

Food Establishment Inspection Report

Score: 86.5

Establishment Name: FRANK'S RESTAURANT

Establishment ID: 3034011468

Location Address: 8191 BROAD ST

☒ Inspection ☐ Re-Inspection

City: RURAL HALL

State: NC

Date: 07 / 19 / 2017 Status Code: A

Zip: 27045 County: 34 Forsyth

Time In: 01 : 00 ^{am} _{pm} Time Out: 06 : 05 ^{am} _{pm}

Permittee: BARKLEY RESTAURANT LLC

Total Time: 5 hrs 5 minutes

Telephone: (336) 969-2718

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: 1

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 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>03</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>	<u>0</u>	<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>13</u>	<u>0</u>	<input type="checkbox"/>
8	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Handwashing sinks supplied & accessible			<u>2</u>	<u>0</u>	<u>0</u>	<input checked="" 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>0</u>	<u>0</u>	<input checked="" 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 type="checkbox"/>	<input checked="" type="checkbox"/>	Proper cooling time & temperatures			<u>3</u>	<u>13</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>0</u>	<u>13</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>0</u>	<input checked="" 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>0</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>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 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>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>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 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 type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Thermometers provided & accurate			<u>1</u>	<u>03</u>	<u>0</u>	<input checked="" 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>0</u>	<input checked="" 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 type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Contamination prevented during food preparation, storage & display			<u>0</u>	<u>1</u>	<u>0</u>	<input checked="" 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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Wiping cloths: properly used & stored			<u>1</u>	<u>03</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>03</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>03</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>03</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>2</u>	<u>0</u>	<u>0</u>	<input 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>0</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 type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Garbage & refuse properly disposed; facilities maintained			<u>1</u>	<u>03</u>	<u>0</u>	<input checked="" type="checkbox"/>
53	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Physical facilities installed, maintained & clean			<u>1</u>	<u>03</u>	<u>0</u>	<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>03</u>	<u>0</u>	<input checked="" type="checkbox"/>
Total Deductions:										13.5



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Establishment ID: 3034011468

Location Address: 8191 BROAD ST

☒ Inspection ☐ Re-Inspection Date: 07/19/2017

City: RURAL HALL State: NC

Comment Addendum Attached? ☐ Status Code: A

County: 34 Forsyth Zip: 27045

Category #: IV

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

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

Permittee: BARKLEY RESTAURANT LLC

Email 1:

Email 2:

Telephone: (336) 969-2718

Email 3:

Temperature Observations

Item	Location	Temp	Item	Location	Temp	Item	Location	Temp
ServSafe	Rafael Perez 2-15-21	00	Lettuce	Make unit - sandwich	42	Chicken	Final	185
Hot water	3 comp sink	150	Reheat	Tomato sauce	190	Chlorine	Bucket - ppm	50
Hot water	Sanitizer - 3 comp sink	172	Chicken	Reach-in	37	Meatballs	Hot hold	145
Lettuce	Reach-in	45	Lasagna	Reach-in	39	Ambient	Dessert cooler	39
Turkey	Reach-in	40	Mozzarella	Make unit - pizza	40			
Roast beef	Reach-in	39	Sausage	Make unit - pizza	43			
Sliced tom	Make unit - sandwich	42	Spinach	Reach in - pizza	38			
Feta	Make unit - sandwich	38	Chicken Philly	Final	210			

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.

- 6 2-301.12 Cleaning Procedure - P // 2-301.14 When to Wash - P One food employee observed washing hands less than 10 seconds, and turning off faucet handles with cleaned hands. Employees shall wash hands when contaminated, and rinse under clean, running warm water, apply soap, rub together vigorously for at least 10 to 15 seconds, thoroughly rinse under clean, running warm water, and immediately following the cleaning procedure with thorough hand drying. To avoid recontaminating their hands, food employees shall use a disposable towel to operate faucet handles. CDI: Manager educated employee on proper handwashing procedure, and demonstrated proper handwashing. ✓ Spell
- 8 5-205.11 Using a Handwashing Sink-Operation and Maintenance - PF Handwashing sink next to 3 compartment sink being blocked by door propped open with a chain attached to shelving rack above 3 compartment sink. Do not utilize chain to prop door open, to block handsink. A handwashing sink shall be maintained so it is accessible to employees for handwashing at all times. CDI: Door unhooked from chain during inspection.
- 13 3-304.15 (A) Gloves, Use Limitation - P One food employee observed handling raw chicken with gloved hands, handle and cut open bread for chicken philly sandwich, and handle mayonnaise spreading knife with same gloves. If used, single-use gloves shall be used for only one task such as working with ready-to-eat food or with raw animal food, used for no other purpose, and discarded when damaged or soiled, or when interruptions occur in the operation. CDI: Employee discarded bread, removed gloves, and washed hands.

Person in Charge (Print & Sign): Rafael Perez

Regulatory Authority (Print & Sign): Christy Whitley

REHS ID: 2610 - Whitley Christy

Verification Required Date: 07 / 29 / 2017

REHS Contact Phone Number: (336) 703 - 3157



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- 19 3-501.16 (A)(1) Potentially Hazardous Food (Time/Temperature Control for Safety Food), Hot and Cold Holding - P The following foods found in hot hold warmer measuring below 135F: Tomato sauce (127-140F), Marinara sauce (117-128F), and meat sauce (104-125F). Potentially hazardous food shall be held hot at 135F and above. CDI: All foods reheated between 174-190F.
- 20 3-501.16 (A)(2) and (B) Potentially Hazardous Food (Time/Temperature Control for Safety Food), Hot and Cold Holding - P REPEAT: The following foods found measuring above 45F: Two whole deli turkey (46F and 47F), two whole deli roast beef (47F), bag of Italian sausage (48F), container of ricotta (46F), shredded mozzarella (46-47F), queso feta (in brine - 47F), tomato sauce (48F), sausage crumbles (47F), marinara (46-47F), salami (46F), provolone cheese (46F) and shelled eggs (47F). Per conversation with management, unknown time of when walk-in cooler was out of temperature. Ambient air measuring between 48.9-53.7F. Potentially hazardous food shall be held at 45F and below. (January 1st, 2019 at 41F and below). CDI: All foods measured above 45F voluntarily discarded by management. - Cooler as repaired during inspection with ambient air measuring 42.1F. Freon added.
- 21 3-501.17 Ready-To-Eat Potentially Hazardous Food (Time/Temperature Control for Safety Food), Date Marking - PF Prepared/pre-portioned lasagna found in sandwich reach-in cooler, and reach-in freezer without date mark. Ready-to-eat, potentially hazardous food prepared and held in a food establishment for more than 24 hours - shall be marked to indicate the date or day by which the food shall be consumed on the premises, sold, or discarded - based upon time/temperature. Foods maintained below 41F shall be held for 7 days, and foods maintained 42-45F shall be held for 4 days. The day of preparation shall be counted as Day 1. CDI: Manager date marked lasagna during inspection. 0 pts
- 22 3-501.19 Time as a Public Health Control - P,PF Facility is using time as a public health control without written procedures for pizza. If time without temperature control is used as the public health control for potentially hazardous food, written procedures shall be prepared in advance, maintained in the food establishment and made available during inspections. Procedures shall include methods of compliance for cooking, cooling, cold holding, etc. Food will be held off temperature for four hours and then discarded. Verification required by 7-29-17 when procedures are completed to Christy Whitley at 336-703-3157 or whiteca@forsyth.cc.
- 26 7-201.11 Separation-Storage - P One bucket of sanitizer stored on transfer cart above pizza stands and napkin dispenser at doorway to kitchen. Poisonous and toxic chemicals shall be stored so they can not contaminate food, equipment, utensils, linens and single-service and single-use articles by separating, and storing in a manner to prevent contamination. CDI: Bucket removed from transfer cart. 0 pts
- 34 4-502.11 (B) Good Repair and Calibration - PF One stem thermometer off calibration by 4 degrees. Calibration sleeve could not be located during inspection. Digital thermometer primarily used in establishment calibrated properly. Discontinue using thermometer until calibration occurs, or replace. Utilize digital thermometer. Food temperature measuring devices shall be calibrated in accordance with manufacturer's specifications as necessary to ensure their accuracy. CDI: Thermometer removed from establishment. 0 pts

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- 35 3-302.12 Food Storage Containers Identified with Common Name of Food - C Several shakers, spices, and squeeze bottles at make unit and grill line not labeled. Working containers holding food or food ingredients that are removed from their original packages for use in the food establishment, shall be identified with the common name of the food. 0 pts
- 37 3-305.11 Food Storage-Preventing Contamination from the Premises - C REPEAT: Ham, cheese, and turkey in reach-in cooler being stored in container uncovered/exposed. Maintain containers with lids or foods covered/wrapped while not in use. Food shall be protected from contamination during storage. // 3-306.11 Food Display-Preventing Contamination by Consumers - P Container of lemons at beverage station in dining area in a container, with a lid that could be removed/left off. Ensure using a container with a lid that is self closing or pre-portion lemons so contamination from consumers can not occur. Food on display shall be protected from contamination by the use of packaging; counter, service line; food guards; display cases; or other effective means. CDI: Lemons moved to reach-in cooler behind cash counter.
- 45 4-501.11 Good Repair and Proper Adjustment-Equipment - C The following equipment requires repair/replacement: two torn gaskets to reach-in freezer, one torn gasket to reach-in cooler, one torn gasket to pizza prep reach-in. Rusted grates on clean and soiled drain boards used for draining. Cut or cap exposed screw threads underside of prep table with can opener. Clean under side of prep sink and prep table to evaluate for rust/oxidation. Walk-in cooler ambient above 45F during inspection (internal thermometer reading 48-49F). Repaired during inspection. Scale used to weigh pizza dough with chipping paint/finish. 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: The following nonfood-contact surfaces require additional cleaning: floors and shelving in walk-in cooler, inside bread drawers, can shelving, shelving above handsink with pizza boxes, shelving and interior components of reach-ins and make-units. Nonfood-contact surfaces shall be kept free of an accumulation of dust, dirt, food residue, and other debris.
- 52 5-501.11 Outdoor Storage Surface - C Out door dumpster with back half of dumpster being stored on grass. Have dumpster moved to concrete/asphalt parking lot. An outdoor storage surface for refuse, recyclables, and returnables shall be constructed of nonabsorbent material such as concrete or asphalt and be smooth, durable, and sloped to drain. 0 pts
- 53 6-501.12 Cleaning, Frequency and Restrictions - C Floor cleaning needed in both restrooms and along baseboards, in dry storage under shelving and around equipment in back corner, and under equipment along grill line. Physical facilities shall be cleaned as often as necessary to maintain clean. // 6-201.11 Floors, Walls and Ceilings-Cleanability - C Wall damage and ceiling tiles damaged/stained in dry good storage. In men's and women's restrooms - toilets need to be recaulked around base to floor and handsinks need to be recaulked to wall to aid in cleaning. Floors, walls, and ceilings shall be designed, constructed, and installed to be smooth and easily cleanable. 0 pts
- 54 6-303.11 Intensity-Lighting - C The following lighting measuring low in areas: (measured in foot candles) - Grill 36-44, and slicer prep 25. Increase lighting to measure at least 50 foot candles in areas where food preparation occurs. 0 pts



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