

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

Inspection #:	
Case #	

FACO MCLENNAN COUNTY PUBLIC HEALTH DISTRICT	Food Establishment	Ins	spe	ction	R	ep	ort Page of	$oldsymbol{\perp}$
Date: / / 3	23 Establishment Name Law Carril	6h	ta	n C	as	is	Bar 4 Griffer 000030 TOTAL/SCOR	ŁΕ
Purpose of Inspe	ection: 1-Permit/Renewal 2-Routine 3-I	Reinsp	ection	ı 🗓	4-Co	mpl		
Contact/Owner N	ame: Jermy Sund	ay.	l IIA	in c			* Number of Repeat Violations: 6	
Physical Address:	13960 China Spring Rd	City	12704	400	Z		Ode: Phone: Fillow-up: Yes No	tter diame
	ompliance Status: Out = not in compliance IN = compliance ate points in the OUT box for each numbered item Mark '	NO:	not ol	bserved		not -		R
	Priority Items (3 Points) violations I	WARRIED WARRANT						ACCOUNTS OF THE PARTY OF THE PA
Compliance Statu		R	Co	mpliane	e Stat	us		R
U N O A	Time and Temperature for Food Safety (F = degrees Fahrenheit)		Ŭ	I N N O	À	o s	Employee Health	
	1. Proper cooling time and temperature			7			12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting	
	2. Proper Cold Holding temperature (41F/ 45F)			7			13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth	
	3. Proper Hot Holding temperature (135F)		51532				Preventing Contamination by Hands	Baye
	4. Proper cooking time and temperature			144	19883		Hands cleaned and properly washed/ Gloves used properly No bare hand contact with ready to eat foods or approved	
	5. Proper reheating procedure for hot holding (165F in 2 Hours)			/			alternate method properly followed (Approved Y N)	
	6. Time as a Public Health Control; procedures & records		Rosis			:34:5	Highly Susceptible Populations	1025s
	Approved Source			1			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		363				Chemicals	
	destruction		577/					
	8. Food Received at proper temperature						17. Food additives; approved and properly stored; Washing Fruits & Vegetables	
	Protection from Contamination 9. Food Separated & protected, prevented during food	1984	564	1 652		877A	18. Toxic substances properly identified, stored and used Water/ Plumbing	31597.
	preparation, storage, display, and tasting 10. Food contact surfaces and Returnable Cleaned and		0000			5073	19. Water from approved source; Plumbing installed; proper	
	Sanitized at 300 () Jat (ppm)temperature Sink			1			backflow device	
	11. Proper disposition of returned, previously sexed, reconditioned			Cable Carrie			20. Approved Sewage/Wastewater Disposal System, proper disposal	
	Priority Foundation Items (2 Poin	ıts) vic					ctive Action within 10 days	
UNOA	C Demonstration of Knowledge/ Personnel	R	O U T	I N N O	N A	C O S	Food Temperature Control/ Identification	R
	21. Person in charge present, demonstration of knowledge and perform duties Certified Food Manager (CFM)			7			Proper cooling method used; Equipment Adequate to Maintain Product Temperature	-testini
	22. Food Handler/ so unauthorized persons/ personnel			1			28. Proper Date Marking and disposition	
	Safe Water, Record Keeping and Package Labeling	\$ G					29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips	
	23 Hot and Cold Water available adequate pressure, safe		7049 715				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	1886					Utensils, Equipment, and Vending	EZZ
	25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized		2	×			31. Adequate handwashing facilities: Accessible and properly	
	processing methods; manufacturer instructions Consumer Advisory		α				supplied, used Gloves in handial COS 32. Food and Non-food Contact surfaces cleanable, programme 1	
				/			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	
www.hore.com.horiconiden.exced.oo	Core Items (1 Point) violations Require Corrective A	ction	Not to	Exceed	1901	Days		
UNOA	C Prevention of Food Contamination	R	O U	I N N O	N A	C O	Food Identification	R
	34. No Evidence of Insect contamination, rodent/othess		T		846	S	41.Original container labeling (Bulk Food)	
<u> </u>	animals 7 m rep. Tahle. 35. Personal Clearliness/ealing, d inking or tobacco use	2	212/04/			المراجع المراجع	Physical Facilities	-87,000
	36. Wiping Cloths; properly used and stored			1		irios	42. Non-Food Contact surfaces clean	<u> </u>
	37. Environmental contamination 38. Approved thawing method			1	5.0		43. Adequate ventilation and lighting; designated areas used 44. Garbage and Refuse properly disposed; facilities maintained	
	Proper Use of Utensils	4833	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	
	40. Single-service & single-use articles; properly stored		1		24602		47. Other Violations in Kitche Road	
Received by:	and used	Prin	<u> </u>				Title:	
(signature)		FII	" <i>'')</i>	ERZ	νι	Λ_	Sunda I	
Inspected by: (signature)		Prin	nt:	()	1	o}⁄/	Permit Expires: 1-23	
Notes; 45)	Clean Frank to lest + of 314	m	P. 5	216	v	.	-floor	
47) hast	report hat parted. Cost post	red.	f). i.e.	.+.	C	ص ر	- Placed on.	

A) while reason refer that to the owner/permit holder/person in charge serves as written notice.

A) while reason refer that to F.