



### Food Establishment Inspection Report

Date: <u>1/12/23</u>	Establishment Name: <u>KOW Bar and Grill</u>	Permit #: <u>200994-11</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			
Contact/Owner Name: <u>Adam Romero</u>		* Number of Repeat Violations: <u>0</u> ✓ Number of Violations COS: <u>0</u>	
Physical Address: <u>6289 N Hwy 6</u>	City: <u>Woodway</u>	Zip Code: <u>76712</u>	Phone: _____
			Follow-up: Yes <input checked="" type="checkbox"/> No <input type="checkbox"/> Date: <u>Anytime</u>

Compliance Status: Out = not in compliance IN = in compliance NO = not observed NA = not applicable COS = corrected on site R = repeat violation  
Mark the appropriate points in the OUT box for each numbered item Mark '✓' a checkmark in appropriate box for IN, NO, NA, COS Mark an asterisk '\*' in appropriate box for R

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	Compliance Status						Employee Health	R	
O	I	N	N	C				O	I	N	N	C				
U	T		A	O	S			U	T		A	O	S			
						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						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		
						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 )		
						6. Time as a Public Health Control; procedures & records								Highly Susceptible Populations		
						Approved Source								16. Pasteurized foods used; prohibited food not offered		
						7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction								Pasteurized eggs used when required		
						8. Food Received at proper temperature								Chemicals		
						Protection from Contamination								17. Food additives; approved and properly stored; Washing Fruits & Vegetables		
						9. Food Separated & protected, prevented during food preparation, storage, display, and tasting								18. Toxic substances properly identified, stored and used		
						10. Food contact surfaces and Returnables; Cleaned and Sanitized at _____ ppm/temperature								Water/ Plumbing		
						11. Proper disposition of returned, previously served, reconditioned								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	Compliance Status						Food Temperature Control/ Identification	R
O	I	N	N	C				O	I	N	N	C			
U	T		A	O	S			U	T		A	O	S		
						21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM)								27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature	
						22. Food Handler/ no unauthorized persons/ personnel								28. Proper Date Marking and disposition	
						Safe Water, Record Keeping and Package Labeling								29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips	
						23. Hot and Cold Water available; adequate pressure, safe								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								Utensils, Equipment, and Vending	
						25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions								31. Adequate handwashing facilities: Accessible and properly 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/Buffer Plate)/ Allergen Label								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	Compliance Status						Food Identification	R
O	I	N	N	C				O	I	N	N	C			
U	T		A	O	S			U	T		A	O	S		
						34. No Evidence of Insect contamination, rodent/other animals								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	
1						37. Environmental contamination								43. Adequate ventilation and lighting; designated areas used	
						38. Approved thawing method								44. Garbage and Refuse properly disposed; facilities maintained	
						Proper Use of Utensils								45. Physical facilities installed, maintained, and clean	
						39. Utensils, equipment, & linens; properly used, stored, dried, & handled/In use utensils; properly used								46. Toilet Facilities; properly constructed, supplied, and clean	
1						40. Single-service & single-use articles; properly stored and used								47. Other Violations	

Received by: (signature) <u>[Signature]</u>	Print: <u>Adam Romero</u>	Title: <u>Manager</u>
Inspected by: (signature) <u>[Signature]</u>	Print: <u>Tess Elliott</u>	Permit Expires: Mo/Yr <u>11/22</u>

Notes: see pg. 2



WACO MCLENNAN COUNTY  
PUBLIC HEALTH DISTRICT

Waco-McLennan County Public Health District

225 West Waco Drive

Waco, Texas 76707

(254) 750-5464

Establishment: <b>K &amp; W Bar and Grill</b>	Permit #: <b>000994-11</b>	Date: <b>1-12-23</b>
Address: <b>6289 N Hwy 6</b>	City: <b>Woodway</b>	Zip Code: <b>76712</b>

**TEMPERATURE OBSERVATIONS**

Item/Location/Food Temperature °F **Small PIC - Ground hamburger meat 48°F, Raw beef fajita 48°F, Sour cream 48°F, Milk 48°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.
#2.)	The following TCS foods held in small reach-in cooler over 4 hours: ground hamburger 48°F, sour cream 48°F, Beef fajita meat 48°F, Milk 48°F COS - All voluntarily discarded
29.)	Missing test strips for Quat sanitizer 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 handwash sink against the wall.
39.)	Observed several working condensers stored clean with dark discoloration.
39.)	Microwave has build up of cheese and food debris on the inside of the microwave with the door and plate.
45.)	Clean all walls around prep counter, fryer, and 3-comp sink, from top to bottom.
45.)	Observed old food debris build up on cooler base around kitchen and flooring around prep, fryer and 3-comp sink.
	#2 - COS
	* PIC removed and disposed of all TCS foods & removed small reach-in from service establishment has 2 other reach-ins that function properly.
47.)	Missing most recent inspection report.

Received by: (signature)	Print: <b>Adam Romero</b>	Title: <b>Inspector</b>
Inspected by:	Print: <b>Tess Elliott</b>	