





FI-3371

Date:			_							_		_						
					Time in:		License/	Permit #	#					Est. Type	Risk Category	Page 1 of		
10/					11:00		0							SD	SD	rage _ or		
				ction: X 1-1	Routine	2-Follow U			4-	Inve	stiga	tion		5-CO/Construction	6-Other	TOTAL/SCO		
Estab Burg				ne:			Contact/Owner Debra Hein	Name:						Number of Repeat Vio Number of Violations	lations: _0_ COS: _0_	00		
Physi			_			Pe	est control :					Gre	ease	trap :	Follow-up:	† ઝ ၓ		
		US-					/19/23						29/2		No			
					ut = not in com			NO = not						licable COS = corrected or	ark an K = repeat vi	iolation W= Wat		
Mark	the :	appro	priate	points in the (ach numbered i								x for IN, NO, NA, COS M we Action not to exceed 3 do		ate box for R		
Comp			itus		111011	ity Items (c	1 ollies) riolano.			ompl	iance		_	C IZCHON NOVIO CACCCA O III	-5			
U I N	O	N N C Time and Temperature for Food Safety					R	U	O I N U N O			c o	Employee Health					
T			S	Proper cooling time and temperature					Т	2			S	12. Management, food employees and conditional employees;				
X										X				12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting				
	2. Proper Cold Holding temperature(41°F/ 45°F)					+	13. Proper use of restriction and exclusion; No discharge from											
X							X eyes, nose, and mouth											
х	3. Proper Hot Holding temperature(135°F)										Preventing Contamination by Hands							
	╁			Proper cooking time and temperature				+	V					14. Hands cleaned and properly washed/ Gloves used properly				
Х				_				Ш	^									
Х				5. Proper reheating procedure for hot holding (165°F in 2 Hours)				X 15. No bare hand contact with ready to eat foods or approved alternate method properly followed						or approved				
				6 Time	- Dh1: - II1	h Control	ocedures & records											
X				o. Time as a	a Public Healt	n Control; pro	cedures & records							Highly Sus	ceptible Population	s		
	Approved Source					x				16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required								
										_^				car.zea eggo asca wileli				
						from approved unadulterated	d source; Food in l; parasite											
Х				destruction			*								Chemicals			
				8. Food Received at proper temperature				+						17. Food additives; approved and properly stored; Washing Fruits				
X						•				X				& Vegetables	- * * * * * * * * * * * * * * * * * * *	-		
					Protection f	from Contami	ination		F	Х				18. Toxic substances properl	y identified, stored a	and used		
T		1	1	9 Food Sen			ted during food			^								
X						olay, and tastin								Wat	er/ Plumbing			
				10. Food co	ontact surfaces	s and Returnal	bles; Cleaned and	+		Τ			+	19. Water from approved so	irce; Plumbing insta	lled; proper		
X				Sanitized a	t (see below)	ppm/temperat	ure			X				backflow device				
				11. Proper o	disposition of	returned, prev	viously served or	+						20. Approved Sewage/Waste	water Disposal Syst	em, proper		
X				recondition	ed					X				disposal				
	-				Prio	rity Founda	ation Items (2 P	oints)	violat	tions	Rea	uire (Corr	ective Action within 10 day	vs			
I	N C	N N	C O	Dor		of Knowledge		R	O U	I	N O	N	c o		re Control/ Identifi	ication		
		, A	s						T		U		s	roou remperatu	re Control/ Identin	ication		
Х						ified Food Ma	ation of knowledge, nager (CFM)			X				27. Proper cooling method u Maintain Product Temperatu		equate to		
				22 Food H:	andler/ no una	authorized ner	sons/ personnel	+	-	-		-		28. Proper Date Marking and				
Х				22. 1 000 11	andier/ no une	tudiorized per	sons personner			X				1 0				
				Safe W			Food Package			x				 Thermometers provided, Thermal test strips 	accurate, and calibra	ated; Chemical/		
]	Labeling				_^				Thermal test strips				
x				23. Hot and Cold Water available; adequate pressure, safe										Permit Requirement, Prerequisite for Operation				
Х				23. Hot and	l Cold Water a	available; adec	quate pressure, safe							Permit Requiremen	t, Prerequisite for (Operation		
	l			24. Require	ed records avai	ilable (shellsto	quate pressure, safe			.,				30. Food Establishment Per				
X	l			24. Require		ilable (shellsto				x								
^	l			24. Require destruction)	ed records avai); Packaged Fo	ilable (shellsto	ock tags; parasite Procedures			x				30. Food Establishment Pe	rmit (Current and V	alid)		
X				24. Require destruction) Con 25. Complia	ed records avai); Packaged Fo nformance wi ance with Var	ilable (shellsto	Procedures lized Process, and							30. Food Establishment Pe	rmit (Current and V	alid)		
^				24. Require destruction) Con 25. Complia HACCP pla	ed records avai); Packaged For informance wi ance with Var an; Variance of	ilable (shellsto ood labeled ith Approved riance, Special	Procedures lized Process, and becialized			x				30. Food Establishment Per Utensils, Equ 31. Adequate handwashing f	rmit (Current and V	alid)		
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	ment Name:	Physical A		City/State:		License/Permit #		of
Burger	King	11881 U	S-380	Cross Roa	ds, TX	0	2	of 2
		-	TEMPERATURE OBS					
Item/Loc	ation	Temp	Item/Location	Temp	Item/Loc	ation		Temp
Sliced t	omatoes (time control)	67°F						
Walk in	Walk in cooler							
Prep co	Prep cooler							
Storage	Storage freezer							
Chicker	Chicken							
Hot wel	Hot well							
Item	AN INSPECTION OF YOUR ES		SERVATIONS AND COR ENT HAS BEEN MADE. YOUR			THE CONDITIONS OBSE	ERVED AN	ND
Number 20	NOTED BELOW: 9/29/23 1000gal LES							
21	CFM Debra Hein on site d	uring inspec	ction.					
42	Deep clean inside chicken	prep freeze	er more frequently to preve	ent food debris build	d up.			
45	Remove storage of racks a	and clean d	ebris build up underneath,	ceiling above pape	er product	has an active work o	rder for	repair.
Received (signature)	100		Print: Debra Hein			Title: Person In Charg	ge/ Owner	
Inspected (signiture)	Tby: Vally Stran	nje	Print: Bradley Stra	inge, REHS/F	RS/C	Samples: Y N	# collecte	_{ed} N/A