

**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		03/29/2010		McKenzie, Suzanne

**SITE INFORMATION**  
WHATABURGER #520  
2725 SOUTHWEST PKWY  
WICHITA FALLS TX 76308  
940-692-0015

**INVENTORY/MANAGER**  
Process 2  
MARK HAND

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

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**Violations: Critical - 3 Score: 89**

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**CRITICAL VIOLATIONS SUMMARY**

<b>CODE</b>	<b>DESCRIPTION</b>	<b>POINTS</b>	<b>CORRECTED</b>
12	Cross-Contamination of Raw/Cooked Foods/Other	4	03/29/2010
13	Approved Systems (Time as Public Hlth Control/HACCP Plan)	4	03/29/2010
16	Handwash Facilities Adequate & Access	3	_____

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**CRITICAL VIOLATIONS DETAIL**

<b>CODE</b>	<b>DESCRIPTION</b>
12	<p>Texas Food Establishment Rules</p> <p>Pages 42 thru 50 229.164(e), (f), (g) &amp; (h) Ready-to-eat foods will be protected by preventing contamination by employees, preventing food and ingredient contamination, preventing contamination from ice used as a coolant and preventing contamination from equipment, utensils, wiping cloths and linens.</p> <p>To Wit: The childrens milk drinks are stored next to the raw beef patties stored on tray that the beef is hanging over the edge of tray is. (Corrected 03/29/10)</p> <p>To Correct: The childrens milk drinks are stored next to the raw beef patties stored on tray that the beef is hanging over the edge of tray . Corrections must be made immediately.</p>
13	<p>Page 63 §229.164(o) (9) Time as a public health control. (A) Except as specified under subparagraph (B) of this paragraph, if time only, rather than time in conjunction with temperature, is used as the public health control for a working</p>

**CODE****DESCRIPTION**

supply of potentially hazardous food before cooking, or for ready-to-eat potentially hazardous food that is displayed or held for service for immediate consumption:

- (i) the food shall be marked or otherwise identified to indicate the time that is four hours past the point in time when the food is removed from temperature control;
- (ii) the food shall be cooked and served, served if ready-to-eat, or discarded, within 4 hours from the point in time when the food is removed from temperature control;
- (iii) the food in unmarked containers or packages or marked exceed a four hour limit shall be discarded; and
- (iv) written procedures shall be maintained in the food establishment and made available to the regulatory authority upon request, that ensure compliance with:
  - (I) clauses (i)-(iv) of this subparagraph, and (II) paragraph (4) of this subsection for food that is prepared, cooked, and refrigerated before time is used as a public health control.
  - (B) In a food establishment that serves a highly susceptible population, time only, rather than time in conjunction with temperature, may not be used as the public health control for raw eggs.

Page 139 thru 141

§229.171

(d) HACCP plan requirements.

(1) When a HACCP plan is required.

(A) Before engaging in an activity that requires a HACCP plan, a food establishment shall submit to the regulatory authority for approval a properly prepared HACCP plan as specified under paragraph (2) of this subsection and the relevant provisions of these rules if:

(i) submission of a HACCP plan is required according to law;

(ii) a variance is required as specified under §§229.164(k)(1)(D)(iii) and (p)(1)(A)–(H), or 229.165(f)(10)(B) of this title; or

(iii) the regulatory authority determines that a food preparation or processing method requires a variance based on an inspectional finding or a variance request.

(B) A food establishment shall have a properly prepared HACCP plan as specified under §229.164(o)(2) of this title.

To Wit: The food stored in the WIR and WIF that is located in the food preparation area has been refrigerated for more than 24 hours and is not marked with the day of preparation or the date which the food shall be consumed by. (Corrected 03/29/10)

To Correct: The food stored in the WIR and WIF that is located in the food preparation area that has been refrigerated for more than 24 hours must be marked with the day of preparation and the date which the food shall be consumed by.

16 Page 107

§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 dispensing, and warewashing areas; and

(B) in, or immediately adjacent to, toilet rooms.

To Wit: There are inadequate handwashing sinks available in the customer service area.

To Correct: There must be adequate handwashing sinks available in the customer service area. Corrections must be made within 90 days.

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

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Suzanne McKenzie, PUBLIC HEALTH OFFICER

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OWNER / MANAGER SIGNATURE

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OWNER / MANAGER PRINT NAME