

# The Town of Cross Roads Retail Food Establishment Inspection Report

Date: <u>11-2-22</u>	Time in: <u>0837</u>	Time out: <u>0926</u>	License/Permit #	Est. Type: <u>REST</u>	Risk Category: <u>LOW</u>	Page <u>1</u> of <u>3</u>
Purpose of Inspection: <input type="checkbox"/> 1-Compliance <input checked="" type="checkbox"/> 2-Routine <input type="checkbox"/> 3-Field Investigation <input type="checkbox"/> 4-Visit <input type="checkbox"/> 5-Other <span style="float: right;">Total Score</span>						

Establishment Name: <u>Whata Burger</u>	Contact/Owner Name:	* Number of Repeat Violations: <u>0</u>	99 Follow-up: Yes <input checked="" type="checkbox"/> No <input type="checkbox"/>
Physical Address: <u>11250 Hwy 380</u>	City/County: <u>Town of Cross Roads</u>	* Number of Violations COS: <u>0</u>	

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 it.

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

Compliance Status		Demonstration of Knowledge/ Personnel	R	Compliance Status		Food Temperature Control/ Identification	R
OUT	INS			OUT	INS		
	<input checked="" type="checkbox"/>	21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM)			<input checked="" type="checkbox"/>	27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature	
	<input checked="" type="checkbox"/>	22. Food Handler/ no unauthorized persons/ personnel			<input checked="" type="checkbox"/>	28. Proper Date Marking and disposition	
		<b>Safe Water, Recordkeeping and Food Package Labeling</b>			<input checked="" type="checkbox"/>	29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips	
	<input checked="" type="checkbox"/>	23. Hot and Cold Water available; adequate pressure, safe				<b>Permit Requirement, Prerequisite for Operation</b>	
	<input checked="" type="checkbox"/>	24. Required records available (shellshock tags; parasite destruction); Packaged Food labeled			<input checked="" type="checkbox"/>	30. Food Establishment Permit (Current & Valid)	
		<b>Conformance with Approved Procedures</b>				<b>Utensils, Equipment, and Vending</b>	
	<input checked="" type="checkbox"/>	25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions			<input checked="" type="checkbox"/>	31. Adequate handwashing facilities: Accessible and properly supplied, used	
		<b>Consumer Advisory</b>			<input checked="" type="checkbox"/>	32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used	
	<input checked="" type="checkbox"/>	26. Posting of Consumer Advisories; raw or undercooked foods (Disclosure Remainder/Buffer Plate/ Allergen Label)			<input checked="" type="checkbox"/>	33. Warewashing Facilities: installed, maintained, used/ Service sink or curb cleaning facility provided	

Compliance Status		Prevention of Food Contamination	R	Compliance Status		Food Identification	R
OUT	INS			OUT	INS		
	<input checked="" type="checkbox"/>	34. No Evidence of Insect contamination, rodent/other animals			<input checked="" type="checkbox"/>	41. Original container labeling (Bulk Food)	
	<input checked="" type="checkbox"/>	35. Personal Cleanliness/eating, drinking or tobacco use				<b>Physical Facilities</b>	
	<input checked="" type="checkbox"/>	36. Wiping Cloths; properly used and stored			<input checked="" type="checkbox"/>	42. Non-Food Contact surfaces clean	
	<input checked="" type="checkbox"/>	37. Environmental contamination			<input checked="" type="checkbox"/>	43. Adequate ventilation and lighting; designated areas used	
	<input checked="" type="checkbox"/>	38. Approved thawing method			<input checked="" type="checkbox"/>	44. Garbage and Refuse properly disposed; facilities maintained	
		<b>Proper Use of Utensils</b>			<input checked="" type="checkbox"/>	45. Physical facilities installed, maintained, and clean	
	<input checked="" type="checkbox"/>	39. Utensils, equipment, & linens; properly used, stored, dried, & handled In use utensils; properly used			<input checked="" type="checkbox"/>	46. Toilet Facilities; properly constructed, supplied, and clean	
	<input checked="" type="checkbox"/>	40. Single-service & single-use articles; properly stored and used				47. Other Violations	

Received by: <u>Maie</u> (signature)	Print: <u>Maria Avila</u>	Title: <u>Person In Charge/ Owner</u>
Inspected by: <u>John Glover R. A.</u> (signature)	Print: <u>John Glover</u>	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)

