

# Food Establishment Inspection Report



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

**SITE NO.** 14    **INV NO.** 1    **IR NO.**    **DATE** 07/02/2010    **INSPECTION TIME**    **INSPECTOR** O'Neal, Robbie

<b>SITE INFORMATION</b>	<b>INVENTORY/MANAGER</b>	<b>SERVICE TYPE/FREQUENCY</b>
LITTLE CAESAR'S 3145 5TH ST # SUITE G WICHITA FALLS TX 76301 940-766-1122	Process 2	Permit Inspection Permit Granted Inspected 3 Times per Year

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**Violations: Critical - 1 Non-Critical - 3 Score: 97**

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### CRITICAL VIOLATIONS SUMMARY

<u>CODE</u>	<u>DESCRIPTION</u>	<u>POINTS</u>	<u>CORRECTED</u>
25	Food Contact Surfaces-Cleaned/Sanitized/Good Repair/Storage	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	_____
28	OTHER VIOLATIONS	0	_____
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### CRITICAL VIOLATIONS DETAIL

<u>CODE</u>	<u>DESCRIPTION</u>
25	Texas Food Establishment Rules  Page 76 §229.165(d) (d) Cleanability. (1) Food-contact surfaces. Multiuse food-contact surfaces shall be: (A) smooth; (B) free of breaks, open seams, cracks, chips, inclusions, pits, and similar imperfections; (C) free of sharp internal angles, corners, and crevices;

**CODE                      DESCRIPTION**

(D) finished to have smooth welds and joints; and  
 (E) except as specified in subparagraph (B) of this paragraph, accessible for cleaning and inspection by one of the following methods:  
 (i) without being disassembled;  
 (ii) by disassembling without the use of tools; or  
 (iii) by easy disassembling with the use of handheld tools commonly available to maintenance and cleaning personnel such as screwdrivers, pliers, and wrenches.  
 (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.  
 (3) Cleaned in place (CIP) equipment.  
 (A) CIP equipment shall meet the characteristics specified under paragraph (1) of this subsection and shall be designed and constructed so that:  
 (i) cleaning and sanitizing solutions circulate throughout a fixed system and contact all interior food-contact surfaces; and  
 (ii) the system is self-draining or capable of being completely drained of cleaning and sanitizing solutions; and

To Wit:                      The equipment located in the food preparation area has adhering foreign material.  
 To Correct:                The equipment 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**

**CODE                      DESCRIPTION**

28                              OTHER VIOLATIONS- REQUIRE CORRECTIVE ACTION , NOT TO EXCEED 90 DAYS OR NEXT INSPECTION, WHICHEVER COMES FIRST.  
 To Wit:                      need to clean walls  
 To Wit:                      need to clean cheater  
 To Wit:                      wiping cloths must be kept in sanitizer solution

**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**