The Town of Cross Roads Retail Food Establishment Inspection Report

Date:	/	8	- 3	23	Time in: Time out: License/Pennit #										Est. Type Fig. 54	Risk Category	Page0f
Purpose	200000000	-	CONTRACTOR OF THE PARTY OF THE		1-Compli	нес	2-Routine			3-Field	Investig	ation			4-Visit	5-Other	Total Score
Establish	meni	Nam	ne:	,	//		Contact/Owner Name								nber of Repeat Violations:	9	
Physical 16/17	Addr	ress:	D	11	4380	9	Sity/County: Toya 4	u 8	+	Zip Cod	le:	Т	hone:	, NI	umber of Violations COS: _	Follow-up: Yes	63
1-90				200000	ompliance Status: Out = not in co			***		li kii	-ne					No 2	97
	Mi	urk ti	he ap	горгін	the points in the OUT box for cachina	imbered item	spiniste NO - not observed	Mai	rk (∧, π nor abb	theckma	.OS = ci rk in app	ropriate	on site	r IN, NO, NA, O	os	R = repeat vio Mark an asterisk' * 'in	
Complia	nce 8	fatu	٠				Priority Items (3 Points) v	iolations	Require	-	ate Corr		letion i	tot to exceed 3 d	аук		
O U	1	N O	N A	C O		Temperature for Foot	d Safety		R	0	I N	N	6			Employee Health	R
т	1.		-	S	Proper cooling time and tempe	F - degrees Fahrenheir) rature				T			S	12. Manager			
	2. Proper Cold Holding temperature (41°F' 45°F)					-	Management, find employees and conditional employees. knowledge, responsibilities, and reporting										
V	-	3. Proper Hot Holding semperature(135°F)					-	Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth									
i	1	1	Proper cooking time and temperature				1	Preventing Contamination by Hands 14. Hands cleaned and properly washed Gloves used properly									
;	5. Proper reheating procedure for hot holding (165°F in 2 Hours)					15. No bare hand contact with rendy to eat foods or approved alternate method properly followed (APPROVED V.N.)											
					Time as a Public Health Control	Approved Source						Т	T	16. Pasteuriz	Highly Suscept	•	
	T	Т			7. Food and ice obtained from app	proved source: Food in				V	1				ggs used when required	o not official.	
4	1				good condition, safe, and unadulte		ion									Chemicals	
	2	7	-		8. Food Received at proper temper	rature					7				htives; approved and properly	stored: Washing Fruits	
						m Contamination				\ \r	1			& Vegetable 18. Toxic sul	estances properly identified,	stored and used	
~	1	4			Food Separated & protected, pr preparation, storage, display, and										,	Vater/ Plumbing	
-					10. Food contact surfaces and Ret Sanitized at 200	umables; Cleaned and opm/temperature				1	-			19. Water fre backflow dev	om approved source; Plumbir	g installed; proper	
	V	1	-		 Proper disposition of returned, reconditioned 	, previously served or			1 [L					l Sewage/Wastewater Dispos	al System, proper	
0 1			N				Priority Foundation Item	is (2 Pol	uts) siol	atlans Re	equire C	rrectiv	e Actio				
U N	'	ò	A	O S	Demonstration of Kn	nwledge/Personnel		P		U T	0 0	N A	C Ø S		Fond Temperature Con	rol/ Identification	R
~					21. Person in charge present, dense and perform duties/ Certified Food								5		oling method used; Equipme	nt Adequate to	
v	1				22. Food Handler! no unauthorized	d persons/ personnel				1	_				dnet Temperature ate Marking and disposition		
	<i>-</i>					ecordkeeping and Foo Labeling				1	_			29. Thermom Thermal test	eters provided, accurate, and strips	calibrated; Chemical/	
~			+	+	23. Hot and Cold Water available;						12			Pe	ermit Requirement, Prereq	zisite for Operation	
					 Required records available (she destruction); Packaged Food labele 					V	1			30. Food Est	ablishment Pernut (Current	& Valid)	
		Γ	T		Conformance with Ap 25. Compliance with Variance, Spe				1 }		1				Utensils, Equipme		
		١,	1	-	HACCP plan; Variance obtained for manufacturer instructions		g methods;			L	+			31. Adequate	handwashing facilities: Acce	ssible and properly supplied, use	d
						mer Advisory				1	-				Non-food Contact surfaces c	canable, properly	
	~	Ŧ	T		26. Posting of Consumer Advisorie				1	1.					structed, and used sing Facilities; installed, mair	tlained, used/	
					foods (Disclosure/Reminder/Buffe		vint) Violations Require Car	rective A	ction A	ot to Exc	eed 94 D	avs or :	Next In		or curb eleaning facility provi	ded	
0 I U N	1		N A	C O S	Prevention of Foo			R		0 I U N	N	N A	C O S			nd Identification	R
		+	1	*	34. No Evidence of Insect contamin	nation, rodent/other anii	mals			1			S	41 Original ec	ontainer labeling (Bulk Food)		
-	-	+		+	35. Personal Cleanliness/eating, dri	inking or tobacco use		+			1			77. Original CC			
					Wiping Cloths: properly used a Bryironmental contamination					-					Contact surfaces clean	ysical Facilities	
	~	38. Approved thaving method				im	43. Adequate ventilation and lighting; designated areas used 44. Garbage and Refuse properly disposed: facilities maintained										
		1	Т		Proper I 39. Utensils, equipment, & linens;	Use of Utensils properly used, stored,				-					acilities installed, maintained		
	,			+	dried, & handled/ In use utensils; p 40. Single-service & single-use arti	roperly used		-	-	-	1				ilities; properly constructed,	supplied, and clean	
~					and used	orea, property stored						~		47. Other Viol	lations		
Received I (signature)	L	1	10	15	es SFluc	1			Prin	14	Ols	es		SIIII	1	Title: Person In Charge/	Owner
Inspected (signature)	by:	17	(d)	in	Ilover	02.1			Prin	ıti	21.	,	_	61	400	Business Email:	
orm Eb	-06	/D	ou de	od (09-2015) /	///				-4 6	-	u	_	010	400		

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)

The Town of Cross Roads Retail Food Establishment Inspection Report

Establish	nment Name:	Physical A	Address:	City/State:77	21M/2-2/ License/Permit #	Page 3 of 3					
Tau	013011		0 Huy 3 80	CNOSS	City/State: Town of License/Permit # Page 3						
			TEMPERATURE OBSERVATIONS								
Item/Loc	cation	Temp	Item/Location	Temp	Item/Location	Temp					
TG.54	tood (Malkin	41-45			Tem Bocation	Temp					
Rea.	tood (Malkin										
TC.5+	wood (Theore in my table)	135+									
Stea	m tables										
Item	i i i i i i i i i i i i i i i i i i i		SSERVATIONS AND COR								
Number	AN INSPECTION OF YOUR ES NOTED BELOW:	STABLISHME	NT HAS BEEN MADE. YOUR	R ATTENTION IS DIRE	CTED TO THE CONDITIONS O	BSERVED AND					
10	Food produce	et ou	tood conta	et surta	Le of clean	ed					
	egra; pmen	1 t,			•						
		В									
				_							
				,							
(signature)	by: Molses Sil	lud	Print: UNISC.	s Silva	Title: Person In Ch	arge/ Owner					
Inspected (signature)	John / lov	en 66.	A Print Toku	blover	Samples: Y N #	collected 2					
orm EH-06 ((Revised 09-2015)	/									