

**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        |
|----------|---------|--------|------------|-----------------|------------------|
| 475      | 1       |        | 07/07/2010 |                 | Railsback, Brian |

| SITE INFORMATION  | INVENTORY/MANAGER | SERVICE TYPE/FREQUENCY  |
|---|-------------------|---|
| STRIPES #2365<br>4018 BURKBURNETT RD<br>WICHITA FALLS TX 76306<br>940-855-2310 Fax 361-693-3725 | Process 1         | Permit Inspection<br>Permit Granted<br>Inspected 2 Times per Year |

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**Violations: Critical - 1 Score: 97**

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**CRITICAL VIOLATIONS SUMMARY**

| <u>CODE</u> | <u>DESCRIPTION</u>  | <u>POINTS</u> | <u>CORRECTED</u> |
|-------------|---|---------------|------------------|
| 25          | Food Contact Surfaces-Cleaned/Sanitized/Good Repair/Storage | 3             | _____            |

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**CRITICAL VIOLATIONS DETAIL**

| <u>CODE</u> | <u>DESCRIPTION</u>   |
|-------------|--|
| 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.</p> |

**CODE**                    **DESCRIPTION**

(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 reachin refrigerator located in the customer service area has adhering food or food particles.

To Correct:                The reachin refrigerator located in the customer service area must be properly washed, rinsed and sanitized and free of food or food particles. Corrections must be made immediately.

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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**