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





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X					3. Proper Ho	t Holding to	emperature	e(135°F)								Pı	reventing C	ontaminatio	n by Hai	nds	
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^											L	^				anternate metho	u property i	onowed			
Х					6. Time as a	Public Hea	th Control	; proced	ures & records								Highly Sus	sceptible Po	pulations		
						Арг	roved Sou	urce				x				 Pasteurized egg: 			ood not of	fered	
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Temp

39°F

40°F

7°F

39°F

39°F

39°F

39°F

39°F

Physical Address: License/Permit # Page __ of _ 2 of 2 City/State: 11700 US Hwy 380 Cross Roads, TX 0 TEMPERATURE OBSERVATIONS Item/Location Item/Location Temp Temp 165°F Meatballs RIR 38°F OBSERVATIONS AND CORRECTIVE ACTIONS AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW: Observed the three compartment sink sanitizer concentration at 200ppmQA.

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21	Provide a valid Certified Food Manag	er on-site during all hours of operation. At the ti	ime of the inspection inspection no CFM
	present.		
2	Provide valid Food Handler cards for	all food prep employees. The food prep employ	yee on-site was unable to provide a valid
	Food Handler Card.		
0	The Food Service Permit displayed in	public view expired in 2021. Provide and displ	lay in public view a valid Town of Crossroad
	Food Service Permit.		
eceived		Print:	Title: Person In Charge/ Owner
grature		Amanda Gunter	General Manager
ıspecte	dps:	Print:	
ignature	dby: Sab	Jeff Babina RS/CPO	Samples: Y (N) # collected N/
ignature			

Establishment Name:

Subway

Ham

WIC

WIF

Turkey

Tuna

Chicken

Olives

Item Number 10

Tomatoes

Item/Location