

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

Inspection #:	2020
Case #	

**Food Establishment Inspection Report** 

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Dat	Date: 5 / 22 / 23 Establishment Name Cafe Cappuccino  Permit # 2019 - TOTAL/SCOR								RE								
Purpose of Inspection: 1-Permit/Renewal 2-Routine 3-Reinspection 4-Complaint 5-Other																	
										<ul> <li>Number of Repeat Violations:</li> <li>✓ Number of Violations COS:</li> </ul>	14						
Physical Address: 1101 Richland St. Cit				City:	10	12	ri	>	2		Code: Phone:	Follow-up: Date 5/	Yes No_				
					apliance Status: Out = not in compliance IN = in compliance					ved	NA	= no	applicable COS = corrected on site R = repeat violation				
Ma	rk 1	he a	pproj	priate	points in the OUT box for each numbered item Mark  Priority Items (3 Points) violations									asterisk '* 'in	appropriate box fo	or R	
Co	mpl	ianc	e Sta	itus	Thority Items (3 Fomes) violations	Kequ	ure	The Party named in	ompl	STATE OF THE PARTY.	1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1	The State of	Pe Action not to exceed 3 days	1 (.E./\	2	T	
O U T	I N	N O	N A	C O S	Time and Temperature for Food Safety (F = degrees Fahrenheit)	R O I N N C U N O A O					Employee Health						
		1			1. Proper cooling time and temperature		1:						12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting				
	V	/			2. Proper Cold Holding temperature (41F/45F)		13					24	13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth				
		V			3. Proper Hot Holding temperature (135F)		Preventing Contamination by Hands				ds						
	V	. /			Proper cooking time and temperature     Proper reheating procedure for hot holding (165F in 2)				Hands cleaned and properly washed/ Gloves used properly     No bare hand contact with ready to eat foods or approved								
-	/	V			Hours)			alternate method properly followed (Approved Y Highly Susceptible Populations									
	6. Time as a Public Health Control; procedures & records  Approved Source		1 200					1		16. Pasteurized foods used; prohibit	ted food not off	ered					
Paste				Pasteurized eggs used when required													
	V				7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction						Chemicals						
	J				8. Food Received at proper temperature								17. Food additives; approved and pr & Vegetables	approved and properly stored; Washing Fruits			
		/			Protection from Contamination				V	iana.	ĮŲ.		18. Toxic substances properly identified, stored and used				
	V				Food Separated & protected, prevented during food preparation, storage, display, and tasting								Water/ Plumbing				
3				5	10. Food contact surfaces and Returnables; Cleaned and Sanitized at ppm/temperature			3					19. Water from approved source; Plumbing installed; proper				
	$\int$			-	11. Proper disposition of returned, previously served,				1				backflow device 20. Approved Sewage/Wastewater Disposal System, proper				
	_				Priority Foundation Items (2 Points)	240)	ui a I	a ti a c	D.	9333	0		disposal	3.4%			
0	I	N	N	C		R	riou	0	I	N	N	C				R	
U T	N	0	A	O S	Demonstration of Knowledge/ Personnel			U T	N	0	A	O S	Food Temperature Con	itrol/ Identifica	ition		
	V				21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM)				V.				27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature		ate to		
	J				22. Food Handler/ no unauthorized persons/ personnel				$\checkmark$			- 9	28. Proper Date Marking and disposition				
	,				Safe Water, Record Keeping and Package Labeling				/			29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips					
	J				23. Hot and Cold Water available; adequate pressure, safe	Permit Requirement, Prerequisite for Operation				eration							
	$\checkmark$				24. Required records available (shellstock tags; parasite	30. Food Establishment Permit (Current & Valid)											
					destruction); Package food labeling  Conformance with Approved Procedures	19											
		25. Compliance with Variance, Specialized Process, and							31. Adequate handwashing facilities								
		processing methods; manufacturer instructions supplied, used															
			Consumer Advisory 32. Food and Non-food Contact surfaces cleanable, pr		properly												
T		26. Posting of Consumer Advisories; raw or under cooked			0	4		- 2223	4, 7,	1 - 3	designed, constructed, and used 33. Warewashing Facilities; installe		ısed				
foods (Disclosure/Reminder/Buffet Plate)/ Allergen Label			-42-	A7				100 D		Service sink or curb cleaning facilit							
O U	I	N	N	C	Core Items (1 Point) violations Require Corrective A	R	n IV	0	I	N	N	C	or Next Inspection, Whichever Co	omes First		R	
U T	N	0	A	o s	Prevention of Food Contamination			U T	N	0	A	o s	Food Identif				
	<b>V</b>				34. No Evidence of Insect contamination, rodent/other animals		P	7	<b>√</b>					al container labeling (Bulk Food)			
1	~			1	35. Personal Cleanliness/eating, drinking or tobacco use 36. Wiping Cloths; properly used and stored	$\vdash$						1	Physical Fa 42. Non-Food Contact surfaces clea				
1		J		2 ( W)	37. Environmental contamination			1	1		1000	de	43. Adequate ventilation and lightin				
		_			38. Approved thawing method  Proper Use of Utensils				5				<ul><li>44. Garbage and Refuse properly dis</li><li>45. Physical facilities installed, main</li></ul>				
1				1	39. Utensils, equipment, & linens; properly used, stored,				./				46. Toilet Facilities; properly constr				
•	/			•	dried, & handled/In use utensils; properly used 40. Single-service & single-use articles; properly stored			1	_	-			47. Other Violations	nellavi			
and used				Pr	int:	1	1	I	21	1	Ro Ook Titl	le: //	<u> </u>				
(signature)				Pr	int:	I	ye	17	1	-	DETOKEN	mit Expires:					
Inspected by Work Imades    Print: Opt Meding   Permit Expires: 04/23																	
NOte	s:								1		. 1		edina i attanga da <sup>t</sup> ansa i				
	Inspected by Asout Amelias  Print: Opt. Medina  Permit Expires: 04/23  Notes:  See attached							1	+	a	Or	le	id :				



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

(254) 750-5464

PUBLIC HEALTH DISTRICT		Page of
Establishment: Cafe Cappuccino	Permit #: 2017 - 13 03 2	Date: 5/22/23
Address: 1101 Richland St	City: Wa CO	Zip Code: 76710
TEMPERATURE OBSERVATIONS		
RIC-Dical tomatoes-40°F RIC- RIC-Pico de gallo-39°F	- Sliced strawberry - Refried pinto be	- 410F zans 410F
OBSERVATIONS AND CORRECTIVE ACTIONS  Item AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOU Number AND NOTED BELOW.	UR ATTENTION IS DIRECTED TO THE CO	ONDITIONS OBSERVED
10 Working sanitizer bucker		)+Cl2.
19 Provide an approved of		OMP
sink and at sink b	by dishwasher	net under
32 Repair/replace cracked beverage machine in a		7/25 00.100.
32 Replace crached gaske	t inside reach	-in cooler
32 Replace all cracked, c	biosed heavily	wan.
newity pitted cutting	boards, worki	ng containers
etc.		
32 Replace rusted shelve	S inside we	1112-11)
36 Property store all wipin	ig aloths insi	de
Sanitizer bucket (Soiled,		
37 Remove unapproved alumi	inum foil from	top of in
39 Properly store all utensil	S with hand!	es upright on
42 Thoroughly clean and mai	ntain all gaske	15 10
reach-in coolers throughout 43 Clean air clust vents	overs inside	
43 Clean air duct vents c	DVELD INDICE	
4745 Properly post food many	ager certificate	s and
Received by: Print: Print: Print:	Favailability in	a conspicuous
Inspected by:  Print:	DECEL ME	[1
Don Mallia Dor Me	V 10-	