Inspection performed on behalf of:

Town of Cross Roads

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



														FI-3375					
Date: Time in: License/Pe						ermit	t #						Est. Type Risk Category Page 1 of 2						
10/09/2023 07:46 0					_		_				_	SD SD							
Purpose of Inspection: X 1-Routine 2-Follow Up 3-Compla Establishment Name: Contact/Owner Contact/Owner Contact/Owner							-		4-1	[nves	stiga	ntion	n	5-CO/Construction 6-Other TOTAL/SCOR					
Deli Quick Julian Blas														Number of Violations COS: _0					
Physical Address: Pest control : 6500 US-380 NA													reas IA	Ise trap : Follow-up: No					
<u> </u>						pliance NO) = nc	ot ob	serv	ed	NA								
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 🗙 in appropriate box for R																			
												Cor Sta							
0 U	I N N C N O A O Time and Temperature for Food Safety					R	Î	O I N N C U N O A O			N A	C 0	Employee Health						
Т				S	(F = degrees Fahrenheit) 1. Proper cooling time and temperature			ł	Т	-			S	12. Management, food employees and conditional employees;					
	Х									X				knowledge, responsibilities, and reporting					
	v				2. Proper Cold Holding temperature(41°F/ 45°F		ł		v				13. Proper use of restriction and exclusion; No discharge from						
	X									X				eyes, nose, and mouth					
3					3. Proper Hot Holding temperature(135°F)									Preventing Contamination by Hands					
	Х				4. Proper cooking time and temperature					X				14. Hands cleaned and properly washed/ Gloves used properly					
	v				5. Proper reheating procedure for hot holding (165°F in 2					v				15. No bare hand contact with ready to eat foods or approved					
	X				Hours)					X				alternate method properly followed					
	Х				6. Time as a Public Health Control; procedures		Ī						Highly Susceptible Populations						
				Approved Source				İ		x				16. Pasteurized foods used; prohibited food not offered					
		Approved Source								^				Pasteurized eggs used when required					
	x		7. Food and ice obtained from approved source; Food i good condition, safe, and unadulterated; parasite destruction										Chemicals						
	x				8. Food Received at proper temperature					x				17. Food additives; approved and properly stored; Washing Fruits & Vegetables					
								ł		v				18. Toxic substances properly identified, stored and used					
				[Protection from Contamination 9. Food Separated & protected, prevented durin	a food		ł		X				r · · · · · · · · · · · · · · · · · · ·					
	х				9. Food Separated & protected, prevented durin preparation, storage, display, and tasting	g 100d								Water/ Plumbing					
	x				10. Food contact surfaces and Returnables ; Cle Sanitized at (see below) ppm/temperature	eaned and				x				19. Water from approved source; Plumbing installed; proper backflow device					
	x				11. Proper disposition of returned, previously se reconditioned	erved or		-		x				20. Approved Sewage/Wastewater Disposal System, proper disposal					
		Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days								orrective Action within 10 days									
0 U	I N	N O	N A	C 0	Demonstration of Knowledge/ Person	nel	R		O U	I N	N O	N A	C 0						
т 2				S	21. Person in charge present, demonstration of I and perform duties/ Certified Food Manager (C	knowledge,			Т	x			s	27. Proper cooling method used; Equipment Adequate to					
					22. Food Handler/ no unauthorized persons/ per	sonnel			_	_				Maintain Product Temperature 28. Proper Date Marking and disposition					
2							2	_											
			Safe Water, Recordkeeping and Food Package Labeling					X				29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips							
	Х				23. Hot and Cold Water available; adequate pre	ssure, safe								Permit Requirement, Prerequisite for Operation					
	x				24. Required records available (shellstock tags; destruction); Packaged Food labeled	parasite				x				30. Food Establishment Permit (Current and Valid)					
				1	Conformance with Approved Procedu	ires		╡┤						Utensils, Equipment, and Vending					
					25. Compliance with Variance, Specialized Pro- HACCP plan; Variance obtained for specialized									31. Adequate handwashing facilities: Accessible and properly supplied, used					
	Х				processing methods; manufacturer instructions					X				appined, doed					
					Consumer Advisory				2					32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used					
	x				26. Posting of Consumer Advisories; raw or un foods (Disclosure/Reminder/Buffet Plate)/ Aller					x				33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided					
			L		Core Items (1 Point) Violations Require	e Corrective	Acti	on I	Vot	to E	xcee	ed 90	0 Da	Days or Next Inspection , Whichever Comes First					
O U	I N	N O	N A	C O	Prevention of Food Contamination		R		0 U	I N	N O	N A	C O						
T		5	^	s	34. No Evidence of Insect contamination, roden			┤┤	T	_	5		s	41.Original container labeling (Bulk Food)					
	X				animals					X				(Duk 1000)					
	Х				35. Personal Cleanliness/eating, drinking or tob	acco use								Physical Facilities					
	Х				36. Wiping Cloths; properly used and stored	_		[1					42. Non-Food Contact surfaces clean					
	х				37. Environmental contamination					Х				43. Adequate ventilation and lighting; designated areas used					
	Х				38. Approved thawing method					Х				44. Garbage and Refuse properly disposed; facilities maintained					
	1					╡┤	1				-	45. Physical facilities installed, maintained, and clean							
		_			Proper Use of Utensils 39. Utensils, equipment, & linens; properly used	d, stored.		┥┤	1					46. Toilet Facilities; properly constructed, supplied, and clean					
	X				dried, & handled/ In use utensils; properly used	1				X									
	x				40. Single-service & single-use articles; properl and used	y stored				x				47. Other Violations					



FI-3375



Establish	ment Name:	Physical A	ddress:	City/State:		License/Permit #	Page of							
Deli Qu	ick	6500 US	-380	Cross Roa	ds, TX	0 2 of 2								
T. /T	<i>.</i> .		TEMPERATURE OBSER	T	T. (T	<i>.</i> .								
Item/Loc		Temp	Item/Location	Temp	Item/Loca	tion	Temp							
Sliced t	omatoes	34°F												
Walk in	cooler	33°F												
Freezer	·	2°F												
Eggs (r	eheated to 135F)	115°F												
Item	AN INSPECTION OF YOUR E		SERVATIONS AND CORRECT THAS BEEN MADE. YOUR ATT			HE CONDITIONS OBS	ERVED AND							
Number	NOTED BELOW:													
1 Observed proper cooling of cooked foods on ice cooked 30 mins prior to inspection temp at 67F. Discussed pro														
	methods with CFM. Proper cooling methods are completed when taking heated product from 135F to 70F within 2 hou from 70F to 41F within 4 total hours.													
3			F. Hot holding shall be at 135		-									
21	all shifts. Obtain CF	M license within												
22	in first 30 days of er	nployment.												
	Obtain food handler licenses and email to bradley@instantinspector.com.													
28	Date label temperature controlled foods with numerical date, not to exceed 7 days from preparation date.													
32	Resurface cutting boards on main prep line. Deep cuts prevent the food contact surface from being properly sanitized.													
42	Deep clean all storage containers and storage racks, of food debris build up, increase detail cleaning to prevent build up.													
45	Maintain floors and walls around in place equipment clean and sanitized to prevent debris build up.													
Received	by:		Print:			Title: Person In Char	ge/ Owner							
(signature)	tby: trading Stre	$ \land $	Julian Blas			Owner	g							
Inspected	d by:		Print:											
(signature)	had the	nje	Bradley Strange	e, REHS/F	RS/C	Samples: Y	# collected N/A							
						Samples, 1 IN								

Form EH-06 (Revised 09-2015)

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