The Town of Cross Roads Retail Food Establishment Inspection Report

Date: //-	9	٠	a	2	Time in: 0928 0	950	License/Perm	it#					1	Est. Type	Risk Category	Pageof
Purpose	of la	nspec	ction:		1-Compliance	1	2-Routine			3-Field I	nvestiga	tion		4-Visit	5-Other	Total Score
Establish	1	1	10	K			Contact/Owner Name:							* Number of Repeat Violations: ✓ Number of Violations COS:	0	
Physical	۸dd	ress:	11	1,1	y380, * 7624	City/Cou	inty TO WW	04	. 7	Zip Code:		Ph	none:		Follow-up: Yes	66
00			.,	C	impliance Status: Out = not in compliance	IN = in compliance	NO = not observed	NA=n	ot applic	able CC	OS = cor	rected c	on site		No R = repeat vic	Slation
	M	fark t	the ap	propria	te points in the OUT box for each numbered i	tem		Mark	'√' a cl	heckmark	m appr	qwiate l	box for	IN, NO, NA, COS	Mark an asterisk' * ' i	
	Priority Items (3 Points) violations Requi					Require	Compliance Status				of to exceed 3 days		 			
O I		N O	N A	C O S		ature for Food Safety es Fahrenheit)		R		O I N	N O	N A	0	Er	uployee Health	R
	1		-		Proper cooling time and temperature				1	1			S	12. Management, food employees and cond	litional employees.	
i	-	-			2. Proper Cold Holding temperature (41°F)	/45°F)			1	-				knowledge, responsibilities, and reporting 13. Proper use of restriction and exclusion;	No discharge from	
L	1				3. Proper Hot Holding temperature(135°F)					eyes, nose, and mouth Preventing Contamination by Hunds						
	-				Proper cooking time and temperature 5. Proper reheating procedure for hot holding (165°F in 2				1	-	~			14. Hands cleaned and properly washed/ GI15. No bare hand contact with ready to eat f		
1	+	\dashv		_	Hours) 6. Time as a Public Health Control; procedures & records				alternate method properly followed (APPROVED Y_N] Highly Susceptible Populations							
,					6. Time as a Public Health Control; procedures & records Approved Source					16. Pasteurized foods used: prohibited food not offered. Pasteurized eggs used when required						
	Ţ				7. Food and ice obtained from approved so									Pasteurized eggs used when required	Chemicals	
~	1				good condition, safe, and unadulterated; pa	rasite destruction									Chemicals	
	ŀ	7			8. Food Received at proper temperature						سسا	-		17. Food additives; approved and properly s& Vegetables	stored; Washing Fruits	
1.	F	П			Protection from Conta 9. Food Separated & protected, prevented of				-	V	1			18. Toxic substances properly identified, sto	ored and used	
				-	preparation, storage, display, and tasting 10. Food contact surfaces and Returnables	: Cleaned and		+	-		Т.		_			
1	1				Sanitized atppm/temp	perature		-		10	1			19. Water from approved source; Plumbing backflow device	703 100	
	11 Proper disposition of returned, previously served or reconditioned						1				 Approved Sewage/Wastewater Disposal disposal 	System, proper				
0 I	Т	N	N	С		Prie	rity Foundation Items	(2 Poin	ts) violai	o I	uire Co	rective N	Action	within 10 days		R
U N		0	A	0 5	Demonstration of Knowledge	/ Personnel				U N T	0	A	0 8	Food Temperature Contro	ol/ Identification	
~	1				 Person in charge present, demonstration and perform duties/ Certified Food Manage 					1				27. Proper cooling method used; Equipment Maintain Product Temperature	Adequate to	
	١	4			22. Food Handler/ no unauthorized persons Safe Water, Recordker		244			6				28. Proper Date Marking and disposition	Electrol Olerania	
Т.	V	Т				eling	age				-	1		29. Thermometers provided, accurate, and ca Thermal test strips		
			\dashv	+	24. Required records available (shellshock			\vdash		Т			\dashv	Permit Requirement, Prerequi		
- 1					destruction); Packaged Food labeled					./				30. Food Establishment Permit (Current &		
	Τ	Т	T		25. Compliance with Variance, Specialized	Process, and				Т		Т	+	Utensils, Equipment 31. Adequate handwashing facilities: Access		ed
			-		HACCP plan; Variance obtained for special manufacturer instructions	lized processing metho	ods;			V	1			1	The second secon	
					Consumer Ad-	risory				V	1			32. Food and Non-food Contact surfaces cleadesigned, constructed, and used	anable, properly	
		1			26. Posting of Consumer Advisories; raw of foods (Disclosure/Reminder/Buffet Plate)/					1			1	33. Warewashing Facilities; installed, mainta		
							iolations Require Corre	ctive Ac	tion No	to Exce	ed 90 De	ps or A	iext Ins	Service sink or curb cleaning facility provide spection, Whichever Comes First	ed	
O I N		N O	N A	C O S	Prevention of Food Conta	mination		R		O I U N T	N O	N A	CO	Fond	d Identification	R
·	1				34. No Evidence of Insect contamination, re	odent/other animals							,	41.Original container labeling (Bulk Food)		
V	Y				35. Personal Cleanliness/eating, drinking or	tobacco use		+		10				Phy	sical Facilities	
4	د			-	36. Wiping Cloths; properly used and stored 37. Environmental contamination				42. Non-Food Contact surfaces clean 43. Adequate ventilation and lighting, designated areas used							
	i	1			38. Approved thawing method Proper Use of U	tomelle.				1				44. Garbage and Refuse properly disposed; fa	acilities maintained	
	\	7			39. Utensils, equipment, & linens; properly	used, stored,							100	45. Physical facilities installed, maintained, a46. Toilet Facilities; properly constructed, su		
1.				+	dried, & handled/ ln use utensils; properly u 40. Single-service & single-use articles; pro			H		-			-	47. Other Violations		
Received	y:		./\		and used				Print	2.	16.20			1	Title: Person In Ch.	Owner
(signature)	_		H	re	i Hugh				1	5	re	li		Hernandez	Title: Person In Charge/	Owner
(signature)		1	10	h	w Dlover	06. S.			Print	Je	a	w	6	lover	Business Email:	

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) <u>less than</u> 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 <u>less than</u> 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:	Physical Addre	SS:	City/State: 70	City/State: TO Wwof License/Permit # Page 2 of Z					
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Item/Location									
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Number NOTED BELOW:									
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Received by: (signature) Apple Olives		Print: Aveli	Hernande	Title: Person In	Charge/ Owner				
Inspected by: John Dlone	v bl. A.	Print: To hu	Clover		# collected -				