

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
279	1		05/05/2011		O'Neal, Robbie

SITE INFORMATION

WICHITA FALLS COUNTRY CLUB
1701 HAMILTON BLVD
WICHITA FALLS TX 76308
940-767-1481 Fax 940-767-1294

INVENTORY/MANAGER

Process 3
STEVE THAYER

SERVICE TYPE/FREQUENCY

Inspection- Regular
Inspected 4 Times per Year

Scheduled calender inspections.

Violations: Critical - 3 Score: 97

CRITICAL VIOLATIONS SUMMARY

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

CRITICAL VIOLATIONS DETAIL

CODE	DESCRIPTION
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</p>

<u>CODE</u>	<u>DESCRIPTION</u>
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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 grill located in the grill area has adhering foreign material.

To Correct: The grill located in the grill area must be properly washed, rinsed and sanitized and free of foreign material. Corrections must be made immediately.

To Wit: The stainless steel located in the kitchen is not properly sanitized.

all stainless steel needs to be cleaned and sanitized

To Correct: The stainless steel located in the kitchen must be properly sanitized. Corrections must be made immediately.

To Wit: The oven located in the kitchen has adhering foreign material.

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

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

Robbie O'Neal, Public Health Officer

OWNER / MANAGER SIGNATURE

OWNER / MANAGER PRINT NAME