

# The Town of Cross Roads Retail Food Establishment Inspection Report

Date: <b>5-5-23</b>	Time in: <b>1352</b>	Time out: <b>1450</b>	License/Permit #	Est. Type <b>Rest</b>	Risk Category <b>LOW</b>	Page <u>1</u> of <u>3</u>	
Purpose of Inspection:		1-Compliance <input checked="" type="checkbox"/>	2-Routine <input checked="" type="checkbox"/>	3-Field Investigation <input type="checkbox"/>	4-Visit <input type="checkbox"/>	5-Other <input type="checkbox"/>	<b>Total Score</b>
Establishment Name: <b>Raising Levels</b>			Contact/Owner Name:		* Number of Repeat Violations: <u>0</u>		<b>100</b>
Physical Address: <b>11620 Hwy 380</b>			City/County: <b>Town of Cross Roads</b>		✓ Number of Violations COS: <u>0</u>		
Follow-up: Yes <input checked="" type="checkbox"/>			No <input type="checkbox"/>				

Compliance Status: **OUT** = not in compliance **IN** = in compliance **NO** = not observed **NA** = not applicable **COS** = corrected on site **R** = repeat violation  
 Mark the appropriate points in the **OUT** box for each numbered item. Mark '✓' a checkmark in appropriate box for **IN, NO, NA, COS**. Mark an asterisk '\*' in appropriate box for **R**.

### Priority Items (3 Points) violations Require Immediate Corrective Action not to exceed 3 days

Compliance Status						Time and Temperature for Food Safety (F = degrees Fahrenheit)	R	Compliance Status						Employee Health	R						
O	I	N	N	C				O	I	N	N	C									
U	N	O	A	O	S							U	N	O	A	O	S				
						1. Proper cooling time and temperature															
						2. Proper Cold Holding temperature (41°F/ 45°F)															
						3. Proper Hot Holding temperature(135°F)															
						4. Proper cooking time and temperature															
						5. Proper reheating procedure for hot holding (165°F in 2 Hours)															
						6. Time as a Public Health Control, procedures & records															
<b>Approved Source</b>																					
						7. Food and ice obtained from approved source. Food in good condition, safe, and unadulterated; parasite destruction															
						8. Food Received at proper temperature															
<b>Protection from Contamination</b>																					
						9. Food Separated & protected, prevented during food preparation, storage, display, and tasting															
						10. Food contact surfaces and Returnables : Cleaned and Sanitized at <u>200</u> ppm/temperature															
						11. Proper disposition of returned, previously served or reconditioned															

### Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days

Compliance Status						Demonstration of Knowledge/ Personnel	R	Compliance Status						Food Temperature Control/ Identification	R						
O	I	N	N	C				O	I	N	N	C									
U	N	O	A	O	S							U	N	O	A	O	S				
						21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM)															
						22. Food Handler/ no unauthorized persons/ personnel															
<b>Safe Water, Recordkeeping and Food Package Labeling</b>																					
						23. Hot and Cold Water available; adequate pressure, safe															
						24. Required records available (shellshock tags, parasite destruction). Packaged Food labeled															
<b>Conformance with Approved Procedures</b>																					
						25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions															
<b>Consumer Advisory</b>																					
						26. Posting of Consumer Advisories; raw or undercooked foods (Disclosure/Reminder/ Buffet Plate/ Allergen Label)															

### Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection, Whichever Comes First

Compliance Status						Prevention of Food Contamination	R	Compliance Status						Food Identification	R						
O	I	N	N	C				O	I	N	N	C									
U	N	O	A	O	S							U	N	O	A	O	S				
						34. No Evidence of Insect contamination, rodent/other animals															
						35. Personal Cleanliness/eating, drinking or tobacco use															
						36. Wiping Cloths; properly used and stored															
						37. Environmental contamination															
						38. Approved thawing method															
<b>Proper Use of Utensils</b>																					
						39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils, properly used															
						40. Single-service & single-use articles; properly stored and used															

Received by: <i>Moses Lopez</i> (signature)	Print: <b>Moses Lopez</b>	Title: Person In Charge/ Owner
Inspected by: <i>John Glover</i> (signature)	Print: <b>John Glover</b>	Business Email:

## 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)

