

Food Establishment Inspection Report



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

SITE NO. 4464 **INV NO.** 1 **IR NO.** **DATE** 07/18/2011 **INSPECTION TIME** **INSPECTOR** O'Neal, Robbie

SITE INFORMATION

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

INVENTORY/MANAGER

Process 1

SERVICE TYPE/FREQUENCY

Inspection- Regular
Inspected 2 Times per Year

Scheduled calendar inspections.

Violations: Critical - 6 Non-Critical - 5 Score: 88

CRITICAL VIOLATIONS SUMMARY

<u>CODE</u>	<u>DESCRIPTION</u>	<u>POINTS</u>	<u>CORRECTED</u>
17	Handwash Facilities with Soap & Towels	3	_____
17	Handwash Facilities with Soap & Towels	3	_____
18	No Evidence of Insect Contamination	3	_____
24	Thermometers Provided/Accurate/Properly Calibrated +/- 2 F	3	_____
25	Food Contact Surfaces-Cleaned/Sanitized/Good Repair/Storage	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>
17	<p>Texas Food Establishment Rules</p> <p>Page 122 §229.167 (e) Handwashing facilities. (1) Minimum number. Handwashing facilities shall be provided as specified under §229.166(g)(1) of this title.</p> <p>(2) Handwashing cleanser, availability. Each handwashing lavatory or group of 2 adjacent lavatories shall be provided with a supply of hand cleaning liquid, powder, or bar soap.</p> <p>(3) Hand drying provision. Each handwashing lavatory or group of adjacent lavatories shall be provided with: (A) individual, disposable towels; (B) a continuous towel system that supplies the user with a clean towel; or (C) a heated-air hand drying device.</p> <p>To Wit: No hand drying provisions were available at the handwash facilities in the men's restroom.</p> <p>To Correct: Hand drying provisions must be available at the handwash facilities in the men's restroom. Corrections must be made immediately.</p> <p>To Wit: No hand cleaning material, i.e., liquid, powder or bar soap, is available at the handwash facilities in the men's restroom.</p> <p>To Correct: Hand cleaning material, i.e., liquid, powder or bar soap, must be available at the handwash facilities in the men's restroom. Corrections must be made immediately.</p>
18	<p>Pages 126 229.167(p)(11) & (12) (11) Controlling pests. The presence of insects, rodents, and other pests shall be controlled to minimize their presence within the physical facility and its contents, and on the contiguous land or property under the control of the permit holder by: (A) routinely inspecting incoming shipments of food and supplies; (B) routinely inspecting the premises for evidence of pests; (C) using methods, if pests are found, such as trapping devices or other means of pest control as specified under §§229.168(d)(2), (h)(2), and (h)(3)(A) of this title (relating to Poisonous or Toxic Materials); and (D) eliminating harborage conditions.</p> <p>(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.</p> <p>To Wit: Evidence of Roaches were observed in or around the storage room.</p> <p>To Correct: The Roaches must be controlled and prevented access in or around the storage room. Corrections must be made within 7 days.</p>

CODE**DESCRIPTION**

- 24 Texas Food Establishment Rules
- Page 77
 §229.165(e)
 (e) Accuracy of temperature measuring devices, food.
 (1) Temperature measuring device, food.
 (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.
 (B) Food temperature measuring device that are scaled only in Fahrenheit shall be accurate to ± 2 degrees Fahrenheit in the intended range of use.
 (2) Temperature measuring devices, ambient air and water.
 #24
 78
 §229.165(e) §229.165(f)
 (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.
 (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.
- To Wit: The chest/coffin freezer in the storage room did not have a readily available and visible thermometer.
- To Correct: The chest/coffin freezer in the storage room must have a readily available and visible thermometer. Corrections must be made within 7 days.
- 25 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.
 (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

<u>CODE</u>	<u>DESCRIPTION</u>
	sanitizing solutions; and
To Wit:	The ice machine located in the storage room has adhering fungus.
To Correct:	The ice machine located in the storage room must be properly washed, rinsed and sanitized and free of fungus. Corrections must be made immediately.
To Wit:	The reachin refrigerator located in the reachin refrigerator has adhering foreign material.
To Correct:	The reachin refrigerator located in the reachin refrigerator must be properly washed, rinsed and sanitized and free of foreign material. Corrections must be made immediately.

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:	need to repair toliet
To Wit:	need to clean restroom
To Wit:	need to replace missing /broken /stained ceiling tiles
To Wit:	mop sink not accessible
To Wit:	food handler cards

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

Robbie O'Neal, Public Health Officer

OWNER / MANAGER SIGNATURE

OWNER / MANAGER PRINT NAME