

**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		07/02/2010		O'Neal, Robbie

SITE INFORMATION	INVENTORY/MANAGER	SERVICE TYPE/FREQUENCY
JOHNNIE'S CHICKEN BOX 308 MLK JR BLVD WICHITA FALLS TX 76301 940-761-3529	Process 2	Permit Inspection Permit Granted Inspected 3 Times per Year

---



---

**Violations: Critical - 2 Non-Critical - 2 Score: 93**

---



---

**CRITICAL VIOLATIONS SUMMARY**

<u>CODE</u>	<u>DESCRIPTION</u>	<u>POINTS</u>	<u>CORRECTED</u>
7	Proper/Adequate Handwashing	4	07/02/2010
16	Handwash Facilities Adequate & Access	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	_____

---



---

**CRITICAL VIOLATIONS DETAIL**

<u>CODE</u>	<u>DESCRIPTION</u>
7	Texas food Establishment Rules  Page 28  229.163(e) (f) (g)  Food employees shall keep their hands and exposed portions of their arms clean.  (f) Hands and arms cleaning procedure.

<b>CODE</b>	<b>DESCRIPTION</b>
	<p>(1) Except as specified in paragraph (2) of this subsection, food employees shall clean their hands and exposed portions of their arms (or surrogate prosthetic devices for hands or arms) for at least 20 seconds, using a cleaning compound in a lavatory that is equipped as specified under §229.166(f)(2) of this title (relating to Water, Plumbing, and Waste).</p> <p>(2) Food employees shall use the following cleaning procedure:</p> <p>(A) vigorous friction on the surfaces of the lathered fingers, finger tips, areas between the fingers, hands and arms (or by vigorously rubbing the surrogate prosthetic devices for hands or arms) for at least 10 to 15 seconds, followed by;</p> <p>(B) thorough rinsing under clean, running warm water; and</p> <p>(C) immediately follow the cleaning procedure with thorough drying of cleaned hands and arms (or surrogate prosthetic devices) using a method as specified under §229.167(e)(3) of this title (relating to Physical Facilities).</p> <p>(3) Food employees shall pay particular attention to the areas underneath the fingernails during the cleaning procedure.</p>

To Wit:	The owner did not wash hands for at least 20 seconds at a handwash sink. (Corrected 07/02/10)
To Correct:	The owner will wash his/her hands and exposed portions of his/her arms with soap and 110 degree F or warmer running water and by rubbing his/her lathered hands and surfaces of arms together for at least 20 seconds. Hands and arms will be thoroughly rinsed with clean water and dried with non-reusable towels or heated air. Corrections must be made immediately.

16	<p>Texas Food Establishment Rules</p> <p>Page 107</p> <p>§229.166</p> <p>(h) Plumbing, location and placement.</p> <p>(1) Handwashing facilities. A handwashing facility shall be located:</p> <p>(A) to allow convenient use by employees in food preparation, food dispensing, and warewashing areas; and</p> <p>(B) in, or immediately adjacent to, toilet rooms.</p>
----	--

To Wit:	The handwashing sink in the grill area is inaccessible to food service employees.
To Correct:	The handwashing sink in the grill area must be accessible to food service employees. Corrections must be made immediately.

---



---

### **NON-CRITICAL VIOLATIONS DETAIL**

<b>CODE</b>	<b>DESCRIPTION</b>
28	<p>Texas Food Establishment Rules</p> <p>OTHER VIOLATIONS- REQUIRE CORRECTIVE ACTION , NOT TO EXCEED 90 DAYS OR NEXT INSPECTION, WHICHEVER COMES FIRST.</p>
To Wit:	need to clean walls - prep area

**CODE**                    **DESCRIPTION**

To Wit:                    need to clean walls - - - grill area

---

---

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

\_\_\_\_\_  
**Robbie O'Neal, Public Health Inspector II**

\_\_\_\_\_  
**OWNER / MANAGER SIGNATURE**

\_\_\_\_\_  
**OWNER / MANAGER PRINT NAME**