

# The Town of Cross Roads Retail Food Establishment Inspection Report

Date: <b>11-1-22</b>	Time in: <b>0826</b>	Time out: <b>0912</b>	License/Permit #	Est. Type: <b>G.S.</b>	Risk Category: <b>Low</b>	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: <b>Wal Mart</b>			Contact/Owner Name:		* Number of Repeat Violations: <u>0</u>		96	
Physical Address: <b>11700 Hwy 380</b>			City/County: <b>Town of Cross Roads</b>		✓ Number of Violations COS: <u>0</u>			
			Zip Code:	Phone:	Follow-up: Yes <input type="checkbox"/> No <input checked="" type="checkbox"/>			

Compliance Status: O = 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 O-U-T box for each numbered item. Mark with 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						R	Compliance Status						R	
O	U	T	I	N	COS		O	U	T	I	N	COS		
<b>Time and Temperature for Food Safety</b> (F = degrees Fahrenheit)							<b>Employer Health</b>							
				✓									12. Management, food employees and conditional employees, knowledge, responsibilities, and reporting	
			✓										13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth	
			✓										<b>Preventing Contamination by Hands</b>	
			✓										14. Hands cleaned and properly washed/ Gloves used properly	
			✓										15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y/N)	
			✓										<b>Highly Susceptible Populations</b>	
													16. Pasteurized foods used; prohibited food not offered. Pasteurized eggs used when required	
			✓										<b>Chemicals</b>	
			✓										17. Food additives: approved and properly stored; Washing Fruits & Vegetables	
													18. Toxic substances properly identified, stored and used	
			✓										<b>Water/ Plumbing</b>	
			✓										19. Water from approved source; Plumbing installed; proper backflow device	
													20. Approved Sewage Wastewater Disposal System, proper disposal	

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

Compliance Status						R	Compliance Status						R	
O	U	T	I	N	COS		O	U	T	I	N	COS		
<b>Demonstration of Knowledge/ Personnel</b>							<b>Food Temperature Control/ Identification</b>							
				✓									27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature	
				✓									28. Proper Date Marking and disposition	
													29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips	
<b>Safe Water, Recordkeeping and Food Package Labeling</b>							<b>Permit Requirement, Prerequisite for Operation</b>							
				✓									30. Food Establishment Permit (Current & Valid)	
				✓									<b>Utensils, Equipment, and Vending</b>	
													31. Adequate handwashing facilities: Accessible and properly supplied, used	
													32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used	
													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						R	Compliance Status						R	
O	U	T	I	N	COS		O	U	T	I	N	COS		
<b>Prevention of Food Contamination</b>							<b>Food Identification</b>							
				✓									41. Original container labeling (Bulk Food)	
				✓									<b>Physical Facilities</b>	
				✓									42. Non-Food Contact surfaces clean	
				✓									43. Adequate ventilation and lighting; designated areas used	
				✓									44. Garbage and Refuse properly disposed; facilities maintained	
				✓									45. Physical facilities installed, maintained, and clean	
													46. Toilet Facilities: properly constructed, supplied, and clean	
				✓									47. Other Violations	
				✓										

Received by: <i>Grace Moreno</i>	Print: <b>Grace Moreno</b>	Title: Person In Charge/Owner <b>Digital Coach</b>
Inspected by: <i>John Glover</i>	Print: <b>John Glover</b>	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)

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Establishment Name: Wal-Mart	Physical Address: 11700 Hwy 380	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

**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:
47	Food estabplish ment permit not conspicuously displayed.
10	Slicer in deli has <sup>product</sup> food contact surface.

Received by: <i>Grace Moreno</i> <small>(signature)</small>	Print: Grace Moreno	Title: Person In Charge/ Owner <i>Digital Coach</i>
Inspected by: <i>John Glover, R.A.</i> <small>(signature)</small>	Print: John Glover	Samples: Y_N # collected <i>0</i>