The Town of Cross Roads Retail Food Establishment Inspection Report

Date: 11-9-22		2	Time in: License/Permit # 110 W13									Est. Type Risk Category Page 1 of 3					
	Purpose of Inspection: 1-Compliance 2-Routine					3-Field Investigation			on		4-Visit 5-Other Total Score						
Establi	Establishment Name: Contact/Owner Name:													* Number of Repeat Violations:			
Establishmen Name: Boken's Dozen Donuts Physical Address: 12000 HIMY 380 TII2 Conset/Owner Name: Contact/Owner Name: Contact/Owne									Zip Code: Phone:			Pho	one:	Follow-up: Yes			
1 /	Compliance Status: Out = not in compliance IN = in compliance NO = not observed NA = no											No No R = repeat violation					
	ħ	Aark	the ap		te points in the OUT box for eachnu	mbered item		Mark *	a checi	krnark n	n approj	wiate b	ox for	r IN, NO, NA, COS Mark an asterisk' * 'in appropriate box for R			
Comp	Priority Items (3 Points) violations Re- Compliance Status									omplia				Entrem des des Entrem des August des Entrem des Entrem des Entrem des Entrem (Entre Entre Entre Entre Entre En			
U T	N	O	N N C O A O Time and Temperature for Food Safety S (F = degrees Fahrenheit)				R	t T		O	A	O S	Employee Health R				
		V	1		1. Proper cooling time and temperature					~				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 eyes, nose, and mouth			
\Box		2			Proper Hot Holding temperature(135°F) Proper cooking time and temperature									Preventing Contamination by Hands 14. Hands cleaned and properly washed/ Gloves used properly			
		1	-		5. Proper reheating procedure for hot holding (165°F in 2 Hours)						1	/		15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y_N)			
			600		6. Time as a Public Health Control; procedures & records					1				Highly Susceptible Populations			
			,		Approved Source					2				16. Pasteurized foods used; prohibited food not offered. Pasteurized eggs used when required			
					Food and ice obtained from ap good condition, safe, and unadult							Chemicals					
		21			8. Food Received at proper temporal	П				-		Food additives; approved and properly stored; Washing Fruits Wegetables					
					Protection fro			1				18. Toxic substances properly identified, stored and used Water/Plumbing					
	1				Food Separated & protected, preparation, storage, display, and	\perp		_									
*	2		Food contact surfaces and Returnables : Cleaned and Sanitized atppm/temperature					V					Water from approved source: Plumbing installed; proper backflow device				
			~		Proper disposition of returned, previously served or reconditioned					1				Approved Sewage/Wastewater Disposal System, proper disposal			
0	1	N	N	С		1	riority Foundation Items (2 Points) violatio		dre Cor	rective N	Actio	n within 10 days			
U T	N	0	A	0 8	Demonstration of K	nowledge/ Personnel			T	N	0	A	0 5	Food Temperature Control/ Identification			
	5	,			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			
22. Food Handler/ no unauthorized persons/ personnel Safe Water, Recordkeeping and Food Package							-	~			\dashv	28. Proper Date Marking and disposition 29. Thermometers provided, accurate, and calibrated; Chemical/					
	Labeling 23. Hot and Cold Water available, adequate pressure, safe							~				Thermal test strips Permit Requirement, Prerequisite for Operation					
					24. Required records available (sh	nellshock tags, parasite		Н				П		30. Food Establishment Permit (Current & Valid)			
<u>'</u>		destruction); Packaged Food Inheled Conformance with Approved Procedures						-	Ш			Utensils, Equipment, and Yending					
	25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods:									31. Adequate handwashing facilities: Accessible and properly supplied, used							
			V		manufacturer instructions		ethods,		-	/			-	W. Fardan IV. 6. (Contrar of contrar)			
		Consumer Advisory				6	designed, constructed, and used										
		V	1		 Posting of Consumer Advisor foods (Disclosure/Reminder/Buff 					~				Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided			
0	1	N	N	С		Core Items (I Poin	ti Violations Require Corre	retise Act	C	1	N	ps or A	iext le	nspection , Whichever Comes First R			
Ü T	N	0	A	o s		ood Contamination			T	Ñ	o	A	o s	Fond Identification			
	1	_			34. No Evidence of Insect contam		s			~				41.Original container labeling (Bulk Food)			
	~	Z			 Personal Cleanliness/eating, d Wiping Cloths; properly used 		<i>y</i> .	\coprod	سن					Physical Facilities 42. Non-Food Contact surfaces clean			
\vdash	~		/		Environmental contamination Approved thawing method			\Box		1				Adequate ventilation and lighting, designated areas used 44. Garbage and Refuse properly disposed; facilities maintained			
			1			Use of Utensils				V				Garbage and Retuse properly disposed; facilities maintained Sphysical facilities installed, maintained, and clean			
	~				 Utensils, equipment, & linens dried, & handled/ In use utensils; 		- V				~			46. Toilet Facilities: properly constructed, supplied, and clean			
	~	7			40. Single-service & single-use and used	rticles; properly stored						-	-	47. Other Violations			
	Received by: (signature)								Print: Young Sook Cer Title: Person In Charge/Owner Print: John Gloven Business Email:								
Inspected by: Tolare I Vanger By A Print: Taker										0	Business Email:						
(signature) Hopen Dlown bl. A. John bloven																	

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 <u>less than</u> 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)

	nment Name: er15 Nozew Down	Physical Addi		City/State: T	License/Permit#	Page 3 of 3								
Nap	er 3 Mozew Nowa	Ty 1 20017	TEMPERATURE OBSI	CV059 1	60 cod 3									
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			tem/Location	Temp	Item/Location	Temp								
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Item	AN INSPECTION OF VOLID R		ERVATIONS AND CORR			EDVED WE								
Number	NOTED BELOW:	STABLISTIVIENT	HAS BEEN MADE. YOUR A	THENTION IS DIKE	ECTED TO THE CONDITIONS OBS	ERVED AND								
32	nough newcling a basis heart mark to wante act the desire													
. 5 22	Dough machine basin has nest. Employerstated it is not used. The other dough machine besin is pitted.													
	pringer, I we or wer dough mook in e person if pitted.													
	Replace in	18 Kays.												
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Inspected	by: 1 / /	. () 8	Print:	11										
(signature)	John /lo	ver or A.	106w 6	Player	Samples: Y_N_ # co	llected &								
orm EH-06	(Revised 09-2015)	/												