Inspection performed on behalf of:

Town of Cross Roads

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





			-			L							F	1-3368				
					icense/Per	mit #						Est. Type	Risk Category	Page 1	of 2			
1	10/09/2023 07:45				07:45 0	0							SD	SD	Page _	01		
	Purpose of Inspection: X 1-Routine 2-Follow Up 3-Comple Establishment Name: Contact/Owner Contact/Owner Contact/Owner							4-	Inve	estig	ation	1	5-CO/Construction	6-Other	TOTAL/	SCORE		
	stabli Elev			Nan		Owner Na		•					Number of Repeat Viola Number of Violations Co	tions: _ <u>0</u> OS: _ <u>0</u>		0		
Pł	Physical Address: Pest control :										Gr	reas		Follow-up:	Э	Ō		
24					9/15/23	210					-		-	No		-		
Compliance Status:Out = not in complianceIN = in complianceNO = not observedNA = not applicable COS = corrected on site R = repeat violation W = WaMark the appropriate points in the OUT box for each numbered itemMark ' \cdot ' a checkmark in appropriate box for IN, NO, NA, COSMark an X in appropriate box for R											Watch							
Priority Items (3 Points) violations Require Immediate Corrective Action not to exceed 3 days Compliance Status Compliance Status												r						
0 I N N C Time and Temperature for Food Sofety R 0 I N N C												R						
U T	N	0	A	0 S	(F = degrees Fahrenheit)			U T	N	0	A	o s		oyee Health				
			Х		1. Proper cooling time and temperature				Х				 Management, food employ knowledge, responsibilities, and 		employees;			
\vdash		2. Proper Cold Holding temperature(41°F/ 45°F)				_	-					13. Proper use of restriction an	d exclusion: No dis	charge from				
	Х							Х				eyes, nose, and mouth						
	х	3. Proper Hot Holding temperature(135°F)							<u> </u>				Preventing Contamination by Hands					
\vdash	X	4. Proper cooking time and temperature				_		X				14. Hands cleaned and proper			y			
\vdash	^				5. Proper reheating procedure for hot holding (165°F	F in 2	_	_	^				15. No bare hand contact with					
	х				Hours)	1 111 2			Х				alternate method properly foll		i appioveu			
-	x				6. Time as a Public Health Control; procedures & re	records			<u> </u>				Highly Sugar	ptible Populations				
	^						_	_	1		гт		16. Pasteurized foods used; pro					
					Approved Source				Х				Pasteurized eggs used when re-					
	7. Food and ice obtained from approved source; F				od in			1										
	х				good condition, safe, and unadulterated; parasite destruction								Ch	nemicals				
					8. Food Received at proper temperature		_	_	1		гт		17. Food additives; approved a	and properly stored:	Washing Fr	uits		
	X				o. i ood received a proper competante				Х				& Vegetables	ind property stored,	in usining 11	and		
	Protection from Contamination								x				18. Toxic substances properly	identified, stored ar	nd used			
-					9. Food Separated & protected, prevented during foo	od			^									
	X				preparation, storage, display, and tasting								Water	r/ Plumbing				
	x				10. Food contact surfaces and Returnables ; Cleaned Sanitized at (see below) ppm/temperature	d and			x				 Water from approved source backflow device 	ce; Plumbing install	ed; proper			
	x				11. Proper disposition of returned, previously served reconditioned	d or			x				20. Approved Sewage/Wastew disposal	ater Disposal Syste	m, proper			
					Priority Foundation Items	s (2 Poin	its) vi	iolat	tions	Req	uire	Cor	rrective Action within 10 days					
O U	I N	N O	N A	C 0	Demonstration of Knowledge/ Personnel		R	O U T	I N	N O	N A	C O	Food Temperature	e Control/ Identific	ation	R		
Т				S	21. Person in charge present, demonstration of know	vledge,		Т				s						
	X				and perform duties/ Certified Food Manager (CFM))			X				27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature					
	X				22. Food Handler/ no unauthorized persons/ personn	nel			Х				28. Proper Date Marking and d	lisposition				
	I I	Safe Water, Recordkeeping and Food Package		ige			v				29. Thermometers provided, and	ccurate, and calibrat	ted; Chemica	ıl/				
	r - r	Labeling						X				Thermal test strips						
L	Χ				23. Hot and Cold Water available; adequate pressure								Permit Requirement,	Prerequisite for O	peration			
	x				24. Required records available (shellstock tags; para destruction); Packaged Food labeled	asite			x				30. Food Establishment Pern	ait (Current and Va	lid)			
\vdash					Conformance with Approved Procedures			\vdash	<u> </u>				Litoneile Fauir	pment, and Vendin	σ			
F					25. Compliance with Variance, Specialized Process,			-	1				31. Adequate handwashing fac		0			
1	Х				HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions				Х				supplied, used					
╞					Consumer Advisory			-	-				32. Food and Non-food Contac	ct surfaces cleanable	e, pronerly			
									х				designed, constructed, and use		. 1 . 1			
	x				26. Posting of Consumer Advisories; raw or under c foods (Disclosure/Reminder/Buffet Plate)/ Allergen				x				 Warewashing Facilities; in Service sink or curb cleaning f 		used/			
	Ц		L		Core Items (1 Point) Violations Require Con	prrective A	ction	Not	to	Tree	ed an	D	ws or Next Inspection Which	never Comes First				
O U	I N	N O	N A	C O	Prevention of Food Contamination		R	O U T		N O	N A	C O S		dentification		R		
T		5		s	34. No Evidence of Insect contamination, rodent/oth	her		Т				s	41.Original container labeling					
L	X				animals				X				onginar container labeillig	(Suik 1000)				
l	X				35. Personal Cleanliness/eating, drinking or tobacco	o use							-	cal Facilities				
	х				36. Wiping Cloths; properly used and stored				X				42. Non-Food Contact surfaces	s clean				
1					37. Environmental contamination				х				43. Adequate ventilation and li	ghting; designated	areas used			
F	X				38. Approved thawing method			\vdash	X	-		_	44. Garbage and Refuse proper	rly disposed; faciliti	ies maintaine	ed		
\vdash					D				Ê	-			45. Physical facilities installed	, maintained, and cl	ean			
F					Proper Use of Utensils 39. Utensils, equipment, & linens; properly used, sto	ored		1		-			46. Toilet Facilities; properly c					
1	х				dried, & handled/ In use utensils; properly used	orcu,			X				+o. ronor raenties, property c	onsuucica, supplie	u, anu Uicdli			
	x				40. Single-service & single-use articles; properly sto and used	ored			x				47. Other Violations					





TEMPERATURE OBSERVATIONS Item/Location Temp Item/Location Hotdog roller 180°F Image: Colspan="3">Image: Colspan="3" Item/Location 180°F Image: Colspan="3">Image: Colspan="3" Chili cheese holder 160°F Image: Colspan="3" Image: Colspan="3" Pico de gallo 34°F Image: Colspan="3" Image: Colspan="3" Image: Colspan="3" Hotdog 37°F Image: Colspan="3" Image: Colspan="3" Image: Colspan="3" Image: Colspan="3"	Temp											
Hotdog roller 180°F Chili cheese holder 160°F Pico de gallo 34°F Hotdog 37°F												
Pico de gallo 34°F Image: Second sec												
Hotdog 37°F												
Freezer 3°F												
Milk cooler 33°F												
Freezer -10°F												
OBSERVATIONS AND CORRECTIVE ACTIONS												
Item Number AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OF NOTED BELOW: 10 300ppm QAC at 3 compartment sink .	OBSERVED AND											
300ppm QAC at 3 compartment sink .												
4/28/23 LES 1250gal												
21 CFM on site at time of inspection.												
34 9/15/23 rentokil												
37 Maintain items in back of house stored 6 inches off the ground to allow for proper cleaning of the floors.	Maintain items in back of house stored 6 inches off the ground to allow for proper cleaning of the floors.											
45 Maintain floors in back storage area clean and free of dead insects, debris build up. Deep clean around soda	Maintain floors in back storage area clean and free of dead insects, debris build up. Deep clean around soda syrup storage of											
spilled syrup.												
Received by: (signAure) Print: Title: Person In C Georgeanne Boyce CFM	Charge/ Owner											
Inspected by: Print:												
Form EH-06 (Revised 09-2015) Bradley Strange, REHS/RS/C Samples: Y N	# collected N/A											