

The Town of Cross Roads Retail Food Establishment Inspection Report

Date: 5-4-23, Time in: 1430, Time out: 1515, License/Permit #: , Est. Type: Rest, Risk Category: Low, Page 1 of 3, Purpose of Inspection: 1-Compliance, 2-Routine, 3-Field Investigation, 4-Visit, 5-Other, Total Score: 96, Establishment Name: Paolo's Pizza, Contact/Owner Name: , * Number of Repeat Violations: 0, Number of Violations COS: 0, Physical Address: 9900 Hwy 380, City/County: Town of Cross Roads, Zip Code: , Phone: , Follow-up: Yes, No

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.

Table with columns: Compliance Status (OUT, IN, NO, NA, COS) and R. Rows include: Time and Temperature for Food Safety (Proper cooling, Cold Holding, Hot Holding, Cooking, Reheating, Time as a Public Health Control, Approved Source), Employee Health, Preventing Contamination by Hands, Highly Susceptible Populations, Chemicals, Water/Plumbing.

Table with columns: Compliance Status (OUT, IN, NO, NA, COS) and R. Rows include: Demonstration of Knowledge/Personnel (Person in charge, Food Handler), Safe Water, Recordkeeping and Food Package Labeling, Conformance with Approved Procedures, Consumer Advisory, Food Temperature Control/Identification, Permit Requirement, Prerequisite for Operation, Utensils, Equipment, and Vending.

Table with columns: Compliance Status (OUT, IN, NO, NA, COS) and R. Rows include: Prevention of Food Contamination, Proper Use of Utensils, Food Identification, Physical Facilities.

Received by: [Signature], Inspected by: [Signature], Title: Person In Charge/Owner, Business Email: [Blank], Print: Hamza, Print: John Glover

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: <i>Patios Pizza</i>	Physical Address: <i>9900 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 (Storage & display)</i>	<i>41-45</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:

- 14 Employees preparing must wear disposable gloves*
- 17 Spot clean wall surfaces in kitchen.*
- Employees have 30 days from the hire date to secure a food handlers registration. A record shall be maintained in the files.*

Received by: (signature) <i>[Signature]</i>	Print: <i>Hanna</i>	Title: <i>Person In Charge/ Owner</i>
Inspected by: (signature) <i>John Glover D.A.</i>	Print: <i>John Glover</i>	Samples: <i>Y_N</i> # collected <i>0</i>