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





License/Permit # Est. Type Time in $_{Page}\,\underline{1}\quad \mathrm{of}\,\underline{2}$ 10/23/2023 10:36 Λ SD SD Purpose of Inspection: X 1-Routine TOTAL/SCORE 2-Follow Up 3-Complaint 4-Investigation 5-CO/Construction 6-Other Establishment Nam Contact/Owner Name: Number of Repeat Violations: _0_ Number of Violations COS: _0_ Baker's Dozen Donuts Jeong Sluy Pest control 10/2023 Grease trap : Follow-up: Physical Address: 12000 US-380 #112 Compliance Status: Out = not in compliance IN = in compliancee NO = not observed NA = not applicable COS = corrected on site R = repeat violation W = Watch Mark 'v' a checkmark in appropriate box for IN, NO, NA, COS Mark an in appropriate box for R Mark the appropriate points in the OUT box for each numbered item Priority Items (3 Points) violations Require Immediate Corrective Action not to exceed 3 days I N N C N O A O S I N N O N A o s Time and Temperature for Food Safety **Employee Health** (F = degrees Fahrenheit) 1. Proper cooling time and temperature 12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting Χ Χ 2. Proper Cold Holding temperature(41°F/45°F) 13. Proper use of restriction and exclusion; No discharge from Χ Χ eyes, nose, and mouth 3. Proper Hot Holding temperature(135°F) Χ Preventing Contamination by Hands 4. Proper cooking time and temperature 14. Hands cleaned and properly washed/ Gloves used properly Χ Χ 15. No bare hand contact with ready to eat foods or approved Proper reheating procedure for hot holding (165°F in 2 X X alternate method properly followed 6. Time as a Public Health Control; procedures & records **Highly Susceptible Populations** 16. Pasteurized foods used; prohibited food not offered Χ Approved Source Pasteurized eggs used when required 7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite Х Chemicals 8. Food Received at proper temperature 17. Food additives; approved and properly stored; Washing Fruits Χ Χ & Vegetables 18. Toxic substances properly identified, stored and used Χ **Protection from Contamination** 9. Food Separated & protected, prevented during food preparation, storage, display, and tasting X Water/ Plumbing 10. Food contact surfaces and Returnables; Cleaned and 19. Water from approved source; Plumbing installed; proper Χ Χ Sanitized at (see below) ppm/temperature backflow device 11. Proper disposition of returned, previously served or 20. Approved Sewage/Wastewater Disposal System, proper Χ Х reconditioned disposal Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days N O O A Demonstration of Knowledge/ Personnel Food Temperature Control/ Identification 21. Person in charge present, demonstration of knowledge, 27. Proper cooling method used; Equipment Adequate to and perform duties/ Certified Food Manager (CFM) Χ Maintain Product Temperature 28. Proper Date Marking and disposition 22. Food Handler/ no unauthorized persons/ personnel 2 2 29. Thermometers provided, accurate, and calibrated; Chemical/ Safe Water, Recordkeeping and Food Package Labeling 2 Thermal test strip 23. Hot and Cold Water available; adequate pressure, safe X Permit Requirement, Prerequisite for Operation 24. Required records available (shellstock tags; parasite 30. Food Establishment Permit (Current and Valid) 2 Х destruction); Packaged Food labeled Conformance with Approved Procedures Utensils, Equipment, and Vending 25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized 31. Adequate handwashing facilities: Accessible and properly supplied, used X Х processing methods; manufacturer instructions Consumer Advisory 32. Food and Non-food Contact surfaces cleanable, properly 2 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/ Service sink or curb cleaning facility provided Χ X Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection , Whichever Comes First I N N O I N N A N O A Prevention of Food Contamination Food Identification 34. No Evidence of Insect contamination, rodent/other 41.Original container labeling (Bulk Food) Χ Х animals
35. Personal Cleanliness/eating, drinking or tobacco use X Physical Facilities 36. Wiping Cloths; properly used and stored 42. Non-Food Contact surfaces clean X 37. Environmental contamination 43. Adequate ventilation and lighting; designated areas used 1 38. Approved thawing method 44. Garbage and Refuse properly disposed; facilities maintained Χ X 45. Physical facilities installed, maintained, and clean Proper Use of Utensils 1 39. Utensils, equipment, & linens; properly used, stored, 46. Toilet Facilities; properly constructed, supplied, and clean 1 dried, & handled/ In use utensils; properly used 40. Single-service & single-use articles; properly stored 47. Other Violations X





Establishment Name: Baker's Dozen Donuts		Physical 12000	Address: US-380 #112	City/State: Aubrey, T	License/Permit # 0	Page of _ 2 of 2
		1		OBSERVATIONS		
Item/Lo	cation	Temp	Item/Location	Temp	Item/Location	Tem
Cooler		36°F				
Freeze	r	1°F				
Milk co	oler	35°F				
	0.0.					
			DEEDVATIONS AND	COPPECTIVE ACTION	ONS	
Item	AN INSPECTION OF YOUR		BSERVATIONS AND (IENT HAS BEEN MADE. Y		ONS RECTED TO THE CONDITIONS O	DBSERVED AND
Number	NOTED BELOW:					
6	Temperature controlled foods held outside of temperature control shall be labeled with 4 hour discard time. No time designation					
10	observed at time of inspection.					
10 21	100ppm CL observed No CFM on site. CFM required on site during operational hours. Certify additional staff to ensure coverage of all shifts. Obtain					
21	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	-			nd has not updated he	ealth permit or Certificate of C	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					
46	next 3 days to remove excessive debris build up. 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.					
47						
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Received (signature		8	Print:	IV	Title: Person In C	narge/ Owner
			Jeong Slu	ay .	Owner	
Inspecte (signature	d by: Vally Stre	enne	Print:	Strongs DELIC	/DC/C	=
,			Bradley S	Strange, REHS/	RS/C Samples: Y N	$\#_{collected} N$