

Food Establishment Inspection Report



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

SITE NO. 671 **INV NO.** 2 **IR NO.** **DATE** 09/30/2011 **INSPECTION TIME** **INSPECTOR** McKenzie, Suzanne

SITE INFORMATION

PUMP CITY DINER
804 E HWY. 287
ELECTRA TX 76360
940-495-2812 Fax 940-495-2813

INVENTORY/MANAGER

Process 3; NEW OWNERS, CARLOS
& NELLY MORENO 5-25-2011
FORMER WHISTLE STOP

SERVICE TYPE/FREQUENCY

Inspection- Regular
Inspected 4 Times per Year

Scheduled calendar inspections.

Violations: Critical - 2 Score: 92

CRITICAL VIOLATIONS SUMMARY

<u>CODE</u>	<u>DESCRIPTION</u>	<u>POINTS</u>	<u>CORRECTED</u>
3	Hot Hold (135 °F)	5	09/30/2011
18	No Evidence of Insect Contamination	3	09/30/2011

CRITICAL VIOLATIONS DETAIL

<u>CODE</u>	<u>DESCRIPTION</u>
3	<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> <p>(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</p>

CODE **DESCRIPTION**

degrees Fahrenheit) or less.

To Wit: The baked potato is at room temperature with an internal temperature of 75 to 79 degrees F. (Corrected 09/30/11)

To Correct: Discard the baked potato with an internal temperature of 75 to 79 degrees F and is not being maintained at 140 degrees F or above for more that four hours. Corrections must be made immediately.

18 Texas Food Establishment Rules

Pages 126

229.167(p)(11) & (12)

(11) Controlling pests. The presence of insects, rodents, and other pests shall be controlled to minimize their presence within the physical facility and its contents, and on the contiguous land or property under the control of the permit holder by:

(A) routinely inspecting incoming shipments of food and supplies;

(B) routinely inspecting the premises for evidence of pests;

(C) using methods, if pests are found, such as trapping devices or other means of pest control as specified under §§229.168(d)(2), (h)(2), and (h)(3)(A) of this title (relating to Poisonous or Toxic Materials); and

(D) eliminating harborage conditions.

(12) Removing dead or trapped birds, insects, rodents, and other pests. Dead or trapped birds, insects, rodents, and other pests shall be removed from control devices and the premises at a frequency that prevents their accumulation, decomposition, or the attraction of pests.

To Wit: Flies were observed in or around the food preparation area. (Corrected 09/30/11)

To Correct: Flies must be controlled and prevented access in or around the food preparation area. Corrections must be made within before the next inspection..

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