The Town of Cross Roads Retail Food Establishment Inspection Report

Date:		30		2i	Time in: Time out: License/Pennit# 1035/pr1 1200 hrs 1-Compliance 2-Routine		1			1	Est. Type Res+	Risk Category	Page of	_
Purp	ose of	losp	ection		I-Compliance 2-Routing	3-6	Field I	Investig	ition		4-Visit	5-Other	Total Score	,
Estab	lishme	eni Na	me:	5	Lowisiana Ritches						* Number of Repeat Violations: ✓ Number of Violations COS:	7		
Physi	Establishment Name: Popeyes Lowisian a Bitches Contact Owner Name: Popeyes Lowisian a Bitches City/County: To you of						Zip Code: Pl			Phone:		Follow-up: Yes	94	
				c	ompliance Status; Out = not in compliance IN = in compliance NO = not observed NA = n	ot applicab	ole C	OS = co	rrected	on site		No R ≈ repeat v		
		.virek	ine a	ppropri	ne points in the OUT box for each numbered item Mark Priority Items (3 Points) violations I						r IN, NO, NA, COS	Mark en estensk* ★*	in appropriate box for R	
Com	olianc	e Stat	ars I sa		1000 (1000) (1000)	10000		liance S		icuon n	н и ексрей з нарх			
U T	N	ò	A	O S	Time and Temperature for Food Safety (F - degrees Fanconheit)	(t		N O	A A	0 8	E	mployee Health		R
		~			1. Proper cooling time and temperature		2				12. Management, food employees and con- knowledge, responsibilities, and reporting	litional employees.		
/				/	2. Proper Cold Holding temperature (41°F' 45°F)		ì				13. Proper use of restriction and exclusion;	No discharge from		
	3. Proper Hot Holding emperature(135°F)					1		1		eyes, nose, and mouth Preventing Contamin				
		-			4. Proper cooking time and temperature 5. Proper reheating procedure for hot holding (165°F in 2		-				Hands cleaned and properly washed G No bare hand contact with ready to call			
			سما	-	Hours) 6. Time as a Public Health Control; procedures & records		1	1_			alternate method properly followed (APPRo Highly Susceptib			
					Approved Source		-	7	Π		16. Pasteurized foods used; prohibited food			
		/			7. Food and ice obtained from approved source; Food in good condition, safe, and unadultenated; parasite destruction		1		1		Pasteurized eggs used when required	Chemicals		
			,		Food Received at proper temperature		T				17. Food additives; approved and properly s	stored: Washing Emits		
		ν			Protection from Contamination		-	-			& Vegetables 18. Toxic substances properly identified, sta			
					Food Separated & protected, prevented during food preparation, storage, display, and tasting							ater/ Plumbing		
/					10. Food contact surfaces and Returnables : Cleaned and Sanitized atppn/temperature		1	7			19. Water from approved source; Plumbing backflow device	installed; proper		
		/	/		11. Proper disposition of returned, previously served or reconditioned		-				20. Approved Sewage/Wastewater Disposal	System, proper		
					Priority Foundation Items (2 Point	s) violaties	ns Rec	ndre Co	rective	e Action	disposal			
O U T	I N	0	N A	C O S	Demonstration of Knowledge Personnel R	O U	I N	N	N A	0	Foud Temperature Contro	ol/ Identification		R
,	-				21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM)	Т	-	7		S	27. Proper cooling method used: Equipment	Adequate to		
7	1				22. Food Handler/ no unauthorized persons/ personnel		1	1			Maintain Product Temperature 28. Proper Date Marking and disposition			
					Safe Water, Recordkeeping and Faed Package Labeling		2	+			29. Thermometers provided, accurate, and ex Thermal test strips	alibrated; Chemical/		
	4				23. Hot and Cold Water available: adequate pressure, safe						Permit Requirement, Prerequi	site for Operation		
١	1				24. Required records available (shellshock tags; parasite destruction); Packaged Food labeled,		-	1			30. Food Establishment Permit (Current &	¿Valid)		
	\neg	Γ			Conformance with Approved Procedures						Utenslis, Equipment	, and Vending		
				-	25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods:						31. Adequate handwashing facilities: Access	sible and properly supplied, a	used	
		1			manufacturer instructions Consumer Advisory						32. Food and Non-food Contact surfaces elec	anable, properly		
T	П	J	-		26. Posting of Consumer Advisories; raw or undercooked	9	-				designed, constructed, and used 33. Warewashing Facilities; installed, mainta	uined, used/		
					foods (Disclosure/Reminder/Buffet Plate)/ AllergenLabel		-	1			Service sink or curb cleaning facility provide			nada.
0	I N	N O	N A	C O	Core Bens (1 Point) Violations Require Carrective Act Prevention of Food Contamination R	ion Notto	1	N	N	C I				R
Т				S	34. No Evidence of Insect contamination, rodent/other animals	1	N	U	٨	S		d Identification		
		4		-	35. Personal Cleanliness/cating, drinking or tobacco use		-				41. Original container labeling (Bulk Food)			
	4				36. Wiping Cloths: properly used and stored		8				Phy 42. Non-Food Contact surfaces clean	sical Facilities		
			37. Environmental contamination 38. Approved thawing method				43. Adequate ventilation and lighting; designated areas used 44. Garbage and Refuse properly disposed; facilities maintained							
	-				Proper Use of Utensils		~				 Garbage and Retuse properly disposed: fa Physical facilities installed, maintained, a 			
,					39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used		~				46. Toilet Facilities; properly constructed, su	pplied, and clean		
	1			1	40. Single-service & single-use articles; properly stored and used	1	-				47. Other Violations			
Receive (signatu						Print:						Title: Person In Charge	/ Owner	ВЗЗМ
Inspect (signatu		1	1	of	in Blover St. A.	Print:	-0	1,		/	Slover	Business Email:		\dashv
Form		1	Povi	cod	20. 2015)	14	-	u l	_	C	, , , , , , , , , , , , , , , , , , , ,			

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 Name:	Physical A	ddress:	City/State:	TOWW Of License/Permit	# Page 3 of 3								
Popeyes howigs as under	11501	HW4380	Coross	Cross Rowds									
		TEMPERATURE C		7 0 - 7 7									
Item/Location	Temp	Item/Location	Temp	Item/Location	Temp								
This foods (Hot holding	135F+				Temp								
muits/steam table													
765 foods (Maske	41-45												
toble (Nollin Rauch													
iwsl'													
House		SERVATIONS AND CO											
Item AN INSPECTION OF YOUR ES	STABLISHME	NT HAS BEEN MADE. YOU	UR ATTENTION IS DI	RECTED TO THE CONDITIONS	OBSERVED AND								
	^												
2 Mayo hold at 55 F bet marke tooble, Corrected on site,													
10 Food modust on took contact surtaces of several us													
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eg a, puent.	eg uipment.												
31 Haud towel.	5 not	provided	at the h	MUCh refer to	sint								
1800 te 8:47	Hand towels not provided it the hould reagh sink located in the Kitchen, corrected on site,												
in the first of the second	12	in a can c	0.00	200 3.1 2,									
22 5 0													
32 Food woutein	Food wouteiner bent in several places, Equipment disconfied. Corrected on site.												
discarded,	discarged. Corrected on site												
47 Foodestasbli	2												
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47 Foodestablishment permit is not conspicuously displayed.													
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(signature)				Title: Person In (narge/ Owner								
Inspected by: John More	un 66.	De Print: John	1-12400	C1 X/ X/	# - 11 - 4 1 -								
orm EH-06 (Revised 09-2015)	1	VC CORR	0 400	Samples: Y_N_	# collected								