

Food Establishment Inspection Report



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

SITE NO. 1530 **INV NO.** 2 **IR NO.** **DATE** 03/04/2010 **INSPECTION TIME** **INSPECTOR** Railsback, Brian

SITE INFORMATION
7-ELEVEN #217
7351 NW FREEWAY
WICHITA FALLS TX 76305
940-767-2577

INVENTORY/MANAGER
Snack Bar

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

Violations: Critical - 2 Non-Critical - 5 Score: 94

CRITICAL VIOLATIONS SUMMARY

<u>CODE</u>	<u>DESCRIPTION</u>	<u>POINTS</u>	<u>CORRECTED</u>
17	Handwash Facilities with Soap & Towels	3	03/04/2010
25	Food Contact Surfaces-Cleaned/Sanitized/Good Repair/Storage	3	_____

NON-CRITICAL VIOLATIONS SUMMARY

<u>CODE</u>	<u>DESCRIPTION</u>	<u>POINTS</u>	<u>CORRECTED</u>
28	OTHER VIOLATIONS	0	_____
28	OTHER VIOLATIONS	0	_____
28	OTHER VIOLATIONS	0	_____
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CRITICAL VIOLATIONS DETAIL

<u>CODE</u>	<u>DESCRIPTION</u>
17	Texas Food Establishment Rules

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§229.167
(e) Handwashing facilities.

CODE**DESCRIPTION**

(1) Minimum number. Handwashing facilities shall be provided as specified under §229.166(g)(1) of this title.

(2) Handwashing cleanser, availability. Each handwashing lavatory or group of 2 adjacent lavatories shall be provided with a supply of hand cleaning liquid, powder, or bar soap.

(3) Hand drying provision. Each handwashing lavatory or group of adjacent lavatories shall be provided with:

(A) individual, disposable towels;

(B) a continuous towel system that supplies the user with a clean towel; or

(C) a heated-air hand drying device.

To Wit: No hand drying provisions were available at the handwash facilities in the dishwash machine area. (Corrected 03/04/10)

To Correct: Hand drying provisions must be available at the handwash facilities in the dishwash machine area. Corrections must be made immediately.

25 Texas Food Establishment Rules

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§229.165(d)

(d) Cleanability.

(1) Food-contact surfaces. Multiuse food-contact surfaces shall be:

(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: The chili cheese dispenser located in the customer service area has adhering food or food particles.

To Correct: The chili cheese dispenser located in the customer service area must be properly washed, rinsed and sanitized and free of food or food particles. Corrections must be

CODE DESCRIPTION

made immediately.

NON-CRITICAL VIOLATIONS DETAIL**CODE DESCRIPTION**

28 OTHER VIOLATIONS- REQUIRE CORRECTIVE ACTION , NOT TO EXCEED 90 DAYS OR NEXT INSPECTION, WHICHEVER COMES FIRST.

To Wit: Walls are dirty behind the slurpee machine in the customer service are.

To Correct: Clean walls in the customer service are.

To Wit: Unapproved ceiling tiles over (hot dog warmer) customer service area

To Correct: Ceiling tiles must be smooth, non absorbent and easy to clean

To Wit: Hand wash sink is dirty and must be kept clean

To Wit: Lights are not shielded over the hot dog warmer in the customer service area

To Correct: Lights must be shielded to protect food.

To Wit: Microwave is non commercial and must be placed with commercial grade when microwave needs replaced.

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

Brian Railsback, Public Health Officer

OWNER / MANAGER SIGNATURE

OWNER / MANAGER PRINT NAME