

The Town of Cross Roads Retail Food Establishment Inspection Report

Date: 5-6-22	Time in: 1005	Time out: 1055	License/Permit #	Est. Type: REST	Risk Category: LOW	Page <u>1</u> of <u>3</u>	
Purpose of Inspection:		<input type="checkbox"/> 1-Compliance	<input checked="" type="checkbox"/> 2-Routine	<input type="checkbox"/> 3-Field Investigation	<input type="checkbox"/> 4-Visit	<input type="checkbox"/> 5-Other	Total Score
Establishment Name: Deli Quirek			Contact/Owner Name:		* Number of Repeat Violations: <u>0</u>		96
Physical Address: 6500 Hwy 380, #24			City/County: Town of Cross Roads		✓ Number of Violations COS: <u>0</u>		
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; **R** = repeat violation
 Mark the appropriate points in the OLT box for each numbered item. Mark ✓ a checkmark in appropriate box for **IN, NO, NA, COS**. Mark an asterisk * in appropriate box for **R**.

Priority Items (3 Points) violations Require Immediate Corrective Action not to exceed 3 days

Compliance Status						R	Compliance Status						R
O	I	N	NA	COS	S		O	I	N	NA	COS	S	
Time and Temperature for Food Safety (F = degrees Fahrenheit)							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)					13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth	
	✓						3. Proper Hot Holding temperature (135°F)					Preventing Contamination by Hands	
	✓						4. Proper cooking time and temperature					14. Hands cleaned and properly washed/ Gloves used properly	
	✓						5. Proper reheating procedure for hot holding (165°F in 2 Hours)					15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y,N)	
				✓			6. Time as a Public Health Control: procedures & records					Highly Susceptible Populations	
Approved Source							16. Pasteurized foods used; prohibited food not offered. Pasteurized eggs used when required					Chemicals	
	✓						7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction					17. Food additives: approved and properly stored; Washing Fruits & Vegetables	
	✓						8. Food Received at proper temperature					18. Toxic substances properly identified, stored and used	
Protection from Contamination							Water/ Plumbing						
	✓						9. Food Separated & protected, prevented during food preparation, storage, display, and tasting					19. Water from approved source; Plumbing installed; proper backflow device	
	✓						10. Food contact surfaces and Returnables; Cleaned and Sanitized at _____ ppm temperature					20. Approved Sewage Wastewater Disposal System, proper disposal	
				✓			11. Proper disposition of returned, previously served or reconditioned						

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

Compliance Status						R	Compliance Status						R
O	I	N	NA	COS	S		O	I	N	NA	COS	S	
Demonstration of Knowledge/ Personnel							Food Temperature Control/ Identification						
	✓						21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM)					27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature	
	✓						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	
	✓						24. Required records available (shellshock tags; parasite destruction); Packaged Food labeled					30. Food Establishment Permit (Current & Valid)	
Conformance with Approved Procedures							Utensils, Equipment, and Vending						
				✓			25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions					31. Adequate handwashing facilities; Accessible and properly supplied, used	
Consumer Advisory								32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used					
				✓			26. Posting of Consumer Advisories, raw or undercooked foods (Disclosure Reminder/Buffer Plate)/ Allergen Label					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						R	Compliance Status						R
O	I	N	NA	COS	S		O	I	N	NA	COS	S	
Prevention of Food Contamination							Food Identification						
	✓						34. No Evidence of Insect contamination, rodent/other animals					41. Original container labeling (Bulk Food)	
	✓						35. Personal Cleanliness/eating, drinking or tobacco use					Physical Facilities	
	✓						36. Wiping Cloths, properly used and stored					42. Non-Food Contact surfaces clean	
	✓						37. Environmental contamination					43. Adequate ventilation and lighting; designated areas used	
	✓						38. Approved thawing method					44. Garbage and Refuse properly disposed; facilities maintained	
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: Arelis Hernandez (signature)	Print: Arelis Hernandez	Title: Person In Charge/ Owner
Inspected by: John Blauer, P.A. (signature)	Print: John Blauer	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)

