



Food Establishment Inspection Report EH-I-020445-2022 Page 1 of 1

Date: 6/30/22 Establishment Name: J HoP # 3001 Permit #: 07052 TOTAL/SCORE: 13
Purpose of Inspection: [X] 1-Permit/Renewal [] 2-Routine [] 3-Reinspection [] 4-Complaint [] 5-Other
Contact/Owner Name: Chris Rodriguez * Number of Repeat Violations: 0
Physical Address: 4019 S Jack Kulfra City: Waco Zip Code: 76711 Phone: Follow-up: Yes [] No [X]
Date: Compliance Status: Out = not in compliance IN = in compliance NO = not observed NA = not applicable COS = corrected on site R = repeat violation

Priority Items (3 Points) violations Require Immediate Corrective Action not to exceed 3 days

Table with 2 columns: Compliance Status (O, I, N, O, N, A, C, O, S) and Description. Items include: 1. Proper cooling time and temperature, 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, 7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction, 8. Food Received at proper temperature, 9. Food Separated & protected, prevented during food preparation, storage, display, and tasting, 10. Food contact surfaces and Returnables; Cleaned and Sanitized at 100 ppm/temperature, 11. Proper disposition of returned, previously served, reconditioned, 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, 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)), 16. Pasteurized foods used; prohibited food not offered, 17. Food additives; approved and properly stored; Washing Fruits & Vegetables, 18. Toxic substances properly identified, stored and used, 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

Table with 2 columns: Compliance Status (O, I, N, O, N, A, C, O, S) and Description. Items include: 21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM), 22. Food Handler/ no unauthorized persons/ personnel, 23. Hot and Cold Water available; adequate pressure, safe, 24. Required records available (shellstock tags; parasite destruction); Package food labeling, 25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions, 26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/ Buffet Plate)/ Allergen Label, 27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature, 28. Proper Date Marking and disposition, 29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips, 30. Food Establishment Permit (Current & Valid), 31. Adequate handwashing facilities: Accessible and properly supplied, used, 32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used, 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

Table with 2 columns: Compliance Status (O, I, N, O, N, A, C, O, S) and Description. Items include: 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, 39. Utensils, equipment, & linens; properly used, stored, dried, & handled/In use utensils; properly used, 40. Single-service & single-use articles; properly stored and used, 41. Original container labeling (Bulk Food), 42. Non-Food Contact surfaces clean, 43. Adequate ventilation and lighting; designated areas 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.

Received by (signature): [Signature] Print: Chris Rodriguez Title: Manager
Inspected by (signature): [Signature] Print: Jeffrey Hunter/Twills Permit Expires: 6/2022
Mo / Yr

Notes: See Page 2

