

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

Inspection #:	
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Food Establishment Inspection Report FA. I-039232 \_\_\_\_\_ of \_\_\_\_\_\_ Establishment Name Permit # TOTAL/SCORE Purpose of Inspection: 1-Permit/Renewal 2-Routine ☐ 3-Reinspection 4-Complaint 5-Other Contact/Owner Name: \* Number of Repeat Violations: ✓ Number of Violations COS: 0 Physical Address: Phone: Follow-up: 4509 عد-Date Out = not in compliance IN = in compliance NO not observed NA = not applicable COS = corrected on site box for each numbered item Mark ' a checkmark in appropriate box for IN, NO, NA, COS Mark at Compliance Status:  $\mathbf{R}$  = repeat violation Mark the appropriate points in the OUT box for each numbered item Mark an asterisk '\* in appropriate box for R Priority Items (3 Points) violations Require Immediate Corrective Action not to exceed 3 days Compliance Status Compliance Status O U T R N A C O S N O N A C I N N O Time and Temperature for Food Safety U N **Employee Health** (F = degrees Fahrenheit) 1. Proper cooling time and temperature 12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting 2. Proper Cold Holding temperature (41F/45F) 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 15. No bare hand contact with ready to eat foods or approved 5. Proper reheating procedure for hot holding (165F in 2 Hours) alternate method properly followed (Approved Y\_ 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 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 stored; Washing Fruits & Vegetables **Protection from Contamination** 18. Toxic substances properly identified, stored and used 9. Food Separated & protected, prevented during food Water/ Plumbing preparation, storage, display, and tasting 10. Food contact surfaces and Returnables; Cleaned and Sanitized at 153 r//2 ppm/temperature

11. Proper disposition of returned, previously served, 19. Water from approved source; Plumbing installed; proper backflow device 20. Approved Sewage/Wastewater Disposal System, proper reconditioned Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days N O N A o o Demonstration of Knowledge/ Personnel Ü N o Food Temperature Control/ Identification 27. Proper cooling method used; Equipment Adequate to 21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM) Maintain Product Temperature 22. Food Handler/ no unauthorized persons/ personnel 28. Proper Date Marking and disposition 29. Thermometers provided, accurate, and calibrated; Chemical/ Safe Water, Record Keeping and Package Labeling Thermal test strips 23. Hot and Cold Water available; adequate pressure, safe Permit Requirement, Prerequisite for Operation 24. Required records available (shellstock tags; parasite 30. Food Establishment Permit (Current & Valid) destruction); Package food labeling Conformance with Approved Procedures Utensils, Equipment, and Vending 25. Compliance with Variance, Specialized Process, and 31. Adequate handwashing facilities: Accessible and properly HACCP plan; Variance obtained for specialized supplied, used processing methods; manufacturer instructions 32. Food and Non-food Contact surfaces cleanable, properly Consumer Advisory designed, constructed, and used 26. Posting of Consumer Advisories; raw or under cooked 33. Warewashing Facilities; installed, maintained, used 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 N A 0 o o N Prevention of Food Contamination Food Identification 41.Original container labeling (Bulk Food) 34. No Evidence of Insect contamination, rodent/other 35. Personal Cleanliness/eating, drinking or tobacco use Physical Facilities 42. Non-Food Contact surfaces clean 36. Wiping Cloths; properly used and stored 37. Environmental contamination 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 39. Utensils, equipment, & linens; properly used, stored, 46. Toilet Facilities; properly constructed, supplied, and clean dried, & handled/In use utensils; properly used 40. Single-service & single-use articles; properly stored 47. Other Violations and used Received by: Print: (signature) Inspected by: Print: Permit Expires: (signature) Notes:

See pag-



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Establishment:	Permit #:	Date:		
Heitmiller Steckhouse	10139	10/11/22		
Address: 4509 NIH 35	City: Lacy Lakeview	Zip Code: 76 705		
TEMPERATURE OBSERVATIONS				
Item/Location/Food Temperature °F				
Chopped tomatoes /40.1°F				
Pinto Seans / 152'F				
ODCEDY/FILONC AND CODDINGENVE ACTIVOVA				
OBSERVATIONS AND CORRECTIVE ACTIONS	and the second s			
Item AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATT Number AND NOTED BELOW.		CONDITIONS OBSERVED		
18 Chanical Bottle is not labeled with	contents.			
Cos manager had employer label bottle as cleaner				
4 Bulk Good container is not labeled with contents				
Cos container was labeled as seasoning				
32 Several plates as somes on cookling. Cos Manager went through the stacks of	e were chipped	ar cracked		
cos reager want through the stacks of	+ pleates and 5	ouls and		
Received by: (signature) Print: Print:	Title: Ma			
Inspected by:  Print:	1 10	-age		
Jettrey Hunt				
A copy of this report furnished to the owner/permit holder/perso	n in charge serves as written notice	•		