

**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
1017	1		07/28/2010		Railsback, Brian

SITE INFORMATION	INVENTORY/MANAGER	SERVICE TYPE/FREQUENCY
DOLLAR SAVER #12 711 CENTRAL FRWY WICHITA FALLS TX 76306 940-322-3933	Process 1	Permit Inspection Permit Granted Inspected 2 Times per Year

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**Violations: Critical - 2 Non-Critical - 2 Score: 94**

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**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	_____
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	_____
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**CRITICAL VIOLATIONS DETAIL**

<u>CODE</u>	<u>DESCRIPTION</u>
25	Texas Food Establishment Rules  Page 76 §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;

**CODE**                      **DESCRIPTION**

(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 shelves located in the walkin refrigerator has adhering dirt.

To Correct:                The shelves located in the walkin refrigerator must be properly washed, rinsed and sanitized and free of dirt. Corrections must be made immediately.

27                              Page 126  
 229.171(f) & (g)  
 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:  
 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 a t940-761-7820 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

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.

All food service employees shall attend a food handler class and shall obtain a food handler's certificate.

To Wit:                      Your employee(s) have not attended required annual food handler training.

Total FH Cards Required \_\_\_\_\_1\_\_\_\_\_

No of Untrained FH \_\_\_\_\_1\_\_\_\_\_      No of Trained FH \_\_\_\_\_0\_\_\_\_\_

To Correct:                food service worker must attend food handler training. Walk-in seatingfor food handler classes are available several times each week at the Public Health District, 1700 Third. Food handlers must arrive 30 minutes before class time to complete registration. Only the first 35 people to show up for the class will be accepted. Late arrivals will not be admitted to

**CODE            DESCRIPTION**

class. The charge for the class is \$10.00 cash no credit cards. Contact the Environmental Health Division at 761-7820 for times of classes. Corrections must be made within 14 days.

**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:            Remove duct tape from wall in walk in and repair damaged wall

To Wit:            Repair damaged floor tiles in establishment

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

\_\_\_\_\_  
**Brian Railsback, Public Health Officer**

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**OWNER / MANAGER SIGNATURE**

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**OWNER / MANAGER PRINT NAME**