



FI-4063

Date: 03/16/2024	Time in: 12:44	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 <b>88</b>																																																																																																																																																																																																																					
Establishment Name: Popeyes Louisiana Kitchen		Contact/Owner Name: Jimmy meza		Number of Repeat Violations: <u>0</u> Number of Violations COS: <u>0</u>																																																																																																																																																																																																																			
Physical Address: 11501 US-380		Pest control : Ecolab2-14-24	Grease trap : Records not observed	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 <b>X</b> in appropriate box for R</p>																																																																																																																																																																																																																							
<b>Priority Items (3 Points) violations Require Immediate Corrective Action not to exceed 3 days</b>																																																																																																																																																																																																																							
<table border="1"> <thead> <tr> <th colspan="5">Compliance Status</th> <th rowspan="2">R</th> </tr> <tr> <th>O</th> <th>I</th> <th>N</th> <th>N</th> <th>C</th> </tr> <tr> <th>U</th> <th>N</th> <th>O</th> <th>A</th> <th>O</th> </tr> <tr> <th>T</th> <th></th> <th></th> <th></th> <th>S</th> </tr> </thead> <tbody> <tr> <td colspan="5" style="text-align: center;"><b>Time and Temperature for Food Safety</b> (F = degrees Fahrenheit)</td> <td></td> </tr> <tr> <td></td> <td>X</td> <td></td> <td></td> <td></td> <td>1. Proper cooling time and temperature</td> </tr> <tr> <td></td> <td>X</td> <td></td> <td></td> <td></td> <td>2. Proper Cold Holding temperature(41°F/ 45°F)</td> </tr> <tr> <td></td> <td>X</td> <td></td> <td></td> <td></td> <td>3. Proper Hot Holding temperature(135°F)</td> </tr> <tr> <td></td> <td>X</td> <td></td> <td></td> <td></td> <td>4. Proper cooking time and temperature</td> </tr> <tr> <td></td> <td>X</td> <td></td> <td></td> <td></td> <td>5. Proper reheating procedure for hot holding (165°F in 2 Hours)</td> </tr> <tr> <td></td> <td>X</td> <td></td> <td></td> <td></td> <td>6. Time as a Public Health Control; procedures &amp; records</td> </tr> <tr> <td colspan="5" style="text-align: center;"><b>Approved Source</b></td> <td></td> </tr> <tr> <td></td> <td>X</td> <td></td> <td></td> <td></td> <td>7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction</td> </tr> <tr> <td></td> <td>X</td> <td></td> <td></td> <td></td> <td>8. Food Received at proper temperature</td> </tr> <tr> <td colspan="5" style="text-align: center;"><b>Protection from Contamination</b></td> <td></td> </tr> <tr> <td></td> <td>X</td> <td></td> <td></td> <td></td> <td>9. Food Separated &amp; protected, prevented during food preparation, storage, display, and tasting</td> </tr> <tr> <td></td> <td>X</td> <td></td> <td></td> <td></td> <td>10. Food contact surfaces and Returnables ; Cleaned and Sanitized at (see below) ppm/temperature</td> </tr> <tr> <td></td> <td>X</td> <td></td> <td></td> <td></td> <td>11. Proper disposition of returned, previously served or reconditioned</td> </tr> </tbody> </table>			Compliance Status					R	O	I	N	N	C	U	N	O	A	O	T				S	<b>Time and Temperature for Food Safety</b> (F = degrees Fahrenheit)							X				1. Proper cooling time and temperature		X				2. Proper Cold Holding temperature(41°F/ 45°F)		X				3. Proper Hot Holding temperature(135°F)		X				4. Proper cooking time and temperature		X				5. Proper reheating procedure for hot holding (165°F in 2 Hours)		X				6. Time as a Public Health Control; procedures & records	<b>Approved Source</b>							X				7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction		X				8. Food Received at proper temperature	<b>Protection from Contamination</b>							X				9. Food Separated & protected, prevented during food preparation, storage, display, and tasting		X				10. Food contact surfaces and Returnables ; Cleaned and Sanitized at (see below) ppm/temperature		X				11. Proper disposition of returned, previously served or reconditioned	<table border="1"> <thead> <tr> <th colspan="5">Compliance Status</th> <th rowspan="2">R</th> </tr> <tr> <th>O</th> <th>I</th> <th>N</th> <th>N</th> <th>C</th> </tr> <tr> <th>U</th> <th>N</th> <th>O</th> <th>A</th> <th>O</th> </tr> <tr> <th>T</th> <th></th> <th></th> <th></th> <th>S</th> </tr> </thead> <tbody> <tr> <td colspan="5" style="text-align: center;"><b>Employee Health</b></td> <td></td> </tr> <tr> <td></td> <td>X</td> <td></td> <td></td> <td></td> <td>12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting</td> </tr> <tr> <td></td> <td>X</td> <td></td> <td></td> <td></td> <td>13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth</td> </tr> <tr> <td colspan="5" style="text-align: center;"><b>Preventing Contamination by Hands</b></td> <td></td> </tr> <tr> <td></td> <td>X</td> <td></td> <td></td> <td></td> <td>14. Hands cleaned and properly washed/ Gloves used properly</td> </tr> <tr> <td></td> <td>X</td> <td></td> <td></td> <td></td> <td>15. No bare hand contact with ready to eat foods or approved alternate method properly followed</td> </tr> <tr> <td colspan="5" style="text-align: center;"><b>Highly Susceptible Populations</b></td> <td></td> </tr> <tr> <td></td> <td>X</td> <td></td> <td></td> <td></td> <td>16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required</td> </tr> <tr> <td colspan="5" style="text-align: center;"><b>Chemicals</b></td> <td></td> </tr> <tr> <td></td> <td></td> <td></td> <td>X</td> <td></td> <td>17. Food additives; approved and properly stored; Washing Fruits &amp; Vegetables</td> </tr> <tr> <td></td> <td>X</td> <td></td> <td></td> <td></td> <td>18. Toxic substances properly identified, stored and used</td> </tr> <tr> <td colspan="5" style="text-align: center;"><b>Water/ Plumbing</b></td> <td></td> </tr> <tr> <td></td> <td>X</td> <td></td> <td></td> <td></td> <td>19. Water from approved source; Plumbing installed; proper backflow device</td> </tr> <tr> <td></td> <td>3</td> <td></td> <td></td> <td></td> <td>20. Approved Sewage/Wastewater Disposal System, proper disposal</td> </tr> </tbody> </table>			Compliance Status					R	O	I	N	N	C	U	N	O	A	O	T				S	<b>Employee Health</b>							X				12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting		X				13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth	<b>Preventing Contamination by Hands</b>							X				14. Hands cleaned and properly washed/ Gloves used properly		X				15. No bare hand contact with ready to eat foods or approved alternate method properly followed	<b>Highly Susceptible Populations</b>							X				16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required	<b>Chemicals</b>									X		17. Food additives; approved and properly stored; Washing Fruits & Vegetables		X				18. Toxic substances properly identified, stored and used	<b>Water/ Plumbing</b>							X				19. Water from approved source; Plumbing installed; proper backflow device		3				20. Approved Sewage/Wastewater Disposal System, proper disposal
Compliance Status					R																																																																																																																																																																																																																		
O	I	N	N	C																																																																																																																																																																																																																			
U	N	O	A	O																																																																																																																																																																																																																			
T				S																																																																																																																																																																																																																			
<b>Time and Temperature for Food Safety</b> (F = degrees Fahrenheit)																																																																																																																																																																																																																							
	X				1. Proper cooling time and temperature																																																																																																																																																																																																																		
	X				2. Proper Cold Holding temperature(41°F/ 45°F)																																																																																																																																																																																																																		
	X				3. Proper Hot Holding temperature(135°F)																																																																																																																																																																																																																		
	X				4. Proper cooking time and temperature																																																																																																																																																																																																																		
	X				5. Proper reheating procedure for hot holding (165°F in 2 Hours)																																																																																																																																																																																																																		
	X				6. Time as a Public Health Control; procedures & records																																																																																																																																																																																																																		
<b>Approved Source</b>																																																																																																																																																																																																																							
	X				7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction																																																																																																																																																																																																																		
	X				8. Food Received at proper temperature																																																																																																																																																																																																																		
<b>Protection from Contamination</b>																																																																																																																																																																																																																							
	X				9. Food Separated & protected, prevented during food preparation, storage, display, and tasting																																																																																																																																																																																																																		
	X				10. Food contact surfaces and Returnables ; Cleaned and Sanitized at (see below) ppm/temperature																																																																																																																																																																																																																		
	X				11. Proper disposition of returned, previously served or reconditioned																																																																																																																																																																																																																		
Compliance Status					R																																																																																																																																																																																																																		
O	I	N	N	C																																																																																																																																																																																																																			
U	N	O	A	O																																																																																																																																																																																																																			
T				S																																																																																																																																																																																																																			
<b>Employee Health</b>																																																																																																																																																																																																																							
	X				12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting																																																																																																																																																																																																																		
	X				13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth																																																																																																																																																																																																																		
<b>Preventing Contamination by Hands</b>																																																																																																																																																																																																																							
	X				14. Hands cleaned and properly washed/ Gloves used properly																																																																																																																																																																																																																		
	X				15. No bare hand contact with ready to eat foods or approved alternate method properly followed																																																																																																																																																																																																																		
<b>Highly Susceptible Populations</b>																																																																																																																																																																																																																							
	X				16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required																																																																																																																																																																																																																		
<b>Chemicals</b>																																																																																																																																																																																																																							
			X		17. Food additives; approved and properly stored; Washing Fruits & Vegetables																																																																																																																																																																																																																		
	X				18. Toxic substances properly identified, stored and used																																																																																																																																																																																																																		
<b>Water/ Plumbing</b>																																																																																																																																																																																																																							
	X				19. Water from approved source; Plumbing installed; proper backflow device																																																																																																																																																																																																																		
	3				20. Approved Sewage/Wastewater Disposal System, proper disposal																																																																																																																																																																																																																		
<b>Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days</b>																																																																																																																																																																																																																							
<table border="1"> <thead> <tr> <th colspan="5">Compliance Status</th> <th rowspan="2">R</th> </tr> <tr> <th>O</th> <th>I</th> <th>N</th> <th>N</th> <th>C</th> </tr> <tr> <th>U</th> <th>N</th> <th>O</th> <th>A</th> <th>O</th> </tr> <tr> <th>T</th> <th></th> <th></th> <th></th> <th>S</th> </tr> </thead> <tbody> <tr> <td colspan="5" style="text-align: center;"><b>Demonstration of Knowledge/ Personnel</b></td> <td></td> </tr> <tr> <td></td> <td>2</td> <td></td> <td></td> <td></td> <td>21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM)</td> </tr> <tr> <td></td> <td>2</td> <td></td> <td></td> <td></td> <td>22. Food Handler/ no unauthorized persons/ personnel</td> </tr> <tr> <td colspan="5" style="text-align: center;"><b>Safe Water, Recordkeeping and Food Package Labeling</b></td> <td></td> </tr> <tr> <td></td> <td>2</td> <td></td> <td></td> <td></td> <td>23. Hot and Cold Water available; adequate pressure, safe</td> </tr> <tr> <td></td> <td>X</td> <td></td> <td></td> <td></td> <td>24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled</td> </tr> <tr> <td colspan="5" style="text-align: center;"><b>Conformance with Approved Procedures</b></td> <td></td> </tr> <tr> <td></td> <td>X</td> <td></td> <td></td> <td></td> <td>25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions</td> </tr> <tr> <td colspan="5" style="text-align: center;"><b>Consumer Advisory</b></td> <td></td> </tr> <tr> <td></td> <td>X</td> <td></td> <td></td> <td></td> <td>26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffer Plate)/ Allergen Label</td> </tr> </tbody> </table>			Compliance Status					R	O	I	N	N	C	U	N	O	A	O	T				S	<b>Demonstration of Knowledge/ Personnel</b>							2				21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM)		2				22. Food Handler/ no unauthorized persons/ personnel	<b>Safe Water, Recordkeeping and Food Package Labeling</b>							2				23. Hot and Cold Water available; adequate pressure, safe		X				24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled	<b>Conformance with Approved Procedures</b>							X				25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions	<b>Consumer Advisory</b>							X				26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffer Plate)/ Allergen Label	<table border="1"> <thead> <tr> <th colspan="5">Compliance Status</th> <th rowspan="2">R</th> </tr> <tr> <th>O</th> <th>I</th> <th>N</th> <th>N</th> <th>C</th> </tr> <tr> <th>U</th> <th>N</th> <th>O</th> <th>A</th> <th>O</th> </tr> <tr> <th>T</th> <th></th> <th></th> <th></th> <th>S</th> </tr> </thead> <tbody> <tr> <td colspan="5" style="text-align: center;"><b>Food Temperature Control/ Identification</b></td> <td></td> </tr> <tr> <td></td> <td>X</td> <td></td> <td></td> <td></td> <td>27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature</td> </tr> <tr> <td></td> <td>X</td> <td></td> <td></td> <td></td> <td>28. Proper Date Marking and disposition</td> </tr> <tr> <td></td> <td>X</td> <td></td> <td></td> <td></td> <td>29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips</td> </tr> <tr> <td colspan="5" style="text-align: center;"><b>Permit Requirement, Prerequisite for Operation</b></td> <td></td> </tr> <tr> <td></td> <td>X</td> <td></td> <td></td> <td></td> <td>30. Food Establishment Permit (Current and Valid)</td> </tr> <tr> <td colspan="5" style="text-align: center;"><b>Utensils, Equipment, and Vending</b></td> <td></td> </tr> <tr> <td></td> <td>X</td> <td></td> <td></td> <td></td> <td>31. Adequate handwashing facilities: Accessible and properly supplied, used</td> </tr> <tr> <td></td> <td>X</td> <td></td> <td></td> <td></td> <td>32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used</td> </tr> <tr> <td></td> <td>X</td> <td></td> <td></td> <td></td> <td>33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided</td> </tr> </tbody> </table>			Compliance Status					R	O	I	N	N	C	U	N	O	A	O	T				S	<b>Food Temperature Control/ Identification</b>							X				27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature		X				28. Proper Date Marking and disposition		X				29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips	<b>Permit Requirement, Prerequisite for Operation</b>							X				30. Food Establishment Permit (Current and Valid)	<b>Utensils, Equipment, and Vending</b>							X				31. Adequate handwashing facilities: Accessible and properly supplied, used		X				32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used		X				33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided																																																
Compliance Status					R																																																																																																																																																																																																																		
O	I	N	N	C																																																																																																																																																																																																																			
U	N	O	A	O																																																																																																																																																																																																																			
T				S																																																																																																																																																																																																																			
<b>Demonstration of Knowledge/ Personnel</b>																																																																																																																																																																																																																							
	2				21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM)																																																																																																																																																																																																																		
	2				22. Food Handler/ no unauthorized persons/ personnel																																																																																																																																																																																																																		
<b>Safe Water, Recordkeeping and Food Package Labeling</b>																																																																																																																																																																																																																							
	2				23. Hot and Cold Water available; adequate pressure, safe																																																																																																																																																																																																																		
	X				24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled																																																																																																																																																																																																																		
<b>Conformance with Approved Procedures</b>																																																																																																																																																																																																																							
	X				25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions																																																																																																																																																																																																																		
<b>Consumer Advisory</b>																																																																																																																																																																																																																							
	X				26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffer Plate)/ Allergen Label																																																																																																																																																																																																																		
Compliance Status					R																																																																																																																																																																																																																		
O	I	N	N	C																																																																																																																																																																																																																			
U	N	O	A	O																																																																																																																																																																																																																			
T				S																																																																																																																																																																																																																			
<b>Food Temperature Control/ Identification</b>																																																																																																																																																																																																																							
	X				27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature																																																																																																																																																																																																																		
	X				28. Proper Date Marking and disposition																																																																																																																																																																																																																		
	X				29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips																																																																																																																																																																																																																		
<b>Permit Requirement, Prerequisite for Operation</b>																																																																																																																																																																																																																							
	X				30. Food Establishment Permit (Current and Valid)																																																																																																																																																																																																																		
<b>Utensils, Equipment, and Vending</b>																																																																																																																																																																																																																							
	X				31. Adequate handwashing facilities: Accessible and properly supplied, used																																																																																																																																																																																																																		
	X				32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used																																																																																																																																																																																																																		
	X				33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided																																																																																																																																																																																																																		
<b>Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection , Whichever Comes First</b>																																																																																																																																																																																																																							
<table border="1"> <thead> <tr> <th colspan="5">Compliance Status</th> <th rowspan="2">R</th> </tr> <tr> <th>O</th> <th>I</th> <th>N</th> <th>N</th> <th>C</th> </tr> <tr> <th>U</th> <th>N</th> <th>O</th> <th>A</th> <th>O</th> </tr> <tr> <th>T</th> <th></th> <th></th> <th></th> <th>S</th> </tr> </thead> <tbody> <tr> <td colspan="5" style="text-align: center;"><b>Prevention of Food Contamination</b></td> <td></td> </tr> <tr> <td></td> <td>X</td> <td></td> <td></td> <td></td> <td>34. No Evidence of Insect contamination, rodent/other animals</td> </tr> <tr> <td></td> <td>X</td> <td></td> <td></td> <td></td> <td>35. Personal Cleanliness/eating, drinking or tobacco use</td> </tr> <tr> <td></td> <td>X</td> <td></td> <td></td> <td></td> <td>36. Wiping Cloths; properly used and stored</td> </tr> <tr> <td></td> <td>X</td> <td></td> <td></td> <td></td> <td>37. Environmental contamination</td> </tr> <tr> <td></td> <td>X</td> <td></td> <td></td> <td></td> <td>38. Approved thawing method</td> </tr> <tr> <td colspan="5" style="text-align: center;"><b>Proper Use of Utensils</b></td> <td></td> </tr> <tr> <td></td> <td>1</td> <td></td> <td></td> <td></td> <td>39. Utensils, equipment, &amp; linens; properly used, stored, dried, &amp; handled/ In use utensils; properly used</td> </tr> <tr> <td></td> <td>X</td> <td></td> <td></td> <td></td> <td>40. Single-service &amp; single-use articles; properly stored and used</td> </tr> </tbody> </table>			Compliance Status					R	O	I	N	N	C	U	N	O	A	O	T				S	<b>Prevention of Food Contamination</b>							X				34. No Evidence of Insect contamination, rodent/other animals		X				35. Personal Cleanliness/eating, drinking or tobacco use		X				36. Wiping Cloths; properly used and stored		X				37. Environmental contamination		X				38. Approved thawing method	<b>Proper Use of Utensils</b>							1				39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used		X				40. Single-service & single-use articles; properly stored and used	<table border="1"> <thead> <tr> <th colspan="5">Compliance Status</th> <th rowspan="2">R</th> </tr> <tr> <th>O</th> <th>I</th> <th>N</th> <th>N</th> <th>C</th> </tr> <tr> <th>U</th> <th>N</th> <th>O</th> <th>A</th> <th>O</th> </tr> <tr> <th>T</th> <th></th> <th></th> <th></th> <th>S</th> </tr> </thead> <tbody> <tr> <td colspan="5" style="text-align: center;"><b>Food Identification</b></td> <td></td> </tr> <tr> <td></td> <td>X</td> <td></td> <td></td> <td></td> <td>41. Original container labeling (Bulk Food)</td> </tr> <tr> <td colspan="5" style="text-align: center;"><b>Physical Facilities</b></td> <td></td> </tr> <tr> <td></td> <td>X</td> <td></td> <td></td> <td></td> <td>42. Non-Food Contact surfaces clean</td> </tr> <tr> <td></td> <td>X</td> <td></td> <td></td> <td></td> <td>43. Adequate ventilation and lighting; designated areas used</td> </tr> <tr> <td></td> <td>X</td> <td></td> <td></td> <td></td> <td>44. Garbage and Refuse properly disposed; facilities maintained</td> </tr> <tr> <td></td> <td>1</td> <td></td> <td></td> <td></td> <td>45. Physical facilities installed, maintained, and clean</td> </tr> <tr> <td></td> <td>1</td> <td></td> <td></td> <td></td> <td>46. Toilet Facilities; properly constructed, supplied, and clean</td> </tr> <tr> <td></td> <td>X</td> <td></td> <td></td> <td></td> <td>47. Other Violations</td> </tr> </tbody> </table>			Compliance Status					R	O	I	N	N	C	U	N	O	A	O	T				S	<b>Food Identification</b>							X				41. Original container labeling (Bulk Food)	<b>Physical Facilities</b>							X				42. Non-Food Contact surfaces clean		X				43. Adequate ventilation and lighting; designated areas used		X				44. Garbage and Refuse properly disposed; facilities maintained		1				45. Physical facilities installed, maintained, and clean		1				46. Toilet Facilities; properly constructed, supplied, and clean		X				47. Other Violations																																																												
Compliance Status					R																																																																																																																																																																																																																		
O	I	N	N	C																																																																																																																																																																																																																			
U	N	O	A	O																																																																																																																																																																																																																			
T				S																																																																																																																																																																																																																			
<b>Prevention of Food Contamination</b>																																																																																																																																																																																																																							
	X				34. No Evidence of Insect contamination, rodent/other animals																																																																																																																																																																																																																		
	X				35. Personal Cleanliness/eating, drinking or tobacco use																																																																																																																																																																																																																		
	X				36. Wiping Cloths; properly used and stored																																																																																																																																																																																																																		
	X				37. Environmental contamination																																																																																																																																																																																																																		
	X				38. Approved thawing method																																																																																																																																																																																																																		
<b>Proper Use of Utensils</b>																																																																																																																																																																																																																							
	1				39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used																																																																																																																																																																																																																		
	X				40. Single-service & single-use articles; properly stored and used																																																																																																																																																																																																																		
Compliance Status					R																																																																																																																																																																																																																		
O	I	N	N	C																																																																																																																																																																																																																			
U	N	O	A	O																																																																																																																																																																																																																			
T				S																																																																																																																																																																																																																			
<b>Food Identification</b>																																																																																																																																																																																																																							
	X				41. Original container labeling (Bulk Food)																																																																																																																																																																																																																		
<b>Physical Facilities</b>																																																																																																																																																																																																																							
	X				42. Non-Food Contact surfaces clean																																																																																																																																																																																																																		
	X				43. Adequate ventilation and lighting; designated areas used																																																																																																																																																																																																																		
	X				44. Garbage and Refuse properly disposed; facilities maintained																																																																																																																																																																																																																		
	1				45. Physical facilities installed, maintained, and clean																																																																																																																																																																																																																		
	1				46. Toilet Facilities; properly constructed, supplied, and clean																																																																																																																																																																																																																		
	X				47. Other Violations																																																																																																																																																																																																																		



FI-4063



Establishment Name: Popeyes Louisiana Kitchen	Physical Address: 11501 US-380	City/State: Cross Roads, TX	License/Permit # 0	Page <u> </u> of <u> </u> 2 of 2
--	-----------------------------------	--------------------------------	-----------------------	-------------------------------------

**TEMPERATURE OBSERVATIONS**

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Chicken	159°F				
Shrimp	149°F				
Raw chicken	41°F				
Walk in	34°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	200 ppm QAC
20	Records not observed
21	Certified Food Manager not on site. CFM is to be on site during all hours of operation.
22	Food handler card not observed. All employees that are not CFM's are to obtain a food handler card within 30 days of being hired.
23	Hot water takes too long to arrive at hand sinks. Have a plumber adjust.
29	Digital. QAC
30	Health permit not observed. Obtain current health permit and post it.
39	Freezer floor is not secure. Seam has separated.
45	Damaged coving by dish area. Replace. Missing grout by drive thru. Grout and seal area. Missing or thinning grout in dish area. Grout and seal all areas that are holding food and water.
46	Caulk hand sink in women's restroom. Dust exhaust fans.

Received by: (signature) 	Print: Jimmy meza	Title: Person In Charge/ Owner Shift manager
Inspected by: (signature) 	Print: Tammy McMahan, RS, CPO	Samples: Y (N) # collected N/A