https://www.crossroadstx.gov/permits-development/pages/health-





FI-3436

				*	Time in:	Licens	se/Permit	t #					Est. Type Risk Category				
10/	Date: Time in: License/P 11:56												SD SD Page 1	of _			
	rpose of Inspection: X 1-Routine 2-Follow Up 3-Compla					plaint		4-In	vestig	atio	n	5-CO/Construction 6-Other TOTAL/	SCOR				
Estab	lish	ment				Contact/Own	ner Name				,	_	Number of Repeat Violations: _0 Number of Violations COS: _0	_			
29 A						Sean Bagl	ey				Τ,	,	U	6			
000	cai M	Addre losel	ess: ey l	Road		Pest control : NA						ireas IA	te trap : Follow-up: No	V			
						IN = in compliance							plicable COS = corrected on site R = repeat violation W= ox for IN, NO, NA, COS Mark an in appropriate box for R	Watc			
lark	the :	approp	riate	points in the O	UT box for each number												
Priority Items (3 Points) violations Compliance Status									Com	plian			*				
I N	N N C Time and Temperature for Food Safety					R		U	I N N C N O A O		0	Employee Health					
		+	S	(F = degrees Fahrenheit) 1. Proper cooling time and temperature				H	T	_		S	12. Management, food employees and conditional employees;				
		Х		- · · · · · · · · · · · · · · · · · · ·)	(knowledge, responsibilities, and reporting				
\ ,				2. Proper Col	_	t	Τ,	,			13. Proper use of restriction and exclusion; No discharge from	ı					
X)	`			eyes, nose, and mouth				
	X 3. Proper Hot Holding temperature(135°F)					135°F)							Preventing Contamination by Hands				
		Х		4. Proper cooking time and temperature				Ī)	(14. Hands cleaned and properly washed/ Gloves used properly				
				5. Proper reh	ot holding (165°F in	2	t		_			15. No bare hand contact with ready to eat foods or approved					
		X		Hours)					X				alternate method properly followed				
Х				6. Time as a	Public Health Control;	procedures & record	ds	Ī				1	Highly Susceptible Populations				
							H	Т		Τ	Π	16. Pasteurized foods used; prohibited food not offered					
					Approved Sour	rce)	(Pasteurized eggs used when required				
					ice obtained from appro			İ									
X				destruction	on, safe, and unadultera	aca, parasne							Chemicals				
+				8. Food Rece	eived at proper temperat	ture	$+\!\!\!+\!\!\!\!+$	+	T				17. Food additives; approved and properly stored; Washing Fr	uits			
Х)	(& Vegetables				
		_		1	Protection from Conta	amination		t)	(18. Toxic substances properly identified, stored and used				
Т	Τ				arated & protected, prev			H	1-	`	_						
X				preparation,	storage, display, and tas	sting							Water/ Plumbing				
v					ntact surfaces and Retur		i	ı	Τ,	,			19. Water from approved source; Plumbing installed; proper				
Х					(see below) ppm/tempe)	`			backflow device				
х				 Proper di reconditione 	isposition of returned, p d	reviously served or)	(20. Approved Sewage/Wastewater Disposal System, proper disposal				
	L				D 1 1 7	1 11 Ti (0	D. I.				Ļ						
0 I	N	N N	С		Priority Four	idation Items (2	Points		0 1	I N	quir	С	rrective Action within 10 days				
U N T	C	A	o s		ionstration of Knowled				U I	N O	A	o s	Food Temperature Control/ Identification				
\ <u>\</u>					charge present, demon duties/ Certified Food M		ge,		>	,			27. Proper cooling method used; Equipment Adequate to				
l X									ľ	`			Maintain Product Temperature 28. Proper Date Marking and disposition				
Х					. 41 /		-	1 1			-						
X				22. 1'00u Hai	ndler/ no unauthorized p	persons/ personnel			2								
					ater, Recordkeeping a	• •				(29. Thermometers provided, accurate, and calibrated; Chemica	al/			
				Safe Wa	ater, Recordkeeping a Labeling	and Food Package	fo		2	(al/			
				Safe Wa	ater, Recordkeeping at Labeling Cold Water available; a	and Food Package				<			29. Thermometers provided, accurate, and calibrated; Chemica Thermal test strips Permit Requirement, Prerequisite for Operation	al/			
X				Safe Wa 23. Hot and G 24. Required	ater, Recordkeeping a Labeling	and Food Package adequate pressure, sai			>				29. Thermometers provided, accurate, and calibrated; Chemics Thermal test strips	al/			
x				Safe Wa 23. Hot and (24. Required destruction);	ater, Recordkeeping as Labeling Cold Water available; as I records available (shel Packaged Food labeled	and Food Package adequate pressure, sa: allstock tags; parasite							29. Thermometers provided, accurate, and calibrated; Chemics Thermal test strips Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current and Valid)	al/			
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	29 Acres		seley Road	0 2 of 2						
23 Acre	3	3000 1010		<u> </u>						
Item/Loc	ation	Temp	TEMPERATURE OBSERV	Temp	Item/Loca	tion		Temp		
Item/Location		-	Hell/Location	Temp	Item/Loca	цоп		Temp		
Milk		41°F								
Storage cooler		36°F								
Storage	Storage freezer									
		OI	SERVATIONS AND CORREC	TIVE ACTIO	NS					
Item Number	AN INSPECTION OF YOUR ES NOTED BELOW:		ENT HAS BEEN MADE. YOUR ATTE			HE CONDITIONS OBSER	RVED AN	D		
20	Grease interceptor's last se	ervice unkn	own. Recommended to have sy	stem cleaned	l regularly t	o prevent back up.				
	https://www.fortworthtexas	.gov/files/a	ssets/public/v/3/water/documen	ts/pretreatme	nt/lwh-perm	nitted-transporter-list.	pdf			
21	•	g all operat	ional hours of kitchen. Obtain (CFM license f	or at least o	one person to be on s	ite durir	ng		
	operational hours.									
22	Food handler licenses avai									
23	Hot/cold water available du									
28	-		ds with numerical date, not to ex	ceed 7 days	from prepa	ration date.				
32	Seal exposed wood inside	pantry with	epoxy paint or resin seal.							
35	Maintain personal items sto	ored separa	ately from commercial kitchen's	food supply.						
Received	by:		Print:			Title: Person In Charge	/ Owner			
(signature)	5-100	1	Sean Bagley			Property Mana	ager			
Inspected (signature)	De (A)	nje	Print: Bradley Strange	DEU0/E	28/0	_		N1/A		
	U	0	Diadiey Strainge	, IXLI 10/F	\J/U	Samples: Y N	# collecte	_d IN/A		