

Food Establishment Inspection Report



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

SITE NO. 5175 **INV NO.** 1 **IR NO.** **DATE** 05/18/2010 **INSPECTION TIME** **INSPECTOR** Railsback, Brian

SITE INFORMATION

EL MEJICANO
5401 CENTRAL FRWY # 9
WICHITA FALLS TX 76306
940-322-1846 Fax 940-855-2336

INVENTORY/MANAGER

Process 3

SERVICE TYPE/FREQUENCY

Inspection- Regular
Inspected 4 Times per Year

Violations: Critical - 1 Score: 97

CRITICAL VIOLATIONS SUMMARY

| <u>CODE</u> | <u>DESCRIPTION</u> | <u>POINTS</u> | <u>CORRECTED</u> |
|--------------------|---|----------------------|-------------------------|
| 21 | Manual/Mechanical Warewashing & Sanitizing @ ____ ppm/Temp. | 3 | 05/18/2010 |

CRITICAL VIOLATIONS DETAIL

| <u>CODE</u> | <u>DESCRIPTION</u> |
|--------------------|---|
| 21 | <p>Texas Food Establishment Rules</p> <p>TFER 229.165(k) thru 229.165(y)</p> <p>The wash compartment of the sink shall, when used for washing, contain a wash solution mixed according to manufacturer's label instructions. The temperature of the wash solution shall be maintained at not less than 43 degrees C (110 degrees F) unless specified differently by the manufacturer of the washing agent. If a detergent-sanitizer is used without a hot water rinse, the same agent must be used in both the cleaning and sanitizing steps. A chemical sanitizer used in a sanitizing solution shall be used in accordance with EPA approved manufacturer's label use instructions. If hot water is used for sanitizing, the temperature of the water shall be maintained at 77 degrees C (171 degrees F) or above. Warewashing machines, manufacturers' operating instructions.</p> <p>A warewashing machine and its auxiliary components shall be operated in accordance with the machine's data plate and other manufacturer's instructions.</p> <p>A warewashing machine's conveyor speed or automatic cycle times shall be maintained accurately timed in accordance with manufacturer's specifications. Mechanical warewashing equipment, hot water sanitization temperatures.</p> <p>Except as specified in subparagraph (B) of this paragraph, in a mechanical operation, the temperature of the fresh hot water sanitizing rinse as it enters the manifold may not be more than 90 degrees Celsius (194 degrees Fahrenheit), or less than:</p> <p>for a stationary rack, single temperature machine, 74 degrees Celsius (165 degrees</p> |

CODE **DESCRIPTION**

Fahrenheit); or

for all other machines, 82 degrees Celsius (180 degrees Fahrenheit).

The maximum temperature specified under subparagraph (A) of this paragraph does not apply to the high pressure and temperature systems with wand-type, hand-held spraying devices used for the in-place cleaning and sanitizing of equipment such as meat saws.

Mechanical warewashing equipment, sanitization pressure.

The flow pressure of the fresh hot water sanitizing rinse in a warewashing machine may not be less than 100 kilopascals (15 pounds per square inch) or more than 170 kilopascals (25 pounds per square inch) as measured in the water line immediately downstream or upstream from the fresh hot water sanitizing rinse control valve.

To Wit: Found no test strips in dish wash room, and employee did not know where they were or how to use them. (Corrected 05/18/10)

To Correct: Must have test strip to check sanitizer water levels, also must have training how to use test strips properly.

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