

The Town of Cross Roads Retail Food Establishment Inspection Report

Date: 11-2-22	Time in: 1440	Time out: 1515	License/Permit #	Est. Type: Rest	Risk Category: Low	Page 1 of 3									
Purpose of Inspection:			1-Compliance <input checked="" type="checkbox"/>		2-Routine <input type="checkbox"/>		3-Field Investigation <input type="checkbox"/>		4-Visit <input type="checkbox"/>		5-Other <input type="checkbox"/>		Total Score		
Establishment Name: Panada Express				Contact/Owner Name:				* Number of Repeat Violations: 0				✓ Number of Violations COS: 0			
Physical Address: 11401 Hwy 780				City/County: Town of Cross Roads				Zip Code:		Phone:		Follow-up: Yes <input checked="" type="checkbox"/>		100	

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. 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						Employee Health	
OUT	IN	NO	NA	COS	R	OUT	IN	NO	NA	COS	R		
Time and Temperature for Food Safety (F = degrees Fahrenheit)													
												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	
												Preventing Contamination by Hands	
												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)	
												Highly Susceptible Populations	
												16. Pasteurized foods used; prohibited food not offered. Pasteurized eggs used when required	
												Chemicals	
												17. Food additives; approved and properly stored; Washing Fruits & Vegetables	
												18. Toxic substances properly identified, stored and used	
												Water/ Plumbing	
												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						Compliance Status						Food Temperature Control/ Identification	
OUT	IN	NO	NA	COS	R	OUT	IN	NO	NA	COS	R		
Demonstration of Knowledge/ Personnel													
												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	
												Permit Requirement, Prerequisite for Operation	
												30. Food Establishment Permit (Current & Valid)	
												Utensils, Equipment, and Vending	
												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						Compliance Status						Food Identification	
OUT	IN	NO	NA	COS	R	OUT	IN	NO	NA	COS	R		
Prevention of Food Contamination													
												41. Original container labeling (Bulk Food)	
												Physical Facilities	
												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: <i>[Signature]</i>	Print: Patricia Silveira	Title: Person In Charge/ Owner
Inspected by: <i>[Signature]</i>	Print: John Glover	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)

