

**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         |
|----------|---------|--------|------------|-----------------|-------------------|
| 6303     | 1       |        | 01/10/2011 |                 | McKenzie, Suzanne |

| SITE INFORMATION  | INVENTORY/MANAGER | SERVICE TYPE/FREQUENCY                            |
|---|-------------------|---|
| SHORT STOP<br>1702 9TH ST<br>WICHITA FALLS TX 76301<br>940-264-2233 | Process 3         | Inspection- Regular<br>Inspected 4 Times per Year |

Scheduled calendar inspections.

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**Violations:    Critical - 2    Non-Critical - 1    Score: 92**

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**CRITICAL VIOLATIONS SUMMARY**

| <u>CODE</u> | <u>DESCRIPTION</u>  | <u>POINTS</u> | <u>CORRECTED</u> |
|-------------|---|---------------|------------------|
| 2           | Cold Hold (41/45 degrees F)                                 | 5             | 01/10/2011       |
| 25          | Food Contact Surfaces-Cleaned/Sanitized/Good Repair/Storage | 3             | 01/10/2011       |

**NON-CRITICAL VIOLATIONS SUMMARY**

| <u>CODE</u> | <u>DESCRIPTION</u> | <u>POINTS</u> | <u>CORRECTED</u> |
|-------------|--------------------|---------------|------------------|
| 28          | OTHER VIOLATIONS   | 0             | 01/10/2011       |

**CRITICAL VIOLATIONS DETAIL**

| <u>CODE</u> | <u>DESCRIPTION</u>  |
|-------------|---|
| 2           | <p>Texas food Establishment Rules</p> <p>Page 60<br/>§229.164(o)(6) Potentially hazardous food, hot and cold holding.<br/>Except during preparation, cooking, or cooling, or when time is used as the public health control as specified under paragraph (9) of this subsection, and except as specified in subparagraph (B) of this paragraph, potentially hazardous food shall be maintained:</p> <p>(A) at 57 degrees Celsius (135 degrees Fahrenheit) or above, except that roasts cooked to a temperature and for a time specified in subsection (k)(1)(B) of this section or reheated as specified in subsection (m)(2)(E) of this section may be held at a temperature of 54 degrees Celsius (130 degrees Fahrenheit) or above; or</p> |

| <u>CODE</u> | <u>DESCRIPTION</u>   |
|-------------|--|
|             | <p>(B) at a temperature specified in the following:<br/>           (i) 5 degrees Celsius (41 degrees Fahrenheit) or less; or<br/>           (ii) 7 degrees Celsius (45 degrees Fahrenheit) or less in countertop, under-counter and open-top refrigeration units located in the food preparation area that were in use prior to October 6, 2003, provided the food is date marked as specified in paragraphs (7)-(9) of this subsection.</p> <p>(C) Shell eggs that have not been treated to destroy all viable Salmonellae shall be stored in refrigerated equipment that maintains an ambient air temperature of 7 degrees Celsius (45 degrees Fahrenheit) or less.</p>  |
| To Wit:     | <p>The beef product is in the sink at an internal temperature of 35 to 40 degrees F and is not being maintained at 41/45 degrees F or below after cooling for 03 hours.</p> <p>Product was being improperly thawed without running water. (Corrected 01/10/11)</p>   |
| To Correct: | <p>Discard the beef product that is/are not being maintained at 41/45 degrees F or below. Corrections must be made immediately.</p>  |
| 25          | <p>Texas Food Establishment Rules</p> <p>Page 76<br/>           §229.165(d)<br/>           (d) Cleanability.<br/>           (1) Food-contact surfaces. Multiuse food-contact surfaces shall be:<br/>           (A) smooth;<br/>           (B) free of breaks, open seams, cracks, chips, inclusions, pits, and similar imperfections;<br/>           (C) free of sharp internal angles, corners, and crevices;<br/>           (D) finished to have smooth welds and joints; and<br/>           (E) except as specified in subparagraph (B) of this paragraph, accessible for cleaning and inspection by one of the following methods:<br/>           (i) without being disassembled;<br/>           (ii) by disassembling without the use of tools; or<br/>           (iii) by easy disassembling with the use of handheld tools commonly available to maintenance and cleaning personnel such as screwdrivers, pliers, and wrenches.<br/>           (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.<br/>           (3) Cleaned in place (CIP) equipment.<br/>           (A) CIP equipment shall meet the characteristics specified under paragraph (1) of this subsection and shall be designed and constructed so that:<br/>           (i) cleaning and sanitizing solutions circulate throughout a fixed system and contact all interior food-contact surfaces; and<br/>           (ii) the system is self-draining or capable of being completely drained of cleaning and sanitizing solutions; and</p> |
| To Wit:     | <p>The news paper used to roll out dough is not an approved food contact surface located in the food preparation area has adhering foreign material. (Corrected 01/10/11)</p>  |
| To Correct: | <p>The news paper used to roll out dough is not an approved food contact surface located in the food preparation area must be properly washed, rinsed and sanitized and free of foreign material. Corrections must be made immediately.</p>  |

**NON-CRITICAL VIOLATIONS DETAIL**

| <b><u>CODE</u></b> | <b><u>DESCRIPTION</u></b>  |
|--------------------|--|
| 28                 | OTHER VIOLATIONS- REQUIRE CORRECTIVE ACTION , NOT TO EXCEED 90 DAYS OR NEXT INSPECTION, WHICHEVER COMES FIRST. |
| To Wit:            | walls and floors behing grill and prep area needs to be cleaned. (Corrected 01/10/11)                          |

**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**