

The Town of Cross Roads Retail Food Establishment Inspection Report

Date: 5-11-22	Time in: 1320	Time out: 1442	License/Permit #	Est. Type: Rest	Risk Category: Low	Page <u>1</u> of <u>3</u>	
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: Prairie House			Contact/Owner Name:		* Number of Repeat Violations: <u>0</u>		96
Physical Address: 10001 Hwy 380			City/County: Town of Cross Roads		✓ Number of Violations COS: <u>2</u>		
Zip Code:			Phone:		Follow-up: Yes <input type="checkbox"/> No <input checked="" type="checkbox"/>		

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 each numbered item. Mark ✓ a checkmark in appropriate box for **IN, NO, NA, COS**. Mark an asterisk * in appropriate box for **R**.

Compliance Status						Compliance Status																	
O	U	T	I	N	N	O	N	A	C	O	S	O	U	T	I	N	N	O	N	A	C	O	S
Priority Items (3 Points) violations Require Immediate Corrective Action not to exceed 3 days																							
Time and Temperature for Food Safety (F = degrees Fahrenheit)												Employee Health						R					
1. Proper cooling time and temperature												12. Management, food employees and conditional employees, knowledge, responsibilities, and reporting											
2. Proper Cold Holding temperature (41°F/45°F)												13. Proper use of restriction and exclusion: No discharge from eyes, nose, and mouth											
3. Proper Hot Holding temperature (135°F)												Preventing Contamination by Hands											
4. Proper cooking time and temperature												14. Hands cleaned and properly washed/ Gloves used properly											
5. Proper reheating procedure for hot holding (165°F in 2 Hours)												15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y/N)											
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, safe, and unadulterated; parasite destruction												Chemicals											
8. 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											
9. Food Separated & protected, prevented during food preparation, storage, display, and tasting												Water/ Plumbing											
10. Food contact surfaces and Returnables, Cleaned and Sanitized at _____ ppm temperature												19. 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											

Compliance Status						Compliance Status																	
O	U	T	I	N	N	O	N	A	C	O	S	O	U	T	I	N	N	O	N	A	C	O	S
Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days																							
Demonstration of Knowledge: Personnel												Food Temperature Control/ Identification						R					
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												28. Proper Date Marking and disposition											
Safe Water, Recordkeeping and Food Package Labeling												29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips											
23. Hot and Cold Water available; adequate pressure, safe												Permit Requirement, Prerequisite for Operation											
24. Required records available (shellshock tags; parasite destruction); Packaged Food labeled												30. Food Establishment Permit (Current & Valid)											
Conformance with Approved Procedures												Utensils, Equipment, and Vending											
25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions												31. Adequate handwashing facilities: Accessible and properly supplied, used											
Consumer Advisory												32. Food and <u>Non-Food</u> Contact surfaces <u>cleanable</u> , properly designed, constructed, and used											
26. Posting of Consumer Advisories; raw or undercooked foods (Disclosure Reminder/ Buffet Plate/ Allergen Label)												33. Warewashing Facilities: installed, maintained, used/ Service sink or curb cleaning facility provided											

Compliance Status						Compliance Status																	
O	U	T	I	N	N	O	N	A	C	O	S	O	U	T	I	N	N	O	N	A	C	O	S
Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection, Whichever Comes First																							
Prevention of Food Contamination												Food Identification						R					
34. No Evidence of Insect contamination, rodent/other animals												41. Original container labeling (Bulk Food)											
35. Personal Cleanliness/eating, drinking or tobacco use												Physical Facilities											
36. Wiping Cloths; properly used and stored												42. Non-Food Contact surfaces clean											
37. Environmental contamination												43. Adequate ventilation and lighting; designated areas used											
38. Approved thawing method												44. Garbage and Refuse properly disposed; facilities maintained											
Proper Use of Utensils												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 and used												47. Other Violations											

Received by: <i>Alan Jones</i> (signature)	Print: Maria Sosa	Title: Person in Charge/ Owner
Inspected by: <i>John Glover, Sr. A.</i> (signature)	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)

The Town of Cross Roads Retail Food Establishment Inspection Report

Establishment Name: <i>Prairie House</i>	Physical Address: <i>10001 Highway 380</i>	City/State: <i>Town of Cross Roads</i>	License/Permit #	Page <u>3</u> of <u>3</u>
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TEMPERATURE OBSERVATIONS					
Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
<i>TCS foods (Meat/potatoes) warmer</i>	<i>128°</i>				
<i>TCS foods (Beach in) Hamburger, shrimp</i>	<i>52°</i>				
<i>Seafood</i>					
<i>TCS foods (Walk in)</i>	<i>41-45°</i>				
<i>TCS foods (Hot Warmer)</i>	<i>135-150</i>				

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW:
3	<i>Reheat meat potatoes to 165° (Recommended) corrected on the spot.</i>
4	<i>Recommend rapid cool down in bath of ice or remove to walk in cooler. Corrected on the spot.</i>
32	<i>Outside of cooler has severe rust. Gasket on warmer door needs to be replaced. Door will not close properly causing hot holding foods to lose temperature. Rust on wire shelving in equipments storage.</i>
42	<i>Clean non food contact surfaces. Walls in storage area.</i>
39	<i>Invert or cover clean equipment in storage. Invert to where non food contact surface is exposed.</i>

Received by: <i>[Signature]</i>	Print: <i>Marie Sose</i>	Title: Person In Charge/ Owner <i>Manager</i>
Inspected by: <i>John B. Lavery, Jr., D.</i>	Print: <i>Town Glover</i>	Samples: Y <u> </u> N <u> </u> # collected <i>0</i>