

# Food Establishment Inspection Report



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

SITE NO.	INV NO.	IR NO.	DATE	INSPECTION TIME	INSPECTOR
645	1		01/21/2010		Baxter, Mike

SITE INFORMATION	INVENTORY/MANAGER	SERVICE TYPE/FREQUENCY
VICTORIA'S GARDEN & TEA 119 E 3RD BURKBURNETT TX 76354 940-569-5363	Process 3	Inspection- Regular Inspected 4 Times per Year

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

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## CRITICAL VIOLATIONS SUMMARY

CODE	DESCRIPTION	POINTS	CORRECTED
21	Manual/Mechanical Warewashing & Sanitizing @ ____ ppm/Temp.	3	_____

## NON-CRITICAL VIOLATIONS SUMMARY

CODE	DESCRIPTION	POINTS	CORRECTED
28	OTHER VIOLATIONS	0	_____

## CRITICAL VIOLATIONS DETAIL

CODE	DESCRIPTION
21	<p>Texas Food Establishment Rules</p> <p>TFER 229.165(k) thru 229.165(y)</p> <p>The wash compartment of the sink shall, when used for washing, contain a wash solution mixed according to manufacturer's label instructions. The temperature of the wash solution shall be maintained at not less than 43 degrees C (110 degrees F) unless specified differently by the manufacturer of the washing agent. If a detergent-sanitizer is used without a hot water rinse, the same agent must be used in both the cleaning and sanitizing steps. A chemical sanitizer used in a sanitizing solution shall be used in accordance with EPA approved manufacturer's label use instructions. If hot water is used for sanitizing, the temperature of the water shall be maintained at 77 degrees C (171 degrees F) or above. Warewashing machines, manufacturers' operating instructions.</p> <p>A warewashing machine and its auxiliary components shall be operated in accordance with</p>

**CODE**                      **DESCRIPTION**

the machine's data plate and other manufacturer's instructions.

A warewashing machine's conveyor speed or automatic cycle times shall be maintained accurately timed in accordance with manufacturer's specifications. Mechanical warewashing equipment, hot water sanitization temperatures.

Except as specified in subparagraph (B) of this paragraph, in a mechanical operation, the temperature of the fresh hot water sanitizing rinse as it enters the manifold may not be more than 90 degrees Celsius (194 degrees Fahrenheit), or less than:

for a stationary rack, single temperature machine, 74 degrees Celsius (165 degrees Fahrenheit); or

for all other machines, 82 degrees Celsius (180 degrees Fahrenheit).

The maximum temperature specified under subparagraph (A) of this paragraph does not apply to the high pressure and temperature systems with wand-type, hand-held spraying devices used for the in-place cleaning and sanitizing of equipment such as meat saws.

Mechanical warewashing equipment, sanitization pressure.

The flow pressure of the fresh hot water sanitizing rinse in a warewashing machine may not be less than 100 kilopascals (15 pounds per square inch) or more than 170 kilopascals (25 pounds per square inch) as measured in the water line immediately downstream or upstream from the fresh hot water sanitizing rinse control valve.

To Wit:                      no test strips for water sanitizer

To Correct:                The business needs test strips to test the ph level of the sanitizing water.

**NON-CRITICAL VIOLATIONS DETAIL****CODE**                      **DESCRIPTION**

28                              OTHER VIOLATIONS- REQUIRE CORRECTIVE ACTION , NOT TO EXCEED 90 DAYS OR NEXT INSPECTION, WHICHEVER COMES FIRST.

To Wit:                      microwave, toaster,crock pot,toaster oven, and freezer is all household grade.

To Correct:                All this equipment is household grade and should be replaced with commercial grade equipment. I have talked to the owner in ref. to this equip.as has the last inspector. Owner advised she will have the commercial equip. by March or she will close. I asked when she would be able to replace the equip.and she advised by March 2010.

**I HEREBY, ACKNOWLEDGE THE ISSUANCE AND RECEIPT OF THIS OFFICIAL Food Establishment Inspection Report.**

\_\_\_\_\_  
Mike Baxter, Public Health Officer

\_\_\_\_\_  
OWNER / MANAGER SIGNATURE

\_\_\_\_\_  
OWNER / MANAGER PRINT NAME

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