

WACO MCLENNAN COUNTY
PUBLIC HEALTH DISTRICTWaco-McLennan County Public Health District
225 West Waco Drive
Waco, Texas 76707
(254) 750-5464Inspection #: 76336Case # 1500229179Page 1 of 1

12509

Food Establishment Inspection Report

11	24	15			Coach's Smoke - Food		05/16		
Mo	Day	Year	Time In	Time Out	Establishment		Expire Mo-Yr.	Risk	
Street Address: <u>330 Austin Ave.</u>					City: <u>Waco</u>	Zip: <u>76701</u>	Phone: <u>254-8584</u>		
Purpose of Inspection:			1-Permit/Renewal		2-Routine		3-Reinspection		
Owner/Manager: <u>Gary Zacharias</u>			Food Managers Certified: <u>Yes</u>		Food Handler Certificates: <u>Yes</u>		Need N/A		
Demerits 5 Pts	IN	NA	N/O	COS	Food Temperature/Time Requirements				
					Violations Require Immediate Corrective Action				
					1. Proper Cooling for Cooked/Prepared Food				
					2. Cold Hold (41 degrees Fahrenheit)				
					3. Hot Hold (135 degrees Fahrenheit)				
					4. Proper Cooking Temperatures				
					5. Rapid Reheating (165 degrees Fahrenheit in 2 Hrs)				
Item/Location/Food Temperature <u>Holds okay.</u>									
Demerits 4 Pts	IN	NA	N/O	COS	Personnel/Handling/Source Requirements				
					Violations Require Immediate Corrective Action				
					6. Personnel with Infections Restricted/Excluded				
					7. Proper/Adequate Handwashing				
					8. Good Hygiene Practices (Eating/Drinking/Smoking/Other) <u>OK</u>				
					9. Approved Source/Labeling				
					10. Sound Condition of Food <u>OK</u>				
					11. Proper Handling of Ready-To-Eats Foods				
					12. Cross-contamination of Raw/Cooked Foods/Other <u>OK</u>				
					13. Approved Systems (HACCP Plans/Time as Public Health Control/Date Marking) <u>OK</u>				
					14. Water Supply - Approved Sources/Sufficient Capacity/Hot and Cold Under Pressure				
Demerits 3 Pts	IN	NA	N/O	COS	Facility and Equipment Requirements				
					Violations Require Immediate Correction, Not To Exceed 10 Days				
					15. Equipment Adequate to Maintain Product Temperature				
					16. Handwash Facilities Adequate and Accessible				
					17. Handwash Facilities with Soap and Towels				
					18. No Evidence of Insect Contamination				
					19. No Evidence of Rodents/Other Animals				
					20. Toxic Items Properly Labeled/Stored/Used				
					21. Manual/Mechanical Warewashing and Sanitizing at ()ppm/temperature				
					22. Person in Charge Demonstration of Knowledge / Certified Food Manager				
					23. Approved Sewage/Wastewater Disposal System, Proper Disposal, Air Gaps				
					24. Thermometers Provided/Accurate/Properly Calibrated (+2 degrees Fahrenheit)				
					25. Food Contact Surfaces of Equipment and Utensils Cleaned/Sanitized/Good Repair <u>OK</u>				
					26. Posting of Consumer Advisories (Disclosure/Reminder/Buffer Plate)				
					27. Food Establishment Permit				
Subtotal	Other Violations - Require Corrective Action Not To Exceed 90 Days or the Next Inspection. Whichever Comes First								
5pt	Notes: <u>20 Properly label all chemicals/spray bottles.</u>								
4pt	<u>All other previous violations have been corrected.</u>								
3pt									
Demerit Totals: 3	Inspected by: <u>Mike Kelinske</u>				# of seats		Bldg. Sq. ft.		
Follow-up Required: <u>No</u>				Follow-up by: (date) <u>anytime</u>		Received by: <u>Gary Zacharias</u>		Print Name: <u>Gary Zacharias</u>	

A copy of the inspection report furnished to the owner/permit holder/person in charge constitutes a written notice.

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Food Establishment Inspection Report

12509

Mo	Day	Year	Time In	Time Out	Establishment		Expire Mo-Yr.	Risk
11	18	15			Conch's Smokes - Food		05/16	
Street Address: 330 Austin Ave.					City: Waco	Zip: 76701	Phone: 254-8584	
Purpose of Inspection: 1-Permit/Renewal ☐ 2-Routine ☒ 3-Reinspection ☐ 4-Complaint ☐ 5-Other ☐								
Owner/Manager: Gary Zacharias					Food Managers Certified: Yes ☒ Need ☐ N/A ☐		Food Handler Certificates: Yes ☐ Need ☒	
Demerits 5 Pts	IN	NA	N/O	COS	Food Temperature/Time Requirements			
					Violations Require Immediate Corrective Action exp. 05/20 Remarks			
					1. Proper Cooling for Cooked/Prepared Food			
					2. Cold Hold (41 degrees Fahrenheit)			
					3. Hot Hold (135 degrees Fahrenheit)			
					4. Proper Cooking Temperatures			
					5. Rapid Reheating (165 degrees Fahrenheit in 2 Hrs)			
Item/Location/Food Temperature warmer 164°F walk-in 40°F								
All holds observed at the proper temperatures.								
Demerits 4 Pts	IN	NA	N/O	COS	Personnel/Handling/Source Requirements			
					Violations Require Immediate Corrective Action Remarks			
					6. Personnel with Infections Restricted/Excluded			
					7. Proper/Adequate Handwashing			
4				COS	8. Good Hygiene Practices (Eating/Drinking/Smoking/Other)			
					9. Approved Source/Labeling			
4				COS	10. Sound Condition of Food			
					11. Proper Handling of Ready-To-Eats Foods			
4				COS	12. Cross-contamination of Raw/Cooked Foods/Other			
4					13. Approved Systems (HACCP Plans/Time as Public Health Control/Date Marking)			
					14. Water Supply - Approved Sources/Sufficient Capacity/Hot and Cold Under Pressure			
Demerits 3 Pts	IN	NA	N/O	COS	Facility and Equipment Requirements			
					Violations Require Immediate Correction, Not To Exceed 10 Days Remarks			
					15. Equipment Adequate to Maintain Product Temperature			
					16. Handwash Facilities Adequate and Accessible			
					17. Handwash Facilities with Soap and Towels			
					18. No Evidence of Insect Contamination			
					19. No Evidence of Rodents/Other Animals			
3					20. Toxic Items Properly Labeled/Stored/Used			
					21. Manual/Mechanical Warewashing and Sanitizing at (100) ppm/temperature			
					22. Person in Charge Demonstration of Knowledge / Certified Food Manager			
					23. Approved Sewage/Wastewater Disposal System, Proper Disposal, Air Gaps			
					24. Thermometers Provided/Accurate/Properly Calibrated (+2 degrees Fahrenheit)			
3					25. Food Contact Surfaces of Equipment and Utensils Cleaned/Sanitized/Good Repair			
					26. Posting of Consumer Advisories (Disclosure/Reminder/Buffer Plate)			
					27. Food Establishment Permit			
Subtotal	Other Violations - Require Corrective Action Not To Exceed 90 Days or the Next Inspection, Whichever Comes First							
5pt 0	Notes: 25 Observed tongs hanging on spice rack covered in dust.							
4pt 16	25 Clean all coolers, freezers, equipment, etc. especially the door handles.							
3pt 6	20 Label all chemicals / spray bottles.							
Demerit Totals: 22	Inspected by: Mike Kelinska				# of seats	Bldg. Sq. ft.	Waco / City / Uninc.	
Follow-up Required: Yes ☒ No ☐	Follow-up by: (date) 11-24-15		Received by: Gary Zacharias		Print Name: Gary Zacharias			

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Establishment:		Date:
Couch's Smoke - Food		11-18-15
Address:	City:	Zip Code:
330 Austin Ave.	Waco	76701
Violation Item Number	Based on an inspection this day, the items documented below identify the violation in operations or facilities, which must be corrected. As indicated on the inspection form, items 1-14 must be corrected immediately. Items 15-27 must be corrected within 10 days. Other violations must be corrected within 90 days or such shorter time as specified by the regulatory authority. Failure to comply with any time limits for corrections specified in this notice may result in cessation of your Retail Food Establishment operation. A copy of the inspection report furnished to the owner/permit holder/person in charge constitutes a written notice.	Corrected By (Date)
(8)	Do not store personal items on food prep surfaces or areas where you store food or clean plates utensils etc. (phone, watch) (drink without lid)	
A)	Always store utensils handle up to prevent contamination of the working ends.	
(10) (12)	Observed a cup (being used as a scoop) resting half buried in the ice. Only use approved scoops with a handle. All ice discarded.	
(25)	Discard any utensil that is broken, chipped, cracked, etc. Observed cracked ice scoop.	
(13)	Observed several foods without date marking. Properly date mark all potentially hazardous foods if held for more than 24 hours.	
	An inspector will return on 11-24-15.	
	All violations must be corrected upon reinspection. Failure to comply may result in legal actions.	
Inspected by:	Received by:	Title:
Mike Kelmice	[Signature]	manager