PROMOTE • PREVENT • PROTECT
WACO MCLENNAN COUNTY PUBLIC HEALTH DISTRICT

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

Inspection #: 022660-
Case # 2022

# Food Establishment Inspection Report

Page 1 of 1

| Date | Establishment Name | Permit # | TOTAL/SCORE |
|---|---|---|---|
| 12/22/22 | Di Campi's Italian Restorante | 000471 | 5 |

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

Contact/Owner Name: Adam Starchman

* Number of Repeat Violations: 0
✓ Number of Violations COS: 1

Physical Address: 6500 Woodway Dr | City: Waco | Zip Code: 76712 | Phone: | Follow-up: Yes ___ No ___ Date ___

**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*

| OUT | IN | NO | NA | COS | Time and Temperature for Food Safety (F = degrees Fahrenheit) | R |
|---|---|---|---|---|---|---|
| | | ✓ | | | 1. Proper cooling time and temperature | |
| | ✓ | | | | 2. Proper Cold Holding temperature (41F/ 45F) | |
| 3 | | | | ✓ | 3. Proper Hot Holding temperature (135F) | |
| | | ✓ | | | 4. Proper cooking time and temperature | |
| | ✓ | | | | 5. Proper reheating procedure for hot holding (165F in 2 Hours) | |
| | | ✓ | | | 6. Time as a Public Health Control; procedures & records | |
| | | | | | **Approved Source** | |
| | ✓ | | | | 7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction | |
| | ✓ | | | | 8. Food Received at proper temperature | |
| | | | | | **Protection from Contamination** | |
| | ✓ | | | | 9. Food Separated & protected, prevented during food preparation, storage, display, and tasting | |
| | ✓ | | | | 10. Food contact surfaces and Returnables; Cleaned and Sanitized at 300 Quat (ppm/temperature) Bucket | |
| | | ✓ | | | 11. Proper disposition of returned, previously served, reconditioned | |

| OUT | IN | NO | NA | COS | Employee Health | R |
|---|---|---|---|---|---|---|
| | ✓ | | | | 12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting | |
| | ✓ | | | | 13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth | |
| | | | | | **Preventing Contamination by Hands** | |
| | ✓ | | | | 14. Hands cleaned and properly washed/ Gloves used properly | |
| | ✓ | | | | 15. No bare hand contact with ready to eat foods or approved alternate method properly followed (Approved Y__ N__) | |
| | | | | | **Highly Susceptible Populations** | |
| | ✓ | | | | 16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required | |
| | | | | | **Chemicals** | |
| | ✓ | | | | 17. Food additives; approved and properly stored; Washing Fruits & Vegetables | |
| | ✓ | | | | 18. Toxic substances properly identified, stored and used | |
| | | | | | **Water/ Plumbing** | |
| | ✓ | | | | 19. Water from approved source; Plumbing installed; proper backflow device | |
| | ✓ | | | | 20. Approved Sewage/Wastewater Disposal System, proper disposal | |

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

| OUT | IN | NO | NA | COS | Demonstration of Knowledge/ Personnel | R |
|---|---|---|---|---|---|---|
| | ✓ | | | | 21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM) 3 | |
| | ✓ | | | | 22. Food Handlers no unauthorized persons/ personnel 5? | |
| | | | | | **Safe Water, Record Keeping and Package Labeling** | |
| | ✓ | | | | 23. Hot and Cold Water available; adequate pressure, safe | |
| | ✓ | | | | 24. Required records available (shellstock tags; parasite destruction); Package food labeling | |
| | | | | | **Conformance with Approved Procedures** | |
| | | | ✓ | | 25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions | |
| | | | | | **Consumer Advisory** | |
| | | | ✓ | | 26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffet Plate)/ Allergen Label | |

| OUT | IN | NO | NA | COS | Food Temperature Control/ Identification | R |
|---|---|---|---|---|---|---|
| | ✓ | | | | 27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature | |
| | ✓ | | | | 28. Proper Date Marking and disposition | |
| | ✓ | | | | 29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips | |
| | | | | | **Permit Requirement, Prerequisite for Operation** | |
| | ✓ | | | | 30. **Food Establishment Permit** (Current & Valid) | |
| | | | | | **Utensils, Equipment, and Vending** | |
| | ✓ | | | | 31. Adequate handwashing facilities: Accessible and properly supplied, used | |
| | ✓ | | | | 32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used | |
| | ✓ | | | | 33. Warewashing Facilities; installed, maintained, used 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*

| OUT | IN | NO | NA | COS | Prevention of Food Contamination | R |
|---|---|---|---|---|---|---|
| 1 | | | | | 34. No Evidence of Insect contamination, rodent/other animals | |
| | ✓ | | | | 35. Personal Cleanliness/eating, drinking or tobacco use | |
| | ✓ | | | | 36. Wiping Cloths; properly used and stored | |
| | ✓ | | | | 37. Environmental contamination | |
| | ✓ | | | | 38. Approved thawing method | |
| | | | | | **Proper Use of Utensils** | |
| | ✓ | | | | 39. Utensils, equipment, & linens; properly used, stored, dried, & handled/In use utensils; properly used | |
| | ✓ | | | | 40. ~~Single service & single use articles~~; properly stored and used | |

| OUT | IN | NO | NA | COS | Food Identification | R |
|---|---|---|---|---|---|---|
| | ✓ | | | | 41. Original container labeling (Bulk Food) | |
| | | | | | **Physical Facilities** | |
| | ✓ | | | | 42. Non-Food Contact surfaces clean | |
| ✓ | | | | | 43. Adequate ventilation and lighting; designated areas used | |
| | | ✓ | | | 44. Garbage and Refuse properly disposed; facilities maintained | |
| | ✓ | | | | 45. Physical facilities installed, maintained, and clean | |
| | ✓ | | | | 46. Toilet Facilities; properly constructed, supplied, and clean | |
| | ✓ | | | | 47. Other Violations | |

| | | |
|---|---|---|
| **Received by:** (signature) | Print: Adam Starchman | Title: Chef |
| **Inspected by:** (signature) | Print: Scott Lewis | Permit Expires: Mo / Yr 6/23 |

Notes: 3) Meatballs @ 110°F in electric warmer with after cook time of approx. two hours — COS — Reheated to 176°F. 43) Ceiling vents in prep. area with dust in. Clean more frequently. 34) Seal @ bottom back door with large gap.

B) Salmon @ 40°F in WIC.

A copy of this inspection report furnished to the owner/permit holder/person in charge serves as written notice.