

# Food Establishment Inspection Report



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

**SITE NO.** 698    **INV NO.** 1    **IR NO.**    **DATE** 04/16/2010    **INSPECTION TIME**    **INSPECTOR** McKenzie, Suzanne

<b>SITE INFORMATION</b>	<b>INVENTORY/MANAGER</b>	<b>SERVICE TYPE/FREQUENCY</b>
R & R SCOBEE'S MINI MART 322 W HWY IOWA PARK TX 76367 940-592-5961	Process 2	Permit Inspection Permit Granted Inspected 3 Times per Year

**Violations: Critical - 1 Non-Critical - 1 Score: 97**

### CRITICAL VIOLATIONS SUMMARY

<u>CODE</u>	<u>DESCRIPTION</u>	<u>POINTS</u>	<u>CORRECTED</u>
25	Food Contact Surfaces-Cleaned/Sanitized/Good Repair/Storage	3	04/15/2010

### 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>
25	<p>Texas Food Establishment Rules</p> <p>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</p>

<b>CODE</b>	<b>DESCRIPTION</b>
	<p>(iii) by easy disassembling with the use of handheld tools commonly available to maintenance and cleaning personnel such as screwdrivers, pliers, and wrenches.</p> <p>(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.</p> <p>(3) Cleaned in place (CIP) equipment.</p> <p>(A) CIP equipment shall meet the characteristics specified under paragraph (1) of this subsection and shall be designed and constructed so that:</p> <p>(i) cleaning and sanitizing solutions circulate throughout a fixed system and contact all interior food-contact surfaces; and</p> <p>(ii) the system is self-draining or capable of being completely drained of cleaning and sanitizing solutions; and</p>
To Wit:	The coke machine and ice machine back splash located in the customer service area has adhering fungus. (Corrected 04/15/10)
To Correct:	The coke machine and ice machine back splash located in the customer service area must be properly washed, rinsed and sanitized and free of fungus. Corrections must be made immediately.

### **NON-CRITICAL VIOLATIONS DETAIL**

<b>CODE</b>	<b>DESCRIPTION</b>
28	OTHER VIOLATIONS- REQUIRE CORRECTIVE ACTION , NOT TO EXCEED 90 DAYS OR NEXT INSPECTION, WHICHEVER COMES FIRST.
To Wit:	Non commercial equipment: Crock pot
To Wit:	Need to bring health certificates obtained off website to health department to get food handler cards. Ordinance requires the actual card.

**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**