

# Food Establishment Inspection Report



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

**SITE NO.** 540    **INV NO.** 1    **IR NO.**    **DATE** 02/10/2010    **INSPECTION TIME**    **INSPECTOR** O'Neal, Robbie

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|---|---|--|
| <b>SITE INFORMATION</b><br>LA VICTORIA<br>1213 11TH<br>WICHITA FALLS TX 76301<br>940-761-4390 | <b>INVENTORY/MANAGER</b><br>Process 2<br>ROSALBA ALEMAN | <b>SERVICE TYPE/FREQUENCY</b><br>Inspection- Regular<br>Inspected 3 Times per Year |
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**Violations:    Critical - 4    Non-Critical - 2    Score: 87**

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### CRITICAL VIOLATIONS SUMMARY

| <u>CODE</u> | <u>DESCRIPTION</u>  | <u>POINTS</u> | <u>CORRECTED</u> |
|-------------|---|---------------|------------------|
| 13          | Approved Systems (Time as Public Hlth Control/HACCP Plan)   | 4             | 02/10/2010       |
| 16          | Handwash Facilities Adequate & Access                       | 3             | _____            |
| 17          | Handwash Facilities with Soap & Towels                      | 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             | _____            |
| 28          | OTHER VIOLATIONS   | 0             | _____            |

### CRITICAL VIOLATIONS DETAIL

| <u>CODE</u> | <u>DESCRIPTION</u>             |
|-------------|--------------------------------|
| 13          | Texas Food Establishment Rules |

Page 63  
§229.164(o)  
(9) Time as a public health control.  
(A) Except as specified under subparagraph (B) of this paragraph, if time only, rather than time in conjunction with temperature, is used as the public health control for a working

**CODE****DESCRIPTION**

supply of potentially hazardous food before cooking, or for ready-to-eat potentially hazardous food that is displayed or held for service for immediate consumption:

- (i) the food shall be marked or otherwise identified to indicate the time that is four hours past the point in time when the food is removed from temperature control;
- (ii) the food shall be cooked and served, served if ready-to-eat, or discarded, within 4 hours from the point in time when the food is removed from temperature control;
- (iii) the food in unmarked containers or packages or marked exceed a four hour limit shall be discarded; and
- (iv) written procedures shall be maintained in the food establishment and made available to the regulatory authority upon request, that ensure compliance with:
  - (I) clauses (i)-(iv) of this subparagraph, and (II) paragraph (4) of this subsection for food that is prepared, cooked, and refrigerated before time is used as a public health control.
  - (B) In a food establishment that serves a highly susceptible population, time only, rather than time in conjunction with temperature, may not be used as the public health control for raw eggs.

Page 139 thru 141

§229.171

(d) HACCP plan requirements.

(1) When a HACCP plan is required.

(A) Before engaging in an activity that requires a HACCP plan, a food establishment shall submit to the regulatory authority for approval a properly prepared HACCP plan as specified under paragraph (2) of this subsection and the relevant provisions of these rules if:

(i) submission of a HACCP plan is required according to law;

(ii) a variance is required as specified under §§229.164(k)(1)(D)(iii) and (p)(1)(A)–(H), or 229.165(f)(10)(B) of this title; or

(iii) the regulatory authority determines that a food preparation or processing method requires a variance based on an inspectional finding or a variance request.

(B) A food establishment shall have a properly prepared HACCP plan as specified under §229.164(o)(2) of this title.

To Wit: The beef product/delicatessen product that is located in the kitchen that has been frozen is not marked that the food shall be consumed within 24 hours of thawing or with the length of time before freezing that the food was refrigerated or the date which the food shall be consumed by when thawed (7 days at 41 degrees F/4 days at 45 degrees F). (Corrected 02/10/10)

To Correct: The beef product/delicatessen product that is located in the kitchen that has been frozen must be marked that the food shall be consumed within 24 hours of thawing or with the length of time before freezing that the food was refrigerated or the date which the food shall be consumed by when thawed (7 days at 41 degrees F/4 days at 45 degrees F).

16 Page 107

§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 food prep sink area is inaccessible to food service employees.

| <u>CODE</u> | <u>DESCRIPTION</u>   |
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| To Correct: | The handwashing sink in the food prep sink area must be accessible to food service employees. Corrections must be made immediately.  |
| 17          | <p>Page 122<br/>§229.167<br/>(e) Handwashing facilities.<br/>(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:<br/>(A) individual, disposable towels;<br/>(B) a continuous towel system that supplies the user with a clean towel; or<br/>(C) a heated-air hand drying device.</p>  |
| To Wit:     | No hand cleaning material, i.e., liquid, powder or bar soap, is available at the handwash facilities in the food prep sink area.   |
| To Correct: | Hand cleaning material, i.e., liquid, powder or bar soap, must be available at the handwash facilities in the food prep sink area. Corrections must be made immediately.   |
| 25          | <p>Texas Food Establishment Rules</p> <p>Page 76<br/>§229.165(d)<br/>(d) Cleanability.<br/>(1) Food-contact surfaces. Multiuse food-contact surfaces shall be:<br/>(A) smooth;<br/>(B) free of breaks, open seams, cracks, chips, inclusions, pits, and similar imperfections;<br/>(C) free of sharp internal angles, corners, and crevices;<br/>(D) finished to have smooth welds and joints; and<br/>(E) except as specified in subparagraph (B) of this paragraph, accessible for cleaning and inspection by one of the following methods:<br/>(i) without being disassembled;<br/>(ii) by disassembling without the use of tools; or<br/>(iii) by easy disassembling with the use of handheld tools commonly available to maintenance and cleaning personnel such as screwdrivers, pliers, and wrenches.<br/>(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.<br/>(3) Cleaned in place (CIP) equipment.<br/>(A) CIP equipment shall meet the characteristics specified under paragraph (1) of this subsection and shall be designed and constructed so that:<br/>(i) cleaning and sanitizing solutions circulate throughout a fixed system and contact all interior food-contact surfaces; and<br/>(ii) the system is self-draining or capable of being completely drained of cleaning and sanitizing solutions; and</p> |

| <u>CODE</u> | <u>DESCRIPTION</u> |
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| To Wit:     | The bread maker located in the food preparation area has adhering foreign material.  |
| To Correct: | The bread maker located in the food preparation area must be properly washed, rinsed and sanitized and free of foreign material. Corrections must be made immediately. |

### NON-CRITICAL VIOLATIONS DETAIL

| <u>CODE</u> | <u>DESCRIPTION</u> |
|-------------|--------------------|
|-------------|--------------------|

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| 28 | OTHER VIOLATIONS- REQUIRE CORRECTIVE ACTION , NOT TO EXCEED 90 DAYS OR NEXT INSPECTION, WHICHEVER COMES FIRST. |
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| To Wit: | need to clean wall by food prep area |
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| To Wit: | ceiling tiles stained -- possible roof leak over food prep area. |
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**I HEREBY, ACKNOWLEDGE THE ISSUANCE AND RECEIPT OF THIS OFFICIAL Food Establishment Inspection Report.**

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

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**OWNER / MANAGER SIGNATURE**

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**OWNER / MANAGER PRINT NAME**