

# 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>
146	1		05/24/2010		Railsback, Brian

<b>SITE INFORMATION</b>	<b>INVENTORY/MANAGER</b>	<b>SERVICE TYPE/FREQUENCY</b>
S & L BEER WINE & GROCERY 5001 SOUTHWEST WICHITA FALLS TX 76310 940-691-5560	Process 1; Changed to New Owner (Shaila A Shanchita)	Permit Inspection Permit Denied Inspected 2 Times per Year

**Violations:    Critical - 6    Non-Critical - 5    Score: 81**

### CRITICAL VIOLATIONS SUMMARY

<u>CODE</u>	<u>DESCRIPTION</u>	<u>POINTS</u>	<u>CORRECTED</u>
7	Proper/Adequate Handwashing	4	_____
17	Handwash Facilities with Soap & Towels	3	_____
21	Manual/Mechanical Warewashing & Sanitizing @ ____ ppm/Temp.	3	_____
23	Approved sewage	3	_____
25	Food Contact Surfaces-Cleaned/Sanitized/Good Repair/Storage	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	_____
28	OTHER VIOLATIONS	0	_____
28	OTHER VIOLATIONS	0	_____
28	OTHER VIOLATIONS	0	_____
28	OTHER VIOLATIONS	0	_____

**CRITICAL VIOLATIONS DETAIL**

<b><u>CODE</u></b>	<b><u>DESCRIPTION</u></b>
7	<p>Texas food Establishment Rules</p> <p>Page 28</p> <p>229.163(e) (f) (g)</p> <p>Food employees shall keep their hands and exposed portions of their arms clean.</p> <p>(f) Hands and arms cleaning procedure.</p> <p>(1) Except as specified in paragraph (2) of this subsection, food employees shall clean their hands and exposed portions of their arms (or surrogate prosthetic devices for hands or arms) for at least 20 seconds, using a cleaning compound in a lavatory that is equipped as specified under §229.166(f)(2) of this title (relating to Water, Plumbing, and Waste).</p> <p>(2) Food employees shall use the following cleaning procedure:</p> <p>(A) vigorous friction on the surfaces of the lathered fingers, finger tips, areas between the fingers, hands and arms (or by vigorously rubbing the surrogate prosthetic devices for hands or arms) for at least 10 to 15 seconds, followed by;</p> <p>(B) thorough rinsing under clean, running warm water; and</p> <p>(C) immediately follow the cleaning procedure with thorough drying of cleaned hands and arms (or surrogate prosthetic devices) using a method as specified under §229.167(e)(3) of this title (relating to Physical Facilities).</p> <p>(3) Food employees shall pay particular attention to the areas underneath the fingernails during the cleaning procedure.</p>
To Wit:	The employees are not washing their hands, no soap or towels in restroom and no soap or towels in the dish wash area hand sink.
17	<p>Texas Food Establishment Rules</p> <p>Page 122</p> <p>§229.167</p> <p>(e) Handwashing facilities.</p> <p>(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:</p> <p>(A) individual, disposable towels;</p> <p>(B) a continuous towel system that supplies the user with a clean towel; or</p> <p>(C) a heated-air hand drying device.</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.
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.

<u>CODE</u>	<u>DESCRIPTION</u>
To Wit:	No hand cleaning material, i.e., liquid, powder or bar soap, is available at the handwash facilities in the dishwash machine area.
To Correct:	Hand cleaning material, i.e., liquid, powder or bar soap, must be available at the handwash facilities in the dishwash machine area. Corrections must be made immediately.
To Wit:	No hand drying provisions were available at the handwash facilities in the men's restroom.
To Correct:	Hand drying provisions must be available at the handwash facilities in the men's restroom. Corrections must be made immediately.
To Wit:	No hand drying provisions were available at the handwash facilities in the dishwash machine area.
To Correct:	Hand drying provisions must be available at the handwash facilities in the dishwash machine area. Corrections must be made immediately.

21 Texas Food Establishment Rules

TFER 229.165(k) thru 229.165(y)

The wash compartment of the sink shall, when used for washing, contain a wash solution mixed according to manufacturer's label instructions. The temperature of the wash solution shall be maintained at not less than 43 degrees C (110 degrees F) unless specified differently by the manufacturer of the washing agent. If a detergent-sanitizer is used without a hot water rinse, the same agent must be used in both the cleaning and sanitizing steps. A chemical sanitizer used in a sanitizing solution shall be used in accordance with EPA approved manufacturer's label use instructions. If hot water is used for sanitizing, the temperature of the water shall be maintained at 77 degrees C (171 degrees F) or above. Warewashing machines, manufacturers' operating instructions.

A warewashing machine and its auxiliary components shall be operated in accordance with the machine's data plate and other manufacturer's instructions.

A warewashing machine's conveyor speed or automatic cycle times shall be maintained accurately timed in accordance with manufacturer's specifications. Mechanical warewashing equipment, hot water sanitization temperatures.

Except as specified in subparagraph (B) of this paragraph, in a mechanical operation, the temperature of the fresh hot water sanitizing rinse as it enters the manifold may not be more than 90 degrees Celsius (194 degrees Fahrenheit), or less than:

for a stationary rack, single temperature machine, 74 degrees Celsius (165 degrees Fahrenheit); or

for all other machines, 82 degrees Celsius (180 degrees Fahrenheit).

The maximum temperature specified under subparagraph (A) of this paragraph does not apply to the high pressure and temperature systems with wand-type, hand-held spraying devices used for the in-place cleaning and sanitizing of equipment such as meat saws. Mechanical warewashing equipment, sanitization pressure.

The flow pressure of the fresh hot water sanitizing rinse in a warewashing machine may not be less than 100 kilopascals (15 pounds per square inch) or more than 170 kilopascals (25 pounds per square inch) as measured in the water line immediately downstream or upstream from the fresh hot water sanitizing rinse control valve.

To Wit: Are not using test strips to check sanitizer levels in water, no test strips found

23 Page 113  
§229.166(k) Disposal facility.

<u>CODE</u>	<u>DESCRIPTION</u>
	<p>(1) Approved sewage disposal system. Sewage shall be disposed through an approved facility that is:</p> <p>(A) a public sewage treatment plant; or</p> <p>(B) an individual sewage disposal system that is sized, constructed, maintained, and operated according to law.</p> <p>(2) Other liquid wastes and rainwater. Condensate drainage and other nonsewage liquids and rainwater shall be drained from point of discharge to disposal according to law.</p>
To Wit:	No mop sink for cleaning of mops or dumping of dirty mop water
25	<p>Page 76</p> <p>§229.165(d)</p> <p>(d) Cleanability.</p> <p>(1) Food-contact surfaces. Multiuse food-contact surfaces shall be:</p> <p>(A) smooth;</p> <p>(B) free of breaks, open seams, cracks, chips, inclusions, pits, and similar imperfections;</p> <p>(C) free of sharp internal angles, corners, and crevices;</p> <p>(D) finished to have smooth welds and joints; and</p> <p>(E) except as specified in subparagraph (B) of this paragraph, accessible for cleaning and inspection by one of the following methods:</p> <p>(i) without being disassembled;</p> <p>(ii) by disassembling without the use of tools; or</p> <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 shelves located in the reachin refrigerators has adhering mold.
To Correct:	The shelves located in the reachins refrigerator must be properly washed, rinsed and sanitized and free of mold. Corrections must be made immediately.
To Wit:	The shelves located in the dishwash machine area is cracked, chipped, bent or broken and cannot be properly cleaned and sanitized.
To Correct:	The shelves located in the dishwash machine area must be free of cracks, chips, bends or breaks to permit it to be properly cleaned and sanitized. Corrections must be made immediately.
26	<p>Pages 37, 55 &amp;154</p> <p>229.164(h); (r) &amp; 173(b) -</p> <p>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</p>

**CODE**            **DESCRIPTION**

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.

To Wit:            The Heimlich Maneuver poster is not conspicuously displayed in the facility.

To Correct:      The Heimlich Maneuver poster must be conspicuously displayed in the facility. Corrections must be made within 14 days.

**NON-CRITICAL VIOLATIONS DETAIL****CODE**            **DESCRIPTION**

28                    OTHER VIOLATIONS- REQUIRE CORRECTIVE ACTION , NOT TO EXCEED 90 DAYS OR NEXT INSPECTION, WHICHEVER COMES FIRST.

To Wit:            Unapproved ceiling tiles in the dish wash area

To Correct:      Ceiling tiles must be smooth, non absorbent and easy to clean

To Wit:            Floor in walk in refrigerator is dirty and must be cleaned

To Wit:            Replace any damaged or missing ceiling tiles in the food establishment

To Wit:            Employee does not have a food handler card, must have one in 2 weeks or further action will be taken (citations)

To Wit:            There was a change of ownership and paper work must be filled out by 5-28-10 or store will be closed. All violations must be corrected or no permit will be issued. All violations are repeat violations

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

\_\_\_\_\_  
**Brian Railsback, Public Health Officer**

\_\_\_\_\_  
**OWNER / MANAGER SIGNATURE**

\_\_\_\_\_  
**OWNER / MANAGER PRINT NAME**