

# 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** 02/15/2012    **INSPECTION TIME**    **INSPECTOR** McKenzie, Suzanne

<b>SITE INFORMATION</b>	<b>INVENTORY/MANAGER/OWNER</b>	<b>SERVICE TYPE/FREQUENCY</b>
HOLIDAY INN BY THE FALLS 100 CENTRAL FRWY WICHITA FALLS TX 76306 940-761-6000 Fax 940-766-1488	4 Process 3 SHARON MCCOY Owner: RAJ PATEL 940-691-6000	Permit Inspection Permit Granted Inspected 4 Times per Year

**Violations: Critical - 6 Non-Critical - 1 Score: 79**

### CRITICAL VIOLATIONS SUMMARY

<u>CODE</u>	<u>DESCRIPTION</u>	<u>POINTS</u>	<u>CORRECTED</u>
10	Sound Condition	4	02/15/2012
12	Cross-Contamination of Raw/Cooked Foods/Other	4	02/15/2012
13	Approved Systems (Time as Public Hlth Control/HACCP Plan)	4	_____
18	No Evidence of Insect Contamination	3	02/15/2012
23	Approved sewage	3	02/15/2012
25	Food Contact Surfaces-Cleaned/Sanitized/Good Repair/Storage	3	02/15/2012

### NON-CRITICAL VIOLATIONS SUMMARY

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

**CRITICAL VIOLATIONS DETAIL**

<b><u>CODE</u></b>	<b><u>DESCRIPTION</u></b>
10	<p>Texas Food Establishment Rules</p> <p>§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.</p> <p>To Wit: The bent canned goods is unsound and should not be sold, served or consumed. (Corrected 02/15/12)</p> <p>To Correct: The bent canned goods must be sound to be sold, served or consumed. Corrections must be made immediately.</p>
12	<p>Pages 42 thru 50 229.164(e), (f), (g) &amp; (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.</p> <p>To Wit: The raw uncovered beef is stored in contact with or under the raw chicken product. (Corrected 02/15/12)</p> <p>To Correct: The raw uncovered beef must not be stored in contact with or under the raw chicken product. Corrections must be made immediately.</p>
13	<p>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 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.</p> <p>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</p>

<u>CODE</u>	<u>DESCRIPTION</u>
	<p>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.</p>
To Wit:	The food in the RIR, RIF, WIR and WIF that is located in the @LOCATION@ 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.
To Correct:	The food in the RIR, RIF, 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.
18	<p>Pages 126            229.167(p)(11) &amp; (12)            (11) Controlling pests. The presence of insects, rodents, and other pests shall be controlled to minimize their presence within the physical facility and its contents, and on the contiguous land or property under the control of the permit holder by:            (A) routinely inspecting incoming shipments of food and supplies;            (B) routinely inspecting the premises for evidence of pests;            (C) using methods, if pests are found, such as trapping devices or other means of pest control as specified under §§229.168(d)(2), (h)(2), and (h)(3)(A) of this title (relating to Poisonous or Toxic Materials); and            (D) eliminating harborage conditions.</p> <p>(12) Removing dead or trapped birds, insects, rodents, and other pests. Dead or trapped birds, insects, rodents, and other pests shall be removed from control devices and the premises at a frequency that prevents their accumulation, decomposition, or the attraction of pests.</p>
To Wit:	Evidence of baby roaches were observed in or around the food preparation area. (Corrected 02/15/12)
To Correct:	Evidence of baby roaches must be controlled and prevented access in or around the food preparation area. Corrections must be made within before the next inspection..
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>
To Wit:	There is a leak under the food garbage disposal. (Corrected 02/15/12)
25	<p>Page 76            §229.165(d)            (d) Cleanability.            (1) Food-contact surfaces. Multiuse food-contact surfaces shall be:            (A) smooth;</p>

<b><u>CODE</u></b>	<b><u>DESCRIPTION</u></b>
	<p>(B) free of breaks, open seams, cracks, chips, inclusions, pits, and similar 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 RICF needs to be defrosted, oven need cleaning and the can opener is goopy with old food, located in the food preparation area has adhering food or food particles. (Corrected 02/15/12)
To Correct:	The RICF needs to be defrosted, oven need cleaning and the can opener is goopy with old food, 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.

---



---

### **NON-CRITICAL VIOLATIONS DETAIL**

<b><u>CODE</u></b>	<b><u>DESCRIPTION</u></b>
28	OTHER VIOLATIONS- REQUIRE CORRECTIVE ACTION , NOT TO EXCEED 90 DAYS OR NEXT INSPECTION, WHICHEVER COMES FIRST.
To Wit:	Food Protection: Food stored on the floor in WIF.
To Wit:	Handwash sink is excessively dirty.

---



---