

Food Establishment Inspection Report

Score: 93

Establishment Name: KOOL RUNNINGS

Establishment ID: 3034022809

Location Address: 1521 EAST 5TH STREET

☒ Inspection ☐ Re-Inspection

City: WINSTON SALEM

State: NC

Date: 04 / 10 / 2015 Status Code: A

Zip: 27101

County: 34 Forsyth

Time In: 01 : 00 ^{am}_{pm} Time Out: 4 : 30 ^{am}_{pm}

Total Time: 3 hrs 30 minutes

Permittee: KOOL RUNNINGS LLC

Category #: IV

Telephone: (336) 306-9708

FDA Establishment Type: Full-Service Restaurant

Wastewater System: ☒ Municipal/Community ☐ On-Site System

No. of Risk Factor/Intervention Violations: 10

Water Supply: ☒ Municipal/Community ☐ On-Site Supply

No. of Repeat Risk Factor/Intervention Violations: _____

Foodborne Illness Risk Factors and Public Health Interventions											
Risk factors: Contributing factors that increase the chance of developing foodborne illness.											
Public Health Interventions: Control measures to prevent foodborne illness or injury.											
IN	OUT	N/A	N/O	Compliance Status				OUT	CDI	R	VR
Supervision .2652											
1	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	PIC Present; Demonstration-Certification by accredited program and perform duties	2	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>		
Employee Health .2652											
2	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Management, employees knowledge; responsibilities & reporting	3	1.5	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
3	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper use of reporting, restriction & exclusion	3	1.5	0	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
Good Hygienic Practices .2652, .2653											
4	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper eating, tasting, drinking, or tobacco use	2	<input checked="" type="checkbox"/>	0	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
5	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	No discharge from eyes, nose or mouth	1	0.5	0	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
Preventing Contamination by Hands .2652, .2653, .2655, .2656											
6	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Hands clean & properly washed	4	2	0	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
7	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	No bare hand contact with RTE foods or pre-approved alternate procedure properly followed	3	1.5	0	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
8	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Handwashing sinks supplied & accessible	2	1	0	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
Approved Source .2653, .2655											
9	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food obtained from approved source	2	1	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
10	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Food received at proper temperature	2	1	0	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
11	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food in good condition, safe & unadulterated	2	1	0	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
12	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Required records available: shellstock tags, parasite destruction	2	1	0	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
Protection from Contamination .2653, .2654											
13	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food separated & protected	3	<input checked="" type="checkbox"/>	0	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
14	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food-contact surfaces: cleaned & sanitized	3	<input checked="" type="checkbox"/>	0	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
15	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper disposition of returned, previously served, reconditioned, & unsafe food	2	1	0	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
Potentially Hazardous Food Time/Temperature .2653											
16	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Proper cooking time & temperatures	3	1.5	0	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
17	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Proper reheating procedures for hot holding	3	1.5	0	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
18	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cooling time & temperatures	3	1.5	0	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
19	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper hot holding temperatures	3	1.5	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
20	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper cold holding temperatures	3	1.5	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
21	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper date marking & disposition	3	1.5	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
22	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Time as a public health control: procedures & records	2	1	0	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
Consumer Advisory .2653											
23	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Consumer advisory provided for raw or undercooked foods	1	0.5	0	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
Highly Susceptible Populations .2653											
24	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Pasteurized foods used; prohibited foods not offered	3	1.5	0	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
Chemical .2653, .2657											
25	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food additives: approved & properly used	1	0.5	0	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
26	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Toxic substances properly identified stored, & used	2	<input checked="" type="checkbox"/>	0	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
Conformance with Approved Procedures .2653, .2654, .2658											
27	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Compliance with variance, specialized process, reduced oxygen packing criteria or HACCP plan	2	1	0	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	

Good Retail Practices											
Good Retail Practices: Preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.											
IN	OUT	N/A	N/O	Compliance Status				OUT	CDI	R	VR
Safe Food and Water .2653, .2655, .2658											
28	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Pasteurized eggs used where required	1	0.5	0	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
29	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Water and ice from approved source	2	1	0	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
30	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Variance obtained for specialized processing methods	1	0.5	0	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
Food Temperature Control .2653, .2654											
31	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cooling methods used; adequate equipment for temperature control	1	0.5	0	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
32	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Plant food properly cooked for hot holding	1	0.5	0	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
33	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Approved thawing methods used	1	0.5	0	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
34	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Thermometers provided & accurate	1	0.5	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
Food Identification .2653											
35	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food properly labeled: original container	2	1	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
Prevention of Food Contamination .2652, .2653, .2654, .2656, .2657											
36	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Insects & rodents not present; no unauthorized animals	2	1	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
37	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Contamination prevented during food preparation, storage & display	2	<input checked="" type="checkbox"/>	0	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
38	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Personal cleanliness	1	0.5	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
39	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Wiping cloths: properly used & stored	1	0.5	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
40	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Washing fruits & vegetables	1	0.5	0	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
Proper Use of Utensils .2653, .2654											
41	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	In-use utensils: properly stored	1	0.5	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
42	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Utensils, equipment & linens: properly stored, dried & handled	1	0.5	0	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
43	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Single-use & single-service articles: properly stored & used	1	0.5	0	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
44	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Gloves used properly	1	0.5	0	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
Utensils and Equipment .2653, .2654, .2663											
45	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed, & used	2	1	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
46	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Warewashing facilities: installed, maintained, & used; test strips	1	0.5	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
47	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Non-food contact surfaces clean	1	0.5	0	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
Physical Facilities .2654, .2655, .2656											
48	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Hot & cold water available; adequate pressure	2	1	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
49	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Plumbing installed; proper backflow devices	2	1	0	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
50	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Sewage & waste water properly disposed	2	1	0	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
51	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Toilet facilities: properly constructed, supplied & cleaned	1	0.5	0	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
52	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Garbage & refuse properly disposed; facilities maintained	1	0.5	0	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
53	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Physical facilities installed, maintained & clean	1	<input checked="" type="checkbox"/>	0	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
54	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Meets ventilation & lighting requirements; designated areas used	1	<input checked="" type="checkbox"/>	0	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
Total Deductions:										7	

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Comment Addendum to Food Establishment Inspection Report

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Establishment ID: 3034022809

Location Address: 1521 EAST 5TH STREET

☒ Inspection ☐ Re-Inspection Date: 04/10/2015

City: WINSTON SALEM State: NC

Comment Addendum Attached? ☐ Status Code: A

County: 34 Forsyth Zip: 27101

Category #: IV

Wastewater System: ☒ Municipal/Community ☐ On-Site System

Email 1: louiss@triad.rr.com

Water Supply: ☒ Municipal/Community ☐ On-Site System

Email 2:

Permittee: KOOL RUNNINGS LLC

Email 3:

Telephone: (336) 306-9708

Temperature Observations

Item	Location	Temp	Item	Location	Temp	Item	Location	Temp
beans and	steam table	174	beans	reach-in cooler	43			
rice	steam table	171	chicken	reach-in cooler	38			
ox tails	steam table	160	broth	stove top	171			
chicken	steam table	160	broth	stove top	125			
goat	steam table	179	ackee	make unit	45			
vegetables	ice bath	52	swordfish	make unit	42			
air temp	bottle cooler	40						
raw pork	reach-in cooler	44						

Observations and Corrective Actions

Violations cited in this report must be corrected within the time frames below, or as stated in sections 8-405.11 of the food code.

- 2-102.12 Certified Food Protection Manager - C -0pts.-Certified food protection manager (CFPM) was not present during inspection. A CFPM must be present during hours of operation. CFPM must be provided within 210 days from date permit was issued.
- 2-103.11 (M) Person in Charge-Duties - PF -0pts.-Employee had knowledge of two of the reportable symptoms but not all five. Ensure staff are aware of reportable symptoms of illness. Sample of policy has been provided.
- 4-2-401.11 Eating, Drinking, or Using Tobacco - C One opened employee drink bottle stored above prep sink. One employee drink uncovered. Employee beverages must be stored in a container that prevents contamination of hands while drinking, stored covered, and in a location that prevents the contamination of clean utensils/equipment and food. Drink bottle and cup discarded.



Person in Charge (Print & Sign): Damion *First* Wilson *Last*

Regulatory Authority (Print & Sign): Anthony *First* Williams *Last*

REHS ID: 1846 - Williams, Tony

Verification Required Date: / /

REHS Contact Phone Number: () -



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- 9 3-201.11 Compliance with Food Law - P,PF -0pts.-Invoice for fish was not available upon request. Food must come from approved source. Receipt provided at conclusion of inspection.
- 13 3-302.11 Packaged and Unpackaged Food-Separation, Packaging, and Segregation - P Raw chicken in metal bowl stored on top of raw pork. Store raw animal foods in a manner to prevent contamination. If utilizing same shelf, store raw chicken separate from raw pork. Pork discarded as corrective action.
- 14 4-703.11 Hot Water and Chemical-Methods - P Utensils were cleaned without sanitizing for 30 seconds. Ensure utensils are sanitized for 30 seconds when using hot water. Hot water temperature measured at 180F once it was prepared.
4-601.11 (A) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - P Pair of tongs, serving spoon, three metal pans, and ice scoop required cleaning. Utensils must be clean to sight and touch. Utensils sent to be rewashed during inspection.
- 19 3-501.16 (A)(1) Potentially Hazardous Food (Time/Temperature Control for Safety Food), Hot and Cold Holding - P -0pts.-Curry broth was 125F - 130F on stove. When hot holding, maintain PHF at 135F or above. Broth discarded as corrective action.
- 20 3-501.16 (A)(2) and (B) Potentially Hazardous Food (Time/Temperature Control for Safety Food), Hot and Cold Holding - P -0pts.-Vegetable mix 50-52F on ice bath. When cold holding, maintain PHF 45F or below. Vegetable mix placed in freezer and temperature lowered to 42-45F as corrective action. In the future, recommend using an ice bath that allows product to be chilled around all sides of product container.
- 21 3-501.17 Ready-To-Eat Potentially Hazardous Food (Time/Temperature Control for Safety Food), Date Marking - PF -0pts.-Ackee was not labeled for date of preparation. Chicken date mark was not readable. Date mark items that are cooked such as chicken and fruits and vegetables that are cooked or cut. Items maintained at 41-45F can only be held for 4 days after preparation, items 41F or below for 7days. Day of preparation must count as day 1.
- 26 7-202.12 Conditions of Use - P,PF Splashless chlorine bleach used for sanitizing but label indicates it is not to be used for this purpose. Chemicals must be used according to manufacturer's specifications. Regular bleach obtained to make sanitizer as corrective action.



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- 34 4-502.11 (B) Good Repair and Calibration - PF -0pts.-Digital food temperature measuring device measured 33.4F in ice water bath. Calibrate FTMD to 32F in ice water. Recommend replacing battery.
- 35 3-302.12 Food Storage Containers Identified with Common Name of Food - C -0pts.-Drink mix, water, and spice was not labeled with contents. Label food with common name of food when removed from container.
- 36 6-202.15 Outer Openings, Protected - C -0pts.-Window is not screened. Recommend order window to be self closing, screened or protected in a manner to prevent entrance for pests.
6-501.111 Controlling Pests - PF Wasp present. Eliminate pests.
- 37 3-305.11 Food Storage-Preventing Contamination from the Premises - C Flour and bullion was not sealed. Seal food products to prevent contamination.
- 38 2-303.11 Prohibition-Jewelry - C -0pts.-Food employee was not wearing a plain ring. Food employees may not wear jewelry except for a plain ring.
- 39 3-304.14 Wiping Cloths, Use Limitation - C -0pts.-Wiping cloths stored in washing solution. Wiping cloths must be held in sanitizer between uses.
- 41 3-304.12 In-Use Utensils, Between-Use Storage - C -0pts.-Ice scoop in container was not protected on the top. Food spoons used for dispensing stored in water at 119F. Sugar scoop handle in contact with product and bowl used to scoop rice. Scoops must be protected from contamination. If stored in hot water, water must be maintained at 135 F or above. Scoops used to dispense food may be stored in the product with handle protruding out of product.



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- 45 4-501.11 Good Repair and Proper Adjustment-Equipment - C -0pts.-Replace gaskets on refrigeration. Replace sugar and dry food containers with containers that are easily cleanable.
- 46 4-204.116 Manual Warewashing Equipment, Heaters and Baskets - PF -0pts.-Basket for hot water sanitizing is not available. Provide basket for hot water sanitizing if this method is used. Chlorine sanitizer is used in the operation of the 3 comp. sink as corrective action.
4-501.19 Manual Warewashing Equipment, Wash Solution Temperature - PF Wash solution temperature was 106-111F. When washing utensils, wash solution must be maintained at 110F or above.
- 48 5-103.12 Pressure - PF -0pts.-Water pressure weakens at the handwashing fixtures at certain periods of the operation. Contact plumber to repair. Repair within 10 days.
- 53 6-501.12 Cleaning, Frequency and Restrictions - C Floors require better cleaning under equipment.
- 54 6-303.11 Intensity-Lighting - C Lighting 43 f/c under the hood. Lighting is 11-16f/c in the restroom. Provide 20 f/c of light in the restroom and 50 f/c of light under the hood.



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