



Food Establishment Inspection Report

Date: 5/25/23 Establishment Name: Waters Pancake & Steakhouse Permit #: 02829 **TOTAL/SCORE**
 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: 02 **3**
 Physical Address: 941 Lake Air Dr City: Waco Zip Code: 76710 Phone: Follow-up: Yes No
 Date: 6-1-23

Priority Items (3 Points) violations Require Immediate Corrective Action not to exceed 3 days

Compliance Status						R	Compliance Status						R										
O	I	N	N	C	O		O	I	N	N	C	O											
U	T	O	A	O	S	U	T	O	A	O	S	Time and Temperature for Food Safety (F = degrees Fahrenheit)						Employee Health					
												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 Approved Source						Highly Susceptible Populations					
												7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction						16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required					
												8. Food Received at proper temperature						Chemicals					
												Protection from Contamination						17. Food additives; approved and properly stored; Washing Fruits & Vegetables					
												9. Food Separated & protected, prevented during food preparation, storage, display, and tasting						18. Toxic substances properly identified, stored and used					
												10. Food contact surfaces and Returnables; Cleaned and Sanitized at ppm/temperature						Water/ Plumbing					
												11. Proper disposition of returned, previously served, reconditioned						19. Water from approved source; Plumbing installed; proper backflow device					
																		20. Approved Sewage/Wastewater Disposal System, proper disposal					

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

Compliance Status						R	Compliance Status						R										
O	I	N	N	C	O		O	I	N	N	C	O											
U	T	O	A	O	S	U	T	O	A	O	S	Demonstration of Knowledge/ Personnel						Food Temperature Control/ Identification					
												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 <u>(3)</u> 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/Buffer Plate)/ Allergen Label						33. Warewashing Facilities; installed, maintained, used Service sink or curb cleaning facility provided <input checked="" type="checkbox"/>					

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

Compliance Status						R	Compliance Status						R										
O	I	N	N	C	O		O	I	N	N	C	O											
U	T	O	A	O	S	U	T	O	A	O	S	Prevention of Food Contamination						Food Identification					
												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 <input checked="" type="checkbox"/>					
												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					
												40. Single-service & single-use articles; properly stored and used						47. Other Violations					

Received by: (signature) [Signature] Print: Tom Voige Title: OWNER
 Inspected by: (signature) [Signature] Print: Scott Lewis Permit Expires: Mo / Yr 5/23

Notes: 33) No mop sink. Repeat violation.
42) Equipment with dust on (Refrigerators) in prep. area. Repeat Violation
Previous violations corrected from 5-8-23 except as noted - violations 33 &
Reinspection will be done on 6/1/23 for repeat violations.



Food Establishment Inspection Report

Date: 5/8/23 Establishment Name: Waiter Pancake & Steakhouse Permit #: 03829
 Purpose of Inspection: 1-Permit/Renewal 2-Routine 3-Reinspection 4-Complaint 5-Other
 Contact/Owner Name: Tom Voige * Number of Repeat Violations: 0
 Physical Address: 941 Lake Air Dr Waco 76710 ✓ Number of Violations COS: 10
 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

TOTAL/SCORE:
10

Priority Items (3 Points) violations Require Immediate Corrective Action not to exceed 3 days

Compliance Status					R	Compliance Status					R		
O	I	N	NA	COS		O	I	N	NA	COS			
Time and Temperature for Food Safety (F = degrees Fahrenheit)													
												12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting	
												13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth	
												Preventing Contamination by Hands	
												14. Hands cleaned and properly washed/ Gloves used properly	
												15. No bare hand contact with ready to eat foods or approved alternate method properly followed (Approved Y N ✓)	
												Highly Susceptible Populations	
												16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required	
												Chemicals	
												17. Food additives; approved and properly stored; Washing Fruits & Vegetables	
												18. Toxic substances properly identified, stored and used	
												Water/ Plumbing	
												19. Water from approved source; Plumbing installed; proper backflow device	
												20. Approved Sewage/Wastewater Disposal System, proper disposal	

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

Compliance Status					R	Compliance Status					R		
O	I	N	NA	COS		O	I	N	NA	COS			
Demonstration of Knowledge/ Personnel													
												27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature	
												28. Proper Date Marking and disposition	
												29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips	
												Permit Requirement, Prerequisite for Operation	
												30. Food Establishment Permit (Current & Valid)	
												Utensils, Equipment, and Vending	
												31. Adequate handwashing facilities: Accessible and properly supplied, used	
												32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used	
												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					R	Compliance Status					R		
O	I	N	NA	COS		O	I	N	NA	COS			
Prevention of Food Contamination													
												41. Original container labeling (Bulk Food)	
												Physical Facilities	
												42. Non-Food Contact surfaces clean	
												43. Adequate ventilation and lighting; designated areas used	
												44. Garbage and Refuse properly disposed; facilities maintained	
												45. Physical facilities installed, maintained, and clean	
												46. Toilet Facilities; properly constructed, supplied, and clean	
												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.



WACO MCLENNAN COUNTY
PUBLIC HEALTH DISTRICT

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

Establishment:	Permit #:	Date:
Waiters Pancake & Steakhouse	03829	5-8-23
Address:	City:	Zip Code:
941 Lake Air Dr	Waco	76710
TEMPERATURE OBSERVATIONS		
Item/Location/Food Temperature °F	A) cheese in WIC @ 41°F. B) Grits @ 156°F in crock pot.	
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.	
22	Two food handler certificates need for preparers of food & warewashing that have worked more than 30 days. Said will bring copies to office. Provide within 10 days	
45	Floors in preparation area have tiles missing various areas.	
33	No mop sink.	
42	Equipment with dust & grease on	
	Reinspection will be done on 5-18-23.	
Received by (signature)	Print:	Title:
	Tom Voice	owner
Inspected by:	Print:	
	Scott Lewis	