

Food Establishment Inspection Report



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

SITE NO. 3266 **INV NO.** 3 **IR NO.** **DATE** 06/15/2011 **INSPECTION TIME** **INSPECTOR** Baxter, Mike

SITE INFORMATION
DOLLAR SAVER
114 MLK BLVD.
WICHITA FALLS TX 76301
940-766-2379

INVENTORY/MANAGER
Process 1; NEW OWNERSHIP,
6/3/2011

SERVICE TYPE/FREQUENCY
Inspection- Regular
Inspected 3 Times per Year

Scheduled calender inspections.

Violations: Critical - 3 Non-Critical - 2 Score: 91

CRITICAL VIOLATIONS SUMMARY

<u>CODE</u>	<u>DESCRIPTION</u>	<u>POINTS</u>	<u>CORRECTED</u>
24	Thermometers Provided/Accurate/Properly Calibrated +/- 2 F	3	_____
26	Posting Consumer Advisories- Heimlich/Raw Shellfish/Buffer	3	_____
27	Food Establishment Permit	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	_____

CRITICAL VIOLATIONS DETAIL

<u>CODE</u>	<u>DESCRIPTION</u>
24	Texas Food Establishment Rules Page 77 §229.165(e) (e) Accuracy of temperature measuring devices, food. (1) Temperature measuring device, food. (A) Food temperature measuring device that are scaled only in Celsius or dually scaled in Celsius and Fahrenheit shall be accurate to ±1 degrees Celsius in the intended

<u>CODE</u>	<u>DESCRIPTION</u>
	<p>range of use.</p> <p>(B) Food temperature measuring device that are scaled only in Fahrenheit shall be accurate to ± 2 degrees Fahrenheit in the intended range of use.</p> <p>(2) Temperature measuring devices, ambient air and water.</p> <p>#24</p> <p>78</p> <p>§229.165(e) §229.165(f)</p> <p>(A) Ambient air and water temperature measuring device that are scaled in Celsius or dually scaled in Celsius and Fahrenheit shall be designed to be easily readable and accurate to ± 1.5 degrees Celsius in the intended range of use.</p> <p>(B) Ambient air and water temperature measuring device that are scaled only in Fahrenheit shall be accurate to ± 3 degrees Fahrenheit in the intended range of use.</p>
To Wit:	need thermometers at prep table
26	<p>Pages 37, 55 & 154</p> <p>229.164(h); (r) & 173(b) -</p> <p>A card, sign or other effective means of notification shall be displayed to notify customers that clean tableware is to be used upon return to self-service areas. Food establishments which deliver shellfish to a consumer for raw consumption shall inform consumers of the significantly increased risk associated with certain especially vulnerable consumers eating such shellfish in raw or undercooked form. The Heimlich Maneuver Poster shall be in all food service establishments in a place conspicuous to employees or customers.</p>
To Wit:	need heimlich poster
To Correct:	I gave them a poster
27	<p>Page 126</p> <p>229.171(f) & (g)</p> <p>A person may not operate a food establishment without a valid health permit to operate. The permit is not valid without a valid Certificate of Occupancy issued by the Wichita Falls/ Wichita County Public Health District. The permit holder will:</p> <ol style="list-style-type: none"> 1) post the permit at a location in the food establishment that is conspicuous to consumers 2) immediately discontinue operations and notify the Environmental Health Division at 940-761-7820 if an imminent health hazard exists 3) replace/upgrade existing facilities and equipment in accordance with TFER guidelines 4) comply with directives of the regulatory authorities including time frames for corrective actions 5) other provisions of the TFER <p>The permit holder shall designate a person in charge and shall ensure that a person in charge is present at the food establishment during all hours of operation.</p> <p>All food service employees shall attend a food handler class and shall obtain a food handler's certificate.</p>
To Wit:	permit expired
To Correct:	Suzanne will work with them for permit.

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:	Need to upgrade to process 2
To Correct:	Suzanne working with owner
To Wit:	need to install hand wash sink

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

Mike Baxter, Public Health Officer

OWNER / MANAGER SIGNATURE

OWNER / MANAGER PRINT NAME