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





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O I U N T		N N	O S	Time and Temperature for Food Safety (F = degrees Fahrenheit)					K	U T	N	O	A	C O S		Em	ployee H	ealth		
-		х		1. Proper cooling time and temperature						х				12. Managemen knowledge, resp				al employee	s;	
		^								^										
х				2. Proper C	2. Proper Cold Holding temperature(41°F/45°F)						х				Proper use of eyes, nose, and		and exclu	usion; No d	ischarge fro	m
				3. Proper H	ot Holding	135°F)	°F)											,		
	X	_		_	Ooking time and temperature									14. Hands clear	reventing C				rlv	
	Х	(Proper cooking time and temperature						Х									
	X	(5. Proper reheating procedure for hot holding (165°F in 2 Hours)						х				No bare hand contact with ready to eat foods or approved alternate method properly followed Highly Susceptible Populations					1	
					a Public Health Control; procedures & records					-										
Х	•														16. Pasteurized					
					Ap	proved Sour	rce				X				Pasteurized egg			a roou not c	личе	
T			Τ					arce; Food in												
X				good condition, safe, and unadulterated; parasite destruction										Chemicals						
				8. Food Rec	ceived at pro	oper temperat	ture			Н	П		Т		17. Food additiv	es; approve	d and pro	perly stored	1; Washing	Fruits
х					•						X				& Vegetables					
				Protection from Cont			amination				х				18. Toxic substances properly identified, stored and used					
Τ.,			Τ			otected, prev		luring food												
Х				preparation	, storage, di	splay, and tas	sting									Wa	ter/ Plum	ıbing		
X						es and Retur		; Cleaned and			x				Water from backflow device		ource; Plui	mbing insta	illed; proper	
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+					Pri	ority Four	ndatio	n Items (2 l	Points) 1	riolat	ions	Req	uire	Cor	rective Action w	ithin 10 da	iys			
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			TEMPERATURE OBSER										
Item/Loc	cation	Temp	Item/Location	Temp	Item/Loca	tion		Temp					
Skim m	ilk	37°F											
Soft ser	rve mix	38°F											
Walk in	Walk in cooler												
		OI	SERVATIONS AND CORRECT	CTIVE ACTIO	NIC								
Item	AN INCRECTION OF VOLUE FO					HE CONDITIONS OBSET	NACED AN	VID.					
Number	NOTED BELOW:	TABLISHMI	ENT HAS BEEN MADE. YOUR ATT	ENTION IS DIKI	ECTED TO I	HE CONDITIONS OBSER	VED A	ND					
20	NOTE: Crosse intercentor	io to bo oo	rviced every 90 days per ordina	anaa Manifaat	o of convice	ara ta ha kant an ait	o for ro	viou					
20		is to be sei	rviced every 90 days per ordina	ance. Manifesi	s or service	e are to be kept on sit	3 101 TE	view					
	during routine inspection.												
21	CFM Isaac Metzler on site	at time of i	nspection.										
36	Store wining cloths in sanit	izer hucket	s when not in use or discard a	fter single use	Observed	soiled wining cloths o	n cour	iter top					
-		iizor buortor	S WHOT HOLLIN GOO OF GLOCALA A	ntor origio doo	. 00001100	Conod Wiping Clothic C	ni ocui	tor top					
	at time of inspection.												
39	Maintain dipping well running, utensils cannot be stored in stagnant water.												
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Received	hv.		Print:			Title: Person In Chause	/ Owner						
(signature)						Title: Person In Charge	owner						
	γ		Isaac Metzler			CFM							
Inspecțe	d by:		Print:										
(sig ratur e)	rady Stra	nje	Bradlov Strong	o DEUC/	20/0	_		N 1 / A					
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