

The Town of Cross Roads Retail Food Establishment Inspection Report

Date: <i>11-17-22</i>	Time in: <i>1413</i>	Time out: <i>1300</i>	License/Permit #	Est. Type: <i>Rest Low</i>	Risk Category	Page <i>1</i> of <i>3</i>	
Purpose of Inspection:		<input checked="" 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	Total Score
Establishment Name: <i>Pooping Games</i>				Contact/Owner Name:		* Number of Repeat Violations: <i>0</i>	100
Physical Address: <i>11620 Hwy 380</i>				City/County: <i>Town of Cross Roads</i>		✓ Number of Violations COS: <i>0</i>	
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
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					
O	I	N	O	N	A	O	I	N	O	N	A
U	N	O	A	C	S	U	N	O	A	C	S
T						T					
Time and Temperature for Food Safety (F = degrees Fahrenheit)						Employee Health					
					R						R
			✓				✓				
			✓				✓				
			✓								
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Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days

Compliance Status						Compliance Status					
O	I	N	O	N	A	O	I	N	O	N	A
U	N	O	A	C	S	U	N	O	A	C	S
T						T					
Demonstration of Knowledge/ Personnel						Food Temperature Control/ Identification					
					R						R
			✓				✓				
							✓				
							✓				
							✓				

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

Compliance Status						Compliance Status					
O	I	N	O	N	A	O	I	N	O	N	A
U	N	O	A	C	S	U	N	O	A	C	S
T						T					
Prevention of Food Contamination						Food Identification					
					R						R
			✓				✓				
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Received by: <i>[Signature]</i>	Print: <i>Nicole Adams</i>	Title: Person In Charge/ Owner <i>RESTAURANT LEADER</i>
Inspected by: <i>John Glover P. S.</i>	Print: <i>John Glover</i>	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>Raising Cones</i>	Physical Address: <i>11620 Hwy 380</i>	City/State: <i>Town of Cross Roads</i>	License/Permit #	Page <i>2</i> of <i>2</i>
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TEMPERATURE OBSERVATIONS					
Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
<i>TCS foods (Walk in Refrigerator)</i>	<i>41-45°F</i>				
<i>TCS food (Hot hold ing)</i>	<i>135-141°F</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:
<i>46</i>	<i>Restroom without paper towels in dispenser. Corrected on site.</i>

Received by: <i>[Signature]</i>	Print: <i>Nicole Adams</i>	Title: Person In Charge/ Owner <i>RESTAURANT LEADER</i>
Inspected by: <i>[Signature]</i>	Print: <i>John Glover</i>	Samples: <i>Y_N</i> # collected <i>0</i>