

Food Establishment Inspection Report



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

SITE NO. 133 **INV NO.** 1 **IR NO.** **DATE** 05/31/2011 **INSPECTION TIME** **INSPECTOR** McKenzie, Suzanne

SITE INFORMATION	INVENTORY/MANAGER	SERVICE TYPE/FREQUENCY
HOWARD JOHNSON PLAZA HOTEL 401 BROAD WICHITA FALLS TX 76301 940-766-6000 Ext 661 Fax 940-766-5942	Process 3; PLAZA CAFE clyde katzaman	Permit Inspection Permit Granted Inspected 4 Times per Year

Violations: Critical - 4 Non-Critical - 1 Score: 87

CRITICAL VIOLATIONS SUMMARY

<u>CODE</u>	<u>DESCRIPTION</u>	<u>POINTS</u>	<u>CORRECTED</u>
14	Water Supply - Approved/Adequate/Hot & Cold Under Pressure	4	05/31/2011
18	No Evidence of Insect Contamination	3	05/31/2011
20	Toxic Items Properly Labeled/Stored/Used	3	05/31/2011
25	Food Contact Surfaces-Cleaned/Sanitized/Good Repair/Storage	3	05/31/2011

NON-CRITICAL VIOLATIONS SUMMARY

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

CRITICAL VIOLATIONS DETAIL

<u>CODE</u>	<u>DESCRIPTION</u>
14	Texas Food Establishment Rules Page 105 thru 106 Water, Plumbing, and Waste. §229.166. (a)-(d) (a) Source. (1) Approved system. Drinking water shall be obtained from an approved source that is:

CODE	DESCRIPTION
	<p>(A) a public water system; or</p> <p>(B) a nonpublic water system that is constructed, maintained, and operated according to law.</p> <p>(2) System flushing and disinfection. A drinking water system shall be flushed and disinfected before being placed in service after construction, repair, or modification and after an emergency situation, such as a flood, that may introduce contaminants to the system.</p> <p>(3) Bottled drinking water. Bottled drinking water used or sold in a food establishment shall be obtained from approved sources in accordance with 21 CFR 129 - Processing and Bottling of Bottled Drinking Water.</p>
To Wit:	The hot water generation and distribution system is not providing sufficiently heated water to meet the peak hot water demands throughout the food establishment. (Corrected 05/31/11)
To Correct:	The hot water generation and distribution system must provide sufficiently heated water to meet the peak hot water demands throughout the food establishment. Corrections must be made immediately.
18	<p>Pages 126 229.167(p)(11) & (12)</p> <p>(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:</p> <p>(A) routinely inspecting incoming shipments of food and supplies;</p> <p>(B) routinely inspecting the premises for evidence of pests;</p> <p>(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</p> <p>(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:	Roaches were observed in or around the food preparation area. (Corrected 05/31/11)
To Correct:	Roaches must be controlled and prevented access in or around the food preparation area. Corrections must be made within 14 days.
20	<p>Texas Food Establishment Rules</p> <p>Pages 129 thru 132 §229.168(a) thru (h) Poisonous or Toxic Materials.</p> <p>(a) Original containers, identifying information, prominence. Containers of poisonous or toxic materials and personal care items shall bear a legible manufacturer's label.</p> <p>(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.</p> <p>(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:</p> <p>(1) separating the poisonous or toxic materials by spacing or partitioning; and</p> <p>(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.</p>

<u>CODE</u>	<u>DESCRIPTION</u>
	<p>(d) Presence and use.</p> <p>(1) Restriction.</p> <p>(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.</p> <p>(B) Subparagraph (A) of this paragraph does not apply to packaged poisonous or toxic materials that are for retail sale.</p> <p>(2) Conditions of use. Poisonous or toxic materials shall be:</p> <p>(A) used according to:</p> <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:	The roach killer are used in a manner that does not prevent the contamination of food, equipment, utensils, linens or single service items. (Corrected 05/31/11)
To Correct:	The roach killer must be used in a manner that prevents the contamination of food, equipment, utensils, linens or single service items. Corrections must be made immediately.
25	<p>Page 76</p> <p>§229.165(d)</p> <p>(d) Cleanability.</p> <p>(1) Food-contact surfaces. Multiuse food-contact surfaces shall be:</p> <p>(A) smooth;</p> <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 scoop handles down in product located in the food preparation area has adhering dirt. (Corrected 05/31/11)
To Correct:	The scoop handles down in product located in the food preparation area must be properly washed, rinsed and sanitized and free of dirt. Corrections must be made immediately.

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:	Need more light in WIR
To Wit:	Need to repair ceiling leak in dishroom and replace ceiling tile.
To Wit:	Need to replace floor tiles and regrout loose tiles.
To Wit:	Need to repair walls where damaged.

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