

# The Town of Cross Roads Retail Food Establishment Inspection Report

Date: 5-3-22	Time in: 1418	Time out: 1450	License/Permit #	Est. Type Rest	Risk Category	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	<b>Total Score</b>
Establishment Name: <b>Wing Stop</b>			Contact/Owner Name:		* Number of Repeat Violations: <u>0</u> ✓ Number of Violations COS: <u>0</u>		<b>99</b>
Physical Address: 117.50 Hwy 380, # 280			City/County: <b>Town of Cross Roads</b>	Zip Code:	Phone:	Follow-up: Yes <input type="checkbox"/> No <input checked="" type="checkbox"/>	

Compliance Status: Out = 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 OUT box for each numbered item Mark ✓ 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						Compliance Status					
Out	In	NO	NA	COS	R	Out	In	NO	NA	COS	R
<b>Time and Temperature for Food Safety</b> (F = degrees Fahrenheit)						<b>Employee Health</b>					

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

Compliance Status						Compliance Status					
Out	In	NO	NA	COS	R	Out	In	NO	NA	COS	R
<b>Demonstration of Knowledge/ Personnel</b>						<b>Food Temperature Control/ Identification</b>					

**Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection, Whichever Comes First**

Compliance Status						Compliance Status					
Out	In	NO	NA	COS	R	Out	In	NO	NA	COS	R
<b>Prevention of Food Contamination</b>						<b>Food Identification</b>					

Received by: <i>Arelly Salomano</i> (signature)	Print: <b>Arelly Salomano</b>	Title: <b>Person In Charge/ Owner</b>
Inspected by: <i>John Glover, R. A.</i> (signature)	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)

# The Town of Cross Roads Retail Food Establishment Inspection Report

Establishment Name: <i>Wing Stop</i>	Physical Address: <i>11750 Hwy 380 #280</i>	City/State: <i>Town of Cross Roads</i>	License/Permit #	Page <i>3</i> of <i>3</i>
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### TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
<i>TCS foods (Reach IW)</i>	<i>41-43</i>				
<i>Walk IW)</i>					
<i>Chicken (Bus Test)</i>	<i>52°</i>				

### 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:
<i>2</i>	<i>Chicken in bus test held at 52°. Directed to reorganize to store the chicken in walk in. Or cool quickly in ice bath. Corrected on the spot by re-storing chicken in walk in.</i>
<i>42</i>	<i>Clean wall surfaces adjacent to 3 compartment sink</i>

Received by: (signature) <i>Arelly Salazar</i>	Print: <i>Arelly Salazar</i>	Title: Person In Charge/ Owner <i>GM</i>
Inspected by: (signature) <i>John Glover, P.S.</i>	Print: <i>John Glover</i>	Samples: Y <u>N</u> # collected <u>0</u>