

Food Establishment Public Inspection Report**From 3/23/17 thru 3/29/17**

ESTABLISHMENT**AIR U AMARILLO
5461 MCKENNA SQ**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2945	EHFN45	H90 DAY	PHYSICAL FACILITIES INSTALLED		3/29/2017	0	H PREOPEN
			Ceiling tiles in restroom need to be smooth, cleanable, non-absorbent. Change tiles by 6/29/17.				
	EHFN46	H90 DAY	SERVICE SINK PROVIDED		3/29/2017		
			Womens restroom needs at least one covered trash can.				

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ESTABLISHMENT

ARBYS #1749
2020 ROSS-OSAGE DR

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1445	EHFN22	H30 DAY	AUTHORIZED FOOD HANDLER		3/27/2017	12	HL1B
			Food handlers cards needed for all employees.				
	EHFN34	H30 DAY	NO EVIDENCE OF INSECT CONTAMIN		3/27/2017		
			Door closer needed for back door.				
	EHFN20	H180 DAY	APPROVED SEWAGE/WASTEWATER SYS		3/27/2017		
			Indirect drain needed for 3 comp sink.				
	EHFN18	COS	PROPER IDENTIFY TOXIC SUBSTANC		3/27/2017		
			Chemicals bottles need to be stored away from food or food product. COS				
	EHFN37	COS	ENVIRONMENTAL CONTAMINATION		3/27/2017		
			Fan stored near ice machine needs to be cleaned. COS				

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ARBYS #1749

HF1445	EHFN39	COS	PROPER USE OF UTENSILS	3/27/2017	12	HL1B
Ice scoop container needs to be cleaned everyday and/or fixed to drain. Ice bucket needs to be inverted.						
	EHFN45	H180 DAY	PHYSICAL FACILITIES INSTALLED	3/27/2017		
Broken tiles near back floor need to be fixed or replaced.						

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ESTABLISHMENT

**BEEF O BRADYS
7306 SW 34TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2959	EHFN10	H 3 DAYS	FOOD CONTACT SURFACES SANITIZE		3/29/2017	10	HL1B
			Top of pizza warmer needs to be cleaned.				
	EHFN32	H10DAY	FOOD CONTACT SURFACE CONSTRUCT		3/29/2017		
			a)Ice scoop needs to be cleaned. b) Inside of lid inside cold hold is peeling. Replace by 4/8/17				
	EHFN34	H90 DAY	NO EVIDENCE OF INSECT CONTAMIN		3/29/2017		
			Back door needs to be self closing.				
	EHFN37	H90 DAY	ENVIRONMENTAL CONTAMINATION		3/29/2017		
			Chicken tenders in freezer need to be covered.				
	EHFN39	H90 DAY	PROPER USE OF UTENSILS		3/29/2017		
			All cutting boards need to be resurfaced or replaced.				

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Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2959	EHFN42	H90 DAY	NON-FOOD CONTACT SURFACES	All vents are dirty and need to be cleaned.	3/29/2017	10	HL1B

	EHFN45	H90 DAY	PHYSICAL FACILITIES INSTALLED	Floor tiles near beer cooler need to be replaced.	3/29/2017		
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**BURGER KING #4796
4210 W INTERSTATE 40**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2781	EHFN27	H10DAY	PROPER COOLING METHODS	Fridge doors do not close.	3/28/2017	0	H PREOPEN
	EHFN19	H30 DAY	APPROVED WATER SOURCE	Plumbing on 3 comp. sink needs air gap.	3/28/2017		

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ESTABLISHMENT**JRS POOL PALACE
1301 SE 10TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF2507	EHFN45	H180 DAY	PHYSICAL FACILITIES INSTALLED		3/27/2017	1	HL1B	
			Ceiling tiles in men and women's restrooms need to be smooth, easily cleanable, and non absorbent by 9/27/2017.					

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ESTABLISHMENT

LA HERRADURA NIGHT CLUB

5600 E AMARILLO BLVD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2957	EHFN19	H 3 DAYS	APPROVED WATER SOURCE		3/27/2017	0	H PREOPEN
			Mop sink needs a back flow preventer.				
	EHFN20	H 3 DAYS	APPROVED SEWAGE/WASTEWATER SYS		3/27/2017		
			All indirect drains need air gaps instead of air breaks.				
	EHFN21	H 3 DAYS	CERTIFIED FOOD MANAGER		3/27/2017		
			Food Manager needed.				
	EHFN22	H 3 DAYS	AUTHORIZED FOOD HANDLER		3/27/2017		
			Food handler cards needed for all employees.				
	EHFN29	H 3 DAYS	ACCURATE THERMOMETERS PROVIDED		3/27/2017		
			Thermometer needed in front reach-in.				

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Inspection Number	Establishment ID	Category	Description	Date	Score	Notes
HF2957	EHFN34	H 3 DAYS	NO EVIDENCE OF INSECT CONTAMIN	3/27/2017	0	H PREOPEN Door closers needed on all exterior doors. Door closers needed on all bathroom doors. Doors need to be tight fitting.
	EHFN39	H 3 DAYS	PROPER USE OF UTENSILS	3/27/2017		Ice scoops need to be stored outside Ice Machine.
	EHFN45	H 3 DAYS	PHYSICAL FACILITIES INSTALLED	3/27/2017		Ceiling needed above bar that is smooth, non-absorbent and easy cleanable.
	EHFN43	H 3 DAYS	ADEQUATE VENTILATION AND LIGHT	3/27/2017		Light shields needed on lights above display case.
	EHFN47	H 3 DAYS	OTHER VIOLATIONS	3/27/2017		Splash guard needed between hand sink and 3 comp sink. First Aid Kit needed.

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ESTABLISHMENT

**NU CASTLE DINER
518 SE 10TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF177	EHFN03	IN	PROPER HOT HOLDING TEMP.		3/27/2017	11	HL1B
			Roast holding at 162F. Potatoes holding at 145F. In compliance.				
	EHFN43	H180 DAY	ADEQUATE VENTILATION AND LIGHT		3/27/2017		
			A) Ansul system needs to be inspected by 4/6/2017. B) Lights in kitchen and storage area need light shields.				
	EHFN32	H180 DAY	FOOD CONTACT SURFACE CONSTRUCT		3/27/2017		
			Inside of door on ice machine needs to be fixed.				
	EHFN42	H180 DAY	NON-FOOD CONTACT SURFACES		3/27/2017		
			A) A/C unit needs to dusted. B) storage shelves need to be cleaned. C) Shelves in walk in cooler need to be cleaned. D) Gaskets on walk-in freezer needs to be cleaned.				
	EHFN02	COS	PROPER COLD HOLDING TEMP.		3/27/2017		
			A) Tomatoes holding at 48F. Ham holding at 52F. Must be held at 41F or below. B) Eggs holding at 55F. Must be held at 45F or below. Food was moved to the walk in cooler to maintain temp.				

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ESTABLISHMENT

NU CASTLE DINER

HF177	EHFN45	H180 DAY	PHYSICAL FACILITIES INSTALLED	3/27/2017	11	HL1B
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A) Floors need to be smooth and easily cleanable. B) Ceiling tiles in men and restrooms and over tea/soda area need to be smooth, easily cleanable, and non absorbent tiles by 9/27/2017.

	EHFN10	COS	FOOD CONTACT SURFACES SANITIZE	3/27/2017		
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A) Dirty dishes found on prep line. B) Utensil containers found dirty. C) Potato slicer found stored on clean dish shelf with dried food.

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ESTABLISHMENT

PALO DURO HIGH COMMERCIAL LAB

1400 N GRANT ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1115	EHFN20	H90 DAY	APPROVED SEWAGE/WASTEWATER SYS		3/27/2017	8	HL1B
			Three compartment sink must be indirectly plumbed.				
	EHFN41	COS	ORIGINAL CONTAINER LABELING		3/27/2017		
			All bulk items must be labeled with common name.				
	EHFN10	H90 DAY	FOOD CONTACT SURFACES SANITIZE		3/27/2017		
			Dish machine must sanitize at 50 PPM. Use 3-comp. sink until machine is repaired.				
	EHFN45	H90 DAY	PHYSICAL FACILITIES INSTALLED		3/27/2017		
			Ceiling tile above prep area must be smooth, durable, non-absorbent and easily cleanable.				

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ESTABLISHMENT

**PALO DURO HIGH SCHOOL
1400 N GRANT ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF682	EHFN42	COS	NON-FOOD CONTACT SURFACES		3/27/2017	6	HL1B
			Dry storage rack had build up that needed cleaning.				
	EHFN39	COS	PROPER USE OF UTENSILS		3/27/2017		
			Clean pans where found stacked wet. Pans must be air dried prior to stacking to prevent bacterial growth. * Repeat violation.				
	EHFN10	COS	FOOD CONTACT SURFACES SANITIZE		3/27/2017		
			A. Panini press had excessive grease build up and needs cleaning. B. Dirty knives were found stored in clean container.				
	EHFN45	H180 DAY	PHYSICAL FACILITIES INSTALLED		3/27/2017		
			A. Kitchen floor by three compartment sink does not have adequate drainage. Resulting in ponding. B. Walk in Freezer has condensation leak and missing panel cover blower unit.				

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ESTABLISHMENT

**PESCARAZ
3415 BELL ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1970	EHFN29	COS	ACCURATE THERMOMETERS PROVIDED		3/28/2017	8	HL1B
			No thermometer in cold hold unit.				
	EHFN21	H30 DAY	CERTIFIED FOOD MANAGER		3/28/2017		
			No current food manager				
	EHFN20	H30 DAY	APPROVED SEWAGE/WASTEWATER SYS		3/28/2017		
			Air gap required on sink.				
	EHFN39	COS	PROPER USE OF UTENSILS		3/28/2017		
			Apron stored on clean dish rack.				
	EHFN09	COS	FOOD SEPARATION AND PROTECTION		3/28/2017		
			Rust on racks in walk in coolers. b) Coffee filters not covered.				

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**SHIPS LOUNGE
1113 SE 10TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1496	EHFN42	H180 DAY	NON-FOOD CONTACT SURFACES		3/29/2017	5	HL1B
			Fan needs to be dusted.				
	EHFN34	H180 DAY	NO EVIDENCE OF INSECT CONTAMIN		3/29/2017		
			Exterior door needs to be completely sealed with no light showing to ensure insects and rodents do not enter the establishment.				
	EHFN20	H180 DAY	APPROVED SEWAGE/WASTEWATER SYS		3/29/2017		
			Pipe coming from the floor needs to be 2 times the diameter of the pipe coming from the 3 compartment sink to create an air gap.				

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**TAQUERIA EL TAPATIO
3410 S COULTER ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1588	EHFN09	H 3 DAYS	FOOD SEPARATION AND PROTECTION		3/27/2017	14	HL1B
			All food items in storage must be covered to prevent cross contamination.				
	EHFN20	H30 DAY	APPROVED SEWAGE/WASTEWATER SYS		3/27/2017		
			3 compartment sink and dish washer has a direct connection to the city sewer. 3 comp sink and dish machine must have air gaps.				
	EHFN34	H90 DAY	NO EVIDENCE OF INSECT CONTAMIN		3/27/2017		
			All doors must be tight-fitting. Back door needs a door sweep and door gaskets.				
	EHFN10	H 3 DAYS	FOOD CONTACT SURFACES SANITIZE		3/27/2017		
			a) All wood pallets need to be sealed. b) Soda nozzle need to be cleaned. c) Inside of soda machine needs to be cleaned.				
	EHFN45	H60 DAY	PHYSICAL FACILITIES INSTALLED		3/27/2017		
			Kitchen floor missing floor tiles in several spots. Floor must be smooth, durable, easily cleanable and non absorbent. All floor tiles need to be replaced by 5/27/17.				

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ESTABLISHMENT

TAQUERIA EL TAPATIO

HF1588	EHFN02	H 3 DAYS	PROPER COLD HOLDING TEMP.	3/27/2017	14	HL1B
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Eggs were held at 57F, cut up bell peppers were held at 48F, beans were held at 50F. All food in cold hold must be kept below 41F. Walk in cooler not holding temp.

WHATABURGER #427**734 N PIERCE ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF285	EHFN42	COS	NON-FOOD CONTACT SURFACES		3/24/2017	0	HL1B

All surfaces must be clean to the site and touch. Corrected on site.

Food Establishment Public Inspection Report**From 3/23/17 thru 3/29/17****ESTABLISHMENT****ZACHS CLUB AMARILLO
6022 SW 48TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2913	EHFN45	H90 DAY	PHYSICAL FACILITIES INSTALLED		3/29/2017	0	H PREOPEN
			Covered trash can needed in womens restroom.				
	EHFN46	H90 DAY	SERVICE SINK PROVIDED		3/29/2017		
			Curbed mop sink needed.				
	EHFN34	H90 DAY	NO EVIDENCE OF INSECT CONTAMIN		3/29/2017		
			Door for restrooms needs to be self closing.				