

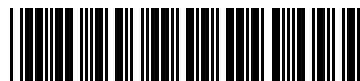
Inspection performed on behalf of:

Town of Cross Roads

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



INSTANT INSPECTOR



FI-4059

Date: 03/16/2024		Time in: 09:34		License/Permit # 0		Est. Type SD		Risk Category SD		Page 1 of 2	
Purpose of Inspection: <input checked="" type="checkbox"/> 1-Routine <input type="checkbox"/> 2-Follow Up <input type="checkbox"/> 3-Complaint <input type="checkbox"/> 4-Investigation <input type="checkbox"/> 5-CO/Construction <input type="checkbox"/> 6-Other TOTAL/SCORE											
Establishment Name: Subway				Contact/Owner Name: Andrew Weiss				<input checked="" type="checkbox"/> Number of Repeat Violations: <u>0</u> <input checked="" type="checkbox"/> Number of Violations COS: <u>0</u>			
Physical Address: 11700 US Hwy 380				Pest control : No records observed.		Grease trap : No records observed.		Follow-up: No		91	
Compliance Status: Out = not in compliance IN = in compliance NO = not observed NA = not applicable COS = corrected on site R = repeat violation W = Watch Mark the appropriate points in the OUT box for each numbered item Mark '✓' a checkmark in appropriate box for IN, NO, NA, COS Mark an <input checked="" type="checkbox"/> in appropriate box for R											
Priority Items (3 Points) violations Require Immediate Corrective Action not to exceed 3 days											
Compliance Status O U T I N O N A C O S						Compliance Status O U T I N O N A C O S					
Time and Temperature for Food Safety (F = degrees Fahrenheit)						Employee Health					
			<input checked="" type="checkbox"/>								
1. Proper cooling time and temperature						12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting					
			<input checked="" type="checkbox"/>								
2. Proper Cold Holding temperature(41°F/ 45°F)						13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth					
			<input checked="" type="checkbox"/>			Preventing Contamination by Hands					
3. Proper Hot Holding temperature(135°F)						14. Hands cleaned and properly washed/ Gloves used properly					
			<input checked="" type="checkbox"/>								
4. Proper cooking time and temperature						15. No bare hand contact with ready to eat foods or approved alternate method properly followed					
			<input checked="" type="checkbox"/>			Highly Susceptible Populations					
5. Proper reheating procedure for hot holding (165°F in 2 Hours)						16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required					
			<input checked="" type="checkbox"/>								
6. Time as a Public Health Control; procedures & records						Chemicals					
			<input checked="" type="checkbox"/>			17. Food additives; approved and properly stored; Washing Fruits & Vegetables					
Approved Source						18. Toxic substances properly identified, stored and used					
			<input checked="" type="checkbox"/>			Water/ Plumbing					
7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction						19. Water from approved source; Plumbing installed; proper backflow device					
			<input checked="" type="checkbox"/>			20. Approved Sewage/Wastewater Disposal System, proper disposal					
8. Food Received at proper temperature											
Protection from Contamination											
			<input checked="" type="checkbox"/>								
9. Food Separated & protected, prevented during food preparation, storage, display, and tasting											
			<input checked="" type="checkbox"/>								
10. Food contact surfaces and Returnables : Cleaned and Sanitized at (see below) ppm/temperature											
			<input checked="" type="checkbox"/>								
11. Proper disposition of returned, previously served or reconditioned											
Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days											
Compliance Status O U T I N O N A C O S						Compliance Status O U T I N O N A C O S					
Demonstration of Knowledge/ Personnel						Food Temperature Control/ Identification					
	<input checked="" type="checkbox"/>										
21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM)						27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature					
	<input checked="" type="checkbox"/>										
22. Food Handler/ no unauthorized persons/ personnel						28. Proper Date Marking and disposition					
Safe Water, Recordkeeping and Food Package Labeling						29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips					
	<input checked="" type="checkbox"/>					Permit Requirement, Prerequisite for Operation					
23. Hot and Cold Water available; adequate pressure, safe						30. Food Establishment Permit (Current and Valid)					
	<input checked="" type="checkbox"/>					Utensils, Equipment, and Vending					
24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled						31. Adequate handwashing facilities: Accessible and properly supplied, used					
	<input checked="" type="checkbox"/>					32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used					
Conformance with Approved Procedures						33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided					
	<input checked="" type="checkbox"/>										
25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions											
Consumer Advisory											
	<input checked="" type="checkbox"/>										
26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffer Plate)/ Allergen Label											
Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection , Whichever Comes First											
Compliance Status O U T I N O N A C O S						Compliance Status O U T I N O N A C O S					
Prevention of Food Contamination						Food Identification					
			<input checked="" type="checkbox"/>								
34. No Evidence of Insect contamination, rodent/other animals						41. Original container labeling (Bulk Food)					
			<input checked="" type="checkbox"/>			Physical Facilities					
35. Personal Cleanliness/eating, drinking or tobacco use						42. Non-Food Contact surfaces clean					
			<input checked="" type="checkbox"/>								
36. Wiping Cloths; properly used and stored						43. Adequate ventilation and lighting; designated areas used					
			<input checked="" type="checkbox"/>								
37. Environmental contamination						44. Garbage and Refuse properly disposed; facilities maintained					
			<input checked="" type="checkbox"/>								
38. Approved thawing method						45. Physical facilities installed, maintained, and clean					
Proper Use of Utensils						46. Toilet Facilities; properly constructed, supplied, and clean					
			<input checked="" type="checkbox"/>								
39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used						47. Other Violations					
			<input checked="" type="checkbox"/>								
40. Single-service & single-use articles; properly stored and used											



FI-4059



Establishment Name: Subway	Physical Address: 11700 US Hwy 380	City/State: Cross Roads, TX	License/Permit # 0	Page __ of __ 2 of 2
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TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Front cooler juice	34°F				
Steak	39°F				
Chicken	38.5°F				
Ham	39.4°F				
Chicken in sauce	39°F				
Meatballs	137°F				
Walk in	41°F				

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW:
10	200 ppm QAC
21	No food manager on site. CFM Is to be on site during all hours of operation.
22	Food handler cards must be obtained within 30 days of being hired.
23	75 water at hand sink. 100 degree minimum. Back hand sink 74.8. Call plumber to correct water temperatures before Monday 3-18-24. Hot water takes too long to arrive at warewash sink. Have this adjusted.
29	Digital probe. QAC.
30	Expired permit posted. Obtain current permit and post.
39	Microwave soiled. Clean regularly. Repair damage below walk in cooler door
45	Floors are moderately soiled. Clean regularly.
46	Inside walmart
47	Hang mop when not in use.

Received by: (signature) <i>[Signature]</i>	Print: Andrew Weiss	Title: Person In Charge/ Owner Store Manager
Inspected by: (signature) <i>[Signature]</i>	Print: Tammy McMahan, RS, CPO	Samples: Y <input checked="" type="radio"/> N # collected N/A