

Food Establishment Inspection Report

Score: 90

Establishment Name: KRANKIES

Establishment ID: 3034012420

Location Address: 211 EAST 3RD STREET

☒ Inspection ☐ Re-Inspection

City: WINSTON SALEM

State: NC

Date: 11 / 16 / 2017 Status Code: A

Zip: 27101 County: 34 Forsyth

Time In: 09 : 45 ☒ am ☐ pm Time Out: 04 : 45 ☒ am ☐ pm

Permittee: KRANKIES COFFEE CAFE LLC

Total Time: 7 hrs 0 minutes

Telephone: (336) 722-3016

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: 5

No. of Repeat Risk Factor/Intervention Violations: 3

| 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 | | | 2 | 0 | <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 | 13 | 0 | <input type="checkbox"/> |
| 3 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | Proper use of reporting, restriction & exclusion | | | 3 | 13 | 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 | 03 | 0 | <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 | | | 4 | 2 | 0 | <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 | | | 3 | 13 | 0 | <input type="checkbox"/> |
| 8 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | Handwashing sinks supplied & accessible | | | 2 | 1 | 0 | <input 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 checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | Food separated & protected | | | 3 | 13 | 0 | <input type="checkbox"/> |
| 14 | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> | Food-contact surfaces: cleaned & sanitized | | | <input checked="" type="checkbox"/> | 13 | 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 | 13 | 0 | <input type="checkbox"/> |
| 17 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | Proper reheating procedures for hot holding | | | 3 | 13 | 0 | <input type="checkbox"/> |
| 18 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | Proper cooling time & temperatures | | | 3 | 13 | 0 | <input type="checkbox"/> |
| 19 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | Proper hot holding temperatures | | | 3 | 13 | 0 | <input 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 | | | <input checked="" type="checkbox"/> | 13 | 0 | <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 checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | Consumer advisory provided for raw or undercooked foods | | | 1 | 03 | 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 | 13 | 0 | <input type="checkbox"/> |
| Chemical .2653, .2657 | | | | | | | | | | |
| 25 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | Food additives: approved & properly used | | | 1 | 03 | 0 | <input type="checkbox"/> |
| 26 | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> | Toxic substances properly identified stored, & used | | | 2 | 1 | <input checked="" type="checkbox"/> | <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 checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | Pasteurized eggs used where required | | | 1 | 03 | 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 | 03 | 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 | <input checked="" type="checkbox"/> | 0 | <input checked="" type="checkbox"/> |
| 32 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | Plant food properly cooked for hot holding | | | 1 | 03 | 0 | <input type="checkbox"/> |
| 33 | <input type="checkbox"/> | <input type="checkbox"/> | <input checked="" type="checkbox"/> | Approved thawing methods used | | | 1 | 03 | 0 | <input type="checkbox"/> |
| 34 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | Thermometers provided & accurate | | | 1 | 03 | 0 | <input type="checkbox"/> |
| Food Identification .2653 | | | | | | | | | | |
| 35 | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> | Food properly labeled: original container | | | 2 | 1 | <input checked="" type="checkbox"/> | <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 | <input checked="" type="checkbox"/> | 0 | <input checked="" type="checkbox"/> |
| 38 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | Personal cleanliness | | | 1 | 03 | 0 | <input type="checkbox"/> |
| 39 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | Wiping cloths: properly used & stored | | | 1 | 03 | 0 | <input type="checkbox"/> |
| 40 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | Washing fruits & vegetables | | | 1 | 03 | 0 | <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 | | | 1 | 03 | 0 | <input type="checkbox"/> |
| 42 | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> | Utensils, equipment & linens: properly stored, dried & handled | | | 1 | <input checked="" type="checkbox"/> | 0 | <input checked="" type="checkbox"/> |
| 43 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | Single-use & single-service articles: properly stored & used | | | 1 | 03 | 0 | <input type="checkbox"/> |
| 44 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | Gloves used properly | | | 1 | 03 | 0 | <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 | | | 2 | 1 | <input checked="" type="checkbox"/> | <input checked="" type="checkbox"/> |
| 46 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | Warewashing facilities: installed, maintained, & used; test strips | | | 1 | 03 | 0 | <input type="checkbox"/> |
| 47 | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> | Non-food contact surfaces clean | | | 1 | 03 | <input checked="" type="checkbox"/> | <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 | 03 | 0 | <input type="checkbox"/> |
| 52 | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> | Garbage & refuse properly disposed; facilities maintained | | | 1 | <input checked="" type="checkbox"/> | 0 | <input checked="" type="checkbox"/> |
| 53 | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> | Physical facilities installed, maintained & clean | | | 1 | 03 | <input checked="" type="checkbox"/> | <input type="checkbox"/> |
| 54 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | Meets ventilation & lighting requirements; designated areas used | | | 1 | 03 | 0 | <input type="checkbox"/> |
| Total Deductions: | | | | | | | | | | 10 |



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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: KRANKIES COFFEE CAFE LLC

Telephone: (336) 722-3016

Establishment ID: 3034012420

☒ Inspection ☐ Re-Inspection Date: 11/16/2017

Comment Addendum Attached? ☐ Status Code: A

Category #: IV

Email 1: mitchellbritt@gmail.com

Email 2: gcardall23@gmail.com

Email 3:

Temperature Observations

Effective January 1, 2019 Cold Holding will change to 41 degrees

| Item | Location | Temp | Item | Location | Temp | Item | Location | Temp |
|---------------|---------------------|------|------------|--------------------|------|----------------|---------------------|------|
| servsafe | J. McClure 11-17-20 | 00 | gravy | upright cooler | 41 | grits | hot holding | 190 |
| hot water | 3 compartment sink | 154 | slice tom | sandwich make unit | 41 | chicken | reheat | 174 |
| quat sani | 3 compartment sink | 200 | tuna salad | sandwich make unit | 36 | rice | steamer | 162 |
| chlorine sani | dish machine | 100 | soup | reheat | 200 | milk | glass door reach-in | 40 |
| burger | final | 201 | gravy | hot holding | 189 | hot water | bar 4 comp sink | 120 |
| turkey | walk-in-cooler | 39 | salsa | hot holding | 145 | chow chow | basement walk-in | 34 |
| grits | walk-in-cooler | 42 | egg | salad make unit | 42 | fried chicken | room temperature | 64 |
| salsa | upright cooler | 41 | collards | hot holding | 198 | blanched fries | room temperature | 70 |

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 - 0pts- One employee water bottle being stored on prep table near produce prep sink. All employee beverages shall be stored in a manner that prevents contamination of hands, food, utensils, and equipment. CDI: Person in charge voluntarily discarded water bottle. Conversation with person in charge regarding cups (ie with straw and lid) to prevent contamination of hands.
- 14 4-601.11 (A) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - P- REPEAT- 7 small bowls, wall mounted potato slicer, can opener blade, a couple plates, cutting board, scoop, cheese grater, two wine glasses. and 10 big plates stored on racks for immediate use were observed soiled with food residue. / Sticker residue observed on several (stacked and cleaned) containers in establishment. Food contact surfaces of equipment and utensils shall be cleaned to sight and touch. CDI: Dishes were placed by dish machine to be washed, rinsed, and sanitized during inspection.
- 20 3-501.16 (A)(2) and (B) Potentially Hazardous Food (Time/Temperature Control for Safety Food), Hot and Cold Holding - P- REPEAT: Several pans of blanched fries (70F) stored on rack at room temperature. Butter was set out on 2 separate occasion to be softened and stored at room temperature during lunch service. Potentially hazardous foods for cold holding shall be held at 45F and below. CDI: Fries were moved to walk-in-cooler to be cooled. Discussion with person in charge about potential ways to hold butter (ie - Time as a Public Health Control, holding foods hot at 135F, or cold at 45F and below. **As of January 1st, 2019 at 41F and below**

Lock
Text



Person in Charge (Print & Sign):

Regulatory Authority (Print & Sign):

REHS ID: 2610 - Whitley Christy

Verification Required Date: 11 / 26 / 2017

REHS Contact Phone Number: (336) 703 - 3144



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- 21 3-501.17 Ready-To-Eat Potentially Hazardous Food (Time/Temperature Control for Safety Food), Date Marking - PF- REPEAT- The following foods in the walk-in cooler, upright cooler, and make unit were not date marked: sweet potatoes, 2 containers of tuna salad, kimchi (commercially packaged) and salami(invoice states product refrigerated). All ready-to-eat, potentially hazardous foods shall be date marked for 7 days if held at 41F or below, and if held between 42-45 for 4 days. CDI: All were properly date marked with day of preparation. //3-501.18 Ready-To-Eat Potentially Hazardous Food (Time/Temperature Control for Safety Food), Disposition - P- REPEAT- The following foods exceeded their date/temperature discard: kimichi (10/27), macaroni salad (11/7), kimchi slaw (11/8), 10 portions of macaroni and cheese (11/9), 5 containers of mushroom gravy (11/8), pickled tomatoes(10/18), and 8 containers of chow chow (11/7). All ready-to-eat, potentially hazardous foods shall be date marked and discarded after 7
- 26 7-102.11 Common Name-Working Containers - PF - 0pts- Bottle of degreaser was observed with a label on shelving above canwash. Containers used to store poisonous or toxic material shall be identified and labeled with the common name. CDI: Bottle was labeled.
- 31 3-501.15 Cooling Methods - PF- REPEAT: Two pans of fried chicken (64F) observed cooling at room temperature on speed rack at cook line. Cooling shall accomplished by using one of the following methods: an ice bath, in small portions, in shallow pans, using rapid cooling equipment, etc or by other effective means. CDI: Chicken was placed in walk-in-cooler to continue cooling process.
- 35 3-302.12 Food Storage Containers Identified with Common Name of Food - C- 0 pts -Unlabeled bottles of sauces were observed on top of cook line and along grill line. Working containers holding food or food ingredients that are removed from their original packages shall be identified with their common name.
- 37 3-305.11 Food Storage-Preventing Contamination from the Premises - C- Wine for use in establishment is being stored in an un-permitted area per conditions on permit. This area is not approved for storage of food or equipment. It is not equipped with floors, walls, and ceilings properly constructed to be easily cleanable. Verification Required. Contact Shaneria Sanders at 336-703-3144 or sandersq@forsyth.cc for verification by 11/26/17 that either food is removed from room or that rooms are adequately finished for food storage. //3-307.11 Miscellaneous Sources of Contamination - C - Cut lemons and limes on bar were stored on counter, unprotected from consumer contamination. Food shall be stored in a manner that prevents contamination. CDI: Lemons and limes were covered with plastic wrap.
- 42 4-901.11 Equipment and Utensils, Air-Drying Required - C- 3 pans and 3 plastic containers were observed wet stacked on clean drying rack. Equipment and utensils shall be allowed to air dry after washing, rinsing, and sanitizing.//4-903.11 (A), (B) and (D) Equipment, Utensils, Linens and Single-Service and Single-Use Articles-Storing - C- Boxes of wine glasses for back up use in establishment were observed being stored in an un-permitted area per conditions on permit. This area is not approved for storage of food or equipment. It is not equipped with floors, walls, and ceilings properly constructed to be easily cleanable.. Verification Required by 11/26/17 to Shaneria Sanders at 336-703-3144 or sandersq@forsyth.cc for verification that either glasses are removed from room or that rooms are adequately finished for equipment storage.
- 45 4-501.11 Good Repair and Proper Adjustment-Equipment - C- REPEAT: 0 pts (Different equipment) - Gaskets were torn in upright cooler. Tip of knife damaged, wooden appetizer platters splintering, chipping paint observed on juicer utensil. Equipment shall be maintained cleanable and in good repair. //4-205.10 Food Equipment, Certification and Classification - C - Spice grinder used in establishment was observed with manufacturer label states household use only. Food equipment shall be used in accordance with the manufactures intended use. Replace with an ANSI-accredited commercial spice grinder.



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- 47 4-602.13 Nonfood Contact Surfaces - C-0 pts- Additional cleaning is needed on clean utensil storage rack next to the front hand sink. Clean sprayer arm at pre-rinse area at dish machine. Non-food contact surfaces shall be maintained clean.
- 52 5-501.11 Outdoor Storage Surface - C- REPEAT: Outdoor dumpster stored on a pile of gravel next to roadside. Outdoor storage surface for refuse shall be smooth, durable, and sloped to drain.
- 53 6-201.11 Floors, Walls and Ceilings-Cleanability - C- 0 pts - Seal holes in wall behind door in upstairs dry storage, seal pipe penetration in ceiling in downstairs dry storage. Physical facilities shall be smooth and easily cleanable. //6-501.12 Cleaning, Frequency and Restrictions - C- Clean spills in downstairs walk-in cooler. Clean walls in area. Physical facilities shall be maintained clean.



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✓
Spell



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✓
Spell

