



FI-3442

Risk Category Page 1 of 2

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Date:	٦.	/20	22		Time in:		ense/Permit	#					Est. Type	Risk Category	Page 1	of 2
10/				. V 1	08:11	0	11.	- 1	T .		4.	_	SD	SD	TOTAL IC	COD
<b>Purp</b> Estab				tion: X 1-	Routine 2-Foll		omplaint wner Name:	_	-Inve	estig	ation		5-CO/Construction  Number of Repeat Violat  Number of Violations CO	6-Other	TOTAL/S	COR
Soni	С					Madelei	ne				1				ן <b>א</b> ַ	5
Physi 1160						Pest control : NA					Gr			Follow-up: No	∣ U,	J
					ut = not in compliance	IN = in complianc							plicable COS = corrected on si	ite <b>R</b> = repeat vi	iolation W= V	Watcl
Mark	the a	appro	priate	points in the	OUT box for each numb Priority Item								ox for IN, NO, NA, COS Mark ive Action not to exceed 3 days		ate box for R	
Comp							R	(	omp	lianc	e Stat	us		*		
O I U N T		N N	O S	Ti	Time and Temperature for Food Safety (F = degrees Fahrenheit)			U	JN	O	A	O S	Emplo	yee Health		
X		Т		1. Proper c	ooling time and temper				Х				12. Management, food employe		l employees;	
^				2 D (21111117 ) (4100/450D)									knowledge, responsibilities, and reporting			
x			2. Proper Cold Holding temperature(41°F/ 45°F)					Х				13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth				
		3. Proper Hot Holding temperature(135°F)									Possessia Cont	· · · · · · · · · · · · · · · · · · ·	3			
X	-												Preventing Contamination by Hands  14. Hands cleaned and properly washed/ Gloves used properly			
Х				Proper cooking time and temperature				3	3							
Х	5. Proper reheating procedure for hot holding (165°F in 2 Hours)			in 2		X				<ol> <li>No bare hand contact with r alternate method properly follow</li> </ol>		or approved				
Х	CT PIL H. H. C I					cords						III:abla Cassa	ntible Donulation			
^									T	Г			16. Pasteurized foods used; pro	ptible Population		
					Approved So	urce			X				Pasteurized eggs used when rec		Tierea	
			Π		d ice obtained from app		l in		+							
X				good condition, safe, and unadulterated; parasite destruction									Ch	emicals		
				8. Food Received at proper temperature					T				17. Food additives; approved a	nd properly stored	; Washing Fru	its
X									X				& Vegetables			
					Protection from Cor	ntamination			Х				18. Toxic substances properly i	identified, stored a	nd used	
					parated & protected, pr		d						XXI-4	/ DII		
Х					n, storage, display, and									/ Plumbing		
х					ontact surfaces and Ret at (see below) ppm/tem		and		Х				<ol><li>Water from approved source backflow device</li></ol>	e; Plumbing insta	lled; proper	
				11. Proper	disposition of returned,	previously served	or	-					20. Approved Sewage/Wastewa	ater Disposal Syst	em, proper	
X				recondition		,,		3	1				disposal		. ,,	
					Priority For	undation Items	(2 Points)		tions	D		-				
0 I			C				(2 Foliits)	viola	uons	Keq	uire	Cor	rective Action within 10 days			
U N	0	N N O A	0	De	monstration of Knowl		R	τ	J I	N O	n N A	c o	rective Action within 10 days Food Temperature	· Control/ Identifi	ication	
	0			21. Person	in charge present, demo	ledge/ Personnel	R	C	I J N	N	N	C	Food Temperature			
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FI-3

Sonic	ment Name.	11601 U		Cross Roa	ds TX	0	_	of 2
000		110010	TEMPERATURE OBSER		uo,			0
Item/Loc	ation	Temp	Item/Location	Temp	Item/Locati	on		Temp
WIC		39°F						
WIF		0°F						
Chili		170°F						
Eggs		170°F						
RIR		39°F						
		OF	SERVATIONS AND CORREC	TIVE ACTIO	NS			
Item Number	AN INSPECTION OF YOUR ES		ENT HAS BEEN MADE. YOUR ATT			E CONDITIONS OBSI	ERVED AN	ND
14		cell phone t	hen proceeded to cook foods v	vithout washin	g hands for	a minimum of twer	nty secon	ds.
		•	employees must wash their ha					
20	Provide the grease trap ticl	ket upon re	quest.					
21	Provide a valid Certified Fo	od Manage	er on-site during all hours of op	eration. No Cl	FM present of	during the inspection	on. Displa	ay in
	public view a valid CFM Ce	ertificate.						
22	Provide valid Food Handle	r cards upo	n request.					
32	Maintain all equipment in g	ood repair	or remove from the facility. Ob	served a refrig	eration unit	in the back area th	at is inop	erable.
34	Observed more than three	dood orioly	ets in the back area of the facil	ty Coal the ei	r gan at the	haak ayit daar		
37			e floor in the walk in freezer.	ty. Seal trie al	i gap at trie	DACK EXIL GOOL		
45			e walk in freezer. Cardboard is	not an approv	ed material.	Provide a smooth	, non-abs	sorbing,
	and easily cleanable mater	ial such as	a rubber mat.					
Received	by:		Print:			Title: Person In Char	ge/ Owner	
(signature)	OTHUN		Madeleine			Manager		
Inspected (signature)	lby:	al	Print:					
, 5,	7500 1		Jeff Babina RS	CPO		Samples: Y (N)	# collecte	ed N/A