

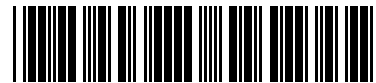
Inspection performed on behalf of:

Town of Cross Roads

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

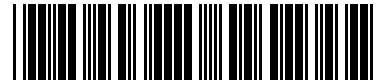


INSTANT INSPECTOR



FI-3441

Date: 10/25/2023	Time in: 08:10	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		98	
Establishment Name: McDonald's		Contact/Owner Name: Mary Daniels			
Physical Address: 11201 US-380, Cross Roads, TX 76227		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		
O U T	I N	N O	N A	C O S	R
Time and Temperature for Food Safety (F = degrees Fahrenheit)			Employee Health		
<input checked="" type="checkbox"/>					
1. Proper cooling time and temperature			12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting		
<input checked="" type="checkbox"/>					
2. Proper Cold Holding temperature(41°F/ 45°F)			13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth		
<input checked="" type="checkbox"/>					
3. Proper Hot Holding temperature(135°F)			Preventing Contamination by Hands		
<input checked="" type="checkbox"/>					
4. Proper cooking time and temperature			14. Hands cleaned and properly washed/ Gloves used properly		
<input checked="" type="checkbox"/>					
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		
<input checked="" type="checkbox"/>					
6. Time as a Public Health Control; procedures & records			Highly Susceptible Populations		
Approved Source			16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required		
<input checked="" type="checkbox"/>					
7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction			Chemicals		
<input checked="" type="checkbox"/>					
8. Food Received at proper temperature			17. Food additives; approved and properly stored; Washing Fruits & Vegetables		
Protection from Contamination			18. Toxic substances properly identified, stored and used		
<input checked="" type="checkbox"/>					
9. Food Separated & protected, prevented during food preparation, storage, display, and tasting			Water/ Plumbing		
<input checked="" type="checkbox"/>					
10. Food contact surfaces and Returnables : Cleaned and Sanitized at (see below) ppm/temperature			19. Water from approved source; Plumbing installed; proper backflow device		
<input checked="" type="checkbox"/>					
11. Proper disposition of returned, previously served or reconditioned			20. Approved Sewage/Wastewater Disposal System, proper disposal		
Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days					
O U T	I N	N O	N A	C O S	R
Demonstration of Knowledge/ Personnel			Food Temperature Control/ Identification		
<input checked="" type="checkbox"/>					
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		
<input checked="" type="checkbox"/>					
22. Food Handler/ no unauthorized persons/ personnel			28. Proper Date Marking and disposition		
Safe Water, Recordkeeping and Food Package Labeling			29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips		
<input checked="" type="checkbox"/>					
23. Hot and Cold Water available; adequate pressure, safe			Permit Requirement, Prerequisite for Operation		
<input checked="" type="checkbox"/>					
24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled			30. Food Establishment Permit (Current and Valid)		
Conformance with Approved Procedures			Utensils, Equipment, and Vending		
<input checked="" type="checkbox"/>					
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		
Consumer Advisory			32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used		
<input checked="" type="checkbox"/>					
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		
Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection , Whichever Comes First					
O U T	I N	N O	N A	C O S	R
Prevention of Food Contamination			Food Identification		
<input checked="" type="checkbox"/>					
34. No Evidence of Insect contamination, rodent/other animals			41. Original container labeling (Bulk Food)		
<input checked="" type="checkbox"/>					
35. Personal Cleanliness/eating, drinking or tobacco use			Physical Facilities		
<input checked="" type="checkbox"/>					
36. Wiping Cloths; properly used and stored			42. Non-Food Contact surfaces clean		
<input checked="" type="checkbox"/>					
37. Environmental contamination			43. Adequate ventilation and lighting; designated areas used		
<input checked="" type="checkbox"/>					
38. Approved thawing method			44. Garbage and Refuse properly disposed; facilities maintained		
Proper Use of Utensils			45. Physical facilities installed, maintained, and clean		
<input checked="" type="checkbox"/>					
39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used			46. Toilet Facilities; properly constructed, supplied, and clean		
<input checked="" type="checkbox"/>					
40. Single-service & single-use articles; properly stored and used			47. Other Violations		



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Establishment Name: McDonald's	Physical Address: 11201 US-380, Cross Roads, TX 762...	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
WIC	38°F				
WIF	0°F				
RIR	39°F				
RIF	0°F				
Sausage	170°F				
Eggs	170°F				
Ham	170°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	Observed the three compartment sink sanitizer concentration at 200ppmQA.
21	Display in public view the Certified Food Manager Certificate. Mary Daniels CFM on-site during the inspection.
47	Outstanding Job!

Received by: (signature) <i>Mary Daniels</i>	Print: Mary Daniels	Title: Person In Charge/ Owner
Inspected by: (signature) <i>Jeff Babina</i>	Print: Jeff Babina RS/CPO	Samples: Y (N) # collected N/A