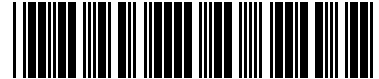




FI-3376

Date: 10/09/2023	Time in: 10:20	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		88																																																																																																																																																																																																																			
Establishment Name: Jacob's Liquors		Contact/Owner Name: Caitlin Vessel				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><b>Compliance Status:</b> 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</p>																																																																																																																																																																																																																							
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FI-3376



Establishment Name: <b>Jacob's Liquors</b>	Physical Address: 2351 US-380, Cross Roads, TX 76227	City/State: Cross Roads, TX	License/Permit # 0	Page ___ of ___ 2 of 2
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TEMPERATURE OBSERVATIONS					
Item/Location	Temp	Item/Location	Temp	Item/Location	Temp

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:
2	No temperature controlled foods on site, all product is prepackaged/shelf stable.
7	Ice bagged on site without proper state licensing. Bagged ice operation will stop until state manufacturing licenses and proper facilities are installed.
21	Obtain certified food manager license.
25	Obtain manufacturing license for bagged ice operation. <a href="https://www.google.com/search?q=dahs+bagged+ice+manufacturing+license&amp;rlz=1C9BKJA_enUS921US921&amp;dq=dahs+bagged+ice+manufacturing+license&amp;gs_lcrp=EgZjaHJvbWUyBggAEEUYOTIJCAEQIRgKKGABMgclAhAhGKsCMgclAxAhGKsC0gEIODEzN2oxajeoAgCwAgA&amp;hl=en-US&amp;sourceid=chrome-mobile&amp;ie=UTF-8&amp;dlnr=1&amp;sei=hxokZZCMOpawqtsP8tqV8As">https://www.google.com/search?q=dahs+bagged+ice+manufacturing+license&amp;rlz=1C9BKJA_enUS921US921&amp;dq=dahs+bagged+ice+manufacturing+license&amp;gs_lcrp=EgZjaHJvbWUyBggAEEUYOTIJCAEQIRgKKGABMgclAhAhGKsCMgclAxAhGKsC0gEIODEzN2oxajeoAgCwAgA&amp;hl=en-US&amp;sourceid=chrome-mobile&amp;ie=UTF-8&amp;dlnr=1&amp;sei=hxokZZCMOpawqtsP8tqV8As</a>
31	Instal hand washing sink with 3 compartment sink for use when handling food product (bagged ice).
33	Install 3 compartment sink for proper washing of utensils for bagged ice.
34	Reseal exterior door air gaps to prevent pest entrance onto the store,

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