



Food Establishment Inspection Report

Date: 5/19/17 Establishment Name: Kem's Permit #: 9062 TOTAL SCORE: 36

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

Contact/Owner Name: Bomshi Patel / Cindy Dennard * Number of Repeat Violations: 10
 ✓ Number of Violations COS: N/A

Physical Address: 801 Development Blvd, Bellmead City: Bellmead Zip Code: 76705 Phone: _____ Follow-up: Yes No
 Date: See Pg 3

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
OUT	IN	NO	NA	COS	Time and Temperature for Food Safety (F = degrees Fahrenheit)		OUT	IN	NO	NA	COS	Employee Health	
				✓	1. Proper cooling time and temperature						✓	12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting	
3					2. Proper Cold Holding temperature (41F/ 45F)	R					✓	13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth	
				✓	3. Proper Hot Holding temperature (135F)						✓	Preventing Contamination by Hands	
				✓	4. Proper cooking time and temperature						✓	14. Hands cleaned and properly washed/ Gloves used properly	
				✓	5. Proper reheating procedure for hot holding (165F in 2 Hours)						✓	15. No bare hand contact with ready to eat foods or approved alternate method properly followed (Approved Y N)	
				✓	6. Time as a Public Health Control; procedures & records						✓	Highly Susceptible Populations	
				✓	Approved Source						✓	16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required	
3					7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction	R						Chemicals	
				✓	8. Food Received at proper temperature						✓	17. Food additives; approved and properly stored; Washing Fruits & Vegetables	
				✓	Protection from Contamination						3	18. Toxic substances properly identified, stored and used	
				✓	9. Food Separated & protected, prevented during food preparation, storage, display, and tasting						✓	Water/ Plumbing	
3					10. Food contact surfaces and Returnables; Cleaned and Sanitized at _____ ppm/temperature	R					✓	19. Water from approved source; Plumbing installed; proper backflow device	
				✓	11. Proper disposition of returned, previously served, reconditioned						3	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
OUT	IN	NO	NA	COS	Demonstration of Knowledge/ Personnel		OUT	IN	NO	NA	COS	Food Temperature Control/ Identification	
2				✓	21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM)	R	2				✓	27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature	
				✓	22. Food Handler/ no unauthorized persons/ personnel		2				✓	28. Proper Date Marking and disposition	
				✓	Safe Water, Record Keeping and Package Labeling		2				✓	29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips	
				✓	23. Hot and Cold Water available; adequate pressure, safe						✓	Permit Requirement, Prerequisite for Operation	
2					24. Required records available (shellstock tags; parasite destruction); Package food labeling	R					✓	30. Food Establishment Permit (Current & Valid)	
				✓	Conformance with Approved Procedures						✓	Utensils, Equipment, and Vending	
				✓	25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions						✓	31. Adequate handwashing facilities: Accessible and properly supplied, used	
				✓	Consumer Advisory		2				✓	32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used	
				✓	26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffer Plate)/ Allergen Label		2				✓	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
OUT	IN	NO	NA	COS	Prevention of Food Contamination		OUT	IN	NO	NA	COS	Food Identification	
1					34. No Evidence of Insect contamination, rodent/other animals	R	1				✓	41. Original container labeling (Bulk Food)	
1					35. Personal Cleanliness/eating, drinking or tobacco use						✓	Physical Facilities	
1					36. Wiping Cloths; properly used and stored						✓	42. Non-Food Contact surfaces clean	
1					37. Environmental contamination						✓	43. Adequate ventilation and lighting; designated areas used	
1					38. Approved thawing method <u>condated in Hot Refrig</u>	R					✓	44. Garbage and Refuse properly disposed; facilities maintained	
					Proper Use of Utensils						✓	45. Physical facilities installed, maintained, and clean	
1					39. Utensils, equipment, & linens; properly used, stored, dried, & handled/In use utensils; properly used	R					✓	46. Toilet Facilities; properly constructed, supplied, and clean	
				✓	40. Single-service & single-use articles; properly stored and used						✓	47. Other Violations	

Received by: (signature) Cindy Dennard Print: CINDY DENNARD Title: PIC

Inspected by: (signature) Ed Duvarack Print: ED DUVARACK Permit Expires: Mo/Yr 5/17

Notes: PERMIT REVOKED



WACO MCLENNAN COUNTY
PUBLIC HEALTH DISTRICT

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

Salvina Ferrell, F+B Mgr.

Page 2 of 3

Establishment: <i>Kem's</i>	Permit #: <i>9062</i>	Date: <i>5/19/17</i>
Address: <i>2301 Development Blvd.</i>	City: <i>Bellmead</i>	Zip Code: <i>76705</i>

TEMPERATURE OBSERVATIONS

Item/Location/Food Temperature °F
<i>2/1/27 Prep table refriq. - Shams 50°F Salmon - undated 53</i>
<i>Zucchini dated Mon 59°F all TCS food is to be discarded</i>
<i>Bailed egg 57°F = 64°F in this line prep table + unit</i>
<i>Cheese - 53°F = taken out of service</i>
<i>HAM - 50.3</i>

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>39</i>	<i>Do not leave bar gun in sanitizer overnight -</i>	
<i>34</i>	<i>Fruit flies in bar again</i>	
<i>35</i>	<i>at all kitchen workers (COOKS) must wear hair restraint</i>	
<i>29</i>	<i>No thermometer in "OK refriq"</i>	
<i>10</i>	<i>When cleaning, get labels removed</i>	
<i>18</i>	<i>Unlabeled pesticide? cup setting on bar + on kitchen prep table - Label all containers + Do Not set on food surfaces -</i>	
<i>41</i>	<i>Unlabeled bulk containers of different ^{white} powders, grain</i>	
<i>18</i>	<i>unlabeled bottle of cleaner</i>	
<i>37</i>	<i>Bags laying around kitchen, piled on bar floor</i>	
<i>35</i>	<i>Open drink in kitchen -</i>	
<i>28</i>	<i>Misdated prepped pans of foods -</i>	
<i>42</i>	<i>Clean off storage shelves above prep tables</i>	
<i>10</i>	<i>NO sanitizer in use in kitchen</i>	
<i>34</i>	<i>Fruit Flies in kitchen - all areas</i>	
<i>10/39</i>	<i>"Clean" plates are have food residue + bins ^{Too} dirty</i>	
<i>20</i>	<i>repair water leak under - drain or supply?</i>	
<i>20</i>	<i>Auto dishwasher has water leak under it</i>	
<i>29/33</i>	<i>No temp tags for auto dishwasher + thermometer broken</i>	
<i>29</i>	<i>undated prepped cheese, meats, deli meats + others</i>	
<i>29/24</i>	<i>unlabeled + undated bottle of white sauce in walk-in</i>	
<i>7/29</i>	<i>Penne pasta dated made 4/15 exp 4/22 - improper</i>	
<i>29</i>	<i>Color dat system is NOT working! is it old, new, update or pulled ^{off hand}</i>	
Received by: (signature) <i>Cindy Dennard</i>	Print: <i>CINDY DENNARD</i>	Title: <i>PIC</i>
Inspected by: <i>Ed Dworacek</i>	Print: <i>ED DWORACEK</i>	



WACO MCLENNAN COUNTY
PUBLIC HEALTH DISTRICT

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

Establishment: <i>Kem's</i>	Permit #: <i>9062</i>	Date: <i>5/19/17</i>
Address: <i>2801 Development Blvd.</i>	City: <i>Bellmead</i>	Zip Code: <i>76705</i>

TEMPERATURE OBSERVATIONS

Item/Location/Food Temperature °F

There is not a clean, sanitary surface in the kitchen shelves, racks, dishes, ledges, storage -

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.

- 35* *Beetles crawling in dining area + other insects*
 - 2 21* *By the appearances and violation reported on this inspection, it is clear that Food Safety is not being demonstrated. -*
 - 32/10* *Teflon pans very damaged w/coating missing + stored dirty*
- Permit is being indefinitely suspended for this restaurant due to insect infestation, major repeat violations, lack of Food Safety Management, gross unsanitary conditions,*
- No food, not even outside caterers, is allowed to be served in this dining or kitchen, or any area on this property.*
- This was a permit renewal inspection. At this point and under these conditions, the permit will be renewed at the end of 5 days from today, counting today as #1. To reopen, you must appeal in writing to Mr. Daniel Little Environmental Health Manager at 201 W. Waco Dr., Waco, TX 76707.*

Received by: (signature) <i>Cindy Dennard</i>	Print: <i>CINDY DENNARD</i>	Title: <i>PIC - HR Dir/Acting</i>
Inspected by: <i>E. Duracek</i>	Print: <i>EO DURACEK</i>	



Food Establishment Inspection Report

Date: 5/26/17 Establishment Name: Kem's Permit # 9062 TOTAL/SCORE: 2

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

Contact/Owner Name: Ramshi Patel * Number of Repeat Violations: 4
✓ Number of Violations COS: 4

Physical Address: 1801 Development Blvd. City: Bellmead Zip Code: 76705 Phone: _____ Follow-up Yes No
Date: 5/26/17

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						Time and Temperature for Food Safety (F = degrees Fahrenheit)	R	Compliance Status						Employee Health	R
OUT	IN	NO	NA	COS			OUT	IN	NO	NA	COS				
		✓			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	
		✓			3. Proper Hot Holding temperature (135F)			✓						Preventing Contamination by Hands	
		✓			4. Proper cooking time and temperature			✓						14. Hands cleaned and properly washed/ Gloves used properly	
		✓			5. Proper reheating procedure for hot holding (165F in 2 Hours)			✓						15. No bare hand contact with ready to eat foods or approved alternate method properly followed (Approved <u>Y</u> <u>N</u>)	
		✓			6. Time as a Public Health Control; procedures & records			✓						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 destruction									Chemicals	
	✓				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 preparation, storage, display, and tasting			✓						Water/ Plumbing	
	✓				10. Food contact surfaces and Returnables; Cleaned and Sanitized at <u>50-75</u> <u>ppm</u> temperature			✓						19. Water from approved source; Plumbing installed; proper backflow device	
	✓				11. Proper disposition of returned, previously served, reconditioned			✓						20. Approved Sewage/Wastewater Disposal System, proper disposal	

Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days

Compliance Status						Demonstration of Knowledge/ Personnel	R	Compliance Status						Food Temperature Control/ Identification	R
OUT	IN	NO	NA	COS			OUT	IN	NO	NA	COS				
	✓				21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM)			✓						27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature	
	✓				22. Food Handler/ no unauthorized persons/ personnel			✓						28. Proper Date Marking and disposition	
					Safe Water, Record Keeping and Package Labeling			✓						29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips	
	✓				23. Hot and Cold Water available; adequate pressure, safe			✓						Permit Requirement, Prerequisite for Operation	
	✓				24. Required records available (shellstock tags; parasite destruction); Package food labeling			✓						30. Food Establishment Permit (Current & Valid)	
					Conformance with Approved Procedures			✓						Utensils, Equipment, and Vending	
	✓				25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions			✓						31. Adequate handwashing facilities: Accessible and properly supplied, used	
					Consumer Advisory			✓						32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used	
	✓				26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/ Buffet Plate)/ Allergen Label			✓						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						Prevention of Food Contamination	R	Compliance Status						Food Identification	R
OUT	IN	NO	NA	COS			OUT	IN	NO	NA	COS				
	✓				34. No Evidence of Insect contamination, rodent/other animals			✓						41. Original container labeling (Bulk Food)	
	✓				35. Personal Cleanliness/eating, drinking or tobacco use			✓						Physical Facilities	
	✓				36. Wiping Cloths; properly used and stored			✓						42. Non-Food Contact surfaces clean	
	✓				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, dried, & handled/In use utensils; properly used			✓						46. Toilet Facilities; properly constructed, supplied, and clean	
	✓				40. Single-service & single-use articles; properly stored and used			✓						47. Other Violations	

Received by: [Signature] Print: RAMSHI PATEL Title: OWNER

Inspected by: [Signature] Print: ED DORACEK Permit Expires Mo/Yr: 11/17

Notes: Dishwasher @ 50-100 ppm Cl- Quaternitiner 200-400 ppm
28 Discard milk that has been opened - Date when opened
No prepped foods at time of inspection
OK to reopen