

# Food Establishment Inspection Report



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

**SITE NO.** 7035    **INV NO.** 1    **IR NO.**    **DATE** 11/10/2011    **INSPECTION TIME**    **INSPECTOR** Railsback, Brian

<b>SITE INFORMATION</b>	<b>INVENTORY/MANAGER</b>	<b>SERVICE TYPE/FREQUENCY</b>
SNAPPY STOP 400 E THIRD ST BURKBURNETT TX 76354 940-569-2642	Process 1	Inspection- Regular Inspect 1 time annually

Scheduled calendar inspections.

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**Violations: Critical - 4 Non-Critical - 3 Score: 88**

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### CRITICAL VIOLATIONS SUMMARY

<u>CODE</u>	<u>DESCRIPTION</u>	<u>POINTS</u>	<u>CORRECTED</u>
17	Handwash Facilities with Soap & Towels	3	_____
23	Approved sewage	3	_____
25	Food Contact Surfaces-Cleaned/Sanitized/Good Repair/Storage	3	11/10/2011
27	Food Establishment Permit	3	11/10/2011

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### NON-CRITICAL VIOLATIONS SUMMARY

<u>CODE</u>	<u>DESCRIPTION</u>	<u>POINTS</u>	<u>CORRECTED</u>
28	OTHER VIOLATIONS	0	11/10/2011
28	OTHER VIOLATIONS	0	_____
28	OTHER VIOLATIONS	0	11/10/2011

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### CRITICAL VIOLATIONS DETAIL

<u>CODE</u>	<u>DESCRIPTION</u>
17	Texas Food Establishment Rules

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§229.167  
(e) Handwashing facilities.

**CODE**      **DESCRIPTION**

(1) Minimum number. Handwashing facilities shall be provided as specified under §229.166(g)(1) of this title.

(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.

(3) Hand drying provision. Each handwashing lavatory or group of adjacent lavatories shall be provided with:

(A) individual, disposable towels;

(B) a continuous towel system that supplies the user with a clean towel; or

(C) a heated-air hand drying device.

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.

23 Texas Food Establishment Rules

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§229.166(k) Disposal facility.

(1) Approved sewage disposal system. Sewage shall be disposed through an approved facility that is:

(A) a public sewage treatment plant; or

(B) an individual sewage disposal system that is sized, constructed, maintained, and operated according to law.

(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.

To Wit: Walk in refrigerator has a leak dripping in a bucket, must be repaired

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§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.

<u>CODE</u>	<u>DESCRIPTION</u>
	(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:	Clean inside cappuccino machine, coke spouts and microwave (Corrected 11/10/11)

27	Page 126 229.171(f) & (g) A person may not operate a food establishment without a valid health permit to operate. The permit is not valid without a valid Certificate of Occupancy issued by the Wichita Falls/ Wichita County Public Health District. The permit holder will: 1) post the permit at a location in the food establishment that is conspicuous to consumers 2) immediately discontinue operations and notify the Environmental Health Division a t940-761-7820 if an imminent health hazard exists 3) replace/upgrade existing facilities and equipment in accordance with TFER guidelines 4) comply with directives of the regulatory authorities including time frames for corrective actions 5) other provisions of the TFER  The permit holder shall designate a person in charge and shall ensure that a person in charge is present at the food establishment during all hours of operation.  All food service employees shall attend a food handler class and shall obtain a food handler's certificate.
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To Wit: Sagar p adhikari did not have a food handler card (Corrected 11/10/11)

To Correct: Mr. adhikari did come to the Health Dept. and got a food handler card

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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:	Need exhaust fans in restroom (Corrected 11/10/11)
To Wit:	Walls and ceilings in the restroom must be sealed or painted
To Wit:	Clean floor in the walk in refrigerator (Corrected 11/10/11)

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

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Brian Railsback, Public Health Officer

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OWNER / MANAGER SIGNATURE

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OWNER / MANAGER PRINT NAME