

Traco-Iviciani County I uone Heatui District CH. 1.026225.2022 225 West Waco Drive • Waco, Texas 76707 (254) 750-5464 Food Establishment Inspection Report Page Establishment Name TOTAL/SCORE Purpose of Inspection: ☐ 1-Permit/Renewal 2-Routine 3-Reinspection 4-Complaint ☐ 5-Other Contact/Owner Name: ★ Number of Repeat Violations:✓ Number of Violations COS: Noem dmin Physical Address: 2 Phone: Out = not in compliance IN = in compliance NO = not observed NA = not applicable COS = corrected on site box for each numbered item Mark 'V' a checkmark in appropriate box for IN, NO, NA, COS Mark a Compliance Status: \mathbf{R} = repeat violation Mark the appropriate points in the OUT box for each numbered item 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 N O N N O A N A C i N Time and Temperature for Food Safety **Employee Health** (F = degrees Fahrenheit) 1. Proper cooling time and temperature 12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting 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 **Protection from Contamination** 18. Toxic substances properly identified, stored and used 9. Food Separated & protected, prevented during food Water/ Plumbing preparation, storage, display, and tasting 10. Food contact surfaces and Returnables; Cleaned and Sanitized at LOCC 2 ppm/temperature 19. Water from approved source; Plumbing installed; proper 11. Proper disposition of returned, previously served. 20. Approved Sewage/Wastewater Disposal System, proper reconditioned disposal Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days O N A N A N O C o Demonstration of Knowledge/ Personnel U Ñ 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 32. Food and Non-food Contact surfaces cleanable, properly Consumer Advisory 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 N A I N N O C O o ŏ N Prevention of Food Contamination 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

Received by: (signatur Inspected by: (signature)

Title: Permit Expires:

Notes:



Waco-McLennan County Public Health District 225 West Waco Drive Waco, Texas 76707

(254) 750-5464

Establishment: Permit #: Date: 000 392 Address: Zip Code: TEMPERATURE OBSERVATIONS Item/Location/Food Temperature °F OBSERVATIONS AND CORRECTIVE ACTIONS AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED Item Number AND NOTED BELOW. 30 Received by: (signature) Title: Inspected by.