



# Food Establishment Inspection Report

Date: <u>12/6/22</u>	Establishment Name: <u>Golden Chick</u>	Permit # <u>ED 1365-11-2019</u>	TOTAL/SCORE
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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	* Number of Repeat Violations: <u>2</u>
Contact/Owner Name: <u>Francesca Gomez</u>	✓ Number of Violations COS: <u>27</u>

Physical Address: <u>31001 N 19th St.</u>	City: <u>Waco</u>	Zip Code: <u>76708</u>	Phone: _____	Follow-up: Yes <input checked="" type="checkbox"/> No <input type="checkbox"/>	Date: <u>12/9/22</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						Compliance Status					
OUT	IN	NO	NA	COS	R	OUT	IN	NO	NA	COS	R
<b>Time and Temperature for Food Safety</b> (F = degrees Fahrenheit)						<b>Employee Health</b>					
		✓				✓					
		✓					✓				
3				✓		<b>Preventing Contamination by Hands</b>					
		✓				3					
		✓					✓				
		✓				<b>Highly Susceptible Populations</b>					
								✓			
<b>Approved Source</b>						<b>Chemicals</b>					
	✓						✓				
	✓						✓				
<b>Protection from Contamination</b>						<b>Water/ Plumbing</b>					
	✓					3					
3							✓				
	✓						✓				

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

Compliance Status						Compliance Status					
OUT	IN	NO	NA	COS	R	OUT	IN	NO	NA	COS	R
<b>Demonstration of Knowledge/ Personnel</b>						<b>Food Temperature Control/ Identification</b>					
	✓						✓				
2							✓				
<b>Safe Water, Record Keeping and Package Labeling</b>						<b>Permit Requirement, Prerequisite for Operation</b>					
	✓						✓				
	✓					2					
<b>Conformance with Approved Procedures</b>						<b>Utensils, Equipment, and Vending</b>					
				✓		2					
<b>Consumer Advisory</b>						2	✓				
				✓		2	✓				
				✓			✓				

**Core Items (1 Point) violations Require Corrective Action Not to Exceed 90 Days or Next Inspection, Whichever Comes First**

Compliance Status						Compliance Status					
OUT	IN	NO	NA	COS	R	OUT	IN	NO	NA	COS	R
<b>Prevention of Food Contamination</b>						<b>Food Identification</b>					
1						1					
	✓						✓				
	✓						✓				
	✓						✓				
<b>Proper Use of Utensils</b>						<b>Physical Facilities</b>					
1							✓				
							✓				
							✓				

Received by: <u>Francesca Gomez</u>	Print: <u>Francesca Gomez</u>	Title: <u>NM2</u>
Inspected by: <u>[Signature]</u>	Print: <u>[Signature]</u>	Permit Expires: <u>4/22</u>

Notes: See attached.

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



WACO MCLENNAN COUNTY  
PUBLIC HEALTH DISTRICT

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

Establishment: <b>Golden Chick</b>	Permit #: <b>201365.11.2019</b>	Date: <b>12/6/22</b>
Address: <b>3601 N 19th St.</b>	City: <b>Waco</b>	Zip Code: <b>76708</b>

TEMPERATURE OBSERVATIONS

Item/Location/Food Temperature °F	
<b>Wic - raw chicken 40°F</b>	<b>Hot hold - 153°F mac n cheese</b>
<b>Rec - coleslaw 39°F</b>	<b>- 151°F chicken wings</b>
	<b>- 135°F chicken tenders.</b>
	<b>126-128°F - roasted chicken</b>

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.

- 3) TCS foods at hold hold not maintaining internal temperature of 135°F or above less than 4 hours - roasted chicken 126-128°F.  
COR - Roasted chicken reheated in oven to 167-169°F & hold hold temperature was increased.
- 10) Sanitizer bucket at drive thru exceeding 400ppm Quat. Manager stated 1 tablet placed in buckets less than 1 gallon in size.
- 14) Employee handled mop sink drainage grate & "rinsed" hands with water instead of proper handwashing before preparing orders.
- 19) Properly elevate plumbing at customer self serviced beverage station to maintain an approved air gap at 3-compartment sink floor drain.
- 22) Employee lacking food handler certificate & employed over 30 days.
- 30) Facility operating without a valid permit. Food establishment permit expired on 11/30/22. Permit renewal fee of \$248.00 plus \$25 - late fee (total \$273.00) must be paid by 4pm on 12/8/22 to prevent closure.
- 31) Non-functional water faucet knobs at hand-sink by warewash station. (Hot + cold).

Received by: (signature) <b>Francisca Gomez</b>	Print: <b>Francisca Gomez</b>	Title: <b>mgr</b>
Inspected by: <b>Jill</b>	Print: <b>TERRY WITS</b>	



WACO MCLENNAN COUNTY  
PUBLIC HEALTH DISTRICT

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

Establishment: <i>Golden Check</i>	Permit #: <i>2213605.11.2019</i>	Date: <i>12/6/22</i>
Address: <i>3601 N 19th St</i>	City: <i>Waco</i>	Zip Code: <i>76708</i>

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.

- 32 Broken & rusted racks in walk in cooler. Broken wire basket at fryer.
- 34. Flying insects throughout facility landing on prep tables, racks etc.
- 39. Ice scoop stored directly on beverage drainage rack at drive thru. cos-provided clean & sanitary containers.
- 40. Case of cups on floor at drive thru station.
- 41. Unlabeled bulk branding
- 42. Clean & maintain all racks, surfaces
- 44. Eliminate excessive cardboard trash (not in dumpster)
- 45. Eliminate rust on flooring on exterior & interior of walk in cooler & walk in freezer. Missing gasket or bottom caulking throughout walk in units

Received by: (signature) <i>Francisca Gomez</i>	Print: <i>Francisca Gomez</i>	Title: <i>Mgr.</i>
Inspected by: <i>[Signature]</i>	Print: <i>RAVINS</i>	