The Town of Cross Roads Retail Food Establishment Inspection Report

Date:	11	-	2	3	Time in: 1310	Time out:	License/Pen	License/Permit #				*			Est. Type	Risk Category	Pag	Page	
Purpose					1-Com	pliance	2-Routine	T		3-Fie	ld Inve	stigatio	n		Res 4-Visit	F LO	W	Total Sc	ore
Establishn	nent	Name	:		4.4		Contact/Owner Name:							* Numb	er of Repeat Violations				011
Physical A	Addre	ess:	- 0	· as	n Alley		City/County: 1 2 WW	, 0	4	Zip Co	nde.	Т	Phon	√ Num	ber of Violations COS:	2	$\dashv$		
117	7	0	h				City/County: 10 Www.									Follow-up: Yes	4	95	
	Ma	rk the	appro	priate p	points in the OUT box for each	compliance IN = in co innumbered item	ompliance NO = not observed	NA =	not app	olicable checkm	COS =	ppropr	ted on s	site c for IN, NO, NA, CO	S		peat violation k' * ' in appropr	iate box for R	
Complian	ce St	tatus					Priority Items (3 Points) vio	olation	Requi	000000000000000000000000000000000000000			******	m not to exceed 3 days	r				
O I U N		N O		C 0	Time a	nd Temperature for Fo	od Safety		R	O U	I N	N	N	C		_			F
Т	L		+	S	Proper cooling time and tem	(F = degrees Fahrenhei perature	0			T		-		0 8		Employee Health			
	-	+	+	2	Proper Cold Holding temper	rature (41°F/ 45°F)		+	-	$\vdash$	1			knowledge, res	nt, food employees and c ponsibilities, and reporti	ng			
-	_	+	+		Proper Hot Holding temperat			_			1			13. Proper use eyes, nose, and	of restriction and exclusi mouth	on; No discharge from			
V		-	+	4	Proper cooking time and tem	perature		$\pm$			7	T		14. Hands clear	Preventing Contained and properly washed	Mination by Hands / Gloves used properly			
-			-	H	Proper reheating procedure fo ours)					1	1			15. No bare han alternate metho	d contact with ready to o	eat foods or approved PROVED Y N)			$\top$
		10		6.	Time as a Public Health Con	Approved Source	ds					-			Highly Suscep	tible Populations			
		Т	Т	7.	Food and ice obtained from a	approved source: Food in			-	1	1				foods used; prohibited for s used when required	ood not offered.			
~	۲.				od condition, safe, and unadu											Chemicals			
	W	1		8.	Food Received at proper temp	perature		†			7	T	T	17. Food additiv	es; approved and proper	ly stored; Washing Fruits			+
		<del>-</del>				rom Contamination				l	1			& Vegetables 18. Toxic substa	nces properly identified,	stored and used			+
		-	V	pro	Food Separated & protected, paration, storage, display, and	d tasting										Water/ Plumbing			
					Food contact surfaces and Rentized at	eturnables : C <u>leaned</u> and _ppm/temperature					1			19. Water from a backflow device	approved source; Plumbi	ng installed; proper			
	V	1			Proper disposition of returne onditioned	d, previously served or									wage/Wastewater Dispo	sal System, proper			+
0 1	N	N	l c				Priority Foundation Items	(2 Poir	its) viol	ations R	aquire (	Correct	tive Act						
U N	0	A	0 5		Demonstration of K	Cnowledge/ Personnel		R		O U T	I I	N A	0		Food Temperature Con	strol/ Identification			R
1				21. and	Person in charge present, den perform duties/ Certified Foo	monstration of knowledge od Manager (CFM)	e,				1			27. Proper coolin	g method used; Equipme	ent Adequate to			
<i>V</i>				22.	Food Handler/ no unauthorize	ed persons/ personnel  Recordkeeping and Foo				,					Marking and disposition				+
	_	Τ-	Т	23		Labeling								29. Thermometer Thermal test strip	s provided, accurate, and	d calibrated; Chemical/			
	,		$\vdash$	_	Hot and Cold Water available		•	-				_		Perm	it Requirement, Prereq	uisite for Operation			
14				des	ruction); Packaged Food labe	led				-	1			30. Food Establis	shment Permit (Current	& Valid)			
					Conformance with A Compliance with Variance, Sp	pecialized Process, and			-	Т		Т	Т	21 Advanta	Utensils, Equipme				
		~		HA mar	CCP plan; Variance obtained ufacturer instructions	for specialized processin	g methods;			~	1			31. Adequate nano	awasning facilities: Acce	essible and properly suppli-	ed, used		-
					Const	umer Advisory				1					-food Contact surfaces c	leanable, properly			-
	V	-		26. I	Posting of Consumer Advisors s (Disclosure/Reminder/Buffe	ies; raw or undercooked				1	-		+		Facilities, installed, mair				-
							oint) Violations Require Correc	tive Ac	tion No	t to Exce	ted 90 l	Days or	Next I		th cleaning facility provi	ded			
N	0	A	O S		Prevention of Fo	od Contamination		R		O I U N	N	N	C O			od Identification			R
1				34. 1	lo Evidence of Insect contami	ination, rodent/other anim	mals			1			S	41.Original contain	ner labeling (Bulk Food)				
1					ersonal Cleanliness/eating, dr											ysical Facilities			
					Viping Cloths; properly used invironmental contamination	and stored			F	7	-			42. Non-Food Con					
				38. /	pproved thawing method  Proper	Use of Utensils			-	7				44. Garbage and R	efuse properly disposed;	facilities maintained			
-				39. U	tensils, equipment, & linens; , & handled/ In use utensils; p	properly used, stored,				1	-			10.000.001.00	es installed, maintained, s, properly constructed, s				
1	1				ingle-service & single-use art					+				47. Other Violation	is			- 3	
ceived by:				unu t	Testing	/			Print		+					Title: Person In Ci			
gnature) spected by:	0	1	1	0	191	7	/	-	Print		1	æ		licea		Title: Person In Cha	rge/ Owner		
gnature)	11	10	n	W	Flover	00. A			crint	1	0	le	L	Glov	a p	Business Email:			

#### 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) <u>less than</u> 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 <u>less than</u> 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* 

<sup>\*</sup> Time/Temperature Control for Safety (TCS)

Establishment Name:	Physical A		City/State: 7	City/State: To wow 04   License/Permit # Page 3 of 3								
Bottle cap Alley	11990	Hury 380		Cross Proceds								
		TEMPERATURE C	BSERVATIONS									
Item/Location	Temp	Item/Location	Temp	Item/Location	Temp							
TC Stoods (Steam	135 F											
TC5 top Do ( Wearly	41-45	•										
in cooler reach	11 70											
TCS too Ro (Walk in cooler neach												
			141									
		SERVATIONS AND CO										
Item AN INSPECTION OF YOUR ES' NOTED BELOW:												
10 Food contac	Food contact surtaces of cleaned eavinement hovens											
tood Produce	tood product ou tool contact surfaces.											
duit, Correc	Fish stoned uncovered with ice directly on the product, Cornected our site,											
	The state of the s											
2 Salmons	Salmon stone dat 62F, Elwicken held at 52Fin											
reach in D	reach in Directed napid cooling working contantition											
ice wron w	ice wroz wd product coutainer, borrected on site											
Va (1000 7.123)	Floortiles in Kitchen dam enged											
					*							
Received by:		Print:	1 .	Title: Dames X	Chause/O							
(signature)  Inspected by:	7	Ove	licea	Title: Person In (	narge/ Owner							
(signature) John Dlows	v 62. A	Print: John	Glover	Samples: Y N	# collected - 2							