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





FI-4029

Date:							-											
00/		100	O 4		Time in:			License/Po	ermit #						Est. Type	Risk Category	Page 1	of 2
03/0				e V 13	15:04	4 F II	**	0		143			4.	_	SD 5 COVIC 1 C	SD	TOTAL !	CCOD
Purp Establ				tion: X 1-1	Routine	2-Follow		3-Compla act/Owner N		4-]	Inves	stiga	tion	_	5-CO/Construction	6-Other	TOTAL/	SCOR
Sala				iic.				Wilson	varie.						Number of Repeat Vio Number of Violations	COS: _2_		6
Physic 1115							Pest contro Ecolab2						Gre N/		e trap :	Follow-up:	J	U
1110				Status: Ou	it = not in com			oliance NC	not o	heerv	ed.	NΔ			plicable COS = corrected or	-	iolation W/=	Watch
Mark				points in the	OUT box for e	each numbered	d item	Mark '	√' a che	ckma	ark in	appro	priat	e bo	ox for IN, NO, NA, COS M	ark an 💢 in appropri	ate box for R	water
Comp	lione	an Et	*****	T	Prior	ity Items ((3 Points) violations	Requir	_	<i>imedi</i> ompli				ive Action not to exceed 3 de	ays		
O I U N	N O		C	Tin	ne and Temp	perature for	Food Safe	ety	R	O	I N	N O	N	C O	Emr	ployee Health		
T	U	A	s	1.5		grees Fahrenl				T	IN	U	A	s	•			
Х				1. Proper co	ooling time an	nd temperatur	ire				х				Management, food emple knowledge, responsibilities,		al employees;	
				2 Proper C	old Holding t	emperature(A	41°F/45°F)		-					13. Proper use of restriction	and exclusion: No di	ischarge from	
X				2. Troper c	ora moranig c	emperature (,			X				eyes, nose, and mouth	una exerusion, 1 to u	iseimige iroin	
v			3. Proper Hot Holding temperature(135°F)								ш							
Х				Proper rooking time and temperature									Preventing Contamination by Hands 14. Hands cleaned and properly washed/ Gloves used properly					
	X										X							,
	х			Proper re Hours)	heating proce	edure for hot	holding (1	65°F in 2			х				 No bare hand contact wit alternate method properly for 		or approved	
				, i	D 11' - 11 - 1	1.0 1		0 1										
X				6. Time as a	a Public Healt	tn Control; pi	procedures	& records								ceptible Population		
				Approved Source						Х				16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required				
				7.5				P 1:			_^				- ancurract eggs used wileli			
V					l ice obtained tion, safe, and											Chamicale		
X				destruction			-									Chemicals		
1_				8. Food Rec	ceived at prop	per temperatu	ıre		\sqcap		V		T		17. Food additives; approved	d and properly stored	l; Washing Fr	uits
X											X				& Vegetables			
					Protection f	from Contar	mination				Х				18. Toxic substances properl	y identified, stored a	and used	
					parated & pro			g food										
X				preparation.	, storage, disp	olay, and tasti	ting								Wat	er/ Plumbing		
Х					ontact surfaces			aned and			v				19. Water from approved sou	urce; Plumbing insta	lled; proper	
^				Samuzeu a	t (see below)	ppm/tempera	ature				X				backflow device			
x				11. Proper of reconditions	disposition of ed	returned, pre	eviously se	erved or			х				 Approved Sewage/Waste disposal 	ewater Disposal Syst	em, proper	
										<u> </u>					*			
			,		Prio	rity Found	dation It	ame (7 Pa			ions	Dage						
0 I	N	N	C				uation it	ems (2 1 0	R R	O	I	N		COF	rective Action within 10 day	ys		
O I U N T	N O		o s	Der	nonstration (R R				N A			ys ure Control/ Identifi	ication	
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			TEMPERATURE OBSERVA		T			_
Item/Loc	ation	Temp	Item/Location	Temp	Item/Loca	ition		Temp
Dressing cooler		38°F	Minestrone	159°F				
Walk in 38		°F						
Tomato	e mix	39.6°F						
Mixed g	reens	41°F						
Lettuce		40.5°F						
Onions		41°F						
Half and	half cooler	65°F						
Pot pie	soup	145°F						
		OB	SERVATIONS AND CORRECT	IVE ACTIO	NS			
Item Number	AN INSPECTION OF YOUR ES NOTED BELOW:	TABLISHME	NT HAS BEEN MADE. YOUR ATTEN	TION IS DIRE	CTED TO T	HE CONDITIONS OBSERV	ED AN	D
10	Sani wipes							
27	Front cooler at 65 degrees		arded					
28	Expired half and half. Disca	arded						
29	Digital probe QAC							
46	Clean exhaust fan							
Received	by:	1	Print:			Title: Person In Charge/	Owner	
(signature)	2/1/		Ella Wilson			Shift lead		
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