

The Town of Cross Roads Retail Food Establishment Inspection Report

Date: 11-9-22	Time in: 10:33	Time out: 11:06 AM	License/Permit #	Est. Type: Rest	Risk Category: Mod	Page 1 of 3	
Purpose of Inspection:		<input type="checkbox"/> 1-Compliance <input checked="" type="checkbox"/>	<input type="checkbox"/> 2-Routine	<input type="checkbox"/> 3-Field Investigation	<input type="checkbox"/> 4-Visit	<input type="checkbox"/> 5-Other	Total Score

Establishment Name: Baker's Dozen Donuts	Contact/Owner Name:	* Number of Repeat Violations: 0	✓ Number of Violations COS: 0
Physical Address: 17000 Hwy 380 #112	City/County: Town of Cross Roads	Zip Code:	Phone:
			Follow-up: Yes No <input checked="" type="checkbox"/>

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Compliance Status: **OUT** = not in compliance **IN** = in compliance **NO** = not observed **NA** = not applicable **COS** = corrected on site **R** = repeat violation
 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 asterisk: * in appropriate box for **R**

Priority Items (3 Points) violations Require Immediate Corrective Action not to exceed 3 days

O	U	T	I	N	N	O	N	A	C	O	S	R												
Time and Temperature for Food Safety <small>(F = degrees Fahrenheit)</small>													Employee Health											
Approved Source													Preventing Contamination by Hands											
Protection from Contamination													Highly Susceptible Populations											
Safe Water, Recordkeeping and Food Package Labeling													Chemicals											
Conformance with Approved Procedures													Water/ Plumbing											
Consumer Advisory													Food Temperature Control/ Identification											

Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days

O	U	T	I	N	N	O	N	A	C	O	S	R												
Demonstration of Knowledge/ Personnel													Food Temperature Control/ Identification											
Safe Water, Recordkeeping and Food Package Labeling													Permit Requirement, Prerequisite for Operation											
Conformance with Approved Procedures													Utensils, Equipment, and Vending											
Consumer Advisory													Food Identification											

Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection, Whichever Comes First

O	U	T	I	N	N	O	N	A	C	O	S	R												
Prevention of Food Contamination													Food Identification											
Proper Use of Utensils													Physical Facilities											

Received by: <i>Young Sook</i> <small>(signature)</small>	Print: Young Sook Lee	Title: Person In Charge/ Owner
Inspected by: <i>John Glover, B.A.</i> <small>(signature)</small>	Print: John Glover	Business Email:

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)

The Town of Cross Roads Retail Food Establishment Inspection Report

Establishment Name: <i>Baker's Rozew Donuts</i>	Physical Address: <i>12000 Hwy 380 #12</i>	City/State: <i>Troy NY</i> <i>Cross Roads</i>	License/Permit #	Page <i>5</i> of <i>5</i>
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TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
<i>TGS foods (Display)</i>	<i>41-45</i>				
<i>Refrigerator storage</i>					

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:
<i>32</i>	<i>Dough machine basin has rust. Employee stated it is not used. The other dough machine basin is pitted. Replace in 10 days.</i>
<i>10</i>	<i>Dough machine basin has dough food contact surface.</i>
<i>47</i>	<i>Clean now food contact surfaces: Floor, walls, now food contact surfaces of equipment.</i>
<i>19</i>	<i>Install backflow preventer in ^{3 days} 10 days</i>

Received by: (signature) <i>Young Cook</i>	Print: <i>Young Cook LLC</i>	Title: Person In Charge/ Owner
Inspected by: (signature) <i>John Glover B.A.</i>	Print: <i>John Glover</i>	Samples: <u>Y_N</u> # collected <i>0</i>