

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
296	2		05/03/2010		Railsback, Brian

SITE INFORMATION	INVENTORY/MANAGER	SERVICE TYPE/FREQUENCY
TEXAS BEST BEEF JERKY 7043 SEYMOUR HWY WICHITA FALLS TX 76308 940-691-3664	Catering	Permit Inspection Permit Granted Inspected 4 Times per Year

Violations: Critical - 2 Score: 94

CRITICAL VIOLATIONS SUMMARY

<u>CODE</u>	<u>DESCRIPTION</u>	<u>POINTS</u>	<u>CORRECTED</u>
16	Handwash Facilities Adequate & Access	3	_____
25	Food Contact Surfaces-Cleaned/Sanitized/Good Repair/Storage	3	_____

CRITICAL VIOLATIONS DETAIL

<u>CODE</u>	<u>DESCRIPTION</u>
16	<p>Texas Food Establishment Rules</p> <p>Page 107 §229.166 (h) Plumbing, location and placement. (1) Handwashing facilities. A handwashing facility shall be located: (A) to allow convenient use by employees in food preparation, food dispensing, and warewashing areas; and (B) in, or immediately adjacent to, toilet rooms.</p> <p>To Wit: There are inadequate handwashing sinks available in the kitchen.</p> <p>To Correct: There must be adequate handwashing sinks available in the kitchen. Corrections must be made within 90 days.</p>
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:</p>

CODE**DESCRIPTION**

- (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:
- (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 shelves located in the kitchen is not properly sanitized.

To Correct: The shelves located in the kitchen must be properly sanitized. Corrections must be made immediately.

Remove contact paper from shelves in kitchen

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

Brian Railsback, Public Health Officer

OWNER / MANAGER SIGNATURE

OWNER / MANAGER PRINT NAME