The Town of Cross Roads Retail Food Establishment Inspection Report

Date:	9	ne-	7:	2	Time in: 1419	Time out: 1534										Est. Type Risk Category		Page of
Purpo	*****				I-Complia			utine		3-F	ield In	ivestiga	tion			4-Visit	5-Other	Total Score
Establi 13	shmer	nt Na	me:		· 1/1/2		Contact/C	Owner Name:								per of Repeat Violations:	Đ.	
Physic	Bottle coop Alley Physical Address: City/County:							Zip	Code:		Pl	hone:	▼ Nun	nber of Violations COS: _	Follow-up: Yes	سرد		
	Compliance Status: Out = not in compliance IN = in compliance NO = not observed NA = not.															No i	93	
	Å	Mark	the ap	propri	ate points in the OUT box for eachnu	mbered item	nphance NO=								IN, NO, NA, CO	OS	R = repeat vic Mark an asterisk* * ' i	plation n appropriate box for R
Compl	Priority Items (3 Points) violations Requ. Compliance Status											e Corre		ction n	ot to exceed 3 day	15		
O U	I N	N O	N A	C 0		Temperature for Foo			R	O	1	N	N A	C			Employee Health	R
Т				S	Proper cooling time and temper	= degrees Fahrenheit) ature			\dashv	Т				S	12. Manageme	ent, food employees and co		
-					Proper Cold Holding temperatu	re (41°F/45°F)			\dashv	_	2	_			knowledge, re	sponsibilities, and reporting	į.	
	3. Proper Hot Holding temperature (41 F/43 F)					2	1			eyes, nose, and								
	-	Proper cooking time and temperature					~	1			14. Hands clea	Preventing Contam						
1	5. Proper reheating procedure for hot holding (165°F in 2 Hours)					-	-				nd contact with ready to ea od properly followed (APP)							
			1		6. Time as a Public Health Control	Approved Source	S					1,			IV D	Highly Suscepti		
	_				7 F. J. W. J. J.						~	1_				I foods used; prohibited foo gs used when required	od not offered.	
,	+				 Food and ice obtained from app good condition, safe, and unadulte 		ion										Chemicals	
		~	_		8. Food Received at proper temper							~			17. Food addit & Vegetables	ives; approved and properly	stored; Washing Fruits	
	Ţ				9. Food Separated & protected, pre				-	-					18. Toxic subs	tances properly identified,	stored and used	
1					preparation, storage, display, and t 10. Food contact surfaces and Retu				\dashv						19 Water from	approved source; Plumbin		
- 1	1			_		pm/temperature			4		~			_	backflow device	e		3
			V		reconditioned	previously served or					1				20. Approved s disposal	sewage/Wastewater Dispos	al System, proper	
0	I N	N O	N	С			Priority Four	idation Items (2 Pe	R R	violation O	I	N	N	Action	ı within 10 days			R
U T	_		A	0 5	Demonstration of Kn					U T	N	0	A	0 8		Food Temperature Con-	rel/ Identification	
١	1				 Person in charge present, demo and perform duties/ Certified Food 	Manager (CFM)	0,				سا					ing method used; Equipme	nt Adequate to	
	1				22. Food Handler/ no unauthorized Safe Water, Re	persons/ personnel	od Package			-	-		-	-		Marking and disposition ers provided, accurate, and	calibrated Chamical/	
Т.	Ŧ	- 1			23. Hot and Cold Water available;	Labeling			4		~				Thermal test str	ips		
- 1,					24. Required records available (she		;		\dashv					4		mit Requirement, Prerequ		
٧	1				destruction); Packaged Food labele	d					V				30. Food Estab	lishment Permit (Current		
T	T				Conformance with Ap 25. Compliance with Variance, Spe				+			П	Т	+	31. Adequate b	Utensils, Equipmen	nt, and Vending ssible and properly supplied, us	-1
			~		HACCP plan; Variance obtained for manufacturer instructions	r specialized processin	ng methods;				~				31. Adequate is	mowashing facilities. Acce	ssiole and properly supplied, us	ed
					Consu	mer Advisory				1	-					on-food Contact surfaces coructed, and used	leanable, properly	
	T,	7	-		26. Posting of Consumer Advisorie								1	\forall	- Commence of the Commence of	ng Facilities; installed, mair	ntained, used/	
					foods (Disclosure/Reminder/Buffet			Require Corrective	Actio	n Not to	Excer	d 90 Da	es or A	iexe in		curb cleaning facility provi	ded	
O U T	V	N O	N A	C O S	Prevention of Foo				R	O U T	I N	N O	N A	C O S			od Identification	R
i	7				34. No Evidence of Insect contamir	nation, rodent/other ani	mals				~	-	7	1	41.Original con	tainer labeling (Bulk Food)		
į.	200				35. Personal Cleanliness/eating, dring				_								nysical Facilities	
i	1				 Wiping Cloths; properly used at 37. Environmental contamination 	nd stored					-			+		ontact surfaces clean entilation and lighting; design	gnated areas used	
V	1				38. Approved thawing method	ise of Utensils					~				44. Garbage and	Refuse properly disposed;	facilities maintained	
	7				39. Utensils, equipment, & linens; p	properly used, stored,				H				+		ilities installed, maintained ties; properly constructed,		
	7	+			dried, & handled/ In use utensils; pr 40. Single-service & single-use artic				+		-				47. Other Viola	tions		
Received	by:				and used				-	Deint:			1				Tid. P	0
(signatur	signature)						+	Print: Joel Lice				1	Lice	1	Title: Person In Charge/	Owner		
(signatur	Inspected by: A ohn Hover bu. A							Print: Joel Licea Print: John blover					love	/	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) <u>less than</u> 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)

The Town of Cross Roads Retail Food Establishment Inspection Report

Establishment Name:	Physical A		City/State: 7	City/State: Toward License/Permit # Page Zof 3						
BottlecapAlley	11996	HN4 380	61055	Cross Roads						
TEMPERATURE OBSERVATIONS										
Item/Location	Temp	Item/Location	Temp	Item/Location	Temp					
TGSfoods (Malkin	41-45									
Reach ing Maketasple										
TUS tools (Stewne	135-15	5			<u> </u>					
Tog foods (Steam tables	.0									
I to the second		SERVATIONS AND CO								
Number AN INSPECTION OF YOUR EST NOTED BELOW:	ΓABLISHME	NT HAS BEEN MADE. YO	UR ATTENTION IS DIRI	ECTED TO THE CONDITIONS	OBSERVED AND					
32 SUDDAINE: + WI	he 10 10 11	1160 5 hour 100	has use in	electric in	1-00					
7. (2-7.0	Supperith howard is skould he use in disponsing food.									
5 Directed was										
~ Wirected was	Directed managen to monitor hot holding at 2 houistervais.									
18 Dil cleanse										
took 112 Direct	Dil cleanser not labeled covered and stored in ma took preparation area, Directed manager to lattle the storage container cover, and store in a montood preparation of storage are to 14: to it is illery so borrected									
the prepart	Took preproverou wies, Directed wondges to lattle the									
Tro-oge cout.	storage container cover, and store "no won tood									
Vie Verations	replication estorage ave to inita in 3 days. Corrected									
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		a								
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1 2										
Received by: [signature]		Print: Toe	licea	Title: Person In C	Charge/ Owner					
Inspected by: John Hove (signature)	n pl.	Print:	Glover							
orm FH-06 (Regiscad 09 2015)	100.1	te VORY	Glover	Samples: Y N	# collected 2					