Inspection performed on behalf of:

Town of Cross Roads



<u>ossro</u>	<u>aast</u>	<u>x.y</u>		<u>)er</u> i	mits-development/pages/l			-					JR	F	FI-3381		
Da				_	Time in:		License/Pe	rmit	#					Est. Type	Risk Category	Page <u>1</u> of	2
	0/10				12:41	• • • •	0		4	T	·*		5 CO/Com	SD	SD 6 Other	_	
	rpose tablisł					low Up Cont	3-Complai tact/Owner N			Inves	stigati	on	5-CO/Cons	struction of Repeat Viol of Violations C	6-Other	TOTAL/SCO)RE
	ick in	_	-	-		May Pest contr	yra Nunez					7		of Violations C		Q2	
11	ysical 920	US	3-38	,; 0		9/19/23		_				9/25/			Follow-up: NO		
Ma			lianc propria		atus: Out = not in compliance points in the OUT box for each numb	IN = in comp bered item			t observ heckm				plicable COS ox for IN, NO, NA	= corrected on COS Ma	site \mathbf{R} = repeat vio rk an \mathbf{X} in appropriat	blation $W = Wa$ the box for R	itch
									uire In	nmedi	iate C	orrecti	ive Action not to				
0	mplia I	N 1	N (C O	Time and Temperature	for Food Saf	lety	R	0	ompli	ance S N N O A	N C		Emp	Less Heelth		R
U T				S	(F = degrees Fah 1. Proper cooling time and temper	nrenheit)			U T		0 A	A O S	12 Managemer		loyee Health yees and conditional	mplovees;	
	Х				1. Proper cooming time end of r	fature				X			knowledge, resp			empioyees,	
H	х	+	+	+	2. Proper Cold Holding temperatu	ıre(41°F/ 45°F	F)	\square	F	x			13. Proper use of eyes, nose, and		nd exclusion; No dis	charge from	+
		+	+	\downarrow	2. D	(1250E)		Ц		^							
	X	_	_		3. Proper Hot Holding temperatur			Ц							ntamination by Han		
	X	\perp	\perp		4. Proper cooking time and tempe					X					rly washed/ Gloves u		
	X 5. Proper reh Hours)		5. Proper reheating procedure for Hours)	hot holding (1	165°F in 2			x			 No bare han alternate methor 		ready to eat foods of llowed	r approved			
\vdash	x	+	+	+	6. Time as a Public Health Contro	ol; procedures	& records	\vdash				+			eptible Populations		+
\vdash	<u>^</u>	╉	4	+		Time as a Public Health Control; procedures & records		16. Pasteurized		rohibited food not off		+					
					Approved So	ource				X			Pasteurized egg				
			T		7. Food and ice obtained from app good condition, safe, and unadulte												
	X				destruction	51 augu, p	e							t	hemicals		
	v		t	+	8. Food Received at proper tempe	rature		\square		x			17. Food additiv & Vegetables	ves; approved	and properly stored;	Washing Fruits	
	X			4					F					The property	/ identified, stored an	4 mad	\downarrow
				Þ	Protection from Con 9. Food Separated & protected, pr		· C-nd			X			18. TOATE Sec.	ances property	lueliulicu, store -	.d useu	
	x				preparation, storage, display, and	tasting	-								er/ Plumbing		
[]	х				10. Food contact surfaces and Ret Sanitized at (see below) ppm/tem		eaned and	$\left \right $		x			19. Water from backflow device		rce; Plumbing install	ed; proper	
	x	T	T		11. Proper disposition of returned, reconditioned	, previously se	erved or			x			20. Approved S disposal	ewage/Waster	water Disposal System	m, proper	
		╈	╈		Priority Fo	undation I	tems (2 Poi	ints)	viola	tions	Requi	re Cor	rrective Action w	vithin 10 day.	2		
O U	I N		A (C O	Demonstration of Know			R	O U	Ι	N N O A	N C			re Control/ Identific	cation	R
T 2		t	5	s	21. Person in charge present, dem and perform duties/ Certified Foo	nonstration of l	knowledge,		Т	x		S	27. Proper cooli	ing method us	ed; Equipment Ade		
					22. Food Handler/ no unauthorize			Н	+		+	+	Maintain Produ 28. Proper Date	<u> </u>			+
			+	1	22.1002.11	- P		\square	-	X	+	+	*	C	accurate, and calibrat	ted: Chemical/	+
2			Ţ	+		10	a also an			X		1 .	Thermal test st		louna,	Cu	1 1
					Safe Water, Recordkeeping Labeling		ackage			11				rips		icu, chemicus	
2	x					g	-						Permit		, Prerequisite for O	·	
2					Labeling 23. Hot and Cold Water available 24. Required records available (sh	g ; adequate pre hellstock tags;	essure, safe							Requirement	, Prerequisite for O mit (Current and Val	peration	
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Establishr Jack in	nent Name: the Box	Physical A 11920 U		City/State: Cross Road	ds, TX	License/Permit # 0	Page of 2 of 2	Page of 2 of 2	
Item/Loc	ation	Temp	Item/Location	Temp	Item/Locat	tion	Ter	mp	
Burger		167°F							
Burger	patty	163°F							
Choppe	d lettuce (time)	45°F							
Walk in	cooler	34°F							
Storage	cooler	32°F							
Storage	cooler chicken	37°F							
Item			SERVATIONS AND CORRECT						
Item Number	NOTED BELOW:		ENT HAS BEEN MADE. YOUR ATTE	NTION IS DIRE	CTED TO TH	IE CONDITIONS OBSE	RVED AND		
6		-	S foods held outside of coolers.						
10	200ppm QAC at 3 compart	ment sink.							
20 21	LES 9/25/23 1500gal.	a operation	al hours. Certify additional staf			all shifts at time of in	spection no		
21	CFM on site.	g operation			werage of a	an shints, at time of it	ispection no		
22		available dı	uring inspection. Email all food h	andler licens	es to bradle	ev@instantinspector	.com within (3	
	days and maintain copies of		o .						
34	Pest control serviced on 9/								
37	Maintain product stored a r	ninimum of	6 inches off the floor. Observed	l large amour	nt of back s	tock prevention the	storage room	n	
	from being properly cleane	d.							
42	Observed light food debris	in storage	cabinets in front of house, increa	ase detail clea	aning of the	ese areas.			
Received	by:	~	Print:			Title: Person In Charg	e/ Owner		
(signature)	1 upan		Mayra Nunez			Manager			
(signature)	I log and not stranger	nje	Print: Bradley Strange	. REHS/F	RS/C	^	N	1/1	
Form EH-06	6 (Revised 09-2015)	0	www.instantinspector.c			Samples: Y N	# collected N	I/A	