

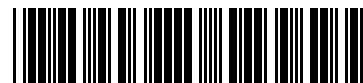
Inspection performed on behalf of:

Town of Cross Roads

<https://www.crossroadstx.gov/permits-development/pages/health-inspections>



INSTANT INSPECTOR



FI-3480

Date: 10/30/2023	Time in: 12:22	License/Permit # 0	Est. Type SD	Risk Category SD	Page 1 of 2
Purpose of Inspection: <input checked="" type="checkbox"/> 1-Routine <input type="checkbox"/> 2-Follow Up <input type="checkbox"/> 3-Complaint <input type="checkbox"/> 4-Investigation <input type="checkbox"/> 5-CO/Construction <input type="checkbox"/> 6-Other		TOTAL/SCORE		85	
Establishment Name: Whataburger		Contact/Owner Name: Jad Abo Marich			
Physical Address: 11250 US-380		Pest control : 7/13/23			
		Grease trap : 6/27/23		Follow-up: No	
Compliance Status: Out = not in compliance IN = in compliance NO = not observed NA = not applicable COS = corrected on site R = repeat violation W= Watch Mark the appropriate points in the OUT box for each numbered item Mark '✓' a checkmark in appropriate box for IN, NO, NA, COS Mark an <input checked="" type="checkbox"/> in appropriate box for R					
Priority Items (3 Points) violations Require Immediate Corrective Action not to exceed 3 days					
Compliance Status			Compliance Status		
O U T	I N	N O	N A	C O S	R
Time and Temperature for Food Safety (F = degrees Fahrenheit)			Employee Health		
<input checked="" type="checkbox"/>					
1. Proper cooling time and temperature			12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting		
<input checked="" type="checkbox"/>					
2. Proper Cold Holding temperature(41°F/ 45°F)			13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth		
<input checked="" type="checkbox"/>					
3. Proper Hot Holding temperature(135°F)			Preventing Contamination by Hands		
<input checked="" type="checkbox"/>					
4. Proper cooking time and temperature			14. Hands cleaned and properly washed/ Gloves used properly		
<input checked="" type="checkbox"/>					
5. Proper reheating procedure for hot holding (165°F in 2 Hours)			15. No bare hand contact with ready to eat foods or approved alternate method properly followed		
<input checked="" type="checkbox"/>					
6. Time as a Public Health Control; procedures & records			Highly Susceptible Populations		
Approved Source			16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required		
<input checked="" type="checkbox"/>					
7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction			Chemicals		
<input checked="" type="checkbox"/>					
8. Food Received at proper temperature			17. Food additives; approved and properly stored; Washing Fruits & Vegetables		
Protection from Contamination			18. Toxic substances properly identified, stored and used		
<input checked="" type="checkbox"/>					
9. Food Separated & protected, prevented during food preparation, storage, display, and tasting			Water/ Plumbing		
<input checked="" type="checkbox"/>					
10. Food contact surfaces and Returnables ; Cleaned and Sanitized at (see below) ppm/temperature			19. Water from approved source; Plumbing installed; proper backflow device		
<input checked="" type="checkbox"/>					
11. Proper disposition of returned, previously served or reconditioned			20. Approved Sewage/Wastewater Disposal System, proper disposal		
Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days					
Demonstration of Knowledge/ Personnel			Food Temperature Control/ Identification		
O U T	I N	N O	N A	C O S	R
<input checked="" type="checkbox"/>					
21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM)			27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature		
<input checked="" type="checkbox"/>					
22. Food Handler/ no unauthorized persons/ personnel			28. Proper Date Marking and disposition		
Safe Water, Recordkeeping and Food Package Labeling			29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips		
<input checked="" type="checkbox"/>					
23. Hot and Cold Water available; adequate pressure, safe			Permit Requirement, Prerequisite for Operation		
<input checked="" type="checkbox"/>					
24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled			30. Food Establishment Permit (Current and Valid)		
Conformance with Approved Procedures			Utensils, Equipment, and Vending		
<input checked="" type="checkbox"/>					
25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions			31. Adequate handwashing facilities: Accessible and properly supplied, used		
Consumer Advisory			32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used		
<input checked="" type="checkbox"/>					
26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffer Plate)/ Allergen Label			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					
Prevention of Food Contamination			Food Identification		
O U T	I N	N O	N A	C O S	R
<input checked="" type="checkbox"/>					
34. No Evidence of Insect contamination, rodent/other animals			41. Original container labeling (Bulk Food)		
<input checked="" type="checkbox"/>					
35. Personal Cleanliness/eating, drinking or tobacco use			Physical Facilities		
<input checked="" type="checkbox"/>					
36. Wiping Cloths; properly used and stored			42. Non-Food Contact surfaces clean		
37. Environmental contamination			43. Adequate ventilation and lighting; designated areas used		
<input checked="" type="checkbox"/>					
38. Approved thawing method			44. Garbage and Refuse properly disposed; facilities maintained		
Proper Use of Utensils			45. Physical facilities installed, maintained, and clean		
<input checked="" type="checkbox"/>					
39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used			46. Toilet Facilities; properly constructed, supplied, and clean		
<input checked="" type="checkbox"/>					
40. Single-service & single-use articles; properly stored and used			47. Other Violations		



FI-3480



Establishment Name: Whataburger	Physical Address: 11250 US-380	City/State: Cross Roads, TX	License/Permit # 0	Page __ of __ 2 of 2
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TEMPERATURE OBSERVATIONS					
Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
cooked chicken	188°F				
breaded chicken	176°F				
sliced tomaotes	38°F				
chopped lettuce	36°F				
walk in cooler	33°F				
Freezer	2°F				

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:
10	400ppm QAC at 3 Compartment sink
14	Observed employees not proper washing hand in between glove changing. CFM instructed employees to wash hands. Review hand washing requirements and reeducate staff members.
19	Observed front hand washing sink with plugged drain, CFM on site states the work order has already been put in for repair.
21	CFM Jad Abomarish on site during inspection.
22	All food handling employees shall complete a Texas accredited food handler certification within first 30 days of employment. CFM unable to provide food handler licenses from an accredited source at time of inspection.
32	Observed cardboard used as storage containers for prepared foods.
33	Observed dishes stacked tightly together causing water to be trapped. Stack dishes separately to allow for proper air flow.
36	Observed wiping cloths stored outside of sanitizer buckets during inspection. Corrected during inspection.
42	Observed light food debris inside preparation coolers.
45	Observed debris build up under storage racks throughout facility. Increase detail cleaning to prevent build up.

Received by: (signature)	Print: Jad Abo Marich	Title: Person In Charge/ Owner CFM
Inspected by: (signature)	Print: Bradley Strange, REHS/RS/C...	Samples: Y (N) # collected N/A