Inspection performed on behalf of:

Town of Cross Roads



tps://www.cro	ssro	bade	stx.	go∖	<u>//pe</u>	rmits-deve	lopment/pa	ages/health-in	spections	/	IN 3	Г	L		C			1-3408		
		ate:					Time in:		License/Pe	ermit	#						Est. Type	Risk Category	Page 1 of	2
		0/1		-	-		11:07		0		_				_		SD	SD		
					spect Nam	tion: X 1-R	Routine	2-Follow Up	3-Complai	_		Inve	stiga	ation		5-CO/Cons	struction of Repeat Viola of Violations C	6-Other	TOTAL/SCO	RE
	P	rairi	еH	lou	se			Ma	aria Sosa										25	
	Ph 1(iysic	al A 1 U	ddre S-3	ess: 880	Pest control : NA										e trap : ble Grease 2k 9/13/2		Follow-up: NO		,
	м	Compliance Status: Out = not in compliance IN = in compliance NN Mark the appropriate points in the OUT box for each numbered item Mark														tch				
	Priority Items (3 Points) violations Require Immediate Corrective Action not to exceed 3 days										_									
	C(mpli I				Tim	o and Tompo	rature for Food Sa	fotz	R		ompl I	iance N	Statu N						R
	U T	I N	N O	N A	C O S		(F = degr	ees Fahrenheit)	arety		UT	I N	N O	A	C O S			oyee Health		
		х				1. Proper co	oling time and	temperature				х				12. Managemer knowledge, resp		yees and conditional nd reporting	employees;	
	-					2. Proper Cold Holding temperature(41°F/ 45°F) 3. Proper Hot Holding temperature(135°F)					-							nd exclusion; No dis	scharge from	
		X										X			eyes, nose, and mouth					
		Х																ntamination by Ha		
		Х				4. Proper co				Х				14. Hands cleaned and properly washed/ Gloves used properly						
		х				5. Proper reheating procedure for hot holding (165°F in 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 & record												Highler Correct	antible Denulations		
	\vdash	^									+					16. Pasteurized		eptible Populations ohibited food not of		
							Appro	oved Source				Х				Pasteurized egg				
		7. Food and ice obtained from approved sour																		
		х				destruction		, _F									C	hemicals		
		x				8. Food Reco	eived at proper	r temperature				x				17. Food additiv & Vegetables	ves; approved	and properly stored;	Washing Fruits	
		^						-					-	ances properly	identified, stored a	nd used	-			
	-				Protection from Contamination 9. Food Separated & protected, prevented dur					3	5									
		Х				preparation, storage, display, and tasting			-							Water/ Plumbing				
		x						and Returnables ; C pm/temperature	leaned and			x				19. Water from backflow device		rce; Plumbing instal	led; proper	
		v						eturned, previously	served or		+	v					ewage/Wastev	vater Disposal Syste	em, proper	
		X				reconditione						X				disposal				
	0								R R	0	I	N	N	C					R	
	U T	N	0	A	0 S			Knowledge/Persont, demonstration o			UT		0	A	o s	Food	d Temperatur	e Control/ Identifi	cation	
	2							ed Food Manager (х				27. Proper cooli Maintain Produ		ed; Equipment Ade e	equate to	
		х				22. Food Ha	ndler/ no unau	thorized persons/ p	ersonnel	_	F	x				28. Proper Date	Marking and	disposition		
					Safe Water, Recordkeeping and Food Labeling			Package			x				29. Thermometer Thermal test st		ccurate, and calibra	ted; Chemical/		
		X				23. Hot and	Cold Water av	ailable; adequate p	ressure, safe							Permit	Requirement,	, Prerequisite for C	peration	
		x					f records avail Packaged Foo	able (shellstock tag	s; parasite	\square	2					30. Food Estab	lishment Peri	mit (Current and Va	llid)	
		^							dunas		4						Utoncile Day	nmont and V	~~	
	-					25. Complia	nce with Varia	Approved Proce	rocess, and		-					31. Adequate ha		pment, and Vendin cilities: Accessible a		
	1	х						tained for specializ facturer instruction			2					supplied, used				
		[]					Consum	ner Advisory			2					32. Food and N designed, const		ct surfaces cleanabl ed	e, properly	
		x						Advisories; raw or u er/Buffet Plate)/ Al			F	x						nstalled, maintained facility provided	, used/	
				_		Core Item	ns (1 Point)	Violations Requi	re Corrective	Actio					_	ys or Next Inspe	ection , Which	hever Comes First		
	O U T	I N	N O	N A	C O S	Р	revention of I	Food Contamination	on	R	U U T	N	N O	A A	C O S		Food I	dentification		R
	1				~	34. No Evide animals	ence of Insect	contamination, rod	ent/other		1				-	41.Original con	tainer labeling	(Bulk Food)		
		x					Cleanliness/ea	ating, drinking or to	bacco use	\square		1	·				Physic	cal Facilities		
	⊢	X				36. Wiping O	Cloths; proper	y used and stored		\square	-	x				42. Non-Food C	Contact surface	es clean		
	⊢	×				37. Environr	mental contam	ination		\square	\vdash	X				43. Adequate ve	entilation and l	lighting; designated	areas used	
	⊢	^ X	_		$\left \cdot \right $	38. Approve	d thawing met	hod		\vdash	1		$\left \right $		-	44. Garbage and	d Refuse prope	erly disposed; facilit	ies maintained	+
							Proper I	Jse of Utensils			1	-	$\left \right $			45. Physical fac	cilities installed	l, maintained, and c	lean	+
	\vdash	v		_			, equipment, &	linens; properly us			+	v				46. Toilet Facili	ities; properly	constructed, supplie	d, and clean	
	L	X		_				tensils; properly us				X				47 Other 17 1	tions			
		x				40. Single-se and used	ervice & single	e-use articles; prope	iny stored			x				47. Other Viola	ILIOIIS			





Establishr Prairie I	nent Name: House	Physical A 10001 U		City/State: Cross Roa	ds, TX	License/Permit # Page o 0 2 of 2					
Item/Loc	ation	Temp	Item/Location	Temp	Item/Loca	tion	Temp				
WIC		40°F	Raw Chicken	38°F							
WIF		0°F									
RIR		39°F									
Ranch [Dressing	40°F									
Gravy		150°F									
Mashed	Mashed Potatoes										
Carrots	Carrots										
Beans		165°F									
		OB	SERVATIONS AND CORRECT	FIVE ACTIO	NS		<u>L</u>				
Item Number	AN INSPECTION OF YOUR ES NOTED BELOW:	TABLISHME	ENT HAS BEEN MADE. YOUR ATTE	NTION IS DIRE	ECTED TO TH	IE CONDITIONS OBSE	RVED AND				
10	Observed the dish machine	e sanitizer o	concentration at 50ppmCL.								
18	Provide labels to all containers, hand wash soap, that are not in the original containers. Provide labels to all spray bottles with										
	contents that are not in the	ir original s	pray bottles. Observed a spray I	bottle with pu	Irple liquid s	tored behind the ma	ain bar not				
	labeled.										
21	Cesar Arredondo CFM Maria Sosa CFMs present during the inspection. However a valid Certified Food Manager Certificate										
	must be displayed in public view.										
22	Food Handler Cards provided upon request. All cards are valid.										
30	The Food Service Permit displayed in public view was issued in 2017. Provide and display in public view a valid Town of Cross										
	Roads Food Service Permit. The mixed beverage town permit is valid and expires December 31, 2023.										
31	Provide signs at all hand wash sinks reminding employees to wash their hands with soap and warm water for a minimum of										
	twenty seconds.										
32	Cloth towels under cutting boards are not allowed. Provide a smooth, non absorbing, and easily cleanable material such as a										
	rubber mat. Replace all soiled and torn cutting boards installed on the reach in coolers.										
34	Eliminate the flies in the dish machine area and food prep area of the facility.										
41	Properly label all bulk food containers not in their original containers. Observed food items in containers not labeled in the dry storage area.										
44	All cardboard discarded boxes must be placed inside the recycling dumpster container. Observed cardboard boxes placed										
	outside the dumpster conta	iner.									
45	Repaint and reseal the foo	d prep floor	. The floor is worn and showing	concrete roc	ks in front o	of the grill. Repair all	non working				
	ceiling lights in the food pre	ep area.									
Received	by: P		Print:			Title: Person In Charg	e/ Owner				
(signature)		2	Maria Sosa			Manager					
Inspected (signature)		ab	Print: Jeff Babina RS/0	СРО		Samples: Y	# collected N/A				

Form EH-06 (Revised 09-2015)

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