The Town of Cross Roads Retail Food Establishment Inspection Report

Total Secretary Constitutes have been been been been been been been be	Time in: Time out: 5 - 30 - 23 15 19	License/Permit #						Est. Type Rest	Risk Category	Page 1 of 3
State of Sta		2-Routine	3-Field	d Investi	gation					Total Scure
Copperation of the control of the co	stablishment Name:	Contact/Owner Name:							0	
Segment former of the		County: Townsof	Zip Co	ode:	T	Phone			ollow-up: Yes	95
*** A Time of the final	, -,			cos-	overact.	ed on si	ile.	1		
The size of Engineering Properties of the Section (Common Section Common Section	Mark the appropriate points in the OUT box for cach aumbered item	Mark '•	a checkri	iark in ap	ргорга	ate box	for LN			
Taxis of Conference for Fund Study Progression for the discoverage 1. Progression for the discoverage 2. Progression for the discoverage (417-479) 2. Progression for the discoverage (417-479) 3. Progression for the discoverage (417-479) 4. A Progression for the discoverage (417-479) 5. Progression for the discoverage (417-479)		riority Items (3 Points) violations Rec					s unt te	n exceed 3 days		
Project and information and members and continues and co	O I N N C Time and Temperature for Food S	afety R	o u	I N	N O			Empl	loyee Health	F
2. Project Crist Making surveyance (NFT 40T) 3. Project Crist Making surveyance (NFT 40T) 4. S. Project Crist (in containing making and oppositions) 5. Project containing making and oppositions 6. There are Statistic (Company provided in the Making (10T) in 2 1. Statistic Company provided in the Making (10T) in 2 1. Statistic Company provided in the Making (10T) in 2 1. Statistic Company provided in the Making (10T) in 2 1. Statistic Company provided in the Making (10T) in 2 1. Statistic Company provided in the Making (10T) in 2 1. Statistic Company provided in the Making (10T) in 2 1. Statistic Company provided in the Making (10T) in 2 1. Statistic Company provided in the Making (10T) in 2 1. Statistic Company provided in the Making (10T) in 2 1. Statistic Company provided in the Making (10T) in 2 1. Statistic Company provided in the Making (10T) in 2 1. Statistic Company provided in the Making (10T) in 2 1. Statistic Company provided in the Making (10T) in 2 1. Statistic Company provided in the Making (10T) in 2 1. Statistic Company provided in the Making (10T) in 2 1. Statistic Company provided in the Making (10T) in 2 1. Statistic Company provided in the Making (10T) in 2 1. Statistic Company provided in the Making (10T) in 2 1. Statistic Company in the Making (10T) in 2 1. Statistic Company in the Making (10T) in 2 1. Statistic Company in the Making (10T) in 2 1. Statistic Company in the Making (10T) in 2 1. Statistic Company in the Making (10T) in 2 1. Statistic Company in the Making (10T) in 2 1. Statistic Company in the Making (10T) in 2 1. Statistic Company in the Making (10T) in 2 1. Statistic Company in the Making (10T) in 2 1. Statistic Company in the Making (10T) in 2 1. Statistic Company in the Making (10T) in 2 1. Statistic Company in the Making (10T) in 2 1. Statistic Company in the Making (10T) in 2 1. Statistic Company in the Making (10T) in 2 1. Statistic Company in the Making (10T) in 2 1. Statistic Company in the Making (10T) in 2 1. Statistic Company	S (F – degrees Fancement)		T						onal employees.	
3. Proce Tells (Entitude amountament (PP) 4. List Hash downward in group of programs of the processor of the	2. Proper Cold Holding temperature (41°F/45°F)				+		\top	13. Proper use of restriction and exclusion; No	discharge from	
1. Provided from Control According to the Studies (AST 2015) No. 12. Internal According processes of two Indiags (AST 2015) No. 12. Internal According processes of two Indiags (AST 2015) No. 12. Internal According processes of two Indiags (AST 2015) No. 12. Internal According processes of two Indiags (AST 2015) No. 12. Internal According processes of two Indiags (AST 2015) No. 12. Internal According processes of two Indiags (AST 2015) No. 12. Internal According processes of two Indiags (AST 2015) No. 12. Internal According to Indiags (AST 2015) No. 12. Internal Accordin	3. Proper Hot Holding temperature(135°F)			ill	4 4	1		Preventing Contaminati		
Marci Approved Security Approved Securit	Proper cooking time and temperature		V	*	110			15. No bare hand contact with ready to cat for	ods or approved	
Agreed Survive 1. Frod and two-defined from regions of survive for all in good continues. And of the control o	Hours)									
pool outlines, series, and remain histories, present of corrections Prode Spectred any proper temperature Prode Spectred in Front Cuttomization				-					ot offered.	
8. Food additives: approach appears to preparate 1.7. Food additives: approach adjugated properly served, washing from a Augusteds. 1.8. Trust evolutiones expertly during food groups and service and adjusted of the preparation, recognised, and service appearations, recognising control of the preparation and adjusted of the preparation of the						1			Chemicals	
Protection from Cuttodicated to Cuttodicated t	P	n			-			17. Food additives: approved and properly str	ored; Washing Fruits	
9. Food Separated A processed, prevented dating flood preparation, storage, depthy, and basing the control of the process of preparation, storage, depthy, and basing the control of the process of pr							+	& Vegetables		
## 10 No. C Demonstrating of Company Agency 10 Water from appropriate concerning invalidation proper should be forced in proper deposition of returned, previously served or recording and previously served or recording of Company (Notice	9. Food Separated & protected, prevented during food			lk.						
1.1. Proper deposition of returned, previously served or recordificated 1.2 Approved Resurgify advantage Deposed System, proper Regulation of Properties of Properties of Servery Security Securities (Properties of Servery) 1.2 Approved Resurgify advantage Deposed System, proper Regulation of Servery Securities of Servery Securities (Properties of Servery) 1.2 Approved Properties (Proper					- T	Т			nstalled; proper	
Printry Secondation Items (2) Division inflations. Require Courselose States inflate 19 desc. 1 N O N C D Demonstration of Knowledge Personnel 2 1. Protoc in charge present, demonstration of Knowledge Personnel 2 2. Protoc in charge present, demonstration of Knowledge, and perform charter Coursel described used. Equational Advantage (CNN) 2 2. Protoc in charge present, demonstration of knowledge, and perform charter Coursel described used. Equational Advantage (CNN) 2 2. Protoc coding method used. Equational Advantage (CNN) 2 2. Protoc coding method used. Equational Advantage (CNN) 2 2. Protoc coding method used. Equational Advantage (CNN) 2 2. Protoc coding method used. Equational Advantage (CNN) 2 2. Protoc coding method used. Equational Advantage (CNN) 2 2. Protoc coding method used. Equational Advantage (CNN) 2 2. Protoc coding method used. Equational Advantage (CNN) 2 2. Protoc coding method used. Equational Advantage (CNN) 2 2. Protoc coding method used. Equational Advantage (CNN) 2 2. Protoc coding method used. Equational Advantage (CNN) 2 2. Protoc coding method used. Equational Advantage (CNN) 2 2. Protoc coding method used. Equational Advantage (CNN) 2 2. Protoc coding method used. Equational Advantage (CNN) 2 2. Protoc coding method used. Equational Advantage (CNN) 2 2. Protoc coding method used. Equational Advantage (CNN) 2 2. Protoc coding method used. Equational Advantage (CNN) 2 2. Protoc coding method used. Equational Advantage (CNN) 2 2. Protoc coding method used. Equational Advantage (CNN) 2 2. Protoc coding method used. Equational Codes (CNN) 2 2. Protoc coding method used. Equational Advantage (CNN) 2 2. Protoc coding method used. Equational Advantage (CNN) 2 2. Protoc coding method used. Equational Advantage (CNN) 2 2. Protoc coding method used. Equational Advantage (CNN) 2 2. Protoc coding method used. Equational Advantage (CNN) 2 2. Protoc coding method used. Equational Advantage (CNN) 2 3. Advantage (Codes advantage (CNN) 3 3. Advantage (Codes advantage (CN					7		+	20. Approved Sewage/Wastewater Disposal	System, proper	
Demonstration of Konselege Personnel R Demonstration of Konselege Personnel R Demonstration of Konselege Personnel Personn	reconditioned	Priority Foundation Items (2 Polui	ts) violation	is Reguli	e Carr	ective :	tesion			
21. Person in charge present, demonstration of knowledge, and perform dictor Certified Food Manager (CEN) 22. Poop and Made from Central Food Manager (CEN) 23. Tood Handler from confirmed for executing and disposated from the Central Food Service (CEN) 24. Person Handler from Confirmed Food Service (CEN) 25. Hot and Cold Water available; depletificated tags, paraste demonstration, person and service for Confirmed Food Manager (CEN) 26. Person Handler Food Handler 27. Person Handler Food Handler 28. Compliance with Variance, Specialized Process, and HACCP plan, Variance desirable for specialized processing methods: manufacture insured on Consumer Additions of specialized processing methods: manufacture insured on Consumer Additions of the Central Food Manager (CEN) 28. Food and Non-Seed Central sortices (Central Food Manager (CEN)) 29. The momentum of the Central Food Handler (Current & Valid) Confirmed Food Handler (Current & Valid) 20. The momentum of the Central Food Handler (Current & Valid) Consumer Additions of Central Food Handler (Current & Valid) 29. Tood Handler (Current & Valid) 20. Tood Establishment Person (Current & Valid) 20. Tood Establishment Person (Current & Valid) 21. Adoptive bandwashing Entities: Accessible and grouperty acception and an another contraction of proceedings of the Central Food Manager (Central Food Manager Central Food Manager Central Food Manager (Central Food Manager Central Food M		R	U		N O	N A	C	Food Temperature Contro	l/ Identification	
22. Food Handler on unautherized personal personal processors of Safe Water. Recordinging and disposition 23. Forget Handler on unautherized personal personal processors and the safe Water Recordinging and disposition 24. Required records available (soft-flineds tags parasite destinated): adoptive personal variable (soft-flineds tags parasite destinated): personal variable personal variable (soft-flineds): personal variable variable personal variable variable personal variable variab	T S 21. Person in charge present, demonstration of knowledge		T		-		S		Adequate to	
Thermal jest Silias Thermal jest Silias Permal jest Silias Perm				-				28. Proper Date Marking and disposition		
24. Required records available (self-thinock tags, parasite destruction). Packaged records available of septicalized process, and HACCP plant, variance obtained for septicalized process, and HACCP plant, variance obtained for septicalized process, and HACCP plant, variance obtained for septicalized process, and the HACCP plant, variance obtained for septicalized process, and the HACCP plant, variance obtained for septicalized process, and the HACCP plant, variance obtained for septicalized process, and the HACCP plant, variance obtained for septicalized process, and the HACCP plant, variance obtained for septicalized process, and the HACCP plant, variance obtained for septical process. A septical process of the septical proc	20.000.0000000000000000000000000000000	d Package		4				Thermal test strips		
destruction): Packaged Fred labeled Conformance with Approved Procedures Conformance with Approved Procedures 25. Compliance with Various, Specialized Process, and HACCP planty Arises obtained for specialized processing methods: manufacturer instructions Consumer Advisory Consumer Advisory 26. Posting of Consumer Advisorizer, raw or undercooked foods (Dischoure/Reminder Burfet Planty) Allegeal label Core Rena (I Planty Fieldness Require Correction Action for to Execct PR Days or Nata Proposedies, Proceeding Reality provided Core Rena (I Planty Fieldness Require Correction Action for to Execct PR Days or Nata Proposedies, Proceeding Reality provided Core Rena (I Planty Fieldness Require Correction Action for to Execct PR Days or Nata Proposedies, Procedures Complete Field Provided Also Evidence of Insect contamination, rodent/other naturals 34. No Evidence of Insect contamination, rodent/other naturals 35. Personal Clentificacioning distinsing or tobacco use 36. Wiping Cloabs, properly used and sweed 37. Environmental contamination 38. Approved theories and sweed 39. Userslin, equipment, & liness, properly used, and clean Physical Facilities properly used, and clean 40. Other Violations 47. Other Violations 47. Other Violations 47. Other Violations				1 1		Т				
25. Compliance with Variance, Specialized Process, and HACCP plan, Variance obtained for specialized processing methods: manufacturer instructions Consumer Advisory 26. Posting of Consumer Advisoris; now or undercooked frooks (Disclosure/Reminder Duffer Plater) Allergeat Label 26. Posting of Consumer Advisoris; now or undercooked frooks (Disclosure/Reminder Duffer Plater) Allergeat Label Core Berns, (L-Pulnt) Violations Require Correctly Action Nation Exceed 90 Data of New Inspection, Whichever Comis Erra Prevention of Food Contamination 31. Adequate handwoshing facilities: Accessible and groperly supplied and clean 32. Food and Non-food Connect surfaces clearable, properly designed, contaminate, and used 33. Warewoshing Facilities: installed, maintained, used/ Service sink or or the channing facility provided 33. Warewoshing facilities: installed, maintained, used/ Service sink or or the channing facility provided Core Berns, (L-Pulnt) Violations Require Correctly Action Nation Exceed 90 Data of New Inspection, Whichever Comis Erra R O				1						
HACCP plan; Variance obtained for specialized processing methods: manufacturer instructions. Consumer Advisory 26. Posting of Consumer Advisories; raw or undercocked foods (Disclosure/Reminder Buffet Plate): Allergeat.abel Core Remi (I Polnt) Fidation Require Corrective Action Nat or Exceed 90 Days or Nact inspection, Phicheser Comes First Core Remi (I Polnt) Fidation Require Corrective Action Nat or Exceed 90 Days or Nact inspection, Phicheser Comes First Core Remi (I Polnt) Fidation Require Corrective Action Nat or Exceed 90 Days or Nact inspection, Phicheser Comes First Core Remi (I Polnt) Fidation Require Corrective Action Nat or Exceed 90 Days or Nact inspection, Phicheser Comes First Core Remi (I Polnt) Fidation Require Corrective Action Nat or Exceed 90 Days or Nact inspection, Phicheser Comes First Core Remi (I Polnt) Fidation Require Corrective Action Nat or Exceed 90 Days or Nact inspection, Phicheser Comes First Core Remi (I Polnt) Fidation Require Corrective Action Nat or Exceed 90 Days or Nact inspection, Phicheser Comes First R										uscd.
Consumer Advisory 26. Posting of Consumer Advisories; raw or undercoded foods (Disclosur/Rominder Buffet Plate): AllergenLabel Core Borns (L'Fulnt) Violations Require Corrective Action Nat to Execute 90 Days or Next Impection, 19 thickneye Comes First Core Borns (L'Fulnt) Violations Require Corrective Action Nat to Execute 90 Days or Next Impection, 19 thickneye Comes First R O 1 N N C S Prevention of Food Contamination 34. No Evidence of Insect contamination, ordent/other animals 34. No Evidence of Insect contamination, ordent/other animals 35. Personal Cleanlines/carling, drinking or tobacco use 36. Wijning Clothes, properly used and stored 37. Furvironmental contamination 38. Approved thanving method 40. Single-service & single-use articles; properly used. and clean 47. Other Violations 47. Other Violations 47. Other Violations	HACCP plan; Variance obtained for specialized processi	ng methods:	~							
26. Fools (Disclosure/Reminder Buffer Plate) Allergentabel Core Rems (1 Point) Violations Require Correctives Action Nation Exceed 90 Dars or New Inspection , Whichever Comes First Core Rems (1 Point) Violations Require Correctives Action Nation Exceed 90 Dars or New Inspection , Whichever Comes First R	- Limited - Limi			-					canable, properly	
Core Items (I Point) Violations Require Correction Action Nation Exceed 90 Bary or Next Inspection, Whichever Comes Birst R				~	-					
Prevention of Food Contamination, rodent/other animals 34. No Evidence of Insect contamination, rodent/other animals 35. Personal Cleanliness/cating, drinking or tobacco use 36. Wiping Clodes, properly used and stored 37. Environmental contamination 38. Approved thawing method 43. Adequate ventilation and lighting, designated areas used 44. Garbage and Refuse properly disposed; facilities maintained 45. Physical facilities realidation and clean 46. Toilet Facilities; properly constructed, supplied, and clean 40. Single-service & single-use articles; properly used and used 47. Other Violations		Puint) Violations Require Corrective /			1 94 D.	ays or i	Vexer In	spection , Whichever Comes First		
35. Personal Cleantiness/eating, drinking or tobacco use 36. Wiping Clodes; properly used and stored 37. Environmental contamination 38. Approved thaving method 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 47. Other Violations	O 1 N N C Prevention of Food Contamination	R		U N	O.	٨	8	For	od Identification	
35. Personal Cleanlines/Cating, drinking of tobacco use 36. Wiping Clouds; properly used and stored 37. Environmental contamination 38. Approved thaving method 44. Gutuge and Refuse properly disposed; facilities maintained 45. Physical facilities installed, maintained, and clean Proper Use of Utensits 39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used 40. Single-service & single-use articles; properly stored and used	34. No Evidence of Insect contamination, rodent/other as	nimals		~	_			41.Original container labeling (Bulk Food)		
37. Environmental contamination 38. Approved thaving method 43. Adequate ventilation and lighting; designated areas used 44. Gutuge and Refuse properly disposed; facilities maintained 45. Physical facilities installed, maintained, and clean Proper Use of Utensits 45. Physical facilities; properly constructed, supplied, and clean 46. Toilet Facilities; properly constructed, supplied, and clean 40. Single-service & single-use articles; properly stored and used				8					ysical Facilities	
Proper Use of Utensils 39. Utensils, equipment, & linens; properly used, stored, dried, & handled In use usersils; properly used 40. Single-service & single-use articles; properly stored and used 47. Other Violations	37. Environmental contamination		1	2				43. Adequate ventilation and lighting; design		
dried, & handled in use users is properly used, some did not be a single-use articles; properly stored and used 40. Single-service & single-use articles; properly stored and used 47. Other Violations	Proper Use of Utensils			1				45. Physical facilities installed, maintained	, and clean	
40. Single-service & single-use articles, properly sorreul and used			1	/					хируней, ани стеан	
Received by: (signature) Print: DELIAN SUCDERAS Fitte: Person In Charge/ Owner Business Email:						~		47. Other Violations		
Inspected by: 1 Print: Tall All Print: Business Email:			Print	De	R	1A	N	SNOBERTS	Fitle: Person In Cha	rge/ Owner
(signature) / fru / lover Ou. A.	Inspected by:	A	Print	" T	DI	UL	٠	Glover	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) 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)

em/Location CG foods (MAIK; H When table Hearth	Temp Item	Wy380 4110 EMPERATURE OBSE	RVATIONS	Item/Location	
em/Location Cyfoods (Mulking after the Meanh U)	Temp Item			Itom/Loggics	
m/Location C5 foods (Malking Nake table Nearh	1 emp 1 tem	Location	1 emp		Tem
(ake table Reach	7 -11-10			Item/Location	Tem
u)					
					3
			1		
		VATIONS AND CORRE			CEDUED AND
AN INSPECTION OF YOUR NOTED BELOW:	ESTABLISHMENT HA	AS BEEN MADE. YOUR AT	TTENTION IS DIRI	ECTED TO THE CONDITIONS OF	SERVED AND
HOTEB BEEG III		. 1	2.1		
4 Euroployees,	howld war	esh hunds	and th	en glove bet:	316
making pi				,	
y	•				
31 17 6 - suce w 1	+ to TFF	R a 11 hora.	A 1412 5	k 5 ' n K 5 12 v.	e re
1 le su ce w 1	10 11-1	a l' vell	er inte	k sinks ov- cend town 15	
quired to	wave lig	ruid 500P	and w	CONCETOWE.15	<u> </u>
	/				
		,			
Received by:		Print:		Title: Person In C	harge/ Owner
		1 / 0 / 20	MORGEL		No.

Form EH-06 (Revised 09-2015)