The Town of Cross Roads Retail Food Establishment Inspection Report

Date: Time in: Time out: License/Permit # 1320						Est. Type	Risk Category	Page of				
Purpose of Inspection:	1-Complia		-Routine	3-Field I	investigatio	on		4-Visit	5-Other	Total Score		
Establishment Name:		Conta	act/Owner Name:				*	Number of Repeat Violations:	0-			
Wild-Mant Fuel Station City/County: Town of City/County: Town of Cross Roads						DL	_	Number of Violations COS:	Ealless up. Ves			
Physical Address:	Zip Code	2:	Phone:			Follow-up: Yes	180					
	Compliance Status: Out = not in coorinte points in the OUT box for each nu	mpliance IN = in compliance N	O = not observed NA = not	applicable C	OS = corre	eted on site	IN, NO,	NA, COS	R = repeat viol Mark an asterisk' * ' in			
Compliance Caras	es welly pro		R	Comp	iliance Sta	N C				R		
O					N O	A O		Emp	ployee Health			
Proper cooling time and temperature					1			anagement, food employees and condit ledge, responsibilities, and reporting	ional employees.			
2. Proper Cold Holding temperature (41°F/45°F)					1		 Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth 					
	3. Proper Hot Holding temperature(135°F)							Preventing Contamination by Hands 14. Hands cleaned and properly washed/ Gloves used properly				
	4. Proper cooking time and temperature 5. Proper reheating procedure for hot holding (165°F in 2				15. No bare hand contact with ready to eat foods or approved							
	Hours)						alterna	ate method properly followed (APPRO Highly Susceptible				
	6. Time as a Public Health Control: procedures & records Approved Source				16. Pasteurized foods used; prohibited food not offered. Pasteurized eggs used when required							
	7. Food and ice obtained from ap								Chemicals			
1	good condition, safe, and unadul	terated; parasite destruction										
4	8. Food Received at proper temp	8. Food Received at proper temperature			8			17. Food additives; approved and properly stored; Washing Fruits & Vegetables				
	Protection from Contamination)			18. Te	oxic substances properly identified, sto Wa	red and used			
1	preparation, storage, display, and	Food Separated & protected, prevented during food preparation, storage, display, and tasting			T .		10.11	Vater from approved source, Plumbing	inetalled: proper			
1		10. Food contact surfaces and Returnables ; Cleaned and Sanitized atppm/temperature					backf	backflow device				
	 Proper disposition of returne reconditioned 	d, previously served or					20. A dispo	approved Sewage/Wastewater Disposal Isal	System, proper			
		Priorit	y Foundation Items (2 Poin	(s) violations l	Require Co	N C	on within	10 days		R		
U N O A	O Demonstration of I	Knowledge/ Personnel		U	N O	A O		Food Temperature Contr	al/ Identification			
	The second secon	21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM)		,				Proper cooling method used: Equipment train Product Temperature	Adequate to			
	22. Food Handler/ no unauthoriz	zed persons/ personnel			-		-	Proper Date Marking and disposition Thermometers provided, accurate, and c	alibrated: Chemical/			
	Safe Water,	Recordkeeping and Food Packag Labeling	e e		Thermal test strips							
V	23. Hot and Cold Water availab			-	L				Permif Requirement, Prerequisite for Operation			
		24. Required records available (shellshock tags; parasite destruction); Packaged Food labeled			30. Food Es				I Establishment Permit (Current & Valid) Utensils, Equipment, and Vending			
	Conformance with 25. Compliance with Variance,	Approved Procedures				П	31./	Utensils, Equipmen		used		
	HACCP plan; Variance obtaine	d for specialized processing method	ls;				31.7	despute mile many grant	, , , , ,			
	manufacturer instructions Col	nsumer Advisory						Food and Non-food Contact surfaces cl	eanable, properly			
	26. Posting of Consumer Advis	sories, raw or undercooked		1 1	33. Ware			warewashing facilities, installed, maintained, used/				
	foods (Disclosure/Reminder/Bu		dations Require Corrective .	ction Not to 1	Exceed 90 I	Days or Next		on , Whichever Comes First	led			
0 I N N U N O A	C Precention of	Food Contamination	R	O	I N N O	N C			nd Identification	R		
T	S			T		s		Original container labeling (Bulk Food)				
1		amination, rodent/other animals			1				nysical Facilities			
1	36. Wiping Cloths; properly us	35. Personal Cleanliness/eating, drinking or tobacco use 36. Wiping Cloths; properly used and stored						fon-Food Contact surfaces clean				
	37. Environmental contamination 38. Approved thaving method				43. Adequate ventilation and lighting; designated areas used 44. Gurbage and Refuse properly disposed; facilities maintained							
Proper Use of Utensils			-	45. Physical facilities installed, maintained, and clean 46. Toilet Facilities; properly constructed, supplied, and clean								
39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used				~			Other Violations					
40. Single-service & single-use articles; properly stored and used					1	47.	=11		10			
Received by: (signature)			Print:	Ho	MU	IF	ullec	Title: Person In Char	rge/ Owner			
Inspected by: The James & Business Email:												
Form EH-Q6 (Revised 09-2015)												

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: Physical Address:		dress:	City/State: 7	DOUNDA	License/Permit #	Page Z of Z			
Establishment Name: Physical Address: Nal - Mant Fuel Station 11550		TO HWY 380		bowds					
TEMPERATURE OBSERVATIONS									
Item/Loc	ation	Temp	Item/Location	Temp	Item/Locat	ion	Temp		
TUS	100 ds (UEIK	2/1-4/5	of-						
in/1	2.5/12/1								
			THE CONTROL OF THE CONTROL		NG				
Ţ.			ERVATIONS AND CORRECT						
Item Number	NOTED BELOW:		T HAS BEEN MADE. YOUR ATTE						
	No tool pr	e paro	otion Comme	erlite	114/	ne packs	ego W		
	No tool preparation, Commercially preparts agout tools only.								
		7							
Received (signature			Print: Holly Ful	10(Title: Person In Charg	e/ Owner		
Inspecte	d by:	en 62. 4	Frint: Toky 6	lover	1	Samples: Y N # col	lected -		

Form EH-06 (Revised 09-2015)