

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
4	1		09/03/2010		McKenzie, Suzanne

SITE INFORMATION	INVENTORY/MANAGER	SERVICE TYPE/FREQUENCY
HUNAN'S CHINESE RESTAURANT 4516 MAPLEWOOD AVE WICHITA FALLS TX 76308 940-691-8999 Fax 940-691-8989	Process 3	Permit Inspection Permit Granted Inspected 4 Times per Year

Violations: Critical - 2 Non-Critical - 1 Score: 91

CRITICAL VIOLATIONS SUMMARY

<u>CODE</u>	<u>DESCRIPTION</u>	<u>POINTS</u>	<u>CORRECTED</u>
3	Hot Hold (135 °F)	5	09/03/2010
10	Sound Condition	4	09/03/2010

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>
3	<p>Texas food Establishment Rules</p> <p>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 as specified under paragraph (9) of this subsection, and except as specified in subparagraph (B) of this paragraph, potentially hazardous food shall be maintained:</p> <p>(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</p>

CODE	DESCRIPTION
	<p>of 54 degrees Celsius (130 degrees Fahrenheit) or above; or</p> <p>(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.</p> <p>(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.</p> <p>To Wit: The pork product is in/on the floor at a temperature of 65 to 69 degrees F and is not being maintained at 140 degrees F or above. (Corrected 09/03/10)</p> <p>To Correct: Rapidly reheat pork product to 165 degrees F and maintain at 140 degrees F or higher throughout the hot holding period. Corrections must be made immediately.</p>
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 canned goods that is left in its original metal container is unsound and should not be sold, served or consumed. (Corrected 09/03/10)</p> <p>To Correct: The canned goods must be sound to be sold, served or consumed. Corrections must be made immediately.</p>

NON-CRITICAL VIOLATIONS DETAIL

CODE	DESCRIPTION
28	<p>Texas Food Establishment Rules</p> <p>OTHER VIOLATIONS- REQUIRE CORRECTIVE ACTION , NOT TO EXCEED 90 DAYS OR NEXT INSPECTION, WHICHEVER COMES FIRST.</p> <p>To Wit: Need to resurface WIR floor.</p>

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