

# Food Establishment Inspection Report



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

|                 |                |               |             |                        |                  |
|-----------------|----------------|---------------|-------------|------------------------|------------------|
| <b>SITE NO.</b> | <b>INV NO.</b> | <b>IR NO.</b> | <b>DATE</b> | <b>INSPECTION TIME</b> | <b>INSPECTOR</b> |
| 165             | 1              |               | 10/28/2010  |                        | O'Neal, Robbie   |

|  |                          |   |
|--|--------------------------|---|
| <b>SITE INFORMATION</b>  | <b>INVENTORY/MANAGER</b> | <b>SERVICE TYPE/FREQUENCY</b>                     |
| WICHITA COUNTY JAIL-ARAMARK<br>900 7TH<br>WICHITA FALLS TX 76301 | Process 3                | Inspection- Regular<br>Inspected 4 Times per Year |

Scheduled calender inspections.

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**Violations: Critical - 6 Non-Critical - 1 Score: 93**

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### CRITICAL VIOLATIONS SUMMARY

| <u>CODE</u> | <u>DESCRIPTION</u>  | <u>POINTS</u> | <u>CORRECTED</u> |
|-------------|---|---------------|------------------|
| 8           | Good Hygienic Practices (Eating/Drinking/Smoking/Other)     | 4             | 10/28/2010       |
| 25          | Food Contact Surfaces-Cleaned/Sanitized/Good Repair/Storage | 3             | _____            |
| 25          | Food Contact Surfaces-Cleaned/Sanitized/Good Repair/Storage | 3             | _____            |
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| 25          | Food Contact Surfaces-Cleaned/Sanitized/Good Repair/Storage | 3             | _____            |
| 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             | _____            |

### CRITICAL VIOLATIONS DETAIL

| <u>CODE</u> | <u>DESCRIPTION</u>             |
|-------------|--------------------------------|
| 8           | Texas food Establishment Rules |
|             | Page 31                        |
|             | 229.163 (n)                    |

**CODE****DESCRIPTION**

Eating, drinking, or using tobacco.

(1) Except as specified in paragraph (2) of this subsection, an employee shall eat, drink, or use any form of tobacco only in designated areas where the contamination of exposed food; clean equipment, utensils, and linens; unwrapped single-service and single-use articles; or other items needing protection cannot result.

(2) A food employee may drink from a closed beverage container if the container is handled to prevent contamination of:

(A) the employee's hands;

(B) the container; and

(C) exposed food; clean equipment, utensils, and linens; and unwrapped single-service and single-use articles.

(o) Discharges from the eyes, nose, and mouth. Food employees experiencing persistent sneezing, coughing, or a runny nose that causes discharges from the eyes, nose, or mouth may

not work with exposed food; clean equipment, utensils, and linens; or unwrapped single-service

or single-use articles.

(p) Hair restraints, effectiveness.

(1) Except as provided in paragraph (2) of this subsection, food employees shall wear hair restraints such as hats, hair coverings or nets, beard restraints, and clothing that covers

body hair, that are designed and worn to effectively keep their hair from contacting exposed food; clean equipment, utensils, and linens; and unwrapped single-service and single-use articles.

(2) This section does not apply to food employees such as counter staff who only serve beverages and wrapped or packaged foods, hostesses, and wait staff if they present a minimal risk of contaminating exposed food; clean equipment, utensils, and linens; and unwrapped single-service and single-use articles.

(q) Handling prohibition.

(1) Except as specified in paragraph (2) of this subsection, food employees may not care for or handle animals that may be present such as patrol dogs, service animals, or pets

that are allowed as specified in §229.167(p)(15)(B)(ii)-(v) of this title (relating to Physical Facilities).

(2) Food employees with assistance animals may handle or care for their assistance animals and food employees may handle or care for fish in aquariums or molluscan

shellfish or crustacea in display tanks if they wash their hands as specified under subsections (f)

and (h)(3) of this section.

To Wit: The general manager's hair is not restrained while preparing/handling food or contacting clean food contact surfaces. (Corrected 10/28/10)

To Correct: The general manager's hair must be restrained while preparing/handling food or contacting clean food contact surfaces. Corrections must be made immediately.

**CODE****DESCRIPTION**

25

Texas Food Establishment Rules

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: need to clean pots-pans

To Wit: The pots- - pans located in the kitchen has adhering foreign material.

To Correct: The pots- - pans located in the kitchen must be properly washed, rinsed and sanitized and free of foreign material. Corrections must be made immediately.

To Wit: The dry food bins located in the storage room has adhering food or food particles.

To Correct: The dry food bins located in the storage room must be properly washed, rinsed and sanitized and free of food or food particles. Corrections must be made immediately.

To Wit: The in-use utensils used for preparation or serving in the scoops 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.

| <u>CODE</u> | <u>DESCRIPTION</u>   |
|-------------|--|
| To Wit:     | The can opener located in the food preparation area has adhering foreign material.   |
| To Correct: | The can opener located in the food preparation area must be properly washed, rinsed and sanitized and free of foreign material. Corrections must be made immediately.          |
| To Wit:     | The dry food bins located in the storage shelving area has adhering food or food particles.  |
| To Correct: | The dry food bins located in the storage shelving area must be properly washed, rinsed and sanitized and free of food or food particles. 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:     | need to repair broken floor tile - doorway from kitchen to storage room  |

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

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**Robbie O'Neal, Public Health Inspector II**

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**OWNER / MANAGER SIGNATURE**

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