

The Town of Cross Roads Retail Food Establishment Inspection Report

Date: 11-16-22	Time in: 1448	Time out: 1600	License/Permit #	Est. Type: Rest	Risk Category: Mod	Page 2 of 3	
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: Rice Pot Express			Contact/Owner Name:		* Number of Repeat Violations: 0		87
Physical Address: 12000 Hwy 380 #104			City/County: Town of Cross Roads		✓ Number of Violations COS: 1		
Follow-up: Yes <input checked="" type="checkbox"/> No <input 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**.

Priority Items (3 Points) violations Require Immediate Corrective Action not to exceed 3 days											
Compliance Status					Compliance Status						
O U T	I N	N O	N A	C O S	R	O U T	I N	N O	N A	C O S	R
Time and Temperature for Food Safety (°F = degrees Fahrenheit)						Employee Health					
	✓						✓				
	✓						✓				
Approved Source						Preventing Contamination by Hands					
	✓										
Protection from Contamination						Highly Susceptible Populations					
	✓						✓				
Chemicals						Water/Plumbing					
							✓				

Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days											
Compliance Status						Compliance Status					
O U T	I N	N O	N A	C O S	R	O U T	I N	N O	N A	C O S	R
Demonstration of Knowledge/ Personnel						Food Temperature Control/ Identification					
	✓						✓				
	✓						✓				
Safe Water, Recordkeeping and Food Package Labeling						Permit Requirement, Prerequisite for Operation					
	✓						✓				
	✓										
Conformance with Approved Procedures						Utensils, Equipment, and Vending					
							✓				
Consumer Advisory						Food Identification					
							✓				

Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection, Whichever Comes First											
Compliance Status						Compliance Status					
O U T	I N	N O	N A	C O S	R	O U T	I N	N O	N A	C O S	R
Prevention of Food Contamination						Food Identification					
	✓						✓				
	✓										
	✓										
	✓										
Proper Use of Utensils						Physical Facilities					
	✓						✓				
	✓						✓				
	✓						✓				
	✓						✓				
	✓						✓				

Received by: <i>Shao Hua - ma</i>	Print: SHAO HUA. MA
Inspected by: <i>John Glover Sr. S.</i>	Print: John Glover
	Title: Person In Charge/ Owner
	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>Rice Pot Express</i>	Physical Address: <i>13000 Hwy 380 #104</i>	City/State: <i>Town of Cross Roads</i>	License/Permit #	Page <i>3</i> of <i>3</i>
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TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
57 <i>TC foods in walk in cooler</i>	<i>41-45</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>2</i>	<i>Beef and spring rolls stored at 50°F. Directed business owner to transfer to walk in cooler for storage, correct on site.</i>
<i>9</i>	<i>Lower exposed food during storage</i>
<i>39</i>	<i>Store clean equipment to protect food contact surfaces. Use scoop with handle to dispense food.</i>
<i>28</i>	<i>Label all food out of its original container</i>
<i>42</i>	<i>Clean now food contact surfaces: outside of equipment, wall surfaces.</i>
<i>29</i>	<i>Sanitizing test kit required pursuant to TFEI.</i>
<i>32</i>	<i>Storage shelf rusted. Replace</i>
<i>36</i>	<i>Wiping cloths not stored in sanitizer solution.</i>
<i>47</i>	<i>Hair restraints required for all kitchen personnel pursuant to TFEI.</i>

Received by: <i>Shao Hua, MA</i>	Print: <i>SHAO HUA, MA</i>	Title: Person In Charge/ Owner
Inspected by: <i>John Glover B.A.</i>	Print: <i>John Glover</i>	Samples: <u>Y</u> <u>N</u> # collected <i>2</i>