FACILITY: CROSSROADS
ADDRESS: BOWDITCH & CHANNING
CAL DINING

IN = In compliance  NO = Not observed  N/A = Not applicable  COS = Corrected on-site  MAJ = Major violation  OUT = Out of compliance

DEMONSTRATION OF KNOWLEDGE
Food Safety Certification Name: PETER HUGHES  Expiration Date: 5/19/2026

1. Food safety certification

EMPLOYEE HEALTH & HYGIENIC PRACTICES
2. Communicable disease: reporting, restrictions & exclusions
3. No discharge from eyes, nose & mouth
4. Proper eating, tasting, drinking or tobacco use
5. Hands clean & properly washed; gloves properly used
6. Adequate hand washing facilities supplied & accessible

TIME & TEMPERATURE RELATIONSHIPS
7. Proper hot and cold holding temperatures
8. Time as a public health control: procedures & records
9. Proper cooling methods
10. Proper cooking time & temperatures
11. Proper reheating procedures for hot holding

PROTECTION FROM CONTAMINATION
12. Returned & reservice of food
13. Food in good condition, safe & unadulterated
14. Food contact surfaces: clean & sanitized
   Sanitizer: chlorine  Concentration (ppm): 250
   Location: mechanical ware washing machine

FOOD FROM APPROVED SOURCES
15. Food obtained from approved sources
16. Compliance with shell stock tags, condition & display
17. Compliance with Gulf Oyster Regulations

CONFORMANCE WITH APPROVED PROCEDURES
18. Compliance with variance, air conditioned, reduced oxygen packaging & HACCP plan

HIGHLY SUSCEPTIBLE POPULATIONS
19. Consumer advisory for raw/undercooked foods

SUPERVISION
24. Person in charge present & performs duties
   PERSONAL CLEANLINESS
25. Personal cleanliness & hair restraints
   GENERAL FOOD SAFETY REQUIREMENTS
26. Approved thawing methods used, frozen food
27. Food separated & protected
28. Fruits & vegetables washed
29. Toxic substances properly identified, stored & used
   FOOD STORAGE/ SERVICE/ DISPLAY
30. Food storage containers identified
31. Consumer self-service
32. Food properly labeled & honestly presented
   EQUIPMENT/ UTENSILS/ LINENS
33. Nonfood-contact surfaces clean
34. Warewashing facilities: installed, maintained & used; test strips
35. Equipment & utensils: approved, installed & clean; good repair; capacity
36. Equipment, utensils & linens: properly used & stored
37. Vending machines
38. Adequate ventilation & lighting; designated areas, use
39. Thermometers: provided & accurate
40. Wiping cloths: properly used & stored

PHYSICAL FACILITIES
41. Plumbing: proper backflow devices; leaks
42. Garbage & refuse: properly disposed; facilities maintained
43. Toilet facilities: properly constructed, supplied & cleaned
44. Premises: personal cleaning items; vermin-proofing

PERMANENT FOOD FACILITIES
45. Floors, walls & ceilings: built, maintained & cleaned
46. No unapproved private homes, living or sleeping quarters

SIGNS/ REQUIREMENTS
47. Signs posted; last inspection report available

COMPLIANCE & ENFORCEMENT
48. Plan review
49. Permits available
50. Impoundment
51. Permit suspension

See reverse side for the code sections and general requirements that correspond to each violation listed above.

REINSPECTION DATE: 11/8/2021

Received by (print): Kasi Hughes
Received by (signature):
Specialist (print): MAIZA RAUF
Specialist (signature):
Title:
Phone:

PASS: 84/100

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**FOOD FACILITY INSPECTION REPORT**

**CROSS ROADS**

**TEMPERATURE CONTROL**

<table>
<thead>
<tr>
<th>Type of Food</th>
<th>Temp. (°F)</th>
<th>Violation (P)</th>
<th>Process/ Holding Location</th>
<th>Food Discarded (amount)</th>
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<tbody>
<tr>
<td>Sliced tomatoes</td>
<td>48.7</td>
<td>✓</td>
<td>Deli station</td>
<td></td>
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<td></td>
<td></td>
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<tr>
<td>Sliced bar beef</td>
<td>48.7</td>
<td>✓</td>
<td>Deli station</td>
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<td></td>
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</tr>
<tr>
<td>Sliced roast beef</td>
<td>48.7</td>
<td>✓</td>
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**OBSERVATIONS & CORRECTIVE ACTIONS**

1. Ensure all handwash stations are supplied with soap and paper towels.

   - Observed the following:
     1. No soap in dispenser next to handwash sink opposite the clock in machine.
     2. No paper towels in dispenser next to handwash sink at Black Box.
     3. Empty paper towel dispenser next to the fryer XRDS DFI.
     4. Empty soap dispenser next to handwash sink located in the Bakery.

2. Ensure all handwash stations are accessible and not blocked.

   - Observed 1 food pan and 1 dishwashing cleaning pad stored inside handwash sink located at Cal-Zone station. Employee removed pan and cleaning pad at the time of inspection. Violation corrected on site.

3. Ensure all potentially hazardous food items are held at temperature of ≤ 41°F or ≥ 135°F.

4. Ensure deli meats are not left out of temperature for a period exceeding 2 hours.

5. Potentially hazardous foods held for dispensing in serving lines and salad bars may be maintained above 41°F, but not above 45°F during periods not to exceed 12 hours in any 24 hr period.

**Date:** 1/1/2021
Observed the following:
- Sliced tomatoes measured at 48.2°F. Sliced turkey breast measured at 48.7°F. Sliced roast beef measured at 48.1°F, and sliced Salami measured at 48.7°F at the Deli station cold holding unit. As per employee, all food items placed out approximately an hour ago. Ambient air of cold holding unit measured at 31.6°F.

#14. Ensure all food contact surfaces are properly cleaned and sanitized.

Observed build up of black residue along the inside of ice machine XDRS 1M2. Black residue is not in direct contact with the ice. REPEAT VIOLATION.

#23. Ensure facility is free of rodents, insects, birds or animals.

Observed 2 gnats and 1 fruitfly inside dry storage room 152.

#33. Ensure all non-food contact surfaces are maintained clean.

Observed the following:
- Heavy accumulation of dust on all fan guards located inside walk-in cooler C142.
## Observations & Corrective Actions

### ii. Accumulation of blackish brown residue on the bottom shelf inside Victory refrigerator XRDS-RF2 located at the bakery.

### iii. Buildup of black residue on door gasket of Victory refrigerator XRDS-FR2

### #35. Ensure all equipment is clean & in good repair.

- Observed the following:
  - i. Accumulation of ice on the condenser, floor & ceiling of the walk-in freezer 178 A.
  - ii. Accumulation of ice on the condenser of the walk-in freezer A 137.
  - iii. Heavy accumulation of water inside cooler XRDS PER1 and dripping underneath the perlick cooler.

### #38. Ensure all lights in food prep area, dry storage and the walk-in cooler are functioning properly.

- Observed the following:
  - i. One non-functioning light under the hood above the XRDS DE 1 Fryer.
  - ii. One non-functioning light under the hood opposite the walk-in cooler XRDS WIC 142.
### CROSS ROADS

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#### OBSERVATIONS & CORRECTIVE ACTIONS

**#40.** Maintain all wiping cloths inside buckets with appropriate sanitizer concentration.

*Observed the following:*

1. Multiple soiled wiping cloths stored on top of food prep counter at the Bear Fit.

**#41.** Ensure all plumbing devices are in good repair.

*Observed the following:*

1. Water leaking from faucet at 3-compartment warewash sink at Bear Fit station.
2. Missing hot water knob at 3 compartment warewash sink at Cal-Zone station.

**#43.** Maintain all toilet paper in permanently installed dispensers.

*Observed the following:*

1. Multiple toilet papers stored on top of the manual flush valves and side handle bar in the women's restroom.
2. Toilet paper stored on top of the dispenser and the side handle bar in women's restroom adjacent to the women's locker room.

**#44.** Ensure employees do not keep personal items inside coolers that are outside the employee break room.

*Observed employee bottle with drink inside located*
FOOD FACILITY INSPECTION REPORT

CROSSROADS

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NO PHF

Inspector Thermometer #: 

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OBSERVATIONS & CORRECTIVE ACTIONS

Inside Victory refrigerator located at Bear Pit station.

#45. * Ensure all floors, walls & ceilings are properly built, maintained and cleaned.

Observed the following:

i. Two missing ceiling panels in dry storage area room 151.

ii. Heavy accumulation of water and old food debris on the floor behind the Southbend XRDS STM 2.

iii. Accumulation of water on the floor underneath the 2-compartment sink located next to the walk-in cooler C-142.

iv. Accumulation of water on the floor underneath the food preparation sink located next to the bakery.