The Town of Cross Roads Retail Food Establishment Inspection Report

Date: 11-9-22		2	Time in:	Time out:	License/Permit	License/Permit #							Est. Type	Risk Category	Page				
Purpo	***************************************	**********			1-Complia		2-Routine		3-	Field Inv	estigat	ion			4-Visit	5-Other	Total Score		
Establishment Name: Contact/Owner Name:													Number of Repeat Violations: Number of Violations COS:	0					
29 Acres Physical Address: 3000 Mosley Road City/County To Wwof							Zi	p Code:		Ph	one:			Follow-up: Yes	100				
Compliance Status: Out = not in compliance NO = not observed NA = not							arvalical	No No Parente COS = corrected on site R = repeat violation											
	Λ	Mark	the app		e points in the OUT box for eachnu		nance 110 - not biscived 1							IN, NO,	NA, COS	Mark an asterisk' * 'ir			
Comp	Priority Items (3 Points) violations Requir Compliance Status										Correctince Sta		tion no	of to exce	ed 3 days				
O U	I N N C Time and Temperature for Food Safety S (F = degrees Fahrenheit)			R		O I N T	U N O A O Employee Health					R							
T		~	-	5	Proper cooling time and temperature					12. Management, food employees and conditional employees. knowledge, responsibilities, and reporting									
	1	-			2. Proper Cold Holding temperature (41°F/ 45°F)					13. Proper use of restriction and exclusion; No discharge from eves, nose, and mouth									
		-			3. Proper Hot Holding temperature(135°F)					Preventing Contamination by Hands 14. Hands cleaned and properly washed/ Gloves used properly									
	1	1			4. Proper cooking time and temperature 5. Proper reheating procedure for hot holding (165°F in 2 House) House 1.			\Box		+		_		15. No	o bare hand contact with ready to eat	foods or approved			
			1		Hours) 6. Time as a Public Health Control; procedures & records					alternate method properly followed (APPROVED Y,N) Highly Susceptible Populations									
					Approved Source					سا			16. Pasteurized foods used; prohibited food not offered. Pasteurized eggs used when required						
					7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction														
		~			8. Food Received at proper temperature			\Box		17. Food additives, approved and properly stored; Washing Fruits & Vegetables									
	_		· · · ·		Protection from Contamination					1-					oxic substances properly identified, s	tored and used			
Ш					Food Separated & protected, prevented during food preparation, storage, display, and tasting			Ш						10.11					
	-				10. Food contact surfaces and Returnables : Cleaned and Sanitized atppm/temperature			Ш		~				backfl	19. Water from approved source, Plumbing installed; proper basekflow device				
			~		11. Proper disposition of returned, previously served or reconditioned					2					20. Approved Sewage/Wastewater Disposal System, proper disposal				
0	I	N	N	С			Priority Foundation Items	(2 Points		0 1	N	N	Action C	n within .			R		
U T	N	0	A	0 S		nowledge/ Personnel				U N T	0	A	0 S		Food Temperature Conf				
		_			21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM)			Ш		-				Maint	roper cooling method used; Equipment ain Product Temperature	nt Adequate to			
	22. Food Handler/ no unauthorized persons/ personnel Safe Water, Recordkeeping and Food Package					1				29. Th	roper Date Marking and disposition hermometers provided, accurate, and	calibrated; Chemical/							
	Labeling 23. Hot and Cold Water available, adequate pressure, safe			+		1	1			Therm	Permit Requirement, Prerequ	uisite for Operation							
		,			24. Required records available (shellshock tags; parasite			П		-				30. Fo	ood Establishment Permit (Current	& Valid)			
			destruction). Packaged Food labeled Conformance with Approved Procedures						1				Utensils, Equipme	nt, and Vending					
				,	 Compliance with Variance, S HACCP plan; Variance obtained 		g methods;							31. Ac	dequate handwashing facilities: Acce	essible and properly supplied, u	sed		
			6-		manufacturer instructions Cons	umer Advisory				1	-				ood and Non-food Contact surfaces c	leanable, properly			
		26. Posting of Consumer Advisories; raw or undercooked					<u> </u>			33. Warewashing Facilities: installed, maintained, used/									
					foods (Disclosure/Reminder/Buff		oint) Violations Require Corre	ective Ac	tion Not	to Exce	ed 90 D	ays or	Next It		ce sink or curb cleaning facility provi , Whichever Comes First	ded			
O U T	I N	N O	N A	C O S	Prevention of Fo	ood Contamination		R		O I U N T	N O	N A	C O S		Fo	nd Identification	R		
	1	,			34. No Evidence of Insect contan	nination, rodent/other ani	mals			~	-			41.On	riginal container labeling (Bulk Food))			
-		V	_		35. Personal Cleanliness/eating, of 36. Wiping Cloths, properly used					1				42. No	on-Food Contact surfaces clean	hysical Facilities			
	1	<u>'</u>			37. Environmental contamination			\Box	F	V				43. Ac	Adequate ventilation and lighting: designated areas used Garbage and Refuse properly disposed; facilities maintained				
			1		38. Approved thawing method Proper Use of Liensils					45. Physical facilities installed, maintained, and clean									
	-				39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ ln use utensils; properly used					1	1				oilet Facilities; properly constructed,	supplied, and clean			
	-	/			40. Single-service & single-use a and used	rticles; properly stored						-		47. O	ther Violations				
	Received by: (signature) See Boh								Print	: 3	e	in	-	Ba	aley	Title: Person In Charge	e/ Owner		
Inspected by: John & laver by . A.							Print	:7	ou	w	,	61	over	Business Email:					
	-/-	Je	7	-	, ,	1				-		_	_						

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:	Physical Add	lress:	City/State: Towwof License/Permit# Page 3 of 3						
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	ORS	ERVATIONS AND CORRECT	TIVE ACTION	VC					
Itam AND NORTH CONTROL OF MANY DES					UE COMPITIONS OPER	DVED AND			
Item AN INSPECTION OF YOUR ES NOTED BELOW:	TABLISHMEN	T HAS BEEN MADE. YOUR ATTE	NTION IS DIRE	ECTED TO TH	E CONDITIONS OBSE	RVED AND			
NOTED BELOW.									
				.,					
2									
Passivad by: 13		Print: A			Title: Person In Charg	re/ Owner			
Received by: Signature)		Print: Sean Bo	20/00		Time, reison in Charg	ge/ Owner			
		1 Print:	7.7						
Inspected by: Hohn Holos	00,	4. Jule 6	rlover		Samples: Y N # co	llected D			