

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
4464	1		06/04/2010		McKenzie, Suzanne

SITE INFORMATION

GET-N-GO
3366 KELL BLVD
WICHITA FALLS TX 76308
940-691-7161

INVENTORY/MANAGER

Process 1

SERVICE TYPE/FREQUENCY

Inspection - Follow-up
Food - Destruction/Condemnation
Inspected 2 Times per Year

Violations: Critical - 3

CRITICAL VIOLATIONS SUMMARY

<u>CODE</u>	<u>DESCRIPTION</u>	<u>POINTS</u>	<u>CORRECTED</u>
2	Cold Hold (41/45 degrees F)	5	06/04/2010
10	Sound Condition	4	06/04/2010
15	Equipment Adequate to Maintain Product Temperature	3	_____

CRITICAL VIOLATIONS DETAIL

CODE DESCRIPTION

2 Texas food Establishment Rules

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§229.164(o)(6) Potentially hazardous food, hot and cold holding.

Except during preparation, cooking, or cooling, or when time is used as the public health control as specified under paragraph (9) of this subsection, and except as specified in subparagraph (B) of this paragraph, potentially hazardous food shall be maintained:

(A) at 57 degrees Celsius (135 degrees Fahrenheit) or above, except that roasts cooked to a temperature and for a time specified in subsection (k)(1)(B) of this section or reheated as specified in subsection (m)(2)(E) of this section may be held at a temperature of 54 degrees Celsius (130 degrees Fahrenheit) or above; or

(B) at a temperature specified in the following:

(i) 5 degrees Celsius (41 degrees Fahrenheit) or less; or

(ii) 7 degrees Celsius (45 degrees Fahrenheit) or less in countertop, under-counter and open-top refrigeration units located in the food preparation area that were in use prior to October 6,

CODE **DESCRIPTION**

2003, provided the food is date marked as specified in paragraphs (7)-(9) of this subsection.

(C) Shell eggs that have not been treated to destroy all viable Salmonellae shall be stored in refrigerated equipment that maintains an ambient air temperature of 7 degrees Celsius (45 degrees Fahrenheit) or less.

To Wit: The beef product , dairy and prepackaged items is in the reachin refrigerator at an internal temperature of 53 degrees F and is not being maintained at 41/45 degrees F or below after cooling for unknown. (Corrected 06/04/10)

To Correct: Discard the beef product that is/are not being maintained at 41/45 degrees F or below. Corrections must be made immediately.

10 Texas Food Establishment Rules

§229.164.

(a) Food.

Condition safe, unadulterated, and honestly presented. Food shall be safe, unadulterated, and, as specified under subsection (q)(2) of this section, honestly presented.

To Wit: The food items that have been temperature abused is unsound and should not be sold, served or consumed. (Corrected 06/04/10)

To Correct: The food items that have been temperature abused must be sound to be sold, served or consumed. Corrections must be made immediately.

15 229.165(g)(1) - Page 84

(g) Equipment, numbers and capacities.

(1) Cooling, heating, and holding capacities. Equipment for cooling and heating food, and holding cold and hot food, shall be sufficient in number and capacity to provide food temperatures as specified under §229.164 of this title.

To Wit: RIR is still out of temp. They refilled the unit with all the same foods and it is not holding at proper temperature.

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

Suzanne McKenzie, PUBLIC HEALTH OFFICER

OWNER / MANAGER SIGNATURE

OWNER / MANAGER PRINT NAME