The Town of Cross Roads Retail Food Establishment Inspection Report

Establishmen	t inspection	Report	
Date: Time in: Time out: License/Permit #		Est. Type Risk Category	Pageof3
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:	
Hillside Estates		Number of Violations COS:	
Physical Address: 961 Mosley Road Cross Roads	Zip Code:	Phone: Follow-up: Yes	T 98
Compliance Status: Out = not in compliance IN = in compliance NO = not observed NA = not	applicable COS = corrected	d on site $R = rep$	peat violation
			* * ' in appropriate box for R
Priority Hems (3 Points) violations Req	Compliance Status	Action not to exceed 3 days	
O 1 N N C Time and Temperature for Food Safety	U N O A	C Employee Health	R
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 eyes, nose, and mouth 	
3. Proper Hot Holding temperature(135°F) 4. Proper cooking time and temperature		Preventing Contamination by Hands 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	
6. Time as a Public Health Control; procedures & records		alternate method properly followed (APPROVED Y_N) Highly Susceptible Populations	
Approved Source	1	Pasteurized foods used; prohibited food not offered. Pasteurized eggs used when required	
7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction		Chemicals	
8. Food Received at proper temperature		Food additives; approved and properly stored; Washing Fruits & Vegetables	
Protection from Contamination 9. Food Separated & protected, prevented during food		18. Toxic substances properly identified, stored and used	
preparation, storage, display, and tasting		Water/ Plumbing	
10. Food contact surfaces and Returnables : Cleaned and Sanitized atppm/temperature	2	 Water from approved source; Plumbing installed; proper backflow device 	
11. Proper disposition of returned, previously served or reconditioned	1	Approved Sewage/Wastewater Disposal System, proper disposal	
Priority Foundation Items (2 Points)	violations Require Correcti		
O I N N C Demonstration of Knowledge/ Personnel R	O I N N U N O A	C Food Temperature Control/ Identification	R
21. Person in charge present, demonstration of knowledge,	T	S 27. Proper cooling method used; <u>Equipment Adequate to</u>	
and perform duties/ Certified Food Manager (CFM) 22. Food Handler/ no unauthorized persons/ personnel	16	Maintain Product Temperature 28. Proper Date Marking and disposition	
Safe Water, Recordkeeping and Food Package Labeling		29. Thermometers provided, accurate, and calibrated; Chemical/	
23. Hot and Cold Water available; adequate pressure, safe		Thermal test strips 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		31. Adequate handwashing facilities: Accessible and properly suppli	ed, used
HACCP plan; Variance obtained for specialized processing methods: manufacturer instructions	1		9
Consumer Advisory		Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used	
26. Posting of Consumer Advisories: raw or undercooked foods (Disclosure/Reminder/Buffet Plate)' AllergenLabel	1	33. Warewashing Facilities; installed, maintained, used/	
Core Items (1 Point) Violations Require Corrective Action	Not to Exceed 90 Days or	Service sink or curb cleaning facility provided Next Inspection: Which one Course First	
O I N N C R	O I N N N U N O A	C	R
T S 34. No Evidence of Insect contamination, rodent/other animals	1 "	S	
		41.Original container labeling (Bulk Food)	
35. Personal Cleanliness/eating, drinking or tobacco use 36. Wiping Cloths; properly used and stored		Physical Facilities 42. Non-Food Contact surfaces clean	
37. Environmental contamination 38. Approved thawing method	1	43. Adequate ventilation and lighting; designated areas used	
Proper Use of Utensils		Garbage and Refuse properly disposed; facilities maintained 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: Pho a a	Title: Person In,Ch.	arge/ Owner
(signature) Inspected by:	Mugel	acowry Buildi	ng Ops
(signature) John Alows St. 4.	Frint: John	Glovien Business Email:)
Form EH-Q6/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) <u>less than</u> 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 <u>less than</u> 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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by: John Glow	- 1	Print: Hall	COWVY	Title: Person In Charg	ge/ Owner
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