

Food Establishment Inspection Report



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

SITE NO. 6853 **INV NO.** 6 **IR NO.** **DATE** 01/14/2011 **INSPECTION TIME** **INSPECTOR** Baxter, Mike

SITE INFORMATION
THE IRON STAR BBQ
4604 JOHNSON RD
WICHITA FALLS TX 76310
940-692-0055

INVENTORY/MANAGER
Process 3

SERVICE TYPE/FREQUENCY
Permit Inspection
Inspected 3 Times per Year

Violations: Critical - 2 Non-Critical - 3 Score: 94

CRITICAL VIOLATIONS SUMMARY

<u>CODE</u>	<u>DESCRIPTION</u>	<u>POINTS</u>	<u>CORRECTED</u>
21	Manual/Mechanical Warewashing & Sanitizing @ ____ ppm/Temp.	3	_____
25	Food Contact Surfaces-Cleaned/Sanitized/Good Repair/Storage	3	_____

NON-CRITICAL VIOLATIONS SUMMARY

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

CRITICAL VIOLATIONS DETAIL

<u>CODE</u>	<u>DESCRIPTION</u>
21	Texas Food Establishment Rules TFER 229.165(k) thru 229.165(y) The wash compartment of the sink shall, when used for washing, contain a wash solution mixed according to manufacturer's label instructions. The temperature of the wash solution shall be maintained at not less than 43 degrees C (110 degrees F) unless specified differently by the manufacturer of the washing agent. If a detergent-sanitizer is used without a hot water rinse, the same agent must be used in both the cleaning and sanitizing

CODE**DESCRIPTION**

steps. A chemical sanitizer used in a sanitizing solution shall be used in accordance with EPA approved manufacturer's label use instructions. If hot water is used for sanitizing, the temperature of the water shall be maintained at 77 degrees C (171 degrees F) or above. Warewashing machines, manufacturers' operating instructions.

A warewashing machine and its auxiliary components shall be operated in accordance with the machine's data plate and other manufacturer's instructions.

A warewashing machine's conveyor speed or automatic cycle times shall be maintained accurately timed in accordance with manufacturer's specifications. Mechanical warewashing equipment, hot water sanitization temperatures.

Except as specified in subparagraph (B) of this paragraph, in a mechanical operation, the temperature of the fresh hot water sanitizing rinse as it enters the manifold may not be more than 90 degrees Celsius (194 degrees Fahrenheit), or less than:

for a stationary rack, single temperature machine, 74 degrees Celsius (165 degrees Fahrenheit); or

for all other machines, 82 degrees Celsius (180 degrees Fahrenheit).

The maximum temperature specified under subparagraph (A) of this paragraph does not apply to the high pressure and temperature systems with wand-type, hand-held spraying devices used for the in-place cleaning and sanitizing of equipment such as meat saws. Mechanical warewashing equipment, sanitization pressure.

The flow pressure of the fresh hot water sanitizing rinse in a warewashing machine may not be less than 100 kilopascals (15 pounds per square inch) or more than 170 kilopascals (25 pounds per square inch) as measured in the water line immediately downstream or upstream from the fresh hot water sanitizing rinse control valve.

To Wit: No test strips for checking sanitizer

To Correct: Need test strips to check sanitizer level

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 §229.165(d)
 (d) Cleanability.
 (1) Food-contact surfaces. Multiuse food-contact surfaces shall be:
 (A) smooth;
 (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

<u>CODE</u>	<u>DESCRIPTION</u>
	sanitizing solutions; and
To Wit:	cutting boards to be resurfaced
	Reach in refrigerators
To Correct:	Cutting boards have deep grooves and scratches
	Reach in refrigerators have dirty shelves and bottom of refrigerator is dirty

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:	dirty walls and paint peeling off walls by prep table
To Correct:	Walls to be smooth and to be clean
To Wit:	non working exhaust fans in ladies rest room
To Correct:	The exhaust fan in the ladies rest room is to be repaired and in working order
To Wit:	no hand wash sink in back food prep area
To Correct:	Hand was sink to to installed by 3-15-2011

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

Mike Baxter, Public Health Officer

OWNER / MANAGER SIGNATURE

OWNER / MANAGER PRINT NAME