

# Food Establishment Inspection Report



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

**SITE NO.** 6798    **INV NO.** 5    **IR NO.**    **DATE** 10/06/2011    **INSPECTION TIME**    **INSPECTOR** Railsback, Brian

**SITE INFORMATION**  
LA MICHOCANA MEAT MARKET  
1508 MIDWESTERN PKWY  
WICHITA FALLS TX 76302  
713-547-4642

**INVENTORY/MANAGER**  
Meat Market

**SERVICE TYPE/FREQUENCY**  
Inspection- Regular  
Inspected 4 Times per Year

Scheduled calender inspections.

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**Violations:    Critical - 3    Non-Critical - 1    Score: 90**

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### CRITICAL VIOLATIONS SUMMARY

<u>CODE</u>	<u>DESCRIPTION</u>	<u>POINTS</u>	<u>CORRECTED</u>
10	Sound Condition	4	_____
20	Toxic Items Properly Labeled/Stored/Used	3	10/06/2011
24	Thermometers Provided/Accurate/Properly Calibrated +/- 2 F	3	_____

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### NON-CRITICAL VIOLATIONS SUMMARY

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

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### CRITICAL VIOLATIONS DETAIL

<u>CODE</u>	<u>DESCRIPTION</u>
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 not covered in walk in
20	Texas Food Establishment Rules

<u>CODE</u>	<u>DESCRIPTION</u>
	<p>Pages 129 thru 132            §229.168(a) thru (h)            Poisonous or Toxic Materials.</p> <p>(a) Original containers, identifying information, prominence. Containers of poisonous or toxic materials and personal care items shall bear a legible manufacturer's label.</p> <p>(b) Working containers, common name. Working containers used for storing poisonous or toxic materials such as cleaners and sanitizers taken from bulk supplies shall be clearly and individually identified with the common name of the material.</p> <p>(c) Storage, separation. Poisonous or toxic materials shall be stored so they cannot contaminate food, equipment, utensils, linens, and single-service and single-use articles by:</p> <ol style="list-style-type: none"> <li>(1) separating the poisonous or toxic materials by spacing or partitioning; and</li> <li>(2) Locating the poisonous or toxic materials in an area that is not above food, equipment, utensils, linens, and single-service or single-use articles. This paragraph does not apply to equipment and utensil cleaners and sanitizers that are stored in warewashing areas for availability and convenience if the materials are stored to prevent contamination of food, equipment, utensils, linens, and single-service and single-use articles.</li> </ol> <p>(d) Presence and use.</p> <ol style="list-style-type: none"> <li>(1) Restriction.               <ol style="list-style-type: none"> <li>(A) Only those poisonous or toxic materials that are required for the operation and maintenance of a food establishment, such as for the cleaning and sanitizing of equipment and utensils and the control of insects and rodents, shall be allowed in a food establishment.</li> <li>(B) Subparagraph (A) of this paragraph does not apply to packaged poisonous or toxic materials that are for retail sale.</li> </ol> </li> <li>(2) Conditions of use. Poisonous or toxic materials shall be:               <ol style="list-style-type: none"> <li>(A) used according to:                   <ol style="list-style-type: none"> <li>(i) law and these rules;</li> <li>(ii) manufacturer's use directions included in labeling, and, for a pesticide, manufacturer's label instructions that state that use is allowed in a food establishment;</li> <li>(iii) the conditions of certification, if certification is required, for use of the pest control materials; and</li> </ol> </li> </ol> </li> </ol>
To Wit:	Working containers of chemical are not properly labeled. (Corrected 10/06/11)
To Correct:	All working containers of chemical must be properly labeled. Corrections must be made immediately.
24	<p>Page 77            §229.165(e)            (e) Accuracy of temperature measuring devices, food.</p> <ol style="list-style-type: none"> <li>(1) Temperature measuring device, food.               <ol style="list-style-type: none"> <li>(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.</li> <li>(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.</li> </ol> </li> <li>(2) Temperature measuring devices, ambient air and water.</li> </ol>

<u>CODE</u>	<u>DESCRIPTION</u>
#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 $\pm 1.5$ 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 $\pm 3$ degrees Fahrenheit in the intended range of use.
To Wit:	The thermometer in the reachin refrigerator that is located in the food service/dispensing area is broken.
To Correct:	The broken thermometer in the reachin refrigerator that is located in the food service/dispensing area must be replaced with a working thermometer. Corrections must be made within 30 days.

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### NON-CRITICAL VIOLATIONS DETAIL

<u>CODE</u>	<u>DESCRIPTION</u>
28	OTHER VIOLATIONS- REQUIRE CORRECTIVE ACTION , NOT TO EXCEED 90 DAYS OR NEXT INSPECTION, WHICHEVER COMES FIRST.
To Wit:	Food stored on the floor in the walk in freezer, food must be stored at least 6 inches off the floor

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

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Brian Railsback, Public Health Officer

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OWNER / MANAGER SIGNATURE

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OWNER / MANAGER PRINT NAME