Inspection performed on behalf of:

Town of Cross Roads





		517.	<u>.</u>	/pc	mits-development/pages/health-ins									FI-3435		
	ite:				Time in:	License/Per	rmit #						Est. Type	Risk Category	Page 1 of	3
		24/2			11:01	0		_					SD	SD	_	
				spect Nam	ion: X 1-Routine 2-Follow Up	3-Complain		4-]	nves	tigat	ion	5-CO/Con		6-Other	TOTAL/SCO	ORE
				pres		nny Ma	une.					Number	of Repeat Vio of Violations	COS: <u>1</u>	72	
		al A 0 U			#104 Pest con 10/12/	trol : 23 terminix					Greas NA	e trap :		Follow-up: NO		
						npliance NO	= not ol	bserv	ed	NA =		plicable COS	s = corrected or	-	violation W= Wat	tch
Ma	urk 1	he ap	prop	riate	points in the OUT box for each numbered item Priority Items (3 Point							ox for IN, NO, N.		ark an 🗙 in approp	riate box for R	
		iance			Thorny items (510m	(s) violations l	Ť.	Co	mplia	ince §	Status	Ive Action not i	o exceeu 5 ui	iys		
O U T	I N	N O	N A	C O S	Time and Temperature for Food Sa (F = degrees Fahrenheit)	fety	R	O U T	I N	N O	N C A O S		Emp	oloyee Health		R
1		х		5	1. Proper cooling time and temperature			1	х					oyees and condition	nal employees;	
		^							^			knowledge, res	^			
3				х	2. Proper Cold Holding temperature(41°F/ 45°	°F)			x			 Proper use eyes, nose, and 		and exclusion; No	discharge from	
	v				3. Proper Hot Holding temperature(135°F)		_						Descenting Co		landa	
	X				4. Proper cooking time and temperature		Preventing Contamination by Hand 14. Hands cleaned and properly washed/ Gloves us									
	Х				5. Proper reheating procedure for hot holding	(165°E in 2	14. Hands cleaned and property washed 15. No bare hand contact with ready to e					-				
	Х				Hours)	(105 1 11 2			X			alternate meth			s or approved	
	Х				6. Time as a Public Health Control; procedure	s & records		H				Highly Susceptible Populations				
												offered				
					Approved Source				X			Pasteurized eg	gs used when	required		
					7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite											
	x				destruction							Chemicals				
	х				8. Food Received at proper temperature				х			17. Food addit & Vegetables	ives; approved	l and properly store	ed; Washing Fruits	
	^								_			-	tances properl	y identified, stored	and used	
					Protection from Contamination				X			To. Toxic subs	tances properi	y identified, stored	and used	
3					9. Food Separated & protected, prevented during preparation, storage, display, and tasting							Water/ Plumbing				
~			10. Food contact surfaces and Returnables ; Cleaned at									19. Water from approved source; Plumbing installed; proper				
3					Sanitized at (see below) ppm/temperature			3				backflow device				
	Х				11. Proper disposition of returned, previously reconditioned	served or			x			20. Approved disposal	Sewage/Waste	water Disposal Sys	stem, proper	
					Priority Foundation	Items (2 Poin	nts) vi	olati	ons F	Reau	ire Co	rrective Action	within 10 day	18		
0 U	I N	N O	N A	C O	Demonstration of Knowledge/ Perso		R	O U	I	N	N C A O			re Control/ Identi	ification	R
Т			_	S	21. Person in charge present, demonstration of			Т			s	27 Proper and	ling method u	sed; Equipment A	daguata to	
	Х				and perform duties/ Certified Food Manager (CFM)			X			Maintain Prod			dequate to	
	Х				22. Food Handler/ no unauthorized persons/ p	ersonnel		2				28. Proper Dat	e Marking and	l disposition		
					Safe Water, Recordkeeping and Food I	Package		2				29. Thermome Thermal test s		accurate, and calib	orated; Chemical/	
					Labeling	accura cafa		-								
	Х				23. Hot and Cold Water available; adequate pr						1		•	t, Prerequisite for	•	
	х				24. Required records available (shellstock tags destruction); Packaged Food labeled	s; parasite			x			30. Food Esta	blishment Pe	rmit (Current and	Valid)	
					Conformance with Approved Procee	lures							Utensils, Equ	ipment, and Vend	ding	
					25. Compliance with Variance, Specialized Pr HACCP plan; Variance obtained for specialized							 Adequate I supplied, used 		acilities: Accessibl	e and properly	
	Х				processing methods; manufacturer instructions				X			supplied, used				
					Consumer Advisory									act surfaces cleana	ble, properly	
								2				designed, cons				
	х				26. Posting of Consumer Advisories; raw or u foods (Disclosure/Reminder/Buffet Plate)/ All				х					installed, maintaine facility provided	ed, used/	
					Core Items (1 Point) Violations Requi	re Corrective A	Action	Not	to Ex	ceed	90 Da	ws or Next Inst	ection . Whi	chever Comes Fi	rst	-
_			Ν	C O	Prevention of Food Contaminatio		R	0	I	N	N C A O	1		Identification		R
O U	I N	N O	Α					U T	X		s	41.Original co				
O U T		N O	A	S	34. No Evidence of Insect contamination, rode	ent/other			^					g (Bulk Food)		
	I N Х	0	A	S	animals									••••••		
		N 0	A	S	animals 35. Personal Cleanliness/eating, drinking or to							42 Non Food	Phys	ical Facilities		
		N 0	A	S	animals 35. Personal Cleanliness/eating, drinking or to 36. Wiping Cloths; properly used and stored			1				42. Non-Food	Phys Contact surfac	es clean		
т 1		N 0	A	S	animals 35. Personal Cleanliness/eating, drinking or to 36. Wiping Cloths; properly used and stored 37. Environmental contamination			1 1				43. Adequate	Phys Contact surfact ventilation and	sical Facilities tes clean lighting; designate		
т 1	X	N 0	A	S	animals 35. Personal Cleanliness/eating, drinking or to 36. Wiping Cloths; properly used and stored			-	X			43. Adequate v 44. Garbage ar	Phys Contact surfac ventilation and nd Refuse prop	cical Facilities res clean lighting; designate perly disposed; faci	lities maintained	
т 1	x x		A	S	animals 35. Personal Cleanliness/eating, drinking or to 36. Wiping Cloths; properly used and stored 37. Environmental contamination			-	X			43. Adequate v 44. Garbage ar	Phys Contact surfac ventilation and nd Refuse prop	sical Facilities tes clean lighting; designate	lities maintained	
т 1	x x		A	S	animals 35. Personal Cleanliness/eating, drinking or to 36. Wiping Cloths; properly used and stored 37. Environmental contamination 38. Approved thawing method Proper Use of Utensils 39. Utensils, equipment, & linens; properly use	ed, stored,		1				43. Adequate v44. Garbage ar45. Physical fa	Phys Contact surface rentilation and nd Refuse prop cilities installe	cical Facilities res clean lighting; designate perly disposed; faci	lities maintained	
т 1	x x		A	5	animals 35. Personal Cleanliness/eating, drinking or to 36. Wiping Cloths; properly used and stored 37. Environmental contamination 38. Approved thawing method Proper Use of Utensils 39. Utensils, equipment, & linens; properly us dried, & handled/ In use utensils; properly us	ed, stored,		1	x			43. Adequate v44. Garbage ar45. Physical fa46. Toilet Faci	Phys Contact surface ventilation and ad Refuse prop cilities installe lities; properly	ical Facilities es clean lighting; designate erly disposed; faci ed, maintained, and	lities maintained	
т 1	x x		A	5	animals 35. Personal Cleanliness/eating, drinking or to 36. Wiping Cloths; properly used and stored 37. Environmental contamination 38. Approved thawing method Proper Use of Utensils 39. Utensils, equipment, & linens; properly use	ed, stored,		1				43. Adequate v44. Garbage ar45. Physical fa	Phys Contact surface ventilation and ad Refuse prop cilities installe lities; properly	ical Facilities es clean lighting; designate erly disposed; faci ed, maintained, and	lities maintained	





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					/State:						
	nent Name:		Physical Address: 12000 US-380 #104			le TY	License/Permit # Page 0 2 of 2				
Rice Pot Express 12000 US-380 #104 Cross Roads, TX 0 2 of 3 TEMPERATURE OBSERVATIONS											
Item/Loc	ation	Temp	Item/Location	1	Temp	Item/Loca	tion		Temp		
Rice		49°F									
Walk in	applar	35°F									
Cooked	noodle	35°F									
Prep co	oler	36°F									
Bean sp	prouts	34°F									
		OB	SERVATIONS AND CO	DDFCTIVE	ACTION	IS					
Item	AN INSPECTION OF YOUR ES						HE CONDITIONS OBSE	RVED AN	ND		
Number	NOTED BELOW:				it is blitte				12		
2	Observed cooked rice store								red to		
9	be stored in cooler equipme										
9	Observed food product in prep area and walk in cooler without lids to protect from debris contamination- all product shall have tight fitting lid when not in use.										
10	Observed employee cleaning dishes without properly following wash, rinse, sanitize steps. All dishes must have final step of										
	sanitizer (chlorine on site).	Chlorine/blo	each maintain at conce	- htrations of 50	0-100ppr	n					
14	Observed owner using gare	den gloves	to handle food/food cor	tact surfaces	. These	gloves car	not be properly clea	ned/san	itized		
	and are not approved for use inside the kitchen. Disposable gloves on site. Wash hands before putting on new gloves.										
19	Obtain discharge pipe for mop sink for proper draining within 48 hours, email proof of repair to bradley@instantinspector.com										
20	Grease interceptor is to be						•	eview du	ring		
21	routine inspection. Service		-					Aliconor	a within		
21	CFM required on site durin 30 days and email to brade		•	inal stall to el		verage or	an shints. Obtain CFr				
22	Food handler licenses avai	-									
28	Date label temperature cor	trolled food	s with numerical date,	not to exceed	l 7 days f	rom prepa	ration date.				
29	Obtain chlorine test strips for measuring chemical sanitizers at 3 compartment sink.										
32	Stainless steel tables throu	ighout are r	usted and are no longe	cleanable - I	resurface	e or replac	e stainless steel stor	age			
	shelves/tables. Remove all wooden handles utensils and rusted metal utensils from facility. Remove plastic containers with rough										
	surfaces and cracks, these surfaces are no longer cleanable. Discard/replace small cutting boards with deep cleans and staining.										
34	No live pest activity observed at time of inspection.										
35	No personal items are to be stored inside the kitchen on dry dish storage area. All personal food shall be stored outside of the kitchen to prevent creat another in 2 compartment sink for personal lunch										
36	kitchen to prevent cross contamination. Observed owner thawing clams in 3 compartment sink for personal lunch. Wiping cloths are to be stored inside sanitizer buckets when not in use. Demonstrated to owner how to properly set up sanitizer										
	bucket with proper concentration of bleach.										
39	Observed food scoops stored in stagnant water, utensils are to be stored in the food product or in hot or cold water outside of										
	temperature danger zone (below 41F or above 135F).										
D • •	1		D •					10			
Received (signature)	emp.	n	Jenny Ma				Title: Person In Charg	e/ Owner			
(signature)	by: adug Stra	nje	Print: Bradley St	range, RE	EHS/R	S/C	Samples: Y	# collecte	ed N/A		

Form EH-06 (Revised 09-2015)

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Establishment Name: Rice Pot Express		12000 US-3		Cross Road	ls TX	0	3 of 3
TRICE I U		12000 00-0			J3, TA	0	5015
T. /T		- TT	TEMPERATURE OBSERV		T+ /T		787
Item/Loc	ation	Temp It	em/Location	Temp	Item/Loca	tion	Temp
		+			1		
		OBSE	RVATIONS AND CORREC	TIVE ACTIO	NS		
Item	AN INSPECTION OF YOUR F		HAS BEEN MADE. YOUR ATTE			HE CONDITIONS OBS	ERVED AND
Number	NOTED BELOW:	STIDENT	The bler made, rook Affe			LE CONDITIONS OBS	
42	Observed containars uses	l as storado the	at are moderately soiled with	food dobrie		storade containera	or remove from
42			-				
	facility. Deep clean inside	prep coolers of	debris build up inside units	and along do	or gaskets/	handles. Clean stor	age shelving in
	walk in cooler of debris bu	ild up. Clean st	ainless steel tables at fryer s	tation of food	debris/are	ase build up.	
40						•	de e d
43	Clean ventilation above to	od prep area o	f dust accumulation. Clean li	ghts above pr	ep area of	water damage and	dead
	insect/debris.						
45	Maintain back storage are	a organized to	allow for proper cleaning				
47	Remove all unused equip	ment and no op	erational equipment				
l							
Received (signature)	by mm/ .	221	Print:			Title: Person In Char	ge/ Owner
(Signature)	Iby: rady Stre	0	Jenny Ma			Owner	
L			-				
(signature)	i by:	b i a	Print:				
101	, sur co y siro	ge	Bradley Strange	, REHS/F	RS/C		$_{\# \text{ collected }} N/A$
i		-	, 0			Samples: Y N	# collected

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