





FI-3406

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Date:	40	/OO		Time in:	License/	Permit #						Est. Type Risk Category Page 1 of			
10/				09:18	0		-	_			_	SD   SD			
<b>Purp</b> Establ					low Up 3-Compl		4-	Inve	stiga	tior	1	5-CO/Construction 6-Other TOTAL/SCO			
				Station	Crystal	rvanic.						Number of Repeat Violations: 0 Number of Violations COS: 0			
Physic 1170					Pest control : NA					G		e trap : Follow-up: No			
1170				Status: Out = not in compliance	IN = in compliance N	VO = not o	hears	vad.	NA						
Mark				points in the OUT box for each numb	bered item Mark	k'√'a che	eckm	ark in	appr	opria	ite bo	ox for IN, NO, NA, COS Mark an X in appropriate box for R			
Comp	liano	ce St	atus	Priority Iten	ns (3 Points) violation	ns Requir		nmed ompl				ive Action not to exceed 3 days			
O I U N	N					R	O	O I N N C U N O A O		С	Employee Health				
Т	S			(F = degrees Fahrenheit)  1. Proper cooling time and temperature			T				S	12. Management, food employees and conditional employees;			
X				1. 1 toper cooming time and temperature				X				knowledge, responsibilities, and reporting			
1,			2. Proper Cold Holding temperatu	old Holding temperature(41°F/ 45°F)			v				13. Proper use of restriction and exclusion; No discharge from				
X							X					eyes, nose, and mouth			
Х				Proper Hot Holding temperatur							Preventing Contamination by Hands				
Х				4. Proper cooking time and tempe		X					14. Hands cleaned and properly washed/ Gloves used properly				
				5. Proper reheating procedure for	hot holding (165°F in 2		-					15. No bare hand contact with ready to eat foods or approved			
X				Hours)   X   alternate method properly followed							alternate method properly followed				
Х		6. Time as a Public Health Control; procedures & records  Highly Susceptible Populatio							Highly Susceptible Populations						
												16. Pasteurized foods used; prohibited food not offered			
				Approved So				X				Pasteurized eggs used when required			
				<ol><li>Food and ice obtained from app good condition, safe, and unadulte</li></ol>											
X				destruction	, <u>F</u>							Chemicals			
1.			П	8. Food Received at proper temper	erature	+	F	V				17. Food additives; approved and properly stored; Washing Fruits			
X								X				& Vegetables			
·	•	·		Protection from Co	ntamination			Х				18. Toxic substances properly identified, stored and used			
V			П	9. Food Separated & protected, pr								W. t. of Dissables			
Х				preparation, storage, display, and				, ,				Water/ Plumbing			
х				<ol> <li>Food contact surfaces and Res Sanitized at (see below) ppm/tem</li> </ol>				х				<ol> <li>Water from approved source; Plumbing installed; proper backflow device</li> </ol>			
				11. Proper disposition of returned	nreviously served or	+	-					20. Approved Sewage/Wastewater Disposal System, proper			
X				reconditioned	, providuory served or			X				disposal			
				Priority Fo	undation Items (2 P	oints) v	iolat	tions	Req	uire	Cor	rective Action within 10 days			
O I U N	N O		N C			R	O U	I N	N O	N A	C O	Food Temperature Control/ Identification			
T			S	21. Person in charge present, dem	onstration of knowledge.	,	T				S	27. Proper cooling method used; Equipment Adequate to			
X				and perform duties/ Certified Foo	d Manager (CFM)			X				Maintain Product Temperature			
Х				22. Food Handler/ no unauthorize	ed persons/ personnel			Х				28. Proper Date Marking and disposition			
							$\perp$					29. Thermometers provided, accurate, and calibrated; Chemical/			
				Safe Water, Recordkeeping	and Food Package										
				Safe Water, Recordkeeping Labeling				X				Thermal test strips			
x					g			X				Permit Requirement, Prerequisite for Operation			
-				Labeling 23. Hot and Cold Water available 24. Required records available (sh	e; adequate pressure, safe hellstock tags; parasite			X				<u> </u>			
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Wal-Mart Fuel Station 11700 US-380									
			TEMPERATURE O		10003, 170	s, TX 0 2 of 2			
Item/Loc	ation	Temp	Item/Location	Temp	o Item/Loc	ration	Temp		
	4401		Temp Eocution	Temp	, item Loc	cation	Temp		
RIR		39°F							
RIF		0°F							
		OI	SERVATIONS AND CO	DRRECTIVE ACT	TIONS				
Item	AN INSPECTION OF YOUR ES					THE CONDITIONS OBS	SERVED AND		
Number	NOTED BELOW:								
30	Display in public view a va	lid Town of	Cross Roads Food Serv	rice Permit.					
37	Store all items in the facility	y at least 6i	n off the floor.						
Received	by:	Print:			Title: Person In Cha	rge/ Owner			
Received by:			Crystal			Front End T			
T						- 2 2000			
Inspected (signature)	(by: \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \	ab	Print:	DO/055					
	7500		Jeff Babina	RS/CPO		Samples: Y N	# collected N/A		