

# Food Establishment Inspection Report



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

**SITE NO.** 6555    **INV NO.** 1    **IR NO.**    **DATE** 10/19/2011    **INSPECTION TIME**    **INSPECTOR** Railsback, Brian

**SITE INFORMATION**

JJ'S FASTOP #260  
4202 KELL BLVD  
WICHITA FALLS TX 76309  
940-691-7534

**INVENTORY/MANAGER**

Process 1

**SERVICE TYPE/FREQUENCY**

Permit Inspection  
Permit Granted  
Inspected 2 Times per Year

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

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**CRITICAL VIOLATIONS SUMMARY**

| <b><u>CODE</u></b> | <b><u>DESCRIPTION</u></b>                | <b><u>POINTS</u></b> | <b><u>CORRECTED</u></b> |
|--------------------|--|----------------------|-------------------------|
| 20                 | Toxic Items Properly Labeled/Stored/Used | 3                    | _____                   |

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**CRITICAL VIOLATIONS DETAIL**

| <b><u>CODE</u></b> | <b><u>DESCRIPTION</u></b>  |
|--------------------|--|
| 20                 | <p>Texas Food Establishment Rules</p> <p>Pages 129 thru 132<br/>§229.168(a) thru (h)<br/>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> <p>(d) Presence and use.</p> |

**CODE****DESCRIPTION**

(1) Restriction.

(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.

(B) Subparagraph (A) of this paragraph does not apply to packaged poisonous or toxic materials that are for retail sale.

(2) Conditions of use. Poisonous or toxic materials shall be:

(A) used according to:

(i) law and these rules;

(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;

(iii) the conditions of certification, if certification is required, for use of the pest control materials; and

To Wit: Working containers of chemical are not properly labeled.

To Correct: All working containers of chemical must be properly labeled. Corrections must be made immediately.

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

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**Brian Railsback, Public Health Officer**

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**OWNER / MANAGER SIGNATURE**

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**OWNER / MANAGER PRINT NAME**