

Food Establishment Inspection Report



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

SITE NO. 618 **INV NO.** 1 **IR NO.** **DATE** 06/16/2010 **INSPECTION TIME** **INSPECTOR** Baxter, Mike

SITE INFORMATION
LITTLE WORLD LEARNING CENTER
403 S AVE D
BURKBURNETT TX 76354
940-569-1777

INVENTORY/MANAGER
Process 2 - Exempt
SUE WADDELL

SERVICE TYPE/FREQUENCY
Inspection- Regular
Inspected 3 Times per Year

Violations: Critical - 2 Non-Critical - 1 Score: 94

CRITICAL VIOLATIONS SUMMARY

<u>CODE</u>	<u>DESCRIPTION</u>	<u>POINTS</u>	<u>CORRECTED</u>
18	No Evidence of Insect Contamination	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	_____

CRITICAL VIOLATIONS DETAIL

<u>CODE</u>	<u>DESCRIPTION</u>
18	Texas Food Establishment Rules Pages 126 229.167(p)(11) & (12) (11) Controlling pests. The presence of insects, rodents, and other pests shall be controlled to minimize their presence within the physical facility and its contents, and on the contiguous land or property under the control of the permit holder by: (A) routinely inspecting incoming shipments of food and supplies; (B) routinely inspecting the premises for evidence of pests; (C) using methods, if pests are found, such as trapping devices or other means of pest control as specified under §§229.168(d)(2), (h)(2), and (h)(3)(A) of this title (relating to Poisonous or Toxic Materials); and

<u>CODE</u>	<u>DESCRIPTION</u>
	(D) eliminating harborage conditions.
	(12) Removing dead or trapped birds, insects, rodents, and other pests. Dead or trapped birds, insects, rodents, and other pests shall be removed from control devices and the premises at a frequency that prevents their accumulation, decomposition, or the attraction of pests.
To Wit:	flies in the kitchen
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;
	(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 deep fryers and microwave need to be cleaned

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:	household microwave
To Correct:	The microwave needs to be replaced with a commercial grade microwave.

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

Mike Baxter, Public Health Officer

OWNER / MANAGER SIGNATURE

OWNER / MANAGER PRINT NAME