# The Town of Cross Roads Retail Food Establishment Inspection Report

Date: Time in: Time out: 13-10 13-51	License/Permit #	License/Permit #				Est. Type	Risk Category	Page_ 2 of				
Purpose of Inspection: 1-Compliance	2-Routine	3-Field I	nvestigat	ion		4-Visit	5-Other	Total Score				
Establishment Name:  Contact/Owner Name:						* Number of Repeat Violations: ✓ Number of Violations COS:	0					
Saladowd 60  Physical Address: 11450 HWY 380  City/Co	S& Roads	Zip Code		Phone:	_		Follow-up: Yes	99				
Compliance Status: Out = not in compliance IN = in compliance NO = not observed NA = not applicable COS = corrected on site  R = repent violation												
Mark the appropriate points in the OUT box for eachnumbered 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 Instruction not to exceed 3 days												
Compliance Status			liance Sta	itus	I I							
O		O I	1 O	N C A O S		En	uployee Health	R				
Proper cooling time and temperature		1	_		1	Management, food employees and cond wledge, responsibilities, and reporting	itional employees.					
2. Proper Cold Holding temperature (41°F/45°F)		-	1		1	Proper use of restriction and exclusion; , nose, and mouth	No discharge from					
3. Proper Hot Holding temperature (135°F)  4. Proper applying time and temperature		12	7		14 F	Preventing Contamin  Hands cleaned and properly washed/ Gl						
Proper cooking time and temperature  5. Proper reheating procedure for hot holding (165°F in 2					15. N	No bare hand contact with ready to eat f	foods or approved					
Hours)  6. Time as a Public Health Control; procedures & records					alterr	nate method properly followed (APPRO Highly Susceptib						
Approved Source						Pasteurized foods used; prohibited food eurized eggs used when required	not offered.					
7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction							Chemicals					
8. Food Received at proper temperature			7		10000	Food additives; approved and properly s	stored; Washing Fruits					
Protection from Contamination		8			+	egetables Foxic substances properly identified, ste	ored and used					
Food Separated & protected, prevented during food preparation, storage, display, and tasting						W	ater/ Plumbing					
10. Food contact surfaces and Returnables : Cleaned and Sanitized at 1.50 ppm/temperature	10 Food contact surfaces and Returnables ; Cleaned and Sanitized_at_/ 550				1	Water from approved source; Plumbing aflow device	installed; proper					
11. Proper disposition of returned, previously served or					20. A	Approved Sewage/Wastewater Disposal	System, proper					
	ority Foundation Items (2 Point	s) violations Re	quire Cor	rective Acti								
O I N N C U N O A O Demonstration of Knowledge/ Personnel T S	R	O I	N O	N C A O S		Food Temperature Contr	ol/ Identification	R				
21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM)						Proper cooling method used; Fquipmentain Product Temperature	LAdequate to					
22. Food Handler/ no unauthorized persons/ personnel  Safe Water, Recordkeeping and Food Package					_	Proper Date Marking and disposition Thermometers provided, accurate, and c	alibrated: Chemical/					
Labeling		1-	1			mal test strips						
23. Hot and Cold Water available; adequate pressure, safe  24. Required records available (shellshock tags; parasite				Т	20.5	Permit Requirement, Prerequi						
destruction); Packaged Food labeled		V	1		30. F							
Conformance with Approved Procedures  25. Compliance with Variance, Specialized Process, and					31.0	Utensils, Equipmen		rd.				
HACCP plan; Variance obtained for specialized processing meth manufacturer instructions	hods;	1				tarquite initiation in the second	sole and property supplied, as					
Consumer Advisory		1-	_			Food and Non-food Contact surfaces cleaned, constructed, and used	eanable, properly					
26. Posting of Consumer Advisories; raw or undercooked foods (Disclosure/Reminder/Buffet Plate) / Allergen Label			-			Warewashing Facilities; installed, maint ice sink or curb cleaning facility provid						
Core liems (1 Point)	Violations Require Corrective Ac	tion Not to Exc	eed 90 Di	ys or Next								
O I N N C U N O A O Prevention of Food Contamination	R	O I	N O	N C A O S		Foo	d Identification	R				
34. No Evidence of Insect contamination, rodent/other animals		2	1		41.O	original container labeling (Bulk Food)						
35. Personal Cleanliness/eating, drinking or tobacco use 36. Wiping Cloths: properly used and stored						Physical Facilities 42. Non-Food Contact surfaces clean						
37. Environmental contamination	37. Environmental contamination					43. Adequate ventilation and lighting; designated areas used						
38. Approved thawing method  Proper Use of Utensils		V	44. Garbage and Refuse properly disposed; facilities maintained     45. Physical facilities installed, maintained, and clean									
39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used		is a				46. Toilet Facilities; properly constructed, supplied, and clean						
40. Single-service & single-use articles; properly stored and used				-	47. C	Other Violations						
Received by: Zeen W Album		Print:	=11	0	W	:150M	Title: Person In Charge/	Owner				
Inspected by: (signature) John Dloven J. A.	Print:	oh	m	6	lover	Business Email:						

#### 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)

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Establishment Name:		Physical Address:		own ex	License/Permit #	Page	3 of 3					
Saladandbo	11150 HW4380		60039 /	20 00 dy	License/Permit # Page _							
TEMPERATURE OBSERVATIONS												
Item/Location	Temp	Item/Location	Temp	Item/Locati	ion		Temp					
TUS foods LIVE 113 in Reachins make tokales	41-45	0/=										
in Reachins, make												
tuple)												
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Testood (Vlavmor)	1450F						V					
		SERVATIONS AND CORRE										
Item AN INSPECTION OF YOUR ES NOTED BELOW:	TABLISHME	ENT HAS BEEN MADE. YOUR AT	TENTION IS DIRE	CTED TO TH	E CONDITIONS OBSER	RVED AN	D					
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postion is ex	pogel	l.										
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Received by: See W 18	Mn_(	Print: Ella	Wilsor	)	Title: Person In Charge	/ Owner						
Inspected by:			Clover				-					
(signature) I saw I would	V, OU. 1	VI JOHN 6	IOVEY		Samples: Y N # colle	ected-	-					

Form EH-06 (Revised 09-2015)