

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

Inspection #:	
---------------	--

Food Establishment Inspection Report TOTAL/SCORE Establishment Name. HOP # 3001 □ 3-Reinspection 4-Complaint ☐ 1-Permit/Renewal 5-Other Purpose of Inspection: Contact/Owner Name: \* Number of Repeat Violations:✓ Number of Violations COS: \_ Physical Address: Phone: Follow-up: 4015 Date R = repeat violation Mark the appropriate points in the OUT box for each numbered item Mark an asterisk ' \* ' in appropriate box for R Priority Items (3 Points) violations Require Immediate Corrective Action not to exceed 3 days Compliance Status Compliance Status N A O U T I N N O Time and Temperature for Food Safety N O N A C N **Employee Health** (F = degrees Fahrenheit) 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 Preventing Contamination by Hands 3. Proper Hot Holding temperature (135F) 14. Hands cleaned and properly washed/ Gloves used properly 4. Proper cooking time and temperature 15. No bare hand contact with ready to eat foods or approved 5. Proper reheating procedure for hot holding (165F in 2 alternate method properly followed (Approved Y\_N Hours) 6. Time as a Public Health Control; procedures & records **Highly Susceptible Populations** 16. Pasteurized foods used; prohibited food not offered **Approved Source** Pasteurized eggs used when required 7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite Chemicals destruction 8. Food Received at proper temperature 17. Food additives; approved and properly stored; Washing Fruits & Vegetables **Protection from Contamination** 18. Toxic substances properly identified, stored and used 9. Food Separated & protected, prevented during food Water/ Plumbing preparation, storage, display, and tasting 10. Food contact surfaces and Returnables; Cleaned and 19. Water from approved source; Plumbing installed; proper ppm/temperature backflow device Sanitized at 150 11. Proper disposition of returned, previously served, 20. Approved Sewage/Wastewater Disposal System, proper reconditioned disposal Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days N A N A 0 C O Ö ö N Demonstration of Knowledge/Personnel Food Temperature Control/ Identification 21. Person in charge present, demonstration of knowledge, 27. Proper cooling method used; Equipment Adequate to and perform duties/ Certified Food Manager (CFM) Maintain Product Temperature 22. Food Handler/ no unauthorized persons/ personnel 28. Proper Date Marking and disposition 29. Thermometers provided, accurate, and calibrated; Chemical/ Safe Water, Record Keeping and Package Labeling Thermal test strips 23. Hot and Cold Water available; adequate pressure, safe Permit Requirement, Prerequisite for Operation 24. Required records available (shellstock tags; parasite 30. Food Establishment Permit (Current & Valid) destruction); Package food labeling Conformance with Approved Procedures Utensils, Equipment, and Vending 25. Compliance with Variance, Specialized Process, and 31. Adequate handwashing facilities: Accessible and properly HACCP plan; Variance obtained for specialized supplied, used processing methods; manufacturer instructions 32. Food and Non-food Contact surfaces cleanable, properly Consumer Advisory designed, constructed, and used 26. Posting of Consumer Advisories; raw or under cooked 33. Warewashing Facilities; installed, maintained, used foods (Disclosure/Reminder/Buffet Plate)/ Allergen Label 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 O U N O C O N O 0 N Prevention of Food Contamination Food Identification N A 34. No Evidence of Insect contamination, rodent/other 41.Original container labeling (Bulk Food) animals 35. Personal Cleanliness/eating, drinking or tobacco use Physical Facilities 42. Non-Food Contact surfaces clean 36. Wiping Cloths; properly used and stored 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, 46. Toilet Facilities; properly constructed, supplied, and clean dried, & handled/In use utensils; properly used 40. Single-service & single-use articles; properly stored 47. Other Violations and used Print: Received by: MM (signature) Inspected by: Permit Expires: (signature) being thanks lecking ad will not