The Town of Cross Roads Retail Food Establishment Inspection Report

Date:	/ /	6 -	2	3	Time in:	Time out:		License/Pennit #						Ť		Est. Type	Risk Category		Pageof_	3
Purpose	of In	specia	in:		1-Compl	іянес	2-Ren	utine		3-Fie	ld Inves	tigatio	jπ			4-Visit	5-Other		Total S	Score
Establish	nent	Name:	. /		Feterto		Contact/O	wner Name:								er of Repeat Violations ber of Violations COS		\top		
Physical A	ddr	ess: \	11.		Estate ley Roa	->	City/County: 7	DYNNO	5	Zip C	ode:	T	Phon	ie:	, tun	oci di vidiations CO3	Follow-up: Yes	\dashv		
7.0	/	,			diance Status: Out = not in c					oplicable	COS=	corre	cted on	site			No Pare	eat violation	100	
	Mi	ark the	approp	nac p	oints in the OUT bex for each:	umbered item		M	ark '✔'	a checkn	nark in a	pprop	riate bos	cfor	IN, NO, NA, CO		Mark an asterisk			н
Complian	ce S						Priority Hems	(3 Polnts) violation	s Requ	100000000000000000000000000000000000000	ediate Co mpliane			en tin	n to exceed 3 days					
U N			A S)		d Temperature for F (F – degrees Fabrenhe			R	O U T	I N	N O	A	0			Employee Health			R
	ì	1	-	1	. Proper cooling time and temp	erature					:			S			conditional employees.			
	1	1	^	2	. Proper Cold Holding tempera	ture (41°F/45°F)								\dagger	13. Proper use		ing tion; No discharge from			7
	1	1		_	. Proper Hot Holding temperate										eyes, nose, and		amination by Hands			
		-	+	_	 Proper cooking time and temp Proper reheating procedure for 		in 2		-			4		+		ed and properly washe	d Gloves used properly			
_	V	1	-	Н	lours) . Time as a Public Health Conu				4		1	1				d properly followed (A	PPROVED Y_N)			
	1				Time as a Public realth Conu	Approved Source						T	. T	+	16. Pasteurized	Highly Susce foods used; prohibited	ptible Populations			
T	Τ		Т	7.	. Food and ice obtained from a	proved source: Fand	in		4		1	1				s used when required	issa not official.			
~					ood condition, safe, and unadul												Chemicals			
	+	1		8.	. Food Received at proper temp	erature					Τ,	7	- [17. Food additiv	es; approved and prope	erly stored; Washing Fruits			
	F	T	T	9.	Protection for Food Separated & protected, p	om Contamination prevented during food					<i>1</i>	1			18. Toxic substa	inces properly identifie				
1		\downarrow		pı	reparation, storage, display, and 0. Food contact surfaces and Re	tasting			_	-		$\overline{}$		4	10 Water Com		Water/ Plumbing			
	*			St		ppm/temperature			_				-	+	backflow device					
	V	1			conditioned	2, previously served to					-				20. Approved Se disposal	ewage/Wastewater Disp	oosal System, proper			
0 1		V	С				Priority Foun	dation Items (2 Pe	iuts) s/l	olations .	Require	Corre		annenne Ante pau	within 10 days					
U N T	•	D A	o s		Demonstration of K	nowledge/ Personnel	l			U	N	0	A S	0		Fond Temperature Co	entrol/ Identification			R
		V	1	21 an	Person in charge present, den ad perform duties/ Certified Foo	nonstration of knowled and Manager (CFM)	dgc,				6				27. Proper coolin Maintain Produc	ng method used; Equip	ment Adequate to			
	L	V	1_	22	. Food Handler/ no unauthorize						١				28. Proper Date	Marking and disposition				
			Ţ			Recordisceping and F Labeling									 Thermomete Thermal test stri 		nd calibrated; Chemical/			
			-	-	. Hot and Cold Water available										Pern	it Requirement, Prer	equisite for Operation			
	v	1			Required records available (sl struction); Packaged Food labo		te				-				30. Food Establ	ishment Permit (Curre	ent & Valid)			
			T	25	Conformance with A				4							Utensils, Equips	nent, and Vending			
		4		H.	Compliance with Variance, S ACCP plan; Variance obtained										31. Adequate har	ndwashing facilities: A	ecessible and properly suppli	ied, used		
				ma	unufacturer instructions Cons	umer Advisory								+	32. Food and No	n-food Contact surface	s cleanable, properly			
		L	Τ		. Posting of Consumer Advisor					H			+	_	designed, constru 33. Warewashing	eted, and used Facilities; installed, m	nintained, used/			_
	٧	1		foc	ods (Disclosure/Reminder/Buff										Service sink or e	orb cleaning facility pro				
) 1	\ 0	N	CO		Proceeding of P		l Point) Violations i	Require Corrective	500	Not to E	1	5	N C		rection, Whiches	er Comes First				R
i ''			š	24		od Contamination				1	N)	A 0)			Food Identification			
\ <u>\</u>				_	No Evidence of Insect contam						ı	1			41.Original conte	iner labeling (Bulk Foo	xd)	XXXXXX		
	y				Personal Cleanliness/cating, d Wiping Cloths; properly used		2		-	l	\overline{A}			+	Physical Facilities 42. Non-Food Contact surfaces clean					
-	2	-	-		Environmental contamination				1	i				_		tilation and lighting; de	esignated areas used			
			1	38.	Approved thaving method Proper	Use of Utensils				1		-	-	1			ed; facilities maintained			
TT	_	F			Utensils, equipment, & linens,	properly used, stored	ι,			Η,	1					ities installed, maintain es; properly constructed				_
				40.	ed, & handled/ In use utensils; Single-service & single-use an				-	-	+			+	47. Other Violatio					-
Received by	:	_			fused -				D	int:		6								
signature)		/	v	4	1	>	/ ^					Sc	4		Mi	les	Title: Person In Ch	arge/ Owne	r	
(signature)		1/	01	hi	1 - 70%	ver S	L. A.		Pr	int:	10	h	u	,	610	Ver	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 <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: Hillside Estates	901	Address: Mosley Road	City/State: 7	t# Page 🕏 of	
		TEMPERATURE OBSE	RVATIONS		
tem/Location	Temp	Item/Location	Temp	Item/Location	Tem
em AN INSPECTION OF VOLIDES	0	BSERVATIONS AND CORRE	CTIVE ACTION	NS	
iumber AN INSPECTION OF YOUR ES	STABLISHM	ENT HAS BEEN MADE. YOUR AT	TENTION IS DIRE	ECTED TO THE CONDITIONS	OBSERVED AND
NOTED BLEOW.					
			V.		
			r		
eccived by:	2	Print:	Miles	Title: Person In 0	Charge/ Owner