

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
5893	1		10/04/2010		McKenzie, Suzanne

SITE INFORMATION	INVENTORY/MANAGER	SERVICE TYPE/FREQUENCY
COTTON PATCH CAFE 3131 LAWRENCE RD WICHITA FALLS TX 76308 940-691-6900	Process 3	Inspection- Regular Food - Destruction/Condemnation Inspected 4 Times per Year

Scheduled calender inspections.

Violations: Critical - 4 Score: 86

CRITICAL VIOLATIONS SUMMARY

<u>CODE</u>	<u>DESCRIPTION</u>	<u>POINTS</u>	<u>CORRECTED</u>
2	Cold Hold (41/45 degrees F)	5	10/05/2010
15	Equipment Adequate to Maintain Product Temperature	3	10/05/2010
16	Handwash Facilities Adequate & Access	3	10/05/2010
25	Food Contact Surfaces-Cleaned/Sanitized/Good Repair/Storage	3	10/05/2010

CRITICAL VIOLATIONS DETAIL

<u>CODE</u>	<u>DESCRIPTION</u>
2	<p>Texas food Establishment Rules</p> <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,</p>

<u>CODE</u>	<u>DESCRIPTION</u>
	2003, provided the food is date marked as specified in paragraphs (7)-(9) of this subsection.
	(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 food in the RIPrep table is at an internal temperature of 58°F and is not being maintained at 41/45 degrees F or below after cooling for an unknown amount of time.. (Corrected 10/05/10)
To Correct:	Discard the food in the RIPrep table that is are not being maintained at 41/45 degrees F or below. Corrections must be made immediately.
15	Texas Food Establishment Rules
	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 Wit:	The reachin refrigerator is not holding cold food at required temperatures. (Corrected 10/05/10)
To Correct:	The reachin refrigerator must hold cold food at required temperatures. Corrections must be made immediately.
16	Page 107
	§229.166
	(h) Plumbing, location and placement.
	(1) Handwashing facilities. A handwashing facility shall be located:
	(A) to allow convenient use by employees in food preparation, food dispensing, and warewashing areas; and
	(B) in, or immediately adjacent to, toilet rooms.
To Wit:	The handwashing sink in the food prep area is used for purposes other than handwashing. (Corrected 10/05/10)
To Correct:	The handwashing sink in the food prep area must not be used for purposes other than handwashing. Corrections must be made immediately.
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;
	(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

CODE **DESCRIPTION**

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 cutting boards, microwave, and icecream well located in the customer service area has adhering food or food particles. (Corrected 10/05/10)

To Correct: The cutting boards, microwave, and icecream well located in the customer service area must be properly washed, rinsed and sanitized and free of food or food particles. Corrections must be made immediately.

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