

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

Ett. 1, 00,2779. 2023 Inspection#2779. 2023
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Case # __

Food	Fetal	lishmer	of Incom	otion	Donom
room	LStat	msmmer	IL INSN	ecnon	Kenor

Page _ f of Z

	ant ne	ALIN D	151KK 1				- P							
Dat	e:	/	3	0	23 Establishment Name ROSas (<u> </u>	Le		* ~	24	/	Permit # D7403 TOTAL/SCORE		
-	-	NO CONTRACTOR	MINISTER STREET	pect Nar		-Reins	pectio	n		4-C	omp	plaint 🔲 5-Other		
					Marcus Roman	<u> </u>						* Number of Repeat Violations: Vumber of Violations COS: Code: Phone: Pollow-up: Yes No		
Pny	SIC	ll A	dare	ss:	+200 Frankein the	City	Un	co	_	ľ		Code: Phone: Pollow-up: Yes No Date 2 1 1 2 2		
Ma	÷k 1	ho a	nnro	Con	npliance Status: Out = not in compliance IN = in compliance points in the OUT box for each numbered item Mark	e NO	= not o	obser	ved	NA	= no	ot applicable COS = corrected on site R = repeat violation		
171.	ıĸ.	IIV e.	ppro	71141	Priority Items (3 Points) violations	Requi	re Im	medi	iate (ropu C <i>orr</i>	ecti	pox for IN, NO, NA, COS Mark an asterisk '* in appropriate box for R we Action not to exceed 3 days		
Co	mpl I	ianc	e Sta			R	C	omp	liane	e Sta	itus			
U	N	o	A	C O S	Time and Temperature for Food Safety (F = degrees Fahrenheit)	*	U T	N		N A	O S			
			 		1. Proper cooling time and temperature		-	./			3	12. Management, food employees and conditional employees;		
		1			2. Proper Cold Holding temperature (41F/ 45F)	+		y				knowledge, responsibilities, and reporting 13. Proper use of restriction and exclusion; No discharge from		
\dashv	No.	_			3. Proper Hot Holding temperature (135F)	+	575	<u> </u>	223		40×10	eyes, nose, and mouth		
	/				4. Proper cooking time and temperature			1		727		Preventing Contamination by Hands 14. Hands cleaned and properly washed/ Gloves used properly		
		1			5. Proper reheating procedure for hot holding (165F in 2 Hours)			1	1			15. No bare hand contact with ready to eat foods or approved alternate method properly followed (Approved Y (N))		
	4				6. Time as a Public Health Control; procedures & records	- 20	Sec.	See S		3762	235	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		692					Chemicals		
-	₩				destruction 8. Food Received at proper temperature		2000	Ι.				17. Food additives; approved and properly stored; Washing Fruits		
25900	1			2000 C	Protection from Contamination	#2 Estate	_			vedicer		& Vegetables		
T	7				9. Food Separated & protected, prevented during food	2022	é	י ס י				18. Toxic substances properly identified, stored and used Water/ Plumbing		
1	V	9246 9255			preparation, storage, display, and tasting 10. Food contact surfaces and Returnables; Cleaned and	+	8.57	858 	T 1			19. Water from approved source; Plumbing installed; proper		
2			3777		Sanitized atppm/temperature	*	3					backflow device		
					11. Proper disposition of returned, previously served, reconditioned			-				20. Approved Sewage/Wastewater Disposal System, proper disposal		
					Priority Foundation Items (2 Poi									
U	I N	N O	N A	С 0	Demonstration of Knowledge/ Personnel	R	U	I N	N O	N A	C O	Food Temperature Control/ Identification R		
Т			20.750	S	21. Person in charge present, demonstration of knowledge,		T.	1	7	9/3/3	S	27. Proper cooling method used; Equipment Adequate to		
	b-				and perform duties/ Certified Food Manager (CFM) 22. Food Handler/ no unauthorized persons/ personnel	+	-	·	25			Maintain Product Temperature 28. Proper Date Marking and disposition		
					Safe Water, Record Keeping and Package Labeling			_			_	29. Thermometers provided, accurate, and calibrated; Chemical/		
	~		V19392	9092	23. Hot and Cold Water available; adequate pressure, safe		28	L AOGŠ	<u> 1</u> 2221 13357			Thermal test strips Permit Requirement, Prerequisite for Operation		
			24. Required records available (shellstock tags; parasite	\Box	1500				90111-0890	30. Food Establishment Permit (Current & Valid)				
7223		2440 2454			destruction); Package food labeling Conformance with Approved Procedures	# 36	200			11,55		Utensils, Equipment, and Vending		
			1		25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized		^	Π.	\Box			31. Adequate handwashing facilities: Accessible and properly		
			200		processing methods; manufacturer instructions		2	4	v		8	supplied, used		
					Consumer Advisory		2	1	(U)			32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used		
Ī.	/				26. Posting of Consumer Advisories; raw or under cooked			٠,	,			33. Warewashing Facilities; installed, maintained, used		
					foods (Disclosure/Reminder/Buffet Plate)/ Allergen Label Core Items (1 Point) violations Require Corrective A	Action	Not to	Ex	ceed	90 1	Davs	Service sink or curb cleaning facility provided Sor Next Inspection, Whichever Comes First		
O U	I N	N O	N A	C O	Prevention of Food Contamination	R	O U	I N	N O	N A	C O	R		
T		Ž		š	34. No Evidence of Insect contamination, rodent/other		т			^	S	Food Identification		
	8				animals			ie de la company				41.Original container labeling (Bulk Food)		
1		994) 394)	26) 1921		35. Personal Cleanliness/eating, drinking or tobacco use 36. Wiping Cloths; properly used and stored	*	356		F		254	Physical Facilities 42. Non-Food Contact surfaces clean		
_		_			37. Environmental contamination			/				43. Adequate ventilation and lighting; designated areas used		
	<u>/</u>	3234		724	38. Approved thawing method Proper Use of Utensils	988		/			-	44. Garbage and Refuse properly disposed; facilities maintained 45. Physical facilities installed, maintained, and clean		
1	7.00				39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ln use utensils; properly used	X		/				46. Toilet Facilities; properly constructed, supplied, and clean		
					40. Single-service & single-use articles; properly stored	+1				<u> </u>		47. Other Violations		
Rec	eiv	e d b	y:		and used	Prin	ıt:	inl	<u> </u>			Title: 1 22 7 Ma		
(sign	_		byz	-	ween free	Data	.4-	۷V	la	VÚ	77	Forman 1-15-11		
Inspected by: (signature)			Prin	ı: ,	Tu	UIL	ts		Permit Expires: Mo / Yr					
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Waco-McLennan County Public H 225 West Waco Drive Calth District Waco, Texas 76707 (254) 750-5464

Establishment:		- 0.1	Per		Page 2 of 2
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