

# Food Establishment Inspection Report



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

|                 |                |               |             |                        |                  |
|-----------------|----------------|---------------|-------------|------------------------|------------------|
| <b>SITE NO.</b> | <b>INV NO.</b> | <b>IR NO.</b> | <b>DATE</b> | <b>INSPECTION TIME</b> | <b>INSPECTOR</b> |
| 5613            | 1              |               | 07/12/2011  |                        | Baxter, Mike     |

|   |                          |   |
|---|--------------------------|---|
| <b>SITE INFORMATION</b>   | <b>INVENTORY/MANAGER</b> | <b>SERVICE TYPE/FREQUENCY</b>                     |
| SWEETOOTH DONUTS<br>4701 SOUTHWEST PKWY<br>WICHITA FALLS TX 76310<br>940-691-0607 | Process 2                | Inspection- Regular<br>Inspected 3 Times per Year |

Scheduled calender inspections.

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**Violations: Critical - 5 Score: 84**

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### CRITICAL VIOLATIONS SUMMARY

| <u>CODE</u> | <u>DESCRIPTION</u>  | <u>POINTS</u> | <u>CORRECTED</u> |
|-------------|---|---------------|------------------|
| 8           | Good Hygienic Practices (Eating/Drinking/Smoking/Other)     | 4             | _____            |
| 17          | Handwash Facilities with Soap & Towels                      | 3             | _____            |
| 18          | No Evidence of Insect Contamination                         | 3             | _____            |
| 21          | Manual/Mechanical Warewashing & Sanitizing @ ____ ppm/Temp. | 3             | _____            |
| 24          | Thermometers Provided/Accurate/Properly Calibrated +/- 2 F  | 3             | _____            |

### CRITICAL VIOLATIONS DETAIL

|                    |   |
|--------------------|---|
| <b><u>CODE</u></b> | <b><u>DESCRIPTION</u></b>   |
| 8                  | <p>Texas food Establishment Rules</p> <p>Page 31</p> <p>229.163 (n)<br/>Eating, drinking, or using tobacco.</p> <p>(1) Except as specified in paragraph (2) of this subsection, an employee shall eat, drink, or use any form of tobacco only in designated areas where the contamination of exposed food; clean equipment, utensils, and linens; unwrapped single-service and single-use articles; or other items needing protection cannot result.</p> <p>(2) A food employee may drink from a closed beverage container if the container is handled to prevent contamination of:</p> |

**CODE****DESCRIPTION**

(A) the employee's hands;  
 (B) the container; and  
 (C) exposed food; clean equipment, utensils, and linens; and unwrapped single-service and single-use articles.

(o) Discharges from the eyes, nose, and mouth. Food employees experiencing persistent sneezing, coughing, or a runny nose that causes discharges from the eyes, nose, or mouth may not work with exposed food; clean equipment, utensils, and linens; or unwrapped single-service or single-use articles.

(p) Hair restraints, effectiveness.

(1) Except as provided in paragraph (2) of this subsection, food employees shall wear hair restraints such as hats, hair coverings or nets, beard restraints, and clothing that covers body hair, that are designed and worn to effectively keep their hair from contacting exposed food; clean equipment, utensils, and linens; and unwrapped single-service and single-use articles.

(2) This section does not apply to food employees such as counter staff who only serve beverages and wrapped or packaged foods, hostesses, and wait staff if they present a minimal risk of contaminating exposed food; clean equipment, utensils, and linens; and unwrapped single-service and single-use articles.

(q) Handling prohibition.

(1) Except as specified in paragraph (2) of this subsection, food employees may not care for or handle animals that may be present such as patrol dogs, service animals, or pets that are allowed as specified in §229.167(p)(15)(B)(ii)-(v) of this title (relating to Physical Facilities).

(2) Food employees with assistance animals may handle or care for their assistance animals and food employees may handle or care for fish in aquariums or molluscan shellfish or crustacea in display tanks if they wash their hands as specified under subsections (f) and (h)(3) of this section.

To Wit: server needed a hair restraint

17 Texas Food Establishment Rules

Page 122

§229.167

(e) Handwashing facilities.

(1) Minimum number. Handwashing facilities shall be provided as specified under §229.166(g)(1) of this title.

(2) Handwashing cleanser, availability. Each handwashing lavatory or group of 2 adjacent lavatories shall be provided with a supply of hand cleaning liquid, powder, or bar soap.

| CODE        | DESCRIPTION  |
|-------------|--|
|             | <p>(3) Hand drying provision. Each handwashing lavatory or group of adjacent lavatories shall be provided with:</p> <p>(A) individual, disposable towels;</p> <p>(B) a continuous towel system that supplies the user with a clean towel; or</p> <p>(C) a heated-air hand drying device.</p>   |
| To Wit:     | no hand towels at sink   |
| To Correct: | corrected  |
| 18          | <p>Pages 126<br/>229.167(p)(11) &amp; (12)</p> <p>(11) Controlling pests. The presence of insects, rodents, and other pests shall be controlled to minimize their presence within the physical facility and its contents, and on the contiguous land or property under the control of the permit holder by:</p> <p>(A) routinely inspecting incoming shipments of food and supplies;</p> <p>(B) routinely inspecting the premises for evidence of pests;</p> <p>(C) using methods, if pests are found, such as trapping devices or other means of pest control as specified under §§229.168(d)(2), (h)(2), and (h)(3)(A) of this title (relating to Poisonous or Toxic Materials); and</p> <p>(D) eliminating harborage conditions.</p> <p>(12) Removing dead or trapped birds, insects, rodents, and other pests. Dead or trapped birds, insects, rodents, and other pests shall be removed from control devices and the premises at a frequency that prevents their accumulation, decomposition, or the attraction of pests.</p>   |
| To Wit:     | flies in kitchen area  |
| 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:</p> <p>for a stationary rack, single temperature machine, 74 degrees Celsius (165 degrees Fahrenheit); or</p> <p>for all other machines, 82 degrees Celsius (180 degrees Fahrenheit).</p> <p>The maximum temperature specified under subparagraph (A) of this paragraph does not</p> |

**CODE**                      **DESCRIPTION**

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.

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.

To Wit:                      no test strips for checking sanitizer level in dish washing sink

To Correct:                Need test strips to check sanitizer

24                              Page 77  
 §229.165(e)  
 (e) Accuracy of temperature measuring devices, food.  
 (1) Temperature measuring device, food.  
 (A) Food temperature measuring device that are scaled only in Celsius or dually scaled in Celsius and Fahrenheit shall be accurate to  $\pm 1$  degrees Celsius in the intended range of use.

(B) Food temperature measuring device that are scaled only in Fahrenheit shall be accurate to  $\pm 2$  degrees Fahrenheit in the intended range of use.

(2) Temperature measuring devices, ambient air and water.

#24

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§229.165(e) §229.165(f)

(A) Ambient air and water temperature measuring device that are scaled in Celsius or dually scaled in Celsius and Fahrenheit shall be designed to be easily readable and accurate to  $\pm 1.5$  degrees Celsius in the intended range of use.

(B) Ambient air and water temperature measuring device that are scaled only in Fahrenheit shall be accurate to  $\pm 3$  degrees Fahrenheit in the intended range of use.

To Wit:                      reach in refrigerator needs thermometer

**I HEREBY, ACKNOWLEDGE THE ISSUANCE AND RECEIPT OF THIS OFFICIAL Food Establishment Inspection Report.**

\_\_\_\_\_  
 Mike Baxter, Public Health Officer

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 OWNER / MANAGER SIGNATURE

\_\_\_\_\_  
 OWNER / MANAGER PRINT NAME