Inspection performed on behalf of:

Town of Cross Roads



ssrc	200			/pei	mits-develo				-					JK		FI-4039		
	ate: 3/1	2/1	201	24		Time in: 11:06		License/P 0	ermit	#					Est. Type SD	Risk Category	Page 1 of 2	2
					ion: X 1-Rou		2-Follow Up	3-Compla	int	4	-Inves	tigat	tion	5-CO/Co	Instruction	6-Other	TOTAL/SCOR	Æ
Es	tabl	shm	ent	Nam	e:		Co	ontact/Owner I	Vame	_					er of Repeat Vio er of Violations		4.00	
	ne F iysic	-		Est	ate		Pest co	enny Harris	on				Greas	se trap :		Follow-up:	1 U U	
	Ú1 N	Лos	ele	y Ro			NA						NA			No		
Ма					tatus: Out = points in the OUT	not in compli T box for each				ot obse checki				plicable CC ox for IN, NO, I	OS = corrected or NA, COS M	a site \mathbf{R} = repeat v ark an \mathbf{X} in appropri	iolation W= Wate ate box for R	h
Co	mpl	ance	Stat	me		Priority	Items (3 Poin	nts) violations	Req		<i>mmed</i> Compli			tive Action no	to exceed 3 de	iys		_
0 U	I N	N O	N A	C O	Time a		ature for Food S	afety	R		D I U N		N C A O		Emp	oloyee Health		R
Т			v	S	1. Proper coolin		es Fahrenheit) emperature				r V		s			oyees and conditiona	al employees;	
			Х								X			-	esponsibilities,			
	х				2. Proper Cold	Holding tem	perature(41°F/ 45	5°F)			x			 Proper us eyes, nose, ar 		and exclusion; No d	ischarge from	
			х		3. Proper Hot H	Holding temp	erature(135°F)			-					Preventing Co	ontamination by Ha	ands	
			^ X		4. Proper cooki	ing time and	temperature		_	-	x			14. Hands cl		erly washed/ Gloves		
					5. Proper reheating procedure for hot holding (165°F in 2				+					15. No bare hand contact with ready to eat foods or approved				
			Х		Hours)						X			alternate met	hod properly fo	llowed		
			Х		6. Time as a Public Health Control; procedures & records									Highly Susceptible Populations				
						Approv	ed Source				x				ed foods used; p ggs used when	prohibited food not of required	offered	
					7. Food and ice		m approved sour	ce; Food in								*		
	х						adulterated; para								(Chemicals		
_					8. Food Receiv	ved at proper	temperature			-				17. Food add	itives; approved	and properly stored	1; Washing Fruits	
	X				* · E · · · · E · · · · · · · · · · · ·						X			& Vegetables 18. Toxic substances properly identified, stored and used				
					Protection from Contamination					X								
					9. Food Separated & protected, prevented during food preparation, storage, display, and tasting									Water/ Plumbing				
	х				10. Food contac Sanitized at (se		nd Returnables ; m/temperature	Cleaned and			x			19. Water fro backflow dev		irce; Plumbing insta	lled; proper	
	х				11. Proper disp reconditioned	position of ret	urned, previously	served or		-	x			20. Approved disposal	l Sewage/Waste	water Disposal Syst	tem, proper	
	^				reconditioned	D • • •		L (2 D										
0	I N	N O	N	C O	D		y Foundation		R		U N	N	N C A O	1			·	R
U T	IN	0	A	s			Knowledge/ Pers			-	r n	0	A U S			re Control/ Identif		_
	Х						d Food Manager				X			Maintain Pro	duct Temperatu		lequate to	
	х				22. Food Hand	ller/ no unautl	horized persons/	personnel			X			28. Proper D	ate Marking and	l disposition		
					Safe Wate		eping and Food beling	Package			x			29. Thermon Thermal test		accurate, and calibr	ated; Chemical/	
	x				23. Hot and Co	old Water ava	ilable; adequate j	pressure, safe					_	Perm	it Requiremen	t, Prerequisite for	Operation	
	x				24. Required re destruction); Pa		ble (shellstock tag	gs; parasite			x			30. Food Est	ablishment Per	rmit (Current and V	/alid)	
	^							1			^				Manager Parts		•	
		[25. Compliance	e with Variar	Approved Proce	rocess, and							handwashing f	ipment, and Vendi acilities: Accessible		
	х						ained for specialization				X			supplied, use	d			
						Consum	er Advisory			-	x				Non-food Cont astructed, and us	act surfaces cleanab	ole, properly	
					26 D (Consumer A		under cooked		-	x					installed, maintained facility provided	d, used/	
	x						/Buffet Plate)/ A	llergen Label										
	x				foods (Disclosu	ure/Reminder	/Buffet Plate)/ A	-	Acti	on N	ot to E	ceed	1 90 Da	us or Next In			:t	
O U	X	N O	N A	C O	foods (Disclosu	ure/Reminder	/Buffet Plate)/ A Violations Requ	ire Corrective	Acti R		D I U N		N C A O	uys or Next In:	spection , Whit	chever Comes Firs	t	R
O U T	I N	N O	N A	C O S	foods (Disclosu Core Items Prev	(1 Point)	/Buffet Plate)/ A	<i>ire Corrective</i>	1 1		D I U N F		190 Da N C A O S		spection , Whit	chever Comes Firs	:t	R
	I N X	N O	N A	C O S	foods (Disclosu Core Items Prev 34. No Evidence animals	(1 Point) (1 Point) evention of Force of Insect c	/Buffet Plate)/ A <i>Violations Requ</i> ood Contaminat	<i>ire Corrective</i> ion lent/other	1 1		D I U N		N C A O		spection , White Food ontainer labelin	chever Comes First Identification g (Bulk Food)	it	R
	I N X X	N O	N A	C O S	foods (Disclosu Core Items Prev 34. No Evidence animals 35. Personal Cl	ure/Reminder (1 Point) vention of Fo ce of Insect c leanliness/eat	/Buffet Plate)/ A Violations Requi- pood Contaminat ontamination, roo ing, drinking or t	<i>ire Corrective</i> ion lent/other	1 1		D I U N T		N C A O	41.Original c	spection , White Food ontainer labelin	chever Comes Firs Identification g (Bulk Food) ical Facilities	it	R
	I X X X	N O	N A	C O S	foods (Disclosu Core Items Prev 34. No Evidence animals 35. Personal Cl 36. Wiping Clc	(1 Point) (1 Point) vention of Fe ce of Insect c leanliness/eat	/Buffet Plate)/ A Violations Requi- cod Contamination, roo ing, drinking or t used and stored	<i>ire Corrective</i> ion lent/other	1 1		X		N C A O	41.Original c 42. Non-Food	spection , White Food ontainer labelin Phys I Contact surfac	chever Comes Firs Identification g (Bulk Food) ical Facilities res clean		R
	I N X X X X X	N O	N A	C O S	foods (Disclose Core Items 34. No Evidenc animals 35. Personal Cl 36. Wiping Clc 37. Environmer	(1 Point) vention of Fo ce of Insect c leanliness/eat oths; properly	/Buffet Plate)/ A Violations Requi- ood Contamination, roc- ing, drinking or t r used and stored nation	<i>ire Corrective</i> ion lent/other	1 1		X X X		N C A O	41.Original c 42. Non-Food 43. Adequate	spection , Whi Food ontainer labelin Phys d Contact surfac ventilation and	chever Comes First Identification g (Bulk Food) ical Facilities res clean lighting; designated	l areas used	R
	I X X X	N O	NA	C O S	foods (Disclosu Core Items Prev 34. No Evidence animals 35. Personal Cl 36. Wiping Clc	(1 Point) vention of Fe ce of Insect c leanliness/eat oths; properly intal contamin thawing meth	/Buffet Plate)/ A <i>Violations Requ</i> bod Contaminat ontamination, roc ing, drinking or t r used and stored nation od	<i>ire Corrective</i> ion lent/other	1 1		D I N X X X X X		N C A O	41.Original c 42. Non-Foo 43. Adequate 44. Garbage	spection , White Food ontainer labelin Phys d Contact surfac ventilation and and Refuse prop	chever Comes First Identification g (Bulk Food) ical Facilities res clean lighting; designated berly disposed; facili	l areas used ities maintained	R
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Establishment Name: The Hillside Estate		Physical A 901 Mos	Address: seley Rd TEMPERATURE OBSER	City/State: Cross Roa	License/Permit # 0	Page of 2 of 2
Item/Loc	ation	Temp	Item/Location	VATIONS Temp	Item/Location	Temp
			Ittil/ Location	Temp		Temp
Refrige	rator	36°F				
		0	BSERVATIONS AND CORREC	CTIVE ACTIO	INS	
Item	AN INSPECTION OF YOUR E		ENT HAS BEEN MADE. YOUR ATT			SERVED AND
Number	NOTED BELOW:					
7	All food is provided from o					
47	Email disposal information	for grease	interceptor to bradley@instant	inspector.com	I	
Received (signature)	by:	~	Print:		Title: Person In Ch	
signature		_	Kenny Harrisor	1 I	Assistant V	enue Direc
Inspected	l by:		Print:			
(signature)	ady Ste	nje	Bradley Strang	e, REHS/F	RS/C	NI/A
Form EH 00	5 (Revised 09-2015)	0	www.instantinspector		Samples: Y N	# collected N/A

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