

Food Establishment Inspection Report

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

SITE NO. 6689 **INV NO.** 1 **IR NO.** **DATE** 08/09/2010 **INSPECTION TIME** **INSPECTOR** Railsback, Brian

SITE INFORMATION
 SNOW CARNIVAL
 2700 OLD IOWA PARK RD
 WICHITA FALLS TX 76306
 940-636-0381

INVENTORY/MANAGER
 Process 1

SERVICE TYPE/FREQUENCY
 Inspection- Regular
 Seasonal

Scheduled calender inspections.

Violations: Critical - 2 Non-Critical - 1 Score: 94

CRITICAL VIOLATIONS SUMMARY

CODE	DESCRIPTION	POINTS	CORRECTED
16	Handwash Facilities Adequate & Access	3	08/09/2010
25	Food Contact Surfaces-Cleaned/Sanitized/Good Repair/Storage	3	_____

NON-CRITICAL VIOLATIONS SUMMARY

CODE	DESCRIPTION	POINTS	CORRECTED
28	OTHER VIOLATIONS	0	_____

CRITICAL VIOLATIONS DETAIL

CODE	DESCRIPTION
16	Texas Food Establishment Rules Page 107 §229.166 (h) Plumbing, location and placement. (1) Handwashing facilities. A handwashing facility shall be located: (A) to allow convenient use by employees in food preparation, food dispensing, and warewashing areas; and (B) in, or immediately adjacent to, toilet rooms.

To Wit: The handwashing sink in the kitchen is inaccessible to food service employees. (Corrected 08/09/10)

<u>CODE</u>	<u>DESCRIPTION</u>
To Correct:	The handwashing sink in the kitchen must be accessible to food service employees. Corrections must be made immediately.
25	Texas Food Establishment Rules 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: (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 shelves located in the kitchen is not properly sanitized. Remove towel from shelf
To Correct:	The shelves located in the kitchen must be properly sanitized. Corrections must be made immediately.

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:	Clean floor is snow cone stand

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