

Food Establishment Inspection Report



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

SITE NO. 190 **INV NO.** 1 **IR NO.** **DATE** 03/03/2010 **INSPECTION TIME** **INSPECTOR** McKenzie, Suzanne

SITE INFORMATION
JOE MUGGS
3111 MIDWESTERN PKWY # 410
WICHITA FALLS TX 76308
940-763-2702

INVENTORY/MANAGER
Process 1
JOEY PEDRO

SERVICE TYPE/FREQUENCY
Inspection- Regular
two Inspection per Year

Violations: Critical - 1 Non-Critical - 6 Score: 97

CRITICAL VIOLATIONS SUMMARY

<u>CODE</u>	<u>DESCRIPTION</u>	<u>POINTS</u>	<u>CORRECTED</u>
17	Handwash Facilities with Soap & Towels	3	03/03/2010

NON-CRITICAL VIOLATIONS SUMMARY

<u>CODE</u>	<u>DESCRIPTION</u>	<u>POINTS</u>	<u>CORRECTED</u>
28	OTHER VIOLATIONS	0	03/03/2010
28	OTHER VIOLATIONS (2)	0	_____
28	OTHER VIOLATIONS	0	_____
28	OTHER VIOLATIONS (2)	0	_____

CRITICAL VIOLATIONS DETAIL

<u>CODE</u>	<u>DESCRIPTION</u>
17	Texas Food Establishment Rules Page 122 §229.167 (e) Handwashing facilities. (1) Minimum number. Handwashing facilities shall be provided as specified under §229.166(g)(1) of this title. (2) Handwashing cleanser, availability. Each handwashing lavatory or group of 2

CODE DESCRIPTION

adjacent lavatories shall be provided with a supply of hand cleaning liquid, powder, or bar soap.

(3) Hand drying provision. Each handwashing lavatory or group of adjacent lavatories shall be provided with:

(A) individual, disposable towels;

(B) a continuous towel system that supplies the user with a clean towel; or

(C) a heated-air hand drying device.

To Wit: No hand cleaning material, i.e., liquid, powder or bar soap, is available at the handwash facilities in the food preparation area. (Corrected 03/03/10)

To Correct: Hand cleaning material, i.e., liquid, powder or bar soap, must be available at the handwash facilities in the food preparation area. Corrections must be made immediately.

NON-CRITICAL VIOLATIONS DETAIL**CODE DESCRIPTION**

28 Texas Food Establishment Rules

OTHER VIOLATIONS- REQUIRE CORRECTIVE ACTION , NOT TO EXCEED 90 DAYS OR NEXT INSPECTION, WHICHEVER COMES FIRST.

To Wit: No hand drying provisions were available at the handwash facilities in the food service/dispensing area. (Corrected 03/03/10)

To Correct: Hand drying provisions must be available at the handwash facilities in the food service/dispensing area. Corrections must be made immediately.

To Wit: Rags must be kept in a sanitizing solution to prevent bacterial growth.

To Wit: Non commercial toaster.

To Wit: Wrong process they are cooking soups and making sandwiches.

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