

Food Establishment Inspection Report



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

SITE NO. 5440 **INV NO.** 1 **IR NO.** **DATE** 02/24/2010 **INSPECTION TIME** **INSPECTOR** Railsback, Brian

SITE INFORMATION
MISSLE CLUB
4318 BURKBURNETT RD
WICHITA FALLS TX 76306
940-691-7456

INVENTORY/MANAGER
Process 2

SERVICE TYPE/FREQUENCY
Inspection- Regular
Inspected 2 Times per Year

Violations: Critical - 1 Non-Critical - 3 Score: 97

CRITICAL VIOLATIONS SUMMARY

<u>CODE</u>	<u>DESCRIPTION</u>	<u>POINTS</u>	<u>CORRECTED</u>
24	Thermometers Provided/Accurate/Properly Calibrated +/- 2 F	3	_____

NON-CRITICAL VIOLATIONS SUMMARY

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

CRITICAL VIOLATIONS DETAIL

<u>CODE</u>	<u>DESCRIPTION</u>
24	Texas Food Establishment Rules Page 77 §229.165(e) (e) Accuracy of temperature measuring devices, food. (1) Temperature measuring device, food. (A) Food temperature measuring device that are scaled only in Celsius or dually scaled in Celsius and Fahrenheit shall be accurate to ±1 degrees Celsius in the intended range of use.

CODE	DESCRIPTION
	(B) Food temperature measuring device that are scaled only in Fahrenheit shall be accurate to ± 2 degrees Fahrenheit in the intended range of use. (2) Temperature measuring devices, ambient air and water. #24 78 §229.165(e) §229.165(f) (A) Ambient air and water temperature measuring device that are scaled in Celsius or dually scaled in Celsius and Fahrenheit shall be designed to be easily readable and accurate to ± 1.5 degrees Celsius in the intended range of use. (B) Ambient air and water temperature measuring device that are scaled only in Fahrenheit shall be accurate to ± 3 degrees Fahrenheit in the intended range of use.
To Wit:	The keg cooler in the bar did not have a readily available and visible thermometer.
To Correct:	The keg cooler in the bar must have a readily available and visible thermometer. Corrections must be made within 14 days.
To Wit:	The reachin refrigerator in the storage room did not have a readily available and visible thermometer.
To Correct:	The reachin refrigerator in the storage room must have a readily available and visible thermometer. Corrections must be made within 14 days.

NON-CRITICAL VIOLATIONS DETAIL

CODE	DESCRIPTION
28	OTHER VIOLATIONS- REQUIRE CORRECTIVE ACTION , NOT TO EXCEED 90 DAYS OR NEXT INSPECTION, WHICHEVER COMES FIRST.
To Wit:	Non commercial freezer, refrigerator and microwave must be replaced with commercial grade equipment when non commercial equipment goes out.
To Wit:	no mop sink
To Correct:	Must install mop sink for disposing of water and cleaning of mops
To Wit:	Unapproved ceiling tiles behind bar area
To Correct:	Ceiling tiles must be light in color, smooth and non absorbent

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

Brian Railsback, Public Health Officer

OWNER / MANAGER SIGNATURE

OWNER / MANAGER PRINT NAME