

The Town of Cross Roads Retail Food Establishment Inspection Report

Date: 11-1-22	Time in: 1122	Time out: 1200	License/Permit #	Est. Type Rest	Risk Category HOLD	Page 1 of 3	
Purpose of Inspection:			1-Compliance <input checked="" type="checkbox"/>	2-Routine <input type="checkbox"/>	3-Field Investigation <input type="checkbox"/>	4-Visit <input type="checkbox"/>	5-Other <input type="checkbox"/>
Establishment Name: CHECK FRI A				Contact/Owner Name:		* Number of Repeat Violations: 0 ✓ Number of Violations COS: 0	
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
 Mark the appropriate points in the OUI 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						Description	R
O	I	N	N	C			
U	N	O	A	O	S		
Time and Temperature for Food Safety (F = degrees Fahrenheit)							
	✓					1. Proper cooling time and temperature	
	✓					2. Proper Cold Holding temperature (41°F/ 45°F)	
	✓					3. Proper Hot Holding temperature (135°F)	
	✓					4. Proper cooking time and temperature	
	✓					5. Proper reheating procedure for hot holding (165°F in 2 Hours)	
					✓	6. Time as a Public Health Control: procedures & records	
Approved Source							
	✓					7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction	
					✓	8. Food Received at proper temperature	
Protection from Contamination							
	✓					9. Food Separated & protected, prevented during food preparation, storage, display, and tasting	
	✓					10. Food contact surfaces and Returnables: Cleaned and Sanitized at _____ppm temperature	
					✓	11. Proper disposition of returned, previously served or reconditioned	
Employee Health							
	✓					12. Management, food employees and conditional employees, knowledge, responsibilities, and reporting	
	✓					13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth	
Preventing Contamination by Hands							
	✓					14. Hands cleaned and properly washed/ Gloves used properly	
	✓					15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y,N)	
Highly Susceptible Populations							
	✓					16. Pasteurized foods used; prohibited food not offered. Pasteurized eggs used when required	
Chemicals							
	✓					17. Food additives: approved and properly stored; Washing Fruits & Vegetables	
	✓					18. Toxic substances properly identified, stored and used	
Water/ Plumbing							
	✓					19. Water from approved source; Plumbing installed; proper backflow device	
	✓					20. Approved Sewage/Wastewater Disposal System, proper disposal	

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

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

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

Compliance Status						Description	R
O	I	N	N	C			
U	N	O	A	O	S		
Prevention of Food Contamination							
	✓					34. No Evidence of Insect contamination, rodent/other animals	
	✓					35. Personal Cleanliness/eating, drinking or tobacco use	
	✓					36. Wiping Cloths; properly used and stored	
	✓					37. Environmental contamination	
	✓					38. Approved thawing method	
Proper Use of Utensils							
	✓					39. Utensils, equipment, & linens; properly used, stored, dried, & handled. In use utensils, properly used	
	✓					40. Single-service & single-use articles; properly stored and used	
Food Identification							
	✓					41. Original container labeling (Bulk Food)	
Physical Facilities							
	✓					42. Non-Food Contact surfaces clean	
	✓					43. Adequate ventilation and lighting; designated areas used	
	✓					44. Garbage and Refuse properly disposed; facilities maintained	
	✓					45. Physical facilities installed, maintained, and clean	
	✓					46. Toilet Facilities: properly constructed, supplied, and clean	
					✓	47. Other Violations	

Received by: (signature)	Print: Erin Cash	Title: Person In Charge/ Owner
Inspected by: (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)

