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 #: _____
Case # _____

Food Establishment Inspection Report EH-I-019250-2022

Page 1 of 2

Date: 11/21/22	Establishment Name: Milo All Day	Permit #: 15214	TOTAL/SCORE: 5

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

Contact/Owner Name: Gabriel Ramirez

* Number of Repeat Violations: 9
✓ Number of Violations COS: 8

Physical Address:	City:	Zip Code:	Phone:	Follow-up: Yes ___ No ✓ Date ___
1020 Franklin Ave	Waco	76701		

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	Time and Temperature for Food Safety (F = degrees Fahrenheit)	R	OUT	IN	NO	NA	COS	Employee Health	R
	/				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	
	/				5. Proper reheating procedure for hot holding (165F in 2 Hours)			/				15. No bare hand contact with ready to eat foods or approved alternate method properly followed (Approved Y__ N)	
	/				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 destruction							**Chemicals**	
	/				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	
3				✓	9. Food Separated & protected, prevented during food preparation, storage, display, and tasting							**Water/ Plumbing**	
	/				10. Food contact surfaces and Returnables; Cleaned and Sanitized at 150 ppm/temperature			/				19. Water from approved source; Plumbing installed; proper backflow device	
	/				11. Proper disposition of returned, previously served, reconditioned			/				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	OUT	IN	NO	NA	COS	Food Temperature Control/ Identification	R
	/				21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM)			/				27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature	
	/				22. Food Handler/ no unauthorized persons/ personnel			/				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							**Permit Requirement, Prerequisite for Operation**	
	/				24. Required records available (shellstock tags; parasite destruction); Package food labeling			/				30. **Food Establishment Permit** (Current & Valid)	
					Conformance with Approved Procedures							**Utensils, Equipment, and Vending**	
	/				25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions			/				31. Adequate handwashing facilities: Accessible and properly supplied, used	
					Consumer Advisory			/				32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used	
	/				26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffet Plate)/ Allergen Label			/				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	OUT	IN	NO	NA	COS	Food Identification	R
	/				34. No Evidence of Insect contamination, rodent/other animals		1					41. Original container labeling (Bulk Food)	
	/				35. Personal Cleanliness/eating, drinking or tobacco use							**Physical Facilities**	
	/				36. Wiping Cloths; properly used and stored			/				42. Non-Food Contact surfaces clean	
	/				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, dried, & handled/In use utensils; properly used							46. Toilet Facilities; properly constructed, supplied, and clean	
1				✓	40. Single-service & single-use articles; properly stored and used			/				47. Other Violations	

Received by: (signature)	Print: Gabriel Ramirez	Title: Manager
Inspected by: (signature)	Print: Jeffrey Hunter	**Permit Expires:** Mo / Yr 5/2023

Notes:

See page 2

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

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PUBLIC HEALTH DISTRICT

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225 West Waco Drive
Waco, Texas 76707
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Establishment:	Permit #:	Date:
Milo All Day	15214	11/21/22
Address:	**City:**	**Zip Code:**
1020 Franklin Ave	Waco	76701

TEMPERATURE OBSERVATIONS

Item/Location/Food Temperature °F

Bean salad / 37.7°F

Refried Beans 154°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.
40	single use cup was being used in a bulk container.
COS	cup was taken out of container and thrown away
41	Bulk containers was not labeled with its contents
9	Raw meats and raw eggs were being stored over read to eat foods
COS	meat and eggs were relocated to a different shelf.

Received by: (signature)		Print: Gabriel Ramirez	Title: Manager
Inspected by:		Print: Jeffrey Hunter	

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