



FI-4030

Date: 03/09/2024	Time in: 15:36	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: Pizza Hut		Contact/Owner Name:																																																																																																																																																																																																																					
Physical Address: 11970 US-380		Pest control : Ecolab 2-14-24	Grease trap : South waste 12-13-23			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>																																																																																																																																																																																																																							
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FI-4030



Establishment Name: Pizza Hut	Physical Address: 11970 US-380	City/State: Cross Roads, TX	License/Permit # 0	Page <u> </u> of <u> </u> 2 of 2
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TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Salad	38°F	Tomatoes	40.5°F		
Tomatoes	39°F	Walk in	38°F		
Cheese	39.3°F				
Beef	38°F				
Ham	39°F				
Pepperoni	39.2°F				
Italian sausage	32.9°F				
Chicken	38°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:
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10	200 ppm QAC
29	Metal stem CI2 and QAC
44	Clean area around grease bin
45	Drain under soda machine has water in it and it is soiled. Clean regularly to prevent insect breeding area.

Received by: (signature)	Print:	Title: Person In Charge/ Owner
Inspected by: (signature) <i>Tammy McMahan, R.S.</i>	Print: Tammy McMahan, RS, CPO	Samples: Y <input checked="checked" type="radio"/> N # collected N/A