The Town of Cross Roads Retail Food Establishment Inspection Report

Date: Time in: Time out: License/Permit #	Est. Type Risk Category Page	_			
Purpose of Inspection: 1-Compliance 2-Routine	3-Field Investigation 4-Visit S-Other Total Sco	re			
Establishment Name: Contact/Owner Name:	* Number of Repeat Violations: ✓ Number of Violations COS:				
Pizza Hut Physical Address: 11970 Huy 380 City/County: 10 Vilus of CNOSS ROACH	Zip Code: Phone: Follow-up: Yes 9 5				
Compliance Status: Out = not in compliance IN = in compliance NO = not observed NA = not	applicable COS = corrected on site R = repeat violation				
	(*) a checkmark in appropriate box for IN, NO, NA, COS Mark an asterisk * * in appropriate box for R utire Immediate Corrective Action not to exceed 3 days				
Compliance Status O I N N C Transfer R R	Compliance Status O I N N C	R			
U N O A O Time and Temperature for Food Safety T S (F = degrees Fahrenheit)	U N O A O Employee Health				
Proper cooling time and temperature	12. Management, food employees and conditional employees. knowledge, responsibilities, and reporting				
2. Proper Cold Holding temperature (41°F/45°F)	13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth				
3. Proper Hot Holding temperature (135°F) 4. Proper cooking time and temperature	Preventing Contamination by Hands 14. Hands cleaned and properly washed/ Gloves used properly				
5. Proper reheating procedure for hot holding (165°F in 2 Hours)	15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y_N)				
6. Time as a Public Health Control; procedures & records	Highly Susceptible Populations				
Approved Source	16. Pasteurized foods used; prohibited food not offered. Pasteurized eggs used when required				
7. Food and ice obtained from approved source: Food in good condition, safe, and unadulterated, parasite destruction	Chemicals				
Food Received at proper temperature	17. Food additives; approved and properly stored; Washing Eruils & Vegetables				
Protection from Contamination 9. Food Separated & protected, prevented during food	18. Toxic substances properly identified, stored and used Water/ Plumbing				
preparation, storage, display, and tasting 10, Food contact surfaces and Returnables : Cleaned and	19. Water from approved source; Plumbing installed; proper				
Sanitized atppm/temperature 11 Proper disposition of returned, previously served or	backflow device 20. Approved Sewage/Wastewater Disposal System, proper	+-			
reconditioned	disposal	1			
O I N N C R) violations Require Corrective Action within 10 days O I N N C U N O A O Food Temperature Control/ Identification	R			
T	T S 27. Proper cooling method used: Equipment Adequate to				
21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM) 22. Food Handler/ no unauthorized persons/ personnel	Maintain Product Temperature 28. Proper Date Marking and disposition	-			
Safe Water, Recordkeeping and Food Package	29. Thermometers provided, accurate, and calibrated, Chemical/ Thermal test strips				
Labeling 23. Hot and Cold Water available: adequate pressure, safe	Permit Requirement, Prerequisite for Operation				
24. Required records available (shellshock tags; parasite destruction) Packaged Food labeled	30. Food Establishment Permit (Current & Valid)				
Conformance with Approved Procedures	Utensils, Equipment, and Vending				
25. Compliance with Variance, Specialized Process, and HACCP plan: Variance obtained for specialized processing methods:	31. Adequate handwashing facilities: Accessible and properly supplied, used				
manufacturer instructions Consumer Advisory	32. Food and Non-food Contact surfaces cleanable, properly				
26. Posting of Consumer Advisories, raw or undercooked	designed, constructed, and used 33. Warewashing Facilities: installed, maintained, used/	+-			
foods (Disclosure/Reminder/Buffet Plate)/ AllergenLabel	Service sink or curb cleaning facility provided tion Not to Exceed 90 Days or Next Inspection , Whichever Comes First				
O I I N N C R	O I N N C Food Identification	R			
U N O A O Prevention of Food Contamination 34. No Evidence of Insect contamination, rodent/other animals	T S 41. Original container labeling (Bulk Food)				
35. Personal Cleanliness/eating, drinking or tobacco use	Physical Facilities				
36. Wiping Cloths; properly used and stored 37. Environmental contamination	42. Non-Food Contact surfaces clean 43. Adequate ventilation and lighting; designated areas used				
38. Approved thawing method	44. Garbage and Refuse properly disposed; facilities maintained 45. Physical facilities installed, maintained, and clean				
Proper Use of Utensils 39. Utensils, equipment. & linens: properly used, stored,	49. Trijstear racmites instance, mannanisco, mo exam 46. Toilet Facilities, properly constructed, supplied, and clean				
dried, & handled/ In use utensils, properly used 40. Single-service & single-use articles: properly stored	47. Other Violations				
Received by: MACA JOB OFF IN A LA	Print: N. Joseph Charge Owner Title: Person In Charge Owner				
(signature)	Print To be Gloven Business Email:				
Inspected by: John Hoar Aloser St. A.	40 hu Gloven				

Form EH, 06 (Revised 09-2015)

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 <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)

Establishment Nar		Physical Add	lress:	City/State: 7	dunot	License/Permit #	Page <u>3</u> of <u>3</u>
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Received by: (signature)	MadlernBourer	7	Print: Made	yn Boyle w 610ve		Title: Person In Cl	narge/ Owner
Inspected by:	John Glo	ener 66	Print: John	12/01/es	u	Samples: Y N	collected

Form EH-06 (Revised 09-2015)