

# The Town of Cross Roads Retail Food Establishment Inspection Report

Date: 5-11-22	Time in: 1052	Time out: 1135	License/Permit #	Est. Type: REST	Risk Category: LOW	Page 1 of 3	
Purpose of Inspection:		<input checked="" type="checkbox"/> 1-Compliance	<input type="checkbox"/> 2-Routine	<input type="checkbox"/> 3-Field Investigation	<input type="checkbox"/> 4-Viol	<input type="checkbox"/> 5-Other	<b>Total Score</b>
Establishment Name: Chick Fil A			Contact/Owner Name:		* Number of Repeat Violations: 0 ✓ Number of Violations COS: 0		97
Physical Address: 11851 Hwy 380		City/County: Town of Cross Roads		Zip Code:	Phone:	Follow-up: Yes <input checked="" type="checkbox"/> No <input type="checkbox"/>	

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									
Compliance Status					Compliance Status				
OUT	IN	NO	NA	COS	OUT	IN	NO	NA	COS
<b>Time and Temperature for Food Safety</b> (F = degrees Fahrenheit)					<b>Employee Health</b>				
<input checked="" type="checkbox"/>					<input checked="" type="checkbox"/>				
1. Proper cooling time and temperature					12. Management, food employees and conditional employees, knowledge, responsibilities, and reporting				
<input checked="" type="checkbox"/>					<input checked="" type="checkbox"/>				
2. Proper Cold Holding temperature (41°F/ 45°F)					13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth				
<input checked="" type="checkbox"/>					<b>Preventing Contamination by Hands</b>				
<input checked="" type="checkbox"/>					<input checked="" type="checkbox"/>				
3. Proper Hot Holding temperature(135°F)					14. Hands cleaned and properly washed/ Gloves used properly				
<input checked="" type="checkbox"/>					<input checked="" type="checkbox"/>				
4. Proper cooking time and temperature					15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y,N)				
<input checked="" type="checkbox"/>					<b>Highly Susceptible Populations</b>				
<input checked="" type="checkbox"/>					<input checked="" type="checkbox"/>				
5. Proper reheating procedure for hot holding (165°F in 2 Hours)					16. Pasteurized foods used; prohibited food not offered. Pasteurized eggs used when required				
<input checked="" type="checkbox"/>					<b>Chemicals</b>				
<input checked="" type="checkbox"/>					<input checked="" type="checkbox"/>				
6. Time as a Public Health Control; procedures & records					17. Food additives: approved and properly stored; Washing Fruits & Vegetables				
<input checked="" type="checkbox"/>					<input checked="" type="checkbox"/>				
<b>Approved Source</b>					18. Toxic substances properly identified, stored and used				
<input checked="" type="checkbox"/>					<b>Water/ Plumbing</b>				
7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction					<input checked="" type="checkbox"/>				
<input checked="" type="checkbox"/>					19. Water from approved source; Plumbing installed; proper backflow device				
8. Food Received at proper temperature					<input checked="" type="checkbox"/>				
<input checked="" type="checkbox"/>					20. Approved Sewage Wastewater Disposal System, proper disposal				
<b>Protection from Contamination</b>									
<input checked="" type="checkbox"/>									
9. Food Separated & protected, prevented during food preparation, storage, display, and tasting									
<input checked="" type="checkbox"/>									
10. Food contact surfaces and Returnables ; Cleaned and Sanitized at _____ppm temperature									
<input checked="" type="checkbox"/>									
11. Proper disposition of returned, previously served or reconditioned									

Priority Foundation Items (2 Points) violations Require Corrective Action within 30 days									
Compliance Status					Compliance Status				
OUT	IN	NO	NA	COS	OUT	IN	NO	NA	COS
<b>Demonstration of Knowledge/ Personnel</b>					<b>Food Temperature Control/ Identification</b>				
<input checked="" type="checkbox"/>					<input checked="" type="checkbox"/>				
21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM)					27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature				
<input checked="" type="checkbox"/>					<input checked="" type="checkbox"/>				
22. Food Handler/ no unauthorized persons/ personnel					28. Proper Date Marking and disposition				
<input checked="" type="checkbox"/>					<input checked="" type="checkbox"/>				
<b>Safe Water, Recordkeeping and Food Package Labeling</b>					29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips				
<input checked="" type="checkbox"/>					<b>Permit Requirement, Prerequisite for Operation</b>				
23. Hot and Cold Water available; adequate pressure, safe					<input checked="" type="checkbox"/>				
<input checked="" type="checkbox"/>					30. Food Establishment Permit (Current & Valid)				
24. Required records available (shellshock tags; parasite destruction); Packaged Food labeled					<b>Utensils, Equipment, and Vending</b>				
<input checked="" type="checkbox"/>					<input checked="" type="checkbox"/>				
<b>Conformance with Approved Procedures</b>					31. Adequate handwashing facilities: Accessible and properly supplied, used				
<input checked="" type="checkbox"/>					<input checked="" type="checkbox"/>				
25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions					32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used				
<input checked="" type="checkbox"/>					<input checked="" type="checkbox"/>				
<b>Consumer Advisory</b>					33. Warewashing Facilities: installed, maintained, used/ Service sink or curb cleaning facility provided				
<input checked="" type="checkbox"/>					<input checked="" type="checkbox"/>				
26. Posting of Consumer Advisories; raw or undercooked foods (Disclosure Reminder/ Buffet Plate)/ Allergen Label									

Core Items (1 Point) Violations: Require Corrective Action Not to Exceed 90 Days or Next Inspection, Whichever Comes First									
Compliance Status					Compliance Status				
OUT	IN	NO	NA	COS	OUT	IN	NO	NA	COS
<b>Prevention of Food Contamination</b>					<b>Food Identification</b>				
<input checked="" type="checkbox"/>					<input checked="" type="checkbox"/>				
34. No Evidence of Insect contamination, rodent/other animals					41. Original container labeling (Bulk Food)				
<input checked="" type="checkbox"/>					<b>Physical Facilities</b>				
<input checked="" type="checkbox"/>					<input checked="" type="checkbox"/>				
35. Personal Cleanliness/eating, drinking or tobacco use					42. Non-Food Contact surfaces clean				
<input checked="" type="checkbox"/>					<input checked="" type="checkbox"/>				
36. Wiping Cloths; properly used and stored					43. Adequate ventilation and lighting; designated areas used				
<input checked="" type="checkbox"/>					<input checked="" type="checkbox"/>				
37. Environmental contamination					44. Garbage and Refuse properly disposed; facilities maintained				
<input checked="" type="checkbox"/>					<input checked="" type="checkbox"/>				
38. Approved thawing method					45. Physical facilities installed, maintained, and clean				
<input checked="" type="checkbox"/>					<input checked="" type="checkbox"/>				
<b>Proper Use of Utensils</b>					46. Toilet Facilities; properly constructed, supplied, and clean				
<input checked="" type="checkbox"/>					<input checked="" type="checkbox"/>				
39. Utensils, equipment, & linens; properly used, stored, dried, & handled. In use utensils; properly used					47. Other Violations				
<input checked="" type="checkbox"/>									
40. Single-service & single-use articles; properly stored and used									

Received by:	Print: ERIN CASH	Title: Person In Charge/ Owner Supervisor
Inspected by:	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)

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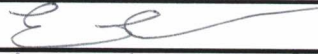
Establishment Name: Chick Fil A	Physical Address: 11851 Hwy 380	City/State: Town of Cross Roads	License/Permit #	Page 2 of 2
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TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
TCS foods (storage, walk-in cooler)	41-45				
TCS food (Hot holding w/w/its)	135-150				

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:
10	Product on some food contact surfaces on equipment.

Received by: 	Print: ERIN CASH	Title: Person In Charge/ Owner Supervisor
Inspected by: John Glover, C.A.	Print: John Glover	Samples: Y_N # collected 0