

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		07/26/2010		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 Inspected 4 Times per Year

Violations: Critical - 4 Score: 86

CRITICAL VIOLATIONS SUMMARY

<u>CODE</u>	<u>DESCRIPTION</u>	<u>POINTS</u>	<u>CORRECTED</u>
10	Sound Condition	4	07/26/2010
12	Cross-Contamination of Raw/Cooked Foods/Other	4	07/26/2010
17	Handwash Facilities with Soap & Towels	3	07/26/2010
25	Food Contact Surfaces-Cleaned/Sanitized/Good Repair/Storage	3	07/26/2010

CRITICAL VIOLATIONS DETAIL

<u>CODE</u>	<u>DESCRIPTION</u>
10	<p>Texas Food Establishment Rules</p> <p>§229.164. (a) Food. Condition safe, unadulterated, and honestly presented. Food shall be safe, unadulterated, and, as specified under subsection (q)(2) of this section, honestly presented.</p> <p>To Wit: The excessively bent canned goods is unsound and should not be sold, served or consumed. (Corrected 07/26/10)</p> <p>To Correct: The excessively bent canned goods must be sound to be sold, served or consumed. Corrections must be made immediately.</p>
12	<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</p>

<u>CODE</u>	<u>DESCRIPTION</u>
	preventing contamination from equipment, utensils, wiping cloths and linens.
To Wit:	The blueberry cobbler is stored in contact with or under the raw beef steaks that are thawing. (Corrected 07/26/10)
To Correct:	The must not be stored in contact with or under the blue berry cobbler is being stored under the raw beef steaks that are thawing. Corrections must be made immediately.
17	<p>Page 122 §229.167 (e) Handwashing facilities. (1) Minimum number. Handwashing facilities shall be provided as specified under §229.166(g)(1) of this title.</p> <p>(2) Handwashing cleanser, availability. Each handwashing lavatory or group of 2 adjacent lavatories shall be provided with a supply of hand cleaning liquid, powder, or bar soap.</p> <p>(3) Hand drying provision. Each handwashing lavatory or group of adjacent lavatories shall be provided with: (A) individual, disposable towels; (B) a continuous towel system that supplies the user with a clean towel; or (C) a heated-air hand drying device.</p>
To Wit:	No hand drying provisions were available at the handwash facilities in the dishwasher area. (Corrected 07/26/10)
To Correct:	Hand drying provisions must be available at the handwash facilities in the dishwasher area. Corrections must be made immediately.
25	<p>Texas Food Establishment Rules</p> <p>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 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</p>

CODE DESCRIPTION

sanitizing solutions; and

To Wit: The can opener located in the food preparation area has adhering food or food particles.
(Corrected 07/26/10)

To Correct: The can opener located in the food preparation 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