



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

Inspection #: 78948

Case # 1600230604

Food Establishment Inspection Report

Date: <u>06/28/16</u>	Establishment Name: <u>LIBY'S CAFETERIA</u>	Permit #: <u>12/16 3992</u>	Page <u>1</u> of <u>2</u>
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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
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Contact/Owner Name: <u>MERLE ROSSOW</u>				* Number of Repeat Violations: <u>0</u> Number of Violations COS: <u>3</u>
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Physical Address: <u>951 N LOOP 340</u>				City: <u>BELLMEAD</u> Zip Code: <u>76705</u> Phone: _____
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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					
O	I	N	N	C	R
U	N	O	A	O	
T					
Time and Temperature for Food Safety (F = degrees Fahrenheit)					
1. Proper cooling time and temperature					
2. Proper Cold Holding temperature (41F/ 45F)					
3. Proper Hot Holding temperature (135F)					
4. Proper cooking time and temperature					
5. Proper reheating procedure for hot holding (165F in 2 Hours)					
6. Time as a Public Health Control; procedures & records					
Approved Source					
7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction					
8. Food Received at proper temperature					
Protection from Contamination					
3				✓	9. Food Separated & protected, prevented during food preparation, storage, display, and tasting
3				✓	10. Food contact surfaces and Returnables; Cleaned and Sanitized at _____ ppm/temperature
11. Proper disposition of returned, previously served, reconditioned					

Compliance Status					
O	I	N	N	C	R
U	N	O	A	O	
T					
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 <u>N</u>)					
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					
19. Water from approved source; Plumbing installed; proper backflow device					
20. Approved Sewage/Wastewater Disposal System, proper disposal					

Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days					
O	I	N	N	C	R
U	N	O	A	O	
T					
Demonstration of Knowledge/ Personnel					
21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM)					
22. Food Handler/ no unauthorized persons/ personnel					
Safe Water, Record Keeping and Package Labeling					
23. Hot and Cold Water available; adequate pressure, safe					
24. Required records available (shellstock tags; parasite destruction); Package food labeling					
Conformance with Approved Procedures					
25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions					
Consumer Advisory					
26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffet Plate)/ Allergen Label					

Food Temperature Control/ Identification					
O	I	N	N	C	R
U	N	O	A	O	
T					
27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature					
28. Proper Date Marking and disposition					
29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips					
Permit Requirement, Prerequisite for Operation					
30. Food Establishment Permit (Current, Valid, & Posted)					
Utensils, Equipment, and Vending					
31. Adequate handwashing facilities: Accessible and properly supplied, used					
32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used					
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					
O	I	N	N	C	R
U	N	O	A	O	
T					
Prevention of Food Contamination					
34. No Evidence of Insect contamination, rodent/other animals					
35. Personal Cleanliness/eating, drinking or tobacco use					
36. Wiping Cloths; properly used and stored					
37. Environmental contamination					
38. Approved thawing method					
Proper Use of Utensils					
39. Utensils, equipment, & linens; properly used, stored, dried, & handled/In use utensils; properly used					
40. Single-service & single-use articles; properly stored and used					

Food Identification					
O	I	N	N	C	R
U	N	O	A	O	
T					
41. Original container labeling (Bulk Food)					
Physical Facilities					
42. Non-Food Contact surfaces clean					
43. Adequate ventilation and lighting; designated areas used					
44. Garbage and Refuse properly disposed; facilities maintained					
45. Physical facilities installed, maintained, and clean					
46. Service sink or curb cleaning facility provided Toilet Facilities; properly constructed, supplied, and clean					
47. Other Violations					

Received by: M. Rossow
 (signature) X

Print: MERLE ROSSOW Title: MANAGER

Inspected by: Stanley Mwangi
 (signature) S. Mwangi

Print: STANLEY MWANGI

Notes:

See pg. 2



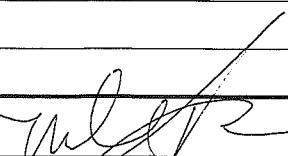
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Waco, Texas 76707

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Establishment: Luby's CAFETERIA		Permit #: 3992	Date: 06/28/16
Address: 951 N LOOP 340		City: BELLMEAD	
TEMPERATURE OBSERVATIONS			
Item/Location/Food Temperature °F All OK.			
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.		
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 bottom & 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.		
			
Received by: (signature)	Print:	MERLE ROSSOW	
Inspected by: 	Print:	STANLEY MWANCHI	

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