The Town of Cross Roads Retail Food Establishment Inspection Report

Date:	Time in: Time out: License/Pennit #		-			Est. Typo Risk Category Page of	3			
//- 2 - 2 2 Purpose of Inspection:		Poest how								
r drawed in inspections	1-Compliance 2- Routine	3-1-1	eld Inve	estigati	ion	4-Visit 5-Other Total S	care			
Establishment Name:	Contact/Owner Name:					* Number of Repeat Violations:   ✓ Number of Violations COS:				
Establishment Name:  Burger Brug  Physical Address:  11881 Huy 380 City/County: Town 0  Cross 1000 cls			Zip Code: Phone:			Follow-up: Ves / D D				
11001 1	Compliance Status: Out = not in compliance: IN = in compliance: NO = not observed: NA = n		cos	= conv	ected on si	No 1				
Mark the appro	oriate points in the OUT box for each numbered item Mark	k '' a check	mark in	approj	oriate box	for IN, NO, NA, COS Mark an asterisk: * ' in appropriate box for H	ŧ			
Compliance Status	Priority Items (3 Points) violations i		ediate (			not to exceed 3 days				
U N O A	C Time and Temperature for Food Safety R		1 N	N O	N C		R			
		T		$\exists$	+	12. Management, food employees and conditional employees.				
	Proper Cold Holding temperature (41°F/45°F)	$+$ $\vdash$	1	,		knowledge, responsibilities, and reporting  13. Proper use of restriction and exclusion: No discharge from				
	3. Proper Hot Holding temperature(135°F)		1			eyes, nose, and mouth				
	4. Proper cooking time and temperature		V			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 eat foods or approved afternate method properly followed (APPROVED Y N)				
	6. Time as a Public Health Control; procedures & records  Approved Source			7		Highly Susceptible Populations				
			7			Pasteurized foods used; prohibited food not offered.     Pasteurized eggs used when required				
-	7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction					Chemicals				
1	8. Food Received at proper temperature			لموا		17. Food additives: approved and properly stored; Washing Fruits & Vegetables				
	Protection from Contamination  9. Food Separated & protected, prevented during food preparation, storage, display, and tasting		1			18. Toxic substances properly identified, stored and used  Water/ Plumbing				
	10. Food contact surfaces and Returnables; Cleaned and		J	-		19. Water from approved source; Plumbing installed; proper				
	Sanitized atppm temperature  11. Proper disposition of returned, previously served or			7		backflow device  20. Approved Sewage Wastewater Disposal System, proper	_			
	reconditioned  Priority Foundation Items (2 Point	ttvi min/orfour	2			disposal				
O I N N N O A	R	O U T	I N	N O	N C		R			
	21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM)		~	-	S	27. Proper cooling method used; Figuipment Adequate to Maintain Product Temperature				
И	22. Food Handler/ no unauthorized persons/ personnel		6			28. Proper Date Marking and disposition				
	Safe Water, Recordkeeping and Food Package Labeling	1				29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips				
	Hot and Cold Water available; adequate pressure, safe     Required records available (shellshock tags; parasite			- 1	<del>- 1</del>	Permit Requirement, Prerequisite for Operation				
	destruction); Packaged Food labeled		7			30. Food Establishment Permit (Current & Valid)				
	Conformance with Approved Procedures  25. Compliance with Variance, Specialized Process, and		Т	Т		Utensils, Equipment, and Vending				
	HACCP plan: Variance obtained for specialized processing methods; manufacturer instructions		1	1		31. Adequate handwashing facilities: Accessible and properly supplied, used				
	Consumer Advisory		1			32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used				
	26. Posting of Consumer Advisories; raw or undercooked foods (Disclosure Reminder/Buffet Plate)/ Allergen Label			/		33. Warewashing Facilities; installed, maintained, used/				
	Core Items (I Point) Violations Require Corrective Ac	ction Not to L	reced 9	O Day:	ar Next	Service sink or early cleaning facility provided  fuspection, Whichever Comes First				
U N U A C	Prevention of Food Contamination	U U 1	I N		N C A O S	Food Identification	R			
	34. No Byldence of Insect contamination, rodent/other animals		1			41. Original container labeling (Bulk Food)				
	Personal Cleanliness/eating, drinking or tobacco use     Wiping Cloths; properly used and stored					Physical Facilities				
1	37. Environmental contamination			Non-Food Contact surfaces clean     As Adequate ventilation and lighting; designated areas used	$\pm \pm$					
	38. Approved thawing method  Proper Use of Utensils		1			Garbage and Refuse properly disposed; facilities maintained     Sphysical facilities installed, maintained, and clean				
4	39. Utensils, equipment, & linens; properly used, stored, dried, & handled. In use utensils; properly used.		1			46. Toilet Facilities: properly constructed, supplied, and clean				
	40. Single-service & single-use articles; properly stored and used				/	47. Other Violations				
Received by: (signature)	IVICI AVVICACI	Print:	4	1	VIC	Title: Person in Charge/ Owner				
Inspected by:	w Dlover No. S.	Print:	7		110	Business Email:				
Form EH-06 (Revise	, V		10	w	и	BIDYEV				

### 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* 

<sup>\*</sup> Time/Temperature Control for Safety (TCS)

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Establishment Name:	Physical A	.ddress:	City/State: 1	3 M2 W 21-	License/Parmit #	Page 3 of 3
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Tangento,						
TES tools (Hot wold "wgs	135-15	9				
wold wigs						
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Received by: MOVIO PAYVIC (signature)	200	Print:	1 ANIC	Tit	tle: Person In Charge/	Owner
Inspected by:	12) 1	Print:				
(signature) Defru Alover	05 A.	John	Gloven	U San	mples: Y N # collec	eted Ժ

Form EH-06 (Revised 09-2015)