

Establishment: <b>Saffron Express</b>	Permit #: <b>00058307</b>	Date: <b>10/26/22</b>
Address: <b>416 N Valley Melles DR</b>	City: <b>Waco</b>	Zip Code: <b>76710</b>

TEMPERATURE OBSERVATIONS

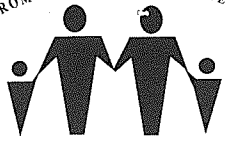
Item/Location/Food Temperature °F  
 mc - cooked chicken - 39°F  
 Ric (rice) - cooked Lamb - 40°F  
 Sprinich (palek pineer) - 181°F

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.

- 1) Cooked Saffron rice at 82°F on counter prepared (cooked) 3 hours ago. Cooked butter chicken at 49°F on line in reach in cooler. Above items improperly cooled from 135-70 within 2 hours & 70-41°F within 4 hours. COS - Items voluntarily discarded.
- 3) Cooked chicken off grill observed at 146°F once removed and placed in to-go containers. COS - Chicken placed back on grill to reach proper cooking temperature - 167°F. Employee's educated at inspection.
- 15) Employee handled naan bread with bare hands. Facility not approved for barehand contact. COS - Employee washed hands, discarded product, & placed single-use gloves.
- 18) Several unlabelled chemical spray bottles.
- 25) Cooked/prepared product in several reach in coolers over 24 hours (locking use-by dates).
- 29) MISSING Quat sanitizese test strips
- 32) Taped & broken knife handles on knife magnet.
- 36) Soiled wiping cloth on prep counter next to cutting board.
- 37) Cases of sprinich, bag of onions on floor in walk in cooler
- 37) Ice bags directly on floor in walk in cooler
- 37) Containers of food on floor at prep stations.

Received by: (signature) <i>[Signature]</i>	Print: <b>LAMISA Ali</b>	Title: <b>manager</b>
Inspected by: <i>[Signature]</i>	Print: <b>TERESA WAGS</b>	



Establishment: <u>Saffron Express</u>	Permit #: <u>22258307</u>	Date: <u>10/26/22</u>
Address: <u>4112 N Valley Mills DR</u>	City: <u>Waco</u>	Zip Code: <u>76710</u>

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.
39)	Torn gasket at reach in cooler
39)	Spoons stored with food portion upright at prep instead of handles upright
41)	Unlabeled bulk sugar, spices in prep.
42)	Heavy dust accumulation on ceiling tiles & surrounding tiles throughout facility
43)	Personal cell phone stored on prep table instead of in an approved manner
<p>Reinspection fee of \$85.00 due by 5pm on 10/27/22 due to repeat violations. Reinspection will be conducted on 10/28/22. Correct all violations to avoid reinspection fees.</p>	

Received by: (signature) <u>[Signature]</u>	Print: <u>LAMISA ALI</u>	Title: <u>manager</u>
Inspected by: <u>[Signature]</u>	Print: <u>TERESA WILKES</u>	