

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)


The Town of Cross Roads Retail Food Establishment Inspection Report

Establishment Name: Rosa's Cafe #51	Physical Address: 11911 Hwy 380	City/State: Town of Cross Roads	License/Permit #	Page 2 of 2
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TEMPERATURE OBSERVATIONS					
Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
TCS foods (Walk-in)	41-45				
Reaching make tables					
TCS foods (steam table; steamers)	135				

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW:
31	Hand wash sink in the kitchen is without paper towels corrected on site.
47	Town food establishment permit is not conspicuously displayed.
46	Soap dispenser is not operational, Hand soap cannot be provided in the men's restroom, corrected on site.
39	Invert clean food equipment (pots, containers) that will be used to store food to prevent possible cross contamination.
10	Several cleaned food containers had food product on their food contact surfaces, Food product on the food contact surface of several food utensils.
42	Spot clean wall surfaces in the kitchen.
5	Develop a procedure to ensure hot holding foods (TCS food) are reheated to 165°F within 2 hours when hot food fall below 135°F. Do not use the steam table to reheat food to 165°F. Monitor hot food holding temperatures on the steam table at 2 hour intervals. Rather than at or about 4 hour intervals which is the current procedure. Revise and document food monitoring temperatures.

Received by: (signature) 	Print: Anthony Stanley	Title: Person In Charge/ Owner
Inspected by: (signature) John Stoney, P.A.	Print: John Stoney	Samples: Y N # collected 0