

# Food Establishment Inspection Report



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

**SITE NO.** 277    **INV NO.** 1    **IR NO.**    **DATE** 03/17/2010    **INSPECTION TIME**    **INSPECTOR** Railsback, Brian

**SITE INFORMATION**

HOLIDAY INN BY THE FALLS  
100 CENTRAL FRWY  
WICHITA FALLS TX 76306  
940-761-6000 Fax 940-766-1488

**INVENTORY/MANAGER**

Process 3  
SHARON MCCOY

**SERVICE TYPE/FREQUENCY**

Permit Inspection  
Permit Denied  
Inspected 4 Times per Year

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**Violations:    Critical - 3    Non-Critical - 6    Score: 91**

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**CRITICAL VIOLATIONS SUMMARY**

<b><u>CODE</u></b>	<b><u>DESCRIPTION</u></b>	<b><u>POINTS</u></b>	<b><u>CORRECTED</u></b>
23	Approved sewage	3	03/17/2010
24	Thermometers Provided/Accurate/Properly Calibrated +/- 2 F	3	_____
25	Food Contact Surfaces-Cleaned/Sanitized/Good Repair/Storage	3	_____

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**NON-CRITICAL VIOLATIONS SUMMARY**

<b><u>CODE</u></b>	<b><u>DESCRIPTION</u></b>	<b><u>POINTS</u></b>	<b><u>CORRECTED</u></b>
28	OTHER VIOLATIONS	0	_____
28	OTHER VIOLATIONS	0	_____
28	OTHER VIOLATIONS	0	_____
28	OTHER VIOLATIONS	0	_____
28	OTHER VIOLATIONS	0	_____
28	OTHER VIOLATIONS	0	_____

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**CRITICAL VIOLATIONS DETAIL**

<b><u>CODE</u></b>	<b><u>DESCRIPTION</u></b>
23	<p>Texas Food Establishment Rules</p> <p>Page 113            §229.166(k) Disposal facility.            (1) Approved sewage disposal system. Sewage shall be disposed through an approved facility that is:            (A) a public sewage treatment plant; or            (B) an individual sewage disposal system that is sized, constructed, maintained, and operated according to law.</p> <p>(2) Other liquid wastes and rainwater. Condensate drainage and other nonsewage liquids and rainwater shall be drained from point of discharge to disposal according to law.</p> <p>To Wit: Dumping mop water down 3 compartment sink that is used to wash and sanitize dishes (Corrected 03/17/10)</p> <p>To Correct: Cannot dump mop water in any sink except a mop sink. Clean and sanitize 3 compartment sink</p>
24	<p>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 <math>\pm 1</math> degrees Celsius in the intended range of use.            (B) Food temperature measuring device that are scaled only in Fahrenheit shall be accurate to <math>\pm 2</math> 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 <math>\pm 1.5</math> 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 <math>\pm 3</math> degrees Fahrenheit in the intended range of use.</p> <p>To Wit: The reachin refrigerator in the kitchen did not have a readily available and visible thermometer.</p> <p>To Correct: The reachin refrigerator in the kitchen must have a readily available and visible thermometer. Corrections must be made within 14 days.</p>
25	<p>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;</p>

<u>CODE</u>	<u>DESCRIPTION</u>
	<p>(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.</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.            (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</p>
To Wit:	The microwave oven located in the kitchen has adhering food or food particles.
To Correct:	The microwave oven located in the kitchen must be properly washed, rinsed and sanitized and free of food or food particles. Corrections must be made immediately.
To Wit:	The shelves located in the kitchen has adhering foreign material.
To Correct:	The shelves located in the kitchen must be properly washed, rinsed and sanitized and free of foreign material. Corrections must be made immediately.
To Wit:	The dish ware located in the dishwash machine area has adhering foreign material.
To Correct:	The dish ware located in the dishwash machine area must be properly washed, rinsed and sanitized and free of foreign material. Corrections must be made immediately.
To Wit:	The oven located in the kitchen has adhering food or food particles.
To Correct:	The oven located in the kitchen must be properly washed, rinsed and sanitized and free of food or food particles. Corrections must be made immediately.
To Wit:	The counter located in the food establishment has adhering food or food particles.
To Correct:	The counter located in the food establishment must be properly washed, rinsed and sanitized and free of food or food particles. Corrections must be made immediately.
To Wit:	The reachin refrigerator located in the kitchen has adhering food or food particles.
To Correct:	The reachin refrigerator located in the kitchen must be properly washed, rinsed and sanitized and free of food or food particles. Corrections must be made immediately.
To Wit:	The shelves located in the walkin refrigerator has adhering foreign material.
To Correct:	The shelves located in the walkin refrigerator must be properly washed, rinsed and sanitized and free of foreign material. Corrections must be made immediately.

**CODE            DESCRIPTION**

To Wit:            Scoop was improperly stored in the sugar container (Corrected 03/17/10)

To Correct:       Handle must be pointing up when stored in food containers.

**NON-CRITICAL VIOLATIONS DETAIL****CODE            DESCRIPTION**

28                    OTHER VIOLATIONS- REQUIRE CORRECTIVE ACTION , NOT TO EXCEED 90 DAYS OR NEXT INSPECTION, WHICHEVER COMES FIRST.

To Wit:            Missing ceiling vent cover in the kitchen area

To Correct:       Replace ceiling vent cover

To Wit:            Wall is dirty by dishwasher machine

To Correct:       Clean wall by the dishwasher machine

To Wit:            Remove non commercial toasters from establishment

To Correct:       All equipment must be approved commercial grade

To Wit:            Food was stored on the floor in the walk in freezer

To Correct:       Food must be stored 6 inches of the floor.

To Wit:            Missing ceiling tiles in the kitchen area

To Wit:            Microwaves are non commercial and must be replaced with approved commercial equipment when they go out.

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

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**Brian Railsback, Public Health Officer**

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**OWNER / MANAGER SIGNATURE**

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**OWNER / MANAGER PRINT NAME**