

# The Town of Cross Roads Retail Food Establishment Inspection Report

Date: <b>11-1-22</b>	Time in: <b>1315</b>	Time out: <b>1400</b>	License/Permit #	Est. Type: <b>Rest</b>	Risk Category: <b>MSM</b>	Page <u>1</u> of <u>3</u>	
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>Paiolo's</b>	Contact/Owner Name:	* Number of Repeat Violations: <u>0</u>	<b>97</b>
Physical Address: <b>9900 Hwy 380</b>	City/County: <b>Town of Cross Roads</b>	✓ Number of Violations COS: <u>1</u>	
Zip Code:		Phone:	Follow-up: Yes <input checked="" type="checkbox"/> No <input type="checkbox"/>

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. Mark ✓ a checkmark in appropriate box for **IN, NO, NA, COS**. **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			Compliance Status		
OUT	IN	NO	NA	COS	R
<b>Time and Temperature for Food Safety</b> (F = degrees Fahrenheit)					
		<input checked="" type="checkbox"/>			
1. Proper cooling time and temperature					
<input checked="" type="checkbox"/>					
2. Proper Cold Holding temperature (41°F/ 45°F)					
		<input checked="" type="checkbox"/>			
3. Proper Hot Holding temperature (135°F)					
		<input checked="" type="checkbox"/>			
4. Proper cooking time and temperature					
				<input checked="" type="checkbox"/>	
5. Proper reheating procedure for hot holding (165°F in 2 Hours)					
				<input checked="" type="checkbox"/>	
6. Time as a Public Health Control: procedures & records					
<b>Approved Source</b>					
				<input checked="" type="checkbox"/>	
7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction					
				<input checked="" type="checkbox"/>	
8. Food Received at proper temperature					
<b>Protection from Contamination</b>					
		<input checked="" type="checkbox"/>			
9. Food Separated & protected, prevented during food preparation, storage, display, and tasting					
		<input checked="" type="checkbox"/>			
10. Food contact surfaces and Returnables; Cleaned and Sanitized at _____ ppm temperature					
				<input checked="" type="checkbox"/>	
11. Proper disposition of returned, previously served or reconditioned					

Priority Foundation Items (2 Points) violations Require Corrective Action within 16 days					
Compliance Status			Compliance Status		
OUT	IN	NO	NA	COS	R
<b>Demonstration of Knowledge/ Personnel</b>					
		<input checked="" type="checkbox"/>			
21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM)					
		<input checked="" type="checkbox"/>			
22. Food Handler/ no unauthorized persons/personnel					
<b>Safe Water, Recordkeeping and Food Package Labeling</b>					
		<input checked="" type="checkbox"/>			
23. Hot and Cold Water available; adequate pressure, safe					
		<input checked="" type="checkbox"/>			
24. Required records available (shell/shock tags; parasite destruction); Packaged Food labeled					
<b>Conformance with Approved Procedures</b>					
				<input checked="" type="checkbox"/>	
25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions					
<b>Consumer Advisory</b>					
				<input checked="" type="checkbox"/>	
26. Posting of Consumer Advisories; raw or undercooked foods (Disclosure Reminder/Buffer Plate/ Allergen Label)					

Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection, Whichever Comes First					
Compliance Status			Compliance Status		
OUT	IN	NO	NA	COS	R
<b>Prevention of Food Contamination</b>					
		<input checked="" type="checkbox"/>			
34. No Evidence of Insect contamination, rodent/other animals					
		<input checked="" type="checkbox"/>			
35. Personal Cleanliness/eating, drinking or tobacco use					
		<input checked="" type="checkbox"/>			
36. Wiping Cloths; properly used and stored					
		<input checked="" type="checkbox"/>			
37. Environmental contamination					
		<input checked="" type="checkbox"/>			
38. Approved thawing method					
<b>Proper Use of Utensils</b>					
		<input checked="" type="checkbox"/>			
39. Utensils, equipment, & linens; properly used, stored, dried, & handled. In use utensils, properly used					
		<input checked="" type="checkbox"/>			
40. Single-service & single-use articles; properly stored and used					

Received by: (signature)	Print: <b>John D. Glover</b>	Title: Person In Charge/ Owner
Inspected by: (signature)	Print: <b>John Glover</b>	Business Email:

## 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 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)

The Town of Cross Roads Retail Food Establishment Inspection Report

Establishment Name: Pa. 10's Physical Address: 9900 Hwy 380 City/State: Town of Cross Roads License/Permit # Page 2 of 2

TEMPERATURE OBSERVATIONS

Table with 6 columns: Item/Location, Temp, Item/Location, Temp, Item/Location, Temp. Includes handwritten entries for 'TCS foods (Break-in in kitchen)' and 'TCS foods (Break in case)'.

OBSERVATIONS AND CORRECTIVE ACTIONS

Table with 2 columns: Item Number, AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW. Includes handwritten observations 1, 2, and 3.

Received by: [Signature] Title: Person In Charge/ Owner Inspected by: John Glover, D.A. Print: ACI Milkem, John Glover Samples: Y N # collected