

Food Establishment Inspection Report



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

SITE NO. 7058 **INV NO.** 2 **IR NO.** **DATE** 05/13/2010 **INSPECTION TIME** **INSPECTOR** Railsback, Brian

SITE INFORMATION CASTAWAY COVE WATERPARK 1000 E CENTRAL WICHITA FALLS TX 76301	INVENTORY/MANAGER Process 2	SERVICE TYPE/FREQUENCY Permit Inspection Permit Granted Sample - Water /Food Inspected 2 Times per Year
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Violations: Critical - 1 Non-Critical - 2 Score: 97

CRITICAL VIOLATIONS SUMMARY

<u>CODE</u>	<u>DESCRIPTION</u>	<u>POINTS</u>	<u>CORRECTED</u>
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	05/13/2010

CRITICAL VIOLATIONS DETAIL

<u>CODE</u>	<u>DESCRIPTION</u>
25	Texas Food Establishment Rules Page 76 §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

<u>CODE</u>	<u>DESCRIPTION</u>
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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

To Wit: The cutting board located in the food preparation area is not properly sanitized.

To Correct: The cutting board located in the food preparation area must be properly sanitized. Corrections must be made immediately.

To Wit: The shelves located in the reachin refrigerator is cracked, chipped, bent or broken and cannot be properly cleaned and sanitized.

To Correct: The shelves located in the reachin refrigerator must be free of cracks, chips, bends or breaks to permit it to be properly cleaned and sanitized. Corrections must be made immediately.

To Wit: The equipment located in the food establishment has adhering food or food particles.

To Correct: The equipment located in the food establishment must be properly washed, rinsed and sanitized and free of food or food particles. Corrections must be made immediately.

To Wit: The dish ware located in the kitchen has adhering food or food particles. Pizza pans and trays

To Correct: The dish ware located in the kitchen must be properly washed, rinsed and sanitized and free of food or food particles. Corrections must be made immediately.

To Wit: The warmer located in the kitchen has adhering foreign material.
Clean top of warmer (Corrected 05/13/10)

To Correct: The warmer located in the kitchen must be properly washed, rinsed and sanitized and free of foreign material. Corrections must be made immediately.

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:	Seals in both refrigerator doors need repalced
To Wit:	Remove fan from ceiling (Corrected 05/13/10)

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