The Town of Cross Roads Retail Food Establishment Inspection Report

Date: Time in: Time out: License/Permit #	Est. Type Risk Category Page / of 3	-
11-16-72 0936 1011 Purpose of Inspection: 1-Compliance 2-Routine	3-Field Investigation 4-Visit 5-Other Total Score	
	* Number of Repeat Violations:	
Establishment Name: Storbucks Coffee Contact/Owner Name: Contact/Owne	✓ Number of Violations COS:	
Physical Address: City/County: TO WW JE	Zip Code: Phone: Follow-up: Yes 9 5	
Compliance Status. Out = not in compliance IN = in compliance NO = not observed NA = not ap	plicable COS = corrected on site R = repeat violation Mark an asterisk ** in appropriate box for R. On the content of the c	
Mark the appropriate points in the OUT box for eachnumbered item	a checkmark in appropriate box for IN, NO, NA, COS Mark an asterisk* * 'in appropriate box for R re Inmediate Corrective Action not to exceed 3 days	\neg
Priority Items (3 Points) violations Requirements Compliance Status	Compliance Status	R
O I N N C Time and Temperature for Food Safety	O I N N C Employee Health	,
T S (F = degrees Fahrenbeit) 1. Proper cooling time and temperature	12. Management, food employees and conditional employees.	
2. Proper Cold Holding temperature (41°F/45°F)	knowledge, responsibilities, and reporting 13. Proper use of restriction and exclusion; No discharge from	
	eyes, nose, and mouth Preventing Contamination by Hands	
Proper Hot Holding temperature(135°F) Proper cooking time and temperature	14. Hands cleaned and properly washed/ Gloves used properly 15. No bare hand contact with ready to eat foods or approved	
5. 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	Highly Susceptible Populations 16. Pasteurized foods used; prohibited food not offered.	
A Philadelphia and the Control of th	Pasteurized eggs used when required	
7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction	Chemicals	
8. Food Received at proper temperature	17. Food additives, approved and properly stored; Washing Fruits	
Protection from Contamination	& Vegetables 18. Toxic substances properly identified, stored and used	
9. Food Separated & protected, prevented during food	Water/Plumbing	
preparation, storage, display, and tasting 10. Food contact surfaces and Returnables ; Cleaned and	19. Water from approved source; Plumbing installed; proper backflow device	
Sanitized atppm/temperature 11. Proper disposition of returned, previously served or	20. Approved Sewage/Wastewater Disposal System, proper	
reconditioned	disposal	
Ted also Percentation Home (2 Points)	violations Require Corrective Action within 10 days	
O I N N C Provide Elemental Research	violations Require Corrective Action within 10 days O I N N C II N O A O Food Temperature Control/ Identification	R
O I N N C U N O A O Demonstration of Knowledge/ Personnel R	O I N N C U N O A O Food Temperature Control/ Identification	R
O I N N C Demonstration of Knowledge/ Personnel R 21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM)	O I N N O A O Food Temperature Control/ Identification T 27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature.	R
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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) 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)

Establishr	nent Name:	Physical Addre	ss:	City/State: T	own of	License/Permit #	Page 3 of 3		
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