



Food Establishment Inspection Report

Date: 1/4/23 Establishment Name: Dennis Permit #: 2019-12163 TOTAL SCORE: 14

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

Contact/Owner Name: Ashley Drake * Number of Repeat Violations: 0
 ✓ Number of Violations COS: 1

Physical Address: 709 N IH 35 City: Bellmead Zip Code: 76705 Phone: _____ Follow-up: Yes No
 Date: 1/9/23

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	Time and Temperature for Food Safety (F = degrees Fahrenheit)		OUT	IN	NO	NA	COS	Employee Health	
					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 <u>N</u>)		
					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		
					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

Compliance Status						R	Compliance Status						R
OUT	IN	NO	NA	COS	Demonstration of Knowledge/ Personnel		OUT	IN	NO	NA	COS	Food Temperature Control/ Identification	
					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

Compliance Status						R	Compliance Status						R
OUT	IN	NO	NA	COS	Prevention of Food Contamination		OUT	IN	NO	NA	COS	Food Identification	
					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: Ashley Drake Print: Ashley Drake Title: GM.
 Inspected by: [Signature] Print: TWITS Permit Expires: 1/23
 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: <i>Denny's</i>	Permit #: <i>2019-12143</i>	Date: <i>1/4/23</i>
Address: <i>709 N IH 35</i>	City: <i>Bellmead</i>	Zip Code: <i>76705</i>

TEMPERATURE OBSERVATIONS

Item/Location/Food Temperature °F

Ric line - ham 36°f
line - chili 168°f
Ric drawers - sausage 40°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.

- 7) *Brown & stringy spinach, cilantro in walkin cooler COS-Mgr voluntarily discarded.*
- 10) *No detectable sanitizer in chemical dish machine after 4 cycles ran & tubing adjusted. COS-Mgr will utilize 3-comp. sink until Escobal can restore adequate chemical levels.*
- 12) *Quat sanitizer buckets (line & front) observed greater than 500ppm. Manager will contact Escobal to adjust mixing valve to adequate levels.*
- * 10) *Old labels on working containers stored clean.*
- 10) *Old debris observed on tongs, spatula, whisk, containers stored clean. Also on knives stored on knife magnet.*
- 10) *Employee wiping food contact surfaces at line with wet blue towel instead of stored containing sanitizer.*
- 10) *Employee got blue towel wet with water from handsink and wiped knife placing back on knife magnet.*
- 310) *Missing paper towels in restrooms & at line H.S.*
- 32) *Melted spatula, chipped metal spatula, missing handle to potato soup container, broken/cracked working containers heavily bent strainer, broken knife tips all stored clean or un-use.*
- 32) *Ton gasket to walkin freezer*

Received by: (signature) <i>Ashley Drake</i>	Print: <i>Ashley Drake</i>	Title: <i>G.M.</i>
Inspected by: <i>[Signature]</i>	Print: <i>TULLY</i>	



WACO McLENNAN COUNTY
PUBLIC HEALTH DISTRICT

Waco-McLennan County Public Health District

225 West Waco Drive

Waco, Texas 76707

(254) 750-5464

Establishment: <i>Denny's</i>	Permit #: <i>2019.12163</i>	Date: <i>1/4/23</i>
Address: <i>709 N IH 35</i>	City: <i>Bellmead</i>	Zip Code: <i>76705</i>

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.
<i>32)</i>	<i>Rusted shelves in walk-in & reach-in coolers.</i>
<i>35)</i>	<i>Employee at line lacking hair & beard restraints.</i>
<i>40)</i>	<i>Single-use portion cups being used as scoops for hot chocolate mix</i>
<i>42)</i>	<i>Clean & maintain the following: all gaskets, all fan guards, all shelving units in walk-in & reach-in coolers, all drawers, all equipment at line, Aramix machine, etc.</i>
<i>45)</i>	<i>Properly store tools in approved manner, not on dry storage shelf.</i>
<i>45)</i>	<i>Hang all mops to dry. Mops with heavy debris sitting on base of mop sink.</i>
<i>45)</i>	<i>Properly clean all hand sinks/sinks every 24 hours</i>
	<i>* Reinspection fee of \$85.00 due by 4pm on 1/6/23. Correct all violations to avoid additional fee's. Reinspection will be conducted on 1/9/23.</i>

Received by: (signature) <i>Ashley Drake</i>	Print: <i>Ashley Drake</i>	Title: <i>Gr. M.</i>
Inspected by: <i>[Signature]</i>	Print: <i>TW145</i>	