

Food Establishment Inspection Report



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

SITE NO. 248 **INV NO.** 1 **IR NO.** **DATE** 05/04/2010 **INSPECTION TIME** **INSPECTOR** Railsback, Brian

SITE INFORMATION

BRAUM'S ICE CREAM #163
4711 SOUTHWEST PKWY
WICHITA FALLS TX 76310
940-691-4251

INVENTORY/MANAGER

Process 2
LINDA MUSICK

SERVICE TYPE/FREQUENCY

Permit Inspection
Permit Granted
Inspected 3 Times per Year

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

CRITICAL VIOLATIONS SUMMARY

<u>CODE</u>	<u>DESCRIPTION</u>	<u>POINTS</u>	<u>CORRECTED</u>
24	Thermometers Provided/Accurate/Properly Calibrated +/- 2 F	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>
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.

CODE	DESCRIPTION
	<p>(B) Food temperature measuring device that are scaled only in Fahrenheit shall be accurate to ± 2 degrees Fahrenheit in the intended range of use.</p> <p>(2) Temperature measuring devices, ambient air and water.</p> <p>#24 78 §229.165(e) §229.165(f)</p> <p>(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.</p> <p>(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.</p>
To Wit:	The chest/coffin freezer in the kitchen did not have a readily available and visible thermometer.
To Correct:	The chest/coffin freezer in the kitchen must have a readily available and visible thermometer. Corrections must be made within 14 days.
	Meat cooler
To Wit:	The thermometer in the reachin refrigerator that is located in the food preparation area is broken.
To Correct:	The broken thermometer in the reachin refrigerator that is located in the food preparation area must be replaced with a working thermometer. Corrections must be made within 14 days.
25	<p>Page 76 §229.165(d) (d) Cleanability.</p> <p>(1) Food-contact surfaces. Multiuse food-contact surfaces shall be:</p> <p>(A) smooth;</p> <p>(B) free of breaks, open seams, cracks, chips, inclusions, pits, and similar imperfections;</p> <p>(C) free of sharp internal angles, corners, and crevices;</p> <p>(D) finished to have smooth welds and joints; and</p> <p>(E) except as specified in subparagraph (B) of this paragraph, accessible for cleaning and inspection by one of the following methods:</p> <p>(i) without being disassembled;</p> <p>(ii) by disassembling without the use of tools; or</p> <p>(iii) by easy disassembling with the use of handheld tools commonly available to maintenance and cleaning personnel such as screwdrivers, pliers, and wrenches.</p> <p>(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.</p> <p>(3) Cleaned in place (CIP) equipment.</p> <p>(A) CIP equipment shall meet the characteristics specified under paragraph (1) of this subsection and shall be designed and constructed so that:</p> <p>(i) cleaning and sanitizing solutions circulate throughout a fixed system and contact all interior food-contact surfaces; and</p> <p>(ii) the system is self-draining or capable of being completely drained of cleaning and sanitizing solutions; and</p>

CODE DESCRIPTION

To Wit: The walkin freezer located in the food establishment is not properly sanitized.

To Correct: The walkin freezer located in the food establishment must be properly sanitized.
Corrections must be made immediately.

Must defrost walk in freezer, too much ice build up

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: Ceiling in kitchen is dirty

To Correct: Clean ceiling in kitchen

To Wit: Ice cream stored on the floor of the walk in freezer (Repeat)

To Correct: Food must be stored 6 inches of the floor

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