



Food Establishment Inspection Report

Date: 5/16/23 Establishment Name: Garibaldi Restaurant-4 Permit # 2019-14940
Purpose of Inspection: 1-Permit/Renewal
Contact/Owner Name: Jose Medina
Physical Address: 3319 Brook Cir. City: Waco Zip Code: 76707
Phone: Follow-up: Yes No Date Pending

TOTAL/SCORE 41

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

Table with 2 columns: Compliance Status (OUT, IN, NO, NA, COS) and Description. Items include Time and Temperature for Food Safety, Employee Health, Preventing Contamination by Hands, Highly Susceptible Populations, Chemicals, and Water/Plumbing.

Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days

Table with 2 columns: Compliance Status (OUT, IN, NO, NA, COS) and Description. Items include 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.

Core Items (1 Point) violations Require Corrective Action Not to Exceed 90 Days or Next Inspection, Whichever Comes First

Table with 2 columns: Compliance Status (OUT, IN, NO, NA, COS) and Description. Items include Prevention of Food Contamination, Food Identification, Physical Facilities, and Proper Use of Utensils.

Received by: (signature) Print: Jose Medina Title: Employee
Inspected by: (signature) Print: Doris Medina Permit Expires: 03/23

Notes:



WACO MCLENNAN COUNTY
PUBLIC HEALTH DISTRICT

Waco-McLennan County Public Health District

225 West Waco Drive

Waco, Texas 76707

(254) 750-5464

Establishment: <u>Garibaldi Restaurant</u>	Permit #: <u>2019-14940</u>	Date: <u>5/16/23</u>
Address: <u>3319 Brook Cir</u>	City: <u>Waco</u>	Zip Code: <u>76707</u>

TEMPERATURE OBSERVATIONS

Item/Location/Food Temperature °F	
<u>RIC - Horcheta 37°F</u>	<u>HH - Cooked potatoes 119°F</u> <small>(Chicken)</small>
<u>RIC - Menudo 48°F</u>	<u>RIC - Raw milanesa 47°F</u>
<u>HH - Refried Beans 174°F</u>	<u>Cooked sausage 47°F</u>
<u>Rice 155°F</u>	<u>Hot dogs 45°F</u>

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.	
<u>2</u>	<u>The following TCS foods stored above 40°F for more than 4 hours: Menudo 48°F, raw chicken 47°F, cooked sausage 47°F, hot dogs 45°F. Facility contacted refrigeration repair and is temporarily closed. All TCS foods must be discarded.</u>	
<u>3</u>	<u>Cooked potatoes at the line 119°F for under 4 hours. <u>COS</u> - Voluntarily discarded</u>	
<u>9</u>	<u>Menudo thawing inside 3-comp. sink next to stack of dirty dishes.</u>	
<u>9</u>	<u>Raw chicken milanesa directly above cooked chorizo.</u>	
<u>9</u>	<u>Raw pigs feet above cooked salsa.</u>	
<u>9</u>	<u>Raw shell eggs stored above refried beans.</u>	
<u>10</u>	<u>Working sanitizer bucket reading at 200+ Cl₂.</u>	
<u>10</u>	<u>Employee washing with soap and bleach then rinsing. Properly wash, rinse, sanitize.</u>	
<u>10</u>	<u>Old food debris stored on clean working containers.</u>	
<u>14</u>	<u>Employee changed tasks from handling raw chicken to handling raw tortilla without washing hands. <u>COS</u> - Employee washed hands</u>	
<u>15</u>	<u>Employee handled ready to eat toast with their bare hands. No single use gloves available upon inspection.</u>	
<u>18</u>	<u>Employee medicine stored directly above food prep area.</u>	
<u>18</u>	<u>Unapproved domestic chemical (Raid Ant & Roach) above mop sink.</u>	
Received by: (signature)	Print: <u>Jose Medina</u>	Title: <u>Employee</u>
Inspected by: <u>Jose Medina</u>	Print: <u>Dani Medina /</u>	<u>Thill,</u>



Establishment: Garibaldi Restaurant	Permit #: 2019-14940	Date: 5/16/23
Address: 3319 Brook Cir	City: WACO	Zip Code: 76707

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.
18	Spray bottle of oven cleaner and soap directly above thawing intestines at 3 comp. sink.
21	Certified Food Manager unable to demonstrate adequate food safety knowledge.
27	Reach-in refrigerator unable to maintain TCS foods at 41°F or below.
28	Several prepared TCS foods in reach-in cooler over 24hrs lacking use by dates.
29	Provide missing thermometers to reach-in coolers throughout.
31	Provide missing paper towels at hand sink.
31	Discontinue obstructing the only available hand sink with a plastic container of dirty dishes (Directly inside hand sink, trash can and cart of dirty dishes).
32	Replace all broken, chipped, heavily stained utensils and working containers, etc.
33	Provide missing drainage rack above 3 comp. sink. (Due to missing drain boards on either side).
34	Live adult roach on inside door pannel of microwave. Employee stated they contacted pest control.
34	Eliminate gaps at the back and front door to properly pest proof.

Received by: (signature) 	Print: Jose Medina	Title: Employee
Inspected by: José Medina	Print: Dori Medina	



Establishment: Garibaldi Restaurant	Permit #: 2019-14940	Date: 5/16/23
Address: 3319 Brook Cir	City: Waco	Zip Code: 76707

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.
35	Employee eating personal food at the line. Open beverage cup lacking lid and straw. Employee wearing rings without single use gloves.
36	Soiled, damp wiping cloths stored on food prep counter.
38	Raw menudo thawing at room temperature in 3 comp. sink rather than an approved manner.
39	Properly store all utensils with handles facing upright.
39 on	Discontinue storing pots directly on the floor.
42/39	Thoroughly clean and maintain all components of all microwaves.
45	Properly store all personal items in a separate area away from food.
45	Properly seal all flooring in kitchen area.
45	Remove unapproved wooden palate under 3 comp. sink.
45	Clean and maintain walls near beverage station.
* Facility is temporarily closed due to inadequate refrigeration, hot and cold violations, bare hand contact with ready to eat foods and no single-use gloves or bare hand contact policy. Reinspection fee of \$85 due prior to reopening. Correct all violations and contact health district before opening.	

Received by: (signature)	Print: Jose Medina	Title: Employee
Inspected by: Jose Medina	Print: Dori Medina	TWills



Food Establishment Inspection Report

Date: 5/19/23 Establishment Name: Garibaldi Restaurant Permit # 2019-14940

Purpose of Inspection: 1-Permit/Renewal 2-Routine 3-Reinspection 4-Complaint 5-Other

Contact/Owner Name: Jose Medina * Number of Repeat Violations: 2
 ✓ Number of Violations COS: 2

Physical Address: 3319 Brook Cir City: Waco Zip Code: 76707 Phone: _____ Follow-up: Yes No
 Date: 5/22/23

TOTAL/SCORE
8

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 Y N)	
					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 <u>500</u> 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/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						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: (signature) _____ Print: Jose Medina Title: _____
 Inspected by: (signature) Jose Medina Print: Dori Medina Permit Expires: 03/23
 Mo / Yr

Notes: See attached



WACO MCLENNAN COUNTY
PUBLIC HEALTH DISTRICT

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

Establishment: <u>Garibaldi Restaurant</u>	Permit #: <u>2019 - 14940</u>	Date: <u>5/19/23</u>
Address: <u>3319 Brook Cir</u>	City: <u>WACO</u>	Zip Code: <u>76707</u>

TEMPERATURE OBSERVATIONS

Item/Location/Food Temperature °F
RIC - Sour cream 41°F RIC - Horchata - 37°F
RIC - Sliced limes 37°F Red salsa - 36°F
Rayado 36°F Green salsa - 37°

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* Unapproved domestic chemical (Raid Ant & Roach) stored above mop sink. COS - Voluntarily discarded.
- 32* Replace all broken, chipped, heavily stained utensils and working containers, etc. COS - Voluntarily discarded.
- 27 Reach-in cooler near line unable to hold temperature of 41°F or below. Discontinue use until reinspect
- 39 Ensure all handles of scoops for flour, sugar, etc. are above food product.

* Due to repeat violations an \$85 reinspection fee is due by 12pm on 5/22. A temperature log sheet is required for the large cooler in the kitchen and should be filled with minimal items until reinspection on 5/22. Correct all violations to avoid additional charges and/or legal action. Facility is cleared to re-open.

Received by: (signature) 	Print: <u>Jose Medina</u>	Title:
Inspected by: <u>Dor Medina</u>	Print: <u>Dor Medina</u>	