

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 |
|----------|---------|--------|------------|-----------------|------------------|
| 439 | 1 | | 08/23/2010 | | Railsback, Brian |

| SITE INFORMATION | INVENTORY/MANAGER | SERVICE TYPE/FREQUENCY |
|--|-------------------|---|
| CHURCH'S CHICKEN #797 3704 SHEPPARD ACCESS RD WICHITA FALLS TX 76306 940-855-8171 | Process 2 | Permit Inspection Permit Granted Inspected 3 Times per Year |

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

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 | _____ |
| 27 | Food Establishment Permit | 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> |
|-------------|--|
| 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; |

| <u>CODE</u> | <u>DESCRIPTION</u> |
|-------------|--|
| | <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 reachin freezer located in the food establishment has adhering food or food particles. |
| To Correct: | The reachin freezer located in the food establishment 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 kitchen has adhering food or food particles. |
| To Correct: | The shelves 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 reachin refrigerator located in the food establishment has adhering food or food particles. |
| To Correct: | The reachin refrigerator located in the food establishment must be properly washed, rinsed and sanitized and free of food or food particles. Corrections must be made immediately. |
| 27 | <p>Page 126 229.171(f) & (g)</p> <p>A person may not operate a food establishment without a valid health permit to operate. The permit is not valid without a valid Certificate of Occupancy issued by the Wichita Falls/ Wichita County Public Health District. The permit holder will:</p> <ol style="list-style-type: none"> 1) post the permit at a location in the food establishment that is conspicuous to consumers 2) immediately discontinue operations and notify the Environmental Health Division at 940-761-7820 if an imminent health hazard exists 3) replace/upgrade existing facilities and equipment in accordance with TFER guidelines 4) comply with directives of the regulatory authorities including time frames for corrective actions 5) other provisions of the TFER <p>The permit holder shall designate a person in charge and shall ensure that a person in charge is present at the food establishment during all hours of operation.</p> <p>All food service employees shall attend a food handler class and shall obtain a food</p> |

CODE DESCRIPTION

handler's certificate.

To Wit: Your employee(s) have not attended required annual food handler training.

Total FH Cards Required _____ 4 _____

No of Untrained FH _____ 1 _____ No of Trained FH _____ 4 _____

To Correct: general manager must attend food handler training. Walk-in seating for food handler classes are available several times each week at the Public Health District, 1700 Third. Food handlers must arrive 30 minutes before class time to complete registration. Only the first 35 people to show up for the class will be accepted. Late arrivals will not be admitted to class. The charge for the class is \$10.00 cash no credit cards. Contact the Environmental Health Division at 761-7820 for times of classes. Corrections must be made within 14 days.

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: Clean floors in kitchen and food prep areas

To Wit: Repair damaged floor tile in walk in

To Wit: Replace 3 ceiling tiles with approved ceiling tiles in food prep area.

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