Inspection performed on behalf of:

Town of Cross Roads



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	ate:	- 10	~~~		Time in		License/Pe	ermit	#					Est. Type	Risk Category	Page 1 of	2
	0/23		-	-	10:04		0		4	¥		-	5 CO/Com	SD	SD 6 Other	Ŭ	
Est	tablis	hme	ent N		ion: X 1-Routine		3-Complai tact/Owner N			Inves	tigatio	)n	5-CO/Cons	struction of Repeat Viola of Violations C	6-Other	TOTAL/SCO	KE
	aco E	-				Moi Pest cont	ises Silva					Crager	e trap :		OS: _0 Follow-up:	89	
14	4000	Ûŝ	3-38	80 80		10/23/2		_				9/6/2			No		
Ma					tatus: Out = not in co points in the OUT box fo				ot observ checkma				plicable COS ox for IN, NO, NA	= corrected on s	site $\mathbf{R}$ = repeat views in appropria	olation $W = Wate$	ch
						ority Items (3 Point			uire In	nmedi	ate Co	orrecti					-
0	I N	N	N	C O	Time and Te	mperature for Food Saf	fety	R	C O U	ompli:	nce St N N O A			Empl	Tralth		R
U T	N	0		S		degrees Fahrenheit)			UT	N	0 A	s	12 Managemer		oyee Health	employees:	
	x				1. Fioper cooming time	and temperature				X			knowledge, resp			l'ellipioyees,	
,		-	-	+	2. Proper Cold Holdin	ng temperature(41°F/ 45°I	F)	H		v					nd exclusion; No dis	scharge from	
3	Ц	_	$\square$	_	** • **•1dia.a	(10505)		Ц		X			eyes, nose, and	mouth			
	X	$\perp$	$\square$		3. Proper Hot Holding	-		Ц		_					tamination by Har		
	x				4. Proper cooking time and temperature					X			14. Hands cleaned and properly washed/ Gloves used properly				
[	x				5. Proper reheating pro Hours)	Proper reheating procedure for hot holding (165°F in 2 ours)				x		ΤI		15. No bare hand contact with ready to eat foods or approved alternate method properly followed			
				Time as a Public Health Control; procedures & records													
	X	$\perp$	$\bot$	$\downarrow$		, , , , , , , , , , , , , , , , , , ,							16 Pasteurized		ohibited food not of		
					Aj	pproved Source				X			Pasteurized egg			Tereu	
H		T				ed from approved source											
	X				good condition, safe, a destruction	and unadulterated; parasit	le							CI	hemicals		
$\vdash$				+	8. Food Received at pr	roper temperature		H						ves; approved a	and properly stored;	; Washing Fruits	
	X									X			& Vegetables				
					Protectio	on from Contamination			[	Х			18. Toxic subst	ances properly	identified, stored an	nd used	Ţ
	x				<ol> <li>Food Separated &amp; protected, prevented during food preparation, storage, display, and tasting</li> </ol>			Π						Wate	r/ Plumbing		
$\vdash$					10. Food contact surface	contact surfaces and Returnables ; Cleaned and		H		<b>v</b>			19. Water from approved source; Plumbing installed; proper				
	X				Sanitized at (see below					Х			backflow device				
	x				11. Proper disposition reconditioned	of returned, previously s	erved or			x			20. Approved S disposal	ewage/Wastev	vater Disposal Syste	em, proper	
$\square$		╧	$\downarrow$	$\downarrow$		riority Foundation I	tome (2 Po	inte)	violat		Beauit	Car	-	thin 10 days			
0			N	C O		· · · · ·		R	0	Ι	N N	C					R
UT	N	0	Α	S		on of Knowledge/ Person present, demonstration of			U T	N	0 A	s			e Control/ Identifie		
	x					ertified Food Manager (C			2				27. Proper cooli Maintain Produ		ed; Equipment Ade e	equate to	
2			+	+	22. Food Handler/ no r	unauthorized persons/ pe	rsonnel	$\square$	-	X		+	28. Proper Date				+
			<u> </u>		Safe Water, Rec		ackage		-			++		ers provided, a	ccurate, and calibra	ted; Chemical/	+
				100 B	Sale mater, nee.	and keeping and Food P	ackage			X			Thermal test st				1
	-					ordkeeping and Food P Labeling											
	X				23. Hot and Cold Wate	Labeling er available; adequate pre		Π					Permit	rips	Prerequisite for O	peration	
			_		23. Hot and Cold Wate	Labeling er available; adequate pre available (shellstock tags:		F		x				rips Requirement,	Prerequisite for O nit (Current and Va	-	
	X X		+		<ol> <li>Hot and Cold Wate</li> <li>Required records a destruction); Packaged</li> </ol>	Labeling er available; adequate pre available (shellstock tags: d Food labeled	; parasite			x			30. Food Estab	rips Requirement, blishment Perr	nit (Current and Va	alid)	
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	ment Name:	Physical Add		City/State:		License/Permit #	Page of
Taco Be	ell	14000 US-3	380 TEMPERATURE OBSERV	Cross Roads	, TX	0	2 of 2
Item/Loc	ation	Temp It	tem/Location		Item/Loca	tion	Temp
Diced to	omatoes	44°F					
Cheese		46°F					
Diced to	omatoes	43°F					
Chicker	1	166°F					
Sausag	e	187°F					
Rice		188°F					
		OBSE	RVATIONS AND CORREC	TIVE ACTIONS	5		
Item Number	AN INSPECTION OF YOUR ES NOTED BELOW:		HAS BEEN MADE. YOUR ATT			HE CONDITIONS OBSI	ERVED AND
2	Observed TCS foods on m	ain prep line 4	5-47F; items were put on lir	e at 7:30am and	d will be r	emoved at 11:30am	ı
20	9/6/23 1000gal LES						
21	CFM Moises Silva on site	during inspecti	on.				
22	All food handling employee	es shall comple	ete a Texas accredited food	handler certifica	tion withi	n first 30 days of en	nployment.
	maintain food handler licer	nses on site fo	r review during inspection. E	mail proof of foc	d handle	er licenses to	
	bradley@instantinspector.	com					
27	CFM will call for service to	main prep line	e. Also observed metal pans	missing from co	oler allov	ving cold air to exit	the cooler.
32	Resurface cutting boards of	on main prep li	ne. Deep cuts prevent the fo	od contact surfa	ace from	being properly sanit	ized. remove
	cracked plastic containers	from in use - s	surface cannot be properly s	anitized.			
42			quipment to eliminate food s		is build u	p.	
45	Observed light food debris	build up unde	r in place equipment. Dre pa	ir damaged corr	ner seal b	by walk in cooler.	
Received	by:		Print:			Title: Person In Char	ge/ Owner
(signature)	la		Moises Silva			CFM	
Inspected	l by:		Print:				
(sighture)	iby: ady Stree	nje	Bradley Strange	e, REHS/RS	S/C	Samples: Y	# collected N/A

Form EH-06 (Revised 09-2015)

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