

# Food Establishment Inspection Report



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

**SITE NO.** 344    **INV NO.** 1    **IR NO.**    **DATE** 06/21/2010    **INSPECTION TIME**    **INSPECTOR** O'Neal, Robbie

**SITE INFORMATION**

KING'S FOOD  
1818 9TH ST  
WICHITA FALLS TX 76301  
940-322-8737 Fax 940-766-4913

**INVENTORY/MANAGER**

Process 1  
DARRELL TAYLOR

**SERVICE TYPE/FREQUENCY**

Permit Inspection  
Permit Granted  
Inspected 2 Times per Year

---

---

**Violations:    Critical - 13    Non-Critical - 8    Score: 76**

---

---

**CRITICAL VIOLATIONS SUMMARY**

<b><u>CODE</u></b>	<b><u>DESCRIPTION</u></b>	<b><u>POINTS</u></b>	<b><u>CORRECTED</u></b>
7	Proper/Adequate Handwashing	4	06/21/2010
9	Approved Source/Labeling	4	06/21/2010
10	Sound Condition	4	_____
10	Sound Condition	4	_____
10	Sound Condition	4	06/21/2010
17	Handwash Facilities with Soap & Towels	3	_____
24	Thermometers Provided/Accurate/Properly Calibrated +/- 2 F	3	_____
25	Food Contact Surfaces-Cleaned/Sanitized/Good Repair/Storage	3	_____
25	Food Contact Surfaces-Cleaned/Sanitized/Good Repair/Storage	3	_____
25	Food Contact Surfaces-Cleaned/Sanitized/Good Repair/Storage	3	_____
25	Food Contact Surfaces-Cleaned/Sanitized/Good Repair/Storage	3	_____
25	Food Contact Surfaces-Cleaned/Sanitized/Good Repair/Storage	3	_____
26	Posting Consumer Advisories- Heimlich/Raw Shellfish/Buffer	3	_____

---

---

**NON-CRITICAL VIOLATIONS SUMMARY**

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

**CRITICAL VIOLATIONS DETAIL**

<b><u>CODE</u></b>	<b><u>DESCRIPTION</u></b>
7	<p>Texas food Establishment Rules</p> <p>Page 28</p> <p>229.163(e) (f) (g)</p> <p>Food employees shall keep their hands and exposed portions of their arms clean.</p> <p>(f) Hands and arms cleaning procedure.</p> <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 food service worker did not wash hands for at least 20 seconds at a handwash sink.  
(Corrected 06/21/10)

<u>CODE</u>	<u>DESCRIPTION</u>
To Correct:	The food service worker 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.
9	<p data-bbox="306 363 666 425">Pages 33 to 37 229.164(b) Pages 33 to 37</p> <p data-bbox="306 466 1487 660">(b) Approved sources. (1) Compliance with food law. (A) Food shall be obtained from sources that comply with applicable laws and are licensed by the state regulatory authority having jurisdiction over the processing and distribution of the food. (B) Food prepared in a private home, except as allowed in these rules, or from an unlicensed food manufacturer or wholesaler, is considered to be from an unapproved source and may not be used or offered for human consumption in a food establishment. (C) Packaged food shall be labeled as specified in law, including 21 CFR 101, Food Labeling, 9 CFR 317, Labeling, Marking Devices, and Containers, and 9 CFR 381 Subpart N, Labeling and Containers, and as specified under subsection (c)(7) and (8) of this section. (D) Fish, other than molluscan shellfish, that are intended for consumption in their raw form and allowed as specified under subsection (k)(1)(D) of this section may be offered for sale or service if they are obtained from a supplier that freezes the fish as specified under subsection (l)(1) of this section; or frozen on the premises as specified under subsection (l)(1) of this section and records are retained as specified under subsection (l)(3) of this section. (E) Whole-muscle, intact beef steaks that are intended for consumption in an undercooked form without a consumer advisory as specified in subsection (k)(1)(C) of this section shall be: (i) obtained from a food processing plant that, upon request by the purchaser, packages the steaks and labels them, to indicate that the steaks meet the definition of whole-muscle, intact beef; or (ii) deemed acceptable by the regulatory authority based on other evidence, such as written buyer specifications or invoices, that indicates that the steaks meet the definition of whole-muscle, intact beef; and (iii) if individually cut in a food establishment:</p> <p data-bbox="306 1763 1519 1964">34 §229.164(b) §229.164(b) (I) cut from whole-muscle intact beef that is labeled by a food processing plant as specified in clause (i) or identified as specified in clause (ii) of this subparagraph; (II) prepared so they remain intact; and</p>

**CODE****DESCRIPTION**

(III) if packaged for undercooking in a food establishment, labeled as specified in clause (i) or identified as specified in clause (ii) of this subparagraph.

(F) Meat and poultry that is not a ready-to-eat food and is in a packaged form when it is offered for sale or otherwise offered for consumption, shall be labeled to include

safe handling instructions as specified in law, including 9 CFR §317.2(l) and 9 CFR §381.125(b).

(G) Shell eggs that have not been specifically treated to destroy all viable Salmonellae shall be labeled to include safe handling instructions as specified in law, including

21 CFR §101.17(h).

(2) Food in a hermetically sealed container. Food in a hermetically sealed container shall be obtained from a food processing plant that is regulated by the food regulatory

agency that has jurisdiction over the plant.

(3) Fluid milk and milk products. Fluid milk and milk products shall be obtained from sources that comply with Grade A standards as specified in law.

(4) Fish.

(A) Fish that are received for sale or service shall be:

(i) commercially and legally caught or harvested; or

(ii) approved for sale or service.

(B) Molluscan shellfish that are recreationally caught may not be received for sale or service.

(5) Molluscan shellfish.

(A) Molluscan shellfish shall be obtained from sources according to law and the requirements specified in the U.S. Department of Health and Human Services, Public

Health Service, Food and Drug Administration, National Shellfish Sanitation Program Guide for

the Control of Molluscan Shellfish.

35

§229.164(b) §229.164(b)

(B) Molluscan shellfish received in interstate commerce shall be from sources that are listed in the Interstate Certified Shellfish Shippers List.

(6) Wild mushrooms.

(A) Except as specified in subparagraph (B) of this paragraph, mushroom species picked in the wild shall be obtained from sources where each mushroom is individually

inspected and found to be safe by an approved mushroom identification expert.

(B) This section does not apply to:

(i) cultivated wild mushroom species that are grown, harvested, and processed in an operation that is regulated by the food regulatory agency that has jurisdiction

over the operation; or

(ii) wild mushroom species if they are in packaged form and are

the product of a food processing plant that is regulated by the food regulatory agency that has

jurisdiction over the plant.

(7) Exotic animals and game animals.

(A) If exotic animals are received for sale or service, they shall:

(i) be commercially raised for food and:

(l) slaughtered, processed, and deemed to be inspected and

**CODE****DESCRIPTION**

approved. under an inspection program administered by USDA in accordance with 9 CFR 352,

Exotic Animals; Voluntary Inspection; or

(II) slaughtered, processed, and deemed to be .inspected

and passed. under a meat and poultry inspection program administered by the department or any

other state meat inspection program deemed equal to USDA inspection;

(ii) as allowed by law, for exotic animals that are live caught, be

slaughtered and processed as required in subparagraph (A)(i)(I) or (II) of this paragraph; and

(iii) as allowed by law, for exotic animals that are field dressed:

(I) receive an antemortem and postmortem examination by

the appropriate inspection personnel as described in subparagraph (A)(i)(I) or (II) of this paragraph; and

36

§229.164(b) §229.164(b)

(II) be field dressed, transported, and processed according

to the requirements specified by the appropriate regulatory authority as described in paragraph

(7)(A)(i)(I) or (II) of this subsection.

(B) If game animals are received for sale or service they shall be:

(i) commercially raised for food and:

(I) raised, slaughtered, and processed under a voluntary

inspection program that is conducted by the agency that has animal health jurisdiction; or

(II) under a routine inspection program conducted by a

regulatory agency other than the agency that has animal health jurisdiction; and

(III) raised, slaughtered, and processed according to:

(-a-) laws governing meat and poultry as

determined by the agency that has animal health jurisdiction and the agency that conducts the

inspection program; and

(-b-) requirements which are developed by the

agency that has animal health jurisdiction and the agency that conducts the inspection program

with consideration of factors such as the need for antemortem and postmortem examination by

an approved veterinarian or veterinarian.s designee;

(ii) under a voluntary inspection program administered by the

USDA for game animals such as exotic animals (reindeer, elk, deer, antelope, water buffalo, or

bison) that are .inspected and approved. in accordance with 9 CFR 352, Exotic Animals; Voluntary Inspection or rabbits that are .inspected and certified. in accordance with 9 CFR 354,

Voluntary Inspection of Rabbits and Edible Products Thereof;

(iii) as allowed by law, for wild game animals that are live-caught:

(I) under a routine inspection program conducted by a

regulatory agency such as the agency that has animal health jurisdiction; and

(II) slaughtered and processed according to:

(-a-) laws governing meat and poultry as

determined by the agency that has animal health jurisdiction and the agency that conducts the

inspection program; and

(-b-) requirements which are developed by the

<u>CODE</u>	<u>DESCRIPTION</u>
	<p>agency that has animal health jurisdiction and the agency that conducts the inspection program</p> <p>37</p> <p>§229.164(b) §229.164(c)</p> <p>with consideration of factors such as the need for antemortem and postmortem examination by</p> <p>an approved veterinarian or veterinarian's designee; or</p> <p>(iv) as allowed by law, for field-dressed wild game animals under a routine inspection program that ensures the animals:</p> <p>(I) receive a postmortem examination by an approved veterinarian or veterinarian.s designee; or</p> <p>(II) are field-dressed and transported according to requirements specified by the agency that has animal health jurisdiction and the agency that conducts the inspection program; and</p> <p>(III) are processed according to laws governing meat and poultry as determined by the agency that has animal health jurisdiction and the agency that conducts the inspection program.</p> <p>(C) A game animal may not be received for sale or service if it is a species of wildlife that is listed in 50 CFR 17, Endangered and Threatened Wildlife and Plants.</p>
To Wit:	The packaged prepackaged product is not properly labeled as specified in law. (Corrected 06/21/10)
To Correct:	The packaged prepackaged product must be properly labeled as specified in law. Corrections must be made immediately.
10	<p>Texas Food Establishment Rules</p> <p>§229.164.</p> <p>(a) Food.</p> <p>Condition safe, unadulterated, and honestly presented. Food shall be safe, unadulterated, and, as specified under subsection (q)(2) of this section, honestly presented.</p>
To Wit:	<p>The bakery products is unsound and should not be sold, served or consumed.</p> <p>cans of biscuits have exploded open - - removed</p>
To Correct:	The bakery products must be sound to be sold, served or consumed. Corrections must be made immediately.
To Wit:	<p>The cream is unwholesome and should not be sold, served or consumed.</p> <p>out-of-date / removed</p>
To Correct:	The cream must be wholesome to be sold, served or consumed. Corrections must be made immediately.
To Wit:	<p>The prepackaged product is unwholesome and should not be sold, served or consumed.</p> <p>(Corrected 06/21/10)</p>
To Correct:	The prepackaged product must be wholesome to be sold, served or consumed.

<u>CODE</u>	<u>DESCRIPTION</u>
	Corrections must be made immediately.
17	<p>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.</p> <p>(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.</p> <p>(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.</p> <p>To Wit: No hand drying provisions were available at the handwash facilities in the men's restroom.</p> <p>To Correct: Hand drying provisions must be available at the handwash facilities in the men's restroom. Corrections must be made immediately.</p>
24	<p>Texas Food Establishment Rules</p> <p>Page 77 §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 <math>\pm 1</math> degrees Celsius in the intended range of use. (B) Food temperature measuring device that are scaled only in Fahrenheit shall be accurate to <math>\pm 2</math> degrees Fahrenheit in the intended range of use. (2) Temperature measuring devices, ambient air and water. #24 78 §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 <math>\pm 1.5</math> 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 <math>\pm 3</math> degrees Fahrenheit in the intended range of use.</p> <p>To Wit: The chest/coffin freezer in the customer service area did not have a readily available and visible thermometer.</p> <p>To Correct: The chest/coffin freezer in the customer service area must have a readily available and visible thermometer. Corrections must be made within 7 days.</p>
25	<p>Page 76 §229.165(d)</p>

<u>CODE</u>	<u>DESCRIPTION</u>
	<p>(d) Cleanability.</p> <p>(1) Food-contact surfaces. Multiuse food-contact surfaces shall be:</p> <p>(A) smooth;</p> <p>(B) free of breaks, open seams, cracks, chips, inclusions, pits, and similar imperfections;</p> <p>(C) free of sharp internal angles, corners, and crevices;</p> <p>(D) finished to have smooth welds and joints; and</p> <p>(E) except as specified in subparagraph (B) of this paragraph, accessible for cleaning and inspection by one of the following methods:</p> <p>(i) without being disassembled;</p> <p>(ii) by disassembling without the use of tools; or</p> <p>(iii) by easy disassembling with the use of handheld tools commonly available to maintenance and cleaning personnel such as screwdrivers, pliers, and wrenches.</p> <p>(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.</p> <p>(3) Cleaned in place (CIP) equipment.</p> <p>(A) CIP equipment shall meet the characteristics specified under paragraph (1) of this subsection and shall be designed and constructed so that:</p> <p>(i) cleaning and sanitizing solutions circulate throughout a fixed system and contact all interior food-contact surfaces; and</p> <p>(ii) the system is self-draining or capable of being completely drained of cleaning and sanitizing solutions; and</p>
To Wit:	The shelves located in the customer service area has adhering dirt. rusty ,dusty , trash
To Correct:	The shelves located in the customer service area must be properly washed, rinsed and sanitized and free of dirt. Corrections must be made immediately.
To Wit:	The reachin freezer located in the customer service area has adhering food or food particles.
To Correct:	The reachin freezer located in the customer service area must be properly washed, rinsed and sanitized and free of food or food particles. Corrections must be made immediately.
To Wit:	The walkin freezer located in the food establishment is cracked, chipped, bent or broken and cannot be properly cleaned and sanitized.
	need seal's on walkin doors - -ice build-up
To Correct:	The walkin freezer located in the food establishment must be free of cracks, chips, bends or breaks to permit it to be properly cleaned and sanitized. Corrections must be made immediately.
To Wit:	The walkin freezer located in the food establishment is cracked, chipped, bent or broken and cannot be properly cleaned and sanitized.
	walkin's rusty
To Correct:	The walkin freezer located in the food establishment must be free of cracks, chips, bends or breaks to permit it to be properly cleaned and sanitized. Corrections must be made immediately.

<b><u>CODE</u></b>	<b><u>DESCRIPTION</u></b>
To Wit:	The reachin refrigerator located in the customer service area is not properly sanitized. produce area black mold
To Correct:	The reachin refrigerator located in the customer service area must be properly sanitized. Corrections must be made immediately.
26	Pages 37, 55 &154 229.164(h); (r) & 173(b) - A card, sign or other effective means of notification shall be displayed to notify customers that clean tableware is to be used upon return to self-service areas. Food establishments which deliver shellfish to a consumer for raw consumption shall inform consumers of the significantly increased risk associated with certain especially vulnerable consumers eating such shellfish in raw or undercooked form. The Heimlich Maneuver Poster shall be in all food service establishments in a place conspicuous to employees or customers.
To Wit:	The Heimlich Maneuver poster is not conspicuously displayed in the facility.
To Correct:	The Heimlich Maneuver poster must be conspicuously displayed in the facility. Corrections must be made within 7 days.

---



---

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

<b><u>CODE</u></b>	<b><u>DESCRIPTION</u></b>
28	OTHER VIOLATIONS- REQUIRE CORRECTIVE ACTION , NOT TO EXCEED 90 DAYS OR NEXT INSPECTION, WHICHEVER COMES FIRST.
To Wit:	food setting on floor
To Wit:	useing drink containers as dry food storage
To Wit:	floor tiles broken - - - missing throughout store
To Wit:	bad odor coming from meat dept,
To Wit:	roof leaking throughout store / many stained ceiling tiles / some tiles missing
To Wit:	need to clean outside walls of walkin's where you store soft drinks / other food items.
To Wit:	don't store food under lawn equipment.
To Wit:	need to repair wall damage , ceiling fans ,lights , in restrooms

---



---

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