

# 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
816	1		06/24/2010		Railsback, Brian

## SITE INFORMATION

TRAVELODGE  
1015 N WOLCOTT LANE  
WICHITA FALLS TX 76306  
940-761-3400 Fax 940-761-1979

## INVENTORY/MANAGER

Process I; CONT. BREAKFAST

## SERVICE TYPE/FREQUENCY

Inspection- Regular  
two Inspection per Year

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**Violations: Critical - 4 Score: 88**

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## CRITICAL VIOLATIONS SUMMARY

<u>CODE</u>	<u>DESCRIPTION</u>	<u>POINTS</u>	<u>CORRECTED</u>
17	Handwash Facilities with Soap & Towels	3	_____
21	Manual/Mechanical Warewashing & Sanitizing @ ____ ppm/Temp.	3	_____
26	Posting Consumer Advisories- Heimlich/Raw Shellfish/Buffer	3	_____
27	Food Establishment Permit	3	_____

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## CRITICAL VIOLATIONS DETAIL

<u>CODE</u>	<u>DESCRIPTION</u>
17	<p>Texas Food Establishment Rules</p> <p>Page 122 §229.167 (e) Handwashing facilities. (1) Minimum number. Handwashing facilities shall be provided as specified under §229.166(g)(1) of this title.</p> <p>(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.</p> <p>(3) Hand drying provision. Each handwashing lavatory or group of adjacent lavatories shall be provided with: (A) individual, disposable towels;</p>

<u>CODE</u>	<u>DESCRIPTION</u>
	(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 food service/dispensing area.
To Correct:	Hand drying provisions must be available at the handwash facilities in the food service/dispensing area. Corrections must be made immediately.
21	<p>Texas Food Establishment Rules</p> <p>TFER 229.165(k) thru 229.165(y)</p> <p>The wash compartment of the sink shall, when used for washing, contain a wash solution mixed according to manufacturer's label instructions. The temperature of the wash solution shall be maintained at not less than 43 degrees C (110 degrees F) unless specified differently by the manufacturer of the washing agent. If a detergent-sanitizer is used without a hot water rinse, the same agent must be used in both the cleaning and sanitizing steps. A chemical sanitizer used in a sanitizing solution shall be used in accordance with EPA approved manufacturer's label use instructions. If hot water is used for sanitizing, the temperature of the water shall be maintained at 77 degrees C (171 degrees F) or above. Warewashing machines, manufacturers' operating instructions.</p> <p>A warewashing machine and its auxiliary components shall be operated in accordance with the machine's data plate and other manufacturer's instructions.</p> <p>A warewashing machine's conveyor speed or automatic cycle times shall be maintained accurately timed in accordance with manufacturer's specifications. Mechanical warewashing equipment, hot water sanitization temperatures.</p> <p>Except as specified in subparagraph (B) of this paragraph, in a mechanical operation, the temperature of the fresh hot water sanitizing rinse as it enters the manifold may not be more than 90 degrees Celsius (194 degrees Fahrenheit), or less than:</p> <p>for a stationary rack, single temperature machine, 74 degrees Celsius (165 degrees Fahrenheit); or</p> <p>for all other machines, 82 degrees Celsius (180 degrees Fahrenheit).</p> <p>The maximum temperature specified under subparagraph (A) of this paragraph does not apply to the high pressure and temperature systems with wand-type, hand-held spraying devices used for the in-place cleaning and sanitizing of equipment such as meat saws. Mechanical warewashing equipment, sanitization pressure.</p> <p>The flow pressure of the fresh hot water sanitizing rinse in a warewashing machine may not be less than 100 kilopascals (15 pounds per square inch) or more than 170 kilopascals (25 pounds per square inch) as measured in the water line immediately downstream or upstream from the fresh hot water sanitizing rinse control valve.</p>
To Wit:	A sink with at least three compartments is not provided for manually washing, rinsing and sanitizing equipment and utensils or a warewashing machine or alternative equipment has not been approved by the Health Authority.
To Correct:	A sink with at least three compartments shall be provided for manually washing, rinsing and sanitizing equipment and utensils unless a warewashing machine or alternative equipment has been approved by the Health Authority. Corrections must be made immediately.
26	<p>Pages 37, 55 &amp;154</p> <p>229.164(h); (r) &amp; 173(b) -</p> <p>A card, sign or other effective means of notification shall be displayed to notify customers that clean tableware is to be used upon return to self-service areas. Food establishments</p>

**CODE**                      **DESCRIPTION**

which deliver shellfish to a consumer for raw consumption shall inform consumers of the significantly increased risk associated with certain especially vulnerable consumers eating such shellfish in raw or undercooked form. The Heimlich Maneuver Poster shall be in all food service establishments in a place conspicuous to employees or customers.

To Wit:                      The Heimlich Maneuver poster is not conspicuously displayed in the facility.

To Correct:                The Heimlich Maneuver poster must be conspicuously displayed in the facility. Corrections must be made within 14 days.

27                              Page 126  
229.171(f) & (g)  
A person may not operate a food establishment without a valid health permit to operate. The permit is not valid without a valid Certificate of Occupancy issued by the Wichita Falls/ Wichita County Public Health District. The permit holder will:

- 1) post the permit at a location in the food establishment that is conspicuous to consumers
- 2) immediately discontinue operations and notify the Environmental Health Division at 761-7820 if an imminent health hazard exists
- 3) replace/upgrade existing facilities and equipment in accordance with TFER guidelines
- 4) comply with directives of the regulatory authorities including time frames for corrective actions
- 5) other provisions of the TFER

The permit holder shall designate a person in charge and shall ensure that a person in charge is present at the food establishment during all hours of operation.

All food service employees shall attend a food handler class and shall obtain a food handler's certificate.

To Wit:                      Your annual health permit is expired.

To Correct:                Contact the Environmental Health Division in Room 202, 1700 Third St. to renew your facility permit. You may call me at 761-7820 or the main office at 761-7820 if you have questions about renewing your permit. Corrections must be made within 14 days.

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

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**Brian Railsback, Public Health Officer**

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**OWNER / MANAGER SIGNATURE**

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**OWNER / MANAGER PRINT NAME**