

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

CH. 1.046802. 2822 Inspection #:	/
Case #	

**Food Establishment Inspection Report** 

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	Daga	1	of	2	

Date:	2		FI	22 Est	tablishment N	lame	Sonio	<u> </u>	$\overline{\Delta}$	7,6	-		In	Permit # 2519	· 03916	TOTAL/SCO	)RE
Purpo				WHEN PERSON NAMED IN COLUMN TWO	1-Permit/Re	newal _		3-Reins	pecti	ρn	<b>4</b>	-Comp	olaint 5-Other	Contract of the second of the	1 00 00	10	
Contac	t/O	wner	Nan	ne:	Russ	self	Me	RI	C				* Number of Re ✓ Number of V			10	
Physic	al A	ddre	ss: Z	5923	N	195	- RF	City:	V	لصعا		Zip (	Code: Phone:	IOINTION _	Follow-up Date	Yes No_	
Alege	***************************************			mpliance Stat	tus: Out = n	ot in complian							ot applicable COS = co			violation	<u>Z</u>
Mark	the a	appro	oriate	points in the	e OUT box for t	each numbere	d item Ma	rk'√'a c	checkn	nark in	appro	priate b	oox for IN, NO, NA, CO ve Action not to exce	OS Mark		in appropriate box for	or R
Comp				4 <u>-49-57778-48</u>	2.5.2	Hity attaces	(3 f Ullis) rivilition	S Negai		40-140-00-00-00-00-00-00-00-00-00-00-00-00-0	THE RESIDENCE AND ADDRESS OF THE PERSON NAMED IN COLUMN 2 IN COLUM	Status	Ve Action not to exce	rea s aays		PER 8 PORTER SERVICE SERVICES	d 266
O I U N	N	I N	C	т	Fime and Temp			R	1	I C	N	N C A O		Employ	ee Health		R
T	<i>u</i>		S	1. Proper	cooling time ar	egrees Fahren nd temperatu		\$2 xx	1	r Fee		S	12. Management, fo	Rockie Boomer		nal employees:	
$\vdash$	Ļ	-	<u> </u>	2 Proper	Cold Holding t	temperature (	(A1F/A5F)	$\dashv$	$\vdash$	1	4	160 176 176	knowledge, respons	sibilities, and	reporting		
		_	<u> </u>	1		•	,	$\perp \perp$				<u> </u>	eyes, nose, and mo	outh		_	
BAP		+-	$\vdash$	4. Proper	Hot Holding te cooking time a	emperature (1 and temperatu	.35F) are		<b>B</b>	1			Preve 14. Hands cleaned	and properly	mination by H washed/ Glove	ands	<b>T</b> ax
	-		7				holding (165F in 2	$\Box$					15. No bare hand co	ontact with re	eady to eat foods	s or approved	+
				<del></del>			rocedures & records	s		_ <b></b>				ighly Suscept	tible Population	ns 🔍	1035
					Арр	proved Source	<b>∶e</b>						<ol> <li>Pasteurized food Pasteurized eggs us</li> </ol>			offered	
2	B	is	П				ved source; Food in						Tubiculized Sage				
				destruction							1				micals		
800	1			8. Food Re	leceived at prop	per temperatu	ire				(allos) (5000)		17. Food additives; & Vegetables	approved and	d properly store	d; Washing Fruits	
	المتناط (2005 الازداد			A Read C		from Contar				3			18. Toxic substance			and used	
6	1		_		eparated & pro on, storage, disp		ented during food ing							Water/	Plumbing		
2				10. Food c Sanitized			ables; Cleaned and m/temperature						19. Water from app backflow device	roved source	; Plumbing insta	alled; proper	A
		1		11. Proper	r disposition of		eviously served,	+			7	72.01 20.0 20.0	20. Approved Sewa	ige/Wastewat	er Disposal Sys	tem, proper	+
	1_			recondition		riarity Faur	idation Items (2. Pe	ointe) vi	alatic	me R	anir.	Corre	disposal	10 Jana		Table	
0 1	N		c		ATOTO ENGINEERS	Erbotherenske		R	C	) 1	N	N C					R
U N T	0	A	o s		emonstration (				T		0	A O S			Control/ Identil		
	1				n in charge pres rm duties/ Certi		tration of knowledge Ianager (CFM)	;,		-			27. Proper cooling r Maintain Product To		Equipment Ade	equate to	
	1	i					ersons/ personnel						28. Proper Date Ma	rking and dis			
				Safe Wa	ater, Record F	Seeping and	Package Labeling						29. Thermometers p Thermal test strips		arate, and calibr	rated; Chemical/	
-		1_					equate pressure, safe			Zz			Permit Req	uirement, P	rerequisite for	Operation	
					red records ava n); Package foo		stock tags; parasite		L				30. Food Establish	ment Permit	(Current & Va	alid)	
		72			onformance wi			24/24	5/3 5/3	725			Uten	ısils, Equipn	nent, and Vend	ing	
			<sub> </sub>	HACCP pl	olan; Variance o	obtained for s					1		31. Adequate handw	washing facili	ties: Accessible	and properly	
			2000	processing	g methods; man Consu	nufacturer ins umer Adviso		23 22	$\vdash$	-		4	32. Food and Non-fo	ood Contact	surfaces cleanal	ale properly	$\vdash$
				24 Poetin			raw or under cooked		1	4		$\perp$	designed, constructe	ed, and used			
		/		foods (Disc	sclosure/Remin	nder/Buffet Pl	late)/ Allergen Label	1	2	-			33. Warewashing Fa Service sink or curb	cleaning fac	ility provided	d, used	
O.L.T	- AT	T. NI		Core It	tems (1 Point	) violations	Require Corrective	Action			-		s or Next Inspection	, Whichever	Comes First		
O I U N T	N O		O S		Prevention of	f Food Cont	amination	K	O U	I N		N C A O		Food Ide	ntification		R
1			5		idence of Insec	ct contaminat	tion, rodent/other	2/31/68/67	Т	<u> </u>		S	41.Original containe	er labeling (F	Bulk Food)		52.5
-	-		$\overline{}$	animals 35. Persona	nal Cleanliness	/eating. drink	ting or tobacco use	+	15/67	13/	47-essk			Physical	Facilities	and a surface of the	- 2000Z0
	14 E		二	<ol><li>36. Wiping</li></ol>	g Cloths; prope	erly used and			1		_	865 S	42. Non-Food Conta	act surfaces c	lean	- <u></u>	2 SASDIPTO
1,,	-	+-	$\rightarrow$		onmental contar			++	$\vdash$			(2) (4)	43. Adequate ventila 44. Garbage and Re				$\vdash$
			25		Proper	Use of Uten		256 J257	1		182	32 B	45. Physical facilitie	es installed, n	naintained, and	clean	$\vdash$
-	1		.		ils, equipment, a andled/In use u		operly used, stored, perly used		1		28		46. Toilet Facilities;	; properly cor	astructed, suppl	ied, and clean	
1	1			40. Single-			es; properly stored		+		/		47. Other Violations	s			
Recei	ved	by:		and used				Prin	nt:	וע				1 7	Γitle:		
(signat	ure)		<u> 2</u> 2	-				<u>R.</u>	<u> </u>	<u>e /</u>		Ne	PICE		$\mathcal{M}$	SVR-	
Inspect		by:		1	INCL	A		Prir	ıt:	Tu	11	W	erica	P	ermit Expires Ao / Yr	"12/22	
Notes:					-		^		***************************************			i				<u> </u>	
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							1 0	)									



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

(254) 750-5464

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Establishment: Permit #: Date:	
Janua Drive In 2019.03960 12/7/22	
Address: 3923 N 19 th 8th. City: When Zip Code: 708	, vicano a mari
TEMPERATURE OBSERVATIONS	
Item/Location/Food Temperature of line - Ric - oliced tomato 40°C Wic - ice cuem - 39°C	
$\frac{1}{1}$	
fic - can dig - 400 calling - Bugu-1817	
OBSERVATIONS AND CORRECTIVE ACTIONS	***************************************
Item AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW.	
7) Peper towel & black specks unde ice	
COS-Managor remark / discussed	
(c) Black Schotherce inside upper compartment of	
stared deans, etc. as working entrevers	
18) Unlaseled climical (cement clianes per	
manager Sprayer at sode by station (0)	<u> </u>
32) Replace all bhoken cracked adviscoted	
working containing lide spatules etc.	
32 Replace heavily worn / deep cuts/heavy	
discolaration outsing boards at cleans	
degle storage & lids to grill freezen.	
33/Old food debus/sline on 3 compathent out	ب
doardbound beverage Station to main onle	-)
34 Jag at back delinery dook,	_
37) Property cover all goodiets in reach in freen	20
derine Oost peak times.	<i>)</i>
1/2 hardaly clean mainten All grokets	J
Shelving Units racks down panels handle	<u>د</u>
all carpiet climinate accemulation of que	٠.
45) a hoving (45) 1215 cartone con strage a benelos	35
46) Leak at heverage station occurs out	04
Received by: Title:	
July Tules	