

Food Establishment Inspection Report

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

SITE NO.	INV NO.	IR NO.	DATE	INSPECTION TIME	INSPECTOR
6553	1		04/30/2010		McKenzie, Suzanne

SITE INFORMATION
 THE CHILDRENS LEARNING
 4415 WESTGATE
 WICHITA FALLS TX 76308
 940-631-0450

INVENTORY/MANAGER
 Process 2

SERVICE TYPE/FREQUENCY
 Inspection- Regular
 Inspected 3 Times per Year

Violations: Critical - 4 Score: 88

CRITICAL VIOLATIONS SUMMARY

<u>CODE</u>	<u>DESCRIPTION</u>	<u>POINTS</u>	<u>CORRECTED</u>
16	Handwash Facilities Adequate & Access	3	04/30/2010
17	Handwash Facilities with Soap & Towels	3	04/30/2010
23	Approved sewage	3	04/30/2010
25	Food Contact Surfaces-Cleaned/Sanitized/Good Repair/Storage	3	04/30/2010

CRITICAL VIOLATIONS DETAIL

<u>CODE</u>	<u>DESCRIPTION</u>
16	<p>Texas Food Establishment Rules</p> <p>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.</p> <p>To Wit: The handwashing sink in the dishwasher machine area is used for purposes other than handwashing. (Corrected 04/30/10)</p> <p>To Correct: The handwashing sink in the dishwasher machine area must not be used for purposes other than handwashing. Corrections must be made immediately.</p>
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CODE**DESCRIPTION**

§229.167

(e) Handwashing facilities.

(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 drying provisions were available at the handwash facilities in the dishwasher area. (Corrected 04/30/10)

To Correct: Hand drying provisions must be available at the handwash facilities in the dishwasher area. Corrections must be made immediately.

23 Texas Food Establishment Rules

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§229.166(k) Disposal facility.

(1) Approved sewage disposal system. Sewage shall be disposed through an approved facility that is:

(A) a public sewage treatment plant; or

(B) an individual sewage disposal system that is sized, constructed, maintained, and operated according to law.

(2) Other liquid wastes and rainwater. Condensate drainage and other nonsewage liquids and rainwater shall be drained from point of discharge to disposal according to law.

To Wit: There is leak under the 3 compartment sink (Corrected 04/30/10)

To Correct: Need to repair.

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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.

CODE

DESCRIPTION

(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 can opener, RIR, and RIF located in the food preparation area has adhering food or food particles. (Corrected 04/30/10)

To Correct: The can opener, RIR, and RIF located in the food preparation area 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.

Suzanne McKenzie, PUBLIC HEALTH OFFICER

OWNER / MANAGER SIGNATURE

OWNER / MANAGER PRINT NAME