



Food Establishment Inspection Report

Date: <u>11/4/22</u>	Establishment Name: <u>AMC Theatres Galaxy 16</u>	Permit #: <u>2019-13787</u>	TOTAL/SCORE <u>10</u>
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			
Contact/Owner Name: <u>La Quisha Davis</u>		* Number of Repeat Violations: _____ ✓ Number of Violations COS: <u>3</u>	
Physical Address: <u>333 S Valley Mills Dr</u>	City: <u>Waco</u>	Zip Code: <u>76710</u>	Phone: _____ Follow-up: Yes _____ No <input checked="" type="checkbox"/> Date: <u>Amg 2m</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			Compliance Status		
OUT	IN	NO	NA	COS	R
Time and Temperature for Food Safety (F = degrees Fahrenheit)					
		✓			
	✓				
		✓			
		✓			
	✓				
Approved Source					
	✓				
	✓				
Protection from Contamination					
	✓				
	✓				
	✓				
Employee Health					
	✓				
	✓				
Preventing Contamination by Hands					
	✓				
	✓				
Highly Susceptible Populations					
	✓				
Chemicals					
	✓				
	✓				
Water/ Plumbing					
	✓				
	✓				

Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days					
Compliance Status			Compliance Status		
OUT	IN	NO	NA	COS	R
Demonstration of Knowledge/ Personnel					
	✓				
	✓				
Safe Water, Record Keeping and Package Labeling					
	✓				
	✓				
Conformance with Approved Procedures					
	✓				
Consumer Advisory					
	✓				
Food Temperature Control/ Identification					
	✓				
	✓				
	✓				
Permit Requirement, Prerequisite for Operation					
	✓				
Utensils, Equipment, and Vending					
	✓				
	2				
	2				

Core Items (1 Point) violations Require Corrective Action Not to Exceed 90 Days or Next Inspection, Whichever Comes First					
Compliance Status			Compliance Status		
OUT	IN	NO	NA	COS	R
Prevention of Food Contamination					
	✓				
	✓				
	✓				
	✓				
Proper Use of Utensils					
	1				
	1				
Food Identification					
	✓				
Physical Facilities					
	✓				
	✓				
	1				
	✓				
	✓				
	✓				

Received by: <u>[Signature]</u>	Print: <u>La Quisha Davis</u>	Title: <u>Mngr</u>
Inspected by: <u>[Signature]</u>	Print: <u>Tess Elliott</u>	Permit Expires: <u>5/23</u> Mo / Yr

Notes: See pg. 2



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TEMPERATURE OBSERVATIONS

Item/Location/Food Temperature °F

Hot dogs in Reach-in cooler 40°F
Hot dogs reheated 175°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.

- #18. Observed two spray bottles containing unknown chemicals, one is clear and the other dark orange. Manager stated she did not know what either were. - COS - mgr. disposed of the unknown product.
- #32. Observed five soda fountain spigots with a build-up of a black sticky substance. COS - mgr. clean and sanitized all five soda machines.
- #32 Butter dispenser covered in butter and other food debris. COS - mgr. cleaned and sanitized dispenser and cabinet
- #33 Observed thick build-up of grease on the inside of the rinse compartment sink at the 3-comp. sink.
- #39 Observed congealed oil and food debris build-up in the auto fry oil reservoir cabinet.
- #40 Food and trash found in single-serve storage cabinet. COS - mgr. removed to go items and cleaned the cabinet
- #44 Outside trash bin area several piles of popcorn kernels on the ground. Around the outside trash area is trash debris and a build-up of grease on the ground.

#46

Received by: (signature) <u>[Signature]</u>	Print: <u>LaQuisha Davis</u>	Title: <u>Mgr</u>
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