

vvaco-iviclennan County Fublic meanin district 225 West Waco Drive • Waco, Texas 76707

Inspect	ion #: _2	735	19
			3226

\bigvee			I	Ĭ		(254) 75	50-54	164					Case # 1700 2 3226					
Date	: 6	<u>7</u>	1	6	17	Establishment Name	ラ	ae		- 4 4	-	#	#4 Permit # 13618 TOTAL/SCOI	RE				
Pur	pose	e of	Ins	spect	tion:	1-Permit/Renewal 2-Routine 3-					4-Co	mp	plaint 5-Other 20					
				Nan	ne:	outabasques lown	er	-					* Number of Repeat Violations: ♥ ✓ Number of Violations COS: ♥					
Phys	sical		ddres		5-1		City:	را	ZL	2011	Z	ip (Code: Phone: Follow-up: Yes No Date					
Mar	1. 41			Com	mpliance :	Status: Out = not in compliance IN = in compliance	NØ	= not	obser	ved	NA -	= noi	ot applicable COS = corrected on site R = repeat violation					
;IVI as	K/II	lt ap)DIO	Trace	рошьла	the OUT box for each numbered item Mark Priority Items (3 Points) violations is							box for IN, NO, NA, COS Mark an asterisk * * ' in appropriate box for ive Action not to exceed 3 days	r R				
0	npli:	ance		C	200	Time and Temperature for Food Safety	R		Comp	liance	e Stat	tus C		R				
U T	N	0		O S		(F = degrees Fahrenheit)		I T	UN		A	o S	Employee Health					
3						per cooling time and temperature		L	1				12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting					
3		_			2. Prop	per Cold Holding temperature (41F/ 45F)			\top_{ν}	71			13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth					
	4	1		\Box	3. Pror	per Hot Holding temperature (135F) per cooking time and temperature	口	7	<u> </u>			2592	Preventing Contamination by Hands	Ģisas				
+	1	7	\Box	H	5. Prop	per reheating procedure for hot holding (165F in 2	+	12	4	+	1	\dashv	Hands cleaned and properly washed/ Gloves used properly No bare hand contact with ready to eat foods or approved					
3	-	$\stackrel{\frown}{\dashv}$	\vdash		Hours) 6. Time	e as a Public Health Control; procedures & records	++		undinge	LV		Ngg	alternate method properly followed (Approved Y N) Highly Susceptible Populations	7295				
						Approved Source			1,_	I			16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required	П				
3					good co	d and ice obtained from approved source; Food in ondition, safe, and unadulterated; parasite	5 7000		<u> ''</u>				Chemicals					
+	\Rightarrow			\vdash	8. Food	ction d Received at proper temperature	H	188		1]			17. Food additives; approved and properly stored; Washing Fruits					
						Protection from Contamination	4557	-	+		1000000	\dashv	& Vegetables 18. Toxic substances properly identified, stored and used	\vdash				
3						d Separated & protected, prevented during food ation, storage, display, and tasting							Water/ Plumbing	72. 1539				
3						od contact surfaces and Returnables; Cleaned and	\Box		\top	FI		<u>Trianing</u>	19. Water from approved source; Plumbing installed; proper	14000				
7	-				11. Pro	oper disposition of returned, previously served,	+		+	+1		\exists	backflow device 20. Approved Sewage/Wastewater Disposal System, proper					
		<u> </u>			recondi	itioned Priority Foundation Items (2 Poin	nts) vi	iolatio	ns R	eaui.	re Co	rre	disposal ective Action within 10 days					
O U	I N	N O	N A	C O		Demonstration of Knowledge/ Personnel	R	O) I	N	N A	C O		R				
T		4		s	21. Per	son in charge present, demonstration of knowledge.		Т	ri orie		1	s	Food Temperature Control/ Identification 27. Proper cooling method used; Equipment Adequate to					
ユ	- 5			H	and per	rform duties/ Certified Food Manager (CFM) od Handler/ no unauthorized persons/ personnel	\sqcup	2	<u>:</u>		_	\dashv	27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature 28. Proper Date Marking and disposition					
			独		STEER SEED	Water, Record Keeping and Package Labeling		7		522	\top		29. Thermometers provided, accurate, and calibrated; Chemical/					
Į,	1		57,240. 		-9990665550	t and Cold Water available; adequate pressure, safe		♦	3 (2) 4				Thermal test strips Permit Requirement, Prerequisite for Operation	49c				
	1		\Box		24. Rec	quired records available (shellstock tags; parasite	\Box	100,0	17	7 1	T		30. Food Establishment Permit (Current & Valid)					
						tion); Package food labeling Conformance with Approved Procedures	455		1				Utensils, Equipment, and Vending	7.E3.F				
-	7				HACCI	mpliance with Variance, Specialized Process, and P plan; Variance obtained for specialized sing methods; manufacturer instructions		2					31. Adequate handwashing facilities: Accessible and properly supplied, used					
					process	Consumer Advisory	125/11		1		32000		32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used					
Τ,	7	Ī			26. Pos	sting of Consumer Advisories; raw or under cooked Disclosure/Reminder/Buffet Plate)/ Allergen Label			1	1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1	\dashv		33. Warewashing Facilities; installed, maintained, used	\dashv				
						e Items (1 Point) violations Require Corrective A	ction	Not t	to Ex	ceed	90 L	ays	Service sink or curb cleaning facility provided as or Next Inspection, Whichever Comes First					
O U T	I N	N O	N A	C O		Prevention of Food Contamination	R	O U T	I I N	N O	N A	C O S	Food Identification	R				
T	7	\exists		S	34. No animals	Evidence of Insect contamination, rodent/other		-3:	1	7	Biopio	S	41.Original container labeling (Bulk Food)					
7	- E		31 20 4 31 20 4 31 20 4 31 20 4	二	35. Pers	sonal Cleanliness/eating, drinking or tobacco use		52	1. 1200	<u>با</u> 24			Physical Facilities					
/ 			250	\rightarrow		ping Cloths; properly used and stored /ironmental contamination	H	_	1	\vdash	5%; 9×4;	+	42. Non-Food Contact surfaces clean 43. Adequate ventilation and lighting; designated areas used					
با	1	ゴ	- 122	\Box		proved thawing method		 	V			\exists	44. Garbage and Refuse properly disposed; facilities maintained					
ı T	T	Ä		2007]	39. Ute	Proper Use of Utensils nsils, equipment, & linens; properly used, stored,			+			+	45. Physical facilities installed, maintained, and clean 46. Toilet Facilities; properly constructed, supplied, and clean	-				
	\pm			\dashv		& handled/In use utensils; properly used gle-service & single-use articles; properly stored	\vdash	\vdash	1	H	4	\dashv	47. Other Violations	_				
Rec	oive	1			and use		Prir	- t-										
(sign	atur	e)		4	MA	"MI MAN		//	<u>V/.,</u>	AR	1/	7/	Mu12 Title: Ownter					
Insp (sign			эу:	<u>ن</u> ک	<u>Ed 1</u>	Quay a cill	Prin	at: <u>/</u>	<u> </u>	$, \mathcal{I}$	701	DÉ	Permit Expires: Mo/Yr 2/17					
Votes						0. 100 001 1 1							The state of the s					

PROMOTE · PREVENT · PROTECT

Waco-McLennan County Public Health District

Maria Ruin 225 West Waco Drive Waco, Texas 76707 (254) 750-5464

PUBLIC HEALT	//ana	Jacinto		Page <u>2</u> of <u>3</u>
Establishment:	-	10 0	Permit #:	Date:
Address	5-B E. Cranen	ria Ty	City: Jacy Lakemen	2 5 16/17 Zip Code: 76 70 8
60 Address.	5-B E. Craven	aue.	LacyLakemen	Zip Code: 76 70 5
TEMPERAT	URE OBSERVATIONS			
Item/Location/	Food Temperature F 7 2 class refrig ONS AND CORRECTIVE ACTIONS	Imprapelly coa	e actual 46 lef salsa 43:	If peppers
OBSERVATION	ONS AND CORRECTIVE ACTIONS	o servicialis -	uni repaire	or replaced
Item Number	AN INSPECTION OF YOUR ESTABLISHI AND NOTED BELOW.	MENT HAS BEEN MADE. YOUR ATTE	ENTION IS DIRECTED TO THE CO	NDITIONS OBSERVED
21	No food Manage	vincharge		
22	No Food Safety C	ardo		
537	Do Not place las	se pots of salsa	on Sloon - Keer	on calt
35	Do Not place las No han nestrai or bracelets	n Labre Linge	inail sain	ted Lingornail
<u>j</u>	or pracelets	D J	1/	8 9
9/10	Do Not handle	Load contact &	unfaces with	Lingos Dalsa
	cups - 1	,		
28.	several opened/p Put a thermomete Keep the plastic Prepping food u	repped products	Not dated, a	los salsa mile
29	Put a thermomete	win the chest.	freezer in from	<i>t</i> .
10	Keep the plastic	fules used to ca	my food cle	ant Dantax
45	Prepping food U	infront w/out	correct smoo	the xeiling
3/	Unable to acc	ess the hands	sink inketcher	
/	blocked by	welet + Deru	liber	
3//14	Mapsink being w	seel as panalsing	W.	
#210	Keep caunters C	lean & wanta	ing - all tem	وح
10	No sometiner	buckets incese		
3 G	Do not leave a	ldirage Layin	garaund	
39	Stone Wilinselx	ow/ handles	up-	
45	Walls at ill pre	p must be smooth	re, duallet clear	ralile - Not sheeting
37/9	open full of sal	t on floor + Co	ntaminated wir	the foreign materies
10/29	Clean the Stander	gwhite freezer,	defrast - instal,	Thermometer
7	open all a		h 11: 1	0
2/-	Processed Darlic C	lones labeled fee	ep Refugat am	luent tempon tale
Received by:	1) Maria Dill	Pfint: 1 2.1 P	Title:	
Inspected by:	1 warment	Print:	Ow A	'ER
7	Muaracek	EDDUORACE	/_	



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

Establishment: San Transan Tagnesia # Permit #: Date: Jan Transan Tagnesia # Permit #: Date: Jah Transan Tagnesia # Permit #: Date: Jah Transan Tagnesia # Permit #: Date: Jah Transan Tagnesia # Alle / 17 Address: CCTS Pacy Pakering 74, 725 TEMPERATURE OBSERVATIONS Item/Location/Food Temperature *F OBSERVATIONS AND CORRECTIVE ACTIONS Item AND INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW. 29 Vo thermometer in white add. refrighter ye. 23/7 Undated plate of e.g.y., Jago guilled onions follow made this marring at ambient femp being your Into union tage cups to plut into the (44°) infrigurator as Miledon 192 - and Habiles Both Commission of Permits are suspended. Jan are in myst violation of the function of the form to be the form the condition of the permits are suspended. Jan tage Mot demonstrates that you do Not know the received to the function of the permits are suspended. Jan tage for the permits are suspended. Jan tage for the permits are for glass union to case. In a least to height and one for all suspended to operation chase. Jan to her to height a set for all suspended at the Wealth Stocker. Jan to her to height a set for all for all the Wealth Stocker. Jan to her to height a set of the discharded a classification of the Wealth Stocker.
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Coto-B & Craver - Secry Flakerie The Code of TEMPERATURE OBSERVATIONS Item/Location/Food Temperature of F OBSERVATIONS AND CORRECTIVE ACTIONS Item/Location/Food Temperature of F AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED Number AND NOTED BELOW. AS 9 Vo Afronometer on White 2 dd. refuglification on And Sold of Sold of Company of the Sold of Sold
OBSERVATIONS AND CORRECTIVE ACTIONS BEEN AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED Number AND NOTED BELOW. 29 Vo thermometer in White 2 dr. refrightenger - 28/7 Undatel plate of e.g. of garded orions 41 Salsa made this maring at anhient temp bear a part into that (144) infragerator as metedon pg 2 - and Malile. Bothe Commission fermits are suspended - Your are in major Violation of the final code. I four second 38 dieme frame frach. I four are being temporary to that span of but kinaw Flerrie dan lang frach. I four are being temporary to classed to play in the permits are operations coase. An are found, subspended for glass univanitary conditions of the height are positive and for personal to the second and the permits (mobile to Sommission your must a description of all employees must attend a class arm for the should be and the Mealth distinct and all for all for the Mealth distinct and all for the permits (mobile to Sommission for the should be and all for the permits (mobile to Sommission for the should be and all for the permits (mobile to Sommission for the should be and all for the permits (mobile to Sommission for the permits) (mobile to Sommission for the should be should be and all for the permits (mobile to Sommission for the second all for the permits) (mobile to Sommission for the second all for the permits) (mobile to Sommission for the second all for the permits) (mobile to Sommission for the second all for the permits) (mobile to Sommission for the second all for the permits) (mobile to Sommission for the second all for the permits) (mobile to Sommission for the second all for the permits) (mobile to Sommission for the second all for the permits) (mobile to Sommission for the second all for the permits) (mobile to Sommission for the form
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you must D all emplayees must attend a classicon Food Handler Class offered at the Wealth District D Discard all foods prepped in this establishmen
Food Handler Class offered at the Wealth District O Discard all foods prepped in this establishmen
Discard all foods prepped in this establishmen
3 Present a wentlen mana goment plan for bet
aperations on Safe food Handling procedure
methods to be utilized.
1 Pay a \$ 75 semspection Leconeach permie 15 Pass inspection on each establishment.
THE Brass inspection on each establishment.
Fermit expires 2/25/17 - at this time, permit will not
renewed
Received by: (signature) Print: MARIA RUIZ Title: DWNER
Inspected to Print: En Two eACEK



Waco-McLennan County Public Health District Environmental Health Division 225 West Waco Drive Waco, Texas 76707-3897 254-750-5464

INSPECTION REPORT
Date 2/21/17 File Name Sas Trancas Tagueria # # # file Name Sas Trancas Tagueria # # file Name or Residence
Street Address 605-B
Persons Involved MARIA RUIZ, MARTINRUIZ JOUITA VASQUEZ ED DVORACEK, JOSE GIONZACEZ PURPOSE OF INSPECTION
Complaint Inspection/Investigation Re-inspection Request for Assistance Other: Completence re: Fermit Suspensions
NOTES & FINDINGS
Beniene Drequiements of Food Manager, Duties of the Lesson in Charge.
Mrs. Vasguer presented "management" plan -
We recience impartance of proper safe food handling at all fines. If Mo. Vasquey is not on site, another Tood Manager must be in charge.
must be in charge.
Asimilar conditions exist, permit may be suppendedor renoted and citations issued.
cc: V Jovita Vazquez O6/26/07 Microsoft word Sanitarian Enfluencek Sanitarian Enfluencek

Management Plan

- one hand ling food properly
- · make sure we are using the right tools and tenniques to handle rood in a properly manner
- such as-
- Wearing hair nets to prevent hair from Falling into what is going to be served, or what is being prepared.
- · Wearing gloves to handle food to prevent contami.
- · making sure to wash our hand the correct way always before and after handling food.
- · Always having a certified manager around to make sure things are being done properly.
- · making sure the establishment is running the correct way ALWays for food handling.
- · Having a clean workspace where there is an effort being done to have a healthy environment for our food.

- obeing able to know how to properly work with our food, like using the right way to cool down food and store it.
- · Also properly cooking and heating food up.
- Make sure all employees know now to prevent Contaminations, and know the right temperatures to keep food stored, and safe to consume.
- possible, as properly and in a healthy manner as we can.
 - fullow simple rules such as keeping clean not wearing things that can fall into food or using things that can contaminate such as nail polish pranaving open wounds.
 - · knowing now to properly wash hards and use the right place to wash them.

All of us one supposed to be able to know how to properly operate and handle food in the correct manner to where food is safe to eat and will not cause problems to him customers



vvaco-ivichennan County Fudiic freatin District 225 West Waco Drive • Waco, Texas 76707 (254) 750-5464

Inspection #:	82538
Case #	

Food	Establishment	Inspection	Renort
T. OOM			

Date	: -	• /	/ _		Establishment Name	1	Poo		.в. в.	·	Perm	;	TOTAL/SCO	/ NO 12
Pur	4		2	7	17 Law Janca	Reinspe	Tag	ب	<u> 10</u>	٥	4 Commerces	13618	TOTAL/SCO	KE
Cont						xemspe	coon	***************************************	4-C	omp	A Number of Repeat Vio		D	
Phys	ica	A	ddre	SS:	B & Craven Que.	jty:	L	la	- [Ode: Phone:		YesNo_	X
				Con	npliance Status: Out = not in compliance IN = in compliance	acy N=	not obs	erved	NA	= not	(670.5† tapplicable COS = corrected or		The second second	
Mar	k tl	ne a	ppro	priate	e points in the OUT box for each numbered item Mark Priority Items (3 Points) violations R	✓' a che	ckmarl	c in ap	oropri	ate bo	ox for IN, NO, NA, COS M	ark an asterisk '* in		or R
	ıpli		e Sta		Troomy actus (O's Outs) volutions in	0.025	Con	nplian	e Sta	itus	e Action noi to exceed 3 day	S		0 055
O U T	I N	N O	N A	C O S	Time and Temperature for Food Safety (F = degrees Fahrenheit)	R		I N N O	N A	O S	Emp	oloyee Health		R
1		/	1	3	1. Proper cooling time and temperature			\nearrow		5	12. Management, food emple		employees;	8 832
	1				2. Proper Cold Holding temperature (41F/ 45F)		H	7			knowledge, responsibilities, 13. Proper use of restriction		charge from	-
		/			3. Proper Hot Holding temperature (135F)						eyes, nose, and mouth Preventing Co	ontamination by Han	ds	
	_		_		4. Proper cooking time and temperature 5. Proper reheating procedure for hot holding (165F in 2		-	4	i dega		14. Hands cleaned and prope15. No bare hand contact with	erly washed/Gloves u	sed properly	Ţ
	_	_			Hours)			/			alternate method properly for	llowed (Approved Y	N)	
	- I 198		72866 72866	25/33	6. Time as a Public Health Control; procedures & records Approved Source	i i i i i i i i i i i i i i i i i i i		1	1992) T		Highly Sus 16. Pasteurized foods used; p	ceptible Populations prohibited food not off	ered	5 248
866					7. Food and ice obtained from approved source; Food in		1	/	l Vieta	nanieis	Pasteurized eggs used when		ondere ergleggieliker	Trocks
	1				good condition, safe, and unadulterated; parasite destruction						(Chemicals	(mary) (god finne ()	
	/				8. Food Received at proper temperature		0.00 - 2.40-	/			17. Food additives; approved & Vegetables	and properly stored;	Washing Fruits	1227
3888		88			Protection from Contamination	24		/	1889		18. Toxic substances properl		d used	
	1				Food Separated & protected, prevented during food preparation, storage, display, and tasting						Wat	er/ Plumbing		
,	/				10. Food contact surfaces and Returnables; Cleaned and Sanitized at ppm/temperature			/			19. Water from approved sou	rce; Plumbing installe	d; proper	-1.75
	7	2010	100,0000		11. Proper disposition of returned, previously served, reconditioned			/			20. Approved Sewage/Waste	water Disposal System	n, proper	-
L					Priority Foundation Items (2 Poin	ts) viole	utions	Reau	re C	orred	disposal			
O	I N	N	N A	C O	Demonstration of Knowledge/ Personnel	R	О	I N	-N A	C O				R
ĭ	. /	7		s	21. Person in charge present, demonstration of knowledge,		T	Й	**	s	있을 중요 100mm (- 1995 - 1997) 중요한다.	re Control/ Identifica		
1	/	/			and perform duties/ Certified Food Manager (CFM)						27. Proper cooling method us Maintain Product Temperatur	re	ate to	
	<u> </u>		3035		22. Food Handler/ no unauthorized persons/ personnel			/ /			28. Proper Date Marking and29. Thermometers provided,	disposition accurate, and calibrate	d: Chemical/	
	7				Safe Water, Record Keeping and Package Labeling 23. Hot and Cold Water available; adequate pressure, safe		rintinuo			-Salvania	Thermal test strips			J
				,	24. Required records available (shellstock tags; parasite	_		7		0.687		t, Prerequisite for Op	and and an arranged the second of the second	1/600
- 200	<u> </u>		Daya	i Zaten	destruction); Package food labeling Conformance with Approved Procedures	55-30		Print September Versichte		TERES.	30. Food Establishment Per	init (Current & Valid ipment, and Vending	,	2 2 2 2
					25. Compliance with Variance, Specialized Process, and	5235	nemmer.	1		2000	31. Adequate handwashing fa			- Children
				00000	HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions		-	/			supplied, used			
					Consumer Advisory						32. Food and Non-food Control designed, constructed, and us	ed		
	1				26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffet Plate)/ Allergen Label		/	/			33. Warewashing Facilities; i Service sink or curb cleaning	nstalled, maintained, i	ised	
			MINE VALUE		Core Items (1 Point) violations Require Corrective A	ction N	ot to E	xcee	1901	Days	or Next Inspection, Whiche	ever Comes First		
O U	N .	N O	N A	C O	Prevention of Food Contamination	R	U	N O	N A	C O	Food	Identification		R
T /	1			s	34. No Evidence of Insect contamination, rodent/other		T		/	S	41.Original container labeling	g (Bulk Food)		
/	/				animals 35. Personal Cleanliness/eating, drinking or tobacco use			`	4990G	-13.65 a 1	Phys	ical Facilities		10.00
		23.5	374		Wiping Cloths; properly used and stored Environmental contamination			/			42. Non-Food Contact surfac	es clean		
	١.			-	38. Approved thawing method			\mathcal{H}	2652 2682		43. Adequate ventilation and44. Garbage and Refuse prop			
825-83 T	7	88814 298 4		355	Proper Use of Utensils 39. Utensils, equipment, & linens; properly used, stored,	No.		/_	262 253		45. Physical facilities installe	d, maintained, and cle	an	
/		,			dried, & handled/In use utensils; properly used						46. Toilet Facilities; properly	constructed, supplied	, and clean	
	1				40. Single-service & single-use articles; properly stored and used		/				47. Other Violations	******		
Rece (sign:			y:	X	Jouita Vazquez	Print:	Je	·	T-K	3	VASOUEZ	Title: Own	TR.	Summer Continues
Insp (sign:			by:	*	Ed Dugger &	Print:	15,	57		P	ACE/C	Permit Expires:	1,-	
Notes		7	, <i>f</i>	-/	Fool Mar Certificate for	10			1/	<u> </u>		Mo/Yr 2		
	^	9~		/		1/6	Tu.	io	Va	Z	oktoreoj	-email	copy	
					to eddv@wacotx.	90	1			-	OK to read	sen	,	
			/		A copy of this inspection report furnished to t		/					. •		

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