



Food Establishment Inspection Report

Date: 5/8/23 Establishment Name: Waiter Pancake & Steakhouse Permit #: 03829 TOTAL/SCORE: 10

Purpose of Inspection: 1-Permit/Renewal 2-Routine 3-Reinspection 4-Complaint 5-Other
 Contact/Owner Name: Tom Voige * Number of Repeat Violations: 0
 ✓ Number of Violations COS: 0

Physical Address: 941 Lake Air Dr Waco 76710 City: Waco Zip Code: 76710 Phone: _____
 Follow-up: Yes No
 Date: 5/18/23

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					Time and Temperature for Food Safety (F = degrees Fahrenheit)	R	Compliance Status					Employee Health	R	
OUT	IN	NO	NA	COS			OUT	IN	NO	NA	COS			
					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	
					9. Food Separated & protected, prevented during food preparation, storage, display, and tasting								Water/ Plumbing	
					10. Food contact surfaces and Receptacles; Cleaned and Sanitized at <u>100°C</u> (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

Compliance Status					Demonstration of Knowledge/ Personnel	R	Compliance Status					Food Temperature Control/ Identification	R	
OUT	IN	NO	NA	COS			OUT	IN	NO	NA	COS			
					21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM) <u>(7)</u>								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

Compliance Status					Prevention of Food Contamination	R	Compliance Status					Food Identification	R	
OUT	IN	NO	NA	COS			OUT	IN	NO	NA	COS			
					34. No Evidence of Insect contamination, rodent/other animals								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, cleaned, & handled/In use utensils; properly used								46. Toilet Facilities; properly constructed, supplied, and clean	
					40. Single-service & single-use articles; properly stored and used								47. Other Violations	

Received by: [Signature] Print: Tom Voige call 744-2707 Title: owner
 Inspected by: [Signature] Print: Scott Lewis Permit Expires: 5/23
 Mo / Yr

Notes: 44) Dumpster missing top lids, plug @ bottom, and trash around;
18) sanitizer not labeled. COS - labeled.

