The Town of Cross Roads Retail Food
Establishment Inspection Report

			Establishme	ent H	isped	HOII	Keh	UIT			1 / 2	
Date: 5-13-22	Time in:	Time out:	License/Pennit #						<del>- Laberta de la constante de </del>	Risk Category	Page / of 3	
Purpose of Inspection:	1-Complian	nce -	2-Routine		-Field Inv	estigation	ı		4-Visit	5-Other	Total Score	
Establishment Name: Ph	er wazy		Contact/Owner Name:						Repeat Violations:	2		
Physical Address: History 377 City/County: To seek of					Zip Code: Phone:				Fo	ollow-up: Yes	98	
Cor	apliance Status: Out = not in our	mpliance IN = in complian	nee NO = not observed NA =	= not applic	able CO	S = correc	led on site		110	R = repeat v	iolation in appropriate box for R	
Mark the appropriate	points in the OUT box for each nu	mbered item	Me ority Items (3 Points) violation	ark · · a c	нескиник	ш арргорг	ate oox for	IN, NO, NA, COS		Milk all observe T	m of professional and a	
Compliance Status	Notrodpo	eparat				ance State						
0 1 N N C U N O A O	Time and	Temperature for Food Su = degrees Fahrenheit)		R	0 1 U N	N O	N C A O S		Emple	yec Health		R
T   8	1. Proper cooling time and temper				<u></u>	7			ood employees and condition sibilities, and reporting	nal employees.		
2. Proper Cold Holding temperature (41°F/45°F)					L	7		13. Proper use of re eyes, nose, and mor	striction and exclusion; No	discharge from		
	3. Proper Hot Holding temperatur	re(135°F)				_ I			Preventing Contamination			
	4. Proper cooking time and temper								and properly washed/ Glove			-
1	5. Proper reheating procedure for	hot holding (165°F in 2							ontact with ready to cat food roperly followed (APPROVI			
	Hours)  6. Time as a Public Health Control	ol; procedures & records				1	1		Highly Susceptible P			
	- Anne as a some Heatin Collar	Approved Source				1		16. Pasteurized for Pasteurized eggs u	ds used; prohibited food not sed when required	offered.		
								Pasteurized eggs of				
	<ol><li>Food and ice obtained from ap good condition, safe, and unadult</li></ol>								CI	hemicals		
	8. Food Received at proper temp	erature					1	& Vegetables	: approved and properly stor			
	Protection fr	on Contamination			١	11		18. Toxic substance	es properly identified, store			
	<ol> <li>Food Separated &amp; protected, preparation, storage, display, and</li> </ol>								Wate	r/ Plumbing		
	10. Food contact surfaces and Re					$\mathbf{V}$		The second of th	proved source; Plumbing in	stalled; proper		
	Sanitized at	_ppm temperature			-			backflow device	www.Wustanatanatanatanatanatanatanatanatanatan	vetem proper		
	<ol> <li>Proper disposition of returne reconditioned</li> </ol>	d, previously served or			1			20. Approved Sew disposal	rage Wastewater Disposal Sp	,, p. upo		
			Priority Foundation Items (2	Points) ric	lations Re	quire Cor	rective Acti	on within 10 days				
0 I N N C O	Demonstration of I	Knowledge/Personnel		R	O U T	N O	N C A O S		ood Temperature Control	Identification		R
	21. Person in charge present, de and perform duties/ Certified Fo				i-			27. Proper cooling Maintain Product	g method used; Equipment A Temperature	dequate to		
	22. Food Handler/ no unauthorized persons/ personnel								Marking and disposition s provided, accurate, and cal	ibrated: Chemical/		_
	Safe Water	, Hecordkeeping and Food Labeling	Package		v	1		Thermal test strip		ibiated, Chemical		
	23. Hot and Cold Water availab	ole; adequate pressure, safe							it Requirement, Prerequisi			
	24. Required records available (destruction); Packaged Food la				1			30. Food Establi	shment Permit (Current &			
		Approved Procedures							Utensils, Equipment,			
	25. Compliance with Variance, HACCP plan; Variance obtained		methods;				-	31. Adequate har	dwashing facilities: Accessi	ble and properly supplie	ed, used	
	manufacturer instructions	nsumer Advisory						32. Food and No. designed, constru	n-food Contact surfaces clea	nable, properly		
	26. Posting of Consumer Advis				H.	)	1	33. Warewashing	g Facilities; installed, mainta urb cleaning facility provide			
	foods (Disclosure Reminder/B		oint) Violations Require Corres		New to F	ensed on the	avy ar New					
		Core Items (1 P	mat) Fromthous Require Correc	R R	O	1 N	N (	C		I I I - O'F		R
U N O A O	Prevention of	Food Contamination			u n	N O	A	S		Hentification		
	34. No Hvidence of Insect com	tamination, rodent/other ani	mals		1	1		41.Original cont	ainer labeling (Bulk Food)	sical Facilities		
1	35. Personal Cleanliness/eating			$\vdash$	Т			42. Non-Food C	ontact surfaces clean	oregi t-accuracy		
	36. Wiping Cloths; properly used and stored  37. Environmental contamination				42. Non-roud Conact survaces Crean  43. Adequate ventilation and lighting; designated areas used							
37. Environmental contamination 38. Approved thawing method						1		44. Garbage and	Refuse properly disposed;	facilities maintained		-
Proper Use of Utensits									ilities installed, maintained,			+
39. Utensils, equipment, & linens; properly used, stared, dried, & handled. In use attensils; properly used.								46. Toilet Facili	ties; properly constructed, si	ардинец, ана стеап		_
	40. Single-service & single-us							47. Other Viola	tions			
Received by:	and used	j			Print:	7 .1	0 - 1	Gat	L. (	Title: Person In C		
Received by: (signature)  Topperted by: (signature)  Topperted by: (signature)  Topperted by: (signature)					Print: Robert Grether Manager  Prints Toku Gloven  Business Email:				<u> </u>			
Inspected by: [signature]	ha Olor	er qu.	A		~	0h	n	Glov	en			

Form EH-06 (Revised 09-2015)

### 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)

Establish	nent Name:	Physical Add	lress:	C	ity/State: 7	DIGWOX	License/Permit #	Page 2 of 3
CVS Phonway		11101 HWV377			Gnoss Roady			
	1	17101 11	TEMPERATUR	E OBSERVAT	IONS			
Item/Loc	ation	Temp	Item/Location	-	Temp	Item/Locati	on	Temp
TOST	toods (Display)	41-45						
								/ /
					-			
		ORS	ERVATIONS AND	CORRECTIV	F ACTIO!	VS		
Item Number	AN INSPECTION OF YOUR ES	STABLISHMEN	T HAS BEEN MADE.	YOUR ATTENT	ION IS DIRE	ECTED TO TH		
	1'	· 11.	0111111111111	4.60.11	Lond	25.50/2	enuly No	4200
	Commerc.	es /1 4	fro part	nged	[,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,	7 7 7 . 0	9/ 140	,
	preparation	<i>r</i>						
30	secure food	estab	light an en	+ peru	rit			
	<b>&gt;</b>							
		20 P. S. Harrison						
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						-		
Receive	d by: Robert Mat	tm	Print: Ro	bert G	rether		Title: Person In Char	
Inspecte	ed by: M	ver B.	A Print:	bert G	love	V	Samples: Y N # co	

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