The Town of Cross Roads Retail Food Establishment Inspection Report

| | me in: Time out: License/Permit # | | | | | | Est. Type Risk Category Page 1 of 3 | | | | |
|---------------------------------------|--|------------------|--------------|---------------------|----------|-------------|--|--|--|--|--|
| Purpose of Inspection: | 1-Compliance 2-Routine | | 3-Field I | rvestigati | n | | 4-Visit 5-Other Total Score | | | | |
| Establishment Name: | Contact/Owner Name: | | | | | | * Number of Repeat Violations: Number of Violations COS: | | | | |
| Physical Address: 11700 Hue | V380 Cross Row | t. | Zip Code | | Pho | ne: | Follow-up: Yes 95 | | | | |
| 11700 HW | nee Status: Out = not in compliance IN = in compliance NO = not observed N. | **************** | hicable C | OS = corn | cted on | site | No R = repeat violation | | | | |
| Compilar Mark the appropriate point | is in the OUT box for eachnumbered item | Mark 🗸 a | eneckman | c in approj | riate tx | X 101 115 | N, NO, NA, COS Mark an asterisk * ' in appropriate box for R | | | | |
| Compliance Status | Priority Items (3 Points) <i>violati</i> | ions Requi | | te Correction State | | en not t | | | | | |
| 0 I N N C U N O A O | Time and Temperature for Food Safety | R | 0 | N 0 | N A | 0 | Employee Health R | | | | |
| T S | (F = degrees Fahrenheit) Proper cooling time and temperature | | T | | | - 1 | 12. Management, food employees and conditional employees. | | | | |
| | Proper Cold Holding temperature (41°F/45°F) | | | | | + | knowledge, responsibilities, and reporting 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. F | Proper cooking time and temperature | | · | 1 | | | Hands cleaned and properly washed/ Gloves used properly Bo bare hand contact with ready to cut foods or approved | | | | |
| Ho | 5. Proper reheating procedure for hot holding (165°F in 2 Hours) | | | | | | alternate method properly followed (APPROVED Y_N] Highly Succeptible Populations | | | | |
| 6.1 | Fime as a Public Health Control; procedures & records Approved Source | | | 7 | | | 16. Pasteurized foods used; prohibited food not offered. | | | | |
| | Food and ice obtained from approved source; Food in | | | | | | Pasteunzed eggs used when required Chemicals | | | | |
| | od condition, safe, and unadulterated; parasite destruction | | | | | | | | | | |
| 8.1 | Food Received at proper temperature | | | | | | 17. Food additives: approved and properly stored; Washing Fruits & Vegetables | | | | |
| | Protection from Contamination | | ı | | | | 18. Toxic substances properly identified, stored and used Water/ Plumbing | | | | |
| | Food Separated & protected, prevented during food eparation, storage, display, and tasting | Ш | | - | | | · · · · · · · · · · · · · · · · · · · | | | | |
| | Food contact surfaces and Returnables : Cleaned and initized atppm/temperature | Ш | ١ | 4 | | | Water from approved source; Plumbing installed; proper backflow device | | | | |
| | . Proper disposition of returned, previously served or conditioned | | 1 | | | | 20. Approved Sewage/Wastewater Disposal System, proper disposal | | | | |
| | Priority Foundation Items | (2 Points) | violations | | rrectiv | Action C | R | | | | |
| 0 I N N C O A O | Demonstration of Knowledge/ Personnel | | U | N O | A | 0 8 | Food Temperature Control/ Identification | | | | |
| | Person in charge present, demonstration of knowledge, d perform duties/ Certified Food Manager (CFM) | | | 1 | | | 27. Proper cooling method used; <u>Equipment Adequate to</u> <u>Maintain Product Temperature</u> | | | | |
| | 2. Food Handler/ no unauthorized persons/ personnel | | | | | | 28. Proper Date Marking and disposition 29. Thermometers provided, accurate, and calibrated; Chemical/ | | | | |
| | Safe Water, Recordkeeping and Food Package Labeling | | , | 1 | | | Thermal test strps. Permit Requirement, Prerequisite for Operation | | | | |
| | 3. Hot and Cold Water available; adequate pressure, safe | + | | | Т | | 30. Food Establishment Permit (Current & Valid) | | | | |
| | Required records available (shellshock tags: parasite estruction); Packaged Food labeled | | | | | | Utensils, Equipment, and Vending | | | | |
| 2 | Conformance with Approved Procedures 5. Compliance with Variance, Specialized Process, and | | | | Т | | 31. Adequate handwashing facilities: Accessible and properly supplied, used | | | | |
| H | IACCP plan; Variance obtained for specialized processing methods: namufacturer instructions | | | | | | | | | | |
| | Consumer Advisory | | | | | | Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used | | | | |
| | 26. Posting of Consumer Advisories; raw or undercooked | | | 1 | | | Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided | | | | |
| , i | oods (Disclosure/Reminder/Buffet Plate)/ AllergenLabel Core Items (1 Point) Violations Require Core | rective Act | ion Nor to . | Exceed 90 | Days o | Next I | | | | | |
| 0 I N N C U N O A O | Prevention of Food Contamination | R | O U T | N I | N A | C O S | Food Identification | | | | |
| TS | 34. No Evidence of Insect contamination, rodent/other animals | | | | | | 41.Original container labeling (Bulk Food) | | | | |
| | 35. Personal Cleanliness/eating, drinking or tobacco use | | | | | T | Physical Facilities | | | | |
| | 36. Wiping Cloths, properly used and stored 37. Environmental contamination | | | - | | | Non-Food Contact surfaces clean Adequate ventilation and lighting; designated areas used | | | | |
| | 38. Approved thawing method Proper Use of Utensils | | | | | | Garbage and Refuse properly disposed, facilities maintained Physical facilities installed, maintained, and clean | | | | |
| | 39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used | | | / | | | 46. Toilet Facilities; properly constructed, supplied, and clean | | | | |
| | 40. Single-service & single-use articles: properly stored | | | | V | / | 47. Other Violations | | | | |
| Received by: | and used | | Print: | 1 | a | Hh | Title: Berndn In Charge owner To Sample Title: Berndn In Charge owner | | | | |
| (signature) | the pup | | Print: | | 1 | , / | Glover Title: Berson In Charge/owner Glover Business Email: | | | | |
| Inspected by: (signature) | I flover at. A. | | - | 10 | W | w | GIUVEV | | | | |

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)

| Establishment Name: | | Physical A | .ddress: | City/State: / | O Un wof License/Permit# | Page 💃 of 🔏 | | | |
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| Wal-Mant | | 1170 | 0 HUJ y 380 | 60055 | Gross Roads | | | | |
| 1.40 | | | TEMPERATURE OB | | | | | | |
| Item/Loca | ation | Temp | Item/Location | Temp | Item/Location | Temp | | | |
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| | | O | BSERVATIONS AND COR | RECTIVE ACTIO | NS | | | | |
| Item Number | AN INSPECTION OF YOUR ES | STABLISHMI | ENT HAS BEEN MADE. YOUR | ATTENTION IS DIR | ECTED TO THE CONDITIONS O | BSERVED AND | | | |
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| Received | | and | Print: Matt | hewSamp | Store | Charge/ Owner | | | |
| Inspecte (signature | | de de | A Print: John | Colover | Samples: Y N | # collected 🔵 | | | |

Form EH-06 (Revised 09-2015)