The Town of Cross Roads Retail Food Establishment Inspection Report

	Establishme	ши	пэ	ject	1011	Re	port				
Date: 5-9-22	Time in: Time out: License/Pennit #						Est. Type Risk Category Page 1 of 3				
Purpose of Inspection:	1-Compliance 2-Routine		3-Fiel	d Inves	igation		4-Visit 5-Other Total Score				
Establishment Name:	Contact/Owner Name:						* Number of Repeat Violations:				
Physical Address:	City/Country and	5	Zip Co	ode:		Phone:	Follow-up: Yes				
C	ompliance Status: Out = not in compliance IN = in compliance NO = not observed NA =	NAME AND ADDRESS OF THE OWNER, WHEN	icable	COS=	enrecte	d on site	No R = repast violation				
Mark the appropria	the points in the OUT box for each numbered item Priority Items (3 Points) violations	k'✓'ac	checkm	ark in a	propriat	e box fo	or IN, NO, NA, COS Mark an asterisk' * ' in appropriate box for R				
Compliance Status	Traditify Recos (5 Finals) statement	медине		nate Ca		Action)	not to exceed 3 days				
0 1 N N C U N O A O	Time and Temperature for Food Sufety (F = degrees Fabrenheit)		O U	I N	N N O A	0					
	Proper cooling time and temperature	1	Т	\pm		8	12. Management, food employees and conditional employees.				
3-1-	2. Proper Cold Holding temperature (41°F/45°F)	1			-		knowledge, responsibilities, and reporting 13. Proper use of restriction and exclusion: No discharge from				
1	3. Proper Hot Holding temperature(135°F)	1			1_	eyes, nose, and mouth Preventing Contamination by Hands					
	Proper cooking time and temperature Proper substitute and temperature	1	14. Hands cleaned and properly washed/ Gloves used properly								
	Proper reheating procedure for hot holding (165°F in 2 Hours)						15. No bare hand contact with ready to eat foods or approved afternate method properly followed (APPROVED Y N)				
	6. Time as a Public Health Control; procedures & records	1			1	1	Highly Susceptible Populations				
	Approved Source						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 unadultratted; parasite destruction					Chemicals					
	8. Food Received at proper temperature	1	Τ,	7	1		17. Food additives: approved and properly stored; Washing Fruits				
	Protection from Contamination			_			& Vegetables 18. Toxic substances properly identified, stored and used				
1	Food Separated & protected, prevented during food preparation, storage, display, and tasting						Water/ Plumbing				
	10. Food contact surfaces and Returnables; Cleaned and	1	П.	\mathcal{F}	Т		19. Water from approved source; Plumbing installed; proper				
	Sanitized atppm temperature 11. Proper disposition of returned, previously served or	1	+	+			backflow device 20. Approved Scwage Wastewater Disposal System, proper				
	reconditioned			1			disposal				
O I N N C	Priority Foundation Items (2 Points R	ets) viola	tions h	equire I	Correctly N N	e Actio					
U N O A O	Demonstration of Knowledge Personnel		U T	N	A	0 5	Food Temperature Control Identification				
	21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM)		,	1			27. Proper cooling method used; <u>Equipment Adequate to</u>				
v	22. Food Handler/ no unauthorized persons/ personnel						Maintain Product Temperature 28. Proper Date Marking and disposition				
	Safe Water, Recordkeeping and Food Package Labeling		2	1			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 Lood labeled		-	F			30. Food Establishment Permit (Current & Valid)				
	Conformance with Approved Procedures						Utensils, Equipment, and Vending				
	23. Compliance with Variance, Specialized Process, and				T		31. Adequate handwashing facilities: Accessible and properly supplied, used				
	HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions		ı	1							
	Consumer Advisory		2	1			32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used				
	26. Posting of Consumer Advisories; raw or undercooked		1				. Warewashing Facilities; installed, maintained, used/				
	foods (Disclosure Reminder/Buffet Plats)/ AllergenLabel Core Items (1 Point) Violations Require Corrective A	erion No	u to Ev	oward 90	Denne de	Name 6	Service sink or curb cleaning facility provided				
0 1 N N C U N O A O	Prevention of Food Contamination R		U	I N	N	C	R				
5	34. No Evidence of Insect contamination, rodent/other animals		ĩ		A	S	Food Identification				
	35. Personal Cleanliness/eating, drinking or tobacco use		i	1			41.Original container labeling (Bulk Food)				
	36. Wiping Cloths; properly used and stored		l	1			Physical Facilities 42. Non-Food Contact surfaces clean				
	37. Environmental contamination 38. Approved thawing method	F	ir				43. Adequate ventilation and lighting; designated areas used				
	Proper Use of Utensils		v	1			44. Garbage and Refuse properly disposed; facilities maintained 45. Physical facilities installed, maintained, and clean				
7	39. Utensils, equipment, & linens; properly used, stored, dried, & handled. In use utensils; properly used.		L	-			46. Toilet Facilities: properly constructed, supplied, and clean				
	40. Single-service & single-use articles; properly stored and used					/	47. Other Violations				
Received by:	1120	Print	1: /	10	,	01	Title: Peason, in Charge/ Owner				
(signature) Inspected by:	7	Print		Щ	OKL	el	a Dicuston Bylangogor				
(signature)	a Blover St. S.	rrint	1	oh	u	G	lovevi Business Email:				
Form EH-06 (Revised 0	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) 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)

Establishment Name:	Physical Ac		City/State:	City/State: 73 (a co of License/Permit # Page 2 of 3								
MeDonalds		1 Husy 380	Cr035	Cross Boals								
TEMPERATURE OBSERVATIONS												
Item/Location	Temp	Item/Location	Temp	Item/Location	n	Temp						
Tostoods (Hot wold in Graft in Storage with cheese (Sijced) ou	135-15	2/5										
agant)												
1 Estoral (Maikin	41-45	•										
Storage www.tj	77											
prestable	12				-							
	OB	SERVATIONS AND COL	RRECTIVE ACTION	ons								
Item Number AN INSPECTION OF YOUR EST NOTED BELOW:	[ABLISHME]	NT HAS BEEN MADE. YOU	R ATTENTION IS DE	RECTED TO THE	CONDITIONS OBSER	VED AND						
2 Sliced chees	e volu	sutary dest.	raution,	Consec	teclow th	e						
5/12+		/										
Received by:		Print: /t. c/	10/0 00	/ 1	teles Demons In Channel	0						
(signature)	71	(Habi	illa Bl	anton	itle: Person In Charge	Owner						
Inspected by: John Dlone (signature)	en 80 A	Print: John	Glover	Sa	amples: Y N # collec	cted D						

Form EH-06 (Revised 09-2015)