

The Town of Cross Roads Retail Food Establishment Inspection Report

Date: 5-5-23	Time in: 1205	Time out: 1240	License/Permit #	Est. Type: C.S.	Risk Category: Low	Page 1 of 3
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	Total Score		
Establishment Name: Wal Mart Fuel Station			Contact/Owner Name:	* Number of Repeat Violations: 0 * Number of Violations COS: 0		100
Physical Address: 11550 Hwy 380			City/County: Town of Cross Roads	Zip Code:	Phone:	
			Follow-up: Yes <input checked="" type="checkbox"/> No <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						Time and Temperature for Food Safety (F = degrees Fahrenheit)	R
OUT	IN	NO	NA	COS			
					1. Proper cooling time and temperature		
					2. Proper Cold Holding temperature (41°F/45°F)		
					3. Proper Hot Holding temperature (135°F)		
					4. Proper cooking time and temperature		
					5. Proper reheating procedure for hot holding (165°F in 2 Hours)		
					6. Time as a Public Health Control: procedures & records		
Approved Source							
					7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction		
					8. Food Received at proper temperature		
Protection from Contamination							
					9. Food Separated & protected, prevented during food preparation, storage, display, and tasting		
					10. Food contact surfaces and Returnables: Cleaned and Sanitized at _____ ppm/temperature		
					11. Proper disposition of returned, previously served or reconditioned		

Compliance Status						Employee Health	R
OUT	IN	NO	NA	COS			
					12. Management, food employees and conditional employees knowledge, responsibilities, and reporting		
					13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth		
Preventing Contamination by Hands							
					14. Hands cleaned and properly washed/ Gloves used properly		
					15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y/N)		
Highly Susceptible Populations							
					16. Pasteurized foods used; prohibited food not offered; Pasteurized eggs used when required		
Chemicals							
					17. Food additives; approved and properly stored; Washing Fruits & Vegetables		
					18. Toxic substances properly identified, stored and used		
Water/ Plumbing							
					19. Water from approved source; Plumbing installed; proper backflow device		
					20. Approved Sewage/Wastewater Disposal System, proper disposal		

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

Compliance Status						Demonstration of Knowledge/ Personnel	R
OUT	IN	NO	NA	COS			
					21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM)		
					22. Food Handler/ no unauthorized persons/ personnel		
Safe Water, Recordkeeping and Food Package Labeling							
					23. Hot and Cold Water available; adequate pressure, safe		
					24. Required records available (shellshock tags, parasite destruction); Packaged Food labeled		
Conformance with Approved Procedures							
					25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods, manufacturer instructions		
Consumer Advisory							
					26. Posting of Consumer Advisories: raw or undercooked foods (Disclosure/Reminder/Buffer Plate/ Allergen label)		

Compliance Status						Food Temperature Control/ Identification	R
OUT	IN	NO	NA	COS			
					27. Proper cooling method used; <u>Equipment Adequate to Maintain Product Temperature</u>		
					28. Proper Date Marking and disposition		
					29. Thermometers provided, accurate, and calibrated; <u>Chemical/ Thermal test strips</u>		
Permit Requirement, Prerequisite for Operation							
					30. Food Establishment Permit (Current & Valid)		
Utensils, Equipment, and Vending							
					31. Adequate handwashing facilities: Accessible and properly supplied, used		
					32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used		
					33. <u>Warewashing Facilities</u> ; installed, maintained, used/ Service sink or curb cleaning facility provided		

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

Compliance Status						Prevention of Food Contamination	R
OUT	IN	NO	NA	COS			
					34. No Evidence of Insect contamination, rodent/other animals		
					35. Personal Cleanliness/eating, drinking or tobacco use		
					36. Wiping Cloths; properly used and stored		
					37. Environmental contamination		
					38. Approved thawing method		
Proper Use of Utensils							
					39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used		
					40. Single-service & single-use articles; properly stored and used		

Compliance Status						Food Identification	R
OUT	IN	NO	NA	COS			
					41. Original container labeling (Bulk Food)		
Physical Facilities							
					42. Non-Food Contact surfaces clean		
					43. Adequate ventilation and lighting; designated areas used		
					44. Garbage and Refuse properly disposed, facilities maintained		
					45. Physical facilities installed, maintained, and clean		
					46. Toilet Facilities; properly constructed, supplied, and clean		
					47. Other Violations		

Received by: (signature)	Print: Holly Fuller	Title: Person In Charge/ Owner
Inspected by: (signature) John Glover, R. A.	Print: John Glover	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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