

# Food Establishment Inspection Report



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

<b>SITE NO.</b>	<b>INV NO.</b>	<b>IR NO.</b>	<b>DATE</b>	<b>INSPECTION TIME</b>	<b>INSPECTOR</b>
9	1		10/12/2011		McKenzie, Suzanne

<b>SITE INFORMATION</b>	<b>INVENTORY/MANAGER</b>	<b>SERVICE TYPE/FREQUENCY</b>
CASA MANANA, INC. 609 8TH ST WICHITA FALLS TX 76301 940-723-5661 Fax 940-723-5338	Process 3	Inspection- Regular Inspected 4 Times per Year

Scheduled calendar inspections.

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**Violations: Critical - 2 Score: 93**

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## CRITICAL VIOLATIONS SUMMARY

<u>CODE</u>	<u>DESCRIPTION</u>	<u>POINTS</u>	<u>CORRECTED</u>
12	Cross-Contamination of Raw/Cooked Foods/Other	4	10/12/2011
20	Toxic Items Properly Labeled/Stored/Used	3	10/12/2011

## CRITICAL VIOLATIONS DETAIL

<u>CODE</u>	<u>DESCRIPTION</u>
12	<p>Texas Food Establishment Rules</p> <p>Pages 42 thru 50                      229.164(e), (f), (g) &amp; (h)                      Ready-to-eat foods will be protected by preventing contamination by employees, preventing food and ingredient contamination, preventing contamination from ice used as a coolant and preventing contamination from equipment, utensils, wiping cloths and linens.</p> <p>To Wit: The vegetable is stored in contact with or under the beef product. (Corrected 10/12/11)</p> <p>To Correct: The vegetable must not be stored in contact with or under the beef product. Corrections must be made immediately.</p>
20	<p>Texas Food Establishment Rules</p> <p>Pages 129 thru 132                      §229.168(a) thru (h)                      Poisonous or Toxic Materials.                      (a) Original containers, identifying information, prominence. Containers of poisonous or toxic materials and personal care items shall bear a legible manufacturer's label.                      (b) Working containers, common name. Working containers used for storing poisonous</p>

**CODE**

**DESCRIPTION**

or toxic materials such as cleaners and sanitizers taken from bulk supplies shall be clearly and individually identified with the common name of the material.

(c) Storage, separation. Poisonous or toxic materials shall be stored so they cannot contaminate food, equipment, utensils, linens, and single-service and single-use articles by:

- (1) separating the poisonous or toxic materials by spacing or partitioning; and
- (2) Locating the poisonous or toxic materials in an area that is not above food, equipment, utensils, linens, and single-service or single-use articles. This paragraph does not apply to equipment and utensil cleaners and sanitizers that are stored in warewashing areas for availability and convenience if the materials are stored to prevent contamination of food, equipment, utensils, linens, and single-service and single-use articles.

(d) Presence and use.

(1) Restriction.

(A) Only those poisonous or toxic materials that are required for the operation and maintenance of a food establishment, such as for the cleaning and sanitizing of equipment and utensils and the control of insects and rodents, shall be allowed in a food establishment.

(B) Subparagraph (A) of this paragraph does not apply to packaged poisonous or toxic materials that are for retail sale.

(2) Conditions of use. Poisonous or toxic materials shall be:

(A) used according to:

- (i) law and these rules;
- (ii) manufacturer's use directions included in labeling, and, for a pesticide, manufacturer's label instructions that state that use is allowed in a food establishment;
- (iii) the conditions of certification, if certification is required, for use of the pest control materials; and

To Wit: Containers of chemical are not properly stored to prevent the contamination of food, equipment, utensils, linens or single service items. (Corrected 10/12/11)

To Correct: All containers of chemical must be properly stored to prevent the contamination of food, equipment, utensils, linens or single service items. Corrections must be made immediately.

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

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**Suzanne McKenzie, PUBLIC HEALTH OFFICER**

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**OWNER / MANAGER SIGNATURE**

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**OWNER / MANAGER PRINT NAME**