

# 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
133	1		12/20/2011		McKenzie, Suzanne

## SITE INFORMATION

HOWARD JOHNSON PLAZA HOTEL  
401 BROAD  
WICHITA FALLS TX 76301  
940-766-6000 Ext 661 Fax 940-766-5942

## INVENTORY/MANAGER

Process 3; PLAZA CAFE  
clyde katzaman

## SERVICE TYPE/FREQUENCY

Inspection- Regular  
Inspected 4 Times per Year

Scheduled calendar inspections.

---



---

**Violations: Critical - 2 Score: 94**

---



---

## CRITICAL VIOLATIONS SUMMARY

<u>CODE</u>	<u>DESCRIPTION</u>	<u>POINTS</u>	<u>CORRECTED</u>
23	Approved sewage	3	12/21/2011
25	Food Contact Surfaces-Cleaned/Sanitized/Good Repair/Storage	3	12/21/2011

## CRITICAL VIOLATIONS DETAIL

<u>CODE</u>	<u>DESCRIPTION</u>
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: Need to fix plumbing under garbage compactor (Corrected 12/21/11)</p>
25	<p>Page 76 §229.165(d) (d) Cleanability. (1) Food-contact surfaces. Multiuse food-contact surfaces shall be: (A) smooth;</p>

**CODE**

**DESCRIPTION**

- (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:
  - (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.
- (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: Can opener needs to be cleaned. (Corrected 12/21/11)

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

\_\_\_\_\_  
**Suzanne McKenzie, PUBLIC HEALTH OFFICER**

\_\_\_\_\_  
**OWNER / MANAGER SIGNATURE**

\_\_\_\_\_  
**OWNER / MANAGER PRINT NAME**