

Inspection performed on behalf of:

Town of Cross Roads

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



INSTANT INSPECTOR



FI-3425

Date: 10/23/2023		Time in: 10:36		License/Permit #: 0		Est. Type: SD		Risk Category: SD		Page 1 of 2																																																																																																																														
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																																																																																																																														
Establishment Name: Baker's Dozen Donuts				Contact/Owner Name: Jeong Sluy				Number of Repeat Violations: 0		Number of Violations COS: 0																																																																																																																														
Physical Address: 12000 US-380 #112				Pest control: 10/2023		Grease trap: NA		Follow-up: No		79																																																																																																																														
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 X in appropriate box for R.																																																																																																																																								
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Establishment Name: Baker's Dozen Donuts	Physical Address: 12000 US-380 #112	City/State: Aubrey, TX	License/Permit # 0	Page __ of __ 2 of 2
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TEMPERATURE OBSERVATIONS					
Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Cooler	36°F				
Freezer	1°F				
Milk cooler	35°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:
6	Temperature controlled foods held outside of temperature control shall be labeled with 4 hour discard time. No time designation observed at time of inspection.
10	100ppm CL observed
21	No CFM on site. CFM required on site during operational hours. Certify additional staff to ensure coverage of all shifts. Obtain CFM license within 10 days and email to bradley@instantinspector.com
22	All food handling employees shall complete a Texas accredited food handler certification within first 30 days of employment.
28	Date label temperature controlled foods with numerical date, not to exceed 7 days from preparation date.
29	Obtain chlorine test strips, observed pH test strips on site,
30	Owner states a change of ownership within last 8 months and has not updated health permit or Certificate of Occupancy. Visit Town of Cross Roads town hall to update ownership/health per,it within 3 days.
32	Remove exposed wood from cutting board. Remove all wooden utensils.
34	10/16/23 Go Eco, no live pest activity observed
37	All products and storage shall be a minimum of 6 inches off the floor to allow for proper cleaning.
39	Observed utensils stored with food debris. All utensils shall be stored in a clean sanitized location free of food debris.
42	Observed food spillage build up inside coolers and refrigerator units. Deep clean units.
43	Observed dust accumulation and dead insects inside light shields - remove/clean debris build up.
45	Observed moderate food spillage/debris build up under in place equipment. A deep clean of facility will need to take place within next 3 days to remove excessive debris build up.
46	Obtain new lid for toilet observed back water supply lid missing.
47	Follow up inspection next week to verify deep clean of facility and removal of wood products.

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