

225 West Waco Drive • Waco, Texas 76707 (254) 750-5464

ET.	Inspection #:
	-

specuon#.	

Food Establishment Inspection Report Establishment Name TOTAL/SCORE vacker Purpose of Inspection: ☐ 1-Permit/Renewal 2-Routine ☐ 3-Reinspection 5-Other ☐ 4-Complaint Contact/Owner Name: * Number of Repeat Violations: ✓ Number of Violations COS: Physical Address Phone: Folla Out = not in compliance IN = in compliance pliance NO = not observed NA = not applicable COS = corrected on site Mark '*' a checkmark in appropriate box for IN, NO, NA, COS Mark at Compliance Status: ed on site Repeat violation

Mark an asterisk '* in appropriate box for R Mark the appropriate points in the OUT box for each numbered item Priority Items (3 Points) violations Require Immediate Corrective Action not to exceed 3 days Compliance Status Compliance Status N A C 0 O U T N O Time and Temperature for Food Safety N A N N O o O R N **Employee Health** (F = degrees Fahrenheit) 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 15. No bare hand contact with ready to eat foods or approved Hours) alternate method properly followed (Approved Y 6. Time as a Public Health Control; procedures & records **Highly Susceptible Populations Approved Source** 16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required 7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite Chemicals destruction 8. Food Received at proper temperature 17. Food additives; approved and properly stored; Washing Fruits & Vegetables Protection from Contamination 18. Toxic substances properly identified, stored and used Food Separated & protected, prevented during food Water/ Plumbing preparation, storage, display, and tasting 10. Food contact surfaces and Returnables; Cleaned and Sanitized at ppm/temperature

11. Proper disposition of returned, previously served, 19. Water from approved source; Plumbing installed; proper backflow device 20. Approved Sewage/Wastewater Disposal System, proper reconditioned disposal Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days N O N A O N A Demonstration of Knowledge/Personnel Ū Food Temperature Control/ Identification 21. Person in charge present, demonstration of knowledge, 27. Proper cooling method used; Equipment Adequate to and perform duties/ Certified Food Manager (CFM) Maintain Product Temperature 22. Food Handler/ no unauthorized persons/ personnel 28. Proper Date Marking and disposition 29. Thermometers provided, accurate, and calibrated; Chemical/ Safe Water, Record Keeping and Package Labeling Thermal test strips 23. Hot and Cold Water available; adequate pressure, safe Permit Requirement, Prerequisite for Operation 24. Required records available (shellstock tags; parasite 30. Food Establishment Permit (Current & Valid) destruction); Package food labeling Conformance with Approved Procedures Utensils, Equipment, and Vending 25. Compliance with Variance, Specialized Process, and 31. Adequate handwashing facilities: Accessible and properly HACCP plan; Variance obtained for specialized supplied, used processing methods; manufacturer instructions Consumer Advisory 32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used 26. Posting of Consumer Advisories; raw or under cooked 33. Warewashing Facilities; installed, maintained, used foods (Disclosure/Reminder/Buffet Plate)/ Allergen Label 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 N A C O N A C O R Prevention of Food Contamination Ñ Ö Food Identification 34. No Evidence of Insect contamination, rodent/other 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, 46. Toilet Facilities; properly constructed, supplied, and clean dried, & handled/In use utensils; properly used 40. Single-service & single-use articles; properly stored 47. Other Violations Received by: Print: (signature) Inspected by Permit Expires (signature) Notes:



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

Page 2 2

			1 age 01
Establishment:	Cracker Barnel \$ 166	Permit #: 2019. 03670	Date: 7/5/22
Address:	4275 N 1H 35 City:	Leven Leven	Zip Code:
TEMPERATU	URE OBSERVATIONS		
Item/Location/	Food Temperature °F 1 I chicken 140°F 15 Shield Danuto 39°F 10 Hambuzer 186°F (cooking)	am 36°F sot beef 143°,	c
OBSERVATIO	ONS AND CORRECTIVE ACTIONS		
Item Number	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTIO AND NOTED BELOW.	N IS DIRECTED TO THE CONI	DITIONS OBSERVED
9)	Raw shell eggs stored above	lie cos-or	rions relocates
21)	Certified Food manager no	L 1 1	denie
V	Inspection, COS-arrived.	0	<u> </u>
35)	Employee personal food at	t line at	time of
.	and cos-all velocated	+ 1,	Λ Λ
36)	() ()	ed Toble a	7 lie
42)	00	Kets in n	e coloni
· · · · · · · · · · · · · · · · · · ·	cooless & whom holding les	nits thous	about facility
42)	Clean maintain shelves	in dry 6	wage \$
	clean dish storage	U	0
45)	Clean will in dry store	age, liver	rewash 8
	$\mathcal{L}(-e)$.	<u> </u>	1
42)	Staned clem & prec of fool of	e #2). Mu	
,	States Cream & first of John or	eors wer	no ch ase
Received by:	Print: Para 10 1/6	Title: / / //	
(signature) Inspected by:	Dente JUIN Print	M SM	\bigwedge
	MES TOPESA WIG	J.	