

The Town of Cross Roads Retail Food Establishment Inspection Report

Date: 11-9-22	Time in: 0845	Time out: 0928	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: Del. Quick			Contact/Owner Name:		* Number of Repeat Violations: 0		96
Physical Address: 6500 Hwy 280 #K24			City/County: Town of Cross Roads		✓ Number of Violations COS:		
			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 OUT box for each numbered item Mark ✓ in 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	N	C			O	I	N	N	C			
U	N	O	A	O		U	N	O	A	O				
T				S		T				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							Chemicals							
												7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction	16. Pasteurized foods used; prohibited food not offered. Pasteurized eggs used when required	
												8. Food Received at proper temperature	Water/ Plumbing	
Protection from Contamination							Food Temperature Control/ Identification							
												9. Food Separated & protected, prevented during food preparation, storage, display, and tasting	17. Food additives; approved and properly stored; Washing Fruits & Vegetables	
												10. Food contact surfaces and Returnables: Cleaned and Sanitized at _____ ppm/temperature	18. Toxic substances properly identified, stored and used	
												11. Proper disposition of returned, previously served or reconditioned	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						R	Compliance Status						R
O	I	N	N	C			O	I	N	N	C		
U	N	O	A	O		U	N	O	A	O			
T				S		T				S			
Demonstration of Knowledge/ Personnel							Permit Requirement, Prerequisite for Operation						
												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							Utensils, Equipment, and Vending						
												23. Hot and Cold Water available; adequate pressure, safe	29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips
												24. Required records available (shellstock tags, parasite destruction); Packaged Food labeled	30. Food Establishment Permit (Current & Valid)
Conformance with Approved Procedures							Food Identification						
												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							Physical Facilities						
												26. Posting of Consumer Advisories; raw or undercooked foods (Disclosure/Reminder/Buffer Plate)/ Allergen Label	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						R	Compliance Status						R	
O	I	N	N	C			O	I	N	N	C			
U	N	O	A	O		U	N	O	A	O				
T				S		T				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							Food Identification							
												39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used	45. Physical facilities installed, maintained, and clean	
												40. Single-service & single-use articles; properly stored and used	46. Toilet Facilities; properly constructed, supplied, and clean	
													47. Other Violations	

Received by: (signature)	Print: Julian Blas H	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)

The Town of Cross Roads Retail Food Establishment Inspection Report

Establishment Name: <i>Del. Quick</i>	Physical Address: <i>6500 Hwy 380 Box 24</i>	City/State: <i>Town of Cross Roads</i>	License/Permit #	Page <i>3</i> of <i>3</i>
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TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
<i>TCS food (Rice)</i>	<i>120°</i>				
<i>TCS foods (Walk in Reach in)</i>	<i>41-45°</i>				

OBSERVATIONS AND CORRECTIVE ACTIONS

AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW:

<i>47</i>	<i>Town's food establishment permit is not conspicuously displayed.</i>
<i>3</i>	<i>Advised manager to reheat rice to 165° and hold at 135°. Corrected on site. Reheated rice to 180°.</i>
<i>28</i>	<i>Label all food out of its original container.</i>
<i>42</i>	<i>Spot clean non food contact surfaces; walls, eaves</i>

Received by: (signature) 	Print: <i>John Glover H</i>	Title: Person In Charge/ Owner
Inspected by: (signature) <i>John N. Green, P.S.</i>	Print: <i>John Glover</i>	Samples: Y.N. # collected <i>2</i>