

# The Town of Cross Roads Retail Food Establishment Inspection Report

Date: <b>5-11-22</b>	Time in: <b>1514</b>	Time out:	License/Permit #	Est. Type: <b>Rest</b>	Risk Category: <b>Low</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>Panda Express</b>			Contact/Owner Name:			* Number of Repeat Violations: <b>0</b> ✓ Number of Violations COS: <b>0</b>	
Physical Address: <b>11401 Hwy 380</b>		City/County: <b>Town of Cross Roads</b>		Zip Code:	Phone:	Follow-up: Yes <input type="checkbox"/> No <input checked="" type="checkbox"/>	<b>100</b>
Compliance Status: <b>OUT</b> = not in compliance <b>IN</b> = in compliance <b>NO</b> = not observed <b>NA</b> = not applicable <b>COS</b> = corrected on site Mark the appropriate points in the <b>OUT</b> box for each numbered item						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	O	I	N	N	A	C	R	Description	R
U T									
								<b>Time and Temperature for Food Safety</b> (F = degrees Fahrenheit)	
								1. Proper cooling time and temperature	
								2. Proper Cold Holding (temperature (41°F/ 45°F))	
								3. Proper Hot Holding temperature (135°F)	
								4. Proper cooking time and temperature	
								5. Proper reheating procedure for hot holding (165°F in 2 Hours)	
								6. Time as a Public Health Control; procedures & records	
								<b>Approved Source</b>	
								7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction	
								8. Food Received at proper temperature	
								<b>Protection from Contamination</b>	
								9. Food Separated & protected, prevented during food preparation, storage, display, and tasting	
								10. Food contact surfaces and Returnables ; Cleaned and Sanitized at _____ ppm temperature	
								11. Proper disposition of returned, previously served or reconditioned	
								<b>Employee Health</b>	
								12. Management, food employees and conditional employees, knowledge, responsibilities, and reporting	
								13. Proper use of restriction and exclusion: No discharge from eyes, nose, and mouth	
								<b>Preventing Contamination by Hands</b>	
								14. Hands cleaned and properly washed/ Gloves used properly	
								15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y,N)	
								<b>Highly Susceptible Populations</b>	
								16. Pasteurized foods used; prohibited food not offered. Pasteurized eggs used when required	
								<b>Chemicals</b>	
								17. Food additives: approved and properly stored; Washing Fruits & Vegetables	
								18. Toxic substances properly identified, stored and used	
								<b>Water/ Plumbing</b>	
								19. Water from approved source; Plumbing installed; proper backflow device	
								20. Approved Sewage Wastewater Disposal System, proper disposal	

Priority Foundation Items (2 Points) violations Require Corrective Action within 18 days									
Compliance Status	O	I	N	N	A	C	R	Description	R
U T									
								<b>Demonstration of Knowledge/ Personnel</b>	
								21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM)	
								22. Food Handler/ no unauthorized persons/ personnel	
								<b>Safe Water, Recordkeeping and Food Package Labeling</b>	
								23. Hot and Cold Water available; adequate pressure, safe	
								24. Required records available (shellshock tags; parasite destruction); Packaged Food labeled	
								<b>Conformance with Approved Procedures</b>	
								25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions	
								<b>Consumer Advisory</b>	
								26. Posting of Consumer Advisories, raw or undercooked foods (Disclosure Reminder/ Buffet Plate/ Allergen Label)	
								<b>Food Temperature Control/ Identification</b>	
								27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature	
								28. Proper Date Marking and disposition	
								29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips	
								<b>Permit Requirement, Prerequisite for Operation</b>	
								30. Food Establishment Permit (Current & Valid)	
								<b>Utensils, Equipment, and Vending</b>	
								31. Adequate handwashing facilities: Accessible and properly supplied, used	
								32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used	
								33. Warewashing Facilities: installed, maintained, used/ Service sink or curb cleaning facility provided	

Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection, Whichever Comes First									
Compliance Status	O	I	N	N	A	C	R	Description	R
U T									
								<b>Prevention of Food Contamination</b>	
								34. No Evidence of Insect contamination, rodent/other animals	
								35. Personal Cleanliness/eating, drinking or tobacco use	
								36. Wiping Cloths; properly used and stored	
								37. Environmental contamination	
								38. Approved thawing method	
								<b>Proper Use of Utensils</b>	
								39. Utensils, equipment, & linens, properly used, stored, dried, & handled In use utensils; properly used	
								40. Single-service & single-use articles; properly stored and used	
								<b>Food Identification</b>	
								41. Original container labeling (Bulk Food)	
								<b>Physical Facilities</b>	
								42. Non-Food Contact surfaces clean	
								43. Adequate ventilation and lighting; designated areas used	
								44. Garbage and Refuse properly disposed; facilities maintained	
								45. Physical facilities installed, maintained, and clean	
								46. Toilet Facilities; properly constructed, supplied, and clean	
								47. Other Violations	

Received by: <b>Josephine Bailey</b>	Print: <b>JOSEPHINE BAILEY</b>	Title: <b>Person In Charge/ Owner Assistant Manager</b>
Inspected by: <b>John Glover B. A.</b>	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)

Establishment Name: <i>Panda Express</i>	Physical Address: <i>11401 Hwy 380</i>	City/State: <i>Town of Cross Roads</i>	License/Permit #	Page <u>3</u> of <u>3</u>
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**TEMPERATURE OBSERVATIONS**

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
<i>TCS foods (Walk-in)</i>	<i>41°</i>				
<i>TCS foods (Reach in)</i>	<i>37-41</i>				
<i>TCS foods (Steam table)</i>	<i>135-150</i>				
<i>TCS food (Chicken)</i>	<i>179</i>				

**OBSERVATIONS AND CORRECTIVE ACTIONS**

Item Number	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW:
<i>3</i>	<i>Chicken reheated to 165°, corrected on the spot.</i>

Received by: <i>JSB Bailey</i> <small>(signature)</small>	Print: <i>JOSEPHINE BAILEY</i>	Title: <i>Person In Charge/ Owner Assistant Manager</i>
Inspected by: <i>John Glover R.A.</i> <small>(signature)</small>	Print: <i>John Glover</i>	Samples: <i>Y N</i> # collected <i>0</i>