

**Food Establishment Public Inspection Report**

From 9/21/17 thru 9/27/17

**ESTABLISHMENT****34TH ST DISCOUNT  
2514 SW 34TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF1256	EHFN33	H180 DAY	WAREWASHING FACILITY INSTALLED		9/21/2017	3	HL1B	
			A 3 compartment sink must be available for ware washing					
	EHFN45	H180 DAY	PHYSICAL FACILITIES INSTALLED		9/21/2017			
			Ceiling tiles above mop sink, soda machine and ice machine must be smooth, nonabsorbent and easily cleanable by 3/21/18.					

**ADVANTAGE SALES & MARKETING  
8952 WESTGATE PKWY WEST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2759					9/26/2017	0	HL1B

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**ESTABLISHMENT****AFRICAN BROTHERS STORE  
1111 E AMARILLO BLVD**

<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>
HF2349	EHFN45	H180 DAY	PHYSICAL FACILITIES INSTALLED		9/27/2017	3	HL1B
			Ceiling tiles in bathroom over 3 comp sink and hand sink need to be smooth, non-absorbent tiles.				
	EHFN24	COS	REQUIRED RECORDS AVAILABLE		9/27/2017		
			Labels needed on all products in English with ingredients.				

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**ESTABLISHMENT**

**ALDACOS TACOS  
3623 SW 6TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF821	EHFN28	H45 DAY	PROPER DATE MARKING		9/21/2017	15	HL1B
			No date marking system observed in facility. All items should be dated in the cold hold and used within 7 days.				
	EHFN02	COS	PROPER COLD HOLDING TEMP.		9/21/2017		
			Lettuce temped at 51F. All cold items must be 41 or below.				
	EHFN20	H45 DAY	APPROVED SEWAGE/WASTEWATER SYS		9/21/2017		
			Air gap needed for 3 comp sink. All drains in facility are directly plumbed.				
	EHFN45	H45 DAY	PHYSICAL FACILITIES INSTALLED		9/21/2017		
	EHFN43	H45 DAY	ADEQUATE VENTILATION AND LIGHT		9/21/2017		
			Lighting intensity. The facility was very dark. Many of the light strips did not have bulbs. 10 lux at bar area recorded. At least 215 lux is needed.				

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### ESTABLISHMENT

#### ALDACOS TACOS

HF821	EHFN42	H45 DAY	NON-FOOD CONTACT SURFACES	9/21/2017	15	HL1B
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Return and intake vents need to be cleaned. Grease build up in kitchen needs to be cleaned.

	EHFN32	H45 DAY	FOOD CONTACT SURFACE CONSTRUCT	9/21/2017		
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All chipped and damaged plates need to be removed from service. Handle should not touch bulk items or side of container.

	EHFN34	H45 DAY	NO EVIDENCE OF INSECT CONTAMIN	9/21/2017		
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Evidence of insects in the facility.

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### ESTABLISHMENT

**AMARILLO COUNTRY CLUB**

**4800 BUSHLAND BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF404	EHFN35	COS	PERSONAL CLEANLINESS / EATING		9/22/2017	10	HL1B
			Cell phones, personal drinks without lid and straw, and keys were observed on the prep line. Personal items must be kept clear of the prep line and all drinks need to have lid and straw to prevent hand to mouth contact.				
	EHFN36	COS	WIPING CLOTHS PROPERLY USED		9/22/2017		
			Wet rags must be kept in sanitizer solution when not in use. Wet rags were observed out of solution on prep line.				
	EHFN31	H180 DAY	HANDWASHING FACILITY ADEQUATE		9/22/2017		
			Hand sink was obstructed by items. Hand sink must be used for hand washing only.				
	EHFN42	H180 DAY	NON-FOOD CONTACT SURFACES		9/22/2017		
			Blower covers for the intake and return vents need cleaning.				
	EHFN18	COS	PROPER IDENTIFY TOXIC SUBSTANC		9/22/2017		
			Multiple containers of chemicals found on prep line. B) Toxic substance found and not properly identified, no label on bottle.				

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**ESTABLISHMENT**

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**AMARILLO COUNTRY CLUB**

HF404	EHFN25	H180 DAY	SPECIALIZED PROCESS COMPLIANCE	9/22/2017	10	HL1B
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Variance not submitted for HACCP plan with environmental health department, HACCP plan for sushi rice not available during inspection.

EHFN21	H180 DAY	CERTIFIED FOOD MANAGER	9/22/2017
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Certified food manager was not posted during inspection.

**AMARILLO DISCOUNT**

**4000 RIVER RD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
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HF1742	EHFN43	H30 DAY	ADEQUATE VENTILATION AND LIGHT	9/27/2017	2	HL1B
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Lighting is not adequate to see to clean ice machine. Increase lighting at ice machine.

EHFN45	H30 DAY	PHYSICAL FACILITIES INSTALLED	9/27/2017
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Ceiling over ice machine must be plastic non porous type. Ceiling panels are not set correctly.

**Food Establishment Public Inspection Report**

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**ESTABLISHMENT****AMARILLO GERMAN ROASTED NUTS**

3301 SE 10TH AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT11025					9/22/2017	0	HL1B FOOD

**AMARILLO SCAREGROUNDS**

2736 SW 10TH AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2154					9/22/2017	0	HL1B

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**ESTABLISHMENT**

**ARCHIES CONCESSIONS**

**3301 SE 10TH 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>
HFT11001					9/21/2017	0	HL1B FOOD



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### ESTABLISHMENT

#### ARROW CHILD&FAMILY MINISTRIES

4655 S FM 1258

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFR96	EHFN32	H10DAY	FOOD CONTACT SURFACE CONSTRUCT		9/22/2017	10	HL1B
			1)Spray nozzle handle is broken. Handle need to be fixed or replaced. Spray nozzle should be properly designed.2) Pot holders are ripped. Pot holders need to be properly designed.				
	EHFN22	H45 DAY	AUTHORIZED FOOD HANDLER		9/22/2017		
			All employees working in kitchen need a food handlers cards. All employees need their card by 11-6-2017.				
	EHFN20	H 3 DAYS	APPROVED SEWAGE/WASTEWATER SYS		9/22/2017		
			Air gap on prep sink is overflowing on floor. Air gap bell need to be bigger to prevent water from over flowing.				
	EHFN09	H 3 DAYS	FOOD SEPARATION AND PROTECTION		9/22/2017		
			Food defrosting in walk in over ready to eat food. Food that is defrosting should be placed in areas where they wont contaminate other food.				

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### ESTABLISHMENT

**BAHAMA BUCKS  
1921 S WESTERN ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1354	EHFN22	H30 DAY	AUTHORIZED FOOD HANDLER		9/27/2017	8	HL1B
			Food handler needed.				
	EHFN21	H30 DAY	CERTIFIED FOOD MANAGER		9/27/2017		
			Food manager needed.				
	EHFN31	H30 DAY	HANDWASHING FACILITY ADEQUATE		9/27/2017		
			Back hand sink needs soap, COS. and leak repaired.				
	EHFN45	H180 DAY	PHYSICAL FACILITIES INSTALLED		9/27/2017		
			Ceiling tiles in bathroom need to be vinyl coated.				
	EHFN42	H30 DAY	NON-FOOD CONTACT SURFACES		9/27/2017		
			Reach in cooler and gaskets need to be cleaned.				

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**ESTABLISHMENT****BAILEYS SHED  
7101 BELL 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>
HF2289	EHFN46	H 2 HOUR	SERVICE SINK PROVIDED		9/26/2017	1	HL1B
			Women's restrooms needs covered trashcans.				

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**ESTABLISHMENT**

**BARNES & NOBLE BOOKSELLERS INC**

**2415 S SONCY RD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF314	EHFN45	H180 DAY	PHYSICAL FACILITIES INSTALLED		9/26/2017	6	HL1B
			Dish machine is not working and must be removed or repaired. *Repeat Violation.				
	EHFN21	H180 DAY	CERTIFIED FOOD MANAGER		9/26/2017		
			Food manager card must be registered with the City of Amarillo.				
	EHFN10	COS	FOOD CONTACT SURFACES SANITIZE		9/26/2017		
			Inside of ice machine needed to be cleaned.				

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**ESTABLISHMENT**

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**BEST WESTERN MEDICAL CENTER IN  
1610 S COULTER 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>
HF1384	EHFN21	H60 DAY	CERTIFIED FOOD MANAGER		9/21/2017	3	HL1B
			A certified food manager is needed within 60 days.				
	EHFN47	H180 DAY	OTHER VIOLATIONS		9/21/2017		
			When coolers need to be replaced, replace with a commercial unit.				

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### ESTABLISHMENT

**BEST WESTERN SANTA FE  
4600 E INTERSTATE 40**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF125	EHFN47	H180 DAY	OTHER VIOLATIONS		9/26/2017	6	HL1B
			Fire extinguisher needs to be inspected once a year				
	EHFN45	H180 DAY	PHYSICAL FACILITIES INSTALLED		9/26/2017		
			Ceiling tiles above all food prep areas must be smooth, easily cleanable, and non-absorbent				
	EHFN29	H180 DAY	ACCURATE THERMOMETERS PROVIDED		9/26/2017		
			a) Thermometer needed for yogurt fridge b) Test strips needed for sanitizer				
	EHFN33	H180 DAY	WAREWASHING FACILITY INSTALLED		9/26/2017		
			3 comp sink is needed to wash dishes. 3 comp sink must be indirectly connected to sewer. Needs floor drain or air gap.				

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### ESTABLISHMENT

**BISHOP DEFALCO RETREAT CTR**

**2100 N SPRING ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF922	EHFN18	COS	PROPER IDENTIFY TOXIC SUBSTANC		9/21/2017	10	HL1B
			Toxic chemicals found on food products and on prep line. Keep all toxic chemicals away from food products. B) Container on prep line not properly identified.				
	EHFN45	H180 DAY	PHYSICAL FACILITIES INSTALLED		9/21/2017		
			Ceilings, floors & walls must be smooth, easily cleanable, non absorbent, and durable. Ceilings in restrooms and mop sink area are in violation. B) Back door must be self closing and tightly sealed. C) Wall coving missing in dry storage. D) Tile missing				
	EHFN35	COS	PERSONAL CLEANLINESS / EATING		9/21/2017		
			Scoop in bulk item found. Handle of scoop cannot touch product or sides of container if stored in bulk item container.				
	EHFN28	COS	PROPER DATE MARKING		9/21/2017		
			Date mark must be on all items that are stored over 24 hours and used within seven days.				
	EHFN19	H30 DAY	APPROVED WATER SOURCE		9/21/2017		
			All prep sinks were directly plumbed into city sewer line. Kitchen prep sink for food prep must be indirectly plumbed or "air gap" needed.				

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**ESTABLISHMENT****BIVINS ELEMENTARY****1500 S FANNIN 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>
HF650	EHFN20	H180 DAY	APPROVED SEWAGE/WASTEWATER SYS		9/26/2017	7	HL1B
			Prep sink needs to have an indirect drain.				
	EHFN45	H180 DAY	PHYSICAL FACILITIES INSTALLED		9/26/2017		
			A)Ceiling tiles must be smooth, durable, easily cleanable, and non-absorbent. B) Hole in wall needs to be fixed.				
	EHFN32	H180 DAY	FOOD CONTACT SURFACE CONSTRUCT		9/26/2017		
			Gaskets on freezer 1 need to be replaced.				
	EHFN46	H180 DAY	SERVICE SINK PROVIDED		9/26/2017		
			Locke room door cannot be propped open, or bathroom door must be self closing.				



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**ESTABLISHMENT****BOYDSTON CONCESSIONS**

3301 SE 10TH 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>
HFT11003	EHFN03	IN	PROPER HOT HOLDING TEMP. Corn dogs 138F.		9/22/2017	0	HL1B FOOD
HFT11032	EHFN03	IN	PROPER HOT HOLDING TEMP. Hog dogs were 148-136F.		9/22/2017	0	HL1B FOOD

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**ESTABLISHMENT****BOYDSTON FAIR FOOD  
3301 SE 10TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT11004					9/21/2017	0	HL1B FOOD
HFT11031	EHFN37	H24 HOUR	ENVIRONMENTAL CONTAMINATION		9/21/2017	1	HL1B FOOD
			Cheese found directly on asphalt. Food must be 6" off ground.				
HFT11054	EHFN03	IN	PROPER HOT HOLDING TEMP.		9/21/2017	0	HL1B FOOD
			Cheese on a stick at 138F.				

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### ESTABLISHMENT

**BURGER FI  
4413 S SONCY RD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2995					9/21/2017	0	H PREOPEN

**C & R CONCESSIONS  
3301 SE 10TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT11049	EHFNO2	IN	PROPER COLD HOLDING TEMP. Strawberries were 31F.		9/22/2017	0	HL1B FOOD

**Food Establishment Public Inspection Report**

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**ESTABLISHMENT****CANYON EAGLE BOOSTER CLUB**

19501 US HIGHWAY 87

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFC205	EHFN43	H180 DAY	ADEQUATE VENTILATION AND LIGHT		9/22/2017	2	HL1B
			All fluorescent bulbs must have light shields				
	EHFN45	H180 DAY	PHYSICAL FACILITIES INSTALLED		9/22/2017		
			A) In west concession, hole in wall must be fixed. B) Back walls and ceilings need to be smooth, durable, non absorbent and easily cleanable.				
HFC205	EHFN28	H180 DAY	PROPER DATE MARKING		9/22/2017	3	HL1B
			Chili and cheese needs to be date-marked				
	EHFN34	H180 DAY	NO EVIDENCE OF INSECT CONTAMIN		9/22/2017		
			Lots of flies inside concession stand. Make sure to keep door shut. Screens on windows are recommended				

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**ESTABLISHMENT**

**CARRIES CAKES  
3301 SE 10TH 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>
HFT11058					9/21/2017	0	HL1B FOOD

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### ESTABLISHMENT

#### CEFCO CONVENIENCE STORE

1917 BELL ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2468	EHFN46	COS	SERVICE SINK PROVIDED		9/25/2017	9	HL1B
			a)Trashcan with lids needed in women's restroom. b)Spanish hand washing signs needed in restrooms. COS				
	EHFN42	COS	NON-FOOD CONTACT SURFACES		9/25/2017		
			Shelves in prpe room needed to be cleaned.				
	EHFN28	H180 DAY	PROPER DATE MARKING		9/25/2017		
			Ready to eat TCS foods found in reach in cooler without date marks. All RTE TCS foods must be date marked and discarded after 7 days.				
	EHFN21	H180 DAY	CERTIFIED FOOD MANAGER		9/25/2017		
			Food manager certificate must be registered with the City of Amarillo.				
	EHFN10	COS	FOOD CONTACT SURFACES SANITIZE		9/25/2017		
			a)Soda nozzles are being improperly washed, wash nozzles as followed: Wash with soap, rinse with water, sanitize, air dry. Wash daily. b)Knife box needed to be cleaned.				

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**ESTABLISHMENT**

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**CHICK FIL A AT GEORGIA STREET****2525 S GEORGIA ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFM727					9/27/2017	0	HL1B

**CHILDRENS CIRCLE OF FRIENDS****3510 BOWIE ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFD57	EHFN45	H180 DAY	PHYSICAL FACILITIES INSTALLED		9/26/2017	2	HL1B
			a)Worn counter top edges are no longer cleanable. b)Fan needs to be cleaned.				
	EHFN39	H180 DAY	PROPER USE OF UTENSILS		9/26/2017		
			Cup may not be used as a scoop stored in product.				

## Food Establishment Public Inspection Report

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**ESTABLISHMENT**

**COCANUTZ  
3605 OLSEN BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1587	EHFN32	H180 DAY	FOOD CONTACT SURFACE CONSTRUCT		9/27/2017	12	HL1B
			a)Beer cooler needs to be repaired, tape is not cleanable. b)Shelves in reach in are longer cleanable.				
	EHFN45	H180 DAY	PHYSICAL FACILITIES INSTALLED		9/27/2017		
			a)Holes in ceiling need to be repaired. b)Replace light shields by 3-comp sink. c)Various holes in wall need to be repaired. d)Back room must be thoroughly cleaned and organized, any unused equipment or other items must be removed.				
	EHFN42	H180 DAY	NON-FOOD CONTACT SURFACES		9/27/2017		
			a)Less-traveled areas behind the bar need to be cleaned/kept free of build up and debris. b)Ventilation and surrounding need to be cleaned. c)Handles, outter reach in doors need to be cleaned.				
	EHFN10	COS	FOOD CONTACT SURFACES SANITIZE		9/27/2017		
			Lime storage container and ice scoop holder found stored dirty. COS				
	EHFN07	COS	FOOD AND ICE FROM APPROVED SRC		9/27/2017		
			Limes in walk in cooler found in unsafe condition. COS Limes were discarded.				



**Food Establishment Public Inspection Report**

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**ESTABLISHMENT**

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**COMFORT SUITES  
12 WESTERN PLAZA DR**

<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>
HF2225	EHFN20	H30 DAY	APPROVED SEWAGE/WASTEWATER SYS		9/27/2017	6	HFOL
			Air gap needed for food sink.				
	EHFN21	H30 DAY	CERTIFIED FOOD MANAGER		9/27/2017		
			Food manager card is expired.				
	EHFN47	COS	OTHER VIOLATIONS		9/27/2017		
			Food manager card, last inspection and establishment permit are required to be posted in public view.				

## Food Establishment Public Inspection Report

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**ESTABLISHMENT**

**COMPLETE BODY NUTRITION**

**5901 BELL ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2453	EHFN47	H180 DAY	OTHER VIOLATIONS		9/25/2017	8	HL1B
			All household refrigeration must be replaced with commercial units.				
	EHFN19	H180 DAY	APPROVED WATER SOURCE		9/25/2017		
			No direct connection may exist between the public sewer system and equipment in which food or wares are placed.				
	EHFN43	H180 DAY	ADEQUATE VENTILATION AND LIGHT		9/25/2017		
			Ventilation needs to be cleaned.				
	EHFN45	H180 DAY	PHYSICAL FACILITIES INSTALLED		9/25/2017		
			Ceiling tiles in food prep areas and areas exposed to moisture (mop room, bathroom) must be smooth, durable, non-absorbent, and easily cleanable.				
	EHFN32	H180 DAY	FOOD CONTACT SURFACE CONSTRUCT		9/25/2017		
			Non food contact surfaces must be free of cracks, chipping and other non-cleanable materials. (Back table).				

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**ESTABLISHMENT**

**CORNERSTONE OUTREACH CENTER**

**1111 N BUCHANAN 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>
HF1138					9/27/2017	0	HL1B

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**ESTABLISHMENT****CRABTREE AMUSEMENTS****3301 SE 10TH 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>
HFT11021	EHFN37	COS	ENVIRONMENTAL CONTAMINATION Ice scoop must be stored in the ice bin with the handle up		9/22/2017	1	HL1B FOOD
HFT11050					9/22/2017	0	HL1B FOOD

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### ESTABLISHMENT

**DOUBLE M CHEVRON  
7301 W INTERSTATE 40**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1605	EHFN36	H10DAY	WIPING CLOTHS PROPERLY USED		9/27/2017	7	HL1B
			All wiping clothes must be stored in sanitizer solution when not in use.				
	EHFN40	H10DAY	SINGLE-USE ARTICLES STORAGE		9/27/2017		
			Coffee straws must be protected against contamination. Must be individually wrapped or in a dispenser.				
	EHFN29	H10DAY	ACCURATE THERMOMETERS PROVIDED		9/27/2017		
			Chlorine test strips are needed to test sanitizer water.				
	EHFN47	H10DAY	OTHER VIOLATIONS		9/27/2017		
			English and Spanish handwashing signs needed in restroom and by hand sink. Note: use three compartment sink at Chicken Express to clean soda nozzles and ice scoop.				
	EHFN45	H10DAY	PHYSICAL FACILITIES INSTALLED		9/27/2017		
			Storage room has missing ceiling tiles that must be replaced. Repair light fixture in storage room. Ceiling tiles above drink bar must be smooth durable, nonabsorbent, easily cleanable. Floors in walk in & storage room need cleaned. Blower cover need to				

**Food Establishment Public Inspection Report**

**From 9/21/17 thru 9/27/17**

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**ESTABLISHMENT**

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**Food Establishment Public Inspection Report****From 9/21/17 thru 9/27/17****ESTABLISHMENT****EL TEJAVAN  
3420 W INTERSTATE 40**

<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>
HF613	EHFN43	H90 DAY	ADEQUATE VENTILATION AND LIGHT		9/26/2017	6	HL1B
			Lights need to be replaced in walk in cooler, restroom, and dry storage room. All lights in building must work properly. This need to be completed by 12-26-2017.				
	EHFN22	H10DAY	AUTHORIZED FOOD HANDLER		9/26/2017		
			All employees need food handlers cards. Food handlers card needed by 10-05-2017.				
	EHFN28	H10DAY	PROPER DATE MARKING		9/26/2017		
			All prep food in walk in cooler and reach in cooler must be labeled with prep date and must be discarded after seven days.				
	EHFN45	H90 DAY	PHYSICAL FACILITIES INSTALLED		9/26/2017		
			Ceiling tile above dish machine, ice machine, prep sink, and soda machine need to be smooth, durable, easily cleanable, and non-absorbent. This need to be completed by 12-26-2017.				

**3801 E INTERSTATE 40**

<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>
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## Food Establishment Public Inspection Report

From 9/21/17 thru 9/27/17

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### ESTABLISHMENT

#### EL TEJAVAN

HF339	EHFN22	H10DAY	AUTHORIZED FOOD HANDLER	9/25/2017	10	HFOL
			Food handlers cards needed. This was on your last inspection. A 75.00 fee has been added to your inspection. Food handlers cards need to be kept at establishment.			
	EHFN09	H 3 DAYS	FOOD SEPARATION AND PROTECTION	9/25/2017		
			Fish found in reach-in cooler over ready to eat food. Meat items should be on the bottom to prevent cross contamination.			
	EHFN43	H30 DAY	ADEQUATE VENTILATION AND LIGHT	9/25/2017		
			Vent hood need to be inspected. This was on your last inspection. A 75.00 fee has been added to this inspection. Inspection need to be done by 10-25-17.			
	EHFN34	H30 DAY	NO EVIDENCE OF INSECT CONTAMIN	9/25/2017		
			Back door need a tight seal to ensure no pest enter building. this was on your last inspection. a 75.00 fee has been added to inspection. Tight seal needed by 10-25-17			
	EHFN37	H 3 DAYS	ENVIRONMENTAL CONTAMINATION	9/25/2017		
			Food items in walk-in cooler found on ground. All food items must remain 6 inches off the ground.			
	EHFN29	H10DAY	ACCURATE THERMOMETERS PROVIDED	9/25/2017		
			Establishment needs a probe thermometer to ensure proper temperature of food.			



**Food Establishment Public Inspection Report**

From 9/21/17 thru 9/27/17

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**ESTABLISHMENT****EL TEJAVAN****ELIZABETH J BIVINS CULINARY****6700 KILLGORE DR**

<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>
HF1380	EHFN43	COS	ADEQUATE VENTILATION AND LIGHT		9/27/2017	2	HL1B
			A) Air vents and surrounding ceiling must be cleaned.				
	EHFN42	COS	NON-FOOD CONTACT SURFACES		9/27/2017		
			A) Trashcans must be located at every hand washing sink for the disposal of paper towels.				

## Food Establishment Public Inspection Report

From 9/21/17 thru 9/27/17

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### ESTABLISHMENT

**ESKIMO HUT  
7200 MCCORMICK RD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFR32	EHFN43	H10DAY	ADEQUATE VENTILATION AND LIGHT		9/22/2017	11	HL1B
			Both walk-in cooler do not have adequate lighting. this was on your last inspection. Lights in cooler need to be at least 15 foot candles. Light need to be repaired by 10-2-17. A re inspection fee has been added.				
	EHFN45	H10DAY	PHYSICAL FACILITIES INSTALLED		9/22/2017		
			Floors, ceiling tiles above both soda machines, margarita machine, and 3 comp sink are not smooth, durable, easily cleanable, and non-absorbent. This was on your last inspection. A re inspection fee has been added. Ceiling need to repaired by 10-2-2017.				
	EHFN32	H10DAY	FOOD CONTACT SURFACE CONSTRUCT		9/22/2017		
			Side panel of margarita is missing. This was on your last inspection. Side panel need to be replaced or fixed by 10-2-17. A 75.00 re inspection fee has been added. Inspection fee need to be paid by 12:00 9-25-2017				
	EHFN31	H10DAY	HANDWASHING FACILITY ADEQUATE		9/22/2017		
			Hand sink is being used to dump dirty mop water. Mop water should be dumped in mop sink. Hand sink in for hand washing only. This was on your last inspection. A re inspection fee has been added.				
	EHFN36	H10DAY	WIPING CLOTHS PROPERLY USED		9/22/2017		
			No sanitizer bucket found. Sanitizer buckets are need daily in order to sanitizer all surfaces.				

**Food Establishment Public Inspection Report**

**From 9/21/17 thru 9/27/17**

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**ESTABLISHMENT**

**ESKIMO HUT**

HFR32	EHFN10	H 3 DAYS	FOOD CONTACT SURFACES SANITIZE	9/22/2017	11	HL1B
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Wall behind flavor bottles and counter top are covered in syrup. Areas need to be clean and sanitized to prevent cross contamination.

	EHFN47	H10DAY	OTHER VIOLATIONS	9/22/2017		
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1)Counter top and cabinet doors are peeling, pitted and chipped. This was on your last inspection. Counter top need to be repaired or replaced by 10-2-2017. A re inspection fee has been added. 2)Front of soda machine missing. Machine need to be fixed.

**EZ MIXES**

**3301 SE 10TH 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>
HFT11023	EHFN03	IN	PROPER HOT HOLDING TEMP.		9/22/2017	0	HL1B FOOD
			Chili was 136F.				

**Food Establishment Public Inspection Report**

From 9/21/17 thru 9/27/17

**ESTABLISHMENT****FAMILY DISCOUNT  
1120 SW 15TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF506	EHFN09	COS	FOOD SEPARATION AND PROTECTION		9/21/2017	11	HL1B
			Front door open when not in use.				
	EHFN10	COS	FOOD CONTACT SURFACES SANITIZE		9/21/2017		
			Soda nozzles moldy. Nozzles must be cleaned daily.				
	EHFN34	COS	NO EVIDENCE OF INSECT CONTAMIN		9/21/2017		
			Opening to outside must be sealed.				
	EHFN32	COS	FOOD CONTACT SURFACE CONSTRUCT		9/21/2017		
			Food shelves not clean.				
	EHFN42	H10DAY	NON-FOOD CONTACT SURFACES		9/21/2017		
			Surfaces throughout store not clean.				

**Food Establishment Public Inspection Report**

From 9/21/17 thru 9/27/17

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**ESTABLISHMENT**

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**FAMILY DOLLAR STORE #5045****2500 SW 10TH 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>
HF845	EHFN45	H180 DAY	PHYSICAL FACILITIES INSTALLED		9/27/2017	1	HL1B
Health inspection report and current permit must be posted in location visible to the public							

## Food Establishment Public Inspection Report

From 9/21/17 thru 9/27/17

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### ESTABLISHMENT

**FARGOS**

**3600 W AMARILLO BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF856	EHFN34	H30 DAY	NO EVIDENCE OF INSECT CONTAMIN		9/27/2017	12	HL1B
			Gap at back door must be sealed.				
	EHFN31	H30 DAY	HANDWASHING FACILITY ADEQUATE		9/27/2017		
			Hand sink must be separated from food sink. Install partition.				
	EHFN20	H30 DAY	APPROVED SEWAGE/WASTEWATER SYS		9/27/2017		
			Food sink must have an air gap. Replumb food sink to install an air gap.				
	EHFN21	H30 DAY	CERTIFIED FOOD MANAGER		9/27/2017		
			Food manager card expired.				
	EHFN22	H30 DAY	AUTHORIZED FOOD HANDLER		9/27/2017		
			Food handler card required for all who handle foods/drinks.				

**Food Establishment Public Inspection Report**

**From 9/21/17 thru 9/27/17**

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**ESTABLISHMENT**

**FARGOS**

HF856	EHFN47	H30 DAY	OTHER VIOLATIONS	9/27/2017	12	HL1B
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Food Manager Card, Establishment Permit and the last Inspection are required to be posted in public view.

	EHFN46	H30 DAY	SERVICE SINK PROVIDED	9/27/2017		
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Mop sink is required.

**FARMER BROS CO  
2100 SE 10TH 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>
HF1945					9/22/2017	0	HL1B

**Food Establishment Public Inspection Report**

From 9/21/17 thru 9/27/17

**ESTABLISHMENT****FOUNTAIN OF HEALTH  
4151 SW 34TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF2558	EHFN47	COS	OTHER VIOLATIONS		9/21/2017	0	HL1B	
			Restroom door needs to be self closing. Establishement is very clean.					

**GARDEN FRESH FUTERIA LA HACIEN  
1821 SE 3RD AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF2538	EHFN46	H180 DAY	SERVICE SINK PROVIDED		9/27/2017	2	HL1B	
			Covered trashcan needed for bathroom.					
	EHFN45	H180 DAY	PHYSICAL FACILITIES INSTALLED		9/27/2017			
			Floors needs to be replaced or repaired.					



**Food Establishment Public Inspection Report****From 9/21/17 thru 9/27/17****ESTABLISHMENT****GLENWOOD ELEMENTARY  
2409 S HOUSTON 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>
HF655	EHFN45	H180 DAY	PHYSICAL FACILITIES INSTALLED		9/26/2017	4	HL1B
			Ceiling tiles in kitchen must be smooth, non absorbent tiles. Repeat.				
	EHFN20	H180 DAY	APPROVED SEWAGE/WASTEWATER SYS		9/26/2017		
			Prep sink has direct connection. Need an indirect connection. Repeat.				

## Food Establishment Public Inspection Report

From 9/21/17 thru 9/27/17

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**ESTABLISHMENT**

**GLORIAS REST/EL TACO LOCO**

**1300 S GRAND ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFM10	EHFN19	H180 DAY	APPROVED WATER SOURCE		9/21/2017	6	HL1B
			Potable water hose needed to fill freshwater tank.				
	EHFN22	H180 DAY	AUTHORIZED FOOD HANDLER		9/21/2017		
			All employees who handle food must have food handler cards. Obtain within 30 days.				
	EHFN42	H180 DAY	NON-FOOD CONTACT SURFACES		9/21/2017		
			Wire shelves in reachin cooler are rusted and need to be repaired.				

**Food Establishment Public Inspection Report**

**From 9/21/17 thru 9/27/17**

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**ESTABLISHMENT**

**GOODYS POPCORN  
3301 SE 10TH 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>
HFT11057					9/21/2017	0	HL1B FOOD

## Food Establishment Public Inspection Report

From 9/21/17 thru 9/27/17

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**ESTABLISHMENT**

**GRAMS GRILL  
1505 E FM 1151**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFR65	EHFN42	H 2 HOUR	NON-FOOD CONTACT SURFACES		9/27/2017	7	HL1B
			Refrigerators and grease baskets need to be cleaned.				
	EHFN18	H 2 HOUR	PROPER IDENTIFY TOXIC SUBSTANC		9/27/2017		
			Sanitizer was low, add bleach to solution.				
	EHFN02	COS	PROPER COLD HOLDING TEMP.		9/27/2017		
			Patties holding at 45 degrees, fridge reduced in temp. COS				

**Food Establishment Public Inspection Report**

From 9/21/17 thru 9/27/17

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**ESTABLISHMENT****GROOVY POP GOURMET POPCORN**

3363 BELL ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF2221	EHFN45	H180 DAY	PHYSICAL FACILITIES INSTALLED		9/25/2017	1	HL1B	
			All ext. doors need to be self closing. Back door did not self close.					

## Food Establishment Public Inspection Report

From 9/21/17 thru 9/27/17

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**ESTABLISHMENT**

**GUITARS & CADILLACS**

**3601 OLSEN BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2495	EHFN45	H180 DAY	PHYSICAL FACILITIES INSTALLED		9/27/2017	4	HFOL
			a)Exposed wood in bar area needs to be sealed or painted. b)Floor in walk in refrigerator room needs to be repaired or replaced.				
	EHFN46	H180 DAY	SERVICE SINK PROVIDED		9/27/2017		
			a)Women's restroom door must self close. b)Covered trashcan needed in women's restroom. c)Holes in various areas need to be repaired.				
	EHFN42	H180 DAY	NON-FOOD CONTACT SURFACES		9/27/2017		
			a)Less traveled areas in the bar area need to be cleaned. b)Ventilation and ducting needs to be cleaned. c)Rusted shelves (in coolers) need to be refinished replaced.				
	EHFN34	H180 DAY	NO EVIDENCE OF INSECT CONTAMIN		9/27/2017		
			All exterior doors must be self closing, self latching, and tight fitting.				

## Food Establishment Public Inspection Report

From 9/21/17 thru 9/27/17

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### ESTABLISHMENT

**HAMLET ELEMENTARY  
705 SYCAMORE AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF681	EHFN20	H180 DAY	APPROVED SEWAGE/WASTEWATER SYS		9/21/2017	4	HL1B
			All food prep sinks must be indirectly plumbed with an air gap.				
	EHFN45	H180 DAY	PHYSICAL FACILITIES INSTALLED		9/21/2017		
			a)Ceiling tiles must be smooth, durable, non-absorbent and easily cleaned. b)Walk-in cooler gasket needs replaced. c)Remove all unnecessary or broken equipment from kitchen.				

## Food Establishment Public Inspection Report

From 9/21/17 thru 9/27/17

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### ESTABLISHMENT

**HOAGIES DELI  
2207 S WESTERN ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1777	EHFN45	H180 DAY	PHYSICAL FACILITIES INSTALLED		9/26/2017	8	HL1B
			Ceiling tiles in restrooms must be smooth, easily cleanable, and non-absorbent				
	EHFN10	COS	FOOD CONTACT SURFACES SANITIZE		9/26/2017		
			a) Ice machine had mold inside b) Sanitizer bucket had 0ppm bleach. COS				
	EHFN02	H180 DAY	PROPER COLD HOLDING TEMP.		9/26/2017		
			Bacon near salad bar must be kept refrigerated				
	EHFN36	H180 DAY	WIPING CLOTHS PROPERLY USED		9/26/2017		
			Sanitizer buckets must be at least 6" off the floor				



## Food Establishment Public Inspection Report

From 9/21/17 thru 9/27/17

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### ESTABLISHMENT

**HOLIDAY INN EXPRESS  
6701 HOLLYWOOD RD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2021					9/21/2017	0	HL1B

### 9401 E INTERSTATE 40

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1618	EHFN02	COS	PROPER COLD HOLDING TEMP.		9/21/2017	5	HL1B
			Eggs holding at 50 degrees, must be held at 41 degrees or below. Eggs were discarded.				
	EHFN27	H 3 DAYS	PROPER COOLING METHODS		9/21/2017		
			A)Freezer was not holding proper temp., freezer door unable to seal properly. Food must not be stored in until fixed. Must be resolved in 3 days. B) Mini fridge not holding proper temp, no food can be stored until resolved.				

**Food Establishment Public Inspection Report**

**From 9/21/17 thru 9/27/17**

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**ESTABLISHMENT**

**HOLIDAY INN EXPRESS**

HF1618

EHFN27

IN

PROPER COOLING METHODS

9/25/2017

0

HFOL

Freezer is working properly. Cooler is currently being worked on. Food cannot be stored in cooler until it is working properly.

## Food Establishment Public Inspection Report

From 9/21/17 thru 9/27/17

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### ESTABLISHMENT

**HOOKAH STAR  
2514 PARAMOUNT BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2410	EHFN21	H45 DAY	CERTIFIED FOOD MANAGER		9/27/2017	6	HL1B
			Certified Food Manager needed.				
	EHFN34	H180 DAY	NO EVIDENCE OF INSECT CONTAMIN		9/27/2017		
			Back door gasket needs repair, must seal tightly.				
	EHFN43	H180 DAY	ADEQUATE VENTILATION AND LIGHT		9/27/2017		
			Light shield needed in food prep room.				
	EHFN47	H180 DAY	OTHER VIOLATIONS		9/27/2017		
			a)Household refrigeration must be replaced with commercial unit. b)Fire extinguishers must be serviced and tagged yearly.				
	EHFN45	H180 DAY	PHYSICAL FACILITIES INSTALLED		9/27/2017		
			a)Ceilings in areas exposed to moisture (kitchen, bar, restrooms) must be smooth, durable, non-absorbent, and easily cleanable. b)Faucet on 3 comp sink must be repaired or replaced. c)Replace any missing ceiling tiles.				

**Food Establishment Public Inspection Report**

From 9/21/17 thru 9/27/17

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**ESTABLISHMENT**

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**HOOPINGARNER CONCESSION****3301 SE 10TH 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>
HFT11008					9/22/2017	0	HL1B FOOD
HFT11034	EHFN39	COS	PROPER USE OF UTENSILS		9/21/2017	1	HL1B FOOD
			Utensils must be stored with handles above product when not in use.				

## Food Establishment Public Inspection Report

From 9/21/17 thru 9/27/17

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**ESTABLISHMENT**

**IMAGINATION STATION**

**7910 BELL ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFD34	EHFN45	H90 DAY	PHYSICAL FACILITIES INSTALLED		9/21/2017	6	HL1B
			Ceiling tiles in kitchen need to be smooth, durable, easily cleanable, and non-absorbent. Replace by 12-31-2017.				
	EHFN27	H90 DAY	PROPER COOLING METHODS		9/21/2017		
			Refrigerator and freezer in kitchen is not commercial. One unit must be replaced by 1-1-2018				
	EHFN07	H 3 DAYS	FOOD AND ICE FROM APPROVED SRC		9/21/2017		
			Mice dropping found. Establishment need to be completely free of mice.				

## Food Establishment Public Inspection Report

From 9/21/17 thru 9/27/17

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**ESTABLISHMENT**

**KFC**

**1510 ROSS ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
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HF1790	EHFN31	H180 DAY	HANDWASHING FACILITY ADEQUATE		9/21/2017	1	HL1B
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One use gloves found inside basin of designated handwashing sink. B) Water temp of designated handwashing sink was not at least 100F. Handwashing sink is for handwashing only and should be a min of 100F.

## Food Establishment Public Inspection Report

From 9/21/17 thru 9/27/17

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**ESTABLISHMENT**

**KITCHEN EXPRESS  
6007 SW 45TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2652	EHFN32	H30 DAY	FOOD CONTACT SURFACE CONSTRUCT		9/22/2017	14	HL1B
			Food shelves need to be cleaned and repainted.				
	EHFN42	H30 DAY	NON-FOOD CONTACT SURFACES		9/22/2017		
			All surfaces in kitchen need to be cleaned of grease deposits.				
	EHFN07	COS	FOOD AND ICE FROM APPROVED SRC		9/22/2017		
			Food product marked refrigerate after open found not refrigerated.				
	EHFN10	H10DAY	FOOD CONTACT SURFACES SANITIZE		9/22/2017		
			All food contact surfaces need to be cleaned and sanitized.				
	EHFN20	H90 DAY	APPROVED SEWAGE/WASTEWATER SYS		9/22/2017		
			Food sink has no air gap. 90 days				

**Food Establishment Public Inspection Report**

**From 9/21/17 thru 9/27/17**

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**ESTABLISHMENT**

**KITCHEN EXPRESS**

HF2652	EHFN27	COS	PROPER COOLING METHODS	9/22/2017	14	HL1B
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Food pans not setting in ice. Food pans must be covered in ice up to the top food level.

**KOUNTRY BOYZ CATFISH N MORE**

**5700 WABASH 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>
HF789	EHFN20	H30 DAY	APPROVED SEWAGE/WASTEWATER SYS		9/22/2017	0	H PREOPEN
			An air gap is needed instead of an air break on the 3 compartment sink.				
	EHFN47	H30 DAY	OTHER VIOLATIONS		9/22/2017		
			A first aid kit is needed.				



## Food Establishment Public Inspection Report

From 9/21/17 thru 9/27/17

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**ESTABLISHMENT**

**LA MILPA TORTILLAS**

**1915 SE 10TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2604	EHFN21	H30 DAY	CERTIFIED FOOD MANAGER		9/26/2017	5	HL1B
			Establishment food manager card is expired. Food manager needed by 10-26-2017.				
	EHFN22	H30 DAY	AUTHORIZED FOOD HANDLER		9/26/2017		
			All employees need food handlers cards. Food handlers needed by 10-26-2017.				
	EHFN43	H90 DAY	ADEQUATE VENTILATION AND LIGHT		9/26/2017		
			Establishment has several missing light bulbs. All missing light bulbs need to be replaced by 12-26-2017.				

## Food Establishment Public Inspection Report

From 9/21/17 thru 9/27/17

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### ESTABLISHMENT

#### LAWNDALE ELEMENTARY

2215 S BIVINS ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF651	EHFN20	H180 DAY	APPROVED SEWAGE/WASTEWATER SYS	9/26/2017	4	HL1B	
			Prep sink has a direct connection. Needs indirect connection. Repeat.				
	EHFN03	IN	PROPER HOT HOLDING TEMP.	9/26/2017			
			Salisbury steak was 142F.				
	EHFN45	H180 DAY	PHYSICAL FACILITIES INSTALLED	9/26/2017			
			Ceiling tile in kitchen, bathroom, and mop room need to be smooth, non absorbent, easy cleanable tiles. Repeat				

### Food Establishment Public Inspection Report

From 9/21/17 thru 9/27/17

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**ESTABLISHMENT**

**LLUVIA IMPTS  
1401 ROSS ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF1768	EHFN47	COS	OTHER VIOLATIONS		9/23/2017	1	HL1B	
			Address and phone number must be on labels					

**LWS BREWING  
4098 BUSINESS PARK DR**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2753					9/21/2017	0	HL1B

## Food Establishment Public Inspection Report

From 9/21/17 thru 9/27/17

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**ESTABLISHMENT**

**MARINA CARRANZA  
3301 SE 10TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT11040					9/21/2017	0	HL1B FOOD
HFT11041	EHFN03	COS	PROPER HOT HOLDING TEMP. cheese was holding at 120. COS		9/21/2017	6	HL1B FOOD
	EHFN07	COS	FOOD AND ICE FROM APPROVED SRC Can found dented. COS		9/21/2017		
HFT11043					9/21/2017	0	HL1B FOOD

**Food Establishment Public Inspection Report**

**From 9/21/17 thru 9/27/17**

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**ESTABLISHMENT**

**MARINA CARRANZA**

**MARTYS CONCESSIONS**

**3301 SE 10TH 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>
HFK179					9/21/2017	0	HL1B
HFK179					9/21/2017	0	HL1B

**Food Establishment Public Inspection Report****From 9/21/17 thru 9/27/17****ESTABLISHMENT****MARTYS CONCESSIONS DICK BIVINS****3301 SE 10TH 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>
HF1398	EHFN45	H180 DAY	PHYSICAL FACILITIES INSTALLED		9/21/2017	2	HL1B
			Ceiling tiles in prep area and ware washing area needs to be nonabsorbent and easily cleanable by 3/21/18.				
	EHFN46	H180 DAY	SERVICE SINK PROVIDED		9/21/2017		
			A backflow preventer is needed on the mop sink.				
HF3052	EHFN45	H180 DAY	PHYSICAL FACILITIES INSTALLED		9/21/2017	2	H PREOPEN
			Ceiling tiles in prep area and warewashing area need to be nonabsorbant and easily cleanable by 3/21/18.				
	EHFN46	H180 DAY	SERVICE SINK PROVIDED		9/21/2017		
			A backflow preventer is needed on the mop sink.				

## Food Establishment Public Inspection Report

From 9/21/17 thru 9/27/17

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### ESTABLISHMENT

**MESA VERDE ELEMENTARY**

**4011 BEAVER DR**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF746	EHFN46	H180 DAY	SERVICE SINK PROVIDED		9/25/2017	8	HL1B
			a)Restroom door must be self-closing. b)A utility/mop sink must be provided.				
	EHFN45	H180 DAY	PHYSICAL FACILITIES INSTALLED		9/25/2017		
			Ceiling tiles in kitchen and restroom must be smooth, durable, nonabsorbent and easily cleaned.				
	EHFN09	H180 DAY	FOOD SEPARATION AND PROTECTION		9/25/2017		
			Sneeze shield is needed to protect the self-service area on food bar.				
	EHFN20	H180 DAY	APPROVED SEWAGE/WASTEWATER SYS		9/25/2017		
			Food prep sink must be indirectly plumbed with an air gap.				

**Food Establishment Public Inspection Report****From 9/21/17 thru 9/27/17**

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**ESTABLISHMENT**

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**MY POLLO & MIMIS RESTAURANT****1401 ROSS 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>
HF1825	EHFN47	COS	OTHER VIOLATIONS		9/23/2017	1	HL1B
			Items must be properly labeled (address, phone number, ingredients, and common name)				
HF1827	EHFN47	COS	OTHER VIOLATIONS		9/23/2017	1	HL1B
			Items must be properly labeled (address, phone number, ingredients, and common name before selling product).				



## Food Establishment Public Inspection Report

From 9/21/17 thru 9/27/17

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### ESTABLISHMENT

**OCHO SEGUNDOS  
5331 E AMARILLO BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2742	EHFN45	H180 DAY	PHYSICAL FACILITIES INSTALLED		9/26/2017	12	HFOL
			Ceiling tiles above mop sink, ice machine, and in restrooms must be smooth, durable, nonabsorbent and easily cleaned.				
	EHFN46	H180 DAY	SERVICE SINK PROVIDED		9/26/2017		
			Restroom doors must be self-closing.				
	EHFN20	H180 DAY	APPROVED SEWAGE/WASTEWATER SYS		9/26/2017		
			Three-compartment sink must be indirectly plumbed with an air gap.				
	EHFN21	H30 DAY	CERTIFIED FOOD MANAGER		9/26/2017		
			Certified food manager is required. Must obtain a register with the City of Amarillo within 30 days.				
	EHFN22	H45 DAY	AUTHORIZED FOOD HANDLER		9/26/2017		
			All employees who handle food or drinks must obtain a food handlers card within 45 days.				

## Food Establishment Public Inspection Report

From 9/21/17 thru 9/27/17

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### ESTABLISHMENT

#### OCHO SEGUNDOS

HF2742	EHFN18	COS	PROPER IDENTIFY TOXIC SUBSTANC	9/26/2017	12	HFOL
Chemical spray bottles must be labeled with common name.						

#### PAK A SAK #16

#### 20101 W INTERSTATE 40

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2742	EHFN18	COS	PROPER IDENTIFY TOXIC SUBSTANC		9/26/2017	12	HFOL
Chemical spray bottles must be labeled with common name.							
HFP37	EHFN02	H24 HOUR	PROPER COLD HOLDING TEMP.		9/22/2017	4	HL1B
Cold hold out sour cream at 49F Whipping cream 47F. Called tech 9/22/17.							
	EHFN37	COS	ENVIRONMENTAL CONTAMINATION		9/22/2017		
Eggs found on floor all food items must be stored 6 inches off of floor.							

**Food Establishment Public Inspection Report**

From 9/21/17 thru 9/27/17

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**ESTABLISHMENT**

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**PALO DURO HIGH COMMERCIAL LAB****1400 N GRANT ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1115	EHFN10	H30 DAY	FOOD CONTACT SURFACES SANITIZE		9/27/2017	4	HL1B
			Dish machine sanitizing at 10 ppm, must be 50 ppm.				
	EHFN47	H30 DAY	OTHER VIOLATIONS		9/27/2017		
			Fire suppression system has been red tagged. Must be corrected within 1 month.				

## Food Establishment Public Inspection Report

From 9/21/17 thru 9/27/17

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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	EHFN45	H180 DAY	PHYSICAL FACILITIES INSTALLED		9/27/2017	7	HL1B
			a)Ceiling tiles by walk ins that are missing need replaced. b)Prep sink is leaking at the faucet and needs repaired.				
	EHFN28	COS	PROPER DATE MARKING		9/27/2017		
			Ready to eat TCS foods found in reach in cooler past the seven day limit. Food was discarded.				
	EHFN37	H180 DAY	ENVIRONMENTAL CONTAMINATION		9/27/2017		
			Walk in freezer has condensate leak that must be repaired and electronic panel cover must be replaced.				
	EHFN39	H180 DAY	PROPER USE OF UTENSILS		9/27/2017		
			a)Can opener blade is dull and needs to be replaced. b)Pans were found stacked wet. Must air dry completely before stacking. COS				
	EHFN42	H180 DAY	NON-FOOD CONTACT SURFACES		9/27/2017		
			a)Door seals on pizza cooler reach-in needed to be cleaned. COS b)Walk in cooler door seal is split and needs replaced.				

**Food Establishment Public Inspection Report**

**From 9/21/17 thru 9/27/17**

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**ESTABLISHMENT**

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## Food Establishment Public Inspection Report

From 9/21/17 thru 9/27/17

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### ESTABLISHMENT

**PAPA JOHNS PIZZA**

**3415 BELL ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2478	EHFN39	H180 DAY	PROPER USE OF UTENSILS		9/26/2017	14	HL1B
			a)Can opener and holster need to be cleaned. b)Cutting boards that are no longer cleanable due to deep scars or pitting must be resurfaced or replaced.				
	EHFN28	H180 DAY	PROPER DATE MARKING		9/26/2017		
			Refrigerated, ready to eat food must be clearly date marked when opened and must not be used after the 7th day.				
	EHFN22	H180 DAY	AUTHORIZED FOOD HANDLER		9/26/2017		
			All employees must obtain food handler's cards within 45 days of employment.				
	EHFN21	H180 DAY	CERTIFIED FOOD MANAGER		9/26/2017		
			Certified Food Manager needed. Register with Environmental Health Dept. Yearly				
	EHFN19	H180 DAY	APPROVED WATER SOURCE		9/26/2017		
			No direct connection may exist between the public sewer system and equipment in which food and wares are placed.				

## Food Establishment Public Inspection Report

From 9/21/17 thru 9/27/17

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### ESTABLISHMENT

#### PAPA JOHNS PIZZA

HF2478	EHFN02	COS	PROPER COLD HOLDING TEMP.	9/26/2017	14	HL1B
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Pepperoncini must be held below 41F after opening. If time is used as a control method, time must be indicated clearly and staff must be knowledgeable of proper procedure.

	EHFN45	H180 DAY	PHYSICAL FACILITIES INSTALLED	9/26/2017		
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a)Replace missing coving by warewashing, mop room, and back door area. b)Reattach vent hood in mop room. c)Clean walls, floors in mop room. d)Dust bathroom surfaces and vents.

## Food Establishment Public Inspection Report

From 9/21/17 thru 9/27/17

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**ESTABLISHMENT**

**PARADISE AMUSEMENTS**

**3301 SE 10TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT11051					9/22/2017	0	HL1B FOOD
HFT11052	EHFN47	COS	OTHER VIOLATIONS		9/22/2017	1	HL1B FOOD
			Lemonade cups need to be cleaned.				
HFT11052	EHFN03	IN	PROPER HOT HOLDING TEMP.		9/21/2017	0	HL1B FOOD
			Corn dogs hot holding at 169F.				
	EHFN02	IN	PROPER COLD HOLDING TEMP.		9/21/2017		
			Hot dogs holding at 36F. In compliance.				



**Food Establishment Public Inspection Report**

**From 9/21/17 thru 9/27/17**

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**ESTABLISHMENT**

**PARADISE AMUSEMENTS**

HFT11053	EHFNO2	IN	PROPER COLD HOLDING TEMP. Hot dogs were 36F.	9/22/2017	0	HL1B FOOD
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**Food Establishment Public Inspection Report**

From 9/21/17 thru 9/27/17

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**ESTABLISHMENT****PAT MARTINEZ  
3301 SE 10TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT11036	EHFN10	COS	FOOD CONTACT SURFACES SANITIZE		9/21/2017	4	HL1B FOOD
			Tobacco found on prep line.				
	EHFN35	H24 HOUR	PERSONAL CLEANLINESS / EATING		9/21/2017		
			General cleaning needed throughout kitchen.				
HFT11036	EHFN10	COS	FOOD CONTACT SURFACES SANITIZE		9/22/2017	3	HL1B FOOD
			Utensils and ribbon fry cutter needs to be cleaned.				
	EHFN02	IN	PROPER COLD HOLDING TEMP.		9/22/2017		
			Hot dogs holding at 37F. In compliance.				

**Food Establishment Public Inspection Report**

From 9/21/17 thru 9/27/17

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**ESTABLISHMENT****PAT MARTINEZ**

HFT11038	EHFNO2	COS	PROPER COLD HOLDING TEMP.	9/21/2017	0	HL1B FOOD
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Turkey legs cold holding at 29F.

Parmesan cheese must be held below 41F after opening. COS. Product was discarded.

**PIZZA PLANET****6801 BELL ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF94					9/21/2017	0	HL1B

## Food Establishment Public Inspection Report

From 9/21/17 thru 9/27/17

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**ESTABLISHMENT**

**RAGLEY CONCESSION  
3301 SE 10TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT11014	EHFN31	COS	HANDWASHING FACILITY ADEQUATE Hand sink blocked. COS		9/21/2017	3	HL1B FOOD
	EHFN34	COS	NO EVIDENCE OF INSECT CONTAMIN Air curtains must be kept on to prevent pest entry.		9/21/2017		

## Food Establishment Public Inspection Report

From 9/21/17 thru 9/27/17

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**ESTABLISHMENT**

**RIBS & ROUX  
3301 SE 10TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT11015	EHFN03	IN	PROPER HOT HOLDING TEMP. Ribs holding at 149F. In compliance		9/22/2017	0	HL1B FOOD
HFT11016					9/21/2017	0	HL1B FOOD
HFT11027	EHFN03	IN	PROPER HOT HOLDING TEMP. Shrimp holding at 140F. Brisket holding at 170F. In compliance		9/22/2017	0	HL1B FOOD

**Food Establishment Public Inspection Report**

**From 9/21/17 thru 9/27/17**

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**ESTABLISHMENT**

**RODRIGUEZ GROCERIES**

**1401 ROSS 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>
HF774					9/23/2017	0	HL1B

## Food Establishment Public Inspection Report

From 9/21/17 thru 9/27/17

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### ESTABLISHMENT

#### ROSAS CAFE & TORTILLA FACTORY

4312 SW 45TH AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF163	EHFN03	IN	PROPER HOT HOLDING TEMP.		9/21/2017	16	HL1B
			Queso holding at 161F. Chicken holding at 170F. In compliance.				
	EHFN02	COS	PROPER COLD HOLDING TEMP.		9/21/2017		
			A) Tomatoes holding at 49F on prep line. Sour Cream holding at 50F on prep line B) Salsa on salsa bar holding at 50F. Items were discarded.				
	EHFN09	COS	FOOD SEPARATION AND PROTECTION		9/21/2017		
			Items in walk-in coolers must be covered at all times				
	EHFN27	H 3 DAYS	PROPER COOLING METHODS		9/21/2017		
			Reach in cooler on prep line and salsa bar are not maintaining proper temp. Cooler can not be used until proper temps is being maintained.				
	EHFN34	COS	NO EVIDENCE OF INSECT CONTAMIN		9/21/2017		
			A) Evidence of flies found B) Drive thru window left open during inspection.				

**Food Establishment Public Inspection Report****From 9/21/17 thru 9/27/17****ESTABLISHMENT****ROSAS CAFE & TORTILLA FACTORY**

HF163	EHFN32	H 3 DAYS	FOOD CONTACT SURFACE CONSTRUCT	9/21/2017	16	HL1B
			Cardboard used to line shelves in walk in cooler. Surface must be easily cleanable and nonabsorbent.			
	EHFN36	COS	WIPING CLOTHS PROPERLY USED	9/21/2017		
			A) Sanitizer rags must be stored in the sanitizer bucket when not in use B) Sanitizer bucket must be stored off of the floor			
	EHFN39	H 3 DAYS	PROPER USE OF UTENSILS	9/21/2017		
			A) Chipped utensils found on clean dish shelf. Utensils were discarded B) Wet stacking found. Dishes must be completely air dried before stacking on clean dish self			
	EHFN42	H 3 DAYS	NON-FOOD CONTACT SURFACES	9/21/2017		
			A) Gaskets need cleaned. Corrected on site. B) Vents in kitchen need dusted.			
	EHFN43	H30 DAY	ADEQUATE VENTILATION AND LIGHT	9/21/2017		
			Vent hood panel is missing. Must be replaced by 10/21/17.			
	EHFN38	COS	APPROVED THAWING METHODS	9/21/2017		
			Meat found thawing at room temperature. An approved thawing method must be used.			



**Food Establishment Public Inspection Report**

**From 9/21/17 thru 9/27/17**

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**ESTABLISHMENT**

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**ROSAS CAFE & TORTILLA FACTORY**

HF163	EHFN27	IN	PROPER COOLING METHODS	9/25/2017	0	HFOL
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Reach in cooler on prep line is now maintaining proper temp. Ice is being used to cool salsa on salsa bar, buckets must be submerged in the ice to ensure salsa is kept cold. In compliance

**SAMS PERSIAN RESTAURANT  
2522 PARAMOUNT BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF3058	EHFN21	H45 DAY	CERTIFIED FOOD MANAGER		9/25/2017	0	H PREOPEN
			Register Food Manager certificate with Environmental Health Dept. (Yearly-\$40.00).				
	EHFN22	H45 DAY	AUTHORIZED FOOD HANDLER		9/25/2017		
			All employees must obtain food handler card within 45 days of employment.				

**Food Establishment Public Inspection Report**

From 9/21/17 thru 9/27/17

**ESTABLISHMENT****SAN JACINTO CHRISTIAN ACADEMY**

3218 SW 6TH AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2732	EHFN37	H 2 HOUR	ENVIRONMENTAL CONTAMINATION		9/27/2017	2	HL1B
			Cups found on floors. Must be 6 inches off the ground.				
	EHFN46	H 2 HOUR	SERVICE SINK PROVIDED		9/27/2017		
			Women's bathroom needs covered trashcans.				

**501 S CAROLINA ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF858	EHFN45	H 2 HOUR	PHYSICAL FACILITIES INSTALLED		9/27/2017	2	HL1B
			All ceilings must be smooth, durable, easily cleanable and non-absorbent.				
	EHFN46	H 2 HOUR	SERVICE SINK PROVIDED		9/27/2017		
			Women's restroom needs covered trashcan.				

**Food Establishment Public Inspection Report**

From 9/21/17 thru 9/27/17

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**ESTABLISHMENT**

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**SAN JACINTO CHRISTIAN ACADEMY****SAN JACINTO ELEMENTARY****3400 SW 4TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF689	EHFN32	H180 DAY	FOOD CONTACT SURFACE CONSTRUCT		9/27/2017	7	HL1B
			Gasket on 2 door refrigerator needs to be replaced.				
	EHFN20	H180 DAY	APPROVED SEWAGE/WASTEWATER SYS		9/27/2017		
			Prep sink drain needs to be indirect. Condensate leak in freezer.				
	EHFN09	H180 DAY	FOOD SEPARATION AND PROTECTION		9/27/2017		
			All food must be protected from contamination.				

**Food Establishment Public Inspection Report**

**From 9/21/17 thru 9/27/17**

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**ESTABLISHMENT**

**SANCHEZ BAKERY  
1401 ROSS 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>
HF811					9/23/2017	0	HL1B

**Food Establishment Public Inspection Report**

From 9/21/17 thru 9/27/17

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**ESTABLISHMENT****SCHWANS HOME SERVICE INC****10300 HIGHWAY 60**

<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>
HFM793					9/22/2017	0	H PREOPEN
HFM794					9/21/2017	0	H PREOPEN

## Food Establishment Public Inspection Report

From 9/21/17 thru 9/27/17

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### ESTABLISHMENT

**SHWE MYINE THU  
5625 E AMARILLO BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2792	EHFN21	IN	CERTIFIED FOOD MANAGER		9/27/2017	0	HFOL
			Food manager card was obtained and registered with the City of Amarillo and will expire 9-18-18. In compliance.				
	EHFN27	IN	PROPER COOLING METHODS		9/27/2017		
			Reach in cooler was repaired and holding at 40F. In compliance.				
	EHFN28	IN	PROPER DATE MARKING		9/27/2017		
			All ready to eat foods were date marked. In compliance.				
	EHFN29	IN	ACCURATE THERMOMETERS PROVIDED		9/27/2017		
			Thermometer added to meat cooler. In compliance.				
	EHFN34	IN	NO EVIDENCE OF INSECT CONTAMIN		9/27/2017		
			Establishment was treated 9-18-17 by a licensed pest control operator. In compliance.				

**Food Establishment Public Inspection Report**

From 9/21/17 thru 9/27/17

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**ESTABLISHMENT**

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**SILVERADOS  
4411 E AMARILLO BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2786	EHFN29	H180 DAY	ACCURATE THERMOMETERS PROVIDED		9/26/2017	9	HL1B
			Test strips needed.				
	EHFN21	H180 DAY	CERTIFIED FOOD MANAGER		9/26/2017		
			Food manager needed.				
	EHFN22	H180 DAY	AUTHORIZED FOOD HANDLER		9/26/2017		
			Food handlers needed.				
	EHFN20	H180 DAY	APPROVED SEWAGE/WASTEWATER SYS		9/26/2017		
			Indirect connection needed on 3 comp. sink.				

**Food Establishment Public Inspection Report**

From 9/21/17 thru 9/27/17

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**ESTABLISHMENT**

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**SKYY CAFE  
1006 E AMARILLO BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF2691	EHFN35	COS	PERSONAL CLEANLINESS / EATING		9/21/2017	3	HL1B	
			Employee item inside ice machine. No items can be stored inside ice machine. COS.					
	EHFN31	COS	HANDWASHING FACILITY ADEQUATE		9/21/2017			
			A)Tea container inside handwash sink. Handwash sink cannot be blocked or used for anything besides handwashing.COS. b) Utensils found inside handwashing sink in kitchen. COS.					



**Food Establishment Public Inspection Report**

From 9/21/17 thru 9/27/17

**ESTABLISHMENT****SLEEP INN  
2401 E INTERSTATE 40**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2704	EHFN45	H90 DAY	PHYSICAL FACILITIES INSTALLED		9/22/2017	4	HL1B
			Missing coving must be replaced by 3-22-2018				
	EHFN02	COS	PROPER COLD HOLDING TEMP.		9/22/2017		
			Eggs holding at 50 degrees must be held at 41 or below. Eggs were discarded.				

**SOUTHWEST OPTIMIST CLUB  
3301 SE 10TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT11024					9/21/2017	0	HL1B FOOD

**Food Establishment Public Inspection Report**

From 9/21/17 thru 9/27/17

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**ESTABLISHMENT****ST ANDREWS EPISCOPAL SCHOOL**

1515 S GEORGIA 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>
HF2709					9/26/2017	0	HL1B

**STEWARTS BEEF JERKY**

1401 ROSS 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>
HF1704					9/23/2017	0	HL1B

**Food Establishment Public Inspection Report**

From 9/21/17 thru 9/27/17

**ESTABLISHMENT****STUMPYS LOUNGE  
721 SW 16TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1289	EHFN20	H90 DAY	APPROVED SEWAGE/WASTEWATER SYS	3 comp sink is directly connected to the sewer system. 3 Comp sink need a air gap.	9/27/2017	3	HL1B

**SUBWAY****7401 SW 45TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1499	EHFN45	H90 DAY	PHYSICAL FACILITIES INSTALLED	Dish dry racks are peeling and rusty. b)Proofer leaking across floor at service area. c)Ceiling panels in restrooms, food prep and dishwash area are wrong type. Replace with plastic non porous panels.	9/22/2017	2	HL1B
	EHFN43	H90 DAY	ADEQUATE VENTILATION AND LIGHT	Lighting in walk in cooler is not sufficient.	9/22/2017		

**Food Establishment Public Inspection Report****From 9/21/17 thru 9/27/17****ESTABLISHMENT****SUBWAY #14315  
3325 S GEORGIA 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>
HF2170	EHFN45	H180 DAY	PHYSICAL FACILITIES INSTALLED		9/22/2017	7	HL1B
			Ceiling tiles above tea machine need to be smooth, non-absorbent, and easily cleanable.				
	EHFN19	H180 DAY	APPROVED WATER SOURCE		9/22/2017		
			3 comp sink is directly connected to the sewer. An indirect connection is needed. Fix within 6 months.				
	EHFN21	H45 DAY	CERTIFIED FOOD MANAGER		9/22/2017		
			Certified food manager is needed within 45 days				
	EHFN46	H180 DAY	SERVICE SINK PROVIDED		9/22/2017		
			Bathroom door in mens restroom needs to be self-closing				

**Food Establishment Public Inspection Report**

From 9/21/17 thru 9/27/17

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**ESTABLISHMENT****SUGARS CONCESSIONS**

3301 SE 10TH AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT11018					9/21/2017	1	HL1B FOOD

**SYBIL B HARRINGTON LEARNING CT**

2500 DALE ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFD23	EHFN37	H10DAY	ENVIRONMENTAL CONTAMINATION		9/26/2017	1	HL1B

Cooler has a condensate leak that must be repaired within 10 days.

**Food Establishment Public Inspection Report**

From 9/21/17 thru 9/27/17

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**ESTABLISHMENT****T & M COKE TRAILER  
3301 SE 10TH 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>
HFT11019					9/21/2017	0	HL1B FOOD

**T ANCHOR PRODUCE  
1401 ROSS 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>
HF577					9/23/2017	0	HL1B

## Food Establishment Public Inspection Report

From 9/21/17 thru 9/27/17

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**ESTABLISHMENT**

**TACO VILLA #16  
6601 BELL ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF545	EHFN45	H10DAY	PHYSICAL FACILITIES INSTALLED		9/22/2017	26	HL1B
			Rust on air vent in dishwasher room.b)Walls and floors at fryer and hot hold areas not clean.c)Walk in cooler handle is broken and rusty. d)Floor drains not clean. e)Back door curtain is dirty.				
	EHFN39	COS	PROPER USE OF UTENSILS		9/22/2017		
			Plastic wrap not protected. b)Pans being wet stacked. c)Ice bucket not inverted.				
	EHFN35	COS	PERSONAL CLEANLINESS / EATING		9/22/2017		
			Open drinks in back kitchen over food prep.				
	EHFN36	COS	WIPING CLOTHS PROPERLY USED		9/22/2017		
			Wipe down cloths not in sanitizer buckets.				
	EHFN31	COS	HANDWASHING FACILITY ADEQUATE		9/22/2017		
			Hand wash sink blocked.				

## Food Establishment Public Inspection Report

From 9/21/17 thru 9/27/17

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### ESTABLISHMENT

#### TACO VILLA #16

HF	EHFN	Category	Code	Date	Points	HL
HF545	EHFN32	H10DAY	FOOD CONTACT SURFACE CONSTRUCT	9/22/2017	26	HL1B
Vent hood filter missing.						
	EHFN44	COS	GARBAGE AND REFUSE DISPOSAL	9/22/2017		
Excessive garbage held at back door. b)Garbage cans in kitchen full with no lids.						
	EHFN43	H10DAY	ADEQUATE VENTILATION AND LIGHT	9/22/2017		
Light cover missing.						
	EHFN40	COS	SINGLE-USE ARTICLES STORAGE	9/22/2017		
Single service items not stored properly.						
	EHFN42	H10DAY	NON-FOOD CONTACT SURFACES	9/22/2017		
Gaskets to coolers broken and dirty. b)cleaning equipment not clean. c)Dust on cords to video monitors and on top of shelf above food prep. d)Air intakes dusty.						
	EHFN21	H30 DAY	CERTIFIED FOOD MANAGER	9/22/2017		
Food manager card is expired.						



## Food Establishment Public Inspection Report

From 9/21/17 thru 9/27/17

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### ESTABLISHMENT

#### TACO VILLA #16

HF545	EHFN12	COS	MANAGEMENT, EMPLOYEE KNOWLEDGE	9/22/2017	26	HL1B
			<p>Manager placed ice scoop on drain grate.</p>			
	EHFN09	H10DAY	FOOD SEPARATION AND PROTECTION	9/22/2017		
			<p>Splatter over food prep counters. b)Single service cups on floor. c)Open drinks over foods. d)Utensil tubs dirty, e)Raw meat over ready to eat foods. f)Broken light cover over grill, g)Condensation drip on food cases in walk in.</p>			
	EHFN10	H10DAY	FOOD CONTACT SURFACES SANITIZE	9/22/2017		
			<p>Stickers and residue on pans after wash. b)Utensil tubs dirty. c)Blender stored upright and holding liquid residue. d)Shelves above food prep not clean.</p>			
	EHFN07	COS	FOOD AND ICE FROM APPROVED SRC	9/22/2017		
			<p>Egg product found on prep table at 60 degrees. Product discarded.</p>			

**Food Establishment Public Inspection Report**

**From 9/21/17 thru 9/27/17**

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**ESTABLISHMENT**

**TACOS LA HACIENDA  
1021 SW 3RD 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>
HFM128					9/21/2017	0	HL1B

## Food Establishment Public Inspection Report

From 9/21/17 thru 9/27/17

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### ESTABLISHMENT

**TAQUERIA EL COMAL  
1210 E AMARILLO BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1331	EHFN45	H60 DAY	PHYSICAL FACILITIES INSTALLED		9/22/2017	14	HL1B
			Floors, walls, and ceilings must be smooth, durable, easily cleanable, and nonabsorbent. All exterior doors not to be self closing and sealed tightly to avoid pest infestation. Rags found in all floor drains, back door not sealed.				
	EHFN02	COS	PROPER COLD HOLDING TEMP.		9/22/2017		
			Sauce in cold hold temped at 101F. Cold hold items should be held at 41F or below. Cooling down process, two hours 135-70, four hours to bring down to 41F. Ice bath is recommended for first two hours of cooling.				
	EHFN10	H60 DAY	FOOD CONTACT SURFACES SANITIZE		9/22/2017		
			Utensils in hot hold are not cleaned every four hours.				
	EHFN19	H60 DAY	APPROVED WATER SOURCE		9/22/2017		
			Air gap needed at 3 comp sink. Indirect drain is required for all food prep washing.				
	EHFN21	H60 DAY	CERTIFIED FOOD MANAGER		9/22/2017		
			Food manager certification needed.				

**Food Establishment Public Inspection Report****From 9/21/17 thru 9/27/17**

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**ESTABLISHMENT**

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**TAQUERIA EL COMAL**

HF1331	EHFN28	H60 DAY	PROPER DATE MARKING	9/22/2017	14	HL1B
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Date marking needed for all items not used in 24 hours.

	EHFN22	H60 DAY	AUTHORIZED FOOD HANDLER	9/22/2017		
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Food handler certification needed.

	EHFN42	H60 DAY	NON-FOOD CONTACT SURFACES	9/22/2017		
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Non food contact surfaces clean. Blowers, intake and return blower covers need cleaning.

## Food Establishment Public Inspection Report

From 9/21/17 thru 9/27/17

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### ESTABLISHMENT

**TAQUERIA RIVERA  
2602 SE 3RD AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1143	EHFN22	H30 DAY	AUTHORIZED FOOD HANDLER		9/27/2017	12	HL1B
			Food handler card required by all food handlers other than food manager.				
	EHFN26	H30 DAY	CONSUMER ADVISORY POSTED		9/27/2017		
			Under cooked food advisory required. Sunny side up eggs are considered undercooked.				
	EHFN21	H30 DAY	CERTIFIED FOOD MANAGER		9/27/2017		
			Food manager card is expired. Food manager must be a full time regular employee. Class is offered each month or on line with a proctor.				
	EHFN20	H30 DAY	APPROVED SEWAGE/WASTEWATER SYS		9/27/2017		
			Food sink must have an air gap.				
	EHFN45	H30 DAY	PHYSICAL FACILITIES INSTALLED		9/27/2017		
			Paint peeling from kitchen ceiling. Repaint.				

**Food Establishment Public Inspection Report**

**From 9/21/17 thru 9/27/17**

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**ESTABLISHMENT**

**TAQUERIA RIVERA**

HF1143	EHFN46	H30 DAY	SERVICE SINK PROVIDED	9/27/2017	12	HL1B
Mop sink is required. Mop sink must be away from food sink and cannot be connected to any other sink.						
	EHFN47	H30 DAY	OTHER VIOLATIONS	9/27/2017		
Fan is dirty.						

**TARGET STORE #221  
8201 W INTERSTATE 40**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF756	EHFN21	H180 DAY	CERTIFIED FOOD MANAGER		9/26/2017	4	HL1B
Food manager certificate must be registered with the City of Amarillo.							
	EHFN22	H45 DAY	AUTHORIZED FOOD HANDLER		9/26/2017		
All employees who handle food must obtain food handler cards within 45 days.							

## Food Establishment Public Inspection Report

From 9/21/17 thru 9/27/17

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**ESTABLISHMENT**

**TEJAS CAFE  
1401 ROSS ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2560	EHFN29	H 3 DAYS	ACCURATE THERMOMETERS PROVIDED		9/23/2017	15	HL1B
			Test strips are needed.				
	EHFN20	H180 DAY	APPROVED SEWAGE/WASTEWATER SYS		9/23/2017		
			Indirect waste connection is needed at 3 compartment sink/prep sink.				
	EHFN10	COS	FOOD CONTACT SURFACES SANITIZE		9/23/2017		
			Wash, rinse, sanitize steps must be followed when warewashing. COS				
	EHFN02	COS	PROPER COLD HOLDING TEMP.		9/23/2017		
			Potatoes sitting at 77F. Must be held at 41F or below. COS				
	EHFN32	H180 DAY	FOOD CONTACT SURFACE CONSTRUCT		9/23/2017		
			A) Gaskets on reach-in cooler needs to be repaired or replaced. B) Shelf must be easily cleanable				

**Food Establishment Public Inspection Report**

**From 9/21/17 thru 9/27/17**

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**ESTABLISHMENT**

**TEJAS CAFE**

HF2560      EHFN47      H180 DAY      OTHER VIOLATIONS      9/23/2017      15      HL1B

Non commercial coolers need to be replaced with NSF certified coolers by 3/23/18.

EHFN45      H180 DAY      PHYSICAL FACILITIES INSTALLED      9/23/2017

Missing floor tiles need to be repaired/replaced



## Food Establishment Public Inspection Report

From 9/21/17 thru 9/27/17

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**ESTABLISHMENT**

**TEXAS TEA  
208 SW 10TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2807	EHFN31	COS	HANDWASHING FACILITY ADEQUATE		9/27/2017	7	HL1B
			Hand sink blocked.				
	EHFN36	COS	WIPING CLOTHS PROPERLY USED		9/27/2017		
			Wiping cloths not stored in sanitizer.				
	EHFN40	COS	SINGLE-USE ARTICLES STORAGE		9/27/2017		
			Single service items stored on floor.				
	EHFN41	COS	ORIGINAL CONTAINER LABELING		9/27/2017		
			No label on bulk sugar or lemonade mix.				
	EHFN21	H30 DAY	CERTIFIED FOOD MANAGER		9/27/2017		
			Food manager card is expired.				

**Food Establishment Public Inspection Report**

From 9/21/17 thru 9/27/17

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**ESTABLISHMENT**

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**TEXAS TWISTED TRIO****3301 SE 10TH 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>
HFT11039	EHFN39	COS	PROPER USE OF UTENSILS		9/21/2017	3	HL1B FOOD
			In use utensils need to be stored in product or on a cleanable surface and washed at least every four hours.				
	EHFN31	COS	HANDWASHING FACILITY ADEQUATE		9/21/2017		
			Blocked hand sink.				

## Food Establishment Public Inspection Report

From 9/21/17 thru 9/27/17

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### ESTABLISHMENT

**THAI EXPRESS  
3314 S WASHINGTON ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1093	EHFN31	COS	HANDWASHING FACILITY ADEQUATE		9/21/2017	44	HL1B
			No paper towels at hand sink. Must reach across food prep.				
	EHFN30	COS	FOOD ESTABLISHMENT PERMIT		9/21/2017		
			Current permit not posted.				
	EHFN32	H10DAY	FOOD CONTACT SURFACE CONSTRUCT		9/21/2017		
			Refrigerator missing handles and not easily cleanable. b)encrusted pan on wok. c)Non commercial stove not clean. Stove replacement must be commercial.				
	EHFN33	H10DAY	WAREWASHING FACILITY INSTALLED		9/21/2017		
			Mop sink plumbing not correct. Mop sink cannot be connected to food sink.				
	EHFN39	H10DAY	PROPER USE OF UTENSILS		9/21/2017		
			Dirty aprons in kitchen not stored properly.				

## Food Establishment Public Inspection Report

From 9/21/17 thru 9/27/17

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### ESTABLISHMENT

#### THAI EXPRESS

Inspection ID	Violation Code	Category	Description	Date	Score	Notes
HF1093	EHFN37	H10DAY	ENVIRONMENTAL CONTAMINATION Holes in ceiling in kitchen	9/21/2017	44	HL1B
	EHFN36	COS	WIPING CLOTHS PROPERLY USED Wiping cloths not stored in sanitizer.	9/21/2017		
	EHFN34	H10DAY	NO EVIDENCE OF INSECT CONTAMIN Roaches observed in kitchen. b)Gap at back door.	9/21/2017		
	EHFN41	H10DAY	ORIGINAL CONTAINER LABELING Bulk foods missing labels.	9/21/2017		
	EHFN42	H10DAY	NON-FOOD CONTACT SURFACES Walls not clean. b)Grease film on surfaces.	9/21/2017		
	EHFN43	H10DAY	ADEQUATE VENTILATION AND LIGHT Inadequate lighting at cook station.	9/21/2017		

## Food Establishment Public Inspection Report

From 9/21/17 thru 9/27/17

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### ESTABLISHMENT

#### THAI EXPRESS

Inspection ID	Item ID	Category	Code	Date	Score	Notes
HF1093	EHFN21	H30 DAY	CERTIFIED FOOD MANAGER	9/21/2017	44	HL1B No certified food manager.
	EHFN22	H30 DAY	AUTHORIZED FOOD HANDLER	9/21/2017		No food handler card.
	EHFN29	H10DAY	ACCURATE THERMOMETERS PROVIDED	9/21/2017		Thermometers needed in cold hold units.
	EHFN28	H10DAY	PROPER DATE MARKING	9/21/2017		No date marks on any food in kitchen.
	EHFN27	COS	PROPER COOLING METHODS	9/21/2017		Food on ice not at proper temperature. Food pans must be setting in ice.
	EHFN02	COS	PROPER COLD HOLDING TEMP.	9/21/2017		Food on ice at 50F. Must hold at 41 degrees or less.

## Food Establishment Public Inspection Report

From 9/21/17 thru 9/27/17

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### ESTABLISHMENT

#### THAI EXPRESS

HF1093	EHFN10	COS	FOOD CONTACT SURFACES SANITIZE	9/21/2017	44	HL1B
			Sanitizer not used at required ppm.			
	EHFN11	COS	PROPER DISPOSITION OF RETURNED	9/21/2017		
			Dented can on shelf for use.			
	EHFN09	COS	FOOD SEPARATION AND PROTECTION	9/21/2017		
			Open food containers in storage,b)Food marked refrigerate after open found not refrigerated.			
	EHFN20	H10DAY	APPROVED SEWAGE/WASTEWATER SYS	9/21/2017		
			Mop sink broken. Mop sink too close to food and dishes. Splash guard required.			
	EHFN12	H30 DAY	MANAGEMENT, EMPLOYEE KNOWLEDGE	9/21/2017		
			Manager on duty not familiar with sanitizer or test strip requirements.			
	EHFN45	H10DAY	PHYSICAL FACILITIES INSTALLED	9/21/2017		
			Ceiling panels throughout kitchen are wrong type. Replace with non porous, cleanable, smooth tiles.			

**Food Establishment Public Inspection Report**

**From 9/21/17 thru 9/27/17**

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**ESTABLISHMENT**

**THAI EXPRESS**

HF1093

EHFN47

COS

OTHER VIOLATIONS

9/21/2017

44

HL1B

Due to a score over 31 demerits, this is a failed inspection. A \$75.00 reinspection fee must be paid at our office by noon 9/22/17. A followup inspection will be scheduled within 24 hrs.

## Food Establishment Public Inspection Report

From 9/21/17 thru 9/27/17

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### ESTABLISHMENT

**THAI SPOON  
500 N FILLMORE ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF763	EHFN47	H180 DAY	OTHER VIOLATIONS		9/22/2017	4	HL1B
			a) Fire extinguisher needs to be inspected once a year b) ANSUL system needs inspection every 6 months				
	EHFN45	H180 DAY	PHYSICAL FACILITIES INSTALLED		9/22/2017		
			Ceiling tile above drink station needs to be smooth, easily cleanable, and non-absorbent				
	EHFN46	H180 DAY	SERVICE SINK PROVIDED		9/22/2017		
			a) Soap and paper towels needed in employee restroom b) Restroom door must be self-closing				
	EHFN42	H180 DAY	NON-FOOD CONTACT SURFACES		9/22/2017		
			Floor by fryer is very greasy. Clean grease buildup in kitchen.				



**Food Establishment Public Inspection Report**

**From 9/21/17 thru 9/27/17**

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**ESTABLISHMENT**

**TIMBERWOLF TRADING  
3301 SE 10TH 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>
HFT11022					9/22/2017	0	HL1B FOOD

## Food Establishment Public Inspection Report

From 9/21/17 thru 9/27/17

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**ESTABLISHMENT**

**TOOMS RESTAURANT  
3416 NE 24TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2057	EHFN38	H180 DAY	APPROVED THAWING METHODS		9/25/2017	16	HL1B
			Chicken and other frozen items were observed thawing on counter top. Approved thawing methods are: under cold running water, thaw in cold hold, part of the cooking process, or microwave for immediate use.				
	EHFN40	H180 DAY	SINGLE-USE ARTICLES STORAGE		9/25/2017		
			Handles of serving bulk product observed touching side of container and product. Handle must not touch product or container sides.				
	EHFN43	H180 DAY	ADEQUATE VENTILATION AND LIGHT		9/25/2017		
			Return and intake vents need to be cleaned.				
	EHFN45	H180 DAY	PHYSICAL FACILITIES INSTALLED		9/25/2017		
			Areas of kitchen need some cleaning. Build up noticed over the vent hood.				
	EHFN34	H180 DAY	NO EVIDENCE OF INSECT CONTAMIN		9/25/2017		
			Evidence of infestation was noticed in the restaurant.				

**Food Establishment Public Inspection Report****From 9/21/17 thru 9/27/17****ESTABLISHMENT****TOOMS RESTAURANT**

HF2057	EHFN35	H180 DAY	PERSONAL CLEANLINESS / EATING	9/25/2017	16	HL1B
			Cell phone found in kitchen prep line.			
	EHFN36	H180 DAY	WIPING CLOTHS PROPERLY USED	9/25/2017		
			Wet wiping cloths must remain in chemical solution when not in use. Heavy soiled dry cloths observed in kitchen area. Cloths should be removed from use when heavy build up is noticed on dry cleaning cloths.			
	EHFN32	H180 DAY	FOOD CONTACT SURFACE CONSTRUCT	9/25/2017		
			Gaskets in cold hold unit are worn and damaged.			
	EHFN02	COS	PROPER COLD HOLDING TEMP.	9/25/2017		
			Chicken temped at 54F. All cold hold items must be at 41F or below. Shrimp in cold hold temped at above 41F.			
	EHFN28	H180 DAY	PROPER DATE MARKING	9/25/2017		
			Several items in cold hold not date marked. If TCS foods are not used within 24 hours date marking is needed and the product must be used in 7 days.			
	EHFN18	H180 DAY	PROPER IDENTIFY TOXIC SUBSTANC	9/25/2017		
			Air gap needed at three comp sink. Indirect drain or air gap is needed when cleaning food for meals.			

## Food Establishment Public Inspection Report

From 9/21/17 thru 9/27/17

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### ESTABLISHMENT

#### TOOMS RESTAURANT

**TOOT N TOTUM #87  
2209 S COULTER ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF887	EHFN19	H180 DAY	APPROVED WATER SOURCE		9/25/2017	7	HL1B
			a)No direct connection may exist between the public sewer system and equipment in which food or wares are placed. b)Backflow preventer needed on mop sink.				
	EHFN33	H180 DAY	WAREWASHING FACILITY INSTALLED		9/25/2017		
			Three compartment sink is needed to wash, rinse, sanitize.				
	EHFN45	H180 DAY	PHYSICAL FACILITIES INSTALLED		9/25/2017		
			a)Broken floor tiles need to be repaired or replaced. b)Hole in wall by warewashing sink must be repaired. c)Replace missing ceiling tiles. d)Replace or repair door hinge on walk in.				
	EHFN43	H180 DAY	ADEQUATE VENTILATION AND LIGHT		9/25/2017		
			Vents in employee bathroom, blowers in walk in cooler, other air ducts need to be cleaned.				

## Food Establishment Public Inspection Report

From 9/21/17 thru 9/27/17

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**ESTABLISHMENT**

**TORTILLERIA LUPITA  
4013 SE 10TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFRM692	EHFN43	H180 DAY	ADEQUATE VENTILATION AND LIGHT Vents need to be cleaned		9/27/2017	4	HL1B
	EHFN45	H180 DAY	PHYSICAL FACILITIES INSTALLED Holes in ceiling need to be fixed.		9/27/2017		
	EHFN32	COS	FOOD CONTACT SURFACE CONSTRUCT Shelves need to be cleaned		9/27/2017		

## Food Establishment Public Inspection Report

From 9/21/17 thru 9/27/17

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### ESTABLISHMENT

**TOSHAS TREATS  
5400 MELISSA RD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
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HF2156					9/26/2017	0	HL1B
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**V & N PRODUCE  
1809 NE 3RD AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
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HF2156	EHFN47	H180 DAY	OTHER VIOLATIONS		9/22/2017	2	HL1B
			Fire extinguisher needs to be inspected once a year				

	EHFN45	H180 DAY	PHYSICAL FACILITIES INSTALLED		9/22/2017		
			Ceiling tiles in restroom need to be smooth, easily cleanable, and non-absorbent				

## Food Establishment Public Inspection Report

From 9/21/17 thru 9/27/17

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### ESTABLISHMENT

**VINCES PIZZA  
2413 S WESTERN ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF600	EHFN45	H24 HOUR	PHYSICAL FACILITIES INSTALLED		9/26/2017	7	HL1B
			Ceiling/roof is leaking in 3 comp room. Roof/ceiling must be repaired.				
	EHFN43	H24 HOUR	ADEQUATE VENTILATION AND LIGHT		9/26/2017		
			1)All light bulbs must be in working order. 2) All electrical cords and outlets must be installed correctly.				
	EHFN20	H24 HOUR	APPROVED SEWAGE/WASTEWATER SYS		9/26/2017		
			PVC pipe from ice machine is discharging onto ground. Discharge must go into sewer.				
	EHFN23	H24 HOUR	HOT & COLD WATER AVAILABLE		9/26/2017		
			Hot water not found in restaurant. Hot water heater is 19 gallons. Hot water heater must be adequate size for restaurant.				

**Food Establishment Public Inspection Report**

From 9/21/17 thru 9/27/17

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**ESTABLISHMENT****WALGREENS #05614  
1600 S WESTERN ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF329	EHFN06	COS	TIME AS PUBLIC HEALTH CONTROL		9/21/2017	3	HL1B	
			Several packages of expired turkey bacon found in fridge. COS					

**WALGREENS #13124  
4504 S WESTERN ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1863					9/21/2017	0	HL1B



## Food Establishment Public Inspection Report

From 9/21/17 thru 9/27/17

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**ESTABLISHMENT**

**WALMART #7349  
7251 ARDEN RD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2603	EHFN09	COS	FOOD SEPARATION AND PROTECTION		9/27/2017	6	HL1B
			Food product marked refrigerate after open found not refrigerated. Product discarded.				
	EHFN21	COS	CERTIFIED FOOD MANAGER		9/27/2017		
			Food manager card must be posted with establishment permit and last inspection in public view.				
	EHFN39	COS	PROPER USE OF UTENSILS		9/27/2017		
			wicker baskets used for food contact. Wicker is not cleanable.				

**Food Establishment Public Inspection Report**

From 9/21/17 thru 9/27/17

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**ESTABLISHMENT****WASHINGTON FOOD MART  
4016 S WASHINGTON 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>
HF1666	EHFN32	H60 DAY	FOOD CONTACT SURFACE CONSTRUCT Ice machines need cleaning		9/25/2017	6	HL1B
	EHFN22	H60 DAY	AUTHORIZED FOOD HANDLER Food handler cards need to be obtained in 60 days.		9/25/2017		
	EHFN11	COS	PROPER DISPOSITION OF RETURNED Dented cans found on shelves. Cans were removed.		9/25/2017		

**Food Establishment Public Inspection Report**

From 9/21/17 thru 9/27/17

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**ESTABLISHMENT**

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**WATER TREE AMARILLO STORE**

1310 SE 10TH AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2757					9/21/2017	0	HL1B

**WESTERN HORSEMAN**  
2501 E INTERSTATE 40

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2720	EHFN20	H90 DAY	APPROVED SEWAGE/WASTEWATER SYS		9/27/2017	3	HL1B

3 Comp sink used for food prep found directly plumbed to sewer. 3 comp sink need a air gap.

## Food Establishment Public Inspection Report

From 9/21/17 thru 9/27/17

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### ESTABLISHMENT

#### WHEELER CONCESSIONS

3301 SE 10TH AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT11020					9/22/2017	0	HL1B FOOD

#### WHITTIER ELEMENTARY

2004 N MARRS ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF670	EHFN46	H180 DAY	SERVICE SINK PROVIDED		9/25/2017	1	HL1B
Restroom ceiling tiles must be smooth, durable, nonabsorbent and easily cleaned.							

## Food Establishment Public Inspection Report

From 9/21/17 thru 9/27/17

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### ESTABLISHMENT

**WILL ROGERS ELEMENTARY  
920 N MIRROR ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF653	EHFN46	H180 DAY	SERVICE SINK PROVIDED		9/21/2017	6	HL1B
			Mop sink/utility sink is needed. trashcan with a lid is needed in restroom.				
	EHFN20	IN	APPROVED SEWAGE/WASTEWATER SYS		9/21/2017		
			Drain was repaired, in compliance.				
	EHFN09	H180 DAY	FOOD SEPARATION AND PROTECTION		9/21/2017		
			Sneeze shield does not provide adequate protection for age group and needs to be adjusted.				
	EHFN37	H180 DAY	ENVIRONMENTAL CONTAMINATION		9/21/2017		
			Walk-in freezer has a condensate leak and needs to be repaired.				
	EHFN45	H180 DAY	PHYSICAL FACILITIES INSTALLED		9/21/2017		
			a)Ceiling tiles in food prep areas must be smooth, durable, non-absorbent and easily cleaned. b)All water stained ceiling tiles in dry storage area need to be replaced.				

## Food Establishment Public Inspection Report

From 9/21/17 thru 9/27/17

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### ESTABLISHMENT

#### WTAMU KIMBROUGH CONCESSIONS

19501 US HIGHWAY 87

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFC315	EHFN45	H180 DAY	PHYSICAL FACILITIES INSTALLED		9/22/2017	2	HL1B
			In west concession hole in wall must be fixed. Back wall and ceiling need to be smooth, durable, nonabsorbent and easily cleanable.				
	EHFN43	H180 DAY	ADEQUATE VENTILATION AND LIGHT		9/22/2017		
			All fluorescent bulbs must have light shields.				

## Food Establishment Public Inspection Report

From 9/21/17 thru 9/27/17

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### ESTABLISHMENT

**ZEST E TACO  
2418 E AMARILLO BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF249	EHFN45	H90 DAY	PHYSICAL FACILITIES INSTALLED		9/21/2017	12	HL1B
			Ceiling tile are covered with grease and are not smooth, durable, easily cleanable, and non-absorbent. Ceiling tile need to be replaced. This was on your last inspection. Ceiling tiles need to be replaced be 12-21-17				
	EHFN33	H10DAY	WAREWASHING FACILITY INSTALLED		9/21/2017		
			Food establishment does not have a mop sink. Mop sink needed by 10-01-17				
	EHFN22	H30 DAY	AUTHORIZED FOOD HANDLER		9/21/2017		
			Food handlers card needed. Food handlers card need by 10-21-17				
	EHFN20	H30 DAY	APPROVED SEWAGE/WASTEWATER SYS		9/21/2017		
			3 comp sink is directly connected to the sewer. 3 comp sink need a air gap.				
	EHFN21	H30 DAY	CERTIFIED FOOD MANAGER		9/21/2017		
			Food manager card has expired. Food manager card need by 10-21-17				

**Food Establishment Public Inspection Report**

**From 9/21/17 thru 9/27/17**

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**ESTABLISHMENT**

**ZEST E TACO**

HF249

EHFN27

H90 DAY

PROPER COOLING METHODS

9/21/2017

12

HL1B

Refrigerators in kitchen are not NSF certified. All kitchen equipment must be NSF certified. This was on your last inspection. Refrigerators need to be replaced by 10-17-7017.