

Food Establishment Inspection Report



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

SITE NO. 483 **INV NO.** 1 **IR NO.** **DATE** 06/09/2010 **INSPECTION TIME** **INSPECTOR** Railsback, Brian

SITE INFORMATION
WATER HOLE
1415 IOWA PARK RD
WICHITA FALLS TX 76306
940-322-0387

INVENTORY/MANAGER
Process I
JIMMY SHAFFER

SERVICE TYPE/FREQUENCY
Inspection- Regular
two Inspection per Year

Violations: Critical - 3 Non-Critical - 3 Score: 91

CRITICAL VIOLATIONS SUMMARY

<u>CODE</u>	<u>DESCRIPTION</u>	<u>POINTS</u>	<u>CORRECTED</u>
16	Handwash Facilities Adequate & Access	3	_____
24	Thermometers Provided/Accurate/Properly Calibrated +/- 2 F	3	06/09/2010
25	Food Contact Surfaces-Cleaned/Sanitized/Good Repair/Storage	3	_____

NON-CRITICAL VIOLATIONS SUMMARY

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

CRITICAL VIOLATIONS DETAIL

<u>CODE</u>	<u>DESCRIPTION</u>
16	Texas Food Establishment Rules

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§229.166
(h) Plumbing, location and placement.
(1) Handwashing facilities. A handwashing facility shall be located:
(A) to allow convenient use by employees in food preparation, food

<u>CODE</u>	<u>DESCRIPTION</u>
	dispensing, and warewashing areas; and (B) in, or immediately adjacent to, toilet rooms.
To Wit:	There are inadequate handwashing sinks available in the bar.
To Correct:	There must be adequate handwashing sinks available in the bar. Corrections must be made within 90 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 reachin refrigerator in the bar did not have a readily available and visible thermometer. (Corrected 06/09/10)
To Correct:	The reachin refrigerator in the bar must have a readily available and visible thermometer. Corrections must be made within 7 days.
25	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.

<u>CODE</u>	<u>DESCRIPTION</u>
	(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
To Wit:	The shelves located in the walkin refrigerator is cracked, chipped, bent or broken and cannot be properly cleaned and sanitized. Shelves cannot be bare wood, must be sealed or painted
To Correct:	The shelves located in the walkin refrigerator must be free of cracks, chips, bends or breaks to permit it to be properly cleaned and sanitized. Corrections must be made immediately.

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:	Last warning, remove all food equipment from establishment. Bar is not permitted for food. If food equipment is found on any inspection the Health Department will take further action.
To Wit:	Remove all condiments from walk in refrigerator
To Wit:	All violations must be corrected in 90 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