

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

Inspection #:	
Case #	

Food Establishment Inspection Report

PUBLIC HEA	LTH DIS	TRICT			L RRH.	3pc		——	7 7	YO L		anamous men			
Date:	2		01	22 Establishment Name	Le	\sim			1	<u>}~</u>	Permit #365/11.2017 TOTAL/SCOR	RE			
Purpose	and the second	and property lies	 		Reinsp	ection	n		4-Cc	omp	laint 5-Other				
Contact,				Wancesea Hone	n_						* Number of Repeat Violations:				
Physica	l Ad	dres	3S: •		City:	1/4	(مر،	λ			Code: Phone: Follow-up: Yes IX / No				
Para Maria		ar yey	Con	npliance Status: Out = not in compliance IN = in compliance	NO:	= not o	hsen) red	NA.	- no	t applicable COS = corrected on site R = repeat violation	<u>_</u>			
Mark tl	he ar	prop	oriate	points in the OUT box for each numbered item Mark '	'√' a ch	ieckma	ark in	ı appı	ropria	ate bo	ox for IN, NO, NA, COS Mark an asterisk '* in appropriate box for	R			
Compli	27106	Sta	+110	Priority Items (3 Points) violations I	Requir						ve Action not to exceed 3 days				
O I	N	N	C	Time and Temperature for Food Safety	R	0	1		N	C	2	R			
U N T	0	A	S	(F = degrees Fahrenheit)		U T	N	0	A	S	s l				
	V	_		Proper cooling time and temperature							12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting				
	7			2. Proper Cold Holding temperature (41F/ 45F)	\Box						13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth				
3			3	3. Proper Hot Holding temperature (135F)	丗		868				Preventing Contamination by Hands				
- 1	-		\vdash	4. Proper cooking time and temperature 5. Proper reheating procedure for hot holding (165F in 2	++	1	-		100	\square	Hands cleaned and properly washed/ Gloves used properly No bare hand contact with ready to eat foods or approved				
	_		Ш	Hours)							alternate method properly followed (Approved Y_ N_)				
_ 1/	9950	2885X		6. Time as a Public Health Control; procedures & records Approved Source	1-545	100000					Highly Susceptible Populations 16. Pasteurized foods used; prohibited food not offered				
							<u> </u>		·/		Pasteurized eggs used when required				
				7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite		2000 2000 2000 2000 2000 2000 2000 200					Chemicals				
			\vdash	destruction 8. Food Received at proper temperature	\sqcup	Comment.									
1							~				17. Food additives; approved and properly stored; Washing Fruits & Vegetables				
			Ā	Protection from Contamination 9. Food Separated & protected, prevented during food		emili i				aliteria	18. Toxic substances properly identified, stored and used				
			Ш	preparation, storage, display, and tasting			16555 16555				Water/ Plumbing				
3				10. Food contact surfaces and Returnables; Cleaned and Sanitized at ppm/temperature		3	-				19. Water from approved source; Plumbing installed; proper backflow device				
	1			11. Proper disposition of returned, previously served, reconditioned	\Box			•			20. Approved Sewage/Wastewater Disposal System, proper				
				Priority Foundation Items (2 Poin	nts) via	lation	25 R	eaui	re C	orre	disposal				
O I U N	N O	N A	C		R	О	J	N	N	C		R			
T N	إ	A	s	Demonstration of Knowledge/ Personnel		U	N	0	A	S	Food Temperature Control/ Identification				
				 Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM) 			a			27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature					
スロ		100		22. Food Handler/ no unauthorized persons/ personnel	1000000		-				28. Proper Date Marking and disposition				
				Safe Water, Record Keeping and Package Labeling							29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips				
				23. Hot and Cold Water available; adequate pressure, safe	Ш						Permit Requirement, Prerequisite for Operation				
/				24. Required records available (shellstock tags; parasite destruction); Package food labeling		12					30. Food Establishment Permit (Current & Valid)				
				Conformance with Approved Procedures	6505				4505		Utensils, Equipment, and Vending				
		/	,	25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized		2			31. Adequate handwashing facilities: Accessible and properly						
			-1/20/	processing methods; manufacturer instructions	04/000007	2				supplied, used					
				Consumer Advisory		2	1	نس			32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used				
		8		26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffet Plate)/ Allergen Label	T						Warewashing Facilities; installed, maintained, used Service sink or curb cleaning facility provided				
	<u>2004</u>			Core Items (1 Point) violations Require Corrective A	Action I	Not to	Ex	ceed	90)	Lay:		COUNTRIBUTE			
O I N T	N O	N A	C	Prevention of Food Contamination	R	O U	I N	N O	N A	C	Food Identification	R			
T			š	34. No Evidence of Insect contamination, rodent/other		T,				S					
				animals							41.Original container labeling (Bulk Food)				
	1000 1000	\$555 4995	_	35. Personal Cleanliness/eating, drinking or tobacco use 36. Wiping Cloths; properly used and stored	\vdash						Physical Facilities 42. Non-Food Contact surfaces clean				
1				37. Environmental contamination			~				43. Adequate ventilation and lighting; designated areas used				
			erenis)	38. Approved thawing method Proper Use of Utensils	108.20	-		\vdash		\square	44. Garbage and Refuse properly disposed; facilities maintained				
1			<u>200000</u>	39. Utensils, equipment, & linens; properly used, stored,	100000					\vdash	45. Physical facilities installed, maintained, and clean 46. Toilet Facilities; properly constructed, supplied, and clean				
		2221 2221	\dashv	dried, & handled/In use utensils; properly used 40. Single-service & single-use articles; properly stored	+	-	<u>/</u>		5.592	\vdash	47. Other Violations				
	22		_	and used			"		Water and			Van-2002200			
Receive (signatur)y: /	M	Lancer Armer	Prin	t: F	Va	- -	Q,		ca Jones Title: Nys				
Inspect	ted l	by:	TV	DIXIII (1)	Prin	t:		,7	71	0	Permit Expires:				
(signatu	re)	+	/₩		<u> </u>		$\vdash \!$	<u> </u>	16.5	/ _	Mo/Yr VI 122				
Notes:		C	,		4	7		ſ		(Λ				
				Sec 1	al	72	-c	_ اـــ	-e	0					



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PUBLIC HEALTH DISTRICT Establishment: Permit #: QQ 1365.11.2019 Address: City: Zip Code: TEMPERATURE OBSERVATIONS tot hold - 153°F mac.n. classe Item/Location/Food Temperature °F - 151°F chicken we wie - vow chick Rèc- deslare 39°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. 3) Received by: (signature) Inspected by: Print:



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WACO MCLENN PUBLIC HEALTI			Page <u>3</u> of <u>3</u>					
Establishment:	Holden Chick	Permit #: 22 365.11.20	Date: 12/6/22					
Address:	3601 N 19th 8th City:	libeo	Zip Code: 76708					
TEMPERATI	JRE OBSERVATIONS							
	Food Temperature °F							
OBSERVATIO Item	ONS AND CORRECTIVE ACTIONS AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION	IS DIRECTED TO THE CON	DITIONS ORSEDVED					
Number	AND NOTED BELOW.		DITIONS ODSERVED					
32	Broken & rusted racks in wal	Kin colle	- Broken					
	wire basket at Jugod.	2 7	^ / ·					
34.	Flying wisets thoughout &	acelity.	landing					
	on prep boles racks etc.	,	<u> </u>					
39.	See scoop stored denestry on	benerage	avainage					
	Sinter and or interior	Mary CX	en 9					
40.	Case of cups on nav at	- divine t	hru					
	station.							
41.	Unlabeled bulk breading	<u> </u>						
42	Clean & mountain all o	acks, surfa	ices					
44.	Friminate excessive and	board to	rsh					
	(not in dempster)		r					
45.	Eliminate hist on Moving	on cexten	ion \$					
	interior of walkin cales	walkon	meeyer.					
	Messea gusket or bolton	Cael Kei						
	Thongroup when units							
Received by: (signature)	Ironcisca amez Francisca am	Title:	•					
Inspected by:	Print: TANVINS	0						