

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
6429	1		08/12/2011		O'Neal, Robbie

SITE INFORMATION	INVENTORY/MANAGER	SERVICE TYPE/FREQUENCY
GRAND BUFFETT 4407 KEMP BLVD WICHITA FALLS TX 76308 940-696-2899 Fax 940-691-8383	Process 3	Inspection- Regular Inspected 4 Times per Year

Scheduled calender inspections.

Violations: Critical - 8 Non-Critical - 3 Score: 85

CRITICAL VIOLATIONS SUMMARY

<u>CODE</u>	<u>DESCRIPTION</u>	<u>POINTS</u>	<u>CORRECTED</u>
1	Proper Cooling of Cooked/Prepared Foods	5	_____
8	Good Hygienic Practices (Eating/Drinking/Smoking/Other)	4	08/12/2011
20	Toxic Items Properly Labeled/Stored/Used	3	_____
25	Food Contact Surfaces-Cleaned/Sanitized/Good Repair/Storage	3	_____
25	Food Contact Surfaces-Cleaned/Sanitized/Good Repair/Storage	3	_____
25	Food Contact Surfaces-Cleaned/Sanitized/Good Repair/Storage	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	_____

CRITICAL VIOLATIONS DETAIL

<u>CODE</u>	<u>DESCRIPTION</u>
1	<p>Texas food Establishment Rules</p> <p>Page 58 §229.164(o)(4) Cooling. (A) Cooked potentially hazardous food shall be cooled: (i) within two hours, from 57 degrees Celsius (135 degrees Fahrenheit) to 21 degrees C (70 degrees Fahrenheit); and</p> <p>(ii) within a total of six hours, from 57 degrees Celsius (135 degrees Fahrenheit) to 5 degrees Celsius (41 degrees Fahrenheit) or less as specified in paragraph (6)(B)(i) of this subsection, or to 7 degrees Celsius (45 degrees Fahrenheit) or less as specified in paragraph (6)(B)(ii) of this subsection.</p> <p>(B) Potentially hazardous food shall be cooled within four hours to 5 degrees Celsius (41 degrees Fahrenheit) or less, or to 7 degrees Celsius (45 degrees Fahrenheit) or less as specified in paragraph (6)(B) of this subsection if prepared from ingredients at ambient temperature, such as reconstituted foods and canned tuna.</p> <p>(C) Except as specified in subparagraph (D) of this paragraph, a potentially hazardous food received in compliance with laws allowing a temperature above 5 degrees Celsius (41 degrees Fahrenheit) during shipment from the supplier as specified in subsection (c)(1)(B) of this section, shall be cooled within four hours to 5 degrees Celsius (41degrees Fahrenheit) or less, or to 7 degrees Celsius (45 degrees Fahrenheit) or less as specified in paragraph (6)(B) of this subsection.</p> <p>(D) Raw shell eggs shall be received as specified under subsection (c)(1)(C) of this section and immediately placed in refrigerated equipment that maintains an ambient air temperature of 7 degrees Celsius (45 degrees Fahrenheit) or less.</p> <p>To Wit: The chicken is in/on the counter at a temperature of 65 to 69 degrees F after cooling for 03 hours.</p> <p>To Correct: Rapidly reheat the chicken to 165 degrees F. Then quickly cool the product using one or more of the following methods of cooling: # Place the food in a shallow pan, # Separate the food into smaller or thinner portions, # Use rapid cooling equipment, # Stir the food in a container placed in an ice water bath, # Use containers that facilitate heat transfer, # Only partially cover product if protected from overhead contamination. Corrections must be made immediately.</p>
8	<p>Page 31</p> <p>229.163 (n) Eating, drinking, or using tobacco.</p> <p>(1) Except as specified in paragraph (2) of this subsection, an employee shall eat, drink, or use any form of tobacco only in designated areas where the contamination of exposed food; clean equipment, utensils, and linens; unwrapped single-service and single-use articles; or other items needing protection cannot result.</p> <p>(2) A food employee may drink from a closed beverage container if the container is handled</p>

CODE**DESCRIPTION**

to prevent contamination of:

(A) the employee's hands;
 (B) the container; and
 (C) exposed food; clean equipment, utensils, and linens; and unwrapped single-service and single-use articles.

(o) Discharges from the eyes, nose, and mouth. Food employees experiencing persistent sneezing, coughing, or a runny nose that causes discharges from the eyes, nose, or mouth may not work with exposed food; clean equipment, utensils, and linens; or unwrapped single-service or single-use articles.

(p) Hair restraints, effectiveness.

(1) Except as provided in paragraph (2) of this subsection, food employees shall wear hair restraints such as hats, hair coverings or nets, beard restraints, and clothing that covers body hair, that are designed and worn to effectively keep their hair from contacting exposed food; clean equipment, utensils, and linens; and unwrapped single-service and single-use articles.

(2) This section does not apply to food employees such as counter staff who only serve beverages and wrapped or packaged foods, hostesses, and wait staff if they present a minimal risk of contaminating exposed food; clean equipment, utensils, and linens; and unwrapped single-service and single-use articles.

(q) Handling prohibition.

(1) Except as specified in paragraph (2) of this subsection, food employees may not care for or handle animals that may be present such as patrol dogs, service animals, or pets that are allowed as specified in §229.167(p)(15)(B)(ii)-(v) of this title (relating to Physical Facilities).

(2) Food employees with assistance animals may handle or care for their assistance animals and food employees may handle or care for fish in aquariums or molluscan shellfish or crustacea in display tanks if they wash their hands as specified under subsections (f) and (h)(3) of this section.

To Wit: The assistant manager's hair is not restrained while preparing/handling food or contacting clean food contact surfaces. (Corrected 08/12/11)

To Correct: The assistant manager's hair must be restrained while preparing/handling food or contacting clean food contact surfaces. Corrections must be made immediately.

20 Texas Food Establishment Rules

Pages 129 thru 132

§229.168(a) thru (h)

Poisonous or Toxic Materials.

(a) Original containers, identifying information, prominence. Containers of poisonous or toxic materials and personal care items shall bear a legible manufacturer's label.

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	<p>(b) Working containers, common name. Working containers used for storing poisonous or toxic materials such as cleaners and sanitizers taken from bulk supplies shall be clearly and individually identified with the common name of the material.</p>
	<p>(c) Storage, separation. Poisonous or toxic materials shall be stored so they cannot contaminate food, equipment, utensils, linens, and single-service and single-use articles by:</p> <ol style="list-style-type: none"> (1) separating the poisonous or toxic materials by spacing or partitioning; and (2) Locating the poisonous or toxic materials in an area that is not above food, equipment, utensils, linens, and single-service or single-use articles. This paragraph does not apply to equipment and utensil cleaners and sanitizers that are stored in warewashing areas for availability and convenience if the materials are stored to prevent contamination of food, equipment, utensils, linens, and single-service and single-use articles.
	<p>(d) Presence and use.</p> <ol style="list-style-type: none"> (1) Restriction. <ol style="list-style-type: none"> (A) Only those poisonous or toxic materials that are required for the operation and maintenance of a food establishment, such as for the cleaning and sanitizing of equipment and utensils and the control of insects and rodents, shall be allowed in a food establishment. (B) Subparagraph (A) of this paragraph does not apply to packaged poisonous or toxic materials that are for retail sale.
	<p>(2) Conditions of use. Poisonous or toxic materials shall be:</p> <ol style="list-style-type: none"> (A) used according to: <ol style="list-style-type: none"> (i) law and these rules; (ii) manufacturer's use directions included in labeling, and, for a pesticide, manufacturer's label instructions that state that use is allowed in a food establishment; (iii) the conditions of certification, if certification is required, for use of the pest control materials; and
To Wit:	Working containers of chemical are not properly labeled.
To Correct:	All working containers of chemical must be properly labeled. Corrections must be made immediately.
25	<p>Page 76 §229.165(d) (d) Cleanability.</p> <ol style="list-style-type: none"> (1) Food-contact surfaces. Multiuse food-contact surfaces shall be: <ol style="list-style-type: none"> (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: <ol style="list-style-type: none"> (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

<u>CODE</u>	<u>DESCRIPTION</u>
	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 knife holder magnet located in the food preparation area has adhering foreign material.
To Correct:	The knife located in the food preparation area must be properly washed, rinsed and sanitized and free of foreign material. Corrections must be made immediately.
To Wit:	The counter located in the food preparation area has adhering food or food particles.
To Correct:	The counter 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.
To Wit:	The wire racks located in the walkin refrigerator has adhering food or food particles.
To Correct:	The wire racks located in the walkin refrigerator must be properly washed, rinsed and sanitized and free of food or food particles. Corrections must be made immediately.
To Wit:	The scoops located in the flour bins has adhering food or food particles.
To Correct:	The scoops located in the flour bins must be properly washed, rinsed and sanitized and free of food or food particles. Corrections must be made immediately.
To Wit:	Single-service or single-use articles, i.e., single-use plastic bags, buckets, etc., are being reused for food product storage in the walkin refrigerator.
To Correct:	Articles designed for single-service and single-use may not be reused for food product storage. 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:	wiping cloths not being kept in sanitizer when not in use
To Wit:	screendoor needs to be repaired and a new bug strip
To Wit:	floor needs to be cleaned in storage room

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