

# 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
7088	1		12/30/2010		McKenzie, Suzanne

**SITE INFORMATION**

LEARNING DEPOT  
4723 TAFT BLVD  
WICHITA FALLS TX 76308  
940-224-4043

**INVENTORY/MANAGER**

Process 2

**SERVICE TYPE/FREQUENCY**

Inspection- Regular  
Inspected 2 Times per Year

Scheduled calendar inspections.

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**Violations: Critical - 1 Non-Critical - 1 Score: 96**

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### CRITICAL VIOLATIONS SUMMARY

<u>CODE</u>	<u>DESCRIPTION</u>	<u>POINTS</u>	<u>CORRECTED</u>
14	Water Supply - Approved/Adequate/Hot & Cold Under Pressure	4	12/30/2010

### 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>
14	<p>Texas Food Establishment Rules</p> <p>Page 105 thru 106 Water, Plumbing, and Waste. §229.166. (a)-(d) (a) Source. (1) Approved system. Drinking water shall be obtained from an approved source that is: (A) a public water system; or (B) a nonpublic water system that is constructed, maintained, and operated according to law. (2) System flushing and disinfection. A drinking water system shall be flushed and disinfected before being placed in service after construction, repair, or modification and after an emergency situation, such as a flood, that may introduce contaminants to the system. (3) Bottled drinking water. Bottled drinking water used or sold in a food establishment shall be</p>

<u>CODE</u>	<u>DESCRIPTION</u>
	obtained from approved sources in accordance with 21 CFR 129 - Processing and Bottling of Bottled Drinking Water.
To Wit:	The hot water generation and distribution system is not providing sufficiently heated water to meet the peak hot water demands throughout the food establishment. (Corrected 12/30/10)
To Correct:	The hot water generation and distribution system must provide sufficiently heated water to meet the peak hot water demands throughout the food establishment. Corrections must be made immediately.

**NON-CRITICAL VIOLATIONS DETAIL**

<u>CODE</u>	<u>DESCRIPTION</u>
28	Texas Food Establishment Rules
	OTHER VIOLATIONS- REQUIRE CORRECTIVE ACTION , NOT TO EXCEED 90 DAYS OR NEXT INSPECTION, WHICHEVER COMES FIRST.
To Wit:	Running out of hot water and unable to meet peak demand. Reccomended that they up grade to a larger unit.

**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**