

# Food Establishment Inspection Report



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

**SITE NO.** 68    **INV NO.** 1    **IR NO.**    **DATE** 01/03/2011    **INSPECTION TIME**    **INSPECTOR** Railsback, Brian

**SITE INFORMATION**  
BRAUM'S ICE CREAM #164  
2304 KEMP  
WICHITA FALLS TX 76309  
940-766-0789

**INVENTORY/MANAGER**  
Process 2  
CHRIS SMITH

**SERVICE TYPE/FREQUENCY**  
Permit Inspection  
Permit Granted  
Inspected 3 Times per Year

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## Violations: Critical - 3    Score: 91

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### CRITICAL VIOLATIONS SUMMARY

<u>CODE</u>	<u>DESCRIPTION</u>	<u>POINTS</u>	<u>CORRECTED</u>
16	Handwash Facilities Adequate & Access	3	01/03/2011
17	Handwash Facilities with Soap & Towels	3	_____
25	Food Contact Surfaces-Cleaned/Sanitized/Good Repair/Storage	3	_____

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### CRITICAL VIOLATIONS DETAIL

<u>CODE</u>	<u>DESCRIPTION</u>
16	Texas Food Establishment Rules  Page 107 §229.166 (h) Plumbing, location and placement. (1) Handwashing facilities. A handwashing facility shall be located: (A) to allow convenient use by employees in food preparation, food dispensing, and warewashing areas; and (B) in, or immediately adjacent to, toilet rooms.  To Wit:    The handwashing sink in the kitchen is inaccessible to food service employees. (Corrected 01/03/11)  To Correct:    The handwashing sink in the kitchen must be accessible to food service employees. Corrections must be made immediately.
17	Page 122 §229.167 (e) Handwashing facilities.

**CODE**            **DESCRIPTION**

(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 soap.

(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.

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.

25            Texas Food Establishment Rules

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§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

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

<b><u>CODE</u></b>	<b><u>DESCRIPTION</u></b>
To Wit:	Remove cardboard from the shelves in the walk in refrigerator
To Wit:	The shelves located in the walkin refrigerator has adhering food or food particles.
To Correct:	The shelves located in the walkin refrigerator must be properly washed, rinsed and sanitized and free of food or food particles. Corrections must be made immediately.
To Wit:	The oven located in the kitchen has adhering food or food particles.
To Correct:	The oven located in the kitchen must be properly washed, rinsed and sanitized and free of food or food particles. Corrections must be made immediately.

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

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**Brian Railsback, Public Health Officer**

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**OWNER / MANAGER SIGNATURE**

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**OWNER / MANAGER PRINT NAME**