

Food Establishment Inspection Report



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

SITE NO. 580 **INV NO.** 5 **IR NO.** **DATE** 03/11/2010 **INSPECTION TIME** **INSPECTOR** Railsback, Brian

SITE INFORMATION

VFW #2147
3305 SHEPPARD ACCESS
WICHITA FALLS TX 76306
940-855-0442

INVENTORY/MANAGER

Process 2 - Exempt

SERVICE TYPE/FREQUENCY

Inspection- Regular
Inspected 3 Times per Year

Violations: Critical - 1 Non-Critical - 3 Score: 97

CRITICAL VIOLATIONS SUMMARY

<u>CODE</u>	<u>DESCRIPTION</u>	<u>POINTS</u>	<u>CORRECTED</u>
24	Thermometers Provided/Accurate/Properly Calibrated +/- 2 F	3	03/11/2010

NON-CRITICAL VIOLATIONS SUMMARY

<u>CODE</u>	<u>DESCRIPTION</u>	<u>POINTS</u>	<u>CORRECTED</u>
28	OTHER VIOLATIONS	0	_____
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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.

<u>CODE</u>	<u>DESCRIPTION</u>
	(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 keg and beer cooler in the bar did not have a readily available and visible thermometer. (Corrected 03/11/10)
To Correct:	The keg and beer cooler in the bar must have a readily available and visible thermometer. Corrections must be made within 14 days.

NON-CRITICAL VIOLATIONS DETAIL

<u>CODE</u>	<u>DESCRIPTION</u>
28	OTHER VIOLATIONS- REQUIRE CORRECTIVE ACTION , NOT TO EXCEED 90 DAYS OR NEXT INSPECTION, WHICHEVER COMES FIRST.
To Wit:	Bottom of doors need to be sealed
To Correct:	Install door sweeps to bottom of doors
To Wit:	Remove non commercial crock pots from establishment
To Wit:	Wall beside and behind 3 compartment sink are not sealed or non absorbent
To Correct:	Seal walls to make them non absorbent

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