The Town of Cross Roads Retail Food Establishment Inspection Report

Date:			_		Time in:	Time out:		cense/Permit #					_	Est. Type	Risk Category	Page of	
16-				12	1055	1117	2 Pauti	-	3-Fie	ld Inve	stigatio	n		4-Visit	5-Other	Total Score	
Purpose of Inspection: 1-Compliance 2-Routine														AD AN	Ð		
Establish	ment	Name	al		E el moder d		Contact/Owr	er Name:						★ Number of Repeat Violations: ✓ Number of Violations COS:	8		
Establishment Name: Hillside Estates Physical Address: Gol Moglay Road City/County: Town of Chois Roads									Zip C	ode:		Phon	ne:		Follow-up: Yes	100	
90	11	110	91	01	, Wood					coc		,			No R = repeat v		
	М	ark th	e app	Cor	mpliance Status: Out = not in or e points in the OUT box for eachm	emphance IN = in combered item	omphance NO = no	t observed NA = not Mark *s	applicable '' a check	mark m	= corre	riate bo	x for I	N, NO, NA, COS		in appropriate box for R	
	Priority Items (3 Points) violations Requ									ediate (Correct	ive Acti	en not	to exceed 3 days			
	apliance Stafus // 0 + 990 A REA (60 10 + 2900 R						C	omplia:	nee Sta	N	С						
U	I N N C Time and Temperature for Food Safety S (F = degrees Fahrenheit)				U	N	0	A	o s	Ł	mployee Health						
	T			_	Proper cooling time and temp	erature						~		12. Management, food employees and con- knowledge, responsibilities, and reporting	litional employees.		
	2. Proper Cold Holding temperature (41°F/45°F)								,	13. Proper use of restriction and exclusion, No discharge from eyes, nose, and mouth							
\vdash	3. Proper Hot Holding temperature(135°F)																
	\pm	Proper cooking time and temperature									14. Hands cleaned and properly washed/ G						
	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							<u>.</u> T			Highly Susceptible Populations [6. Pasteurized foods used; prohibited food not offered.						
	Approved Source						2			Pasteurized eggs used when required							
1					7. Food and ice obtained from a good condition, safe, and unadu										Chemicals		
H				9	8. Food Received at proper temp	perature					~			17. Food additives; approved and properly & Vegetables	stored; Washing Fruits		
	_					rom Contamination				1				18. Toxic substances properly identified, s	tored and used		
					Food Separated & protected, preparation, storage, display, an		1				,				Atter/ Liquionig		
			0	-	Food contact surfaces and R Sanitized at	teturnables ; Cleaned a _ppm/temperature	and			~				 Water from approved source; Plumbin backflow device 	g installed; proper		
	11. Proper disposition of returned, previously served or					1				20. Approved Sewage/Wastewater Dispos disposal	al System, proper						
					reconditioned		Princity Foun	dation Items (2 Point	s) violatio	ns Requ	uire Cor	rective	Action			The second second second second	
O U	I N	N O	N A	C 0	Demonstration of	Knowledge/ Personn	el	R	C U	J N	N O	N A	C O S	Food Temperature Con-	rel/ Identification	R	
			/	-	21. Person in charge present, de and perform duties/ Certified Fo		edge,			~				27. Proper cooling method used; Equipme Maintain Product Temperature	nt Adequate to		
				22. Food Handler/ no unauthorized persons/ personnel							1		28. Proper Date Marking and disposition				
	Safe Water, Recordkeeping and Food Package Labeling				~				 Thermometers provided, accurate, and Thermal test strips 	calibrated; Chemical/							
1	7				23. Hot and Cold Water availab	ele; adequate pressure,	safe							Permit Requirement, Prereq	uisite 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,									31. Adequate handwashing facilities: According	essible and properly supplied	d, used	
			8		HACCP plan; Variance obtaine manufacturer instructions		essing methods,			1			1				
					Cal	nsumer Advisory				V	1			32. Food and Non-food Contact surfaces of designed, constructed, and used	icanable, properly		
		7	/		26. Posting of Consumer Advis foods (Disclosure/Reminder/Bu					L	1			33. Warewashing Facilities; installed, mai Service sink or curb cleaning facility prov			
		•		I	100da (1718ciosure/Reminder/181			Require Corrective As	tion Not t	o Exce	xceed 90 Days or Next I		vext In	Inspection, Whichever Comes First			
O U T	I N	N O	N A	C O S	Prevention of	Food Contamination		R	(()		N O	N A	C O S	F	oed Identification	F	
	1				34. No Evidence of Insect conta	amination, rodent/othe	er animals				,	~	-	41.Original container labeling (Bulk Food	()		
			V		35. Personal Cleanliness/eating		use				<u> </u>				hysical Facilities		
-	V	36. Wiping Cloths; properly used and stored 37. Environmental contamination		-	V	1			Non-Food Contact surfaces clean A. Adequate ventilation and lighting: designated areas used								
	38. Approved thawing method			44. Garbage and Refuse properly disposed; facilities maintained													
				T	Prop 39. Utensils, equipment, & line	ens; properly used, sto	red,		-	-	-		-	Physical facilities installed, maintaine Toilet Facilities; properly constructed			
\vdash		V			dried, & handled/ In use utensi	ls; properly used			-	-	+		,	47. Other Violations			
		V			40. Single-service & single-use and used	e articles; properly sto	red					V		47. Other violations			
Receiv (signat		-			er Mi	Q			Print:	-	2	0	1	nsles	Title: Person In Ch	arge/ Owner	
Inspected by:							Print: John 1				-	blayen Business Email:					
(signat	иге)	- (10	11/1	w repres	00,1	A			-	00	n	-				

Form EH-06 (Revised 09-2015)

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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	ment Name:	Physical A		City/State: Touswoot License/Permit # Page of 3							
4:115	ida Estates	9011	rosley Road	Cr059/	boads						
TEMPERATURE OBSERVATIONS											
Item/Loc	ation	Temp	Item/Location	Temp	Item/Locat	ion	Temp				
				2							
					-						
		01	SCEDIA TIONS AND CORDE	NAME A CARLO	NC						
Itom			BSERVATIONS AND CORREC								
Item Number	NOTED BELOW:		ENT HAS BEEN MADE. YOUR AT								
	No took prep	want	,'ow at the ti	us of,	wope	utiow, 0	1				
	No food preparation at the time of inspection, on storage										
	/										
					W						
				:*							
7.											
	11 -										
Received (signature)	by:		Print: Joy	Mile)		Title: Person In Charg	ge/ Owner				
Inspected (signature)	1 by: Bohn Oloves	(L. A.	Print: John 61	over		Samples: Y N # co	llected D				

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