The Town of Cross Roads Retail Food Establishment Inspection Report

Date:	2	3		2.3	Time in: 1454	Time out:	License/Perr	nit#							Est. Type	Risk Category		/ of 3	
Purpo	******	3000000	******	000000000	1-Compliance		2-Routine			3-Field	d Investig	ıtion			4-Visit	5-Other		otal Score	
Establi	shme	ent N	ame:	n .	Examp		Contact/Owner Name:								of Repeat Violations:	9			
Physic	al Ad	Idres	s: L	1.	Express y 380	City/	County: Town	. 01	4	Zip Co	de:	ı	Phone:	Numbe	r of Violations COS: _	Follow-up: Yes	$+$ ϵ	. 4	
//	76	//	//		ompliance Status: Out = not in compl											No.		.4	
		Mark	the u	ppropri	the points in the OUT bex for each number	ered item	nice NO = not enserved							r IN, NO, NA, COS			peat violation '* in appropriate	oox for H	
Cempl	Priority Items (3 Points) violations Requirements (3 Points) violations Requirements (3 Points) violations Requirements (4 Points) violations (4 Points) violations (5 Points) violations (6 Points) violations (6 Points) violations (6 Points) violations (7 Points) v						Require				letion n	sot to exceed 3 days							
O U	I N	N O	N	C		nperature for Food Sa	ifety		R	O	I N N 0	N	C 0			Employee Health			R
T				S	(F – d 1. Proper cooling time and temperature	legrees Fahrenheit)		+		T			S	12 Management	food employees and co				
\vdash	-	/	-					\perp	4	-	4			knowledge, respon	nsibilities, and reporting	3			
		2. Proper Cold Holding temperature (41°F' 45°F)				11		1	L		13. Proper use of eyes, nose, and me	restriction and exclusion outh	n; No discharge from						
,	1	3. Proper Hot Holding temperature (135°F) 4. Proper cooking time and temperature				+	4	\frown	Г		14. Hands cleaned	Preventing Contam and properly washed							
l l	1	5. Proper reheating procedure for hot holding (165°F in 2 Hours)				1 [-			15. No bare hand o	contact with ready to ear	foods or approved						
		6. Time as a Public Health Control, procedures & records									arternate method p		ble Populations						
		Approved Source						,	4			Pasteurized foods used; prohibited food not offered. Pasteurized eggs used when required							
ı	1	Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction									Chemicals								
		8. Food Received at proper temperature				1	1			17. Food additives & Vegetables	approved and properly	stored: Washing Fruits							
T.	J		Γ		Protection from C 9. Food Separated & protected, preven			+	1	\ \v	1			18. Toxic substanc	es properly identified,				
-	4				preparation, storage, display, and tastii 10. Food contact surfaces and Returna	1g		+	4 }							Vater/ Plumbing			
~					Sanitized atppm/	temperature			1	600	1			19. Water from app backflow device	proved source; Plumbir	g installed; proper			
		/			 Proper disposition of returned, pre- reconditioned 	viously served or				v	1			20. Approved Sewi disposal	age/Wastewater Dispos	al System, proper			
0	1		N	С		P	riority Foundation Items	(2 Poh	uts) siola	ulans R	equire Ce	rrectiv	e Action	n within 10 days					
U T	N	0	A	0 8	Demonstration of Knowle	edge/ Personnel		K		U	N ô	A.	C O S	Fe	and Temperature Con-	rol/ Identification			R
4	1				21. Person in charge present, demonstr and perform duties/ Certified Food Ma					ι	7				method used; Equipme	nt Adequate to			
V	1				22. Food Handler/ no unauthorized per	sons/ personnel				1				Maintain Product T 28. Proper Date Ma	emperature arking and disposition				_
						dkeeping and Food P Labeling	ackage			1				29. Thermometers Thermal test strips	provided, accurate, and	calibrated; Chemical/			
\	4				23. Hot and Cold Water available; adec									Permit	Requirement, Prereq	nisite for Operation			
٧	1				 Required records available (shellsh destruction); Packaged Food labeled 	ock tags; parasite				+	+			30. Food Establish	ment Permit (Current	& Valid)			
	7	- 1			Conformance with Approx										Utensils, Equipme	nt, and Vending			
			/	/	 Compliance with Variance, Special HACCP plan; Variance obtained for sp 		ethods;							31. Adequate hands	washing facilities: Acce	ssible and properly suppl	ied, used		
					manufacturer instructions Consumer	Advisory			-	+			+	32. Food and Non-f	ood Contact surfaces c	canable, properly			_
Т	T	J			26. Posting of Consumer Advisories; ra	w or undercooked		+-	 	i		-	+	designed, constructo					
					foods (Disclosure/Reminder/Buffet Plan	te)/ AllergenLabel				<u></u>	1			Service sink or curb	cleaning facility provi				
0 I		N	N	C	_		Violations Require Carre	rtive A	ction No	O I	eed 94 D	ys ar :	Vexer Ins	spection, Whichever	Cames First				R
ĭ	`\	0	٨	S	Prevention of Food Co	ontamination				U !	V 0	۸	S		Fo	od Identification			
-	1				34. No Evidence of Insect contamination					-	/			41.Original containe	er labeling (Bulk Food)				
٦ ا	1			+	 Personal Cleanliness/eating, drinkin Wiping Cloths; properly used and st 					1,	_			42. Non-Food Contr		ysical Facilities			
1	1	1	37. Environmental contamination			-				43. Adequate ventila	ation and lighting; desig								
					38. Approved thawing method Proper Use 6	of Utensils			-	-	1		+		fuse properly disposed; is installed, maintained.		-		
-	+				39. Utensils, equipment, & linens; proper dried, & handled/ In use utensils; proper	erly used, stored,				-					properly constructed,				_
~	7				40. Single-service & single-use articles;			Ħ						47. Other Violations					_
Received (signature	and used					Print	: 5	tefi	-	14.	100000	.7	Title: Person In Ch	arge/ Owner		-			
Inspected	aspected by:						Print	Print: Stefin H. Print: John				1		Business Email:		4			
-	orm EH-96 (Revised 09-2015)								~ ohu				blover						

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)

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Establishment Name:	Physical A		City/State: 7	City/State: To was t License/Permit # Page & of 3					
Panda Express	1140	Huay 350	60090	Resalg	1 450 22 01 4				
TEMPERATURE OBSERVATIONS									
Item/Location	Temp	Item/Location	Temp	Item/Location	Temp				
TCS toods (Reach ins/Malkin)	41-45								
ins/Malking									
TUS toods (Steam	135								
table)									
14 C									
· ×			Ę						
		SERVATIONS AND CO							
Number AN INSPECTION OF YOUR ESTANTIAL NOTED BELOW:	TABLISHME	NT HAS BEEN MADE. YOU	R ATTENTION IS DIRE	ECTED TO THE CONDITIONS OBS	SERVED AND				
in Food a sound	C /	and and the		7	/ - 5 ×				
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14 Employee 40	okiu	- Without	Wear in	6 0 Inves					
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Received by: (signature)		Print: STEFAN	HERNANDE	Title: Person In Char	rge/ Owner				
Inspected by: Show Moves	J. B. x	1. Print: John			collected &				

Form EH-06 (Revised 09-2015)