

# Food Establishment Inspection Report



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

<b>SITE NO.</b>	<b>INV NO.</b>	<b>IR NO.</b>	<b>DATE</b>	<b>INSPECTION TIME</b>	<b>INSPECTOR</b>
5050	1		07/22/2010		McKenzie, Suzanne

**SITE INFORMATION**

MCALISTER'S DELI  
3902 CALLFIELD RD  
WICHITA FALLS TX 76308  
940-689-0800 Fax 940-689-0806

**INVENTORY/MANAGER**

Process 2

**SERVICE TYPE/FREQUENCY**

Inspection- Regular  
Inspected 3 Times per Year

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**Violations: Critical - 3 Non-Critical - 2 Score: 89**

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## CRITICAL VIOLATIONS SUMMARY

<u>CODE</u>	<u>DESCRIPTION</u>	<u>POINTS</u>	<u>CORRECTED</u>
10	Sound Condition	4	07/22/2010
12	Cross-Contamination of Raw/Cooked Foods/Other	4	07/22/2010
25	Food Contact Surfaces-Cleaned/Sanitized/Good Repair/Storage	3	07/22/2010

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## NON-CRITICAL VIOLATIONS SUMMARY

<u>CODE</u>	<u>DESCRIPTION</u>	<u>POINTS</u>	<u>CORRECTED</u>
28	OTHER VIOLATIONS (2)	0	_____

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## CRITICAL VIOLATIONS DETAIL

<u>CODE</u>	<u>DESCRIPTION</u>
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 premade sandwich is stored up against the wall the the RIR is unsound and should not be sold, served or consumed. (Corrected 07/22/10)
To Correct:	The premade sandwich is stored up against the wall the the RIR must be sound to be sold,

<u>CODE</u>	<u>DESCRIPTION</u>
	served or consumed. Corrections must be made immediately.
12	<p>Pages 42 thru 50 229.164(e), (f), (g) &amp; (h) Ready-to-eat foods will be protected by preventing contamination by employees, preventing food and ingredient contamination, preventing contamination from ice used as a coolant and preventing contamination from equipment, utensils, wiping cloths and linens.</p>
To Wit:	The fruit is stored in contact with or under the another kind of fruit is considered cross contamination.. (Corrected 07/22/10)
To Correct:	The fruit must not be stored in contact with or under the another kind of fruit is considered cross contamination.. Corrections must be made immediately.
25	<p>Texas Food Establishment Rules</p> <p>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</p>
To Wit:	The lids excessively dirty covering food on warming cabinet, microwave , silverware storage container located in the has adhering food particles.. (Corrected 07/22/10)
To Correct:	The lids excessively dirty covering food on warming cabinet, microwave , silverware storage container located in the must be properly washed, rinsed and sanitized and free of food or food particles. Corrections must be made immediately.

**NON-CRITICAL VIOLATIONS DETAIL**

<b><u>CODE</u></b>	<b><u>DESCRIPTION</u></b>
28	OTHER VIOLATIONS- REQUIRE CORRECTIVE ACTION , NOT TO EXCEED 90 DAYS OR NEXT INSPECTION, WHICHEVER COMES FIRST. (2)

To Wit: Floors are excessively dirty and need to properly store cleaning materials.

**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**