

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.** 2 **IR NO.** **DATE** 01/06/2011 **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 Bakery	SERVICE TYPE/FREQUENCY 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>
18	No Evidence of Insect Contamination	3	_____
24	Thermometers Provided/Accurate/Properly Calibrated +/- 2 F	3	_____

CRITICAL VIOLATIONS DETAIL

<u>CODE</u>	<u>DESCRIPTION</u>
18	<p>Texas Food Establishment Rules</p> <p>Pages 126 229.167(p)(11) & (12) (11) Controlling pests. The presence of insects, rodents, and other pests shall be controlled to minimize their presence within the physical facility and its contents, and on the contiguous land or property under the control of the permit holder by: (A) routinely inspecting incoming shipments of food and supplies; (B) routinely inspecting the premises for evidence of pests; (C) using methods, if pests are found, such as trapping devices or other means of pest control as specified under §§229.168(d)(2), (h)(2), and (h)(3)(A) of this title (relating to Poisonous or Toxic Materials); and (D) eliminating harborage conditions.</p> <p>(12) Removing dead or trapped birds, insects, rodents, and other pests. Dead or trapped birds, insects, rodents, and other pests shall be removed from control devices and the premises at a frequency that prevents their accumulation, decomposition, or the attraction of pests.</p>

To Wit: Gnats were observed in or around the bakery.

CODE **DESCRIPTION**

To Correct: Gnats must be controlled and prevented access in or around the bakery. Corrections must be made within 14 days.

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.

To Wit: The thermometer in the walkin freezer that is located in the kitchen is broken.

To Correct: The broken thermometer in the walkin freezer that is located in the kitchen must be replaced with a working thermometer. Corrections must be made within 14 days.

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