

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
6807	1		02/15/2012		Baxter, Mike

SITE INFORMATION	INVENTORY/MANAGER/OWNER	SERVICE TYPE/FREQUENCY
JOHNNIE'S CHICKEN BOX 308 MARTIN LUTHER KING JR. BLVD WICHITA FALLS TX 76301 940-761-3529	3 Process 2 Owner: JOHNNIE'S CHICKEN BOX/CHRISTINE PARK 940-761-3529	Inspection- Regular Inspected 3 Times per Year

Scheduled calendar inspections.

Violations: Critical - 3 Score: 90

CRITICAL VIOLATIONS DETAIL

CODE	DESCRIPTION
10	Texas Food Establishment Rules §229.164. (a) Food. Condition safe, unadulterated, and honestly presented. Food shall be safe, unadulterated, and, as specified under subsection (q)(2) of this section, honestly presented. To Wit: food stored in containers mrg for other items (peppers,tarter sauce, stored in BBQ containers)
17	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 adjacent lavatories shall be provided with a supply of hand cleaning liquid, powder, or bar soap.

CODE**DESCRIPTION**

(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 paper towels at hand wash sink

25 Texas Food Establishment Rules

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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 sanitizing solutions; and

To Wit: microwave dirty, freezer to be defrosted, depp fryer to be cleaned