



Food Establishment Inspection Report

Date: <u>5/8/23</u>		Establishment Name: <u>El Mar Seafood Bar & Grill</u>			Permit #: <u>000554</u>		TOTAL SCORE <u>9</u>
Purpose of Inspection: <input checked="" type="checkbox"/> 1-Permit/Renewal <input type="checkbox"/> 2-Routine <input type="checkbox"/> 3-Reinspection <input type="checkbox"/> 4-Complaint <input type="checkbox"/> 5-Other							
Contact/Owner Name: <u>Honorio Gonzalez</u>					* Number of Repeat Violations: <u>0</u>		9
Physical Address: <u>414 N. Valley Mills Dr Waco</u>					✓ Number of Violations COS: <u>4</u>		
City: <u>Waco</u>					Zip Code: <u>76710</u>		Follow-up: Yes <input type="checkbox"/> No <input checked="" type="checkbox"/>
Phone: _____ Date: _____							

Compliance Status: Out = not in compliance IN = in compliance NO = not observed NA = not applicable COS = corrected on site R = repeat violation
 Mark the appropriate points in the OUT box for each numbered item Mark '✓' a checkmark in appropriate box for IN, NO, NA, COS Mark an asterisk '*' in appropriate box for R

Priority Items (3 Points) violations Require Immediate Corrective Action not to exceed 3 days												
Compliance Status			Time and Temperature for Food Safety (F = degrees Fahrenheit)	R	Compliance Status			Employee Health	R			
OUT	IN	NO			NA	COS	OUT			IN	NO	NA
		✓			1. Proper cooling time and temperature						12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting	
		✓			2. Proper Cold Holding temperature (41F/ 45F)						13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth	
		✓			3. Proper Hot Holding temperature (135F)						Preventing Contamination by Hands	
		✓			4. Proper cooking time and temperature						14. Hands cleaned and properly washed/ Gloves used properly	
		✓			5. Proper reheating procedure for hot holding (165F in 2 Hours)						15. No bare hand contact with ready to eat foods or approved alternate method properly followed (Approved Y_N_)	
		✓			6. Time as a Public Health Control; procedures & records						Highly Susceptible Populations	
					Approved Source						16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required	
		✓			7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction						Chemicals	
		✓			8. Food Received at proper temperature						17. Food additives; approved and properly stored; Washing Fruits & Vegetables	
					Protection from Contamination						18. Toxic substances properly identified, stored and used	
		✓			9. Food Separated & protected, prevented during food preparation, storage, display, and tasting						Water/ Plumbing	
<u>3</u>					10. Food contact surfaces and Returnables; Cleaned and Sanitized at <u>200 C</u> temperature						19. Water from approved source; Plumbing installed; proper backflow device	
		✓			11. Proper disposition of returned, previously served, reconditioned						20. Approved Sewage/Wastewater Disposal System, proper disposal	

Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days												
Compliance Status			Demonstration of Knowledge/ Personnel	R	Compliance Status			Food Temperature Control/ Identification	R			
OUT	IN	NO			NA	COS	OUT			IN	NO	NA
		✓			21. Person in charge present, demonstration of knowledge and perform duties; Certified Food Manager (CFM) <u>2</u>						27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature	
		✓			22. Food Handler <u>CFM</u> authorized persons/ personnel						28. Proper Date Marking and disposition	
					Safe Water, Record Keeping and Package Labeling						29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips	
		✓			23. Hot and Cold Water available; adequate pressure, safe						Permit Requirement, Prerequisite for Operation	
		✓			24. Required records available (shellstock tags; parasite destruction); Package food labeling						30. Food Establishment Permit (Current & Valid)	
					Conformance with Approved Procedures						Utensils, Equipment, and Vending	
		✓			25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions						31. Adequate handwashing facilities: Accessible and properly supplied, used	
					Consumer Advisory						32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used	
		✓			26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffet Plate)/ Allergen Label						33. Warewashing Facilities; installed, maintained, used Service sink or curb cleaning facility provided	

Core Items (1 Point) violations Require Corrective Action Not to Exceed 90 Days or Next Inspection, Whichever Comes First												
Compliance Status			Prevention of Food Contamination	R	Compliance Status			Food Identification	R			
OUT	IN	NO			NA	COS	OUT			IN	NO	NA
		✓			34. No Evidence of Insect contamination, rodent/other animals						41. Original container labeling (Bulk Food)	
		✓			35. Personal Cleanliness/eating, drinking or tobacco use						Physical Facilities	
		✓			36. Wiping Cloths; properly used and stored						42. Non-Food Contact surfaces clean	
		✓			37. Environmental contamination						43. Adequate ventilation and lighting; designated areas used	
		✓			38. Approved thawing method						44. Garbage and Refuse properly disposed; facilities maintained	
					Proper Use of Utensils						45. Physical facilities installed, maintained, and clean	
		✓			39. Utensils, equipment, & linens; properly used, stored, dried, & handled/in use utensils; properly used						46. Toilet Facilities; properly constructed, supplied, and clean	
		✓			40. Single-service & single-use articles; properly stored and used						47. Other Violations	

Received by: <u>Honorio Gonzalez</u>	Print: <u>Honorio Gonzalez</u>	Title: <u>owner</u>
Inspected by: _____	Print: <u>Scott Lewis</u>	Permit Expires: <u>5/23</u>
Notes:		

A copy of this inspection report furnished to the owner/permit holder/person in charge serves as written notice.



WACO MCLENNAN COUNTY
PUBLIC HEALTH DISTRICT

Waco-McLennan County Public Health District

225 West Waco Drive

Waco, Texas 76707

(254) 750-5464

Establishment: El Mar Seafood Bar & Grill	Permit #: 000554	Date: 5-8-23
Address: 414 N. Valley Mills Dr	City: Waco	Zip Code: 76710

TEMPERATURE OBSERVATIONS

Item/Location/Food Temperature °F
 A) Raw Shrimp @ 40° F Prep. Coollet
 B) Eggs in shell @ 41° F ~~Prep. Coollet~~ LWC

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW.

- 35 A) 0 pen drink on prep. table. COS - Discarded.
B) Food preparer with bracelet on wrist and chain hanging outside of shirt, COS - chain inside shirt & Bracelet off with handwash.
- 39 three knives being stored between wall & warewash table. COS - to wash.
- 34 ~~45~~ Back door ~~is~~ needs sealed - daylight showing
- 44 Dumpster lids left open. COS - Closed.
- 45 Clean back outside cement of food residues & grease.
- 10 Sanitizer @ CL 200 PPM, COS - 100 ppm CL
- 43 Dust in ceiling vents in prep. area.

Received by: (signature) <i>Honorio</i>	Print: Honorio Corchas	Title: owner
Inspected by: <i>[Signature]</i>	Print: Scott Lewis	