The Town of Cross Roads Retail Food
Establishment Inspection Report

Establishment I	nspection Report	. 5			
Date:         Time in:         Time out:         License/Pennit ≠           11 − 2 − 2 2         1 44 40         1 5 1 5	Est. Type Risk Category Page / Rest World				
Purpose of Inspection: 1-Compliance 2-Routine	Je ali mengawa	tal Score			
Establishment Name: Contact/Owner Name:	* Number of Repeat Violations:  Number of Violations COS:				
Physical Address:  11401/twy 380  City/County: 10 10 10 0 f  C 1055 Roculs	Zip Code: Phone: Follow-up: Yes No	0			
Compliance Status: Out = not in compliance IN = in compliance NO = not observed NA = not app	icable COS = canceled on site R = reposi violation				
Mark the appropriate points in the OUT box for each numbered item Mark ** a	theckmark in appropriate box for LY, NO. AA. COS Mark an assertisk A in appropriate oos	TOF IC			
Priority Items (3 Points) viviations Requir	Immediate Corrective Action not to exceed 3 days  Compliance Status				
O	O I N N C Employee Health	R			
Proper cooling time and temperature	Management, food employees and conditional employees.     knowledge, responsibilities, and reporting				
2. Proper Cold Holding temperature (41°F/ 45°F)	Proper use of restriction and exclusion; No discharge from eyes, αose, and mouth	13. Proper use of restriction and exclusion; No discharge from eyes, 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	15. No bare hand contact with ready to cat foods or approved afternate method property followed (APPROVED Y.N.)				
Hours) 6. Time as a Public Health Control; procedures & records	Highly Susceptible Populations				
Approved Source	16. Pasteurized foods used; prohibited food not offered.     Pasteurized eggs used when required.				
7. Food and ice obtained from approved source; Food in good condition, sale, and unadulterated, parasite destruction	Chemicals				
Food Received at proper temperature	17. Food additives: approved and properly stored; Washing Fruits & Vegetables				
Protection from Contamination	18. Toxic substances properly identified, stored and used  Water/ Plumbing				
Food Separated & protected, prevented during food preparation, storage, display, and tasting	1 100 100 1				
10. Food contact surfaces and Returnables; Cleaned and Santized at CO ppm semperature	Water from approved source; Plumbing installed; proper backflow device				
11. Proper disposition of returned, previously served or reconditioned	20. Approved Sewage Wastewater Disposal System, proper disposal				
Priority Foundation Hems (2 Points) t	oletions Require Corrective Action within 18 days	R			
O I N O C Demonstration of Knowledge/Personnel T S S	O I N N C U N O A O Food Temperature Control/ Identification T S				
21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM)	27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature				
22, Food Handler/ no unauthorized persons/ personnel  Safe Water, Recordkeeping and Food Package	28. Proper Date Marking and disposition 29. Thermometers provided, accurate, and calibrated; Chemical/				
Labeling  23. Hot and Cold Water available; adequate pressure, safe	Thermal test strips  Permit Requirement, Prerequisite for Operation				
23. Hot and Cold Water available, adequate pressure, said  24. Required records available (shellshock tags; parasite	30. Food Establishment Permit (Current & Valid)				
destruction); Packaged Food labeled	Utensils, Equipment, and Vending				
Conformance with Approved Procedures  25, Compliance with Variance, Specialized Process, and	31. Adequate handwashing facilities: Accessible and properly supplied, used				
HACCP plan; Variance obtained for specialized processing methods: 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	33. Warewashing Facilities; instelled, maintained, used/ Service sink or curb cleaning facility provided				
foods (Disclosure Reminder/Buffet Plate)/ Allergen Label  Core (tens. (1 Point) Violations Require Corrective Action	n Not to Exceed 90 Days or Next Inspection , Whichever Comes First				
U N D A O Prevention of Food Contamination	O I N O A O Food Identification	п			
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	43. Adequate ventilation and lighting; designated areas used	43. Adequate ventilation and lighting; designated areas used			
38. Approved thaving 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	47. Other Violations				
Received by:	Print: Data Cia Si Way Title: Person In Charge/Owner				
Inspected by: Jahn Dlover 62, A.	Print: Vatva Silvayva  Business Email:				
(signature) Jahn Nover 5-, A.	solve bibler				

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 <u>less than</u> 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)

# The Town of Cross Roads Retail Food Establishment Inspection Report

Establishment Name:		Physical Address:		City/State:7	ousu of	License/Permit # Page 💆 of 🌂	
Panda Express		11401 Hwy 380		611351	bonds		
	•		TEMPERATURE (	DBSERVATIONS			
Item/Loca	ation	Temp	Item/Location	Temp	Item/Locat	tion	Temp
TUSI	toods (wothold	135-15	2				
ings	toods (wothold steamtable)						
		111-11-					
13000	toods (Walkiw	41-45					
10000	ow.n)						
		OB	SERVATIONS AND CO	ORRECTIVE ACTIO	NS		
Item Number	AN INSPECTION OF YOUR ES	STABLISHME	NT HAS BEEN MADE. YO	UR ATTENTION IS DIR	ECTED TO TH	HE CONDITIONS OBSE	ERVED AND
		TV7					
Received			Print: Dati	cia Silver	11/1/2	Title: Person In Char	ge/ Owner
(signature)  Inspected (signature)		1000 (2)	/ Print:	6/000	)	Samples: Y N. # co	ollected O