



Food Establishment Inspection Report

EH-I-000352-2022 Page 1 of 1

| | | | |
|--|---|--|---|
| Date: 6/13/22 | Establishment Name: Church's Chicken | Permit #: 15017 | TOTAL/SCORE: 8 |
| Purpose of Inspection: <input type="checkbox"/> 1-Permit/Renewal <input checked="" type="checkbox"/> 2-Routine <input type="checkbox"/> 3-Reinspection <input type="checkbox"/> 4-Complaint <input type="checkbox"/> 5-Other | | | * Number of Repeat Violations: 0 ✓ Number of Violations COS: 1 |
| Contact/Owner Name: Sabrina Thompson | | | |
| Physical Address: 3903 N. 19th St | | City: Waco | Zip Code: 76708 |
| Phone: _____ | | Follow-up: Yes <input type="checkbox"/> No <input checked="" type="checkbox"/> | |

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 | | | | | | Time and Temperature for Food Safety (F = degrees Fahrenheit) | R |
|-------------------------------|----|----|----|-----|--|--|---|
| OUT | IN | NO | NA | COS | | | |
| | | | | | 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 200 ppm/temperature | | |
| | | | | | 11. Proper disposition of returned, previously served, reconditioned | | |

| Compliance Status | | | | | | Employee Health | R |
|-----------------------------------|----|----|----|-----|---|-----------------|---|
| OUT | IN | NO | NA | COS | | | |
| | | | | | 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 | | |
| | | | | | 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

| Compliance Status | | | | | | Demonstration of Knowledge/ Personnel | R |
|---|----|----|----|-----|--|---------------------------------------|---|
| OUT | IN | NO | NA | COS | | | |
| | | | | | 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/Buffer Plate)/ Allergen Label | | |

| Compliance Status | | | | | | Food Temperature Control/ Identification | R |
|--|----|----|----|-----|--|--|---|
| OUT | IN | NO | NA | COS | | | |
| 2 | | | | | 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 | | |
| 2 | | | | | 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

| Compliance Status | | | | | | Prevention of Food Contamination | R |
|------------------------|----|----|----|-----|---|----------------------------------|---|
| OUT | IN | NO | NA | COS | | | |
| | | | | | 34. No Evidence of Insect contamination, rodent/other animals | | |
| | | | | | 35. Personal Cleanliness/eating, drinking or tobacco use | | |
| | | | | | 36. Wiping Cloths; properly used and stored | | |
| 1 | | | | | 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 | | |

| Compliance Status | | | | | | Food Identification | R |
|---------------------|----|----|----|-----|--|---------------------|---|
| OUT | IN | NO | NA | COS | | | |
| | | | | | 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): Sabrina Thompson | Print: Sabrina Thompson | Title: Manager |
| Inspected by (signature): L'Oréal John | Print: L'Oréal John | Permit Expires: 12/22 |

Notes: **Smokehouse Chicken - 152°F. 2/21: Cole Slaw 53°F. Unit thermometer reading 50°F. All TCSF moved to working unit. 32: Pull up door on ice machine is broken. 3T: Food stored on floor of walk-in freezer (floor dirty)**