

Inspection Checklist



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

238-16F-3
 STIR FRY 88 / NORI JAPAN
 3111 MIDWESTERN PARKWAY # 223
 WICHITA FALLS TX 76308
 Process 3

Inspection- Regular

In	Out	N/O	N/A	Pts	Violation Description
X				5	1 Proper Cooling of Cooked/Prepared Foods
X				5	2 Cold Hold (41/45 degrees F)
X				5	3 Hot Hold (135 °F)
X				5	4 Proper Cooking Temperatures per PHF
			X	5	5 Rapid Reheating for Hot Holding
X				4	6 Personnel with Infections Restricted/Excluded
X				4	7 Proper/Adequate Handwashing
X				4	8 Good Hygienic Practices (Eating/Drinking/Smoking/Other)
X				4	9 Approved Source/Labeling
X				4	10 Sound Condition
X				4	11 Proper Handling of Ready-To-Eat Foods
X				4	12 Cross-Contamination of Raw/Cooked Foods/Other
			X	4	13 Approved Systems (Time as Public Hlth Control/HACCP Plan)
X				4	14 Water Supply - Approved/Adequate/Hot & Cold Under Pressure
X				3	15 Equipment Adequate to Maintain Product Temperature
X				3	16 Handwash Facilities Adequate & Access
X				3	17 Handwash Facilities with Soap & Towels
X				3	18 No Evidence of Insect Contamination
X				3	19 No Evidence of Rodents/Other Animals
	X			3	20 Toxic Items Properly Labeled/Stored/Used
		X		3	21 Manual/Mechanical Warewashing & Sanitizing @ ___ ppm/Temp.
X				3	22 Manager Demonstration of knowledge/Food Handlers Certificate
X				3	23 Approved sewage
X				3	24 Thermometers Provided/Accurate/Properly Calibrated +/- 2 F
	X			3	25 Food Contact Surfaces-Cleaned/Sanitized/Good Repair/Storage
			X	3	26 Posting Consumer Advisories- Heimlich/Raw Shellfish/Buffer
X				3	27 Food Establishment Permit

Critical	Non-Critical	Score
2	1	94

 Brian Railsback, Public Health Officer

 OWNER / MANAGER