

# Food Establishment Inspection Report

Score: 94.5Establishment Name: LIGHTHOUSE GRILLEstablishment ID: 3034010228Location Address: 905 BURKE STREET☒ Inspection ☐ Re-InspectionCity: WINSTON-SALEMState: NCDate: 03 / 20 / 2017 Status Code: AZip: 27101County: 34 ForsythTime In: 03 : 00 <sup>am</sup><sub>pm</sub> Time Out: 05 : 15 <sup>am</sup><sub>pm</sub>Total Time: 2 hrs 15 minutesPermittee: LUIS & NICK DUMASCategory #: IVTelephone: (336) 724-9619FDA Establishment Type: Full-Service RestaurantWastewater System: ☒ Municipal/Community ☐ On-Site SystemNo. of Risk Factor/Intervention Violations: 1Water Supply: ☒ Municipal/Community ☐ On-Site SupplyNo. 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 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 type="checkbox"/>            | <input type="checkbox"/>            | <input checked="" 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 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>X</u>  | <u>0</u>                 | <input 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 type="checkbox"/>            | <input type="checkbox"/>            | <input checked="" 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 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 checked="" type="checkbox"/> | <input type="checkbox"/>            | <input 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 checked="" type="checkbox"/> | <input type="checkbox"/>            | <input 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 type="checkbox"/>            | <input type="checkbox"/>            | <input checked="" 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 checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Utensils, equipment & linens: properly stored, dried & handled  |  |  |  | <u>1</u> | <u>05</u> | <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> | <u>X</u>  | <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>X</u> | <u>05</u> | <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 checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Plumbing installed; proper backflow devices   |  |  |  | <u>2</u> | <u>1</u>  | <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>X</u> | <u>05</u> | <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>X</u> | <u>05</u> | <u>0</u> | <input type="checkbox"/> |
| Total Deductions:  |                                     |                                     |                                     |   |  |  |  |          |           | 5.5      |                          |

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# Comment Addendum to Food Establishment Inspection Report

Establishment Name: LIGHTHOUSE GRILL

Establishment ID: 3034010228

Location Address: 905 BURKE STREET

☒ Inspection ☐ Re-Inspection Date: 03/20/2017

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: lighthousegrill@gmail.com

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

Email 2:

Permittee: LUIS & NICK DUMAS

Email 3:

Telephone: (336) 724-9619

## Temperature Observations

| Item       | Location        | Temp | Item         | Location  | Temp | Item | Location | Temp |
|------------|-----------------|------|--------------|-----------|------|------|----------|------|
| Harold     | 10/27/19        | 0    | tomato       | walk in   | 39   |      |          |      |
| hot water  | three comp sink | 168  | green beans  | walk in   | 39   |      |          |      |
| Chicken    | upright cooler  | 40   | make unit    | tomato    | 45   |      |          |      |
| beef liver | upright cooler  | 39   | potato salad | make unit | 43   |      |          |      |
| rice       | steam table     | 143  | cole slaw    | make unit | 43   |      |          |      |
| mashed     | steam table     | 162  | ham          | make unit | 40   |      |          |      |
| peas       | steam table     | 148  | gyro         | make unit | 43   |      |          |      |
| bbq        | walk in         | 40   |              |           |      |      |          |      |

## 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 4-601.11 (A) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - P Two wall mounted potato choppers had dried potato debris on blades and push points. Can opener had grease accumulation on its blade. Clean and sanitize food contact items as often as needed to remove debris build up and at least once every four hours. Utensils cleaned during inspection. / Soda gun at bar had grey build up on its surface. If soda gun is unused keep it disassembled for easy cleaning other wise clean often enough to prevent build up. / Hot water dish machine only reached a hot plate rinse temperature of 143F. Dish machine must reach a final rinse temperature of at least 161F internally. PIC contacted repair person during inspection and switched cleaning to three compartment sink with T stick heater. Establishment also has chlorine and test strips on site if needed. Do not use the dish machine until it has been repaired. Contact Joseph Chrobak at (336) 703-3164 or Chrobajb@forsyth.cc no later than 3-30-17 for
- 45 4-501.11 Good Repair and Proper Adjustment-Equipment - C Repeat: Wire shelving in dry storage and chemical storage shelves and shelves over prep sinks have rust build up. Some rust present on bottom components of equipment and tables. Continue efforts to repair or replace rusted items. Overall improvement from prior inspection.
- 47 4-601.11 (B) and (C) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - C Repeat: Cleaning needed throughout kitchen area on cooking equipment to remove grease build up. Cleaning needed inside coolers and freezers to remove debris accumulation from bottoms of the units. Non food contact surfaces shall be kept clean to sight and touch.

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

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

REHS ID: 2450 - Chrobak, Joseph

Verification Required Date: 03 / 30 / 2017

REHS Contact Phone Number: ( 336 ) 703 - 3164



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- 53 6-201.13 Floor and Wall Junctions, Coved, and Enclosed or Sealed - C Repeat: Wall to floor connections in dry storage areas, restrooms, and kitchen are not coved. Provided a coved base in these areas to allow for easy cleaning and to prevent 90 degree joints that allow for accumulation. // 6-201.11 Floors, Walls and Ceilings-Cleanability - C Wall by the three compartment sink and wall in hot heater room has pulled away from baseboard tiles and is curling up due to heat or water damage. Repair walls to have smooth and easily cleaned finish. Some areas of ceilings in kitchen are chipping and need to be refinished. // 6-501.11 Repairing-Premises, Structures, Attachments, and Fixtures-Methods - C Repeat: Cleaning needed on floors around castors and where equipment contacts floor as grease and debris are present. Overall improvement of from last inspection.
- 54 6-303.11 Intensity-Lighting - C Repeat: Lights low in following areas Bar: 6-28 foot candles. / Food prep areas through kitchen 20-42 foot candles. Lighting in food prep areas must be at 50 foot candles or higher increase lighting in these areas. Lighting low in employee restrooms must be increase to 20 foot candles.



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✓  
Spell



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Spell

