

Waco-McLennan County Fudic Health District 225 West Waco Drive • Waco, Texas 76707

Case # (254) 750-5464

Inspection #: 021347-

Food Establishment	Inspection	Report
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5/25/	23 Establishment Name	160	p s	te	a	Κl	ouse Pe	07829	TOTAL/SCO
pose of Inspection	on: 1-Permit/Renewal 2-Routine	3-Reinspec		-	THE REAL PROPERTY.	mpla	int 🗌 5-Other	3	3
act/Owner Name	Tom Voig	e	۸			, ,-	★ Number of Repeat✓ Number of Violation	ons COS:	
cal Address:	941 hake Air Dr	City:	ac	0	Z	ip Co	ode: Phone:	Follow-up	Yes No _
Comp	pliance Status: Out = not in compliance IN = in compl	iance NO = n	ot obser	rved	NA =	not a	applicable COS = correcte	ed on site R = repeat was Mark an asterisk '*'	violation
the appropriate	points in the OUT box for each numbered item Priority Items (3 Points) violation						for IN, NO, NA, COS Action not to exceed 3		т арргорнаес вох те
pliance Status		R		oliance				THE STATE OF THE	· ·
I N N C N O A O	Time and Temperature for Food Safety (F = degrees Fahrenheit)	total (SI V.	UN		A	0		Employee Health	
S	Proper cooling time and temperature		,				12. Management, food en knowledge, responsibilit	mployees and condition	al employees;
	2. Proper Cold Holding temperature (41F/ 45F)						13. Proper use of restrict	ion and exclusion; No	lischarge from
	3. Proper Hot Holding temperature (135F)			90	3		eyes, nose, and mouth Preventing	g Contamination by H	ands
	4. Proper cooking time and temperature		1		135		14. Hands cleaned and p15. No bare hand contact	properly washed/ Glove	s used properly
	5. Proper reheating procedure for hot holding (165F in Hours)	2	/	1			alternate method properl	y followed (Approved)	Y_N
	6. Time as a Public Health Control; procedures & reco	rds					Highly 16. Pasteurized foods us	Susceptible Populatio	
	Approved Source	120	0.0	1	915 (2)		Pasteurized eggs used w		onered
	7. Food and ice obtained from approved source; Food i good condition, safe, and unadulterated; parasite	n						Chemicals	
	8. Food Received at proper temperature	. 6.67		L		9. 1	17. Food additives; appr	oved and properly store	d; Washing Fruits
			-		53.5	1 1	& Vegetables 18. Toxic substances pro	operly identified, stored	and used
4	9. Food Separated & protected, prevented during food preparation, storage, display, and tasting							Water/ Plumbing	
	10. Food contact surfaces and Returnables; Cleaned an	ıd		-			19. Water from approve backflow device	d source; Plumbing inst	alled; proper
	Sanitized at ppm/temperature 11. Proper disposition of returned, previously served,						20. Approved Sewage/V	Wastewater Disposal Sy	stem, proper
	reconditioned Priority Foundation Items (2	Doints) wiel	ations	Dogui	ra C	OPPOC	disposal	lave	
I N N C N O A O	Demonstration of Knowledge/ Personnel	R	O I U N	N	N A	CO		erature Control/ Ident	ification
S	21. Person in charge present, demonstration of know	dge	Т			S	27. Proper cooling meth	nod used; Equipment Ac	lequate to
	and perform duties Certified Food Manager (CFM)	7			(A)	20	Maintain Product Temp 28. Proper Date Markin		
	22. Food Handle 30 Inauthorized persons/ personnel Safe Water, Record Keeping and Package Labeli		/	/	289000		29. Thermometers provi Thermal test strips	ided, accurate, and calib	orated; Chemical/
1	23. Hot and Cold Water available; adequate pressure,						Permit Require	ement, Prerequisite for	Operation
	24. Required records available (shellstock tags; parasit	te		1			30. Food Establishmer	nt Permit (Current & V	alid)
	destruction); Package food labeling Conformance with Approved Procedures	4					Utensils	, Equipment, and Ven	ding
	25. Compliance with Variance, Specialized Process, at HACCP plan; Variance obtained for specialized	nd		/	pio	0.0	31. Adequate handwash supplied, used	ning facilities: Accessib	e and properly
	processing methods; manufacturer instructions Consumer Advisory	- AND NO.			- 17 -		32. Food and Non-food		able, properly
	26. Posting of Consumer Advisories; raw or under coo	oked			Permi	2-13	designed, constructed, a 33. Warewashing Facili	and used ities; installed, maintain	ed, used
	foods (Disclosure/Reminder/Buffet Plate)/ Allergen L	abel	2				Service sink or curb cle	eaning facility provided	
	Core Items (1 Point) violations Require Correct	ctive Action A		Exceed N	190 N	Days C	or Next Inspection, W	hichever Comes First	
I N N C N O A O	Prevention of Food Contamination	K		I N N O	A	o s	a beyroado setyo	Food Identification	
1 3	34. No Evidence of Insect contamination, rodent/other	r		/	21.50	1.00	41.Original container la	abeling (Bulk Food)	
	animals 35. Personal Cleanliness/eating, drinking or tobacco u	ise				177	4 29 4	Physical Facilities	
	36. Wiping Cloths; properly used and stored	0.00		-		ES-LLE	42. Non-Food Contact: 43. Adequate ventilation	surfaces clean on and lighting designat	ed areas used
	37. Environmental contamination 38. Approved thawing method	36 35 55		-		150	44. Garbage and Refus	e properly disposed; fac	ilities maintained
	Proper Use of Utensils						45. Physical facilities in	nstalled, maintained, an	d clean
	39. Utensils, equipment, & linens; properly used, stordried, & handled in use atensils; properly used	ed,		1			46. Toilet Facilities; pr	operty constructed, sup	pneu, and crean
	40. Single-service & single-use articles; properly stor	ed		/	-	1	47. Other Violations	CHECKSON TOWNS FOR	(c) (a)
ceived by:	and used	Print	t:	/		1		Title:	11/1-1
nature)		Print	t:	101	M-	710	Digre	Permit Expir	es: C/2 2
spected by: mature)				<u>.</u>	<u>م</u>	#	rewis	B. / L X7	3/ 1/4
es: 33)	No mor sink Repersion of this inspection report funds	at vic)la	40	h			R	الم الما الما الما الما الما الما الما
12) Equ	ipment with dust on	(Refor	is q	24 9	100	5) on krep,	area. I	year 1.01
	100 6	. ~	, ,	. 1				10 0 - Will	1 72
xp./. a. a	VIOLETIME CAMPETER T	Mor 7.	-X-2	入り	Q	L (ent he no	72	12 Can 22



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

Inspection #: _	017510-
Case #	2023

Food Establishment Inspection Report

	Food Establishme	7111 1	nsh	CU	W	II II	Ze	Page	of '
^{Date:} 5/8	23 Establishment Name es Pancal				-			use Permit 829 TOTAL	SCO
urpose of Inspe	ection: Y 1-Permit/Renewal 2-Routine	3-Rein	specti	on	1	4-0	omi	pplaint 5-Other	
ontact/Owner N	ame:		- F	0 21	Linner		, Oznaj	* Number of Repeat Violations:	7
nysical Address:	Tom Voi	ge	4				~.	✓ Number of Violations COS:	ر
	941 halle His for	Chry:	Na	10		-	76	7111	No_
ark the appropris	ompliance Status: Out = not in compliance IN = in compliant ate points in the OUT box for each numbered item	ince No	O = not	observ	ved	NA	= nc	not applicable. COS = corrected on air.	5_
ark the appropria		uin a	CHECKII	Iaik III	app	HODE	rare r	DOX TOT IN NO NA COS Monte 1 1 6 de 2 .	ox fo
ompliance Status	Priority Items (3 Points) violatio	ns Requ	uire Im	medi	ate (Cori	recti	ive Action not to exceed 3 days	
I N N O A	Time and Temperature for Food Safety	R	C		N	N	atus		
9	(F = degrees Fahrenheit)) HE	U		0	A	OS		
	Proper cooling time and temperature							12. Management, food employees and conditional employees:	
	2. Proper Cold Holding temperature (41F/ 45F)		-		_		-	knowledge, responsibilities, and reporting	
	3. Proper Hot Holding temperature (135F)				100			13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth	
	Proper cooking time and temperature	$ \mid$ $ \mid$						Preventing Contamination by Hands	
	5. Proper reheating procedure for hot holding (165F in 2				,			14. Hands cleaned and properly washed/ Gloves used properly15. No bare hand contact with ready to eat foods or approved	
	Hours) 6. Time as a Public Health Control; procedures & record							alternate method properly followed (Approved Y N	
	Approved Source	S			. 1			Highly Susceptible Populations	
	7 Food and in the 16	1.55						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							AEMONE LICEN MEMORE	
	destruction							Chemicals	
	8. Food Received at proper temperature			1	8.0	100	À	17. Food additives; approved and properly stored; Washing Fru	ts
	Protection from Contamination		3		173			Vegetables	
	Food Separated & protected, prevented during food preparation, storage, display, and tasting							18. Toxic substances properly identified, stored and used Water/ Plumbing	
	10. Food contact surfaces and Returnables: Cleaned and	+							
	Sanitized at 100 C ppm/temperature			1			1	19. Water from approved source; Plumbing installed; proper backflow device	
	11. Proper disposition of returned, previously served, reconditioned			1				20. Approved Sewage/Wastewater Disposal System, proper	\dashv
	Priority Foundation Items (2 Po	ninte) vi	iolation	o Do		10 C		disposal	
N N N C		R	0	I	N	N	C	ctive Action within 10 days	
S	2 chronistration of Knowledge/ Personner		U	N	0	A	OS	Food Temperature Control/ Identification	
	21. Person in charge present, demonstration of knowledge and perform duties/ Certified Food Manager (CFM)	1		-		1,10	5	27. Proper cooling method used; Equipment Adequate to	
	22. Food Handler/ no unauthorized persons/ personnel	+				14	7 5	Maintain Product Temperature	
	Safe Water, Record Keeping and Package Labeling			-		\dashv	-+	28. Proper Date Marking and disposition 29. Thermometers provided, accurate, and calibrated; Chemical/	_
	23. Hot and Cold Water a algorithms adequate pressure, safe							Thermal test strips	
	24. Required records available (shellstock tags; parasite							Permit Requirement, Prerequisite for Operation	
	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							31. Adequate handwashing facilities: Accessible and properly	
	processing methods; manufacturer instructions							supplied, used	
	Consumer Advisory	VI UI		1				32. Food and Non-food Contact surfaces cleanable, properly	+
	26. Posting of Consumer Advisories; raw or under cooked		2	/				designed, constructed, and used 33. Warewashing Facilities; installed, maintained, used	
	100ds (Disclosure/Reminder/Buffet Plate)/ Allergen Label		4					Compies sint 1 1 1 2 2 22	
N N C	Core Items (1 Point) violations Require Corrective	Action	Not to	Exce	ed 9	00 D	ays e	or Next Inspection, Whichever Comes First	
0 A 0 S	Prevention of Food Contamination	R	U	I N	1	N A	CO	Food Identification	
- 3	34. No Evidence of Insect contamination, rodent/other		T				S		
	animals							41.Original container labeling (Bulk Food)	T
	35. Personal Cleanliness/eating, drinking or tobacco use 36. Wiping Cloths; properly used and stored	\perp						Physical Facilities	
	37. Environmental contamination						- 4	42. Non-Food Contact surfaces clean	工
	38. Approved thawing method		/					43. Adequate ventilation and lighting; designated areas used44. Garbage and Refuse properly disposed; facilities maintained	+
	Proper Use of Utensils 39. Utensils, equipment & linens; properly used, stored,		7				_ 4	45. Physical facilities installed, maintained, and clean	+
	gried, & handled/In use utensils; properly used		11.				4	46. Toilet Facilities; properly constructed, supplied, and clean	
1/1/	40. Single-service & single-use articles; properly stored and used					1		47. Other Violations	+
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Waco-McLennan County Public Health District 225 West Waco Drive Waco, Texas 76707

(254) 750-5464

Page 2 of 2

Establishment:				Permit #:	Date:
	Waites Pa	mede 4.	Stakhous	e 03829	5-8-23
Address: 9	41 hale A	in Dr	Stakhou, City	(1) ano	Zip Code: 767/0
TEMPERATU	RE OBSERVATIONS				
Item/Location/I	Food Temperature °F A)	000-0	1117/ 0	ALI O C	
	7)	ruse in	WILCO	T1 - F,	
	b) (orits @ 19	6° F in 0	rock pot.	
				•	
OBSERVATIO	NS AND CORRECTIVE ACTION	S			
Item Number	AN INSPECTION OF YOUR ESTA AND NOTED BELOW.	ABLISHMENT HAS BEEI	N MADE. YOUR ATTENTI	ON IS DIRECTED TO THE CON	DITIONS OBSERVED
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