

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
340	1		01/25/2012		O'Neal, Robbie

SITE INFORMATION	INVENTORY/MANAGER/OWNER	SERVICE TYPE/FREQUENCY
ROLLING MEADOWS RETIREMENT COMPLEX 3006 MCNEIL AVE WICHITA FALLS TX 76309 940-691-7511 Fax 940-696-5154	Process 3 Owner: ROLLING MEADOWS RETIREMENT COMPLEX 940-691-7511	Permit Inspection Permit Granted Inspected 4 Times per Year

Violations: 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	_____

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:</p>

CODE**DESCRIPTION**

- (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:
 - (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 can opener located in the food preparation area has adhering foreign material.

To Correct: The can opener located in the food preparation area must be properly washed, rinsed and sanitized and free of foreign material. Corrections must be made immediately.