



Food Establishment Inspection Report

Date: <u>1/11/23</u>	Establishment Name: <u>Parks Family Buffet</u>	Permit # <u>201397</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	* Number of Repeat Violations: <u>4</u> ✓ Number of Violations COS: <u>0</u>
---	---

Contact/Owner Name: <u>Maria Martinez</u>	Phone: _____	Follow-up: Yes <input type="checkbox"/> No <input checked="" type="checkbox"/>
Physical Address: <u>4318 Bellmead Dr</u>	City: <u>Bellmead</u>	Zip Code: <u>76705</u>
Compliance Status: Out = not in compliance IN = in compliance NO = not observed NA = not applicable COS = corrected on site R = repeat violation		Date: <u>1/11/23</u>

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
O	I	N	NA	COS	U		
					✓	1. Proper cooling time and temperature	
					✓	2. Proper Cold Holding temperature (41F/ 45F)	
					✓	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	
<u>3</u>					✓	7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction	
					✓	8. Food Received at proper temperature	
					✓	Protection from Contamination	
<u>3</u>					✓	9. Food Separated & protected, prevented during food preparation, storage, display, and tasting	
					✓	10. Food contact surfaces and Returnables; Cleaned and Sanitized at <u>100Cl2</u> ppm/temperature	
					✓	11. Proper disposition of returned, previously served, reconditioned	

Compliance Status						Employee Health	R
O	I	N	NA	COS	U		
					✓	12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting	
					✓	13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth	
					✓	Preventing Contamination by Hands	
					✓	14. Hands cleaned and properly washed/ Gloves used properly	
					✓	15. No bare hand contact with ready to eat foods or approved alternate method properly followed (Approved Y <u>N</u>)	
					✓	Highly Susceptible Populations	
					✓	16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required	
					✓	Chemicals	
					✓	17. Food additives; approved and properly stored; Washing Fruits & Vegetables	
					✓	18. Toxic substances properly identified, stored and used	
					✓	Water/ Plumbing	
					✓	19. Water from approved source; Plumbing installed; proper backflow device	
					✓	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
O	I	N	NA	COS	U		
					✓	21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM)	
					✓	22. Food Handler/ no unauthorized persons/ personnel	
					✓	Safe Water, Record Keeping and Package Labeling	
					✓	23. Hot and Cold Water available; adequate pressure, safe	
					✓	24. Required records available (shellstock tags; parasite destruction); Package food labeling	
					✓	Conformance with Approved Procedures	
					✓	25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions	
					✓	Consumer Advisory	
					✓	26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Bufet Plate/ Allergen Label	

Compliance Status						Food Temperature Control/ Identification	R
O	I	N	NA	COS	U		
					✓	27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature	
					✓	28. Proper Date Marking and disposition	
					✓	29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips	
					✓	Permit Requirement, Prerequisite for Operation	
					✓	30. Food Establishment Permit (Current & Valid)	
					✓	Utensils, Equipment, and Vending	
					✓	31. Adequate handwashing facilities: Accessible and properly supplied, used	
					✓	32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used	
					✓	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
O	I	N	NA	COS	U		
					✓	34. No Evidence of Insect contamination, rodent/other animals	
					✓	35. Personal Cleanliness/eating, drinking or tobacco use	
					✓	36. Wiping Cloths; properly used and stored	
					✓	37. Environmental contamination	
					✓	38. Approved thawing method	
					✓	Proper Use of Utensils	
					✓	39. Utensils, equipment, & linens; properly used, stored, dried, & handled/In use utensils; properly used	
					✓	40. Single-service & single-use articles; properly stored and used	

Compliance Status						Food Identification	R
O	I	N	NA	COS	U		
					✓	41. Original container labeling (Bulk Food)	
					✓	Physical Facilities	
					✓	42. Non-Food Contact surfaces clean	
					✓	43. Adequate ventilation and lighting; designated areas used	
					✓	44. Garbage and Refuse properly disposed; facilities maintained	
					✓	45. Physical facilities installed, maintained, and clean	
					✓	46. Toilet Facilities; properly constructed, supplied, and clean	
					✓	47. Other Violations	

Received by: <u>Maria Martinez</u>	Print: <u>Maria Martinez</u>	Title: <u>Owner</u>
Inspected by: <u>[Signature]</u>	Print: <u>Tulus</u>	Permit Expires: <u>11/23</u>

Notes: See page 2



WACO McLENNAN COUNTY
PUBLIC HEALTH DISTRICT

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

Establishment: Park's Family Buffet	Permit #: 88 1397	Date: 1/11/2023
Address: 4318 Bellmead Dr	City: Bellmead	Zip Code: 76705

TEMPERATURE OBSERVATIONS

Item/Location/Food Temperature °F
 RIC - raw fish. 36°F
 cooking - beef fajita 210°F
 RIC (line) - sausage 41°F
 Hot Hold - refried beans 167°F
 potatoes 143°F
 Rice 151°F
 sausage 149°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.

- 7) Black insects observed in corn flour. Manager stated restaurant does not use product anymore. COS - discarded.
- 9) Raw bacon stored above lettuce in walk in cooler. Raw shell eggs stored above strawberries and raw bacon above strawberry puree in walk in cooler. COS - walk in cooler completely reorganized to put all raw eggs together, all RTE in one location, and all raw meats together.
- 36) Soiled wiping cloths on food prep tables. COS - sanitizer bucket prepared & wiping cloths stored in bucket.
- 38) Raw salmon thawing in original vacuum packaging container in reach-in cooler. COS - Voluntarily Discarded.
- 39) Torn gasket to reach-in cooler.

Received by: (signature) Meria Mestas	Print: Meria Mestas	Title: owner
Inspected by: [Signature]	Print: Patricia	