

Food Establishment Inspection Report



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

SITE NO. 743 **INV NO.** 1 **IR NO.** **DATE** 03/03/2010 **INSPECTION TIME** **INSPECTOR** Railsback, Brian

SITE INFORMATION
FOWLER ELEMENTARY
5100 RIDGECREST DR
WICHITA FALLS TX 76310
940-720-3052

INVENTORY/MANAGER
Process 3 - Exempt

SERVICE TYPE/FREQUENCY
Inspection- Regular
Inspected 2 Times per Year

Violations: Critical - 1 Non-Critical - 3 Score: 97

CRITICAL VIOLATIONS SUMMARY

<u>CODE</u>	<u>DESCRIPTION</u>	<u>POINTS</u>	<u>CORRECTED</u>
19	No Evidence of Rodents/Other Animals	3	_____

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>
19	Texas Food Establishment Rules Pages 126 and 27 229.167(p)(12) & (15) (12) Removing dead or trapped birds, insects, rodents, and other pests. Dead or trapped birds, insects, rodents, and other pests shall be removed from control devices and the premises at a frequency that prevents their accumulation, decomposition, or the attraction of pests.

<u>CODE</u>	<u>DESCRIPTION</u>
	<p>(15) Prohibiting animals.</p> <p>(A) Except as specified in subparagraphs (B) and (C) of this paragraph, live animals may not be allowed on the premises of a food establishment.</p> <p>(B) Live animals may be allowed in the following situations if the contamination of food, clean equipment, utensils, linens, and unwrapped single-service and single-use articles cannot result:</p> <p>(i) edible fish or decorative fish in aquariums, shellfish or crustacea on ice or under refrigeration, and shellfish and crustacea in display tank systems;</p> <p>(ii) patrol dogs accompanying police or security officers in offices and dining, sales, and storage areas, and sentry dogs running loose in outside fenced areas;</p> <p>(iii) in areas that are not used for food preparation and that are usually open for customers, such as dining and sales areas, service animals that are controlled by the disabled employee or person, or service animals in training when accompanied by an approved trainer, if a health or safety hazard will not result from the presence or activities of the service animal;</p> <p>(iv) pets in the common dining areas of institutional care facilities such as nursing homes, assisted living facilities, group homes, or residential care facilities at times other than during meals if:</p> <p>(I) effective partitioning and self-closing doors separate the common dining areas from food storage or food preparation areas;</p> <p>(II) condiments, equipment, and utensils are stored in enclosed cabinets or removed from the common dining areas when pets are present; and</p> <p>#19 128 §229.167(p) §229.167(p)</p> <p>(III) dining areas including tables, countertops, and similar surfaces are effectively cleaned before the next meal service; and</p> <p>(v) in areas that are not used for food preparation, storage, sales, display, or dining, in which there are caged animals or animals that are similarly confined, such as in a variety store that sells pets or a tourist park that displays animals.</p> <p>(C) Live or dead fish bait may be stored if contamination of food, clean equipment, utensils, linens, and unwrapped single-service and single-use articles cannot result.</p>

To Wit: Evidence of Mice were observed in or around the storage room.

To Correct: The Mice that are in or around the storage room must be eliminated. Corrections must be made within 7 days.

NON-CRITICAL VIOLATIONS DETAIL

<u>CODE</u>	<u>DESCRIPTION</u>
28	Texas Food Establishment Rules
	OTHER VIOLATIONS- REQUIRE CORRECTIVE ACTION , NOT TO EXCEED 90 DAYS OR NEXT INSPECTION, WHICHEVER COMES FIRST.

CODE **DESCRIPTION**

To Wit: Unapproved ceiling tiles in kitchen area

To Correct: Ceiling tiles in kitchen must be smooth, non absorbent and easy to clean

To Wit: Repair and replace holes in ceiling tiles in storage rooms

To Wit: Fix loose light shield in kitchen.

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

Brian Railsback, Public Health Officer

OWNER / MANAGER SIGNATURE

OWNER / MANAGER PRINT NAME