

# Food Establishment Inspection Report



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

**SITE NO.** 6374    **INV NO.** 1    **IR NO.**    **DATE** 04/18/2011    **INSPECTION TIME**    **INSPECTOR** Baxter, Mike

**SITE INFORMATION**  
FRED'S KICKAPOO CATFISH  
2517 SHEPPARD ACCESS  
WICHITA FALLS TX 76306  
940-322-2882

**INVENTORY/MANAGER**  
Process 3; UPGRADED TO CAT IV  
7/6/09

**SERVICE TYPE/FREQUENCY**  
Inspection- Regular  
Inspected 4 Times per Year

Scheduled calender inspections.

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**Violations:    Critical - 1    Non-Critical - 4    Score: 97**

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### 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	_____

### 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	_____
28	OTHER VIOLATIONS	0	_____

### CRITICAL VIOLATIONS DETAIL

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

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§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;

<b><u>CODE</u></b>	<b><u>DESCRIPTION</u></b>
	<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> <p>(A) CIP equipment shall meet the characteristics specified under paragraph (1) of this subsection and shall be designed and constructed so that:</p> <p>(i) cleaning and sanitizing solutions circulate throughout a fixed system and contact all interior food-contact surfaces; and</p> <p>(ii) the system is self-draining or capable of being completely drained of cleaning and sanitizing solutions; and</p>
To Wit:	open metal can in walk in
To Correct:	corrected

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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:	gap under back door
To Correct:	The back door is to be sealed at bottom to prevent insects and rodents from entry
To Wit:	dirty ceiling in kitchen in kitchen area
To Correct:	The ceiling around the air vents is dirty
To Wit:	rusty doors and front of beer cooler is rusty
To Wit:	freezer where mugs are stored needs defrosting

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

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Mike Baxter, Public Health Officer

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OWNER / MANAGER SIGNATURE

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OWNER / MANAGER PRINT NAME