

# 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		02/28/2010		McKenzie, Suzanne

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

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**Violations: Critical - 6 Non-Critical - 1 Score: 78**

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## CRITICAL VIOLATIONS SUMMARY

<u>CODE</u>	<u>DESCRIPTION</u>	<u>POINTS</u>	<u>CORRECTED</u>
2	Cold Hold (41/45 degrees F)	5	02/28/2010
12	Cross-Contamination of Raw/Cooked Foods/Other	4	02/28/2010
13	Approved Systems (Time as Public Hlth Control/HACCP Plan)	4	02/28/2010
20	Toxic Items Properly Labeled/Stored/Used	3	02/28/2010
21	Manual/Mechanical Warewashing & Sanitizing @ ___ ppm/Temp.	3	02/28/2010
25	Food Contact Surfaces-Cleaned/Sanitized/Good Repair/Storage	3	02/28/2010

## NON-CRITICAL VIOLATIONS SUMMARY

<u>CODE</u>	<u>DESCRIPTION</u>	<u>POINTS</u>	<u>CORRECTED</u>
28	OTHER VIOLATIONS	0	02/28/2010

## CRITICAL VIOLATIONS DETAIL

<u>CODE</u>	<u>DESCRIPTION</u>
2	Texas food Establishment Rules  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

**CODE****DESCRIPTION**

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, 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 crawdads is on the floor in a container with holes sitting directly on the floor where water is standing at an internal temperature of 70 to 74 degrees F and is not being maintained at 41/45 degrees F or below after cooling for unknown amount of time. (Corrected 02/28/10)

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

12 Texas Food Establishment Rules

Pages 42 thru 50

229.164(e), (f), (g) & (h)

Ready-to-eat foods will be protected by preventing contamination by employees, preventing food and ingredient contamination, preventing contamination from ice used as a coolant and preventing contamination from equipment, utensils, wiping cloths and linens.

To Wit: The crawdads were sitting in standing water on the floor is stored in contact with or under the dirty water. (Corrected 02/28/10)

To Correct: The crawdads were sitting in standing water on the floor must not be stored in contact with or under the dirty water.. Corrections must be made immediately.

13 Page 63  
§229.164(o)

(9) Time as a public health control.

(A) Except as specified under subparagraph (B) of this paragraph, if time only, rather than time in conjunction with temperature, is used as the public health control for a working supply of potentially hazardous food before cooking, or for ready-to-eat potentially hazardous food that is displayed or held for service for immediate consumption:

(i) the food shall be marked or otherwise identified to indicate the time that is four hours past the point in time when the food is removed from temperature control;

(ii) the food shall be cooked and served, served if ready-to-eat, or discarded, within 4 hours from the point in time when the food is removed from temperature control;

(iii) the food in unmarked containers or packages or marked exceed a four hour limit shall be discarded; and

(iv) written procedures shall be maintained in the food establishment and made available to the regulatory authority upon request, that ensure compliance with:

(I) clauses (i)-(iv) of this subparagraph, and (II) paragraph (4) of this subsection for food that is

**CODE****DESCRIPTION**

prepared, cooked, and refrigerated before time is used as a public health control.  
 (B) In a food establishment that serves a highly susceptible population, time only, rather than time in conjunction with temperature, may not be used as the public health control for raw eggs.

Page 139 thru 141

§229.171

(d) HACCP plan requirements.

(1) When a HACCP plan is required.

(A) Before engaging in an activity that requires a HACCP plan, a food establishment shall submit to the regulatory authority for approval a properly prepared HACCP plan as specified under paragraph (2) of this subsection and the relevant provisions of these rules if:

(i) submission of a HACCP plan is required according to law;

(ii) a variance is required as specified under §§229.164(k)(1)(D)(iii) and (p)(1)(A)–(H), or 229.165(f)(10)(B) of this title; or

(iii) the regulatory authority determines that a food preparation or processing method requires a variance based on an inspectional finding or a variance request.

(B) A food establishment shall have a properly prepared HACCP plan as specified under §229.164(o)(2) of this title.

To Wit: The food in the WIR and WIF/ that is located in the food preparation area has been refrigerated for more than 24 hours and is not marked with the day of preparation or the date which the food shall be consumed by. (Corrected 02/28/10)

To Correct: The food in the WIR and WIF/ that is located in the food preparation area that has been refrigerated for more than 24 hours must be marked with the day of preparation and the date which the food shall be consumed by.

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.

(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.

(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:

(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.

(d) Presence and use.

(1) Restriction.

(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.

(2) Conditions of use. Poisonous or toxic materials shall be:

(A) used according to:

CODE	DESCRIPTION
	<p>(i) law and these rules;</p> <p>(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;</p> <p>(iii) the conditions of certification, if certification is required, for use of the pest control materials; and</p>
To Wit:	Containers of DW 40 is not properly stored to prevent the contamination of food, equipment, utensils, linens or single service items. (Corrected 02/28/10)
To Correct:	All containers of DW 40 must be properly stored to prevent the contamination of food, equipment, utensils, linens or single service items. Corrections must be made immediately.
21	<p data-bbox="307 549 730 574">TFER 229.165(k) thru 229.165(y)</p> <p data-bbox="307 580 1530 870">The wash compartment of the sink shall, when used for washing, contain a wash solution mixed according to manufacturer's label instructions. The temperature of the wash solution shall be maintained at not less than 43 degrees C (110 degrees F) unless specified differently by the manufacturer of the washing agent. If a detergent-sanitizer is used without a hot water rinse, the same agent must be used in both the cleaning and sanitizing steps. A chemical sanitizer used in a sanitizing solution shall be used in accordance with EPA approved manufacturer's label use instructions. If hot water is used for sanitizing, the temperature of the water shall be maintained at 77 degrees C (171 degrees F) or above. Warewashing machines, manufacturers' operating instructions.</p> <p data-bbox="307 876 1517 938">A warewashing machine and its auxiliary components shall be operated in accordance with the machine's data plate and other manufacturer's instructions.</p> <p data-bbox="307 944 1483 1034">A warewashing machine's conveyor speed or automatic cycle times shall be maintained accurately timed in accordance with manufacturer's specifications. Mechanical warewashing equipment, hot water sanitization temperatures.</p> <p data-bbox="307 1040 1480 1130">Except as specified in subparagraph (B) of this paragraph, in a mechanical operation, the temperature of the fresh hot water sanitizing rinse as it enters the manifold may not be more than 90 degrees Celsius (194 degrees Fahrenheit), or less than:</p> <p data-bbox="307 1136 1373 1197">for a stationary rack, single temperature machine, 74 degrees Celsius (165 degrees Fahrenheit); or</p> <p data-bbox="307 1203 1185 1228">for all other machines, 82 degrees Celsius (180 degrees Fahrenheit).</p> <p data-bbox="307 1234 1533 1324">The maximum temperature specified under subparagraph (A) of this paragraph does not apply to the high pressure and temperature systems with wand-type, hand-held spraying devices used for the in-place cleaning and sanitizing of equipment such as meat saws.</p> <p data-bbox="307 1330 1059 1355">Mechanical warewashing equipment, sanitization pressure.</p> <p data-bbox="307 1361 1527 1492">The flow pressure of the fresh hot water sanitizing rinse in a warewashing machine may not be less than 100 kilopascals (15 pounds per square inch) or more than 170 kilopascals (25 pounds per square inch) as measured in the water line immediately downstream or upstream from the fresh hot water sanitizing rinse control valve.</p>
To Wit:	The bleach used as the sanitizer in the dishwasher machine area is at an inadequate concentration of zero to sanitize equipment and utensils. (Corrected 02/28/10)
To Correct:	The bleach used as the sanitizer in the dishwasher machine area must be at a concentration of > 50ppm bleach or >200 ppm quaternary ammonium compound to sanitize equipment and utensils. Corrections must be made immediately.
25	<p data-bbox="307 1753 417 1778">Page 76</p> <p data-bbox="307 1784 464 1808">§229.165(d)</p> <p data-bbox="307 1815 508 1839">(d) Cleanability.</p> <p data-bbox="307 1845 1157 1870">(1) Food-contact surfaces. Multiuse food-contact surfaces shall be:</p> <p data-bbox="307 1876 457 1900">(A) smooth;</p> <p data-bbox="307 1907 1244 1931">(B) free of breaks, open seams, cracks, chips, inclusions, pits, and similar</p>

<u>CODE</u>	<u>DESCRIPTION</u>
	<p>imperfections;</p> <p>(C) free of sharp internal angles, corners, and crevices;</p> <p>(D) finished to have smooth welds and joints; and</p> <p>(E) except as specified in subparagraph (B) of this paragraph, accessible for cleaning and inspection by one of the following methods:</p> <p>(i) without being disassembled;</p> <p>(ii) by disassembling without the use of tools; or</p> <p>(iii) by easy disassembling with the use of handheld tools commonly available to maintenance and cleaning personnel such as screwdrivers, pliers, and wrenches.</p> <p>(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.</p> <p>(3) Cleaned in place (CIP) equipment.</p> <p>(A) CIP equipment shall meet the characteristics specified under paragraph (1) of this subsection and shall be designed and constructed so that:</p> <p>(i) cleaning and sanitizing solutions circulate throughout a fixed system and contact all interior food-contact surfaces; and</p> <p>(ii) the system is self-draining or capable of being completely drained of cleaning and sanitizing solutions; and</p>
To Wit:	The slicer , cardboard used for cutting board, canopener, WIR floors, ovens ice scoop handle down, worktables and the colored towel used to moisten rice located in the food preparation area has adhering food or food particles. (Corrected 02/28/10)
To Correct:	The slicer , cardboard used for cutting board, canopener, WIR floors, ovens ice scoop handle down, worktables and the colored towel used to moisten rice 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:	Food Protection: Food stored son floor in all areas of the facility. Food stored uncovered Conducting food preparation in the back storage area that is not intended for food prep, (Corrected 02/28/10)
To Wit:	All rags must be kept in a sanitizing solution to prevent bacterial growth. (Corrected 02/28/10)

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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