Inspection performed on behalf of:

Town of Cross Roads





		STX.	.go	v/pe	ermits-dev	velopment/pa	ges/nealth-lig		/		58						FI-4068		
Da		~	~			Time in:		License/P	ermit	#						Est. Type	Risk Category	Page 1 of	2
)24		15:34		0		_				_		SD	SD		
				1spe t Nar	tion: X 1	-Routine	2-Follow Up	3-Compla	_	_	4-Inve	estiga	ation	L.,	5-CO/Cons		6-Other	TOTAL/SCO	ORE
			·		Icehouse	e Grill		el Licea								of Violations		- 8 2	
				ress: 380			Pest con Rento	ntrol : kil 2-22-24							e trap : hwaste 3-7-2	4	Follow-up: NO		
м.						Out = not in complia) = no						blicable COS	= corrected or	a site $\mathbf{R} =$ repeat v ark an \mathbf{X} in appropri	violation W= Wa	atch
Ma	ITK 1	ne a	ppro	priate	e points in the	OUT box for each Priority									ox for IN, NO, NA			ate box for K	
Co O				atus C	1				P	_	Comp O I						•		R
U T	I N	N O	A	o s	T	afety	R		O I U N T	N O	N C A C	C O S		Emp	oloyee Health		K		
	х				1. Proper of	Proper cooling time and temperature					х				12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting				
3 X				x	2. Proper 0	2. Proper Cold Holding temperature(41°F/45°F)				-	x				13. Proper use of eyes, nose, and		and exclusion; No d	ischarge from	
	Х				3. Proper l			+					Preventing Contamination by Hands						
X					4. Proper cooking time and temperature					+	X				14. Hands cleaned and properly washed/ Gloves used properly				
					5. Proper 1	reheating procedu	ating procedure for hot holding (165°F in 2								15. No bare hand contact with ready to eat foods or approved				
	X			Hours)							X				alternate metho			or approved	
X					6. Time as	6. Time as a Public Health Control; procedures & records									Highly Susceptible Populations				
					Approved Source						x	x			16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required				
	v good o					Food and ice obtained from approved source; Food in ood condition, safe, and unadulterated; parasite									Chemicals				
	4				destruction 8. Food R			-					17. Food additives; approved and properly stored; Washing			1; Washing Fruits			
						Protection from Contamination					×		X		& Vegetables	ances properl	y identified, stored	and used	
				1	9 Food Se			+	X						-		_		
3	3 prepar X 10. For Sanitiz				preparatio	. Food Separated & protected, prevented during food reparation, storage, display, and tasting									Water/ Plumbing				
					10. Food contact surfaces and Returnables ; Cleaned and Sanitized at (see below) ppm/temperature 11. Proper disposition of returned, previously served or reconditioned					;	3			19. Water from approved source; Plumbing installed; proper backflow device					
											х				20. Approved S disposal	ewage/Waste	water Disposal Sys	tem, proper	
						Priorit	y Foundation	Items (2 Po	ints)) viol	ations	Req	uire	Cor	rective Action w	vithin 10 day	IS		
O U	I N	N O	N A	C O S	De	emonstration of I	onnel	R		O I U N	N O	N A	C O	Food	l Temperatu	re Control/ Identif	lication	R	
T	x			8		n in charge present m duties/ Certifie				T X			S	27. Proper cooli Maintain Produc		sed; Equipment Ac	lequate to		
	Х				22. Food I	Handler/ no unauth	personnel			x				28. Proper Date	-				
		I		1	Safe		eping and Food beling	ping and Food Package eling			x			29. Thermometer Thermal test st			s provided, accurate, and calibrated; Chem ps		
	х				23. Hot an	oressure, safe		t	-1				Permit Requirement, Prerequisite for Operation			Operation			
	v				red records availat	gs; parasite	\square	t					30. Food Establishment Permit (Current and Valid)						
	Х	destru				struction); Packaged Food labeled					X								
	Conformance with Approved P 25. Compliance with Variance, Specializ														Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly				
x		HACCP p processing	zed		:	2				supplied, used									
			1		Consumer Advisory				F	x				32. Food and No designed, constr		act surfaces cleanab	ble, properly		
2				Τ		g of Consumer Ad sclosure/Reminder					x						installed, maintaine g facility provided	d, used/	
	_		L	1	Core Ite	ems (1 Point)	Violations Reau	ire Corrective	Acti	on N	ot to I	XCO	ed 90	Da	vs or Next Inspe	ection Whi	chever Comes Firs	st	-
O U	I N	N O	N A	C		Prevention of Fo			R		O I U N	N O	N	C O	,		Identification	-	R
т 1	.,			0 S		idence of Insect co				+	X	Ŭ		s	41.Original cont				
_					animals 35. Person	obacco use	$\left - \right $	+						Phys	ical Facilities				
X 36 Wining			36. Wipin	g Cloths; properly used and stored			\vdash	ł				Physical Facilities 42. Non-Food Contact surfaces clean							
X		37. Environmental contamination					Ļ	X						lighting; designate	d areas used	_			
X								Ļ	X				·						
X				38. Appro	ved thawing meth	od				X						erly disposed; facil			
						Proper Us	se of Utensils			•	1				45. Physical fac	ilities installe	ed, maintained, and	clean	
1						ls, equipment, & l andled/ In use ute					1				46. Toilet Facili	ties; properly	constructed, suppli	ied, and clean	
				t	40. Single and used	-service & single-	use articles; prop	erly stored		t	x				47. Other Violat	tions			1

www.instantinspector.com





Establishment Name: Bottlecap Alley Icehouse Grill	Physical A 11990 U		City/State: Cross Road	ds, TX	License/Permit # 0	Page of 2 of 2	Page of 2 of 2					
	- 	TEMPERATURE OBSERV		1	-	-						
Item/Location	Temp	Item/Location	Temp	Item/Loca	tion	Ter	np					
Bar walk in	36°F											
Hamburger meat	34°F											
Pico	51°F											
Onions	57°F											
Salmon	45.9°F											
Walk in	40.5°F											
	OI	SERVATIONS AND CORREC	FIVE ACTIO	NS								
Item AN INSPECTION OF YOUR E Number NOTED BELOW:		ENT HAS BEEN MADE. YOUR ATTE			HE CONDITIONS OBS	ERVED AND						
2 Salmon above 41. Item ice	Salmon above 41. Item iced. Onions above 41. Monitor food temperatures to ensure 41 or below.											
9 Clean ice machine. Mildev	Clean ice machine. Mildew like substance observed.											
10 200 ppm QAC												
19 1 inch air gap required un	1 inch air gap required under ware wash machine.											
26 Consumer advisory requir	Consumer advisory required on menu											
29 Digital probe QAC Cl2												
31 Bar hand sink without pap	Bar hand sink without paper towels. Hand sink by prep sink faucet is loose											
34 Air curtains not installed												
39 Dishes wet stacked. Air dr	Dishes wet stacked. Air dry											
40 Single serve items are to I	be stored in	verted.										
45 Floors throughout have da	amaged tiles	. Replace										
46 Employee wash hand sign	age needeo	d in both restrooms.										
Received by: (signature)		Print:			Title: Person In Char	rge/ Owner						
		Joel Licea			GM							
Inspected by:	ahan	R.S Print: Tammy McMaha	an RS C	PO	~	N I						
Form EH-06 (Revised 09-2015)		www.instantinspector.c			Samples: Y N	$_{\# \text{ collected }} N$	I/A					

This report was emailed to: Crossroads@bottlecapalley.com