

Food Establishment Inspection Report



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

SITE NO. 5639 **INV NO.** 1 **IR NO.** **DATE** 02/14/2012 **INSPECTION TIME** **INSPECTOR** McKenzie, Suzanne

SITE INFORMATION	INVENTORY/MANAGER/OWNER	SERVICE TYPE/FREQUENCY
CRACKER BARREL OLD COUNTRY STORES, INC 2400 SIERRA DR. @1-44 WICHITA FALLS TX 76306 940-851-0664 Fax 615-443-9582	4 Process 3 Owner: CBOCS TEXAS LLC #631 615-444-5533	Inspection- Regular Inspected 4 Times per Year

Scheduled calendar inspections.

Violations: Critical - 4 Score: 85

CRITICAL VIOLATIONS SUMMARY

<u>CODE</u>	<u>DESCRIPTION</u>	<u>POINTS</u>	<u>CORRECTED</u>
7	Proper/Adequate Handwashing	4	02/14/2012
10	Sound Condition	4	02/14/2012
13	Approved Systems (Time as Public Hlth Control/HACCP Plan)	4	02/14/2012
25	Food Contact Surfaces-Cleaned/Sanitized/Good Repair/Storage	3	02/14/2012

CRITICAL VIOLATIONS DETAIL

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

CODE	DESCRIPTION
	<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 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. (Corrected 02/14/12)
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.
10	<p>Texas Food Establishment Rules</p> <p>§229.164.</p> <p>(a) Food.</p> <p>Condition safe, unadulterated, and honestly presented. Food shall be safe, unadulterated, and, as specified under subsection (q)(2) of this section, honestly presented.</p>
To Wit:	The bent canned goods is unsound and should not be sold, served or consumed. (Corrected 02/14/12)
To Correct:	The bent canned goods must be sound to be sold, served or consumed. Corrections must be made immediately.
13	<p>Page 63</p> <p>§229.164(o)</p> <p>(9) Time as a public health control.</p> <p>(A) Except as specified under subparagraph (B) of this paragraph, if time only, rather than time in conjunction with temperature, is used as the public health control for a working supply of potentially hazardous food before cooking, or for ready-to-eat potentially hazardous food that is displayed or held for service for immediate consumption:</p> <p>(i) the food shall be marked or otherwise identified to indicate the time that is four hours past the point in time when the food is removed from temperature control;</p> <p>(ii) the food shall be cooked and served, served if ready-to-eat, or discarded, within 4 hours from the point in time when the food is removed from temperature control;</p> <p>(iii) the food in unmarked containers or packages or marked exceed a four hour limit shall be discarded; and</p> <p>(iv) written procedures shall be maintained in the food establishment and made available to the regulatory authority upon request, that ensure compliance with:</p> <p>(I) clauses (i)-(iv) of this subparagraph, and (II) paragraph (4) of this subsection for food that is prepared, cooked, and refrigerated before time is used as a public health control.</p>

CODE **DESCRIPTION**

(B) In a food establishment that serves a highly susceptible population, time only, rather than time in conjunction with temperature, may not be used as the public health control for raw eggs.

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§229.171

(d) HACCP plan requirements.

(1) When a HACCP plan is required.

(A) Before engaging in an activity that requires a HACCP plan, a food establishment shall submit to the regulatory authority for approval a properly prepared HACCP plan as specified under paragraph (2) of this subsection and the relevant provisions of these rules if:

(i) submission of a HACCP plan is required according to law;

(ii) a variance is required as specified under §§229.164(k)(1)(D)(iii) and (p)(1)(A)–(H), or 229.165(f)(10)(B) of this title; or

(iii) the regulatory authority determines that a food preparation or processing method requires a variance based on an inspectional finding or a variance request.

(B) A food establishment shall have a properly prepared HACCP plan as specified under §229.164(o)(2) of this title.

To Wit: The food in the WIR and WIF that is located in the food preparation area has been refrigerated for more than 24 hours and is not marked with the day of preparation or the date which the food shall be consumed by. (Corrected 02/14/12)

To Correct: The food in the WIR and WIF that is located in the food preparation area that has been refrigerated for more than 24 hours must be marked with the day of preparation and the date which the food shall be consumed by.

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;

(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 equipment, work areas, counters, shelving and the WIR/WIF floors located in the food

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preparation area has adhering food or food particles and grease. (Corrected 02/14/12)

To Correct: The equipment, work areas, counters, shelving and the WIR/WIF floors located in the food preparation area must be properly washed, rinsed and sanitized and free of food or food particles and grease. Corrections must be made immediately.
