The Town of Cross Roads Retail Food Establishment Inspection Report

Dute.	nt inspection Report		
Date:   Time in:   Time out:   License/Pennit ≠	Est. Type Risk Category Page / 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:		
Jacob's highor	Number of Violations COS:		
Physical Address: City/County: Town of Cress Reads	Zip Code: Phone: Follow-up: Yes No 100		
Compliance Status: Out = not in compliance IN = in compliance NO = not observed NA = n			
Mark the appropriate points in the OUT 50x 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 I	Require Immediate Corrective Action not in exceed 3 days  Compliance Status		
O I N N C Time and Temperature for Food Safety	0 1 N N C		
T s (F = degrees Fahrenheit)  1. Proper cooling time and temperature	T		
	12. Management, food employees and conditional employees. knowledge, responsibilities, and reporting		
2. Proper Cold Holding temperature (41°F/45°F)	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  5. Proper reheating procedure for hot holding (165°F in 2)	14. Hands cleaned and properly washed/ Gloves used properly  15. No bare hand contact with ready to eat finds or approved		
Hours)  6. Time as a Public Health Control: procedures & records	alternate method properly followed (APPROVED Y_N)		
Approved Source	Highly Susceptible Populations  16. Pasteurized foods used; prohibited food not offered.		
7. Food and ice obtained from approved source; Food in	Pasteurized oggs used when required		
good condition, safe, and unadulterated; parasite destruction	Chemicals		
Food Received at proper temperature	17. Food additives: approved and properly stored; Washing Fruits		
Protection from Contamination	& Vegetables  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	19. Water from approved source; Plumbing installed; proper		
Sanitized atppm temperature	backflow device		
reconditioned reconditioned	20. Approved Sewage Wastewater Disposal System, proper disposal		
Priority Foundation Items (2 Point	ts) violations Require Corrective Action within 10 days		
U N O A O Demonstration of Knowledge Personnel	O I N N C C Food Temperature Control/ Identification R		
21, Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM)	27. Proper cooling method used; Equipment Adequate to		
22. Food Handler/ no unauthorized persons/ personnel	Maintain Product Temperature  28. Proper Date Marking and disposition		
Safe Water, Recordkeeping and Food Package Labeling	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	31. Adequate handwashing facilities: Accessible and properly supplied, used		
HACCP plan; Variance obtained for specialized processing methods: 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/Buffer Plate)/ AllergenLabel  Core Items (I. Point) Fiolations Remains Correction As	Service sink or earb eleaning facility provided  than Not to Exceed 90 Days or Next Inspection , Whichever Comes First		
O         1         N         N         C           U         N         O         A         O         Prevention of Food Contamination	0 1 N N C		
T S	U N O A O Food Identification		
34. No Evidence of Insect contamination, rodent/other animals	41. Original container labeling (Bulk Foot)		
35. Personal Cleanliness/eating, drinking or tobacco use 36. Wiping Cloths; properly used and stured	Physical Facilities 42. Non-Food Contact surfaces clean		
37. Environmental contamination	43. Adequate ventilation and lighting; designated areas used		
38. Approved thaving method  Proper Use of Utensits	44. Garbage and Refuse properly disposed; facilities maintained 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	47. Other Violations		
and used  Received by:			
(dimension)	Print: SINA THONG Title: Person In Charge/Owner		
Inspected by: John Dhaver Br. A.	Print: SINA THONG Title: Person In Charge/Owner  Print: John Glover  Business Email:		
Form EH <sub>2</sub> 06 (Revised 09-2015)	- CAR CITYON		

## 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 <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* 

<sup>\*</sup> Time/Temperature Control for Safety (TCS)

Establishment Name:		Address:	City/State: T	License/Permi	it# Page Z of Z
Jacob's Ligowon	2.5~	2351 Hing 3 80		Cross Roads	
Item/Location	Tomas	TEMPERATURE O		1	
Hell/Location	Temp	Item/Location	Temp	Item/Location	Temp
	O	DBSERVATIONS AND CO	RRECTIVE ACTIO	NS	
Item AN INSPECTION OF YOUR ENDINGER NOTED BELOW:	STABLISHM	IENT HAS BEEN MADE. YOU	JR ATTENTION IS DIRE	ECTED TO THE CONDITION:	
Now TES A	la a de il	wervially pr	a. 1	10 10 - 10 0	/
7-	0 0000	objecting pr	repained.	e a food out	4.
				1	
Received by:		Tout.		1 -:	
(signature)		Print: SINA	TITONG	Title: Person In	Charge/ Owner
Inspected by: John Horen (signature)	, 82, A.	Prints Volew	Gloves	Samples: Y N	# collected

Form EH-06 (Revised 09-2015)