The Town of Cross Roads Retail Food
Establishment Inspection Report

	inspection Report	Est. Type Risk Category Page / of 3	\neg	
Date: Time in: Time out: License/Pennit #		Riett how		
Purpose of Inspection: 1-Compliance 2-Routine	3-Field Investigation			
Establishment Name: Contact/Owner Name:		* Number of Repeat Violations: Number of Violations COS:		
Ma Donalds Physical Address: 11201 HVI 380 Cross Roseds	Zip Code: Phone:	Follow-up: Yes 100		
11201 HV19 380 Cross 100003		No R = repost violation		
Compiliance Status: Out = not in compliance: IN = in compliance: NO = not observed: NA = not app Mark the appropriate points in the OUT box for each numbered item: Mark ** 'n	checkmark in appropriate box for IN, NO			
Priority Items (3 Points) violations Requir		reed 3 days		
Compliance Status O 1 N N C Time and Temperature for Food Safety R	Compliance Status O I N N C U N O A O	Employee Health	R	
U N O N O S (F=degrees Fahrenheit)	T S	Management, food employees and conditional employees.		
Proper cooling time and temperature	knov	wledge, responsibilities, and reporting		
2. Proper Cold Holding temperature (41°F/ 45°F)		Proper use of restriction and exclusion; No discharge from 8, nose, and mouth		
3. Proper Hot Holding temperature(135°F) 4. Proper cooking time and temperature	14.1	Preventing Contamination by Hands Hands cleaned and properly washed/ Gloves used properly		
5. Proper reheating procedure for hot holding (165°F in 2		No bare hand contact with ready to cat foods or approved rnate method property followed (APPROVED Y_N)		
Hours) 6. Time as a Public Health Control; procedures & records		Highly Susceptible Populations		
Approved Source		Pasteurized foods used; prohibited food not offered. teurized 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 /egetables		
Protection from Contamination		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		Water from approved source; Plumbing installed; proper kflow device		
11. Proper disposition of returned, previously served or reconditioned	1	Approved Sewage Wastewater Disposal System, proper posal		
	violations Require Corrective Action with	in 10 days	R	
O I N N C O Demonstration of Knowledge/ Personnel	0 I N N C U N O A O S	Food Temperature Control/ Identification		
21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM)		Proper cooling method used; Equipment Adequate to intain Product Temperature		
22. Food Handler/ no unauthorized persons/ personnel		. Proper Date Marking and disposition . Thermometers provided, accurate, and calibrated; Chemical/	-	
Safe Water, Recordkeeping and Food Package Labeling		ermal test strips Permit Requirement, Prerequisite for Operation		
23. Hot and Cold Water available; adequate pressure, safe 24. Required records available (shellshock tags; parasite	30	Food Establishment Permit (Current & Valid)		
destruction): Packaged Food labeled		Utensils, Equipment, and Vending		
Conformance with Approved Procedures 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	V			
Consumer Advisory		t. Food and Non-food Contact surfaces cleanable, properly signed, constructed, and used		
26. Posting of Consumer Advisories; raw or under cooked		s. Warewashing Facilities; installed, maintained, used/ cryice sink or curb cleaning facility provided		
foods (Disclosure Reminder/Buffet Plate)/ Allergen Label Core Items (I Point) Violations Require Corrective Action				
U N N C Prevention of Food Contamination	U N O A O S	Food Identification	R	
34. No Exidence of Insect contamination, rodent/other animals	41	LOriginal container labeling (Bulk Food)		
35. Personal Cleanliness/eating, drinking or tobacco use	42	Physical Facilities 2. Non-Food Contact surfaces clean		
36. Wiping Cloths; properly used and stored 37. Environmental contamination	43	43. Adequate ventilation and lighting; designated areas used		
38. Approved thawing method Proper Use of Utensils	45	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	6. Toilet Facilities: properly constructed, supplied, and clean		
40. Single-service & single-use articles; properly stored	4	7. Other Violations		
and used Received by:	Print DONCCI FOR	71107 Title: Person In Charge/ Owner		
(signature) Inspected by:	Print:	Business Email:		
Inspected by: John Y lover 60. A.	Print: John 6	910000		

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 <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)

The Town of Cross Roads Retail Food Establishment Inspection Report

Establishment Name:	Physical A	ddress:	City/State: 7	011040+	License/Permit #	Page 3 of 3		
Mc Donal ds	11201	HU14380	City/State: Toylow D					
TEMPERATURE OBSERVATIONS								
Item/Location	Temp	Item/Location	Temp	Item/Locati	on	Temp		
Testoods (Mesik	41-45							
Testosds (Mesk								
	15-0							
Testoods (Hot wold	133-136	7						
, ne f8								
W.								
	OI	SERVATIONS AND COR	RECTIVE ACTION	NS				
Item AN INSPECTION OF YOUR ES	STABLISHME	NT HAS BEEN MADE. YOUR	ATTENTION IS DIRE	ECTED TO TH	E CONDITIONS OBSE	ERVED AND		
Number NOTED BELOW:								
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		7	,					
Received by:		Print: Pay(a Gonzal	02	Title: Person In Char	ge/ Owner		
(signature) Inspected by:		/ Print:	y youran					