

Food Establishment Inspection Report

Score: 90

Establishment Name: LIGHTHOUSE GRILL

Establishment ID: 3034010228

Location Address: 905 BURKE STREET

☒ Inspection ☐ Re-Inspection

City: WINSTON-SALEM

State: NC

Date: 03 / 18 / 2019 Status Code: A

Zip: 27101 County: 34 Forsyth

Time In: 01 : 25 ^{am}_{pm} Time Out: 04 : 35 ^{am}_{pm}

Permittee: LUIS & NICK DUMAS

Total Time: 3 hrs 10 minutes

Telephone: (336) 724-9619

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: 3

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 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>13</u>	<u>0</u>	<input type="checkbox"/>
14	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food-contact surfaces: cleaned & sanitized			<u>3</u>	<u>13</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 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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input 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 checked="" type="checkbox"/>	<input type="checkbox"/>	Proper cooling time & temperatures			<u>3</u>	<u>13</u>	<u>X</u>	<input checked="" 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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cold holding temperatures			<u>3</u>	<u>13</u>	<u>0</u>	<input type="checkbox"/>
21	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper date marking & disposition			<u>X</u>	<u>13</u>	<u>0</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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Consumer advisory provided for raw or undercooked foods			<u>1</u>	<u>03</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>13</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>03</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>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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input 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 type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper cooling methods used; adequate equipment for temperature control			<u>1</u>	<u>X</u>	<u>0</u>	<input checked="" type="checkbox"/>
32	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Plant food properly cooked for hot holding			<u>1</u>	<u>03</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>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 type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food properly labeled: original container			<u>2</u>	<u>1</u>	<u>X</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>X</u>	<u>0</u>	<input checked="" type="checkbox"/>
42	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Utensils, equipment & linens: properly stored, dried & handled			<u>1</u>	<u>03</u>	<u>0</u>	<input type="checkbox"/>
43	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Single-use & single-service articles: properly stored & used			<u>1</u>	<u>X</u>	<u>0</u>	<input checked="" 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 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 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>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>X</u>	<u>03</u>	<u>0</u>	<input checked="" type="checkbox"/>
Total Deductions:										10



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Comment Addendum to Food Establishment Inspection Report

Establishment Name: LIGHTHOUSE GRILL

Location Address: 905 BURKE STREET

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: LUIS & NICK DUMAS

Telephone: (336) 724-9619

Establishment ID: 3034010228

☒ Inspection ☐ Re-Inspection Date: 03/18/2019

Comment Addendum Attached? ☒ Status Code: A

Water sample taken? ☐ Yes ☒ No Category #: IV

Email 1: lighthousegrill@gmail.com

Email 2: _____

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	H. Doumas 10-27-19	00	Spag sauce	Cooling 3:00 - high	93	BBQ	Make unit 2	39
Hot water	3 comp sink - back	168	Spag sauce	Cooling 3:45	60	Hot dogs	Make unit 2	40
Hot water	3 comp sink - front	153	Sping mix	4 door upright	40	Cooked oni.	Upright	39
Chlorine sani	Spray bottle -ppm	100	CS Steak	Steam table	149	Green beans	Walk-in	36
Hot water	Dishmachine	171	Mashed	Steam table	151	Burger	Final	200
Spag sauce	Initial	148	Peas	Steam table	147	Rice	Warmer	155
Spag sauce	Cooling 1:58 - high	135	Lettuce	Make unit 1	41	Baked beans	Warmer	153
Spag sauce	Cooling 2:36 - high	130	Slaw	Make unit 1	41			

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: One employee beverage being stored on two separate occasions on shelf between and above handwashing sink/preparation sink. / One employee beverage being stored on shelf above far side make unit. An employee shall eat, drink, or use any form of tobacco only in designated areas where the contamination of exposed food; clean equipment, utensils and linens; unwrapped single-service and single-use articles; or other items needing protection can not result.
- 18 3-501.14 Cooling - P Spaghetti sauce was cooked prior to inspection beginning, was in a large pot beside walk-in cooler initially measuring 148F. Spaghetti sauce was then portioned into plastic containers in thick portions, measuring 130-135F (at 1:58pm) on preparation tables, and then placed in walk-in freezer. First check on cooling was at 2:36pm and spaghetti sauce measuring 126-130F, which did not meet the cooling rate of 0.54 degrees/minute, but was still within the first two hour parameter (1st temperature - 2nd temperature / minutes). REHS intervened, spaghetti sauce was portioned into long metal containers and placed uncovered in walk-in freezer measuring 78-93F at 3:00pm, thus cooling at a rate of 1.85-2.4 degrees/minute. Potentially hazardous foods shall be cooked from 135F to 70F within two hours, and from 70F to 41F in additional 4 hours. CDI: Discussion with person-in-charge regarding cooling.
- 21 3-501.18 Ready-To-Eat Potentially Hazardous Food (Time/Temperature Control for Safety Food), Disposition - P REPEAT: The following foods beyond date of disposition: in upright cooler at grill line sliced ham for omelettes (3/8); in walk-in cooler: spaghetti noodles (3/11), three containers of potato salad (3/11), and plates of sliced ham (3/8). / Pan of cooked pork loin from previous Wednesday (special of the day) lacking date mark inside walk-in cooler. Ready-to-eat, potentially hazardous food shall be discarded if it: (1) Exceeds the temperature and time combination (if held at 41F and below for 7 days), except time that the product is frozen; (2) Is in a container or package that does not bear a date or day; or (3) Is appropriately marked with a date or day that exceeds a temperature and time combination. CDI: Person-in-charge voluntarily discarded all foods.

Person in Charge (Print & Sign): HAROLD DOUMAS

Regulatory Authority (Print & Sign): CHRISTY WHITLEY

Christy Whitley REHS

REHS ID: 2610 - Whitley, Christy

Verification Required Date: / /

REHS Contact Phone Number: (336) 703 - 3157



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- 31 3-501.15 Cooling Methods - PF Spaghetti sauce was cooked prior to inspection beginning, was in a large pot beside walk-in cooler initially measuring 148F. Spaghetti sauce was then portioned into plastic containers in thick portions, measuring 130-135F (at 1:58pm) on preparation tables, and then placed in walk-in freezer. First check on cooling was at 2:36pm and spaghetti sauce measuring 126-130F. 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 based on the type of food being cooled: (1) Placing the food in shallow pans; (2) Separating the food into smaller or thinner portions; 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. Other effective methods. (B) When placed in cooling or cold holding equipment, food containers in which food is being cooled shall be: (1) Arranged in the equipment to provide maximum heat
- 35 3-302.12 Food Storage Containers Identified with Common Name of Food - C Squeeze bottles along cook line and shelving above preparation tables storing oils, cooking wine, etc were unlabeled. / Two large containers of dry ingredients lacking label. Working containers holding food or food ingredients that are removed from their original packages for use in the food establishment such as cooking oils, flour, herbs, potato flakes, salt, spices, and sugar shall be identified with the common name of the food.
- 39 3-304.14 Wiping Cloths, Use Limitation - C Wiping cloths observed on make units, prep areas, and prep sink throughout inspection, while not in use. Cloths in-use for wiping counters and other equipment surfaces shall be: (1) held between uses in a chemical sanitizer solution at a concentration specified under § 4-501.114.
- 41 3-304.12 In-Use Utensils, Between-Use Storage - C REPEAT: Spoon handle in contact with Feta cheese inside upright cooler. / Tongs being stored on oven handle on multiple occasions during inspection, after being moved by the person-in-charge. / Spoon handle in contact with pecans for salads inside container on prep table next to upright cooler. During pauses in food preparation or dispensing, food preparation and dispensing utensils shall be stored: (A) in the food with their handles above the top of the food and the container; (B) In food that is not potentially hazardous with their handles above the top of the food within containers or equipment that can be closed, such as bins of sugar, flour, or cinnamon; (C) On a clean portion of the food preparation table or cooking equipment only if the in-use utensils and the food-contact surface of the food preparation table or cooking equipment are cleaned and sanitized at a frequency specified under §§ 4-602.11 and 4-702.11; (D) In running water of sufficient velocity to flush
- 43 4-502.13 Single-Service and Single-Use Articles-Use Limitations - C REPEAT: Buckets previously used to store other foods are being reused for food storage throughout establishment. Single-service and single-use articles may not be reused.
- 45 4-501.11 Good Repair and Proper Adjustment-Equipment - C REPEAT: Shelving, legs and under shelving, undersides of equipment throughout establishment, observed to be rusting, oxidized, and/or losing finish. Remove rust and/or replace as needed. / Seal wooden supports at wall mounted slicers for a smooth and easily cleanable surface. Equipment shall be maintained cleanable and in good repair.
- 47 4-601.11 (B) and (C) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - C REPEAT: Additional cleaning needed in the following areas: shelving in dry storage and along front service line, dust accumulation on back side of grill line, interior and exterior of 4-door upright cooler, inside reach-in at front line, inside metal containers and cabinets along front line. Nonfood-contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris.



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- 53 6-501.11 Repairing-Premises, Structures, Attachments, and Fixtures-Methods - C REPEAT: Walls are damaged around dishmachine and in ice machine room. / Smooth and easily cleanable ceilings need to be added to dry storage room. Physical facilities shall be maintained cleanable and in good repair. // 6-201.13 Floor and Wall Junctures, Coved, and Enclosed or Sealed - C REPEAT: Cove base needs to be added where wall tile meets floor tile throughout establishment to include restrooms, kitchen area, walk-in cooler, and storage rooms. In food establishments in which cleaning methods other than water flushing are used for cleaning floors, the floor and wall junctures shall be coved and closed to no larger than 1 mm (one thirty-second inch). // 6-501.12 Cleaning, Frequency and Restrictions - C REPEAT: Black and brown build up observed on walls below steam table and around dishmachine. Physical facilities shall be cleaned as often as necessary to be maintained clean.
- 54 6-303.11 Intensity-Lighting - C REPEAT: Lighting measuring low along front line at areas of food and beverage preparation, handwashing sink and warewashing between 8-43 foot candles. Increase lighting intensity to meet at least 50 foot candles in areas of food and beverage preparation and at least 20 foot candles in areas of warewashing and handwashing.



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