

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

CV4. 1.00 5 Inspection #:	669.202)
Case #	

**Food Establishment Inspection Report** 

			_	
Page	1	of	2	

Dat	e: 6	<u> </u>	2	<u>ー</u> み/	23 Establishment Name Heladas	La	- /	Δ -	2 to	100	<u>د</u> .	- Valle mile &	20d 222	TOTAL/SCO	RE
	_	e of	Ins	pect		Reinsp	ectio					laint	My nax	Q	
			vner		Towards Garcia							<ul><li>★ Number of Repeat Violati</li><li>✓ Number of Violations CO</li></ul>	s: <b>ろ</b>		
Phy	sica	ΙAc	dre	ss:	1412 N Veller Mills	City:	W	TÈ.	)	Z		Code: Phone:	Follow-up:	Yes No No	K
NA	a, 1		01	Con	apliance Status: Out = not in compliance IN = in compliance	NO =	not o	bserv	ved	NA =	= not	t applicable COS = corrected on si	te R = repeat vid		
IV12	irk ju	ne a	oproj	riac	points in the OUT box for each numbered item Mark Priority Items (3 Points) violations is								an asterisk * x in	n appropriate box fo	r R
Co	mpli	ance	e Sta	tus C		R				Stat	NAME OF TAXABLE PARTY.				
U T	N	ò	A	o s	Time and Temperature for Food Safety (F = degrees Fahrenheit)		U	N	0	A	o S	Emplo	yee Health		R
			1		1. Proper cooling time and temperature			-				12. Management, food employe knowledge, responsibilities, and		employees;	
	5				2. Proper Cold Holding temperature (41F/ 45F)	$\Box$		_				13. Proper use of restriction and eyes, nose, and mouth		scharge from	
	1				3. Proper Hot Holding temperature (135F)	$\Box$	79X		9934-21			Preventing Cont	amination by Har		
		_			Proper cooking time and temperature     Proper reheating procedure for hot holding (165F in 2)	++	$\vdash$	300		222		<ul><li>14. Hands cleaned and properly</li><li>15. No bare hand contact with r</li></ul>	washed/Gloves u	ised properly	$\vdash$
Ш		B*			Hours)	Ш					*********	alternate method properly follow	wed (Approved Y_		
	1			3428	6. Time as a Public Health Control; procedures & records  Approved Source	1=000	682		r Hegge	T	250	Highly Suscer 16. Pasteurized foods used; pro	tible Populations		200000
		2004 2004 2004 2009					0.00	•				Pasteurized eggs used when req		TOTOG	
3				<b>1</b>	7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction	*	283 277					Che	emicals		
		7			8. Food Received at proper temperature		252					17. Food additives; approved ar & Vegetables	d properly stored;	Washing Fruits	9543
<i>2312</i>			5,46		Protection from Contamination	1000		-				18. Toxic substances properly is	lentified, stored ar	nd used	$\vdash$
					Food Separated & protected, prevented during food preparation, storage, display, and tasting								Plumbing		105/60 June 1
ላ	/				10. Food contact surfaces and Returnables; Cleaned and	$\Box$		٠	ا سا			19. Water from approved source	; Plumbing install	ed; proper	75.65
J		denie	278(75)		Sanitized at 101 C12 ppm/temperature 81 11. Proper disposition of returned, previously served,	+	$\vdash$			2000 2000		backflow device 20. Approved Sewage/Wastewa	ter Disposal Syste	m. proper	$\vdash$
	-				reconditioned							disposal		, FF	
0	ı	N	N	C	Priority Foundation Items (2 Poin	its) vio	lation	is Re	equii N	e Co	C	ctive Action within 10 days			R
U T	N	o	A	o s	Demonstration of Knowledge/ Personnel		U	'n	o	A	o s	Food Temperature	Control/ Identific	ation	K
2				V V	21. Person in charge present, demonstration of knowledge, and parform duties (Cartified Food Manager (CFM))	Se .						27. Proper cooling method used	; Equipment Adeq	uate to	respessore
	1				and perform duties/ Certified Food Manager (CFM)  22. Food Handler/ no unauthorized persons/ personnel			-		_		Maintain Product Temperature 28. Proper Date Marking and di	sposition		
					Safe Water, Record Keeping and Package Labeling				/			29. Thermometers provided, acc Thermal test strips	urate, and calibrat	ed; Chemical/	
	<b>V</b>				23. Hot and Cold Water available; adequate pressure, safe	Ħ	55			::::::::::::::::::::::::::::::::::::::		Permit Requirement, I	rerequisite for O	peration	
					24. Required records available (shellstock tags; parasite destruction); Package food labeling	П						30. Food Establishment Permit (Current & Valid)			144447334
irou			12.55		Conformance with Approved Procedures		335					Utensils, Equip	nent, and Vendin	<b>l</b> g	5-63
				,	25. Compliance with Variance, Specialized Process, and				00001 10000			31. Adequate handwashing facil	ities: Accessible a	nd properly	2539323544
			9		HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions			6				supplied, used	-		
					Consumer Advisory			1	•			<ol> <li>Food and Non-food Contact designed, constructed, and used</li> </ol>	surfaces cleanable	, properly	
	1				26. Posting of Consumer Advisories; raw or under cooked			·/	_			33. Warewashing Facilities; inst		used	
					foods (Disclosure/Reminder/Buffet Plate)/ Allergen Label  Core Items (1 Point) violations Require Corrective A	ction	Vot to	Ex	ceed	90 D	avs	Service sink or curb cleaning fa s or Next Inspection. Whicheve		,	
O U T	I N	N O	N A	C O	Prevention of Food Contamination	R	O	I N	N O	N A	C	Food Id	entification		R
T			avsá Ave	S	34. No Evidence of Insect contamination, rodent/other		T				S	41.Original container labeling (	D-11-E D		
	1	/	266 oon		animals 35. Personal Cleanliness/eating, drinking or tobacco use				32255	SKIR	everija i		I Facilities		
	1		225.16 335.79		36. Wiping Cloths; properly used and stored						antial	42. Non-Food Contact surfaces	clean		*100125
$\dashv$	-	_	/		37. Environmental contamination 38. Approved thawing method			8/	_	2012 2014		<ul><li>43. Adequate ventilation and lig</li><li>44. Garbage and Refuse properl</li></ul>	hting; designated a	ireas used	
29 <sub>200</sub>	87,750	*	(12,52)		Proper Use of Utensils	822		7	$\vdash$	5000 2000		45. Physical facilities installed,	maintained, and cle	ean naintained	$\vdash$
					39. Utensils, equipment, & linens; properly used, stored, dried, & handled/In use utensils; properly used				-	8/8/4 4/8-		46. Toilet Facilities; properly co			
	100				40. Single-service & single-use articles; properly stored	H				-0104		47. Other Violations		1,00-1	
	ceiv		y:		and used 64	Prin	t:		CONTROL OF THE SECOND				Title:	- 4	
(signature) Inspected by:			Print: Edwards Print: TWWS					0	Corre	dinek					
(signature)			* 1 111	T	W	NV	15			Permit Expires: Mo / Yr	2/23				
Note	es:				•				_					-	
					Su p	4	K	,	4						
					· 1	,	U								ı



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

Establishment: Date: 22022 Address: Zip Code Item/Location/Food Temperature °F Ric - Sliced autemelon 42°F Pio - Pia 37°F Hot Hold - com 148°F OBSERVATIONS AND CORRECTIVE ACTIONS AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED Item AND NOTED BELOW. Number Edwards Garris Received by: Print: Title: diner (signature) Inspected by: Print: