

Waco-McLennan County Public Health District 225 West Waco Drive • Waco, TX 76707-3897

(254) 750-5464

Inspection #: <u>EH-I-035799-2023</u>

Food Establishment Inspection Report

Date: 10/19/2023 Establishment Name: FREDDY'S FROZEN CUSTARD									Permit #: 2019-13387 TOTAL/SCORE				
			_	-	Inspection: ☑ Permit/Renewal ☐ Routine ☐ Reinspection ☐	2100000000	851262000	SAMPLE S	execution and	W-0523X	Decree of	8	
Contact/Owner Name: Sean Kypke								Phone: (800) 379-8552				Number of Repeat Violations 0 Follow-up: Yes Volumber of Violations COS Date: 10/27/23	
Ph	/sic	al A	١dc	ire	ss: 817 S JACK KULTGEN EXPY		-					Date: 10/2//23 City: Waco Zip Code: 76706	
	Mar	l th		Ç	ompliance Status: OUT = not in compliance • IN = in compliance • N propriate points in the OUT box for each numbered item • Mark a chec	Q = r	ot ob	ser	ved •	NA	ı - n	ot applicable • COS = corrected on site • R = repeat violation	
alesta.	viai	N U	B (app	Priority Items (3 points) violations Requi	kma re In	rk (v medi) in	Cor	opr	ate I	Dox for IN, NO, NA, COS • Mark an asterisk (*) in appropriate box for	R
	0.00	ice S		2000				Cor	mpllar	ce S	tatus	-cuon not to exceed 3 days	
엙	N	N O	N	읽	Time and Temperature for Food Safety	R		0	I N	Ŋ,	X g	Fandarias U.S.W.	R
Ť				Š				Ť	2		Ìš	Employee Health	
4	4	4	4	4	Proper cooling time and temperature							12. Management, food employees, and conditional employees;	
3	4	+	4	4	2. Proper Cold Holding temperature (41F/45F)	Ш		Н	1			knowledge, responsibilities, and reporting	
_	Ή	+	+	┥	Proper Hot Holding temperature (135F) Proper Cooking time and temperature	Ш			√	1		 Proper use of restriction and exclusion; No discharge from eyes, nose and mouth 	l
+	+	+	+	┥	Proper cooking time and temperature Proper reheating procedure for hot holding (165F in 2 Hours)					1			1
٦,	7	+	+	┪	6. Time as a Public Health Control; procedures & records			H	-/	T	T	Preventing Contamination by Hands 14. Hands cleaned and properly washed/Gloves used properly	
					ar time as a radio read control, proceeding a records			H		20 800	+	15. No bare hand contact with ready to eat foods or approved	-
					Approved Source			П	1			alternate method properly followed (Approved YN _ ✓)	
T	T	1			7 Food and iso obtained from approved source: Food is good							Highly Susceptible Populations	
١,	/				Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction			П			\prod	16. Pasteurized food used; prohibited food not offered. Pasteurized	
٦,	7			1	Food Received at proper temperature	\dashv		Ш		Y		eggs used when required	
					Protection from Contamination							Chemicals	
T	T	T	T		Food Separated & protected, prevented during food preparation,			T		Τ	Т	17. Food additives; approved and properly stored; Washing Fruits &	
ŀ	1				storage, display, and tasting			H	✓			Vegetables	
+	_			4				П	7			18. Toxic substances properly identified, stored and used	Н
ŀ		l		١	10. Food contact surfaces and Returnables; Cleaned and Sanitized at 300 QT ppm/temperature							Water/Plumbing	
ľ		I		ļ	at 300 QT ppm/temperature			T		T	П	19. Water from approved source; Plumbing installed; proper	
+	- 68		350	┪	11. Proper disposition of returned, previously served, reconditioned	\dashv		Ш	✓			backflow device	
,	1	Ì	1		The roper disposition of returned, previously served, reconditioned			П	~			20. Approved Sewage/Wastewater Disposal System, proper disposal	
	_				Priority Foundation Items (2 points) <i>v</i>	doloi	tions	Par			28.	•	
ol	П	JI N	J.	cl	The name of the state of the st	R	00113	2000000			SE CONTRACTO	ave Action within To days	I D
	N C		ij	ğ	Demonstration of Knowledge/Personnel	1		일	N C	N	S S	Food Temperature Control/Identification	R
					21. Person in charge present, demonstration of knowledge, and				+	H	Sec. 100	27. Proper cooling method used; Equipment Adequate to Maintain	
١	1		ı		perform duties/ Certified Food Manager (CFM)	- 1		2				Product Temperature	
2			T	7	22. Food Handler/no authorized person/personnel	_		H	1	1	\Box	28. Proper Date Marking and disposition	H
					Safe Water, Record Keeping and Package Labeling			П			П	29. Thermometers provided, accurate, and calibrated;	\vdash
V	1	1000			23. Hot and Cold Water available; adequate pressure, safe				4		Ш	Chemical/Thermal test strips	
	,			1	24. Required records available (shellstock tags; parasite							Permit Requirement, Prerequisite for Operation	
7				ľ	destruction); Package food labeling			LJ:	✓			30. Food Establishment Permit (Current & Valid)	
		1	_		Conformance with Approved Procedures					-	1 1	Utensils, Equipment, and Vending	
			1		25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods;			.	√			31. Adequate handwashing facilities; Accessible and properly supplied, used	1 1
		*	1	ľ	manufacturer instructions			+		-		32. Food and Non-food Contact surfaces cleanable, properly	Н
			_		Consumer Advisory			ŀ	√			designed, constructed, and used	
T	T	T	I	12	26. Posting of Consumer Advisories; raw or under cooked foods			+	-	-	H	33. Warewashing Facilities; installed, maintained, used. Service sink	Н
		✓	1	((Disclosure/Reminder/Buffet Plate)/Allergen Label			•	✓			or curb cleaning facility provided.	
					Core Items (1 Point) violations Require Corrective A	tion	Not t	o E	xcee	d 9	0 Da	vs or Next Inspection. Whichever Comes First	Н
7	Į	N A	I	9		R							R
1	1) A	1	š	Prevention of Food Contamination			뷔	-Z-	A		Food Identification	
V	1			Ţ	34. No Evidence of Insect contamination, rodent/other animals		ı	Τ,	1	Τ	_	41. Original container labeling (Bulk Food)	V-1462/202
V				[35. Personal Cleanliness/eating, drinking, or tobacco use	╗	- 1					Physical Facilities	
1			25,000		36. Wiping Cloths; properly used and stored		Ī	1				42. Non-Food Contact surfaces clean	
1	4	1	L	_	37. Environmental contamination		1		1			43. Adequate ventilation and lighting; designated area used	П
1,584212	V	1	A SECURITY OF	3	38. Approved thawing method		l	1,	7		Π.	44. Garbage and Refuse properly disposed; facilities maintained	П
	To		T		Proper Use of Utensils		Ì	Τ,	1		_	45. Physical facilities installed, maintained, and clean	П
1	·				39. Utensils, equipment & linens; properly used, stored, dried, & handled/In use utensils; properly used		ŀ	+	+-		↤	46. Toilet Facilities; properly constructed, supplied, and clean	\dashv
+		H		+		4	ŀ	+	4		\vdash		Щ
1					40. Single-service & single-use articles; properly stored and used	\perp		<u></u>	<u> </u>	L	Ľ	47. Other Violations	
					< Kall							11.21	
					Stple							Drother	
					Sean Kypke							Medina, Dori Page 1 c	of 3



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

RIC Line-Shredded lettuce 41°F, Sliced tomato 41°F, Cooked breaded chicken 47°F, Shredded cheese 48°F WIC-Cooked chicken 40°F Line-Cooking hamburger 185°F RIC-Sliced strawberries in syrup 46°F Custard machine-Milk 34°F AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW. The following TCS food was stored above 41°F for less than 4 hours at the line reach-in cooler: cooked breaded chicken 47°F. COS-Manager voluntarily discarded. The following TCS foods were stored above 41°F for more than 4 hours: shredded cheese 48°F (line reach-in cooler) and sliced strawberries in syrup 46°F (reach-in cooler near custard machine). COS-Manager voluntarily discarded.	Establishm	ent:		Permit #:	Date:							
RIT S JACK KULTGEN EXPY RIC Line-Shredded lettuce 41°F, Sliced tomato 41°F, Cooked breaded chicken 47°F, Shredded cheese 48°F WIC-Cooked chicken 40°F Line-Cooking hamburger 185°F RIC-Sliced strawberries in syrup 46°F Custard machine-Milk 34°F AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW. The following TCS food was stored above 41°F for less than 4 hours at the line reach-in cooler: cooked breaded chicken 47°F, COS-Manager voluntarily discarded. The following TCS foods were stored above 41°F for more than 4 hours: shredded cheese 48°F (line reach-in cooler) and sliced strawberries in syrup 46°F (reach-in cooler near custard machine). COS-Manager voluntarily discarded.	FREDDY'S	FROZEN CUSTARD		2019-13387	10/19/2023							
Item/Location/Food Temperature RIC Line-Shredded lettuce 41°F, Sliced tomato 41°F, Cooked breaded chicken 47°F, Shredded cheese 48°F WIC-Cooked chicken 40°F Line-Cooking hamburger 185°F RIC-Sliced strawberries in syrup 46°F Custard machine-Milk 34°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. The following TCS food was stored above 41°F for less than 4 hours at the line reach-in cooler: cooked breaded chicken 47°F, COS-Manager voluntarily discarded. The following TCS foods were stored above 41°F for more than 4 hours: shredded cheese 48°F (line reach-in cooler) and sliced strawberries in syrup 46°F (reach-in cooler near custard machine). COS-Manager voluntarily discarded.	Address:			City:		Zip Code:						
Item Number AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW. The following TCS foods was stored above 41°F for less than 4 hours at the line reach-in cooler: cooked breaded chicken 47°F, Clice desard machine object of the following TCS foods were stored above 41°F for more than 4 hours: shredded cheese 48°F (line reach-in cooler) and sliced strawberries in syrup 46°F (reach-in cooler near custard machine). COS-Manager voluntarily discarded.	817 S JAC	K KULTGEN EXPY		Waco		76706						
WIC-Cooked chicken 40°F Line-Cooking hamburger 185°F RIC-Sliced strawberries in syrup 46°F Custard machine-Milk 34°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. 102 The following TCS food was stored above 41°F for less than 4 hours at the line reach-in cooler: cooked breaded chicken 47°F. COS-Manager voluntarily discarded. The following TCS foods were stored above 41°F for more than 4 hours: shredded cheese 48°F (line reach-in cooler) and sliced strawberries in syrup 46°F (reach-in cooler near custard machine). COS-Manager voluntarily discarded.	TEMPERATURE OBSERVATIONS											
Item Number AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW. The following TCS food was stored above 41°F for less than 4 hours at the line reach-in cooler: cooked breaded chicken 47°F. COS-Manager voluntarily discarded. The following TCS foods were stored above 41°F for more than 4 hours: shredded cheese 48°F (line reach-in cooler) and sliced strawberries in syrup 46°F (reach-in cooler near custard machine). COS-Manager voluntarily discarded.			WIC-Cooked chicken 40°F Line-Cooking hamburger 185°F RIC-Sliced strawberries in syrup 46°F Custard machine-Milk 34°F	ken 40°F burger 185°F erries in syrup 46°F								
Number AND NOTED BELOW. The following TCS food was stored above 41°F for less than 4 hours at the line reach-in cooler: cooked breaded chicken 47°F. COS-Manager voluntarily discarded. The following TCS foods were stored above 41°F for more than 4 hours: shredded cheese 48°F (line reach-in cooler) and sliced strawberries in syrup 46°F (reach-in cooler near custard machine). COS-Manager voluntarily discarded.												
47°F. COS-Manager voluntarily discarded. The following TCS foods were stored above 41°F for more than 4 hours: shredded cheese 48°F (line reach-in cooler) and sliced strawberries in syrup 46°F (reach-in cooler near custard machine). COS-Manager voluntarily discarded.		AND NOTED BELOW	V.									
Provide missing food handler certificates for all employees employed more than 30 days. Reach-in cooler near custard machine unable to maintain TCS foods at temperature of 41°F or below. Ambient temperature of 45°F. Thoroughly clean and maintain black plastic piece behind soda nozzles at beverage machine. (Gray substance).	22 27	47°F. COS-Manager The following TCS for sliced strawberries in Provide missing food Reach-in cooler neal of 45°F.	r voluntarily discarded. oods were stored above 41°F for more than 4 n syrup 46°F (reach-in cooler near custard ma d handler certificates for all employees employ r custard machine unable to maintain TCS foc	y discarded. stored above 41°F for more than 4 hours: shredded cheese 48°F (line reach-in cooler) and POF (reach-in cooler near custard machine). COS-Manager voluntarily discarded. Certificates for all employees employed more than 30 days. The machine unable to maintain TCS foods at temperature of 41°F or below. Ambient temperature								

Sean Kypke Medina, Dori