The Town of Cross Roads Retail Food Establishment Inspection Report

	Establis	TITITE I		sh.	cti	JII 1	rech	5011			
Date: -11- ええ	Time in: Time out: License/Po	ennit #						Est. Type Risk Category Page_/	_of3		
Purpose of Inspection:	1-Compliance 2-Routine		3-	Field I	nvestig	ation			otal Score		
Establishment Name:	Contact/Owner Name	e:						* Number of Repeat Violations:			
Bunger Physical Address: 11881 HV	City/County: Taketh	04	Zij	Code	:	P	hone:	Number of Violations COS:	• _		
		***********						No 1	3		
Mark the appropri	compilance Status: Out = not in compilance. IN = in compilance. NO = not observe see points in the OUT box for each numbered item.							R = repeat violation or LN, NO, NA, COS Mark an asterisk* * ' in appropriate by	ox for R		
Compliance Status	Priority Items (3 Points)	violations Ri	10000				ction n	not in exceed 3 days			
0 1 N N C U N O A O	Time and Temperature for Food Sufety	R		ompl	iance S N	N	C	Employee Health	R		
T S	### ### ### ##########################			Г			8	12. Маплаgement, food employees and conditional employees.			
1	Proper Cooling time and temperature Proper Cold Holding temperature (41°F/45°F)				1	ļ		knowledge, responsibilities, and reporting			
1				~	1			Proper use of restriction and exclusion; No discharge from cycs, nosc, and mouth			
	Proper Hot Holding temperature(135°F) Proper cooking time and temperature			L	1	Т		Preventing Contamination by Hands 14. Hands cleaned and properly washed/ Gloves used properly			
	Proper reheating procedure for hot holding (165°F in 2 Hours)			~	1			15. No bare hand contact with ready to cat foods or approved alternate method properly followed (APPROVED Y.N)			
	6. Time as a Public Health Control; procedures & records					1		Highly Susceptible Populations			
	Approved Source			1				Pasteurized foods used; prohibited food not offered. Pasteurized eggs used when required			
	Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction							Chemicals			
	8. Food Received at proper temperature			-	1			Food additives: approved and properly stored; Washing Fruits Vegetables			
	Protection from Contamination 9. Food Separated & protected, prevented during food			レ	1			18. Toxic substances properly identified, stored and used			
	preparation, storage, display, and tasting 10. Food contact surfaces and Returnables; <u>Cleaned and</u>			Т	Τ			Water/ Plumbing			
	Sanitized atppm temperature			1	1			 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 I N N C	Priority Foundation lie	ms (2 Points	000000	EDE INCADADADADA	uire Co	rrective	Actia	n within 10 days			
U N O A O	Demonstration of Knowledge/ Personnel		L	N	o	Ā	0	Food Temperature Control/ Identification	R		
	21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM)			~				Proper cooling method used; <u>Faguipment Adequate to Maintain Product Temperature</u>			
	22. Food Handler/ no unauthorized persons/ personnel			~				28. Proper Date Marking and disposition			
	Safe Water, Necordkeeping and Food Package Labeling			/				29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips			
	Hot and Cold Water available; adequate pressure, safe 24. Required records available (shellshock tags; parasite)			T	T			Permit Requirement, Prerequisite for Operation			
	destruction); Packaged Food labeled			121				30. Food Establishment Permit (Current & Valid)			
	Conformance with Approved Procedures 25. Compliance with Variance, Specialized Process, and			Π				Utensils, Equipment, and Vending			
	HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions			~				31. Adequate handwashing facilities: Accessible and properly supplied, used			
	Consumer Advisory			-				32. Food and Non-food Contact surfaces cleanable, properly			
	26. Posting of Consumer Advisories; raw or undercooked foods (Disclosure Reminder/Buffet Plate)/ AllergenLabel			-	-		1	designed, constructed, and used 33. Warewashing Facilities: installed, maintained, used/			
	Core Items (1 Point) Violations Require Co	rrective Acti	iun Not te	Excee	d 90 D.	ivs or N	Vext In	Service sink or earb eleaning facility provided			
U N N C N C N S	Prevention of Food Contamination	R	U	I N	N O	N A	CO	Food Identification	R		
	34. No Evidence of Insect contamination, rodent/other animals						S	41. Original container labeling (Bulk Food)			
	35. Personal Cleanliness/eating, drinking or tobacco use	+			۰			Physical Facilities			
	36. Wiping Cloths; properly used and stored 37. Environmental contamination			<u></u>				42. Non-Food Contact surfaces clean			
	38. Approved thawing method							Adequate ventilation and lighting; designated areas used Garbage and Refuse properly disposed; facilities maintained			
	Proper Use of Utensils 39. Utensils, equipment, & linens; properly used, stored.					-	\perp	45. Physical facilities installed, maintained, and clean			
	dried, & handled. In use utensils; properly used		46. Toilet Facilities; properly constructed, supplied, and clean								
	40. Single-service & single-use articles; properly stored and used					~		47. Other Violations			
Received by: (signature)	1a tirriaga		Print:	1	1	XV.	10	Title: Person in Changes Owner	SPER		
Inspected by: (signature)	u Blaver 62 S.		Print:	1	4.	12 1	61	Business Email:	J		
orm EH-06 (Revised				0	-00	_		U C F			

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)

Establishment Name:		Physical A	Address:	City/	State T		1 : a/Da	D	2 6 9		
BurgerKing			11881 HULY 380			City/State: Towwot License/Permit# Page I of _					
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