The Town of Cross Roads Retail Food Establishment Inspection Report

Date	- 11	<i>,</i> _	2	3	Time in: Time out: 1155 122:	License/Permi	_				-		101	Est. Type	Risk Category	Pageof	3
Purj	ose of	Insp	ection		I-Compliance	2-Routine			3-Fiel	d Inv	estigati	on		4-Visit	5-Other	Total Sco	ore
Estab	olishm	ent N	ame:	, (/	Contact/Owner Name:								* Number of Repeat Violations:	Ð		
Phys	ical A	ddress	01	7	s higher my 380	City/County: To WO	of	4	Zip Co	ode:		Pho	one:	✓ Number of Violations COS:	Follow-up: Yes	-	
1	- 15	3	/			***************************************	-	-							No. I	98	
		Mark	the a	ppropri	ompliance Status: Out = not in compliance IN = in cate points in the OUT box for eachnumbered item	ompliance NO = not observed	NA = Mar	not app k ' a	licable checkm	COS ark m	= corre approp	cted or riste b	n site	or IN, NO, NA, COS	R = repeat v Mark an asterisk* * *	iolation in appropriate box for R	
Cam	pliane	e Sta	fps			Priority Items (3 Points) viola	ttions	Require	100000000000000000000000000000000000000				tion n	not to exceed 3 days			
O U	I N	N O	N	C 0	Time and Temperature for F	oud Safety	F	2	0	npliar I N	N O	N A	C				R
Т	j			S	(F = degrees Fahrenbe 1. Proper cooling time and temperature	it)			U T				0 8		mployee Health		
			1				_			1				 Management, food employees and cond knowledge, responsibilities, and reporting 	litional employees.		
			1	_	2. Proper Cold Holding temperature (41°F/45°F)					1				Proper use of restriction and exclusion; eyes, nose, and mouth	No discharge from		
			~		Proper Hot Holding temperature(135°F) Proper cooking time and temperature		-							Preventing Confamin 14. Hands cleaned and properly washed/ Gl			
			8	1	 Proper reheating procedure for hot holding (165°F i Hours) 	n 2							,	15. No bare hand contact with ready to eat	foods or approved		+
			~		6. Time as a Public Health Control; procedures & reco	rds								alternate method properly followed (APPRe Highly Susceptib	le Populations		
			_		Approved Source				,	1				Pasteurized foods used; prohibited food Pasteurized eggs used when required	not offered.		
		•			 Food and ice obtained from approved source; Food good condition, safe, and unadulterated; parasite destru 										Chemicals		
-					Food Received at proper temperature		-	$\ \cdot\ $	Т	\dashv	7	-		17. Food additives, approved and properly s	torod Washing Fruit-		
		_			Protection from Contamination						1		-	& Vegetables 18. Toxic substances properly identified, ste			1
	~				Food Separated & protected, prevented during food preparation, storage, display, and tasting										ater/ Plumbing		
			~	-	10. Food contact surfaces and Returnables; Cleaned at	nd		1	Π.	7	-	Т		19. Water from approved source: Plumbing	installed; proper		
7			~		Sanitized atppm/temperature 11. Proper disposition of returned, previously served or	r		1	+		_		-	backflow device 20. Approved Scwage/Wastewater Disposal	System, proper		+
					reconditioned	Priority Foundation Items (2 Bula			4				disposal			
O U	I N	N O	N A	C 0	Demonstration of Knowledge/ Personnel		R		0	I N	N O	N A	CO	Food Temperature Contr	nl/ Identification		R
Т				5	21. Person in charge present, demonstration of knowled	lec.			т	+			s	27. Proper cooling method used; Equipment			
-			~	/	and perform duties/ Certified Food Manager (CFM) 22. Food Handler/ no unauthorized persons/ personnel		_		3			+	4	Maintain Product Temperature	Adequate to		
					Safe Water, Recordkeeping and F	ood Package			1			-	\forall	 Proper Date Marking and disposition Thermometers provided, accurate, and c. 	alibrated; Chemical/		+
	П				Labeling 23. Hot and Cold Water available; adequate pressure, so	иГе								Thermal test strips Permit Requirement, Prerequi	site for Operation		
	-				24. Required records available (shellshock tags; parasit destruction); Packaged Food labeled	e				7	7	T		30. Food Establishment Permit (Current &			
					Conformance with Approved Procedures									Utensils, Equipment	, and Vending		
				,	25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized process.						Т			31. Adequate handwashing facilities: Access		sed	
					manufacturer instructions	sing mediods,			1,		114		4			8	
					Consumer Advisory		•		6					 Food and Non-food Contact surfaces ele- designed, constructed, and used 	anable, properly		
					 Posting of Consumer Advisories; raw or undercook foods (Disclosure/Reminder/Buffet Plate)/ AllergenLab 						b	+	-	 Warewashing Facilities; installed, maintal Service sink or curb cleaning facility provide 			
0	1	N	N	c	Core liems (I	Point) Violations Require Correct	tive A	ction N		ceed !	90 Days		-	spection , Whichever Comes First			
O U T	N	0	Ā	o s	Prevention of Food Contamination		к		U T	N	0	A	C O S	Fond	I Identification		R
					34. No Evidence of Insect contamination, rodent/other a	nimals					·	-		41.Original container labeling (Bulk Food)			
3	1				35. Personal Cleanliness/eating, drinking or tobacco use					<u></u>					sical Facilities		
			,		36. Wiping Cloths; properly used and stored 37. Environmental contamination				7				+	Non-Food Contact surfaces clean Adequate ventilation and lighting; design	ated areas used		\Box
					38. Approved thawing method Proper Use of Utensils				4	1			+	44. Garbage and Refuse properly disposed; fa45. Physical facilities installed, maintained, a			\Box
			~		39. Utensils, equipment, & linens; properly used, stored dried, & handled/ In use utensils; properly used				i	1				46. Toilet Facilities; properly constructed, su			П
T			~		40. Single-service & single-use articles; properly stored and used					+	b	1		47. Other Violations			\vdash
Receive (signatu				5	- Thou			Prin	nt:	5	INI	4		THONG	Title: Person In Charge/	Owner	
Inspected by: John Hover Et. A.						Prin	rint: SINA THONG Title: Person In Charge rints Toku Glover Business Email:						_				
(signati	_	FI	1		200 2015	14,			4	1	vu	1	0	10484			

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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