The Town of Cross Roads Retail Food Establishment Inspection Report

Date: 5-11-23 0856 D953	License/Permit #				-	Est. Type Rest	Risk Category	Page
Purpose of Inspection: 1-Compliance	2-Routine	3-Field I	nvestigat	ien		4-Visit	5-Other	Total Scare
Establishment Natne:	Contact/Owner Name:					* Number of Repeat Violations: ✓ Number of Violations COS:	0	
Starbushnen Name: Starbucks  Physical Address: 11450 Hwy 380 100 Cit	County: TOWW of	Zip Code	0	Phon	e:		Follow-up: Yes	97
11450 Hwy 380, 180 C			os	acted on	cite		No R = repeat viol	
	Mark *	a checkmar	k in appro	priate bo	x for IN.	NO.NA, COS	Mark an asterisk* * ' in	
	Priority Items (3 Points) violations Req		ite Corre	***	on nat ta	exceed 3 days		
Compilance Status	Safety	0	I N N O	N A	C 0	Emp	oloyee Health	R
T (F - degrees Fahrenheit)  1. Proper cooling time and temperature		T			s	2. Management, food employees and conditi	ional employees.	
		1	1		_	anowledge, responsibilities, and reporting  3. Proper use of restriction and exclusion; N	o discharge from	
2. Proper Cold Holding temperature (41°F' 45°F)		1	1	Ш		yes, nose, and mouth  Preventing Contamina		
3. Proper Hot Holding temperature(135°F) 4. Proper cooking time and temperature		1		П		Hands cleaned and properly washed Glo		
5. Proper reheating procedure for hot holding (165°F in 2		V				<ol> <li>No bare hand contact with ready to eat for ilternate method properly followed (APPRO)</li> </ol>		
Hours)  6. Time as a Public Health Control, procedures & records						Highly Susceptible		
Approved Source		1	1			16. Pasteurized foods used; prohibited food r Pasteurized eggs used when required	iot offered.	
7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destructi	on						Chemicals	
8. Food Received at proper temperature			-	+ 1		17. Food additives; approved and properly st & Vegetables	tored: Washing Fruits	
Protection from Contamination			1			18. Toxic substances properly identified, sto		
9. Food Separated & protected, prevented during food preparation, storage, display, and tasting						Wi	ter/ Plumbing	
10. Food contact surfaces and Returnables; Cleaned and		1				19. Water from approved source; Plumbing backflow device	installed; proper	
Sanitized atppm/(emperature			•			20. Approved Sewage/Wastewater Disposal	System, proper	
reconditioned	Priority Foundation Items (2 Points		Down book			disposal		
O 1 N O A O Demonstration of Knowledge/ Personnel	R R	O U T	I N	N	C O S	Fond Temperature Contr	nl/ Identification	R
21. Person in charge present, demonstration of knowledg	c.					27. Proper cooling method used: Equipmen Maintain Product Temperature	t Adequate to	
and perform duties/ Certified Food Manager (CFM)  22. Food Handler/ no unauthorized persons/ personnel						28. Proper Date Marking and disposition	Fig. 1. (1)	
Safe Water, Recordiceping and Fo Labeling	od Package					29. Thermometers provided, accurate, and a Thermal test strips.		
23. Hot and Cold Water available; adequate pressure, sai	îc					Permit Requirement, Prerequ		
Required records available (shellshock tags; parasite destruction); Packaged Food labeled			1			30. Food Establishment Permit (Current	& Valid)	
Conformance with Approved Procedures				-1		Utensils, Equipmer		
Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized process						31. Adequate handwashing facilities: Acce	ssible and properly supplied,	used
manufacturer instructions						32. Food and Non-food Contact surfaces c.	leanable, properly	
Consumer Advisory			1			designed, constructed, and used		
26. Posting of Consumer Advisories; raw or undercooke foods (Disclosure/Reminder/Buffet Plate)/ AllergenLab			1			33. Warewashing Facilities; installed, main Service sink or ourb cleaning facility provides	ded	
	Puint) Violations Require Corrective A	ction Not to	Exceed 9	Days or	Next In	spection , Whichever Comes First		R
t) 1 N N C U N O X O Prevention of Food Contamination	R	0 U	N	0 1	O S	Fo	od Identification	
34. No Evidence of Insect contamination, rodent/other a	animals		1			41.Original container labeling (Bulk Food	)	
35. Personal Cleanliness/cating, drinking or tobacco us.							hysical Facilities	
36. Wiping Cloths: properly used and stored			1			<ul> <li>42. Non-Food Contact surfaces clean</li> <li>43. Adequate ventilation and lighting; des</li> </ul>	ignated areas used	
37. Environmental contamination 38. Approved thaving method			-	/		44. Garbage and Refuse properly disposed	d; facilities maintained	
Proper Use of Utensils	d	-	1	•		<ol> <li>Physical facilities installed, maintaine</li> <li>Toilet Facilities; properly constructed</li> </ol>		
39. Utensils, equipment, & linens; properly used, store dried, & handled/ In use utensils; properly used		-				47. Other Violations		
40. Single-service & single-use articles; properly store and used	d			V		TO Outer Taylarans		
Received by: Ash Bally		Print:	1	ris	tir	ja Bailey	Title: Person In Cha	urge/ Owner
(signature)	1	Print:	100	1.	-	6100ev 1	Business Email:	
(signature) John Dlover C.	At.	^	0	w		0,000		2

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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) 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\*\*

<sup>\*</sup> Time/Temperature Control for Safety (TCS)

Establishmer	nt Name:	Physical Address:	25 H	City/State: 7	DIAN of License/Permit	# Page £ of 3
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		OBSER	VATIONS AND CORE	ECTIVE ACTIO	ECTED TO THE CONDITIONS	S OBSERVED AND
	AN INSPECTION OF YOUR ES NOTED BELOW:	STABLISHMENT HA	AS BEEN MADE. YOUR A	ATTENTION IS DIK	ECTED TO THE CONDITIONS	, 02021(122 1111
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