

# Food Establishment Inspection Report



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

**SITE NO.** 5520    **INV NO.** 1    **IR NO.**    **DATE** 09/06/2011    **INSPECTION TIME**    **INSPECTOR** Baxter, Mike

<b>SITE INFORMATION</b> PIZZA HUT 4000 SHEPPARD ACCESS RD WICHITA FALLS TX 76306 940-851-6552	<b>INVENTORY/MANAGER</b> Process 3	<b>SERVICE TYPE/FREQUENCY</b> Inspection- Regular Inspected 4 Times per Year
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Scheduled calendar inspections.

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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>
17	Handwash Facilities with Soap & Towels	3	_____

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### CRITICAL VIOLATIONS DETAIL

<u>CODE</u>	<u>DESCRIPTION</u>
17	Texas Food Establishment Rules  Page 122 §229.167 (e) Handwashing facilities. (1) Minimum number. Handwashing facilities shall be provided as specified under §229.166(g)(1) of this title.  (2) Handwashing cleanser, availability. Each handwashing lavatory or group of 2 adjacent lavatories shall be provided with a supply of hand cleaning liquid, powder, or bar soap.  (3) Hand drying provision. Each handwashing lavatory or group of adjacent lavatories shall be provided with: (A) individual, disposable towels; (B) a continuous towel system that supplies the user with a clean towel; or (C) a heated-air hand drying device.

To Wit: no hand towels at hand wash sink

To Correct: corrected while I was there

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

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Mike Baxter, Public Health Officer

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OWNER / MANAGER SIGNATURE

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OWNER / MANAGER PRINT NAME