





FI-4073

				Time in:	License/Pe							Est. Type	Risk Category	Page 1	of 2
03/2				07:45	0		_					SD	SD		
Purpose of Inspection: X 1-Routine 2-Follow Up 3-Complain Establishment Name: Contact/Owner N						_					5-CO/Con Number		6-Other	TOTAL/S	CORI
Chick-fil-A Kiera Physical Address: Pest control:															5
Physi 1185	1 L	Addr JS-3	ess: 380	Pest cor Ecolal						NA	ise trap :		Follow-up: No	<u> </u>	
Mark				tatus: Out = not in compliance IN = in co points in the OUT box for each numbered item		= not o					applicable COS box for IN, NO, NA		site R = repeat vi		Watch
				Priority Items (3 Poin			re In	nmed	iate	Corre	ctive Action not t		ys		
O I U N	N O A O IIme and Temperature for Food Safety					R	O	Compliance Status							
T		S	(F = degrees Fahrenheit) 1. Proper cooling time and temperature			T						yees and conditiona	l employees;		
X							X			knowledge, res	sponsibilities, a	nd reporting			
Х	2. Proper Cold Holding temperature(41°F/ 45°F)			5°F)			х			13. Proper use eyes, nose, and		nd exclusion; No di	scharge from		
Х				3. Proper Hot Holding temperature(135°F)						T.	Preventing Contamination by Hands				
X				Proper cooking time and temperature			3						rly washed/ Gloves		
			5. Proper reheating procedure for hot holding (165				-				15. No bare ha	nd contact with	ready to eat foods	or approved	
X		Hours)						X			alternate metho	od properly fol	lowed		
Х	6. Time as a Public Health Control; procedures & record				res & records							Highly Susc	eptible Populations	s	
	Approved Source							х			16. Pasteurized Pasteurized eg		rohibited food not of equired	ffered	
	l			7. Food and ice obtained from approved source	ce; Food in										
X				good condition, safe, and unadulterated; paradestruction	site							C	hemicals		
				8. Food Received at proper temperature							17. Food additi	ives; approved	and properly stored	; Washing Frui	its
x							Х			& Vegetables					
				Protection from Contamination	n			X			18. Toxic subs	tances properly	identified, stored a	nd used	
Х				Food Separated & protected, prevented dur preparation, storage, display, and tasting	ring food							Wate	er/ Plumbing		
				10. Food contact surfaces and Returnables; C	Cleaned and								rce; Plumbing instal	led; proper	
X				Sanitized at (see below) ppm/temperature				X			backflow device	ce			
Х				11. Proper disposition of returned, previously reconditioned	y served or			Х			20. Approved S	Sewage/Wastev	water Disposal Syste	em, proper	
х				reconditioned		ints) v	iolat		Rea	uire C	disposal			em, proper	
D I U N	N O	N A	COO		Items (2 Poi	ints) v	O U	ions I	Requ N O	uire C	disposal	within 10 day:			
O I U N	N O	N A	C O S	Priority Foundation Demonstration of Knowledge/ Pers 21. Person in charge present, demonstration of	sonnel of knowledge,		О	ions I	_	N (disposal orrective Action Foo	within 10 days	s re Control/ Identifi	cation	
D I U N	N O	N A	0	Priority Foundation Demonstration of Knowledge/ Pers 21. Person in charge present, demonstration of and perform duties/ Certified Food Manager of the control of the cont	sonnel of knowledge, (CFM)		O U	ions I	_	N (orrective Action Foo 27. Proper coo Maintain Produ	within 10 days d Temperatur ling method usuct Temperatur	re Control/ Identified; Equipment Adde	cation	
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D I N	N O	N A	0	Priority Foundation Demonstration of Knowledge/ Pers 21. Person in charge present, demonstration of and perform duties/ Certified Food Manager (22. Food Handler/ no unauthorized persons/ p. Safe Water, Recordkeeping and Food	sonnel of knowledge, (CFM) personnel		O U	ions I	_	N (orrective Action 1 To Foo 27. Proper coo Maintain Produ 28. Proper Date	d Temperatur ling method us uct Temperatur e Marking and ters provided, a	re Control/ Identified; Equipment Adde	cation equate to	′
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Chick-fil	nent ivame. -Δ	11851 US-380 Cross Roads, TX 0 2 of 2									
OTHER III		110010	TEMPERATURE OBSERV		us, 17.	10 120.2		71 2			
Item/Loc	ation	Temp	Item/Location	Temp	Item/Locatio	n		Temp			
Ready t	o Eat Scrambled Eggs	165°F		•				•			
Ready t	o Eat Chicken Nuggets	165°F									
Ready t	o Eat Sausage	165°F									
Walk in	Cooler	39°F									
Walk in	Freezer	0°F									
Traulsei	Traulsen Reach in Refrigerator Unit										
Traulse	n Reach in Freezer Unit	0°F									
Ready t	o Eat Assorted Fruit	39°F									
Ter			SERVATIONS AND CORRECT								
Item Number	AN INSPECTION OF YOUR ES NOTED BELOW:	TABLISHME	NT HAS BEEN MADE. YOUR ATT	ENTION IS DIRE	ECTED TO THE	CONDITIONS OBSER	VED AN	D			
10	Observed the three compa	rtment sink	sanitizer concentration at 200p	opmQA.							
14	Employees must wash han	ds before p	outting on a new pair of gloves.	Signs are pos	sted at the ha	nd wash sinks dem	onstratir	ng the			
	proper hand washing techn	ique.									
21	Shawn Self CFM 3/11/2029	9									
34	Observed fruit flies in the kitchen food prep area. Clean all floor drains and eliminate any excess water buildup on the floor in the										
	food prep area.										
42	Clean the interior of all read	ch in refrige	erator and freezer units. Observ	ved food debri	s buildup at th	ne bottom of the uni	ts. Clea	n the			
	exterior door handles on th	e units as v	vell.								
Received by:			Print:		Т	itle: Person In Charge/	Owner				
(signature)			Kiera		7	Training Direc	tor				
Inspected	(by:))	2_0.	Print:								
(signature)	Je66 13		Jeff Babina RS/	CPO	s	amples: Y (N)	# collected	N/A			