

# Food Establishment Inspection Report



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

**SITE NO.** 207    **INV NO.** 1    **IR NO.**    **DATE** 10/27/2010    **INSPECTION TIME**    **INSPECTOR** Railsback, Brian

<b>SITE INFORMATION</b> CHINA STAR RESTAURANT 1024 CENTRAL FRWY WICHITA FALLS TX 76306 940-767-8000 Fax 940-767-8011	<b>INVENTORY/MANAGER</b> Process 3 SHERRY LIN	<b>SERVICE TYPE/FREQUENCY</b> Inspection- Regular Inspected 4 Times per Year
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Scheduled calendar inspections.

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**Violations:    Critical - 2    Non-Critical - 3    Score: 94**

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### CRITICAL VIOLATIONS SUMMARY

<u>CODE</u>	<u>DESCRIPTION</u>	<u>POINTS</u>	<u>CORRECTED</u>
24	Thermometers Provided/Accurate/Properly Calibrated +/- 2 F	3	_____
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	_____
28	OTHER VIOLATIONS	0	_____

### CRITICAL VIOLATIONS DETAIL

<u>CODE</u>	<u>DESCRIPTION</u>
24	Texas Food Establishment Rules  Page 77 §229.165(e) (e) Accuracy of temperature measuring devices, food. (1) Temperature measuring device, food. (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

CODE	DESCRIPTION
	<p>range of use.</p> <p>(B) Food temperature measuring device that are scaled only in Fahrenheit shall be accurate to <math>\pm 2</math> 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 <math>\pm 1.5</math> 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 <math>\pm 3</math> degrees Fahrenheit in the intended range of use.</p>
To Wit:	The chest/coffin freezer in the food preparation area did not have a readily available and visible thermometer.
To Correct:	The chest/coffin freezer in the food preparation area must have a readily available and visible thermometer. Corrections must be made within 14 days.
25	<p>Page 76</p> <p>§229.165(d)</p> <p>(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 shelves located in the food establishment is cracked, chipped, bent or broken and cannot be properly cleaned and sanitized.
	2 shelves units are rusted and must be replaced
To Correct:	The shelves located in the food establishment must be free of cracks, chips, bends or breaks to permit it to be properly cleaned and sanitized. Corrections must be made

**CODE                    DESCRIPTION**

immediately.

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**NON-CRITICAL VIOLATIONS DETAIL****CODE                    DESCRIPTION**

28                    OTHER VIOLATIONS- REQUIRE CORRECTIVE ACTION , NOT TO EXCEED 90 DAYS OR NEXT INSPECTION, WHICHEVER COMES FIRST.

To Wit:                    Repair refrigerator door seal and replace glass in door

To Wit:                    Exhaust fans in employee and public rest rooms do not work and must be repaired

To Wit:                    Repair floor in front of grill area

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

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**Brian Railsback, Public Health Officer**

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**OWNER / MANAGER SIGNATURE**

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**OWNER / MANAGER PRINT NAME**