

The Town of Cross Roads Retail Food Establishment Inspection Report

Date: 5-6-22	Time in: 1412	Time out: 1440	License/Permit #	Est. Type Rest	Risk Category Low	Page 1 of 2
Purpose of Inspection:		<input type="checkbox"/> 1-Compliance	<input checked="" type="checkbox"/> 2-Routine	<input type="checkbox"/> 3-Field Investigation	<input type="checkbox"/> 4-Visit	<input type="checkbox"/> 5-Other
Establishment Name: Pizza Hut			Contact/Owner Name:		* Number of Repeat Violations: 0 ✓ Number of Violations COS: 0	
Physical Address: 11976 Hwy 380		City/County: Town of Cross Roads		Zip Code:	Phone:	Follow-up: Yes <input type="checkbox"/> No <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						R	Compliance Status						R
OUT	IN	NO	NA	COS			OUT	IN	NO	NA	COS		
Time and Temperature for Food Safety (F = degrees Fahrenheit)							Employee Health						
	<input checked="" type="checkbox"/>						<input checked="" type="checkbox"/>						
	<input checked="" type="checkbox"/>						<input checked="" type="checkbox"/>						
	<input checked="" type="checkbox"/>												
	<input checked="" type="checkbox"/>												
			<input checked="" type="checkbox"/>										
				<input checked="" type="checkbox"/>									
Approved Source													
	<input checked="" type="checkbox"/>						<input checked="" type="checkbox"/>						
			<input checked="" type="checkbox"/>										
Protection from Contamination													
	<input checked="" type="checkbox"/>												
	<input checked="" type="checkbox"/>												
				<input checked="" type="checkbox"/>									
Safe Water, Recordkeeping and Food Package Labeling													
	<input checked="" type="checkbox"/>												
	<input checked="" type="checkbox"/>												
Conformance with Approved Procedures													
				<input checked="" type="checkbox"/>									
Consumer Advisory													
				<input checked="" type="checkbox"/>									

Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days

Compliance Status						R	Compliance Status						R
OUT	IN	NO	NA	COS			OUT	IN	NO	NA	COS		
Demonstration of Knowledge/ Personnel							Food Temperature Control/ Identification						
	<input checked="" type="checkbox"/>						<input checked="" type="checkbox"/>						
	<input checked="" type="checkbox"/>						<input checked="" type="checkbox"/>						
Safe Water, Recordkeeping and Food Package Labeling													
	<input checked="" type="checkbox"/>												
	<input checked="" type="checkbox"/>												
Conformance with Approved Procedures													
				<input checked="" type="checkbox"/>									
Consumer Advisory													
				<input checked="" type="checkbox"/>									

Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection, Whichever Comes First

Compliance Status						R	Compliance Status						R
OUT	IN	NO	NA	COS			OUT	IN	NO	NA	COS		
Prevention of Food Contamination							Food Identification						
	<input checked="" type="checkbox"/>						<input checked="" type="checkbox"/>						
	<input checked="" type="checkbox"/>												
	<input checked="" type="checkbox"/>												
	<input checked="" type="checkbox"/>												
Proper Use of Utensils													
	<input checked="" type="checkbox"/>												
	<input checked="" type="checkbox"/>												

Received by: (signature) <i>Jace Clayton</i>	Print: Jace Clayton	Title: Person In Charge/ Owner
Inspected by: (signature) <i>John Glover B.S.</i>	Print: John Glover	Business Email: RGM

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)

