

Food Establishment Inspection Report



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

SITE NO. 330 **INV NO.** 1 **IR NO.** **DATE** 09/08/2011 **INSPECTION TIME** **INSPECTOR** Railsback, Brian

SITE INFORMATION	INVENTORY/MANAGER	SERVICE TYPE/FREQUENCY
SUBWAY 1501 MIDWESTERN PKWY WICHITA FALLS TX 76302 940-766-1782 Fax 940-766-4481	Process 2 LANCE LANE	Inspection- Regular Inspected 3 Times per Year

Scheduled calendar inspections.

Violations: Critical - 1 Non-Critical - 2 Score: 97

CRITICAL VIOLATIONS SUMMARY

<u>CODE</u>	<u>DESCRIPTION</u>	<u>POINTS</u>	<u>CORRECTED</u>
20	Toxic Items Properly Labeled/Stored/Used	3	09/08/2011

NON-CRITICAL VIOLATIONS SUMMARY

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

CRITICAL VIOLATIONS DETAIL

<u>CODE</u>	<u>DESCRIPTION</u>
20	Texas Food Establishment Rules Pages 129 thru 132 §229.168(a) thru (h) Poisonous or Toxic Materials. (a) Original containers, identifying information, prominence. Containers of poisonous or toxic materials and personal care items shall bear a legible manufacturer's label. (b) Working containers, common name. Working containers used for storing poisonous or toxic materials such as cleaners and sanitizers taken from bulk supplies shall be clearly and individually identified with the common name of the material. (c) Storage, separation. Poisonous or toxic materials shall be stored so they cannot

<u>CODE</u>	<u>DESCRIPTION</u>
	<p>contaminate food, equipment, utensils, linens, and single-service and single-use articles by:</p> <p>(1) separating the poisonous or toxic materials by spacing or partitioning; and</p> <p>(2) Locating the poisonous or toxic materials in an area that is not above food, equipment, utensils, linens, and single-service or single-use articles. This paragraph does not apply to equipment and utensil cleaners and sanitizers that are stored in warewashing areas for availability and convenience if the materials are stored to prevent contamination of food, equipment, utensils, linens, and single-service and single-use articles.</p> <p>(d) Presence and use.</p> <p>(1) Restriction.</p> <p>(A) Only those poisonous or toxic materials that are required for the operation and maintenance of a food establishment, such as for the cleaning and sanitizing of equipment and utensils and the control of insects and rodents, shall be allowed in a food establishment.</p> <p>(B) Subparagraph (A) of this paragraph does not apply to packaged poisonous or toxic materials that are for retail sale.</p> <p>(2) Conditions of use. Poisonous or toxic materials shall be:</p> <p>(A) used according to:</p> <p>(i) law and these rules;</p> <p>(ii) manufacturer's use directions included in labeling, and, for a pesticide, manufacturer's label instructions that state that use is allowed in a food establishment;</p> <p>(iii) the conditions of certification, if certification is required, for use of the pest control materials; and</p>
To Wit:	Working containers of chemical are not properly labeled. (Corrected 09/08/11)
To Correct:	All working containers of chemical must be properly labeled. 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:	Food stored on the floor in the walk in freezer and refrigerator
To Wit:	Mops stored improperly

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