



FI-4106

Date: 03/26/2024		Time in: 13:27		License/Permit # 0		Est. Type SD		Risk Category SD		Page 1 of 2																																																																																																																																																																																																																			
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		100																																																																																																																																																																																																																					
Establishment Name: Jacob's Liquors				Contact/Owner Name: Sina								Number of Repeat Violations: <u>0</u>		Number of Violations COS: <u>0</u>																																																																																																																																																																																																															
Physical Address: 2351 US-380, Cross Roads, TX 76227				Pest control : NA		Grease trap : NA						Follow-up: No																																																																																																																																																																																																																	
<p>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</p> <p style="text-align: center;">Priority Items (3 Points) violations Require Immediate Corrective Action not to exceed 3 days</p>																																																																																																																																																																																																																													
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