

The Town of Cross Roads Retail Food Establishment Inspection Report

Date: 5-9-22	Time in: 1115	Time out: 1205	License/Permit #	Est. Type Rest Home	Risk Category	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: Villa Grande			Contact/Owner Name:		* Number of Repeat Violations: 0		93	
Physical Address: 12000 Hwy 380 #100			City/County: Town of Cross Roads		Number of Violations COS: 1			
Zip Code:			Phone:		Follow-up: Yes <input 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. 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						Compliance Status					
OUT	IN	NO	NA	COS	R	OUT	IN	NO	NA	COS	R
Time and Temperature for Food Safety (F = degrees Fahrenheit)						Employee Health					
	<input checked="" type="checkbox"/>						<input checked="" type="checkbox"/>				
1. Proper cooling time and temperature						12. Management, food employees and conditional employees. knowledge, responsibilities, and reporting					
	<input checked="" type="checkbox"/>						<input checked="" type="checkbox"/>				
2. Proper Cold Holding (temperature (41°F/ 45°F)						13. Proper use of restriction and exclusion: No discharge from eyes, nose, and mouth					
	<input checked="" type="checkbox"/>						<input checked="" type="checkbox"/>				
3. Proper Hot Holding temperature(135°F)						Preventing Contamination by Hands					
	<input checked="" type="checkbox"/>						<input checked="" type="checkbox"/>				
4. Proper cooking time and temperature						14. Hands cleaned and properly washed/ Gloves used properly					
	<input checked="" type="checkbox"/>						<input checked="" type="checkbox"/>				
5. Proper reheating procedure for hot holding (165°F in 2 Hours)						15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y/N)					
	<input checked="" type="checkbox"/>						<input checked="" type="checkbox"/>				
6. Time as a Public Health Control: procedures & records						Highly Susceptible Populations					
Approved Source						16. Pasteurized foods used; prohibited food not offered. Pasteurized eggs used when required					
	<input checked="" type="checkbox"/>						<input checked="" type="checkbox"/>				
7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated, parasite destruction						Chemicals					
	<input checked="" type="checkbox"/>						<input checked="" type="checkbox"/>				
8. Food Received at proper temperature						17. Food additives: approved and properly stored; Washing Fruits & Vegetables					
Protection from Contamination						18. Toxic substances properly identified, stored and used					
	<input checked="" type="checkbox"/>						<input checked="" type="checkbox"/>				
9. Food Separated & protected, prevented during food preparation, storage, display, and tasting						Water/ Plumbing					
	<input checked="" type="checkbox"/>						<input checked="" type="checkbox"/>				
10. Food contact surfaces and Returnables ; Cleaned and Sanitized at _____ppm temperature						19. Water from approved source; Plumbing installed; proper backflow device					
	<input checked="" type="checkbox"/>						<input checked="" type="checkbox"/>				
11. Proper disposition of returned, previously served or reconditioned						20. Approved Sewage: Wastewater Disposal System, proper disposal					

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

Compliance Status						Compliance Status					
OUT	IN	NO	NA	COS	R	OUT	IN	NO	NA	COS	R
Demonstration of Knowledge/ Personnel						Food Temperature Control/ Identification					
	<input checked="" type="checkbox"/>						<input checked="" type="checkbox"/>				
21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM)						27. Proper cooling method used; <u>Equipment Adequate to Maintain Product Temperature</u>					
	<input checked="" type="checkbox"/>						<input checked="" type="checkbox"/>				
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; <u>Chemical Thermal test strips</u>					
	<input checked="" type="checkbox"/>						<input checked="" type="checkbox"/>				
23. Hot and Cold Water available; adequate pressure, safe						Permit Requirement, Prerequisite for Operation					
	<input checked="" type="checkbox"/>						<input checked="" type="checkbox"/>				
24. Required records available (shellshock tags, parasite destruction); <u>Packaged Food labeled</u>						30. Food Establishment Permit (Current & Valid)					
Conformance with Approved Procedures						Utensils, Equipment, and Vending					
				<input checked="" type="checkbox"/>			<input checked="" type="checkbox"/>				
25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions						31. Adequate handwashing facilities: Accessible and properly supplied, used					
Consumer Advisory						32. Food and Non-food Contact surfaces <u>cleanable</u> , properly designed, constructed, and used					
				<input checked="" type="checkbox"/>			<input checked="" type="checkbox"/>				
26. Posting of Consumer Advisories, raw or undercooked foods (Disclosure Reminder/Buffer Plate/ Allergen Label)						33. Warewashing Facilities: 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						Compliance Status					
OUT	IN	NO	NA	COS	R	OUT	IN	NO	NA	COS	R
Prevention of Food Contamination						Food Identification					
	<input checked="" type="checkbox"/>						<input checked="" type="checkbox"/>				
34. No Evidence of Insect contamination, rodent/other animals						41. Original container labeling (Bulk Food)					
	<input checked="" type="checkbox"/>						<input checked="" type="checkbox"/>				
35. Personal Cleanliness/eating, drinking or tobacco use						Physical Facilities					
	<input checked="" type="checkbox"/>						<input checked="" type="checkbox"/>				
36. Wiping Cloths, properly used and stored						42. Non-Food Contact surfaces clean					
	<input checked="" type="checkbox"/>						<input checked="" type="checkbox"/>				
37. Environmental contamination						43. Adequate ventilation and lighting; designated areas used					
	<input checked="" type="checkbox"/>						<input checked="" type="checkbox"/>				
38. Approved thawing method						44. Garbage and Refuse properly disposed; facilities maintained					
Proper Use of Utensils						45. Physical facilities installed, maintained, and clean					
	<input checked="" type="checkbox"/>						<input checked="" type="checkbox"/>				
39. Utensils, equipment, & linens, properly used, stored, dried, & handled. In use utensils; properly used						46. Toilet Facilities; properly constructed, supplied, and clean					
	<input checked="" type="checkbox"/>						<input checked="" type="checkbox"/>				
40. Single-service & single-use articles; properly stored and used						47. Other Violations					

Received by: Elva Rodriguez (signature)	Print: Elva Rodriguez	Title: Person In Charge/Owner Acct. Payable
Inspected by: John Glover B. J. (signature)	Print: John Glover	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)

