The Town of Cross Roads Retail Food Establishment Inspection Report

	Inspection Report
Date: Time in: Time out: License/Permit # 1204	Est. Type Risk Category Page of 3
Purpose of Inspection: 1-Compliance 2-Routine	3-Field Investigation 4-Visit 5-Other Total Score
Establishment Name: Contact/Owner Name:	* Number of Repeat Violations: ✓ Number of Violations COS: ✓
Sowic Physical Address: 11608 Hwy 377 City/County: Taken - + Cross Resident	Zip Code: Phone: Follow-up: Yes 5
Economic accompanies and a confidence an	No U
Compilance Status: Out = not in compilance. IN = in compliance. NO = not observed. NA = not a Mark the appropriate points in the OUT loss for each numbered item. Mark **	pplicable: COS = corrected on site R = repost violation a checkmark in appropriate box for IN, NO, NA, COS Mark an asterisk ** 'in appropriate box for R
,	uire Immediate Corrective Action not to exceed 3 days
Compliance Status	Compliance Status
T S (F = dogrees Fahrenheit)	7 8
Proper cooling time and temperature	12. Management, food employees and conditional employees. knowledge, responsibilities, and reporting
2. Proper Cold Holding temperature (41°F/45°F)	13. Proper use of restriction and exclusion; No discharge from eyex, nose, and mouth
3. Proper Hot Holding temperature(135°F) 4. Proper cooking time and temperature	Preventing Contamination by Hands 14. Hands cleaned and properly washed/ Gloves used properly
5. Proper reheating procedure for hot holding (165°F in 2 Hours)	15. No bare hand contact with ready to cat foods or approved alternate method properly followed (APPROVED Y.N)
6. Time as a Public Health Control; procedures & records	Highly Susceptible Populations
Approved Source	Pasteurized foods used; prohibited food not offered. Pasteurized eggs used when required
7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction	Chemicals
Food Received at proper temperature	17. Food additives: approved and properly stored; Washing Fruits & Vegetables.
Protection from Contamination	18. Toxic substances properly identified, stored and used
Food Separated & protected, prevented during food preparation, storage, display, and tasting	Water/ Plumbing
10. Food contact surfaces and Returnables : Cleaned and Sanitized atppm temperature	Water from approved source; Plumbing installed; proper backflow device
Proper disposition of returned, previously served or reconditioned	20. Approved Scwage Wastewater Disposal System, proper disposal
Priority Foundation Items (2 Points)	violetions Regulte Corrective Action within 18 days
O T N N C R U N O A O Demonstration of Knowledge/ Personnel T S S	O I N N C R V V O A O Food Temperature Control/ Identification
21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM)	Proper cooling method used: <u>Faquipment Adequate to</u> Maintain Product Temperature
22. Food Handler/ no unauthorized persons/ personnel	28. Proper Date Marking and disposition
Safe Water, Recordkeeping and Food Package Labeling	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 25. Compliance with Variance, Specialized Process, and	Utensis, Equipment, and Vending
HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions	31. Adequate handwashing facilities: Accessible and properly supplied, used
Consumer Advisory	32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used
26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure Reminder/Buffet Plate)/ Allergen Label	33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided
	un Not to Exceed 90 Days or Next Inspection , Whichever Comes First
D	O I N N N C R I N O A O Food Identification
34. No Hvidence of Insect contamination, rodent/other animals	41.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	43. Adequate ventilation and lighting; designated areas used
38. Approved thawing method Proper Use of Utensils	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	46. Toilet Facilities: properly constructed, supplied, and clean
40. Single-service & single-use articles; properly stored and used	47. Other Violations
Pendud hu	Print: Title: Person in Charge/ Owner
(signature)	Print: John Glover Business Email:
	iehn Glover
Form EH-06 (Revised 09-2015)	

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)

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