

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
3648	1		02/26/2010		Railsback, Brian

SITE INFORMATION	INVENTORY/MANAGER	SERVICE TYPE/FREQUENCY
WICHITA RACEWAY PARK 1633 N FM 369 # B WICHITA FALLS TX 76307 940-704-8518	Process 1	Inspection- Regular Inspected 2 Times per Year

Violations: Critical - 3 Non-Critical - 1 Score: 91

CRITICAL VIOLATIONS SUMMARY

<u>CODE</u>	<u>DESCRIPTION</u>	<u>POINTS</u>	<u>CORRECTED</u>
18	No Evidence of Insect Contamination	3	_____
26	Posting Consumer Advisories- Heimlich/Raw Shellfish/Buffer	3	_____
27	Food Establishment Permit	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>
18	<p>Texas Food Establishment Rules</p> <p>Pages 126 229.167(p)(11) & (12) (11) Controlling pests. The presence of insects, rodents, and other pests shall be controlled to minimize their presence within the physical facility and its contents, and on the contiguous land or property under the control of the permit holder by: (A) routinely inspecting incoming shipments of food and supplies; (B) routinely inspecting the premises for evidence of pests; (C) using methods, if pests are found, such as trapping devices or other means of pest</p>

CODE **DESCRIPTION**

control as specified under §§229.168(d)(2), (h)(2), and (h)(3)(A) of this title (relating to Poisonous or Toxic Materials); and (D) eliminating harborage conditions.

(12) Removing dead or trapped birds, insects, rodents, and other pests. Dead or trapped birds, insects, rodents, and other pests shall be removed from control devices and the premises at a frequency that prevents their accumulation, decomposition, or the attraction of pests.

To Wit: Ants or termites were observed in or around the food establishment.

To Correct: Ants or termites must be controlled and prevented access in or around the food establishment. Corrections must be made within 14 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.

27 Page 126
229.171(f) & (g)

A person may not operate a food establishment without a valid health permit to operate. The permit is not valid without a valid Certificate of Occupancy issued by the Wichita Falls/ Wichita County Public Health District. The permit holder will:

- 1) post the permit at a location in the food establishment that is conspicuous to consumers
- 2) immediately discontinue operations and notify the Environmental Health Division at 940-761-7820 if an imminent health hazard exists
- 3) replace/upgrade existing facilities and equipment in accordance with TFER guidelines
- 4) comply with directives of the regulatory authorities including time frames for corrective actions
- 5) other provisions of the TFER

The permit holder shall designate a person in charge and shall ensure that a person in charge is present at the food establishment during all hours of operation.

All food service employees shall attend a food handler class and shall obtain a food handler's certificate.

To Wit: Current permit is a process 1 must upgrade permit

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:	All equipment must be approved commercial grade
To Wit:	Must seal around AC in food prep area
To Wit:	Must install mop sink
To Wit:	Replace broken light shield
To Wit:	Damaged floor and floor tiles
To Wit:	Wall damage
To Wit:	Barewood on counters must be sealed

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

Brian Railsback, Public Health Officer

OWNER / MANAGER SIGNATURE

OWNER / MANAGER PRINT NAME