

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

Inspection #:	
Case #	

## Food Establishment Inspection Report

VACO MCLENNAN COUNTY FORDICHEAST BETWEET Page 1 of 2																
Date: 5/24/23 Establishment Name Garibaldi Restaurant Permit # 2019 - TOTAL/SCORE									ORE							
Purpose of Inspection: ☐ 1-Permit/Renewal ☐ 2-Routine ☑ 3-Reinspection ☐ 4-Complaint ☐ 5-Other																
Contact/Owner Name: Jose Medina  Physical Address: 3319 Brook C:r City:												* Number of Repeat Violations:				
								2		Code: Phone: Follow-up: Yes V No						
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										for R						
Mark the appropriate points in the OUT box for each numbered item  Mark '\s' a checkmark in appropriate box for IN, NO, NA, COS  Mark an asterisk '\s' in appropriate box for R  Priority Items (3 Points) violations Require Immediate Corrective Action not to exceed 3 days																
Compliance Status			D		Compliance Sta					fold bloD		R				
O U T	I N	N O	N A	C O S	Time and Temperature for Food Safety (F = degrees Fahrenheit)	I		U N O A O S			" ( Beyode blad Empl	Employee Health				
		V			Proper cooling time and temperature			<b>/</b>				12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting				
3	,			~	2. Proper Cold Holding temperature (41F/ 45F)	*	10 P	<b>V</b>	100		2)	13. Proper use of restriction ar eyes, nose, and mouth	ıd exclusion; No dis	charge from		
	<b>✓</b>	1			3. Proper Hot Holding temperature (135F)			10	4			Preventing Con 14. Hands cleaned and proper	tamination by Har	1ds		
		<b>V</b>			4. Proper cooking time and temperature 5. Proper reheating procedure for hot holding (165F in 2	-						15. No bare hand contact with			+-	
		~			Hours)			V		, Park		alternate method properly follo				
	V				6. Time as a Public Health Control; procedures & records			T	_	/		Highly Susce 16. Pasteurized foods used; pr	eptible Populations			
					Approved Source		100	1 10		<b>V</b>		Pasteurized eggs used when re		icica		
	V				7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction							Chemicals				
	$\sqrt{}$				8. Food Received at proper temperature			V				17. Food additives; approved a & Vegetables	and properly stored;	Washing Fruits		
					Protection from Contamination			V			<i>t</i> .	18. Toxic substances properly	identified, stored as	nd used		
	J				9. Food Separated & protected, prevented during food							Wate	r/ Plumbing			
	_				preparation, storage, display, and tasting  10. Food contact surfaces and Returnables; Cleaned and			_	/			19. Water from approved sour	ce: Plumbing instal	led: proper		
3				$\checkmark$	Sanitized at 200+Cl ppm/temperature	*		J				backflow device				
	11. Proper disposition of returned, previously served,								90709	20. Approved Sewage/Wastewater Disposal System, proper						
	_				reconditioned	4-1	7 4			- 0	13.50	disposal	de Calina Igrae del a			
0	I	N	N	C	Priority Foundation Items (2 Points)	R R		ons I	THE OWNER WHEN	N	C	ctive Action within 10 days		enterprise (en treus etc.	R	
U	N	0	A	o s	Demonstration of Knowledge/ Personnel		I	U N		A	o s	Food Temperature Control/ Identification				
					21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM)		2		,			27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature			*	
	<b>V</b>				22. Food Handler/ no unauthorized persons/ personnel		$\vdash$	V				Proper Date Marking and disposition     Proper Date Marking and disposition     Thermometers provided, accurate, and calibrated; Chemical			+	
	1				Safe Water, Record Keeping and Package Labeling			V		101	11.8	Thermal test strips				
	V				23. Hot and Cold Water available; adequate pressure, safe				,			Permit Requirement, Prerequisite for Operation				
					24. Required records available (shellstock tags; parasite			V				30. Food Establishment Permit (Current & Valid)				
					destruction); Package food labeling  Conformance with Approved Procedures							Utensils, Equipment, and Vending				
			1	I	25. Compliance with Variance, Specialized Process, and			Т	/							
			J		HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions			<b>V</b>	Dis.	200		31. Adequate handwashing facilities: Accessible and properly supplied, used				
					Consumer Advisory			V		400		32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used				
			V		26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffet Plate)/ Allergen Label			V				33. Warewashing Facilities; installed, maintained, used Service sink or curb cleaning facility provided			in i	
					Core Items (1 Point) violations Require Corrective A	Action	Not	to E	xceed	90	Days		The second secon	An C		
0	I	N	N	C		R		IC	N	N	C				R	
U	N	0	A	O S	Prevention of Food Contamination  34. No Evidence of Insect contamination, rodent/other			U N	0	A	o s		Food Identification			
	1				animals			<b>V</b>				41.Original container labeling (Bulk Food)				
	3			-	35. Personal Cleanliness/eating, drinking or tobacco use 36. Wiping Cloths; properly used and stored	+			/			42. Non-Food Contact surface	Physical Facilities Food Contact surfaces clean			
				hip	37. Environmental contamination	dah		V		Štak		43. Adequate ventilation and	ventilation and lighting; designated areas used			
38. Approved thawing method			1	1 /				44. Garbage and Refuse properly disposed; facilities maintained 45. Physical facilities installed, maintained, and clean								
		Proper Use of Utensils 39. Utensils, equipment, & linens; properly used, stored,					-			45. Physical facilities installed 46. Toilet Facilities; properly			+			
1		dried, & handled/In use utensils; properly used				40. Tonet racinities, property										
	J				40. Single-service & single-use articles; properly stored			V				47. Other Violations				
D.	Received by:  Print: Title:															
Received by: (signature)						TIME: () OSC					nedino	redin Empl				
Inspected by: Alora Meders					Pri	Print: Opra 11					dina	Permit Expires: 63/23				
(sı No	Standard Square	ire)			The state of the s			_					1/10 / 11	U	_	
140	cs.						4.1		ា							
	Received by: (signature)  Inspected by: (signature)  Print: Oor Medina  Permit Expires: 63/23  Notes:  See Attached															



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Page \_\_\_\_\_ of \_\_\_\_

Establishment:	Permit #: 2819-	Date:							
Garibaldi Restaurant	14940	5/24/23							
Address: 3319 Brook Gr	City: Waco	Zip Code: 707							
TEMPERATURE OBSERVATIONS									
Item/Location/Food Temperature °F	A sado 46°F								
HH-REfried pinto beens 143°F Died tomato 45°F									
cooked rice 153°F ch	opped lettuce 46°	F							
RIC-Cooked salsa 37°F Fr	verco verde 45°F								
OBSERVATIONS AND CORRECTIVE ACTIONS									
Item AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTH AND NOTED BELOW.	ENTION IS DIRECTED TO THE CONI	DITIONS OBSERVED							
2 x the following TCS foods store	d above 41°F	for more							
than 4 hours: Asado 46°F, F	Puerco verde	45°F							
chopped lettuce 46°F, tomata	es (diced) 45°f	: All TCS							
foods inside reach-in cooler r	near hot hold	must be							
discarded.									
10 * Working sanitizer bucket re	ading at 20C	HC12. COS-							
Temployee diluted to 100Clz.									
27 * Reach in coder near hot ho!	d unable to h	rold							
temperature of 41°F or belo	W. Discontinue s	Horing TCS foods							
39 Ensure all utensil handle									
same direction.	<u> </u>								
44 Remove all excessive trash	near dumps	ter area							
outside.									
46 Provide covered trash can	in unisex	restroom.							
W 10 0 - 1 10 10 10 10 10 10 10 10 10 10 10 10 1	. +06								
the to repeat violation	1	reinspection							
fee due by 4 pm 5/30.		logs were							
not observed as requested	and 3 mail	rovide							
		oler. Lack							
of refrigeration warrants	a dosure an	ld legal							
action such as a citation	,								
	A .								
Received by: (signature)  Inspected by:  Print:  Print:  Por Wedin	din. Title: Empl	loyee							
Inspected by: Print: Print:	a								
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