

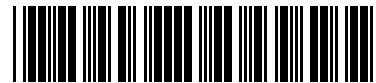
Inspection performed on behalf of:

Town of Cross Roads

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

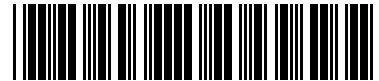


INSTANT INSPECTOR



FI-3380

Date: 10/10/2023	Time in: 11:39	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		83	
Establishment Name: Bottlecap Alley Icehouse Grill		Contact/Owner Name: Joel Licea			
Physical Address: 11990 US-380		Pest control : 9/2023	Grease trap : 9/2023		
<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>					
Priority Items (3 Points) violations Require Immediate Corrective Action not to exceed 3 days					
Compliance Status O U T I N O N A C O S Time and Temperature for Food Safety (F = degrees Fahrenheit)			Compliance Status O U T I N O N A C O S Employee Health		
1. Proper cooling time and temperature <input checked="" type="checkbox"/>			12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting <input checked="" type="checkbox"/>		
2. Proper Cold Holding temperature(41°F/ 45°F) <input checked="" type="checkbox"/>			13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth <input checked="" type="checkbox"/>		
3. Proper Hot Holding temperature(135°F) <input checked="" type="checkbox"/>			Preventing Contamination by Hands		
4. Proper cooking time and temperature <input checked="" type="checkbox"/>			14. Hands cleaned and properly washed/ Gloves used properly <input checked="" type="checkbox"/>		
5. Proper reheating procedure for hot holding (165°F in 2 Hours) <input checked="" type="checkbox"/>			15. No bare hand contact with ready to eat foods or approved alternate method properly followed <input checked="" type="checkbox"/>		
6. Time as a Public Health Control; procedures & records <input checked="" type="checkbox"/>			Highly Susceptible Populations		
Approved Source			16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required <input checked="" type="checkbox"/>		
7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction <input checked="" type="checkbox"/>			Chemicals		
8. Food Received at proper temperature <input checked="" type="checkbox"/>			17. Food additives; approved and properly stored; Washing Fruits & Vegetables <input checked="" type="checkbox"/>		
Protection from Contamination			18. Toxic substances properly identified, stored and used <input checked="" type="checkbox"/>		
9. Food Separated & protected, prevented during food preparation, storage, display, and tasting <input checked="" type="checkbox"/>			Water/ Plumbing		
10. Food contact surfaces and Returnables : Cleaned and Sanitized at (see below) ppm/temperature <input checked="" type="checkbox"/>			19. Water from approved source; Plumbing installed; proper backflow device <input checked="" type="checkbox"/>		
11. Proper disposition of returned, previously served or reconditioned <input checked="" type="checkbox"/>			20. Approved Sewage/Wastewater Disposal System, proper disposal <input checked="" type="checkbox"/>		
Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days					
Compliance Status O U T I N O N A C O S Demonstration of Knowledge/ Personnel			Compliance Status O U T I N O N A C O S Food Temperature Control/ Identification		
21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM) <input checked="" type="checkbox"/>			27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature <input checked="" type="checkbox"/>		
22. Food Handler/ no unauthorized persons/ personnel <input checked="" type="checkbox"/>			28. Proper Date Marking and disposition <input checked="" type="checkbox"/>		
Safe Water, Recordkeeping and Food Package Labeling			29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips <input checked="" type="checkbox"/>		
23. Hot and Cold Water available; adequate pressure, safe <input checked="" type="checkbox"/>			Permit Requirement, Prerequisite for Operation		
24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled <input checked="" type="checkbox"/>			30. Food Establishment Permit (Current and Valid) <input checked="" type="checkbox"/>		
Conformance with Approved Procedures			Utensils, Equipment, and Vending		
25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions <input checked="" type="checkbox"/>			31. Adequate handwashing facilities: Accessible and properly supplied, used <input checked="" type="checkbox"/>		
Consumer Advisory			32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used <input checked="" type="checkbox"/>		
26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffer Plate)/ Allergen Label <input checked="" type="checkbox"/>			33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided <input checked="" type="checkbox"/>		
Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection , Whichever Comes First					
Compliance Status O U T I N O N A C O S Prevention of Food Contamination			Compliance Status O U T I N O N A C O S Food Identification		
34. No Evidence of Insect contamination, rodent/other animals <input checked="" type="checkbox"/>			41. Original container labeling (Bulk Food) <input checked="" type="checkbox"/>		
35. Personal Cleanliness/eating, drinking or tobacco use <input checked="" type="checkbox"/>			Physical Facilities		
36. Wiping Cloths; properly used and stored <input checked="" type="checkbox"/>			42. Non-Food Contact surfaces clean <input checked="" type="checkbox"/>		
37. Environmental contamination <input checked="" type="checkbox"/>			43. Adequate ventilation and lighting; designated areas used <input checked="" type="checkbox"/>		
38. Approved thawing method <input checked="" type="checkbox"/>			44. Garbage and Refuse properly disposed; facilities maintained <input checked="" type="checkbox"/>		
Proper Use of Utensils			45. Physical facilities installed, maintained, and clean <input checked="" type="checkbox"/>		
39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used <input checked="" type="checkbox"/>			46. Toilet Facilities; properly constructed, supplied, and clean <input checked="" type="checkbox"/>		
40. Single-service & single-use articles; properly stored and used <input checked="" type="checkbox"/>			47. Other Violations <input checked="" type="checkbox"/>		



FI-3380



Establishment Name: Bottlecap Alley Icehouse Grill	Physical Address: 11990 US-380	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
Fish	34°F				
Walk in cooler	35°F				
Chopped salad	33°F				
Storage cooler	34°F				
Storage freezer	8°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:
2	Observed burger patty applies and blanched potatoes above 41F; all temperature controlled foods shall be stored below 41F. Blanched potatoes were stored outside of cooler (relocated) and burger Patties were not properly submerged in ice bath (relocated).
10	300ppm QAC at bar 3 compartment sink. Dish machine 50ppm
14	Observed employee out on new pair of gloves without first washing hands.
20	9/15/23 1500gal Southwaste
21	Joel Licea on site during inspection.
22	Food handler licenses available for employees.
28	Date label temperature controlled foods with numerical date, not to exceed 7 days from preparation date. observed food in coolers with expired date labeling. Items were removed for discard.
29	obtain chlorine test strips for dish machine.
32	Resurface cutting boards on main prep line. Deep cuts prevent the food contact surface from being properly sanitized. Observed plastic containers with cracks/rough surfaces remove containers as these surfaces cannot be properly cleaned.
33	Observed dishes stacked tightly together causing water to be trapped. Stack dishes separately to allow for proper air flow.
34	Observed moderate presence of flies in kitchen area, facility required to have pest control service within 48 hours to eliminate pest. No air curtain installed at Drive thru window of back receiving doors. Obtain air curtains and install on door and drive thru window within 30 days. Email proof of pest control service within 48 hours to bradley@instantinspector.com
42	Clean high use areas about reach in coolers, storage racks, bulk storage containers more frequently to prevent debris build up.
45	Maintain kitchen floors clean and free of water build up (bar area).

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