

# The Town of Cross Roads Retail Food Establishment Inspection Report

Date: <u>5-9-23</u>	Time in: <u>1330</u>	Time out: <u>1730</u>	License/Permit #	Est. Type: <u>Rest</u>	Risk Category: <u>Low</u>	Page <u>1</u> of <u>3</u>	
Purpose of Inspection:		1-Compliance <input checked="" type="checkbox"/>	2-Routine <input type="checkbox"/>	3-Field Investigation <input type="checkbox"/>	4-Visit <input type="checkbox"/>	5-Other <input type="checkbox"/>	Total Score
Establishment Name: <u>W. W. 3101</u>			Contact/Owner Name:			* Number of Repeat Violations: <u>0</u>	94
Physical Address: <u>1175 Hwy 380 #280</u>			City/County: <u>Town of Cross Roads</u>		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 **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	C	R	O	I	N	N	C	R
U	N	O	A	O		U	N	O	A	O	
T				S		T				S	
Time and Temperature for Food Safety <i>(F = degrees Fahrenheit)</i>						Employee Health					
✓						✓					
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					
✓						Preventing Contamination by Hands					
3. Proper Hot Holding temperature(135°F)						14. Hands cleaned and properly washed/ Gloves used properly					
✓						✓					
4. Proper cooking time and temperature						15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y/N)					
✓						Highly Susceptible Populations					
5. Proper reheating procedure for hot holding (165°F in 2 Hours)						16. Pasteurized foods used; prohibited food not offered. Pasteurized eggs used when required					
				✓		Chemicals					
6. Time as a Public Health Control; procedures & records						17. Food additives; approved and properly stored. Washing Fruits & Vegetables					
Approved Source						18. Toxic substances properly identified, stored and used					
✓						Water/ Plumbing					
7. Food and ice obtained from approved source. Food in good condition, safe, and unadulterated. parasite destruction						19. Water from approved source; Plumbing installed; proper backflow device					
				✓		20. Approved Sewage/Wastewater Disposal System, proper disposal					
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 : <u>Cleaned</u> and Sanitized at _____ ppm/temperature											
				✓							
11. Proper disposition of returned, previously served or reconditioned											

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

Compliance Status						Compliance Status					
O	I	N	N	C	R	O	I	N	N	C	R
U	N	O	A	O		U	N	O	A	O	
T				S		T				S	
Demonstration of Knowledge/ Personnel						Food Temperature Control/ Identification					
✓						✓					
21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM)						27. Proper cooling method used, Equipment Adequate to Maintain Product Temperature					
✓						✓					
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. Chemical/ Thermal test strips					
✓						Permit Requirement, Prerequisite for Operation					
23. Hot and Cold Water available, adequate pressure, safe						30. Food Establishment Permit (Current & Valid)					
✓						Utensils, Equipment, and Vending					
24. Required records available (shellshock tags, parasite destruction, Packaged Food labeled)						31. Adequate handwashing facilities: Accessible and properly supplied, used					
Conformance with Approved Procedures						32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used					
				✓		✓					
25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods, manufacturer instructions						33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided					
Consumer Advisory											
				✓							
26. Posting of Consumer Advisories; raw or undercooked foods (Disclosure/Reminder/ Buffet Plate/ Allergen Label)											

### 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	C	R	O	I	N	N	C	R
U	N	O	A	O		U	N	O	A	O	
T				S		T				S	
Prevention of Food Contamination						Food Identification					
✓						✓					
34. No Evidence of Insect contamination, rodent/other animals						41. Original container labeling (Bulk Food)					
✓						Physical Facilities					
35. Personal Cleanliness/eating, drinking or tobacco use						42. Non-Food Contact surfaces clean					
✓						✓					
36. Wiping Cloths; properly used and stored						43. Adequate ventilation and lighting; designated areas used					
✓						✓					
37. Environmental contamination						44. Garbage and Refuse properly disposed; facilities maintained					
✓						✓					
38. Approved thawing method						45. Physical facilities installed, maintained, and clean					
Proper Use of Utensils						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: <u>Cordie Mitchell</u> <small>(signature)</small>	Print: <u>Cordie Mitchell</u>	Title: Person In Charge/ Owner
Inspected by: <u>John Glover Sr. A.</u> <small>(signature)</small>	Print: <u>John Glover</u>	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)

The Town of Cross Roads Retail Food Establishment Inspection Report

Establishment Name: Wingstop	Physical Address: 11750 Hwy 380 # 280	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 storage bin	41-45				
Wash P.					

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:
14	Employee is required to glove after hand washing prior to food handling.
10	several pieces of equipment having product on the food contact surface after cleaning.

Received by: (signature) Cordie Mitchell	Print: Cordie Mitchell	Title: Person In Charge/ Owner
Inspected by: (signature) John Glover, R.S.	Print: John Glover	Samples: Y <u>N</u> # collected <u>0</u>