

The Town of Cross Roads Retail Food Establishment Inspection Report

Date: 5-18-22	Time in: 1100	Time out: 1215	License/Permit #	Est. Type Rest Low	Risk Category	Page 1 of 3	
Purpose of Inspection:		<input 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: Rice Pot Express	Contact/Owner Name:	* Number of Repeat Violations: 0	✓ Number of Violations COS: 03
Physical Address: 12000 Hwy 380, #104	City/County: Town of Cross Roads	Zip Code:	Phone:
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			Follow-up: Yes <input checked="" type="checkbox"/> No <input type="checkbox"/>

92

Priority Items (3 Points) violations Require Immediate Corrective Action not to exceed 3 days

Compliance Status						Compliance Status					
OUT	IN	NO	NA	COS	R	OUT	IN	NO	NA	COS	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

Demonstration of Knowledge/ Personnel						Food Temperature Control/ Identification					
OUT	IN	NO	NA	COS	R	OUT	IN	NO	NA	COS	R
	✓						✓				
	✓										
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

Prevention of Food Contamination						Physical Facilities					
OUT	IN	NO	NA	COS	R	OUT	IN	NO	NA	COS	R
	✓						✓				
	✓						✓				
	✓						✓				
	✓						✓				
	✓						✓				
Proper Use of Utensils						Other Violations					
	✓						✓				
	✓						✓				

Received by: Shaohua MA	Print: Shaohua - ma	Title: Person In Charge/ Owner
Inspected by: John Blower, R. S.	Print: John blower	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)

Establishment Name: <i>Rice Pot Express</i>	Physical Address: <i>1200 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
<i>TCS foods (deli in and reach in storage)</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>19</i>	<i>No back flow device installed on hose bib, corrected on the spot.</i>
<i>39</i>	<i>Scoops should be stored in product with handles in upright position, Not in product with handles in product. Protect food contact surfaces of clean equipment.</i>
<i>18.</i>	<i>Medical disinfectant stored above food and adjacent to single service articles, corrected on the spot.</i>
<i>31</i>	<i>Hand towels not at hand sink in kitchen, corrected on the spot.</i>
<i>14</i>	<i>Cook not properly washing hands and not using disposable gloves while preparing TCS foods, instructed business owner to instruct the cook to properly wash his hands and glove before preparing food</i>
<i>10</i>	<i>Product on food contact surface of clean equipment; Clew users</i>
<i>43</i>	<i>Clean following non food contact surfaces: Wall surfaces, table in cook's station, non food contact surfaces of equipment.</i>

Received by: (signature) <i>SHAO HUA MA</i>	Print: <i>Shao Hua Ma</i>	Title: Person in Charge/Owner <i>OWNER</i>
Inspected by: (signature) <i>John Glover, Sr.</i>	Print: <i>John Glover</i>	Samples: <i>Y N</i> # collected <i>0</i>