



FI-3437

Date: 10/24/2023	Time in: 13:14	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		99	
Establishment Name: Hillside Estates		Contact/Owner Name: Kenley Harrison		Number of Repeat Violations: <u>0</u> Number of Violations COS: <u>0</u>	
Physical Address: 901 Moseley Rd		Pest control : NA	Grease trap : NA	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 X in appropriate box for R					
Priority Items (3 Points) violations Require Immediate Corrective Action not to exceed 3 days					
Compliance Status			Compliance Status		
OUT	IN	NO	NA	COS	R
Time and Temperature for Food Safety (F = degrees Fahrenheit)			Employee Health		
		X			
1. Proper cooling time and temperature			12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting		
X					
2. Proper Cold Holding temperature(41°F/ 45°F)			13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth		
	X				
3. Proper Hot Holding temperature(135°F)			Preventing Contamination by Hands		
	X				
4. Proper cooking time and temperature			14. Hands cleaned and properly washed/ Gloves used properly		
	X				
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		
	X				
6. Time as a Public Health Control; procedures & records			Highly Susceptible Populations		
	X				
Approved Source			16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required		
X					
7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction			Chemicals		
X					
8. Food Received at proper temperature			17. Food additives; approved and properly stored; Washing Fruits & Vegetables		
	X				
Protection from Contamination			18. Toxic substances properly identified, stored and used		
X					
9. Food Separated & protected, prevented during food preparation, storage, display, and tasting			Water/ Plumbing		
X					
10. Food contact surfaces and Returnables ; Cleaned and Sanitized at (see below) ppm/temperature			19. Water from approved source; Plumbing installed; proper backflow device		
X					
11. Proper disposition of returned, previously served or reconditioned			20. Approved Sewage/Wastewater Disposal System, proper disposal		
X					
Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days					
Compliance Status			Compliance Status		
OUT	IN	NO	NA	COS	R
Demonstration of Knowledge/ Personnel			Food Temperature Control/ Identification		
X					
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		
X					
22. Food Handler/ no unauthorized persons/ personnel			28. Proper Date Marking and disposition		
	X				
Safe Water, Recordkeeping and Food Package Labeling			29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips		
X					
23. Hot and Cold Water available; adequate pressure, safe			Permit Requirement, Prerequisite for Operation		
X					
24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled			30. Food Establishment Permit (Current and Valid)		
	X				
Conformance with Approved Procedures			Utensils, Equipment, and Vending		
X					
25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions			31. Adequate handwashing facilities: Accessible and properly supplied, used		
	X				
Consumer Advisory			32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used		
X					
26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffer Plate)/ Allergen Label			33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided		
X					
Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection , Whichever Comes First					
Compliance Status			Compliance Status		
OUT	IN	NO	NA	COS	R
Prevention of Food Contamination			Food Identification		
X					
34. No Evidence of Insect contamination, rodent/other animals			41. Original container labeling (Bulk Food)		
X					
35. Personal Cleanliness/eating, drinking or tobacco use			Physical Facilities		
X					
36. Wiping Cloths; properly used and stored			42. Non-Food Contact surfaces clean		
X					
37. Environmental contamination			43. Adequate ventilation and lighting; designated areas used		
X					
38. Approved thawing method			44. Garbage and Refuse properly disposed; facilities maintained		
	X				
Proper Use of Utensils			45. Physical facilities installed, maintained, and clean		
X					
39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used			46. Toilet Facilities; properly constructed, supplied, and clean		
X					
40. Single-service & single-use articles; properly stored and used			47. Other Violations		
	X				



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Establishment Name: Hillside Estates	Physical Address: 901 Moseley Rd	City/State: Cross Roads, TX	License/Permit # 0	Page <u> </u> of <u> </u> 2 of 2
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TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Storage cooler	33°F				

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:
10	CL used at dish machine and 3 compartment sink.
18	Chemical product stored in utility room away from food production areas.
20	Grease interceptor located inside kitchen, last service unknown by person in charge, recommended to have interceptor serviced on a routine basis to prevent back up of septic system.
21	CFM required on site during kitchen operation hours - provided by food vendor.
22	NOTE: All food handling employees shall complete a Texas accredited food handler certification within first 30 days of employment.
23	Hot/cold water available during inspection 100/110F
46	Obtain self closing door at restroom in kitchen.

Received by: (signature)	Print: Kenley Harrison	Title: Person In Charge/ Owner Asst Venue Director
Inspected by: (signature)	Print: Bradley Strange, REHS/RS/C...	Samples: Y <input type="radio"/> <input checked="" type="radio"/> N # collected N/A