

# The Town of Cross Roads Retail Food Establishment Inspection Report

|   |                         |  |   |  |  |                                  |             |
|---|-------------------------|--|---|--|--|----------------------------------|-------------|
| Date:<br><b>11-17-22</b>                  | Time in:<br><b>0900</b> | Time out:<br><b>0945</b>                         | License/Permit #                        | Est. Type:<br><b>Rest</b>                      | Risk Category:<br><b>Low</b>   | Page <u>1</u> of <u>3</u>        |             |
| Purpose of Inspection:                    |                         | 1-Compliance <input checked="" type="checkbox"/> | 2-Routine <input type="checkbox"/>      | 3-Field Investigation <input type="checkbox"/> | 4-Visit <input type="checkbox"/>   | 5-Other <input type="checkbox"/> | Total Score |
| Establishment Name:<br><b>Taco Bell</b>   |                         |  | Contact/Owner Name:                     |  | * Number of Repeat Violations: <u>0</u>  |                                  | 96          |
| Physical Address:<br><b>14000 Hwy 380</b> |                         |  | City/County: <b>Town of Cross Roads</b> |  | ✓ 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. Mark '✓' a checkmark in appropriate box for IN, NO, NA, COS 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                 |    |    |    |     |     | Time and Temperature for Food Safety<br>(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   |   |                   |    |    |     |  |  |                 |   |
| Approved Source                   |    |    |    |     |     |  |   |                   |    |    |     |  |  |                 |   |
|                                   |    |    |    |     |     | 7. Food and ice obtained from approved source. Food in good condition, safe, and unadulterated; parasite destruction |   |                   |    |    |     |  |  |                 |   |
|                                   |    |    |    |     |     | 8. Food Received at proper temperature   |   |                   |    |    |     |  |  |                 |   |
| Protection from Contamination     |    |    |    |     |     |  |   |                   |    |    |     |  |  |                 |   |
|                                   |    |    |    |     |     | 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   |   |                   |    |    |     |  |  |                 |   |
| Preventing Contamination by Hands |    |    |    |     |     |  |   |                   |    |    |     |  |  |                 |   |
|                                   |    |    |    |     |     | 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)       |   |                   |    |    |     |  |  |                 |   |
| Highly Susceptible Populations    |    |    |    |     |     |  |   |                   |    |    |     |  |  |                 |   |
|                                   |    |    |    |     |     | 16. Pasteurized foods used; prohibited food not offered. Pasteurized eggs used when required                         |   |                   |    |    |     |  |  |                 |   |
| Chemicals                         |    |    |    |     |     |  |   |                   |    |    |     |  |  |                 |   |
|                                   |    |    |    |     |     | 17. Food additives, approved and properly stored; Washing Fruits & Vegetables  |   |                   |    |    |     |  |  |                 |   |
|                                   |    |    |    |     |     | 18. Toxic substances properly identified, stored and used  |   |                   |    |    |     |  |  |                 |   |
| Water/ Plumbing                   |    |    |    |     |     |  |   |                   |    |    |     |  |  |                 |   |
|                                   |    |    |    |     |     | 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   |   |                   |    |    |     |  |  |  |   |
| Safe Water, Recordkeeping and Food Package Labeling |    |    |    |     |     |  |   |                   |    |    |     |  |  |  |   |
|   |    |    |    |     |     | 23. Hot and Cold Water available; adequate pressure, safe  |   |                   |    |    |     |  |  |  |   |
|   |    |    |    |     |     | 24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled  |   |                   |    |    |     |  |  |  |   |
| Conformance with Approved Procedures                |    |    |    |     |     |  |   |                   |    |    |     |  |  |  |   |
|   |    |    |    |     |     | 25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods, manufacturer instructions |   |                   |    |    |     |  |  |  |   |
| Consumer Advisory                                   |    |    |    |     |     |  |   |                   |    |    |     |  |  |  |   |
|   |    |    |    |     |     | 26. Posting of Consumer Advisories, raw or undercooked foods (Disclosure/Reminder/Buffer Plate/ Allergen Label)                                    |   |                   |    |    |     |  |  |  |   |
| Food Temperature Control/ Identification            |    |    |    |     |     |  |   |                   |    |    |     |  |  |  |   |
|   |    |    |    |     |     | 27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature   |   |                   |    |    |     |  |  |  |   |
|   |    |    |    |     |     | 28. Proper Date Marking and disposition  |   |                   |    |    |     |  |  |  |   |
|   |    |    |    |     |     | 29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips   |   |                   |    |    |     |  |  |  |   |
| Permit Requirement, Prerequisite for Operation      |    |    |    |     |     |  |   |                   |    |    |     |  |  |  |   |
|   |    |    |    |     |     | 30. Food Establishment Permit (Current & Valid)  |   |                   |    |    |     |  |  |  |   |
| Utensils, Equipment, and Vending                    |    |    |    |     |     |  |   |                   |    |    |     |  |  |  |   |
|   |    |    |    |     |     | 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  |   |                   |    |    |     |  |  |                     |   |
| Proper Use of Utensils |    |    |    |     |     |  |   |                   |    |    |     |  |  |                     |   |
|                        |    |    |    |     |     | 39. Utensils, equipment, & linens, properly used, stored, dried, & handled/ In use utensils, properly used |   |                   |    |    |     |  |  |                     |   |
|                        |    |    |    |     |     | 40. Single-service & single-use articles, properly stored and used   |   |                   |    |    |     |  |  |                     |   |
| Food Identification    |    |    |    |     |     |  |   |                   |    |    |     |  |  |                     |   |
|                        |    |    |    |     |     | 41. Original container labeling (Bulk Food)  |   |                   |    |    |     |  |  |                     |   |
| Physical Facilities    |    |    |    |     |     |  |   |                   |    |    |     |  |  |                     |   |
|                        |    |    |    |     |     | 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:<br>(signature) <b>Codi Alexander</b> | Print: <b>Codi Alexander</b> | Title: Person In Charge/ Owner |
| Inspected by:<br>(signature) <b>Tobias Platen</b> | Print: <b>Tobias Platen</b>  | 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)

