





License/Permit # Est. Type Time in $_{Page}\,\underline{1}\quad \mathrm{of}\,\underline{2}$ 10/10/2023 11:05 Λ SD SD Purpose of Inspection: X 1-Routine TOTAL/SCORE 2-Follow Up 4-Investigation 3-Complaint 5-CO/Construction 6-Other Establishment Name: Contact/Owner Name: Number of Repeat Violations: _0_ Number of Violations COS: _0_ Pizza Hut Jace Claytor Physical Address: 11970 US-380 Pest control 9/18/23 Grease trap : 9/18/23 Follow-up: Compliance Status: Out = not in compliance IN = in compliancee NO = not observed NA = not applicable COS = corrected on site R = repeat violation W = Watch Mark 'v' a checkmark in appropriate box for IN, NO, NA, COS Mark an in appropriate box for R Mark the appropriate points in the OUT box for each numbered item Priority Items (3 Points) violations Require Immediate Corrective Action not to exceed 3 days I N N C N O A O S I N N O N A o s Time and Temperature for Food Safety **Employee Health** (F = degrees Fahrenheit) 1. Proper cooling time and temperature 12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting Χ X 2. Proper Cold Holding temperature(41°F/45°F) 13. Proper use of restriction and exclusion; No discharge from Χ eyes, nose, and mouth X 3. Proper Hot Holding temperature(135°F) Х Preventing Contamination by Hands 4. Proper cooking time and temperature 14. Hands cleaned and properly washed/ Gloves used properly Χ Χ 5. Proper reheating procedure for hot holding (165°F in 2 15. No bare hand contact with ready to eat foods or approved X X alternate method properly followed 6. Time as a Public Health Control; procedures & records Χ **Highly Susceptible Populations** 16. Pasteurized foods used; prohibited food not offered Χ Approved Source Pasteurized eggs used when required 7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite X Chemicals 8. Food Received at proper temperature 17. Food additives; approved and properly stored; Washing Fruits Χ Х & Vegetables 18. Toxic substances properly identified, stored and used Χ **Protection from Contamination** 9. Food Separated & protected, prevented during food preparation, storage, display, and tasting X Water/ Plumbing 10. Food contact surfaces and Returnables; Cleaned and 19. Water from approved source; Plumbing installed; proper Χ X Sanitized at (see below) ppm/temperature backflow device 11. Proper disposition of returned, previously served or 20. Approved Sewage/Wastewater Disposal System, proper Χ Χ reconditioned disposal Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days N O O A Demonstration of Knowledge/ Personnel Food Temperature Control/ Identification 21. Person in charge present, demonstration of knowledge, 27. Proper cooling method used; Equipment Adequate to Χ and perform duties/ Certified Food Manager (CFM) Χ Maintain Product Temperature 28. Proper Date Marking and disposition 22. Food Handler/ no unauthorized persons/ personnel Х Χ 29. Thermometers provided, accurate, and calibrated; Chemical/ Safe Water, Recordkeeping and Food Package Labeling X Thermal test strip 23. Hot and Cold Water available; adequate pressure, safe X Permit Requirement, Prerequisite for Operation 24. Required records available (shellstock tags; parasite 30. Food Establishment Permit (Current and Valid) X Х destruction); Packaged Food labeled Conformance with Approved Procedures Utensils, Equipment, and Vending 25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized 31. Adequate handwashing facilities: Accessible and properly supplied, used Χ Х processing methods; manufacturer instructions Consumer Advisory 32. Food and Non-food Contact surfaces cleanable, properly 2 designed, constructed, and used 26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffet Plate)/ Allergen Label 33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided 2 X Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection , Whichever Comes First I N N O I N N A N O A Prevention of Food Contamination Food Identification 34. No Evidence of Insect contamination, rodent/other 41.Original container labeling (Bulk Food) Χ Х animals
35. Personal Cleanliness/eating, drinking or tobacco use X Physical Facilities 36. Wiping Cloths; properly used and stored 42. Non-Food Contact surfaces clean X 37. Environmental contamination 43. Adequate ventilation and lighting; designated areas used 1 X 38. Approved thawing method 44. Garbage and Refuse properly disposed; facilities maintained Χ X 45. Physical facilities installed, maintained, and clean Proper Use of Utensils 1 39. Utensils, equipment, & linens; properly used, stored, 46. Toilet Facilities; properly constructed, supplied, and clean Х Χ dried, & handled/ In use utensils; properly used 40. Single-service & single-use articles; properly stored 47. Other Violations X X





| Establishment Name: Pizza Hut | | Physical Address: 11970 US-380 | | | City/State: Cross Roads, TX | | License/Permit # Page 0 2 of 2 | |
|-------------------------------|---|-----------------------------------|---|------------|--------------------------------|------------|---------------------------------|-----------|
| | | TEMPERATURE O | | | | 1 | | |
| tem/Lo | ocation | Temp | Item/Location | | Temp | Item/Loc | ation | Te |
| Walk in freezer | | 10°F | Pasta hot hold | | 138°F | | | |
| Walk in cooler ambient | | 34°F | Pasta hot hold | | 136°F | | | |
| Chicken wing walk in cooler | | 35°F | | | | | | |
| Storage cooler | | 37°F | | | | | | |
| Diced tomatoes | | 38°F | | | | | | |
| Salad cooler | | 36°F | | | | | | |
| Sausage | | 34°F | | | | | | |
| Cooke | ed pasta | 40°F | | | | | | |
| Item Number | AN INSPECTION OF YOUR ES NOTED BELOW: | | SERVATIONS AND COR ENT HAS BEEN MADE. YOUR | | | | HE CONDITIONS OBSI | ERVED AND |
| 10 | 300ppm QAC; 182F high temp dish machine. | | | | | | | |
| 20 | 9/18/23 1500gal southwaste | | | | | | | |
| 21 | CFM Jace Claytor on site during inspection | | | | | | | |
| 22 | Note: All food handling employees shall complete a Texas accredited food handler certification within first 30 days of | | | | | | | |
| | employment. Certification shall be from a state or ANSI approved course. | | | | | | | |
| 32 | Remove plastic wrap on di | sh machine | , noncleanable surface hol | lding food | d debris. | | | |
| 33 | Observed dishes stacked tightly together causing water to be trapped. Stack dishes separately to allow for proper air flow. | | | | | | | |
| 42 | Clean container holding utensils of grease/debris build up. Utensils shall be stored in a clean dry location when not in use; | | | | | | | |
| | maintain chicken storage cooler clean of food debris build up and racks around fryer clean of grease build up. | | | | | | | |
| 43 | Clean ventilation in back of | house of c | lust accumulation, accumu | lation ard | ound dry d | ish storag | e area near dish ma | chine. |
| 45 | Maintain wall around 3 compartment sink and dish machine clean of debris build up/moisture. | | | | | | | |
| | | | | | | | | |
| | | | | | | | | |