

Food Establishment Inspection Report

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

SITE NO.	INV NO.	IR NO.	DATE	INSPECTION TIME	INSPECTOR
1033	1		10/12/2010		O'Neal, Robbie

SITE INFORMATION

QUICK STOP
 2108 HOLLIDAY
 WICHITA FALLS TX 76301
 940-723-9156

INVENTORY/MANAGER

Process 1; Changed to New Owner
 (Shaila A Shanchita)

SERVICE TYPE/FREQUENCY

Inspection- Regular
 Inspected 2 Times per Year

Scheduled calender inspections.

Violations: Critical - 2 Non-Critical - 6 Score: 94

CRITICAL VIOLATIONS SUMMARY

<u>CODE</u>	<u>DESCRIPTION</u>	<u>POINTS</u>	<u>CORRECTED</u>
17	Handwash Facilities with Soap & Towels	3	_____
26	Posting Consumer Advisories- Heimlich/Raw Shellfish/Buffer	3	_____

NON-CRITICAL VIOLATIONS SUMMARY

<u>CODE</u>	<u>DESCRIPTION</u>	<u>POINTS</u>	<u>CORRECTED</u>
28	OTHER VIOLATIONS	0	_____
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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 (C) a heated-air hand drying device.</p> <p>To Wit: No hand cleaning material, i.e., liquid, powder or bar soap, is available at the handwash facilities in the men's restroom.</p> <p>To Correct: Hand cleaning material, i.e., liquid, powder or bar soap, must be available at the handwash facilities in the men's restroom. Corrections must be made immediately.</p>
26	<p>Texas Food Establishment Rules</p> <p>Pages 37, 55 & 154 229.164(h); (r) & 173(b) - A card, sign or other effective means of notification shall be displayed to notify customers that clean tableware is to be used upon return to self-service areas. Food establishments which deliver shellfish to a consumer for raw consumption shall inform consumers of the significantly increased risk associated with certain especially vulnerable consumers eating such shellfish in raw or undercooked form. The Heimlich Maneuver Poster shall be in all food service establishments in a place conspicuous to employees or customers.</p> <p>To Wit: The Heimlich Maneuver poster is not conspicuously displayed in the facility.</p> <p>To Correct: The Heimlich Maneuver poster must be conspicuously displayed in the facility. Corrections must be made within 7 days.</p>

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:	no paper towels in restroom
To Wit:	need to clean floor in restroom

<u>CODE</u>	<u>DESCRIPTION</u>
To Wit:	need to repair hole in wall - - restroom
To Wit:	light not shielded in restroom
To Wit:	mops stored incorrectly
To Wit:	mop sink is not installed in storage room

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

Robbie O'Neal, Public Health Inspector II

OWNER / MANAGER SIGNATURE

OWNER / MANAGER PRINT NAME