

Food Establishment Inspection Report



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

SITE NO. 119 **INV NO.** 1 **IR NO.** **DATE** 03/17/2010 **INSPECTION TIME** **INSPECTOR** Railsback, Brian

SITE INFORMATION
CIELITO-LINDO
208 N BURNETT
WICHITA FALLS TX 76306
940-322-8967

INVENTORY/MANAGER
Process 3

SERVICE TYPE/FREQUENCY
Inspection- Regular
Inspected 4 Times per Year

Violations: Critical - 1 Non-Critical - 5 Score: 97

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	_____
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CRITICAL VIOLATIONS DETAIL

<u>CODE</u>	<u>DESCRIPTION</u>
25	Texas Food Establishment Rules

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§229.165(d)
(d) Cleanability.
(1) Food-contact surfaces. Multiuse food-contact surfaces shall be:
(A) smooth;

<u>CODE</u>	<u>DESCRIPTION</u>
	(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 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:	The shelves located in the kitchen is cracked, chipped, bent or broken and cannot be properly cleaned and sanitized.
To Correct:	The shelves 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.
To Wit:	The reachin freezer located in the kitchen has adhering food or food particles.
To Correct:	The reachin freezer located in the kitchen must be properly washed, rinsed and sanitized and free of food or food particles. Corrections must be made immediately. Also remove rags from inside of freezer
To Wit:	The knife holder located in the kitchen has adhering food or food particles.
To Correct:	The knife holder located in the kitchen must be properly washed, rinsed and sanitized and free of food or food particles. Corrections must be made immediately.

NON-CRITICAL VIOLATIONS DETAIL

<u>CODE</u>	<u>DESCRIPTION</u>
28	OTHER VIOLATIONS- REQUIRE CORRECTIVE ACTION , NOT TO EXCEED 90 DAYS OR NEXT INSPECTION, WHICHEVER COMES FIRST.
To Wit:	The window in the kitchen has holes in the screen
To Correct:	Window screen must be repaired to keep out insects
To Wit:	Light in the vent a hood is not shielded

<u>CODE</u>	<u>DESCRIPTION</u>
To Correct:	Lights must be shielded to protect food
To Wit:	Filter in the vent a hood is dirty
To Correct:	Clean filter in the vent a hood over the stove
To Wit:	Warmers and crock pot must be commercial grade
To Wit:	Stove and freezer are not commercial grade and must be replaced with commercial grade equipment when they go out.

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