

# Food Establishment Inspection Report



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

**SITE NO.** 260    **INV NO.** 1    **IR NO.**    **DATE** 03/02/2011    **INSPECTION TIME**    **INSPECTOR** O'Neal, Robbie

**SITE INFORMATION**  
TACO BUENO #3073  
4417 KEMP BLVD  
WICHITA FALLS TX 76308  
940-692-2133 Fax 940-692-2133

**INVENTORY/MANAGER**  
Process 2

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

Scheduled calender inspections.

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**Violations:    Critical - 3    Non-Critical - 2    Score: 93**

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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	_____
8	Good Hygienic Practices (Eating/Drinking/Smoking/Other)	4	_____
17	Handwash Facilities with Soap & Towels	3	_____

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### NON-CRITICAL VIOLATIONS SUMMARY

<u>CODE</u>	<u>DESCRIPTION</u>	<u>POINTS</u>	<u>CORRECTED</u>
28	OTHER VIOLATIONS	0	_____
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### CRITICAL VIOLATIONS DETAIL

<u>CODE</u>	<u>DESCRIPTION</u>
8	Texas food Establishment Rules  Page 31  229.163 (n) Eating, drinking, or using tobacco.

(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;

**CODE****DESCRIPTION**

clean equipment, utensils, and linens; unwrapped single-service and single-use articles; or other items needing protection cannot result.

(2) A food employee may drink from a closed beverage container if the container is handled to prevent contamination of:

(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: The food service worker is drinking in a food service area from an uncovered container while preparing/handling food or contacting clean food contact surfaces.

To Correct: If in a food service area and preparing/handling food or contacting clean food contact surface, the food service worker must drink from covered containers. Corrections must be made immediately.

To Wit: The food service worker's hair is not restrained while preparing/handling food or contacting clean food contact surfaces.

<u>CODE</u>	<u>DESCRIPTION</u>
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To Correct:	The food service worker's hair must be restrained while preparing/handling food or contacting clean food contact surfaces. Corrections must be made immediately.
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.  (3) Hand drying provision. Each handwashing lavatory or group of adjacent lavatories shall be provided with: (A) individual, disposable towels; (B) a continuous towel system that supplies the user with a clean towel; or (C) a heated-air hand drying device.
To Wit:	No hand drying provisions were available at the handwash facilities in the food preparation area.
To Correct:	Hand drying provisions must be available at the handwash facilities in the food preparation area. Corrections must be made immediately.

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### NON-CRITICAL VIOLATIONS DETAIL

<u>CODE</u>	<u>DESCRIPTION</u>
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28	Texas Food Establishment Rules  OTHER VIOLATIONS- REQUIRE CORRECTIVE ACTION , NOT TO EXCEED 90 DAYS OR NEXT INSPECTION, WHICHEVER COMES FIRST.
To Wit:	mops stored incorrectly
To Wit:	need to repair wall damage by backdoor - - tiles - - hole

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

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Robbie O'Neal, Public Health Officer

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OWNER / MANAGER SIGNATURE

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OWNER / MANAGER PRINT NAME