

Inspection performed on behalf of:

Town of Cross Roads

<https://www.crossroadstx.gov/permits-development/pages/health-inspections>



INSTANT INSPECTOR



FI-4012

Date: 03/09/2024	Time in: 09:19	License/Permit # 0	Est. Type SD	Risk Category SD	Page <u>1</u> of <u>2</u>
Purpose of Inspection: <input checked="" type="checkbox"/> 1-Routine <input type="checkbox"/> 2-Follow Up <input type="checkbox"/> 3-Complaint <input type="checkbox"/> 4-Investigation <input type="checkbox"/> 5-CO/Construction <input type="checkbox"/> 6-Other		TOTAL/SCORE		90	
Establishment Name: Dunkin' Donuts/ Baskin Robbins		Contact/Owner Name: Heitzel Eldon		Number of Repeat Violations: <u>0</u> Number of Violations COS: <u>1</u>	
Physical Address: 11680 US-380		Pest control : Orkin 2-7-24	Grease trap : No grease trap	Follow-up: No	
Compliance Status: Out = not in compliance IN = in compliance NO = not observed NA = not applicable COS = corrected on site R = repeat violation W = Watch 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 <input checked="" type="checkbox"/> in appropriate box for R					
Priority Items (3 Points) violations Require Immediate Corrective Action not to exceed 3 days					
Compliance Status			Compliance Status		
O U T	I N	N O	N A	C O S	R
Time and Temperature for Food Safety (F = degrees Fahrenheit)			Employee Health		
	<input checked="" type="checkbox"/>				
1. Proper cooling time and temperature			12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting		
	<input checked="" type="checkbox"/>				
2. Proper Cold Holding temperature(41°F/ 45°F)			13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth		
	<input checked="" type="checkbox"/>				
3. Proper Hot Holding temperature(135°F)			Preventing Contamination by Hands		
		<input checked="" type="checkbox"/>			
4. Proper cooking time and temperature			14. Hands cleaned and properly washed/ Gloves used properly		
			<input checked="" type="checkbox"/>		
5. Proper reheating procedure for hot holding (165°F in 2 Hours)			15. No bare hand contact with ready to eat foods or approved alternate method properly followed		
	<input checked="" type="checkbox"/>				
6. Time as a Public Health Control; procedures & records			Highly Susceptible Populations		
			<input checked="" type="checkbox"/>		
7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction			16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required		
	<input checked="" type="checkbox"/>				
8. Food Received at proper temperature			Chemicals		
	<input checked="" type="checkbox"/>			<input checked="" type="checkbox"/>	
9. Food Separated & protected, prevented during food preparation, storage, display, and tasting			17. Food additives; approved and properly stored; Washing Fruits & Vegetables		
				<input checked="" type="checkbox"/>	
10. Food contact surfaces and Returnables : Cleaned and Sanitized at (see below) ppm/temperature			18. Toxic substances properly identified, stored and used		
11. Proper disposition of returned, previously served or reconditioned			Water/ Plumbing		
	<input checked="" type="checkbox"/>				
				<input checked="" type="checkbox"/>	
19. Water from approved source; Plumbing installed; proper backflow device			20. Approved Sewage/Wastewater Disposal System, proper disposal		
				<input checked="" type="checkbox"/>	
Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days					
Compliance Status			Compliance Status		
O U T	I N	N O	N A	C O S	R
Demonstration of Knowledge/ Personnel			Food Temperature Control/ Identification		
	<input checked="" type="checkbox"/>				
21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM)			27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature		
	<input checked="" type="checkbox"/>				
22. Food Handler/ no unauthorized persons/ personnel			28. Proper Date Marking and disposition		
				<input checked="" type="checkbox"/>	
23. Hot and Cold Water available; adequate pressure, safe			29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips		
24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled			Permit Requirement, Prerequisite for Operation		
	<input checked="" type="checkbox"/>				
25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions			30. Food Establishment Permit (Current and Valid)		
26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffer Plate)/ Allergen Label			Utensils, Equipment, and Vending		
				<input checked="" type="checkbox"/>	
26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffer Plate)/ Allergen Label			31. Adequate handwashing facilities: Accessible and properly supplied, used		
	<input checked="" type="checkbox"/>				
32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used			33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided		
				<input checked="" type="checkbox"/>	
Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection , Whichever Comes First					
Compliance Status			Compliance Status		
O U T	I N	N O	N A	C O S	R
Prevention of Food Contamination			Food Identification		
	<input checked="" type="checkbox"/>				
34. No Evidence of Insect contamination, rodent/other animals			41. Original container labeling (Bulk Food)		
	<input checked="" type="checkbox"/>				
35. Personal Cleanliness/eating, drinking or tobacco use			Physical Facilities		
	<input checked="" type="checkbox"/>				
36. Wiping Cloths; properly used and stored			42. Non-Food Contact surfaces clean		
	<input checked="" type="checkbox"/>				
37. Environmental contamination			43. Adequate ventilation and lighting; designated areas used		
	<input checked="" type="checkbox"/>				
38. Approved thawing method			44. Garbage and Refuse properly disposed; facilities maintained		
				<input checked="" type="checkbox"/>	
39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used			45. Physical facilities installed, maintained, and clean		
40. Single-service & single-use articles; properly stored and used			46. Toilet Facilities; properly constructed, supplied, and clean		
	<input checked="" type="checkbox"/>				
47. Other Violations					

