

# The Town of Cross Roads Retail Food Establishment Inspection Report

Date: 11-18-22	Time in: 1212	Time out: 1230	License/Permit #	Est. Type: L.I.	Risk Category: LOW	Page 1 of 3	
Purpose of Inspection:		<input checked="" type="checkbox"/> 1-Compliance	<input type="checkbox"/> 2-Routine	<input type="checkbox"/> 3-Field Investigation	<input type="checkbox"/> 4-Visit	<input type="checkbox"/> 5-Other	<b>Total Score</b>
Establishment Name: <b>Jacob's Kigwon</b>			Contact/Owner Name:		* Number of Repeat Violations: 0		100
Physical Address: <b>2351 Hwy 380</b>			City/County: <b>Town of Cross Roads</b>		✓ Number of Violations COS: 0		
Follow-up: Yes <input checked="" type="checkbox"/>			Zip Code:		Phone:		

Compliance 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  
 R = repeat violation  
 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	
O U T	I N	N O	N A	C O S	C O S		O U T	I N	N O	N A	C O S	C O S		
<b>Time and Temperature for Food Safety</b> (F = degrees Fahrenheit)							<b>Employee Health</b>							
				✓								1. Proper cooling time and temperature	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 eyes, nose, and mouth	
				✓								3. Proper Hot Holding temperature (135°F)	<b>Preventing Contamination by Hands</b>	
				✓								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	<b>Highly Susceptible Populations</b>	
<b>Approved Source</b>												16. Pasteurized foods used, prohibited food not offered. Pasteurized eggs used when required	<b>Chemicals</b>	
				✓								7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction	17. Food additives, approved and properly stored, Washing Fruits & Vegetables	
				✓								8. Food Received at proper temperature	18. Toxic substances properly identified, stored and used	
<b>Protection from Contamination</b>												9. Food Separated & protected, prevented during food preparation, storage, display, and tasting	<b>Water/ Plumbing</b>	
				✓								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	

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

Compliance Status						R	Compliance Status						R	
O U T	I N	N O	N A	C O S	C O S		O U T	I N	N O	N A	C O S	C O S		
<b>Demonstration of Knowledge/ Personnel</b>							<b>Food Temperature Control/ Identification</b>							
				✓								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	
<b>Safe Water, Recordkeeping and Food Package Labeling</b>												23. Hot and Cold Water available; adequate pressure, safe	29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips	
				✓								24. Required records available (shellshock tags; parasite destruction); Packaged Food labeled	<b>Permit Requirement, Prerequisite for Operation</b>	
				✓								25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods, manufacturer instructions	30. Food Establishment Permit (Current & Valid)	
<b>Conformance with Approved Procedures</b>												26. Posting of Consumer Advisories; raw or undercooked foods (Disclosure/Reminder/Buffer Plate/ Allergen label)	<b>Utensils, Equipment, and Vending</b>	
				✓								26. Posting of Consumer Advisories; raw or undercooked foods (Disclosure/Reminder/Buffer Plate/ Allergen label)	31. Adequate handwashing facilities; Accessible and properly supplied, used	
<b>Consumer Advisory</b>												32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used	33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided	

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	
O U T	I N	N O	N A	C O S	C O S		O U T	I N	N O	N A	C O S	C O S		
<b>Prevention of Food Contamination</b>							<b>Food Identification</b>							
				✓								34. No Evidence of Insect contamination, rodent/other animals	41. Original container labeling (Bulk Food)	
				✓								35. Personal Cleanliness/eating, drinking or tobacco use	<b>Physical Facilities</b>	
				✓								36. Wiping Cloths, properly used and stored	42. Non-Food Contact surfaces clean	
				✓								37. Environmental contamination	43. Adequate ventilation and lighting, designated areas used	
				✓								38. Approved thawing method	44. Garbage and Refuse properly disposed; facilities maintained	
<b>Proper Use of Utensils</b>												39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used	45. Physical facilities installed, maintained, and clean	
				✓								40. Single-service & single-use articles; properly stored and used	46. Toilet Facilities; properly constructed, supplied, and clean	
				✓									47. Other Violations	

Received by: <i>S. Thong</i>	Print: <b>SINA THONG</b>	Title: Person In Charge/ Owner
Inspected by: <i>John Glover, B.A.</i>	Print: <b>John Glover</b>	Business Email:



## Corrective Actions to Ensure Safe Food

Page 2 of 2

### 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)

