

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

ELL. Insp	1.0363 pection #:	79.	2022

**Food Establishment Inspection Report** 

Case #_			
	Page	l	$_{\rm of}$ 2

Date: 0	/ 12	) /	22 Establishment Name Saric D	VIV-	<u></u>		Qu	<u> </u>		Permit # TOTAL/SCORE 2019. Noted	
Purpose o				Reinspe	ection	a -		4-Co	mp	laint 5-Other	
			Tranha Jefferson							* Number of Repeat Violations:  Vumber of Violations COS:  3	
Physical A	ddres	s: /	400 N. Valley mills	City:	<i>\mathcal{J}</i>	be	1	2		Code: Phone: Follow-up; Yes No Date 120 21	
Mark the			ipliance Status: Out = not in compliance IN = in compliance points in the OUT box for each numbered item Mark '	NO = ✓'a che	not o	bserv irk in	ved i apni	NA opris	= not	t applicable COS = corrected on site R = repeat violation ox for IN, NO, NA, COS Mark an asterisk '* in appropriate box for R	
			Priority Items (3 Points) violations I		Imn	ıedi	ate C	orre	ectiv		
Compliano O I N U N O	N	C O	Time and Temperature for Food Safety	R	0	T	lianc N	N	C	R	
T	<b>)</b> ^	Š	(F = degrees Fahrenheit)  I. Proper cooling time and temperature		U T	N	° -	A	0 5	Employee Health  12. Management, food employees and conditional employees;	
			Proper Cold Holding temperature (41F/ 45F)			_	/	1000		knowledge, responsibilities, and reporting	
	1				W. S. C. S.				X20070	13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth	
			Proper Hot Holding temperature (135F)     Proper cooking time and temperature		509499	~				Preventing Contamination by Hands  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 )	
	56465	7/A	6. Time as a Public Health Control; procedures & records  Approved Source		22		$\checkmark$			Highly Susceptible Populations  16. Pasteurized foods used; prohibited food not offered	
	1		7. Food and ice obtained from approved source; Food in		2523	<u> </u>		Section 1	77875	Pasteurized eggs used when required	
			good condition, safe, and unadulterated; parasite destruction							Chemicals	
			8. Food Received at proper temperature		. 10111000		/		2243.203	17. Food additives; approved and properly stored; Washing Fruits & Vegetables	
		je je m	Protection from Contamination  9. Food Separated & protected, prevented during food		3					18. Toxic substances properly identified, stored and used	
			preparation, storage, display, and tasting  10. Food contact surfaces and Returnables; Cleaned and							Water/ Plumbing	
3		1000	Sanitized at ppm/temperature			5				19. Water from approved source; Plumbing installed; proper backflow device	
			11. Proper disposition of returned, previously served, reconditioned							20. Approved Sewage/Wastewater Disposal System, proper disposal	
O I N	l N	c l	Priority Foundation Items (2 Poin	ts) viol	ation	s Re	equii N	re Co	orre		
U N O		o s	Demonstration of Knowledge/ Personnel		Ŭ	Ñ	ò	À	o s	Food Temperature Control/ Identification R	
			21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM)			~				Proper cooling method used; Equipment Adequate to     Maintain Product Temperature	
		T., hoh.	22. Food Handler/ no unauthorized persons/ personnel			~	<b>/</b> 2/2008	28. Proper Date Marking and disposition 29. Thermometers provided, accurate, and calibrated; Chemical/			
			Safe Water, Record Keeping and Package Labeling		6755	<u> </u>		printe	Thermal test strips		
			<ul><li>23. Hot and Cold Water available; adequate pressure, safe</li><li>24. Required records available (shellstock tags; parasite</li></ul>				/		Permit Requirement, Prerequisite for Operation  30. Food Establishment Permit (Current & Valid)		
			destruction); Package food labeling  Conformance with Approved Procedures					33%		Utensils, Equipment, and Vending	
			25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized			_/				31. Adequate handwashing facilities: Accessible and properly	
		Service	processing methods; manufacturer instructions  Consumer Advisory	Z05343			<b>)</b>			supplied, used  32. Food and Non-food Contact surfaces cleanable, properly	
			26. Posting of Consumer Advisories; raw or under cooked						designed, constructed, and used  33. Warewashing Facilities; installed, maintained, used		
foods (Disclosure/Reminder/Buffet Plate)/ Allergen Label				~				Service sink or curb cleaning facility provided			
O I N	N	c	Core Items (1 Point) violations Require Corrective A	ction N	ot to		ceed	90 L N		s or Next Inspection, Whichever Comes First	
U N O	A	o s	Prevention of Food Contamination		U T	I N	0	A	C O S	Food Identification	
	1 5.004 2 4.004		34. No Evidence of Insect contamination, rodent/other animals		1					41.Original container labeling (Bulk Food)	
			35. Personal Cleanliness/eating, drinking or tobacco use 36. Wiping Cloths; properly used and stored	H	1					Physical Facilities  42. Non-Food Contact surfaces clean	
•			37. Environmental contamination 38. Approved thawing method		1					43. Adequate ventilation and lighting; designated areas used 44. Garbage and Refuse properly disposed; facilities maintained	
			Proper Use of Utensils 39. Utensils, equipment, & linens; properly used, stored,		Ţ			777		45. Physical facilities installed, maintained, and clean 46. Toilet Facilities; properly constructed, supplied, and clean	
\ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \			dried, & handled/in use utensils; properly used  40. Single-service & single-use articles; properly stored						-	47. Other Violations	
			and used		1/			The Name of	Welcourposer.		
Received (signature)	by: -	1/	1a:01ha Blethors	Print	"T	YO	n' 1	h	1	lefterson Title: Assist Mal	
Inspected (signature)	l by:		MULL	Print	1	2	12	<u> </u>	1	Permit Expires: 9/22	
Notes:										1	



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

Page 2 2

Establishment:	Permit #: Date:	1
Sonic Drive In	2019. Olo (do) 9/	13/22
Address: 1400 N. Valle, Wells DA City:	UVCU Zip Code!	16710
TEMPERATURE OBSERVATIONS		
Item/Location/Food Temperature of Spears Cricle 1527	25°C	
Scoundled ago 1717 ht day 38%		,
ht day. 38-6		
OBSERVATIONS AND CORRECTIVE ACTIONS		
Item AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION I AND NOTED BELOW.	S DIRECTED TO THE CONDITIONS O	BSERVED
is) Old food lebing grease, sline	ah lashes tut	ensils
Stoned on dean Stolage rack of	ds - Otens no	moved
& placed at 3 composite.	<u> </u>	
(d) Sunctice buckets contrine	I less tran	150 pm
Quit. 605-Budgets replaced	& Soserved a	<i>f</i> ''
300pm Oct.	~ (0 0	
18) Santizer buckets checking	poperlabel	1.
COS labeled	: 1 7 71	
34 Mies transfort facility inc	luding prut	fless
at map suce a sola sump a	new.	
eleminate all holes in	wells a cert	lies,
40 Case of styrofour cops on ha	r in uxturois	200
Starge unit.		
41 Unlabeled bulk syrips.		
42) Elimine black Substance / dla	dolers on a	zackato,
head in collect (all)	<i>U</i>	, ,
43) Dust accumulation on certing	vent & surrane	his the
44 Remove excessive gresse/trush	in dempste	R ones,
45) Missing FRP Finel at front h	endout.	~ 0
45) Re-vaince Centra outday of	Place area f(	L-cel
40 Missing bentletion in men	151 Wines	re 5/ vous
• 4		
Received by: 1/4 Magy Surson Print: Traina Je Hexson Inspected by: 1/4 Print: Traina Je Hexson	Title: Assist Ma	0
inspected by.	ASSIST MG	
JULIS 18668 WILLS		