The Town of Cross Roads Retail Food
Establishment Inspection Report

ate:	Time in: Time out: License/Pennit #	Inspection Report	Est. Type Risk Category Page
1-1-22	0826 0912	3-Field Investigation	4-Visit S-Other Total Score
arpose of Inspection:	1-Compliance 2-Routine	3-Field Investigation	1
stablishment Name:	Contact/Owner Name:		ber of Repeat Violations:
Nal Ma hysical Address: 11700 HV	City/County: To Well of	Zip Code: Phone:	Follow-np: Yes 96
11700 HV	City/County: To WW of Cross Roads		No V
Cor	apliance Status: Out = not in compliance IN = in compliance NO = not observed NA = not	applicable COS = corrected on site a checkmark in appropriate box for IN, NO, NA, Co	R = repeat violation Mark an asterisk * ' in appropriate box for R
Mark the appropriate	points in the over warm oversion.	uire Immediate Corrective Action not to exceed 3 da	
ompliance Status	FFREII) Reils (3 7 mills) mestions see	Compliance Status	
1 N N C N C N O	Time and Temperature for Food Sufety	0 1 N N C U N O A O	Employee Health
8	(F = degrees Fahrenkeit)	T 8	nent, food employees and conditional employees.
1	Proper cooling time and temperature	knowledge, r	esponsibilities, and reporting
	2. Proper Cold Holding temperature (41°F/45°F)	13. Proper us eyes, nose, at	e of restriction and exclusion; No discharge from ad mouth
	3. Proper Hot Holding temperature(135°F)		Preventing Contamination by Hands
2	4. Proper cooking time and temperature 5. Proper reheating procedure for hot holding (165°F in 2)		caned and properly washed/ Gloves used properly tand contact with ready to cat foods or approved
2	Nours)		hod properly followed (APPROVED Y_N)
	6. Time as a Public Health Control; procedures & records	16. Pasteuriz	Highly Susceptible Populations ed foods used: prohibited food not offered.
	Approved Source		eggs used when required
1	7. Food and ice obtained from approved source; Food in good condition, sufe, and unadulterated; parasite destruction		Chemicals
	8. Food Received at proper temperature		litives: approved and properly stored; Washing Fruits
M	Protection from Contamination	& Vegetable 18. Toxic su	bstances properly identified, stored and used
	9. Food Separated & protected, prevented during food		Water/ Plumbing
1	preparation, storage, display, and tasting 10. Food contact surfaces and Returnables; Cleaned and	19. Water fr	om approved source; Plumbing installed; proper
	Sanitized atppm temperature	backflow do	vice d Sewage Wastewater Disposal System, proper
	11. Proper disposition of returned, previously served or reconditioned	disposal	u Sewage Wasteward Disposal Dysocist, profes
	Priority Foundation Items (2 Point	s) violations Require Corrective Action within 18 day	4
1 N N C N C N O N O N O N O N O N O N O N	Demonstration of Knowledge/ Personnel	O I N N C A O S	Food Temperature Control/ Identification
1.	21. Person in charge present, demonstration of knowledge,	1	cooling method used; Equipment Adequate to oduct Temperature
	and perform duties/ Certified Food Manager (CFM) 22. Food Handler/ no unauthorized persons/ personnel	28. Proper l	Date Marking and disposition
1 4 1	Safe Water, Recordkeeping and Food Package	29. Thermo	meters provided, accurate, and calibrated; <u>Chemical</u> / a strips
	Labeling 23. Hot and Cold Water available; adequate pressure, safe		Permit Requirement, Prerequisite for Operation
-	24. Required records available (shellshock tags; parasite	30. Food E	stablishment Permit (Current & Valid)
	destruction); Packaged Food labeled		Utensils, Equipment, and Vending
	Conformance with Approved Procedures 25. Compliance with Variance, Specialized Process, and	31 Adequa	te handwashing facilities: Accessible and properly supplied, used
	HACCP plan; Variance obtained for specialized processing methods;	J. A. A. A.	in the state of th
	manufacturer instructions Consumer Advisory	1	nd Non-food Contact surfaces cleanable, properly oustructed, and used
	26. Posting of Consumer Advisories, raw or undercooked	33. Warew	ashing Facilities; installed, maintained, used/
	foods (Disclosure Reminder/Buffet Plate)/ AllergenLabel		k or earb cleaning facility provided
	Core Items (I Point) Violations Require Corrective A	O I N N C	
N O A O	Prevention of Food Contamination	U N O A O S	Food Identification
	34. No Evidence of Insect contamination, rodent/other animals	41.Origina	Lontainer labeling (Bulk Food)
	35. Personal Cleanliness/eating, drinking or tobacco use		Physical Facilities
	36, Wiping Cloths; properly used and stored		ood Contact surfaces clean ate ventilation and lighting; designated areas used
3	37. Environmental contamination 38. Approved thaving method	4	ge and Refuse properly disposed; facilities maintained
	Proper Use of Utensils	45. Physic	al facilities installed, maintained, and clean
		46. Toilet	Facilities: properly constructed, supplied, and clean
	39. Utensils, equipment, & linens; properly used, stored.		
	39. Utensils, equipment, & linens; properly used, stored, dried, & handled. In use utensils; properly used. 40. Single-service & single-use articles; properly stored.	47. Other	Violations
Received by:	dried, & handled In use utensils; properly used 40. Single-service & single-use articles; properly stored and used	1	Tiday Payson In Charge/Owney
	dried, & handled In use utensils; properly used 40. Single-service & single-use articles; properly stored	<u> </u>	Tiday Payson In Charge/Owney

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) <u>less than</u> 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)

Establishment Name:	
TEMPERATURE OBSERVATIONS Item/Location Temp Item/Location Temp Item/Location Temp Item/Location It	np
	np
OBSERVATIONS AND CORRECTIVE ACTIONS	
OBSERVATIONS AND CORRECTIVE ACTIONS	-
OBSERVATIONS AND CORRECTIVE ACTIONS	
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 esteplish nevent permit not conspicuously displaye	
in the state of th	
No Owet	
10 Slicen in Deli has food ou tool surface	
	99
Received by: Print: Title: Person In Charge/ Owner	
(signature) Trota Them Grace Moseno Samples: Y. M. # collected D. Samples: Y. M. # collected D.	

Form EH-06 (Revised 09-2015)