

Food Establishment Inspection Report



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

SITE NO. 5064 **INV NO.** 1 **IR NO.** **DATE** 10/06/2011 **INSPECTION TIME** **INSPECTOR** O'Neal, Robbie

SITE INFORMATION MAZZIO'S ITALIAN EATERY 3900 CALLFIELD RD WICHITA FALLS TX 76308 940-692-3600 Fax 940-692-1179	INVENTORY/MANAGER Process 3	SERVICE TYPE/FREQUENCY Inspection- Regular Inspected 4 Times per Year
--	---------------------------------------	--

Scheduled calendar inspections.

Violations: Critical - 5 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	_____
25	Food Contact Surfaces-Cleaned/Sanitized/Good Repair/Storage	3	_____
25	Food Contact Surfaces-Cleaned/Sanitized/Good Repair/Storage	3	_____
25	Food Contact Surfaces-Cleaned/Sanitized/Good Repair/Storage	3	_____

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 (D) eliminating harborage conditions.

<u>CODE</u>	<u>DESCRIPTION</u>
	(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 were observed in or around the food establishment.
To Correct:	Flies must be controlled and prevented access in or around the food establishment. Corrections must be made within 7 days.
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:	Single service, single use and clean sanitized scoops stored in the walkin refrigerator are exposed to splash, dust, or other contamination.
To Correct:	Single service, single use and clean sanitized utensils must be stored where they are not exposed to splash, dust, or other contamination and at least six (6) inches above the floor. Corrections must be made immediately.
To Wit:	The reachin refrigerator located in the kitchen has adhering food or food particles. need to clean wire racks
To Correct:	The reachin refrigerator located in the kitchen must be properly washed, rinsed and sanitized and free of food or food particles. Corrections must be made immediately.
To Wit:	The microwave oven located in the food service/dispensing area has adhering food or food

CODE **DESCRIPTION**

particles.

To Correct: The microwave oven located in the food service/dispensing area must be properly washed, rinsed and sanitized and free of food or food particles. Corrections must be made immediately.

To Wit: The can opener located in the food preparation area has adhering foreign material.

To Correct: The can opener located in the food preparation area must be properly washed, rinsed and sanitized and free of foreign material. Corrections must be made immediately.

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

Robbie O'Neal, Public Health Officer

OWNER / MANAGER SIGNATURE

OWNER / MANAGER PRINT NAME