

Food Establishment Inspection Report



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

SITE NO. 296 **INV NO.** 2 **IR NO.** **DATE** 11/02/2010 **INSPECTION TIME** **INSPECTOR** Railsback, Brian

SITE INFORMATION
TEXAS BEST BEEF JERKY
7043 SEYMOUR HWY
WICHITA FALLS TX 76308
940-691-3664

INVENTORY/MANAGER
Catering

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

Scheduled calendar inspections.

Violations: Critical - 1 Non-Critical - 1 Score: 97

CRITICAL VIOLATIONS SUMMARY

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

<u>CODE</u>	<u>DESCRIPTION</u>
	(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 cleaning material, i.e., liquid, powder or bar soap, is available at the handwash facilities in the kitchen.
To Correct:	Hand cleaning material, i.e., liquid, powder or bar soap, must be available at the handwash facilities in the kitchen. Corrections must be made immediately.
To Wit:	No hand drying provisions were available at the handwash facilities in the kitchen.
To Correct:	Hand drying provisions must be available at the handwash facilities in the kitchen. Corrections must be made immediately.

NON-CRITICAL VIOLATIONS DETAIL

<u>CODE</u>	<u>DESCRIPTION</u>
28	Texas Food Establishment Rules
	OTHER VIOLATIONS- REQUIRE CORRECTIVE ACTION , NOT TO EXCEED 90 DAYS OR NEXT INSPECTION, WHICHEVER COMES FIRST.
To Wit:	Seal wall behind hand wash sink

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