



WACO McLENNAN COUNTY
PUBLIC HEALTH DISTRICT

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

Establishment: Cafe Homestead	Permit #: 0000 593	Date: 6/23/22
Address: 1008 Dry Creek RD	City: Waco	Zip Code: 76705

TEMPERATURE OBSERVATIONS

Item/Location/Food Temperature °F
 sliced tomatoes - 38°F
 raw chicken - 39°F
 burger - 186°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.

- 9) Bag of raw chicken above beef steaks in reach-in cooler at line. cos- Chicken relocated to bottom shelf.
- 10) Slime in ice machine.
- 10) Flies landing on food contact surfaces
- 15) Employee handled ready-to-eat to fill with bare hands at cooler. cos- employee educated, hands washed & gloves placed on hands. Food voluntarily discarded.
- 18) Unlabeled sanitizer bucket on food prep table. cos-labeled
- 18) Chemical spray bottle directly next to rolls & above open face reach-in cooler at line.
cos- All chemicals relocated to proper storage.
- 22) Missing several food handler certificates for employees employed over 30 days.
- 31) Missing paper towels at handsink in warewash station
- 31) Missing soap at handsink in warewash bay drainboard.
- 32) Chipped knife on knife magnet. 32) Heavily worn cutting boards at the line. (32) Broken lids, working containers.
- 34) Flies throughout facility (10+), including landing on food prep surfaces, shelves, clean dishes, etc.
- 39) Several torn gaskets throughout
- 40) Re-using single use bulk containers throughout facility.
- 41) Unlabeled bulk sugar, flour, etc. (line prep areas)
- 42) Old debris on bulk containers/lids in dry storage

Received by: (signature) <i>E. Adams</i>	Print: Enoch Adams	Title: Kitchen Manager
Inspected by: <i>J. Williams</i>	Print: TERESA WILLIS	