarded after seven days.				
	EHFN20	H60 DAY	APPROVED SEWAGE/WASTEWATER SYS		3/16/2017		
			3 compartment sink has a direct connection. 3 compartment sink cannot be directly connected to the sewer. 3 Compartment sink needs a air gap.				

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**ESTABLISHMENT**

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**CANYON COUNTRY CLUB GRILL**

HFR31	EHFN45	H90 DAY	PHYSICAL FACILITIES INSTALLED	3/16/2017	15	HL1B
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Ceiling tile in kitchen above fryer is peeling. ceiling tile in kitchen need to be fixed or replaced. Ceiling tiles in restroom must also be smooth, durable, non-absorbent and easily cleanable. Ceiling tiles in restrooms need to be replaced.

	EHFN32	H30 DAY	FOOD CONTACT SURFACE CONSTRUCT	3/16/2017		
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Floor tiles in kitchen are cracked and chipping. Floor tiles in kitchen must be smooth, durable, non-absorbent, and easily cleanable. Kitchen floor tiles need to be replaced.

**DOLLAR GENERAL STORE #3272**

**1518 SE 10TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
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HF2216	EHFN42	H10DAY	NON-FOOD CONTACT SURFACES		3/20/2017	2	HL1B
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Bottom of milk cooler needs to be cleaned.

	EHFN45	H180 DAY	PHYSICAL FACILITIES INSTALLED		3/20/2017		
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Ceiling tiles in men and women's restroom need to be smooth, cleanable, non absorbent by 9/20/2017.

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**ESTABLISHMENT****DOLLAR TREE STORES INC #06641****1313 SE 10TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2740					3/20/2017	0	HL1B

**GRANDMAS COCINA LLC****3609 SW 45TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFK175	EHFN22	H180 DAY	AUTHORIZED FOOD HANDLER		3/17/2017	0	H PREOPEN
			All employees need food handlers cards.				
	EHFN40	COS	SINGLE-USE ARTICLES STORAGE		3/17/2017		
			Self service items need to be inverted.				



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**ESTABLISHMENT**

**ICE CREAM CAMPUZANO**

**1962 S MARRS ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFM763	EHFN30	H180 DAY	FOOD ESTABLISHMENT PERMIT		3/16/2017	0	H PREOPEN
			Food establishment permit number is needed on both sides of van.				
HFM764	EHFN30	H180 DAY	FOOD ESTABLISHMENT PERMIT		3/16/2017	0	H PREOPEN
			Food establishment permit number is needed on both sides of van.				

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### ESTABLISHMENT

KFC

316 E AMARILLO BLVD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF993	EHFN10	H10DAY	FOOD CONTACT SURFACES SANITIZE		3/21/2017	4	HL1B
			A) Clean dish rack found with grease build up. B) Under shelf on prep line found with dried food debris.				
	EHFN03	IN	PROPER HOT HOLDING TEMP.		3/21/2017		
			A) Chicken holding at 149F. B) Chicken pot pie holding at 165. C) Mashed potatoes holding at 135F. In compliance.				
	EHFN45	H180 DAY	PHYSICAL FACILITIES INSTALLED		3/21/2017		
			Tiles on wall by hand sink are broken. All surfaces must be smooth and easily cleanable.				

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### ESTABLISHMENT

**KING LING  
2801 SE 27TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2521	EHFN19	H180 DAY	APPROVED WATER SOURCE		3/20/2017	16	HL1B
			3 comp sink has direct connection, must have indirect connection with air gap.				
	EHFN43	H10DAY	ADEQUATE VENTILATION AND LIGHT		3/20/2017		
			A) Lights in kitchen need to be replaced. Must be 50 foot candles. B) Vent hood needs to be cleaned.				
	EHFN39	COS	PROPER USE OF UTENSILS		3/20/2017		
			Rice scoop water was at 74F. Must be 135F or above at all times.				
	EHFN42	H10DAY	NON-FOOD CONTACT SURFACES		3/20/2017		
			A) Gaskets on reach-in coolers and outside of doors and handles need to be cleaned. B) Shelves need to be cleaned.				
	EHFN09	H10DAY	FOOD SEPARATION AND PROTECTION		3/20/2017		
			Date labels needed on all product held over 24hrs.				

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### ESTABLISHMENT

#### KING LING

HF2521	EHFN03	IN	PROPER HOT HOLDING TEMP.	3/20/2017	16	HL1B
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Rice was 186F.

	EHFN21	H10DAY	CERTIFIED FOOD MANAGER	3/20/2017		
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Food manager expired. 3-17-17

	EHFN22	H10DAY	AUTHORIZED FOOD HANDLER	3/20/2017		
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Food handlers cards needed for employees handling food.

	EHFN45	H180 DAY	PHYSICAL FACILITIES INSTALLED	3/20/2017		
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Walls and ceiling need to be cleaned/dusted. Ceiling tiles over mop sink and hand sink need to be smooth, non-absorbent, easily cleanable. Ceiling tiles in bathroom need to be smooth, non-absorbent, easily cleanable too.

	EHFN31	COS	HANDWASHING FACILITY ADEQUATE	3/20/2017		
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Soap must be at hand sink at all times.

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**ESTABLISHMENT**

**MCCARTY-HULL INC  
4714 NE 24TH AVE**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>
HF957					3/17/2017	0	HL1B

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### ESTABLISHMENT

**PENGUIN HUT  
903 E AMARILLO BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2673	EHFN10	H10DAY	FOOD CONTACT SURFACES SANITIZE		3/20/2017	12	HFOL
			a)Ice scoop being stored on cardboard, cardboard is not a clean surface. b)Tea nozzle was cleaned. In compliance. c)Soda nozzles being cleaned improperly, must be washed rinsed and sanitized. d)Ice machine was cleaned. In compliance.				
	EHFN11	H10DAY	PROPER DISPOSITION OF RETURNED		3/20/2017		
			Expired food was removed from shelves for sale. In compliance.				
	EHFN22	H10DAY	AUTHORIZED FOOD HANDLER		3/20/2017		
			All employees must obtain food handlers card within 45 days.				
	EHFN33	H10DAY	WAREWASHING FACILITY INSTALLED		3/20/2017		
			Est. must obtain 3-compartment sink within 6 months.				
	EHFN34	H10DAY	NO EVIDENCE OF INSECT CONTAMIN		3/20/2017		
			a)Building was treated by a licensed pest control operator. In compliance. b)Backdoor needs new door sweep and gasket.				

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### ESTABLISHMENT

#### PENGUIN HUT

HF2673	EHFN35	H10DAY	PERSONAL CLEANLINESS / EATING	3/20/2017	12	HFOL
			All personal items in backroom must be removed within 10 days. Back room needs to be cleaned and organized.			
	EHFN46	H10DAY	SERVICE SINK PROVIDED	3/20/2017		
			a)Restroom door must be self closing. b)Restroom needs a trashcan with a lid.			
	EHFN45	H10DAY	PHYSICAL FACILITIES INSTALLED	3/20/2017		
			a)Storage room ceiling has a leak that must be repaired. b)Ice machine has exposed ducting above it and needs a ceiling placed over machine within 12 months.			
	EHFN42	H10DAY	NON-FOOD CONTACT SURFACES	3/20/2017		
			a)Blower covers in walk in cooler need to be dusted. b)Ice cream freezer was defrosted. In compliance.			

**Food Establishment Public Inspection Report****From 3/16/17 thru 3/22/17****ESTABLISHMENT****RIVER ROAD MIDDLE SCHOOL****9500 N US HWY 287**

<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>
HF1848	EHFN10	COS	FOOD CONTACT SURFACES SANITIZE		3/20/2017	6	HL1B
			Quat. Sanitizer was dispensing at 100ppm. Must be 200ppm. Machine needs to be repaired.				
	EHFN21	H180 DAY	CERTIFIED FOOD MANAGER		3/20/2017		
			Food manager card has expired and needs to be renewed.				
	EHFN46	H180 DAY	SERVICE SINK PROVIDED		3/20/2017		
			Kitchen currently does not have a mop sink. A mop sink/curbed floor drain with running water is required.				



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**ESTABLISHMENT**

**TACO BELL #032696  
300 E AMARILLO BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2889	EHFN21	H45 DAY	CERTIFIED FOOD MANAGER		3/16/2017	0	H PREOPEN
			A food manager is needed. Food manager must be registered with the city. Please complete in 45 days.				
	EHFN42	H180 DAY	NON-FOOD CONTACT SURFACES		3/16/2017		
			A) Grease build up on equipment on prep line needs to be cleaned. B) Grease build up on shelf over the chip fryer needs to be cleaned. C) Grease build up in taco shell warmer needs to be cleaned.				
	EHFN43	H180 DAY	ADEQUATE VENTILATION AND LIGHT		3/16/2017		
			A) Proper lighting is needed in the walk in freezer. B) Vents in food prep area need to be dusted.				
	EHFN32	H180 DAY	FOOD CONTACT SURFACE CONSTRUCT		3/16/2017		
			A) Cutting boards need to be replaced or resurfaced. B) Gaskets on the reach in cooler on the prep line need to be replaced. C) Counter top by drive thru window needs to be replaced or repaired to ensure all surfaces are easily cleanable.				

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**ESTABLISHMENT**

**TOOT N TOTUM #10  
7006 S WESTERN ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2932	EHFN37	IN	ENVIRONMENTAL CONTAMINATION		3/22/2017	0	H PREOPEN
			New door sweep was installed.				
	EHFN45	IN	PHYSICAL FACILITIES INSTALLED		3/22/2017		
			a)Ceiling tiles were changed to be easily cleanable. b)Splashguard was added to separate and protect furnace from moisture from the 3 comp sink.				
	EHFN47	IN	OTHER VIOLATIONS		3/22/2017		
			Installed hand washing signs at hand wash stations.				

## Food Establishment Public Inspection Report

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**ESTABLISHMENT**

**TOOT N TOTUM #21  
1300 SE 10TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF628	EHFN03	IN	PROPER HOT HOLDING TEMP. Hot dogs holding at 142F. In compliance.		3/20/2017	3	HL1B
	EHFN21	H45 DAY	CERTIFIED FOOD MANAGER A certified food manager is needed. 45 days to complete.		3/20/2017		
	EHFN45	H180 DAY	PHYSICAL FACILITIES INSTALLED Ceiling above soda machine, 3 compartment sink, mop sink and restroom needs to be smooth, easily cleanable and non absorbent by 9/20/2017.		3/20/2017		

**Food Establishment Public Inspection Report****From 3/16/17 thru 3/22/17****ESTABLISHMENT****WHATABURGER #371  
3401 S COULTER ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF954	EHFN03	COS	PROPER HOT HOLDING TEMP.		3/16/2017	19	HL1B
			Chicken tenders were held at 133F. TCS foods needs to be held at 135F and above.				
	EHFN32	H180 DAY	FOOD CONTACT SURFACE CONSTRUCT		3/16/2017		
			Bread toaster needs to be under a vent hood.				
	EHFN40	COS	SINGLE-USE ARTICLES STORAGE		3/16/2017		
			Chemicals were next to single surface containers. Single service containers must be placed away from chemicals.				
	EHFN29	COS	ACCURATE THERMOMETERS PROVIDED		3/16/2017		
			a) Reach in freezer needs a thermometer b)Walk in fridge thermometers were not working. Corrected on site.				
	EHFN45	H180 DAY	PHYSICAL FACILITIES INSTALLED		3/16/2017		
			Ceiling tiles out of place above grill.				

## Food Establishment Public Inspection Report

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### ESTABLISHMENT

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#### WHATABURGER #371

HF954	EHFN47	H180 DAY	OTHER VIOLATIONS	3/16/2017	19	HL1B
			Food establishment permit, Food Manager card, and previous inspection report need to be posted in a public location.			
	EHFN10	H10DAY	FOOD CONTACT SURFACES SANITIZE	3/16/2017		
			Screw for ice machine door is rusted. Needs to be replaced so that ice doesn't get contaminated. Dish tubs found wet stacked. Containers must be air dried so that bacteria doesn't grow. Food particles found inside sanitizer section in three comp sink.			
	EHFN09	COS	FOOD SEPARATION AND PROTECTION	3/16/2017		
			Open drink in dry storage. Drinks must be covered and separated from anywhere that can come into contact with food. Chemicals stored on dish rack. Chemicals must be placed away from food contact surfaces. Chicken strips touching top of food warmer.			
	EHFN42	H10DAY	NON-FOOD CONTACT SURFACES	3/16/2017		
			Top of oven needs to be cleaned. Paper signs aren't allowed. Strawberry syrup needs cleanable label. Racks in walk in cooler need to be cleaned. Door edge in walk in cooler needs to be cleaned. Food wrap containers need to be cleaned. Soda splatter on			
	EHFN02	COS	PROPER COLD HOLDING TEMP.	3/16/2017		
			Tomatoes were held at 45F. Tomato container needs to be fully submerged in ice so it is held at 41 degrees or lower.			