

The Town of Cross Roads Retail Food Establishment Inspection Report

Date: 5-16-23	Time in: 0945	Time out: 1021	License/Permit #	Est. Type C.C	Risk Category LOW	Page <u>1</u> of <u>3</u>	
Purpose of Inspection:		1-Compliance <input checked="" type="checkbox"/>	2-Routine <input type="checkbox"/>	3-Field Investigation <input type="checkbox"/>	4-Visit <input type="checkbox"/>	5-Other <input type="checkbox"/>	Total Score
Establishment Name: 29 Acres			Contact/Owner Name:		* Number of Repeat Violations: 0		98
Physical Address: 3000 Mosley Road			City/County: Town of Cross Roads		✓ Number of Violations COS: 0		
Follow-up: Yes <input type="checkbox"/> No <input checked="" type="checkbox"/>			Zip Code:		Phone:		

Compliance Status: **OUT** = not in compliance **IN** = in compliance **NO** = not observed **NA** = not applicable **COS** = corrected on site
 Mark the appropriate points in the **OUT** box for each numbered item. Mark '✓' a checkmark in appropriate box for **IN, NO, NA, COS**. **R** = repeat violation. Mark an asterisk '*' in appropriate box for **R**.

Priority Items (3 Points) violations Require Immediate Corrective Action not to exceed 3 days

Compliance Status						Time and Temperature for Food Safety (F = degrees Fahrenheit)	R	Compliance Status						Employee Health	R	
O	U	I	N	N	C			O	U	I	N	N	C			
T	T	N	O	A	O			T	N	O	A	O				
						1. Proper cooling time and temperature									12. Management, food employees and conditional employees knowledge, responsibilities, and reporting	
						2. Proper Cold Holding temperature (41°F/ 45°F)									13. Proper use of restriction and exclusion. No discharge from eyes, nose, and mouth	
						3. Proper Hot Holding temperature (135°F)									Preventing Contamination by Hands	
						4. Proper cooking time and temperature									14. Hands cleaned and properly washed/ Gloves used properly	
						5. Proper reheating procedure for hot holding (165°F in 2 Hours)									15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y, N)	
						6. Time as a Public Health Control, procedures & records									Highly Susceptible Populations	
						Approved Source									16. Pasteurized foods used; prohibited food not offered. Pasteurized eggs used when required	
						7. Food and ice obtained from approved source. Food in good condition, safe, and unadulterated, parasite destruction									Chemicals	
						8. Food Received at proper temperature									17. Food additives, approved and properly stored; Washing Fruits & Vegetables	
						Protection from Contamination									18. Toxic substances properly identified, stored and used	
						9. Food Separated & protected, prevented during food preparation, storage, display, and tasting									Water/ Plumbing	
						10. Food contact surfaces and Returnables : Cleaned and Sanitized at _____ ppm/temperature									19. Water from approved source; Plumbing installed; proper backflow device	
						11. Proper disposition of returned, previously served or reconditioned									20. Approved Sewage/Wastewater Disposal System, proper disposal	

Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days

Compliance Status						Demonstration of Knowledge/ Personnel	R	Compliance Status						Food Temperature Control/ Identification	R				
O	U	I	N	N	C			O	U	I	N	N	C			O	U	I	N
T	T	N	O	A	O			T	N	O	A	O			T	N	O	A	O
						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				
						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				
						23. Hot and Cold Water available; adequate pressure, safe									Permit Requirement, Prerequisite for Operation				
						24. Required records available (shellshock tags, parasite destruction); Packaged Food labeled									30. Food Establishment Permit (Current & Valid)				
						Conformance with Approved Procedures									Utensils, Equipment, and Vending				
						25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions									31. Adequate handwashing facilities; Accessible and properly supplied, used				
						Consumer Advisory									32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used				
						26. Posting of Consumer Advisories, raw or undercooked foods (Disclosure/Reminder/Buffer Plate/ Allergen label									33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided				

Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection, Whichever Comes First

Compliance Status						Prevention of Food Contamination	R	Compliance Status						Food Identification	R				
O	U	I	N	N	C			O	U	I	N	N	C			O	U	I	N
T	T	N	O	A	O			T	N	O	A	O			T	N	O	A	O
						34. No Evidence of Insect contamination, rodent/other animals									41. Original container labeling (Bulk Food)				
						35. Personal Cleanliness/eating, drinking or tobacco use									Physical Facilities				
						36. Wiping Cloths; properly used and stored									42. Non-Food Contact surfaces clean				
						37. Environmental contamination									43. Adequate ventilation and lighting; designated areas used				
						38. Approved thawing method									44. Garbage and Refuse properly disposed, facilities maintained				
						Proper Use of Utensils									45. Physical facilities installed, maintained, and clean				
						39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used									46. Toilet Facilities; properly constructed, supplied, and clean				
						40. Single-service & single-use articles; properly stored and used									47. Other Violations				

Received by: <i>Sean Bagley</i> (signature)	Print: Sean Bagley	Title: Person In Charge/Owner property manager
Inspected by: <i>John Blaven S. A.</i> (signature)	Print: John Blaven	Business Email:

Corrective Actions to Ensure Safe Food

Item No.

- 1 **Cooling**
 - TCS* food cooled from 135° F to 70° F more than 2 hours OR 135° F to 41° F (45° F) More than 6 hours; OR prepared food cooled to 41° F (45° F) more than 4 hours:
Action: Voluntary destruction, rapid reheating of cooked foods if less than 4 hours

- 2 **Cold Hold**
 - TCS food held above 41° F (45° F) more than 4 hours:
Action: Voluntary destruction

 - TCS food held above 41° F (45° F) less than 4 hours:
Action: Rapid cool (e.g. ice bath)

- 3 **Hot Hold**
 - TCS food held below 135° F more than 4 hours:
Action: Voluntary destruction

 - TCS food held below 135° F less than 4 hours:
Action: Rapid reheats to 165° F or more

- 4 **Cooking**
 - TCS food undercooked:
Action: Re-cook to proper temperature

- 5 **Rapid Reheating**
 - TCS food improperly reheated:
Action: Reheat rapidly to 165° F

- 7 **Approved Source/Sound Condition**
 - Foods from unapproved sources/unsound condition:
Action: Voluntary destruction

- 9 **Cross-Contamination of Raw/Cooked Foods**
 - Ready-To-Eat food contaminated by raw TCS food:
Action: Voluntary destruction of ready-to-eat foods

- 14 **Handwashing**
 - Food employees observed not washing hands:
Action: Instruct employees to wash hands as specified in the Rules.

- 15 **Proper Handling of Ready-to-Eat Foods**
 - Employee did not properly wash and sanitize hands before touching ready-to-eat food with Bare hands:
Action: Voluntary destruction

- 19, 23 **Water Supply**
 - Facility does not have water for washing hands, preparing food, or cleaning equipment/utensils:
Action: Voluntary suspension of food preparation

* Time/Temperature Control for Safety (TCS)

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Establishment Name: 29 Acres	Physical Address: 3000 Mosley Road	City/State: Town of Cross Roads	License/Permit #	Page 2 of 2
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TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
TCS foods (Reach in)	41-45				

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:
22	All staff that prepare food are required to have a food handlers registration within 30 days of hire pursuant to the Texas Food Establishment Rules

Received by: Sean Bagley <small>(signature)</small>	Print: Sean Bagley	Title: Person in Charge/Owner Property Manager
Inspected by: John Glover R.A. <small>(signature)</small>	Print: John Glover	Samples: <u>Y_N</u> # collected <u>0</u>