

# Food Establishment Inspection Report



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

**SITE NO.** 6117    **INV NO.** 1    **IR NO.**    **DATE** 05/24/2011    **INSPECTION TIME**    **INSPECTOR** O'Neal, Robbie

**SITE INFORMATION**  
MCBRIDE'S STEAKHOUSE  
4537 MAPLEWOOD AVE  
WICHITA FALLS TX 76308  
940-696-0250

**INVENTORY/MANAGER**  
Process 3

**SERVICE TYPE/FREQUENCY**  
Inspection- Regular  
Inspected 4 Times per Year

Scheduled calendar inspections.

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**Violations:    Critical - 6    Non-Critical - 1    Score: 84**

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### CRITICAL VIOLATIONS SUMMARY

<u>CODE</u>	<u>DESCRIPTION</u>	<u>POINTS</u>	<u>CORRECTED</u>
8	Good Hygienic Practices (Eating/Drinking/Smoking/Other)	4	_____
17	Handwash Facilities with Soap & Towels	3	_____
17	Handwash Facilities with Soap & Towels	3	_____
18	No Evidence of Insect Contamination	3	_____
20	Toxic Items Properly Labeled/Stored/Used	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>
8	Texas food Establishment Rules

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229.163 (n)

**CODE****DESCRIPTION**

Eating, drinking, or using tobacco.

(1) Except as specified in paragraph (2) of this subsection, an employee shall eat, drink, or use any form of tobacco only in designated areas where the contamination of exposed food; clean equipment, utensils, and linens; unwrapped single-service and single-use articles; or other items needing protection cannot result.

(2) A food employee may drink from a closed beverage container if the container is handled to prevent contamination of:

(A) the employee's hands;

(B) the container; and

(C) exposed food; clean equipment, utensils, and linens; and unwrapped single-service and single-use articles.

(o) Discharges from the eyes, nose, and mouth. Food employees experiencing persistent sneezing, coughing, or a runny nose that causes discharges from the eyes, nose, or mouth may

not work with exposed food; clean equipment, utensils, and linens; or unwrapped single-service

or single-use articles.

(p) Hair restraints, effectiveness.

(1) Except as provided in paragraph (2) of this subsection, food employees shall wear hair restraints such as hats, hair coverings or nets, beard restraints, and clothing that covers

body hair, that are designed and worn to effectively keep their hair from contacting exposed food; clean equipment, utensils, and linens; and unwrapped single-service and single-use articles.

(2) This section does not apply to food employees such as counter staff who only serve beverages and wrapped or packaged foods, hostesses, and wait staff if they present a minimal risk of contaminating exposed food; clean equipment, utensils, and linens; and unwrapped single-service and single-use articles.

(q) Handling prohibition.

(1) Except as specified in paragraph (2) of this subsection, food employees may not care for or handle animals that may be present such as patrol dogs, service animals, or pets

that are allowed as specified in §229.167(p)(15)(B)(ii)-(v) of this title (relating to Physical Facilities).

(2) Food employees with assistance animals may handle or care for their assistance animals and food employees may handle or care for fish in aquariums or molluscan

shellfish or crustacea in display tanks if they wash their hands as specified under subsections (f)

and (h)(3) of this section.

To Wit: The food service worker's hair is not restrained while preparing/handling food or contacting clean food contact surfaces.

To Correct: The food service worker's hair must be restrained while preparing/handling food or contacting clean food contact surfaces. Corrections must be made immediately.

<u>CODE</u>	<u>DESCRIPTION</u>
17	<p data-bbox="310 159 749 194">Texas Food Establishment Rules</p> <p data-bbox="310 228 435 263">Page 122</p> <p data-bbox="310 265 435 300">§229.167</p> <p data-bbox="310 302 660 337">(e) Handwashing facilities.</p> <p data-bbox="310 339 1306 400">(1) Minimum number. Handwashing facilities shall be provided as specified under §229.166(g)(1) of this title.</p> <p data-bbox="310 435 1502 537">(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.</p> <p data-bbox="310 572 1306 741">(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.</p> <p data-bbox="95 772 1397 807">To Wit: No hand drying provisions were available at the handwash facilities in the kitchen.</p> <p data-bbox="95 833 1397 901">To Correct: Hand drying provisions must be available at the handwash facilities in the kitchen. Corrections must be made immediately.</p> <p data-bbox="95 927 1475 995">To Wit: No hand cleaning material, i.e., liquid, powder or bar soap, is available at the handwash facilities in the kitchen.</p> <p data-bbox="95 1030 1517 1097">To Correct: Hand cleaning material, i.e., liquid, powder or bar soap, must be available at the handwash facilities in the kitchen. Corrections must be made immediately.</p>
18	<p data-bbox="310 1132 451 1167">Pages 126</p> <p data-bbox="310 1169 597 1203">229.167(p)(11) &amp; (12)</p> <p data-bbox="310 1205 1547 1293">(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:</p> <p data-bbox="310 1295 1177 1330">(A) routinely inspecting incoming shipments of food and supplies;</p> <p data-bbox="310 1332 1091 1367">(B) routinely inspecting the premises for evidence of pests;</p> <p data-bbox="310 1369 1462 1457">(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</p> <p data-bbox="310 1459 801 1494">(D) eliminating harborage conditions.</p> <p data-bbox="310 1541 1547 1671">(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.</p> <p data-bbox="95 1706 1099 1741">To Wit: Flies were observed in or around the food preparation area.</p> <p data-bbox="95 1768 1455 1835">To Correct: Flies must be controlled and prevented access in or around the food preparation area. Corrections must be made within 7 days.</p>
20	<p data-bbox="310 1868 749 1902">Texas Food Establishment Rules</p> <p data-bbox="310 1937 570 1970">Pages 129 thru 132</p>

**CODE****DESCRIPTION**

§229.168(a) thru (h)

Poisonous or Toxic Materials.

(a) Original containers, identifying information, prominence. Containers of poisonous or toxic materials and personal care items shall bear a legible manufacturer's label.

(b) Working containers, common name. Working containers used for storing poisonous or toxic materials such as cleaners and sanitizers taken from bulk supplies shall be clearly and

individually identified with the common name of the material.

(c) Storage, separation. Poisonous or toxic materials shall be stored so they cannot contaminate food, equipment, utensils, linens, and single-service and single-use articles by:

(1) separating the poisonous or toxic materials by spacing or partitioning; and

(2) Locating the poisonous or toxic materials in an area that is not above food, equipment, utensils, linens, and single-service or single-use articles. This paragraph does not

apply to equipment and utensil cleaners and sanitizers that are stored in warewashing areas for

availability and convenience if the materials are stored to prevent contamination of food, equipment, utensils, linens, and single-service and single-use articles.

(d) Presence and use.

(1) Restriction.

(A) Only those poisonous or toxic materials that are required for the operation and maintenance of a food establishment, such as for the cleaning and sanitizing of

equipment and utensils and the control of insects and rodents, shall be allowed in a food establishment.

(B) Subparagraph (A) of this paragraph does not apply to packaged poisonous or toxic materials that are for retail sale.

(2) Conditions of use. Poisonous or toxic materials shall be:

(A) used according to:

(i) law and these rules;

(ii) manufacturer's use directions included in labeling, and, for a pesticide, manufacturer's label instructions that state that use is allowed in a food establishment;

(iii) the conditions of certification, if certification is required, for use of the pest control materials; and

To Wit: Working containers of chemical are not properly labeled.

To Correct: All working containers of chemical must be properly labeled. Corrections must be made immediately.

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§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;

<u>CODE</u>	<u>DESCRIPTION</u>
	(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 dry goods containers located in the kitchen has adhering food or food particles.
To Correct:	The dry goods containers located in the kitchen must be properly washed, rinsed and sanitized and free of food or food particles. Corrections must be made immediately.

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### 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:	backdoor needs new screen , to keep flies out

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

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**Robbie O'Neal, Public Health Officer**

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**OWNER / MANAGER SIGNATURE**

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**OWNER / MANAGER PRINT NAME**