

The Town of Cross Roads Retail Food Establishment Inspection Report

Date: 5-5-23	Time in: 0900	Time out:	License/Permit #	Est. Type: Rust	Risk Category: Low	Page <u>1</u> of <u>3</u>
Purpose of Inspection: <input type="checkbox"/> I-Compliance <input checked="" type="checkbox"/> 2-Routine <input type="checkbox"/> 3-Field Investigation <input type="checkbox"/> 4-Visit <input type="checkbox"/> 5-Other						Total Score
Establishment Name: Sowil			Contact/Owner Name:		* Number of Repeat Violations: 0	97
Physical Address: 11601 Hwy 380			City/County: Town of Cross Roads	Zip Code:	Phone:	
					Follow-up: Yes <input type="checkbox"/> No <input checked="" type="checkbox"/>	
<p style="text-align: center; font-size: small;">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.</p>						
Priority Items (3 Points) violations Require Immediate Corrective Action not to exceed 3 days						
Compliance Status				Compliance Status		
O U T	I N	N O	N A	C O S	R	R
Time and Temperature for Food Safety (F = degrees Fahrenheit)				Employee Health		
	<input checked="" type="checkbox"/>					12. Management, food employees and conditional employees knowledge, responsibilities, and reporting
	<input checked="" type="checkbox"/>					13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth
	<input checked="" type="checkbox"/>					Preventing Contamination by Hands
	<input checked="" type="checkbox"/>					14. Hands cleaned and properly washed/ Gloves used properly
	<input checked="" type="checkbox"/>					15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y/N)
	<input checked="" type="checkbox"/>					Highly Susceptible Populations
	<input checked="" type="checkbox"/>					16. Pasteurized foods used; prohibited food not offered. Pasteurized eggs used when required
	<input checked="" type="checkbox"/>					Chemicals
	<input checked="" type="checkbox"/>					17. Food additives; approved and properly stored. Washing Fruits & Vegetables
	<input checked="" type="checkbox"/>					18. Toxic substances properly identified, stored and used
	<input checked="" type="checkbox"/>					Water/ Plumbing
	<input checked="" type="checkbox"/>					19. Water from approved source; Plumbing installed; proper backflow device
	<input checked="" type="checkbox"/>					20. Approved Sewage/Wastewater Disposal System; proper disposal
Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days						
O U T	I N	N O	N A	C O S	R	R
Demonstration of Knowledge/ Personnel				Food Temperature Control/ Identification		
	<input checked="" type="checkbox"/>					27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature
	<input checked="" type="checkbox"/>					28. Proper Date Marking and disposition
	<input checked="" type="checkbox"/>					29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips
	<input checked="" type="checkbox"/>					Permit Requirement, Prerequisite for Operation
	<input checked="" type="checkbox"/>					30. Food Establishment Permit (Current & Valid)
	<input checked="" type="checkbox"/>					Utensils, Equipment, and Vending
	<input checked="" type="checkbox"/>					31. Adequate handwashing facilities; Accessible and properly supplied; used
	<input checked="" type="checkbox"/>					32. Food and Non-food Contact surfaces cleanable; properly designed, constructed, and used
	<input checked="" type="checkbox"/>					33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided
Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection, Whichever Comes First						
O U T	I N	N O	N A	C O S	R	R
Prevention of Food Contamination				Food Identification		
	<input checked="" type="checkbox"/>					41. Original container labeling (Bulk Food)
	<input checked="" type="checkbox"/>					Physical Facilities
	<input checked="" type="checkbox"/>					42. Non-Food Contact surfaces clean
	<input checked="" type="checkbox"/>					43. Adequate ventilation and lighting; designated areas used
	<input checked="" type="checkbox"/>					44. Garbage and Refuse properly disposed; facilities maintained
	<input checked="" type="checkbox"/>					45. Physical facilities installed, maintained, and clean
	<input checked="" type="checkbox"/>					46. Toilet Facilities; properly constructed, supplied, and clean
	<input checked="" type="checkbox"/>					47. Other Violations
Received by: <i>[Signature]</i> (signature)				Print: ZULMA CROSS		Title: Person In Charge/ Owner
Inspected by: <i>[Signature]</i> (signature)				Print: John Blower		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)

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Establishment Name: Sonia	Physical Address: 11601 Hwy 380	City/State: Town of Cross Roads	License/Permit #	Page <u>5</u> of <u>8</u>
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TEMPERATURE OBSERVATIONS					
Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
TCS foods (Milk in Reach-ins)	41-45				
TCS foods (Steamer table)	135+				

OBSERVATIONS AND CORRECTIVE ACTIONS	
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Item Number	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW:
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32	Food storage containers food contact surfaces pitted. Food contact surface no longer galvanized.
42	Clean non food contact surfaces; air filter housing; spot clean wall surfaces.

Received by: [Signature] (signature)	Print: Zulema Cross	Title: Person In Charge/ Owner
Inspected by: [Signature] (signature)	Print: Town Glover	Samples: Y <u>N</u> # collected <u>0</u>