

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

| Inspection #: _ | |
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(254) 750-5464 Food Establishment Inspection Report EH-T. 030447-2022 Page Establishment Name TOTAL/SCORE 300 Purpose of Inspection: 1-Permit/Renewal 2-Routine ☐ 3-Reinspection ☐ 4-Complaint ☐ 5-Other Contact/Owner Name: * Number of Repeat Violations: ✓ Number of Violations COS: Physical Address: City: Phone: Follow-up: Zip Code: Out = not in compliance IN = in compliance NO = not observed NA = not applicable COS = corrected on site R = repeat violation
box for each numbered item Mark 'v' a checkmark in appropriate box for IN, NO, NA, COS Mark an asterisk '* in appropriate box for R Mark the appropriate points in the OUT box for each numbered item Priority Items (3 Points) violations Require Immediate Corrective Action not to exceed 3 days Compliance Status Compliance Status N A N O I N N O C O U N A Time and Temperature for Food Safety N **Employee Health** (F = degrees Fahrenheit) 1. Proper cooling time and temperature 12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting 2. Proper Cold Holding temperature (41F/45F) 13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth 3. Proper Hot Holding temperature (135F) Preventing Contamination by Hands 4. Proper cooking time and temperature 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) 5. Proper reheating procedure for hot holding (165F in 2 6. Time as a Public Health Control; procedures & records **Highly Susceptible Populations** Approved Source 16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required 7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite Chemicals destruction 8. Food Received at proper temperature 17. Food additives; approved and properly stored; Washing Fruits & Vegetables Protection from Contamination 18. Toxic substances properly identified, stored and used 9. Food Separated & protected, prevented during food Water/ Plumbing preparation, storage, display, and tasting 10. Food contact surfaces and Returnables; Cleaned and 19. Water from approved source; Plumbing installed; proper ppm/temperature Sanitized at_ 100 backflow device 11. Proper disposition of returned, previously served, 20. Approved Sewage/Wastewater Disposal System, proper disposal Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days N A 0 I N N O N A O N o ŏ Demonstration of Knowledge/ Personnel Food Temperature Control/ Identification 21. Person in charge present, demonstration of knowledge, 27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature and perform duties/ Certified Food Manager (CFM) 22. Food Handler/ no unauthorized persons/ personnel 28. Proper Date Marking and disposition 29. Thermometers provided, accurate, and calibrated; Chemical/ Safe Water, Record Keeping and Package Labeling 23. Hot and Cold Water available; adequate pressure, safe Permit Requirement, Prerequisite for Operation 24. Required records available (shellstock tags; parasite 30. Food Establishment Permit (Current & Valid) destruction); Package food labeling Conformance with Approved Procedures Utensils, Equipment, and Vending 25. Compliance with Variance, Specialized Process, and 31. Adequate handwashing facilities: Accessible and properly HACCP plan; Variance obtained for specialized supplied, used processing methods; manufacturer instructions Consumer Advisory 32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used 26. Posting of Consumer Advisories; raw or under cooked 33. Warewashing Facilities; installed, maintained, used foods (Disclosure/Reminder/Buffet Plate)/ Allergen Label 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 U I N N O N O N A C O N A C O N Prevention of Food Contamination Food Identification 34. No Evidence of Insect contamination, rodent/other 41.Original container labeling (Bulk Food) 35. Personal Cleanliness/eating, drinking or tobacco use Physical Facilities 36. Wiping Cloths; properly used and stored 42. Non-Food Contact surfaces clean 43. Adequate ventilation and lighting; designated areas used 37. Environmental contamination 38. Approved thawing method 44. Garbage and Refuse properly disposed; facilities maintained Proper Use of Utensils 45. Physical facilities installed, maintained, and clean 39. Utensils, equipment, & linens; properly used, stored, 46. Toilet Facilities; properly constructed, supplied, and clean dried, & handled/In use utensils; properly used 47. Other Violations 40. Single-service & single-use articles; properly stored and used Received by (signature) Inspected by Permit Expires: (signature) Notes: See Page 2



Establishment:

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Address: Item/Location/Food Temperature °F Sliced Torretoes 142.4°F gravy / 151°F OBSERVATIONS AND CORRECTIVE ACTIONS AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW. Number Cos is leaking from Laucet his hands and three Cos Received by (signature) A copy of this report furnished to the owner/permit holder/person in charge serves as written notice.