

Food Establishment Inspection Report

Score: 93Establishment Name: RJ REYNOLDS PLAZAEstablishment ID: 3034010361Location Address: 401 N MAIN ST☒ Inspection ☐ Re-InspectionCity: WINSTON SALEMState: NCDate: 05 / 17 / 2017 Status Code: AZip: 27101County: 34 ForsythTime In: 09 : 30 ☒ am ☐ pmTime Out: 03 : 30 ☐ am ☒ pmPermittee: RJ REYNOLDS TOBACCOTotal Time: 6 hrs 0 minutesTelephone: (336) 741-5377Category #: IVWastewater System: ☒ Municipal/Community ☐ On-Site SystemFDA Establishment Type: Full-Service RestaurantWater Supply: ☒ Municipal/Community ☐ On-Site SupplyNo. of Risk Factor/Intervention Violations: 6No. of Repeat Risk Factor/Intervention Violations: 5

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 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 type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food in good condition, safe & unadulterated				<u>2</u>	<u>1</u>	<u>0</u>	<input checked="" 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>0</u>	<u>0</u>	<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 type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper hot holding temperatures				<u>3</u>	<u>0</u>	<u>0</u>	<input checked="" type="checkbox"/>
20	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper cold holding temperatures				<u>3</u>	<u>0</u>	<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 checked="" type="checkbox"/>	<input type="checkbox"/>	Time as a public health control: procedures & records				<u>2</u>	<u>1</u>	<u>0</u>	<input checked="" type="checkbox"/>
Consumer Advisory .2653											
23	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" 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 type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Food additives: approved & properly used				<u>1</u>	<u>05</u>	<u>0</u>	<input type="checkbox"/>
26	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Toxic substances properly identified stored, & used				<u>2</u>	<u>1</u>	<u>0</u>	<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				<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 type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper cooling methods used; adequate equipment for temperature control				<u>05</u>	<u>0</u>	<input checked="" type="checkbox"/>	<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 type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Thermometers provided & accurate				<u>1</u>	<u>05</u>	<u>0</u>	<input checked="" 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>0</u>	<u>0</u>	<input checked="" type="checkbox"/>
46	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Warewashing facilities: installed, maintained, & used; test strips				<u>1</u>	<u>0</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>	<u>05</u>	<u>0</u>	<input checked="" 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>	<u>1</u>	<u>0</u>	<input checked="" type="checkbox"/>
50	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Sewage & waste water properly disposed				<u>2</u>	<u>1</u>	<u>0</u>	<input checked="" type="checkbox"/>
51	<input type="checkbox"/>	<input checked="" 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>	<u>0</u>	<input checked="" type="checkbox"/>
54	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Meets ventilation & lighting requirements; designated areas used				<u>1</u>	<u>05</u>	<u>0</u>	<input checked="" type="checkbox"/>
Total Deductions:										<u>7</u>	

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Comment Addendum to Food Establishment Inspection Report

Establishment Name: RJ REYNOLDS PLAZA

Establishment ID: 3034010361

Location Address: 401 N MAIN 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: RJ REYNOLDS TOBACCO

Telephone: (336) 741-5377

☒ Inspection ☐ Re-Inspection Date: 05/17/2017

Comment Addendum Attached? ☐ Status Code: A

Category #: IV

Email 1: reinham@rjrt.com

Email 2:

Email 3:

Temperature Observations

Item	Location	Temp	Item	Location	Temp	Item	Location	Temp
servsafe	Steve Maneen 5-25-21	00	rice	walk in cooler	41	ambient	beverage cooler	45
cabbage	final cook	187	beef	walk in cooler	43	ambient	catering cooler	38
edamame	hot hold	140	lettuce	walk in cooler	43	final rinse	dishmachine	168
chicken	hot hold	135	chicken	upright	41	turkey	serving line	147
rotisserie	final cook	200	butter	reach in	41	green beans	serving line	137
sausage	hot hold	136	hot water	three comp sink	129	ambient	reach in	33
pork loin	hot hold	149	quat sanitizer	wiping cloth bucket	200	slaw	upright	42
green beans	in prep	136	quat sanitizer	three comp sink	200	chili	hot hold	158

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.

- 11 3-202.15 Package Integrity - PF: 0 pts. REPEAT: One dented can of oranges. Packages shall protect the integrity of the products inside from potential adulteration. CDI: Can segregated.
- 14 4-601.11 (A) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - P: REPEAT: The following food contact surfaces of equipment and utensils soiled: 9 plates, 1 container, 7 bowls, ice machine deflection plate in catering room, 1 tray, peeler. Food contact surfaces of equipment and utensils shall be maintained clean to sight and touch. CDI: All sent to be rewashed during inspection.
- 19 3-501.16 (A)(1) Potentially Hazardous Food (Time/Temperature Control for Safety Food), Hot and Cold Holding - P: REPEAT: Sausage on serving line 114-121F, grilled onions at grill 112-128F (pan positioned on surface next to grill), hot chips 83F, grilled chicken (pan positioned between grill) 122-130F. Potentially hazardous foods shall be held at 135F and above. CDI: Sausage reheated. Onions reheated to 174F. Hot chips discarded. Grilled chicken discarded.

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

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

REHS ID: 2464 - Bell, Michelle

Verification Required Date: / /

REHS Contact Phone Number: (336) 703 - 3141



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- 20 3-501.16 (A)(2) and (B) Potentially Hazardous Food (Time/Temperature Control for Safety Food), Hot and Cold Holding - P: REPEAT: Lettuce at salad bar 48F, lettuce at grill 50F and 53F, tomato at grill 59F, ham at pizza station 49F, sausage at pizza station 55F, chicken at pizza station 60F, chickpea salad at deli 49-55F, roast beef at deli 56F, ham at deli 45-50F, lettuce at deli 50F, arugula at deli 51F. Potentially hazardous foods shall be maintained at 45F and below. CDI: All sent to coolers to re-chill (had been on line for approximately 30 minutes).
- 22 3-501.19 Time as a Public Health Control - P,PF: 0 pts. Items on time at pizza station, but employee not aware of time procedures or to discard after 4 hours. Hot chips and wraps not labeled under time but in conversation with manager, they are to be included in time procedure. If time without temperature control is used as the public health control up to a maximum of 4 hours: (1) The food shall have an initial temperature of 45F or less (41F or less starting January 1, 2019) when removed from cold holding temperature control, or 135F or greater when removed from hot holding temperature control; (2) the food shall be marked or otherwise identified to indicate the time that is 4 hours past the point in time when the food is removed from temperature control; (3) the food shall be cooked and served, served at any temperature if ready-to-eat, or discarded, within 4 hours from the point in time when the food is removed from temperature control; and (4) the food in unmarked containers or packages, or marked to exceed a 4-hour limit shall
- 26 7-201.11 Separation-Storage - P: 0 pts. REPEAT: Case of butane chemicals stored on shelving above drinks in dry storage room. Chemicals shall be stored to prevent contamination of food. CDI: Butane containers moved to chemical shelving.
- 31 3-501.15 Cooling Methods - PF: REPEAT: Items cooling tightly wrapped: spicy sausage at 51F, lettuce 52F, turkey 50F, tomatoes 53F, tomatoes 56F. Methods to facilitate heat transfer during cooling shall be taken (i.e. ice bath, loosely covering food products, thin portions, etc.). CDI: Foods vented.
- 34 4-502.11 (B) Good Repair and Calibration - PF: 0 pts. One thermometer (out of 4) approximately 7 degree out of calibration. Maintain thermometers calibrated as frequently as necessary to provide accuracy when measuring temperatures. CDI: Thermometer calibrated.
- 45 4-501.11 Good Repair and Proper Adjustment-Equipment - C: REPEAT: The following equipment is in need of repair/replacement: all older equipment listed on previous inspection located in salad room is slated for removal once remodel begins (if choosing to keep this equipment, it will be required to be in good repair), drink cooler shelving rusting in catering room, shelving rusted in lower level mopsink room, cabinets under beverage station also scheduled for remodel in the next coming weeks (ensure cabinets are easily cleanable), casters rusted on one speed rack, 2 spring arms torn at connection, toilet seat stained in lower level men's restroom, repair gasket stopper at pre-soak sink in upper kitchen, dishmachine is flaking/rusting underneath. Equipment shall be maintained in good repair.
- 46 4-501.14 Warewashing Equipment, Cleaning Frequency - C: Dishmachine on lower level has an accumulation of pink residue/debris inside and soil coming from upper jets. Sanitizer drainboard at three comp sink on upper level soiled. Warewashing equipment shall be cleaned at least every 24 hours or as frequently as necessary to prevent accumulation of soil.//4-204.114 Warewashing Machines, Internal Baffles - C: Dishmachine missing curtain between presoak and wash vat. Replace curtain to maintain each vat operating as designed.



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- 47 4-601.11 (B) and (C) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - C: 0 pts. REPEAT: The following nonfood contact surfaces of equipment need additional cleaning: prep sink in grill room, cabinets under beverage station, tops of ovens, prep sink in Fusion prep, dust on clean utensil shelving near Fusion prep, outside of panini grill, mixer stand, catering cart, floor and shelving in lower level walk in cooler, walk in freezer floor, pre-soak sink to dishmachine. Nonfood contact surfaces of equipment and utensils shall be maintained clean to sight and touch.
- 49 5-202.14 Backflow Prevention Device, Design Standard - P: 0 pts. REPEAT: Atmospheric backflow preventer installed on hose underneath conveyor belt at dishmachine, but hose had an attached spray gun. When system is placed under continuous pressure, a backflow preventer rated for continuous pressure is required; otherwise, the system shall be maintained without the spray gun nozzle when not in-use. CDI: Spray attachment removed.
- 50 5-402.13 Conveying Sewage - P: 0 pts. REPEAT: Helix drainage puddling at bottom and not properly draining to drain (not witnessed during this inspection, but problem is still occurring as stated by operator). This area is slated for remodel shortly to completely re-do the floors underneath the helix station and slope to drain properly.
- 51 6-501.18 Cleaning of Plumbing Fixtures - C: 0 pts. Handsink in salad room soiled. Maintain plumbing fixtures clean.
- 53 6-501.12 Cleaning, Frequency and Restrictions - C: 0 pts. REPEAT: Wall cleaning needed in grill room and ceiling cleaning needed in lower level mopsink room. Walls and ceilings shall be cleaned as frequently as needed.//Chipped wall paint in grill room, ceiling not smooth and wallpaper peeling in lower level men's restroom, ceiling not smooth in lower level women's restroom, repair floor (missing coating) in obsolete storage room, seal pipe penetrations into walls and ceilings on all levels throughout, re-attached wall paper peeling in catering room, repair cracked floor tile in lower level mopsink, remove rust from ceiling frame in lower level mopsink room, remove any sticky residue and fill holes in walls throughout all levels of kitchen, replace any rusted brackets/plates (seen outside walk in coolers in salad room). Floors, walls, and ceilings shall be easily cleanable.
- 54 6-303.11 Intensity-Lighting - C: 0 pts. REPEAT: Lighting low in the following areas (in fctd): one side of cookline (with fryers) 33-49, employee women's upper level toilet 9, employee men's upper level toilet 8, walk in freezer 3-21, salad walk in cooler 4-11, deli walk in cooler 5-22, and prep walk in cooler 5-14. Increase lighting to 10 fctd in food storage areas, 20 fctd at plumbing fixtures in restrooms, and 50 fctd at food prep areas.



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