



Food Establishment Inspection Report

Date: <u>10/28/22</u>	Establishment Name: <u>Cathay House</u>	Permit #: <u>888.07</u>	TOTAL/SCORE <u>30</u>
Purpose of Inspection: <input checked="" type="checkbox"/> 1-Permit/Renewal <input type="checkbox"/> 2-Routine <input type="checkbox"/> 3-Reinspection <input type="checkbox"/> 4-Complaint <input type="checkbox"/> 5-Other			
Contact/Owner Name: <u>Dong Lin (Nick)</u>		* Number of Repeat Violations: <u>1</u> ✓ Number of Violations COS: <u>5</u>	
Physical Address: <u>825 Wooded Acres</u>		City: <u>Waco</u>	Zip Code: <u>76710</u>
		Phone: _____	Follow-up: Yes <input checked="" type="checkbox"/> No <input type="checkbox"/> Date: <u>11/3/22</u>

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		
O	I	N	NA	COS	OUT		O	I	N	NA	COS	OUT			
Time and Temperature for Food Safety (F = degrees Fahrenheit)							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	
<u>3</u>													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	
<u>3</u>													10. Food contact surfaces and Returnables; Cleaned and Sanitized at _____ ppm/temperature	19. Water from approved source; Plumbing installed; proper backflow device	
<u>3</u>													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			
O	I	N	NA	COS	OUT		O	I	N	NA	COS	OUT				
Demonstration of Knowledge/ Personnel							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	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		
O	I	N	NA	COS	OUT		O	I	N	NA	COS	OUT			
Prevention of Food Contamination							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: <u>Dong Lin</u>	Print: <u>DONG, LIN</u>	Title: <u>Owner</u>
Inspected by: <u>JHills</u>	Print: <u>TERRA WILES</u>	Permit Expires: <u>7/23</u> Mo / Yr

Notes: Reinspection fee of \$8500 due by 4:30pm on 11/2/22. Reinspection will be conducted on 11/3/22 correct all violations to avoid reinspection fee and/or additional fees.



WACO MCLENNAN COUNTY
PUBLIC HEALTH DISTRICT

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

Establishment: Cathay House	Permit #: 000888-07	Date: 10/28/22
Address: 825 Waded Jones	City: Waco	Zip Code: 76710

TEMPERATURE OBSERVATIONS

Item/Location/Food Temperature °F brown rice - 176°F egg drop soup - 196°F raw chn - 39°F (wic)	cooked pork w/ corn 41°F (pic) pan beef 41°F (pic)
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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.
2)	The following TCS foods on counter at line under 4 hours: bean sprouts 62.2°F, cooked noodles 61.9°F, cooked General TSO chicken 61.3°F. Establishment does not have a time as public health control plan. All items taken to walk-in cooler for rapid chill. <u>CS</u>
9)	Raw fish stored above seaweed in walk-in cooler. <u>CS</u> - Relocated raw fish below ready-to-eat food.
9)	Raw beef stored above ready-to-eat vegetables. <u>CS</u> beef stored on bottom shelf in RIC
10)	Clean bowls/plates stored in cartons with old food debris
14)	Employee "rinsed" hands instead of properly washing hands with soap. <u>CS</u> - employee washed hands correctly
18)	Several spray bottles containing chemicals disassembled & unlabeled.
24)	Menu lacking consumer advisory & selling "rare beef pho". Place advisory on menu.
31)	Hand sink at front station lacking paper towels. <u>CS</u> provided
32)	Numerous broken, melted, etc. working containers throughout establishment. Replace as necessary.
35)	Employee at line locking hair restraint
36)	Soiled & damp wiping cloths on prep tables & under cutting boards.

Received by: (signature) Dong Lin	Print: DONG LIN	Title: OWNER
Inspected by: JML	Print: TORON UNIC	



WACO MCLENNAN COUNTY
PUBLIC HEALTH DISTRICT

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

Establishment: Cathay House	Permit #: 000888107	Date: 10/28/22
Address: 825 Wooded Acres Dr	City: Waco	Zip Code: 76710

TEMPERATURE OBSERVATIONS

Item/Location/Food Temperature °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.

- 37. Cardboard lining shelf under rice cooker.
- 37. Bulk food & food related items on floor in dry storage.
- 39. Rice seeps, etc. in standing water (71°F) instead of dry or water above 135°F.
- 39. Utensils stored upright instead of handles upright (39) Replace torn gaskets throughout.
- 32/40. Establishment modified rice wine plastic containers to scoop cooked rice. COS - Discarded. All containers must be smooth, durable, easily cleanable & non-absorbent.
- 41. Several bulk spices at line checking labels.
- 42. Thoroughly clean & maintain all gaskets, equipment, shelves, holding units, rice containers, etc.
- 43. Provide light shield covers at calcoline / prep areas.
- 45. Peeling ceiling panels at calcoline
- 45. Peeling paint on walls at prep.

Received by: (signature) Dong Lin	Print: DONG LIN	Title: OWNER
Inspected by: [Signature]	Print: TEREON WUIS	