# The Town of Cross Roads Retail Food Establishment Inspection Report

					Establishine	16 11	ոթի	,	110	11 1	· cp						
Date:	3-	- 2	2		Time in: Time out: License/Permit #							Est. Type Risk Category Page 1 of 3					
Purpose of Inspection: 1-Compliance 2-Routine							3-Field Investigation 4-Visit 5-Other Total Score										
	lishme			+-	Contact/Owner Name:				-			* Number of Repeat Violations:   ✓ Number of Violations COS:   ✓					
Physi	cal Ad	~	to	14380 #280 City/County: To Kew of Cross Roads	- 2	Zip Code: Phone:					Follow-up: Yes						
//	117.50 Hury 380 # 280 Cross Roads  Compliance Status: Out = not in compliance IN = in compliance NO = not observed NA = not a									No R = repeat violation							
	'	Mark	the ap	propria								r IN, NO, NA, COS Mark an asterisk' * ` in appropriate box for R					
Com	Priority Items (3 Points) violations Requir							unediate Corrective Action not to exceed 3 days  Compliance Status									
O U	I N	N O	N A	C	Time and Temperature for Food Safety		O U	I N	N O	N A	C	Employee Health					
T				S	(F = degrees Fahrenheit)  1. Proper cooling time and temperature	1	T				S	12. Management, food employees and conditional employees.					
	- a	9	_		2. Proper Cold Holding temperature (41°F/ 45°F)	<del> </del>	+					knowledge, responsibilities, and reporting  13. Proper use of restriction and exclusion; No discharge from					
1	49	1		~				Ч				eyes, nose, and mouth					
		-			Proper Hot Holding temperature(135°F)     Proper cooking time and temperature			7				Preventing Contamination by Hands  14. Hands cleaned and properly washed/ Gloves used properly					
			تعتنا	0	5. Proper reheating procedure for hot holding (165°F in 2  Hours) COOK +OOK ACC			-	-			15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y_N)					
			1		6. Time as a Public Health Control; procedures & records							Highly Susceptible Populations					
					Approved Source			4				Pasteurized foods used; prohibited food not offered.  Pasteurized eggs used when required					
					Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction							Chemicals					
		·			8. Food Received at proper temperature		T,	J				17. Food additives; approved and properly stored; Washing Fruits					
			ļ		Protection from Contamination		1	-				& Vegetables  18. Toxic substances properly identified, stored and used					
	1	-			Food Separated & protected, prevented during food preparation, storage, display, and tasting							Water/ Plumbing					
		_			10. Food contact surfaces and Returnables ; Cleaned and				7			19. Water from approved source; Plumbing installed; proper					
					Sanitized atppm/temperature  11. Proper disposition of returned, previously served or	1			-			backflow device  20. Approved Sewage/Wastewater Disposal System, proper					
					reconditioned				- 0			disposal					
0	I N	N O	N A	C	Priority Foundation Items (2 Point  Demonstration of Knowledge/ Personnel		0	I N	N O	N A	C						
U T				o s			U T		U	A	o s	Food Temperature Control/ Identification					
	io				Person in charge present, demonstration of knowledge,     and perform duties/ Certified Food Manager (CFM)			1				Proper cooling method used; <u>Equipment Adequate to</u> <u>Maintain Product Temperature</u>					
					22. Food Handler/ no unauthorized persons/ personnel	-	-	V				28. Proper Date Marking and disposition 29. Thermometers provided, accurate, and calibrated; Chemical/					
		Safe Water, Recordkeeping and Food Package Labeling						1				Thermal test strips					
	V	23. Hot and Cold Water available; adequate pressure, safe										Permit Requirement, Prerequisite for Operation					
					24. Required records available (shellshock tags; parasite destruction); Packaged Food labeled		1					30. Food Establishment Permit (Current & Valid)					
T					Conformance with Approved Procedures  25. Compliance with Variance, Specialized Process, and							Utensils, Equipment, and Vending					
			/	-	HACCP plan; Variance obtained for specialized processing methods;							31. Adequate handwashing facilities: Accessible and properly supplied, used					
					manufacturer instructions  Consumer Advisory		1					32. Food and Non-food Contact surfaces cleanable, properly					
	$\neg$		_		26. Posting of Consumer Advisories; raw or undercooked	1	+			-	-	designed, constructed, and used  33. Warewashing Facilities; installed, maintained, used/					
		V			foods (Disclosure/Reminder/Buffet Plate)/ AllergenLabel		1	V				Service sink or curb cleaning facility provided					
0	1	N	N	С	Core Items (1 Point) Violations Require Corrective A	stion No	ot to E	xceed I	90 Da	ys or / N	Vext In	nspection , Whichever Comes First					
U T	N	0	A	0 5	Prevention of Food Contamination		U T	N	0	A	o S	Food Identification					
	9				34. No Evidence of Insect contamination, rodent/other animals	L		1				41.Original container labeling (Bulk Food)					
	5	_			35. Personal Cleanliness/eating, drinking or tobacco use  36. Wiping Cloths; properly used and stored	-	1					Physical Facilities 42. Non-Food Contact surfaces clean					
		37. Environmental contamination					43. Adequate ventilation and lighting; designated areas used										
	38. Approved thawing method  Proper Use of Utensils				+	44. Garbage and Refuse properly disposed, facilities maintained  45. Physical facilities installed, maintained, and clean											
	1				39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used		,	-	-			46. Toilet Facilities; properly constructed, supplied, and clean					
					40. Single-service & single-use articles; properly stored			1				47. Other Violations					
Recei	ved by	: ()	M	101	and used	Prin	nt: /	111	01	1		Titg: Person In Charge/ Owner					
	(signature) (NULLY XULLY) (The							11		V		SOLOTIMALO CIM					
	Inspected by: Gignature) John Jlower by A							Ol	ho	v	6	Business Email:					

Form EH-06 (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\*\*

<sup>\*</sup> Time/Temperature Control for Safety (TCS)

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Establish	ment Name:	Physical A		City/State: T	City/State: To Ww of License/Permit# Page 3 of 3						
Win	9 Stop	11750	HWY380 #280	61055 16:	Cross Roads						
	V		TEMPERATURE OBSER								
Item/Lo		Temp	Item/Location	Temp	Item/Location	Temp					
1057	ods (Reach In	41-45									
Cho 6	KIW) KEW (BUS TRX)	520									
	rew (MUS 1Wb)	10									
Item Number	AN INSPECTION OF YOUR ES		SERVATIONS AND CORRECT HAS BEEN MADE. YOUR AT			NS OBSERVED AND					
Z	NOTED BELOW:  (Wioken; whisteb hold of 52°. Directed 5 to 12 monages to										
	Store the wither in walk in. Or wool quickly in in bother										
	Corrected on the spot by rets storing chicken in wolking										
42	Clean wall su	rface	sadjacent to 3	les nes ple	utsike						
		,	<b>√</b>								
						2					
	,										
	×										
	:										
Received	by: Otalia Ochan mor		Print: (A)(A), 1 CA	01/10/100	Title: Person	In Charge/ Owner					
(signature)  Inspected	by:		FIVEN SO	UYWYLO	CIVI	Charge Owner					
(signature)	Gatra Dlover	bl. S.	Print: John Gla	2401	Samples: Y_N	# collected &					