

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
236	2		06/28/2010		O'Neal, Robbie

SITE INFORMATION	INVENTORY/MANAGER	SERVICE TYPE/FREQUENCY
LUBY'S CAFETERIA 1801 9TH ST WICHITA FALLS TX 76301 940-723-6022 Fax 940-723-7963	Catering	Inspection- Regular Inspected 4 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>
16	Handwash Facilities Adequate & Access	3	_____
17	Handwash Facilities with Soap & Towels	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>
16	Texas Food Establishment Rules Page 107 §229.166 (h) Plumbing, location and placement. (1) Handwashing facilities. A handwashing facility shall be located: (A) to allow convenient use by employees in food preparation, food dispensing, and warewashing areas; and (B) in, or immediately adjacent to, toilet rooms.
To Wit:	The handwashing sink in the food preparation area is inaccessible to food service employees.

CODE **DESCRIPTION**

To Correct: The handwashing sink in the food preparation area must be accessible to food service employees. Corrections must be made immediately.

17 Page 122
 §229.167
 (e) Handwashing facilities.
 (1) Minimum number. Handwashing facilities shall be provided as specified under §229.166(g)(1) of this title.

 (2) Handwashing cleanser, availability. Each handwashing lavatory or group of 2 adjacent lavatories shall be provided with a supply of hand cleaning liquid, powder, or bar soap.

 (3) Hand drying provision. Each handwashing lavatory or group of adjacent lavatories shall be provided with:
 (A) individual, disposable towels;
 (B) a continuous towel system that supplies the user with a clean towel; or
 (C) a heated-air hand drying device.

To Wit: No hand drying provisions were available at the handwash facilities in the food preparation area.

To Correct: Hand drying provisions must be available at the handwash facilities in the food preparation area. Corrections must be made immediately.

NON-CRITICAL VIOLATIONS DETAIL

CODE **DESCRIPTION**

28 Texas Food Establishment Rules

 OTHER VIOLATIONS- REQUIRE CORRECTIVE ACTION , NOT TO EXCEED 90 DAYS OR NEXT INSPECTION, WHICHEVER COMES FIRST.

To Wit: need to clean walls

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

Robbie O'Neal, Public Health Inspector II

OWNER / MANAGER SIGNATURE

OWNER / MANAGER PRINT NAME