





FI-3445

				Time in:	License/Pe	ermit	#					Est. Type	Risk Category	Page 1	د ع
10/				08:13	0		_				_	SD	SD	_	
Purp Estab				tion: X 1-Routine 2-Follow Up	3-Complai Contact/Owner N	_		Inve	stiga	tion		5-CO/Construction  Number of Repeat Viol Number of Violations C	6-Other	TOTAL/SO	OR
				, , , ,	_aura					-		1		R	1
1191	1 L	Addre JS-3	880	NA Pest of	control :					N/	ease to	rap :	Follow-up: No	0,	_
1ark				tatus: Out = not in compliance IN = in points in the OUT box for each numbered item		o = not ✓' a cl					applic e box		site R = repeat vio	olation W= W te box for R	atcl
٠	Ľ	64	4	Priority Items (3 Po	ints) violations	Requ						Action not to exceed 3 da	ıys		r
Omp I I N	N	N A	C O	Time and Temperature for Food	Safety	R	O U	ompl I N	N O		C O	Emp	lovee Health		
Γ			S	(F = degrees Fahrenheit)  1. Proper cooling time and temperature			Т				S 1	2. Management, food emplo		employees;	
Х								X			k	nowledge, responsibilities, a	and reporting		
Х				2. Proper Cold Holding temperature(41°F/	45°F)			X				<ol><li>Proper use of restriction a syes, nose, and mouth</li></ol>	and exclusion; No dis	scharge from	
Х				3. Proper Hot Holding temperature(135°F)			H					Preventing Co.	ntamination by Hai	nds	
X	-			4. Proper cooking time and temperature				Х			1	Hands cleaned and prope			
	$\vdash$			5. Proper reheating procedure for hot holding	ng (165°F in 2		+				1	5. No bare hand contact with	n ready to eat foods of	or approved	
Х				Hours)				X			a	lternate method properly fol	llowed		
X				6. Time as a Public Health Control; procedo	ures & records							Highly Susc	ceptible Populations		
				Approved Source				X				<ol> <li>Pasteurized foods used; p</li> <li>Pasteurized eggs used when r</li> </ol>		fered	
T				7. Food and ice obtained from approved so											
X				good condition, safe, and unadulterated; par destruction	rasite							C	Chemicals		
				8. Food Received at proper temperature			H	v				7. Food additives; approved	and properly stored;	Washing Fruit	S
Х								Х				k Vegetables	*1 · · · ° · 1 · · · · · 1	. 1 1	
				Protection from Contaminat			L	X			1	8. Toxic substances properly	y identified, stored ai	nd used	
Х				<ol><li>Food Separated &amp; protected, prevented of preparation, storage, display, and tasting</li></ol>	luring food							Wate	er/ Plumbing		
v				10. Food contact surfaces and Returnables	; Cleaned and		F	v				Water from approved sou     ackflow device	rce; Plumbing instal	led; proper	
Х				Sanitized at (see below) ppm/temperature	1			Х					D' 10 1		
Х				<ol> <li>Proper disposition of returned, previous reconditioned</li> </ol>	sty served or		3					O. Approved Sewage/Waste lisposal	water Disposai Syste	m, proper	
				Priority Foundatio	on Items (2 Po		viola	tions	Req	uire (	Corre	ctive Action within 10 day	S		
O I U N T	N O	A A	O S	Demonstration of Knowledge/Pe	rsonnel	R	U	N	o O	N A	C O	Food Temperatur	re Control/ Identific	cation	
2			.5	21. Person in charge present, demonstration and perform duties/ Certified Food Manage				х				27. Proper cooling method us		equate to	
				22. Food Handler/ no unauthorized persons			-				N	Maintain Product Temperatur 28. Proper Date Marking and			
2					:/ nersonnel						2	o. Proper Date Marking and	disposition		
							L	X				9 Thermometers provided		ted: Chemical/	
·				Safe Water, Recordkeeping and Foo Labeling				X			2	29. Thermometers provided, a Thermal test strips		ted; Chemical/	
х				Safe Water, Recordkeeping and Foo	od Package						2		accurate, and calibra		
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FI-34

	Cafe & Tortilla Factory	Physical Address: 11911 US-380 TEMPERATURE OBS		City/State: Cross Roa	ds, TX	License/Permit #	Page of _ 2 of 2
Item/Loc	cation	Temp	Item/Location	Temp	Item/Loca	ion	Tem
Beef		165°F	Sour cream	39°F			
Beans		165°F	Cheese	39°F			
Queso		165°F					
Rice		165°F					
	_						
Chicke	111	165°F 40°F					
WIC							
WIF		0°F					
Guacar	mole	39°F					
10	200ppmQA.		concentration at 50ppmCL. Obse	erved the thre	ee comparti	ment sink sanitizer (	concentration a
20	Provide the grease trap tio	-	<u> </u>				
21			er Certificate upon request. Disp			M certificate.	
22			all food prep employees within 3	0 days of em	ployment.		
30 Display in public view the Town of Cross Roads Food Service Permit.							