



Food Establishment Inspection Report

Date: 6/15/22 Establishment Name: Baylor Club, The Permit # 12443 TOTAL/SCORE: 103

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

Contact/Owner Name: Doug Clements/Billy Kretschmer * Number of Repeat Violations: 0
 ✓ Number of Violations COS: 0/3

Physical Address: 1001 S Markin Luther King JR Blvd City: WACO Zip Code: 76704 Phone: _____
 Follow-up: Yes No
 Date: 6/22/22

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						R	Compliance Status						R
OUT	IN	NO	NA	COS	Time and Temperature for Food Safety (F = degrees Fahrenheit)		OUT	IN	NO	NA	COS	Employee Health	
	✓				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		
	✓				5. Proper reheating procedure for hot holding (165F in 2 Hours)			✓			15. No bare hand contact with ready to eat foods or approved alternate method properly followed (Approved Y N) ✓		
	✓				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 destruction			✓			Chemicals		
	✓				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 preparation, storage, display, and tasting			✓			Water/ Plumbing		
3					10. Food contact surfaces and Returnables; Cleaned and Sanitized at <u>250 ppm</u> (1ppm/temperature)			✓			19. Water from approved source; Plumbing installed; proper backflow device		
3	✓				11. Proper disposition of returned; previously served, reconditioned			✓			20. Approved Sewage/Wastewater Disposal System, proper disposal		

Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days

Compliance Status						R	Compliance Status						R
OUT	IN	NO	NA	COS	Demonstration of Knowledge/ Personnel		OUT	IN	NO	NA	COS	Food Temperature Control/ Identification	
	✓				21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM)			✓			27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature		
	✓				22. Food Handler/ no unauthorized persons/ personnel			✓			28. Proper Date Marking and disposition		
					Safe Water, Record Keeping and Package Labeling			✓			29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips		
	✓				23. Hot and Cold Water available; adequate pressure, safe			✓			Permit Requirement, Prerequisite for Operation		
	✓				24. Required records available (shellstock tags; parasite destruction); Package food labeling			✓			30. Food Establishment Permit (Current & Valid)		
	✓				Conformance with Approved Procedures			✓			Utensils, Equipment, and Vending		
	✓				25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions			2			31. Adequate handwashing facilities: Accessible and properly supplied, used		
	✓				Consumer Advisory			✓			32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used		
	✓				26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffer Plate) Allergen Label			✓			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						R	Compliance Status						R
OUT	IN	NO	NA	COS	Prevention of Food Contamination		OUT	IN	NO	NA	COS	Food Identification	
	✓				34. No Evidence of Insect contamination, rodent/other animals			✓			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		
	✓				37. Environmental contamination			✓			43. Adequate ventilation and lighting; designated areas used		
	✓				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, dried, & handled/In use utensils; properly used			✓			46. Toilet Facilities; properly constructed, supplied, and clean		
	✓				40. Single-service & single-use articles; properly stored and used			✓			47. Other Violations		

Received by: Doug Clements Print: Billy Kretschmer Title: Director
 Inspected by: Ahmed Print: Ahmed Nyandem Permit Expires: 6/2022
 Mo/Yr

Notes: 35. Use of hair restraints in the food prep area should be mandatory. Make sure all employees will be required to use a beard restraint.



WACO MCLENNAN COUNTY
PUBLIC HEALTH DISTRICT

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

Establishment: <u>Baylor Club, The</u>	Permit #: <u>12443</u>	Date: <u>6/15/22</u>
Address: <u>1000 Martin Luther King Jr Blvd.</u>	City: <u>Waco</u>	Zip Code: <u>76704</u>

TEMPERATURE OBSERVATIONS

Item/Location/Food Temperature °F
 Refrigerator = 34.5°F, 37°F, 38°F
 Walk-in cooler = 35°F, Walk-in freezer = -5°F
 Mashed potatoes = 139.3°F, Beef = 163°F
 gravy = 155.2°F, Mashed potatoes soup = 149.3°F

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number | AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW.

- | | |
|---|---|
| 40 | store self-service bowls on a clean surface instead of the floor. |
| 31 | provide paper towels at the handwashing station - COS |
| 10 | food debris on clean dishes and utensils stored on the racks |
| 11 | ensure that all dented cans are taken off the racks and stored in a separate location COS |
| 36 | soiled cloths stored on the shelf near the handwashing area - COS |
| 42 | clean the entire floor in the walk-in freezer. Dirt build-up on the floor was noticed. |
| 39 | store utensils with handles upright |
| Note: A follow-up inspection will be conducted on 6/22/22 to ensure that all the necessary corrections are made. Failure to do so may result in further enforcement | |

Received by: (signature) <u>[Signature]</u>	Print: <u>Doug Clements</u>	Title: <u>Director</u>
Inspected by: <u>[Signature]</u>	Print: <u>Ahmed Nyandembi</u>	