

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

EH-6001	559-2023
Inspection #	:
Case #	

Food Establishment Inspection Report

Page 1 of Z

Date	٠				Establishment Name		<u></u>					Permit # TOTAL/SCOR	THE REAL PROPERTY.	
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and the same of		CHARLES IN	OUR DESCRIPTION OF THE PERSON	pect Nan	10	Reinsp	ectio	n		4-Co	mpl	Daint ☐ 5-Other * Number of Repeat Violations:		
					Adam Boners	O'				- IF	7' C	✓ Number of Violations COS:	e de la constante de la consta	
Phy	sica	I Ac	ldre	ss:		City:	2.	ran	1			Code: Phone: Follow-up: Yes No X		
i i		597			apliance Status: Out = not in compliance IN = in compliance	NO=	not o	observ	ved	NA	= not	ot applicable COS = corrected on site R = repeat violation		
Ma	rk t	ne aj	pproj	riate	points in the OUT box for each numbered item Mark Priority Items (3 Points) violations	W						oox for IN, NO, NA, COS Mark an asterisk '* in appropriate box for ye Action not to exceed 3 days	R	
			e Sta			9 3838	C	omp	lianc	e Sta	tus		-	
U	I N	O O	N A	C 0	Time and Temperature for Food Safety (F = degrees Fahrenheit)	R	U	N	O	N A	C O	Employee Health	R	
T			5000	S	Proper cooling time and temperature	5 5000	Т				S	12. Management, food employees and conditional employees;	357	
3					2. Proper Cold Holding temperature (41F/ 45F)		\vdash	-	252	2004 2004		knowledge, responsibilities, and reporting 13. Proper use of restriction and exclusion; No discharge from	_	
اد		_		1	3. Proper Hot Holding temperature (135F)		See	ann (1,52)			nejvoka	eyes, nose, and mouth		
		_			Proper cooking time and temperature			_	G#32	19 <u>19 19 19 19 19 19 19 19 19 19 19 19 19 1</u>		Preventing Contamination by Hands 14. Hands cleaned and properly washed/ Gloves used properly	<u> </u>	
		/			5. Proper reheating procedure for hot holding (165F in 2 Hours)			-				15. No bare hand contact with ready to eat foods or approved alternate method properly followed (Approved Y N)	_	
		· Nanga	27-17-12-1		6. Time as a Public Health Control; procedures & records	- Lasgyns	526			2172	344	Highly Susceptible Populations	-33	
					Approved Source	7,52		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		1900					Chemicals		
Щ	/				destruction		2000		ACCESS!		57949 88595			
					8. Food Received at proper temperature			1				17. Food additives; approved and properly stored; Washing Fruits & Vegetables	_	
15225			14996		Protection from Contamination 9. Food Separated & protected, prevented during food	3 52524		L			965	18. Toxic substances properly identified, stored and used Water/ Plumbing	Stown	
			64		preparation, storage, display, and tasting		i Genes		i i i i i i i i i i i i i i i i i i i				Ŝ	
					10. Food contact surfaces and Returnables; Cleaned and Sanitized at ppm/temperature			/				19. Water from approved source; Plumbing installed; proper backflow device		
		_			11. Proper disposition of returned, previously served, reconditioned		Γ	/				20. Approved Sewage/Wastewater Disposal System, proper disposal		
	-	, CO CONTRACTOR			Priority Foundation Items (2 Points)	nts) vio	latio	ns R	equi	re C	orre		-	
O U	I N	N O	N A	C	Demonstration of Knowledge/ Personnel	R	O U	N	N O	N A	C O	Food Temperature Control/ Identification	R	
T			105ma) 95972	S	21. Person in charge present, demonstration of knowledge,		r				S	27. Proper cooling method used; Equipment Adequate to	393 393	
Н					and perform duties/ Certified Food Manager (CFM) 22. Food Handler/ no unauthorized persons/ personnel			 _	753			Maintain Product Temperature 28. Proper Date Marking and disposition		
			91696 2466)	3,22,	Safe Water, Record Keeping and Package Labeling		2	+				29. Thermometers provided, accurate, and calibrated; Chemical/		
9,40	7				23. Hot and Cold Water available; adequate pressure, safe		ø					Thermal test strips Permit Requirement, Prerequisite for Operation	1920)	
					24. Required records available (shellstock tags; parasite	+	gass	1/	1			30. Food Establishment Permit (Current & Valid)	<u> Art Gr</u>	
	<u>'</u>	<u> 19818</u> 1984)	000		destruction); Package food labeling Conformance with Approved Procedures						5743 ₅₇₈	Utensils, Equipment, and Vending		
					25. Compliance with Variance, Specialized Process, and			T,				31. Adequate handwashing facilities: Accessible and properly		
					HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions			/				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/Buffet Plate)/ Allergen Label			7				33. Warewashing Facilities; installed, maintained, used	_	
		444	L	L	Core Items (1 Point) violations Require Corrective	Action	Not to	o Ex	ceed	190	Days	Service sink or curb cleaning facility provided or or Next Inspection. Whichever Comes First	HPRYDEZ	
O U	I N	N O	N A	C	Prevention of Food Contamination	R	O	I	N O	STATISTICAL PROPERTY.	C		R	
Т	-			S	34. No Evidence of Insect contamination, rodent/other		Ť				S	41.Original container labeling (Bulk Food)	<u> </u>	
			1071		animals		- Inches						/ 1 on a .	
	1				35. Personal Cleanliness/eating, drinking or tobacco use 36. Wiping Cloths; properly used and stored		1882	7	2466			Physical Facilities 42. Non-Food Contact surfaces clean	200	
1					37. Environmental contamination 38. Approved thawing method			\vdash	₽			43. Adequate ventilation and lighting; designated areas used 44. Garbage and Refuse properly disposed; facilities maintained		
3975)	30/8	1000	iigos		Proper Use of Utensils	1.000	\mathcal{I}	É		2001 2003		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 and used		1					47. Other Violations		
		ed	by;	Ì	and used	Prin	ıt:		1			Romino Title: Magiz Flight Permit Expires: Mo/Yr 11/27		
	natu	10,	<u>^^()</u> by:	9		Prin	· t •	4	4	<u>uv</u>	<u>~</u>	Permit Expires;		
	natu		by.			1 1 111		Z.	<u> 15</u>	5	E	Mo/Yr ///22		
Note	es:			_		:	7					/		
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Waco-McLennan County Public Health District 225 West Waco Drive Waco, Texas 76707 (254) 750-5464

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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. #2.) The following TCS foods held in Small reach-in (ooler over 4 hours: 6 round ham byeger 48°F, sour (xear 48°F, Bred Cajidar ment 48°F, Milk 48°F COS- All volundarily discarbed 29.) Missing test strongs for Quat sanificer used in 3-comp Sink. 37.) Remove Stickers Prom working confainers stored in the clear dish area. 37.) Cutting board stored after (learning above the handw sink against the weell.	4									
TEMPERATURE OBSERVATIONS Item/Location/Food Temperature °F Symall RIC - Grown & humburgum mer + 48°F, Ram beaf fig. i Im 49 Sever Reum 48°P, Milk 48°E. OBSERVATIONS AND CORRECTIVE ACTIONS Item AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED Number AND NOTED BELOW. #2.) The following TCS foods held in Small Reach-in (00)-re over 4 hours: brown humburger 48°F, Sour (xeam 48°F, Beed Cajidan nent 48°F, Milk 48°F COS - All volundarity discanded 29.) Missing test strops for Quart sanificer used in 3-(omp sink. 37.) Remove Stickers From working confailners stored in the clear dish area. 37.) Cutting board stored after Cleaning above the handw sink against the wall.	;									
TEMPERATURE OBSERVATIONS Item/Location/Food Temperature of Small RIC - Grown I han language near t 48°F, Row beef Logista 48° Sever Ream 48°P, Milk 48°F. OBSERVATIONS AND CORRECTIVE ACTIONS Item AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED Number AND NOTED BELOW. #2.) The following TCS foods held in Small Reach-in (oofer over 48°F, Sove (kear 48°F, Reed Logista near 48°F, Milk 48°F COS - All volundarily discarded 29°). Missing test strups for Quart sanifizer used in 3-comp sink. 37.) Remove Stickers From working containers stored in the clear dish area. 37.) Cutting board stored after Cleaning above the handwell.										
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An inspection of your establishment has been made. Your attention is directed to the conditions observed AND NOTED BELOW. #2.) The following TCS foods held in Small reach-in (ooler over 4 hours: brown hamburger 48°F, Sour (rean 48°F, Bred Cycita ment 48°F, M. K 48°F COS-All volum Janethy discarded 29.) Missing test strups for Quat sanifizer used in 3-comp sink. 37.) Remove Stickers from working confainers stored in the clear dish area. 37.) Cutting board stored after (learning above the handw sink against the well.	30H									
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The following TCS foods held in Small Reach-in (ooler over 4 hours: bround hamburger 48°F, sour cream 48°F, Bred Sujita ment 48°F, Milk 48°F COS-All volundarily discarbed 29.) Missing test strips for Quat sanifizer used in 3-comp sink. 37.) Remove Stickers From working containers stored in the clean dish area. 37.) Cutting board stored after Cleaning above the handwes sink against the well.	-									
Sven 4 hours: bround hamburgen 48°F, sour (kear 48°F Beed ly; iden ment 48°F, Milk 48°F COS-All volundarily discarded 29.) Missing test straips for Quat sanitizer used in 3-comp sink. 37.) Runare Stickers From working confairness stored in the clear dish area. 37.) Cutting board stored after Cleaning above the handw sink against the wall.										
Sujita ment 48°F, M. K 48°F COS-All volon Janih discarbed 29.) Missing test strips for Quat sanitizer used in 3-comp sink. 37.) Remare Stickers From working containers stored in the clean dish area. 37.) Cutting bound stored after cleaning above the handw sink against the wall.										
37.) Missing test strops for Quat sanitizer used in 3-comp sink. 37.) Runare Stickers From working containers stored in the dear dish area. 37.) Cutting bound stored after Cleaning above the handw sink against the wall.	Cida out 480F Mill 480F DS- 111 waln Jack decard									
37.) Remare Stickers From working containers stored in the clean dish area. 37.) Cutting bourd stored after cleaning above the handw sink against the well.	\dashv									
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37.) Cutting bound stoned after cleaning above the handw sink against the well.										
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sink against the wall.	954									
	W CONTRACTOR OF THE CONTRACTOR									
with dark discolonation.										
39.) Microwave has buildup of cheese and food debris on										
the in sipe of the minorare with the doce and plate.										
45.) Chen all walls around prep counters, Sayon, and										
45.) Observed old Sood debreis build up on our buse aroun	\neg									
45.) Observed old Lood debreis build up on over buse aroun kitchen and flooring around perp, tryer and 3-10	9									
Sink.	M									
#2 - COS										
* PIC removed and disposed of all TCS foods of										
and removed small Keach-in from service establishment										
has 2 other reach - ins that function preoperly.										
47.) Missing most recent inspection report.										
Received by: A Print: 11 To Title:	_									
Inspected by: Print: Adam Lonero Mingra	POLICE									
Tess Flliott										

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