

Food Establishment Inspection Report

Score: 92Establishment Name: KABOBS ON FOURTHEstablishment ID: 3034012343Location Address: 214 WEST 4TH STREET☒ Inspection ☐ Re-InspectionCity: WINSTON SALEMState: NCDate: 10 / 17 / 2016 Status Code: AZip: 27101County: 34 ForsythTime In: 01 : 40 ^{am}_{pm} Time Out: 05 : 40 ^{am}_{pm}Permittee: AKFP LLCTotal Time: 4 hrs 0 minutesTelephone: (336) 306-9288Category #: IIIWastewater 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: 4

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 type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Management, employees knowledge; responsibilities & reporting				<u>3</u>	<u>15</u>	<input checked="" type="checkbox"/>	<input checked="" 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 type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Hands clean & properly washed				<u>4</u>	<input checked="" type="checkbox"/>	<u>0</u>	<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				<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 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 type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food separated & protected				<u>3</u>	<u>15</u>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
14	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food-contact surfaces: cleaned & sanitized				<input checked="" type="checkbox"/>	<u>15</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 type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Proper cooking time & temperatures				<u>3</u>	<u>15</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>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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper hot holding temperatures				<u>3</u>	<u>15</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>15</u>	<input checked="" type="checkbox"/>	<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 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 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>	<input checked="" type="checkbox"/>	<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>1</u>	<u>05</u>	<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				<u>1</u>	<u>05</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>05</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>05</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>	<input checked="" type="checkbox"/>	<input type="checkbox"/>
Prevention of Food Contamination .2652, .2653, .2654, .2656, .2657											
36	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Insects & rodents not present; no unauthorized animals				<u>2</u>	<input checked="" type="checkbox"/>	<u>0</u>	<input type="checkbox"/>
37	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Contamination prevented during food preparation, storage & display				<u>2</u>	<input checked="" type="checkbox"/>	<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 type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Utensils, equipment & linens: properly stored, dried & handled				<u>1</u>	<u>05</u>	<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				<u>1</u>	<u>05</u>	<input checked="" type="checkbox"/>	<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>1</u>	<input checked="" type="checkbox"/>	<input type="checkbox"/>
46	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Warewashing facilities: installed, maintained, & used; test strips				<u>1</u>	<u>05</u>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
47	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Non-food contact surfaces clean				<u>1</u>	<u>05</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 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>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>	<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				<u>1</u>	<u>05</u>	<input checked="" type="checkbox"/>	<input type="checkbox"/>
Total Deductions:										<u>8</u>	

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Comment Addendum to Food Establishment Inspection Report

Establishment Name: KABOBS ON FOURTH
 Location Address: 214 WEST 4TH 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: AKFP LLC
 Telephone: (336) 306-9288

Establishment ID: 3034012343
☒ Inspection ☐ Re-Inspection Date: 10/17/2016
 Comment Addendum Attached? ☐ Status Code: A
 Category #: III
 Email 1: minak59@aol.com
 Email 2:
 Email 3:

Temperature Observations

Item	Location	Temp	Item	Location	Temp	Item	Location	Temp
hot water	three comp sink	130	servsafe	Mehdi Kaussari	00			
quat sanitizer	three comp sink	150	tzaziki	walk in cooler	41			
chicken curry	hot hold	164						
rice	hot hold	170						
tzaziki	make unit	40						
lettuce	make unit	45						
raw beef	upright	40						
plate	dishmachine	167						

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.

- 2 2-103.11 (M) Person in Charge-Duties - PF: 0 pts. REPEAT: Manager has a policy in place to restrict sick employees (for cough, sore throat), but does not have a policy that indicates employees are restricted specifically for symptoms that directly lead to foodborne illness. Manager had a paper with four of the illnesses listed (did not include shigella) and no symptoms. Employees shall be informed of their responsibility to report any signs and symptoms of foodborne illnesses with the manager. CDI: Policies given to manager. Add symptoms to posted policy.
- 6 2-301.14 When to Wash - P: REPEAT: Employee washed hands and turned off faucet without using a paper towel. Employees shall wash hands when contaminated. CDI: Employee rewashed hands using proper procedure. If needing to adjust water temperature while handwashing, use paper towel to adjust water temperature.
- 13 3-302.11 Packaged and Unpackaged Food-Separation, Packaging, and Segregation - P: 0 pts. Raw beef kabobs in walk in cooler on shelving above butter and hummus. Food shall be protected from cross contamination during storage. CDI: Kabobs moved to adjacent shelving above other raw beef.



Person in Charge (Print & Sign): Mehdi *First* Kaussari *Last*
 Regulatory Authority (Print & Sign): Michelle *First* Bell REHS *Last*

[Signature]
Michelle Bell REHS

REHS ID: 2464 - Bell, Michelle

Verification Required Date: / /

REHS Contact Phone Number: (3 3 6) 7 0 3 - 3 1 4 1



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Establishment ID: 3034012343

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- 14 4-501.114 Manual and Mechanical Warewashing Equipment, Chemical Sanitization-Temperature, pH, Concentration and Hardness - P: Quat sanitizer at three comp sink registering at 0 ppm. Three bottles of quat sanitizer used to sanitize prep tables registering at 0 ppm. Quat sanitizer shall range from 150-400 ppm for effective sanitization of surfaces. CDI: Dispenser repaired during inspection by Ecolab and reaching 150 ppm quat.//4-601.11 (A) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - P: REPEAT: 5 coffee mugs, dicer blade, plastic trays with sticker residue on bottoms, robot coupe blade, 3 plates, 4 bowls, and stack of brown bowls soiled with debris. Food contact surfaces of equipment and utensils shall be maintained clean to sight and touch. CDI: All sent to be rewashed during inspection.//4-602.11 Equipment Food-Contact Surfaces and Utensils-Frequency - P: Cover used for bread dough cleaned every other day, as stated by operator. Beverage nozzles cleaned
- 20 3-501.16 (A)(2) and (B) Potentially Hazardous Food (Time/Temperature Control for Safety Food), Hot and Cold Holding - P: 0 pts. Bogholo 49F (mixture of cooked onions, beans, and spices) and rice 54F (located in walk in cooler) had increased in temperature by sitting out (approximately 30 minutes) while preparing foods for customers. Small ramekin of tzaziki sauce 47F in make unit. Potentially hazardous foods shall be maintained at 45F and below. CDI: Both continued to stay in walk in cooler and lids vented.
- 26 7-102.11 Common Name-Working Containers - PF: REPEAT: Water, bleach, and sanitizer in unlabeled spray bottles. Once removed from original container, chemicals shall be labeled with common name. CDI: Labeled during inspection.//7-207.11 Restriction and Storage-Medicines - P,PF: Tums on shelf above prep table and prescription medicine on prep table behind wrapped utensils. Medications shall be stored to prevent contamination of food, equipment and single service articles. CDI: Medications moved to personal storage.//7-201.11 Separation-Storage - P: Spray bottles of chemicals (5) hanging on splash guard of prep sink. Chemicals shall be stored to prevent contamination of equipment. CDI: Chemicals moved to chemical storage area.
- 31 3-501.15 Cooling Methods - PF: 0 pts. Lettuce cooling in walk-in cooler with tight lid (48F cooling approx. 30 minutes). Cooling shall be completed using methods that facilitate heat transfer. CDI: Lid turned to allow heat to escape.
- 35 3-302.12 Food Storage Containers Identified with Common Name of Food - C: 0 pts. Oil, water (for grill), and bread flour unlabeled. Ingredients that are not easily recognizable, like pasta and rice, shall be labeled with common name once removed from original bulk container.
- 36 6-202.15 Outer Openings, Protected - C: Front door to kitchen and window open to outside. Outer openings shall be protected. Provide screens or other effective means to prevent entrance of pests for these areas.
- 37 3-305.11 Food Storage-Preventing Contamination from the Premises - C: Utensils for cooking bread stored in canister within splash of handwash sink. Store utensils at least a recommended 18 inches from sink to prevent contamination by splash. CDI: Utensils moved.//3-304.13 Linens and Napkins, Use Limitations - C: Cooked bread laying between linen cloth by bread cooker.LINENS and napkins may not be used in contact with FOOD unless they are used to line a container for the service of FOODS and the LINENS and napkins are replaced each time the container is refilled for a new CONSUMER. Discontinue practice.//3-307.11 Miscellaneous Sources of Contamination - C: Bread and lamb stored in direct contact with "thank you" bags. These bags are not designed for food storage and may include chemicals that are not safe for food. Discontinue use of bags for food storage and replaced with bags designed as food contact bags.



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- 42 4-901.11 Equipment and Utensils, Air-Drying Required - C:0 pts. Small stack of brown bowls with lint accumulation indicating towel drying. After washing, rinsing, and sanitizing, ensure equipment and utensils are properly air-dried. Do not towel dry.//4-903.11 (A), (B) and (D) Equipment, Utensils, Linens and Single-Service and Single-Use Articles-Storing - C: Fryer basket stored in contact with soiled cutting board. Clean utensils stored on shelving directly above wash vat of three comp sink. Cleaned utensils shall be stored in an area protected from splash contamination. Move items away from wash vat of three comp sink.
- 43 4-502.13 Single-Service and Single-Use Articles-Use Limitations - C: 0 pts. Many jars being re-purposed to hold ingredients and prepared foods. Single use articles may not be re-used. Discontinue practice and replace with multi-use utensils, if desired.
- 45 4-501.11 Good Repair and Proper Adjustment-Equipment - C: 0 pts. Beverage grates being used as storage in walk in cooler. Replace with equipment that is easily cleanable./ Several plates chipped. Replace when needed./ Jug for holding bread utensils is rusting. Replace or repair.
- 46 4-302.14 Sanitizing Solutions, Testing Devices - PF: 0 pts. Both sets of test strips for use in the facility for quat sanitizer are expired (one 2014; one 8/2016). Maintain test strips within correct usage date for accuracy of strips. CDI: Piece of strip given to operator.//4-204.113 Warewashing Machine, Data Plate Operation Specifications - C: Dishmachine missing data plate. Replace.
- 53 6-201.11 Floors, Walls and Ceilings-Cleanability - C: 0 pts. Ceiling above mopsink is cracked. Both prep sinks have caulk that has cracks underneath. Repair to maintain cleanability.
- 54 6-501.110 Using Dressing Rooms and Lockers - C: 0 pts. Employee purses and coats stored on bag in box rack. Move items to employee storage area.//6-202.11 Light Bulbs, Protective Shielding - C: Bulb in dry storage area is not shatterproof. Protect bulb against potential breakage (either with fixture or shatterproof bulb).//6-303.11 Intensity-Lighting - C: Lighting is low in the following areas (in fctd): meat prep sink 35, veggie prep sink 32-47, mixer 32, microwave prep table 33-40, beverage machine 42-46, tea prep 35-37, cookline 22-36, right side of bread prep table 44, bread making table area 26-36, bread maker 20, men's toilet 7, handicap toilet 16, women's toilet 11, light not working in dry storage area, and bread maker prep table 11-17. Increase lighting to 20 fctd at fixtures in restrooms and single service storage areas and 50 fctd at food prep areas.



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