

The Town of Cross Roads Retail Food Establishment Inspection Report

Date: 11-2-22	Time in: 1025	Time out: 1115	License/Permit #	Est. Type: Rest	Risk Category: Low	Page 1 of 3	
Purpose of Inspection:	1-Compliance	2-Routine	3-Field Investigation	4-Visit	5-Other	Total Score: 92	
Establishment Name: Rosa's Cafe #51	Contact/Owner Name:			* Number of Repeat Violations: 0		92	
Physical Address: 11911 Hwy 380			City/County: Town of Cross Roads	Zip Code:	Phone:		Follow-up: Yes <input type="checkbox"/> No <input checked="" type="checkbox"/>

Compliance Status: O = not in compliance, I = in compliance, N = not observed, NA = not applicable, COS = corrected on site, R = repeat violation. Mark the appropriate points in the O-U-T box for each numbered item. Mark with a checkmark in appropriate box for I, N, O, 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	O	I	N	NA	COS	Description	R
Time and Temperature for Food Safety (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	
Approved Source							
						7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction	
						8. Food Received at proper temperature	
Protection from Contamination							
						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	
Employee Health							
						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	
Preventing Contamination by Hands							
						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)	
Highly Susceptible Populations							
						16. Pasteurized foods used; prohibited food not offered. Pasteurized eggs used when required	
Chemicals							
						17. Food additives: approved and properly stored; Washing Fruits & Vegetables	
						18. Toxic substances properly identified, stored and used	
Water/ Plumbing							
						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	O	I	N	NA	COS	Description	R
Demonstration of Knowledge/ Personnel							
						21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM)	
						22. Food Handler/ no unauthorized persons/ personnel	
Safe Water, Recordkeeping and Food Package Labeling							
						23. Hot and Cold Water available; adequate pressure, safe	
						24. Required records available (shellshock tags; parasite destruction); Packaged Food labeled	
Conformance with Approved Procedures							
						25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions	
Consumer Advisory							
						26. Posting of Consumer Advisories: raw or undercooked foods (Disclosure Reminder/Buffer Plate)/ Allergen Label	
Food Temperature Control/ Identification							
						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	
Permit Requirement, Prerequisite for Operation							
						30. Food Establishment Permit (Current & Valid)	
Utensils, Equipment, and Vending							
						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	O	I	N	NA	COS	Description	R
Prevention of Food Contamination							
						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	
Proper Use of Utensils							
						39. Utensils, equipment, & linens; properly used, stored, dried, & handled In use utensils; properly used	
						40. Single-service & single-use articles; properly stored and used	
Food Identification							
						41. Original container labeling (Bulk Food)	
Physical Facilities							
						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: (signature) <i>Juanita Lopez</i>	Print: <i>Juanita Lopez</i>	Title: <i>Person In Charge/ Owner</i>
Inspected by: (signature) <i>John M. Glover, Jr., A.</i>	Print: <i>John Glover</i>	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: Rosa's Cafe #51	Physical Address: 11911 Hwy 380	City/State: TOWN OF CROSS ROADS	License/Permit #	Page 5 of 5
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TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
TCS foods (Meat in reach-in)	41-45				
TCS foods (Hot holding)	135-150				

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:
31	Hand masks in work without paper towels in kitchen. Corrected on site.
141	All hand wash sinks without paper towels which prevent employees from hand washing pursuant to TFER.
47	Employee wearing turtleneck without hair restraint.
5	Directed management to monitor hot holding food temperatures every 2 hours.
42	Clean wall surfaces behind equipment storage shelf.

Received by: (signature) <i>Juanita Lopez</i>	Print: Juanita Lopez	Title: Person In Charge/ Owner
Inspected by: (signature) <i>Johann Glover, R.A.</i>	Print: Johann Glover	Samples: Y <u>N</u> # collected <u>0</u>