

Food Establishment Inspection Report



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

SITE NO. 238 **INV NO.** 1 **IR NO.** **DATE** 08/18/2011 **INSPECTION TIME** **INSPECTOR** O'Neal, Robbie

SITE INFORMATION CHINESE GOURMET EXPRESS 3111 SIKES SENTER MALL # 616 WICHITA FALLS TX 76308 940-691-9966	INVENTORY/MANAGER Process 2	SERVICE TYPE/FREQUENCY Inspection - Follow-up Inspected 3 Times per Year
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Conducted to verify violations corrected.

Violations: **Critical - 10** **Non-Critical - 2**

CRITICAL VIOLATIONS SUMMARY

<u>CODE</u>	<u>DESCRIPTION</u>	<u>POINTS</u>	<u>CORRECTED</u>
1	Proper Cooling of Cooked/Prepared Foods	5	08/18/2011
2	Cold Hold (41/45 degrees F)	5	_____
3	Hot Hold (135 °F)	5	08/18/2011
7	Proper/Adequate Handwashing	4	_____
12	Cross-Contamination of Raw/Cooked Foods/Other	4	08/18/2011
13	Approved Systems (Time as Public Hlth Control/HACCP Plan)	4	_____
15	Equipment Adequate to Maintain Product Temperature	3	_____
16	Handwash Facilities Adequate & Access	3	_____
18	No Evidence of Insect Contamination	3	_____
25	Food Contact Surfaces-Cleaned/Sanitized/Good Repair/Storage	3	08/18/2011

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>
1	<p>Texas food Establishment Rules</p> <p>Page 58 §229.164(o)(4) Cooling. (A) Cooked potentially hazardous food shall be cooled: (i) within two hours, from 57 degrees Celsius (135 degrees Fahrenheit) to 21 degrees C (70 degrees Fahrenheit); and</p> <p>(ii) within a total of six hours, from 57 degrees Celsius (135 degrees Fahrenheit) to 5 degrees Celsius (41 degrees Fahrenheit) or less as specified in paragraph (6)(B)(i) of this subsection, or to 7 degrees Celsius (45 degrees Fahrenheit) or less as specified in paragraph (6)(B)(ii) of this subsection.</p> <p>(B) Potentially hazardous food shall be cooled within four hours to 5 degrees Celsius (41 degrees Fahrenheit) or less, or to 7 degrees Celsius (45 degrees Fahrenheit) or less as specified in paragraph (6)(B) of this subsection if prepared from ingredients at ambient temperature, such as reconstituted foods and canned tuna.</p> <p>(C) Except as specified in subparagraph (D) of this paragraph, a potentially hazardous food received in compliance with laws allowing a temperature above 5 degrees Celsius (41 degrees Fahrenheit) during shipment from the supplier as specified in subsection (c)(1)(B) of this section, shall be cooled within four hours to 5 degrees Celsius (41degrees Fahrenheit) or less, or to 7 degrees Celsius (45 degrees Fahrenheit) or less as specified in paragraph (6)(B) of this subsection.</p> <p>(D) Raw shell eggs shall be received as specified under subsection (c)(1)(C) of this section and immediately placed in refrigerated equipment that maintains an ambient air temperature of 7 degrees Celsius (45 degrees Fahrenheit) or less.</p> <p>To Wit: The beef product is in/on the food warmer at a temperature of 95 to 99 degrees F after cooling for 04 hours. (Corrected 08/18/11)</p> <p>To Correct: Discard the beef product that did not reach 70 degrees F within 2 hours after removal from warm hold. Corrections must be made immediately.</p>
2	<p>Page 60 §229.164(o)(6) Potentially hazardous food, hot and cold holding. Except during preparation, cooking, or cooling, or when time is used as the public health control as specified under paragraph (9) of this subsection, and except as specified in subparagraph (B) of this paragraph, potentially hazardous food shall be maintained:</p> <p>(A) at 57 degrees Celsius (135 degrees Fahrenheit) or above, except that roasts cooked to a temperature and for a time specified in subsection (k)(1)(B) of this section or reheated as specified in subsection (m)(2)(E) of this section may be held at a temperature of 54 degrees Celsius (130 degrees Fahrenheit) or above; or</p> <p>(B) at a temperature specified in the following: (i) 5 degrees Celsius (41 degrees Fahrenheit) or less; or</p>

<u>CODE</u>	<u>DESCRIPTION</u>
	<p>(ii) 7 degrees Celsius (45 degrees Fahrenheit) or less in countertop, under-counter and open-top refrigeration units located in the food preparation area that were in use prior to October 6, 2003, provided the food is date marked as specified in paragraphs (7)-(9) of this subsection.</p> <p>(C) Shell eggs that have not been treated to destroy all viable Salmonellae shall be stored in refrigerated equipment that maintains an ambient air temperature of 7 degrees Celsius (45 degrees Fahrenheit) or less.</p>
To Wit:	<p>The chicken is at room temperature with an internal temperature of 65 to 69 degrees F and is not being maintained at 41/45 degrees F or below.</p>
	<p>thawing at room temp</p>
To Correct:	<p>Discard the chicken that is/are not being maintained at 41/45 degrees F or below. Corrections must be made immediately. Discard the chicken that is not being maintained at 41/45 degrees F or below. Corrections must be made immediately.</p>
3	<p>Page 60 §229.164(o)(6) Potentially hazardous food, hot and cold holding. Except during preparation, cooking, or cooling, or when time is used as the public health control as specified under paragraph (9) of this subsection, and except as specified in subparagraph (B) of this paragraph, potentially hazardous food shall be maintained:</p> <p>(A) at 57 degrees Celsius (135 degrees Fahrenheit) or above, except that roasts cooked to a temperature and for a time specified in subsection (k)(1)(B) of this section or reheated as specified in subsection (m)(2)(E) of this section may be held at a temperature of 54 degrees Celsius (130 degrees Fahrenheit) or above; or</p> <p>(B) at a temperature specified in the following: (i) 5 degrees Celsius (41 degrees Fahrenheit) or less; or (ii) 7 degrees Celsius (45 degrees Fahrenheit) or less in countertop, under-counter and open-top refrigeration units located in the food preparation area that were in use prior to October 6, 2003, provided the food is date marked as specified in paragraphs (7)-(9) of this subsection.</p> <p>(C) Shell eggs that have not been treated to destroy all viable Salmonellae shall be stored in refrigerated equipment that maintains an ambient air temperature of 7 degrees Celsius (45 degrees Fahrenheit) or less.</p>
To Wit:	<p>The chicken is in/on the food warmer at a temperature of 85 to 89 degrees F and is not being maintained at 140 degrees F or above. (Corrected 08/18/11)</p>
To Correct:	<p>Rapidly reheat chicken to 165 degrees F and maintain at 140 degrees F or higher throughout the hot holding period. Corrections must be made immediately.</p>
7	<p>Page 28 229.163(e) (f) (g) Food employees shall keep their hands and exposed portions of their arms clean.</p>

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	<p>(f) Hands and arms cleaning procedure.</p> <p>(1) Except as specified in paragraph (2) of this subsection, food employees shall clean their hands and exposed portions of their arms (or surrogate prosthetic devices for hands or arms) for at least 20 seconds, using a cleaning compound in a lavatory that is equipped as specified under §229.166(f)(2) of this title (relating to Water, Plumbing, and Waste).</p> <p>(2) Food employees shall use the following cleaning procedure:</p> <p>(A) vigorous friction on the surfaces of the lathered fingers, finger tips, areas between the fingers, hands and arms (or by vigorously rubbing the surrogate prosthetic devices for hands or arms) for at least 10 to 15 seconds, followed by;</p> <p>(B) thorough rinsing under clean, running warm water; and</p> <p>(C) immediately follow the cleaning procedure with thorough drying of cleaned hands and arms (or surrogate prosthetic devices) using a method as specified under §229.167(e)(3) of this title (relating to Physical Facilities).</p> <p>(3) Food employees shall pay particular attention to the areas underneath the fingernails during the cleaning procedure.</p>
To Wit:	The food service worker did not wash hands for at least 20 seconds at a handwash sink.
To Correct:	The food service worker will wash his/her hands and exposed portions of his/her arms with soap and 110 degree F or warmer running water and by rubbing his/her lathered hands and surfaces of arms together for at least 20 seconds. Hands and arms will be thoroughly rinsed with clean water and dried with non-reusable towels or heated air. Corrections must be made immediately.
12	<p>Texas Food Establishment Rules</p> <p>Pages 42 thru 50 229.164(e), (f), (g) & (h) Ready-to-eat foods will be protected by preventing contamination by employees, preventing food and ingredient contamination, preventing contamination from ice used as a coolant and preventing contamination from equipment, utensils, wiping cloths and linens.</p>
To Wit:	<p>The delicatessen product is stored in contact with or under the chicken.</p> <p>chicken stored on top of vegetables (Corrected 08/18/11)</p>
To Correct:	The delicatessen product must not be stored in contact with or under the chicken. Corrections must be made immediately.
13	<p>Page 63 §229.164(o) (9) Time as a public health control.</p> <p>(A) Except as specified under subparagraph (B) of this paragraph, if time only, rather than time in conjunction with temperature, is used as the public health control for a working supply of potentially hazardous food before cooking, or for ready-to-eat potentially hazardous food that is displayed or held for service for immediate consumption:</p> <p>(i) the food shall be marked or otherwise identified to indicate the time that is four hours past the point in time when the food is removed from temperature control;</p> <p>(ii) the food shall be cooked and served, served if ready-to-eat, or discarded, within 4 hours</p>

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from the point in time when the food is removed from temperature control;
 (iii) the food in unmarked containers or packages or marked
 exceed a four hour limit shall be discarded; and
 (iv) written procedures shall be maintained in the food establishment and made available to
 the regulatory authority upon request, that ensure compliance with:
 (I) clauses (i)-(iv) of this subparagraph, and (II) paragraph (4) of this subsection for food that
 is
 prepared, cooked, and refrigerated before time is used as a public health control.
 (B) In a food establishment that serves a highly susceptible population, time only, rather
 than time in conjunction with temperature, may not be used as the public health control for
 raw eggs.

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§229.171

(d) HACCP plan requirements.

(1) When a HACCP plan is required.

(A) Before engaging in an activity that requires a HACCP plan, a food establishment shall
 submit to the regulatory authority for approval a properly prepared HACCP plan as specified
 under paragraph (2) of this subsection and the relevant provisions of these rules if:

(i) submission of a HACCP plan is required according to law;

(ii) a variance is required as specified under §§229.164(k)(1)(D)(iii) and (p)(1)(A)–(H), or
 229.165(f)(10)(B) of this title; or

(iii) the regulatory authority determines that a food preparation or processing method
 requires a variance based on an inspectional finding or a variance request.

(B) A food establishment shall have a properly prepared HACCP plan as specified under
 §229.164(o)(2) of this title.

To Wit: The chicken/delicatessen product that is located in the walkin freezer that has been frozen is
 not marked that the food shall be consumed within 24 hours of thawing or with the length of
 time before freezing that the food was refrigerated or the date which the food shall be
 consumed by when thawed (7 days at 41 degrees F/4 days at 45 degrees F).

To Correct: The chicken/delicatessen product that is located in the walkin freezer that has been frozen
 must be marked that the food shall be consumed within 24 hours of thawing or with the
 length of time before freezing that the food was refrigerated or the date which the food shall
 be consumed by when thawed (7 days at 41 degrees F/4 days at 45 degrees F).

15 229.165(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 Correct: The grill must hold cold at . Corrections must be made immediately.

To Wit: The reachin refrigerator is not holding cold beef product at 80 to 84 degrees F.

To Correct: The reachin refrigerator must hold cold beef product at 80 to 84 degrees F. Corrections
 must be made immediately.

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§229.166

(h) Plumbing, location and placement.

<u>CODE</u>	<u>DESCRIPTION</u>
	<p>(1) Handwashing facilities. A handwashing facility shall be located:</p> <p>(A) to allow convenient use by employees in food preparation, food dispensing, and warewashing areas; and</p> <p>(B) in, or immediately adjacent to, toilet rooms.</p>
To Wit:	The handwashing sink in the kitchen is inaccessible to food service employees.
To Correct:	The handwashing sink in the kitchen must be accessible to food service employees. Corrections must be made immediately.
18	<p>Pages 126 229.167(p)(11) & (12)</p> <p>(11) Controlling pests. The presence of insects, rodents, and other pests shall be controlled to minimize their presence within the physical facility and its contents, and on the contiguous land or property under the control of the permit holder by:</p> <p>(A) routinely inspecting incoming shipments of food and supplies;</p> <p>(B) routinely inspecting the premises for evidence of pests;</p> <p>(C) using methods, if pests are found, such as trapping devices or other means of pest control as specified under §§229.168(d)(2), (h)(2), and (h)(3)(A) of this title (relating to Poisonous or Toxic Materials); and</p> <p>(D) eliminating harborage conditions.</p> <p>(12) Removing dead or trapped birds, insects, rodents, and other pests. Dead or trapped birds, insects, rodents, and other pests shall be removed from control devices and the premises at a frequency that prevents their accumulation, decomposition, or the attraction of pests.</p>
To Wit:	Roaches were observed in or around the food establishment.
To Correct:	Roaches must be controlled and prevented access in or around the food establishment. Corrections must be made within 7 days.
25	<p>Texas Food Establishment Rules</p> <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>

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(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 pots and pans located in the kitchen is cracked, chipped, bent or broken and cannot be properly cleaned and sanitized. (Corrected 08/18/11)

To Correct: The pots and pans located in the kitchen 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

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

To Wit: walls and shelves dirty need to be cleaned

To Wit: walls in prep area condenser dirty,shelves ,doors ,too many things too list ,..... store needs a general cleaning all over

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