The Town of Cross Roads Retail Food Establishment Inspection Report

Date: Time in: Time out: License/Permit # 11-17-22 1/02 1/50	Est. Type Risk Category Page 1 of 3							
Purpose of Inspection: 1-Compliance 2-Routine	3-Field Investigation 4-Visit 5-Other Total Score							
Establishment Name: Contact/Owner Name:	* Number of Repeat Violations: V Number of Violations COS:							
Physical Address: 11750 HINY 380 #150 Cross Readly	Zip Code: Phone: Follow-up: Yes L 96							
	110							
Cempliance Status: Out = not in compliance IN = in compliance NO = not observed NA = not applicable COS = corrected on site 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 asteriak' * 'in appropriate box for R								
Priority Items (3 Points) violations Require Immediate Corrective Action not to exceed 3 days Compliance Status Compliance Status								
O I N N C U N O A O Time and Temperature for Food Safety	O I N N C Employee Health							
T S (F = degrees Fahrenheit) 1. Proper cooling time and temperature	T S 12. Management, food employees and conditional employees.							
2. Proper Cold Holding temperature (41°F/45°F)	knowledge, responsibilities, and reporting 13. Proper use of restriction and exclusion, No discharge from							
3. Proper Hot Holding temperature (135°F)	eyes, nose, and mouth 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 Approved Source	Highly Susceptible Populations 16. Pasteurized foods used; prohibited food not offered.							
7. Food and ice obtained from approved source: Food in	Pasteurized eggs used when required							
good condition, safe, and unadulterated: parasite destruction	Chemicals							
8. Food Received at proper temperature	17. Food additives, approved and properly stored; Washing Fruits & Vegetables							
Protection from Contamination	18. Toxic substances properly identified, stored and used							
Food Separated & protected, prevented during food preparation, storage, display, and tasting	Water/Plumbing							
10. Food contact surfaces and Returnables ; Cleaned and Sanitized at ppm/temperature	19. Water from approved source; Plumbing installed; proper backflow device							
11. Proper disposition of returned, previously served or reconditioned	20. Approved Sewage/Wastewater Disposal System, proper disposal							
	s) violations Require Corrective Action within 10 days							
O I N N C U N O A O Demonstration of Knowledge/ Personnel	O I N N C I I N N C I I N N C I I N N C I I N N C I I N N C I I N N C I I N N C I I N N C I I N N C I I N N C I I N N C I I N N N C I I N N N C I I N N N C I I N N N C I I N N N C I I N N N N							
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 Labelling	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,	31. Adequate handwashing facilities: Accessible and properly supplied, used							
manufacturer instructions Consumer Advisory	32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used							
26. Posting of Consumer Advisories; raw or undercooked	33 Warewashing Facilities; installed, maintained, used/							
foods (Disclosure/Reminder/Buffet Plate) AllergenLabel Core Items (1 Points Violations Require Corrective Act	Service sink or curb cleaning facility provided than Nos to Exceed 90 Duys or Next Inspection, Whichever Comes First							
O I N N C Prevention of Food Contamination R	O I N N C Food Identification							
T S 34. No Evidence of Insect contamination, redent/other animals	T S 41 Original container labeling (Bulk Food)							
	Physical Facilities							
35. Personal Cleanliness/eating, drinking or tobucco use 36. Wiping Cloths; properly used and stored	42. Non-Food Contact surfaces clean							
37. Environmental contamination 38. Approved thaving method	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: 5-20/ 5 MOSON Title: Person In Charge/ Owner							
(signature) Inspected by:	Print: Business Email:							
(signature) GONNE Maker GO. A.	NOUN GIBREY							
Form EH-06 (Revised 09-2015)								

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:		Physical A	address:	City/State: 7	OWWDT	License/Permit #	Page Z of Z	
Fire House Subs		11750 HUY 380, 7,50		60055 PC		Fage 3 01		
TEMPERATURE OBSERVATIONS								
Item/Lo	cation	Temp	Item/Location	Temp	Item/Locat	tion	Temp	
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Number	NOTED BELOW:	TABLISTIVIL	INT HAS BEEN MADE. TOOK A	TENTION IS DIKE	CIED IO III	IE CONDITIONS OBSER	VED AND	
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Form EH-06	(Revised 09-2015)	/						