

The Town of Cross Roads Retail Food Establishment Inspection Report

Date: 5-30-23	Time in: 1316	Time out: 1441	License/Permit #	Est. Type Rest	Risk Category Low	Page <u>1</u> of <u>3</u>	
Purpose of Inspection:		1-Compliance	2-Routine	3-Field Investigation	4-Visit	5-Other	Total Score
Establishment Name: Villa Grande			Contact/Owner Name:		* Number of Repeat Violations: 3		90
Physical Address: 12000 Hwy 380 #100			City/County: 106404 Cross Roads		✓ Number of Violations COS:		
City/County: 106404 Cross Roads			Zip Code:		Phone:		Follow-up: Yes No <input checked="" type="checkbox"/> <input type="checkbox"/>

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. Mark a checkmark in appropriate box for **IN, NO, NA, COS**. **R** = repeat violation. Mark an asterisk '*' in appropriate box for **R**.

Priority Items (3 Points) violations Require Immediate Corrective Action not to exceed 3 days

Compliance Status						R	Compliance Status						R
OUT	IN	NO	NA	COS			OUT	IN	NO	NA	COS		
Time and Temperature for Food Safety (F - degrees Fahrenheit)							Employee Health						
<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>		<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>		
1. Proper cooling time and temperature							12. Management, food employees and conditional employees, knowledge, responsibilities, and reporting						
2. Proper Cold Holding temperature (41°F/45°F)							13. Proper use of restriction and exclusion, No discharge from eyes, nose, and mouth						
3. Proper Hot Holding temperature (135°F)							Preventing Contamination by Hands						
4. Proper cooking time and temperature							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 ready to eat foods or approved alternate method properly followed (APPROVED V.N)						
6. Time as a Public Health Control, procedures & records							Highly Susceptible Populations						
Approved Source							16. Pasteurized foods used, prohibited food not offered. Pasteurized eggs used when required						
7. Food and ice obtained from approved source; Food in 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							18. Toxic substances properly identified, stored and used						
9. Food Separated & protected, prevented during food preparation, storage, display, and tasting							Water/ Plumbing						
10. Food contact surfaces and Returnables; Cleaned and Sanitized at _____ ppm/temperature							19. Water from approved source; Plumbing installed; proper backflow device						
11. Proper disposition of returned, previously served or reconditioned							20. Approved Sewage/Wastewater Disposal System, proper disposal						

Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days

Compliance Status						R	Compliance Status						R
OUT	IN	NO	NA	COS			OUT	IN	NO	NA	COS		
Demonstration of Knowledge/ Personnel							Food Temperature Control/ Identification						
<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>		<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>		
21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM)							27. Proper cooling method used; <u>Equipment Adequate to Maintain Product Temperature</u>						
22. Food Handler/ no unauthorized persons/ personnel							28. Proper Date Marking and disposition						
Safe Water, Recordkeeping and Food Package Labeling							29. Thermometers provided, accurate, and calibrated; <u>Chemical/ Thermal test strips</u>						
<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>		Permit Requirement, Prerequisite for Operation						
23. Hot and Cold Water available; adequate pressure, safe							30. Food Establishment Permit (Current & Valid)						
24. Required records available (shellshock tags; parasite destruction); <u>Packaged Food labeled</u>							Utensils, Equipment, and Vending						
Conformance with Approved Procedures							31. Adequate handwashing facilities; Accessible and properly supplied, used						
25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions							32. Food and Non-food Contact surfaces cleanable, <u>properly designed, constructed, and used</u>						
Consumer Advisory							33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided						
26. Posting of Consumer Advisories, raw or undercooked foods (Disclosure/Reminder/Buffer Plate) Allergen Label													

Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection, Whichever Comes First

Compliance Status						R	Compliance Status						R
OUT	IN	NO	NA	COS			OUT	IN	NO	NA	COS		
Prevention of Food Contamination							Food Identification						
<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>		<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>		
34. No Evidence of <u>Insect contamination, rodent/other animals</u>							41. Original container labeling (Bulk Food)						
35. Personal Cleanliness/eating, drinking or tobacco use							Physical Facilities						
36. Wiping Cloths; properly used and stored							42. Non-Food Contact surfaces clean						
37. Environmental contamination							43. Adequate ventilation and lighting; designated areas used						
38. Approved thawing method							44. Garbage and Refuse properly disposed; facilities maintained						
Proper Use of Utensils							45. Physical facilities installed, maintained, and clean						
<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>		46. Toilet Facilities; properly constructed, supplied, and clean						
39. Utensils, equipment, & linens, properly used, stored, dried, & handled/ In use utensils; properly used							47. Other Violations						
40. Single-service & single-use articles; properly stored and used													

Received by: (signature)	Print: Dani León	Title: Person In Charge/ Owner
Inspected by: (signature)	Print: John Glover	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)

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Establishment Name: Villa Grande	Physical Address: 12000 Hwy 380, 100	City/State: Town of Cross Roads	License/Permit #	Page 2 of 3
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TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
TCS food (Walk in Reach in)	41-45				
TCS food (Hot hold 'wgs)	135				

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW:
2	Food in walk in cooler 50F. Walk in cool door open at the begin start of inspection. Rechecked food temperatures con firmed compliance. Skin in reach in cooler at 50F. Rapid cool in ice. Corrected on site.
3	Cooked steak at 120F. Rapid reheat to 165. Corrected on site.
9.	Uncovered food stored in walk in. Corrected on site.
19.	Food product on cleaned food contact service surface.
23	Hot water not operational at hand wash sink in cook's station.
32	Can used as food dispenser.
34	Observed reach in kitchen. Fly strips used in a food preparation area. Directed manager to contact a pest control company and to remove fly strips.
39	All clean equipment should be stored with non food contact service exposed.
42	Directed manager to have staff clean wall surfaces in cook's station.

Received by: (signature) 	Print: Bani Leon	Title: Person In Charge/ Owner
Inspected by: (signature) John Glover Sr. A.	Print: John Glover	Samples: Y <u>N</u> # collected <u>0</u>