

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
408	1		02/27/2012		McKenzie, Suzanne

SITE INFORMATION	INVENTORY/MANAGER/OWNER	SERVICE TYPE/FREQUENCY
MCDONALD'S RESTAURANT 1605 ENTERPRISE ST WICHITA FALLS TX 76306 940-855-6542 Fax 940-855-6542	3 Process 2 LADEANA JENKINS Owner: RICK BOONE/RACM, INC. 940-766-3167	Permit Inspection Permit Granted Inspected 3 Times per Year

Violations: Critical - 2 Non-Critical - 1 Score: 93

CRITICAL VIOLATIONS SUMMARY

<u>CODE</u>	<u>DESCRIPTION</u>	<u>POINTS</u>	<u>CORRECTED</u>
12	Cross-Contamination of Raw/Cooked Foods/Other	4	02/27/2012
25	Food Contact Surfaces-Cleaned/Sanitized/Good Repair/Storage	3	02/27/2012

NON-CRITICAL VIOLATIONS SUMMARY

<u>CODE</u>	<u>DESCRIPTION</u>	<u>POINTS</u>	<u>CORRECTED</u>
28	OTHER VIOLATIONS	0	02/27/2012

CRITICAL VIOLATIONS DETAIL

<u>CODE</u>	<u>DESCRIPTION</u>
12	Texas Food Establishment Rules Pages 42 thru 50 229.164(e), (f), (g) & (h)

<u>CODE</u>	<u>DESCRIPTION</u>
	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.
To Wit:	The pancakes is stored in contact with or under the raw eggs. (Corrected 02/27/12)
To Correct:	The pancakes must not be stored in contact with or under the raw eggs. 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. (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 microwave and the ice scoop handle down in the ice located in the food preparation area has adhering food or food particles. (Corrected 02/27/12)
To Correct:	The microwave and the ice scoop handle down in the ice 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.

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:	All line and cleaning rags must be kept in a sanitizing solution at all times. (Corrected 02/27/12)

