

# 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>
7086	1		10/14/2011		McKenzie, Suzanne

<b>SITE INFORMATION</b>	<b>INVENTORY/MANAGER</b>	<b>SERVICE TYPE/FREQUENCY</b>
MT'S BAR-B QUE & BURGERS 3139 5TH ST WICHITA FALLS TX 76301 940-763-1323	Process 3	Inspection- Regular Inspected 3 Times per Year

Scheduled calender inspections.

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**Violations: Critical - 2 Score: 93**

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### CRITICAL VIOLATIONS SUMMARY

<u>CODE</u>	<u>DESCRIPTION</u>	<u>POINTS</u>	<u>CORRECTED</u>
12	Cross-Contamination of Raw/Cooked Foods/Other	4	10/14/2011
25	Food Contact Surfaces-Cleaned/Sanitized/Good Repair/Storage	3	10/14/2011

### CRITICAL VIOLATIONS DETAIL

<u>CODE</u>	<u>DESCRIPTION</u>
12	Texas Food Establishment Rules  Pages 42 thru 50 229.164(e), (f), (g) & (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.
To Wit:	The vegetable is stored in contact with or under the beef product. (Corrected 10/14/11)
To Correct:	The vegetable must not be stored in contact with or under the beef product. 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

**CODE**

**DESCRIPTION**

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 grill located in the food preparation area has adhering grease. (Corrected 10/14/11)

To Correct: The grill located in the food preparation area must be properly washed, rinsed and sanitized and free of grease. Corrections must be made immediately.

**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

\_\_\_\_\_  
OWNER / MANAGER PRINT NAME