

# Food Establishment Inspection Report

Score: 94.5Establishment Name: APPLEBEES #22Establishment ID: 3034010893Location Address: 1990 GRIFFITH RD☒ Inspection ☐ Re-InspectionCity: WINSTON SALEMState: NCDate: 09 / 22 / 2014 Status Code: AZip: 27103County: 34 ForsythTime In: 10 : 10 <sup>am</sup> <sub>pm</sub> Time Out: 12 : 20 <sup>am</sup> <sub>pm</sub>Permittee: APPLE GOLD INCTotal Time: 2 hrs 10 minutesTelephone: (336) 768-8847Category #: IVWastewater System: ☒ Municipal/Community ☐ On-Site System

FDA Establishment Type: \_\_\_\_\_

Water Supply: ☒ Municipal/Community ☐ On-Site SupplyNo. of Risk Factor/Intervention Violations: 2No. of Repeat Risk Factor/Intervention Violations: 1

| 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 checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Proper eating, tasting, drinking, or tobacco use   |  |  |  | <u>2</u>                            | <u>1</u>  | <u>0</u>                            | <input 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 checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Hands clean & properly washed  |  |  |  | <u>4</u>                            | <u>2</u>  | <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 type="checkbox"/>            | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | Handwashing sinks supplied & accessible  |  |  |  | <input checked="" type="checkbox"/> | <u>1</u>  | <u>0</u>                            | <input checked="" 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 type="checkbox"/>            | <input checked="" type="checkbox"/> | Required records available: shellstock tags, parasite destruction                            |  |  |  | <u>2</u>                            | <u>1</u>  | <u>0</u>                            | <input 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 checked="" type="checkbox"/> | <input type="checkbox"/>            | <input 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 checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Proper cold holding temperatures   |  |  |  | <u>3</u>                            | <u>15</u> | <u>0</u>                            | <input 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 checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Contamination prevented during food preparation, storage & display                                      |  |  |  | <u>2</u> | <u>1</u>                            | <u>0</u>                            | <input type="checkbox"/> |
| 38   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Personal cleanliness  |  |  |  | <u>1</u> | <u>05</u>                           | <u>0</u>                            | <input type="checkbox"/> |
| 39   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Wiping cloths: properly used & stored   |  |  |  | <u>1</u> | <u>05</u>                           | <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 checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | In-use utensils: properly stored  |  |  |  | <u>1</u> | <u>05</u>                           | <u>0</u>                            | <input 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 type="checkbox"/>            | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | Single-use & single-service articles: properly stored & used  |  |  |  | <u>1</u> | <input checked="" type="checkbox"/> | <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 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 checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Garbage & refuse properly disposed; facilities maintained   |  |  |  | <u>1</u> | <u>05</u>                           | <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> | <u>05</u>                           | <input checked="" type="checkbox"/> | <input type="checkbox"/> |
| 54   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Meets ventilation & lighting requirements; designated areas used  |  |  |  | <u>1</u> | <u>05</u>                           | <u>0</u>                            | <input type="checkbox"/> |
| Total Deductions:  |                                     |                                     |                                     |   |  |  |  | 5.5      |                                     |                                     |                          |

North Carolina Department of Health & Human Services • Division of Public Health • Environmental Health Section • Food Protection Program  
DHHS is an equal opportunity employer.

# Comment Addendum to Food Establishment Inspection Report

Establishment Name: APPLEBEES #22

Establishment ID: 3034010893

Location Address: 1990 GRIFFITH RD

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: APPLE GOLD INC

Telephone: (336) 768-8847

☒ Inspection ☐ Re-Inspection Date: 09/22/2014

Comment Addendum Attached? ☐ Status Code: A

Category #: IV

Email 1: griffith322@applegoldgroup.com

Email 2:

Email 3:

## Temperature Observations

| Item           | Location       | Temp | Item      | Location              | Temp | Item | Location | Temp |
|----------------|----------------|------|-----------|-----------------------|------|------|----------|------|
| Shaved         | walk in cooler | 40   | tomatoes  | make unit top         | 38   |      |          |      |
| black bean     | walk in cooler | 40   | lettuce   | make unit top         | 40   |      |          |      |
| bruschetta mix | walk in cooler | 39   | lettuce   | salad prep drawer     | 42   |      |          |      |
| onions and     | walk in cooler | 40   | Chicken   | Final Cook            | 180  |      |          |      |
| chicken (raw)  | walk in cooler | 35   | Steak     | Walk in (beer) cooler | 40   |      |          |      |
| rice           | walk in cooler | 37   | Hot water | three comp sink       | 130  |      |          |      |
| Pasta          | make unit top  | 38   | Hot plate | Dish machine          | 176  |      |          |      |
| tomato salsa   | make unit top  | 37   | Sanitizer | buckets (ppm)         | 200  |      |          |      |

## 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.

- 8 6-301.12 Hand Drying Provision - PF Repeat: No hand towels at the front and back handwashing sinks in the kitchen upon arrival. All handwashing sinks shall be provided with approved hand drying devices. PIC stocked paper towels, Ensure that whenever food preparation is occurring that handwashing sinks are properly stocked with soap and paper towels to allow for hand washing.
- 14 4-602.11 Equipment Food-Contact Surfaces and Utensils-Frequency - P Six stored bowls had food debris inside of them. Food contact surfaces shall be maintained clean to sight and touch. Ensure that bowls are cleaned and sanitized, when using the dish machine ensure that bowls are not obstructed so they may be thoroughly washed. CDI: Bowls were washed as corrective action. CDI.
- 42 4-901.11 Equipment and Utensils, Air-Drying Required - C Five bowls and a stack of 6 metal pans were stacked wet. Equipment and Utensils shall be allowed to fully air dry after being washed and sanitized. Allow for all utensils to air dry before stacking.

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

Regulatory Authority (Print & Sign): *First* *Last*  
Joseph Chrobak

REHS ID: 2450 - Chrobak, Joseph

REHS Contact Phone Number: ( 336 ) 703 - 3164

Verification Required Date:      /      /     



North Carolina Department of Health & Human Services • Division of Public Health • Environmental Health Section • Food Protection Program  
DHHS is an equal opportunity employer.



# Comment Addendum to Food Establishment Inspection Report

Establishment Name: APPLEBEES #22

Establishment ID: 3034010893

## 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.



- 43 4-903.11 (A) and (C) Equipment, Utensils, Linens and Single-Service and Single-Use Articles-Storing - C Single service cups stored at drink station are not covered. Single service cups shall be covered with original protective packaging to prevent contamination. Leave plastic coverings on single service cups.
- 45 4-501.11 Good Repair and Proper Adjustment-Equipment - C The top lid of the far right make unit is bent and does not allow it to open and close easily. Equipment shall be maintained in good repair. Repair the make top lid. // The temperature gauge for the dish machine is reading low and needs to be repaired. Repair or replace the dish machine temperature gauge. // Corners of the make unit chopping boards are starting to chip. Have corners smoothed down to be easily cleanable.
- 47 4-601.11 (B) and (C) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - C Mold is starting to build up underneath the soda machine station. Some detail cleaning is needed on the backs of equipment along the cooking line where grease has accumulated. Non food contact surfaces shall be maintained clean. Clean noted items.
- 49 5-203.14 Backflow Prevention Device, When Required - P Back can wash has a hose with an attached spray nozzle. No continuous pressure back flow preventer is provided. Any time the potential for back siphonage is present a water supply shall be protected by backflow prevention. When a water supply is under continuous pressure, such as a hose with a on/off spray nozzle, it shall be protected by a backflow preventer rated for continuous pressure applications. Attach a back flow preventer rated for continuous pressure to the hose line. This will have to be ordered and attached by a plumber.
- 53 6-201.13 Floor and Wall Junctures, Coved, and Enclosed or Sealed - C Pipes entering the ceiling from the deep fryer need to be sealed. Anywhere a pipe enters the ceiling or walls needs to be properly sealed to prevent entry of pests. Seal pipes where they meet the ceiling.



# Comment Addendum to Food Establishment Inspection Report

Establishment Name: APPLEBEES #22

Establishment ID: 3034010893

## 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.

✓  
Spell



# Comment Addendum to Food Establishment Inspection Report

Establishment Name: APPLEBEES #22

Establishment ID: 3034010893

## 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.

✓  
Spell



# Comment Addendum to Food Establishment Inspection Report

Establishment Name: APPLEBEES #22

Establishment ID: 3034010893

## 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.

✓  
Spell

