

# The Town of Cross Roads Retail Food Establishment Inspection Report

Date: <b>5-9-23</b>	Time in: <b>0900</b>	Time out: <b>1058</b>	License/Permit #	Est. Type: <b>G.S.</b>	Risk Category: <b>low</b>	Page <b>1</b> of <b>3</b>		
Purpose of Inspection:			<input checked="" type="checkbox"/> 1-Compliance	<input type="checkbox"/> 2-Routine	<input type="checkbox"/> 3-Field Investigation	<input type="checkbox"/> 4-Visit	<input type="checkbox"/> 5-Other	<b>Total Score</b>
Establishment Name: <b>Wal-Mart</b>			Contact/Owner Name:		* Number of Repeat Violations: <b>0</b>		<b>95</b>	
Physical Address: <b>11700 Hwy 380</b>			City/County: <b>Town of Cross Roads</b>		✓ Number of Violations COS: <b>0</b>			
Follow-up: Yes <input checked="" type="checkbox"/> No <input type="checkbox"/>			Zip Code:		Phone:			

Compliance Status: **OUT** = not in compliance **IN** = in compliance **NO** = not observed **NA** = not applicable **COS** = corrected on site **R** = repeat violation  
 Mark the appropriate points in the **OUT** box for each numbered item. Mark "✓" a checkmark in appropriate box for **IN, NO, NA, COS**. Mark an asterisk "\*" in appropriate box for **R**.

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

Compliance Status						Compliance Status					
O	I	N	N	N	C	O	I	N	N	N	C
U	N	O	A	A	O	U	N	O	A	A	O
T					S	T					S
<b>Time and Temperature for Food Safety</b> (F = degrees Fahrenheit)						<b>Employee Health</b>					
					R						R
				✓							
				✓							
				✓							
				✓							
				✓							
				✓							
				✓							
<b>Approved Source</b>						<b>Preventing Contamination by Hands</b>					
				✓							
				✓							
				✓							
				✓							
				✓							
				✓							
<b>Protection from Contamination</b>						<b>Highly Susceptible Populations</b>					
				✓							
				✓							
				✓							
				✓							
				✓							
<b>Chemicals</b>						<b>Water/Plumbing</b>					
				✓							
				✓							
				✓							
				✓							

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

Compliance Status						Compliance Status					
O	I	N	N	N	C	O	I	N	N	N	C
U	N	O	A	A	O	U	N	O	A	A	O
T					S	T					S
<b>Demonstration of Knowledge/ Personnel</b>						<b>Food Temperature Control/ Identification</b>					
				✓							
				✓							
<b>Safe Water, Recordkeeping and Food Package Labeling</b>						<b>Permit Requirement, Prerequisite for Operation</b>					
				✓							
				✓							
<b>Conformance with Approved Procedures</b>						<b>Utensils, Equipment, and Vending</b>					
				✓							
<b>Consumer Advisory</b>						<b>Food Identification</b>					
				✓							

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

Compliance Status						Compliance Status					
O	I	N	N	N	C	O	I	N	N	N	C
U	N	O	A	A	O	U	N	O	A	A	O
T					S	T					S
<b>Prevention of Food Contamination</b>						<b>Physical Facilities</b>					
				✓							
				✓							
				✓							
				✓							
				✓							
				✓							
<b>Proper Use of Utensils</b>						<b>Other Violations</b>					
				✓							
				✓							

Received by: <i>[Signature]</i>	Print: <b>Matthew Sample</b>	Title: <b>Store In Charge/owner</b>
Inspected by: <i>[Signature]</i>	Print: <b>John Glover</b>	Business Email:

## Corrective Actions to Ensure Safe Food

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### 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: <i>Wal-Mart</i>	Physical Address: <i>11700 Hwy 380</i>	City/State: <i>Town of Cross Roads</i>	License/Permit #	Page <i>3</i> of <i>3</i>
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TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
<i>TCS foods Bakery</i>	<i>13°F</i>				
<i>Delis</i>					
<i>TCS foods Del; Meat Bakery, Dairy</i>	<i>41-45°F</i>				

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:
<i>31</i>	<i>Hand towels not at hand wash sink; Del; Bakery</i>
<i>10.</i>	<i>Product on food contact surface of equipment; Del; Bakery</i>
<i>31</i>	<i>No soap and hand towels at the hand wash sink; Meat and on line dept.</i>

Received by: <i>[Signature]</i> (signature)	Print: <i>Matthew Sample</i>	Title: <i>Person In Charge/ Owner</i> <i>Store Lead</i>
Inspected by: <i>[Signature]</i> (signature)	Print: <i>John Glover</i>	Samples: <i>Y N</i> # collected <i>0</i>