



Food Establishment Inspection Report

Date: 06/28/16	Establishment Name: LUBY'S CAFETERIA	Permit #: 12/16 3992	Page 1 of 2										
Purpose of Inspection: <input type="checkbox"/> 1-Permit/Renewal <input checked="" type="checkbox"/> 2-Routine <input type="checkbox"/> 3-Reinspection <input type="checkbox"/> 4-Complaint <input type="checkbox"/> 5-Other		TOTAL/SCORE: 132											
Contact/Owner Name: MERLE ROSSOW		* Number of Repeat Violations: 0 ✓ Number of Violations COS: 3											
Physical Address: 951 N LOOP 340		City: BELLMEAD	Zip Code: 76705										
		Phone:	Follow-up: Yes ___ No <input checked="" type="checkbox"/> Date:										
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		Compliance Status											
OUT	IN	NO	NA										
Time and Temperature for Food Safety (F = degrees Fahrenheit)		Employee Health											
✓				12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting									
✓				13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth									
✓				Preventing Contamination by Hands									
✓				14. Hands cleaned and properly washed/ Gloves used properly									
✓				15. No bare hand contact with ready to eat foods or approved alternate method properly followed (Approved Y (N))									
✓				Highly Susceptible Populations									
✓				16. Pasteurized foods used; prohibited food not offered									
				Pasteurized eggs used when required									
				Chemicals									
✓				17. Food additives; approved and properly stored; Washing Fruits & Vegetables									
✓				18. Toxic substances properly identified, stored and used									
				Water/ Plumbing									
3				19. Water from approved source; Plumbing installed; proper backflow device									
3				20. Approved Sewage/Wastewater Disposal System, proper disposal									
✓													
Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days													
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)	✓					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	✓					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, & Posted)		
					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	2					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		
Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection, Whichever Comes First													
OUT	IN	NO	NA	COS	Prevention of Food Contamination	OUT	IN	NO	NA	COS	Food Identification		
✓					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. Service sink or curb cleaning facility provided		
✓					40. Single-service & single-use articles; properly stored and used	1					Toilet Facilities; properly constructed, supplied, and clean		
Received by: (signature) [Signature]						Print: MERLE ROSSOW						Title: MANAGER	
Inspected by: (signature) [Signature]						Print: STANLEY MWANGI							
Notes: See pg. 2.													

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

Establishment:	Permit #:	Date:
Luby's CAFETERIA	3992	06/28/16


Address:	951 N Loop 340	City:	BELLMEAD	Zip Code:	76105
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Item/Location/Food Temperature °F

Item/Location/Food Temperature °F

Item Number	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW.
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47.	Need to post Certified manager Certificate for public view.
47.	Need to post last inspection or sign showing to the public it's available for view.
21.	Need a written plan for vomit & diarrhea.
9	All pans on the laker of upper shelves on the refrigerator next to the office needs to have lids on them.
28	All the foods in the refrigerator needs to be labeled ^{dated} .
A)	Review time methods for cut cabbage.
31.	Trash can in the ladies restroom in front needs to have lid.
10	Remove labels when dishes are washed.



Title: MANAGER

Print: STANLEY MWANGI