The Town of Cross Roads Retail Food Establishment Inspection Report

Date:	11-	3	Time in: Time out: 1101 1146	License/Permit #						Est. Type	Risk Category	Page	
Purpose o		·····	1-Compliance	2-Routine		3-Field I	nvestig	ation		Res 4-Visit	t Lova 5-Other	Total Score	
Establishm	ent Name:			Contact/Owner Name:						★ Number of Repeat Violations:	0		
F.'n	e t	to	19e Subs							✓ Number of Violations COS:	0	1	
Physical A	ddress:	Hu	Uy 380, #150 City/C	ounty: To 144 07	15	Zip Code		Ph	none:		Follow-up: Yes	100	
			Compliance Status: Out = not in compliance IN = in complian	ce NO = not observed NA =	not app						R = repeat vi		
	DIBLE LIE	approp	iate points in the OUT box for eachnumbered item							IN, NO, NA, COS	Mark an asterisk * * i	n appropriate box for R	
Compliano			r ru	ority Items (3 Points) violations	кедин	-	liance S		ction no	A to exceed 3 days		- T	
O I N	N I		1 ime and 1 emperature for Food Safety		R	O I	N O	N N O A	C	Employee Health			
	Proper cooling time and temperature				+	T			S	12. Management, food employees and cor	nditional employees.		
	2. Proper Cold Holding temperature (41°F/45°F)			-	knowledge, responsibilities, and reporting 13. Proper use of restriction and exclusion: No discharge from								
	3. Proper Hot Holding temperature(135°F)				4	V							
	_	Proper cooking time and temperature				v					Prevending Contamination by Hands ands 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 strenate method properly followed (APPROVED Y_N)				
	6. Time as a Public Health Control; procedures & records								Highly Susceptible Populations				
	Approved Source								16. Pasteurized foods used; prohibited food not offered. Pasteurized eggs used when required				
~		7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction								Chemicals			
	1	8. Food Received at proper temperature								17. Food additives; approved and properly & Vegetables	properly stored; Washing Fruits		
	_		Protection from Contamination							18. Toxic substances properly identified, s	tored and used		
			Food Separated & protected, prevented during food preparation, storage, display, and tasting							V	vater/ Plumbing		
			Food contact surfaces and Returnables ; Cleaned and Sanitized atppm/temperature			~	1			19. Water from approved source; Plumbing backflow device	g installed; proper		
			Proper disposition of returned, previously served or reconditioned			V	1			20. Approved Sewage/Wastewater Disposal	al System, proper		
			Pri	acity Foundation Items (2 Poi	nts) vio	lations Req	uire Co	rrective	Action				
O I N T	N N O A	0 8	Demonstration of Knowledge/ Personnel	R		O I U N T	N O	N A	C 0 8	Food Temperature Cont	rol/ Identification	R	
			21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM)			-				27. Proper cooling method used; Equipmer Maintain Product Temperature	t Adequate to		
			22. Food Handler/ no unauthorized persons/ personnel] [-			1	28. Proper Date Marking and disposition			
	_	Safe Water, Recordkeeping and Food Package Labeling			V				29. Thermometers provided, accurate, and Thermal test strips	id calibrated, Chemical/			
		-	23. Hot and Cold Water available; adequate pressure, safe				121			Permit Requirement, Prerequ	isite for Operation		
			24 Required records available (shellshock tags: parasite destruction); Packaged Food labeled			~				30. Food Establishment Permit (Current of	& Valid)		
		T	Conformance with Approved Procedures 25. Compliance with Variance. Specialized Process, and		4		1 1			Utensils, Equipmen	t, and Vending		
	1		HACCP plan; Variance obtained for specialized processing meth	nods;						31. Adequate handwashing facilities: Acces	ssible and properly supplied, use	ed	
	1		manufacturer instructions Consumer Advisory		1	+			+	32. Food and Non-food Contact surfaces cle	eanable properly	1	
$\overline{}$	F	Τ	26. Posting of Consumer Advisories; raw or undercooked		4 }	-		_	+	designed, constructed, and used			
			foods (Disclosure/Reminder/Buffet Plate)/ AllergenLabel			~				 Warewashing Facilities; installed, main Service sink or curb cleaning facility provides 			
0 1	N N	С	Core Items (I Point) I	iolations Require Corrective A	ction N	O I	4 90 Da	ys or N	ext Insp	pection , Whichever Comes First		and the section	
U N T	O A	O S	Prevention of Food Contamination			U N	0	A	O S	For	d Identification	R	
			34. No Evidence of Insect contamination, rodent/other animals			/				41.Original container labeling (Bulk Food)			
1			35. Personal Cleanliness/eating, drinking or tobacco use		1					Ph	ysical Facilities		
1			Wiping Cloths; properly used and stored Environmental contamination		1 +	-	42. Non-Food Contact surfaces clean 43. Adequate ventilation and lighting: designated areas used						
	4		38. Approved thawing method Proper Use of Utensils		₽ F					44. Garbage and Refuse properly disposed; facilities maintained			
			39. Utensils, equipment, & linens; properly used, stored,		1	1		Physical facilities installed, maintained, and clean Toilet Facilities; properly constructed, supplied, and clean					
			dried, & handled/ In use utensils, properly used 40. Single-service & single-use articles, properly stored		1 +	-			+	47. Other Violations			
P	-		and used					1		- AIN TOURIUIS			
Received by: (signature)	4		Sin		Prin	50	el	5	m	Oson	Title: Person In Charge/	Owner	
Inspected by (signature)	10	h	Jones Be A		Pric	nt:	21.	- Control	/	Pson	Business Email:		
orm EH	SELPON	icod	09-2015)			4	u	и	0	.0000			

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*

^{*} Time/Temperature Control for Safety (TCS)

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Establishment Name:	Physical A	ddress:	City/State: 7	City/State: To we of License/Permit # Page 3 of 3					
Fire Houge Subs	11752	Huy 380 #150	600951	City/State: To was of License/Permit # Pa					
		TEMPERATURE OBSE							
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ims)									
1 C5 +00 85 (5+ earmen)	135								
	OF	SERVATIONS AND CORRE	CTIVE ACTION	JC.					
Item AN INSPECTION OF YOUR ES' NOTED BELOW:				CTED TO THE CONDITIONS OB	SERVED AND				
			10-14-5						
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Received by:		Print		Title: Parson In Char	rge/ Owner				
(signature)	13	Joel Sin	npson	Title: Person In Char	ge/ Owner				
Inspected by: John Mlaner (signature)	66. X	1. Print: John 6	lover	Samples: Y N # c	ollected -				
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