

# The Town of Cross Roads Retail Food Establishment Inspection Report

Date: <b>5-6-22</b>	Time in: <b>1006</b>	Time out: <b>1540</b>	License/Permit #	Est. Type: <b>Rest</b>	Risk Category	Page <b>1</b> of <b>3</b>	
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	<b>Total Score</b>
Establishment Name: <b>Taco Bell</b>			Contact/Owner Name:		* Number of Repeat Violations: <b>0</b>		<b>100</b>
Physical Address: <b>14000 Hwy 380</b>			City/County: <b>Town of Cross Roads</b>		✓ Number of Violations COS: <b>2</b>		
Compliance Status: <b>Out</b> = not in compliance; <b>IN</b> = in compliance; <b>NO</b> = not observed; <b>NA</b> = not applicable; <b>COS</b> = corrected on site				R = repeat violation			
Mark the appropriate points in the OUT box for each numbered item.				Mark an asterisk * in appropriate box for IN, NO, NA, COS			
<b>Priority Items (3 Points) violations Require Immediate Corrective Action not to exceed 3 days</b>							

Compliance Status						Compliance Status						R	
OUT	IN	NO	NA	COS		OUT	IN	NO	NA	COS			
<b>Time and Temperature for Food Safety (F = degrees Fahrenheit)</b>													
					1. Proper cooling time and temperature							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)							<b>Preventing Contamination by Hands</b>	
					4. Proper cooking time and temperature							14. Hands cleaned and properly washed/ Gloves used properly	
					5. Proper reheating procedure for hot holding (165°F in 2 Hours)							15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y/N)	
					6. Time as a Public Health Control; procedures & records							<b>Highly Susceptible Populations</b>	
<b>Approved Source</b>													
					7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction							<b>Chemicals</b>	
					8. Food Received at proper temperature							17. Food additives: approved and properly stored; Washing Fruits & Vegetables	
<b>Protection from Contamination</b>													
					9. Food Separated & protected, prevented during food preparation, storage, display, and tasting							18. Toxic substances properly identified, stored and used	
					10. Food contact surfaces and Returnables : Cleaned and Sanitized at _____ ppm temperature							<b>Water/ Plumbing</b>	
					11. Proper disposition of returned, previously served or reconditioned							19. Water from approved source; Plumbing installed; proper backflow device	
												20. Approved Sewage/Wastewater Disposal System, proper disposal	

Compliance Status						Compliance Status						R	
OUT	IN	NO	NA	COS		OUT	IN	NO	NA	COS			
<b>Demonstration of Knowledge/ Personnel</b>													
					21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM)							<b>Food Temperature Control/ Identification</b>	
					22. Food Handler/ no unauthorized persons/ personnel							27. Proper cooling method used; <u>Equipment Adequate to Maintain Product Temperature</u>	
<b>Safe Water, Recordkeeping and Food Package Labeling</b>													
					23. Hot and Cold Water available; adequate pressure, safe							28. Proper Date: Marking and disposition	
					24. Required records available (shellstock tags; parasite destruction); <u>Packaged Food</u> labeled							29. Thermometers provided, accurate, and calibrated; <u>Chemical/ Thermal</u> test strips	
<b>Conformance with Approved Procedures</b>													
					25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions							<b>Permit Requirement, Prerequisite for Operation</b>	
<b>Consumer Advisory</b>													
					26. Posting of Consumer Advisories; raw or undercooked foods (Disclosure Reminder/ Buffet Plate/ Allergen Label							30. <u>Food Establishment Permit</u> (Current & Valid)	
												<b>Utensils, Equipment, and Vending</b>	
												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	

Compliance Status						Compliance Status						R	
OUT	IN	NO	NA	COS		OUT	IN	NO	NA	COS			
<b>Prevention of Food Contamination</b>													
					34. No Evidence of Insect contamination, rodent/other animals							<b>Food Identification</b>	
					35. Personal Cleanliness/eating, drinking or tobacco use							<b>Physical Facilities</b>	
					36. Wiping Cloths; properly used and stored							41. Original container labeling (Bulk Food)	
					37. Environmental contamination							42. Non-Food Contact surfaces clean	
					38. Approved thawing method							43. Adequate ventilation and lighting; designated areas used	
<b>Proper Use of Utensils</b>													
					39. Utensils, equipment, & linens; properly used, stored, dried, & handled. In use utensils; properly used							44. Garbage and Refuse properly disposed; facilities maintained	
					40. Single-service & single-use articles; properly stored and used							45. Physical facilities installed, maintained, and clean	
												46. Toilet Facilities: properly constructed, supplied, and clean	
												47. Other Violations	

Received by: <b>Katrina Mercedes</b> (signature)	Print: <b>Katrina Mercedes</b>	Title: Person In Charge/ Owner
Inspected by: <b>John Glover B. A.</b> (signature)	Print: <b>John Glover</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)

Establishment Name: <i>Taco Bell</i>	Physical Address: <i>14000 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 foods (Walk in coolers)</i>	<i>41-56</i>	<i>TCS foods (Walk in Freezer)</i>	<i>-16°</i>		
<i>TCS foods (Walk in freezer)</i>	<i>23°</i>				
<i>TCS foods (Reach in)</i>	<i>45°</i>				
<i>TCS foods in Walk in Coolers)</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:

30	<p><i>Food establishment's required to be conspicuously displayed to ensure the public can see the food establishment permit.</i></p>
27	<p><i>Walk-in cooler and walk-in freezer is not operating. Advised the Asst. Manager that <del>FF</del> <sup>required</sup> requires TCS foods to be discarded after they are out of temperature range. Corrected on the spot, Walk-in cooler and freezer repaired at or about 1330.</i></p> <p><i>Reinspection</i></p> <p><i>Start time: 1528</i></p> <p><i>Walk-in cooler and freezer operational. See above for TCS food temperatures.</i></p>

Received by: <i>[Signature]</i>	Print: <i>G. Henderson</i>	Title: Person In Charge/ Owner
Inspected by: <i>John Glover, G.A.</i>	Print: <i>John Glover</i>	Samples: Y <u>N</u> # collected <u>0</u>