

The Town of Cross Roads Retail Food Establishment Inspection Report

Date: 5-6-22	Time in: 1203	Time out: 1237	License/Permit #	Est. Type: C.R.	Risk Category: Low	Page 1 of 2	
Purpose of Inspection:			<input checked="" type="checkbox"/> 1-Compliance <input type="checkbox"/> 2-Routine <input type="checkbox"/> 3-Field Investigation <input type="checkbox"/> 4-Visit <input type="checkbox"/> 5-Other	Total Score			
Establishment Name: Seven Eleven			Contact/Owner Name:		* Number of Repeat Violations: <u>0</u> ✓ Number of Violations COS: <u>0</u>		
Physical Address: 2401 Hwy 380		City/County: Town of Cross Roads		Zip Code:	Phone:	Follow-up: Yes <input type="checkbox"/> No <input checked="" type="checkbox"/>	

Compliance Status: **OUT** = not in compliance; **IN** = in compliance; **NO** = not observed; **NA** = not applicable; **COS** = corrected on site; **R** = repeat violation
 Mark the appropriate points in the **OUT** box for each numbered 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 Immediate Corrective Action not to exceed 3 days														
Compliance Status	O	U	T	I	N	N	O	N	A	C	O	S	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 18 days														
Compliance Status	O	U	T	I	N	N	O	N	A	C	O	S	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 (shellstock 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/ Buffet Plates/ 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	U	T	I	N	N	O	N	A	C	O	S	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>Patrick C. Hunter</i>	Print: Patrick Hunter	Title: Person In Charge/ Owner Store Leader
Inspected by: (signature) <i>John Glover</i>	Print: John Glover	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)

