

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
430	1		02/01/2010		McKenzie, Suzanne

SITE INFORMATION	INVENTORY/MANAGER	SERVICE TYPE/FREQUENCY
EL CHICO CAFÉ RESTAURANT #52 2801A SOUTHWEST PKWY WICHITA FALLS TX 76308 940-692-1415 Fax 940-692-4674	Process 3 WENDY HACKEMACK	Inspection- Regular Inspected 4 Times per Year

Violations: Critical - 4 Non-Critical - 1 Score: 84

CRITICAL VIOLATIONS SUMMARY

<u>CODE</u>	<u>DESCRIPTION</u>	<u>POINTS</u>	<u>CORRECTED</u>
2	Cold Hold (41/45 degrees F)	5	02/01/2010
13	Approved Systems (Time as Public Hlth Control/HACCP Plan)	4	02/01/2010
14	Water Supply - Approved/Adequate/Hot & Cold Under Pressure	4	02/01/2010
25	Food Contact Surfaces-Cleaned/Sanitized/Good Repair/Storage	3	02/01/2010

NON-CRITICAL VIOLATIONS SUMMARY

<u>CODE</u>	<u>DESCRIPTION</u>	<u>POINTS</u>	<u>CORRECTED</u>
28	OTHER VIOLATIONS	0	02/01/2010

CRITICAL VIOLATIONS DETAIL

<u>CODE</u>	<u>DESCRIPTION</u>
2	<p>Texas food Establishment Rules</p> <p>Page 60 §229.164(o)(6) Potentially hazardous food, hot and cold holding. Except during preparation, cooking, or cooling, or when time is used as the public health control as specified under paragraph (9) of this subsection, and except as specified in subparagraph (B) of this paragraph, potentially hazardous food shall be maintained:</p> <p>(A) at 57 degrees Celsius (135 degrees Fahrenheit) or above, except that</p>

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roasts cooked to a temperature and for a time specified in subsection (k)(1)(B) of this section or reheated as specified in subsection (m)(2)(E) of this section may be held at a temperature of 54 degrees Celsius (130 degrees Fahrenheit) or above; or

(B) at a temperature specified in the following:

- (i) 5 degrees Celsius (41 degrees Fahrenheit) or less; or
- (ii) 7 degrees Celsius (45 degrees Fahrenheit) or less in countertop, under-counter and open-top refrigeration units located in the food preparation area that were in use prior to October 6, 2003, provided the food is date marked as specified in paragraphs (7)-(9) of this subsection.

(C) Shell eggs that have not been treated to destroy all viable Salmonellae shall be stored in refrigerated equipment that maintains an ambient air temperature of 7 degrees Celsius (45 degrees Fahrenheit) or less.

To Wit: 74 degrees F and is not being maintained at 41/45 degrees F or below after cooling for 02 hours. (Corrected 02/01/10)

To Correct: Discard the poultry product that is not being maintained at 41/45 degrees F or below. Corrections must be made immediately.

13 Texas Food Establishment Rules

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§229.164(o)

(9) Time as a public health control.

(A) Except as specified under subparagraph (B) of this paragraph, if time only, rather than time in conjunction with temperature, is used as the public health control for a working supply of potentially hazardous food before cooking, or for ready-to-eat potentially hazardous food that is displayed or held for service for immediate consumption:

- (i) the food shall be marked or otherwise identified to indicate the time that is four hours past the point in time when the food is removed from temperature control;
- (ii) the food shall be cooked and served, served if ready-to-eat, or discarded, within 4 hours from the point in time when the food is removed from temperature control;
- (iii) the food in unmarked containers or packages or marked exceed a four hour limit shall be discarded; and
- (iv) written procedures shall be maintained in the food establishment and made available to the regulatory authority upon request, that ensure compliance with:

(I) clauses (i)-(iv) of this subparagraph, and (II) paragraph (4) of this subsection for food that is prepared, cooked, and refrigerated before time is used as a public health control.

(B) In a food establishment that serves a highly susceptible population, time only, rather than time in conjunction with temperature, may not be used as the public health control for raw eggs.

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§229.171

(d) HACCP plan requirements.

(1) When a HACCP plan is required.

(A) Before engaging in an activity that requires a HACCP plan, a food establishment shall submit to the regulatory authority for approval a properly prepared HACCP plan as specified under paragraph (2) of this subsection and the relevant provisions of these rules if:

- (i) submission of a HACCP plan is required according to law;
- (ii) a variance is required as specified under §§229.164(k)(1)(D)(iii) and (p)(1)(A)-(H), or 229.165(f)(10)(B) of this title; or
- (iii) the regulatory authority determines that a food preparation or processing method requires a variance based on an inspectional finding or a variance request.

(B) A food establishment shall have a properly prepared HACCP plan as specified under

<u>CODE</u>	<u>DESCRIPTION</u>
	§229.164(o)(2) of this title.
To Wit:	The food that is located in the WIR, WIF and RIR's has been refrigerated for more than 24 hours and is not marked with the day of preparation or the date which the food shall be consumed by. (Corrected 02/01/10)
To Correct:	The food that is located in the food preparation area that has been refrigerated for more than 24 hours must be marked with the day of preparation and the date which the food shall be consumed by.
14	<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 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.</p>
To Wit:	The hot water generation and distribution system is not providing sufficiently heated water to meet the peak hot water demands throughout the food establishment. (Corrected 02/01/10)
To Correct:	The hot water generation and distribution system must provide sufficiently heated water to meet the peak hot water demands throughout the food establishment. Corrections must be made immediately.
25	<p>Texas Food Establishment Rules</p> <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</p>

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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 carpet in the WIF, RIR, warming cabinets, and cutting boards located in the food preparation area has adhering food or food particles. (Corrected 02/01/10)

To Correct: The carpet in the WIF, RIR, warming cabinets, and cutting boards 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.

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: Need to clean wall in dishroom under the dish machine. (Corrected 02/01/10)

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