

# 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>
44	1		01/03/2011		McKenzie, Suzanne

<b>SITE INFORMATION</b>	<b>INVENTORY/MANAGER</b>	<b>SERVICE TYPE/FREQUENCY</b>
RED LOBSTER #284 4401 KEMP BLVD WICHITA FALLS TX 76308 940-691-2531	Process 3	Inspection- Regular Inspected 4 Times per Year

Scheduled calender 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>
25	Food Contact Surfaces-Cleaned/Sanitized/Good Repair/Storage	3	01/03/2011

### 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                      (iii) by easy disassembling with the use of handheld tools commonly available to maintenance and cleaning personnel such as screwdrivers, pliers, and wrenches.                      (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.                      (3) Cleaned in place (CIP) equipment.                      (A) CIP equipment shall meet the characteristics specified under paragraph (1) of this subsection and shall be designed and constructed so that:</p>

**CODE**                    **DESCRIPTION**

(i) cleaning and sanitizing solutions circulate throughout a fixed system and contact all interior food-contact surfaces; and  
(ii) the system is self-draining or capable of being completely drained of cleaning and sanitizing solutions; and

To Wit:                    The microwave and steamer table area located in the food preparation area has adhering food or food particles. (Corrected 01/03/11)

To Correct:              The microwave and steamer table area located in the food preparation area must be properly washed, rinsed and sanitized and free of food or food particles. Corrections must be made immediately.

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**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**