

**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
3823	3		10/19/2011		Baxter, Mike

SITE INFORMATION	INVENTORY/MANAGER	SERVICE TYPE/FREQUENCY
JR'S CONCESSIONS SOUTHWEST PKWY WICHITA FALLS TX 76310 940-692-9871	Process 2	Inspection- Regular Inspected 3 Times per Year

Scheduled calender inspections.

---



---

**Violations: Critical - 2 Non-Critical - 1 Score: 94**

---



---

**CRITICAL VIOLATIONS SUMMARY**

<u>CODE</u>	<u>DESCRIPTION</u>	<u>POINTS</u>	<u>CORRECTED</u>
18	No Evidence of Insect Contamination	3	_____
25	Food Contact Surfaces-Cleaned/Sanitized/Good Repair/Storage	3	_____

---



---

**NON-CRITICAL VIOLATIONS SUMMARY**

<u>CODE</u>	<u>DESCRIPTION</u>	<u>POINTS</u>	<u>CORRECTED</u>
28	OTHER VIOLATIONS	0	_____

---



---

**CRITICAL VIOLATIONS DETAIL**

<u>CODE</u>	<u>DESCRIPTION</u>
18	<p>Texas Food Establishment Rules</p> <p>Pages 126            229.167(p)(11) &amp; (12)            (11) Controlling pests. The presence of insects, rodents, and other pests shall be controlled to minimize their presence within the physical facility and its contents, and on the contiguous land or property under the control of the permit holder by:            (A) routinely inspecting incoming shipments of food and supplies;            (B) routinely inspecting the premises for evidence of pests;            (C) using methods, if pests are found, such as trapping devices or other means of pest control as specified under §§229.168(d)(2), (h)(2), and (h)(3)(A) of this title (relating to Poisonous or Toxic Materials); and</p>

**CODE**            **DESCRIPTION**

(D) eliminating harborage conditions.

(12) Removing dead or trapped birds, insects, rodents, and other pests. Dead or trapped birds, insects, rodents, and other pests shall be removed from control devices and the premises at a frequency that prevents their accumulation, decomposition, or the attraction of pests.

To Wit:            flies in food prep area

25                    Texas Food Establishment Rules

Page 76

§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:            dirty microwave

To Correct:        corrected

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

**CODE**            **DESCRIPTION**

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

To Wit:            Gap under roll down windows

To Correct:        Bottom of windows to be sealed.

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

\_\_\_\_\_  
Mike Baxter, Public Health Officer

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

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