The Town of Cross Roads Retail Food Establishment Inspection Report

Date: Time in: Time out: License/Pennit # 5-24-23 0905 1041		<u></u>	Est. Type Rest	Risk Category	Page / of 3			
Purpose of Inspection: 1-Compliance 2-Routine	J-Field Investigation		4-Visit	5-Other	Total Score			
Establishment Name: No saw s Carfe # 51 Contact Owner Name: Physical Address: City/County: O was both contact of the contact of t			* Number of Repeat Violations: ✓ Number of Violations COS:	<i>v</i>				
Physical Address: 11911 Hury 380 City/County: To replace of Choose Research	Zip Code:	Phone:	- Admor of Violations COS:	Follow-up: Yes	91			
Compliance Status: Out = not in compliance: IN = in compliance: NO = not observed: NA = not in				No V	- ' /			
	a checkmark in appro			R = repeat violate Mark on asterisk' * ' in ap				
Priority Items (3 Points) violations Req Compliance Status	Priority Items (3 Points) violations Require Immediate Corrective Action nat to exceed 3 days Compliance Status Compliance Status							
O I N N C Time and Temperature for Faul Safety R	O I N O	N C	Ea	nployee Health	R			
G		S	12. Management, food employees and conditional employees.					
2. Proper Cold Holding temperature (41°F/ 45°F)			knowledge, responsibilities, and reporting 13. Proper use of restriction and exclusion; No discharge from					
3. Proper Hot Holding temperature(135°F)			eyes, nose, and mouth					
4. Proper cooking time and temperature			Preventing Contamin 14. Hands cleaned and properly washed. Glo					
5. Proper reheating procedure for hot holding (165°F in 2 Hours)			 No bare hand contact with ready to eat falternate method properly followed (APPRO 					
6. Time as a Public Health Control, procedures & records Approved Source			Highly Susceptibl					
Approved Source			16. Pasteurized foods used; prohibited food Pasteurized eggs used when required	not offered.				
Food and ice obtained from approved source; Food in good condition, safe, and unadolterated; parasite destruction	Ph. 3.8							
8. Food Received at proper temperature	1		17. Food additives; approved and properly stored: Washing Fruits & Vegetables					
Protection from Contamination 9. Food Separated & protected, prevented during food			18. Toxic substances properly identified, sto					
preparation, storage, display, and tasting	rage, display, and tasting							
10. Food contact surfaces and Returnables; Cleaned and Sanitized at	1		Water from approved source: Plumbing installed; proper backflow device					
11. Proper disposition of returned, previously served or reconditioned			20. Approved Sewage/Wastewater Disposal System, proper disposal					
Priority Foundation Items (2 Poluts)	violations Require Cor	rective Actio			4			
O	0 1 N U N 0	N C A O	Fond Temperature Contro	d/ Identification	R			
21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM)	T	S	27. Proper cooling method used: <u>Equipment Adequate to</u> Maintain Product Temperature.					
22. Food Handler' no unauthorized persons/ personnel			28. Proper Date Marking and disposition					
Safe Water, Recordkeeping and Food Package Labeling		29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips						
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						
Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods;			31. Adequate handwashing facilities: Access	ible and properly supplied, used	, and a second			
manufacturer instructions Consumer Advisory	32. Food and Non-food Contact sonfaces cleunable, 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 Core Items [1 Point) Violations Require Corrective Artio.	an North Frank 9/1 De		Service sink or curb cleaning facility provide	d				
O	U N O	N C			R			
34. No Evidence of Insect contamination, rodent/other animals	i	, S		Identification				
35. Personal Cleantiness/eating, drinking or tobacco use			41. Original container labeling (Bulk Food)					
- 36. Wiping Cloths: properly used and stored			Physical Facilities 42. Non-Food Contact surfaces clean					
37. Environmental contamination 38. Approved thaveing method	5		Adequate ventilation and lighting; designated areas used Garbage and Refuse properly disposed: facilities maintained					
Proper Use of Utensils	1	Usatisge and Keltus properly disposed: facilities maintained S. Physical facilities installed, maintained, and clean						
39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used			46. Toilet Facilities; properly constructed, supplied, and clean					
40. Single-service & single-use articles; properly stored anytused			47. Other Violations					
Received by: (signature)	Print: Santa	11/1	Stanley	Title: Person In Charge/ Ov	vner			
Inspected by: Hohar Klover A A	Print: Tole		61000	Business Email:				
Form FH-06/Revised 09, 2015)	700	w	DIVEN					

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)

	hment Name:	Physical A	Physical Address:		City/State: 10 Ww of License/Permit # Page Z of Z					
Rosa's Cafe#51 1191/ Hi		Hury 380	60055	Roads	ruge 2 or 2					
TEMPERATURE OBSERVATIONS										
Item/Lo		Temp	Item/Location	Temp	Item/Location	Temp				
	toods Workin									
14500	hin make table	29								
TCS	400 Nol C+ 80 Rolling	135								
tab	foods (steamens)	127								
1)									
Te			SERVATIONS AND CORREC							
Item Number	AN INSPECTION OF YOUR ES NOTED BELOW:	TABLISHME	NT HAS BEEN MADE. YOUR ATT	ENTION IS DIRI	ECTED TO THE CONDITIONS OF	SSERVED AND				
31	Handwash si	wkin	e the Kitchen	· 15 Wi	thout papent	owe(s				
	I Handwash sink in the kitchen is without paper tousels corrected on site,									
47	7 Town toodestablish ment permit g not conspicuousl									
	displayed.									
46	Some alisa	021006	ev / s week	12		1 - 2				
, u	16 Spap dispenser is not operational, Hand soap cannot be provided in the men's restroom, corrected									
	DM site.	pro (reeximetu.	e men	gregtroom, c	"ove utec				
39	1, 1, 1, 0,									
~ 7	I hvert clean took egrapment (pots containers) + hat									
	9 Invert clean tood equipment (pots containers) that will be used to store tood to prevent possible cross									
	containination,									
10	several clearned food containers had food product on on the food contact surfaces, Food product on the food contact surface of several food utens: 15,									
	outher food contact surtaces. Food product ou.									
	the took contact suntace of soveral Look interes'is									
			1	-	our aleasili	,				
1/2	Supt Wenn	113.11	surfaces in t	1 a 12 '1						
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.5	Develon a n	1000	dune to em	< 10 a 20 l	wat hald in	1 / 2				
	(TOStoppe) were reliented to the siene wot wold . We foods									
	When heat look I have I have a to 165 the well wolling									
	Steen to ble to the local 1 45/2 and not use the									
	5 Develop a procedure to en sure bot holding foods [Testood) war reheated to 165 FF withing hours when hot food fall below 135% and o not use the Steam table to beheat food to 165 F. Momitor hot									
	to a hora ing temperatures on the steam table at I houn									
	intervals. Rather than at or about 4 we wer intervaly									
	mexiting food monitoring temper atteres,									
	newiting to	od m	omitoring te	· us per	ætilves,					
Received (signature)	by:	-	Print: Jantays (Panla	Title: Person In Cha	rge/ Owner				
Inspected (signature)	by: Hoten & I lan	er R	A Print: John bl	1						
THE REAL PROPERTY OF THE PARTY	(Revised 09-2015)	1	To a www of	V U EN	Samples: Y N # o	collected -				