

# Food Establishment Inspection Report



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

**SITE NO.** 5118    **INV NO.** 1    **IR NO.**    **DATE** 04/14/2011    **INSPECTION TIME**    **INSPECTOR** Railsback, Brian

**SITE INFORMATION**

LITE PAN  
826 SHEPPARD RD  
BURKBURNETT TX 76354

**INVENTORY/MANAGER**

Process 3

**SERVICE TYPE/FREQUENCY**

Inspection- Regular  
Inspected 4 Times per Year

Scheduled calendar inspections.

---

---

**Violations: Critical - 2 Non-Critical - 2 Score: 93**

---

---

**CRITICAL VIOLATIONS SUMMARY**

<u>CODE</u>	<u>DESCRIPTION</u>	<u>POINTS</u>	<u>CORRECTED</u>
12	Cross-Contamination of Raw/Cooked Foods/Other	4	04/14/2011
24	Thermometers Provided/Accurate/Properly Calibrated +/- 2 F	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**

**CODE** 12    **DESCRIPTION** Texas Food Establishment Rules

Pages 42 thru 50  
229.164(e), (f), (g) & (h)  
Ready-to-eat foods will be protected by preventing contamination by employees, preventing food and ingredient contamination, preventing contamination from ice used as a coolant and preventing contamination from equipment, utensils, wiping cloths and linens.

To Wit: The meat is stored in contact with or under the chicken. (Corrected 04/14/11)

To Correct: The meat must not be stored in contact with or under the chicken. Corrections must be made immediately.

<u>CODE</u>	<u>DESCRIPTION</u>
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>
To Wit:	The chest/coffin freezer in the storage room did not have a readily available and visible thermometer.
To Correct:	The chest/coffin freezer in the storage room must have a readily available and visible thermometer. Corrections must be made within 7 days.

---



---

### **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:	Clean ceiling vents in food storage room
To Wit:	Food stored on floor in walk in, 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.

\_\_\_\_\_  
Brian Railsback, Public Health Officer

\_\_\_\_\_  
OWNER / MANAGER SIGNATURE

\_\_\_\_\_  
OWNER / MANAGER PRINT NAME