

The Town of Cross Roads Retail Food Establishment Inspection Report

Date: 5-23-23	Time in: 0955	Time out: 1045	License/Permit #	Est. Type Burg	Risk Category Low	Page 1 of 3	
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: Deli Quick			Contact/Owner Name:		* Number of Repeat Violations: 0		92
Physical Address: 6500 Hwy 380 #K24			City/County: TOWN OF CROSS ROADS		✓ Number of Violations COS: 0		
Follow-up: Yes <input type="checkbox"/> No <input checked="" type="checkbox"/>			Zip Code:		Phone:		

Compliance Status: **Out** = not in compliance **IN** = in compliance **NO** = not observed **NA** = not applicable **COS** = corrected on site **R** = repeat violation
 Mark the appropriate points in the **OUT** box for each unobserved item. Mark ✓ with a checkmark in appropriate box for **IN, NO, NA, COS**. Mark an asterisk * in appropriate box for **R**.

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

Compliance Status						R	Compliance Status						R					
O	I	N	N	C	O		O	I	N	N	C	O						
U	N	O	A	O	S	U	N	O	A	O	S	Employee Health						
T						T						Preventing Contamination by Hands						
													12. Management, food employees and conditional employees, knowledge, responsibilities, and reporting					
													13. Proper use of restriction and exclusion, No discharge from eyes, nose, and mouth					
													14. Hands cleaned and properly washed. Gloves used properly					
													15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y/N)					
													16. Pasteurized foods used, prohibited food not offered. Pasteurized eggs used when required					
													17. Food additives; approved and properly stored; Washing fruits & Vegetables					
													18. Toxic substances properly identified, stored and used					
													19. Water from approved source; Plumbing installed; proper backflow device					
													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	N	C	O		O	I	N	N	C	O						
U	N	O	A	O	S	U	N	O	A	O	S	Demonstration of Knowledge/ Personnel						
T						T						Safe Water, Recordkeeping and Food Package Labeling						
													21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM)					
													22. Food Handler/ no unauthorized persons/ personnel					
													23. Hot and Cold Water available; adequate pressure, safe					
													24. Required records available (shell/shock tags; parasite destruction); Packaged Food labeled					
													25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions					
													26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder Buffet Plate)/ Allergen Label					
													27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature					
													28. Proper Date Marking and disposition					
													29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips					
													30. Food Establishment Permit (Current & Valid)					
													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					

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	N	C	O		O	I	N	N	C	O						
U	N	O	A	O	S	U	N	O	A	O	S	Prevention of Food Contamination						
T						T						Food Identification						
													34. No Evidence of Insect contamination, rodent/other animals					
													35. Personal Cleanliness/gating, drinking or tobacco use					
													36. Wiping Cloths; properly used and stored					
													37. Environmental contamination					
													38. Approved thawing method					
													39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used					
													40. Single-service & single-use articles; properly stored and used					
													41. Original container labeling (Bulk Food)					
													42. Non-Food Contact surfaces clean					
													43. Adequate ventilation and lighting; designated areas used					
													44. Garbage and Refuse properly disposed; facilities maintained					
													45. Physical facilities installed, maintained, and clean					
													46. Toilet Facilities; properly constructed, supplied, and clean					
													47. Other Violations					

Received by: <i>Julian blas H</i>	Print: <i>Julian blas H</i>	Title: Person in Charge/ Owner
Inspected by: <i>John Glover, Sr. A.</i>	Print: <i>John Glover</i>	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>Deli Quick</i>	Physical Address: <i>6500 Hwy 380 K24</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>TC5 foods (beach in walk in)</i>	<i>41-45</i>				
<i>TC5 foods (beach in table)</i>	<i>1.35</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>22</i>	<i>Food handler registration expired.</i>
<i>10</i>	<i>Food product out of food contact surfaces.</i>
<i>42</i>	<i>clean shelves, outside surfaces of range.</i>
<i>46</i>	<i>Men's rest room needs cleaning hand drying device not operational.</i>
<i>47</i>	<i>Employee is required to wear a hair restraint pursuant to TFEPC.</i>

Received by: <i>Julian blas H</i>	Print: <i>Julian blas H</i>	Title: Person In Charge/ Owner
Inspected by: <i>John Glover, J.A.</i>	Print: <i>John Glover</i>	Samples: Y_N # collected <input checked="" type="checkbox"/>