The Town of Cross Roads Retail Food Establishment Inspection Report

Date: Time in: Time out: License/Pennit #	Est. Type Risk Category Page 1 of	3			
Purpose of Inspection: 1-Compliance 2-Routine	3-Field Investigation 4-Visit 5-Other Total	Score			
Establishment Name: Taco Burno Physical Address: Contact/Owner Name:	* Number of Repeat Violations:				
Physical Address: 11301 Huy 380 City/County: To war of Cross Roads	7:- (-)				
	Zip Code: Follow-np: Yes 99				
Compilance Status: Out = not in compilance IN = in compilance NO = not observed NA = not Mark the appropriate points in the OUT box for each numbered item Mark	i applicable COS = corrected on site R = repeat violation * a checkmark in appropriate box for IN, NO, NA, COS Mark an asterisk * in appropriate box for	R			
Priority Items (3 Points) violations R Compliance Status	equire Immediate Corrective Action not to exceed 3 days				
Ou I N N C Time and Temperature for Food Safety R	Compilance Status	R			
T S (F = dogrees Fahrenheit)	T				
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 cycs, nosc, and mouth				
3. Proper Hot Holding temperature(135°F) 4. Proper cooking time and temperature	Preventing Concamination by Hands				
5. Proper reheating procedure for hot holding (165°F in 2	I.4. Hands cleaned and properly washed/ Gloves used properly 15. No bare hand contact with ready to eat foods or approved				
Hours) 6. Time as a Public Health Control: procedures & records	alternate method properly followed (APPROVED V_N) Highly Susceptible Populations				
Approved Source	16. Pasteurized foods used; prohibited food not offered. Pasteurized eggs used when required				
7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated, parasite destruction	Chemicals				
8. Food Received at proper temperature	17. Food additives: approved and properly stored; Washing Fruits				
Protection from Contamination	& Vegetables 18. Toxic substances properly identified, stored and used				
Food Separated & protected, prevented during food preparation, storage, display, and tasting	Water/ Plumbing				
10. Food contact surfaces and Returnables : Cleaned and Sanitized atppm temperature	19. Water from upproved source: Plumbing installed; proper backflow device				
11. Proper disposition of returned, previously served or reconditioned	20. Approved Sewage Wastewater Disposal System, proper				
) violations Require Corrective Action within 18 days				
O T N N C Demonstration of Knowledge/Personnel	O I N N C Food Temperature Control/ Identification T S	R			
21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM)	Proper cooling method used; <u>Equipment Adequate to Maintain Product Temperature</u>				
22. Food Handler/ no unauthorized persons/ personnel Safe Water, Recordkeeping and Food Package	28. Proper Date Marking and disposition 29. Thermometers provided, accurate, and calibrated; Chemical/				
1.4beling 23. Hot and Cold Water available; adequate pressure, safe	Thermal test strips				
24. Required records available (shellshock tags; parasite	Permit Requirement, Prerequisite for Operation				
destruction): Packaged Food labeled	30. Food Establishment Permit (Current & Valid)				
Conformance with Approved Procedures 25. Compliance with Variance, Specialized Process, and	Utensils, Equipment, and Vending				
HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions	31. Adequate handwashing facilities: Accessible and properly supplied, used				
Consumer Advisory	32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used				
26. Posting of Consumer Advisories; raw or undercooked foods (Disclosure Reminder/Buffet Plate)/ AllergenLabel	33. Warewashing Facilities; installed, maintained, used/				
	Service sink or earb cleaning facility provided fun Not to Exceed 90 Days or Next Inspection, Whitehever Comes First				
U N O A O Prevention of Food Contamination	O 1 N N C	R			
34. No Evidence of Insect contamination, rodent/other animals	41.Original container labeling (Bulk Food)				
35. Personal Cleanliness/eating, drinking or tobacco use	Physical Facilities				
36. Wiping Cloths; properly used and stored 37. Environmental contamination	42. Non-Food Contact surfaces clean 43. Adequate ventilation and lighting; designated areas used	-			
38. Approved thaving method Proper Use of Utensits	44. Garbage and Refuse properly disposed; facilities maintained				
39. Utensils, equipment, & linens; properly used, stored.	45. Physical facilities installed, maintained, and clean 46. Totlet Facilities: properly constructed, supplied, and clean	45. Physical facilities installed, maintained, and clean 46. Toilet Facilities: properly constructed, supplied, and clean			
dried, & handled. In use utensils; properly used. 40. Single-service & single-use articles; properly stored.	47. Other Violations				
Received by:					
(signature) / ///	Kevin Alvorage				
Inspected by: A ohn Blower St. A	Print: John Gloven Business Email:				
Form EH-96 (Revised 09-2015)					

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:		Physical Add	dress:		City/State: 7	5181401	License/Permit #	Page Z of Z
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