

The Town of Cross Roads Retail Food Establishment Inspection Report

Date: 5-24-23	Time in: 1312	Time out: 1422	License/Permit #	Est. Type: Rest	Risk Category: Low	Page 1 of 3
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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
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Establishment Name: Chick-Fil-A	Contact/Owner Name:	* Number of Repeat Violations: 0	✓ Number of Violations COS: 1
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Physical Address: 11851 Hwy 380	City/County: Town of Cross Roads	Zip Code:	Phone:	Follow-up: Yes <input type="checkbox"/> No <input checked="" type="checkbox"/>	Total Score: 100
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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 it.

Priority Items (3 Points) Violations Require Immediate Corrective Action not to exceed 3 days


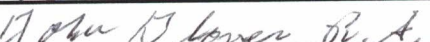
Compliance Status						R	Compliance Status						R			
O	I	N	O	NA	COS		O	I	N	O	NA	COS				
Time and Temperature for Food Safety (F - degrees Fahrenheit)							Employee Health									
			✓				✓						1. Proper cooling time and temperature		12. Management, food employees and conditional employees, knowledge, 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)		Preventing Contamination by Hands	
✓							✓						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 V.N.)	
					✓		✓						6. Time as a Public Health Control, procedures & records		Highly Susceptible Populations	
Approved Source							✓						7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction		16. Pasteurized foods used; prohibited food not offered; Pasteurized eggs used when required	
✓							✓						8. Food Received at proper temperature		Chemicals	
Protection from Contamination							✓						9. Food Separated & protected, prevented during food preparation, storage, display, and tasting		17. Food additives; approved and properly stored; Washing Fruits & Vegetables	
✓							✓						10. Food contact surfaces and Utensils: Cleaned and Sanitized at _____ ppm/temperature		18. Toxic substances properly identified, stored and used	
✓							✓						11. Proper disposition of returned, previously served or reconditioned		Water/ Plumbing	
					✓		✓						19. Water from approved source; Plumbing installed; proper backflow device		19. Water from approved source; Plumbing installed; proper backflow device	
							✓						20. Approved Sewage/Wastewater Disposal System, proper disposal		20. Approved Sewage/Wastewater Disposal System, proper disposal	

Priority Foundation Items (2 Points) Violations Require Corrective Action within 10 days

Compliance Status						R	Compliance Status						R			
O	I	N	O	NA	COS		O	I	N	O	NA	COS				
Demonstration of Knowledge/ Personnel							Food Temperature Control/ Identification									
			✓				✓						21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM)		27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature	
			✓				✓						22. Food Handler/ no unauthorized persons/ personnel		28. Proper Date Marking and disposition	
Safe Water, Recordkeeping and Food Package Labeling							✓						23. Hot and Cold Water available; adequate pressure, safe		29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips	
✓							✓						24. Required records available (shellshock tags, parasite destruction); Packaged Food labeled		Permit Requirement, Prerequisite for Operation	
Conformance with Approved Procedures							✓						25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions		30. Food Establishment Permit (Current & Valid)	
					✓		✓						26. Posting of Consumer Advisories; raw or undercooked foods (Disclosure/Reminder/Buffer Plate)/ Allergen Label		Utensils, Equipment, and Vending	
Consumer Advisory							✓						31. Adequate handwashing facilities; Accessible and properly supplied, used		31. Adequate handwashing facilities; Accessible and properly supplied, used	
					✓		✓						32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and 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		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						R	Compliance Status						R			
O	I	N	O	NA	COS		O	I	N	O	NA	COS				
Prevention of Food Contamination							Food Identification									
			✓				✓						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 Cloth; properly used and stored		42. Non-Food Contact surfaces clean	
✓							✓						37. Environmental contamination		43. Adequate ventilation and lighting; designated areas used	
✓							✓						38. Approved thawing method		44. Garbage and Refuse; properly disposed; facilities maintained	
Proper Use of Utensils							✓						39. Utensils, equipment, & linens, properly used, stored, dried, & handled/ In use utensils, properly used		45. Physical facilities installed, maintained, and clean	
✓							✓						40. Single-service & single-use articles; properly stored and used		46. Toilet Facilities; properly constructed, supplied, and clean	
					✓		✓						47. Other Violations		47. Other Violations	

Received by: 	Print: Erin Cash	Title: Person In Charge/ Owner
Inspected by: 	Print: John Blower	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)

The Town of Cross Roads Retail Food Establishment Inspection Report

Establishment Name: <i>Chick-Fil-A</i>	Physical Address: <i>11851 Hwy 380</i>	City/State: <i>Town of Cross Roads</i>	License/Permit #	Page <i>2</i> of <i>3</i>
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TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
<i>TCS foods (Hot hold ing)</i>	<i>135</i>				
<i>TCS foods (Walk in, Eggs in)</i>	<i>41-45</i>				
<i>TCS foods (Bacon Bits, Melt)</i>	<i>50</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</i>	<i>Holding temperature (Bacon Bits) above 45F. Product was replaced. Corrected temperature 47F. Corrected on site.</i>
	<i>Recommend replacing the soap dispenser at the hand wash sink at the west wall in the kitchen.</i>

Received by: <small>(signature)</small> <i>[Signature]</i>	Print: <i>Erin Cash</i>	Title: Person In Charge/ Owner
Inspected by: <small>(signature)</small> <i>John Blover C.A.</i>	Print: <i>John Blover</i>	Samples: <u>Y</u> / <u>N</u> # collected <i>0</i>