

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

(254) 750-5464 **Food Establishment Inspection Report**

Inspection #:	042755-
Case #	2022

Case #	202	2
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Permit Sal Perm	t violation in appropriate box for I
Sical Address: 4225 Fvanki, Me City: Zip Code: Phone: Follow-upate Follow-upate Follow-upate Follow-upate Follow-upate Follow-upate Follow-upate Friendly Items (3 Points) violations Require Immediate Corrective Action not to exceed 3 days Compliance Status	t violation in appropriate box for I
Compliance Status: Out = not in compliance IN = in compliance NO = not observed NA = not applicable COS = corrected on site R = repearable the appropriate points in the OUT box for each numbered item Mark '\sigma' a checkmark in appropriate box for IN, NO, NA, COS Mark an asterisk '\sigma' a checkmark in appropriate box for IN, NO, NA, COS Mark an asterisk '\sigma' a checkmark in appropriate box for IN, NO, NA, COS Mark an asterisk '\sigma' acheckmark in appropriate box for IN, NO, NA, COS Mark an asterisk '\sigma' acheckmark in appropriate box for IN, NO, NA, COS Mark an asterisk '\sigma' acheckmark in appropriate box for IN, NO, NA, COS Mark an asterisk '\sigma' acheckmark in appropriate box for IN, NO, NA, COS Mark an asterisk '\sigma' acheckmark in appropriate box for IN, NO, NA, COS Mark an asterisk '\sigma' acheckmark in appropriate box for IN, NO, NA, COS Mark an asterisk '\sigma' acheckmark in appropriate box for IN, NO, NA, COS Mark an asterisk '\sigma' acheckmark in appropriate box for IN, NO, NA, COS Mark an asterisk '\sigma' acheckmark in appropriate box for IN, NO, NA, COS Mark an asterisk '\sigma' acheckmark in appropriate box for IN, NO, NA, COS Mark an asterisk '\sigma' acheckmark in appropriate box for IN, NO, NA, COS Mark an asterisk '\sigma' acheckmark in appropriate box for IN, NO, NA, COS Mark an asterisk '\sigma' acheckmark in appropriate box for IN, NO, NA, COS Mark an asterisk '\sigma' acheckmark in appropriate box for IN, NO, NA, COS Mark an asterisk '\sigma' acheckmark in appropriate box for IN, NO, NA, COS Mark an asterisk '\sigma' acheckmark in appropriate box for IN, NO, NA, COS Mark an asterisk '\sigma' acheckmark in appropriate box for IN, NO, NA, COS Mark an asterisk '\sigma' acheckmark in appropriate box for IN, NO, NA, COS Mark an asterisk '\sigma' acheckmark in appropriate box for IN, NO, NA, COS Mark an asterisk '\sigma' acheckmark in appropriate box for IN, NO on IN,	t violation in appropriate box for I
Ref. the appropriate points in the OUT box for each numbered item Priority Items (3 Points) violations Require Immediate Corrective Action not to exceed 3 days Priority Items (3 Points) violations Require Immediate Corrective Action not to exceed 3 days Compliance Status	in appropriate box for I
Priority Items (3 Points) violations Require Immediate Corrective Action not to exceed 3 days I	onal employees;
Time and Temperature for Food Safety N O A O S (F = degrees Fahrenheit) 1. Proper cooling time and temperature 1. Proper Cold Holding temperature (41F/45F) 2. Proper Cold Holding temperature (135F) 3. Proper Hot Holding temperature (135F) 4. Proper cooking time and temperature 1. Proper Cold Holding temperature (135F) 4. Proper cooking time and temperature 1. Proper Cold Holding temperature (135F) 1. Preventing Contamination by I Preventing Contamination by I Hands cleaned and properly washed/ Glov	nal employees;
1. Proper cooling time and temperature 12. Management, food employees and condition knowledge, responsibilities, and reporting 13. Proper use of restriction and exclusion; No eyes, nose, and mouth 2. Proper cooking time and temperature (135F) 13. Proper use of restriction and exclusion; No eyes, nose, and mouth 2. Proper cooking time and temperature (135F) Preventing Contamination by I 14. Hands cleaned and properly washed/ Glov	
knowledge, responsibilities, and reporting 2. Proper Cold Holding temperature (41F/45F) 3. Proper Hot Holding temperature (135F) 4. Proper cooking time and temperature Manual Responsibilities, and reporting	
2. Proper Cold Holding temperature (41F/45F) 3. Proper Hot Holding temperature (135F) 4. Proper cooking time and temperature 13. Proper use of restriction and exclusion; No eyes, nose, and mouth Preventing Contamination by I 14. Hands cleaned and properly washed/ Glov	discharge from
3. Proper Hot Holding temperature (135F) 4. Proper cooking time and temperature 14. Hands cleaned and properly washed/ Glov	
	Hands
Hours) alternate method properly followed (Approved	
6. Time as a Public Health Control; procedures & records Approved Source 16. Pasteurized foods used; prohibited food not	
Pasteurized eggs used when required	tonered
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 stor	1 W 1: P
& Vegetables	
Protection from Contamination 18. Toxic substances properly identified, stored 9. Food Separated & protected, prevented during food Water/ Plumbing	d and used
preparation, storage, display, and tasting	(minute)
10. Food contact surfaces and Returnables; Cleaned and Sanitized at 400 9364 (ppm)temperature (ppm)temperatu	talled; proper
11. Proper disposition of returned, previously served, reconditioned 20. Approved Sewage/Wastewater Disposal Sy	stem, proper
Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days	OCCUPATION OF THE PROPERTY OF
I N N C N O A O Demonstration of Knowledge/ Personnel R O I N N C U N O A O Food Temperature Control/ Ident	ification
S 21. Person in charge present, demonstration of knowledge, 27. Proper cooling method used; Equipment Ac	
and perform duties/ Certified Food Manager (CFM) 22. Food Handler/ no unauthorized persons/ personnel Maintain Product Temperature 28. Proper Date Marking and disposition	
Safe Water, Record Keeping and Package Labeling 29. Thermometers provided, accurate, and calif Thermal test strips	orated; Chemical/
23. Hot and Cold Water available; adequate pressure, safe Permit Requirement, Prerequisite for	r Operation
24. Required records available (shellstock tags; parasite destruction); Package food labeling 30. Food Establishment Permit (Current & V	/alid)
Conformance with Approved Procedures Utensils, Equipment, and Ven	ding
25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions 31. Adequate handwashing facilities: Accessible supplied, used	le and properly
Consumer Advisory 32. Food and Non-food Contact surfaces cleans designed, constructed, and used	able, properly
26. Posting of Consumer Advisories; raw or under cooked 33. Warewashing Facilities; installed, maintain	
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	
I N C N O A O A O A O A O A O A O A O A O A O B O B O B O B O C Food Identification	
S Treatment of Food Identification T S Treatment of Food Identification T S Treatment of Food Identification T Treatment of Food Identification	
animals /	
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; designate	ed areas used
38. Approved thawing method 44. Garbage and Refuse properly disposed; faci Proper Use of Utensils 45. Physical facilities installed, maintained, and	
39. Utensils, equipment, & linens; properly used, stored, dried, & handled/In use utensils; properly used 46. Toilet Facilities; properly constructed, supported the facilities and the facilities are supported to the facil	
40. Single-service & single-use articles; properly stored 47. Other Violations	
eived by: nature) Print: Cyqyh temac F Title: Wo	Margar
pected by: O. o. Print: Permit Evniv	
instance of the sept 30 th, cos- Paint is 30) for mit not valid/Active - Due Sept 30 th, cos- Paint is	4/12



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Establishment: Permit #: Address: TEMPERATURE OBSÉRVATIONS 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. 24 39 40 47 Received by: Print: (signature) Inspected by: Print:



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Establishment:	Permit #: Date:			
Address:	1 Paso Mexican Grill 15521 10-27-22			
Hudress. 4	225 Franklin Ave Waro 767/0			
TEMPERATU	RE OBSERVATIONS			
Item/Location/Food Temperature °F A) Neat & Contus in Steamer @ 138°F. 8) Meat in witco 40°F.				
OBSERVATIO	NS 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	Raid insect killer spray for house hold use only.			
	Cos-Discarded			
34	Behind bar dry Storage door has large gap @			
•	botton to allow rodent to that pesto entry,			
41	Sugar, flour and other foods in large not labeled			
34	hite German roaches (5) seen on floor to right			
	of prep. wolet a cook area.			
10	Utensils in containers with dust and food			
2	de bris in.			
2	Flavored Water mix @ 75°F (Room temperature)			
	that label says keep to triggerated after			
37	Flour bags in back dry sprago on floor.			
	Cos - Vifted of flow.			
9	Chicken stored above fish and other find			
	in WIC. COS- moved down			
35	No hair permit on food preparer, cor-Place on			
36	Various towels met of dirty throughoft preparation			
- 10	area:			
28	No date marking was seen on any prepared finds.			
29	No chamical test strips.			
32	Rust in most every prep, table on lower shelf.			
38	Promony to sh & weat without running water			
Received by: (signature)	Circultance + Print: Cranhtenoc Title: Marager			
Inspected by:	Print: Scott Amil			