

Food Establishment Inspection Report



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

SITE NO. 6437 **INV NO.** 1 **IR NO.** **DATE** 09/08/2010 **INSPECTION TIME** **INSPECTOR** McKenzie, Suzanne

SITE INFORMATION PANDA KITCHEN 3908 WAYNE WICHITA FALLS TX 76308 940-692-9360	INVENTORY/MANAGER Process 2	SERVICE TYPE/FREQUENCY Permit Inspection Permit Granted Inspected 3 Times per Year
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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	09/08/2010

NON-CRITICAL VIOLATIONS SUMMARY

<u>CODE</u>	<u>DESCRIPTION</u>	<u>POINTS</u>	<u>CORRECTED</u>
28	OTHER VIOLATIONS	0	09/08/2010

CRITICAL VIOLATIONS DETAIL

<u>CODE</u>	<u>DESCRIPTION</u>
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;

CODE DESCRIPTION

(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 fryer located in the food preparation area has adhering grease. (Corrected 09/08/10)

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

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: Walls and floors in the prep area need to be cleaned. (Corrected 09/08/10)

To Wit: Non commercial microwave (Corrected 09/08/10)

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