The Town of Cross Roads Retail Food Establishment Inspection Report

2	Establishmo	ent .	1115	pect	on 1	Kej	port		
5-18-2	Time in: Time out: License/Permit #						Est. Type Risk Category Page / of 3		
Purpose of Inspection:	1-Compliance 2-Routine		3-Fie	ld Invest	gation		4-Visit S-Other Total Score	,	
Establishment Name:	Contact/Owner Name:						* Number of Repeat Violations:		
Physical Address:	ot Express  CityCounty: Torres	04	Zip C	ode:	Р	hone:	Number of Violations COS:		
12000	Contact/Owner Name:  Contact/Owner Name:	13					Follow-up: Yes No		
	Compitance Status. Out - not in compitance IN = in compitance NO = not observed NA =	not app	olicable checks	COS =	orrected propriate	on site	R = repeat violation or IN, NO, NA, COS Mark an asterisk' * 'in appropriate box for R		
6 V 6	Priority Items (3 Points) violation	s Requir	-			ction i	not to exceed 3 days		
	Time and Temperature for Food Safety	R	Co O	mpliance I	N N	С		R	
T	(F = degrees Fahrenheit)		U T	N	O A	o s			
	Proper cooling time and temperature			1			Management, food employees and conditional employees.     knowledge, responsibilities, and reporting		
2. Proper Cold Holding temperature (41°F/45°F)				4	1		Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth		
	3. Proper Hot Holding temperature(135°F)      4. Proper cooking time and temperature						Preventing Contamination by Hands		
	1		4			Hands cleaned and properly washed/ Gloves used properly     No bare hand contact with ready to eat foods or approved	_		
	Hours)  6. Time as a Public Health Control; procedures & records						alternate method properly followed (APPROVED Y_N)  Highly Susceptible Populations		
22.4	Approved Source						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		
				-			And the second s		
	8. Food Received at proper temperature						Neod additives; approved and properly stored; Washing Fruits     Vegetables		
	Protection from Contamination  9. Food Separated & protected, prevented during food	-	-			7	18. Toxic substances properly identified, stored and used  Water/ Plumbing		
	preparation, storage, display, and tasting  10. Food contact surfaces and Returnables ; Cleaned and	- 1							
	Sanitized atppm/temperature  11. Proper disposition of returned, previously served or	-	~			-	19. Water from approved source: Plumbing installed, proper backflow device		
	reconditioned			1			Approved Sewage/Wastewater Disposal System, proper disposal		
O I N N C		ints) <i>vial</i>	lations.	Require (	orrective N	Actia:	n within 10 days		
U N O A O			U T	N (	A	O S	Food Temperature Control/ Identification	R	
	<ol> <li>Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM)</li> </ol>		,	+	1		Proper cooling method used: <u>Equipment Adequate to</u> Maintain Product Temperature		
	22. Food Handler/ no unauthorized persons/ personnel  Safe Water, Recordkeeping and Food Package	] [					28. Proper Date Marking and disposition		
	23. Hot and Cold Water available: adequate pressure, safe						29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips.		
	24. Required records available (shellshock tags: parasite	-	Т	<u></u>	1 1		Permit Requirement, Prerequisite for Operation		
	destruction); Packaged Food labeled						30. Food Establishment Permit (Current & Valid)		
7.20	Conformance with Approved Procedures  25. Compliance with Variance, Specialized Process, and	1	Т	Т	П		Utensils, Equipment, and Vending  31. Adequate handwashing facilities: Accessible and properly supplied, used		
J. Company	HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions		1			-	Telegrate sandrasting alertites. Accessive and properly supplied, used		
	Consumer Advisory			F			32. Food and Non-food Contact surfaces cleanable, properly		
	26. Posting of Consumer Advisories; raw or undercooked	1				1	designed, constructed, and used  33. Warewashing Facilities, installed, maintained, used/	_	
100	foods (Disclosure/Reminder/Buffet Plate)/ AllergenLabel  Core Rems (1 Point) Violations Require Corrective	Action N	et to E	sceed 98	Pays or N	ext In	Service sink or curb cleaning facility provided		
O I N N C U N O A O	l n		O U	I N N O	N A	C		R	
	34. No Evidence of Insect contamination, rodent/other animals	1	Т			S			
	35. Personal Cleanliness/eating, drinking or tobacco use	+	_ [ '				41.Original container labeling (Bulk Food)		
	36. Wiping Cloths; properly used and stored	1	7				Physical Facilities 42. Non-Food Contact surfaces clean		
	37. Environmental contamination 38. Approved thawing method	1	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							
	dried, & handled/ In use utensils; properly used	1 -	i				46. Toilet Facilities; properly constructed, supplied, and clean		
	40. Single-service & single-use articles; properly stored and used			h	1		47. Other Violations		
(signature) Shalo	HUA MA	Prin	nt: _	5hi	20	7	lua - ma Title: Person In Charge Owner V		
Inspected by: John Mlover & D. Print: John blover Business Email:								_	
Form FH-06 (Revised	100 2015)			V -1	n	- (	V . V [1 V ]		

### 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 <u>less than</u> 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* 

<sup>\*</sup> Time/Temperature Control for Safety (TCS)

Establishment Name: Rice Pot Express		Physical A	ddress: 0 Hury 380 toy	City/State: 7	Page 3 of 3						
TEMPERATURE OBSERVATIONS											
Item/Lo	cation	Temp	Item/Location	Temp	Item/Location	Tomo					
Testoods (Walkin		41-49	_	Temp	Tem/Escation	Temp					
awd	reachin stonage	)									
			h .								
		7.									
		OB	SERVATIONS AND CORRECT	TIVE ACTION	VC						
Item Number	AN INSPECTION OF YOUR ES' NOTED BELOW:		NT HAS BEEN MADE. YOUR ATTE			SERVED AND					
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39	No back flow device installed on hose hip, Lonectedonthespat.										
w 1	a sind to sent the store of a product with the well este										
	19 Scoops should be stoned in product with handles in uproduct with handles in product with handles in product with handles in product with handles in product. Protect food contact surfaces of clean equipment.										
	adet, Protect	toodc	outact surface	s of cl	ean equipme	out,					
18.	Modicaldis	inte	utant stoned	above	tooll and ad.	weent					
	to single serv	ite a	aticies, Longe.	1 200	ou the slot	7					
		w.	7,210, 0000	27020	out in sport.						
31	Hand towels	vot at	hand sink in	Kitche	w, Love eted	outles					
	SPOT.										
14	Look met prop	lenly	waghing hand	ls and	not using d.	5/103 En /5/2					
	Gloves while prepare ing hands and not using disposen 6/2  Gloves while prepare ing Testoods, Instructed  business owner to instruct the work to properly mask his										
	butiness owner to instruct the work to properly mask wis										
	wands and glove before proparaing food										
10											
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43	clean follow	1:09	nou food con	itact s	sunfaces: (M.	allgun					
	todes to low ing wow food contact surfaces: (Mallson todes toble in cooks station, wanted contact surfaces										
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						2					
Dana'	h	1 0 0	1		,						
Received   (signature)	SHAUHUA	MA	Print: Successful	a me	Titler Rerson in Ghar	ge/ Owner					
Inspected (signature)	John Dlover	6b, A.	Print: John bol	DVer	Samples: Y N. # co	ollected D					