

# Food Establishment Inspection Report



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

**SITE NO.** 6558    **INV NO.** 2    **IR NO.**    **DATE** 03/02/2011    **INSPECTION TIME**    **INSPECTOR** O'Neal, Robbie

**SITE INFORMATION**  
TAMI'S  
4510 RHEA RD  
WICHITA FALLS TX 76308  
940-691-1006 Fax 940-322-3988

**INVENTORY/MANAGER**  
Deli

**SERVICE TYPE/FREQUENCY**  
Inspection- Regular  
Inspected 2 Times per Year

Scheduled calender inspections.

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**Violations: Critical - 3 Non-Critical - 3 Score: 94**

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### CRITICAL VIOLATIONS SUMMARY

<u>CODE</u>	<u>DESCRIPTION</u>	<u>POINTS</u>	<u>CORRECTED</u>
24	Thermometers Provided/Accurate/Properly Calibrated +/- 2 F	3	03/02/2011
25	Food Contact Surfaces-Cleaned/Sanitized/Good Repair/Storage	3	_____
25	Food Contact Surfaces-Cleaned/Sanitized/Good Repair/Storage	3	_____

### NON-CRITICAL VIOLATIONS SUMMARY

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

### CRITICAL VIOLATIONS DETAIL

<u>CODE</u>	<u>DESCRIPTION</u>
24	Texas Food Establishment Rules  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

**CODE**                      **DESCRIPTION**

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:                      The chest/coffin freezer in the storage room did not have a readily available and visible thermometer. (Corrected 03/02/11)

To Correct:                The chest/coffin freezer in the storage room must have a readily available and visible thermometer. Corrections must be made within 7 days.

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§229.165(d)

(d) Cleanability.

(1) Food-contact surfaces. Multiuse food-contact surfaces shall be:

(A) smooth;

(B) free of breaks, open seams, cracks, chips, inclusions, pits, and similar imperfections;

(C) free of sharp internal angles, corners, and crevices;

(D) finished to have smooth welds and joints; and

(E) except as specified in subparagraph (B) of this paragraph, accessible for cleaning and inspection by one of the following methods:

(i) without being disassembled;

(ii) by disassembling without the use of tools; or

(iii) by easy disassembling with the use of handheld tools

commonly available to maintenance and cleaning personnel such as screwdrivers, pliers, and

wrenches.

(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.

(3) Cleaned in place (CIP) equipment.

(A) CIP equipment shall meet the characteristics specified under paragraph (1) of this subsection and shall be designed and constructed so that:

(i) cleaning and sanitizing solutions circulate throughout a fixed system and contact all interior food-contact surfaces; and

(ii) the system is self-draining or capable of being completely drained of cleaning and sanitizing solutions; and

To Wit:                      The fryer baskets located in the grill area has adhering foreign material.

To Correct:                The fryer baskets located in the grill area must be properly washed, rinsed and sanitized and free of foreign material. Corrections must be made immediately.

<u>CODE</u>	<u>DESCRIPTION</u>
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To Wit: The fryer located in the kitchen has adhering foreign material.

To Correct: The fryer located in the kitchen must be properly washed, rinsed and sanitized and free of foreign material. Corrections must be made immediately.

### NON-CRITICAL VIOLATIONS DETAIL

<u>CODE</u>	<u>DESCRIPTION</u>
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28 OTHER VIOLATIONS- REQUIRE CORRECTIVE ACTION , NOT TO EXCEED 90 DAYS OR NEXT INSPECTION, WHICHEVER COMES FIRST.

To Wit: take up rubber mats in grill area - - clean floor

To Wit: broken floor tiles - - - need to repair

To Wit: need to clean walls grill area

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

\_\_\_\_\_  
**Robbie O'Neal, Public Health Officer**

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**OWNER / MANAGER SIGNATURE**

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**OWNER / MANAGER PRINT NAME**