The Town of Cross Roads Retail Food
Establishment Inspection Report

	Establishment Inspection Report														
Date: Time in: Time out: License/Permit # ' 5-3-22												Est. Type Risk Category Page of 3			
Purpose of Inspection: 1-Compliance 2-Routine					3-Field Investigation					4-Visit S-Other Total Score					
Establishment Name: Contact/Owner Name:												* Number of Repeat Violations:			
Starbucks Number of Violations COS:															
Physical Address: City/County: Town of Gross Ploads									Zip Code: Phone:			Follow-up: Yes			
//	Compliance Status: Out = not in compliance No = not observed NA = no									cted on	site	No R = repeat violation			
	Mark the appropriate points in the OUT box for eachnumbered item Mark 'v' a checkmark in appropriate box for IN, NO, NA, COS Mark an asterisk' * 'in appropriate box for R														
	Priority Items (3 Points) violations Re-										on no	ot to exceed 3 days			
0	1	N	N	c	Time and Temperature for Food Safety	R	0	nplian I N	N O	N A	С	Employee Health R			
U T	N	0	A	0 5	(F = degrees Falirenheit)		T T				o s	Employee freation			
		Proper cooling time and temperature						~				Management, food employees and conditional employees. knowledge, responsibilities, and reporting			
	1	2. Proper Cold Holding temperature (41°F/45°F)										13. Proper use of restriction and exclusion; No discharge from			
		3. Proper Hot Holding temperature(135°F)										eyes, nose, and mouth Preventing Contamination by Hands			
			~		Proper cooking time and temperature 6. P			~			+	Hands cleaned and properly washed/ Gloves used properly No bare hand contact with ready to eat foods or approved			
			~		 Proper reheating procedure for hot holding (165°F in 2 Hours) 			~				alternate method properly followed (APPROVED Y_N)			
	6. Time as a Public Health Control; procedures & records Approved Source							\neg		Т	-	Highly Susceptible Populations 16. Pasteurized foods used; prohibited food not offered.			
								1				Pasteurized eggs used when required			
					 Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction 							Chemicals			
	~				8. Food Received at proper temperature	+	I		ار			17. Food additives; approved and properly stored; Washing Fruits			
		1						4				& Vegetables			
		,			Protection from Contamination 9 Food Separated & protected, prevented during food							18. Toxic substances properly identified, stored and used Water/ Plumbing			
_	~	preparation, storage, display, and tasting										19. Water from approved source: Plumbing installed; proper			
	V	-			10. Food contact surfaces and Returnables : Cleaned and Sanitized atppm/temperature	Ш						backflow device			
	11. Proper disposition of returned, previously served or reconditioned							20. Approved Sewage/Wastewater Disposal System, proper disposal							
Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days															
O U	I N	N O	N A	0	Demonstration of Knowledge/Personnel	R	O U	I N	N O	N A	0	Food Temperature Control/ Identification			
Т		_		S	21. Person in charge present, demonstration of knowledge,		Т				S	27. Proper cooling method used; Equipment Adequate to_			
_	Y	_			and perform duties/ Certified Food Manager (CFM)			1		-	-	Maintain Product Temperature 28. Proper Date Marking and disposition			
	22. Food Handler/ no unauthorized persons/ personnel Safe Water, Recordsceping and Food Package										29. Thermometers provided, accurate, and calibrated; Chemical/				
		Labeling 23. Hot and Cold Water available; adequate pressure, safe					Thermal test strips Permit Requirement, Prerequisite for Operation								
-		23. Prot and Cold water available, adequate pressure, sale 24. Required records available (shellshock tags; parasite				+	30. Food Establishment Permit (Current & Valid)								
	destruction); Packaged Food Jabeled														
					Conformance with Approved Procedures 25. Compliance with Variance, Specialized Process, and							Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly supplied, used			
			V	-	HACCP plan; Variance obtained for specialized processing methods;			1	_			radano amanang amanang ratio			
					manufacturer instructions Consumer Advisory			~	,			32. Food and Non-food Contact surfaces cleanable, properly			
					26. Posting of Consumer Advisories; raw or undercooked						-	designed, constructed, and used 33. Warewashing Facilities; installed, maintained, used/			
		V			foods (Disclosure/Reminder/Buffet Plate)/ AllergenLabel			/				Service sink or curb cleaning facility provided			
0	1	N	N	C	Core Items (1 Point) Violations Require Core	ective Actio	n Not to	Excee	4 90 D N	ays ar l	C				
U	N	ò	A	0 5	Prevention of Food Contamination		U	N	Ö	A	o s	Food Identification			
					34. No Evidence of Insect contamination, rodent/other animals			-	-			41. Original container labeling (Bulk Food)			
	~				35. Personal Cleanliness/eating, drinking or tobacco use							Physical Facilities			
	1				Wiping Cloths; properly used and stored Tenvironmental contamination	+-	-	1				Non-Food Contact surfaces clean Adequate ventilation and lighting; designated areas used			
	37. Environmental contamination 38. Approved thawing method						44. Garbage and Refuse properly disposed, facilities maintained								
	Proper Use of Utensils 19. Utensils equipment & linens; properly used stored						45. Physical facilities installed, maintained, and clean 46. Toilet Facilities: properly constructed, supplied, and clean								
_	39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used														
	~				40. Single-service & single-use articles; properly stored and used					~		47. Other Violations			
	eived b	y:	2	111	(100,10		Print:	0	V	N.	N	Title: Person In Charge/ Owner			
Received by: Gignature) Inspected by: John Honer 64, A. Print: Salah Law Mann Title: Person In Charge/Owner Print: Salah Law Mann Title: Person In Charge/Owner Business Email:															
								0	hi	W	61	loyer			
Form EH-93 (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)

The Town of Cross Roads Retail Food Establishment Inspection Report

	ment Name:	Physical A	ddress:	City/State. / 6	ran of	License/Permit # Page 💆 of 💈	
Star	bucks	11450	Hwy380, #100	61055 R	pads		
			TEMPERATURE OBSER	RVATIONS		1	
Item/Loc	ation	Temp	Item/Location	Temp	Item/Loca	tion	Temp
TCSto	sods (Reachin)	41-45					
TOSTE	oods (Newelliu)	41-45					
,							
T.			SERVATIONS AND CORRE				
Item Number	AN INSPECTION OF YOUR ES NOTED BELOW:	STABLISHME	NT HAS BEEN MADE. YOUR AT	TENTION IS DIRE	CTED TO TH	HE CONDITIONS OBSER	VED AND
46.	Rest noone ine;	th out	ward soup,	LOUNERTE	dow	the spot,	
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Received	by: O / OK /		Print: Canala	X 1 .	Т	Title: Person In Charge/	Owner
(signature)	HOVEN SIN		Janan	Euriman	nn	reison in enarge	- Carllet
Inspected (signature)	by: Mahou & lover	A. 1	Print:	21/0.1		Samples: V N # colle	natad 2