

The Town of Cross Roads Retail Food Establishment Inspection Report

Date: 5-11-22	Time in: 1141	Time out: 1212	License/Permit #	Est. Type C.S.	Risk Category Low	Page 1 of 3
Purpose of Inspection:			<input checked="" type="checkbox"/> 1-Compliance	<input checked="" type="checkbox"/> 2-Routine	<input type="checkbox"/> 3-Field Investigation	<input type="checkbox"/> 4-Visit
Establishment Name: Wal-Mart Fuel Station			Contact/Owner Name:		* Number of Repeat Violations: 0 * Number of Violations COS: 0	
Physical Address: 11550 Hwy 380			City/County: Town of Cross Roads		Zip Code:	Phone:
						Follow-up: Yes <input type="checkbox"/> No <input checked="" type="checkbox"/>

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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		Description				Notes
OUT	IN	NO	NA	COS		
					Commercial prepackaged foods	R
					Time and Temperature for Food Safety (F = degrees Fahrenheit)	
				<input checked="" type="checkbox"/>	1. Proper cooling time and temperature	
				<input checked="" type="checkbox"/>	2. Proper Cold Holding temperature (41°F/ 45°F)	
				<input checked="" type="checkbox"/>	3. Proper Hot Holding temperature (135°F)	
				<input checked="" type="checkbox"/>	4. Proper cooking time and temperature	
				<input checked="" type="checkbox"/>	5. Proper reheating procedure for hot holding (165°F in 2 Hours)	
				<input checked="" type="checkbox"/>	6. Time as a Public Health Control; procedures & records	
					Approved Source	
				<input checked="" type="checkbox"/>	7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction	
				<input checked="" type="checkbox"/>	8. Food Received at proper temperature	
					Protection from Contamination	
				<input checked="" type="checkbox"/>	9. Food Separated & protected, prevented during food preparation, storage, display, and tasting	
				<input checked="" type="checkbox"/>	10. Food contact surfaces and Returnables; Cleaned and Sanitized at _____ ppm temperature	
				<input checked="" type="checkbox"/>	11. Proper disposition of returned, previously served or reconditioned	
					Employee Health	R
				<input checked="" type="checkbox"/>	12. Management, food employees and conditional employees, knowledge, responsibilities, and reporting	
				<input checked="" type="checkbox"/>	13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth	
					Preventing Contamination by Hands	
				<input checked="" type="checkbox"/>	14. Hands cleaned and properly washed/ Gloves used properly	
				<input checked="" type="checkbox"/>	15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y/N)	
					Highly Susceptible Populations	
				<input checked="" type="checkbox"/>	16. Pasteurized foods used; prohibited food not offered. Pasteurized eggs used when required	
					Chemicals	
				<input checked="" type="checkbox"/>	17. Food additives: approved and properly stored; Washing Fruits & Vegetables	
				<input checked="" type="checkbox"/>	18. Toxic substances properly identified, stored and used	
					Water/ Plumbing	
				<input checked="" type="checkbox"/>	19. Water from approved source; Plumbing installed; proper backflow device	
				<input checked="" type="checkbox"/>	20. Approved Sewage Wastewater Disposal System, proper disposal	

Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days						
Compliance Status		Description				Notes
OUT	IN	NO	NA	COS		
					Demonstration of Knowledge/ Personnel	R
				<input checked="" type="checkbox"/>	21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM)	
				<input checked="" type="checkbox"/>	22. Food Handler/ no unauthorized persons/ personnel	
					Safe Water, Recordkeeping and Food Package Labeling	
				<input checked="" type="checkbox"/>	23. Hot and Cold Water available; adequate pressure, safe	
				<input checked="" type="checkbox"/>	24. Required records available (shellstock tags; parasite destruction); <u>Packaged Food Labels</u>	
					Conformance with Approved Procedures	
				<input checked="" type="checkbox"/>	25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions	
					Consumer Advisory	
				<input checked="" type="checkbox"/>	26. Posting of Consumer Advisories; raw or undercooked foods (Disclosure Reminder/Buffer Plate/ Allergen Label)	
					Food Temperature Control/ Identification	R
				<input checked="" type="checkbox"/>	27. Proper cooling method used; <u>Equipment Adequate to Maintain Product Temperature</u>	
				<input checked="" type="checkbox"/>	28. Proper Date Marking and disposition	
				<input checked="" type="checkbox"/>	29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips	
					Permit Requirement, Prerequisite for Operation	
				<input checked="" type="checkbox"/>	30. Food Establishment Permit (Current & Valid)	
					Utensils, Equipment, and Vending	
				<input checked="" type="checkbox"/>	31. Adequate handwashing facilities: Accessible and properly supplied, used	
				<input checked="" type="checkbox"/>	32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used	
				<input checked="" type="checkbox"/>	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		Description				Notes
OUT	IN	NO	NA	COS		
					Prevention of Food Contamination	R
				<input checked="" type="checkbox"/>	34. No Evidence of Insect contamination, rodent/other animals	
				<input checked="" type="checkbox"/>	35. Personal Cleanliness/eating, drinking or tobacco use	
				<input checked="" type="checkbox"/>	36. Wiping Cloths; properly used and stored	
				<input checked="" type="checkbox"/>	37. Environmental contamination	
				<input checked="" type="checkbox"/>	38. Approved thawing method	
					Proper Use of Utensils	
				<input checked="" type="checkbox"/>	39. Utensils, equipment, & linens; properly used, stored, dried, & handled. In use utensils; properly used	
				<input checked="" type="checkbox"/>	40. Single-service & single-use articles; properly stored and used	
					Food Identification	R
				<input checked="" type="checkbox"/>	41. Original container labeling (Bulk Food)	
					Physical Facilities	
				<input checked="" type="checkbox"/>	42. Non-Food Contact surfaces clean	
				<input checked="" type="checkbox"/>	43. Adequate ventilation and lighting; designated areas used	
				<input checked="" type="checkbox"/>	44. Garbage and Refuse properly disposed; facilities maintained	
				<input checked="" type="checkbox"/>	45. Physical facilities installed, maintained, and clean	
				<input checked="" type="checkbox"/>	46. Toilet Facilities; properly constructed, supplied, and clean	
				<input checked="" type="checkbox"/>	47. Other Violations	

Received by: <i>John</i>	Print: <i>John</i>	Title: Person In Charge/ Owner
Inspected by: <i>John Glover, P.E.</i>	Print: <i>John Glover</i>	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)

