

Inspection performed on behalf of:

Town of Cross Roads

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



**INSTANT INSPECTOR**



FI-4017

Date: <b>03/09/2024</b>	Time in: <b>10:46</b>	License/Permit # <b>0</b>	Est. Type <b>SD</b>	Risk Category <b>SD</b>	Page <b>1</b> of <b>2</b>
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		Establishment Name: <b>Raising Cane's Chicken Fingers #626</b>		Contact/Owner Name: <b>Timothy Boyd</b>	
Physical Address: <b>11620 US-380</b>		Pest control : <b>Orkin 2-27-24</b>	Grease trap : <b>Liquid environmental 2-2...</b>	Follow-up: <b>No</b>	<b>93</b>
Compliance Status: <b>OUT</b> = not in compliance <b>IN</b> = in compliance <b>NO</b> = not observed <b>NA</b> = not applicable <b>COS</b> = corrected on site <b>R</b> = repeat violation <b>W</b> = Watch Mark the appropriate points in the OUT box for each numbered item Mark '✓' a checkmark in appropriate box for <b>IN, NO, NA, COS</b> Mark an <b>X</b> in appropriate box for <b>R</b>					
<b>Priority Items (3 Points) violations Require Immediate Corrective Action not to exceed 3 days</b>					
<b>Compliance Status</b>			<b>Compliance Status</b>		
<b>O</b>	<b>U</b>	<b>I</b>	<b>N</b>	<b>N</b>	<b>C</b>
<b>T</b>	<b>T</b>	<b>N</b>	<b>O</b>	<b>A</b>	<b>O</b>
<b>Time and Temperature for Food Safety</b> (F = degrees Fahrenheit)			<b>Employee Health</b>		
<b>X</b>					
<b>X</b>					
<b>X</b>					
<b>X</b>					
<b>X</b>					
<b>X</b>					
<b>Approved Source</b>			<b>Preventing Contamination by Hands</b>		
<b>X</b>					
<b>X</b>					
<b>Protection from Contamination</b>			<b>Highly Susceptible Populations</b>		
<b>X</b>					
<b>X</b>					
<b>X</b>					
<b>X</b>					
<b>X</b>					
<b>X</b>					
<b>Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days</b>					
<b>O</b>	<b>U</b>	<b>I</b>	<b>N</b>	<b>N</b>	<b>C</b>
<b>T</b>	<b>T</b>	<b>N</b>	<b>O</b>	<b>A</b>	<b>O</b>
<b>Demonstration of Knowledge/ Personnel</b>			<b>Food Temperature Control/ Identification</b>		
<b>X</b>					
<b>X</b>					
<b>Safe Water, Recordkeeping and Food Package Labeling</b>			<b>Permit Requirement, Prerequisite for Operation</b>		
<b>2</b>					
<b>X</b>					
<b>Conformance with Approved Procedures</b>			<b>Utensils, Equipment, and Vending</b>		
<b>X</b>					
<b>Consumer Advisory</b>			<b>Utensils, Equipment, and Vending</b>		
<b>X</b>					
<b>X</b>					
<b>Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection, Whichever Comes First</b>					
<b>O</b>	<b>U</b>	<b>I</b>	<b>N</b>	<b>N</b>	<b>C</b>
<b>T</b>	<b>T</b>	<b>N</b>	<b>O</b>	<b>A</b>	<b>O</b>
<b>Prevention of Food Contamination</b>			<b>Food Identification</b>		
<b>X</b>					
<b>X</b>					
<b>X</b>					
<b>X</b>					
<b>X</b>					
<b>Proper Use of Utensils</b>			<b>Physical Facilities</b>		
<b>1</b>					
<b>X</b>					
<b>1</b>					
<b>1</b>					
<b>1</b>					

