

Food Establishment Inspection Report



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

SITE NO. 5081 **INV NO.** 1 **IR NO.** **DATE** 12/28/2011 **INSPECTION TIME** **INSPECTOR** O'Neal, Robbie

SITE INFORMATION THE JALAPENO TREE MEXICAN RESTAURANT 2927 SOUTHWEST PKWY WICHITA FALLS TX 76308 940-696-7074	INVENTORY/MANAGER Process 3	SERVICE TYPE/FREQUENCY Inspection- Regular Inspected 4 Times per Year
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Scheduled calendar inspections.

Violations: Critical - 5 Non-Critical - 1 Score: 91

CRITICAL VIOLATIONS SUMMARY

<u>CODE</u>	<u>DESCRIPTION</u>	<u>POINTS</u>	<u>CORRECTED</u>
17	Handwash Facilities with Soap & Towels	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	_____
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	_____

CRITICAL VIOLATIONS DETAIL

<u>CODE</u>	<u>DESCRIPTION</u>
17	Texas Food Establishment Rules Page 122 §229.167 (e) Handwashing facilities. (1) Minimum number. Handwashing facilities shall be provided as specified

CODE **DESCRIPTION**

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 bar.

To Correct: Hand drying provisions must be available at the handwash facilities in the bar. Corrections must be made immediately.

24 Texas Food Establishment Rules

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§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.

(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 ± 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: The reachin refrigerator in the grill area did not have a readily available and visible thermometer.

To Correct: The reachin refrigerator in the grill area 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;

<u>CODE</u>	<u>DESCRIPTION</u>
	<p>(D) finished to have smooth welds and joints; and</p> <p>(E) except as specified in subparagraph (B) of this paragraph, accessible for cleaning and inspection by one of the following methods:</p> <p>(i) without being disassembled;</p> <p>(ii) by disassembling without the use of tools; or</p> <p>(iii) by easy disassembling with the use of handheld tools commonly available to maintenance and cleaning personnel such as screwdrivers, pliers, and wrenches.</p> <p>(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.</p> <p>(3) Cleaned in place (CIP) equipment.</p> <p>(A) CIP equipment shall meet the characteristics specified under paragraph (1) of this subsection and shall be designed and constructed so that:</p> <p>(i) cleaning and sanitizing solutions circulate throughout a fixed system and contact all interior food-contact surfaces; and</p> <p>(ii) the system is self-draining or capable of being completely drained of cleaning and sanitizing solutions; and</p>
To Wit:	<p>The fryer table located in the grill area is cracked, chipped, bent or broken and cannot be properly cleaned and sanitized.</p> <p>needs to be replaced</p>
To Correct:	<p>The fryer table located in the grill area must be free of cracks, chips, bends or breaks to permit it to be properly cleaned and sanitized. Corrections must be made immediately.</p>
To Wit:	<p>The reachin refrigerator located in the grill area is cracked, chipped, bent or broken and cannot be properly cleaned and sanitized.</p> <p>need to repair broken door seal</p>
To Correct:	<p>The reachin refrigerator located in the grill area must be free of cracks, chips, bends or breaks to permit it to be properly cleaned and sanitized. Corrections must be made immediately.</p>
To Wit:	<p>The heat lamp located in the fryer area has adhering foreign material.</p>
To Correct:	<p>The heat lamp located in the fryer area must be properly washed, rinsed and sanitized and free of foreign material. Corrections must be made immediately.</p>

NON-CRITICAL VIOLATIONS DETAIL

<u>CODE</u>	<u>DESCRIPTION</u>
28	<p>OTHER VIOLATIONS- REQUIRE CORRECTIVE ACTION , NOT TO EXCEED 90 DAYS OR NEXT INSPECTION, WHICHEVER COMES FIRST.</p>
To Wit:	<p>need to reseal walkin refrig floor</p>

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

Robbie O'Neal, Public Health Officer

OWNER / MANAGER SIGNATURE

OWNER / MANAGER PRINT NAME