

Food Establishment Inspection Report



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

SITE NO. 481 **INV NO.** 1 **IR NO.** **DATE** 12/20/2011 **INSPECTION TIME** **INSPECTOR** O'Neal, Robbie

SITE INFORMATION

CHILI'S GRILL & BAR #272
3710 CALLFIELD RD
WICHITA FALLS TX 76308
940-692-4995

INVENTORY/MANAGER

Process 3
TIFFANY SMITH

SERVICE TYPE/FREQUENCY

Inspection- Regular
Inspected 4 Times per Year

Scheduled calender inspections.

Violations: Critical - 3 Score: 91

CRITICAL VIOLATIONS SUMMARY

<u>CODE</u>	<u>DESCRIPTION</u>	<u>POINTS</u>	<u>CORRECTED</u>
15	Equipment Adequate to Maintain Product Temperature	3	12/20/2011
24	Thermometers Provided/Accurate/Properly Calibrated +/- 2 F	3	12/20/2011
25	Food Contact Surfaces-Cleaned/Sanitized/Good Repair/Storage	3	_____

CRITICAL VIOLATIONS DETAIL

<u>CODE</u>	<u>DESCRIPTION</u>
15	Texas Food Establishment Rules 229.165(g)(1) - Page 84 (g) Equipment, numbers and capacities. (1) Cooling, heating, and holding capacities. Equipment for cooling and heating food, and holding cold and hot food, shall be sufficient in number and capacity to provide food temperatures as specified under §229.164 of this title. To Wit: The reachin refrigerator is not holding cold beef product at 55 to 59 degrees F. broken door hinge (Corrected 12/20/11) To Correct: The reachin refrigerator must hold cold beef product at 55 to 59 degrees F. Corrections must be made immediately.
24	Texas Food Establishment Rules

CODE	DESCRIPTION
	<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 78 §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:	The reachin freezer in the kitchen did not have a readily available and visible thermometer. (Corrected 12/20/11)
To Correct:	The reachin freezer in the kitchen must have a readily available and visible thermometer. Corrections must be made within 7 days.
25	<p>Page 76 §229.165(d) (d) Cleanability.</p> <p>(1) Food-contact surfaces. Multiuse food-contact surfaces shall be:</p> <p>(A) smooth;</p> <p>(B) free of breaks, open seams, cracks, chips, inclusions, pits, and similar imperfections;</p> <p>(C) free of sharp internal angles, corners, and crevices;</p> <p>(D) finished to have smooth welds and joints; and</p> <p>(E) except as specified in subparagraph (B) of this paragraph, accessible for cleaning and inspection by one of the following methods:</p> <p>(i) without being disassembled;</p> <p>(ii) by disassembling without the use of tools; or</p> <p>(iii) by easy disassembling with the use of handheld tools commonly available to maintenance and cleaning personnel such as screwdrivers, pliers, and wrenches.</p> <p>(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.</p> <p>(3) Cleaned in place (CIP) equipment.</p> <p>(A) CIP equipment shall meet the characteristics specified under paragraph (1) of this subsection and shall be designed and constructed so that:</p> <p>(i) cleaning and sanitizing solutions circulate throughout a fixed system and contact all interior food-contact surfaces; and</p> <p>(ii) the system is self-draining or capable of being completely drained of cleaning and sanitizing solutions; and</p>
To Wit:	The reachin freezer located in the food service/dispensing area has adhering food or food particles.

CODE **DESCRIPTION**

To Correct: The reachin freezer located in the food service/dispensing 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.

Robbie O'Neal, Public Health Officer

OWNER / MANAGER SIGNATURE

OWNER / MANAGER PRINT NAME