Inspection performed on behalf of:

Town of Cross Roads



N.Cross	sroa	<u>idst</u>	x.g	<u>ov/</u>	<u>/per</u>	<u>rmits-deve</u>	lopment/pa	iges/health-il	spections	/	IN:	Dr	EC		JK		FI-3428		
	Date:						Time in: License/Pe				rmit #					Est. Type Risk Category		Page 1	
		/23					11:35		0	_						SD	SD		
		pose blish		_	-	tion: X 1-R	Routine	2-Follow Up	3-Compla Contact/Owner N	_	_	-Inve	stigati	ion	5-CO/Con		6-Other	TOTAL/	SCORE
	Vill	a G	rar	nde)	c.		В	Bani Leon	\	•					of Repeat Vio of Violations		.∣7	6
	Physical Address: 12000 US-380					#100 Pest control : 9/2023					Grease to 8/30/23			Greas 8/30/	e trap : /23 IMC 120	0gal	Follow-up: NO		U
	Mar						t = not in compli				t obser		NA =	not ap	plicable COS	S = corrected or		t violation W=	Watch
	Man	k the	арр	ropi	iate	points in the O		h numbered item V Items (3 Poi			uire Iı	nmea	liate C	Correct				priate box for R	
	0	pliar I !		N	C	Tin	and Tompor	ture for Food	Salate	R	C) I	iance S						R
		I I N (C	Α	0 S		Time and Temperature for Food Safety (F = degrees Fahrenheit)				Ŭ T	J N	N N O A	N C A O S	Employee Health 12. Management, food employees and conditional employees;				
		x				1. Proper coo	oling time and t	temperature				x			 Manageme knowledge, res 			onal employees;	
┢	-		+	+	+	2. Proper Cc	old Holding tem	perature(41°F/4	45°F)	+	\vdash				13. Proper use	of restriction	and exclusion; No	discharge from	
1	3					·		^ 				Х			eyes, nose, and	1 mouth			
[3	T	T	Τ		3. Proper Ho	ot Holding temp	perature(135°F)				<u> </u>			I	Preventing Co	ontamination by 1	Hands	
F	2	x	T			4. Proper coo	oking time and	temperature				X			14. Hands clea	aned and prop	erly washed/ Glov	es used properly	у
		x				5. Proper reh Hours)	heating procedu	re for hot holdin	ig (165°F in 2			x			15. No bare ha alternate meth		h ready to eat food	ds or approved	
╞			_	+	\dashv	·	Public Health (ealth Control; procedures & records			+	1.							
		x				0. This as	. This as a fublic ficanti control, procedures te records					1		1	16 Destaurized		ceptible Populati		
						Approved Source						x			Pasteurized eg			t omereu	
						7. Food and ice obtained from approved source; Food in						1							
		x				good condition	good condition, safe, and unadulterated; parasite destruction									(Chemicals		
	+	-	+		+	8. Food Rec	eived at proper	temperature		H		v		1		ives; approved	and properly stor	red; Washing Fr	uits
	2	X				L						X			& Vegetables				
							Protection fro	m Contaminatio	on			Х			18. Toxic subs	tances properl	y identified, store	d and used	
;	3					9. Food Sepa preparation,	uring food							Wat	er/ Plumbing				
	2	x				10. Food con Sanitized at	; Cleaned and	$\left[\right]$		x			19. Water from backflow device		irce; Plumbing ins	stalled; proper			
	2	x				11. Proper disposition of returned, previously served or reconditioned						х			20. Approved a disposal	Sewage/Waste	water Disposal Sy	ystem, proper	
	~ 1	- 1 ,	- 1	-1			Priorit	ty Foundation	n Items (2 Po	ints)	viola	tions			rrective Action	within 10 day	IS		P
	O U T	I I N (N A	C O S	Dem	Demonstration of Knowledge/Personnel					N N		N C A O S	Foo	od Temperatu	re Control/ Iden	tification	R
	-	x					in charge present, demonstration of knowledge. n duties/ Certified Food Manager (CFM)				2				27. Proper coo Maintain Prod		sed; Equipment A	Adequate to	
F		X 2				22. Food Har	personnel	\square	2				28. Proper Dat	e Marking and	l disposition				
						Safe W	d Package		t	x			29. Thermome Thermal test s		accurate, and cali	brated; Chemica	al/		
F		x	T	Т		23. Hot and	pressure, safe						Permit Requirement, Prerequisite for Operation						
ŀ				+		d records availa	ags; parasite			v		T	30. Food Establishment Permit (Current and Valid)						
L	ŀ	X					; Packaged Food					X							
					25. Complia							Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly							
	x			HACCP plan	lized			х			supplied, used	-		· • -					
	F					T	consumer Advisory				2				32. Food and M designed, cons		act surfaces clean sed	able, properly	
		x			-			dvisories; raw or r/Buffet Plate)/ A			2				33. Warewashi	ing Facilities;	installed, maintair facility provided		
$\left \right $					Core Items (1 Point) Violations Require Corrective						Trange	DO DO							
	O I N N C			Prevention of Food Contamination			R) I	N I	90 Da N C A O	lys or wext thisp		Identification	irsi	R			
	T		+	A	0 S			contamination, ro			1			A O S	41.Original co				
$\left \right $	1		-		\rightarrow	animals		ting, drinking or			+	X							
Ľ	1				\dashv							1			42. Non-Food	-	es clean		
Ľ	1	-			\square	36. Wiping Cloths; properly used and stored					1	-					lighting; designat	ted areas used	
	_	X		\downarrow	\square	37. Environmental contamination38. Approved thawing method					1				<u>^</u>		berly disposed; fac		. J
		×			$ \rightarrow $						+	X					ed, maintained, an		ea
	_		_			20. Litansila		se of Utensils	beret- t-		1	_			-				
•	1							linens; properly ensils; properly u				X					constructed, sup	plied, and clean	
	2	x				40. Single-se and used	ervice & single-	-use articles; proj	perly stored			х			47. Other Viol	ations			







Establishr Villa Gra	ment Name: ande	Physical A	Address: S-380 #100	City/State: Cross Road	s. TX	License/Permit #	Page of 2 of 2				
			TEMPERATURE OBSERV		-,		2012				
Item/Loc	ation	Temp	Item/Location	Temp	Item/Loca	tion	Temp				
walk in o	cooler ambient	35°F	chicken (grill prep cooler)	48°F							
freezer		12°F	chicken grill prep	49°F							
rice		192°F	beef grill prep cooler	47°F							
soup		149°F									
ground	beef	136°F									
cooked	onions/peppers	110°F									
cheese		36°F									
diced to	matoes	38°F									
	[OI	SERVATIONS AND CORREC	TIVE ACTION	IS		•				
Item Number	AN INSPECTION OF YOUR ES NOTED BELOW:	TABLISHM	ENT HAS BEEN MADE. YOUR ATTE	ENTION IS DIREC	CTED TO T	HE CONDITIONS OBS	ERVED AND				
2			4-48F; items placed in cooler a	t 8am during pi	rep hours	, product to be ,ove	r to another				
	cooler until prep cooler is r										
3	Observed cooked peppers and onions at 110F. Items shall be held above 135F.										
9	Maintain product in storage with tight fitting lids in walk in cooler and dry storage.										
21	CFM on site at time of inspection.										
22	Food handler licenses available for employees at location.										
27	Meat cooler under grill reading 56F. CFM states temp fluctuates. Service cooler to maintain temperatures below 41F.										
28	Date label temperature controlled foods with numerical date, not to exceed 7 days from preparation date. observed prep labels										
	used.										
32	Resurface cutting boards on main prep line. Deep cuts prevent the food contact surface from being properly sanitized.										
33	Observed dishes stacked tightly together causing water to be trapped. Stack dishes separately to allow for proper air flow.										
34	MaIntain back door closed	to prevent	fly access into the kitchen, obta	in auto air curt	ain on ba	ck receiving door. M	IBA pest				
	Management services kitch	nen monthl	y.								
35	No open personal food/drink items are to be inside the kitchen.										
36	Store wiping cloths in sanitizer buckets when not in use.										
39	Observed knives stored soiled, maintain utensils clean and stored in clean and sanitized location.										
42	Clean high use areas abou	it reach in o	coolers, storage racks, bulk stor	age containers	more fre	quently to prevent c	lebris build up.				
	maintain coolers/storage a	reas clean	and free of food spillage.								
43	Clean ventilation in walk in	cooler.									
45	Clean floors under walk in	cooler and	under in place equipment more	frequently to p	prevent fo	od build up. water o	on floor walk in				
	cooler and Warewashing s	tation to be	removed.								
47	Follow up inspection next week to verify cooler has been repaired and deep clean of the facility has happened,										
Received (signature)		/	Print:			Title: Person In Char	rge/ Owner				
(((((((((((((((((((1020		Bani Leon			Manager					
Inspected (signiture)		nje	Print: Bradley Strange	, REHS/R	S/C		# collected N/				
Form EH-06	6 (Revised 09-2015)	0	www.instantinspector.c			Samples: Y N	# collected IN/				