

The Town of Cross Roads Retail Food Establishment Inspection Report

Date: 11-16-22	Time in: 0936	Time out: 1015	License/Permit #	Est. Type: Best	Risk Category: Low	Page 1 of 3	
Purpose of Inspection:		<input type="checkbox"/> 1-Compliance	<input checked="" type="checkbox"/> 2-Routine	<input type="checkbox"/> 3-Field Investigation	<input type="checkbox"/> 4-Visit	<input type="checkbox"/> 5-Other	Total Score
Establishment Name: Starbucks Coffee			Contact/Owner Name:		* Number of Repeat Violations: 0 ✓ Number of Violations COS: 0		95
Physical Address: 11450 Hwy 380 #100			City/County: Town of Cross Roads		Follow-up: Yes <input type="checkbox"/> No <input checked="" type="checkbox"/>		

Compliance Status: **OUT** = not in compliance **IN** = in compliance **NO** = not observed **NA** = not applicable **COS** = corrected on site **R** = repeat violation
 Mark the appropriate points in the **OUT** box for each numbered item. Mark ✓ a checkmark in appropriate box for **IN, NO, NA, COS**. 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					
OUT	IN	NO	NA	COS	R	OUT	IN	NO	NA	COS	R
Time and Temperature for Food Safety (F = degrees Fahrenheit)						Employee Health					
				✓			✓				
	✓						✓				
				✓		Preventing Contamination by Hands					
				✓			✓				
				✓			✓				
				✓		Highly Susceptible Populations					
				✓			✓				
Approved Source						Chemicals					
	✓						✓				
				✓			✓				
Protection from Contamination						Water/Plumbing					
	✓						✓				
	✓						✓				

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

Compliance Status						Compliance Status					
OUT	IN	NO	NA	COS	R	OUT	IN	NO	NA	COS	R
Demonstration of Knowledge/ Personnel						Food Temperature Control/ Identification					
	✓						✓				
	✓						✓				
Safe Water, Recordkeeping and Food Package Labeling						Permit Requirement, Prerequisite for Operation					
	✓						✓				
	✓					Utensils, Equipment, and Vending					
Conformance with Approved Procedures							✓				
				✓			✓				
Consumer Advisory							✓				
				✓			✓				

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

Compliance Status						Compliance Status					
OUT	IN	NO	NA	COS	R	OUT	IN	NO	NA	COS	R
Prevention of Food Contamination						Food Identification					
	✓						✓				
	✓					Physical Facilities					
	✓						✓				
	✓						✓				
Proper Use of Utensils							✓				
	✓						✓				
	✓						✓				

Received by: <i>[Signature]</i>	Print: TAYLOR DICKSON	Title: Person In Charge/ Owner
Inspected by: John Glover P. A.	Print: John Glover	Business Email:

Corrective Actions to Ensure Safe Food

Page 2 of 2

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)

The Town of Cross Roads Retail Food Establishment Inspection Report

Establishment Name: <i>Starbucks Coffee</i>	Physical Address: <i>11450 Hwy 380 #100</i>	City/State: <i>Town of Cross Roads</i>	License/Permit #	Page <i>3</i> of <i>3</i>
--	--	--	------------------	---------------------------

TEMPERATURE OBSERVATIONS					
Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
<i>TC5 foods (Beak (us))</i>	<i>41-45</i>				

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW:
<i>10</i>	<i>Product on food contact surfaces.</i>
<i>47</i>	<i>Hair restraints required for all personnel working in food preparation areas.</i>
<i>42</i>	<i>Clean non food contact surfaces; Hall area adjacent to 3 compartment w/w sink.</i>

Received by: <i>[Signature]</i>	Print: <i>TAYLOR DICKSON</i>	Title: <i>Person In Charge/ Owner</i>
Inspected by: <i>John Glover, D.A.</i>	Print: <i>John Glover</i>	Samples: <i>YN</i> # collected <i>0</i>