

Food Establishment Inspection Report



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

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|-----------------|----------------|---------------|-------------|------------------------|-------------------|
| SITE NO. | INV NO. | IR NO. | DATE | INSPECTION TIME | INSPECTOR |
| 6147 | 5 | | 07/19/2011 | | McKenzie, Suzanne |

| | | |
|---|--------------------------|---|
| SITE INFORMATION | INVENTORY/MANAGER | SERVICE TYPE/FREQUENCY |
| EL PEJAY CONCESSION STAND & PRODUCE 2820 HOLLIDAY RD WICHITA FALLS TX 76301 940-782-3923 | Process 3; PRODUCE STAND | Inspection- Regular Inspected 3 Times per Year |

Scheduled calendar inspections.

Violations: Critical - 2 Score: 93

CRITICAL VIOLATIONS SUMMARY

| <u>CODE</u> | <u>DESCRIPTION</u> | <u>POINTS</u> | <u>CORRECTED</u> |
|-------------|---|---------------|------------------|
| 10 | Sound Condition | 4 | 07/19/2011 |
| 25 | Food Contact Surfaces-Cleaned/Sanitized/Good Repair/Storage | 3 | _____ |

CRITICAL VIOLATIONS DETAIL

| <u>CODE</u> | <u>DESCRIPTION</u> |
|-------------|---|
| 10 | Texas Food Establishment Rules §229.164. (a) Food. Condition safe, unadulterated, and honestly presented. Food shall be safe, unadulterated, and, as specified under subsection (q)(2) of this section, honestly presented. |
| To Wit: | The molded strawberries is unsound and should not be sold, served or consumed. (Corrected 07/19/11) |
| To Correct: | The molded strawberries must be sound to be sold, served or consumed. Corrections must be made immediately. |
| 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 |

CODE

DESCRIPTION

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

To Wit: The chest/coffin freezer located in the food preparation area is cracked, chipped, bent or broken and cannot be properly cleaned and sanitized. They used the foiled insulation board and adhered to to plexiglass for a freezer lid...Not working well excessive ice build up due to it not being sealed well.

To Correct: The chest/coffin freezer located in the food preparation area must be free of cracks, chips, bends or breaks to permit it to be properly cleaned and sanitized. Corrections must be made immediately.

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