

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

Inspection #:	
Case #	*

Food Establishment Inspection Report 2022 Page TOTAL/SCORE Establishment Name Date: molle 1-Permit/Renewal 2-Routine ☐ 3-Reinspection 4-Complaint ☐ 5-Other Purpose of Inspection: Contact/Owner Name: * Number of Repeat Violations: ✓ Number of Violations COS: Physical Address: Phone: Follow-up: Date Out = not in compliance IN = in compliance NO = not observed NA = not applicable COS = corrected on site R = repeat violation box for each numbered item Mark 'V' a checkmark in appropriate box for IN, NO, NA, COS Mark an asterisk '* in appropriate box for R Compliance Status: Mark the appropriate points in the OUT box for each numbered item Priority Items (3 Points) violations Require Immediate Corrective Action not to exceed 3 days Compliance Status Compliance Status N O N A C 0 N A I N N O Time and Temperature for Food Safety I N o **Employee Health** (F = degrees Fahrenheit) 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 15. No bare hand contact with ready to eat foods or approved 5. Proper reheating procedure for hot holding (165F in 2 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 Chemicals destruction 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 Water/ Plumbing preparation, storage, display, and tasting 10. Food contact surfaces and Returnables; Cleaned and 19. Water from approved source; Plumbing installed; proper 3 Sanitized at 150 ___ ppm/temperature backflow device 11. Proper disposition of returned, previously served, 20. Approved Sewage/Wastewater Disposal System, proper disposal Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days N O 0 Ň O N Demonstration of Knowledge/ Personnel Food Temperature Control/ Identification 21. Person in charge present, demonstration of knowledge, 27. Proper cooling method used; Equipment Adequate to and perform duties/ Certified Food Manager (CFM) Maintain Product Temperature 22. Food Handler/ no unauthorized persons/ personnel 28. Proper Date Marking and disposition 29. Thermometers provided, accurate, and calibrated; Chemical/ Safe Water, Record Keeping and Package Labeling Thermal test strips 23. Hot and Cold Water available; adequate pressure, safe Permit Requirement, Prerequisite for Operation 24. Required records available (shellstock tags; parasite 30. Food Establishment Permit (Current & Valid) destruction); Package food labeling **Conformance with Approved Procedures** Utensils, Equipment, and Vending 25. Compliance with Variance, Specialized Process, and 31. Adequate handwashing facilities: Accessible and properly HACCP plan; Variance obtained for specialized supplied, used processing methods; manufacturer instructions 32. Food and Non-food Contact surfaces cleanable, properly Consumer Advisory designed, constructed, and used 33. Warewashing Facilities; installed, maintained, used 26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffet Plate)/ Allergen Label 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 N O N O N A C O C O N N Prevention of Food Contamination Food Identification 34. No Evidence of Insect contamination, rodent/other 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 45. Physical facilities installed, maintained, and clean **Proper Use of Utensils** 39. Utensils, equipment, & linens; properly used, stored, 46. Toilet Facilities; properly constructed, supplied, and clean dried, & handled/In use utensils; properly used 47. Other Violations 40. Single-service & single-use articles; properly stored Received by: Monas (signature) Inspected by: Print: Permit Expires: (signature) Mo/Yr Notes: See prise 2



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Establishment:	Coech's Smoke		Permit #: 000 \$18	Date: 9 /14/22		
Address:	30 Austin Am	City:	Jaco	Zip Code:		
TEMPERATURE OBSERVATIONS						
Item/Location/Food Temperature °F Chapped Sect / 161 °F Pico de gallo / 41.3 °F						
OBSERVATIONS AND CORRECTIVE ACTIONS						
Item Number	TO THE CONDITIONS OBSERVED					
40	40 Cup is being used as a scoop					
45	40 Cup is being used as a scoop 45 Ceiling tiles are missing in Kitchen					
10	o Dirty Knives with dried food debit on is being stond on					
	Krife magnet.					
	COS - manger renowed knives and had then bashed					
42	Cockets on sonduich table doors	reed	replacing.			
						
18	Chemical spray both is not keled	with	, contents			
Cos						
31	paper forely are not available at he	ind w	ash sink near	ment smoken		
Cos	» Monager replaces paper townly.					
10	scoop is left laying down in ice well					
CDS	s Monager First had swop washed and icewell drained.					
15	Mid live & between a walle and I did wall a					
4	K Coving around walls in Witchen and dishwashing area need to be					
	replaced					
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		r-awa				
Pagain-11	0 A		c:			
Received by: (signature)	Jesen Larur Print: Ivenz Romo		Title: Ma-	<5~		
Inspected by:	Print: Jeffrey Hu	nuter				
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