

Food Establishment Inspection Report



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

SITE NO. 428 **INV NO.** 1 **IR NO.** **DATE** 01/24/2011 **INSPECTION TIME** **INSPECTOR** Baxter, Mike

SITE INFORMATION
THE HAYSTACK
315 N SCOTT
WICHITA FALLS TX 76306
940-723-4883

INVENTORY/MANAGER
Process I

SERVICE TYPE/FREQUENCY
Inspection- Regular
two Inspection per Year

Scheduled calender inspections.

Violations: Critical - 1 Non-Critical - 2 Score: 97

CRITICAL VIOLATIONS SUMMARY

| <u>CODE</u> | <u>DESCRIPTION</u> | <u>POINTS</u> | <u>CORRECTED</u> |
|-------------|--|---------------|------------------|
| 24 | Thermometers Provided/Accurate/Properly Calibrated +/- 2 F | 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 | _____ |

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 dually scaled in Celsius and Fahrenheit shall be accurate to ±1 degrees Celsius in the intended range of use. (B) Food temperature measuring device that are scaled only in Fahrenheit shall be accurate to ±2 degrees Fahrenheit in the intended range of use. |

| <u>CODE</u> | <u>DESCRIPTION</u> |
|-------------|--|
| | (2) Temperature measuring devices, ambient air and water. #24 78 §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 ± 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 ± 3 degrees Fahrenheit in the intended range of use. |
| To Wit: | no thermometers in refrigerator |
| To Correct: | All refrigerators are to have thermometers |

NON-CRITICAL VIOLATIONS DETAIL

| <u>CODE</u> | <u>DESCRIPTION</u> |
|-------------|---|
| 28 | OTHER VIOLATIONS- REQUIRE CORRECTIVE ACTION , NOT TO EXCEED 90 DAYS OR NEXT INSPECTION, WHICHEVER COMES FIRST. |
| To Wit: | both doors have large gaps under the doors |
| To Correct: | Both doors are to be sealed |
| To Wit: | floors behind the bar are to be smooth cleanable surface. |
| To Correct: | The floors behind bar are not smooth cleanable and need to be refinished. Floors to be smooth cleanable surfaces. |

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

Mike Baxter, Public Health Officer

OWNER / MANAGER SIGNATURE

OWNER / MANAGER PRINT NAME