

# The Town of Cross Roads Retail Food Establishment Inspection Report

Date: <b>5-11-23</b>	Time in: <b>11:55</b>	Time out: <b>12:22</b>	License/Permit #	Est. Type: <b>L.S.</b>	Risk Category: <b>Low</b>	Page <b>1</b> of <b>3</b>	
Purpose of Inspection:		<input checked="" 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: <b>Jacob's Liquor</b>			Contact/Owner Name:		* Number of Repeat Violations: <b>0</b>		<b>98</b>
Physical Address: <b>2351 Hwy 380</b>			City/County: <b>Town of Cross Roads</b>		✓ Number of Violations COS: <b>0</b>		
			Zip Code:		Phone:		
Compliance Status: <b>Out</b> = not in compliance <b>IN</b> = in compliance <b>NO</b> = not observed <b>NA</b> = not applicable <b>COS</b> = corrected on site <b>R</b> = repeat violation Mark the appropriate points in the <b>OUT</b> box for each numbered item. Mark '✓' a checkmark in appropriate box for <b>IN, NO, NA, COS</b> . Mark an asterisk '*' in appropriate box for <b>R</b> .							

Priority Items (3 Points) violations Require Immediate Corrective Action not to exceed 3 days					
Compliance Status					R
O	I	N	N	C	
U	N	O	A	O	
T				S	
<b>Time and Temperature for Food Safety</b> (F = degrees Fahrenheit)					
					1. Proper cooling time and temperature
					2. Proper Cold Holding temperature (41°F/ 45°F)
					3. Proper Hot Holding temperature (135°F)
					4. Proper cooking time and temperature
					5. Proper reheating procedure for hot holding (165°F in 2 Hours)
					6. Time as a Public Health Control, procedures & records
<b>Approved Source</b>					
					7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction
					8. Food Received at proper temperature
<b>Protection from Contamination</b>					
					9. Food Separated & protected, prevented during food preparation, storage, display, and tasting
					10. Food contact surfaces and Returnables : Cleaned and Sanitized at _____ ppm/temperature
					11. Proper disposition of returned, previously served or reconditioned

Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days					
Compliance Status					R
O	I	N	N	C	
U	N	O	A	O	
T				S	
<b>Demonstration of Knowledge/ Personnel</b>					
					21. Person in charge present, demonstration of knowledge and perform duties/ Certified Food Manager (CFM)
					22. Food Handler/ no unauthorized persons/ personnel
<b>Safe Water, Recordkeeping and Food Package Labeling</b>					
					23. Hot and Cold Water available; adequate pressure, safe
					24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled
<b>Conformance with Approved Procedures</b>					
					25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods, manufacturer instructions
<b>Consumer Advisory</b>					
					26. Posting of Consumer Advisories; raw or undercooked foods (Disclosure/Reminder/Buffer Plate/ Allergen Label

Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days of Next Inspection, Whichever Comes First					
Compliance Status					R
O	I	N	N	C	
U	N	O	A	O	
T				S	
<b>Prevention of Food Contamination</b>					
					34. No Evidence of Insect contamination, rodent/other animals
					35. Personal Cleanliness/eating, drinking or tobacco use
					36. Wiping Cloths, properly used and stored
					37. Environmental contamination
					38. Approved thawing method
<b>Proper Use of Utensils</b>					
					39. Utensils, equipment, & linens, properly used, stored, dried, & handled/ In use utensils, properly used
					40. Single-service & single-use articles, properly stored and used

Received by: <b>Sin Thon</b>	Print: <b>SINA THONG</b>	Title: <b>Person In Charge/ Owner</b>
Inspected by: <b>John H. Glover, Jr., A.</b>	Print: <b>John Glover</b>	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)

