

# Food Establishment Inspection Report



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

**SITE NO.** 6779    **INV NO.** 1    **IR NO.**    **DATE** 11/29/2011    **INSPECTION TIME**    **INSPECTOR** O'Neal, Robbie

<b>SITE INFORMATION</b> PASQUAL'S RESTAURANT 3001 GARNETT ST WICHITA FALLS TX 76308 940-716-0202	<b>INVENTORY/MANAGER</b> Process 3	<b>SERVICE TYPE/FREQUENCY</b> Permit Inspection Permit Granted Inspected 4 Times per Year
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**Violations: Critical - 2    Score: 97**

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## 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	_____
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## 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; (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

<b>CODE</b>	<b>DESCRIPTION</b>
	<p>lines for cooking oils, or beverage syrup lines or tubes.</p> <p>(3) Cleaned in place (CIP) equipment.</p> <p>(A) CIP equipment shall meet the characteristics specified under paragraph (1) of this subsection and shall be designed and constructed so that:</p> <p>(i) cleaning and sanitizing solutions circulate throughout a fixed system and contact all interior food-contact surfaces; and</p> <p>(ii) the system is self-draining or capable of being completely drained of cleaning and sanitizing solutions; and</p>
To Wit:	Single service, single use and clean sanitized dish ware stored in the kitchen are exposed to splash, dust, or other contamination.
To Correct:	Single service, single use and clean sanitized utensils must be stored where they are not exposed to splash, dust, or other contamination and at least six (6) inches above the floor. Corrections must be made immediately.
To Wit:	The in-use utensils used for preparation or serving in the grill area are not stored in a manner to prevent contamination of the product.
To Correct:	<p>During pauses in food preparation or dispensing, food preparation and dispensing utensils shall be stored:</p> <ol style="list-style-type: none"> <li>1) in the food with handles above the top of the food and the container</li> <li>2) on a clean portion of the food preparation table or cooking equipment when cleaned and sanitized at the prescribed intervals.</li> <li>3) in running water of sufficient velocity to wash food particles away.</li> <li>4) in a clean location if the utensil is used only for a non-potentially hazardous food.</li> <li>5) in water maintained at 140 degrees F or greater.</li> </ol> <p>Corrections must be made immediately.</p>

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

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**Robbie O'Neal, Public Health Officer**

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**OWNER / MANAGER SIGNATURE**

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**OWNER / MANAGER PRINT NAME**