

# Food Establishment Inspection Report



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

**SITE NO.** 6480    **INV NO.** 1    **IR NO.**    **DATE** 12/28/2010    **INSPECTION TIME**    **INSPECTOR** O'Neal, Robbie

**SITE INFORMATION**  
PIONEER DINER  
902 BROAD  
WICHITA FALLS TX 76301  
940-264-9080

**INVENTORY/MANAGER**  
Process 3

**SERVICE TYPE/FREQUENCY**  
Inspection- Regular  
Inspected 4 Times per Year

Scheduled calender inspections.

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**Violations:    Critical - 4    Non-Critical - 3    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	_____
25	Food Contact Surfaces-Cleaned/Sanitized/Good Repair/Storage	3	_____
25	Food Contact Surfaces-Cleaned/Sanitized/Good Repair/Storage	3	_____
25	Food Contact Surfaces-Cleaned/Sanitized/Good Repair/Storage	3	12/28/2010

### 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>
25	Texas Food Establishment Rules

Page 76  
§229.165(d)  
(d) Cleanability.

<u>CODE</u>	<u>DESCRIPTION</u>
	<p>(1) Food-contact surfaces. Multiuse food-contact surfaces shall be:</p> <p>(A) smooth;</p> <p>(B) free of breaks, open seams, cracks, chips, inclusions, pits, and similar imperfections;</p> <p>(C) free of sharp internal angles, corners, and crevices;</p> <p>(D) finished to have smooth welds and joints; and</p> <p>(E) except as specified in subparagraph (B) of this paragraph, accessible for cleaning and 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 oven located in the kitchen has adhering foreign material.
To Correct:	The oven located in the kitchen must be properly washed, rinsed and sanitized and free of foreign material. Corrections must be made immediately.
To Wit:	The cutting board located in the food preparation area has adhering foreign material.
To Correct:	The cutting board located in the food preparation area must be properly washed, rinsed and sanitized and free of foreign material. Corrections must be made immediately.
To Wit:	The in-use utensils used for preparation or serving in the scoop handles 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>
To Wit:	The waffel machine located in the food preparation area is cracked, chipped, bent or broken and cannot be properly cleaned and sanitized.
	condemed - - - was thrown away (Corrected 12/28/10)
To Correct:	The waffel machine located in the food preparation area must be free of cracks, chips, bends or breaks to permit it to be properly cleaned and sanitized. Corrections must be

<u>CODE</u>	<u>DESCRIPTION</u>
	made immediately.

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**NON-CRITICAL VIOLATIONS DETAIL**

<u>CODE</u>	<u>DESCRIPTION</u>
28	OTHER VIOLATIONS- REQUIRE CORRECTIVE ACTION , NOT TO EXCEED 90 DAYS OR NEXT INSPECTION, WHICHEVER COMES FIRST.
To Wit:	wiping clothes not kept in sanitizer when not in use
To Wit:	boxes of food setting on floor - - - walk-in freezer
To Wit:	floor needs to be cleaned - - - walk-in freezer

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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 Officer**

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**OWNER / MANAGER SIGNATURE**

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**OWNER / MANAGER PRINT NAME**