The Town of Cross Roads Retail Food Establishment Inspection Report

tte: Time in: License/Permit #		Est. Type Risk Category Page of S	-			
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The state of the s		* Number of Repeat Violations:				
abisament Name:	Zip Code: Phone:	✓ Number of Violations COS: Follow-up: Yes 99				
sical Address: City/County: Tory u of Crops to outs	Zip Code: Phone:	No. 17 9 9 9				
Compliance Status: Out = not in compliance IN = in compliance NO = not observed NA = not app	cheekmark in appropriate box for IN.	R = repeat violation NO, NA, COS Mark an asterisk' * 'in appropriate box for R				
Mark the appropriate points in the OUT box for eachnumbered item Priority Items (3 Points) wielations Requir						
impliance Status	Compliance Status		F			
1 N N C Time and Temperature for Food Safety N O A O (F = degrees Fahrenheit)	U N O A O S	Employee Health				
1. Proper cooling time and temperature		12. Management, food employees and conditional employees. knowledge, responsibilities, and reporting				
2. Proper Cold Holding temperature (41°F/45°F)		Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth				
3. Proper Hot Holding temperature(135°F)		Preventing Contamination by Hands 14. Hands cleaned and properly washed/ Gloves used properly	+			
4. Proper cooking time and temperature 5. Proper reheating procedure for hot holding (165°F in 2		15. No bare hand contact with ready to eat foods or approved				
Hours) 6. Time as a Public Health Control; procedures & records		alternate method properly followed (APPROVED Y_N) Highly Susceptible Populations				
Approved Source		16, Pasteurized foods used; prohibited food not offered. Pasteurized eggs used when required				
7. Food and ice obtained from approved source: Food in		Chemicals				
good condition, safe, and unadulterated; parasite destruction		17. Food additives, approved and properly stored, Washing Fruits	+			
8. Food Received at proper temperature	4	& Vegetables	+			
Protection from Contamination 9. Food Separated & protected, prevented during food		18. Toxic substances properly identified, stored and used Water/ Plumbing				
preparation, storage, display, and tasting		19. Water from approved source, Plumbing installed, proper				
10. Food contact surfaces and Returnables ; Cleaned and Sanitized atppm/temperature		backflow device 20. Approved Sewage/Wastewater Disposal System, proper	+			
11. Proper disposition of returned, previously served or reconditioned		20. Approved sewage/wastewater Disposal Gystem, proper disposal				
Priority Foundation Items (2 Points) 1			Т			
O I N N C Demonstration of Knowledge/ Personnel	U N O A O S	Food Temperature Control/ Identification				
21. Person in charge present, demonstration of knowledge,		27. Proper cooling method used: <u>Equipment Adequate to</u> <u>Maintain Product Temperature</u>				
and perform duties/ Certified Food Manager (CFM) 22. Food Handler/ no unauthorized persons/ personnel		28. Proper Date Marking and disposition				
Safe Water, Recordkeeping and Food Package Labeling		29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips				
23. Hot and Cold Water available; adequate pressure, safe		Permit Requirement, Prerequisite for Operation	4			
24. Required records available (shellshock tags; parasite destruction); Packaged Food labeled		30. Food Establishment Permit (Current & Valid)				
Conformance with Approved Procedures 25. Compliance with Variance, Specialized Process, and		Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly supplied, used				
HACCP plan; Variance obtained for specialized processing methods:		31. Adequate innormaning definition of the control				
manufacturer instructions Consumer Advisory		32. Food and Non-food Contact surfaces cleanable, properly				
26. Posting of Consumer Advisories; raw or undercooked		designed, constructed, and used 33. Warewashing Facilities; installed, maintained, used/				
foods (Disclosure/Reminder/Buffet Plate)/ AllergenLabel Core Items (1 Point) Violations Require Corrective Active Active Core Items (1 Point) Violations Require Corrective Active Act	on Norto Exceed 90 Days or Next In	Service sink or curb cleaning facility provided				
O I I N N C R	O I N N C U N O A O	Food Identification	T			
T S	T	41. Original container labeling (Bulk Food)	+			
34. No Evidence of Insect contamination, rodent/other animals		Physical Facilities				
35. Personal Cleanliness/eating, drinking or tobacco use 36. Wiping Cloths, properly used and stored	42. Non-Food Contact surfaces clean					
37. Environmental contamination		43. Adequate ventilation and lighting, designated areas used 44. Garbage and Refuse properly disposed; facilities maintained				
38. Approved thawing method Proper Use of Utensils	45. Physical facilities installed, maintained, and clean					
39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used		46. Toilet Facilities; properly constructed, supplied, and clean				
40. Single-service & single-use articles; properly stored and used		47. Other Violations				
Received by:	Print: CON	Title: Person In Charge/ Owner				
(signature)	Print:	Business Email:				
(signature) Mohon Alanon G. A.	JDWu.	bloven				

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)

Establishment Name:	Physical Ad	dress:		City/State: 7	over of	License/Permit #	Page of 3
CVS Planmacy	11101 HWY 380			Crogs Roads			
		TEMPERATU	RE OBSERVAT	TIONS			
Item/Location	Temp	Item/Location		Temp	Item/Locat	tion	Temp
TLSfoods (Display)	41-45						
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	-				-		
	-						
	OPS	SERVATIONS AN	IN COPPECTIV	VE ACTIO	NC		
Item AN INSPECTION OF YOUR ENUMBER NOTED BELOW:						IE CONDITIONS OBSE	ERVED AND
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Received by: (signature)		Print:	Cody	500	200	Title: Person In Char	ge/ Owner
Inspected by: (signature)	en of	A Print:	hu /2/0	Ven		Samples: Y_N # co	ollected D

Form EH-06 (Revised 09-2015)