



FI-4040

Date: 03/12/2024	Time in: 11:17	License/Permit # 0	Est. Type SD	Risk Category SD	Page <u>1</u> of <u>2</u>																																																																																																																																																																																																																		
Purpose of Inspection: <input checked="" type="checkbox"/> 1-Routine <input type="checkbox"/> 2-Follow Up <input type="checkbox"/> 3-Complaint <input type="checkbox"/> 4-Investigation <input type="checkbox"/> 5-CO/Construction <input type="checkbox"/> 6-Other		TOTAL/SCORE		93																																																																																																																																																																																																																			
Establishment Name: 29 Acres		Contact/Owner Name: Sean Bagley				Number of Repeat Violations: <u>0</u> Number of Violations COS: <u>0</u>																																																																																																																																																																																																																	
Physical Address: 3000 Moseley Road		Pest control : NA				Grease trap : NA																																																																																																																																																																																																																	
Follow-up: No																																																																																																																																																																																																																							
<p>Compliance Status: Out = not in compliance IN = in compliance NO = not observed NA = not applicable COS = corrected on site R = repeat violation W = Watch 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 <input checked="" type="checkbox"/> in appropriate box for R</p>																																																																																																																																																																																																																							
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FI-4040



Establishment Name: 29 Acres	Physical Address: 3000 Moseley Road	City/State: Cross Roads, TX	License/Permit # 0	Page ___ of ___ 2 of 2
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TEMPERATURE OBSERVATIONS					
Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Freezer	-4°F				
Cooler	36°F				

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:
20	Service grease interceptor and maintain liquid waste manifest on site for review during routine inspections
21	CFM required on site during operational hours. Certify additional staff to ensure coverage of all shifts. https://www.dshs.texas.gov/licensing-certified-food-manager-training-programs
22	Food handler licenses on site for employees working in kitchen.
32	Exposed wood in dry storage area has not been sealed. Manager states work will be completed within the month.

Received by: (signature)	Print: Sean Bagley	Title: Person In Charge/ Owner Manager
Inspected by: (signature)	Print: Bradley Strange, REHS/RS/C...	Samples: Y <input checked="" type="radio"/> N # collected N/A