

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
6147	5		02/19/2011		McKenzie, Suzanne

SITE INFORMATION	INVENTORY/MANAGER	SERVICE TYPE/FREQUENCY
EL PEJAY PRODUCE HOLLIDAY ST WICHITA FALLS TX 76301 940-782-3923	Process 3	Permit Inspection Permit Granted 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>
15	Equipment Adequate to Maintain Product Temperature	3	02/19/2011
16	Handwash Facilities Adequate & Access	3	02/19/2011
25	Food Contact Surfaces-Cleaned/Sanitized/Good Repair/Storage	3	02/19/2011

CRITICAL VIOLATIONS DETAIL

<u>CODE</u>	<u>DESCRIPTION</u>
15	<p>Texas Food Establishment Rules</p> <p>229.165(g)(1) - Page 84 (g) Equipment, numbers and capacities. (1) Cooling, heating, and holding capacities. Equipment for cooling and heating food, and holding cold and hot food, shall be sufficient in number and capacity to provide food temperatures as specified under §229.164 of this title.</p> <p>To Wit: The reachin refrigerator is not holding cold sliced fruits at 60 to 64 degrees F. (Corrected 02/19/11)</p> <p>To Correct: The reachin refrigerator must hold cold sliced fruits at 60 to 64 degrees F. Corrections must be made immediately.</p>
16	<p>Page 107 §229.166 (h) Plumbing, location and placement. (1) Handwashing facilities. A handwashing facility shall be located: (A) to allow convenient use by employees in food preparation, food</p>

<u>CODE</u>	<u>DESCRIPTION</u>
	dispensing, and warewashing areas; and (B) in, or immediately adjacent to, toilet rooms.
To Wit:	The handwashing sink in the food preparation area is inaccessible to food service employees. (Corrected 02/19/11)
To Correct:	The handwashing sink in the food preparation area must be accessible to food service employees. 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 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 fruit in bottom of RIR, Need to defrost ice cream freezer located in the food preparation area has adhering food or food particles. (Corrected 02/19/11)
To Correct:	The fruit in bottom of RIR, Need to defrost ice cream freezer 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.
To Wit:	The lids cracked on Aguas Frescas containers located in the food preparation area is cracked, chipped, bent or broken and cannot be properly cleaned and sanitized. (Corrected 02/19/11)
To Correct:	The lids cracked on Aguas Frescas containers 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