

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

Inspection #: Eff-1.005170	
Case #	

	MCL:		COUN	TY	Food Establishmen	t Ins	spe	cti	on	$\mathbb{R}$	ep	ort		Pag	ge	of <u>a</u>
Dat	e:	2/	a	) &	23 Establishment Name	1/2				• • • • • • •	************	Perm	it #	)	TOTAL	SCORE
Pw	pos	e of	Ins	pect		Reinsp	ectio	a 🌣	□ 4	l-Co	mpl	laint 🗌 5-Other	<i>32(_)</i>			
Contact/Owner Name:  * Number of Repeat Violations:  Number of Violations COS:																
Phy	siea	ΙĀ	ldre:		2 A Diego	City:				Z	Zip/	Code: Phone:	<u> </u>	Follow-up:	Yes // 1	No
to our la our					Wera 10					10	01/3 Date 2/34/23					
M	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		e Imn	nedi	ate C	orre	ectiv					
Co	mpl 1	anc N	e Sta	tus	Time and Temperature for Food Safety	R	C		iance N	Star	tus C			<u>915, Briston</u> 1-1016, Briston		R
U T	N	0	A	O S	(F = degrees Fahrenheit)		U	N	0	A	Employee Health					
		レ	/		1. Proper cooling time and temperature			رزا	7			12. Management, food empl			l employees;	
		Ť			2. Proper Cold Holding temperature (41F/ 45F)	+						knowledge, responsibilities, 13. Proper use of restriction			scharge from	
	V	1 /	_		3. Proper Hot Holding temperature (135F)	+		1			-vistèri	eyes, nose, and mouth				
		1			4. Proper cooking time and temperature			3/			200-Tajip	Preventing Co				riciolari bayan '
		~	ł		5. Proper reheating procedure for hot holding (165F in 2 Hours)							<ol> <li>No bare hand contact wire alternate method properly for</li> </ol>				
	/				6. Time as a Public Health Control; procedures & records		57/2	273			3835			e Populations		2003
					Approved Source			·/				<ol> <li>Pasteurized foods used; pasteurized eggs used when</li> </ol>			fered	
	/				7. Food and ice obtained from approved source; Food in		49.5						450000			
	i/				good condition, safe, and unadulterated; parasite destruction								Chemic	cals		
	/				8. Food Received at proper temperature							17. Food additives; approved	and pr	roperly stored;	Washing Fru	iits
45.5				31141	Protection from Contamination	3 (3.4)		1	•	5245		& Vegetables 18. Toxic substances properly	ly ident	ified, stored ar	nd used	
ろ					Food Separated & protected, prevented during food preparation, storage, display, and tasting							Wai	ter/ Plu	mbing		
			755		10. Food contact surfaces and Returnables; Cleaned and		0.0000	. ,	71		1-11-11	19. Water from approved so	urce; Pl	umbing install	led; proper	
3		<u> </u>			Sanitized atppm/temperature  11. Proper disposition of returned, previously served,	-	•-	0	522			backflow device 20. Approved Sewage/Waste	awatar	Disposal Systa	m propor	
	<u>⁄_</u>				reconditioned		3	on annual section				disposal	water	Disposal Syste	m, proper	
- 0-		- 1 N.7		- 61	Priority Foundation Items (2 Poi							ctive Action within 10 days	***************************************			
O U T	N	o O	N A	C O S	Demonstration of Knowledge/ Personnel	R	U	I N	Ñ O	N A	C O S	Food Temperatu	ire Cor	ntrol/ Identific	cation	R
٦					21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM)							27. Proper cooling method u Maintain Product Temperatu		uipment Adeq	uate to	
					22. Food Handler/ no unauthorized persons/ personnel		2		V48504			28. Proper Date Marking and	d dispos			
					Safe Water, Record Keeping and Package Labeling		2					29. Thermometers provided, Thermal test strips	accura	te, and calibrat	ted; Chemical	V
	1				23. Hot and Cold Water available; adequate pressure, safe		2452 2252	11575 12575				Permit Requiremen	t, Prer	equisite for O	peration	
	1			l	24. Required records available (shellstock tags; parasite destruction); Package food labeling						30. Food Establishment Permit (Current & Valid)					
áZ61	354			955	Conformance with Approved Procedures						9885	Utensils, Equ	ıipmen	t, and Vendin	ig .	2.656 (520)
					25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized							31. Adequate handwashing f	acilitie	s: Accessible a	nd properly	
	i/				processing methods; manufacturer instructions			ン				supplied, used				
					Consumer Advisory			1				<ol> <li>Food and Non-food Condesigned, constructed, and use</li> </ol>		faces cleanable	e, properly	
					26. Posting of Consumer Advisories; raw or under cooked				1			33. Warewashing Facilities;	installe		used	
		94706			foods (Disclosure/Reminder/Buffet Plate)/ Allergen Label Core Items (1 Point) violations Require Corrective A	Action 1	Vot to	$E_{r}$	cood	90 7	Davis	Service sink or curb cleaning	z facilit	y provided	***************************************	
0	1	N	N	C		R	0	1	N	N	C O			Salara Salara		R
U T	N	0	A	o S	Prevention of Food Contamination		U T	N	О	A	o s		Śziekski.	fication		
		/			34. No Evidence of Insect contamination, rodent/other animals							41.Original container labelin	g (Bul	k Food)		
	7		1000		35. Personal Cleanliness/eating, drinking or tobacco use		230	9130	53833		324		sical Fa		Sgrand.	
		1725	85,000		36. Wiping Cloths; properly used and stored 37. Environmental contamination	+	1				$\dashv$	<ol> <li>Non-Food Contact surfact</li> <li>Adequate ventilation and</li> </ol>			areas used	
1					38. Approved thawing method			5				44. Garbage and Refuse prop	perly di	sposed; faciliti	es maintained	1
, I	4395 		52946 7256	2027) 	Proper Use of Utensils 39. Utensils, equipment, & linens; properly used, stored,	4 5 6 7	+				-	<ol> <li>Physical facilities installed</li> <li>Toilet Facilities; properly</li> </ol>				
1		2015			dried, & handled/In use utensils; properly used	$\perp$		<b>1</b>	/					- carroa, cappine		
	<b>/</b>				40. Single-service & single-use articles; properly stored and used			V				47. Other Violations				
Received by: (signature)  Inspected by: (signature)  Print:  P																
(signature) Inspected by:					Prin	t: -	¥		<u>ح</u> سر	<u> </u>	11/0 Huello	nit Expires:				
(signature) Notes:						`~	んりぇ	_	<u> </u>	12.	x 6€7	Mo	/Yr	0/0/	5/	
INOĖ	es:	•			<u> </u>											



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

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Establishment:	0 -		Permit #:	Date:
Resol	hund In Te		10272	2/20/23
Address:	Le Au Aires	City:/	31.	Zip Code:
	JRE OBSERVATIONS		Ho	10110
Item/Location/	Food Temperature °F			
	ı.			
ORSERVATIO	ONS AND CORRECTIVE ACTIONS			
Item	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MA	DE. YOUR ATTENTION I	S DIRECTED TO THE CON	DITIONS ORSERVED
Number	AND NOTED BELOW.		S PRESTED TO THE COR	DITIONS OBSERVED
9	Bens in Ste ludere la	ill la	Cover la fa	rote & llo
	from the claments.			
10	Clean on a senare all	mell	0.00 20	A Or
	It is Much	/ 3 4/		and the
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21	7. 101	all I de	12 - 0	2 Kura on.
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0	no tole lilety on on	Jud fr	odust file	12 Steed
	in Confirme throughout four	lity. 12	ino, fruit,	ligand thes
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	9141-11			
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		, 198		
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(signature) Inspected by:	ICen/3 Huy/2' Print:	1/0 /100/	Title:	Nex
mspecied by:	Print: Vicential Print: Jicential Print: Jicential Print: Jose Co	DIA HURY/		
	- Just 6	DICOLEZ		