The Town of Cross Roads Retail Food Establishment Inspection Report

Establishment Inspection Report												
Date: 1/-1-22	e: Time in: Time out: License/Pennit # Est. Type Risk Category Page 1 of 3											
Purpose of Inspection:	1-Compliance 2-Routine	3-Fleld	d Inve	stigatio	n		4-Visit 5-Other Total Score					
Establishment Name:	Contact/Owner Name:						* Number of Repeat Violations:					
Subway City/County: Town of City/County: Town of				Zip Code: Phone:			Follow-up: Yes					
11 100 17 14 Cor	Non-State Out - not in compliance IN win compliance NO = not observed NA = not	applicable	cos	= enre	cted on	site	R = repeat violation N NO NA COS Mark an asterisk: * ' in appropriate box for R					
Mark the appropriate	points in the OUT box for each numbered item Monk** Priority Items (3 Points) violations Res	а спески	mak m	giptop	tate box	£ 101 £.	4,100,100					
Compliance Status	Frierry (Renis (3 Fourts) Meanings (4)	-	and the same of	icc Staf	NO CONTRACTOR DE LA CON	I	R					
0 1 N N C U N O A O	Time and Temperature for Food Safety (F = degrees Fabrenheit)	O U T	I N	N O	A	C O S	Employer Health					
	1. Proper cooling time and temperature		V				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 eyes, nose, and mouth					
3. Proper Hot Holding temperature(135°F)							Preventing Contamination by Hands 14. Hands cleaned and properly washed/ Gloves used properly					
	4. Proper cooking time and temperature 5. Proper reheating procedure for not holding (165°F in 2)					+	15. No bare hand contact with ready to cat foods or approved					
	Hours) 6. Time as a Public Health Control; procedures & records						alternate method properly fullowed (APPROVED V.N) Highly Susceptible Populations					
		~				16. Pasteurized foods used; prohibited food not offered. Pasteurized eggs used when required						
3	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		V	1			18. Toxic substances properly identified, stored and used Water/ Plumbing					
V	Food Separated & protected, prevented during food preparation, storage, display, and tasting		Τ	1			19. Water from approved source; Plumbing installed; proper					
4	10. Food contact surfaces and Returnables; Cleaned and Sanitized atppm temperature		~				backflow device					
	11. Proper disposition of returned, previously served or		~				20. Approved Sewage Wastewater Disposal System, proper disposal					
	reconditioned Priority Foundation Items (2 Pola	s) riolation	us Req	uire Co	rrective	Action	a within 10 days					
0 I N N C O A O	Demonstration of Knowledge/ Personnel	O U T	I	N	N A	C 0 5	Food Temperature Control! Identification					
T S	21, Person in charge present, demonstration of knowledge,		1	-			Proper cooling method used; Equipment Adequate to Maintain Product Temperature					
~	and perform duties/ Certified Food Manager (CFM) 22. Food Handlor/ no unauthorized persons/ personnel		V				28, Proper Date Marking and disposition					
	Safe Water, Nevordkeeping and Food Package Labeling		~	1			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						Utensils, Equipment, and Vending					
	25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods;	X	1				31. Adequate handwashing facilities: Accessible and properly supplied, used					
	manufacturer instructions Consumer Advisory		*	7			Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used					
	26. Posting of Consumer Advisories; raw or undercooked		~	-			33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided					
	foods (Disclosure Reminder/Buffet Plate)/ AllergenLabel Core teams (1 Point) Violations Require Corrective.	Action Not	to Exc	reed 90	Days or	Next						
0 1 N N O A G			O I	I N	l N	C O S	Food Identification					
	34. No Hvidence of Insect contamination, rodent/other animals		V	1	1		41.Original container labeling (Bulk Food)					
	35. Personal Cleanliness/eating, drinking or tobacco use	1	12	_			Physical Facilities 42. Non-Food Contact surfaces clean					
7	36. Wiping Cloths; properly used and stored 37. Environmental contamination	1	V	-			43. Adequate ventilation and lighting; designated areas used					
	38. Approved thawing method	-	1	1	-		Garbage and Refuse properly disposed; facilities maintained S. Physical facilities installed, maintained, and clean					
	Proper Use of Utensils 39. Utensils, equipment, & linens; properly used, stored.			1			46. Toilet Facilities: properly constructed, supplied, and clean					
~	dried, & handled In use utensils; properly used 40. Single-service & single-use articles; properly stored	1	,				47. Other Violations					
Pagetyed by:	and used	Print	t:		10	V.	Title: Person In Charge/ Owner					
Received by: (signature)	in Blover Br. A.	-		_	10	1	HO COLINS Title: Person in Charge/Owner Business Email:					
Inspected by:	in of lover or A.	Prin	J	0	hu	v	blover					

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)

Establishment Name: Suh way		Physical A	11 710	1	City/State: Town of License/Permit #					
		11100	TEMPERATURE OB	SEDVATIONS	160009					
	-	Tomm	Item/Location	Temp	Item/Location	Temp				
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LAIK	Dods (Aisply	7///								
1011	Luj									
		OF	SERVATIONS AND COR	RECTIVE ACTIO	NS					
tem		ESTABLISHME	NT HAS BEEN MADE. YOUR	R ATTENTION IS DIR	ECTED TO THE CONDITIONS OF	BSERVED AND				
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(signature	weight (all	100	701 001	11010					