



Food Establishment Inspection Report

Page 1 of 2

Date: <u>7/5/22</u>	Establishment Name: <u>Cracker Barrel #166</u>	Permit #: <u>2019-03670</u>	TOTAL/SCORE <u>9</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>Pamela Wilson</u>		* Number of Repeat Violations: <u>0</u> ✓ Number of Violations COS: <u>0</u>	
Physical Address: <u>4275 N IH 35</u>		City: <u>Waco</u>	Zip Code: <u>76705</u>
		Phone: _____	Follow-up: Yes <input type="checkbox"/> No <input checked="" type="checkbox"/>

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					R	Compliance Status					R
OUT	IN	NO	NA	COS		OUT	IN	NO	NA	COS	
Time and Temperature for Food Safety (F = degrees Fahrenheit)						Employee Health					
		✓					✓				12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting
	✓						✓				13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth
	✓					Preventing Contamination by Hands					
	✓						✓				14. Hands cleaned and properly washed/ Gloves used properly
	✓						✓				15. No bare hand contact with ready to eat foods or approved alternate method properly followed (Approved Y N)
	✓					Highly Susceptible Populations					
	✓						✓				16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required
Approved Source						Chemicals					
	✓						✓				17. Food additives; approved and properly stored; Washing Fruits & Vegetables
	✓						✓				18. Toxic substances properly identified, stored and used
Protection from Contamination						Water/ Plumbing					
<u>3</u>				✓			✓				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					R	Compliance Status					R
OUT	IN	NO	NA	COS		OUT	IN	NO	NA	COS	
Demonstration of Knowledge/ Personnel						Food Temperature Control/ Identification					
				✓			✓				27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature
				✓			✓				28. Proper Date Marking and disposition
Safe Water, Record Keeping and Package Labeling							✓				29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips
	✓					Permit Requirement, Prerequisite for Operation					
	✓						✓				30. Food Establishment Permit (Current & Valid)
Conformance with Approved Procedures						Utensils, Equipment, and Vending					
	✓						✓				31. Adequate handwashing facilities: Accessible and properly supplied, used
Consumer Advisory							✓				32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used
	✓						✓				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					R	Compliance Status					R
OUT	IN	NO	NA	COS		OUT	IN	NO	NA	COS	
Prevention of Food Contamination						Food Identification					
	✓						✓				41. Original container labeling (Bulk Food)
	✓					Physical Facilities					
	✓						✓				42. Non-Food Contact surfaces clean
	✓						✓				43. Adequate ventilation and lighting; designated areas used
Proper Use of Utensils							✓				44. Garbage and Refuse properly disposed; facilities maintained
	✓						✓				45. Physical facilities installed, maintained, and clean
	✓						✓				46. Toilet Facilities; properly constructed, supplied, and clean
	✓						✓				47. Other Violations

Received by: <u>Pamela Wilson</u>	Print: <u>PAMELA WILSON</u>	Title: <u>AMA</u>
Inspected by: <u>Jules</u>	Print: <u>TERESA WILKES</u>	Permit Expires: <u>1/23</u> Mo / Yr
Notes:		



WACO McLENNAN COUNTY
PUBLIC HEALTH DISTRICT

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

Page 2 of 2

Establishment: Cracker Barrel #166	Permit #: 2019.03670	Date: 7/5/22
Address: 4275 N IH 35	City: Lacy Lakeview	Zip Code: 76705

TEMPERATURE OBSERVATIONS	
Item/Location/Food Temperature °F	
fried chicken 140°F	ham 36°F
sliced tomato 39°F	roast beef 143°F
Hamburger 186°F (cooking)	

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 ready-to-eat onions in reach-in cooler at line. COS-Onions relocated.
- 21) Certified Food Manager not on duty during inspection. COS-Arrived.
- 35) Employee personal food at line at time of arrival. COS-all relocated.
- 36) Soiled wiping cloths on prep table at line. COS-placed in sanitizer buckets.
- 42) Clean & maintain all gaskets in reach-in coolers & warm holding units throughout facility.
- 42) Clean & maintain shelves in dry storage & clean dish storage.
- 45) Clean wall in dry storage, unwashed & line.
- 42) Clean reach-in cooler (side #2). Must be stored clean & free of food debris when not in use.

Received by: (signature) <i>[Signature]</i>	Print: PAMEA WILSON	Title: GMA
Inspected by: <i>[Signature]</i>	Print: TERESA WILSON	