

# The Town of Cross Roads Retail Food Establishment Inspection Report

Date: 11-1-22	Time in: 0915	Time out: 1000 hrs	License/Permit #	Est. Type: 13-94	Risk Category: 6014	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>Sukway</u>			Contact/Owner Name:		* Number of Repeat Violations: <u>0</u>		97	
Physical Address: <u>11700 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 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  
 Mark the appropriate points in the **OUT** box for each numbered item. 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					
O	U	T	I	N	C
O	U	T	I	N	C
					R
<b>Time and Temperature for Food Safety</b> (F = degrees Fahrenheit)					
				✓	1. Proper cooling time and temperature
				✓	2. Proper Cold Holding temperature (41°F/ 45°F)
				✓	3. Proper Hot Holding temperature (135°F)
				✓	4. Proper cooking time and temperature
				✓	5. Proper reheating procedure for hot holding (165°F in 2 Hours)
				✓	6. Time as a Public Health Control; procedures & records
<b>Approved Source</b>					
				✓	7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction
				✓	8. Food Received at proper temperature
<b>Protection from Contamination</b>					
				✓	9. Food Separated & protected, prevented during food preparation, storage, display, and tasting
				✓	10. Food contact surfaces and Returnables; Cleaned and Sanitized at _____ppm temperature
				✓	11. Proper disposition of returned, previously served or reconditioned

Priority Foundation Items (2 Points) violations Require Corrective Action within 15 days					
Compliance Status					
O	U	T	I	N	C
O	U	T	I	N	C
					R
<b>Demonstration of Knowledge/ Personnel</b>					
				✓	21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM)
				✓	22. Food Handler/ no unauthorized persons/ personnel
<b>Safe Water, Recordkeeping and Food Package Labeling</b>					
				✓	23. Hot and Cold Water available; adequate pressure, safe
				✓	24. Required records available (shellstock tags; parasite destruction); <u>Packaged Food labeled</u>
<b>Conformance with Approved Procedures</b>					
				✓	25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions
<b>Consumer Advisory</b>					
				✓	26. Posting of Consumer Advisories, raw or undercooked foods (Disclosure Reminder/ Buffet Place/ Allergen Label)

Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection, Whichever Comes First					
Compliance Status					
O	U	T	I	N	C
O	U	T	I	N	C
					R
<b>Prevention of Food Contamination</b>					
				✓	34. No Evidence of Insect contamination, rodent/other animals
				✓	35. Personal Cleanliness/eating, drinking or tobacco use
				✓	36. Wiping Cloths, properly used and stored
				✓	37. Environmental contamination
				✓	38. Approved thawing method
<b>Proper Use of Utensils</b>					
				✓	39. Utensils, equipment, & linens; properly used, stored, dried, & handled. In use utensils; properly used
				✓	40. Single-service & single-use articles; properly stored and used

Received by: <u>Taryn Collins</u> (signature)	Print: <u>Taryn Collins</u>	Title: Person In Charge/ Owner
Inspected by: <u>John K. Glover P. A.</u> (signature)	Print: <u>John Glover</u>	Business Email:

## 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)

