

Food Establishment Inspection Report



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

SITE NO. 692 **INV NO.** 1 **IR NO.** **DATE** 04/30/2010 **INSPECTION TIME** **INSPECTOR** McKenzie, Suzanne

SITE INFORMATION GOLDEN CHICK 414 W HIGHWAY IOWA PARK TX 76367 940-592-1155 Fax 940-592-9040	INVENTORY/MANAGER Process 2 CURTIS HUGHES	SERVICE TYPE/FREQUENCY Permit Inspection Permit Granted Inspected 3 Times per Year
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Violations: Critical - 3 Non-Critical - 1 Score: 93

CRITICAL VIOLATIONS SUMMARY

<u>CODE</u>	<u>DESCRIPTION</u>	<u>POINTS</u>	<u>CORRECTED</u>
10	Sound Condition	4	04/30/2010
25	Food Contact Surfaces-Cleaned/Sanitized/Good Repair/Storage	3	04/30/2010
25	Food Contact Surfaces-Cleaned/Sanitized/Good Repair/Storage	3	04/30/2010

NON-CRITICAL VIOLATIONS SUMMARY

<u>CODE</u>	<u>DESCRIPTION</u>	<u>POINTS</u>	<u>CORRECTED</u>
28	OTHER VIOLATIONS	0	04/30/2010

CRITICAL VIOLATIONS DETAIL

<u>CODE</u>	<u>DESCRIPTION</u>
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 left in the warmer containers over night and not washing the lids is unsound and should not be sold, served or consumed. (Corrected 04/30/10) To Correct: The food left in the warmer containers over night and not washing the lids must be sound to

<u>CODE</u>	<u>DESCRIPTION</u>
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be sold, served or consumed. Corrections must be made immediately.

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;

(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 sanitizing solutions; and

To Wit:	The counter located in the food preparation area is cracked, chipped, bent or broken and cannot be properly cleaned and sanitized. (Corrected 04/30/10)
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To Correct:	The counter located in the food preparation area must be free of cracks, chips, bends or breaks to permit it to be properly cleaned and sanitized. Corrections must be made immediately.
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To Wit:	The large food warmer, small food warmer and lids covered in old food, oven, counter, WIR, ice machine, and the scoop handle down in the sugar located in the food preparation area has adhering food or food particles. (Corrected 04/30/10)
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To Correct:	The large food warmer, small food warmer and lids covered in old food, oven, counter, WIR, ice machine, and the scoop handle down in the sugar located in the food preparation area must be properly washed, rinsed and sanitized and free of food or food particles. Corrections must be made immediately.
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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:	The floor drain under the handwash sink in the customer service area has excessive food that has been sweep down in it. (Corrected 04/30/10)
To Correct:	Need to clean.

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