

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
6374	1		06/11/2010		Railsback, Brian

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

Violations: Critical - 2 Non-Critical - 5 Score: 94

CRITICAL VIOLATIONS SUMMARY

<u>CODE</u>	<u>DESCRIPTION</u>	<u>POINTS</u>	<u>CORRECTED</u>
24	Thermometers Provided/Accurate/Properly Calibrated +/- 2 F	3	_____
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	_____
28	OTHER VIOLATIONS	0	_____

CRITICAL VIOLATIONS DETAIL

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

Page 77
§229.165(e)
(e) Accuracy of temperature measuring devices, food.

CODE	DESCRIPTION
	<p>(1) Temperature measuring device, food.</p> <p>(A) Food temperature measuring device that are scaled only in Celsius or dually scaled in Celsius and Fahrenheit shall be accurate to ± 1 degrees Celsius in the intended range of use.</p> <p>(B) Food temperature measuring device that are scaled only in Fahrenheit shall be accurate to ± 2 degrees Fahrenheit in the intended range of use.</p> <p>(2) Temperature measuring devices, ambient air and water.</p>
#24 78	<p>§229.165(e) §229.165(f)</p> <p>(A) Ambient air and water temperature measuring device that are scaled in Celsius or dually scaled in Celsius and Fahrenheit shall be designed to be easily readable and accurate to ± 1.5 degrees Celsius in the intended range of use.</p> <p>(B) Ambient air and water temperature measuring device that are scaled only in Fahrenheit shall be accurate to ± 3 degrees Fahrenheit in the intended range of use.</p>
To Wit:	The reachin refrigerator in the kitchen did not have a readily available and visible thermometer.
To Correct:	The reachin refrigerator in the kitchen must have a readily available and visible thermometer. Corrections must be made within 30 days.
25	<p>Page 76</p> <p>§229.165(d)</p> <p>(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> <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:	The shelves located in the walkin refrigerator has adhering food or food particles.
To Correct:	The shelves located in the walkin refrigerator must be properly washed, rinsed and sanitized

<u>CODE</u>	<u>DESCRIPTION</u>
	and free of food or food particles. Corrections must be made immediately.
To Wit:	Do not cover food in the walk in with dish rags (Corrected 06/11/10)
To Wit:	Defrost freezer in kitchen, to much ice build up
To Wit:	Remove tin foil from shelves over the grill and under the ice cream machine, if shelves are damaged or rusted replace shelves and tables.
To Wit:	Shelves in dishwash room are rusted and must be replaced

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:	Clean fan vent guards in both walk ins
To Wit:	Remove duct tape from wall in dish wash area
To Wit:	Remove all non commercial equipment from Back storage room
To Wit:	Floors must be sealed in the grill and dish wash area
To Wit:	All equipment must be commercial grade
To Wit:	All violations must be corrected by 7-10-10 or permit will not be issued.

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