

# Food Establishment Inspection Report



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

<b>SITE NO.</b>	<b>INV NO.</b>	<b>IR NO.</b>	<b>DATE</b>	<b>INSPECTION TIME</b>	<b>INSPECTOR</b>
140	1		04/24/2011		McKenzie, Suzanne

<b>SITE INFORMATION</b>	<b>INVENTORY/MANAGER</b>	<b>SERVICE TYPE/FREQUENCY</b>
PROMISELAND 209 E SCOTT WICHITA FALLS TX 76301 940-767-0706	Process 1 NORMA YORK	Inspection- Regular two Inspection per Year

Scheduled calender inspections.

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**Violations:    Critical - 1    Non-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	04/24/2011

### NON-CRITICAL VIOLATIONS SUMMARY

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

### CRITICAL VIOLATIONS DETAIL

<u>CODE</u>	<u>DESCRIPTION</u>
17	<p>Texas Food Establishment Rules</p> <p>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.</p> <p>(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.</p> <p>(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</p>

**CODE                    DESCRIPTION**

(C) a heated-air hand drying device.

To Wit:                    No hand drying provisions were available at the handwash facilities in the customer service area  
Need to put pu a towel holder. (Corrected 04/24/11)

To Correct:              Hand drying provisions must be available at the handwash facilities in the customer service  
area. Corrections must be made immediately.

**NON-CRITICAL VIOLATIONS DETAIL**

**CODE                    DESCRIPTION**

28                            Texas Food Establishment Rules

OTHER VIOLATIONS- REQUIRE CORRECTIVE ACTION , NOT TO EXCEED 90 DAYS OR  
NEXT INSPECTION, WHICHEVER COMES FIRST.

To Wit:                    Need to repair tile in front of 3 comp sink

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

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**Suzanne McKenzie, PUBLIC HEALTH OFFICER**

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**OWNER / MANAGER SIGNATURE**

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**OWNER / MANAGER PRINT NAME**