

# Food Establishment Inspection Report



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

**SITE NO.** 381    **INV NO.** 1    **IR NO.**    **DATE** 02/28/2011    **INSPECTION TIME**    **INSPECTOR** Railsback, Brian

**SITE INFORMATION**  
UNITED MARKET STREET #517  
4590 KELL BLVD  
WICHITA FALLS TX 76309  
940-691-1471 Fax 806-791-6342

**INVENTORY/MANAGER**  
Process 1

**SERVICE TYPE/FREQUENCY**  
Inspection- Regular  
Inspected 2 Times per Year

Scheduled calendar inspections.

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## Violations: Critical - 1 Score: 97

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### CRITICAL VIOLATIONS SUMMARY

<u>CODE</u>	<u>DESCRIPTION</u>	<u>POINTS</u>	<u>CORRECTED</u>
24	Thermometers Provided/Accurate/Properly Calibrated +/- 2 F	3	02/28/2011

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### 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. (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.

**CODE**                    **DESCRIPTION**

To Wit:                    The chest/coffin refrigerator for pork in the customer service area did not have an accurate thermometer. (Corrected 02/28/11)

To Correct:              The chest/coffin refrigerator for pork in the customer service area must have a thermometer accurate to within +/- 2 degreesF. Corrections must be made within 7 days.

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**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**