The Town of Cross Roads Retail Food
Establishment Inspection Report

		isnment	Inspect	101	Tte	3010	Est. Type	Risk Category	Page/_ of3
Date: 1/-1-22	Time in: Time out: License 1315 1400	/Pennit #					Rest		1.180
Purpose of Inspection:	1-Compliance 2-Routine		3-Field Inves	stigatio	n		4-Visit	5-Other	Total Score
Establishment Name:	Contact/Owner N	ame:					r of Repeat Violations: _	t	
Pailo 5			7. 0 .		Pi	✓ Numb	er of Violations COS:	Follow-up: Yes	-
Physical Address: 9900 HV	NY 380 City/County: To Yall	cochs	Zip Code:		Phone:			No No	97
Co	mpliance Status: Out = not in compliance IN = in compliance NO = not obs	erved NA = not ap	plicable COS	= enre	ted on sit	or IN, NO. NA. COS		R = repent Mark an asterisk' *	violation * in appropriate box for R
Mark the appropria	te points in the OUT box for each numbered item Priority Items (3 Poli								
Compliance Status	Frierry Hems (3 Poli	(S) Wiradions Requi	Complian	ce Stat					
0 1 N N C U N O A O	Time and Temperature for Food Safety	R	0 L U N	N O	N C)	1	Employee Health	R
T S	(F = dogrees Fahrenheit) 1. Proper cooling time and temperature		T	_			nt, food employees and con	nditional employees.	
6			1	-			ponsibilities, and reporting of restriction and exclusion		
	2. Proper Cold Holding temperature (41°F/45°F)		1			eyes, nose, and	mouth		
V	Proper Hot Holding temperature(135°F) Proper cooking time and temperature		V	\leftarrow		14. Hands clear	Preventing Contam		
	5. Proper reheating procedure for hot holding (165°F in 2			/			nd contact with ready to ea ad properly followed (APP		
	Hours) 6. Time as a Public Health Control: procedures & records					artemate mem		ible Populations	
	Approved Source		~	-			foods used; prohibited for gs used when required	od not offered.	
	7. Food and ice obtained from approved source; Food in							Chemicals	
	good condition, safe, and unadulterated; parasite destruction								
	8. Food Received at proper temperature		1			17. Food addit & Vegetables	ives: approved and proper	y stored; Washing Fruits	
	Protection from Contamination		-				tances properly identified,		
	Food Separated & protected, prevented during food preparation, storage, display, and tasting							Water/ Plumbing	
	10. Food contact surfaces and Returnables; Cleaned and		~			19. Water from backflow devi	n approved source; Plumb	ing installed; proper	
	Sanitized atppm temperature 11. Proper disposition of returned, previously served or						Sewage Wastewater Dispe	osal System, proper	
	reconditioned					disposal			
0 1 N N C		R R	0 1	N O	N	ction within 10 days	Food Temperature Co	ntrol/ Identification	R
U N O A O	Demonstration of Knowledge/ Personnel		U N			0 8			
	 Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM) 		~			Maintain Proc	oling method used; Equipm luct Temperature		
	22. Food Handler/ no unauthorized persons/ personnel		~	,			to Marking and disposition eters provided, accurate, a		
	Safe Water, Recordkeeping and Food Package Labeling		V	1		Thermal test.	strips		
	23. Hot and Cold Water available; adequate pressure, safe			т			rmit Requirement, Pren		
	 Required records available (shellshock tags; parasite destruction); Packaged Food labeled 		~			30. Food Est	ablishment Permit (Curr	ent & Valid)	
	Conformance with Approved Procedures							ment, and Vending	
	Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods:		1			31. Adequate	handwashing facilities: A	ccessible and properly suppl	led, used
	manufacturer instructions		490	1		32. Food and	Non-food Contact surface	es cleanable, properly	
	Consumer Advisory		-	1_	-		istructed, and used		
	26. Posting of Consumer Advisories; raw or undercooked foods (Disclosure Reminder/Buffet Plate)/ Allergen Label		1	1			hing Facilities; installed, n or curb cleaning facility p		
	Care Items (1 Point) Violations Re-	AND DESCRIPTION OF THE PARTY OF		and distributions			hever Comes First		
0 1 N N O A	Prevention of Food Contamination	R	U 1 U N	o O	A	o s		Food Identification	
	34. No Hyidence of Insect contamination, rodent/other animals					41.Original	container labeling (Bulk Fo	ood)	
	35. Personal Cleanliness/eating, drinking or tobacco use							Physical Facilities	
	36. Wiping Cloths; properly used and stored		~				d Contact surfaces clean e ventilation and lighting;	designated areas used	
	St. Environmental contamination St. Approved thawing method		V	-		44. Garbage	and Refuse properly dispo	osed; facilities maintained	
	Proper Use of Utensils		1	1			facilities installed, mainta acilities; properly construc		
4	 Utensils, equipment, & linens; properly used, stored, dried, & handled. In use utensils; properly used. 		~	1				599	
	40. Single-service & single-use articles; properly stored and used					47. Other V	iolations		
Received by:	23		Print:	1	1	11:14	1 e M	Title: Person In C	Charge/ Owner
(signature)			Print:	7	/	Glov	1.1.1	Business Email:	
Inspected by: (signature)	how Dlover be. A.		\sim	0	hn	0101	en		
Form EH-06 (Revis	ed 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 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)

Establishment Name:		Physical Address:		Olhu Of License/Permit#	Page 💆 of 🔏
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Item AN INSPECTION OF YOUR ES NOTED BELOW:	STABLISHME	ENT HAS BEEN MADE. YO	UR ATTENTION IS DIR	ECTED TO THE CONDITIONS OF	BSERVED AND
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Received by:		Print:	0411/2 01	Title: Person In C	Charge/ Owner
(signature)	71	/ Print:	111111	1	
Inspected by:	1001 11	1 2 /	a Elever	Samples: Y N.	# collected

Form EH-06 (Revised 09-2015)