

# Food Establishment Inspection Report



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

**SITE NO.** 592    **INV NO.** 1    **IR NO.**    **DATE** 10/17/2011    **INSPECTION TIME**    **INSPECTOR** McKenzie, Suzanne

**SITE INFORMATION**

WOODS LIVING CENTER  
506 BROAD STREET  
WICHITA FALLS TX 76301  
940-766-3877

**INVENTORY/MANAGER**

Process 3; NONPROFIT ORD CHG  
10-1-2011

**SERVICE TYPE/FREQUENCY**

Inspection- Regular  
Inspected 3 Times per Year

Scheduled calendar inspections.

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**Violations: Critical - 1    Score: 95**

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**CRITICAL VIOLATIONS SUMMARY**

<u>CODE</u>	<u>DESCRIPTION</u>	<u>POINTS</u>	<u>CORRECTED</u>
2	Cold Hold (41/45 degrees F)	5	10/17/2011

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**CRITICAL VIOLATIONS DETAIL**

<u>CODE</u>	<u>DESCRIPTION</u>
2	<p>Texas food Establishment Rules</p> <p>Page 60 §229.164(o)(6) Potentially hazardous food, hot and cold holding. Except during preparation, cooking, or cooling, or when time is used as the public health control as specified under paragraph (9) of this subsection, and except as specified in subparagraph (B) of this paragraph, potentially hazardous food shall be maintained:</p> <p>(A) at 57 degrees Celsius (135 degrees Fahrenheit) or above, except that roasts cooked to a temperature and for a time specified in subsection (k)(1)(B) of this section or reheated as specified in subsection (m)(2)(E) of this section may be held at a temperature of 54 degrees Celsius (130 degrees Fahrenheit) or above; or</p> <p>(B) at a temperature specified in the following: (i) 5 degrees Celsius (41 degrees Fahrenheit) or less; or (ii) 7 degrees Celsius (45 degrees Fahrenheit) or less in countertop, under-counter and open-top refrigeration units located in the food preparation area that were in use prior to October 6, 2003, provided the food is date marked as specified in paragraphs (7)-(9) of this subsection.</p> <p>(C) Shell eggs that have not been treated to destroy all viable Salmonellae shall be stored in refrigerated equipment that maintains an ambient air temperature of 7 degrees Celsius (45 degrees Fahrenheit) or less.</p>

**CODE**                      **DESCRIPTION**

To Wit:                      The pork product that is thawing in the sink at an internal temperature of 75 to 79 degrees F and is not being maintained at 41/45 degrees F or below after cooling for 02 hours. (Corrected 10/17/11)

To Correct:                Discard the pork product that is/are not being maintained at 41/45 degrees F or below. Corrections must be made immediately.

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**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**