

Food Establishment Public Inspection Report
From 5/28/15 thru 6/3/15

ESTABLISHMENT

ALCOHOLIC RECOVERY CENTER
412 SE 16TH AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF105	EHF28	COS	ALL OTHER VIOLATIONS		6/1/2015	0	HL1B	
			a)Improperly thawing meat. Must be thawed either in cooler or under cold running water. b)Household coolers in kitchen must be replaced by October 1st. All coolers must be NSF or ANSI certified commercial coolers.					

AMA TRANSITIONAL TREATMENT CTR
9300 SE 3RD AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF2002	EHF02	IN	COLD HOLDING		6/2/2015	0	HL1B	
			All coolers holding at 41F and below.					

Food Establishment Public Inspection Report

From 5/28/15 thru 6/3/15

ESTABLISHMENT

AMARILLO ZOO CONCESSION

2401 DUMAS DR

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1513					6/3/2015	0	HL1B

Food Establishment Public Inspection Report**From 5/28/15 thru 6/3/15****ESTABLISHMENT****ARAMARK DINING HALL****2402 4TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFC123	EHF03	IN	HOT HOLDING		6/2/2015	4	HL1B
			Cooked eggs holding at 160°. Sausage holding at 162°.				
	EHF13	COS	HACCP PLAN/TIME		6/2/2015		
			Several potentially hazardous food held past discard date. (Discarded)				
	EHF28	H90 DAY	ALL OTHER VIOLATIONS		6/2/2015		
			Ceiling panels in dry storage and dish area must be replaced by next inspection. All food items and single service items must be stored at least six inches off the ground.				

Food Establishment Public Inspection Report

From 5/28/15 thru 6/3/15

ESTABLISHMENT**BELMAR BAKERY & CAFE WOLFLIN V****2606 SW 22ND AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2475	EHF25	COS	FOOD CONTACT SURFACES		5/28/2015	7	HL1B
			Inside of ice machine needed to be cleaned.				
	EHF13	COS	HACCP PLAN/TIME		5/28/2015		
			Mushrooms in reach-in cooler found passed seven day date mark. Discarded.				

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

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF125	EHF25	COS	FOOD CONTACT SURFACES		6/2/2015	3	HL1B
			Serving utensils need to be kept inside product.				

Food Establishment Public Inspection Report

From 5/28/15 thru 6/3/15

ESTABLISHMENT

**BIG TEXAN
501 S PIERCE ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT5383					6/3/2015	0	HL1B FOOD

Food Establishment Public Inspection Report

From 5/28/15 thru 6/3/15

ESTABLISHMENT

BIZZY BEES CHILDCARE & PRESCHL

6500 OFFICE PARK DR

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFD55	EHF25	COS	FOOD CONTACT SURFACES		5/28/2015	10	HL1B
			Purse on food contact surface during food prep. b)Cabinets not clean. c)Refrigerator and freezer door handles and gaskets not clean. d)Oven drawer has food spills.				
	EHF28	COS	ALL OTHER VIOLATIONS		5/28/2015		
			Ceiling panels are not correct type. Panels must be smooth, non porous and easily cleanable. b)Tops of cabinets have dust buildup. c)Kitchen employees not wearing hair restraints.				
	EHF20	COS	TOXIC ITEMS		5/28/2015		
			Pesticide packet stored in child level unlocked cabinet. Remove pesticide and only store in area not accessible to children.				
	EHF07	COS	ADEQUATE HAND WASHING		5/28/2015		
			Employee did not wash hands before putting on gloves.				

Food Establishment Public Inspection Report

From 5/28/15 thru 6/3/15

ESTABLISHMENT**BLUE SKY
5060 S COULTER ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2286	EHF19	IN	RODENTS/ANIMALS/OPENINGS		6/1/2015	0	HFOL
			Corrected from last inspection.				
	EHF25	IN	FOOD CONTACT SURFACES		6/1/2015		
			Corrected from last inspection.				

Food Establishment Public Inspection Report

From 5/28/15 thru 6/3/15

ESTABLISHMENT**BUFFALO WILD WINGS
5416 S COULTER ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1527	EHF23	IN	SEWAGE/WASTEWATER		6/1/2015	15	HFOL
			Corrected from last inspection.				
	EHF19	COS	RODENTS/ANIMALS/OPENINGS		6/1/2015		
			Backdoor was found propped open. Back door must stay closed at all times. 2 corrections from last inspection.				
	EHF11	COS	PROPER HANDLING RTE		6/1/2015		
			Employees must wear gloves when handling RTE foods.				
	EHF08	COS	GOOD HYGIENIC PRACTICES		6/1/2015		
			Handsink is for handwashing only.				
	EHF07	COS	ADEQUATE HAND WASHING		6/1/2015		
			Employees must wash hands before putting on gloves after switching tasks.				

Food Establishment Public Inspection Report

From 5/28/15 thru 6/3/15

ESTABLISHMENT

**CABANA COOLERS
3510 SE 10TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF13					6/3/2015	0	HL1B

**CARNICERIA LA POPULAR
1505 SE 3RD AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF87	EHF15	IN	EQUIPMENT ADEQUATE		5/28/2015	0	HFOL

Freezer has been disconnected and emptied and will not be used until repairs can be made. In compliance.

	EHF28	H90 DAY	ALL OTHER VIOLATIONS		5/28/2015		
--	-------	---------	----------------------	--	-----------	--	--

All bulk beans for sale in produce area must have lid placed over them to prevent contamination.

Food Establishment Public Inspection Report

From 5/28/15 thru 6/3/15

ESTABLISHMENT**CARVER ACADEMY
1905 NW 12TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF164					5/28/2015	0	HL1B

**CARVER EARLY CHILDHOOD ACADEMY
1800 N TRAVIS ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF849					5/28/2015	0	HL1B

Food Establishment Public Inspection Report

From 5/28/15 thru 6/3/15

ESTABLISHMENT

CHICKEN EXPRESS

2106 2ND AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFC283	EHF23	IN	SEWAGE/WASTEWATER		6/2/2015	3	HFOL
			A) Corrected.				
	EHF19	H90 DAY	RODENTS/ANIMALS/OPENINGS		6/2/2015		
			A) Back door must be sealed to prevent entrance of insects by next inspection (Repeat) A \$50 reinspection fee will be charged if not corrected.				

Food Establishment Public Inspection Report

From 5/28/15 thru 6/3/15

ESTABLISHMENT

**CLAIRMONT THE
4707 BELL ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF832	EHF19	COS	RODENTS/ANIMALS/OPENINGS		5/28/2015	7	HL1B
			Kitchen windows open to outside with no screen. Windows used for ventilation must have screens.				
	EHF25	COS	FOOD CONTACT SURFACES		5/28/2015		
			Sticker residue on cleaned dishes. b)Mixer bottom not clean. c)Timer not clean. d)Salad mixer not properly cleaned. e)Bottom of steamer has buildup.If steamer is not easily cleanable, unit must be removed.				
	EHF28	COS	ALL OTHER VIOLATIONS		5/28/2015		
			White specks noted on mixer equipment after cleaning. Unknown source. Ensure dishwasher is operating properly with thorough rinse cycle and sanitizer is correct type for machine. b)Air vents dusty.Repeat.Ducts need to be cleaned.c)Blower covers dirty.				

Food Establishment Public Inspection Report

From 5/28/15 thru 6/3/15

ESTABLISHMENT**CONTINENTAL
1300 S JACKSON ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF233					6/2/2015	0	HL1B

**COUNTRY CLUB NURSING & REHAB
9 MEDICAL DR**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF200					6/3/2015	0	HL1B

Food Establishment Public Inspection Report**From 5/28/15 thru 6/3/15**

ESTABLISHMENT

CURTIS FLEMMING LEARNING CTR**3001 WOLFLIN AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HFD62	EHF28	COS	ALL OTHER VIOLATIONS		5/28/2015	4	HL1B	
			Can opener blade needs to be sharpened or replaced.					
	EHF10	COS	SOUND CONDITION		5/28/2015			
			a. Cooked hamburger patties in reach-in cooler found not in sound condition. b. Dented can on shelf for use.					

Food Establishment Public Inspection Report

From 5/28/15 thru 6/3/15

ESTABLISHMENT

**DONUT STOP
100 23RD ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFC336	EHF07	COS	ADEQUATE HAND WASHING		6/2/2015	4	HL1B
			A) Employees seen not washing hands before putting on gloves.				
	EHF02	IN	COLD HOLDING		6/2/2015		
			A) Milk cooler holding at 40 degrees.				
	EHF28	H180 DAY	ALL OTHER VIOLATIONS		6/2/2015		
			A) All light shields must have end cap on them. B) Air gap needed for drain line on dish machine. C) Keep all coffee filters covered at all times.				

1602 S GRAND ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2617	EHF28	H24 HOUR	ALL OTHER VIOLATIONS		6/2/2015	3	HL1B
			Water gathering on the floor from a leak that was apparently fixed the morning of 6/02/2015. Check back in 24 hours to confirm.				

Food Establishment Public Inspection Report

From 5/28/15 thru 6/3/15

ESTABLISHMENT

DONUT STOP

HF2617	EHF25	H24 HOUR	FOOD CONTACT SURFACES	6/2/2015	3	HL1B
--------	-------	----------	-----------------------	----------	---	------

Hot chocolate machine needs to be cleaned.

**FAIRFIELD INN AMA AIRPORT
1740 AIRPORT BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2600	EHF02	COS	COLD HOLDING		6/2/2015	5	HL1B

a) Cream cheese single service containers sitting out at room temp. Must remain 41F or below. b) Cut melon holding at 50F and hard boiled eggs sitting at 52F. Must be 41F or below. Ice was added to containers.

Food Establishment Public Inspection Report

From 5/28/15 thru 6/3/15

ESTABLISHMENT**GD BRO
1100 FOLSOM RD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT5372	EHF24	H 2 HOUR	THERMOMETERS		5/28/2015	8	HL1B FOOD
			Need thermometer for cold hold units.				
	EHF25	H 2 HOUR	FOOD CONTACT SURFACES		5/28/2015		
			a)Resurface cutting boards or replace. b)Wood cutting boards must be sealed.				

**GO BURGER
4500 S WASHINGTON ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1978	EHF02	COS	COLD HOLDING		6/2/2015	5	HL1B
			Sliced tomatoes temped at 57F. Should be at or below 41F.				

Food Establishment Public Inspection Report

From 5/28/15 thru 6/3/15

ESTABLISHMENT

GRACE LEARNING CENTER 4214 RIDGECREST CIR

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HFD69	EHF28	H90 DAY	ALL OTHER VIOLATIONS		5/28/2015	0	HL1B	
			Tags for venthood are expired. Fire marshall needs to inspect venthood.					

GRUMPS PIT STOP 1009 S GRAND ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF2674	EHF28	H30 DAY	ALL OTHER VIOLATIONS		5/29/2015	3	HL1B	
			a)Resurface floor in walk in beer cooler prior to use. b)Remove all unnecessary items from establishment.					
	EHF22	H30 DAY	MANAGER KNOWLEDGE/CERTIFIED		5/29/2015			
			Food manager certificate needed. Will attend June class.					

Food Establishment Public Inspection Report

From 5/28/15 thru 6/3/15

ESTABLISHMENT

HARDBACK COFFEE CAFE

4301 SW 45TH AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2279					5/28/2015	0	HFOL

HARRINGTON ASSISTED LIVING

401 SW 12TH AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1266	EHF23	COS	SEWAGE/WASTEWATER		6/2/2015	3	HL1B
			Handwashing sink drain is leaking				

Food Establishment Public Inspection Report

From 5/28/15 thru 6/3/15

ESTABLISHMENT

**HIGH PLAINS BINGO
3701 PLAINS BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF523					6/3/2015	0	HL1B

HILLSIDE ELEMENTARY 9600 PERRY AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1832	EHF28	H90 DAY	ALL OTHER VIOLATIONS	Air vents over kitchen prep area needs to be cleaned over the summer.	5/28/2015	0	HL1B

Food Establishment Public Inspection Report

From 5/28/15 thru 6/3/15

ESTABLISHMENT**HILS BURGERS
1300 23RD ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HFC225	EHF28	H90 DAY	ALL OTHER VIOLATIONS		6/2/2015	0	HL1B	
			A) Bathroom doors must be self closing, B) Replace light shield in kitchen (repeat) C) Keep all single service items covered at all times.					
	EHF02	IN	COLD HOLDING		6/2/2015			
			A) Coolers holding at 40 degrees.					

JAN WERNER ADULT DAY CARE**3108 S FILLMORE ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1822	EHF02	IN	COLD HOLDING		5/28/2015	0	HL1B

Food Establishment Public Inspection Report

From 5/28/15 thru 6/3/15

ESTABLISHMENT

JAN WERNER ADULT DAYCARE

3105 S FILLMORE ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2664	EHF22	IN	MANAGER KNOWLEDGE/CERTIFIED		5/28/2015	0	HFOL
			Obtained food manager card.				
HF2664	EHF02	IN	COLD HOLDING		5/28/2015	0	HL1B
			All coolers holding at 41F or below. In compliance.				

Food Establishment Public Inspection Report

From 5/28/15 thru 6/3/15

ESTABLISHMENT

KIDS LEARNING ACADEMY DBA JUST

4407 CANYON DR

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFD66	EHF24	H10DAY	THERMOMETERS		5/28/2015	6	HL1B
			A) Thermometer in refrigerator is broken and must be replaced within 10 days.				
	EHF28	H30 DAY	ALL OTHER VIOLATIONS		5/28/2015		
			A) All ceiling panels in the kitchen must be smooth and easily cleanable within 30 days.				
	EHF15	H10DAY	EQUIPMENT ADEQUATE		5/28/2015		
			A) Freezer must be replaced within 10 days. All equipment must be NSF, ANSI or UL commercial within 10 days.				

Food Establishment Public Inspection Report**From 5/28/15 thru 6/3/15**

ESTABLISHMENT**KIMBLE LEARNING CENTER****2200 SE 10TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HFD16	EHF28	H30 DAY	ALL OTHER VIOLATIONS		6/1/2015	0	HL1B	
			a)Household freezer must be replaced with a NSF commercial use freezer. b)Prep table shelf is rusted and needs to be replaced. All Shelves that are rusted need to be either repaired or replaced.					

Food Establishment Public Inspection Report

From 5/28/15 thru 6/3/15

ESTABLISHMENT

**KOOL KONES
1900 S FM 2381**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFP51	EHF28	H10DAY	ALL OTHER VIOLATIONS		5/28/2015	10	H PREOPEN
			Post permit numbers. Paint all exposed wood with durable, cleanable semi-gloss or enamel paint.				
	EHF14	H10DAY	WATER SUPPLY		5/28/2015		
			Water supply hose must be food grade from tank to pump. Remove non food grade hoses from establishment.				
	EHF22	H10DAY	MANAGER KNOWLEDGE/CERTIFIED		5/28/2015		
			Cert. food manager required 45 days to obtain June 10, 2015 class.				
	EHF23	H10DAY	SEWAGE/WASTEWATER		5/28/2015		
			Sewage discharge must be direct piped to holding tank. Bldg. discharge needs to be gravity feed, repipe to holding tank.				

Food Establishment Public Inspection Report

From 5/28/15 thru 6/3/15

ESTABLISHMENT

**LA BELLA PIZZA
700 23RD ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HFC329	EHF28	H90 DAY	ALL OTHER VIOLATIONS		6/2/2015	0	HL1B	
			A) All fire suppression must be inspected and passed by next inspection. 1 hood 2 extinguishers B) Bathroom door must be self closing.					

7230 HILLSIDE RD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF590	EHF28	H30 DAY	ALL OTHER VIOLATIONS		5/28/2015	3	HL1B	
			Light cover needed at mixer area. b)Clean ceiling splatter. c)Clean or remove small fan. d)Ensure all bottles are labeled.					
	EHF22	H30 DAY	MANAGER KNOWLEDGE/CERTIFIED		5/28/2015			
			No Food Manager Card from City of Amarillo. Attend class June 10,15 and test June 12, 2015.					

Food Establishment Public Inspection Report

From 5/28/15 thru 6/3/15

ESTABLISHMENT**LA FUENTE
511 S GRAND ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2455	EHF28	COS	ALL OTHER VIOLATIONS		6/1/2015	3	HL1B
			A) Raw eggs stored over ready to eat food in cooler. B) Residential deep fryer needs to be removed from use. Only commercial equipment is allowed in restaurants. (90 days)				
	EHF25	COS	FOOD CONTACT SURFACES		6/1/2015		
			Ice machine needed to be cleaned.				

Food Establishment Public Inspection Report

From 5/28/15 thru 6/3/15

ESTABLISHMENT

**LABELLA PIZZA
3801 OLSEN BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2679	EHF28	COS	ALL OTHER VIOLATIONS		5/28/2015	7	HL1B
			a) Can opener blade needs to be sharpened or replaced. b) Light shields are needed for unprotected light bulbs. c) Outside of reach-in cooler needs to be cleaned in kitchen. d) Five corrections from pre-open.				
	EHF22	IN	MANAGER KNOWLEDGE/CERTIFIED		5/28/2015		
			Corrected.				
	EHF24	IN	THERMOMETERS		5/28/2015		
			Corrected.				
	EHF20	COS	TOXIC ITEMS		5/28/2015		
			All chemical bottles need to be labeled with a common name.				
	EHF08	COS	GOOD HYGIENIC PRACTICES		5/28/2015		
			Opened can of soda found in kitchen. All beverages must have a lid and straw.				

Food Establishment Public Inspection Report

From 5/28/15 thru 6/3/15

ESTABLISHMENT**LEARNING DEPOT
5398 MEADOWGREEN DR**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFD58	EHF03	IN	HOT HOLDING		5/28/2015	3	HL1B
			A) BBQ brisket meat holding at 135 degrees.				
	EHF15	H10DAY	EQUIPMENT ADEQUATE		5/28/2015		
			A) All equipment used in the food establishment must be NSF, ANSI or UL commercial within 10 days. Cooling equipment.				

**LITTLE CAESARS
1401 E AMARILLO BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF263	EHF28	H90 DAY	ALL OTHER VIOLATIONS		5/28/2015	0	HL1B
			Seal on walk in cooler door (glass door) needs to be replaced.				

Food Establishment Public Inspection Report

From 5/28/15 thru 6/3/15

ESTABLISHMENT**LOVES TRAVEL STOP #261****8615 CANYON DR**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF614	EHF13	COS	HACCP PLAN/TIME		6/1/2015	9	HL1B
			A) Pre-cooked sausage found being held past 7 days. Discarded.				
	EHF05	COS	RAPID REHEATING		6/1/2015		
			A) Meatballs cooked to 103 degrees before being made ready to serve. Meatballs must be heated to 165 degrees prior to service.				
	EHF02	IN	COLD HOLDING		6/1/2015		
			A) Chicken holding at 40 degrees.				
	EHF28	H90 DAY	ALL OTHER VIOLATIONS		6/1/2015		
			A) All ceiling panels above all food areas must be smooth, non absorbant and easily cleanable by next inspection.				

Food Establishment Public Inspection Report

From 5/28/15 thru 6/3/15

ESTABLISHMENT

**LUPITAS
3321 BELL ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2619	EHF28	H90 DAY	ALL OTHER VIOLATIONS		5/28/2015	8	HL1B
			a)Eggs stored over cooked food in walk-in cooler. b)Sign is needed for handwashing sink in back. c) Tags for venthood are expired. Venthood needs to be inspected by fire marshall.				
	EHF08	COS	GOOD HYGIENIC PRACTICES		5/28/2015		
			Ice found in handwashing sink in back. Handwashing sinks can only be used for handwashing.				
	EHF13	COS	HACCP PLAN/TIME		5/28/2015		
			Cooked food held longer than 24 hours in walk-in cooler needs to be date labeled.				

Food Establishment Public Inspection Report

From 5/28/15 thru 6/3/15

ESTABLISHMENT

**MCCALLS SHAVED ICE
4200 S COULTER ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFM696	EHF08	COS	GOOD HYGIENIC PRACTICES		6/1/2015	7	HFOLLOWUP
			Handsink must be clear of items. Handwashing only.				
	EHF28	COS	ALL OTHER VIOLATIONS		6/1/2015		
			A) Employee food and drink must be kept separate and labled. B) NSF equipment needed by Oct 1st.				
	EHF23	H10DAY	SEWAGE/WASTEWATER		6/1/2015		
			Leak still found under counter. Repeat				

Food Establishment Public Inspection Report

From 5/28/15 thru 6/3/15

ESTABLISHMENT

**MI CASA
2618 E AMARILLO BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2675	EHF24	IN	THERMOMETERS		5/28/2015	0	HL1B
			1 correction from last inspection.				
	EHF28	H90 DAY	ALL OTHER VIOLATIONS		5/28/2015		
			a)All equipment must be NSF certified or equivalent. All non-compliant equipment must be removed. b)Broken floor tiles still need to be replaced or repaired. c) 2 corrections from last inspection.				
	EHF21	IN	MANUAL WARE WASHING		5/28/2015		
			1 correction from last inspection.				

Food Establishment Public Inspection Report

From 5/28/15 thru 6/3/15

ESTABLISHMENT

**NEW BEGINNINGS
3606 ATKINSEN ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFD38					5/28/2015	0	HL1B

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

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF177	EHF28	H10DAY	ALL OTHER VIOLATIONS		6/1/2015	3	HL1B
			a)Blower covers in walk in cooler needed to be dusted. b)Soda nozzles are excessively worn & need to be replaced. c)All coolers & freezers must be NSF/ANSI certified commercially approved. All household coolers must be removed or replaced by Oct. 1, 2015				
	EHF21	H10DAY	MANUAL WARE WASHING		6/1/2015		
			Warewashing machine not sanitizing properly and needs to be repaired within 10 days.				

Food Establishment Public Inspection Report

From 5/28/15 thru 6/3/15

ESTABLISHMENT

**PAK A SAK #12
2110 SE 34TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF266	EHF28	COS	ALL OTHER VIOLATIONS		6/3/2015	0	HL1B	
			a)Ceiling in walk in cooler needed to be dusted. b)Limes stored on floor in walk in, must be stored at least 6" off the ground.					

**PANHANDLE SURGICAL HOSPITAL
7100 SW 9TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF189					5/28/2015	0	HL1B

Food Establishment Public Inspection Report

From 5/28/15 thru 6/3/15

ESTABLISHMENT

**PARK PLACE TOWERS
1300 S HARRISON ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF387	EHF28	H60 DAY	ALL OTHER VIOLATIONS		6/2/2015	8	HL1B
			(a) Ceiling tiles in Ware 1&2 and waite station Park Place needs to be replaced (b) Residential refrigerators in Ware 1&2 need to be commercial.				
	EHF25	COS	FOOD CONTACT SURFACES		6/2/2015		
			(a) Microwave oven in waite station needed to be cleaned (b) Cappuccino machine in waite station needed to be cleaned				
	EHF02	COS	COLD HOLDING		6/2/2015		
			(a) Potentially hazardous food in refrigerator in waite station Park Place was at 57 (b) Potentially hazardous food in Ware 2 was at 47, all PHF needs to be maintained at 41 or below				

Food Establishment Public Inspection Report

From 5/28/15 thru 6/3/15

ESTABLISHMENT

PHO-NOMENAL DUMPLINGS

1100 FOLSOM RD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT5371	EHF03	IN	HOT HOLDING Beef 145F, Chicken 165F, Pork 145F.		5/28/2015	0	HL1B FOOD

POSTCARDS

1100 FOLSOM RD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT5370	EHF03	IN	HOT HOLDING Chicken 165F.		5/28/2015	0	HL1B FOOD

Food Establishment Public Inspection Report

From 5/28/15 thru 6/3/15

ESTABLISHMENT

**SANCHEZ BAKERY
1010 E AMARILLO BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF88	EHF28	H90 DAY	ALL OTHER VIOLATIONS	Roof over dishwasher needs to be repaired.	5/28/2015	0	HL1B

Food Establishment Public Inspection Report

From 5/28/15 thru 6/3/15

ESTABLISHMENT

**SERRANOS MEXICAN FOOD
3701 W AMARILLO BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF2386	EHF02	COS	COLD HOLDING		5/28/2015	5	HL1B	
			Food in refrigerator was at 48 degrees, unit needs to be able to maintain product at 41 or below					
HFM671	EHF24	COS	THERMOMETERS		5/28/2015	3	HL1B	
			Thermometer broken in refrigerator					

Food Establishment Public Inspection Report

From 5/28/15 thru 6/3/15

ESTABLISHMENT**SINALOA HOT-DOGS & MEXICAN FD**

1010 E AMARILLO BLVD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF2423	EHF17	COS	HAND WASH WITH SOAP/TOWELS		5/28/2015	3	HL1B	
			Paper towels needed at hand sink.					

SNOW HUT

2701 S CLEVELAND ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HFM695	EHF15	COS	EQUIPMENT ADEQUATE		5/28/2015	6	HL1B	
			Cooler holding at 50F. Must be 41F or below. Cooler was adjusted.					
	EHF22	H30 DAY	MANAGER KNOWLEDGE/CERTIFIED		5/28/2015			
			Food manager card needed at establishment. Will attend June class.					

Food Establishment Public Inspection Report

From 5/28/15 thru 6/3/15

ESTABLISHMENT

**SONIC DRIVE IN
1910 S GRAND ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF540	EHF25	H 3 DAYS	FOOD CONTACT SURFACES		6/2/2015	3	HL1B
			A) Soda nozzles and areas where nozzles stored need to be thoroughly cleaned. B) Mold found in ice cream cooler (COS) C) Dish rack needs to be cleaned. D) Dirty utensils found stored with clean ones. (COS)				
	EHF28	H 3 DAYS	ALL OTHER VIOLATIONS		6/2/2015		
			Missing and chipped tiles need to be repaired. (90 days)				

Food Establishment Public Inspection Report

From 5/28/15 thru 6/3/15

ESTABLISHMENT

**SUBWAY #
2004 S COULTER ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1198	EHF25	H10DAY	FOOD CONTACT SURFACES		6/3/2015	24	HL1B
			Ice scoop found on top of dirty ice machine. Must be stored on clean and easy cleanable surface.				
	EHF28	H10DAY	ALL OTHER VIOLATIONS		6/3/2015		
			Silicon caulk used to repair/seal entire front windows.Clean Tv&wall area above bread.Clean prep fridge.Repair floor tiles in storage.Clean ice maker rust.Clean return air grill&ceiling.Clean air vent.Clean cabinet under soda machine.Clean skylights.				
	EHF24	H10DAY	THERMOMETERS		6/3/2015		
			A)Thermometer in prep fridge showing 60F/ replace, not working.B) Need a new thermometer in drink reach-in.				
	EHF13	COS	HACCP PLAN/TIME		6/3/2015		
			Chicken salad found in the freezer with not date label. Discarded.				
	EHF17	H10DAY	HAND WASH WITH SOAP/TOWELS		6/3/2015		
			No paper towels in Men's restroom.				

Food Establishment Public Inspection Report

From 5/28/15 thru 6/3/15

ESTABLISHMENT

SUBWAY

HF1198	EHF19	H10DAY	RODENTS/ANIMALS/OPENINGS	6/3/2015	24	HL1B
--------	-------	--------	--------------------------	----------	----	------

A) Back door found propped open. B) Threshold and door sweep does not adequately seal the door. Repair and replace. (Repeat)

	EHF22	H10DAY	MANAGER KNOWLEDGE/CERTIFIED	6/3/2015		
--	-------	--------	-----------------------------	----------	--	--

No food manager card posted. Next class is June 10th.

	EHF02	COS	COLD HOLDING	6/3/2015		
--	-------	-----	--------------	----------	--	--

Meatballs found on counter holding at 55F. Discarded.

Food Establishment Public Inspection Report

From 5/28/15 thru 6/3/15

ESTABLISHMENT**SUBWAY #14315
3325 S GEORGIA ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2170	EHF02	IN	COLD HOLDING		6/1/2015	0	HL1B
			Cooked egg whites holding at 34F in cold hold unit.				
	EHF28	H90 DAY	ALL OTHER VIOLATIONS		6/1/2015		
			Mens restroom needs Spanish handwashing sign. Repeat violation.				

Food Establishment Public Inspection Report

From 5/28/15 thru 6/3/15

ESTABLISHMENT

**SUBWAY #7854-213
1401 E AMARILLO BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF1201	EHF15	H 3 DAYS	EQUIPMENT ADEQUATE		5/28/2015	3	HL1B	
			Cooler under toaster oven temped at 49F. Should be at or below 41F.					
HF1201	EHF15	IN	EQUIPMENT ADEQUATE		6/1/2015	0	HFOL	
			Corrected from previous inspection.					

Food Establishment Public Inspection Report

From 5/28/15 thru 6/3/15

ESTABLISHMENT**SUNSHINE CHILD CARE**

2108 13TH AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HFC114	EHF02	IN	COLD HOLDING		6/2/2015	0	HL1B	
			A) Cooler holding at 40 degrees.					

SUNSHINE VALLEY CHILD CARE

4618 RIVER RD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HFD22	EHF20	COS	TOXIC ITEMS		5/28/2015	3	HL1B	
			Bleach sanitizing solution for surfaces too strong. Must be 100ppm.					
	EHF28	H90 DAY	ALL OTHER VIOLATIONS		5/28/2015			
			All coolers, freezers, and dishwashers must be NSF or equivalent. At least 1 must be replaced by 10/1/15. If not corrected this will be a violation.					

Food Establishment Public Inspection Report

From 5/28/15 thru 6/3/15

ESTABLISHMENT

**TACOS GARCIA
1100 ROSS ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF185	EHF19	COS	RODENTS/ANIMALS/OPENINGS		6/2/2015	30	HL1B
			Patio door propped open at time of inspection. All doors must remain closed at all times.				
	EHF15	H 3 DAYS	EQUIPMENT ADEQUATE		6/2/2015		
			Cooler holding at 50F. Cooler must be 41F or below. All cooler units including walk in need to be serviced to ensure that they are cooling properly.Est. has had continual issues with coolers and must maintain record log.				
	EHF13	COS	HACCP PLAN/TIME		6/2/2015		
			Ready to eat foods found without date marks. All ready to eat foods must have date and must discard after 7 days.				
	EHF01	COS	COOLING FOR COOKED FOOD		6/2/2015		
			Cooked beans being cooled improperly. Beans cooked the day before holding at 65F in walk in cooler. Beans must cool to 41F with in 6 hours.				
	EHF07	COS	ADEQUATE HAND WASHING		6/2/2015		
			Employees not washing hands properly. Must wash hands every time gloves are changed.				

Food Establishment Public Inspection Report

From 5/28/15 thru 6/3/15

ESTABLISHMENT

TACOS GARCIA

Inspection Number	Establishment ID	Category	Description	Date	Score	Inspector
HF185	EHF10	COS	SOUND CONDITION	6/2/2015	30	HL1B
			Frozen fish being thawed in vacuumed sealed packaging. Fish must be removed from package prior to thawing to prevent bacteria growth.			
	EHF08	COS	GOOD HYGIENIC PRACTICES	6/2/2015		
			All employee drinks must have a lid with a straw.			
	EHF28	H 3 DAYS	ALL OTHER VIOLATIONS	6/2/2015		
			a)Lid needed on bulk dry chillies. b)All wipe down rags must be stored in sanitizer when not in use. c)Pans stacked wet. Air dry completely prior to stacking. d)Label all bulk food containers. e)Cooler has condensate leak and must be repaired.			
	EHF25	COS	FOOD CONTACT SURFACES	6/2/2015		
			a)Ice scoop stored on soda machine drain board. b)Inside of both ice machines need to be cleaned. c)All prep table shelves need to be cleaned and plastic removed from legs.			

Food Establishment Public Inspection Report

From 5/28/15 thru 6/3/15

ESTABLISHMENT**TAMMES TENDER TOUCH TOO****1009 S HIGHLAND ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HFD64	EHF02	IN	COLD HOLDING		6/2/2015	0	HL1B	
			All coolers holding at 41F or below. In compliance					

Food Establishment Public Inspection Report

From 5/28/15 thru 6/3/15

ESTABLISHMENT

**TAQUERIA EL TAPATIO #3
2028 PARAMOUNT BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2532	EHF02	IN	COLD HOLDING		6/1/2015	3	HL1B
			Cooked pork holding at 39F in cold hold.				
	EHF03	IN	HOT HOLDING		6/1/2015		
			Caldo holding at 182F in hot hold.				
	EHF25	COS	FOOD CONTACT SURFACES		6/1/2015		
			Inside shelves of reach-in coolers need to be cleaned.				
	EHF28	COS	ALL OTHER VIOLATIONS		6/1/2015		
			Floor in walk-in cooler needs to be cleaned.				

Food Establishment Public Inspection Report

From 5/28/15 thru 6/3/15

ESTABLISHMENT**THAI SPOON
500 N FILLMORE ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF763	EHF28	COS	ALL OTHER VIOLATIONS Food in freezer not covered		6/3/2015	0	HL1B

**THOMPSON PARK POOL CONCESSION
2401 DUMAS DR**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2528	EHF28	COS	ALL OTHER VIOLATIONS Black refrigerator can only be used for non potentially hazardous foods		6/3/2015	0	HL1B

Food Establishment Public Inspection Report

From 5/28/15 thru 6/3/15

ESTABLISHMENT

**TOOT N TOTUM #77
421 TASCOSA RD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF159					5/28/2015	0	HL1B

**TOOT N TOTUM #94
2151 SE 34TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2103	EHF28	H90 DAY	ALL OTHER VIOLATIONS		6/3/2015	0	HL1B
			Ensure freezer are certified commercial. NSF/ANSI				
	EHF03	IN	HOT HOLDING		6/3/2015		
			Hot dogs holding at 146F. In compliance.				

Food Establishment Public Inspection Report

From 5/28/15 thru 6/3/15

ESTABLISHMENT

TRINITY LUTHERAN CHURCH SCHOOL

5005 W INTERSTATE 40

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF112	EHF10	COS	SOUND CONDITION		5/28/2015	7	HL1B
			Soy sauce marked refrigerate after open found not refrigerated.				
	EHF28	H30 DAY	ALL OTHER VIOLATIONS		5/28/2015		
			Air vents dusty. b)counter edge broken. Repair edge to be smooth and easily cleanable.c)Ceiling panels are not proper type. Must be smooth non porous and easily cleanable. d)Mop washed in food sink. Must have and use a mop sink.				
	EHF25	COS	FOOD CONTACT SURFACES		5/28/2015		
			Shelves in reach in cooler not clean. b)Bottom of milk cooler not clean. c)Hot pads not clean.				

Food Establishment Public Inspection Report

From 5/28/15 thru 6/3/15

ESTABLISHMENT**UNIQUE INDIVIDUALS LLC**

7701 S COULTER ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFD61	EHF15	H10DAY	EQUIPMENT ADEQUATE		5/28/2015	3	HL1B
			A) All equipment used to store food within the establishment must be NSF, ANSI, UL or equivalent within 10 days.				
	EHF05	IN	RAPID REHEATING		5/28/2015		
			A) Lasagna heated to 190 before being made ready to serve.				

UNITED SUPERMARKETS #527

1501 E AMARILLO BLVD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF346	EHF25	COS	FOOD CONTACT SURFACES		5/28/2015	3	HL1B
			Tea nozzle in deli needed to be cleaned.				

Food Establishment Public Inspection Report

From 5/28/15 thru 6/3/15

ESTABLISHMENT

**WAFFLE LOVE
1100 FOLSOM RD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT5373					5/28/2015	0	HL1B FOOD

Food Establishment Public Inspection Report

From 5/28/15 thru 6/3/15

ESTABLISHMENT**WALMART #7362
2035 SE 34TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2547	EHF25	COS	FOOD CONTACT SURFACES		6/1/2015	7	HL1B
			Utensil containers in deli needed to be cleaned.				
	EHF10	COS	SOUND CONDITION		6/1/2015		
			Dented cans found stored on shelf for sale. Cans were removed.				
	EHF22	H30 DAY	MANAGER KNOWLEDGE/CERTIFIED		6/1/2015		
			Food manager card needed at establishment.				

Food Establishment Public Inspection Report

From 5/28/15 thru 6/3/15

ESTABLISHMENT

WAL-MART SUPERCENTER #755

4610 S COULTER ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF700	EHF28	IN	ALL OTHER VIOLATIONS		5/28/2015	3	HFOL
			Corrected from last inspection.				
	EHF24	IN	THERMOMETERS		5/28/2015		
			Corrected from last inspection, \$50 REINSPECTION FEE, is still owed to our office from previous inspection.				
	EHF23	H 3 DAYS	SEWAGE/WASTEWATER		5/28/2015		
			Condensate leak in frozen food freezer still found.(3x Repeat) Product being stored under the leak, dripping on product. Product must be removed from under leak. Must be fixed in 3 days.A \$50 re-inspection is owed, payable at our office 821 S Johnson.				

Food Establishment Public Inspection Report**From 5/28/15 thru 6/3/15****ESTABLISHMENT****WESLEY COMMUNITY DAY CARE****1615 S ROBERTS ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFD27	EHF21	H 3 DAYS	MANUAL WARE WASHING		6/1/2015	6	HL1B
			Dishwasher not sanitizing properly and needs to be repaired within 3 days.				
	EHF23	H 3 DAYS	SEWAGE/WASTEWATER		6/1/2015		
			a)Handsink leaking and needs to be repaired within 3 days. b)Walk in freezer has condensate leak that needs to be repaired within 10 days.				
	EHF28	H30 DAY	ALL OTHER VIOLATIONS		6/1/2015		
			a)All freezers and coolers that are not NSF commercial approved must be removed or replaced with NSF/ANSI commercially approved equipment. b)All missing/broken ceiling tiles in bathroom need to be replaced.c)Remove duct tape from floor near walkin cooler				

Food Establishment Public Inspection Report

From 5/28/15 thru 6/3/15

ESTABLISHMENT

WHATABURGER #758
6120 HOLLYWOOD RD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1038	EHF28	COS	ALL OTHER VIOLATIONS		6/1/2015	8	HL1B
			A) Do not store personal items with single service items. B) Label all grill oils				
	EHF17	COS	HAND WASH WITH SOAP/TOWELS		6/1/2015		
			A) Hand sink found without any paper towels.				
	EHF02	COS	COLD HOLDING		6/1/2015		
			A) Tomatoes holding at 46 degrees. Must be kept below 41 degrees at all times. (Repeat). If found again a \$50 reinspection fee will be charged.				