The Town of Cross Roads Retail Food Establishment Inspection Report

Date: 11-18-22		/Permit #	Est. Type Risk Category Page 3 of 3							Page 3 of 3			
Purpose of Inspection:	1-Compliance 2-Routine		3-Field I	nvestiga	tion		4-V		S-Other	Total Score			
Establishment Name:	Contact/Owner Na	ame:					* Number of Rep		-				
Physical Address:	City/County: Talk k	v v t.	Zip Code	:	Phone	e:	✓ Number of Vi	olations COS:	Follow-up: Yes	1			
11970 HU	Uy380 Cross Pur	alls							No V	100			
Compliance Status: Out = not in compliance IN = in compliance NO = not observed NA = not applicable COS = corrected on site R = repeat violation Mark the appropriate points in the OUT box for eachnumbered item Mark ** in appropriate box for IN, NO, NA, COS 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												
O I N N C U N O A O	Time and Temperature for Food Safety	R	OU	N	N	С		F	uployee Health	R			
T	(F = degrees Fahrenheit) 1. Proper cooling time and temperature		T			o s	12. Management, food e						
			V	1		4	knowledge, responsibilit	ies, and reporting					
	Proper Cold Holding temperature (41°F/45°F)		l	1			13. Proper use of restrict eyes, nose, and mouth	ion and exclusion;	No discharge from				
	3. Proper Hot Holding temperature(135°F) 4. Proper cooking time and temperature			-		+	Pre 14. Hands cleaned and p	venting Contamin roperly washed/ Gl					
	5. Proper reheating procedure for hot holding (165°F in 2 Hours)			1	-		15. No bare hand contact alternate method properly						
6. Time as a Public Health Control; procedures & records Approved Source								Highly Susceptib					
			1	1_			16. Pasteurized foods use Pasteurized eggs used w		not offered.				
	 Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction 								Chemicals				
	8. Food Received at proper temperature		1	+			17 Food additives; appro & Vegetables	oved and properly	stored; Washing Fruits				
	Protection from Contamination 9. Food Separated & protected, prevented during food		1	1			18. Toxic substances pro						
14	preparation, storage, display, and tasting			1			Water/Plumbing						
	10. Food contact surfaces and Returnables; Cleaned and Sanitized atppm/temperature						Water from approved source, Plumbing installed; proper backflow device						
6	11. Proper disposition of returned, previously served or reconditioned						Approved Sewage/Wastewater Disposal System, proper disposal						
O I N N C	Priority Foundation	Items (2 Points) vi	olations Re	-	N (within 10 days			an series in the other particular field			
U N O A O S	Demonstration of Knowledge/ Personnel 21. Person in charge present, demonstration of knowledge,		U N	N O		5		emperature Contr		R			
	and perform duties/ Certified Food Manager (CFM) 22. Food Handler/ no unauthorized persons/ personnel		1			1	27. Proper cooling method Maintain Product Temper	rature	Adequate to				
	Safe Water, Recordkeeping and Food Package				+	+	28. Proper Date Marking 29. Thermometers provid		alibrated; Chemical/				
	Labeling 23. Hot and Cold Water available; adequate pressure, safe					+	Thermal test strips Permit Requ	irement, Prerequi	site for Operation				
	24. Required records available (shellshock tags; parasite				- 4	+	30. Food Establishment						
	destruction); Packaged Food labeled Conformance with Approved Procedures						Ut	ensils, Equipment	and Vending				
	25. Compliance with Variance, Specialized Process, and								sible and properly supplied, use	ed			
	HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions		~										
	Consumer Advisory						32. Food and Non-food C designed, constructed, an		anable, properly				
	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										
	Core Items (I Point) Violations Require	Corrective Action	Net to Exce	ed 90 Da	ys or Next	t Insp	pection , Whichever Come	s First					
U N O A O S	Prevention of Food Contamination	R	O I U N T	N O	N C A C S			Fon	d Identification	R			
1	34. No Evidence of Insect contamination, rodent/other animals		" ~				41.Original container laboration	eling (Bulk Food)					
	35. Personal Cleanliness/eating, drinking or tobacco use 36. Wiping Cloths, properly used and stored		-			+	42. Non-Food Contact sur		sical Facilities				
	Environmental contamination Approved thawing method		~	43. Adequate ventilation and lighting: designated areas used									
	Proper Use of Utensils		~	44. Garbage and Refuse properly disposed: facilities maintained 45. Physical facilities installed, maintained, and clean									
	 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				1		47. Other Violations						
Received by: (signature)	e Clayle	P	rint:	ace	Cl	ai	Hor		Title: Person In Charge/	Owner			
Inspected by: 11 february 1 febru													
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) <u>less than</u> 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*

^{*} Time/Temperature Control for Safety (TCS)

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Establishment Name:		Physical Address:		City/State: Town of License/Permit# Page							
Pizza Hut	11970 HYNY 380		610331	Roads	and a series of the series of	Page 3 of 3					
TEMPERATURE OBSERVATIONS											
Item/Location	Temp	Item/Location	Temp	Item/Locati	on	Temp					
Tes toods (Walkin Reaching Maketable	41-459										
Beaching Maketable											
, ,											
					*						
	ODG	EDV ADVANCE NO CONTRACTOR									
Item AN INSPECTION OF YOUR EST		ERVATIONS AND CORE									
Item AN INSPECTION OF YOUR ES' NUMBER NOTED BELOW:	TABLISHMEN	T HAS BEEN MADE. YOUR	ATTENTION IS DIRE	CTED TO THE	CONDITIONS OBSER	VED AND					
*											
*											
	X										
Received by: (signature) face Charles		Print: Togo Cla	+~	Ti	tle: Person In Charge/ (Owner					
Inspected by: A 1	7	/ Print: Jace Cla	4101								
(signature) (olh) Mov	er Rug	Print: John	plover	Sa	imples: Y # collec	ted 8					