

Food Establishment Inspection Report



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

SITE NO. 119 **INV NO.** 1 **IR NO.** **DATE** 12/16/2009 **INSPECTION TIME** **INSPECTOR** Railsback, Brian

SITE INFORMATION
CIELITO-LINDO
208 N BURNETT
WICHITA FALLS TX 76306
940-322-8967

INVENTORY/MANAGER
Process 3

SERVICE TYPE/FREQUENCY
Inspection- Regular
Inspected 4 Times per Year

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

CRITICAL VIOLATIONS SUMMARY

<u>CODE</u>	<u>DESCRIPTION</u>	<u>POINTS</u>	<u>CORRECTED</u>
23	Approved sewage	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>
23	Texas Food Establishment Rules Page 113 §229.166(k) Disposal facility. (1) Approved sewage disposal system. Sewage shall be disposed through an approved facility that is: (A) a public sewage treatment plant; or (B) an individual sewage disposal system that is sized, constructed, maintained, and operated according to law. (2) Other liquid wastes and rainwater. Condensate drainage and other nonsewage liquids and rainwater shall be drained from point of discharge to disposal according to law.

<u>CODE</u>	<u>DESCRIPTION</u>
To Wit:	No mop sink
To Correct:	Must install mop sink in 90 days, must have a place to dispose of mop water and fill mop buckets
25	<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 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</p>
To Wit:	The shelves located in the kitchen is cracked, chipped, bent or broken and cannot be properly cleaned and sanitized.
To Correct:	<p>The shelves located in the kitchen must be free of cracks, chips, bends or breaks to permit it to be properly cleaned and sanitized. Corrections must be made immediately.</p> <p>Seal bare wood shelves in kitchen, also remove tin foil and table cloths from shelves.</p>
To Wit:	Card board found on shelves in freezer
To Correct:	Remove card board from shelves in freezer, no way to properly sanitize

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, warmers and freezer are not commercial grade equipment

CODE **DESCRIPTION**

To Correct: Must replace microwave and warmers by 6-16-10 with approved commercial equipment.
Freezer must be replace by 10-01-10. All equipment in a food establishment must be commercial grade.

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