

**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
304	1		11/09/2011		O'Neal, Robbie

**SITE INFORMATION**

WHATABURGER #520  
 2725 SOUTHWEST PKWY  
 WICHITA FALLS TX 76308  
 940-692-0015 Fax 210-395-6922

**INVENTORY/MANAGER**

Process 2  
 MARK HAND

**SERVICE TYPE/FREQUENCY**

Permit Inspection  
 Permit Granted  
 Inspected 3 Times per Year

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**Violations: Critical - 2 Score: 94**

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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	11/09/2011
25	Food Contact Surfaces-Cleaned/Sanitized/Good Repair/Storage	3	_____

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**CRITICAL VIOLATIONS DETAIL**

<u>CODE</u>	<u>DESCRIPTION</u>
24	<p>Texas Food Establishment Rules</p> <p>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</p>

**CODE**                      **DESCRIPTION**

shall be accurate to  $\pm 3$  degrees Fahrenheit in the intended range of use.

To Wit:                      The reachin freezer in the food service/dispensing area did not have a readily available and visible thermometer. (Corrected 11/09/11)

To Correct:                The reachin freezer in the food service/dispensing area 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.  
 (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 in-use utensils used for preparation or serving in the grill area are not stored in a manner to prevent contamination of the product.

To Correct:                During pauses in food preparation or dispensing, food preparation and dispensing utensils shall be stored:  
 1) in the food with handles above the top of the food and the container  
 2) on a clean portion of the food preparation table or cooking equipment when cleaned and sanitized at the prescribed intervals.  
 3) in running water of sufficient velocity to wash food particles away.  
 4) in a clean location if the utensil is used only for a non-potentially hazardous food.  
 5) in water maintained at 140 degrees F or greater.  
 Corrections must be made immediately.

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

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Robbie O'Neal, Public Health Officer

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OWNER / MANAGER SIGNATURE

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OWNER / MANAGER PRINT NAME