

**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
4511	1		06/03/2011		McKenzie, Suzanne

SITE INFORMATION	INVENTORY/MANAGER	SERVICE TYPE/FREQUENCY
LAS VEGAS NIGHT CLUB 309 SCOTT WICHITA FALLS TX 76301 940-766-3878	Process 1	Permit Inspection Permit Granted two Inspection per Year

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**Violations: Critical - 3 Non-Critical - 1 Score: 89**

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**CRITICAL VIOLATIONS SUMMARY**

<u>CODE</u>	<u>DESCRIPTION</u>	<u>POINTS</u>	<u>CORRECTED</u>
2	Cold Hold (41/45 degrees F)	5	_____
15	Equipment Adequate to Maintain Product Temperature	3	_____
17	Handwash Facilities with Soap & Towels	3	06/03/2011

**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>
2	<p>Texas food Establishment Rules</p> <p>Page 60 §229.164(o)(6) Potentially hazardous food, hot and cold holding. Except during preparation, cooking, or cooling, or when time is used as the public health control as specified under paragraph (9) of this subsection, and except as specified in subparagraph (B) of this paragraph, potentially hazardous food shall be maintained:</p> <p>(A) at 57 degrees Celsius (135 degrees Fahrenheit) or above, except that roasts cooked to a temperature and for a time specified in subsection (k)(1)(B) of this section or reheated as specified in subsection (m)(2)(E) of this section may be held at a temperature of 54</p>

<u>CODE</u>	<u>DESCRIPTION</u>
	degrees Celsius (130 degrees Fahrenheit) or above; or  (B) at a temperature specified in the following: (i) 5 degrees Celsius (41 degrees Fahrenheit) or less; or (ii) 7 degrees Celsius (45 degrees Fahrenheit) or less in countertop, under-counter and open-top refrigeration units located in the food preparation area that were in use prior to October 6, 2003, provided the food is date marked as specified in paragraphs (7)-(9) of this subsection.  (C) Shell eggs that have not been treated to destroy all viable Salmonellae shall be stored in refrigerated equipment that maintains an ambient air temperature of 7 degrees Celsius (45 degrees Fahrenheit) or less.
To Wit:	The juice, soup, and cut lemons is in/on the reachin refrigerator at an internal temperature of 58 degrees F and is not being maintained at 41/45 degrees F or below after cooling for unknown amount of time.
To Correct:	Discard the juice, soup, and cut lemons that are not being maintained at 41 degrees F or below. Corrections must be made immediately.
15	Texas Food Establishment Rules  229.165(g)(1) - Page 84 (g) Equipment, numbers and capacities. (1) Cooling, heating, and holding capacities. Equipment for cooling and heating food, and holding cold and hot food, shall be sufficient in number and capacity to provide food temperatures as specified under §229.164 of this title.
To Wit:	The reachin refrigerator is not holding cold juice and cut lemons at 58 degrees F.
To Correct:	The reachin refrigerator must hold cold juice and cut lemons at 58 degrees F. Corrections must be made immediately.
17	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.  (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.  (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.
To Wit:	No hand cleaning material, i.e., liquid, powder or bar soap, is available at the handwash facilities in the bar. (Corrected 06/03/11)
To Correct:	Hand cleaning material, i.e., liquid, powder or bar soap, must be available at the handwash facilities in the bar. Corrections must be made immediately.
To Wit:	No hand drying provisions were available at the handwash facilities in the bar. (Corrected 06/03/11)

**CODE                    DESCRIPTION**

To Correct:      Hand drying provisions must be available at the handwash facilities in the bar. Corrections must be made immediately.

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**NON-CRITICAL VIOLATIONS DETAIL**

**CODE                    DESCRIPTION**

28                    Texas Food Establishment Rules

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

To Wit:            If you replace the non commercial RIR/RIF make sure to replace with NSF commercial equipment.

To Wit:            Floor by the 3 compartment sink needs to be repaired.

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

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**Suzanne McKenzie, PUBLIC HEALTH OFFICER**

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**OWNER / MANAGER SIGNATURE**

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**OWNER / MANAGER PRINT NAME**