

# The Town of Cross Roads Retail Food Establishment Inspection Report

Date: 5-11-22	Time in: 0946	Time out: 1040	License/Permit #	Est. Type: Best	Risk Category: Low	Page 1 of 3	
Purpose of Inspection:		<input type="checkbox"/> 1-Compliance	<input checked="" type="checkbox"/> 2-Routine	<input type="checkbox"/> 3-Field Investigation	<input type="checkbox"/> 4-Visit	<input type="checkbox"/> 5-Other	<b>Total Score</b>

Establishment Name: Burger King	Contact/Owner Name:	* Number of Repeat Violations: 0	<b>93</b>
Physical Address: 11881 Hwy 380	City/County: Town of Cross Roads	Zip Code:	
Follow-up: Yes <input type="checkbox"/> No <input checked="" type="checkbox"/>			

Compliance Status: **OUT** = not in compliance; **IN** = in compliance; **NO** = not observed; **NA** = not applicable; **COS** = corrected on site  
 Mark the appropriate points in the **OUT** box for each numbered item. Mark  a checkmark in appropriate box for **IN, NO, NA, COS**. **R** = repeat violation. Mark an asterisk '\*' in appropriate box for **R**.

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

Compliance Status						R	Compliance Status						R
OUT	IN	NO	NA	COS			OUT	IN	NO	NA	COS		
<b>Time and Temperature for Food Safety</b> (F = degrees Fahrenheit)													
<b>Approved Source</b>													
<b>Protection from Contamination</b>													
<b>Employee Health</b>													
<b>Preventing Contamination by Hands</b>													
<b>Highly Susceptible Populations</b>													
<b>Chemicals</b>													
<b>Water/ Plumbing</b>													

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

Compliance Status						R	Compliance Status						R
OUT	IN	NO	NA	COS			OUT	IN	NO	NA	COS		
<b>Demonstration of Knowledge/ Personnel</b>													
<b>Safe Water, Recordkeeping and Food Package Labeling</b>													
<b>Conformance with Approved Procedures</b>													
<b>Consumer Advisory</b>													
<b>Food Temperature Control/ Identification</b>													
<b>Permit Requirement, Prerequisite for Operation</b>													
<b>Utensils, Equipment, and Vending</b>													

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

Compliance Status						R	Compliance Status						R
OUT	IN	NO	NA	COS			OUT	IN	NO	NA	COS		
<b>Prevention of Food Contamination</b>													
<b>Proper Use of Utensils</b>													
<b>Food Identification</b>													
<b>Physical Facilities</b>													

Received by: Maria Arrajaga (signature)	Print: Maria Arrajaga	Title: Person in Charge/Owner
Inspected by: John Glover B.S. (signature)	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)

