

The Town of Cross Roads Retail Food Establishment Inspection Report

Date: 11-1-27	Time in: 1009	Time out: 1118	License/Permit #	Est. Type: Rest	Risk Category: Low	Page 1 of 3	
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: <u>Sowico</u>			Contact/Owner Name:		* Number of Repeat Violations: <u>0</u>		97
Physical Address: <u>11601 Hwy 380</u>			City/County: <u>Town of Cross Roads</u>		✓ Number of Violations COS: <u>0</u>		
Zip Code:			Phone:		Follow-up: Yes <input checked="" type="checkbox"/> No <input type="checkbox"/>		

Compliance Status: O = not in compliance, I = in compliance, N = not observed, NA = not applicable, COS = corrected on site. Mark the appropriate points in the O/U/T box for each numbered item. Mark '*' in appropriate box for R. R = repeat violation. Mark an asterisk: * in appropriate box for R.

Priority Items (3 Points) violations Require Immediate Corrective Action, not to exceed 3 days

Compliance Status						Compliance Status					
O	I	N	NA	COS	R	O	I	N	NA	COS	R
Time and Temperature for Food Safety (F = degrees Fahrenheit)						Employee Health					
	✓						✓				
	✓						✓				
	✓						✓				
	✓						✓				
	✓						✓				
							✓				
	✓						✓				
	✓						✓				
							✓				
	✓						✓				
	✓						✓				
							✓				
							✓				

Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days

Compliance Status						Compliance Status					
O	I	N	NA	COS	R	O	I	N	NA	COS	R
Demonstration of Knowledge/ Personnel						Food Temperature Control/ Identification					
	✓						✓				
	✓						✓				
Safe Water, Recordkeeping and Food Package Labeling						Permit Requirement, Prerequisite for Operation					
	✓						✓				
	✓						✓				
Conformance with Approved Procedures						Utensils, Equipment, and Vending					
	✓						✓				
Consumer Advisory						Food Identification					
	✓						✓				

Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection, Whichever Comes First

Compliance Status						Compliance Status					
O	I	N	NA	COS	R	O	I	N	NA	COS	R
Prevention of Food Contamination						Food Identification					
	✓						✓				
	✓						✓				
	✓						✓				
	✓						✓				
Proper Use of Utensils						Physical Facilities					
	✓						✓				
	✓						✓				
	✓						✓				
	✓						✓				
	✓						✓				
	✓						✓				

Received by: <u>Shawn Deckers</u>	Print: <u>Shawn Deckers</u>	Title: Person In Charge/ Owner
Inspected by: <u>John Blouin P.A.</u>	Print: <u>John Blouin</u>	Business E-mail:

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)