

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

Inspection #: <u>EH-I-035783-2023</u>

Food Establishment Inspection Report

Date: 10/31/2023 Establishment Name: TONY DEMARIA BAR-B-Q											Permit #: 2019-03047 TOTAL/SCORE				
Purpose of Inspection: ☑ Permit/Renewal ☐ Routine ☐ Reinspection ☐										Ot	her	6			
Contact/Owner Name: Geoffrey DeMaria								Phone: (254) 755-8888			-888	Number of Repeat Violations 0 Follow-up: Yes No Date: 11/10/23	_		
Ph	ysio	al /	٩d	dre	ss: 1	000 ELM AVE	*		_			City: Waco Zip Code:76704			
Compilance Status: OUT = not in compilance • IN = in compilance • NO = not Mark the appropriate points in the OUT box for each numbered item • Mark a checkmark (· N	A = n	ot applicable • COS = corrected on site • R = repeat violation	,		
Priority Items /3 noints) violations Require I										mediate Corrective Action not to exceed 3 days					
Соп	plia	nce :	Sta	tus				Compliance Status							
	N	NO	N A	CON		Time and Temperature for Food Safety (F = Degrees Fahrenheit)		OUT T	I N	OZ	N C C S	Employee Health	R		
		7	2000	lines a	1-05000 00000000	oper cooling time and temperature		П				12. Management, food employees, and conditional employees;			
T	ᅿ	+		П	2. Pr	oper Cold Holding temperature (41F/45F)	1		✓			knowledge, responsibilities, and reporting			
П	Ť	7			3. Pr	oper Hot Holding temperature (135F)	7	П				13. Proper use of restriction and exclusion; No discharge from eyes,			
T	7	T			4. Pr	oper Cooking time and temperature			'			nose and mouth			
П	П	1			5. Pr	oper reheating procedure for hot holding (165F in 2 Hours)]					Preventing Contamination by Hands			
	1				6. Tir	me as a Public Health Control; procedures & records]	Ш	✓			14. Hands cleaned and properly washed/Gloves used properly			
						Approved Source			1			15. No bare hand contact with ready to eat foods or approved alternate method properly followed (Approved Y N_✓_)			
2000	T	T			7 F	Food and ice obtained from approved source; Food in good	1 2					Highly Susceptible Populations			
	4				cond	dition, safe, and unadulterated; parasite destruction	-				✓	Pasteurized food used; prohibited food not offered. Pasteurized eggs used when required			
200	, [6(6)56)	0. F	ood Received at proper temperature Protection from Contamination						Chemicals			
Ī	\int	T				ood Separated & protected, prevented during food preparation, ge, display, and tasting		Ī			√	17. Food additives; approved and properly stored; Washing Fruits & Vegetables			
					<u> </u>		1	H	귔	1		18. Toxic substances properly identified, stored and used	П		
3			1	1		ood contact surfaces and Returnables; Cleaned and Sanitized OCI2>50CI2 ppm/temperature						Water/Plumbing			
Ц	-						4	Н	✓			19. Water from approved source; Plumbing installed; proper backflow device			
	/				11. P	Proper disposition of returned, previously served, reconditioned		H	~	1		20. Approved Sewage/Wastewater Disposal System, proper disposal			
Priority Foundation Items (2 points) <i>violations Require Corrective Action within 10 days</i>									1						
암	N	NO	N A	Ç		Demonstration of Knowledge/Personnel R					N COS		R		
	/			Sharet	21. F	Person in charge present, demonstration of knowledge, and orm duties/ Certified Food Manager (CFM)		100-100	7			27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature			
┪	7		_		22. F	ood Handler/no authorized person/personnel	1 1	П	7			28. Proper Date Marking and disposition	П		
	7				23 1	Safe Water, Record Keeping and Package Labeling lot and Cold Water available; adequate pressure, safe		П	~			29. Thermometers provided, accurate, and calibrated; Chemical/Thermal test strips			
7			٦	_		Required records available (shellstock tags; parasite	1					Permit Requirement, Prerequisite for Operation			
ŀ	1					ruction); Package food labeling		П	V			30. Food Establishment Permit (Current & Valid)			
						Conformance with Approved Procedures						Utensils, Equipment, and Vending			
			_			Compliance with Variance, Specialized Process, and HACCP Variance obtained for specialized processing methods;			√			31. Adequate handwashing facilities; Accessible and properly supplied, used			
					manı	ufacturer instructions Consumer Advisory			√			32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used			
			7			osting of Consumer Advisories; raw or under cooked foods losure/Reminder/Buffet Plate)/Allergen Label	20	2	Ť		\top	33. Warewashing Facilities; installed, maintained, used. Service sink or curb cleaning facility provided.	П		
		1000 B		لـــا	L	Core Items (1 Point) violations Require Corrective Action	n Not t	οE	xce	ed	90 D	ays or Next Inspection, Whichever Comes First	_		
ol	П	NI	N	С		R							R		
_	- 0	NO.	A	S S		Prevention of Food Contamination		¥	N	9	N C A O S				
-	4	4		\vdash		lo Evidence of Insect contamination, rodent/other animals	- 1		38934	<u> </u>		41. Original container labeling (Bulk Food) Physical Facilities			
-	4	4		Н		Personal Cleanliness/eating, drinking, or tobacco use	1	10(25)			-1	42. Non-Food Contact surfaces clean	838		
_	4		(C)	\dashv		Viping Cloths; properly used and stored	1	-	∜	2000		43. Adequate ventilation and lighting; designated area used	\vdash		
_	4	+	+	\dashv		invironmental contamination upproved thawing method	1	_	4	-			Н		
l	<u>/</u>			36 19	130. A	Proper Use of Utensils		-	4	_	4	44. Garbage and Refuse properly disposed; facilities maintained	$\vdash \vdash$		
ļ		T	1	98 J. S. S.	39 11	39. Utensils, equipment & linens; properly used, stored, dried, &		L	✓			45. Physical facilities installed, maintained, and clean	Ш		
	1					ndled/In use utensils; properly used		1	$oldsymbol{ol}}}}}}}}}}}}}}}}}}}$	0000000		46. Toilet Facilities; properly constructed, supplied, and clean			
7	7				40. S	ingle-service & single-use articles; properly stored and used]		~		_[47. Other Violations			
						2110 -						Dillin			



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Establishme	ent:		Permit #:	Date:					
TONY DEM	MARIA BAR-B-Q		2019-03047	10/31/2023					
Address:		City:		Zip Code:					
1000 ELM	AVE	Waco		76704					
TEMPERAT	TURE OBSERVATIONS								
Item/Locati	ion/Food Temperature Ice bath-Potato salad 36°F, Coleslaw 38°F RIC-38°F RIC-Heavy cream 40°F Line-Cooking sausage 210°F								
DBSERVATIONS AND CORRECTIVE ACTIONS									
Item Number	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW.								
10 33 46	In use sanitizer buckets reading at 10Cl2. COS-Employee made new buc Provide missing cold water at mop sink. Repair leak at 3 compartment sink faucet.	nets at							

Geoffrey DeMaria Medina, Dori

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