

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
71	2		08/09/2011		McKenzie, Suzanne

SITE INFORMATION	INVENTORY/MANAGER	SERVICE TYPE/FREQUENCY
MPEC-EXHIBIT HALL 1000 5TH ST WICHITA FALLS TX 76301 940-716-5505 Fax 940-716-5509	Snack Bar	Inspection- Regular Inspected 4 Times per Year

Scheduled calendar inspections.

Violations: Critical - 3 Score: 89

CRITICAL VIOLATIONS SUMMARY

<u>CODE</u>	<u>DESCRIPTION</u>	<u>POINTS</u>	<u>CORRECTED</u>
10	Sound Condition	4	08/09/2011
14	Water Supply - Approved/Adequate/Hot & Cold Under Pressure	4	08/09/2011
25	Food Contact Surfaces-Cleaned/Sanitized/Good Repair/Storage	3	08/09/2011

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 cheddar cheese and chilie that were dated on the 30th of July is unsound and should not be sold, served or consumed. (Corrected 08/09/11) To Correct: The cheddar cheese and chilie that were dated on the 30th of July must be sound to be sold, served or consumed. Corrections must be made immediately.
14	Page 105 thru 106 Water, Plumbing, and Waste. §229.166. (a)-(d) (a) Source. (1) Approved system. Drinking water shall be obtained from an approved source

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that is:

(A) a public water system; or

(B) a nonpublic water system that is constructed, maintained, and operated according to law.

(2) System flushing and disinfection. A drinking water system shall be flushed and disinfected before being placed in service after construction, repair, or modification and after an emergency situation, such as a flood, that may introduce contaminants to the system.

(3) Bottled drinking water. Bottled drinking water used or sold in a food establishment shall be obtained from approved sources in accordance with 21 CFR 129 - Processing and Bottling of Bottled Drinking Water.

To Wit: The hot water generation and distribution system is not providing sufficiently heated water to meet the peak hot water demands throughout the food establishment. (Corrected 08/09/11)

To Correct: The hot water generation and distribution system must provide sufficiently heated water to meet the peak hot water demands throughout the food establishment. Corrections must be made immediately.

25 Texas Food Establishment Rules

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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;

(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 oven located in the food preparation area has adhering food or food particles. (Corrected 08/09/11)

To Correct: The microwave oven located in the food preparation area must be properly washed,

CODE **DESCRIPTION**

rinsed and sanitized and free of food or food particles. Corrections must be made immediately.

To Wit: The racks used in pans located in the food preparation area is cracked, chipped, bent or broken and cannot be properly cleaned and sanitized.

Rusted (Corrected 08/09/11)

To Correct: The racks used in pans located in the food preparation area must be free of cracks, chips, bends or breaks to permit it to be properly cleaned and sanitized. Corrections must be made immediately.

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

Suzanne McKenzie, PUBLIC HEALTH OFFICER

OWNER / MANAGER SIGNATURE

OWNER / MANAGER PRINT NAME