The Town of Cross Roads Retail Food
Establishment Inspection Report

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Date: //-/	- ;	22	,	Time in:		Time out:	0		License/Pennit	#							Resi	LLO	W		al Score
Purpose of I	ispectic	nt			1-Complian	ce	1	2-Rot	tine		3-Fie	ld Inve	stigatio	١			-Visit		Rher	100	
Establishmen	Name	c	4	touse				Contact/Or	wner Name:							* Number of R			_		i
	9-03/45/1						City/Co	ounty: 7	o luco.	04	Zip C	Code:	T	Phon	ie:			Follow-up	: Yes	9	6
1000	Physical Address: City/County: To VIVID Of CAD 55 Readed 5 Compliance Status: Qut = not in compliance NN = in compliance NO = not observed NA = not in compliance NO = not observed NA = not in compliance NO = not observed NA = not in compliance NO = not observed NA = not in compliance NO = not observed NA = not in compliance NO = not observed NA = not in compliance NO = not observed NA = not in compliance NO = not observed NA = not in compliance NO = not observed NA = not in compliance NO = not observed NA = not in compliance NO = not observed NA = not in compliance NO = not observed NO = not o							annticable	COS = corrected on site		site			No L	R = repeat vis						
4	lark the	e appro	Compriate p	pliance Status: points in the OUT	box for each nun	ibered item	i compnasi	W NO-1	nn omerved	Mark '	'a checki	mark in	appropr	iate bo	x for 12	N, NO, NA, COS		Mark	an asterisk' * ' i	n appropriate box	for R
							Pric	ority Items	(3 Points) viola	ations Req			Correcti nec Stati	****	on not	to exceed 3 days					
Compliance O 1	N O	N A	С		Time and	Lemperature for	Food Saf	ety		R	0	1 N	N O	N	C 0			Employee Hea	dth		R
T			8	1.0	time and temper	= dogrees Fahrer	theit)				Т		-		8	12. Management, foo	d employees and	conditional empl	oyees.		
	1									\perp		16			+	knowledge, responsib			e from		
-		2. Proper Cold Holding temperature (41°F/45°F)						V	\Box			eyes, nose, and mouth									
7	3. Proper Hot Holding temperature(135°F) 4. Proper cooking time and temperature						1				14. Hands cleaned an	d properly washe	d/Gloves used p	roperty							
~	5. Proper reheating procedure for hot holding (165°F in 2 Hours)						1				 No bare hand con alternate method proj 	perly followed (A	PPROVED Y_N)								
	6. Time as a Public Health Control; procedures & records									Т		16. Pasteurized foods		food not offered.							
	Approved Source							1				Pasteurized eggs used									
					obtained from app safe, and unadulte													Chemicals	r		
11/1	7		7	8. Food Receive	d at proper tempe	rature				+						17. Food additives: a	pproved and prop	perly stored; Was	hing Fruits		
V					Protection fro	m Contaminatio)B					-				& Vegetables 18. Toxic substances	properly identifi	ed, stored and use	ed		
V	•				ed & protected, protected, protected, and		ood				MA	1						Water/ Plum	bing		
			+	10. Food contac	t surfaces and Re	turnables ; Cleane						200	6			19. Water from appro-	oved source; Plur	nbing installed; p	roper		
V			,	Sanitized at	osition of returned	ppm temperature , previously serv									1	20. Approved Sewag	ge Wastewater Di	sposal System, pr	roper		
				reconditioned				Priority Fo	undation Item	s (2 Point	s) riolatio	ns Requ	iire Cor	rective	Action	disposal n within 18 days					
O I N	N O	N A	C O	Der	nonstration of K	nowledge/ Perso				R	1) I N	N O	N A	C O S		d Temperature	Control/ Identifi	eation		R
	_		3		narge present, den							à	/			27. Proper cooling n Maintain Product Te		ipment Adequate	to		
-					er/ no unauthoriz	ed persons/perso	nnel					V				28. Proper Date Mai 29. Thermometers p			Chemical/		
					Safe Water,	Recordkeeping : Labeling	ind Food I	Package				1				Thermal test strips	Requirement, Pr				
V			_		ld Water available					+-		Т				30. Food Establish			per acron		
V					cords available (s ackaged Food lab		arasiw					-	1			30. Food Establish			.n		
					e with Variance, S							T				31. Adequate handv		Accessible and p		l, used	
		~	-		Variance obtained			methods;				~	1								
	<u> </u>			manufacturer i		sumer Advisory						V	1			32. Food and Non-f designed, constructs		aces cleanable, pr	operly		
		,			Consumer Adviso							V				33. Warewashing F Service sink or curb			d/		
	Y			foods (Disclos	ure Reminder/But			int) <i>Violatic</i>	us Require Co	rrective A	ction Not	to Exce	ed 90 D	ays or	Next h	Inspection , Whichever		provided			
U N	N U	N A	C O		Prevention of I	ood Contamina				R		0 1 U N	N O	N A	C O S			Food Identifi	cation		R
r			S	34. No Hviden	ce of Insect conta	mination, rodent/	other anim	nals				1	-		3	41.Original contain	er labeling (Bulk	Food)			
-					leanliness/eating,													Physical Fac	cilities		
	3/			36, Wiping Cl	oths; properly use	d and stored					*	/	-			42. Non-Food Cont 43. Adequate venti			as used		
	37, Environmental contamination 38. Approved thawing method						-	44. Carbage and Refuse properly disposed; facilities maintained 45. Physical facilities installed, maintained, and clean													
Proper Use of Utensils 39. Utensils, equipment, & linens; properly used, stored,							100	-			46. Toilet Facilities		V1 707 -P								
dried, & handled in use utensils; properly used 40. Single-service & single-use articles; properly stored						-	1		+			47. Other Violation	ns								
V				and used							l n			8			/	Tirle	: Person In Ch	arge/ Owner	
Received (signature		فسناه	V	milli	MI	All					Print	T	77.	61	K:	14/1	1		ness F.mail;		
Inspected (signature		11	op	w K	lope	v. 62.	A.				Prin	I	OL	vu	<i>J</i>	Glove	· V	Busi	ness r.mall;		
4	_	(Re	vised	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 A	ddress:	City/State: 7	City/State: 70 Mu 14 License/Permit # Page Z of Z						
Prairie House		HWY 380	64059	Cross Roads						
7,3		TEMPERATURE OF		,						
Item/Location	Temp	Item/Location	Temp	Item/Location	Temp					
	41-45		7.53		- Trimp					
ins Reaching	11 10									
Testoods (Steam table)	135									
tables										
				*						
	OF	SERVATIONS AND CO	RRECTIVE ACTION	NS						
Item Number AN INSPECTION OF YOUR ES NOTED BELOW:	TABLISHME	NT HAS BEEN MADE. YOU	R ATTENTION IS DIRE	ECTED TO THE CONDITIONS OB	SERVED AND					
19 Back flow A	lveve	iten not in:	stalled ot	2et: 1: ty 5 : 6	: H050					
attached										
42 Clean weal	1 sur	fuces.								
		,								
			а							
		3								
	22									
				7						
Received by: Who Who	H	Print: Mark	" What	Title: Person In Cha	rge/ Owner					
Inspected by:	10-1 17	Print:	fol aver	Samples: V N #	collected &					