The Town of Cross Roads Retail Food Establishment Inspection Report

Date:	- 4	ĝ.	- 2	, Z	Time in:	Time out: 1408	License/Pen	mit #					1			Est. Ty	pe 25t	Risk Catego	2	Pageof	3
Purpo						npliance	2-Routine			3-Field	Investig	ation				4-Visit	ĺ	S-Other		Total Se	core
Establi	ishme	nt Na	ime:			~	Contact/Owner Name:							Т	* Number	of Repeat Viola	itions:	A			
Physic	De al Ade	dress	10	S L	LOW: 5: EN	a Kitch	eu								✓ Numbe	r of Violations (cos:	D			
11	5	0	1	4	Wy 380		1055 Roa	ed to	5	Zip Coc	le:	F	hone:					Follow-up: Yes		96	
				C	ompliance Status: Out = not in attention of the out of	in compliance IN = in con		NA = n	ot appl	icable (COS = co	rrected	on site					R	= repeat violatio	nn	
							Priority Items (3 Points) vi								O, NA, COS			Mark an aste	erisk' * 'in ap	propriate box for R	
Compl	iance	Stat	ns N							Com	pliance 8		Cuen n	W ID EXC	cceea 3 uays						$\neg \neg$
U	N	o	A	OS	Time	and Temperature for Foo (F = degrees Fahrenheit)	d Safety	R		-	N O	N A	0				Em	ployee Health			F
		L			Proper cooling time and ter					T	+		S	12. N	Management,	food employees	and condit	ional employees.			
		_			Proper Cold Holding temper	erature (41°F/ 45°F)		+		+						nsibilities, and re		o discharge from			_
1	3. Proper Hot Holding temperature(135°F)							1	1				s, nose, and mo	outh							
- 1	1	The state of the s						2	7			14. F	Hands cleaned			tion by Hands wes used properly					
٦	1				 Proper reheating procedure Hours) 	for hot holding (165°F in 2				1	1					contact with read roperly followed					
			1		6. Time as a Public Health Co													Populations			
						Approved Source				V	1					ods used: prohibi sed when require		ot offered.			
					 Food and ice obtained from good condition, safe, and unac 		ion										(Chemicals			
1	1				8. Food Received at proper ter	mperature			ľ	T		-				; approved and p	properly sto	red: Washing Fru	iits		
					Protection	from Contamination				~	1				egetables Foxic substanc	es properly iden	tified, store	ed and used			_
1	1				 Food Separated & protected preparation, storage, display, a 	and tasting											Wate	er/ Plumbing			
/					Food contact surfaces and Sanitized at	Returnables ; <u>Cleaned</u> and <u>ppm/temperature</u>				~	1				Water from app	proved source; P	lumbing in	stalled; proper			
			~		 Proper disposition of return reconditioned 	ned, previously served or				2	_			20. Ap		age/Wastewater	Disposal S	ystem, proper			\top
							Priority Foundation Items	(2 Point	s) viola	tions Re	quire Co	rective	Action	***************************************							
U T	N N	O O	A.	C O S		Knowledge/ Personnel		R		O I	N O	N A	C O S		Fo	od Temperatur	re Control/	Identification			R
,	1				 Person in charge present, d and perform duties/ Certified F 	Food Manager (CFM)	•			1	+				roper cooling stain Product T	method used; Eg	quipment A	dequate to			
					22. Food Handler/ no unauthor				F	1				28. Pr	roper Date Ma	rking and dispos					
	Safe Water, Recordkeeping and Food Package Labeling							~					hermometers produced the maltest strips	provided, accura	te, and cali	brated; Chemical	/				
-	Not and Cold Water available; adequate pressure, safe Required records available (shellshock tags, parasite												Permit	Requirement, P	Prerequisit	e for Operation					
سا	1				24. Required records available destruction); Packaged Food la					-	1			30. Fo	ood Establish	ment Permit (C	Current & V	'alid)			
				_		Approved Procedures										Utensils, Equ	uipment, a	nd Vending			
			-	1	 Compliance with Variance, HACCP plan; Variance obtained 		g methods;							31. Ad	dequate handy	vashing facilities	s: Accessib	le and properly su	applied, used		
					manufacturer instructions	nsumer Advisory			-	-			+	32 For	and and Non-f	ood Contact surf	Co 1	hl-			
	Т	Т	JT		26. Posting of Consumer Advis				-	-		_	_		ned, constructe		iaces cieana	ibie, properly			
	1	1			foods (Disclosure/Reminder/Bu					1	1					cleaning facility		ed, used/			
0 1		N	N	c		Core Items (1 Po	oint) Violations Require Corre	ective Act	ion No	to Exce	ed 90 D	ys or A	lext Ins	pection	t, Whichever	Comes First					
O I	4	0	Ā	o s	Prevention of	Food Contamination		R		O I N	N O	N A	C O S				Food I	dentification			R
ار ا	+				34. No Evidence of Insect conta	amination, rodent/other anim	nals							41.Orig	iginal containe	r labeling (Bulk	Food)				
L	1				35. Personal Cleanliness/eating.	, drinking or tobacco use				1							Physic	al Facilities			
~	1	+	+	+	 Wiping Cloths; properly use Environmental contamination 			\Box		V			1	42. Non-Food Contact surfaces clean							
38. Approved thawing method								Adequate ventilation and lighting, designated areas used Garbage and Refuse properly disposed; facilities maintained													
	7	1	T		39. Utensils, equipment, & lines	er Use of Utensils			-	100			+			s installed, main					
-	/	+		+	dried, & handled/ In use utensils	s; properly used		H	-	1			1				D D	ied, and clean	1010	len	
V	1				40. Single-service & single-use and used	articles; properly stored			V					47. Oth	her Violations						
Received signature		,	1	21	raida Pa	en bo. s			Print	2	Zer	2ac	de	u	Pan	cc		Title: Person In	Charge/ Own	er	
nspected signature		1	12	1.	y Man	en A	1	\neg	Print	-	_ 1	V	/	21	Pon			Business Email:			
orm El	_	6/LF	Revis	ed (09-2015)	100,1				_1	o u	w		1. 1	uve	Α					

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)

Establis	nment Name:	Physical Ac	ldress:	City/State: 7	01/4 = 1 0 /	License/Permit #	Page Z of 3			
Poper	ieshouisionallite	home 11:	501 HINU 380	64055 168	owds	Fage 2 013				
			TEMPERATURE OB	SERVATIONS						
Item/Lo	cation	Temp	Item/Location	Temp	Item/Locati	on	Temp			
TO5.	toods (Notkin	41-45								
Read	wins preparea			Ta.						
	/									
165	toods (17:4 play	135-150								
3+00	toods (17:4 play	e								
iu										
		OR	SERVATIONS AND COR	DECTIVE ACTION	I.C.					
Item Number	AN INSPECTION OF YOUR ES NOTED BELOW:					E CONDITIONS OBS	ERVED AND			
47	Touws took e	stabl	ishment per	1 me 't 15 m	of GOWS	D'Salvana el	1-1			
	Touws food establishment permet is not conspicuously									
	dig Nayed									
10	Severcel food	loowt	oiners wood	Anddect	ou for	Durator	1 560			
	Severce 1 food containers wad Anodout on food contact sur									
	1									
22										
							2			
				N.						
Received (signature)	conerad sone	e	Print: Zena	da Ponce Glover	Т	itle: Person In Charg	e/ Owner			
Inspected (signature)	by: Hohn Mlove	v bu. A	Print: John	610000	Sa	amples: Y_N # col	llected &			

Form EH-06 (Revised 09-2015)