

**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
666	1		02/04/2010		Baxter, Mike

**SITE INFORMATION**  
 WHATABURGER #491  
 920 RED RIVER EXP  
 BURKBURNETT TX 76354  
 940-569-1419

**INVENTORY/MANAGER**  
 Process 2  
 ROBBIE WILLIAMS

**SERVICE TYPE/FREQUENCY**  
 Inspection- Regular  
 Inspected 3 Times per Year

---



---

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

---



---

**CRITICAL VIOLATIONS SUMMARY**

<b>CODE</b>	<b>DESCRIPTION</b>	<b>POINTS</b>	<b>CORRECTED</b>
25	Food Contact Surfaces-Cleaned/Sanitized/Good Repair/Storage	3	_____

---



---

**CRITICAL VIOLATIONS DETAIL**

<b>CODE</b>	<b>DESCRIPTION</b>
25	<p>Texas Food Establishment Rules</p> <p>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.</p>

**CODE**                      **DESCRIPTION**

(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:                      soft drink dispenser spouts dirty

To Correct:                The soft drink dispenser spouts were taken off and cleaned while I was there doing an inspection.

---

---

**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**

**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
666	1		02/04/2010		Baxter, Mike

**SITE INFORMATION**  
 WHATABURGER #491  
 920 RED RIVER EXP  
 BURKBURNETT TX 76354  
 940-569-1419

**INVENTORY/MANAGER**  
 Process 2  
 ROBBIE WILLIAMS

**SERVICE TYPE/FREQUENCY**  
 Inspection- Regular  
 Inspected 3 Times per Year

---



---

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

---



---

**CRITICAL VIOLATIONS SUMMARY**

<b>CODE</b>	<b>DESCRIPTION</b>	<b>POINTS</b>	<b>CORRECTED</b>
25	Food Contact Surfaces-Cleaned/Sanitized/Good Repair/Storage	3	_____

---



---

**CRITICAL VIOLATIONS DETAIL**

<b>CODE</b>	<b>DESCRIPTION</b>
25	<p>Texas Food Establishment Rules</p> <p>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.</p>

<u>CODE</u>	<u>DESCRIPTION</u>
-------------	--------------------

(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:           soft drink dispenser spouts dirty

To Correct:      The soft drink dispenser spouts were taken off and cleaned while I was there doing an inspection.

**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