The Town of Cross Roads Retail Food Establishment Inspection Report

Date: Time in: Time out: License/Permit # 16.55		Est. Type Risk Category	PageofS	
Purpose of Inspection: 1-Compliance 2-Routine	3-Field Investigation	4-Visit 5-Other	Total Score	
Establishment Name: Contact/Owner Name:		aber of Repeat Violations:		
Establishmen Name: Vestals Catering Physical Address: 901 Mosley Road Contact Owner Name: Contact Owner Name:		mber of Violations COS: Follow-up: Yes	95	
		No No		
Compliance Status: Out = not in compliance IN = in compliance NO = not observed NA = not a Mark, the appropriate points in the OUT box for each numbered from Mark. */	applicable COS = corrected on site a checkmark in appropriate box for IN, NO, NA, C	R = repeat vio. Mark an asterisk' * 'in		
Priority Items (3 Points) violations Req	uire Immediate Corrective Action not to exceed 3 d. Compliance Status	ijst		
O I N N C Time and Temperature for Food Safety R T S (F - degrees Fabreolieit) R R T T T T T T T T	0 I N N C N C	Employee Health	R	
Proper cooling time and temperature	12. Managen	nent, food employees and conditional employees.		
2. Proper Cold Holding temperature (41°F/45°F)	13. Proper us	knowledge, responsibilities, and reporting 13. Proper use of restriction and exclusion; No discharge from		
3. Proper Hot Holding temperature(135°F)	eyes, nose, a	Preventing Contamination by Hands		
4. Proper cooking time and temperature 5. Proper reheating procedure for hot holding (165°F in 2)		Hands cleaned and properly washed. Gloves used properly S. No bare hand contact with ready to eat foods or approved.		
Hours) 6. Time as a Public Health Control, procedures & records	alternate method properly followed (APPROVED Y_N)			
Approved Source	16. Pasteurize	Highly Susceptible Populations 16. Pasteurized foods used; prohibited food not offered.		
7. Food and ice obtained from approved source; Food in	Pasteurized e	ggs used when required		
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 9. Food Separated & protected, prevented during food	18. Toxic sub	stances properly identified, stored and used		
preparation, storage, display, and tasting		Water/ Plumbing		
10. Food contact surfaces and Returnables: Cleaned and Sanitized atppm/temperature	19. Water fro backflow dev	n approved source; Plumbing installed; proper ice		
Proper disposition of returned, previously served or reconditioned	20. Approved disposal	Sewage/Wastewater Disposal System, proper		
	violations Require Corrective Action within 10 days			
T N O A O Demoustration of Knowledge/ Personnel R	0 1 N N C U N O A O S	Fond Temperature Control/Identification	R	
21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM)		oling method used: Equipment Adequate to		
22. Food Handler' no unauthorized persons/ personnel		te Marking and disposition		
Safe Water, Recordkeeping and Food Package Labeling	29. Thermoma Thermal test s	ters provided, accurate, and calibrated; Chemical/ trips		
23. Hot and Cold Water available: adequate pressure, safe	Pe	rmit Requirement, Prerequisite for Operation		
24. Required records available (shellshock tags; parasite destruction); Packaged Fond labeled	30. Food Esta	blishment Permit (Current & Valid)		
Conformance with Approved Procedures		Utensils, Equipment, and Vending		
25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions	31. Adequate I	nandwashing facilities: Accessible and properly supplied, use	d	
Consumer Advisory		Non-food Contact surfaces cleanable, properly tracted, and used		
26. Posting of Consumer Advisories; raw or undercooked foods (Disclosure/Reminder/Buffet Plate) AllergenLabel	33. Warewashi	33. Warewashing Facilities: installed, maintained, used/		
Core Items (1 Puint) Violations Require Corrective Action		curb eleaning facility provided		
O I N N C Prevention of Food Contamination		Food Identification	R	
34. No Evidence of Insect contamination, rodent/other animals	1 3	41.Original container labeling (Bulk Food)		
35. Personal Cleanliness/cating, drinking or tobacco use		Physical Facilities		
36. Wiping Cloths: properly used and stored 37. Environmental contamination		42. Non-Food Contact surfaces clean		
38. Approved thaving method		Adequate ventilation and lighting; designated areas used Gurbage and Refuse properly disposed; facilities maintained		
Proper Use of Utensils 39. Utensils, equipment, & linens, properly used, stored,	. 1999	45. Physical facilities installed, maintained, and clean 46. Toilet Facilities; properly constructed, supplied, and clean		
dried, & handled/ In use utensils; properly used				
40. Single-service & single-use articles; properly stored and used	47. Other Viola	tions		
(signature)	Beverluy. A	Orne Title: Person In Charge/O	twner	
Inspected by: Hohn Henre Ol A. P	Tolon 1410.	Business Email:		
orm EH-06 (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 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)

Establish	mment Name:	Physical A	ddress:	City/State: 7	zra wof License/Perm	it# Page Z of Z		
Vestals Catering GOI Mosley Road Cross Roads TEMPÉRATURE OBSERVATIONS Page 3 of 3 Page 3 of 3								
Item/Lo	cation	Temp	Item/Location	Temp	Item/Location	Toma		
TCS.	cation toods liteach	41-45		remp	Tem/Escation	Temp		
in)								
77		1 54 /						
1 62	wuits}	1.351-						
17	wii 3							
Item Number	AN INSPECTION OF YOUR ENOTED BELOW:		SERVATIONS AND COL NT HAS BEEN MADE. YOU			S OBSERVED AND		
29	Hand held	+ he . 1 100	Dimpler 15	n 1 2000	2 1 6 1 2 1	2 1		
	the her depreter it next possed by cortening							
-	staff.		S					
~5	Bear beautine	11-	0					
\sim	7000000	1000	edureca	e woot be	implemen	ted		
	Rebecaring.	Dt a	toresa.do	pet, vie,	ucy (29),			
10	rood produ	ct Du	cleaned	1000 60	read aret see my	face		
	of tood thoug	. Star.	ff whea weed	atore	mentione	s si		
	10 Food product su cleaned food contact surface 24 food thoug. Staff ideamed afone mentioned egraifment Cornected on site.							
						e e e e e e e e e e e e e e e e e e e		
				1				
Received	hv:() A A 3/1		ni.	, , ,				
(signature)	Elevell Of M	1	Printerent	IV. Horn	Title: Person In	Charge/ Owner		
Inspected (signature)	by: John I love	er Jox	Print: John	Glover	Samples: Y_N	# collected - D		
orm EH-06 (Revised 09-2015)	1	n u	Ver	Samples, 1 IV	" conceted		