

# Food Establishment Inspection Report



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

**SITE NO.** 3815    **INV NO.** 5    **IR NO.**    **DATE** 05/28/2011    **INSPECTION TIME**    **INSPECTOR** McKenzie, Suzanne

<b>SITE INFORMATION</b>	<b>INVENTORY/MANAGER</b>	<b>SERVICE TYPE/FREQUENCY</b>
LOS ALACRANES MOBILE VENDORS 1723 COLLINS AVE WICHITA FALLS TX 76301 940-767-0153	Process 2 Mobile; LOS ALACRANES MOBILE #1	Inspection- Regular Inspected 4 Times per Year

Scheduled calendar inspections.

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**Violations: Critical - 4    Score: 85**

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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	05/28/2011
10	Sound Condition	4	05/28/2011
15	Equipment Adequate to Maintain Product Temperature	3	05/28/2011
25	Food Contact Surfaces-Cleaned/Sanitized/Good Repair/Storage	3	05/28/2011

### CRITICAL VIOLATIONS DETAIL

<b><u>CODE</u></b>	<b><u>DESCRIPTION</u></b>
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 degrees Celsius (130 degrees Fahrenheit) or above; or</p> <p>(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-</p>

<u>CODE</u>	<u>DESCRIPTION</u>
	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 food is in/on the reachin refrigerator at an internal temperature of 85 degrees F and is not being maintained at 41/45 degrees F or below after cooling for 03 hours. (Corrected 05/28/11)
To Correct:	Discard the food that is not being maintained at 41/45 degrees F or below. Corrections must be made immediately.
10	Texas Food Establishment Rules
	§229.164.
	(a) Food.
	Condition safe, unadulterated, and honestly presented. Food shall be safe, unadulterated, and, as specified under subsection (q)(2) of this section, honestly presented.
To Wit:	The temperature abused food is unsound and should not be sold, served or consumed. (Corrected 05/28/11)
To Correct:	The temperature abused food must be sound to be sold, served or consumed. Corrections must be made immediately.
15	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 beef, pork, ham, chicken, beans, and condiments at 85 degrees F. (Corrected 05/28/11)
To Correct:	The reachin refrigerator must hold cold beef, pork, ham, chicken, beans, and condiments at 85 degrees F. Corrections must be made immediately.
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.

**CODE**

**DESCRIPTION**

(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 counters located in the food preparation area has adhering food or food particles.  
(Corrected 05/28/11)

To Correct: The counters located in the food preparation area must be properly washed, rinsed and sanitized and free of food or food particles. Corrections must be made immediately.

**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**