

Food Establishment Inspection Report

Score: 90

Establishment Name: SMALL BATCH/BURGER BATCH

Establishment ID: 3034012462

Location Address: 241 W 5TH ST

Inspection Re-Inspection

City: WINSTON SALEM

State: NC

Date: 05 / 16 / 2017 Status Code: A

Zip: 27101

County: 34 Forsyth

Time In: 01 : 00 am/pm am pm

Time Out: 06 : 00 am/pm am pm

Permittee: SMALL BATCH BEER COMPANY

Category #: III

Telephone: (336) 893-6395

FDA Establishment Type: Full-Service Restaurant

Wastewater System: Municipal/Community On-Site System

No. of Risk Factor/Intervention Violations: 13

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"/>
Employee Health .2652										
2	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Management, employees knowledge; responsibilities & reporting			3	1.5	0	<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"/>
Good Hygienic Practices .2652, .2653										
4	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper eating, tasting, drinking, or tobacco use			2	1	<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			1	0.5	0	<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			4	<input checked="" type="checkbox"/>	0	<input checked="" 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"/>
8	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Handwashing sinks supplied & accessible			2	<input checked="" type="checkbox"/>	0	<input checked="" type="checkbox"/>
Approved Source .2653, .2655										
9	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food obtained from approved source			2	1	0	<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"/>
11	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food in good condition, safe & unadulterated			2	1	0	<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"/>
Protection from Contamination .2653, .2654										
13	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food separated & protected			3	1.5	<input checked="" type="checkbox"/>	<input checked="" 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"/>
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"/>
Potentially Hazardous Food Time/Temperature .2653										
16	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cooking time & temperatures			3	1.5	0	<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"/>
18	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper cooling time & temperatures			3	1.5	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
19	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper hot holding temperatures			3	<input checked="" type="checkbox"/>	0	<input checked="" type="checkbox"/>
20	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper cold holding temperatures			3	<input checked="" type="checkbox"/>	0	<input checked="" 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"/>
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"/>
Consumer Advisory .2653										
23	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Consumer advisory provided for raw or undercooked foods			1	<input checked="" type="checkbox"/>	0	<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"/>
Chemical .2653, .2657										
25	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food additives: approved & properly used			1	0.5	<input checked="" type="checkbox"/>	<input checked="" 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"/>
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"/>

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			1	0.5	0	<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"/>
30	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Variance obtained for specialized processing methods			1	0.5	0	<input type="checkbox"/>
Food Temperature Control .2653, .2654										
31	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper cooling methods used; adequate equipment for temperature control			1	0.5	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
32	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Plant food properly cooked for hot holding			1	0.5	0	<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"/>
34	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Thermometers provided & accurate			1	0.5	0	<input type="checkbox"/>
Food Identification .2653										
35	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food properly labeled: original container			2	1	0	<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			2	1	0	<input type="checkbox"/>
37	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Contamination prevented during food preparation, storage & display			2	1	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
38	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Personal cleanliness			1	0.5	<input checked="" type="checkbox"/>	<input checked="" 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 checked="" type="checkbox"/>
40	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Washing fruits & vegetables			1	0.5	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
Proper Use of Utensils .2653, .2654										
41	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	In-use utensils: properly stored			1	0.5	0	<input type="checkbox"/>
42	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Utensils, equipment & linens: properly stored, dried & handled			1	0.5	<input checked="" type="checkbox"/>	<input type="checkbox"/>
43	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Single-use & single-service articles: properly stored & used			1	0.5	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
44	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Gloves used properly			1	0.5	0	<input type="checkbox"/>
Utensils and Equipment .2653, .2654, .2663										
45	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed, & used			2	1	0	<input type="checkbox"/>
46	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Warewashing facilities: installed, maintained, & used; test strips			1	<input checked="" type="checkbox"/>	0	<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"/>
Physical Facilities .2654, .2655, .2656										
48	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Hot & cold water available; adequate pressure			2	1	0	<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"/>
50	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Sewage & waste water properly disposed			2	1	0	<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"/>
52	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Garbage & refuse properly disposed; facilities maintained			1	0.5	0	<input type="checkbox"/>
53	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Physical facilities installed, maintained & clean			1	0.5	<input checked="" 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"/>
Total Deductions:							10			



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: SMALL BATCH/BURGER BATCH
 Location Address: 241 W 5TH ST
 City: WINSTON SALEM State: NC
 County: 34 Forsyth Zip: 27101
 Wastewater System: Municipal/Community On-Site System
 Water Supply: Municipal/Community On-Site System
 Permittee: SMALL BATCH BEER COMPANY
 Telephone: (336) 893-6395

Establishment ID: 3034012462
 Inspection Re-Inspection Date: 05/16/2017
 Comment Addendum Attached? Status Code: A
 Category #: III
 Email 1: tim@smallbatchws.com
 Email 2:
 Email 3:

Temperature Observations

Item	Location	Temp	Item	Location	Temp	Item	Location	Temp
chlorine	dishmachine	50	chicken	final cook	201			
wash temp	dishmachine in bar	131	pico	walk in cooler	40			
chlorine	dishmachine	50	fries	walk in cooler	39			
wash temp	dishmachine in kitchen	119	hamburger	cooling drawers	40			
hot water	three comp sink	135	ambient	reach in	44			
quat sanitizer	three comp sink	200	chili	hot hold	140			
Quat sanitizer	wiping cloth bucket	150	grilled onions	hot hold	150			
hamburger	final cook	172						

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.

- 1 2-102.12 Certified Food Protection Manager - C: 0 pts. No food safety certification. Person in charge shall have certification of an ANSI-accredited certification program. Obtain certification within 210 days of permit date.

- 4 2-401.11 Eating, Drinking, or Using Tobacco - C: 0 pts. Employee drink stored on prep sink while washing vegetables. Employee drinks shall be stored to prevent contamination of food and cleaned equipment. CDI: Drink discarded.

- 6 2-301.14 When to Wash - P: Three employees washed hands, then turned off faucets without using a barrier, like a papertowel. Hands shall be washed when contaminated. CDI: All hands rewashed properly and used paper towel to turn off faucets.



Person in Charge (Print & Sign): Tim Walker
 First Last

Tim Walker

Regulatory Authority (Print & Sign): Michelle Bell REHS
 First Last

Michelle Bell REHS

REHS ID: 2464 - Bell, Michelle

Verification Required Date: 05 / 26 / 2017

REHS Contact Phone Number: (336) 703 - 3141



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- 8 5-205.11 Using a Handwashing Sink-Operation and Maintenance - PF: Handsink at beverage station blocked by large trashcan. Handsinks shall be maintained accessible at all times. CDI: Trashcan moved.//6-301.12 Hand Drying Provision - PF: No paper towels present at beverage station handsink or in bar. Maintain handsinks stocked with paper towels at all times. CDI: Paper towels stocked.
- 13 3-302.11 Packaged and Unpackaged Food-Separation, Packaging, and Segregation - P: 0 pts. Raw eggs stored over prepared tomatoes and cooked pork belly in reach in cooler. Food shall be stored to prevent cross contamination. CDI: Foods re-arranged in proper storage order (i.e. tomatoes and cooked foods at top, followed by unwashed vegetables, then raw seafood, then raw pork/beef, then raw ground beef, then raw chicken).
- 14 4-501.114 Manual and Mechanical Warewashing Equipment, Chemical Sanitization-Temperature, pH, Concentration and Hardness - P: Both dish machines (one in bar and one in kitchen) registering at 10 ppm chlorine sanitizer. Chlorine sanitizer for machines shall test from 50-200 ppm. CDI: Machines repaired during inspection to 50 ppm. //4-601.11 (A) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - C: Ice machine soiled. Food contact surfaces of equipment shall be clean to sight and touch. Detailed cleaning needed around chute.
- 18 3-501.14 Cooling - P: 0 pts. Large container of cheese sauce cooling on 2 inch ice bath greater than 2 hours 110-140F. Potentially hazardous foods shall be cooled from 135F to 70F within 2 hours and cooled to 41F and below within an additional 4 hours (for a total of 6 hours). CDI: Cheese sauce reheated above 165F.
- 19 3-501.16 (A)(1) Potentially Hazardous Food (Time/Temperature Control for Safety Food), Hot and Cold Holding - P: Fried onions 89F, cooked jalopenos 106F and cheese sauce 112F. Potentially hazardous foods shall be maintained at 135F and above. CDI: Onions/jalopenos discarded. Cheese sauce reheated above 165F.
- 20 3-501.16 (A)(2) and (B) Potentially Hazardous Food (Time/Temperature Control for Safety Food), Hot and Cold Holding - P: Items in make unit: pico de gallo 54F, goat cheese 59F, lettuce 54F, ham 51F, lettuce 56F, tomatoes 52, roasted cauliflower 54/56F, roasted cauliflower 50F, french fries 76F. Potentially hazardous foods shall be maintained at 45F and below (41F and below starting on January 1, 2019). CDI: All discarded or sent to cool in walk in cooler at 40F and below.
- 21 3-501.17 Ready-To-Eat Potentially Hazardous Food (Time/Temperature Control for Safety Food), Date Marking - PF: 0 pts. Roasted cauliflower in walk in cooler with 5/24 date. Potentially hazardous, ready-to-eat foods held in establishment for greater than 24 hours shall be labeled to indicate either date of preparation or discard and held for a maximum of 7 days at 41F and below with date of preparation counting as day 1 (42-45F shall be held for a maximum of 4 days). CDI: Date changed on roasted cauliflower to reflect prep date.



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Spell

- 23 3-603.11 Consumption of Animal Foods that are Raw, Undercooked, or Not Otherwise Processed to Eliminate Pathogens - PF: Menu includes disclosure statement, but is printed tiny on menu. Menu does not have asterisks next to food items that may be ordered undercooked reminding the consumer to read the disclosure statement. Increase size of disclosure statement and add asterisks next to burgers and eggs on menu. Verification is required to Michelle Bell at 336-703-3141 or bellmi@forsyth.cc by 5-26-2017.
- 25 3-202.12 Additives - P:, 3-302.14 Protection from Unapproved Additives - P: 0 pts. Nature's Alive Vitamin C Supplement powder being added to guacamole to prevent browning of avocados. Discontinue use until powder is verified through Health Department as safe food additive.
- 26 7-207.11 Restriction and Storage-Medicines - P,PF, 7-201.11 Separation-Storage - P,: Many bottles of sanitizer stored on splashguards. Butane in dry storage stored over waffle mix. Multiple medications (sore throat spray, Pepto bismol, and heat therapy patches) stored above prep sink. Maintain medications and chemicals stored to prevent contamination of cleaned equipment. CDI: All moved to proper storage.
- 31 3-501.15 Cooling Methods - PF: 0 pts. Queso cooling in minimal ice bath. Cooling shall be accomplished in accordance with the time and temperature criteria specified under 3-501.14 by using one or more of the following methods: (1) placing food in shallow pans, (2) separating the food into smaller or thinner portions, (3) using rapid cooling equipment, (4) stirring the food in a container placed in an ice water bath, (5) using containers that facilitate heat transfer, (6) adding ice as an ingredient, or (7) other effective means. CDI: Queso reheated to begin cooling process again.
- 37 3-307.11 Miscellaneous Sources of Contamination - C: 0 pts. Employee cell phone chargers above prep sink and speaker on prep sink. Employee coat and backpack hanging on storage racks for clean utensils/ingredients. Food and cleaned equipment shall be protected from contamination. CDI: All moved to employee storage area.//3-305.11 Food Storage-Preventing Contamination from the Premises - C: Queso cooling in sanitize compartment of three comp sink while soiled dishes are present. Food shall be protected from contamination. Use prep sink to cool foods.
- 38 2-402.11 Effectiveness-Hair Restraints - C: 0 pts. Multiple employees not wearing hair/beard restraints/guards when working with food and rolling silverware. Effective hair restraints shall be worn when working with food and cleaned equipment. Beard guards are required when hair exceeds length of eyebrow hair. CDI: Hair/beard restraints donned during inspection.
- 39 3-304.14 Wiping Cloths, Use Limitation - C: 0 pts. One wiping cloth bucket on floor. One bucket with soiled sanitizer solution. Buckets for wet wiping cloths shall be changed when visibly soiled and shall be stored off the floor.



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- 40 3-302.15 Washing Fruits and Vegetables - C: 0 pts. Cauliflower and potatoes being sliced without prior washing. Orange at bar with sticker. Fruits and vegetables shall be washed prior to slicing/preparing and stickers completely removed first. CDI: Employee rewashed all vegetables.
- 42 4-901.11 Equipment and Utensils, Air-Drying Required - C: 0 pts. Dishes being towel-dried by dish washer. Many utensils stacked wet. Equipment and utensils shall be completely air-dried after washing, rinsing, and sanitizing; prior to stacking.//4-903.11 (A), (B) and (D) Equipment, Utensils, Linens and Single-Service and Single-Use Articles-Storing - C: Cutting board stored on floor of kitchen. Maintain utensils at least 6 inches above the floor.
- 43 4-903.11 (A) and (C) Equipment, Utensils, Linens and Single-Service and Single-Use Articles-Storing - C: 0 pts. Two cases of straws sitting on floor of dry storage. Single service articles shall be stored at least 6 inches above the floor.//4-502.13 Single-Service and Single-Use Articles-Use Limitations - C: Many single-use articles including cream cheese and icing buckets being re-used to hold different food ingredients throughout kitchen. Single-use articles shall be used for manufacturer's original intended use and for no other purpose.
- 46 4-501.14 Warewashing Equipment, Cleaning Frequency - C: Dishmachine and sanitize drainboard of three comp sink soiled. Warewashing equipment shall be cleaned at least every 24 hours or as frequently as necessary to prevent accumulation of soil.//4-302.14 Sanitizing Solutions, Testing Devices - PF: Quat sanitizer strips ruined in bottom of container holding strips. Maintain test strips for the accurate testing of sanitizer effectiveness. CDI: Strips given to operator until new strips can be purchased.
- 53 6-201.11 Floors, Walls and Ceilings-Cleanability - C: 0 pts. Tile around grease trap chipping. Handsinks need recaulked to walls. Floors and walls shall be maintained easily cleanable.//6-501.12 Cleaning, Frequency and Restrictions - C: Wall cleaning behind dishmachine needed. Maintain walls clean.
- 54 6-303.11 Intensity-Lighting - C: Lighting low in the following areas (in fctd): ice bins in bar 40-41, bun warmer 23, beverage station 23, handsink next to bev. station 7. Increase lighting to meet 20 fctd at handsinks and 50 fctd in food prep areas.//6-501.14 Cleaning Ventilation Systems, Nuisance and Discharge Prohibition - C: Dusty vents present in bar. Maintain vents clean.



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Spell

