

Food Establishment Inspection Report



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

SITE NO. 6781 **INV NO.** 1 **IR NO.** **DATE** 06/29/2011 **INSPECTION TIME** **INSPECTOR** O'Neal, Robbie

SITE INFORMATION
DAIRY QUEEN RESTAURANT
3112 KEMP BLVD
WICHITA FALLS TX 76308
940-264-9907 Fax 940-691-7840

INVENTORY/MANAGER
Process 3

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

Scheduled calendar inspections.

Violations: Critical - 3 Non-Critical - 4 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	_____
25	Food Contact Surfaces-Cleaned/Sanitized/Good Repair/Storage	3	_____
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	_____
28	OTHER VIOLATIONS	0	_____
28	OTHER VIOLATIONS	0	_____

CRITICAL VIOLATIONS DETAIL

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

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§229.165(d)
(d) Cleanability.

<u>CODE</u>	<u>DESCRIPTION</u>
	<p>(1) Food-contact surfaces. Multiuse food-contact surfaces shall be:</p> <p>(A) smooth;</p> <p>(B) free of breaks, open seams, cracks, chips, inclusions, pits, and similar imperfections;</p> <p>(C) free of sharp internal angles, corners, and crevices;</p> <p>(D) finished to have smooth welds and joints; and</p> <p>(E) except as specified in subparagraph (B) of this paragraph, accessible for cleaning and inspection by one of the following methods:</p> <p>(i) without being disassembled;</p> <p>(ii) by disassembling without the use of tools; or</p> <p>(iii) by easy disassembling with the use of handheld tools commonly available to maintenance and cleaning personnel such as screwdrivers, pliers, and wrenches.</p> <p>(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.</p> <p>(3) Cleaned in place (CIP) equipment.</p> <p>(A) CIP equipment shall meet the characteristics specified under paragraph (1) of this subsection and shall be designed and constructed so that:</p> <p>(i) cleaning and sanitizing solutions circulate throughout a fixed system and contact all interior food-contact surfaces; and</p> <p>(ii) the system is self-draining or capable of being completely drained of cleaning and sanitizing solutions; and</p>
To Wit:	The knife located in the food preparation area is not properly sanitized. sticking knife between tables
To Correct:	The knife located in the food preparation area must be properly sanitized. Corrections must be made immediately.
To Wit:	The can opener located in the food preparation area has adhering food or food particles.
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.
To Wit:	The reachin refrigerator located in the food service/dispensing area has adhering foreign material.
To Correct:	The reachin refrigerator located in the food service/dispensing area must be properly washed, rinsed and sanitized and free of foreign material. 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:	food setting on floor walk-in freezer

<u>CODE</u>	<u>DESCRIPTION</u>
To Wit:	need to clean walk-in freezer floor
To Wit:	mops stored incorrectly
To Wit:	vent-a-hood not drawing enough air from grill area

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

Robbie O'Neal, Public Health Officer

OWNER / MANAGER SIGNATURE

OWNER / MANAGER PRINT NAME