# The Town of Cross Roads Retail Food Establishment Inspection Report

Date:   Time in:   Time out:   License/Permit #   Est. Type   Risk Category   Page   / of   3								
Purpose of Inspection: 1-Compliance 2-Routine 3-Field Investigation 4-Visit 5-Other Total Scare								
Establishment Name: Contact/Owner Name:		* Number of Repeat Violations:						
Establishment Name: Bakers Dozen Donuts  Contact/Owner Name:  Physical Address: 12000 Hury 380 112 Choose Roads	Zip Code: Phon	Number of Violations COS:  Follow-up: Yes						
L		No V 7 7/						
Compliance Status: Out = not in compliance NO = not observed NA = not applicable: COS = corrected on site R = reposit violation  Mark the appropriate points in the OUT ox for each numbered item Mark ' a checkmark in appropriate box for IN, NO, NA, COS Mark an asterisk: * ' in appropriate box for R								
Priority Items (3 Points) violations Rec Compliance Status	quire Immediate Corrective Actio	on not to exceed 3 days						
O I N N C Time and Temperature for Food Sufety	0 1 N N	C Employee Health						
T S (F = degrees Fahrenheit)  1. Proper cooling time and temperature	T	12. Management, food employees and conditional employees.						
2. Proper Cold Holding temperature (41°F/45°F)		knowledge, responsibilities, and reporting  13. Proper use of restriction and exclusion; No discharge from						
3. Proper Hot Holding temperature(135°F)	НП	cycs, nose, and mouth  Preventing Contamination by Hands						
4. Proper cooking time and temperature		14. Hands cleaned and properly washed/ Gloves used properly						
5. Proper reheating procedure for hot holding (165°F in 2 Hours)		15. No bare hand contact with ready to eat foods or approved afternate method properly followed (APPROVED V.N)						
6. Time as a Public Health Control; procedures & records  Approved Source		Highly Susceptible Populations  16. Pasteurized foods used: prohibited food not offered.						
7. Food and ice obtained from approved source; Food in		Pasteurized eggs used when required						
good condition, safe, and unadulterated; parasite destruction		Chemicals						
S. 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						
Food Separated & protected, prevented during food preparation, storage, display, and tasting		Water/Phumbing						
10. Food contact surfaces and Returnables; Cleaned and Sanitized atppm temperature		Water from approved source: Plumbing installed; proper backflow device						
11. Proper disposition of returned, previously served or reconditioned		20. Approved Sewage Wastewater Disposal System, proper disposal						
Priority Foundation Items (2 Points O I N N C R	s) violations Require Corrective A	tetion within 10 days						
U N O A O Demonstration of Knowledge/ Personnel T S	U N O A	G Food Temporature Control/ Identification						
21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM)		Proper cooling method used; <u>Fausisment Adequate to</u> Majntain Product Temperature						
22. Food Handler/ no unauthorized persons/ personnel Safe Water, Recordkeeping and Food Package	i	28. Proper Dat: Marking and disposition 29. Thermometers provided, accurate, and calibrated; Chemical/						
Labeling  23. Hot and Cold Water available; adequate pressure, safe		Thermal test strips						
23. Flot and Cold Water available, adequate pressure, safe  24. Required records available (shellshock tags; parasite		Permit Requirement, Prerequisite for Operation  30. Food Establishment Permit (Current & Valid)						
destruction): Packaged Food Inheled  Conformance with Approved Procedures		Ulensils, Equipment, and Vending						
25. Compliance with Variance, Specialized Process, and		31. Adequate handwashing facilities: Accessible and properly supplied, used						
HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions								
Consumer Advisory		Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used						
26. Posting of Consumer Advisories; raw or undercooked foods (Disclosure Reminder/Buffet Plates)/ AllergenLabel		Warewashing Facilities; installed, maintained, used/     Service sink or curb cleaning facility provided						
Care Items (I Point) Violation: Require Corrective Act	CONTROL CONTRO							
U N O A O Prevention of Food Contamination	U N O A	C Food Identification R S						
34. No Hyldence of Insect contamination, rodent/other animals		41.Original container labeling (Bulk Food)						
35. Personal Cleanliness/eating, drinking or tobacco use	17 44	Physical Facilities						
36. Wiping Cloths; properly used and stored 37. Environmental contamination		Non-Food Contact surfaces clean     Adequate ventilation and lighting; designated areas used						
38. Approved thawing method  Proper Use of Utensits		Garbage and Refuse properly disposed; facilities maintained     Sphysical facilities installed, maintained, and clean						
39. Utensils, equipment, & linens; properly used, stored. dried, & handled. In use utensils; properly used.	4	46. Toilet Facilities: properly constructed, supplied, and clean						
40. Single-service & single-use articles; properly stored and used		47. Other Violations						
Received by:	Print: March	Title: Person in Charge/ Owner						
Received by: (signature)  Inspected by: (signature)  Print: MAYOUS JUNG  Print: John Business Email:  Business Email:								
(signature)	- unu	o i v c p						

Form EH-06 (Revised 09-2015)

# 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* 

<sup>\*</sup> Time/Temperature Control for Safety (TCS)

Establish	ment Name:	Physical A	ddress:	City/State: 7	bran of Licens	se/Permit# Page 3_ of 3_		
Establishment Name: Physical Address: City/State: Torum of License/Permit # Page 3 of 3  Baken's Dozen Down's 1200 Hyry 380 #12 Cross Boards  TEMPERATURE OBSERVATIONS								
				Temp	Item/Location	Temp		
TUS	toods liter in	41-45	•	Temp	Tiem/Location	Temp		
Iw)								
Item Number	AN INSPECTION OF YOUR E NOTED BELOW:		SSERVATIONS AND CORRECT HAS BEEN MADE, YOUR AT			DITIONS OBSERVED AND		
31	Haud Wask.	5: WK	Without soap.					
42	Clean nont	oodu	outerersunt	aces! /	-loons las	olls skelv		
	Hand Wosks: WK Mithout soop.  42 Clean nontood vontour sunfaces! Floors wells shelve ing in Kitchen							
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Received (signature)	by: CM	mo	Print: Maccus	June	Title: Po	erson In Charge/ Owner		
Inspecter (signature)		v bl. A	Print: John G.	lover	Samples	:YN # collected		
Name and Address of the Owner, where the Owner, which is the Owner, where the Owner, which is the Owner, where the Owner, which is the Owner	(Revised 09-2015)	1						