

**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
33	1		08/11/2010		Railsback, Brian

SITE INFORMATION	INVENTORY/MANAGER	SERVICE TYPE/FREQUENCY
PIONEER # 3 1100 SHEPPARD WICHITA FALLS TX 76306 940-723-2916 Fax 940-723-7271	Process 3	Inspection- Regular Inspected 4 Times per Year

Scheduled calender inspections.

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**Violations: Critical - 1 Non-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	_____

**NON-CRITICAL VIOLATIONS SUMMARY**

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

<b><u>CODE</u></b>	<b><u>DESCRIPTION</u></b>
	<p>inspection by one of the following methods:</p> <p>(i) without being disassembled;</p> <p>(ii) by disassembling without the use of tools; or</p> <p>(iii) by easy disassembling with the use of handheld tools commonly available to maintenance and cleaning personnel such as screwdrivers, pliers, and wrenches.</p> <p>(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.</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:	The reachin refrigerator located in the kitchen has adhering food or food particles.
To Correct:	The reachin refrigerator located in the kitchen must be properly washed, rinsed and sanitized and free of food or food particles. Corrections must be made immediately.
To Wit:	The shelves located in the food service/dispensing area is cracked, chipped, bent or broken and cannot be properly cleaned and sanitized.
To Correct:	The shelves located in the food service/dispensing area must be free of cracks, chips, bends or breaks to permit it to be properly cleaned and sanitized. Corrections must be made immediately.
To Wit:	The oven located in the kitchen has adhering food or food particles.
To Correct:	The oven located in the kitchen must be properly washed, rinsed and sanitized and free of food or food particles. Corrections must be made immediately.
To Wit:	The shelves located in the reachin refrigerator is cracked, chipped, bent or broken and cannot be properly cleaned and sanitized.
To Correct:	The shelves located in the reachin refrigerator must be free of cracks, chips, bends or breaks to permit it to be properly cleaned and sanitized. Corrections must be made immediately.

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### **NON-CRITICAL VIOLATIONS DETAIL**

<b><u>CODE</u></b>	<b><u>DESCRIPTION</u></b>
28	OTHER VIOLATIONS- REQUIRE CORRECTIVE ACTION , NOT TO EXCEED 90 DAYS OR NEXT INSPECTION, WHICHEVER COMES FIRST.
To Wit:	Floor in wait staff area needs repaired and floor sealed under equipment in wait staff area
To Wit:	Remove non commercial microwave

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

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Brian Railsback, Public Health Officer

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OWNER / MANAGER SIGNATURE

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OWNER / MANAGER PRINT NAME