



Food Establishment Inspection Report

Date: <u>10/27/22</u> Establishment Name: <u>El Paso Mexican Grill</u> Permit #: <u>15521</u>		TOTAL/SCORE
Purpose of Inspection: <input checked="" type="checkbox"/> 1-Permit/Renewal <input type="checkbox"/> 2-Routine <input type="checkbox"/> 3-Reinspection <input type="checkbox"/> 4-Complaint <input type="checkbox"/> 5-Other		<u>34</u>
Contact/Owner Name: <u>Olivera Franco</u>	* Number of Repeat Violations: <u>0</u> * Number of Violations COS: <u>7</u>	

Physical Address: <u>4225 Franklin Ave</u> City: <u>Waco</u> Zip Code: <u>76710</u> Phone: _____	Follow-up: Yes <input checked="" type="checkbox"/> No <input type="checkbox"/> Date <u>11-2-22</u>
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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	U	I	N	N	C		O	U	I	N	N	C	
Time and Temperature for Food Safety (F = degrees Fahrenheit)							Employee Health						
		✓							✓				
		✓							✓				
		✓							✓				
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Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days

Compliance Status						R	Compliance Status						R
O	U	I	N	N	C		O	U	I	N	N	C	
		✓							✓				
		✓							✓				
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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	U	I	N	N	C		O	U	I	N	N	C	
		✓							✓				
		✓							✓				
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		✓							✓				
		✓							✓				

Received by: _____ (signature)	Print: <u>Cvach tamoc F</u>	Title: <u>Manager</u>
Inspected by: _____ (signature)	Print: <u>Scott Lewis</u>	Permit Expires: <u>9/22</u> Mo / Yr
Notes: <u>30) Permit not valid/Active - Due Sept 30th. COS - Paid via debit.</u>		



WACO MCLENNAN COUNTY
PUBLIC HEALTH DISTRICT

Waco-McLennan County Public Health District
225 West Waco Drive
Waco, Texas 76707
(254) 750-5464

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Establishment: El Paso Mexican Grill	Permit #: 15521	Date: 10-27-22
Address: 4225 Franklin Ave	City: Waco	Zip Code: 76710

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.
24	No shell tags being kept for fresh oysters.
39	Utensils being stored with personal items touching such as coats, purses, etc.
40	Lids being stored in back storage with dust on that are single use.
42	Most equipment with residues in/on.
43	Vent - hood dripping grease.
45	Trash, dirt and spilled foods in back storage dry area.
47	Most current Permit not posted
	A reinspection will need to be done for violations not corrected to obtain permit.
	Pay reinspection fee due by 11-4-22 ^{5th} 11-1-22 @ 4:30 pm of \$85 ⁰² .

Received by: (signature) <i>Cashman</i>	Print: Cashman	Title: Manager
Inspected by: <i>[Signature]</i>	Print: Scott Lewis	



Establishment: El Paso Mexican Grill	Permit #: 15521	Date: 10-27-22
Address: 4225 Franklin Ave	City: Waco	Zip Code: 76710

TEMPERATURE OBSERVATIONS

Item/Location/Food Temperature °F
 A) meat & Cactus in steamer @ 138°F.
 B) meat in WIC @ 40°F.

OBSERVATIONS AND CORRECTIVE ACTIONS

AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW.

Item Number	Observation
18	Raid insect killer spray for household use only. COS - Discarded
34	Behind bar dry storage door has large gap @ bottom to allow rodent & other pests entry.
41	Sugar, flour and other foods in bulk not labeled
34	live German roaches (s) seen on floor to right of prep. w/et @ cook area.
10	Utensils in containers with dust and food debris in.
2	Flavored water mix @ 75°F (Room temperature) that label says keep refrigerated after opening. COS - Discarded.
37	Flour bags in back dry storage on floor. COS - Lifted off floor.
9	Chicken stored above fish and other foods in WIC. COS - Moved down
35	No hair restraint on food preparer. COS - Placed on
36	Various towels wet & dirty throughout preparation area.
28	No date marking was seen on any prepared foods.
29	No chemical test strips.
32	Rust on most every prep. table on lower shelf.
38	thawing fish & meat without running water @ proper temperature at sink. COS - Taken to WIC.
Received by: (signature)	Print: Cuauh temoc Title: Manager
Inspected by:	Print: Scott Lewis