

# Food Establishment Inspection Report



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

**SITE NO.** 189    **INV NO.** 2    **IR NO.**    **DATE** 10/08/2010    **INSPECTION TIME**    **INSPECTOR** Baxter, Mike

**SITE INFORMATION**  
AUTO'S GROCERY  
1320 HARRISON  
WICHITA FALLS TX 76309  
940-716-0883

**INVENTORY/MANAGER**  
Deli

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

Scheduled calendar inspections.

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

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### CRITICAL VIOLATIONS SUMMARY

<u>CODE</u>	<u>DESCRIPTION</u>	<u>POINTS</u>	<u>CORRECTED</u>
17	Handwash Facilities with Soap & Towels	3	_____
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	_____

### CRITICAL VIOLATIONS DETAIL

<u>CODE</u>	<u>DESCRIPTION</u>
17	Texas Food Establishment Rules  Page 122 §229.167 (e) Handwashing facilities. (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

<u>CODE</u>	<u>DESCRIPTION</u>
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	soap.
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	(3) Hand drying provision. Each handwashing lavatory or group of adjacent lavatories shall be provided with:
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	(A) individual, disposable towels;
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	(B) a continuous towel system that supplies the user with a clean towel; or
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	(C) a heated-air hand drying device.
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To Wit:	no hand towels in restroom
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To Correct:	Corrected
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25	Texas Food Establishment Rules
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	Page 76
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	§229.165(d)
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	(d) Cleanability.
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	(1) Food-contact surfaces. Multiuse food-contact surfaces shall be:
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	(A) smooth;
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	(B) free of breaks, open seams, cracks, chips, inclusions, pits, and similar imperfections;
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	(C) free of sharp internal angles, corners, and crevices;
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	(D) finished to have smooth welds and joints; and
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	(E) except as specified in subparagraph (B) of this paragraph, accessible for cleaning and inspection by one of the following methods:
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	(i) without being disassembled;
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	(ii) by disassembling without the use of tools; or
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	(iii) by easy disassembling with the use of handheld tools
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	commonly available to maintenance and cleaning personnel such as screwdrivers, pliers, and
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	wrenches.
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	(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.
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	(3) Cleaned in place (CIP) equipment.
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	(A) CIP equipment shall meet the characteristics specified under paragraph (1) of this subsection and shall be designed and constructed so that:
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	(i) cleaning and sanitizing solutions circulate throughout a fixed system and contact all interior food-contact surfaces; and
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	(ii) the system is self-draining or capable of being completely drained of cleaning and sanitizing solutions; and
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To Wit:	foil on table by deep fryer
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To Correct:	Corrected
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**NON-CRITICAL VIOLATIONS DETAIL**

<b><u>CODE</u></b>	<b><u>DESCRIPTION</u></b>
28	OTHER VIOLATIONS- REQUIRE CORRECTIVE ACTION , NOT TO EXCEED 90 DAYS OR NEXT INSPECTION, WHICHEVER COMES FIRST.
To Wit:	missing and damaged floor tiles
To Correct:	There are missing and damaged floor tiles which need to be replaced.
To Wit:	non working equipment needs to be removed
To Correct:	There are non working refrigerated units such as coolers and freezers which need to be removed. There is miscellaneous non working equipment in store which needs to be removed

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

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**Mike Baxter, Public Health Officer**

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**OWNER / MANAGER SIGNATURE**

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**OWNER / MANAGER PRINT NAME**