

The Town of Cross Roads Retail Food Establishment Inspection Report

Date: 5-4-23	Time in: 1005	Time out: 1046	License/Permit #	Est. Type: Rest	Risk Category: Low	Page 1 of 3
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"/>
Establishment Name: Whataburger				Contact/Owner Name:		* Number of Repeat Violations: 0
Physical Address: 11250 Hwy 380				City/County: Town of Cross Roads	Zip Code:	Phone:
					Follow-up: Yes <input checked="" type="checkbox"/>	100

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. 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

O	U	T	I	N	O	N	A	C	O	S	Compliance Status	Description	
											R	Time and Temperature for Food Safety (F = degrees Fahrenheit)	
												1. Proper cooling time and temperature	
												2. Proper Cold Holding temperature (41°F/ 45°F)	
												3. Proper Hot Holding temperature (135°F)	
												4. Proper cooking time and temperature	
												5. Proper reheating procedure for hot holding (165°F in 2 Hours)	
												6. Time as a Public Health Control: procedures & records	
												Approved Source	
												7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction	
												8. Food Received at proper temperature	
												Protection from Contamination	
											9. Food Separated & protected, prevented during food preparation, storage, display, and tasting		
											10. Food contact surfaces and Returnables: Cleaned and Sanitized at _____ ppm/temperature		
											11. Proper disposition of returned, previously served or reconditioned		

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

O	U	T	I	N	O	N	A	C	O	S	Compliance Status	Description	
											R	Demonstration of Knowledge/ Personnel	
												21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM)	
												22. Food Handler/ no unauthorized persons/ personnel	
												Safe Water, Recordkeeping and Food Package Labeling	
												23. Hot and Cold Water available: adequate pressure, safe	
												24. Required records available (shellshock tags, parasite destruction); Packaged Food labeled	
												Conformance with Approved Procedures	
												25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods, manufacturer instructions	
												Consumer Advisory	
												26. Posting of Consumer Advisories; raw or undercooked foods (Disclosure/Reminder/Buffer Plate/ Allergen Label)	
												Food Temperature Control/ Identification	
											27. Proper cooling method used: Equipment Adequate to Maintain Product Temperature		
											28. Proper Date Marking and disposition		
											29. Thermometers provided, accurate, and calibrated: Chemical/ Thermal test strips		
											Permit Requirement, Prerequisite for Operation		
											30. Food Establishment Permit (Current & Valid)		
											Utensils, Equipment, and Vending		
											31. Adequate handwashing facilities: Accessible and properly supplied, used		
											32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used		
											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

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

Received by: <i>Maria Avila</i> (signature)	Print: Maria Avila	Title: Person In Charge/ Owner
Inspected by: <i>John Glover, P.E., A.</i> (signature)	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)

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Establishment Name: <i>Whataburger</i>	Physical Address: <i>11250 Hwy 380</i>	City/State: <i>Town of Cross Roads</i>	License/Permit #	Page <i>2</i> of <i>2</i>
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TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
<i>TC5 foods (Hot hold)</i>	<i>135+</i>				
<i>ing)</i>					
<i>TC5 foods (storage)</i>	<i>41</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:

Received by: <i>Manila</i> <small>(signature)</small>	Print: <i>Manila Avila</i>	Title: <i>Person In Charge/ Owner</i> <i>Manager</i>
Inspected by: <i>John Glover, P.A.</i> <small>(signature)</small>	Print: <i>John Glover</i>	Samples: Y <u>N</u> # collected <i>0</i>