

# Food Establishment Inspection Report

Score: 90Establishment Name: RED LOBSTER 6206Establishment ID: 3034012328Location Address: 1690 WESTBROOK PLAZA DRIVE☒ Inspection ☐ Re-InspectionCity: WINSTON SALEMState: NCDate: 08 / 26 / 2014 Status Code: UZip: 27103County: 34 ForsythTime In: 01 : 50 <sup>am</sup><sub>pm</sub> Time Out: 07 : 00 <sup>am</sup><sub>pm</sub>Permittee: RED LOBSTER RESTAURANTS LLCTotal Time: 5 hrs 10 minutesTelephone: (336) 768-3110Category #: IVWastewater System: ☒ Municipal/Community ☐ On-Site SystemFDA Establishment Type: Full-Service RestaurantWater Supply: ☒ Municipal/Community ☐ On-Site SupplyNo. of Risk Factor/Intervention Violations: 5No. of Repeat Risk Factor/Intervention Violations: 0

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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	PIC Present; Demonstration-Certification by accredited program and perform duties			<u>2</u>	<u>0</u>	<input type="checkbox"/>	<input type="checkbox"/>
Employee Health .2652										
2	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Management, employees knowledge; responsibilities & reporting			<u>3</u>	<u>15</u>	<u>0</u>	<input type="checkbox"/>
3	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper use of reporting, restriction & exclusion			<u>3</u>	<u>15</u>	<u>0</u>	<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			<u>2</u>	<u>1</u>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
5	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	No discharge from eyes, nose or mouth			<u>1</u>	<u>05</u>	<u>0</u>	<input type="checkbox"/>
Preventing Contamination by Hands .2652, .2653, .2655, .2656										
6	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Hands clean & properly washed			<u>4</u>	<input checked="" type="checkbox"/>	<u>0</u>	<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			<u>3</u>	<u>15</u>	<u>0</u>	<input type="checkbox"/>
8	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Handwashing sinks supplied & accessible			<u>2</u>	<u>1</u>	<u>0</u>	<input type="checkbox"/>
Approved Source .2653, .2655										
9	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food obtained from approved source			<u>2</u>	<u>1</u>	<u>0</u>	<input type="checkbox"/>
10	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Food received at proper temperature			<u>2</u>	<u>1</u>	<u>0</u>	<input type="checkbox"/>
11	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food in good condition, safe & unadulterated			<u>2</u>	<u>1</u>	<u>0</u>	<input type="checkbox"/>
12	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Required records available: shellstock tags, parasite destruction			<u>2</u>	<input checked="" type="checkbox"/>	<u>0</u>	<input checked="" type="checkbox"/>
Protection from Contamination .2653, .2654										
13	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food separated & protected			<u>3</u>	<u>15</u>	<u>0</u>	<input type="checkbox"/>
14	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food-contact surfaces: cleaned & sanitized			<u>3</u>	<u>15</u>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
15	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper disposition of returned, previously served, reconditioned, & unsafe food			<u>2</u>	<u>1</u>	<u>0</u>	<input type="checkbox"/>
Potentially Hazardous Food Time/Temperature .2653										
16	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cooking time & temperatures			<u>3</u>	<u>15</u>	<u>0</u>	<input type="checkbox"/>
17	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Proper reheating procedures for hot holding			<u>3</u>	<u>15</u>	<u>0</u>	<input type="checkbox"/>
18	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cooling time & temperatures			<u>3</u>	<u>15</u>	<u>0</u>	<input type="checkbox"/>
19	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper hot holding temperatures			<u>3</u>	<u>15</u>	<u>0</u>	<input type="checkbox"/>
20	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper cold holding temperatures			<u>3</u>	<input checked="" type="checkbox"/>	<u>0</u>	<input checked="" type="checkbox"/>
21	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper date marking & disposition			<u>3</u>	<u>15</u>	<u>0</u>	<input type="checkbox"/>
22	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Time as a public health control: procedures & records			<u>2</u>	<u>1</u>	<u>0</u>	<input type="checkbox"/>
Consumer Advisory .2653										
23	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Consumer advisory provided for raw or undercooked foods			<u>1</u>	<u>05</u>	<u>0</u>	<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			<u>3</u>	<u>15</u>	<u>0</u>	<input type="checkbox"/>
Chemical .2653, .2657										
25	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food additives: approved & properly used			<u>1</u>	<u>05</u>	<u>0</u>	<input type="checkbox"/>
26	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Toxic substances properly identified stored, & used			<u>2</u>	<u>1</u>	<u>0</u>	<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			<u>2</u>	<u>1</u>	<u>0</u>	<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 type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Pasteurized eggs used where required			<u>1</u>	<u>05</u>	<u>0</u>	<input type="checkbox"/>
29	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Water and ice from approved source			<u>2</u>	<u>1</u>	<u>0</u>	<input type="checkbox"/>
30	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Variance obtained for specialized processing methods			<u>1</u>	<u>05</u>	<u>0</u>	<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			<u>1</u>	<u>05</u>	<u>0</u>	<input type="checkbox"/>
32	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Plant food properly cooked for hot holding			<u>1</u>	<u>05</u>	<u>0</u>	<input type="checkbox"/>
33	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Approved thawing methods used			<u>1</u>	<u>05</u>	<u>0</u>	<input type="checkbox"/>
34	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Thermometers provided & accurate			<u>1</u>	<u>05</u>	<u>0</u>	<input type="checkbox"/>
Food Identification .2653										
35	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food properly labeled: original container			<u>2</u>	<u>1</u>	<u>0</u>	<input type="checkbox"/>
Prevention of Food Contamination .2652, .2653, .2654, .2656, .2657										
36	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Insects & rodents not present; no unauthorized animals			<u>2</u>	<u>1</u>	<u>0</u>	<input type="checkbox"/>
37	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Contamination prevented during food preparation, storage & display			<u>2</u>	<u>1</u>	<input checked="" type="checkbox"/>	<input type="checkbox"/>
38	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Personal cleanliness			<u>1</u>	<input checked="" type="checkbox"/>	<u>0</u>	<input type="checkbox"/>
39	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Wiping cloths: properly used & stored			<u>1</u>	<input checked="" type="checkbox"/>	<u>0</u>	<input type="checkbox"/>
40	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Washing fruits & vegetables			<u>1</u>	<u>05</u>	<u>0</u>	<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			<u>1</u>	<u>05</u>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
42	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Utensils, equipment & linens: properly stored, dried & handled			<u>1</u>	<input checked="" type="checkbox"/>	<u>0</u>	<input type="checkbox"/>
43	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Single-use & single-service articles: properly stored & used			<u>1</u>	<u>05</u>	<u>0</u>	<input type="checkbox"/>
44	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Gloves used properly			<u>1</u>	<u>05</u>	<u>0</u>	<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			<u>2</u>	<input checked="" type="checkbox"/>	<u>0</u>	<input checked="" type="checkbox"/>
46	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Warewashing facilities: installed, maintained, & used; test strips			<u>1</u>	<u>05</u>	<u>0</u>	<input type="checkbox"/>
47	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Non-food contact surfaces clean			<u>1</u>	<input checked="" type="checkbox"/>	<u>0</u>	<input type="checkbox"/>
Physical Facilities .2654, .2655, .2656										
48	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Hot & cold water available; adequate pressure			<u>2</u>	<u>1</u>	<u>0</u>	<input type="checkbox"/>
49	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Plumbing installed; proper backflow devices			<u>2</u>	<input checked="" type="checkbox"/>	<u>0</u>	<input type="checkbox"/>
50	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Sewage & waste water properly disposed			<u>2</u>	<u>1</u>	<u>0</u>	<input type="checkbox"/>
51	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Toilet facilities: properly constructed, supplied & cleaned			<u>1</u>	<u>05</u>	<u>0</u>	<input type="checkbox"/>
52	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Garbage & refuse properly disposed; facilities maintained			<u>1</u>	<input checked="" type="checkbox"/>	<u>0</u>	<input type="checkbox"/>
53	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Physical facilities installed, maintained & clean			<u>1</u>	<input checked="" type="checkbox"/>	<u>0</u>	<input type="checkbox"/>
54	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Meets ventilation & lighting requirements; designated areas used			<u>1</u>	<input checked="" type="checkbox"/>	<u>0</u>	<input type="checkbox"/>
Total Deductions:							10			

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# Comment Addendum to Food Establishment Inspection Report

Establishment Name: RED LOBSTER 6206

Establishment ID: 3034012328

Location Address: 1690 WESTBROOK PLAZA DRIVE

City: WINSTON SALEM State: NC

County: 34 Forsyth Zip: 27103

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

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

Permittee: RED LOBSTER RESTAURANTS LLC

Telephone: (336) 768-3110

☒ Inspection ☐ Re-Inspection Date: 08/26/2014

Comment Addendum Attached? ☐ Status Code: U

Category #: IV

Email 1: dmathews@redlobster.com

Email 2:

Email 3:

## Temperature Observations

Item	Location	Temp	Item	Location	Temp	Item	Location	Temp
Cooked pasta	Dry box (Walk in cooler)	39	Cooked pasta	Wet box	52	Broccoli soup	Hot hold	190
Cooked	Dry box	40	Sausage	Wet box	53	Chowder	Hot hold	187
Cooked	Dry box	39	Diced	Wet box	53	Fried Shrimp	Final cook	187
Raw shrimp	Wet box WIC	51	Shrimp on	4 door reach in	38	Salmon	Final cook	162
Raw Chicken	Wet box	52	Air	4 door salad reach in	36	Steak	Final cook	160
Flounder	Wet box	49	Diced	Front line	63	Food	Jamie Laurue 2018	00
Raw shrimp	Wet box	50	Lettuce	Salad line	43	Sanitizer	Buckets	50
Shrimp and	Wet box	52	Small	Salad line	56	Hot water	dish machine	190

## 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.

- 4 2-401.11 Eating, Drinking, or Using Tobacco - C - GC - One bottles water observed on lower shelf of four door reach in. One open beverage observed on bottom of preparation table. Employee beverages shall be stored in a cup with a lid and a straw to ensure that contamination does not occur. Continue to store beverages on lower shelving or in designated areas. CDI- PIC discarded beverages.
- 6 2-301.14 When to Wash - P - Waitresses and waiters observed coming into kitchen, donning gloves, and preparing gloves. Before coming into contact with food and donning gloves food employees must wash hands. / About five food employees observed washing hands properly yet recontaminated hands with handwashing sink handles and paper towel dispenser. To avoid recontamination of hands dispense paper towel prior to washing hands, wash hands with soap, lather for at least 10-15 seconds, dry hands with paper towel, and close handwashing sink handles with barrier such as paper towel. Ensure that all employees are properly trained to avoid recontamination of the hands.
- 12 3-203.12 Shellstock, Maintaining Identification - PF - A box of oysters stored in wet box walk in cooler did not have shellstock tags. Shellstock tags are maintained in the establishment but were not maintained for this batch of oysters. Shellstock tags shall remain attached to the container on which the shell-shock are received until the container is empty. CDI- Oysters were voluntarily discarded by PIC.

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Person in Charge (Print & Sign): *kyle* First *chesbro* Last

Regulatory Authority (Print & Sign): *Wendy* First *Grijalva* Last

*Kyle Chesbro*  
*Wendy Grijalva, 2E11st*

REHS ID: 2442 - Grijalva, Wendy

Verification Required Date: 08 / 29 / 2014

REHS Contact Phone Number: ( 336 ) 703 - 3157



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# Comment Addendum to Food Establishment Inspection Report

Establishment Name: RED LOBSTER 6206

Establishment ID: 3034012328

## 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.



- 14 4-501.114 Manual and Mechanical Warewashing Equipment, Chemical Sanitization-Temperature, pH, Concentration and Hardness - P - GC - One sanitizer container out of five did not register on test strips. Ensure that sanitizer strength is being monitored. CDI - Sanitizer was discarded and replaced with sanitizer that read 50ppm. / 4-601.11 (A) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - P - One scoop and orange slicer was visibly soiled. CDI- Items were rewashed.
- 20 3-501.16 (A)(2) and (B) Potentially Hazardous Food (Time/Temperature Control for Safety Food), Hot and Cold Holding - P - The following food items in the wet box walk in cooler prepared on 8/23-8/25 read a temperature of 48-53: Raw shrimp scampi, raw parmesan chicken, raw flounder, raw stuffed flounder, shrimp and bay, shrimp and scallop mix, artichoke dips, cooked pasta, sausage lines, corn, diced tomatoes, rice, and potatoes. Diced tomatoes read 63 and small tomatoes read 53 at the front line and salad lines. Lemons at beverage area read 64F. All potentially hazardous foods shall be maintained at 45F or less. CDI- All food items were voluntarily discarded by PIC. Product disposition form is on file.
- 37 3-307.11 Miscellaneous Sources of Contamination - C - GC- Tea and water pitchers stored at waitress service stations shall be covered when not in use. Ensure that all pitchers remain covered.
- 38 2-402.11 Effectiveness-Hair Restraints - C - Several waitresses and waiters are preparing salads in the kitchen. Food employees shall wear hair restraints such as hats, hair covering, or nets that are worn effectively to keep hair from contacting exposed food clean equipment, utensils, linens and single service or single use items.
- 39 3-304.14 Wiping Cloths, Use Limitation - C - Sanitizer solution in two containers were visibly soiled with food debris. Sanitizing solutions in which wet wiping cloths are held between uses shall be free of food debris and visible soil. / Sanitizer containers are stored on the floor throughout the establishment. Containers of chemical sanitizing solutions shall be stored off the floor and used in a manner that prevents contamination.
- 41 3-304.12 In-Use Utensils, Between-Use Storage - C - GC - A scoop handle in sugar and rice were in direct contact with the food. Scoop handles shall be stored in a manner where the handle will not touch the food. CDI- Handle was stored properly to ensure it will not touch food.
- 42 4-901.11 Equipment and Utensils, Air-Drying Required - C -A stack of 8 round containers, 5 large bins, and several stacks of plates were stacked wet. After utensils are cleaned and sanitized they shall be air dried.



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Establishment ID: 3034012328

## Observations and Corrective Actions

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- 45 4-501.11 Good Repair and Proper Adjustment-Equipment - C - Walk in cooler (wet box) read an air temperature of 45-48F. Food in WIC read temperatures of 44-53F. WIC and WIC door must be repaired to allow for temperatures of food to remain at 45F or below. All potentially hazardous foods were removed from WIC and placed in dry box cooler. Do not store any potentially hazardous foods in wet box until refrigeration is checked and verified by EHS. Severe condensation leak in walk in freezer. Assess and repair walk in freezer to prevent condensation build up. //At time of inspection the four door victory unit that was severely damaged was replaced. No other items under equipment were repaired at time of inspection. Continue to replace, repair, and clean all items on the comment addendum sheet. Establishment has 180 (January 24, 2014) to complete all items on the comment addendum sheet received on 7/30/2014.
- 47 4-602.13 Nonfood Contact Surfaces - C - Cleaning needed on the outsides of the dry storage containers of rice and sugar. Cleaning and removal of rust and oxidation is needed along preparation tables, inside equipment and on shelving. // No items nonfood contact surfaces were corrected at time of inspection. Continue to replace, repair, and clean all items on the comment addendum sheet. Establishment has 180 (January 24, 2014) to complete all items on the comment addendum sheet received on 7/30/2014.
- 49 5-205.15 System Maintained in Good Repair - P - At time of inspection a leak was observed at the handwashing sink faucet near dry box. Repair leak so that sink is in good working conditions. 5-203.14 Backflow Prevention Device, When Required - P - Backflow prevention device rated for constant pressure needs to be installed at the water lines to each tea brewer. Consult plumber. / Drain piping for the drop in ice units were appropriately separated and piped independently to floor drains. No items under plumbing systems maintained in good repair were corrected at time of inspection. Continue to replace, repair, and clean all items on the comment addendum sheet. Establishment has 180 (January 24, 2014) to complete all items on the comment addendum sheet received on 7/30/2014.
- 52 5-501.113 Covering Receptacles - C - Lids of dumpster were open. Lids and doors must remain closed at all times. Ensure that dumpster are checked routinely. / Dumpster lid is damaged and needs to be replaced.
- 53 6-201.11 Floors, Walls and Ceilings-Cleanability - C - At time of inspection floor cleaning is needed in dry storage room under shelving, behind and under equipment, and in the walk in freezer. Clean as often as necessary. // 6-501.114 Maintaining Premises, Unnecessary Items and Litter - C - Remove equipment that is no longer in use located in dry storage and outside. Premises shall remain free of items unnecessary to the operation and maintenance of the establishment. // No items under floors, walls, and ceilings repaired at time of inspection. Continue to replace, repair, and clean all items on the comment addendum sheet. Establishment has 180 (January 24, 2014) to complete all items on the comment addendum sheet received on 7/30/2014.
- 54 6-303.11 Intensity-Lighting - C - Lighting in storage closet near dry storage area has no lighting. Walk in freezer and walk in wet box read 2-8 foot candles. Lighting along the oven, pot range, preparation tables next to pot range, preparation table at dry box, conveyor oven, grill, turbo chef, and fryers read between 30-40 foot candles. Lighting at men's stall read 10 FC and at ice machine 10 FC. Lighting in all areas of storage and in walk in freezers and coolers shall be at least 10 foot candle, where food is prepared shall be at least 50 foot candles, in restrooms 20 foot candles, and at ice machine at least 20 fc.



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