



Food Establishment Inspection Report

Date: 8/1/22 Establishment Name: Cheddar's Casual Cafe Permit #: 2019-06847 TOTAL/SCORE: 10

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

Contact/Owner Name: Michal Maza * Number of Repeat Violations: 5
 ✓ Number of Violations COS: 2

Physical Address: 4208 Franklin Ave City: Waco Zip Code: 76710 Phone: _____ Follow-up: Yes No
 Date: Pending

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
O	I	N	NA	COS	OUT		O	I	N	NA	COS	OUT	
Time and Temperature for Food Safety (F = degrees Fahrenheit)												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) <u>OK</u>	/					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 <u>Y</u> <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					Chemicals	
/						7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction	/					17. Food additives; approved and properly stored; Washing Fruits & Vegetables	
/						8. Food Received at proper temperature	/					18. Toxic substances properly identified, stored and used <u>OK</u>	
Protection from Contamination							Water/ Plumbing					19. Water from approved source; Plumbing installed; proper backflow device	
/						9. Food Separated & protected, prevented during food preparation, storage, display, and tasting	/					20. Approved Sewage/Wastewater Disposal System, proper disposal	
3	/					10. Food contact surfaces and Returnables; Cleaned and Sanitized at <u>300 PPM</u> ppm/temperature <u>OK</u>	3	/					
/						11. Proper disposition of returned, previously served, reconditioned	/						

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

Compliance Status						R	Compliance Status						R
O	I	N	NA	COS	OUT		O	I	N	NA	COS	OUT	
Demonstration of Knowledge/ Personnel												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 <u>OK</u>					Permit Requirement, Prerequisite for Operation	
/						23. Hot and Cold Water available; adequate pressure, safe	/					30. Food Establishment Permit (Current & Valid)	
/						24. Required records available (shellstock tags; parasite destruction); Package food labeling	/					Utensils, Equipment, and Vending	
Conformance with Approved Procedures							31. Adequate handwashing facilities: Accessible and properly supplied, used					32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used	
/						25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions	/					33. Warewashing Facilities; installed, maintained, used	
Consumer Advisory							33. Service sink or curb cleaning facility provided						
/						26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffer Plate)/ Allergen Label	/						

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
O	I	N	NA	COS	OUT		O	I	N	NA	COS	OUT	
Prevention of Food Contamination												Food Identification	
/						34. No Evidence of Insect contamination, rodent/other animals <u>OK</u>	/					41. Original container labeling (Bulk Food) <u>OK</u>	
/						35. Personal Cleanliness/eating, drinking or tobacco use	/					Physical Facilities	
/						36. Wiping Cloths: properly used and stored <u>OK</u>	/					42. Non-Food Contact surfaces clean <u>OK</u>	
/						37. Environmental contamination <u>OK</u>	/					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 <u>OK</u>					46. Toilet Facilities; properly constructed, supplied, and clean	
/						39. Utensils, equipment, & linens; properly used, stored, dried, & handled/In use utensils; properly used	/					47. Other Violations <u>OK</u>	
/						40. Single-service & single-use articles; properly stored and used	/						

Received by: [Signature] Print: MICHAEL MAZA Title: MANAGER

Inspected by: [Signature] Print: TERESA WILES Permit Expires: 1/23
 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

Establishment: <u>Cheddar's Casual Cafe</u>	Permit #: <u>2019.06847</u>	Date: <u>8/1/22</u>
Address: <u>4208 Franklin Ave</u>	City: <u>Waco</u>	Zip Code: <u>76710</u>

TEMPERATURE OBSERVATIONS

Item/Location/Food Temperature °F
pkbs - 41°F
rice - 148°F
spinach - 41°F
children tables 186°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.

- * 18) Old food debris on equipment stored clean throughout kitchen.
- * 19) Non-operational high temperature machine converted to chlorine machine until parts arrive. NO detectable sanitizer observed after several cycles ran. Ecolab contacted & due to arrive by end of day 8/1/22. Employee's will utilize 3-compartment sink to properly wash, rinse, sanitize CO5
- 19) Plumbing at 3-compartment sink all plumbing in bar (including margarita machine) must be secure, properly elevated & maintain gravity flow.
- * 35) Employee at line lacking effective hand restraint.
- 35) Employee at dish wearing watch & bracelets.
- * 36) Wiping cloths under cutting board at line (soiled) CO5 - removed
- 37) Clean dishes being stacked wet at storage.
- * 39) Tableware ~~with~~ facing upright instead of handles upright.
- 43) Missing exhaust hood filters at line.

Received by: (signature) <u>[Signature]</u>	Print: <u>MANUEL MATA</u>	Title: <u>MANAGER</u>
Inspected by: <u>[Signature]</u>	Print: <u>TORAH WIGGS</u>	

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