

Food Establishment Inspection Report



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

SITE NO. 6018 **INV NO.** 1 **IR NO.** **DATE** 03/02/2011 **INSPECTION TIME** **INSPECTOR** Railsback, Brian

SITE INFORMATION

SUBWAY
5131 GREENBRIAR
WICHITA FALLS TX 76302
940-766-2377

INVENTORY/MANAGER

Process 2

SERVICE TYPE/FREQUENCY

Inspection- Regular
Inspected 3 Times per Year

Scheduled calendar inspections.

Violations: Critical - 2 Score: 93

CRITICAL VIOLATIONS SUMMARY

<u>CODE</u>	<u>DESCRIPTION</u>	<u>POINTS</u>	<u>CORRECTED</u>
7	Proper/Adequate Handwashing	4	_____
21	Manual/Mechanical Warewashing & Sanitizing @ ____ ppm/Temp.	3	03/02/2011

CRITICAL VIOLATIONS DETAIL

<u>CODE</u>	<u>DESCRIPTION</u>
7	Texas food Establishment Rules Page 28 229.163(e) (f) (g) Food employees shall keep their hands and exposed portions of their arms clean. (f) Hands and arms cleaning procedure. (1) Except as specified in paragraph (2) of this subsection, food employees shall clean their hands and exposed portions of their arms (or surrogate prosthetic devices for hands or arms) for at least 20 seconds, using a cleaning compound in a lavatory that is equipped as specified under §229.166(f)(2) of this title (relating to Water, Plumbing, and Waste). (2) Food employees shall use the following cleaning procedure: (A) vigorous friction on the surfaces of the lathered fingers, finger tips, areas between the fingers, hands and arms (or by vigorously rubbing the surrogate prosthetic devices for hands or arms) for at least 10 to 15 seconds, followed by;

<u>CODE</u>	<u>DESCRIPTION</u>
	<p>(B) thorough rinsing under clean, running warm water; and (C) immediately follow the cleaning procedure with thorough drying of cleaned hands and arms (or surrogate prosthetic devices) using a method as specified under §229.167(e)(3) of this title (relating to Physical Facilities). (3) Food employees shall pay particular attention to the areas underneath the fingernails during the cleaning procedure.</p>
To Wit:	Water temp at hand wash sink must be at least 100 degrees
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: for a stationary rack, single temperature machine, 74 degrees Celsius (165 degrees Fahrenheit); or for all other machines, 82 degrees Celsius (180 degrees Fahrenheit).</p> <p>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.</p> <p>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.</p>
To Wit:	The quaternary ammonium compound used as the sanitizer in the dishwash machine area is at an excessive concentration of >400 PPM to sanitize equipment and utensils. (Corrected 03/02/11)
To Correct:	The quaternary ammonium compound used as the sanitizer in the dishwash machine area must be at a concentration of >400 PPM to sanitize equipment and utensils. Corrections must be made immediately.

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