

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

EH-I- Inspection #:	012306-2023
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Food Establishment Inspection Report

EH-I-012306-2023 Inspection #:
Case #

Date	:	3/	2	9 /	23 Establishment Name Chiantle h	ىدە		_		H	<u>, 1</u>	0 # 1117 Permit # TOTAL/SCORE
Annual Contraction of the Contra			*****			Reinsp	ectio	n		4-C	mp	plaint 5-Other
Con	Contact/Owner Name: * Number of Repeat Violations: Number of Violations COS: Number of Violations COS: * Number of Vio											
Phys	ica	l Ad	ldre	ss:		ity:	1					Code: Phone: Follow-up: Yes No
			17/40	Con	ppliance Status: Out = not in compliance IN = in compliance	NO:		ohser			- 27	trapplicable COS = corrected on site R = repeat violation
Maı	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											
Cor	nnli	onče	e Sta	tue	Priority Items (3 Points) violations i	Requir			iate (olianc			ve Action not to exceed 3 days
0	I N	N O	N A	C	Time and Temperature for Food Safety	R	o	1	N	N A	C	Employee Health R
Ť	૽ૺ૽			s	(F = degrees Fahrenheit) 1. Proper cooling time and temperature		Ť				S	12. Management, food employees and conditional employees;
		/		<u>_</u>				٧				knowledge, responsibilities, and reporting
		•			2. Proper Cold Holding temperature (41F/ 45F)			L	1			13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth
					Proper Hot Holding temperature (135F) Proper cooking time and temperature		184		4		28.00	Preventing Confamination by Hands
		/			5. Proper reheating procedure for hot holding (165F in 2			ļ				Hands cleaned and properly washed/ Gloves used properly No bare hand contact with ready to eat foods or approved
		_			Hours) 6. Time as a Public Health Control; procedures & records		15,00		1 Mario	7,547,5	4500	alternate method properly followed (Approved Y N) Highly Susceptible Populations
					Approved Source						*1 -4 2 2	16. Pasteurized foods used; prohibited food not offered
					7. Food and ice obtained from approved source; Food in				122.5 2005	10000	J-75500	Pasteurized eggs used when required
					good condition, safe, and unadulterated; parasite destruction							Chemicals
					8. Food Received at proper temperature			Ι.,		22475		17. Food additives; approved and properly stored; Washing Fruits
					Protection from Contamination		-	V	1500 1500	100000		& Vegetables 18. Toxic substances properly identified, stored and used
	,				Food Separated & protected, prevented during food preparation, storage, display, and tasting		10000					Water/ Plumbing
				-	10. Food contact surfaces and Returnables; Cleaned and		b' man '		₹ <u> </u>		*******	19. Water from approved source; Plumbing installed; proper
\vdash		599	Steligh		Sanitized at 100 C/2 ppm/temperature 11. Proper disposition of returned, previously served,	H		Ľ,	\mathcal{I}			backflow device 20. Approved Sewage/Wastewater Disposal System, proper
	,				reconditioned	<u> </u>	1					disposal
0	I	N	N	С	Priority Foundation Items (2 Poir	its) vio	latio.	TOTAL PROPERTY.	(equi	re C	orre C	ective Action within 10 days
U T	N	0	A	o S	Demonstration of Knowledge/ Personnel		U	N		A	o s	Food Temperature Control/ Identification
	1				21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM)			-	1			27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature
2					22. Food Handler/ no unauthorized persons/ personnel			~				28. Proper Date Marking and disposition
					Safe Water, Record Keeping and Package Labeling			<u>س</u> ا	/			29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips
					23. Hot and Cold Water available; adequate pressure, safe		53					Permit Requirement, Prerequisite for Operation
					24. Required records available (shellstock tags; parasite destruction); Package food labeling			ر ا				30. Food Establishment Permit (Current & Valid)
2255	1733				Conformance with Approved Procedures		(JEE)	76	HEF36		312	Utensils, Equipment, and Vending
	لمر				25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized				/			31. Adequate handwashing facilities: Accessible and properly
\$0094E			20050	32550	processing methods; manufacturer instructions Consumer Advisory	13745		Ŀ	22	FÆ.		supplied, used 32. Food and Non-food Contact surfaces cleanable, properly
						255E	2	_				designed, constructed, and used
			~		26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffet Plate)/ Allergen Label				1			Warewashing Facilities; installed, maintained, used Service sink or curb cleaning facility provided
		*********			Core Items (1 Point) violations Require Corrective A	ction	Not t	o Ex	cceea	90	Days	
	I N	N O	N A	С 0	Prevention of Food Contamination	R	U	N	N O	N A	၀၀	Food Identification R
T	4			S	34. No Evidence of Insect contamination, rodent/other	1220	T	1563			S	41.Original container labeling (Bulk Food)
	4				animals 35. Personal Cleanliness/eating, drinking or tobacco use	\square	4	9159	(Sandario Vi	JB8887	3535	Physical Facilities
-	200				36. Wiping Cloths; properly used and stored		Ì				050-175	42. Non-Food Contact surfaces clean
-	600 P		_		37. Environmental contamination 38. Approved thawing method	\vdash	\vdash	250				43. Adequate ventilation and lighting; designated areas used 44. Garbage and Refuse properly disposed; facilities maintained
211	/	Sizeit 27 au	colline colline	597g	Proper Use of Utensils	250	I		1	78		45. Physical facilities installed, maintained, and clean
1	1				39. Utensils, equipment, & linens; properly used, stored, dried, & handled/In use utensils; properly used			i				46. Toilet Facilities; properly constructed, supplied, and clean
					 Single-service & single-use articles; properly stored and used 							47. Other Violations
Rec			oy:	-00000000	87	Prin	t: <	<u> </u>	<u>ر</u> م		Lama militaire uma	Mairez Title: GM Dari Medina Permit Expires: 4/13
(sign			by:		(7X) 11/1 / A - MM D	Prin	<u></u>	41	<u>/</u> d=	ra		1000 Heding Permit Expires: 1/12
(sign	atu				() Xou Il de la				W	W	5,	Dori Medina Mo/Yr 4/23
Note	s:				^.			4	<u>_</u>	-	l.	. 1/
					8	L	C		15	re	~	



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Establishment:	Permit #: Date:
	Chipote Mexican Drill 1117 2019.08719 3/29/23
Address:	115 N. Villa Mitts BR City: Wire 74.710
TEMPERATU	TRE OBSERVATIONS
Thredde Me	Food Temperature °F Led Det true - 41°F (line) Sirvi ceream 40° Sirvi ceream 40° Wic - raw ckn - 40°F Line - 54 de 149°F
cooked	white vice (live)-149 F Line - Steek-149 F
OBSERVATIO	NS AND CORRECTIVE ACTIONS
Item Number	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW.
22,	Several missing food handle actificates for employees
	www and employed over 30 days
37.	Replace heavily worn outring boards, risted racks ster
35,	Replace heavile worn cutting bounds, risted racks etc. Employee at line lacking hair & bead restraints.
32	Bent / visted interior panel to walk in college days
H1.	Bent/rusted interior panel to walk in college dasp Unlabeled bulk salf (line) sunfinuer oil spray buttle & Jestrus rice (line).
	Catrus pice (line).
46.	
	Chief.
, હ્યુ	Property Stave Forks Knives, spans at customer
	Properly Stave Forks Knives, spans at customer seef-service area with handles upright instead
	77 1000 PW 107 - CEPT 1000.
42.	Eliminate old food Lebis is gaskets throughout. Clean & maintrin Kloving throughout. Old Food Lebis.
<i>₩,</i>	etc. along inners under equiphent.
	The street of th
Received by:	Print: C 1 C 1 Title: C' M
(signature) Inspected by:	MUSTatori Medine Turcis/Dor: Medina
	IV TIOU III IIII