

Food Establishment Inspection Report



Wichita Falls - Wichita County
Public Health District
1700 Third Street
Wichita Falls, TX 76301
940-761-7800

SITE NO. 373 **INV NO.** 1 **IR NO.** **DATE** 01/17/2012 **INSPECTION TIME** **INSPECTOR** Baxter, Mike

SITE INFORMATION
7-ELEVEN #211
2515 5TH ST
WICHITA FALLS TX 76301

INVENTORY/MANAGER
Process 1

SERVICE TYPE/FREQUENCY
Inspection- Regular
Inspected 2 Times per Year

Scheduled calendar inspections.

Violations: Critical - 2 Score: 94

CRITICAL VIOLATIONS SUMMARY

<u>CODE</u>	<u>DESCRIPTION</u>	<u>POINTS</u>	<u>CORRECTED</u>
22	Manager Demonstration of knowledge/Food Handlers Certificate	3	_____
25	Food Contact Surfaces-Cleaned/Sanitized/Good Repair/Storage	3	_____

CRITICAL VIOLATIONS DETAIL

<u>CODE</u>	<u>DESCRIPTION</u>
22	Texas Food Establishment Rules Page 20 229.163 (b) Knowledge, Demonstration. Based on the risks of foodborne illness inherent to the food operation, during inspections and upon request the person in charge shall demonstrate to the regulatory authority knowledge of foodborne disease prevention, application of the Hazard Analysis Critical Control Point principles, and the requirements of these rules. The person in charge shall demonstrate this knowledge by compliance with these rules, by being a certified food protection manager who has shown proficiency of required information through passing a test that is part of an accredited program, or by responding correctly to the inspector's questions as they relate to the specific food operation. The person in charge may demonstrate such knowledge by:
To Wit:	need test strips for checking sanitizer water
25	Page 76 §229.165(d) (d) Cleanability. (1) Food-contact surfaces. Multiuse food-contact surfaces shall be:

CODE

DESCRIPTION

- (A) smooth;
- (B) free of breaks, open seams, cracks, chips, inclusions, pits, and similar imperfections;
- (C) free of sharp internal angles, corners, and crevices;
- (D) finished to have smooth welds and joints; and
- (E) except as specified in subparagraph (B) of this paragraph, accessible for cleaning and inspection by one of the following methods:
 - (i) without being disassembled;
 - (ii) by disassembling without the use of tools; or
 - (iii) by easy disassembling with the use of handheld tools commonly available to maintenance and cleaning personnel such as screwdrivers, pliers, and wrenches.
- (2) Paragraph (5) of this subsection does not apply to cooking oil storage tanks, distribution lines for cooking oils, or beverage syrup lines or tubes.
- (3) Cleaned in place (CIP) equipment.
 - (A) CIP equipment shall meet the characteristics specified under paragraph (1) of this subsection and shall be designed and constructed so that:
 - (i) cleaning and sanitizing solutions circulate throughout a fixed system and contact all interior food-contact surfaces; and
 - (ii) the system is self-draining or capable of being completely drained of cleaning and sanitizing solutions; and

To Wit: freezer to be defrosted

I HEREBY, ACKNOWLEDGE THE ISSUANCE AND RECEIPT OF THIS OFFICIAL Food Establishment Inspection Report.

Mike Baxter, Public Health Officer

OWNER / MANAGER SIGNATURE

OWNER / MANAGER PRINT NAME