# The Town of Cross Roads Retail Food Establishment Inspection Report

Date	me in: Time out: License/Permit #						Est Type Risk Category Page / of 3
Purpose of Inspection:	1-Compliance 2-Routine	3-Fie	eld Inve	estigatio	1		4-Visit 5-Other Total Score
Establishment Name:	Contact/Owner Name:						* Number of Repeat Violations:  Number of Violations COS:
Subwey Physical Address: 11700 Huy 3	City/County: To sa of Of	Zip C	Code:	Т	Phon	ie:	Follow-up: Yes L
11700 Huy 3	80 Cross Records						R = repeat violation
	nnee Status: Out = not in compliance IN = in compliance NO = not observed NA = not ats in the OUT box for each numbered item Mark '*	applicable  ' a check	mark in	= correct	ted on iate bo	site x for IN	IN, NO, NA, COS Mark an asterisk' * in appropriate box for R
	Priority Items (3 Points) violations Req		~~~~	Correcti nce Stat	**********	n not t	to exceed 3 days
Compliance Status	Time and Temperature for Food Safety  (P = degrees Fabronbeit)	O U T	I	N O	N	C O S	Employee Health R
T S	Proper cooling time and temperature		~	$\overline{}$			12. Management, food employees and conditional employees. knowledge, responsibilities, and reporting
2.1	Proper Cold Holding temperature (41°F/45°F)					$\top$	13. Proper use of restriction and exclusion; No discharge from
	Proper Hot Holding temperature(135°F)						eyes, nose, and mouth  Preventing Contamination by Hands
4.	Proper cooking time and temperature		~			$\perp$	Hands cleaned and properly washed/ Gloves used properly      No bare hand contact with ready to eat foods or approved
	Proper reheating procedure for hot holding (165°F in 2 burs)		-				alternate method properly followed (APPROVED Y_N)
6.	Time as a Public Health Control; procedures & records	-	Т		$\overline{}$	+	Highly Susceptible Populations  16. Pasteurized foods used; prohibited food not offered.
	Approved Source		-				Pasteurized eggs used when required
	Food and ice obtained from approved source; Food in od condition, safe, and unadulterated; parasite destruction						Chemicals
8.	Food Received at proper temperature		-	-			Food additives; approved and properly stored; Washing Fruits     Vegetables
	Protection from Contamination		سا				18. Toxic substances properly identified, stored and used
	Food Separated & protected, prevented during food reparation, storage, display, and tasting						Water/Plumbing
	D. Food contact surfaces and Returnables   Cleaned and antized at ppm/temperature		-	1			19. Water from approved source; Plumbing installed; proper backflow device
	antitized atppm/temperature  1. Proper disposition of returned, previously served or						20. Approved Sewage/Wastewater Disposal System, proper
	Priority Foundation Items (2 Poin		0	win Co	ei	Action	disposal
O I N N C	R		O I N	N	N A	C O	Food Temperature Control/ Identification
U N O A O S	Demonstration of Knowledge/ Personnel		T	<del>لرا</del>		5	27. Proper cooling method used, Fauipment Adequate to
	Person in charge present, demonstration of knowledge,     nd perform duties/ Certified Food Manager (CFM)		V				Maintain Product Temperature
2	2. Food Handler/ no unauthorized persons/ personnel	-	1			-	Proper Date Marking and disposition     Thermometers provided, accurate, and calibrated; Chemical/
	Safe Water, Recordkeeping and Food Package Labeling	-	~	1			Thermal test strips
	3. Hot and Cold Water available; adequate pressure, safe			1/			Permit Requirement, Prerequisite for Operation
	24. Required records available (shellshock tags; parasite destruction); Packaged Food labeled		V	1			30. Food Establishment Permit (Current & Valid)
	Conformance with Approved Procedures	-			Τ		Utensils, Equipment, and Vending
	25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods;						31. Adequate handwashing facilities: Accessible and properly supplied, used
	manufacturer instructions	1	-				32. Food and Non-food Contact surfaces cleanable, properly
	Consumer Advisory	4  -	~	1			designed, constructed, and used
	26. Posting of Consumer Advisories, raw or undercooked foods (Disclosure/Reminder/Buffet Plate)/ AllergenLabel		L				Warewashing Facilities, installed, maintained, used/     Service sink or curb cleaning facility provided
	Core Items (1 Point) Violations Require Corrective.	Action No.		ceed 90	ays or		
0 I N N C U N O A O	Prevention of Food Contamination		U	N O	A A	C O S	
TSS	34. No Evidence of Insect contamination, rodent/other animals	1					41.Original container labeling (Bulk Food)
	35. Personal Cleanliness/eating, drinking or tobacco use	+					Physical Facilities
	36. Wiping Cloths; properly used and stored		1				42. Non-Food Contact surfaces clean  43. Adequate ventilation and lighting, designated areas used
	37. Environmental contamination 38. Approved thawing method		-	/			44. Garbage and Refuse properly disposed; facilities maintained
	Proper Use of Utensils	-		1			Physical facilities installed, maintained, and clean     Toilet Facilities; properly constructed, supplied, and clean
	39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used	1	V				
	40. Single-service & single-use articles; properly stored and used				-	1	47. Other Violations
Received by: Jan	ne Luly	Pri	nt:	Ja	Lin	In	Title: Person In Charge/Owner
Inspected by: // 6/14	W M loven pl. S.	Pri	nt:	ole	w		Sloven Business Email:
(signature) (September 1) (Sep	11/20						

Form EH-96 (Revised 09-2015

#### 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 <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

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

Establishment Name:	Physical Address:		City/State: 7	O Vol m Of L	icense/Permit #	Page 3 of 3	
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Form EH-06 (Revised 09-2015)							