



Food Establishment Inspection Report *EH-I-020708-2022* Page 1 of 1

Date: 11/08/22 Establishment Name: New Happy Wok Permit # 11682 **TOTAL/SCORE**
Purpose of Inspection: 1-Permit/Renewal 2-Routine 3-Reinspection 4-Complaint 5-Other **8**
 Contact/Owner Name: Meiying Lin * Number of Repeat Violations: 0
 ✓ Number of Violations COS: 0
 Physical Address: 1910 Park Lake Dr City: Waco Zip Code: 76708 Phone: _____ Follow-up: Yes No
 Date: _____

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						R	Compliance Status						R
O	I	N	N	C	O		O	I	N	N	C	O	
U	T		A	S	S	U	T		A	S	S		
							Time and Temperature for Food Safety (F = degrees Fahrenheit)						
	/						1. Proper cooling time and temperature						
	/						2. Proper Cold Holding temperature (41F/ 45F)						
	/						3. Proper Hot Holding temperature (135F)						
	/						4. Proper cooking time and temperature						
	/						5. Proper reheating procedure for hot holding (165F in 2 Hours)						
	/						6. Time as a Public Health Control; procedures & records						
							Approved Source						
	/						7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction						
	/						8. Food Received at proper temperature						
							Protection from Contamination						
3					✓		9. Food Separated & protected, prevented during food preparation, storage, display, and tasting						
	/						10. Food contact surfaces and Returnables; Cleaned and Sanitized at <u>150</u> ppm/temperature						
	/						11. Proper disposition of returned, previously served, reconditioned						
							Employee Health						
	/						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 <u>N</u>)						
							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						
	/					3	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	N	C	O		O	I	N	N	C	O	
U	T		A	S	S	U	T		A	S	S		
							Demonstration of Knowledge/ Personnel						
	/						21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM)						
	/						22. Food Handler/ no unauthorized persons/ personnel						
							Safe Water, Record Keeping and Package Labeling						
	/						23. Hot and Cold Water available; adequate pressure, safe						
	/						24. Required records available (shellstock tags; parasite destruction); Package food labeling						
							Conformance with Approved Procedures						
	/						25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions						
							Consumer Advisory						
	/						26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffer Plate) Allergen Label						
							Food Temperature Control/ Identification						
	/						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	N	C	O		O	I	N	N	C	O	
U	T		A	S	S	U	T		A	S	S		
							Prevention of Food Contamination						
	/						34. No Evidence of Insect contamination, rodent/other animals						
	/						35. Personal Cleanliness/eating, drinking or tobacco use						
	/						36. Wiping Cloths; properly used and stored						
	/						37. Environmental contamination						
	/						38. Approved thawing method						
							Proper Use of Utensils						
	/						39. Utensils, equipment, & linens; properly used, stored, dried, & handled/in use utensils; properly used						
1							40. Single-service & single-use articles; properly stored and used						
							Food Identification						
	/						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: Meiying Lin Title: owner
 Inspected by: [Signature] Print: Jeffrey Huete Permit Expires: 5/2023
 Mo / Yr
 Notes: See page 2



WACO McLENNAN COUNTY
PUBLIC HEALTH DISTRICT

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

Page 2 of 2

Establishment: <i>New Happy Walk</i>	Permit #: <i>11682</i>	Date: <i>11/22/22</i>
Address: <i>1910 Park Lake Dr</i>	City: <i>Waco</i>	Zip Code: <i>76708</i>

TEMPERATURE OBSERVATIONS

Item/Location/Food Temperature °F	<i>Cooked chicken / 38.8°F</i>
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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.
<i>40</i>	<i>Single use bowl is being used as a scoop in a bulk container</i>
<i>41</i>	<i>Bulk food container is not labeled as flour.</i>
<i>9</i>	<i>Raw eggs are being stored above ready to eat foods.</i>
<i>Cos</i>	<i>eggs were moved to the next shelf and below ready to eat foods</i>
<i>18</i>	<i>Chemical sprayer was not labeled with contents</i>
<i>Cos</i>	<i>Manager labeled the sprayer as sanitizer</i>

Received by: (signature)	Print: <i>Meiying Lin</i>	Title: <i>owner</i>
Inspected by: <i>[Signature]</i>	Print: <i>Jeffrey Hunter</i>	

A copy of this report furnished to the owner/permit holder/person in charge serves as written notice.