

Food Establishment Inspection Report



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

SITE NO. 3268 **INV NO.** 1 **IR NO.** **DATE** 07/08/2010 **INSPECTION TIME** **INSPECTOR** Railsback, Brian

SITE INFORMATION
DOLLAR SAVER #11
2400 OLD IOWA PARK RD
WICHITA FALLS TX 76305

INVENTORY/MANAGER
Process 1

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

Violations: Critical - 3 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	_____
25	Food Contact Surfaces-Cleaned/Sanitized/Good Repair/Storage	3	_____
27	Food Establishment Permit	3	_____

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 range of use. (B) Food temperature measuring device that are scaled only in Fahrenheit shall be accurate to ±2 degrees Fahrenheit in the intended range of use. (2) Temperature measuring devices, ambient air and water. #24 78 §229.165(e) §229.165(f) (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.

<u>CODE</u>	<u>DESCRIPTION</u>
	(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.
To Wit:	The reachin refrigerator in the customer service area did not have a readily available and visible thermometer.
To Correct:	The reachin refrigerator in the customer service area must have a readily available and visible thermometer. Corrections must be made within 14 days.
25	<p>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; (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</p>
To Wit:	The shelves located in the reachin refrigerator has adhering foreign material.
To Correct:	The shelves located in the reachin refrigerator must be properly washed, rinsed and sanitized and free of foreign material. Corrections must be made immediately.
27	<p>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 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>

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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.

To Correct: food service worker must attend food handler training. Walk-in seating for 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 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.

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

Brian Railsback, Public Health Officer

OWNER / MANAGER SIGNATURE

OWNER / MANAGER PRINT NAME