

Food Establishment Inspection Report



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

SITE NO.	INV NO.	IR NO.	DATE	INSPECTION TIME	INSPECTOR
597	1		06/03/2011		McKenzie, Suzanne

SITE INFORMATION	INVENTORY/MANAGER	SERVICE TYPE/FREQUENCY
BEN DONNELL DAY CARE 211 E WICHITA WICHITA FALLS TX 76306	Process 2 - Exempt DORIS INGRAM	Permit Inspection Permit Granted Inspected 3 Times per Year

Violations: Critical - 1 Non-Critical - 1 Score: 97

CRITICAL VIOLATIONS SUMMARY

<u>CODE</u>	<u>DESCRIPTION</u>	<u>POINTS</u>	<u>CORRECTED</u>
25	Food Contact Surfaces-Cleaned/Sanitized/Good Repair/Storage	3	06/13/2011

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>
25	<p>Texas Food Establishment Rules</p> <p>Page 76 §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</p>

CODE DESCRIPTION

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 in-use utensils used for preparation or serving in the reachin refrigerator are not stored in a manner to prevent contammination of the product. (Corrected 06/13/11)

To Correct: During pauses in food preparation or dispensing, food preparation and dispensing utensils shall be stored:
 1) in the food with handles above the top of the food and the container
 2) on a clean portion of the food preparation table or cooking equipment when cleaned and sanitized at the prescribed intervals.
 3) in running water of sufficient velocity to wash food particles away.
 4) in a clean location if the utensil is used only for a non-potentially hazardous food.
 5) in water maintained at 140 degrees F or greater.
 Corrections must be 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: The non commercial RIR/RIF when replaced needs to be replaced with commercial units.

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

Suzanne McKenzie, PUBLIC HEALTH OFFICER

OWNER / MANAGER SIGNATURE

OWNER / MANAGER PRINT NAME