

# 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
207	1		12/16/2011		Baxter, Mike

SITE INFORMATION	INVENTORY/MANAGER	SERVICE TYPE/FREQUENCY
CHINA STAR RESTAURANT 1024 CENTRAL FRWY WICHITA FALLS TX 76306 940-767-8000 Fax 940-767-8011	Process 3 SHERRY LIN	Permit Inspection Permit Granted Inspected 4 Times per Year

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**Violations: Critical - 1 Non-Critical - 2 Score: 97**

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## 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	<p>Texas Food Establishment Rules</p> <p>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</p>

**CODE**                      **DESCRIPTION**

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:                      can opener dirty

To Correct:                Corrected while I was there

**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:                      damaged walk in door seals on walk ins and walk in freezers

To Correct:                The seals on the walk in freezer doors are damaged and need to be replaced.

To Wit:                      damaged ceiling tiles over grills and dirty vents over grill

To Correct:                The damaged ceiling tiles over the grill to be replaced. The dirty vents over the grill to be cleaned

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

\_\_\_\_\_  
Mike Baxter, Public Health Officer

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OWNER / MANAGER SIGNATURE

\_\_\_\_\_  
OWNER / MANAGER PRINT NAME