

Food Establishment Inspection Report



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

SITE NO. 34 **INV NO.** 3 **IR NO.** **DATE** 02/09/2012 **INSPECTION TIME** **INSPECTOR** O'Neal, Robbie

SITE INFORMATION	INVENTORY/MANAGER/OWNER	SERVICE TYPE/FREQUENCY
UNITED #516 4516 JACKSBORO HWY WICHITA FALLS TX 76302 940-767-3661 Fax 806-791-6342	103 Deli Owner: UNITED SUPERMARKETS, LLC 940-767-3661	Inspection- Regular Inspected 2 Times per Year

Scheduled calendar inspections.

Violations: 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	_____

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 range of use. (B) Food temperature measuring device that are scaled only in Fahrenheit shall be accurate to ±2 degrees Fahrenheit in the intended range of use.

CODE	DESCRIPTION
	<p>(2) Temperature measuring devices, ambient air and water. #24 78 §229.165(e) §229.165(f) (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. (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 preparation area did not have a readily available and visible thermometer.
To Correct:	The reachin refrigerator in the food preparation area must have a readily available and visible thermometer. Corrections must be made within 7 days.
25	<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: (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</p>
To Wit:	The in-use utensils used for preparation or serving in the are not stored in a manner to prevent contammination of the product.
To Correct:	<p>During pauses in food preparation or dispensing, food preparation and dispensing utensils shall be stored:</p> <ol style="list-style-type: none"> 1) in the food with handles above the top of the food and the container 2) on a clean portion of the food preparation table or cooking equipment when cleaned and sanitized at the prescribed intervals. 3) in running water of sufficient velocity to wash food particles away. 4) in a clean location if the utensil is used only for a non-potentially hazardous food.

<u>CODE</u>	<u>DESCRIPTION</u>
	5) in water maintained at 140 degrees F or greater. Corrections must be made immediately.
To Wit:	The in-use utensils used for preparation or serving in the are not stored in a manner to prevent contamination of the product.
To Correct:	During pauses in food preparation or dispensing, food preparation and dispensing utensils shall be stored: <ol style="list-style-type: none"> 1) in the food with handles above the top of the food and the container 2) on a clean portion of the food preparation table or cooking equipment when cleaned and sanitized at the prescribed intervals. 3) in running water of sufficient velocity to wash food particles away. 4) in a clean location if the utensil is used only for a non-potentially hazardous food. 5) in water maintained at 140 degrees F or greater. Corrections must be made immediately.
To Wit:	Single service, single use and clean sanitized stored in the @LOCATION@ are exposed to splash, dust, or other contamination.
To Correct:	Single service, single use and clean sanitized utensils must be stored where they are not exposed to splash, dust, or other contamination and at least six (6) inches above the floor. Corrections must be made immediately.
To Wit:	The in-use utensils used for preparation or serving in the food preparation area are not stored in a manner to prevent contamination of the product.
	scoop handles
To Correct:	During pauses in food preparation or dispensing, food preparation and dispensing utensils shall be stored: <ol style="list-style-type: none"> 1) in the food with handles above the top of the food and the container 2) on a clean portion of the food preparation table or cooking equipment when cleaned and sanitized at the prescribed intervals. 3) in running water of sufficient velocity to wash food particles away. 4) in a clean location if the utensil is used only for a non-potentially hazardous food. 5) in water maintained at 140 degrees F or greater. Corrections must be made immediately.