

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
5297	1		01/03/2012		McKenzie, Suzanne

SITE INFORMATION	INVENTORY/MANAGER	SERVICE TYPE/FREQUENCY
SUBWAY OF WICHITA FALLS, INC. 2700 CENTRAL FRWY WICHITA FALLS TX 76306 940-855-3399	Process 2	Permit Inspection Permit Granted Inspected 3 Times per Year

Violations: Critical - 2 Score: 94

CRITICAL VIOLATIONS SUMMARY

<u>CODE</u>	<u>DESCRIPTION</u>	<u>POINTS</u>	<u>CORRECTED</u>
23	Approved sewage	3	01/03/2012
25	Food Contact Surfaces-Cleaned/Sanitized/Good Repair/Storage	3	01/03/2012

CRITICAL VIOLATIONS DETAIL

<u>CODE</u>	<u>DESCRIPTION</u>
23	<p>Texas Food Establishment Rules</p> <p>Page 113 §229.166(k) Disposal facility. (1) Approved sewage disposal system. Sewage shall be disposed through an approved facility that is: (A) a public sewage treatment plant; or (B) an individual sewage disposal system that is sized, constructed, maintained, and operated according to law.</p> <p>(2) Other liquid wastes and rainwater. Condensate drainage and other nonsewage liquids and rainwater shall be drained from point of discharge to disposal according to law.</p>
To Wit:	Leak under the soda machine. (Corrected 01/03/12)
25	<p>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</p>

CODE

DESCRIPTION

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 microwave oven located in the food preparation area has adhering food or food particles. (Corrected 01/03/12)

To Correct: The microwave oven located in the food preparation area must be properly washed, rinsed and sanitized and free of food or food particles. Corrections must be made immediately.

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