

# 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
6775	1		02/27/2010		McKenzie, Suzanne

SITE INFORMATION	INVENTORY/MANAGER	SERVICE TYPE/FREQUENCY
TACO MAYO # 28 4523 SOUTHWEST PKWY WICHITA FALLS TX 76308 940-692-0700	Process 3	Inspection- Regular Inspected 4 Times per Year

---

**Violations: Critical - 3 Non-Critical - 1 Score: 89**

---

## CRITICAL VIOLATIONS SUMMARY

<u>CODE</u>	<u>DESCRIPTION</u>	<u>POINTS</u>	<u>CORRECTED</u>
7	Proper/Adequate Handwashing	4	02/27/2010
13	Approved Systems (Time as Public Hlth Control/HACCP Plan)	4	02/27/2010
20	Toxic Items Properly Labeled/Stored/Used	3	02/27/2010

## NON-CRITICAL VIOLATIONS SUMMARY

<u>CODE</u>	<u>DESCRIPTION</u>	<u>POINTS</u>	<u>CORRECTED</u>
28	OTHER VIOLATIONS	0	02/27/2010

## 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</p>

**CODE****DESCRIPTION**

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;

(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: The food service worker did not wash hands for at least 20 seconds at a handwash sink. Did not impliment new handwash rules. (Corrected 02/27/10)

To Correct: The food service worker will wash his/her hands and exposed portions of his/her arms with soap and 110 degree F or warmer running water and by rubbing his/her lathered hands and surfaces of arms together for at least 20 seconds. Hands and arms will be thoroughly rinsed with clean water and dried with non-reusable towels or heated air. Corrections must be made immediately.

13 Texas Food Establishment Rules

Page 63

§229.164(o)

(9) Time as a public health control.

(A) Except as specified under subparagraph (B) of this paragraph, if time only, rather than time in conjunction with temperature, is used as the public health control for a working supply of potentially hazardous food before cooking, or for ready-to-eat potentially hazardous food that is displayed or held for service for immediate consumption:

(i) the food shall be marked or otherwise identified to indicate the time that is four hours past the point in time when the food is removed from temperature control;

(ii) the food shall be cooked and served, served if ready-to-eat, or discarded, within 4 hours from the point in time when the food is removed from temperature control;

(iii) the food in unmarked containers or packages or marked exceed a four hour limit shall be discarded; and

(iv) written procedures shall be maintained in the food establishment and made available to the regulatory authority upon request, that ensure compliance with:

(I) clauses (i)-(iv) of this subparagraph, and (II) paragraph (4) of this subsection for food that is prepared, cooked, and refrigerated before time is used as a public health control.

(B) In a food establishment that serves a highly susceptible population, time only, rather than time in conjunction with temperature, may not be used as the public health control for raw eggs.

Page 139 thru 141

§229.171

(d) HACCP plan requirements.

(1) When a HACCP plan is required.

(A) Before engaging in an activity that requires a HACCP plan, a food establishment shall submit to the regulatory authority for approval a properly prepared HACCP plan as specified under paragraph (2) of this subsection and the relevant provisions of these rules if:

(i) submission of a HACCP plan is required according to law;

(ii) a variance is required as specified under §§229.164(k)(1)(D)(iii) and (p)(1)(A)–(H), or 229.165(f)(10)(B) of this title; or

<u>CODE</u>	<u>DESCRIPTION</u>
	<p>(iii) the regulatory authority determines that a food preparation or processing method requires a variance based on an inspectional finding or a variance request.</p> <p>(B) A food establishment shall have a properly prepared HACCP plan as specified under §229.164(o)(2) of this title.</p>
To Wit:	The food that is located in the WIR has been refrigerated for more than 24 hours and is not marked with the day of preparation or the date which the food shall be consumed by. (Corrected 02/27/10)
To Correct:	The food that is located in the walkin refrigerator that has been refrigerated for more than 24 hours must be marked with the day of preparation and the date which the food shall be consumed by.
20	<p>Texas Food Establishment Rules</p> <p>Pages 129 thru 132            §229.168(a) thru (h)            Poisonous or Toxic Materials.</p> <p>(a) Original containers, identifying information, prominence. Containers of poisonous or toxic materials and personal care items shall bear a legible manufacturer's label.</p> <p>(b) Working containers, common name. Working containers used for storing poisonous or toxic materials such as cleaners and sanitizers taken from bulk supplies shall be clearly and individually identified with the common name of the material.</p> <p>(c) Storage, separation. Poisonous or toxic materials shall be stored so they cannot contaminate food, equipment, utensils, linens, and single-service and single-use articles by:</p> <p>(1) separating the poisonous or toxic materials by spacing or partitioning; and</p> <p>(2) Locating the poisonous or toxic materials in an area that is not above food, equipment, utensils, linens, and single-service or single-use articles. This paragraph does not apply to equipment and utensil cleaners and sanitizers that are stored in warewashing areas for availability and convenience if the materials are stored to prevent contamination of food, equipment, utensils, linens, and single-service and single-use articles.</p> <p>(d) Presence and use.</p> <p>(1) Restriction.</p> <p>(A) Only those poisonous or toxic materials that are required for the operation and maintenance of a food establishment, such as for the cleaning and sanitizing of equipment and utensils and the control of insects and rodents, shall be allowed in a food establishment.</p> <p>(B) Subparagraph (A) of this paragraph does not apply to packaged poisonous or toxic materials that are for retail sale.</p> <p>(2) Conditions of use. Poisonous or toxic materials shall be:</p> <p>(A) used according to:</p> <p>(i) law and these rules;</p> <p>(ii) manufacturer's use directions included in labeling, and, for a pesticide, manufacturer's label instructions that state that use is allowed in a food establishment;</p> <p>(iii) the conditions of certification, if certification is required, for use of the pest control materials; and</p>
To Wit:	Containers of chemical on counter are not properly stored to prevent the contamination of food, equipment, utensils, linens or single service items. (Corrected 02/27/10)
To Correct:	All containers of chemical must be properly stored to prevent the contamination of food, equipment, utensils, linens or single service items. Corrections must be made immediately.

**NON-CRITICAL VIOLATIONS DETAIL**

<b><u>CODE</u></b>	<b><u>DESCRIPTION</u></b>
28	OTHER VIOLATIONS- REQUIRE CORRECTIVE ACTION , NOT TO EXCEED 90 DAYS OR NEXT INSPECTION, WHICHEVER COMES FIRST.
To Wit:	Floors in work area are excessively dirty and covered in food (Repeat) (Corrected 02/27/10)
To Wit:	Light out in grill area. (Corrected 02/27/10)
To Wit:	Rags not being kept in snitizing soulutions at all times when not in use. (Corrected 02/27/10)

**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**