The Town of Cross Roads Retail Food
Establishment Inspection Report

	Establishment	nspection Report				
Date: 5-11-72	Time in: License/Pennit # 6 9 3 5	Est. Typo Risk Catogory Page /	of <u>3</u>			
Purpose of Inspection:	1-Compliance 2-Routine	Prient meetigenin	tal Score			
Establishment Name:	Contact/Owner Name:	* Number of Repeat Violations: V Number of Violations COS:				
Rosa's L Physical Address:	City/County: Town of Lross Roads	Zip Code: Phone: Follow-up: Yes No	2			
11911 HING	mpliance Status: Out = not in compliance IN = in compliance NO = not observed NA = not s		x for R			
Mark the appropriate	pane in in- 901 care and an in-	e Immediate Corrective Action not to exceed 3 days				
Compliance Status		Compliance Status	R			
0 1 N N C O A O S	Time and Temperature for Food Safety (F = degrees Fabrenheit)	O 1 N N C U N O A O Employee Health T S 12. Management, food employees and conditional employees.				
	Proper cooling time and temperature	knowledge, responsibilities, and reporting				
	2. Proper Cold Holding temperature (41°F/45°F)	13. Proper use of restriction and exclusion; No discharge from cycs, nosc, and mouth				
1	3. Proper Hot Holding temperature(135°F)	Preventing Contamination by Hands 14. Hands cleaned and properly washed/ Gloves used properly				
	4. Proper cooking time and temperature 5. Proper reheating procedure for hot holding (165°F in 2)	15. No bare hand contact with ready to cat foods or approved				
	Hours)	atternate 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	Chemicals				
	good condition, safe, and unadulterated; parasite destruction	17. Food additives: approved and properly stored; Washing Fruits				
	8. Food Received at proper temperature	& Vegetables				
	Protection from Contamination	18. Toxic substances properly identified, stored and used Water/ Plumbing				
	Food Separated & protected, prevented during food preparation, storage, display, and tasting					
	10. Food contact surfaces and Returnables; Cleaned and	Mater from approved source; Plumbing installed; proper backflow device				
	Sanitized atppm temperature	20. Approved Sewage Wastewater Disposal System, proper				
	reconditioned	disposal				
	Priority Foundation Items (2 Points	Of I N N C Food Temperature Control! Identification	R			
U N O A O	Demonstration of Knowledge Personnel	U N O A O Food Temperature Control/Identification T S				
	21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM)	27. Proper cooling method used; Fguipment Adequate to Maintain Product Temperature				
	22. Food Handler/ no unauthorized persons/ personnel	28. Proper Date Marking and disposition				
	Safe Water, Recordkeeping and Food Package 1.abeling	29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips				
	23. Hot and Cold Water available; adequate pressure, safe	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	32. Food and Non-food Contact surfaces cleanable, properly				
	Consumer Advisory	designed, constructed, and used				
	26. Posting of Consumer Advisories; raw or undercooked foods (Disclosure Reminder/Buffet Plate)/ AllergenLabel	33. Warewashing Facilities: installed, maintained, used/ Service sink or curb cleaning facility provided				
		n Not to Exceed 90 Days or Next Inspection, Whichever Comes First				
U N U A O S	R	O I N N C Food Identification	R			
	34. No Hyldence of Insect contamination, rodent/other animals	41.Original container labeling (Bulk Food)				
V	35. Personal Cleanliness/eating, drinking or tobacco use	Physical Facilities 42 Non-Food Contact surfaces clean				
1	36. Wiping Cloths; properly used and stored 37. Environmental contamination	42. Non-Food Contact surfaces clean 43. Adequate ventilation and lighting; designated areas used				
	38. Approved thawing method	44. Garbage and Refuse properly disposed; facilities maintained				
	Proper Use of Utensils	45. Physical facilities installed, maintained, and clean 46. Toilet Facilities; properly constructed, supplied, and clean				
×	39. Utensils, equipment, & linens; properly used, <u>stored</u> , dried, & handled In use utensils; properly used					
1	40. Single-service & single-use articles; properly stored and used	47. Other Violations				
Received by:		Print: Jantain Stan 1411 Pite: Person In Charge Owner Oran 150 Ch. Mai.	nager			
Inspected by:	how I laver be A	Print:				
(signature)	An Dlaver St. S.	JUNIU GIOGEN				

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) <u>less than</u> 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:			License/Permit #	City/State: Towwof License/Permit # Page Z of 3				
Rosa's late #51		11911 HWY 380		Cross Roads							
(TEMPERATURE OBSERVA		ATIONS							
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toblesgowd storage											
Warmer)											
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		OI	BSERVATIONS AND CORRECT	IVE ACTION	VS						
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	9 Store clear seguipment mixing voutainers or other containers 4/15ide down. Thus exposing the now food contact surt see										
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Received (signature)	by:		Print: Jonfalla (Plan leu		Title: Person In Charge	Owner Oand	14/			
Inspected	by: John / lo	ver al	A Print: John ble	over		Samples: Y N # coll	ected £	2			

Form EH-06 (Revised 09-2015)