



Food Establishment Inspection Report

Date: 10/19/2023		Establishment Name: FREDDY'S FROZEN CUSTARD			Permit #: 2019-13387		TOTAL/SCORE					
Purpose of Inspection: <input checked="" type="checkbox"/> Permit/Renewal <input type="checkbox"/> Routine <input type="checkbox"/> Reinspection <input type="checkbox"/> Complaint <input type="checkbox"/> Other								8				
Contact/Owner Name: Sean Kypke				Phone: (800) 379-8552		Number of Repeat Violations: 0		Follow-up: Yes <input checked="" type="checkbox"/> No <input type="checkbox"/>				
						Number of Violations COS: 3		Date: 10/27/23				
Physical Address: 817 S JACK KULTGEN EXPY					City: Waco		Zip Code: 76706					
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				Compliance Status								
OUT	IN	NO	NA	COS		OUT	IN	NO	NA	COS	R	
		✓			Time and Temperature for Food Safety (F = Degrees Fahrenheit)							
					1. Proper cooling time and temperature							
3				✓	2. Proper Cold Holding temperature (41F/45F)		✓					
	✓				3. Proper Hot Holding temperature (135F)							
	✓				4. Proper Cooking time and temperature		✓					
		✓			5. Proper reheating procedure for hot holding (165F in 2 Hours)							
	✓				6. Time as a Public Health Control; procedures & records							
Approved Source												
	✓				7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction							
	✓				8. Food Received at proper temperature							
Protection from Contamination												
	✓				9. Food Separated & protected, prevented during food preparation, storage, display, and tasting							
	✓				10. Food contact surfaces and Returnables; Cleaned and Sanitized at 300 QT _____ ppm/temperature							
	✓				11. Proper disposition of returned, previously served, reconditioned							
Employee Health												
					12. Management, food employees, and conditional employees; knowledge, responsibilities, and reporting							
					13. Proper use of restriction and exclusion; No discharge from eyes, nose and mouth							
Preventing Contamination by Hands												
	✓				14. Hands cleaned and properly washed/Gloves used properly							
	✓				15. No bare hand contact with ready to eat foods or approved alternate method properly followed (Approved Y _____ N ✓)							
Highly Susceptible Populations												
				✓	16. Pasteurized food used; prohibited food not offered. Pasteurized eggs used when required							
Chemicals												
	✓				17. Food additives; approved and properly stored; Washing Fruits & Vegetables							
	✓				18. Toxic substances properly identified, stored and used							
Water/Plumbing												
	✓				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												
OUT	IN	NO	NA	COS		OUT	IN	NO	NA	COS	R	
	✓				Demonstration of Knowledge/Personnel							
					21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM)							
2					22. Food Handler/no authorized person/personnel		2					
Safe Water, Record Keeping and Package Labeling												
	✓				23. Hot and Cold Water available; adequate pressure, safe							
	✓				24. Required records available (shellstock tags; parasite destruction); Package food labeling							
Conformance with Approved Procedures												
				✓	25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions							
Consumer Advisory												
				✓	26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffer Plate)/Allergen Label							
Core Items (1 Point) violations Require Corrective Action Not to Exceed 90 Days or Next Inspection, Whichever Comes First												
OUT	IN	NO	NA	COS		OUT	IN	NO	NA	COS	R	
	✓				Prevention of Food Contamination							
	✓				34. No Evidence of Insect contamination, rodent/other animals							
	✓				35. Personal Cleanliness/eating, drinking, or tobacco use							
	✓				36. Wiping Cloths; properly used and stored							
	✓				37. Environmental contamination							
				✓	38. Approved thawing method							
Proper Use of Utensils												
	✓				39. Utensils, equipment & linens; properly used, stored, dried, & handled/In use utensils; properly used							
	✓				40. Single-service & single-use articles; properly stored and used							
					Food Identification							
	✓				41. Original container labeling (Bulk Food)							
Physical Facilities												
	1				42. Non-Food Contact surfaces clean							
	✓				43. Adequate ventilation and lighting; designated area used							
	✓				44. Garbage and Refuse properly disposed; facilities maintained							
	✓				45. Physical facilities installed, maintained, and clean							
	✓				46. Toilet Facilities; properly constructed, supplied, and clean							
	✓				47. Other Violations							

S Kypke

Sean Kypke

D Medina

Medina, Dori



WACO - McLENNAN COUNTY
Public Health District

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

Establishment: FREDDY'S FROZEN CUSTARD	Permit #: 2019-13387	Date: 10/19/2023
Address: 817 S JACK KULTGEN EXPY	City: Waco	Zip Code: 76706

TEMPERATURE OBSERVATIONS

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

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.
02	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.
22	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.
27	Provide missing food handler certificates for all employees employed more than 30 days.
27	Reach-in cooler near custard machine unable to maintain TCS foods at temperature of 41°F or below. Ambient temperature of 45°F.
42	Thoroughly clean and maintain black plastic piece behind soda nozzles at beverage machine. (Gray substance).

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