

The Town of Cross Roads Retail Food Establishment Inspection Report

Date: 5-9-23	Time in: 1105	Time out: 1153	License/Permit #	Est. Type Rest	Risk Category Low	Page 1 of 3			
Purpose of Inspection:		1-Compliance <input checked="" type="checkbox"/>	2-Routine <input type="checkbox"/>	3-Field Investigation <input type="checkbox"/>	4-Visit <input type="checkbox"/>	5-Other <input type="checkbox"/>	Total Score		
Establishment Name: Subway			Contact/Owner Name:		* Number of Repeat Violations: 0 ✓ Number of Violations COS: 0		95		
Physical Address: 11700 Hwy 380			City/County: Town of Cross Roads		Zip Code: Phone:				
<p style="text-align: center;">Compliance Status: Out = not in compliance IN = in compliance NO = not observed NA = not applicable COS = corrected on site Mark the appropriate points in the OUT box for each numbered item</p> <p style="text-align: right;">R = repeat violation 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	O U T	I N	N O	N A	C O S
Time and Temperature for Food Safety (F = degrees Fahrenheit)				Employee Health					
	✓				✓				
	✓				✓				
	✓								
	✓								
	✓								
	✓								
Approved Source				Preventing Contamination by Hands					
	✓				✓				
	✓								
	✓								
	✓								
	✓								
Protection from Contamination				Highly Susceptible Populations					
	✓				✓				
	✓								
	✓								
	✓								
	✓								
Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days									
O U T	I N	N O	N A	C O S	O U T	I N	N O	N A	C O S
Demonstration of Knowledge/ Personnel				Food Temperature Control/ Identification					
	✓				✓				
	✓				✓				
Safe Water, Recordkeeping and Food Package Labeling				Permit Requirement, Prerequisite for Operation					
	✓				✓				
	✓								
Conformance with Approved Procedures				Utensils, Equipment, and Vending					
			✓		✓				
Consumer Advisory				Food Identification					
			✓		✓				
			✓						
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	O U T	I N	N O	N A	C O S
Prevention of Food Contamination				Physical Facilities					
	✓				✓				
	✓				✓				
	✓				✓				
	✓				✓				
Proper Use of Utensils				Other Violations					
	✓				✓				
	✓								

Received by: *Janna Linley*
 (signature)

Inspected by: *John R. Loney, Jr., A.*
 (signature)

Print: *Janna Linley*

Print: *John Loney*

Title: Person In Charge/ Owner

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)

