

Food Establishment Inspection Report



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

SITE NO. 9 **INV NO.** 1 **IR NO.** **DATE** 11/17/2010 **INSPECTION TIME** **INSPECTOR** O'Neal, Robbie

SITE INFORMATION
CASA MANANA, INC.
609 8TH ST
WICHITA FALLS TX 76301
940-723-5661 Fax 940-723-5338

INVENTORY/MANAGER
Process 3

SERVICE TYPE/FREQUENCY
Inspection- Regular
Inspected 4 Times per Year

Scheduled calendar inspections.

Violations: Critical - 4 Non-Critical - 1 Score: 87

CRITICAL VIOLATIONS SUMMARY

<u>CODE</u>	<u>DESCRIPTION</u>	<u>POINTS</u>	<u>CORRECTED</u>
8	Good Hygienic Practices (Eating/Drinking/Smoking/Other)	4	11/17/2010
16	Handwash Facilities Adequate & Access	3	_____
17	Handwash Facilities with Soap & Towels	3	_____
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

CODE **DESCRIPTION**

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229.163 (n)
Eating, drinking, or using tobacco.

(1) Except as specified in paragraph (2) of this subsection, an employee shall eat, drink, or use any form of tobacco only in designated areas where the contamination of exposed food;

CODE**DESCRIPTION**

clean equipment, utensils, and linens; unwrapped single-service and single-use articles; or other items needing protection cannot result.

(2) A food employee may drink from a closed beverage container if the container is handled to prevent contamination of:

(A) the employee's hands;

(B) the container; and

(C) exposed food; clean equipment, utensils, and linens; and unwrapped single-service and single-use articles.

(o) Discharges from the eyes, nose, and mouth. Food employees experiencing persistent sneezing, coughing, or a runny nose that causes discharges from the eyes, nose, or mouth may

not work with exposed food; clean equipment, utensils, and linens; or unwrapped single-service

or single-use articles.

(p) Hair restraints, effectiveness.

(1) Except as provided in paragraph (2) of this subsection, food employees shall wear hair restraints such as hats, hair coverings or nets, beard restraints, and clothing that covers

body hair, that are designed and worn to effectively keep their hair from contacting exposed food; clean equipment, utensils, and linens; and unwrapped single-service and single-use articles.

(2) This section does not apply to food employees such as counter staff who only serve beverages and wrapped or packaged foods, hostesses, and wait staff if they present a minimal risk of contaminating exposed food; clean equipment, utensils, and linens; and unwrapped single-service and single-use articles.

(q) Handling prohibition.

(1) Except as specified in paragraph (2) of this subsection, food employees may not care for or handle animals that may be present such as patrol dogs, service animals, or pets

that are allowed as specified in §229.167(p)(15)(B)(ii)-(v) of this title (relating to Physical Facilities).

(2) Food employees with assistance animals may handle or care for their assistance animals and food employees may handle or care for fish in aquariums or molluscan

shellfish or crustacea in display tanks if they wash their hands as specified under subsections (f)

and (h)(3) of this section.

To Wit: There is evidence that food service worker is eating in an area other than designated break area while preparing/handling food or contacting clean food contact surfaces. (Corrected 11/17/10)

To Correct: The food service worker must confine eating to a designated break area. Corrections must be made immediately.

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<u>CODE</u>	<u>DESCRIPTION</u>
	<p>§229.166</p> <p>(h) Plumbing, location and placement.</p> <p>(1) Handwashing facilities. A handwashing facility shall be located:</p> <p>(A) to allow convenient use by employees in food preparation, food dispensing, and warewashing areas; and</p> <p>(B) in, or immediately adjacent to, toilet rooms.</p>
To Wit:	The handwashing sink in the food preparation area is used for purposes other than handwashing.
To Correct:	The handwashing sink in the food preparation area must not be used for purposes other than handwashing. Corrections must be made immediately.
17	<p>Page 122</p> <p>§229.167</p> <p>(e) Handwashing facilities.</p> <p>(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:</p> <p>(A) individual, disposable towels;</p> <p>(B) a continuous towel system that supplies the user with a clean towel; or</p> <p>(C) a heated-air hand drying device.</p>
To Wit:	No hand drying provisions were available at the handwash facilities in the food preparation area.
To Correct:	Hand drying provisions must be available at the handwash facilities in the food preparation area. Corrections must be made immediately.
24	<p>Texas Food Establishment Rules</p> <p>Page 77</p> <p>§229.165(e)</p> <p>(e) Accuracy of temperature measuring devices, food.</p> <p>(1) Temperature measuring device, food.</p> <p>(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.</p> <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</p> <p>78</p> <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</p>

<u>CODE</u>	<u>DESCRIPTION</u>
	±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 preparation area did not have a readily available and visible thermometer.
To Correct:	The reachin refrigerator in the food preparation area must have a readily available and visible thermometer. Corrections must be made within 7 days.

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:	mops stored incorrectly

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

Robbie O'Neal, Public Health Inspector II

OWNER / MANAGER SIGNATURE

OWNER / MANAGER PRINT NAME