

Food Establishment Inspection Report



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

SITE NO. 6118 **INV NO.** 1 **IR NO.** **DATE** 08/02/2010 **INSPECTION TIME** **INSPECTOR** McKenzie, Suzanne

SITE INFORMATION
 PIONEER SOUTHWEST PKWY
 4517 SOUTHWEST PKWY
 WICHITA FALLS TX 76308
 940-691-1798

INVENTORY/MANAGER
 Process 3

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

Scheduled calender inspections.

Violations: Critical - 3 Score: 88

CRITICAL VIOLATIONS SUMMARY

<u>CODE</u>	<u>DESCRIPTION</u>	<u>POINTS</u>	<u>CORRECTED</u>
2	Cold Hold (41/45 degrees F)	5	08/02/2010
10	Sound Condition	4	08/02/2010
25	Food Contact Surfaces-Cleaned/Sanitized/Good Repair/Storage	3	08/02/2010

CRITICAL VIOLATIONS DETAIL

<u>CODE</u>	<u>DESCRIPTION</u>
2	<p>Texas food Establishment Rules</p> <p>Page 60 §229.164(o)(6) Potentially hazardous food, hot and cold holding. Except during preparation, cooking, or cooling, or when time is used as the public health control as specified under paragraph (9) of this subsection, and except as specified in subparagraph (B) of this paragraph, potentially hazardous food shall be maintained:</p> <p>(A) at 57 degrees Celsius (135 degrees Fahrenheit) or above, except that roasts cooked to a temperature and for a time specified in subsection (k)(1)(B) of this section or reheated as specified in subsection (m)(2)(E) of this section may be held at a temperature of 54 degrees Celsius (130 degrees Fahrenheit) or above; or</p> <p>(B) at a temperature specified in the following: (i) 5 degrees Celsius (41 degrees Fahrenheit) or less; or (ii) 7 degrees Celsius (45 degrees Fahrenheit) or less in countertop, under-counter and open-top refrigeration units located in the food preparation area that were in use prior to October 6, 2003, provided the food is date marked as specified in paragraphs (7)-(9) of this subsection.</p>

<u>CODE</u>	<u>DESCRIPTION</u>
	(C) Shell eggs that have not been treated to destroy all viable Salmonellae shall be stored in refrigerated equipment that maintains an ambient air temperature of 7 degrees Celsius (45 degrees Fahrenheit) or less.
To Wit:	The egg, raw in-shell is at room temperature with an internal temperature of 80 to 84 degrees F and is not being maintained at 41/45 degrees F or below. (Corrected 08/02/10)
To Correct:	Discard the egg, raw in-shell that is not being maintained at 41/45 degrees F or below. Corrections must be made immediately.
10	Texas Food Establishment Rules
	§229.164. (a) Food. Condition safe, unadulterated, and honestly presented. Food shall be safe, unadulterated, and, as specified under subsection (q)(2) of this section, honestly presented.
To Wit:	The bent canned goods is unsound and should not be sold, served or consumed. (Corrected 08/02/10)
To Correct:	The bent canned goods must be sound to be sold, served or consumed. Corrections must be made immediately.
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 lines for cooking oils, or beverage syrup lines or tubes. (3) Cleaned in place (CIP) equipment. (A) CIP equipment shall meet the characteristics specified under paragraph (1) of this subsection and shall be designed and constructed so that: (i) cleaning and sanitizing solutions circulate throughout a fixed system and contact all interior food-contact surfaces; and (ii) the system is self-draining or capable of being completely drained of cleaning and sanitizing solutions; and
To Wit:	The oven located in the food preparation area has adhering food or food particles. (Corrected 08/02/10)
To Correct:	The oven located in the food preparation area must be properly washed, rinsed and sanitized and free of food or food particles. Corrections must be made immediately.

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

Suzanne McKenzie, PUBLIC HEALTH OFFICER

OWNER / MANAGER SIGNATURE

OWNER / MANAGER PRINT NAME