

# Food Establishment Inspection Report



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

**SITE NO.** 3607    **INV NO.** 1    **IR NO.**    **DATE** 12/30/2010    **INSPECTION TIME**    **INSPECTOR** McKenzie, Suzanne

<b>SITE INFORMATION</b>	<b>INVENTORY/MANAGER</b>	<b>SERVICE TYPE/FREQUENCY</b>
CUSTOM FOOD GROUP @ CRYOVAC 1301 W MAGNOLIA IOWA PARK TX 76367 940-592-2111	Process 3	Inspection- Regular Inspected 3 Times per Year

Scheduled calendar inspections.

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**Violations:    Critical - 2    Non-Critical - 1    Score: 93**

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### CRITICAL VIOLATIONS SUMMARY

<u>CODE</u>	<u>DESCRIPTION</u>	<u>POINTS</u>	<u>CORRECTED</u>
13	Approved Systems (Time as Public Hlth Control/HACCP Plan)	4	12/30/2010
20	Toxic Items Properly Labeled/Stored/Used	3	12/30/2010

### NON-CRITICAL VIOLATIONS SUMMARY

<u>CODE</u>	<u>DESCRIPTION</u>	<u>POINTS</u>	<u>CORRECTED</u>
28	OTHER VIOLATIONS	0	_____

### CRITICAL VIOLATIONS DETAIL

<u>CODE</u>	<u>DESCRIPTION</u>
13	Texas Food Establishment Rules  Page 63 §229.164(o) (9) Time as a public health control. (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: (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; (ii) the food shall be cooked and served, served if ready-to-eat, or discarded, within 4 hours from

**CODE****DESCRIPTION**

the point in time when the food is removed from temperature control;  
 (iii) the food in unmarked containers or packages or marked  
 exceed a four hour limit shall be discarded; and  
 (iv) written procedures shall be maintained in the food establishment and made available to the  
 regulatory authority upon request, that ensure compliance with:  
 (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.  
 (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.

Page 139 thru 141

§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/ that is located in the food prep 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 12/30/10)

To Correct: The food/ 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.

20 Texas Food Establishment Rules

Pages 129 thru 132

§229.168(a) thru (h)

Poisonous or Toxic Materials.

(a) Original containers, identifying information, prominence. Containers of poisonous or  
 toxic materials and personal care items shall bear a legible manufacturer's label.

(b) Working containers, common name. Working containers used for storing poisonous  
 or toxic materials such as cleaners and sanitizers taken from bulk supplies shall be clearly and  
 individually identified with the common name of the material.

(c) Storage, separation. Poisonous or toxic materials shall be stored so they cannot  
 contaminate food, equipment, utensils, linens, and single-service and single-use articles by:

(1) separating the poisonous or toxic materials by spacing or partitioning; and

(2) Locating the poisonous or toxic materials in an area that is not above food,  
 equipment, utensils, linens, and single-service or single-use articles. This paragraph does not  
 apply to equipment and utensil cleaners and sanitizers that are stored in warewashing areas for  
 availability and convenience if the materials are stored to prevent contamination of food,  
 equipment, utensils, linens, and single-service and single-use articles.

(d) Presence and use.

(1) Restriction.

(A) Only those poisonous or toxic materials that are required for the  
 operation and maintenance of a food establishment, such as for the cleaning and sanitizing of

**CODE                      DESCRIPTION**

equipment and utensils and the control of insects and rodents, shall be allowed in a food establishment.

(B) Subparagraph (A) of this paragraph does not apply to packaged poisonous or toxic materials that are for retail sale.

(2) Conditions of use. Poisonous or toxic materials shall be:

(A) used according to:

(i) law and these rules;

(ii) manufacturer's use directions included in labeling, and, for a pesticide, manufacturer's label instructions that state that use is allowed in a food establishment;

(iii) the conditions of certification, if certification is required, for use of the pest control materials; and

To Wit:                      Containers of chemical are not properly stored to prevent the contamination of food, equipment, utensils, linens or single service items. (Corrected 12/30/10)

To Correct:                All containers of chemical must be properly stored to prevent the contamination of food, equipment, utensils, linens or single service items. Corrections must be made immediately.

**NON-CRITICAL VIOLATIONS DETAIL**

**CODE                      DESCRIPTION**

28                            OTHER VIOLATIONS- REQUIRE CORRECTIVE ACTION , NOT TO EXCEED 90 DAYS OR NEXT INSPECTION, WHICHEVER COMES FIRST.

To Wit:                      Warming cabinet drawer broken need to repair ASAP

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

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**Suzanne McKenzie, PUBLIC HEALTH OFFICER**

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**OWNER / MANAGER SIGNATURE**

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**OWNER / MANAGER PRINT NAME**