The Town of Cross Roads Retail Food Establishment Inspection Report

Date:	_ (5-	7. 3	Time in:	Time out:	License/Permit #						Est. Type Russ	Risk Category	Page of	
		Inspection			Compliance	2-Routine	3-	Field I	Investiga	ion		4-Visit	5-Other	Total Score	
Establishment Name: Contact/Owner Name:												* Number of Repeat Violations: ✓ Number of Violations COS:	Đ Đ		
Physic	Sowith Physical Address: 11601 Harry 380 City County: Towns of CrossiReaction							ip Code	e:	Phone:			Follow-up: Yes	97	
11	Compliance Status: Out = not in compliance IN = in compliance NO = not observed NA = not												slation		
		Mark the		ate points in the OUT box for								, NO, NA, COS		n appropriate box for R	
Comp	Priority Items (3 Points) violations Req								ire Inunediate Corrective Action not to exceed 3 days Compliance Status						
O U T	I N N C Time and Temperature for Food Safety R C F = degrees Fahrenheit)						O U T	I N N O	N C A o		En	Ensployee Health R			
		Proper cooling time and temperature				1 [12. Management, food employees and conditional employees knowledge, responsibilities, and reporting								
		2. Proper Cold Holding temperature (41°F/45°F)				1	13. Proper use of restriction and exclusion; No discharge from								
	V	3. Proper Hot Holding temperature(135°F)				1					yes, nose, and mouth Preventing Contamination by Hands				
\vdash		4. Proper cooking time and temperature 5. Proper reheating procedure for hot holding (165°F in 2				1	15.			+	Hands cleaned and properly washed/ Gloves used properly No bare hand contact with ready to eat foods or approved				
\vdash	~	Hours) 6. Time as a Public Health Control: procedures & records				1	alt			a	alternate method properly followed (APPROVED Y_N) Highly Susceptible Populations				
		Approved Source						16. Pasteurized foods use				16. Pasteurized foods used; prohibited food Pasteurized eggs used when required			
		7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction											Chemicals		
		8. Food Received at proper temperature									17. Food additives; approved and properly stored; Washing Fruits & Vegetables				
		Protection from Contamination						18. Toxic substances properly identified, stored and used							
		Food Separated & protected, prevented during food preparation, storage, display, and tasting							-1			Wa	ter/ Plumbing		
	~	10. Food contact surfaces and Returnables : Cleaned and Sanitized atppm/temperature					è				Water from approved source; Plumbing installed; proper backflow device				
	Proper disposition of returned, previously served or reconditioned						-	1			 Approved Sewage/Wastewater Disposal disposal 	System, proper			
				1		Priority Foundation Items (2 Pois	nts) violai					ithin 10 days		, 1,	
U T	N	O	0 8	Demonstrati	on of Knowledge/ Personnel	R		U T	N O	A O)	Food Temperature Contro	d/ Identification	R	
	1				ent, demonstration of knowledge, fied Food Manager (CFM)			i	1			27. Proper cooling method used; Equipment Maintain Product Temperature	Adequate to		
	22. Food Handler/ no unauthorized persons/ personnel					1	1			2	28. Proper Date Marking and disposition 29. Thermometers provided, accurate, and calibrated; Chemical/				
					Vater, Recordkeeping and Food Labeling	ackage		v	1		- 1	Thermal test strips	(
\vdash	V	,	+		vailable: adequate pressure, safe		1	$\overline{}$	L			Permit Requirement, Prerequi			
	1			destruction); Packaged Fo	lable (shellshock tags, parasite ood labeled				1		3	30. Food Establishment Permit (Current &	. Valid)		
		- T	Τ		with Approved Procedures iance, Specialized Process, and		4 -	1		П		Utensils, Equipment			
		·			btained for specialized processing a	nethods;		L	1		.5	 Adequate handwashing facilities: Access 	sible and properly supplied, u	ised	
					Consumer Advisory							32. Food and Non-food Contact surfaces ele designed, constructed, and used	anable, properly		
		1		The second secon	Advisories; raw or undercooked der/Buffet Plate)/ AllergenLabel			L			- 1	 Warewashing Facilities: installed, maint Service sink or curb cleaning facility provid 			
						nt) Violations Require Corrective ,	Action No	t to Ex	ceed 90 L	ays or Next					
O U T			V C					0	I N N O	N C		Foo		R	
	I N	N O	S	Preventi	on of Food Contamination	1		T	N O	S			d Identification		
	I N	N O	S		on of Food Contamination t contamination, rodent/other anima	ls			7	s		41.Original container labeling (Bulk Food)	d Identification		
14	- x / //	N O	A OS	34. No Evidence of Insec 35. Personal Cleanliness/	t contamination, rodent/other anima	ls				Š	4		d Identification		
14	->))))	N O	A 0 8	34. No Evidence of Insec 35. Personal Cleanliness/ 36. Wiping Cloths; prope 37. Environmental contar	t contamination, rodent/other animal eating, drinking or tobacco use rly used and stored nination	ils				s	4 4 4	Pb; 42. Non-Food Contact surfaces clean 43. Adequate ventilation and lighting, desig	rsical Facilities		
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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) <u>less than</u> 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)

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Inspected (signature)	Mohn How	er 60. /	Print: John	6-lover	Samples: Y N #	collected 8				