The Town of Cross Roads Retail Food Establishment Inspection Report

	Inspection Report									
Date: Time in: Time out: License/Permit ≠ 11.5 €	Est. Type Risk Category Page / of 3									
Purpose of Inspection: 1-Compliance 2-Routine	3-Field Investigation 4-Visit 5-Other Total Score									
Establishment Name:  Contact/Owner Name:	* Number of Repeat Violations:  Number of Violations COS:									
Physical Address: City/County: TOU w of Cnoss Rossels	Zip Code: Phone: Follow-up: Ves No V									
Compliance Status: Out = not in compliance IN = in compliance IN = in compliance IN = not observed IN = not applicable COS = corrected on site IN = repost violation										
Priority Hems (3 Points) willations Require Immediate Corrective Action not to exceed 3 days										
	Compliance Status O I N N C									
T s (F = degrees Fahrenheit)	U N O A O Employee Health									
Proper cooling time and temperature	Management, food employees and conditional employees.     knowledge, responsibilities, and reporting									
2. Proper Cold Holding temperature (41°F/ 45°F)	13. Proper use of restriction and exclusion; No discharge from cycs, nose, and mouth									
3. Proper Hot Holding temperature(135°F)  4. Proper cooking time and temperature	Preventing Contamination by Hands  14. Hands cleaned and properly washed/ Gloves used properly									
5. Proper reheating procedure for hot holding {165°F in 2. Hours)	15. No bare hand contact with ready to cat fixeds or approved alternate method property followed (APPROVED V N)									
6. Time as a Public Health Control; procedures & records  Approved Source	Highly Susceptible Populations									
7. Food and ice obtained from approved source; Food in	Pasteurized foods used; prohibited food not offered.  Pasteurized eggs used when required									
good condition, safe, and unadulterated; parasite destruction	Chemicals									
8. Food Received at proper temperature	17. Food additivex: approved and properly stored; Washing Fruits & Vegetables									
Protection from Contamination  9. Food Separated & protected, prevented during food	18. Toxic substances properly identified, stored and used  Water/ Plumbing									
preparation, storage, display, and tasting  10. Food contact surfaces and Returnables; Cleaned and	19. Water from upproved source; Plumbing installed; proper									
Sanitized atppm temperature  11. Proper disposition of returned, previously served or	backflow device									
reconditioned	20. Approved Sewage Wastewater Disposal System, proper disposal									
O I N N C Demonstration of Knowledge/ Personnel R	Column   Corrective Action within 18 days     Column   Column									
T S 21. Person in charge present, demonstration of knowledge,	T									
and perform duties/ Certified Food Manager (CFM)  22. Food Handler/ no unauthorized persons/ personnel	27. Proper cooling method used; Equipment Adequate to  Maintain Product Temperature  28. Proper Date Mark inv and disposition									
Safe Water, Recordkeeping and Fond Package Labeling	29. Thermometers provided, accurate, and calibrated; Chemical/									
23. Hot and Cold Water available; adequate pressure, safe	Thermal <u>1688 strips.</u> Permit Requirement, Prerequisite for Operation									
24. Required records available (shellshock tags; parasite destruction); Packaged Food labeled	30. Food Establishment Permit (Current & Valid)									
Conformance with Approved Procedures	Utensils, Equipment, and Vending									
25. Compliance with Variance, Specialized Process. and HACCP plan; Variance obtained for specialized processing methods;	31. Adequate handwashing facilities; Accessible and properly supplied, used									
manufacturer instructions  Consumer Advisory	32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used									
26. Posting of Consumer Advisories, raw or undercooked foods (Disclosure Reminder/Buffet Plate) AllergenLabel	33. Warewashing Facilities; installed, maintained, used/									
	Service sink or curb cleaning facility provided  Not to Exceed 90 Days or Next Inspection , Whichever Comes First									
U N O A O Prevention of Food Contamination	O 1 N N C Food Identification									
34. No Evidence of Insect contamination, rodent/other animals	41. Original container labeling (Bulk Food)									
35. Personal Cleanliness/eating, drinking or tobacco use 36. Wiping Cloths; properly used and stored	Physical Facilities 42. Non-Food Contact surfaces clean									
37. Environmental contamination 38. Approved thawing method	43. Adequate ventilation and lighting; designated areas used									
38. Approved thawing method  Proper Use of Utensils	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. Toilet Facilities; properly constructed, supplied, and clean									
40. Single-service & single-use articles; properly stored and used	47. Other Violations									
(signature)	rini:  Title: Person In Charge/Owner  Communication  Title: Person In Charge/Owner									
Inspected by: John Dloner R. A.	rini: John Glover Business Email:									
Form EH-06 (Revised 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* 

<sup>\*</sup> Time/Temperature Control for Safety (TCS)

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Form EH-06 (Revised 09-2015)