

**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        |
|----------|---------|--------|------------|-----------------|------------------|
| 149      | 1       |        | 02/22/2012 |                 | Railsback, Brian |

**SITE INFORMATION**

IHOP #1494  
 4025 SOUTHWEST PKWY  
 WICHITA FALLS TX 76308  
 940-691-5555

**INVENTORY/MANAGER/OWNER**

4 Process 3  
 RANDY POUNDS  
 Owner:  
 MOORE, CAMP, PHILLIPS &  
 PATTERSON, LLP

**SERVICE TYPE/FREQUENCY**

Inspection- Regular  
 Inspected 4 Times per Year

Scheduled calendar inspections.

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**Violations: Critical - 1 Score: 97**

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**CRITICAL VIOLATIONS SUMMARY**

| <u>CODE</u> | <u>DESCRIPTION</u>  | <u>POINTS</u> | <u>CORRECTED</u> |
|-------------|---|---------------|------------------|
| 25          | Food Contact Surfaces-Cleaned/Sanitized/Good Repair/Storage | 3             | _____            |

**CRITICAL VIOLATIONS DETAIL**

| <u>CODE</u> | <u>DESCRIPTION</u>  |
|-------------|---|
| 25          | <p>Texas Food Establishment Rules</p> <p>Page 76<br/>           §229.165(d)<br/>           (d) Cleanability.<br/>           (1) Food-contact surfaces. Multiuse food-contact surfaces shall be:<br/>           (A) smooth;<br/>           (B) free of breaks, open seams, cracks, chips, inclusions, pits, and similar imperfections;<br/>           (C) free of sharp internal angles, corners, and crevices;<br/>           (D) finished to have smooth welds and joints; and<br/>           (E) except as specified in subparagraph (B) of this paragraph, accessible for cleaning and inspection by one of the following methods:</p> |

| <u>CODE</u> | <u>DESCRIPTION</u>   |
|-------------|--|
|             | <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 shelves located in the walkin refrigerator has adhering food or food particles.  |
| To Correct: | The shelves located in the walkin refrigerator 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 food preparation area has adhering food or food particles.  |
| To Correct: | The shelves 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.   |
| To Wit:     | Clean equipment in kitchen, clean tops,bottom,sides and under all equipment. Also clean printer where the order are given for food   |