

The Town of Cross Roads Retail Food Establishment Inspection Report

Date: 5-24-23	Time in: 1047	Time out: 1134	License/Permit #	Est. Type: Rest	Risk Category: Low	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: Burger King			Contact Owner Name:		* Number of Repeat Violations: 0		96
Physical Address: 11881 Hwy 390			City/County: Town of Cross Roads		✓ Number of Violations COS: 0		
City/County: Town of Cross Roads			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 ✓ in checkmark in appropriate box for **IN, NO, NA, COS** R = repeat violation
 Mark an asterisk * in appropriate box for **R**

Compliance Status						Priority Items (3 Points) violations Require Immediate Corrective Action not to exceed 3 days						
OUT	IN	NO	NA	COS	R	OUT	IN	NO	NA	COS	R	
						Time and Temperature for Food Safety (F - degrees Fahrenheit)						
		<input checked="" type="checkbox"/>				1. Proper cooling time and temperature						
	<input checked="" type="checkbox"/>					2. Proper Cold Holding temperature (41°F-45°F)						
	<input checked="" type="checkbox"/>					3. Proper Hot Holding temperature (135°F)						
	<input checked="" type="checkbox"/>					4. Proper cooking time and temperature						
	<input checked="" type="checkbox"/>					5. Proper reheating procedure for hot holding (165°F in 2 Hours)						
				<input checked="" type="checkbox"/>		6. Time as a Public Health Control, procedures & records						
						Approved Source						
	<input checked="" type="checkbox"/>					7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction						
				<input checked="" type="checkbox"/>		8. Food Received at proper temperature						
						Protection from Contamination						
	<input checked="" type="checkbox"/>					9. Food Separated & protected, prevented during food preparation, storage, display, and tasting						
	<input checked="" type="checkbox"/>					10. Food contact surfaces and Returnables; Cleaned and Sanitized at _____ ppm/temperature						
				<input checked="" type="checkbox"/>		11. Proper disposition of returned, previously served or reconditioned						
						Employee Health						
	<input checked="" type="checkbox"/>					12. Management, food employees and conditional employees, knowledge, responsibilities, and reporting						
	<input checked="" type="checkbox"/>					13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth						
						Preventing Contamination by Hands						
	<input checked="" type="checkbox"/>					14. Hands cleaned and properly washed; Gloves used properly						
	<input checked="" type="checkbox"/>					15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y/N)						
						Highly Susceptible Populations						
	<input checked="" type="checkbox"/>					16. Pasteurized foods used; prohibited food not offered; Pasteurized eggs used when required						
						Chemicals						
	<input checked="" type="checkbox"/>					17. Food additives; approved and properly stored; Washing Fruits & Vegetables						
	<input checked="" type="checkbox"/>					18. Toxic substances properly identified, stored and used						
						Water/ Plumbing						
	<input checked="" type="checkbox"/>					19. Water from approved source; Plumbing installed; proper backflow device						
	<input checked="" type="checkbox"/>					20. Approved Sewage/Wastewater Disposal System; proper disposal						

Compliance Status						Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days						
OUT	IN	NO	NA	COS	R	OUT	IN	NO	NA	COS	R	
						Demonstration of Knowledge/ Personnel						
	<input checked="" type="checkbox"/>					21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM)						
	<input checked="" type="checkbox"/>					22. Food Handler/ no unauthorized persons/ personnel						
						Safe Water, Recordkeeping and Food Package Labeling						
	<input checked="" type="checkbox"/>					23. Hot and Cold Water available; adequate pressure, safe						
	<input checked="" type="checkbox"/>					24. Required records available (shell/shock tags; parasite destruction); Packaged Food labeled						
						Conformance with Approved Procedures						
				<input checked="" type="checkbox"/>		25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions						
						Consumer Advisory						
				<input checked="" type="checkbox"/>		26. Posting of Consumer Advisories; raw or undercooked foods (Disclosure/Reminder Buffet Plate) Allergen Label						
						Food Temperature Control/ Identification						
	<input checked="" type="checkbox"/>					27. Proper cooling method used; <u>Equipment Adequate to Maintain Product Temperature</u>						
	<input checked="" type="checkbox"/>					28. Proper Date Marking and disposition						
	<input checked="" type="checkbox"/>					29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips						
						Permit Requirement, Prerequisite for Operation						
	<input checked="" type="checkbox"/>					30. Food Establishment Permit (Current & Valid)						
						Utensils, Equipment, and Vending						
	<input checked="" type="checkbox"/>					31. Adequate handwashing facilities; Accessible and properly supplied, used						
	<input checked="" type="checkbox"/>					32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used						
	<input checked="" type="checkbox"/>					33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided						

Compliance Status						Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection, Whichever Comes First						
OUT	IN	NO	NA	COS	R	OUT	IN	NO	NA	COS	R	
						Prevention of Food Contamination						
	<input checked="" type="checkbox"/>					34. No Evidence of Insect contamination, rodent/other animals						
	<input checked="" type="checkbox"/>					35. Personal Cleanliness/eating, drinking or tobacco use						
	<input checked="" type="checkbox"/>					36. Wiping Cloths; properly used and stored						
	<input checked="" type="checkbox"/>					37. Environmental contamination						
	<input checked="" type="checkbox"/>					38. Approved thawing method						
						Proper Use of Utensils						
	<input checked="" type="checkbox"/>					39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used						
	<input checked="" type="checkbox"/>					40. Single-service & single-use articles; properly stored and used						
						Food Identification						
	<input checked="" type="checkbox"/>					41. Original container labeling (Bulk Food)						
						Physical Facilities						
	<input checked="" type="checkbox"/>					42. Non-Food Contact surfaces clean						
	<input checked="" type="checkbox"/>					43. Adequate ventilation and lighting; designated areas used						
	<input checked="" type="checkbox"/>					44. Garbage and Refuse; properly disposed; facilities maintained						
	<input checked="" type="checkbox"/>					45. Physical facilities installed, maintained, and clean						
	<input checked="" type="checkbox"/>					46. Toilet Facilities; properly constructed, supplied, and clean						
	<input checked="" type="checkbox"/>					47. Other Violations						

Received by: <i>(Signature)</i> Debra Hein	Print: Debra Hein	Title: Person in Charge/Owner
Inspected by: <i>(Signature)</i> John Glover, B.S.A.	Print: John Glover	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>Burger King</i>	Physical Address: <i>11881 Hwy 380</i>	City/State: <i>Town of Cross Roads</i>	License/Permit #	Page <i>1</i> of <i>2</i>
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TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
<i>TCS foods (Walking Reachings)</i>	<i>41-45</i>				
<i>TCS foods (Hot Holding)</i>	<i>135</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>2.2</i>	<i>Employees who handle or prepare food are required to have a current food handlers registration within 30 days from their employment date and a record shall be maintained in the restaurant pursuant to TFER.</i>
<i>4.2</i>	<i>Spot clean wall surfaces in kitchen area.</i>
<i>4.7</i>	<i>All employees working in the kitchen area are required to wear a hair restraint pursuant to TFER.</i>

Received by: (signature) <i>[Signature]</i>	Print: <i>Debra Heiss</i>	Title: <i>Person In Charge / Owner</i>
Inspected by: (signature) <i>John Glover, R.S.</i>	Print: <i>John Glover</i>	Samples: Y <input type="checkbox"/> N <input checked="" type="checkbox"/> # collected <i>0</i>