

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
270	2		03/11/2011		McKenzie, Suzanne

SITE INFORMATION
DAVENPORT GROCERY
212 FARRIS ST
WICHITA FALLS TX 76301
940-322-5319

INVENTORY/MANAGER
Meat Market
GARY L. DAVENPORT

SERVICE TYPE/FREQUENCY
Permit Inspection
Permit Granted
Inspected 3 Times per Year

Violations: Critical - 1 Non-Critical - 1 Score: 96

CRITICAL VIOLATIONS SUMMARY

<u>CODE</u>	<u>DESCRIPTION</u>	<u>POINTS</u>	<u>CORRECTED</u>
14	Water Supply - Approved/Adequate/Hot & Cold Under Pressure	4	03/11/2011

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>
14	<p>Texas Food Establishment Rules</p> <p>Page 105 thru 106 Water, Plumbing, and Waste. §229.166. (a)-(d) (a) Source. (1) Approved system. Drinking water shall be obtained from an approved source that is: (A) a public water system; or (B) a nonpublic water system that is constructed, maintained, and operated according to law. (2) System flushing and disinfection. A drinking water system shall be flushed and disinfected before being placed in service after construction, repair, or modification and after an emergency situation, such as a flood, that may introduce contaminants to the</p>

CODE DESCRIPTION

system.

(3) Bottled drinking water. Bottled drinking water used or sold in a food establishment shall be obtained from approved sources in accordance with 21 CFR 129 - Processing and Bottling of Bottled Drinking Water.

To Wit: The water distribution system is not providing sufficient water to meet the water demands throughout the food establishment. (Corrected 03/11/11)

To Correct: The water distribution system must provide sufficient water to meet the water demands throughout the food establishment. Corrections must be made immediately.

NON-CRITICAL VIOLATIONS DETAIL

CODE DESCRIPTION

28 Texas Food Establishment Rules

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

To Wit: Ceiling tiles in the meat market need to be of a smooth cleanable surface

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