

# The Town of Cross Roads Retail Food Establishment Inspection Report

|  |                         |  |   |  |   |  |
|--|-------------------------|--|---|--|---|--|
| Date:<br><b>5-6-22</b>                       | Time in:<br><b>1334</b> | Time out:<br><b>1405</b>                         | License/Permit #                        | Est. Type<br><b>Rest</b>                       | Risk Category<br><b>Low</b>   | 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"/>   |
| Establishment Name:<br><b>Raising Cane's</b> |                         |  | Contact/Owner Name:                     |  | * Number of Repeat Violations: <u>0</u><br>✓ Number of Violations COS: <u>0</u> |  |
| Physical Address:<br><b>11620 Hwy 380</b>    |                         |  | City/County: <b>Town of Cross Roads</b> |  | 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. Mark ✓ in checkmark in appropriate box for IN, NO, NA, COS. 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   |    |    |    |     |  | Description  | R |
|---|----|----|----|-----|--|--|---|
| OUT   | IN | NO | NA | COS |  |  |   |
| <b>Time and Temperature for Food Safety</b><br>(F = degrees Fahrenheit) |    |    |    |     |  |  |   |
|   |    |    |    |     |  | 1. Proper cooling time and temperature   |   |
|   |    |    |    |     |  | 2. Proper Cold Holding temperature (41°F/ 45°F)  |   |
|   |    |    |    |     |  | 3. Proper Hot Holding temperature (135°F)  |   |
|   |    |    |    |     |  | 4. Proper cooking time and temperature   |   |
|   |    |    |    |     |  | 5. Proper reheating procedure for hot holding (165°F in 2 Hours)   |   |
|   |    |    |    |     |  | 6. Time as a Public Health Control; procedures & records   |   |
| <b>Approved Source</b>  |    |    |    |     |  |  |   |
|   |    |    |    |     |  | 7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction |   |
|   |    |    |    |     |  | 8. Food Received at proper temperature   |   |
| <b>Protection from Contamination</b>                                    |    |    |    |     |  |  |   |
|   |    |    |    |     |  | 9. Food Separated & protected, prevented during food preparation, storage, display, and tasting                      |   |
|   |    |    |    |     |  | 10. Food contact surfaces and Returnables; Cleaned and Sanitized at _____ ppm temperature                            |   |
|   |    |    |    |     |  | 11. Proper disposition of returned, previously served or reconditioned   |   |
| <b>Employee Health</b>  |    |    |    |     |  |  |   |
|   |    |    |    |     |  | 12. Management, food employees and conditional employees. knowledge, responsibilities, and reporting                 |   |
|   |    |    |    |     |  | 13. Proper use of restriction and exclusion: No discharge from eyes, nose, and mouth                                 |   |
| <b>Preventing Contamination by Hands</b>                                |    |    |    |     |  |  |   |
|   |    |    |    |     |  | 14. Hands cleaned and properly washed/ Gloves used properly  |   |
|   |    |    |    |     |  | 15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y.N)       |   |
| <b>Highly Susceptible Populations</b>                                   |    |    |    |     |  |  |   |
|   |    |    |    |     |  | 16. Pasteurized foods used; prohibited food not offered. Pasteurized eggs used when required                         |   |
| <b>Chemicals</b>  |    |    |    |     |  |  |   |
|   |    |    |    |     |  | 17. Food additives: approved and properly stored; Washing Fruits & Vegetables  |   |
|   |    |    |    |     |  | 18. Toxic substances properly identified, stored and used  |   |
| <b>Water/ Plumbing</b>  |    |    |    |     |  |  |   |
|   |    |    |    |     |  | 19. Water from approved source; Plumbing installed; proper backflow device   |   |
|   |    |    |    |     |  | 20. Approved Sewage Wastewater Disposal System, proper disposal  |   |

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

| Compliance Status  |    |    |    |     |  | Description  | R |
|--|----|----|----|-----|--|--|---|
| OUT  | IN | NO | NA | COS |  |  |   |
| <b>Demonstration of Knowledge/ Personnel</b>               |    |    |    |     |  |  |   |
|  |    |    |    |     |  | 21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM)   |   |
|  |    |    |    |     |  | 22. Food Handler/ no unauthorized persons/ personnel   |   |
| <b>Safe Water, Recordkeeping and Food Package Labeling</b> |    |    |    |     |  |  |   |
|  |    |    |    |     |  | 23. Hot and Cold Water available; adequate pressure, safe  |   |
|  |    |    |    |     |  | 24. Required records available (shellshock tags; parasite destruction); Packaged Food labeled  |   |
| <b>Conformance with Approved Procedures</b>                |    |    |    |     |  |  |   |
|  |    |    |    |     |  | 25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions |   |
| <b>Consumer Advisory</b>                                   |    |    |    |     |  |  |   |
|  |    |    |    |     |  | 26. Posting of Consumer Advisories; raw or undercooked foods (Disclosure Reminder/ Buffet Plate/ Allergen Label)                                   |   |
| <b>Food Temperature Control/ Identification</b>            |    |    |    |     |  |  |   |
|  |    |    |    |     |  | 27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature   |   |
|  |    |    |    |     |  | 28. Proper Date Marking and disposition  |   |
|  |    |    |    |     |  | 29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips   |   |
| <b>Permit Requirement, Prerequisite for Operation</b>      |    |    |    |     |  |  |   |
|  |    |    |    |     |  | 30. Food Establishment Permit (Current & Valid)  |   |
| <b>Utensils, Equipment, and Vending</b>                    |    |    |    |     |  |  |   |
|  |    |    |    |     |  | 31. Adequate handwashing facilities: Accessible and properly supplied, used  |   |
|  |    |    |    |     |  | 32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used   |   |
|  |    |    |    |     |  | 33. Warewashing Facilities: installed, maintained, used/ Service sink or curb cleaning facility provided   |   |

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

| Compliance Status                       |    |    |    |     |  | Description  | R |
|---|----|----|----|-----|--|--|---|
| OUT                                     | IN | NO | NA | COS |  |  |   |
| <b>Prevention of Food Contamination</b> |    |    |    |     |  |  |   |
|   |    |    |    |     |  | 34. No Evidence of Insect contamination, rodent/other animals  |   |
|   |    |    |    |     |  | 35. Personal Cleanliness/eating, drinking or tobacco use   |   |
|   |    |    |    |     |  | 36. Wiping Cloths; properly used and stored  |   |
|   |    |    |    |     |  | 37. Environmental contamination  |   |
|   |    |    |    |     |  | 38. Approved thawing method  |   |
| <b>Proper Use of Utensils</b>           |    |    |    |     |  |  |   |
|   |    |    |    |     |  | 39. Utensils, equipment, & linens, properly used, stored, dried, & handled. In use utensils, properly used |   |
|   |    |    |    |     |  | 40. Single-service & single-use articles; properly stored and used   |   |
| <b>Food Identification</b>              |    |    |    |     |  |  |   |
|   |    |    |    |     |  | 41. Original container labeling (Bulk Food)  |   |
| <b>Physical Facilities</b>              |    |    |    |     |  |  |   |
|   |    |    |    |     |  | 42. Non-Food Contact surfaces clean  |   |
|   |    |    |    |     |  | 43. Adequate ventilation and lighting; designated areas used   |   |
|   |    |    |    |     |  | 44. Garbage and Refuse properly disposed; facilities maintained  |   |
|   |    |    |    |     |  | 45. Physical facilities installed, maintained, and clean   |   |
|   |    |    |    |     |  | 46. Toilet Facilities; properly constructed, supplied, and clean   |   |
|   |    |    |    |     |  | 47. Other Violations   |   |

|   |                               |  |
|---|-------------------------------|--|
| Received by: <i>A. Jant</i><br>(signature)            | Print: <b>Alexandra Lopez</b> | Title: Person In Charge/ Owner<br><b>SHEFF MANAGER</b> |
| Inspected by: <i>John Glover, B.A.</i><br>(signature) | Print: <b>John Glover</b>     | 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)

