

# 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>
269	1		03/08/2010		O'Neal, Robbie

<b>SITE INFORMATION</b>	<b>INVENTORY/MANAGER</b>	<b>SERVICE TYPE/FREQUENCY</b>
PAT'S DRIVE INN 400 SCOTT ST WICHITA FALLS TX 76301 940-322-3531	Process 2	Inspection- Regular Inspected 3 Times per Year

**Violations:    Critical - 4    Non-Critical - 3    Score: 90**

### CRITICAL VIOLATIONS SUMMARY

<u>CODE</u>	<u>DESCRIPTION</u>	<u>POINTS</u>	<u>CORRECTED</u>
8	Good Hygienic Practices (Eating/Drinking/Smoking/Other)	4	_____
8	Good Hygienic Practices (Eating/Drinking/Smoking/Other)	4	_____
24	Thermometers Provided/Accurate/Properly Calibrated +/- 2 F	3	_____
27	Food Establishment Permit	3	_____

### NON-CRITICAL VIOLATIONS SUMMARY

<u>CODE</u>	<u>DESCRIPTION</u>	<u>POINTS</u>	<u>CORRECTED</u>
28	OTHER VIOLATIONS	0	_____
28	OTHER VIOLATIONS	0	_____
28	OTHER VIOLATIONS	0	_____

### CRITICAL VIOLATIONS DETAIL

<u>CODE</u>	<u>DESCRIPTION</u>
8	Texas food Establishment Rules

**CODE****DESCRIPTION**

Eating, drinking, or using tobacco.

(1) Except as specified in paragraph (2) of this subsection, an employee shall eat, drink, or use any form of tobacco only in designated areas where the contamination of exposed food; clean equipment, utensils, and linens; unwrapped single-service and single-use articles; or other items needing protection cannot result.

(2) A food employee may drink from a closed beverage container if the container is handled to prevent contamination of:

(A) the employee's hands;

(B) the container; and

(C) exposed food; clean equipment, utensils, and linens; and unwrapped single-service and single-use articles.

(o) Discharges from the eyes, nose, and mouth. Food employees experiencing persistent sneezing, coughing, or a runny nose that causes discharges from the eyes, nose, or mouth may

not work with exposed food; clean equipment, utensils, and linens; or unwrapped single-service

or single-use articles.

(p) Hair restraints, effectiveness.

(1) Except as provided in paragraph (2) of this subsection, food employees shall wear hair restraints such as hats, hair coverings or nets, beard restraints, and clothing that covers

body hair, that are designed and worn to effectively keep their hair from contacting exposed food; clean equipment, utensils, and linens; and unwrapped single-service and single-use articles.

(2) This section does not apply to food employees such as counter staff who only serve beverages and wrapped or packaged foods, hostesses, and wait staff if they present a minimal risk of contaminating exposed food; clean equipment, utensils, and linens; and unwrapped single-service and single-use articles.

(q) Handling prohibition.

(1) Except as specified in paragraph (2) of this subsection, food employees may not care for or handle animals that may be present such as patrol dogs, service animals, or pets

that are allowed as specified in §229.167(p)(15)(B)(ii)-(v) of this title (relating to Physical Facilities).

(2) Food employees with assistance animals may handle or care for their assistance animals and food employees may handle or care for fish in aquariums or molluscan

shellfish or crustacea in display tanks if they wash their hands as specified under subsections (f)

and (h)(3) of this section.

To Wit: The food service worker is wearing outer clothing that does not adequately cover exposed parts of the body while the worker is preparing/handling food or contacting clean food contact surfaces.

To Correct: The food service worker must wear outer clothing that adequately covers exposed parts of the body while the worker is preparing/handling food or contacting clean food contact

<u>CODE</u>	<u>DESCRIPTION</u>
	surfaces. Corrections must be made immediately.
To Wit:	The food service worker's hair is not restrained while preparing/handling food or contacting clean food contact surfaces.
To Correct:	The food service worker's hair must be restrained while preparing/handling food or contacting clean food contact surfaces. Corrections must be made immediately.
24	Texas Food Establishment Rules  Page 77 §229.165(e) (e) Accuracy of temperature measuring devices, food. (1) Temperature measuring device, food. (A) Food temperature measuring device that are scaled only in Celsius or dually scaled in Celsius and Fahrenheit shall be accurate to $\pm 1$ degrees Celsius in the intended range of use. (B) Food temperature measuring device that are scaled only in Fahrenheit shall be accurate to $\pm 2$ degrees Fahrenheit in the intended range of use. (2) Temperature measuring devices, ambient air and water. #24 78 §229.165(e) §229.165(f) (A) Ambient air and water temperature measuring device that are scaled in Celsius or dually scaled in Celsius and Fahrenheit shall be designed to be easily readable and accurate to $\pm 1.5$ degrees Celsius in the intended range of use. (B) Ambient air and water temperature measuring device that are scaled only in Fahrenheit shall be accurate to $\pm 3$ degrees Fahrenheit in the intended range of use.
To Wit:	The chest/coffin freezer in the food preparation area did not have a readily available and visible thermometer.
To Correct:	The chest/coffin freezer in the food preparation area must have a readily available and visible thermometer. Corrections must be made within 7 days.
27	Page 126 229.171(f) & (g) A person may not operate a food establishment without a valid health permit to operate. The permit is not valid without a valid Certificate of Occupancy issued by the Wichita Falls/Wichita County Public Health District. The permit holder will: 1) post the permit at a location in the food establishment that is conspicuous to consumers 2) immediately discontinue operations and notify the Environmental Health Division at 940-761-7820 if an imminent health hazard exists 3) replace/upgrade existing facilities and equipment in accordance with TFER guidelines 4) comply with directives of the regulatory authorities including time frames for corrective actions 5) other provisions of the TFER  The permit holder shall designate a person in charge and shall ensure that a person in charge is present at the food establishment during all hours of operation.  All food service employees shall attend a food handler class and shall obtain a food

**CODE            DESCRIPTION**

handler's certificate.

To Wit:            Your annual health permit is expired.

To Correct:      Contact the Environmental Health Division in Room 202, 1700 Third St. to renew your facility permit. You may call me at 761-7820 or the main office at 761-7820 if you have questions about renewing your permit. Corrections must be made within 7 days.

**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:            need a mop sink

To Wit:            no food handlers cards

To Wit:            need test strips for dishwashing

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

\_\_\_\_\_  
**Robbie O'Neal, Public Health Inspector II**

\_\_\_\_\_  
**OWNER / MANAGER SIGNATURE**

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