The Town of Cross Roads Retail Food Establishment Inspection Report

Date: 11-16-27	Time in: License/Permit # 1600	Est. Type Risk Category Page 3 of 3 Rest Mod						
Purpose of Inspection:	1-Compliance 2-Routine	3-Field Investigation 4-Visit 5-Other Total Score						
Establishment Name:	Contact/Owner Name:	* Number of Repeat Violations: ✓ Number of Violations COS:						
Physical Address:	ot Express City/County: Torsum of Cross Roads	Zip Code: Phone: Follow-up: Yes 3						
12000 HW	4380 104 Cross Roads	No R = repeat violation						
Mark the appro	White Make in the Oct of the Control	a checkmark in appropriate box for IN, NO, NA, COS						
Compliance Status	Priority Items (3 Paints) violations Req	quire Inonediate Corrective Action not to exceed 3 days Compilance Status						
O I N N	C Time and Temperature for Food Safety R	O 1 N N C Employee Health						
T	S (F = degrees Fahrenheit) 1. Proper cooling time and temperature	T S 12. Management, food employees and conditional employees.						
	2. Proper Cold Holding temperature (41°F/45°F)	knowledge, responsibilities, and reporting 13. Proper use of restriction and exclusion, No discharge from						
	3. Proper Hot Holding temperature(135°F)	eyes, nose, and mouth Preventing Contamination by Hands						
	4. Proper cooking time and temperature	14. Hands cleaned and properly washed/ Gloves used properly 15. No bare hand contact with ready to eat foods or approved						
1	5. Proper reheating procedure for hot holding (165°F in 2 Hours)	alternate method properly followed (APPROVED Y_N) Highly Susceptible Populations						
	6. Time as a Public Health Control; procedures & records 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	Pasteunzed eggs used when required Chemicals						
	good condition, safe, and unadulterated; parasite destruction							
	8. Food Received at proper temperature	17. Food additives; approved and properly stored; Washing Fruits & Vegetables						
	Protection from Contamination 9. Food Separated & protected, prevented during food	18. Toxic substances properly identified, stored and used Water/ Plumbing						
V	preparation, storage, display, and tasting 10. Food contact surfaces and Returnables; Cleaned and	19. Water from approved source; Plumbing installed; proper						
	Sanitized atppm/temperature	backflow device 20. Approved Sewage/Wastewater Disposal System, proper						
	11. Proper disposition of returned, previously served or reconditioned	disposal						
O I N N N I N O A	c R	(s) violations Require Corrective Action within 10 days O I N N C II N O A O Food Temperature Control/ Identification						
U N O A	O Demonstration of Knowledge/ Personnel S	U N O A O Food Temperature Control Identification S S 27 Proper cooling method used: Equipment Adequate to						
4	21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM)	Maintain Product Temperature 28. Proper Date Marking and disrpastion.						
	Food Handler/ no unauthorized persons/ personnel Safe Water, Recordkeeping and Food Package	29. Thermometers provided, accurate, and calibrated; Chemical/						
	Labeling 23. Hot and Cold Water available; adequate pressure, safe	Thermal test stars. 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						
	Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods.	31. Adequate handwashing facilities: Accessible and properly supplied, used						
	manufacturer instructions Consumer Advisory	32. Food and Non-food Contact surfaces cleanable, properly						
		designed, constructed, and used 33. Warewashing Facilities; installed, maintained, used/						
	26. Posting of Consumer Advisories, raw or undercooked foods (Disclosure/Reminder/Buffet Plate)/ AllergenLabel	Service sink or curb cleaning facility provided						
O I N N N U N O A	C	### CHON Not to Exceed 90 Days or New Inspection , Whichever Comes First O I N C						
U N O A	8	T S 41.Original container labeling (Bulk Food)						
	34. No Evidence of Insect contamination, rodent/other animals	41 Original container larcelling (Bulk Food) Physical Facilities						
	35. Personal Cleanliness/eating, drinking or tobacco use 36. Wiping Cloths, properly used and stored	42. Non-Food Contact surfaces clean						
	37. Environmental contamination 38. Approved thaving method	43. Adequate ventilation and lighting: designated areas used 44. Garbage and Refuse properly disposed; facilities maintained						
	Proper Use of Utensils 39. Utensils, equipment, & linens; properly used, stored	45. Physical facilities installed, maintained, and clean 46. Toilet Facilities; properly constructed, supplied, and clean						
V	dried, & handled/ in use utensils; properly used 40. Single-service & single-use articles; properly stored	47. Other Violations						
1	40. Single-service & single-use articles, properly sorted and used							
Received by (signature)	adtua ma	SHADHUA MIT						
Inspected by: (signature)								
Form EH-06 (Rev	ised 09-2015)							

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)

Establishment Name:	Physical Address:		City/State: Town of License/Permit#			Page <u>₹</u> of <u>₹</u>			
Rice Pot Express	13.000	13.000 HWy 380 #104		Roads					
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Received by: (signature)	Ma	Print: SHAOH	W)-1V	17	Title: Person In Charg	e/ Owner			
Inspected by: John Dlan	en 66 x	1 Print: John 6	lover		Samples: Y N_ # co	llected P			