Inspection performed on behalf of:

Town of Cross Roads



ww.cros	<u>sro</u>	ads	stx.	<u>go\</u>	<u>//pe</u>	rmits-deve	elopment/page	es/health-in	spection		5						FI-3402				
Γ	Date: 10/16/2023						Time in: License/Permit				#					Est. Type	Risk Category	Page 1 of			
						tion: V 1 I	07:35	Follow Up	0 3-Complain		<u>4</u> I	nvost	igatio	n	5-CO/Con	SD	SD 6-Other	TOTAL/SO			
ľ	Establishment Name: Wingstop Physical Address:					ne: Contact/Owner					4-1	iivesti	igano			of Repeat Viol					
ŀ							Nicole Mtwale           Pest control :				Greas				e trap :		Follow-up:	- X4	4		
ł	11750 US-380 #280						9/2023							JA	plicable COS	3	No	wintering W/ W	Vietela		
-	Ma						OUT box for each n	ambered item		' a check	cmar	'k in ap	opropri	ate bo	ox for IN, NO, N		rk an 🗙 in appropi	violation W= W riate box for R	vatch		
	Co	mpli					•			R	Co	mpliar	nce Sta	itus	ive Action not	io exceea 5 aa	ys		R		
	U T	N O A O TIME and Temperature for Food S				afety	к	O U T	I N N N O A		C O S			loyee Health		K					
			x	1. Proper cooling time and temperature								x			12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting						
		x				2. Proper Co	°F)			х			13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth								
		v	X			· ·	<ol> <li>3. Proper Hot Holding temperature(135°F)</li> <li>4. Proper cooking time and temperature</li> <li>5. Proper reheating procedure for hot holding (165°F in 2</li> </ol>					Y					ntamination by H				
_		X				·						15. No bare hand contact with ready to									
		Х			Hours)				(105 1 11 2		<b>X</b> alternate method properly follo						llowed				
		Χ				6. Time as a	i. Time as a Public Health Control; procedures & records								Highly Susceptible Populations						
						Approved Source						x				d foods used; p gs used when r	rohibited food not equired	offered			
		v good co					. Food and ice obtained from approved source; Food in ood condition, safe, and unadulterated; parasite lestruction							Chemicals							
		x			8. Food Received at proper temperature			nperature				x			17. Food addit & Vegetables	ives; approved	and properly store	ed; Washing Fruit	ts		
							Protection from Contamination							х	18. Toxic subs	tances properly	identified, stored	and used			
		x					arated & protected storage, display, a								Water/ Plumbing						
		х				10. Food contact surfaces and Returnables ; Cle Sanitized at (see below) ppm/temperature			Cleaned and			x			19. Water from approved source; Plumbing installed; proper backflow device						
		x				11. Proper d reconditione	served or	-	3				20. Approved disposal	Sewage/Waster	water Disposal Sys	stem, proper					
	0	I	N	N	C		Priority	Foundation	Items (2 Poin	nts) viol	latio		-	Cor	rective Action	within 10 day	\$		R		
	U T	N	0	A	o s	Demonstration of Knowledge/Personnel									Foo	od Temperatu	re Control/ Identi	fication	K		
		x				21. Person in charge present, demonstration of and perform duties/ Certified Food Manager					x				27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature						
	2		22. Food Handler/ no un			andler/ no unautho	rized persons/ I	personnel			X			28. Proper Dat	e Marking and	disposition					
					Safe W	Package			х			29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips									
		X			23. Hot and Cold Water available; adequate p									Permit Requirement, Prerequisite for Operatio 30. Food Establishment Permit (Current and Valid)							
	<b>X</b>		24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled						x			30. Food Esta	blishment Per	mit (Current and )	Valid)						
ŀ				formance with Ap						1	31. Adequate 1		ipment, and Veno cilities: Accessible								
x				HACCP pla	n; Variance obtain nethods; manufact	ed for specializ	zed			x			supplied, used								
							Consumer Advisory				2					Non-food Conta structed, and us	ict surfaces cleana	ble, properly			
Ī					f Consumer Advisories; raw or under cooked ssure/Reminder/Buffet Plate)/ Allergen Label				2						nstalled, maintaine facility provided	ed, used/					
	0	T	N	N		Core Iten	ns (1 Point) Vi	olations Requ	ire Corrective	Action N	lot t			0 Da	ys or Next Insp	pection , Whic	hever Comes Fir	-st	R		
	U T	N	õ	A	o s		Prevention of Foo			ĸ	U T	N C	N N D A	o s			Identification		K		
		X				animals	lence of Insect con					X			41.Original co	ntainer labeling	g (Bulk Food)				
	X 36 Wining Clothe: pr			roperly used and stored							42 New Feed	Physi Contact surface	cal Facilities								
Ļ		X									1						es clean lighting; designate	. d			
_	1					<ul><li>37. Environmental contamination</li><li>38. Approved thawing method</li></ul>				_	_	X					erly disposed; faci				
ļ	38. Approved thawir				ving method			_	X			-		d, maintained, and							
ŀ						39. Utensils	Proper Use		sed, stored,	-	1				-		constructed, supp				
	1					dried, & har	ndled/ In use utens	sils; properly us	sed			X									
		x				40. Single-se and used	ervice & single-us	e articles; prop	erly stored			x			47. Other Viol	ations					

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Establishr Wingsto	nent Name: P	Physical A 11750 U	ddress: S-380 #280 TEMPERATURE OBSERV.	City/State: Cross Road	ds, TX	License/Permit # Page of 0 2 of 2						
Item/Loc	ation	Temp	Item/Location	Temp	Item/Loca	tion		Temp				
Ranch		38°F										
Prep co	oler	35°F										
Chicker	1	33°F										
Walk in	cooler	34°F										
Walk in	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											
10	300ppm QAC; 200PPM bucket on line											
18	Do not store sanitizer bucket in storage rack or food preparation surfaces. Relocated during inspection.											
20	Manifests of service are to be kept on site for review during routine inspection.											
21 22	CFM Nicole Mtwale on site during inspection.											
22	All food handling employees shall complete a Texas accredited food handler certification within first 30 days of employment.											
28	maintain licenses on site for review during routine inspections.         Observed proper date labeling throughout.											
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	9/18/23 Ecolab											
37	Maintain storage of paper p	products un	der drink machine protected fro	m floor drain	contaminat	ion.						
39	Do not store utensils after of	cleaning in	contact with unclean surfaces.	Observed ute	nsils stored	I in contact with sani	itizer hos	ses.				
42	Clean high use areas abou	t reach in c	oolers, storage racks, bulk stora	age container	rs more free	quently to prevent de	ebris buil	d up.				
	Observed grinned build up	under prep	aration surfaces and inside prep	o <mark>cooler gas</mark> k	ets/handles	3.						
45	Repair broken floor tile on	cove base t	ile by ice machine. Repair dama	aged ceiling t	ile by greas	se collection tube. C	eiling tile	shall				
	be flat to prevent attic acce	ss for pest	s. Deep clean floors under in pla	ice equipmer	nt of food bu	uild up/spillage.						
Received (signature)	by		Print: Nicole Mtwale		Title: Person In Charg	ge/ Owner						
(signature)	Iby: ady Stra	nje	Print: Bradley Strange		25/0	•		N1/A				
Form EH 06		0	Diauley Strange	, reno/r	\3/0	Samples: Y	# collecte	ed N/A				

Form EH-06 (Revised 09-2015)

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