Inspection performed on behalf of:

Town of Cross Roads

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



Roads sroads			of: ermits-dev	elopment/pages/h)		S	P				DR FI-3373				
Date: 10/0	0/2	0000		Time in: 07:46	License	Permi	it #						Est. Type Risk Category Page 1	of 2			
			ction: X 1		O ow Up 3-Comp	olaint		4-I	[nves	stiga	tio	n	5-CO/Construction 6-Other TOTAL/S	CORE			
Establis					Contact/Owne Areli Herna		e:						Number of Repeat Violations: _0	7			
Physica 6500	al Ad	Idress	,		Pest control : NA							reas	se trap : Follow-up: No				
(Comp	oliance		ut = not in compliance	IN = in compliance						= ne	ot apj	pplicable $COS = corrected on site R = repeat violation W = V$	Watch			
Mark th	ne app	propria	e points in the	OUT box for each number Priority Item									iox for IN, NO, NA, COS Mark an X in appropriate box for R tive Action not to exceed 3 days				
0 I	I N C Time and Temperature for Food Sefety			R		Co O U	ompli I	ance N O	Ν	С	Employee Heelth						
U N T	s (F = degrees Fanrenneit) 1. Proper cooling time and temperature					T	N	0	A	s	Employee Health 12. Management, food employees and conditional employees;						
	2	X							X				knowledge, responsibilities, and reporting				
x			2. Proper Cold Holding temperature(41°F/ 45°F)						x				13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth				
x	2. Droper Het Helding temperature(125°F)							Preventing Contamination by Hands									
X			4. Proper c	cooking time and temper	ature				X				14. Hands cleaned and properly washed/ Gloves used properly				
x	5. Proper reheating procedure for hot holding (165°F in 2			+			х				15. No bare hand contact with ready to eat foods or approved alternate method properly followed						
				s			~										
X													Highly Susceptible Populations 16. Pasteurized foods used; prohibited food not offered				
				Approved Sou	ırce				X				Pasteurized eggs used when required				
x				d ice obtained from appr ition, safe, and unadulter									Chemicals				
x			8. Food Re	eceived at proper temper	ature				x				17. Food additives; approved and properly stored; Washing Frui & Vegetables	its			
				Protection from Con					Х				18. Toxic substances properly identified, stored and used				
x				parated & protected, pre n, storage, display, and ta									Water/ Plumbing				
x	10. Food contact surfaces and Returnables ; Cleaned and Sanitized at (see below) ppm/temperature						x				19. Water from approved source; Plumbing installed; proper backflow device						
х			11. Proper recondition	disposition of returned, ned	previously served or				x		20. Approved Sewage/Wastewater Disposal System, proper disposal						
0 I				Priority Fou		D I /		olati	ions	Rear			rrective Action within 10 days				
	N	N C			Indation Items (2)	Points R	s) vii	0	I	N	n N	С	recuve Action within 10 days	R			
U N T		N C A C S	De	monstration of Knowle	edge/ Personnel	R	s) va		I N		_	_	Food Temperature Control/ Identification	R			
			21. Person		edge/ Personnel	R		O U	I	N	Ν	С		R			
U N T			21. Person and perform	monstration of Knowle	edge/ Personnel Instration of knowledge Manager (CFM)	R	-	O U	I N	N	Ν	С	Food Temperature Control/ Identification 27. Proper cooling method used; Equipment Adequate to	R			
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Establishment Name: Circle K (HWY380)		Physical Address: 6500 US-380 TEMPERATURE OBSI		City/State: Cross Road	ls, TX	License/Permit # 0	Page of 2 of 2	
Item/Loc	ation	Temp	Item/Location	Temp	Item/Loca	tion	Temp	
Taquito		135°F						
i aquito		100 1						
Walk in	Walk in cooler							
Item	AN INSPECTION OF YOUR PR		SERVATIONS AND CORRECT TOT HAS BEEN MADE. YOUR ATTE			E CONDITIONS OBSER	VED AND	
Number	AN INSPECTION OF YOUR ES NOTED BELOW:	I ADLISHME	INT HAS DEEN MADE. YOUK ATTE	IN HOIN IS DIKE			VED AND	
21	CFM on site at time of insp	ection,						
42	Clean counter tops under c	Irink statior	s of food/debris build up.					
43	Clean ventilation in walk in	cooler of d	ust accumulation					
45	Orangish storage rooms to	allow for p	roper cleaning, remove all non c	commercial ec	uipment, r	epair missing ceiling t	iles above	
	walk in coolers.							
D · · ·		7					0	
Received by:		N	Print:			Title: Person In Charge/	Owner	
1 \	- UL LX	-9-	Areli Hernandez			CFM		
(signature)	Iby:	nje	Print:					
101	- carce join	'ye	Bradley Strange	, REHS/R	S/C	Samples: Y N #	collected N/A	
Form EH-06	5 (Revised 09-2015)		www.instantinspector.c	om		V		