

# 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
6419	1		01/25/2010		Railsback, Brian

**SITE INFORMATION**  
SCOTLAND PARK ELEM.  
1415 N 5TH ST  
WICHITA FALLS TX 76306  
940-235-1180

**INVENTORY/MANAGER**  
Process 3 - Exempt

**SERVICE TYPE/FREQUENCY**  
Inspection- Regular  
Inspected 3 Times per Year

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**Violations: Critical - 1 Non-Critical - 1 Score: 96**

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## CRITICAL VIOLATIONS SUMMARY

<u>CODE</u>	<u>DESCRIPTION</u>	<u>POINTS</u>	<u>CORRECTED</u>
7	Proper/Adequate Handwashing	4	_____

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## NON-CRITICAL VIOLATIONS SUMMARY

<u>CODE</u>	<u>DESCRIPTION</u>	<u>POINTS</u>	<u>CORRECTED</u>
28	OTHER VIOLATIONS	0	01/25/2010

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## CRITICAL VIOLATIONS DETAIL

<u>CODE</u>	<u>DESCRIPTION</u>
7	<p>Texas food Establishment Rules</p> <p>Page 28</p> <p>229.163(e) (f) (g)</p> <p>Food employees shall keep their hands and exposed portions of their arms clean.</p> <p>(f) Hands and arms cleaning procedure.</p> <p>(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</p>

**CODE****DESCRIPTION**

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;  
 (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.

To Wit: Hand wash sinks not reaching 100 degrees

To Correct: Hand wash sinks must reach 100 degrees at mixing valve. Check back 1-28-10

**NON-CRITICAL VIOLATIONS DETAIL****CODE****DESCRIPTION**

28 Texas Food Establishment Rules

OTHER VIOLATIONS- REQUIRE CORRECTIVE ACTION , NOT TO EXCEED 90 DAYS OR NEXT INSPECTION, WHICHEVER COMES FIRST.

To Wit: Food stored on floor in walk in (Corrected 01/25/10)

To Correct: Food must be stored 6 inchs off the floor

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

\_\_\_\_\_  
 Brian Railsback, Public Health Officer

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 OWNER / MANAGER SIGNATURE

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 OWNER / MANAGER PRINT NAME