

WACO MCLENNAN COUNTY
PUBLIC HEALTH DISTRICTWaco-McLennan County Public Health District
225 West Waco Drive
Waco, Texas 76707
(254) 750-5464Inspection #: 76295Case # 15002209200Page 1 of 2

Food Establishment Inspection Report

12847

<u>11</u>	<u>24</u>	<u>15</u>			<u>Homestead Market</u>	<u>12/15</u>	
Mo	Day	Year	Time In	Time Out	Establishment	Expire Mo-Yr.	Risk

Street Address: 169 Waller St. E. City: Waco Zip: 76705 Phone: _____

Purpose of Inspection: 1-Permit Renewal 2-Routine 3-Reinspection 4-Complaint 5-Other _____

Owner/Manager: Ray Wachsmann Food Manager 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	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 all ref/ig/freezers at approved temps.

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	
<u>4</u>					<u>8</u> Good Hygiene Practices (Eating/Drinking/Smoking/Other)	
<u>4</u>					<u>9</u> Approved Source/Labeling	
	✓				10. Sound Condition of Food	
	✓				11. Proper Handling of Ready-To-Eats Foods	
<u>4</u>					<u>12</u> Cross-contamination of Raw/Cooked Foods/Other	
	✓				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	
<u>3</u>	✓				<u>18</u> No Evidence of Insect Contamination	
	✓				19. No Evidence of Rodents/Other Animals	
<u>3</u>	✓				20. Toxic Items Properly Labeled/Stored/Used	
<u>3</u>	✓				<u>21</u> Manual/Mechanical Warewashing and Sanitizing at () ppm/temperature	
	✓				<u>22</u> Person in Charge Demonstration of Knowledge / Certified Food Manager	
	✓				23. Approved Sewage/Wastewater Disposal System, Proper Disposal, Air Gaps	
<u>3</u>	✓				24. Thermometers Provided/Accurate/Properly Calibrated (±2 degrees Fahrenheit)	
		✓			<u>25</u> 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

Notes: 9 label delg meats w/ Homestead name, address, ingredients
25 clean the carts in meats
18 Flies

Demerit Totals: 24

Inspected by: E. Duarach, P. S. # of seats _____ Bldg. Sq. ft. _____ Waco / City / Uninc. Chad Bluff

Follow-up Required: Yes Yes No _____ Follow-up by: (date) 1 week Received by: x Print Name: RAY WACHSMANN

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

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:		Date:
<u>Honestead Market</u>		<u>11/24/15</u>
Address:	City:	Zip Code:
<u>169 N. 4th St.</u>	<u>Waco</u>	<u>76705</u>
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)
<u>Meat Cutting Room -</u>		
<u>18</u>	<u>Flies - get</u>	
<u>21</u>	<u>Use proper test sanitizing of all food contact equipment - Wash (hot + soapy) Rinse (Hot + Clean) + Sanitize (Cool + 50-100 ppm Chlorine) - Get test strips</u>	
<u>12</u>	<u>Work table contaminated - Flies, raw meat, dirty equipment, dirty table</u>	
<u>(A)</u>	<u>Repair loose lining -</u>	
<u>25</u>	<u>Walkin - get adequate racks to store all products off the floor - Keep all prepped products covered -</u>	
<u>8</u>	<u>Clean the hand sink</u>	
<u>(B)</u>	<u>Clean & sanitize all equipment, all surfaces</u>	
<u>25</u>	<u>Clean the walkin floor & seal</u>	
<u>8</u>	<u>Do not lay aprons on work tables in meat market -</u>	
<u>9</u>	<u>"Spice Wagon" Habanero Peanut Sauce must have full manufacture label - Name, address, ingredients, weight.</u>	
<u>8</u>	<u>Do not set personal drinks or hang coats on food racks -</u>	
<u>25</u>	<u>Do not reuse</u>	
<u>18</u>	<u>Flies -</u>	
<u>22</u>	<u>Based on conditions & violations observed, good Food Safe Food Handling etc knowledge is not being demonstrated</u>	
Inspected by:		Received by:
<u>Pharrell, PS</u>		<u>X RTW</u>
		Title: <u>MANAGER</u>

Deli
KitchenDeli
Kitchen

WACO MCLENNAN COUNTY
PUBLIC HEALTH DISTRICT

Waco-McLennan County Public Health District

225 West Waco Drive

Waco, Texas 76707

(254) 750-5464

Inspection #: 76425

Case # 1500229200

Page 1 of 1

Food Establishment Inspection Report

12847

12	1	15			Homestead Market	12/15	
Mo	Day	Year	Time In	Time Out	Establishment	Expire Mo-Yr.	Risk

Street Address: 169 Waller Ln. City: Waco Zip: 76705 Phone:

Purpose of Inspection: 1-Permit/Renewal 2-Routine 3-Reinspection 4-Complaint 5-Other

Owner/Manager: Jerry Lancaster Food Managers Certified: Yes Need N/A Food Handler Certificates: Yes Need

Demerits 5 Pts	IN	NA	N/O	COS	Food Temperature/Time Requirements	Remarks
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Item/Location/Food Temperature OK

Demerits 4 Pts	IN	NA	N/O	COS	Personnel/Handling/Source Requirements	Remarks
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	✓				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 (50+) 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	
	✓	✓			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:

4pt

3pt

Demerit Totals: 0

Inspected by: E. Duval R. S. # of seats Bldg. Sq. ft. Waco / City (Uninc.)

Follow-up Required: No

Follow-up by: (date)

Received by:

Print Name:

JERRY LANCASTER

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