

# The Town of Cross Roads Retail Food Establishment Inspection Report

Date: 11-17-22	Time in: 1102	Time out: 1150	License/Permit #	Est. Type: 1702+ Low	Risk Category	Page 1 of 3
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: 96				
Establishment Name: Pine House Subs			Contact/Owner Name:		* Number of Repeat Violations: 0	96
Physical Address: 11750 Hwy 380 # 150			City/County: Town of Cross Roads		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**


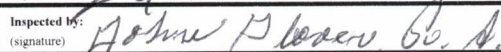
Compliance Status						R	Compliance Status						R		
OUT	IN	NO	NA	COS			OUT	IN	NO	NA	COS				
<b>Time and Temperature for Food Safety</b> (F = degrees Fahrenheit)							<b>Employee Health</b>								
					✓										
							✓								
							✓								
							✓								
							✓								
							✓								
							✓								
<b>Approved Source</b>							<b>Preventing Contamination by Hands</b>								
							✓								
							✓								
							✓								
<b>Protection from Contamination</b>							<b>Highly Susceptible Populations</b>								
							✓								
							✓								
							✓								
<b>Demonstration of Knowledge/ Personnel</b>							<b>Chemicals</b>								
							✓								
							✓								
<b>Safe Water, Recordkeeping and Food Package Labeling</b>							<b>Water/ Plumbing</b>								
							✓								
							✓								
							✓								
<b>Conformance with Approved Procedures</b>							<b>Food Temperature Control/ Identification</b>								
							✓								
							✓								
							✓								
<b>Consumer Advisory</b>							<b>Permit Requirement, Prerequisite for Operation</b>								
							✓								
							✓								
							✓								

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

Compliance Status						R	Compliance Status						R		
OUT	IN	NO	NA	COS			OUT	IN	NO	NA	COS				
							✓								
							✓								
							✓								
							✓								
<b>Conformance with Approved Procedures</b>							<b>Utensils, Equipment, and Vending</b>								
							✓								
							✓								
							✓								

**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		
OUT	IN	NO	NA	COS			OUT	IN	NO	NA	COS				
							✓								
							✓								
							✓								
							✓								
							✓								
							✓								
<b>Proper Use of Utensils</b>							<b>Physical Facilities</b>								
							✓								
							✓								
							✓								
							✓								

Received by: 	Print: Joel Simpson	Title: Person in Charge/ Owner
Inspected by: 	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>Fire House Subs</i>	Physical Address: <i>11750 Hwy 380 #150</i>	City/State: <i>Town of Cross Roads</i>	License/Permit #	Page <i>5</i> of <i>5</i>
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### TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
<i>TCS foods (Hot holding)</i>	<i>135-190°F</i>				
<i>TCS foods (Refrigerator)</i>	<i>41-45°F</i>				
<i>Reach in</i>					

### OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW:
<i>31</i>	<i>Hand wash sink not accessible.</i>
<i>27</i>	<i>Maintain records in the store of food handlers registration for employees</i>

Received by: <i>[Signature]</i> <small>(signature)</small>	Print: <i>Joel Simpson</i>	Title: Person In Charge/ Owner
Inspected by: <i>John M. Lewis, D. A.</i> <small>(signature)</small>	Print: <i>John Belover</i>	Samples: <i>Y N</i> # collected <i>0</i>