

**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
548	1		05/19/2010		O'Neal, Robbie

SITE INFORMATION	INVENTORY/MANAGER	SERVICE TYPE/FREQUENCY
ELECTRA LITTLE LEAGUE OILMAN RD ELECTRA TX 76360	Process I - Exempt	Permit Inspection Permit Granted Seasonal

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**Violations: Critical - 2 Non-Critical - 3 Score: 94**

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**CRITICAL VIOLATIONS SUMMARY**

<u>CODE</u>	<u>DESCRIPTION</u>	<u>POINTS</u>	<u>CORRECTED</u>
17	Handwash Facilities with Soap & Towels	3	05/19/2010
26	Posting Consumer Advisories- Heimlich/Raw Shellfish/Buffer	3	_____

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**NON-CRITICAL VIOLATIONS SUMMARY**

<u>CODE</u>	<u>DESCRIPTION</u>	<u>POINTS</u>	<u>CORRECTED</u>
28	OTHER VIOLATIONS	0	_____
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**CRITICAL VIOLATIONS DETAIL**

<u>CODE</u>	<u>DESCRIPTION</u>
17	Texas Food Establishment Rules  Page 122 §229.167 (e) Handwashing facilities. (1) Minimum number. Handwashing facilities shall be provided as specified under §229.166(g)(1) of this title.  (2) Handwashing cleanser, availability. Each handwashing lavatory or group of 2

<b><u>CODE</u></b>	<b><u>DESCRIPTION</u></b>
	adjacent lavatories shall be provided with a supply of hand cleaning liquid, powder, or bar soap.
	(3) Hand drying provision. Each handwashing lavatory or group of adjacent lavatories shall be provided with: (A) individual, disposable towels; (B) a continuous towel system that supplies the user with a clean towel; or (C) a heated-air hand drying device.
To Wit:	No hand cleaning material, i.e., liquid, powder or bar soap, is available at the handwash facilities in the food preparation area. (Corrected 05/19/10)
To Correct:	Hand cleaning material, i.e., liquid, powder or bar soap, must be available at the handwash facilities in the food preparation area. Corrections must be made immediately.
26	Texas Food Establishment Rules  Pages 37, 55 & 154 229.164(h); (r) & 173(b) - A card, sign or other effective means of notification shall be displayed to notify customers that clean tableware is to be used upon return to self-service areas. Food establishments which deliver shellfish to a consumer for raw consumption shall inform consumers of the significantly increased risk associated with certain especially vulnerable consumers eating such shellfish in raw or undercooked form. The Heimlich Maneuver Poster shall be in all food service establishments in a place conspicuous to employees or customers.
To Wit:	The Heimlich Maneuver poster is not conspicuously displayed in the facility.
To Correct:	The Heimlich Maneuver poster must be conspicuously displayed in the facility. Corrections must be made within 7 days.

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### **NON-CRITICAL VIOLATIONS DETAIL**

<b><u>CODE</u></b>	<b><u>DESCRIPTION</u></b>
28	OTHER VIOLATIONS- REQUIRE CORRECTIVE ACTION , NOT TO EXCEED 90 DAYS OR NEXT INSPECTION, WHICHEVER COMES FIRST.
To Wit:	need to clean floor
To Wit:	need a mop sink
To Wit:	no food handlers cards

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

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Robbie O'Neal, Public Health Inspector II

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OWNER / MANAGER SIGNATURE

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OWNER / MANAGER PRINT NAME