

Inspection performed on behalf of:

Town of Cross Roads

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



INSTANT INSPECTOR



FI-4062

Date: 03/16/2024		Time in: 12:12		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		94													
Establishment Name: Panda Express #2999				Contact/Owner Name: Julia Gonzalez		Number of Repeat Violations: <u>0</u>						Number of Violations COS: <u>0</u>									
Physical Address: 11401 US-380				Pest control: Ecolab 2-14-24		Grease trap: Not observed		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 <input checked="" type="checkbox"/> in appropriate box for R</p>																					
Priority Items (3 Points) violations Require Immediate Corrective Action not to exceed 3 days																					
Compliance Status			Time and Temperature for Food Safety (F = degrees Fahrenheit)						Compliance Status			Employee Health									
O U T	I N	N O	N A	C O S							O U T	I N	N O	N A	C O S						
	X				1. Proper cooling time and temperature						X				12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting						
					2. Proper Cold Holding temperature(41°F/ 45°F)						X				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						X				14. Hands cleaned and properly washed/ Gloves used properly						
	X				5. Proper reheating procedure for hot holding (165°F in 2 Hours)						X				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										
Approved Source						X				16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required			Chemicals								
	X				7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction						X				17. Food additives; approved and properly stored; Washing Fruits & Vegetables						
	X				8. Food Received at proper temperature						X				18. Toxic substances properly identified, stored and used						
Protection from Contamination						X				Water/ Plumbing											
	X				9. Food Separated & protected, prevented during food preparation, storage, display, and tasting						X				19. Water from approved source; Plumbing installed; proper backflow device						
	X				10. Food contact surfaces and Returnables : Cleaned and Sanitized at (see below) ppm/temperature						X				20. Approved Sewage/Wastewater Disposal System, proper disposal						
	X				11. Proper disposition of returned, previously served or reconditioned																
Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days																					
Compliance Status			Demonstration of Knowledge/ Personnel						Compliance Status			Food Temperature Control/ Identification									
O U T	I N	N O	N A	C O S							O U T	I N	N O	N A	C O S						
	X				21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM)						X				27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature						
	X				22. Food Handler/ no unauthorized persons/ personnel						X				28. Proper Date Marking and disposition						
Safe Water, Recordkeeping and Food Package Labeling						X				29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips			Permit Requirement, Prerequisite for Operation								
	X				23. Hot and Cold Water available; adequate pressure, safe						X				30. Food Establishment Permit (Current and Valid)						
	X				24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled						Utensils, Equipment, and Vending										
Conformance with Approved Procedures						X				31. Adequate handwashing facilities: Accessible and properly supplied, used			Consumer Advisory								
	X				25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions						X				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						X				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																					
Compliance Status			Prevention of Food Contamination						Compliance Status			Food Identification									
O U T	I N	N O	N A	C O S							O U T	I N	N O	N A	C O S						
	X				34. No Evidence of Insect contamination, rodent/other animals						X				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						X				42. Non-Food Contact surfaces clean						
	X				37. Environmental contamination						X				43. Adequate ventilation and lighting; designated areas used						
	X				38. Approved thawing method						X				44. Garbage and Refuse properly disposed; facilities maintained						
Proper Use of Utensils						X				45. Physical facilities installed, maintained, and clean			Other Violations								
	X				39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used						X				46. Toilet Facilities; properly constructed, supplied, and clean						
	X				40. Single-service & single-use articles; properly stored and used						X				47. Other Violations						

