

# 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** 11/10/2011    **INSPECTION TIME**    **INSPECTOR** O'Neal, Robbie

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| <b>SITE INFORMATION</b><br>TAMI'S<br>4510 RHEA RD<br>WICHITA FALLS TX 76308<br>940-691-1006 Fax 940-322-3988 | <b>INVENTORY/MANAGER</b><br>Deli | <b>SERVICE TYPE/FREQUENCY</b><br>Permit Inspection<br>Permit Granted<br>Inspected 2 Times per Year |
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**Violations: Critical - 4    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             | _____            |
| 24          | Thermometers Provided/Accurate/Properly Calibrated +/- 2 F  | 3             | _____            |
| 25          | Food Contact Surfaces-Cleaned/Sanitized/Good Repair/Storage | 3             | _____            |
| 25          | Food Contact Surfaces-Cleaned/Sanitized/Good Repair/Storage | 3             | _____            |

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### CRITICAL VIOLATIONS DETAIL

| <u>CODE</u> | <u>DESCRIPTION</u>  |
|-------------|---|
| 24          | Texas Food Establishment Rules<br><br>Page 77<br>§229.165(e)<br>(e) Accuracy of temperature measuring devices, food.<br>(1) Temperature measuring device, food.<br>(A) Food temperature measuring device that are scaled only in Celsius or dually scaled in Celsius and Fahrenheit shall be accurate to ±1 degrees Celsius in the intended range of use.<br>(B) Food temperature measuring device that are scaled only in Fahrenheit shall be accurate to ±2 degrees Fahrenheit in the intended range of use.<br>(2) Temperature measuring devices, ambient air and water.<br>#24<br>78<br>§229.165(e) §229.165(f) |

| CODE        | DESCRIPTION  |
|-------------|--|
|             | <p>(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 <math>\pm 1.5</math> degrees Celsius in the intended range of use.</p> <p>(B) Ambient air and water temperature measuring device that are scaled only in Fahrenheit shall be accurate to <math>\pm 3</math> degrees Fahrenheit in the intended range of use.</p>   |
| To Wit:     | The reachin refrigerator in the food preparation area did not have a readily available and visible thermometer.  |
| To Correct: | The reachin refrigerator in the food preparation area must have a readily available and visible thermometer. Corrections must be made within 7 days.   |
| To Wit:     | The reachin freezer in the food preparation area did not have a readily available and visible thermometer.   |
| To Correct: | The reachin freezer in the food preparation area must have a readily available and visible thermometer. Corrections must be made within 7 days.  |
| 25          | <p>Page 76<br/>           §229.165(d)<br/>           (d) Cleanability.<br/>           (1) Food-contact surfaces. Multiuse food-contact surfaces shall be:<br/>           (A) smooth;<br/>           (B) free of breaks, open seams, cracks, chips, inclusions, pits, and similar imperfections;<br/>           (C) free of sharp internal angles, corners, and crevices;<br/>           (D) finished to have smooth welds and joints; and<br/>           (E) except as specified in subparagraph (B) of this paragraph, accessible for cleaning and inspection by one of the following methods:<br/>           (i) without being disassembled;<br/>           (ii) by disassembling without the use of tools; or<br/>           (iii) by easy disassembling with the use of handheld tools commonly available to maintenance and cleaning personnel such as screwdrivers, pliers, and wrenches.<br/>           (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.<br/>           (3) Cleaned in place (CIP) equipment.<br/>           (A) CIP equipment shall meet the characteristics specified under paragraph (1) of this subsection and shall be designed and constructed so that:<br/>           (i) cleaning and sanitizing solutions circulate throughout a fixed system and contact all interior food-contact surfaces; and<br/>           (ii) the system is self-draining or capable of being completely drained of cleaning and sanitizing solutions; and</p> |
| To Wit:     | The counter located in the customer service area is not properly sanitized.  |
| To Correct: | The counter located in the customer service area must be properly sanitized. Corrections must be made immediately.   |
| To Wit:     | The microwave oven located in the food service/dispensing area has adhering food or food particles.  |
| To Correct: | The microwave oven located in the food service/dispensing area must be properly washed,  |

**CODE**

**DESCRIPTION**

rinsed and sanitized and free of food or food particles. Corrections must be made immediately.

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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