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WACO MCLENNAN COUNTY PUBLIC HEALTH DISTRICT

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

Inspection #: _____
Case # _____

Food Establishment Inspection Report EH-I-005562-2023

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Date: 2/22/23	Establishment Name: The Mix Cafe	Permit # 14316	TOTAL/SCORE: 4

Purpose of Inspection: ☑ 1-Permit/Renewal ☐ 2-Routine ☐ 3-Reinspection ☐ 4-Complaint ☐ 5-Other _____

Contact/Owner Name: Jesus Martinez

✱ Number of Repeat Violations: 0
✓ Number of Violations COS: 1

Physical Address: 700 S 5th St. Ste C | City: Waco | Zip Code: 76706 | Phone: | Follow-up: Yes ____ No ____ Date _____

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*

OUT	IN	NO	NA	COS	Time and Temperature for Food Safety (F = degrees Fahrenheit)	R
	✓				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	
					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 100 cl ppm/temperature	
	✓				11. Proper disposition of returned, previously served, reconditioned	

OUT	IN	NO	NA	COS	Employee Health	R
	✓				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 foods used; prohibited food not offered Pasteurized eggs used when required	
					Chemicals	
	✓				17. Food additives; approved and properly stored; Washing Fruits & Vegetables	
3				✓	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	Demonstration of Knowledge/ Personnel	R
	✓				21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM)	
	✓				22. Food Handler/ no unauthorized persons/ personnel	
					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/Buffet Plate)/ Allergen Label	

OUT	IN	NO	NA	COS	Food Temperature Control/ Identification	R
	✓				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	
					Permit Requirement, Prerequisite for Operation	
	✓				30. **Food Establishment Permit** (Current & Valid)	
					Utensils, Equipment, and Vending	
	✓				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*

OUT	IN	NO	NA	COS	Prevention of Food Contamination	R
	✓				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	
1					39. Utensils, equipment, & linens; properly used, stored, dried, & handled/In use utensils; properly used	
	✓				40. Single-service & single-use articles; properly stored and used	

OUT	IN	NO	NA	COS	Food Identification	R
	✓				41.Original container labeling (Bulk Food)	
					Physical Facilities	
	✓				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)	Print: Jesus Martinez	Title: Owner
Inspected by: (signature)	Print: Jeffrey Hunter	**Permit Expires: Mo / Yr** 1/2023

Notes: 18 Chemical Spray bottles are not labeled with contents
COS owner labeled bottles as cleaner
39 Frozen foods in freezer did not have lids

Salsa / 141.3°F
Tomato soup / 148°F

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