

Food Establishment Inspection Report



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

SITE NO. 5086 **INV NO.** 1 **IR NO.** **DATE** 05/13/2010 **INSPECTION TIME** **INSPECTOR** Baxter, Mike

SITE INFORMATION	INVENTORY/MANAGER	SERVICE TYPE/FREQUENCY
BUILDING BLOCKS LEARNING CENTER 4714 JACKSBORO HWY WICHITA FALLS TX 76302 940-767-2500 Fax 940-767-2500	Process 2	Inspection- Regular 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>
24	Thermometers Provided/Accurate/Properly Calibrated +/- 2 F	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>
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

<u>CODE</u>	<u>DESCRIPTION</u>
78	<p>§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:	no thermometer in ref.
To Correct:	This was corrected on site. They placed a thermometer in the refrigerator.

NON-CRITICAL VIOLATIONS DETAIL

<u>CODE</u>	<u>DESCRIPTION</u>
28	OTHER VIOLATIONS- REQUIRE CORRECTIVE ACTION , NOT TO EXCEED 90 DAYS OR NEXT INSPECTION, WHICHEVER COMES FIRST.
To Wit:	non commercial ref. and freezer
To Correct:	Owner advises she has documentation stating the refrigerator and the freezer is commercial grade. The were purchased as commercial equipment. She will fax me this information and upon receipt I will correct this.

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

Mike Baxter, Public Health Officer

OWNER / MANAGER SIGNATURE

OWNER / MANAGER PRINT NAME