

# Food Establishment Inspection Report



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

**SITE NO.** 4447    **INV NO.** 1    **IR NO.**    **DATE** 04/05/2010    **INSPECTION TIME**    **INSPECTOR** Railsback, Brian

<b>SITE INFORMATION</b>	<b>INVENTORY/MANAGER</b>	<b>SERVICE TYPE/FREQUENCY</b>
WICHITA FALLS LITTLE LEAGUE 4709 BARNETT RD WICHITA FALLS TX 76310 940-691-0979	Process I - Exempt	Permit Inspection Permit Granted Seasonal

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**Violations:    Critical - 2    Non-Critical - 1    Score: 94**

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### CRITICAL VIOLATIONS SUMMARY

<u>CODE</u>	<u>DESCRIPTION</u>	<u>POINTS</u>	<u>CORRECTED</u>
16	Handwash Facilities Adequate & Access	3	_____
26	Posting Consumer Advisories- Heimlich/Raw Shellfish/Buffer	3	_____

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### NON-CRITICAL VIOLATIONS SUMMARY

<u>CODE</u>	<u>DESCRIPTION</u>	<u>POINTS</u>	<u>CORRECTED</u>
28	OTHER VIOLATIONS	0	_____

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### CRITICAL VIOLATIONS DETAIL

<u>CODE</u>	<u>DESCRIPTION</u>
16	Texas Food Establishment Rules  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 kitchen.

To Correct:        There must be adequate handwashing sinks available in the kitchen. Corrections must be

<u>CODE</u>	<u>DESCRIPTION</u>
	made within 90 days.
26	Texas Food Establishment Rules  Pages 37, 55 & 154 229.164(h); (r) & 173(b) - A card, sign or other effective means of notification shall be displayed to notify customers that clean tableware is to be used upon return to self-service areas. Food establishments which deliver shellfish to a consumer for raw consumption shall inform consumers of the significantly increased risk associated with certain especially vulnerable consumers eating such shellfish in raw or undercooked form. The Heimlich Maneuver Poster shall be in all food service establishments in a place conspicuous to employees or customers.
To Wit:	The Heimlich Maneuver poster is not conspicuously displayed in the facility.
To Correct:	The Heimlich Maneuver poster must be conspicuously displayed in the facility. Corrections must be made within 14 days.

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### 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:	Microwave and refrigerator are not commercial grade and must be replaced with approved commercial equipment when they go out or as needed

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

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Brian Railsback, Public Health Officer

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OWNER / MANAGER SIGNATURE

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OWNER / MANAGER PRINT NAME