

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** 12/15/2010 **INSPECTION TIME** **INSPECTOR** Railsback, Brian

SITE INFORMATION

CHINA STAR RESTAURANT
1024 CENTRAL FRWY
WICHITA FALLS TX 76306
940-767-8000 Fax 940-767-8011

INVENTORY/MANAGER

Process 3
SHERRY LIN

SERVICE TYPE/FREQUENCY

Permit Inspection
Permit Granted
Inspected 4 Times per Year

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	_____

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: Beer cooler in bar area must clean the inside, remove rust and water

To Wit: The oven located in the kitchen has adhering food or food particles.

To Correct: The oven 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 shelves located in the walkin freezer is cracked, chipped, bent or broken and cannot be properly cleaned and sanitized.

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

NON-CRITICAL VIOLATIONS DETAIL

<u>CODE</u>	<u>DESCRIPTION</u>
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28 OTHER VIOLATIONS- REQUIRE CORRECTIVE ACTION , NOT TO EXCEED 90 DAYS OR NEXT INSPECTION, WHICHEVER COMES FIRST.

To Wit: Exhaust fans in employee restrooms are not working and must be repaired

To Wit: Vent a hood must be cleaned

To Wit: Floor by grill area must be repaired, replace damaged floor tiles

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