

Food Establishment Public Inspection Report

From 3/2/17 thru 3/8/17

ESTABLISHMENT

AFFILATED FOODS- D HAMILTON

3301 SE 10TH AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT7255					3/7/2017	0	HL1B FOOD

Food Establishment Public Inspection Report

From 3/2/17 thru 3/8/17

ESTABLISHMENT

AHS SFTBL BOOSTER CLUB CONS

4225 DANBURY DR

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2937	Ehfn34	H180 DAY	NO EVIDENCE OF INSECT CONTAMIN	Approved pest control is needed.	3/7/2017	0	H PREOPEN
	Ehfn31	H180 DAY	HANDWASHING FACILITY ADEQUATE	Hot water is needed in the men and womens restroom.	3/7/2017		
	Ehfn47	H180 DAY	OTHER VIOLATIONS	A) English and Spanish hand washing signs are needed in the men and womens restroom.B) Fire extinguisher needs to be inspected.	3/7/2017		
	Ehfn21	H45 DAY	CERTIFIED FOOD MANAGER	A food manager is needed.	3/7/2017		

Food Establishment Public Inspection Report**From 3/2/17 thru 3/8/17****ESTABLISHMENT****AHS SOFTBALL BOOSTER CLUB****4800 BELL ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT7296	EHFN03	COS	PROPER HOT HOLDING TEMP.		3/3/2017	7	HL1B FOOD
			Chili holding at 118 F, brisket holding at 120 F. All products must be held over 135 F at all times.				
	EHFN31	COS	HANDWASHING FACILITY ADEQUATE		3/3/2017		
			No hand washing station was available.				
	EHFN30	COS	FOOD ESTABLISHMENT PERMIT		3/3/2017		
			No temporary permit was obtained.				

Food Establishment Public Inspection Report**From 3/2/17 thru 3/8/17****ESTABLISHMENT****AMARILLO COURTYARD INN****8006 W INTERSTATE 40**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1358	EHFN09	H 3 DAYS	FOOD SEPARATION AND PROTECTION		3/6/2017	11	HL1B
			Personal belongings found on dish rack. Open candy bar found in the freezer. Chemicals and cleaning tools are touching the dry rack.				
	EHFN28	H10DAY	PROPER DATE MARKING		3/6/2017		
			Personal belongings found on dish rack. Open candy bar found in the freezer. Chemicals and cleaning tools are touching the dry rack.				
	EHFN31	COS	HANDWASHING FACILITY ADEQUATE		3/6/2017		
			No paper towels found at hand sink in kitchen. Corrected on site. No paper towels or soap found at bar area.				
	EHFN32	H90 DAY	FOOD CONTACT SURFACE CONSTRUCT		3/6/2017		
			Reach in cooler is not being used for intended purpose. Reach in cooler must be fixed or replaced.				
	EHFN39	H90 DAY	PROPER USE OF UTENSILS		3/6/2017		
			Wet dishes found in the drying rack. All dishes need to be dry before storing on dry rack.				

Food Establishment Public Inspection Report

From 3/2/17 thru 3/8/17

ESTABLISHMENT

AMARILLO HIGH CULINARY ARTS**3301 SE 10TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT7256					3/2/2017	0	HL1B FOOD

ASPEN CREEK GRILL
4110 W INTERSTATE 40

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFK171	EHFN03	IN	PROPER HOT HOLDING TEMP. Meat holding at 145F- In compliance		3/2/2017	0	H PREOPEN

Food Establishment Public Inspection Report

From 3/2/17 thru 3/8/17

ESTABLISHMENT**BAR Z WINERY
3301 SE 10TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT7257					3/7/2017	0	HL1B FOOD

**BEN E KEITH FOODS
3301 SE 10TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT7259	EHFN35	H180 DAY	PERSONAL CLEANLINESS / EATING	Hair restraints are needed for chefs.	3/2/2017	1	HL1B FOOD

Food Establishment Public Inspection Report

From 3/2/17 thru 3/8/17

ESTABLISHMENT

BUSHLAND ISD ELEMENTARY

2400 WELLS ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFP10	EHFN03	IN	PROPER HOT HOLDING TEMP. Hamburger meat was at 180F.		3/2/2017	5	HL1B
	EHFN45	COS	PHYSICAL FACILITIES INSTALLED One correction for last inspection. Walls above the reach-ins need to be cleaned.		3/2/2017		
	EHFN11	COS	PROPER DISPOSITION OF RETURNED Dented cans found on shelf for use, removed.		3/2/2017		
	EHFN39	H180 DAY	PROPER USE OF UTENSILS McCall Unit 02042 being used as storage. All storage items need to be removed and unit used for intended use.		3/2/2017		

Food Establishment Public Inspection Report

From 3/2/17 thru 3/8/17

ESTABLISHMENT

**CALICO COUNTY
3301 SE 10TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT7261					3/2/2017	0	HL1B FOOD

**CAPROCK HIGH SCHOOL
3301 SE 10TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT7262					3/2/2017	0	HL1B FOOD

Food Establishment Public Inspection Report

From 3/2/17 thru 3/8/17

ESTABLISHMENT

**CEDAR SHACK
5005 RIVER RD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF276	EHFN10	COS	FOOD CONTACT SURFACES SANITIZE		3/6/2017	10	HL1B
			a)Ice scoop bucket needed to be cleaned. b)Soda nozzle drain needed to be cleaned.				
	EHFN22	H180 DAY	AUTHORIZED FOOD HANDLER		3/6/2017		
			All employees must have a food handlers card within 45 days.				
	EHFN20	H180 DAY	APPROVED SEWAGE/WASTEWATER SYS		3/6/2017		
			Three compartment sink must be indirectly plumbed with an air gap if being used for food prep.				
	EHFN31	H180 DAY	HANDWASHING FACILITY ADEQUATE		3/6/2017		
			Hand sink needs a divider separating it from the three compartment sink to prevent contamination.				

Food Establishment Public Inspection Report**From 3/2/17 thru 3/8/17****ESTABLISHMENT****DELVIN RESTAURANT & CATERING****1300 N HUGHES ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFK156	EHFNO3	IN	PROPER HOT HOLDING TEMP. Meat holding at 165F. In compliance.		3/2/2017	0	HL1B

DIMMITT HIGH SCHOOL**3301 SE 10TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT7264	EHFNO3	IN	PROPER HOT HOLDING TEMP. Hamburger meat holding at 135F		3/2/2017	0	HL1B FOOD

Food Establishment Public Inspection Report

From 3/2/17 thru 3/8/17

ESTABLISHMENT

ELIZABETH J BIVINS CULINARY CT**3301 SE 10TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT7265					3/2/2017	0	HL1B FOOD

EMBERS STEAKHOUSE CATERING**2501 S KENTUCKY ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFK106					3/2/2017	0	HL1B

Food Establishment Public Inspection Report**From 3/2/17 thru 3/8/17****ESTABLISHMENT****FIRE SLICE PIZZERIA****3301 SE 10TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HFT7267	EHF02	COS	COLD HOLDING		3/2/2017	3	HL1B FOOD	
			Tomato sauce was temped at 50F. Garlic sauce was temped at 50F. Tomato and garlic sauce containers were submerged in ice to bring down temps. Food must be discarded after 4 hours.					

FUDDRUCKERS**3301 SE 10TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HFT7268	EHFN03	IN	PROPER HOT HOLDING TEMP.		3/2/2017	0	HL1B FOOD	
			Meat holding at 154F- In compliance					

Food Establishment Public Inspection Report

From 3/2/17 thru 3/8/17

ESTABLISHMENT**GLAZIERS
3301 SE 10TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT7266					3/2/2017	0	HL1B FOOD

**HEREFORD HIGH SCHOOL
3301 SE 10TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT7270					3/2/2017	0	HL1B FOOD

Food Establishment Public Inspection Report

From 3/2/17 thru 3/8/17

ESTABLISHMENT

**HERNANDEZ BAKERY
1421 N NELSON ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2463	EHFN20	H180 DAY	APPROVED SEWAGE/WASTEWATER SYS		3/8/2017	7	HL1B
			Plumbing at 3-compartment sink must be indirectly plumbed with an air gap.				
	EHFN22	H180 DAY	AUTHORIZED FOOD HANDLER		3/8/2017		
			All employees must obtain food handler cards within 45 days.				
	EHFN28	COS	PROPER DATE MARKING		3/8/2017		
			All ready to eat foods must be date marked and discarded after 7 days.				

Food Establishment Public Inspection Report

From 3/2/17 thru 3/8/17

ESTABLISHMENT**HOFFBRAU STEAKS
7203 W INTERSTATE 40**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFK21	EHFNO3	IN	PROPER HOT HOLDING TEMP. Sausage holding at 165F.		3/2/2017	0	HL1B

**HOOTERS
3301 SE 10TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT7293					3/7/2017	0	HL1B FOOD

Food Establishment Public Inspection Report

From 3/2/17 thru 3/8/17

ESTABLISHMENT**JASONS DELI
3301 SE 10TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT7271	EHFN29	COS	ACCURATE THERMOMETERS PROVIDED Test strips needed.		3/2/2017	2	HL1B FOOD
	EHFN47	IN	OTHER VIOLATIONS If time as a public health control is used, there must be documentation on the application. This will not be allowed for next event if not on the application.		3/2/2017		

**JIMMY JOHNS
2330 S SONCY RD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2920					3/6/2017	0	H PREOPEN

Food Establishment Public Inspection Report

From 3/2/17 thru 3/8/17

ESTABLISHMENT**JOE DADDYS
2108 PARAMOUNT BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFK56					3/2/2017	0	HL1B

**JOE TACO TAQUERIA
7312 WALLACE BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFK174					3/2/2017	0	HL1B

Food Establishment Public Inspection Report

From 3/2/17 thru 3/8/17

ESTABLISHMENT**KABUKI ROMANZA
3301 SE 10TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT7273	EHF03	COS	HOT HOLDING		3/2/2017	6	HL1B FOOD
			Chicken was temped at 80F. Chicken was reheated to 165F.				
	EHF02	COS	COLD HOLDING		3/2/2017		
			Crab was temped at 50F. Crab was submerged in ice to lower temp. Crab was temped again and reached 39F. Shrimp was temped again and reached 40F.				

**LA FIESTA GRANDE
7415 SW 45TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFK13					3/2/2017	0	HL1B

Food Establishment Public Inspection Report

From 3/2/17 thru 3/8/17

ESTABLISHMENT**LINDLEYS BAKERY COMPANY****2300 N WESTERN ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2944					3/3/2017	0	H PREOPEN

LONG HORN STEAKHOUSE**3301 SE 10TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT7274					3/2/2017	0	HL1B FOOD

Food Establishment Public Inspection Report

From 3/2/17 thru 3/8/17

ESTABLISHMENT**MACARONI JOES
1619 S KENTUCKY ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFK173					3/2/2017	0	HL1B

**MOE DOGS GRILL
3301 SE 10TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT7275					3/2/2017	0	HL1B FOOD

Food Establishment Public Inspection Report

From 3/2/17 thru 3/8/17

ESTABLISHMENT

**NWTHS
3301 SE 10TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT7276	EHFN03	IN	PROPER HOT HOLDING TEMP. Meat holding at 135F- In compliance.		3/2/2017	0	HL1B FOOD

Food Establishment Public Inspection Report

From 3/2/17 thru 3/8/17

ESTABLISHMENT

**OLIVE GARDEN #1130
4121 W INTERSTATE 40**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFK157	EHFN23	COS	HOT & COLD WATER AVAILABLE		3/2/2017	7	H PREOPEN
			Hand washing station needed. *No basins*				
	EHFN31	H180 DAY	HANDWASHING FACILITY ADEQUATE		3/2/2017		
			Employees must wash hands before putting on gloves.				
	EHFN18	COS	PROPER IDENTIFY TOXIC SUBSTANC		3/2/2017		
			Sanitizer toxic; Reduce to 100 PPM for chlorine sanitizers.				

Food Establishment Public Inspection Report

From 3/2/17 thru 3/8/17

ESTABLISHMENT**PESCARAZ
3301 SE 10TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT7277					3/2/2017	0	HL1B FOOD

**PLAZA RESTAURANT THE
2101 S SONCY RD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFK58	EHFNO3	IN	PROPER HOT HOLDING TEMP. Roll-ups holding at 151F- In compliance.		3/2/2017	0	HL1B

Food Establishment Public Inspection Report

From 3/2/17 thru 3/8/17

ESTABLISHMENT

**RACE DAY CONCESSIONS
12955 BURLINGTON RD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2942					3/3/2017	0	H PREOPEN

**RED ROBIN
8720 W INTERSTATE 40**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2804	EHFN47	IN	OTHER VIOLATIONS		3/8/2017	0	HOTHER

All floors, walls and ceiling has been washed, rinsed and sanitized. No contamination was located during inspection and establishment is clear to open.

Food Establishment Public Inspection Report

From 3/2/17 thru 3/8/17

ESTABLISHMENT

**REPUBLIC NATIONAL DIST CO
3301 SE 10TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT7278					3/2/2017	0	HL1B FOOD
HFT7279					3/7/2017	0	HL1B FOOD

Food Establishment Public Inspection Report

From 3/2/17 thru 3/8/17

ESTABLISHMENT**RIB CRIB RESTAURANT**

3301 SE 10TH AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT7280					3/2/2017	0	HL1B FOOD

SCHLOTZSKYS/CINNABON

3301 SE 10TH AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT7282					3/2/2017	0	HL1B FOOD

Food Establishment Public Inspection Report**From 3/2/17 thru 3/8/17****ESTABLISHMENT****SHAHINAR
810 COLUMBINE ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2611	EHFN45	H180 DAY	PHYSICAL FACILITIES INSTALLED		3/6/2017	4	HFOL
			Backroom must be cleaned within 6 months.				
	EHFN46	H180 DAY	SERVICE SINK PROVIDED		3/6/2017		
			Restroom door must be self-closing within 6 months.				
	EHFN34	IN	NO EVIDENCE OF INSECT CONTAMIN		3/6/2017		
			Mice were removed. In compliance.				
	EHFN24	H180 DAY	REQUIRED RECORDS AVAILABLE		3/6/2017		
			All products must have English labels with product name, weight, ingredients, origin/manufacturer and common allergens. *Repeat Violation*				

Food Establishment Public Inspection Report

From 3/2/17 thru 3/8/17

ESTABLISHMENT

SOUTHERN GLAZERS WINE

3301 SE 10TH AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT7269					3/2/2017	0	HL1B FOOD

ST ANNS CATHOLIC CHURCH

605 38TH ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT7245					3/5/2017	0	HL1B FOOD

Food Establishment Public Inspection Report

From 3/2/17 thru 3/8/17

ESTABLISHMENT**ST BENEDICT MONASTERY**

17825 S WESTERN ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFR66					3/8/2017	0	HL1B

TACO VILLA
3301 SE 10TH AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT7283					3/2/2017	0	HL1B FOOD

Food Establishment Public Inspection Report

From 3/2/17 thru 3/8/17

ESTABLISHMENT**TASCOSA HIGH SCHOOL
3301 SE 10TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT7284	EHFNO3	IN	PROPER HOT HOLDING TEMP. Beef was holding at 144F		3/2/2017	0	HL1B FOOD

**THE RUFFLED CUP
3301 SE 10TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT7281					3/2/2017	0	HL1B FOOD

Food Establishment Public Inspection Report**From 3/2/17 thru 3/8/17**

ESTABLISHMENT**THE SPICE GAL
2300 N WESTERN ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF2947	EHFN45	H180 DAY	PHYSICAL FACILITIES INSTALLED		3/2/2017	0	H PREOPEN	
			Ceiling tiles in restroom need to be smooth, non absorbent and easily cleanable.					

Food Establishment Public Inspection Report

From 3/2/17 thru 3/8/17

ESTABLISHMENT

**THE SPOT
4001 E INTERSTATE 40**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2935	EHFN21	H45 DAY	CERTIFIED FOOD MANAGER Food handler needed.		3/3/2017	0	H PREOPEN
	EHFN22	H45 DAY	AUTHORIZED FOOD HANDLER Food manager needed.		3/3/2017		
	EHFN43	IN	ADEQUATE VENTILATION AND LIGHT Corrected.		3/3/2017		
	EHFN46	H180 DAY	SERVICE SINK PROVIDED Mop sink needed. Correct by next inspection.		3/3/2017		

Food Establishment Public Inspection Report

From 3/2/17 thru 3/8/17

ESTABLISHMENT

**ZEMERS DELI
3301 SE 10TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT7286					3/2/2017	0	HL1B FOOD