



Waco-McLennan County Public Health District
225 West Waco Drive • Waco, TX 76707-3897
(254) 750-5464

Inspection #: EH-I-030666-2023

Food Establishment Inspection Report

Date: 07/20/2023	Establishment Name: CAMP FIMFO WACO	Permit #: FOOD-000752-07-2022	TOTAL/SCORE
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Purpose of Inspection: <input checked="" type="checkbox"/> Permit/Renewal <input type="checkbox"/> Routine <input type="checkbox"/> Reinspection <input type="checkbox"/> Complaint <input type="checkbox"/> Other			8
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Contact/Owner Name: Chris McKeown	Phone: (760) 855-8963	Number of Repeat Violations: 0	Follow-up: Yes <input checked="" type="checkbox"/> No <input type="checkbox"/>	Date: 7/31/23
Physical Address: 1000 CHICKADEE LN	City: Waco	Zip Code: 76708		

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

Time and Temperature for Food Safety (F = Degrees Fahrenheit)						R	Employee Health						R
OUT	IN	NO	NA	COS			OUT	IN	NO	NA	COS		
				✓	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)		✓						
				✓	4. Proper Cooking time and temperature								
				✓	5. Proper reheating procedure for hot holding (165F in 2 Hours)								
✓					6. Time as a Public Health Control; procedures & records								
Approved Source							Preventing Contamination by Hands						
					7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction		✓					14. Hands cleaned and properly washed/Gloves used properly	
3					8. Food Received at proper temperature		✓					15. No bare hand contact with ready to eat foods or approved alternate method properly followed (Approved Y ___ N ___)	
Protection from Contamination							Highly Susceptible Populations						
✓					9. Food Separated & protected, prevented during food preparation, storage, display, and tasting					✓		16. Pasteurized food used; prohibited food not offered. Pasteurized eggs used when required	
✓					10. Food contact surfaces and Returnables; Cleaned and Sanitized at QT _____ ppm/temperature		Chemicals						
✓					11. Proper disposition of returned, previously served, reconditioned		✓					17. Food additives; approved and properly stored; Washing Fruits & Vegetables	
Priority Foundation Items (2 points) violations Require Corrective Action within 10 days							✓					18. Toxic substances properly identified, stored and used	
Demonstration of Knowledge/Personnel						R	Food Temperature Control/Identification						R
					21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM)		✓					27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature	
✓					22. Food Handler/no authorized person/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		2					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/Buffer 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

Prevention of Food Contamination						R	Food Identification						R
OUT	IN	NO	NA	COS			OUT	IN	NO	NA	COS		
✓					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 area used	
				✓	38. Approved thawing method		✓					44. Garbage and Refuse properly disposed; facilities maintained	
Proper Use of Utensils							1					45. Physical facilities installed, maintained, and clean	
1					39. Utensils, equipment & linens; properly used, stored, dried, & handled/In use utensils; properly used		✓					46. Toilet Facilities; properly constructed, supplied, and clean	
1					40. Single-service & single-use articles; properly stored and used		✓					47. Other Violations	

 Christopher McKeown

 Wills, Teresa



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Corrective Actions to Ensure Safe Food

Item No.

1 Cooling

- TCS* food cooled from 135° F to 70° F more than 2 hours OR 135° F to 41° F (45° F certain foods) more than 6 hours; OR prepared food cooled to 41° F more than 4 hours:

Action: Destruction, rapid reheating of cooked foods if less than 4 hours

2 Cold Hold

- TCS food held above 41° F (45° F certain foods) more than 4 hours:

Action: Destruction

- TCS food held above 41° F (45° F certain foods) less than 4 hours:

Action: Rapid cool (e.g. ice bath)

3 Hot Hold

- TCS food held below 135° F more than 4 hours:

Action: Destruction

- TCS food held below 135° F less than 4 hours:

Action: Rapid reheat to 165° F or more

4 Cooking

- TCS food undercooked:

Action: Re-cook to proper temperature

5 Rapid Reheating

- Cold TCS food improperly reheated:

Action: Reheat rapidly to 165° F

7 Approved Source/Sound Condition

- Foods from unapproved sources/unsound condition:

Action: Destruction

9 Cross-Contamination of Raw/Cooked Foods

- Ready-To-Eat food contaminated by raw TCS food:

Action: Destruction of ready-to-eat foods

14 Handwashing

- Food employees observed not washing hands:

Action: Instruct employees to wash hands as specified in Rules.

15 Proper Handling of Ready-to-Eat Foods

- Employee did not properly wash and sanitize hands before touching ready-to-eat food with bare hands:

Action: Destruction

19, 23 Water Supply

- Facility does not have water for washing hands, preparing food, or cleaning equipment/utensils:

Action: Suspension of food preparation/Temporary closure

* Time/Temperature Controlled for Safety (TCS) Food



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Address: 1000 CHICKADEE LN		City: Waco	Zip Code: 76708
TEMPERATURE OBSERVATIONS			
Item/Location/Food Temperature RIC- beverages 40°F.			
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.		
07	Straw observed in bulk ice container. Immediately discard ice and properly wash, rinse, sanitize entire ice machine.		
31	Missing soap and paper towels at handsink.		
39	Properly store all utensils, scoops, nozzles in a sanitary manner instead of on the drainboard exposed to outside elements.		
40	Properly elevate all food related items 6 inches above the floor. Box of cups and sleeves of cups directly on the floor.		
45	Thoroughly clean and maintain flooring, sinks, etc. Remove unused equipment from bar.		

Christopher McKeown

Wills, Teresa

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