



Food Establishment Inspection Report

Date: 7/29/22 Establishment Name: Sunday's Caribbean Bm & Grill Permit # 800030 TOTAL/SCORE: 17
 Purpose of Inspection: 1-Permit/Renewal 2-Routine 3-Reinspection 4-Complaint 5-Other
 Contact/Owner Name: Jeremy Sunday * Number of Repeat Violations: 0 Number of Violations COS: 0
 Physical Address: 13960 China Spring RD China Spring TX 76733 City: China Spring Zip Code: 76733 Phone: _____ Follow-up: Yes No
 Date: 8/5/22

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			Time and Temperature for Food Safety (F = degrees Fahrenheit)	R	Compliance Status			Employee Health	R						
OUT	IN	NO	NA	COS		OUT	IN	NO	NA	COS					
					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 <u>Y</u> <u>N</u>)				
					6. Time as a Public Health Control; procedures & records						Highly Susceptible Populations				
					Approved Source						16. Pasteurized foods used; prohibited food not offered				
					7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction						Pasteurized eggs used when required				
					8. Food Received at proper temperature						Chemicals				
					Protection from Contamination						17. Food additives; approved and properly stored; Washing Fruits & Vegetables				
					9. Food Separated & protected, prevented during food preparation, storage, display, and tasting						18. Toxic substances properly identified, stored and used				
					10. Food contact surfaces and Returnables; Cleaned and Sanitized at _____ ppm/temperature						Water/ Plumbing				
					11. Proper disposition of returned, previously served, reconditioned						19. Water from approved source; Plumbing installed; proper backflow device				
											20. Approved Sewage/Wastewater Disposal System, proper disposal				

Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days														
Compliance Status			Demonstration of Knowledge/ Personnel	R	Compliance Status			Food Temperature Control/ Identification	R					
OUT	IN	NO	NA	COS		OUT	IN	NO	NA	COS				
					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/ Buffet 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			Prevention of Food Contamination	R	Compliance Status			Food Identification	R					
OUT	IN	NO	NA	COS		OUT	IN	NO	NA	COS				
					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: Jeremy Sunday Print: Jeremy Sunday Title: OWNER
 Inspected by: [Signature] Print: TOPSHA WILCOX Permit Expires: 1/23
 Mo/ Yr

Notes: W/ Black substance in ice machine
W/ Remove snow cone machine from customer dining. It is not a customer self-service item/equipment.



WACO MCLENNAN COUNTY
PUBLIC HEALTH DISTRICT

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

Establishment: <i>Sundays Caribbean Bar & Grill</i>	Permit #: <i>000030</i>	Date: <i>7/29/22</i>
Address: <i>13960 China Spring Rd</i>	City: <i>China Spring</i>	Zip Code: <i>76733</i>

TEMPERATURE OBSERVATIONS

Item/Location/Food Temperature °F
mac n-cheese - 41°F
raw rib eye - 41°F
masaled potatoes 143°F
sliced tomato 39°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) Raw shell eggs stored above cooked sausage, sliced cheese in reach in cooler.
- 9) Raw beef stored above raw fish in reach in cooler.
- 9) Raw eggs stored above milk/cheese in reach in cooler.
- 9) Raw ground sausage above uncovered corn (cooked) tortillas & sliced cheese in reach in cooler.
- 28) Cooked/prepared food in reach in cooler over 24 hours lacking use-by date labels.
- 29) Missing thermometers for reach in cooler & reach in freezer.
- 29) Missing sanitizer test strips (Quat and bleach)
- 31) Missing paper towels at bar & kitchen hand sink.
- 31) Missing faucet to bar handwash sink making it non-functional.
- 34) Gaps at all doors.
- 34) Flies in kitchen (flying around).
- 37) Uncovered crab cake shrimp in reach in freezer.
- 39) Bowl being used as scoop in bulk flour.
- 41) Unlabeled bulk seasonings (e.g. flour, sugar, etc).
- 39) Spoons/spatula/etc. stored upright instead of handles upright.

Received by: (signature) <i>[Signature]</i>	Print: <i>Jeremy Sunday</i>	Title: <i>Owner</i>
Inspected by: <i>[Signature]</i>	Print: <i>TERRISA WILLIS</i>	