

# 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		09/03/2010		McKenzie, Suzanne

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

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**Violations: Critical - 1 Non-Critical - 2 Score: 95**

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## CRITICAL VIOLATIONS SUMMARY

CODE	DESCRIPTION	POINTS	CORRECTED
3	Hot Hold (135 °F)	5	09/03/2010

## NON-CRITICAL VIOLATIONS SUMMARY

CODE	DESCRIPTION	POINTS	CORRECTED
28	OTHER VIOLATIONS (2)	0	_____

## CRITICAL VIOLATIONS DETAIL

CODE	DESCRIPTION
3	<p>Texas food Establishment Rules</p> <p>Page 60 §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:</p> <p>(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</p>

<u>CODE</u>	<u>DESCRIPTION</u>
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(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, 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 hot line food is in/on the food warmer at a temperature of 125 to 129 degrees F and is not being maintained at 140 degrees F or above. (Corrected 09/03/10)

To Correct: Rapidly reheat hot line food to 165 degrees F and maintain at 140 degrees F or higher throughout the hot holding period. Corrections must be made immediately.

### NON-CRITICAL VIOLATIONS DETAIL

<u>CODE</u>	<u>DESCRIPTION</u>
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28	Texas Food Establishment Rules
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OTHER VIOLATIONS- REQUIRE CORRECTIVE ACTION , NOT TO EXCEED 90 DAYS OR NEXT INSPECTION, WHICHEVER COMES FIRST. (2)

To Wit: Food stored on floor in WIR amd WIF

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

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 Suzanne McKenzie, PUBLIC HEALTH OFFICER

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 OWNER / MANAGER SIGNATURE

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 OWNER / MANAGER PRINT NAME