

The Town of Cross Roads Retail Food Establishment Inspection Report

Date: 11-17-22	Time in: 0954	Time out: 1100 hrs	License/Permit #	Est. Type Roast	Risk Category Low	Page <u>1</u> of <u>3</u>	
Purpose of Inspection:		1-Compliance <input checked="" type="checkbox"/>	2-Routine <input checked="" type="checkbox"/>	3-Field Investigation <input type="checkbox"/>	4-Visit <input type="checkbox"/>	5-Other <input type="checkbox"/>	Total Score
Establishment Name: Bunk'n Donuts/Roskin Robinson			Contact/Owner Name:		* Number of Repeat Violations: <u>0</u>		99
Physical Address: 11750 Hwy 380, #100			City/County: Town of Cross Roads		✓ Number of Violations COS: <u>1</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 OUT 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	O	N	A		O	I	N	O	N	A					
U	T					U	T					Employee Health					
		✓										1. Proper cooling time and temperature					
		✓										12. Management, food employees and conditional employees, knowledge, responsibilities, and reporting					
		✓										13. Proper use of restriction and exclusion. No discharge from eyes, nose, and mouth					
		✓										Preventing Contamination by Hands					
		✓										14. Hands cleaned and properly washed/ Gloves used properly					
		✓										15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y,N)					
		✓										Highly Susceptible Populations					
		✓										16. Pasteurized foods used; prohibited food not offered. Pasteurized eggs used when required					
		✓										Chemicals					
		✓										17. Food additives, approved and properly stored. Washing Fruits & Vegetables					
		✓										18. Toxic substances properly identified, stored and used					
		✓										Water/ Plumbing					
		✓										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	O	N	A		O	I	N	O	N	A					
U	T					U	T					Demonstration of Knowledge/ Personnel					
		✓										21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM)					
		✓										22. Food Handler/ no unauthorized persons/ personnel					
		✓										Safe Water, Recordkeeping and Food Package Labeling					
		✓										23. Hot and Cold Water available; adequate pressure, safe					
		✓										24. Required records available (shellshock tags, parasite destruction); <u>Packaged Food labeled</u>					
		✓										Conformance with Approved Procedures					
		✓										25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions					
		✓										Consumer Advisory					
		✓										26. Posting of Consumer Advisories; raw or undercooked foods (Disclosure/Reminder/BuLet Plate/ Allergen Label)					
		✓										Food Temperature Control/ Identification					
		✓										27. Proper cooling method used; <u>Equipment Adequate to Maintain Product Temperature</u>					
		✓										28. Proper Date Marking and disposition					
		✓										29. <u>Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips</u>					
		✓										Permit Requirement, Prerequisite for Operation					
		✓										30. Food Establishment Permit (Current & Valid)					
		✓										Utensils, Equipment, and Vending					
		✓										31. Adequate handwashing facilities; Accessible and properly supplied, used					
		✓										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	O	N	A		O	I	N	O	N	A					
U	T					U	T					Prevention of Food Contamination					
		✓										34. No Evidence of Insect contamination, rodent/other animals					
		✓										35. Personal Cleanliness/eating, drinking or tobacco use					
		✓										36. Wiping Cloths, properly used and stored					
		✓										37. Environmental contamination					
		✓										38. Approved thawing method					
		✓										Proper Use of Utensils					
		✓										39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used					
		✓										40. Single-service & single-use articles, properly stored and used					
		✓										Food Identification					
		✓										41. Original container labeling (Bulk Food)					
		✓										Physical Facilities					
		✓										42. Non-Food Contact surfaces clean					
		✓										43. Adequate ventilation and lighting; designated areas used					
		✓										44. Garbage and Refuse properly disposed; facilities maintained					
		✓										45. Physical facilities installed, maintained, and clean					
		✓										46. Toilet Facilities; properly constructed, supplied, and clean					
		✓										47. Other Violations					

Received by: <i>[Signature]</i>	Print: William Hoover	Title: Person In Charge/ Owner General Manager
Inspected by: <i>[Signature]</i>	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)

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Establishment Name: Baskin Robinson Physical Address: 11750 Hwy 380 #100 City/State: Town of Cross Roads License/Permit # Page 2 of 3

TEMPERATURE OBSERVATIONS

Table with 6 columns: Item/Location, Temp, Item/Location, Temp, Item/Location, Temp. Handwritten entries include 'TCS foods (Refrigerated in 21 Walk-in)' with temp 41-45 and 'TCS foods (Hot hold trays)' with temp 137-150.

OBSERVATIONS AND CORRECTIVE ACTIONS

Table with 2 columns: Item Number, AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW. Handwritten entries: '3 General & Fudge hot holding 120°F, Connected outside, Temperature 151°F' and '42 No Clean non food contact surfaces; Wall surfaces, shelves.'

Received by: [Signature] Print: William Hoover Title: Person In Charge/ Owner General Manager Inspected by: John Glover, Jr., A. Print: John Glover Samples: Y N # collected 0