

# The Town of Cross Roads Retail Food Establishment Inspection Report

Date: <b>5-13-22</b>	Time in: <b>0900</b>	Time out: <b>0950</b>	License/Permit #	Est. Type <b>C.S.</b>	Risk Category <b>LOW</b>	Page <u>1</u> of <u>3</u>		
Purpose of Inspection:			1-Compliance	<input checked="" type="checkbox"/> 2-Routine	3-Field Investigation	4-Visit	5-Other	Total Score

Establishment Name: <b>Circle K (Valero)</b>	Contact/Owner Name:	* Number of Repeat Violations: <b>0</b>	✓ Number of Violations COS: <b>0</b>	99
Physical Address: <b>7500 Hwy 377</b>	City/County: <b>Town of Cross Roads</b>	Zip Code:	Phone:	

Compliance Status: **Out** = not in compliance **IN** = in compliance **NO** = not observed **NA** = not applicable **COS** = corrected on site **R** = repeat violation  
 Mark the appropriate points in the OUI box for each numbered item. Mark ✓ a checkmark in appropriate box for **IN, NO, NA, COS**. Mark an asterisk '\*' in appropriate box for **R**.

### Priority Items (3 Points) violations Require Immediate Corrective Action not to exceed 3 days

Compliance Status						Compliance Status					
O	I	N	N	C	R	O	I	N	N	C	R
U	N	O	A	O		U	N	O	A	O	
T				S		T				S	
<b>Time and Temperature for Food Safety</b> (F = degrees Fahrenheit)						<b>Employee Health</b>					
✓						✓					
1. Proper cooling time and temperature						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 eyes, nose, and mouth					
✓						✓					
3. Proper Hot Holding temperature (135°F)						<b>Preventing Contamination by Hands</b>					
✓						14. Hands cleaned and properly washed/ Gloves used properly					
4. Proper cooking time and temperature						15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y,N)					
✓						✓					
5. Proper reheating procedure for hot holding (165°F in 2 Hours)						<b>Highly Susceptible Populations</b>					
✓						16. Pasteurized foods used; prohibited food not offered. Pasteurized eggs used when required					
6. Time as a Public Health Control; procedures & records						<b>Chemicals</b>					
<b>Approved Source</b>						17. Food additives: approved and properly stored; Washing Fruits & Vegetables					
✓						✓					
7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction						18. Toxic substances properly identified, stored and used					
✓						<b>Water/ Plumbing</b>					
8. Food Received at proper temperature						19. Water from approved source; Plumbing installed; proper backflow device					
✓						✓					
<b>Protection from Contamination</b>						20. Approved Sewage Wastewater Disposal System, proper disposal					
✓						✓					
9. Food Separated & protected, prevented during food preparation, storage, display, and tasting											
✓											
10. Food contact surfaces and Returnables: Cleaned and Sanitized at _____ ppm temperature											
✓											
11. Proper disposition of returned, previously served or reconditioned											

### Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days

Compliance Status						Compliance Status					
O	I	N	N	C	R	O	I	N	N	C	R
U	N	O	A	O		U	N	O	A	O	
T				S		T				S	
<b>Demonstration of Knowledge/ Personnel</b>						<b>Food Temperature Control/ Identification</b>					
✓						✓					
21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM)						27. Proper cooling method used; <u>Equipment Adequate to Maintain Product Temperature</u>					
✓						✓					
22. Food Handler/ no unauthorized persons/ personnel						28. Proper Date: Marking and disposition					
✓						✓					
<b>Safe Water, Recordkeeping and Food Package Labeling</b>						29. Thermometers provided, accurate, and calibrated; <u>Chemical/ Thermal test strips</u>					
✓						<b>Permit Requirement, Prerequisite for Operation</b>					
23. Hot and Cold Water available, adequate pressure, safe						30. <u>Food Establishment Permit</u> (Current & Valid)					
✓						<b>Utensils, Equipment, and Vending</b>					
24. Required records available (shellshock tags; parasite destruction); <u>Packaged Food labeled</u>						31. Adequate handwashing facilities: Accessible and properly supplied, used					
✓						✓					
<b>Conformance with Approved Procedures</b>						32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used					
✓						✓					
25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions						33. Warewashing Facilities: installed, maintained, used/ Service sink or curb cleaning facility provided					
<b>Consumer Advisory</b>											
✓											
26. Posting of Consumer Advisories; raw or undercooked foods (Disclosure Reminder/ Buffet Plate/ Allergen Label)											

### Core Items (1 Point) Violations: Require Corrective Action Not to Exceed 90 Days or Next Inspection, Whichever Comes First

Compliance Status						Compliance Status					
O	I	N	N	C	R	O	I	N	N	C	R
U	N	O	A	O		U	N	O	A	O	
T				S		T				S	
<b>Prevention of Food Contamination</b>						<b>Food Identification</b>					
✓						✓					
34. No Evidence of Insect contamination, rodent/other animals						41. Original container labeling (Bulk Food)					
✓						<b>Physical Facilities</b>					
35. Personal Cleanliness/cutting, drinking or tobacco use						42. Non-Food Contact surfaces clean					
✓						✓					
36. Wiping Cloths; properly used and stored						43. Adequate ventilation and lighting; designated areas used					
✓						✓					
37. Environmental contamination						44. Garbage and Refuse properly disposed; facilities maintained					
✓						✓					
38. Approved thawing method						45. Physical facilities installed, maintained, and clean					
<b>Proper Use of Utensils</b>						46. Toilet Facilities: properly constructed, supplied, and clean					
✓						✓					
39. Utensils, equipment, & linens; properly used, stored, dried, & handled. In use utensils; properly used						47. Other Violations					
✓											
40. Single-service & single-use articles; properly stored and used											

Received by: <b>Georgianne Boyce</b> (signature)	Print: <b>Georgianne Boyce</b>	Title: <b>Person In Charge/ Owner Manager</b>
Inspected by: <b>John Glover, Sr. S.</b> (signature)	Print: <b>John Glover</b>	Business Email:

## Corrective Actions to Ensure Safe Food

### Item No.

- 1 **Cooling**
  - TCS\* food cooled from 135° F to 70° F more than 2 hours OR 135° F to 41° F (45° F) More than 6 hours; OR prepared food cooled to 41° F (45° F) more than 4 hours:  
*Action: Voluntary destruction, rapid reheating of cooked foods if less than 4 hours*
  
- 2 **Cold Hold**
  - TCS food held above 41° F (45° F) more than 4 hours:  
*Action: Voluntary destruction*
  
  - TCS food held above 41° F (45° F) less than 4 hours:  
*Action: Rapid cool (e.g. ice bath)*
  
- 3 **Hot Hold**
  - TCS food held below 135° F more than 4 hours:  
*Action: Voluntary destruction*
  
  - TCS food held below 135° F less than 4 hours:  
*Action: Rapid reheats to 165° F or more*
  
- 4 **Cooking**
  - TCS food undercooked:  
*Action: Re-cook to proper temperature*
  
- 5 **Rapid Reheating**
  - TCS food improperly reheated:  
*Action: Reheat rapidly to 165° F*
  
- 7 **Approved Source/Sound Condition**
  - Foods from unapproved sources/unsound condition:  
*Action: Voluntary destruction*
  
- 9 **Cross-Contamination of Raw/Cooked Foods**
  - Ready-To-Eat food contaminated by raw TCS food:  
*Action: Voluntary destruction of ready-to-eat foods*
  
- 14 **Handwashing**
  - Food employees observed not washing hands:  
*Action: Instruct employees to wash hands as specified in the Rules.*
  
- 15 **Proper Handling of Ready-to-Eat Foods**
  - Employee did not properly wash and sanitize hands before touching ready-to-eat food with Bare hands:  
*Action: Voluntary destruction*
  
- 19, 23 **Water Supply**
  - Facility does not have water for washing hands, preparing food, or cleaning equipment/utensils:  
*Action: Voluntary suspension of food preparation*

\* Time/Temperature Control for Safety (TCS)

The Town of Cross Roads Retail Food Establishment Inspection Report

Establishment Name: <i>Cinole K (Valero)</i>	Physical Address: <i>7500 Hwy 377</i>	City/State: <i>Texas Cross Road</i>	License/Permit #	Page <i>3</i> of <i>3</i>
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TEMPERATURE OBSERVATIONS					
Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
<i>Hot Dogs (Display)</i>	<i>135-150</i>	<i>TL5 foods (Walk in)</i>	<i>41-45</i>		
<i>Chicken (Turkey legs)</i>	<i>135-141</i>	<i>cooler, Reach storage</i>			
<i>(Display)</i>					
<i>Cones dogs, Burritos</i>	<i>135-150</i>				
<i>Meat pies (Display)</i>					
<i>Packaged sandwich</i>	<i>41-45</i>				
<i>(Display)</i>					

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:
<i>42</i>	<i>Clean new food contact surfaces. Metal wall behind grill and fryer</i>

Received by: (signature) <i>Georgeanne Boyce</i>	Print: <i>Georgeanne Boyce</i>	Title: Person In Charge/ Owner <i>Manager</i>
Inspected by: (signature) <i>John Glover, S.A.</i>	Print: <i>John Glover</i>	Samples: Y <u>N</u> # collected <i>0</i>