





WACO MCLENNAN COUNTY  
PUBLIC HEALTH DISTRICT

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

Establishment: <b>Cheddar's Casual Cafe</b>	Permit #: <b>2019.06847</b>	Date: <b>7/22/22</b>
Address: <b>4208 Franklin Ave</b>	City: <b>Waco</b>	Zip Code: <b>76710</b>

**TEMPERATURE OBSERVATIONS**

Item/Location/Food Temperature °F	
sliced potato 40°F	choker 180°F
raw steak 39°F	broccoli 138°F
cooked pasta 41°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.
2)	Raw salmon at cookline with internal temp of 49.5°F. Manager stated door left open. All other TCS foods below 41°F. Ice bags placed on salmon for a rapid chill to 41°F. -COS.
10)	Employee at point of house handled scoop with bare hands instead of using handle. COS-Removed from line & taken to dish machine.
10)	Numerous trays/utensils/bulk containers contained old food debris and stored on clean shelf. COS-All removed & taken to warewash area.
10)	Non-operational high temperature sanitizing dish machine. Maximum temp at rinse cycle 138°F. Inspector spoke with Curtis, DM, who stated Ecobac contacted to arrive on 7/22/22 & install chemical component on dish machine until booster heater part received. Employee's began sanitizing in 3-compartment sink.
18)	Unlabeled sanitizer buckets throughout facility
18)	Unlabeled soap pump bottle in bar
29)	Non-functional thermometer at warm hold unit at line.
29)	Missing high temp sanitizer test strips.

Received by: (signature) <i>[Signature]</i>	Print: <b>Michael Nara</b>	Title: <b>Culinary Manager</b>
Inspected by: <i>[Signature]</i>	Print: <b>TERESA WILKES</b>	



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Establishment: <i>Cheddars Gourmet Cafe</i>	Permit #: <i>2019.06847</i>	Date: <i>7/22/22</i>
Address: <i>4208 Franklin Ave</i>	City: <i>Waco</i>	Zip Code: <i>76710</i>

TEMPERATURE OBSERVATIONS

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OBSERVATIONS AND CORRECTIVE ACTIONS

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- 35. Employee at line locking beard restraint.
- 35. Employee at prep locking hair & beard restraints.
- 36. Soiled wiping cloths on prep surfaces & under cutting boards.
- 37. Employees scooping ice with ice buckets on floor instead of properly elevated binders. Ice buckets then placed on counter in FHT. Manager removed ice buckets, took to warewash area & instructed employees to properly sanitize counter <sup>CS</sup>.
- 39. Tongs, scoops, whisks facing upright instead of handles upright (39) Replace tong gadget at line drawer.
- 39. Scoop in standing water at line instead of deeper well or water above 135°F. CS - removed & taken to warewash area.
- 41. Properly label all bulk sauces, seasonings at line & prep areas.
- 42. Clean & maintain all shelves in walk-in coolers.
- 45. Detail clean all floors & walls throughout facility.
- 45. Provide missing face plate at switch by hand sink.
- 45. Properly clean all handwash sinks. Must be cleaned every 24 HRS.
- 46. Repairs all plumbing leaks (hand sink, dishmachine area, etc). Mike Straas Plumbing arrived for repairs.

Received by: (signature) <i>M. [Signature]</i>	Print: <i>Michael [Signature]</i>	Title: <i>COOKING MANAGER</i>
Inspected by: <i>J. [Signature]</i>	Print: <i>TERESA [Signature]</i>	