

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
6401	1		11/15/2010		O'Neal, Robbie

SITE INFORMATION	INVENTORY/MANAGER	SERVICE TYPE/FREQUENCY
JOHNNIES CHICKEN BOX II 901 DENVER WICHITA FALLS TX 76301 940-766-6447	Process 3	Inspection- Regular Inspected 4 Times per Year

Scheduled calendar inspections.

Violations: Critical - 3 Score: 90

CRITICAL VIOLATIONS SUMMARY

<u>CODE</u>	<u>DESCRIPTION</u>	<u>POINTS</u>	<u>CORRECTED</u>
8	Good Hygienic Practices (Eating/Drinking/Smoking/Other)	4	11/15/2010
16	Handwash Facilities Adequate & Access	3	_____
24	Thermometers Provided/Accurate/Properly Calibrated +/- 2 F	3	_____

CRITICAL VIOLATIONS DETAIL

<u>CODE</u>	<u>DESCRIPTION</u>
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229.163 (n)
Eating, drinking, or using tobacco.

(1) Except as specified in paragraph (2) of this subsection, an employee shall eat, drink, or use any form of tobacco only in designated areas where the contamination of exposed food; clean equipment, utensils, and linens; unwrapped single-service and single-use articles; or other items needing protection cannot result.

(2) A food employee may drink from a closed beverage container if the container is handled to prevent contamination of:

- (A) the employee's hands;
- (B) the container; and
- (C) exposed food; clean equipment, utensils, and linens; and unwrapped single-service and single-use articles.

CODE**DESCRIPTION**

(o) Discharges from the eyes, nose, and mouth. Food employees experiencing persistent sneezing, coughing, or a runny nose that causes discharges from the eyes, nose, or mouth may not work with exposed food; clean equipment, utensils, and linens; or unwrapped single-service or single-use articles.

(p) Hair restraints, effectiveness.

(1) Except as provided in paragraph (2) of this subsection, food employees shall wear hair restraints such as hats, hair coverings or nets, beard restraints, and clothing that covers body hair, that are designed and worn to effectively keep their hair from contacting exposed food; clean equipment, utensils, and linens; and unwrapped single-service and single-use articles.

(2) This section does not apply to food employees such as counter staff who only serve beverages and wrapped or packaged foods, hostesses, and wait staff if they present a minimal risk of contaminating exposed food; clean equipment, utensils, and linens; and unwrapped single-service and single-use articles.

(q) Handling prohibition.

(1) Except as specified in paragraph (2) of this subsection, food employees may not care for or handle animals that may be present such as patrol dogs, service animals, or pets that are allowed as specified in §229.167(p)(15)(B)(ii)-(v) of this title (relating to Physical Facilities).

(2) Food employees with assistance animals may handle or care for their assistance animals and food employees may handle or care for fish in aquariums or molluscan shellfish or crustacea in display tanks if they wash their hands as specified under subsections (f) and (h)(3) of this section.

To Wit: The food service worker's hair is not restrained while preparing/handling food or contacting clean food contact surfaces. (Corrected 11/15/10)

To Correct: The food service worker's hair must be restrained while preparing/handling food or contacting clean food contact surfaces. Corrections must be made immediately.

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§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: The handwashing sink in the kitchen is used for purposes other than handwashing.
 pots - - pans in sink

<u>CODE</u>	<u>DESCRIPTION</u>
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To Correct:	The handwashing sink in the kitchen must not be used for purposes other than handwashing. Corrections must be made immediately.
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§229.165(e)

(e) Accuracy of temperature measuring devices, food.

(1) Temperature measuring device, food.

(A) Food temperature measuring device that are scaled only in Celsius or dually scaled in Celsius and Fahrenheit shall be accurate to ± 1 degrees Celsius in the intended range of use.

(B) Food temperature measuring device that are scaled only in Fahrenheit shall be accurate to ± 2 degrees Fahrenheit in the intended range of use.

(2) Temperature measuring devices, ambient air and water.

#24

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§229.165(e) §229.165(f)

(A) Ambient air and water temperature measuring device that are scaled in Celsius or dually scaled in Celsius and Fahrenheit shall be designed to be easily readable and accurate to ± 1.5 degrees Celsius in the intended range of use.

(B) Ambient air and water temperature measuring device that are scaled only in Fahrenheit shall be accurate to ± 3 degrees Fahrenheit in the intended range of use.

To Wit:	The chest/coffin freezer in the food preparation area did not have a readily available and visible thermometer.
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To Correct:	The chest/coffin freezer in the food preparation area must have a readily available and visible thermometer. Corrections must be made within 14 days.
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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