

Food Establishment Inspection Report

Score: 93

Establishment Name: CIMARRON STEAKHOUSE

Establishment ID: 3034011751

Location Address: 3260 S. STRATFORD ROAD

☒ Inspection ☐ Re-Inspection

City: WINSTON-SALEM

State: NC

Date: 07 / 12 / 2017 Status Code: A

Zip: 27103 County: 34 Forsyth

Time In: 01 : 45 ☐ am ☒ pm Time Out: 05 : 15 ☐ am ☒ pm

Permittee: CIMARRON STEAK HOUSE, INC.

Total Time: 3 hrs 30 minutes

Telephone: (336) 712-4689

Category #: IV

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

FDA Establishment Type: Full-Service Restaurant

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

No. of Risk Factor/Intervention Violations: 8

No. of Repeat Risk Factor/Intervention Violations: 2

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>13</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>13</u>	<u>0</u>	<input type="checkbox"/>
Good Hygienic Practices .2652, .2653										
4	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper eating, tasting, drinking, or tobacco use			<u>2</u>	<u>X</u>	<u>0</u>	<input checked="" type="checkbox"/>
5	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	No discharge from eyes, nose or mouth			<u>1</u>	<u>03</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>13</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>X</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 type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food separated & protected			<u>3</u>	<u>13</u>	<u>X</u>	<input checked="" type="checkbox"/>
14	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food-contact surfaces: cleaned & sanitized			<u>3</u>	<u>13</u>	<u>X</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>13</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>13</u>	<u>0</u>	<input type="checkbox"/>
18	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Proper cooling time & temperatures			<u>3</u>	<u>13</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>13</u>	<u>0</u>	<input type="checkbox"/>
20	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper cold holding temperatures			<u>3</u>	<u>X</u>	<u>0</u>	<input checked="" type="checkbox"/>
21	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper date marking & disposition			<u>3</u>	<u>13</u>	<u>X</u>	<input checked="" 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 type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Consumer advisory provided for raw or undercooked foods			<u>1</u>	<u>03</u>	<u>X</u>	<input checked="" 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>13</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>03</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>X</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>03</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>03</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>03</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>03</u>	<u>0</u>	<input type="checkbox"/>
33	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Approved thawing methods used			<u>1</u>	<u>03</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>03</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>03</u>	<u>0</u>	<input type="checkbox"/>
39	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Wiping cloths: properly used & stored			<u>1</u>	<u>03</u>	<u>X</u>	<input type="checkbox"/>
40	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Washing fruits & vegetables			<u>1</u>	<u>03</u>	<u>0</u>	<input type="checkbox"/>
Proper Use of Utensils .2653, .2654										
41	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	In-use utensils: properly stored			<u>1</u>	<u>03</u>	<u>X</u>	<input checked="" type="checkbox"/>
42	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Utensils, equipment & linens: properly stored, dried & handled			<u>1</u>	<u>X</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>03</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>03</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>X</u>	<u>1</u>	<u>0</u>	<input checked="" type="checkbox"/>
46	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Warewashing facilities: installed, maintained, & used; test strips			<u>1</u>	<u>03</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>X</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 type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Plumbing installed; proper backflow devices			<u>2</u>	<u>1</u>	<u>X</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>03</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>03</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>03</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>X</u>	<u>0</u>	<input type="checkbox"/>
Total Deductions: <u>7</u>										



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Comment Addendum to Food Establishment Inspection Report

Establishment Name: CIMARRON STEAKHOUSE
 Location Address: 3260 S. STRATFORD ROAD
 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: CIMARRON STEAK HOUSE, INC.
 Telephone: (336) 712-4689

Establishment ID: 3034011751
☒ Inspection ☐ Re-Inspection Date: 07/12/2017
 Comment Addendum Attached? ☐ Status Code: A
 Category #: IV
 Email 1:
 Email 2:
 Email 3:

Temperature Observations

Item	Location	Temp	Item	Location	Temp	Item	Location	Temp
chicken	final cook	191	hot water	three comp sink	135	pork belly	walk in cooler	49
chlorine	three comp sink	50	food safety	Michael Boyd 7-26-17	00	rice	walk in cooler	51
chlorine	dishmachine	50	ambient	reach in cooler	41	milk	walk in cooler	51
wash temp	dishmachine	117	salad	walk in cooler	52	cream cheese	walk in cooler	50
salmon	cooling drawers	44	sliced tomato	walk in cooler	50	whipped	walk in cooler	51
steak	cooling drawers	40	lettuce	walk in cooler	60	butter	walk in cooler	50
cheese	make unit	44	yogurt	walk in cooler	50	heavy cream	walk in cooler	51
onions	hot hold	155	watermelon	walk in cooler	50	ranch	walk in cooler	49

Observations and Corrective Actions

Violations cited in this report must be corrected within the time frames below, or as stated in sections 8-405.11 of the food code.

- 4 2-401.11 Eating, Drinking, or Using Tobacco - C: REPEAT: Two employee drinks stored on prep surfaces. Employee drinks shall be stored to prevent contamination of food equipment. CDI: Drinks moved to lower shelves.
- 11 3-202.15 Package Integrity - PF: 0 pts. One can of green beans dented on seam. Packages shall protect the integrity of the food inside from potential adulteration. CDI: Can discarded.//3-101.11 Safe, Unadulterated and Honestly Presented - P,PF: One zucchini molded. Food shall be safe and free from adulteration. CDI: Zucchini discarded.
- 13 3-302.11 Packaged and Unpackaged Food-Separation, Packaging, and Segregation - P: 0 pts. 1/2 flat of eggs stored above box of zucchini. Foods shall be stored to prevent cross contamination. CDI: Eggs discarded.



Person in Charge (Print & Sign): Robin Swaim

Regulatory Authority (Print & Sign): Michelle Bell REHS

Robin Swaim

Michelle Bell REHS

REHS ID: 2464 - Bell, Michelle

Verification Required Date: ___ / ___ / ___

REHS Contact Phone Number: (336) 703 - 3141



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- 14 4-601.11 (A) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - P: 0 pts. Slicer lightly soiled. Food contact surfaces of equipment shall be maintained clean. CDI: Slicer cleaned during inspection.//4-602.11 Equipment Food-Contact Surfaces and Utensils-Frequency - C: Ice machine soiled at top around chute. Clean ice machine as frequently as needed to prevent soil growth.
- 20 3-501.16 (A)(2) and (B) Potentially Hazardous Food (Time/Temperature Control for Safety Food), Hot and Cold Holding - P: The following foods out-of-temperature in walk in cooler: salad 52F, sliced tomato 50F, pasta 50F, lettuce 60F, yogurt 50F, watermelon (sliced) 50F, cooked pork belly 49F, rice 51F, milk 51F, cream cheese 50F, whipped cream 51F, butter 50F, heavy cream 51F. Black beans in reach in cooler 47-48F. Potentially hazardous foods shall be maintained at 45F and below. CDI: All foods held less than 4 hours moved to freezer and reached 45F and below. All other foods discarded. As of January 1, 2019, potentially hazardous foods will need to be maintained at 41F and below.
- 21 3-501.18 Ready-To-Eat Potentially Hazardous Food (Time/Temperature Control for Safety Food), Disposition - P: 0 pts. Chicken cooked 7-8-17 at 44F and meatloaf 7-1-17. Potentially hazardous foods shall be discarded once exceeding time/temperature parameters (7 days at 41F and below with day of prep equal to day 1; 4 days at 42-45F). CDI: All discarded.
- 23 3-603.11 Consumption of Animal Foods that are Raw, Undercooked, or Not Otherwise Processed to Eliminate Pathogens - PF: 0 pts. Bearnaise sauce with raw egg yolks offered on menu, but not identified as an undercooked animal food (by asterisking). Consumers shall be informed of the potential for food borne illness when consuming animal foods undercooked. CDI: Menus asterisked during inspection.
- 26 7-201.11 Separation-Storage - P: 0 pts. Dish soap and steel polish above napkins/forks, sternos above drink boxes, and butane torch on shelf above clean plates. Chemicals shall be stored to prevent contamination of food, utensils, and single service articles. CDI: All chemicals moved to appropriate storage locations during inspection.
- 39 3-304.14 Wiping Cloths, Use Limitation - C: 0 pts. Chlorine sanitizer at 10 ppm in wiping cloth bucket. Wet wiping cloths shall be stored submerged in an effective sanitizer solution. CDI: Sanitizer changed to 50 ppm chlorine.
- 41 3-304.12 In-Use Utensils, Between-Use Storage - C: 0 pts. Ice scoop in bar with handle laying on ice. In-use utensils shall be stored with handle upright out of the ingredient. CDI: Scoop uprighted.



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- 42 4-901.11 Equipment and Utensils, Air-Drying Required - C: A few containers stacked wet. Cutting boards applied wet to equipment. Equipment and utensils shall completely air-dry before stacking after being washed, rinsed, and sanitized.//4-903.11 (A), (B) and (D) Equipment, Utensils, Linens and Single-Service and Single-Use Articles-Storing - C: Bins for holding clean utensils soiled. Plates above reach in units not inverted. Cleaned utensils shall be stored to prevent contamination. Clean bins and invert plates or other effective means.
- 45 4-501.11 Good Repair and Proper Adjustment-Equipment - C: REPEAT: The following equipment is in need of repair: rust present on 2 comp prep sink, chipped paint on Hobart mixer, rust on grill table, broken hood filters, shelving rusted in dry storage rm, rust underneath drainboards of three comp sink, rust on pot rack, can opener blade chipping, rusted casters of prep table, rusting shelving in walk in coolers, chipped shelving in wine glass cooler, repair produce walk in cooler to hold temperature of food at 45F and below, fryer baskets broken. Equipment shall be maintained in good repair.
- 47 4-601.11 (B) and (C) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - C: The following equipment is in need of additional cleaning: 2 comp prep sink, prep sink, grill cart, grill table, oven with carbon, sides of stove/prep table, hood filters, 2 microwaves, shelving in dry storage, underside of prep table. Nonfood contact surfaces of equipment shall be maintained clean.
- 49 5-203.14 Backflow Prevention Device, When Required - P: 0 pts. No backflow preventer present on tea brewer. Install ASSE 1022 after split from water line onto tea brewer. Verification of installation required to Michelle Bell at 336-703-3141 by 7-21-17.//5-205.15 System Maintained in Good Repair - C: Small leak from left hot water faucet of three comp sink. Maintain plumbing system in good repair.
- 53 6-201.11 Floors, Walls and Ceilings-Cleanability - C: REPEAT: Re-attach FRP in areas where needed or broken. Re-caulk handsink in kitchen and toilet in men's restroom. Broken ceiling tile in storage area near exit door. Floors, walls, and ceilings shall be easily cleanable.//6-201.13 Floor and Wall Junctures, Coved, and Enclosed or Sealed - C: Coved base needed in dry storage room next to walk in cooler and at dishmachine where coved tile has been installed incorrectly on top of base tile and is causing 90 degree floor/wall juncture. Floor and wall junctures shall be coved.//6-501.12 Cleaning, Frequency and Restrictions - C: Floors with debris/soil, walls with splatter/dust, and ceiling tiles stained/soiled in kitchen and men's restroom. Floors, walls, and ceilings shall be maintained clean.
- 54 6-303.11 Intensity-Lighting - C: Lighting low in the following areas (in fctd): prep table by 3 comp sink 31-53, prep table by fryers 34-60, stove/prep 30-44, grill 31-38, women's toilets 4-13/sink 15, and men's toilets/sink 3. Increase lighting to meet 20 fctd in restrooms at plumbing fixtures and 50 fctd at food prep areas.//6-501.14 Cleaning Ventilation Systems, Nuisance and Discharge Prohibition - C: Dusty vents present throughout kitchen. Maintain air handling system clean.



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