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Establishment Name: Physical Address: City/State: License/Permit # Page __ of _ The Brass Tap 11450 E US 380, #160 Cross Roads, TX 0 2 of 2 TEMPERATURE OBSERVATIONS Item/Location Temp Item/Location Item/Location Temp Temp Bar cooler 35°F 45°F Sliced tomatoes Walk in 33.5°F Makeline 39°F Raw chicken 40°F Italian sausage 39°F Shrimp 49°F Diced tomatoes 40°F Chicken breast 48°F Pepperoni 39°F Pre cooked wings 40°F Walk in 36°F Onions 46°F Cole slaw 43.5°F OBSERVATIONS AND CORRECTIVE ACTIONS Item AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW: Number Chicken breast and shrimp above 41 in left prep cooler ice added.. Tomatoes above 41 on main make line. Keep lid closed. 10 200 ppm QAC Resecure hand sink to wall 44 Make sure dumpster doors are kept closed. His is a shared dumpster. Received by: Print: Title: Person In Charge/ Owner Manager Jason williams Print: Inspected by: McMahan, R.S (signature) Tammy McMahan, RS, CPO