

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

EH. Inspect	1.004 ion#:	869-	2023	
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Food Establishment Inspection Report

Case #		
	Page _	 of 2

Dat	e: ,	$\overline{z'}$	×	7	23 Establishment Name Rosas	C	Le	_	4	2	4	Permit	# n7403	TOTAL/SCO	)RE
	_	_	1/			Reinsp	ectio	<u></u>	-		/ ompl	laint 5-Other	1. 1) + 100	1 , ]	
			ner			1	)	postanius.	romanie and des	***************************************	parauriculus	* Number of Repeat Viola ✓ Number of Violations C		1 7	GHEAT AND
Phy	sical	ΙΑđ	ldres	ss:		City:	. 1			7	Zip C	Code: Phone:	Follow-up	Yes A No_	X
	Bagg	Kanal	Šepanii Sepanii	Con	mpliance Status: Out = not in compliance IN = in compliance		701.0	hcert	red	NA.		してし	Date N = repeat vi	neg Da	€-
Mε	ırk tl	ie ar			e points in the OUT box for each numbered item Mark	'√' a ch	ieckma	ark in	appr	opri	ate bo	ox for IN, NO, NA, COS Mar	rk an asterisk '≭'iı		or R
Co	mali	-1101	e Sta	Friq	Priority Items (3 Points) violations	Requir	описоция в принципа	manada major	<i>ate C</i> liance	-	,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,	re Action not to exceed 3 days		a mesera accionare de monto.	. 1
O	I N	N O	N A		Time and Temperature for Food Safety	R	0		N O	N A	C		r Wasjek		R
T	1			s	(F = degrees Fahrenheit)  1. Proper cooling time and temperature		T	100		A	S	12. Management, food employ	loyee Health	11	424
	$\Box$	-						~				knowledge, responsibilities, ar	nd reporting		
		.			2. Proper Cold Holding temperature (41F/45F)			<b>~</b>				13. Proper use of restriction ar eyes, nose, and mouth	nd exclusion; No dis	scharge from	
	/	$\exists$			3. Proper Hot Holding temperature (135F)	1	A-15				1000	Preventing Con	ntamination by Ha		
	$\dashv$	_/			Proper cooking time and temperature     Proper reheating procedure for hot holding (165F in 2)	+	$\vdash$	<u> </u>		<u> </u>	$\vdash$	<ul><li>14. Hands cleaned and proper</li><li>15. No bare hand contact with</li></ul>	ready to eat foods	or approved	-
Н		_	$\vdash\vdash$	-	Hours) 6. Time as a Public Health Control; procedures & records	+-	100	<u> </u>				alternate method properly follo	owed (Approved Y eptible Populations		
					Approved Source	1	253.	Π				<ol><li>Pasteurized foods used; pr</li></ol>	ohibited food not of		(01 07 x p.m.)
	T				7. Food and ice obtained from approved source; Food in		-923	1			446	Pasteurized eggs used when re	equired:		
					good condition, safe, and unadulterated; parasite destruction							Cl	hemicals		
	1	,			8. Food Received at proper temperature	+	202.2	/		Piliton	1-200	17. Food additives; approved a	and properly stored	; Washing Fruits	
				3866	Protection from Contamination	3	-	-	-	8753	$\vdash$	& Vegetables 18. Toxic substances properly	identified, stored a	nd used	+
	-				9. Food Separated & protected, prevented during food		333			ŝ			r/ Plumbing		
H		,		$\vdash$	preparation, storage, display, and tasting 10. Food contact surfaces and Returnables; Cleaned and	+	125-24	T./	ł I			19. Water from approved sour	rce; Plumbing instal	led; proper	24-272-29
		,	50564	$\vdash$	Sanitized at SCL4/30 ppm/temperature 11. Proper disposition of returned, previously served,	*	-	-			H	backflow device 20. Approved Sewage/Wastev	vater Disposal Syste	em, proper	+
	1				reconditioned		7 17-				لِل	disposal	The second secon	***************************************	
0	<b>1</b>	N	N	c	Priority Foundation Items (2 Poi	nts) vio	0	I	N	N	C				R
U T	N	0	A	0 S	Demonstration of Knowledge/ Personnel		U T	N	0	A	O S		e Control/ Identifi		
					21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM)					_		27. Proper cooling method use Maintain Product Temperature		luate to	
	1				22. Food Handler/ no unauthorized persons/ personnel			/	77.44			28. Proper Date Marking and	disposition		
					Safe Water, Record Keeping and Package Labeling							29. Thermometers provided, a Thermal test strips	ded, accurate, and calibrated; Chemical/ ment, Prerequisite for Operation		
	1				23. Hot and Cold Water available; adequate pressure, safe		28								
					24. Required records available (shellstock tags; parasite destruction); Package food labeling			/				30. Food Establishment Peri	nt Permit (Current & Valid)		
1911080 702382	Ż		1007.0017 1-027.760	125771 125771	Conformance with Approved Procedures							Utensils, Equi	pment, and Vendir	ag	
					25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized			/	/			31. Adequate handwashing fac	cilities: Accessible a	and properly	
44400			- 	in injet	processing methods; manufacturer instructions  Consumer Advisory	54 45100	<u> </u>	<del>                                     </del>	1526 1525	88	$\vdash$	supplied, used  32. Food and Non-food Conta	ect surfaces cleanabl	o properly	-
								-				designed, constructed, and use	ed	معن	
	1				26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffet Plate)/ Allergen Label				1			33. Warewashing Facilities; in Service sink or curb cleaning		, used	
					Core Items (1 Point) violations Require Corrective	COMPLETE STATE OF THE STATE OF	YEAR OLD BEAUTY	replanta and the con-			SQUARE STREET		THE RESERVE THE PROPERTY OF TH		
U	I N	N O	N A	C	Prevention of Food Contamination	R	U	N	N O	N A	0	Food J	Identification		R
Т		7		s	34. No Evidence of Insect contamination, rodent/other	31696	T	<u> </u>	-	167511	S	41.Original container labeling	(Bulk Food)		
		200 202	6000	1/	animals 35. Personal Cleanliness/eating, drinking or tobacco use	+	34-8			garati.	<u>l</u> Possai	Physi	cal Facilities		4 255
Ī			22	4	36. Wiping Cloths; properly used and stored	X	<sup>2</sup>	Ė.		1962B		42. Non-Food Contact surface	es clean	•	¥
1	*	-		سد	37. Environmental contamination 38. Approved thawing method	+	Ė	/	$\vdash$		$\vdash$	43. Adequate ventilation and I 44. Garbage and Refuse prope	0 0, 0		+
BRE	\$785E			Fig	Proper Use of Utensils 39. Utensils, equipment, & linens; properly used, stored,			/		353		45. Physical facilities installed 46. Toilet Facilities; properly			
	~		7000E		dried, & handled/In use utensils; properly used								constructed, supplie	o, and clean	
	<b>W</b>				40. Single-service & single-use articles; properly stored and used			9				47. Other Violations			
	ceiv		by:	4	Tex Topian	Prin	it:T	· ·	esn	۔ ج	7	Will-arms	Title: Mal	nager	
Ins	spec	ted	by:		VALLE	Prin		<u>د در در ا</u>	11/	<u>~</u>	<del>formation</del>		Permit Expires:		**************************************
	gnatu	re)			JULIA			_		<u> </u>	—		Mo/Yr		<del></del>
Not	58.				<b>~</b> .	0									
					Su pose	- C	-								
															,



## Waco-McLennan County Public Health District 225 West Waco Drive Waco, Texas 76707

(254) 750-5464

Rosas Cafe #24 2019.07403 2/8/23
Address: 4200 Franklin Ve Wign 76710
TEMPERATURE OBSERVATIONS
Item/Location/Food Temperature °F  Wic - CONKEL pook 37°F  Line 1 - Chicken 150°F  Accid Paralo 39°F  Line 2 - beans (refored) - 150°F  - beef 152°C  - Sweetled Letture 40°C
OBSERVATIONS AND CORRECTIVE ACTIONS
ItemAN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVEDNumberAND NOTED BELOW.
all prevous violations have been corrected
of cert for the contouring.
# 36 Soled damp wifing cloths on prop serfices. (205- All placed in buckets (Quet 300ppm).
COS- All placed in buckets (Quet 300 pm).
* 42) Thoragely, dean & maintain all shelves in welkin
college
35) Open benevage up lacking fid above 3-comp sink. Employee merken on shelf above jood prop table. 105-Voluntarily Discarded
38. Contoiner (3 bags) of vow chicken thawing in standing wester at derty desh deshwasher drain board
COS-Voluntapily descarded
Received by: Title: Manager (signature) Print Terrence Williams Title: Manager
Inspected by:  Title: Mainager  Print:  Twiks