

**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
212	1		04/12/2010		O'Neal, Robbie

SITE INFORMATION	INVENTORY/MANAGER	SERVICE TYPE/FREQUENCY
PIONEER - 2 /DEUCE 1409 LAMAR WICHITA FALLS TX 76301 940-766-1232	Process 3	Inspection- Regular Inspected 3 Times per Year

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**Violations: Critical - 1 Score: 97**

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**CRITICAL VIOLATIONS SUMMARY**

<u>CODE</u>	<u>DESCRIPTION</u>	<u>POINTS</u>	<u>CORRECTED</u>
24	Thermometers Provided/Accurate/Properly Calibrated +/- 2 F	3	04/12/2010

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**CRITICAL VIOLATIONS DETAIL**

<u>CODE</u>	<u>DESCRIPTION</u>
24	<p>Texas Food Establishment Rules</p> <p>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 <math>\pm 1</math> degrees Celsius in the intended range of use.            (B) Food temperature measuring device that are scaled only in Fahrenheit shall be accurate to <math>\pm 2</math> 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 <math>\pm 1.5</math> 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 <math>\pm 3</math> degrees Fahrenheit in the intended range of use.</p>

**CODE**            **DESCRIPTION**

To Wit:            The reachin freezer in the food preparation area did not have a readily available and visible thermometer. (Corrected 04/12/10)

To Correct:        The reachin freezer in the food preparation area must have a readily available and visible thermometer. Corrections must be made within 7 days.

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

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Robbie O'Neal, Public Health Inspector II

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**OWNER / MANAGER SIGNATURE**

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**OWNER / MANAGER PRINT NAME**