The Town of Cross Roads Retail Food Establishment Inspection Report

Date:	2		3 -	2	3	Time in: 1109		Time out:	7	License/Permi	it #		1						Est. T	урс 2 2 7	Risk Categor		Page_ / of 3	?
Purpose of Inspection: 1-Compliance 2-Routine							3-F	3-Field Investigation				4-Visit 5-Other				Total Scure								
Establis	Establishment Name: Contact/Owner Name:												* Number of Repeat Violations: ✓ Number of Violations COS:											
Physica	Mupowalds Physical Address: 11201 Hury 380 CityCounty: To Will of Lnoss Roads								7.ip	Zip Code: Phone:			Follow-up: Yes				$\overline{}$	2						
11/	6	7/	ħ																		No.		100	
		Mark	the a			phance Status: points in the OUT			in compliance	NO = not observed		ot applicab					1N, NO.	NA, COS				repeat violationsk' * ' in app	n repriate box for H	
Campli	Priority Items (3 Points) violations Reg Compliance Status									Compliance State			ion no	n to excee	ed 3 days					A CONTRACTOR				
0	I N	N O	N				Time and	Temperature fo	r Food Safety		R	1	1 (N O	N A	C 0					mployee Health			R
т				,	1	1. Proper cooling		- degrees Fahre	nheit)			ì	4			s	12 Ma	anagement (and ample a		ditional employees.			
\vdash	_	レ		1	\perp						-		~	1		_	knowle	edge, respon	sibilities, and	reporting				
1	2. Proper Cold Holding temperature (41°F/45°F)						V				 Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth 													
1	3. Proper Hot Holding temperature(135°F) 4. Proper cooking time and temperature					+			1			Precenting Contamination by Hands 14. Hands cleaned and properly washed. Gloves used properly.												
4	5. Proper reheating procedure for hot holding (165°F in 2							1	-				15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y N)											
	Hours) 6. Time as a Public Health Control, procedures & records											alternal	ate method p			oved v_N) ble Populations								
	Approved Source							~	+					ds used; prohi		l not offered.								
1		,			- 1	7. Food and ice of good condition, sa															Chemicals			
	Food Received at proper temperature								1			17. Foo & Vege		approved and	d properly	stored; Washing Fru	its							
	7		T	Т		9. Food Separated		m Contaminatio	***************************************			1000	V				18. To	oxic substanc	es properly ide		ored and used			
\ \	1				4	preparation, storag	ge, display, and t	tasting												"	ater/ Plumbing			
2	1					10. Food contact s	surfaces and Ret	umables ; <u>Cleane</u> ppm/temperature	d and				~					ater from app ow device	proved source;	Plumbing	installed; proper			
	Proper disposition of returned, previously served or reconditioned								2						age/Wastewate	er Disposa	l System, proper							
						Coordinated			Priori	ty Foundation Items	(2 Point	s) violatia	ns Req	ulre Cor	rective	Action	disposa							
O U T	I N	O	N A	8		Demo	oustration of Ko	owledge/ Person	nnel		R	t T	N	N O	N A	C O S		Fo	nd Temperat	ure Cont	rol/ Identification			R
Ų		_				21. Person in char and perform dutie							~					oper cooling ain Product I	method used; 'emperature	Equipmer	Adequate to			
	1					22. Food Handler		d persons/ person ecordkeeping at		QE .			V			-			arking and disp		calibrated; Chemical	,		
	7		Π	Τ		23. Hot and Cold		Labeling					/	11				al test strips						
		7		\vdash	+	24. Required recor				-	+		Π				10 Fau		ment Pernit		isite for Operation			
ir						destruction); Pack		oproved Proceds	*****				1				30.100	ou Establish						
	٦			Ī	:	25. Compliance w							T		T		31 Ade	lequate hands			t, and Vending	maliod usad		
			~	+		HACCP plan; Var nanufacturer instr		or specialized pro	neessing method	ls;			V				51.144	requere mino	worling meili	100. 1100	store and property se	прриса, изса		
								imer Advisory					~	-		\top				orfaces el	ennable, properly			
	٦	_	F	Π		26. Posting of Cor									+	+			ed, and used acilities; insta	lled, main	tuined, used/			
						oods (Disclosure/	Reminder/Buffe			dations Require Corr	nedina A	tion Not to	ru.	. 4 0 // D.					cleaning faci	ility provid	led			
0		N O	N A	(P	revention of For	od Contaminatio		Mean Acquire Carr	R	()	I N	N O	N	C O	yreenon,	, residue er	Comes First	¥-	od Identification			R
1	1	7		S		34. No Evidence o						1	.,		,,	S	41.Orig	ginal contain	or labeling (B		o incumication			
F	-				+	5. Personal Clear	nliness/eating, dr	inking or tobacco	o usc		+-		1						.5,15		ysical Facilities			
-	1	^			2	6. Wiping Cloths	e; properly used a						1						net surfaces el	leun				
	+	/	-		+-	 Environmental Approved that 					+		1	-		+					nated areas used facilities maintained			-
T	T	,				0.16		Use of Utensils		r i			-			1	45. Phy	ysical facilitie	es installed, m	aintained,	and clean			
1	1					9. Utensils, equip fried, & handled/			ored,				-				46. Toil	ilet Facilities	; properly con	istructed, s	upplied, and clean			
⊢	1					 Single-service and used 	& single-use art	icles; properly st	ored						-	1	47. Oth	ner Violation	s					
Received (signatur			1	M	N	A gro	uni	2	:			Print:	N	cur	4 1	0	Sur	1,1	7		Title: Person I	n Charge/ Ow	ner	
Inspected by:							Print	7	1.	1	/	1	2121	-		Business Email	l:							
(signatur	r)	_	4	0	· v	W/	rover	VC,	N.				1 /	u	u	0	12	1/0	·v					

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)

The Town of Cross Roads Retail Food Establishment Inspection Report

Establishment Name:	Physical Ac	ldress:	City/State: 7	TO I WHERE Licenses/Permit # Book 3 of 2				
McRowolds	11201	4my 380	6125	Town of License/Permit	# Page <u>3</u> of <u>3</u>			
		TEMPERATURE	1002443					
Item/Location	Temp	Item/Location	Temp	Item/Location				
TCS Loods (Haits in	41-45	Tem Escation	remp	Item/Location	Temp			
TES foods (Walking Reaching)	11/1							
Testools (Hot hold ing?	125							
iner 7	123							
7								
	1							
	OP	SEDVATIONS AND	ORRECTIVE ACTIO	NIC				
Item AN INSPECTION OF YOUR E				NS ECTED TO THE CONDITIONS	OBSERVED AND			
Number NOTED BELOW:								
			-					
7								
Pagainad hus A	0							
Received by: Mary Dona	4	Print: Man	Daniels 6-lover	Title: Person In 0	Charge/ Owner			
Inspected by: John Thou	er E. A	Print: John	blover	Samples: Y_N	# collected O			
Form EH-06 (Revised 09-2015)	/							