

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 |
| 6784 | 1 | | 03/24/2010 | | McKenzie, Suzanne |

| | | |
|--|--------------------------|---|
| SITE INFORMATION | INVENTORY/MANAGER | SERVICE TYPE/FREQUENCY |
| NAPOLI'S 3204 KEMP BLVD WICHITA FALLS TX 76308 940-594-8610 | Process 3 | Inspection- Regular Inspected 4 Times per Year |

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

CRITICAL VIOLATIONS SUMMARY

| <u>CODE</u> | <u>DESCRIPTION</u> | <u>POINTS</u> | <u>CORRECTED</u> |
|--------------------|---|----------------------|-------------------------|
| 25 | Food Contact Surfaces-Cleaned/Sanitized/Good Repair/Storage | 3 | 03/24/2010 |

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> |
|--------------------|--|
| 25 | <p>Texas Food Establishment Rules</p> <p>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</p> |

| <u>CODE</u> | <u>DESCRIPTION</u> |
|-------------|---|
| | (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 can opener located in the food preparation area has adhering food or food particles. (Corrected 03/24/10) |
| To Correct: | The can opener 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: | Non commercial equipment: RICF Coca Cola RIR designated for drinks only is being used for meats and line items. |
| To Wit: | Need to get rid of all extention cords. |

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