

# Food Establishment Inspection Report



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

**SITE NO.** 4284    **INV NO.** 1    **IR NO.**    **DATE** 10/18/2011    **INSPECTION TIME**    **INSPECTOR** O'Neal, Robbie

<b>SITE INFORMATION</b>	<b>INVENTORY/MANAGER</b>	<b>SERVICE TYPE/FREQUENCY</b>
SALT & PEPPER MEDITERRANEAN BISTRO 2611 PLAZA PARKWAY, # 201 WICHITA FALLS TX 76308-3869 940-691-9800	Process 3	Inspection- Regular Inspected 4 Times per Year

Scheduled calendar inspections.

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

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### CRITICAL VIOLATIONS SUMMARY

<u>CODE</u>	<u>DESCRIPTION</u>	<u>POINTS</u>	<u>CORRECTED</u>
24	Thermometers Provided/Accurate/Properly Calibrated +/- 2 F	3	_____

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### 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>
24	Texas Food Establishment Rules  Page 77 §229.165(e) (e) Accuracy of temperature measuring devices, food. (1) Temperature measuring device, food. (A) Food temperature measuring device that are scaled only in Celsius or dually scaled in Celsius and Fahrenheit shall be accurate to ±1 degrees Celsius in the intended range of use. (B) Food temperature measuring device that are scaled only in Fahrenheit shall be accurate to ±2 degrees Fahrenheit in the intended range of use. (2) Temperature measuring devices, ambient air and water. #24

<u>CODE</u>	<u>DESCRIPTION</u>
78	§229.165(e) §229.165(f) (A) Ambient air and water temperature measuring device that are scaled in Celsius or dually scaled in Celsius and Fahrenheit shall be designed to be easily readable and accurate to $\pm 1.5$ degrees Celsius in the intended range of use. (B) Ambient air and water temperature measuring device that are scaled only in Fahrenheit shall be accurate to $\pm 3$ degrees Fahrenheit in the intended range of use.
To Wit:	The reachin refrigerator in the food preparation area did not have a readily available and visible thermometer.
To Correct:	The reachin refrigerator in the food preparation area must have a readily available and visible thermometer. Corrections must be made within 7 days.

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### 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:	wiping cloths need to be kept in sanitizer when not in use

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

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 Robbie O'Neal, Public Health Officer

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 OWNER / MANAGER SIGNATURE

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 OWNER / MANAGER PRINT NAME