The Town of Cross Roads Retail Food Establishment Inspection Report

Date:	Time in: Time out:	License/Permit #				_	Est. Type  A 2 5 +	Risk Category Page / of_	3		
//-/- 2 7_ Purpose of Inspection:	1/22 /200	2-Routine	3-Field Ir	nvestigati	on		4-Visit	S-Other Total:	Scare		
Fstablishment Name: Contact/Owner Name:				* Number of Repeat Violations:							
Chiek F	91 A		T					<del>0</del>			
Physical Address: 11851 HW4380 City/County: To well of 60019 100 2009			Zip Code: Phone:			e:	Follow-up: Yes No / / 00				
Co	mpliance Statust Out = not in compliance IN = in complete points in the OUT box for each numbered item	fiance NO = not observed NA = not Mark *	applicable CC	OS = corre	ected o so	ite for LN	N, NO. NA. COS	R = repeat violation  Mark an asterisk' * ' in appropriate box for	R		
,,,,,,,,,,		Priority Items (3 Points) violations Re									
Compliance Status  O I N N C		R	Compl O 1	lance Sta	N	9			R		
Time and Temperature for Food Safety  T   S   (F = degrees Fabrenheit)		U N	0		0	Emp	ployee Health				
Proper cooling time and temperature			1	$ \cdot $		4	12. Management, food employees and conditi knowledge, responsibilities, and reporting	ional employees.			
1.	2. Proper Cold Holding (emperature (41°F/43°F)			13. Proper use of restriction and exclusion; No discharge from							
	3. Proper Hot Holding temperature(135°F)						eyes, nose, and mouth  Preventing Contamination by Hands				
	4. Proper cooking time and temperature  5. Proper reheating procedure for hot holding (165°F in 2					100	<ol> <li>Hands cleaned and properly washed/ Glow</li> <li>No bare hand contact with ready to cat for</li> </ol>		_		
	Hours)		h	1			alternate method properly followed (APPRO)	VED Y_N)			
	6. Time as a Public Health Control; procedures & records  Approved Source			FI	T		Highly Susceptible 16. Pasteurized foods used; prohibited food n				
	7. Food and ice obtained from approved source; Food in						Pasteurized eggs used when required				
	good condition, safe, and unadulterated; parasite destruction	on						Chemicals			
	8, Food Received at proper temperature				-		17. Food additives: approved and properly sto	ored; Washing Fruits			
	Protection from Contamination		~			_	& Vegetables  18. Toxic substances properly identified, stor	red and used			
1	Food Separated & protected, prevented during food preparation, storage, display, and tasting						Wat	ter/ Plumbing			
	10. Food contact surfaces and Returnables; Cleaned and			7	ľ		19. Water from approved source; Plumbing in	nstalled; proper			
	Sanitized atppm temperature  11. Proper disposition of returned, previously served or					0	backflow device 20. Approved Sewage Wastewater Disposal S	System, proper			
	reconditioned		-				disposal				
		Congression and the control of the c					444.34.3				
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#### 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)

# The Town of Cross Roads Retail Food Establishment Inspection Report

Establishment Name:			Physical Address: 11851 Hwy 380		Town of	License/Permit #	Page 3 of 3
		11851			roads		
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Received (signature)	by: fee		Print: Ex	in Cash	:+	Title: Person In Char	ge/ Owner
Inspected (signature)		12 1/2 /	Print:	Hover		Samples: Y N # co	ollected O