

Food Establishment Inspection Report



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

SITE NO. 4913 **INV NO.** 1 **IR NO.** **DATE** 10/12/2010 **INSPECTION TIME** **INSPECTOR** Railsback, Brian

SITE INFORMATION

IT'LL DO BAR
1415A OLD IOWA PARK RD
WICHITA FALLS TX 76306
940-322-0631

INVENTORY/MANAGER

Process I

SERVICE TYPE/FREQUENCY

Inspection- Regular
two Inspection per Year

Scheduled calender inspections.

Violations: Critical - 2 Score: 94

CRITICAL VIOLATIONS SUMMARY

<u>CODE</u>	<u>DESCRIPTION</u>	<u>POINTS</u>	<u>CORRECTED</u>
16	Handwash Facilities Adequate & Access	3	_____
27	Food Establishment Permit	3	_____

CRITICAL VIOLATIONS DETAIL

<u>CODE</u>	<u>DESCRIPTION</u>
16	Texas Food Establishment Rules Page 107 §229.166 (h) Plumbing, location and placement. (1) Handwashing facilities. A handwashing facility shall be located: (A) to allow convenient use by employees in food preparation, food dispensing, and warewashing areas; and (B) in, or immediately adjacent to, toilet rooms.
To Wit:	Hand wash sink is leaking in men's restroom
27	Texas Food Establishment Rules Page 126 229.171(f) & (g) A person may not operate a food establishment without a valid health permit to operate. The permit is not valid without a valid Certificate of Occupancy issued by the Wichita Falls/ Wichita County Public Health District. The permit holder will: 1) post the permit at a location in the food establishment that is conspicuous to consumers

CODE

DESCRIPTION

- 2) immediately discontinue operations and notify the Environmental Health Division a t940-761-7820 if an imminent health hazard exists
- 3) replace/upgrade existing facilities and equipment in accordance with TFER guidelines
- 4) comply with directives of the regulatory authorities including time frames for corrective actions
- 5) other provisions of the TFER

The permit holder shall designate a person in charge and shall ensure that a person in charge is present at the food establishment during all hours of operation.

All food service employees shall attend a food handler class and shall obtain a food handler's certificate.

To Wit: Does not have a permit to have cooking equipment. Must remove all warmers from the establishment. Also remove eggs from walk in. Bar is only allowed to have prepackaged food that does not have to be refrigerated

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

Brian Railsback, Public Health Officer

OWNER / MANAGER SIGNATURE

OWNER / MANAGER PRINT NAME