

Food Establishment Inspection Report



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

SITE NO. 7233 **INV NO.** 1 **IR NO.** **DATE** 06/02/2011 **INSPECTION TIME** **INSPECTOR** Railsback, Brian

SITE INFORMATION BELLA'S ITALIAN RESTAURANT 414 S AVE D BURKBURNETT TX 76354 817-703-8740	INVENTORY/MANAGER Process 3	SERVICE TYPE/FREQUENCY Inspection- Regular Inspected 3 Times per Year
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Scheduled calendar inspections.

Violations: Critical - 2 Score: 94

CRITICAL VIOLATIONS SUMMARY

<u>CODE</u>	<u>DESCRIPTION</u>	<u>POINTS</u>	<u>CORRECTED</u>
17	Handwash Facilities with Soap & Towels	3	06/02/2011
24	Thermometers Provided/Accurate/Properly Calibrated +/- 2 F	3	06/02/2011

CRITICAL VIOLATIONS DETAIL

<u>CODE</u>	<u>DESCRIPTION</u>
17	<p>Texas Food Establishment Rules</p> <p>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.</p> <p>(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.</p> <p>(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.</p>

To Wit: No hand cleaning material, i.e., liquid, powder or bar soap, is available at the handwash facilities in the food prep sink area. (Corrected 06/02/11)

CODE	DESCRIPTION
To Correct:	Hand cleaning material, i.e., liquid, powder or bar soap, must be available at the handwash facilities in the food prep sink area. Corrections must be made immediately.
To Wit:	No hand drying provisions were available at the handwash facilities in the food prep sink area. (Corrected 06/02/11)
To Correct:	Hand drying provisions must be available at the handwash facilities in the food prep sink area. Corrections must be made immediately.
24	Texas Food Establishment Rules Page 77 §229.165(e) (e) Accuracy of temperature measuring devices, food. (1) Temperature measuring device, food. (A) Food temperature measuring device that are scaled only in Celsius or dually scaled in Celsius and Fahrenheit shall be accurate to ± 1 degrees Celsius in the intended range of use. (B) Food temperature measuring device that are scaled only in Fahrenheit shall be accurate to ± 2 degrees Fahrenheit in the intended range of use. (2) Temperature measuring devices, ambient air and water. #24 78 §229.165(e) §229.165(f) (A) Ambient air and water temperature measuring device that are scaled in Celsius or dually scaled in Celsius and Fahrenheit shall be designed to be easily readable and accurate to ± 1.5 degrees Celsius in the intended range of use. (B) Ambient air and water temperature measuring device that are scaled only in Fahrenheit shall be accurate to ± 3 degrees Fahrenheit in the intended range of use.
To Wit:	The reachin refrigerator in the food service/dispensing area did not have a readily available and visible thermometer. (Corrected 06/02/11)
To Correct:	The reachin refrigerator in the food service/dispensing area must have a readily available and visible thermometer. Corrections must be made within 7 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