

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
380	1		02/27/2010		McKenzie, Suzanne

SITE INFORMATION

CICI'S PIZZA
2710 SOUTHWEST PKWY
WICHITA FALLS TX 76308
940-691-6060

INVENTORY/MANAGER

Process 3

SERVICE TYPE/FREQUENCY

Inspection- Regular
Inspected 4 Times per Year

Violations: Critical - 2 Non-Critical - 1 Score: 92

CRITICAL VIOLATIONS SUMMARY

<u>CODE</u>	<u>DESCRIPTION</u>	<u>POINTS</u>	<u>CORRECTED</u>
7	Proper/Adequate Handwashing	4	02/27/2010
12	Cross-Contamination of Raw/Cooked Foods/Other	4	02/27/2010

NON-CRITICAL VIOLATIONS SUMMARY

<u>CODE</u>	<u>DESCRIPTION</u>	<u>POINTS</u>	<u>CORRECTED</u>
28	OTHER VIOLATIONS	0	02/27/2010

CRITICAL VIOLATIONS DETAIL

<u>CODE</u>	<u>DESCRIPTION</u>
7	<p>Texas food Establishment Rules</p> <p>Page 28</p> <p>229.163(e) (f) (g)</p> <p>Food employees shall keep their hands and exposed portions of their arms clean.</p> <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</p>

<u>CODE</u>	<u>DESCRIPTION</u>
	<p>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. Is not implimenting the new state required hand wash procedure. (Corrected 02/27/10)
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:	The dishware is contaminated by dish washer not cleaning hands between clean and dirty dishes. (Corrected 02/27/10)
To Correct:	The dishwasher must wash hands between clean and dirty dishes to prevent contamination from soiled dishes. . Corrections must be made immediately.

NON-CRITICAL VIOLATIONS DETAIL

<u>CODE</u>	<u>DESCRIPTION</u>
28	<p>Texas Food Establishment Rules</p> <p>OTHER VIOLATIONS- REQUIRE CORRECTIVE ACTION , NOT TO EXCEED 90 DAYS OR NEXT INSPECTION, WHICHEVER COMES FIRST.</p>
To Wit:	Need to keep rags in sanitizer solution when not in use. (Corrected 02/27/10)
To Wit:	Walls under the buffett area are dirty. (Corrected 02/27/10)
To Wit:	Floors excessively dirty with food particles. (Corrected 02/27/10)

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

Suzanne McKenzie, PUBLIC HEALTH OFFICER

OWNER / MANAGER SIGNATURE

OWNER / MANAGER PRINT NAME