PROMOTE • PREVENT • PROTECT

WACO MCLENNAN COUNTY PUBLIC HEALTH DISTRICT

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

EH-1-046843-2022
Inspection #: _____
Case # _____

Food Establishment Inspection Report

Page 1 of 1

Date: 12/21/22	Establishment Name: Taco Bell #30097	Permit #: 2018-12128	TOTAL/SCORE: 3

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

Contact/Owner Name: Melvin Cathcart

* Number of Repeat Violations: 1
✓ Number of Violations COS: 1

Physical Address: 4513 N IH 35 IH | City: Lacy Lakeview | Zip Code: 76705 | Phone: | Follow-up: Yes ____ No ✓ Date _____

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							Compliance Status						
OUT	IN	NO	NA	COS	Time and Temperature for Food Safety (F = degrees Fahrenheit)	R	OUT	IN	NO	NA	COS	Employee Health	R
	✓				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 Pasteurized eggs used when required	
	✓				7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction							**Chemicals**	
	✓				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	
	✓				9. Food Separated & protected, prevented during food preparation, storage, display, and tasting							**Water/ Plumbing**	
3				✓	10. Food contact surfaces and Returnables; Cleaned and Sanitized at _____ ppm/temperature	#		✓				19. Water from approved source; Plumbing installed; proper backflow device	
	✓				11. Proper disposition of returned, previously served, reconditioned			✓				20. Approved Sewage/Wastewater Disposal System, proper disposal	

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

OUT	IN	NO	NA	COS	Demonstration of Knowledge/ Personnel	R	OUT	IN	NO	NA	COS	Food Temperature Control/ Identification	R
	✓				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*

OUT	IN	NO	NA	COS	Prevention of Food Contamination	R	OUT	IN	NO	NA	COS	Food Identification	R
	✓				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) Melvin Cathcart	Print: Melvin Cathcart	Title: Mngr
Inspected by: (signature)	Print: Tess Elliott	Permit Expires: Mo / Yr 10/22

Notes: 10. Soda machine and ice shoot has build-up of black/green and pink slime around soda dispensing area. COS- Mngr removed shoot and cleaned & sanitized soda dispensers and ice shoot.
Taco meat / Drive-thru hotholding 168°F. All other violations have been corrected.
Steak / WIC / 350°F

A copy of this inspection report furnished to the owner/permit holder/person in charge serves as written notice.