

Food Establishment Inspection Report



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

SITE NO. 553 **INV NO.** 1 **IR NO.** **DATE** 04/26/2011 **INSPECTION TIME** **INSPECTOR** O'Neal, Robbie

SITE INFORMATION

FIRST STEP, INC.,
624 INDIANA AVE # 309
WICHITA FALLS TX 76308
940-723-7799

INVENTORY/MANAGER

Process 2 - Exempt

SERVICE TYPE/FREQUENCY

Inspection- Regular
Inspected 3 Times per Year

Scheduled calender inspections.

Violations: Critical - 4 Non-Critical - 3 Score: 88

CRITICAL VIOLATIONS SUMMARY

<u>CODE</u>	<u>DESCRIPTION</u>	<u>POINTS</u>	<u>CORRECTED</u>
16	Handwash Facilities Adequate & Access	3	_____
17	Handwash Facilities with Soap & Towels	3	_____
25	Food Contact Surfaces-Cleaned/Sanitized/Good Repair/Storage	3	_____
26	Posting Consumer Advisories- Heimlich/Raw Shellfish/Bufferet	3	04/26/2011

NON-CRITICAL VIOLATIONS SUMMARY

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

CRITICAL VIOLATIONS DETAIL

<u>CODE</u>	<u>DESCRIPTION</u>
16	Texas Food Establishment Rules

Page 107
§229.166
(h) Plumbing, location and placement.

CODE	DESCRIPTION
	<p>(1) Handwashing facilities. A handwashing facility shall be located:</p> <p>(A) to allow convenient use by employees in food preparation, food dispensing, and warewashing areas; and</p> <p>(B) in, or immediately adjacent to, toilet rooms.</p>
To Wit:	The handwashing sink in the kitchen is inaccessible to food service employees.
To Correct:	The handwashing sink in the kitchen must be accessible to food service employees. Corrections must be made immediately.
17	<p>Page 122 §229.167 (e) Handwashing facilities.</p> <p>(1) Minimum number. Handwashing facilities shall be provided as specified under §229.166(g)(1) of this title.</p> <p>(2) Handwashing cleanser, availability. Each handwashing lavatory or group of 2 adjacent lavatories shall be provided with a supply of hand cleaning liquid, powder, or bar soap.</p> <p>(3) Hand drying provision. Each handwashing lavatory or group of adjacent lavatories shall be provided with:</p> <p>(A) individual, disposable towels;</p> <p>(B) a continuous towel system that supplies the user with a clean towel; or</p> <p>(C) a heated-air hand drying device.</p>
To Wit:	No hand drying provisions were available at the handwash facilities in the kitchen.
To Correct:	Hand drying provisions must be available at the handwash facilities in the kitchen. Corrections must be made immediately.
25	<p>Texas Food Establishment Rules</p> <p>Page 76 §229.165(d) (d) Cleanability.</p> <p>(1) Food-contact surfaces. Multiuse food-contact surfaces shall be:</p> <p>(A) smooth;</p> <p>(B) free of breaks, open seams, cracks, chips, inclusions, pits, and similar imperfections;</p> <p>(C) free of sharp internal angles, corners, and crevices;</p> <p>(D) finished to have smooth welds and joints; and</p> <p>(E) except as specified in subparagraph (B) of this paragraph, accessible for cleaning and inspection by one of the following methods:</p> <p>(i) without being disassembled;</p> <p>(ii) by disassembling without the use of tools; or</p> <p>(iii) by easy disassembling with the use of handheld tools commonly available to maintenance and cleaning personnel such as screwdrivers, pliers, and wrenches.</p> <p>(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.</p> <p>(3) Cleaned in place (CIP) equipment.</p>

<u>CODE</u>	<u>DESCRIPTION</u>
	(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 microwave oven located in the kitchen has adhering food or food particles.
To Correct:	The microwave oven located in the kitchen must be properly washed, rinsed and sanitized and free of food or food particles. Corrections must be made immediately.
26	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. (Corrected 04/26/11)
To Correct:	The Heimlich Maneuver poster must be conspicuously displayed in the facility. Corrections must be made within 7 days.

NON-CRITICAL VIOLATIONS DETAIL

<u>CODE</u>	<u>DESCRIPTION</u>
28	OTHER VIOLATIONS- REQUIRE CORRECTIVE ACTION , NOT TO EXCEED 90 DAYS OR NEXT INSPECTION, WHICHEVER COMES FIRST.
To Wit:	need covered trash cans
To Wit:	need to repair floor tiles in kitchen
To Wit:	need to repair counter top

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

Robbie O'Neal, Public Health Officer

OWNER / MANAGER SIGNATURE

OWNER / MANAGER PRINT NAME