

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
3585	1		02/09/2010		McKenzie, Suzanne

SITE INFORMATION	INVENTORY/MANAGER	SERVICE TYPE/FREQUENCY
STEPPING STONES IN DEVELOPMENT 4400 WESTWARD DR WICHITA FALLS TX 76308 940-689-8906	Process 2	Inspection - Compliance Inspected 3 Times per Year

Violations: Critical - 1

CRITICAL VIOLATIONS SUMMARY

<u>CODE</u>	<u>DESCRIPTION</u>	<u>POINTS</u>	<u>CORRECTED</u>
21	Manual/Mechanical Warewashing & Sanitizing @ ___ ppm/Temp.	3	_____

CRITICAL VIOLATIONS DETAIL

<u>CODE</u>	<u>DESCRIPTION</u>
21	<p>Texas Food Establishment Rules</p> <p>TFER 229.165(k) thru 229.165(y)</p> <p>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.</p> <p>A warewashing machine and its auxiliary components shall be operated in accordance with the machine's data plate and other manufacturer's instructions.</p> <p>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.</p> <p>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:</p> <p>for a stationary rack, single temperature machine, 74 degrees Celsius (165 degrees Fahrenheit); or</p>

CODE**DESCRIPTION**

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: No 3 compartment sink

To Correct: The Texas Food Establishment Rules allow for two-compartment sinks to be used for ware washing provided:

It is approved by the regulatory authority; and the number of kitchenware items are limited to batch operations. The rules do not allow a two-compartment sink to be used for tableware.

If a two-compartment sink is to be used in your day care establishment the following practices must be enacted:

1. Discontinue use of reusable plastic drinking cups. All cups and tableware must be single service and discarded after use. Any "Sippy-cups" must be supplied by the parent, labeled with the child's name and returned home for cleaning each day.
2. The cleaning and sanitizing solutions must be made immediately before use and drained immediately after use.
3. Use a detergent-sanitizer to sanitize and apply in accordance with manufactures label instructions, or discard the use of the plastic tub for sanitizing and use a stainless pan large enough to accommodate immersion of the largest equipment and utensils.
5. A drain board and/or utensil racks must be provided large enough to accommodate all soiled and cleaned items that accumulate during hours of operation.

If the above items cannot be incorporated; a three-compartment sink must be installed by March 31, 2010.

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

Suzanne McKenzie, PUBLIC HEALTH OFFICER

OWNER / MANAGER SIGNATURE

OWNER / MANAGER PRINT NAME