

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
6712	1		06/08/2010		McKenzie, Suzanne

SITE INFORMATION
SUMMER SNOW
3609 KEMP BLVD
WICHITA FALLS TX 76308
940-923-2304

INVENTORY/MANAGER
Process 1: SNOW CONE
CONCESSION STAND

SERVICE TYPE/FREQUENCY
Inspection- Regular
Closed - Food Estab.
Inspected 2 Times per Year

Violations: Critical - 2 Non-Critical - 2 Score: 93

CRITICAL VIOLATIONS SUMMARY

<u>CODE</u>	<u>DESCRIPTION</u>	<u>POINTS</u>	<u>CORRECTED</u>
14	Water Supply - Approved/Adequate/Hot & Cold Under Pressure	4	06/08/2010
25	Food Contact Surfaces-Cleaned/Sanitized/Good Repair/Storage	3	06/08/2010

NON-CRITICAL VIOLATIONS SUMMARY

<u>CODE</u>	<u>DESCRIPTION</u>	<u>POINTS</u>	<u>CORRECTED</u>
28	OTHER VIOLATIONS (2)	0	_____

CRITICAL VIOLATIONS DETAIL

<u>CODE</u>	<u>DESCRIPTION</u>
14	<p>Texas Food Establishment Rules</p> <p>Page 105 thru 106 Water, Plumbing, and Waste. §229.166. (a)-(d) (a) Source. (1) Approved system. Drinking water shall be obtained from an approved source that is: (A) a public water system; or (B) a nonpublic water system that is constructed, maintained, and operated according to law. (2) System flushing and disinfection. A drinking water system shall be flushed and disinfected before being placed in service after construction, repair, or modification and after an</p>

<u>CODE</u>	<u>DESCRIPTION</u>
	<p>emergency situation, such as a flood, that may introduce contaminants to the system.</p> <p>(3) Bottled drinking water. Bottled drinking water used or sold in a food establishment shall be obtained from approved sources in accordance with 21 CFR 129 - Processing and Bottling of Bottled Drinking Water.</p>
To Wit:	The hot water generation and distribution system is not providing sufficiently heated water to meet the peak hot water demands throughout the food establishment. (Corrected 06/08/10)
To Correct:	The hot water generation and distribution system must provide sufficiently heated water to meet the peak hot water demands throughout the food establishment. Corrections must be made immediately.
25	<p>Texas Food Establishment Rules</p> <p>Page 76</p> <p>§229.165(d)</p> <p>(d) Cleanability.</p> <p>(1) Food-contact surfaces. Multiuse food-contact surfaces shall be:</p> <p>(A) smooth;</p> <p>(B) free of breaks, open seams, cracks, chips, inclusions, pits, and similar imperfections;</p> <p>(C) free of sharp internal angles, corners, and crevices;</p> <p>(D) finished to have smooth welds and joints; and</p> <p>(E) except as specified in subparagraph (B) of this paragraph, accessible for cleaning and inspection by one of the following methods:</p> <p>(i) without being disassembled;</p> <p>(ii) by disassembling without the use of tools; or</p> <p>(iii) by easy disassembling with the use of handheld tools commonly available to maintenance and cleaning personnel such as screwdrivers, pliers, and wrenches.</p> <p>(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.</p> <p>(3) Cleaned in place (CIP) equipment.</p> <p>(A) CIP equipment shall meet the characteristics specified under paragraph (1) of this subsection and shall be designed and constructed so that:</p> <p>(i) cleaning and sanitizing solutions circulate throughout a fixed system and contact all interior food-contact surfaces; and</p> <p>(ii) the system is self-draining or capable of being completely drained of cleaning and sanitizing solutions; and</p>
To Wit:	The dish ware located in the food preparation area has adhering food or food particles. (Corrected 06/08/10)
To Correct:	The dish ware 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.

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. (2)
To Wit:	non commercial RIR

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