

The Town of Cross Roads Retail Food Establishment Inspection Report

Date: 5-11-23	Time in: 1000	Time out: 1100	License/Permit #	Est. Type: Rest	Risk Category: Low	Page 1 of 3
Purpose of Inspection:		<input type="checkbox"/> 1-Compliance	<input checked="" type="checkbox"/> 2-Routine	<input type="checkbox"/> 3-Field Investigation	<input type="checkbox"/> 4-Visit	<input type="checkbox"/> 5-Other
Establishment Name: Dunkin' Donuts/Baskin		Contact/Owner Name:		* Number of Repeat Violations: 0		96
Physical Address: 11750 Hwy 380 #100		City/County: Town of Cross Roads		✓ Number of Violations COS: 0		
		Zip Code:	Phone:	Follow-up: Yes <input checked="" type="checkbox"/> No <input type="checkbox"/>		

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				
			✓			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					
			✓			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				
			✓			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: 	Print: Heitzelbonaker	Title: Person In Charge/ Owner
Inspected by: 	Print: John Glover	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)

The Town of Cross Roads Retail Food Establishment Inspection Report

Establishment Name: <i>Baskin</i>	Physical Address: <i>11750 Hwy 380 #100</i>	City/State: <i>Town of Cross Roads</i>	License/Permit #	Page <i>2</i> of <i>3</i>
-----------------------------------	---	--	------------------	---------------------------

TEMPERATURE OBSERVATIONS					
Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
<i>TCS foods (Meat Pies)</i>	<i>41-45</i>				
<i>Refrigerator</i>					

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:
<i>10</i>	<i>Food product on food contact surfaces of clean equipment.</i>
<i>47</i>	<i>Hair restraints pursuant to the Texas Food Establishment Rules are required for employees engaged in food preparation or service.</i>

Received by: <i>[Signature]</i>	Print: <i>Heitzel Gonzalez</i>	Title: <i>Person In Charge/ Owner</i>
Inspected by: <i>John Bloney, R.A.</i>	Print: <i>John Bloney</i>	Samples: <i>Y N</i> # collected <i>0</i>