

# 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         |
|----------|---------|--------|------------|-----------------|-------------------|
| 6316     | 1       |        | 02/25/2010 |                 | McKenzie, Suzanne |

| SITE INFORMATION   | INVENTORY/MANAGER | SERVICE TYPE/FREQUENCY                            |
|--|-------------------|---|
| CHURCHE'S CHICKEN<br>4020 KEMP<br>WICHITA FALLS TX 76308<br>940-940-1288 | Process 3         | Inspection- Regular<br>Inspected 4 Times per Year |

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**Violations: Critical - 3 Score: 88**

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## CRITICAL VIOLATIONS SUMMARY

| <u>CODE</u> | <u>DESCRIPTION</u>  | <u>POINTS</u> | <u>CORRECTED</u> |
|-------------|---|---------------|------------------|
| 2           | Cold Hold (41/45 degrees F)                                 | 5             | 02/25/2010       |
| 8           | Good Hygienic Practices (Eating/Drinking/Smoking/Other)     | 4             | 02/25/2010       |
| 25          | Food Contact Surfaces-Cleaned/Sanitized/Good Repair/Storage | 3             | 02/25/2010       |

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## CRITICAL VIOLATIONS DETAIL

| <u>CODE</u> | <u>DESCRIPTION</u>   |
|-------------|--|
| 2           | <p>Texas food Establishment Rules</p> <p>Page 60<br/>§229.164(o)(6) Potentially hazardous food, hot and cold holding.<br/>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:<br/>(i) 5 degrees Celsius (41 degrees Fahrenheit) or less; or<br/>(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> |

| CODE        | DESCRIPTION  |
|-------------|--|
|             | (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.  |
| To Wit:     | The poultry product is being at room temperature and is not proper procedure for thawing. Must be thawed in controlled temperature. Under running water or in RIR (Corrected 02/25/10)   |
| To Correct: | Discard the poultry product that is not being maintained at 41/45 degrees F or below. Corrections must be made immediately.  |
| 8           | <p data-bbox="307 480 412 504">Page 31</p> <p data-bbox="307 547 741 609">229.163 (n)<br/>Eating, drinking, or using tobacco.</p> <p data-bbox="307 643 1517 772">(1) Except as specified in paragraph (2) of this subsection, an employee shall eat, drink, or use any form of tobacco only in designated areas where the contamination of exposed food; clean equipment, utensils, and linens; unwrapped single-service and single-use articles; or other items needing protection cannot result.</p> <p data-bbox="307 778 1506 833">(2) A food employee may drink from a closed beverage container if the container is handled to prevent contamination of:</p> <ul style="list-style-type: none"> <li data-bbox="307 840 644 864">(A) the employee's hands;</li> <li data-bbox="307 870 584 895">(B) the container; and</li> <li data-bbox="307 901 1232 962">(C) exposed food; clean equipment, utensils, and linens; and unwrapped single-service and single-use articles.</li> </ul> <p data-bbox="307 1003 1530 1132">(o) Discharges from the eyes, nose, and mouth. Food employees experiencing persistent sneezing, coughing, or a runny nose that causes discharges from the eyes, nose, or mouth may not work with exposed food; clean equipment, utensils, and linens; or unwrapped single-service or single-use articles.</p> <p data-bbox="307 1167 722 1191">(p) Hair restraints, effectiveness.</p> <p data-bbox="307 1197 1475 1391">(1) Except as provided in paragraph (2) of this subsection, food employees shall wear hair restraints such as hats, hair coverings or nets, beard restraints, and clothing that covers body hair, that are designed and worn to effectively keep their hair from contacting exposed food; clean equipment, utensils, and linens; and unwrapped single-service and single-use articles.</p> <p data-bbox="307 1426 1486 1555">(2) This section does not apply to food employees such as counter staff who only serve beverages and wrapped or packaged foods, hostesses, and wait staff if they present a minimal risk of contaminating exposed food; clean equipment, utensils, and linens; and unwrapped single-service and single-use articles.</p> <p data-bbox="307 1590 613 1614">(q) Handling prohibition.</p> <p data-bbox="307 1620 1530 1749">(1) Except as specified in paragraph (2) of this subsection, food employees may not care for or handle animals that may be present such as patrol dogs, service animals, or pets that are allowed as specified in §229.167(p)(15)(B)(ii)-(v) of this title (relating to Physical Facilities).</p> <p data-bbox="307 1784 1533 1913">(2) Food employees with assistance animals may handle or care for their assistance animals and food employees may handle or care for fish in aquariums or molluscan shellfish or crustacea in display tanks if they wash their hands as specified under subsections (f) and (h)(3) of this section.</p> |

| <b>CODE</b> | <b>DESCRIPTION</b>   |
|-------------|--|
| To Wit:     | There is evidence that food service worker is eating in an area other than designated break area while preparing/handling food or contacting clean food contact surfaces. (Corrected 02/25/10)   |
| To Correct: | The food service worker must confine eating to a designated break area. Corrections must be made immediately.  |
| 25          | <p>Texas Food Establishment Rules</p> <p>Page 76<br/>           §229.165(d)<br/>           (d) Cleanability.<br/>           (1) Food-contact surfaces. Multiuse food-contact surfaces shall be:<br/>           (A) smooth;<br/>           (B) free of breaks, open seams, cracks, chips, inclusions, pits, and similar imperfections;<br/>           (C) free of sharp internal angles, corners, and crevices;<br/>           (D) finished to have smooth welds and joints; and<br/>           (E) except as specified in subparagraph (B) of this paragraph, accessible for cleaning and inspection by one of the following methods:<br/>           (i) without being disassembled;<br/>           (ii) by disassembling without the use of tools; or<br/>           (iii) by easy disassembling with the use of handheld tools commonly available to maintenance and cleaning personnel such as screwdrivers, pliers, and wrenches.<br/>           (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.<br/>           (3) Cleaned in place (CIP) equipment.<br/>           (A) CIP equipment shall meet the characteristics specified under paragraph (1) of this subsection and shall be designed and constructed so that:<br/>           (i) cleaning and sanitizing solutions circulate throughout a fixed system and contact all interior food-contact surfaces; and<br/>           (ii) the system is self-draining or capable of being completely drained of cleaning and sanitizing solutions; and</p> |
| To Wit:     | The scoop handle down in the product located in the food preparation area has adhering foreign material. (Corrected 02/25/10)  |
| To Correct: | The scoop handle down in the product located in the food preparation area must be properly washed, rinsed and sanitized and free of foreign material. Corrections must be made immediately.  |

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

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Suzanne McKenzie, PUBLIC HEALTH OFFICER

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OWNER / MANAGER SIGNATURE

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OWNER / MANAGER PRINT NAME