

Food Establishment Inspection Report



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

SITE NO. 5929 **INV NO.** 1 **IR NO.** **DATE** 01/04/2011 **INSPECTION TIME** **INSPECTOR** Railsback, Brian

SITE INFORMATION
BAYMONT INN SUITES
4510 KELL BLVD
WICHITA FALLS TX 76309
940-691-7500 Fax 940-691-7503

INVENTORY/MANAGER
Process 1

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

Scheduled calendar inspections.

Violations: Critical - 3 Non-Critical - 1 Score: 91

CRITICAL VIOLATIONS SUMMARY

<u>CODE</u>	<u>DESCRIPTION</u>	<u>POINTS</u>	<u>CORRECTED</u>
17	Handwash Facilities with Soap & Towels	3	_____
26	Posting Consumer Advisories- Heimlich/Raw Shellfish/Buffer	3	_____
27	Food Establishment Permit	3	_____

NON-CRITICAL VIOLATIONS SUMMARY

<u>CODE</u>	<u>DESCRIPTION</u>	<u>POINTS</u>	<u>CORRECTED</u>
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

CODE	DESCRIPTION
	<p>soap.</p> <p>(3) Hand drying provision. Each handwashing lavatory or group of adjacent lavatories shall be provided with:</p> <p>(A) individual, disposable towels;</p> <p>(B) a continuous towel system that supplies the user with a clean towel; or</p> <p>(C) a heated-air hand drying device.</p>
To Wit:	No hand cleaning material, i.e., liquid, powder or bar soap, is available at the handwash facilities in the kitchen.
To Correct:	Hand cleaning material, i.e., liquid, powder or bar soap, must be available at the handwash facilities in the kitchen. Corrections must be made immediately.
To Wit:	No hand drying provisions were available at the handwash facilities in the kitchen.
To Correct:	Hand drying provisions must be available at the handwash facilities in the kitchen. Corrections must be made immediately.
26	<p>Texas Food Establishment Rules</p> <p>Pages 37, 55 & 154 229.164(h); (r) & 173(b) -</p> <p>A card, sign or other effective means of notification shall be displayed to notify customers that clean tableware is to be used upon return to self-service areas. Food establishments which deliver shellfish to a consumer for raw consumption shall inform consumers of the significantly increased risk associated with certain especially vulnerable consumers eating such shellfish in raw or undercooked form. The Heimlich Maneuver Poster shall be in all food service establishments in a place conspicuous to employees or customers.</p> <p>To Wit: The Heimlich Maneuver poster is not conspicuously displayed in the facility.</p> <p>To Correct: The Heimlich Maneuver poster must be conspicuously displayed in the facility. Corrections must be made within 14 days.</p>
27	<p>Page 126 229.171(f) & (g)</p> <p>A person may not operate a food establishment without a valid health permit to operate. The permit is not valid without a valid Certificate of Occupancy issued by the Wichita Falls/ Wichita County Public Health District. The permit holder will:</p> <ol style="list-style-type: none"> 1) post the permit at a location in the food establishment that is conspicuous to consumers 2) immediately discontinue operations and notify the Environmental Health Division at 940-761-7820 if an imminent health hazard exists 3) replace/upgrade existing facilities and equipment in accordance with TFER guidelines 4) comply with directives of the regulatory authorities including time frames for corrective actions 5) other provisions of the TFER <p>The permit holder shall designate a person in charge and shall ensure that a person in charge is present at the food establishment during all hours of operation.</p> <p>All food service employees shall attend a food handler class and shall obtain a food handler's certificate.</p>

CODE **DESCRIPTION**

To Wit: Must upgrade to process 2, they are heating up eggs and links

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: Both microwaves and toaster are non commercial and must be replaced with commercial grade equipment with in 30 days

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