

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 |
|----------|---------|--------|------------|-----------------|-------------------|
| 5081 | 1 | | 06/08/2010 | | McKenzie, Suzanne |

SITE INFORMATION
THE JALAPENO TREE
2927 SOUTHWEST PKWY
WICHITA FALLS TX 76308
940-696-7074

INVENTORY/MANAGER
Process 3

SERVICE TYPE/FREQUENCY
Inspection- Regular
Inspected 4 Times per Year

Violations: Critical - 1 Score: 97

CRITICAL VIOLATIONS SUMMARY

| <u>CODE</u> | <u>DESCRIPTION</u> | <u>POINTS</u> | <u>CORRECTED</u> |
|-------------|---|---------------|------------------|
| 25 | Food Contact Surfaces-Cleaned/Sanitized/Good Repair/Storage | 3 | 06/09/2010 |

CRITICAL VIOLATIONS DETAIL

| <u>CODE</u> | <u>DESCRIPTION</u> |
|-------------|--|
| 25 | <p>Texas Food Establishment Rules</p> <p>Page 76 §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:</p> |

| <u>CODE</u> | <u>DESCRIPTION</u> |
|-------------|--|
| | (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 walls in the RIF is moldy and on door around seal located in the food preparation area has adhering mold. (Corrected 06/09/10) |
| To Correct: | The walls in the RIF is moldy and on door around seal located in the food preparation area must be properly washed, rinsed and sanitized and free of mold. Corrections must be made immediately. |
| To Wit: | The ice machine located in the food preparation area has adhering dirt. (Corrected 06/09/10) |
| To Correct: | The ice machine located in the food preparation area must be properly washed, rinsed and sanitized and free of dirt. Corrections must be made immediately. |

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