

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 |
|----------|---------|--------|------------|-----------------|----------------|
| 674 | 2 | | 05/12/2010 | | O'Neal, Robbie |

SITE INFORMATION

FOOD MART
 806 S HWY 287
 ELECTRA TX 76360
 940-495-3887

INVENTORY/MANAGER

Process 1; Upgraded to a CAT II
 7/14/09

SERVICE TYPE/FREQUENCY

Inspection- Regular
 Inspected 2 Times per Year

Violations: Critical - 1 Score: 97

CRITICAL VIOLATIONS SUMMARY

| <u>CODE</u> | <u>DESCRIPTION</u> | <u>POINTS</u> | <u>CORRECTED</u> |
|-------------|---|---------------|------------------|
| 25 | Food Contact Surfaces-Cleaned/Sanitized/Good Repair/Storage | 3 | 05/12/2010 |

CRITICAL VIOLATIONS DETAIL

| <u>CODE</u> | <u>DESCRIPTION</u> |
|-------------|--|
| 25 | <p>Texas Food Establishment Rules</p> <p>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.</p> |

CODE

DESCRIPTION

(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 soft drink dispenser located in the customer service area has adhering foreign material. (Corrected 05/12/10)

To Correct: The soft drink dispenser located in the customer service area must be properly washed, rinsed and sanitized and free of foreign material. Corrections must be made immediately.

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

Robbie O'Neal, Public Health Inspector II

OWNER / MANAGER SIGNATURE

OWNER / MANAGER PRINT NAME