

Food Establishment Inspection Report



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

SITE NO. 6441 **INV NO.** 1 **IR NO.** **DATE** 03/16/2011 **INSPECTION TIME** **INSPECTOR** O'Neal, Robbie

SITE INFORMATION
THE SPOT
3002 MIDWESTERN PKWY # D
WICHITA FALLS TX 76308
940-692-7768

INVENTORY/MANAGER
Process 2

SERVICE TYPE/FREQUENCY
Inspection- Regular
Inspected 3 Times per Year

Scheduled calendar inspections.

Violations: Critical - 3 Non-Critical - 2 Score: 94

CRITICAL VIOLATIONS SUMMARY

| <u>CODE</u> | <u>DESCRIPTION</u> | <u>POINTS</u> | <u>CORRECTED</u> |
|-------------|---|---------------|------------------|
| 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 | _____ |

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 |

| CODE | DESCRIPTION |
|-------------|--|
| | <p>range of use.</p> <p>(B) Food temperature measuring device that are scaled only in Fahrenheit shall be accurate to ± 2 degrees Fahrenheit in the intended range of use.</p> <p>(2) Temperature measuring devices, ambient air and water.</p> <p>#24</p> <p>78</p> <p>§229.165(e) §229.165(f)</p> <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 ± 1.5 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 ± 3 degrees Fahrenheit in the intended range of use.</p> |
| To Wit: | The reachin refrigerator in the food service/dispensing area did not have a readily available and visible thermometer. |
| To Correct: | The reachin refrigerator in the food service/dispensing area must have a readily available and visible thermometer. Corrections must be made within 7 days. |
| 25 | <p>Page 76</p> <p>§229.165(d)</p> <p>(d) Cleanability.</p> <p>(1) Food-contact surfaces. Multiuse food-contact surfaces shall be:</p> <p>(A) smooth;</p> <p>(B) free of breaks, open seams, cracks, chips, inclusions, pits, and similar imperfections;</p> <p>(C) free of sharp internal angles, corners, and crevices;</p> <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: | The reachin refrigerator located in the food preparation area has adhering food or food particles. |
| To Correct: | The reachin refrigerator located in the food preparation area must be properly washed, rinsed and sanitized and free of food or food particles. Corrections must be made immediately. |

| <u>CODE</u> | <u>DESCRIPTION</u> |
|-------------|--------------------|
|-------------|--------------------|

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|---------|--|
| To Wit: | The reachin refrigerator located in the food preparation area has adhering food or food particles. |
|---------|--|

| | |
|-------------|---|
| To Correct: | The reachin refrigerator located in the food preparation area must be properly washed, rinsed and sanitized and free of food or food particles. 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. |
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| To Wit: | need to clean vent-a-hood |
|---------|---------------------------|

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|---------|---------------------|
| To Wit: | need to clean walls |
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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