The Town of Cross Roads Retail Food Establishment Inspection Report

Date:	_	9	-	2	2 5750	Time out:	License/Perm	nit#						1		Est. Typ		Risk Category	Pageof	3
			pection		1-Compli	ance	2-Routine			3-Fie	ld Inve	stigati	on			4-Visit	T	5-Other	Total Sc	core
Establ	ishm	ent N	lame:	5	21/10/15/		Contact/Owner Name:									er of Repeat Violati ber of Violations C		0		
Physic	al Ad	ldres	2/	1	even Ele	C	ity/County: 701WW	0	7	Zip Co	ode:	Т	Phone	e:	- Itum	ber of violations C	US:	Follow-up: Yes	07	
					Compliance Status: Out = not in co	empliance IN = in com				olicable	cos	= corre	eted on si	ite				No D	7 7/	
		Mark	k the a	pprop	riate points in the OUT box for eachnu	imbered item		Mar	k'√'ï	checkn	nark in	approt	riate box	for IN	N, NO, NA, CO			R = repeat Mark an asterisk' *	in appropriate box for R	
Comp	lianc	e Sta	ifus				Priority Items (3 Points) vio	lations	Requi		diate (not to	to exceed 3 days					
O U T	N	N O	N A	S) ime and	Temperature for Food = degrees Fahrenheit)	Safety	F	R	O U T	I N	N O	N C	0			Em	ployee Health		R
		1		L	Proper cooling time and tempe	rature					1					nt, food employees a ponsibilities, and rep		ional employees.		
	1				Proper Cold Holding temperate	ire (41°F/ 45°F)					-			- 1	13. Proper use of eyes, nose, and	of restriction and exc	clusion; N	lo discharge from		
	V	V		-	Proper Hot Holding temperatur Proper cooking time and temperature			#	1			_				Preventing Co				
		Ż	T	\dagger	Proper reheating procedure for Hours)			+	1	\vdash		7	-	\neg		ned and properly was ad contact with ready				+-
			1	1	6. Time as a Public Health Control	ol; procedures & records								1	alternate metho	d properly followed Highly Su		VED Y_N) Populations		
						Approved Source					1					foods used; prohibite s used when required	ted food n			
	~	/			7. Food and ice obtained from app good condition, safe, and unadulte		n e				- In					- Cyan		Chemicals		
		レ	7		8. Food Received at proper tempe	rature		+				7	-			es; approved and pr	operly sto	ored; Washing Fruits		
	_	Ţ		_		m Contamination					V			_	& Vegetables 18. Toxic substa	inces properly identi	ified, store	ed and used		
	1				 Food Separated & protected, pr preparation, storage, display, and 												Wat	er/ Plumbing		
					Food contact surfaces and Ret Sanitized at	urnables; Cleaned and				1					19. Water from backflow device	approved source; Plu	umbing in	stalled; proper		
			V		11. Proper disposition of returned, reconditioned			T				-		2	20. Approved Se	ewage/Wastewater [Disposal S	ystem, proper		
							Priority Foundation Items	(2 Poir	nts) via	lations l	Require	Corre	erive Acti		disposal					
O U T	I N	N O	N A	0	Demonstration of Kn	owledge/ Personnel		R		0 U	I N	N O	N C A O			Food Temperature	Control	Identification		R
		7		. 5	21. Person in charge present, demo					Т			S	2	27. Proper coolii	ng method used; Equ	uipment /	dequate to		
					and perform duties/ Certified Food 22. Food Handler/ no unauthorized			+	1	-		-	+		Maintain Produc 28. Proper Date	t Temperature Marking and disposi	ition			+
					Safe Water, R	ecordkeeping and Food Labeling	Package			~	1			21	29. Thermomete	rs provided, accurate		brated; Chemical/		
	1				23. Hot and Cold Water available;										Perm	it Requirement, Pr	rerequisit	e for Operation		
ν	1				 Required records available (she destruction); Packaged Food labele 	ellshock tags; parasite				ì	1			3(0. Food Establ	ishment Permit (Cu	irrent & \	/alid)		
					Conformance with Ap											Utensils, Equi	ipment, s	and Vending		
			1	/	25. Compliance with Variance, Spe HACCP plan: Variance obtained for		methods;							31	Adequate har	ndwashing facilities:	Accessib	le and properly supplied, u	used	
	1.		L		manufacturer instructions Consu	mer Advisory					4/	1		32	2. Food and No	n-food Contact surfa	ices clean	able properly		+
Т	Т				26. Posting of Consumer Advisorie	es raw or undersooked			0	1	4		-	de	esigned, constru	icted, and used				\perp
		V			foods (Disclosure/Reminder/Buffet					ì	-					Facilities: installed, arb cleaning facility				
0	1	N	N	С			int) Violations Require Correc	tive A	ction N	or to Ex	ceed 9	Days	or Next I	luspec	ction , Whicher	er Comes First				
U T	N	0	A	o S	Prevention of Foo			K		U	N	o	A O				Food I	dentification		R
1	1				34. No Evidence of Insect contamin		als			ì	1			41	1.Original conta	iner labeling (Bulk I	Food)			
1	1				 Personal Cleanliness/eating, dri Wiping Cloths; properly used a 			\vdash		т,		-		42	2 Non-Food Co	ntact surfaces clean		cal Facilities		
	4	1	,		Environmental contamination Approved thawing method							7		43	3. Adequate ven	tilation and lighting;	; designat			
		V .				Jse of Utensils				i	1					Refuse properly disp ities installed, mainta				+
	1				 Utensils, equipment, & linens; pdried, & handled/ ln use utensils; p 					1	-	-				es; properly construc				\top
1	1				40. Single-service & single-use arti					1				47	7. Other Violation	ons				+
Receive		1	2		_ 12 -	. 0			Pri	nt:	\rightarrow	_			D			Title: Person In Charge	e/ Owner	
(signatur	-		21	-	1 21	0	1		Pri	nt:	-	De 1	ne		1-0	1-1	-	Business Email:		
(signatur		/	1	01	no / love	ere 00.	4.			_	10	W	W	6	elov	ev		Danicos Elliaff:		

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*

^{*} Time/Temperature Control for Safety (TCS)

Establish	nment Name:	Physical A	ddress:	City/State: T	DUSWOF License/Permit#	Page 2 of 2
(7-1	1) Sovew Eleve	w 2401	ddress: HWW 1, 380 TEMPERATURE OBSER	620991	60 w d 5	
Item/Lo	antion			72.0		
Tas	+0009 (Display)	Temp	Item/Location	Temp	Item/Location	Temp
100	10001 (10 12 17 10 th	12/-19	-0			
TOS.	toods (17:51/2)	41-45				
Read	toods (17:5 play	7				
			*			
Item	AN INCRECTION OF WOUR FO		SERVATIONS AND CORREC			
Number	NOTED BELOW:	STABLISHME	NT HAS BEEN MADE. YOUR ATT	ENTION IS DIRE	ECTED TO THE CONDITIONS OF	SERVED AND
47	Tall () - 10	(4	1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1			
	10000 5 4900	esta	phlish prentp	erne, t	, 5 wit cong	piens ens
	displayed	L.				
31	Hond wash	5: w/	Without torde	2/3 wu	lequi ame	+ 5+0000
	in 't				fur, mea,	11 - 64
	1 Wall					
	<u> </u>					
Received (signature)	by: 3 //	-1	Print: Zane	Pa 1	Title: Person In Cha	rge/ Owner
Inspected	by 1 / /1	4				
(signature)	Hohn Alos	uer Ou.	4. John 61	Duen	Samples: Y N # 0	collected -

Form EH-06 (Revised 09-2015)