

The Town of Cross Roads Retail Food Establishment Inspection Report

Date: <u>5-3-22</u>	Time in: <u>1115</u>	Time out: <u>1200</u>	License/Permit #	Est. Type: <u>Rest</u>	Risk Category	Page <u>1</u> of <u>3</u>	
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: <u>Subway</u>	Contact/Owner Name:	* Number of Repeat Violations: <u>0</u>	✓ Number of Violations COS: <u>1</u>	Total Score: <u>97</u>
Physical Address: <u>11700 Hwy 380</u>	City/County: <u>Town of Cross Roads</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 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					Time and Temperature for Food Safety (F = degrees Fahrenheit)	R	Compliance Status					Employee Health	R
OUT	IN	NO	NA	COS			OUT	IN	NO	NA	COS		
		✓			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								

  

Compliance Status					Preventing Contamination by Hands	R
OUT	IN	NO	NA	COS		
					12. Management, food employees and conditional employees. knowledge, responsibilities, and reporting	
					13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth	
<b>Highly Susceptible Populations</b>						
					14. Hands cleaned and properly washed/ Gloves used properly	
					15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y_N)	
<b>Chemicals</b>						
	✓				16. Pasteurized foods used; prohibited food not offered. Pasteurized eggs used when required	
<b>Water/ Plumbing</b>						
	✓				17. Food additives; approved and properly stored; Washing Fruits & Vegetables	
	✓				18. Toxic substances properly identified, stored and used	
					19. Water from approved source; Plumbing installed; proper backflow device	
	✓				20. Approved Sewage/Wastewater Disposal System, proper disposal	

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

Compliance Status					Demonstration of Knowledge/ Personnel	R	Compliance Status					Food Temperature Control/ Identification	R
OUT	IN	NO	NA	COS			OUT	IN	NO	NA	COS		
	✓				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 (shellshock tags; parasite destruction); Packaged Food labeled								
<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/Buffer Plate)/ Allergen Label							✓	

  

Compliance Status					Permit Requirement, Prerequisite for Operation	R
OUT	IN	NO	NA	COS		
					27. Proper cooling method used; <u>Equipment Adequate to Maintain Product Temperature</u>	
					28. Proper Date Marking and disposition	
					29. Thermometers provided, accurate, and calibrated; <u>Chemical/ Thermal test strips</u>	
<b>Utensils, Equipment, and Vending</b>						
	✓				30. Food Establishment Permit (Current & Valid)	
	✓				31. Adequate handwashing facilities; Accessible and properly supplied, used	
	✓				32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used	
	✓				33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided	

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

Compliance Status					Prevention of Food Contamination	R	Compliance Status					Food Identification	R
OUT	IN	NO	NA	COS			OUT	IN	NO	NA	COS		
	✓				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							✓	

  

Compliance Status					Physical Facilities	R
OUT	IN	NO	NA	COS		
					41. Original container labeling (Bulk Food)	
	✓				42. Non-Food Contact surfaces clean	
	✓				43. Adequate ventilation and lighting; designated areas used	
	✓				44. Garbage and Refuse properly disposed; facilities maintained	
	✓				45. Physical facilities installed, maintained, and clean	
	✓				46. Toilet Facilities; properly constructed, supplied, and clean	
					47. Other Violations	

Received by: (signature) <u>Raylin Blasingame</u>	Print: <u>Raylin Blasingame</u>	Title: <u>Person In Charge/ Owner Manager</u>
Inspected by: (signature) <u>John Glover B.S.A.</u>	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)

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Establishment Name: <i>Subway</i>	Physical Address: <i>11700 Hwy 380</i>	City/State: <i>Town of Cross Roads</i>	License/Permit #	Page <i>3</i> of <i>3</i>
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TEMPERATURE OBSERVATIONS					
Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
<i>TCS food (Steam warmer)</i>	<i>135°F</i>				
<i>TCS food (Chiller)</i>	<i>41-45</i>				
<i>TCS food (Walk In)</i>	<i>41-45</i>				
<i>TCS food (Freezer)</i>	<i>03°</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>5</i>	<i>Manager stated hot food holding temperature is checked at 11:00 and about 5:00. Directed her to monitor hot hold temps. at 2 hour intervals and to record these temperatures on a daily log. To ensure proper reheating of TCS foods.</i>
<i>31</i>	<i>Hand wash sink is without soap. Corrected on the spot</i>

Received by: <i>(signature) Kaylin Blasingame</i>	Print: <i>Kaylin Blasingame</i>	Title: Person In Charge/ Owner <i>manager</i>
Inspected by: <i>(signature) John Glover, Ph.D.</i>	Print: <i>John Glover</i>	Samples: <i>Y/N</i> # collected <i>0</i>