

# Food Establishment Inspection Report

Score: 92.5

Establishment Name: 2520 TAVERN

Establishment ID: 3034012149

Location Address: 2520 LEWISVILLE CLEMMONS RD

☒ Inspection ☐ Re-Inspection

City: CLEMMONS

State: NC

Date: 04 / 15 / 2019 Status Code: A

Zip: 27012

County: 34 Forsyth

Time In: 01 : 05 <sup>am</sup> <sub>pm</sub> Time Out: 06 : 45 <sup>am</sup> <sub>pm</sub>

Permittee: OSO 3 INC.

Total Time: 5 hrs 40 minutes

Telephone: (336) 766-9927

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: 10

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
<b>Supervision</b> .2652										
1	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	PIC Present; Demonstration-Certification by accredited program and perform duties			2	0		
<b>Employee Health</b> .2652										
2	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Management, employees knowledge; responsibilities & reporting			3	13	0	
3	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper use of reporting, restriction & exclusion			3	13	0	
<b>Good Hygienic Practices</b> .2652, .2653										
4	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper eating, tasting, drinking, or tobacco use			2	1	0	
5	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	No discharge from eyes, nose or mouth			1	03	0	
<b>Preventing Contamination by Hands</b> .2652, .2653, .2655, .2656										
6	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Hands clean & properly washed			4	2	0	
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	
8	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Handwashing sinks supplied & accessible			2	1		
<b>Approved Source</b> .2653, .2655										
9	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food obtained from approved source			2	1	0	
10	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Food received at proper temperature			2	1	0	
11	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food in good condition, safe & unadulterated			2	1	0	
12	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Required records available: shellstock tags, parasite destruction			2	1		
<b>Protection from Contamination</b> .2653, .2654										
13	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food separated & protected			3	13	0	
14	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food-contact surfaces: cleaned & sanitized			3			
15	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper disposition of returned, previously served, reconditioned, & unsafe food			2	1	0	
<b>Potentially Hazardous Food Time/Temperature</b> .2653										
16	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper cooking time & temperatures			3	13		
17	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Proper reheating procedures for hot holding			3	13	0	
18	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper cooling time & temperatures			3			
19	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper hot holding temperatures			3			
20	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper cold holding temperatures			3	13		
21	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper date marking & disposition			3	13		
22	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Time as a public health control: procedures & records			2	1		
<b>Consumer Advisory</b> .2653										
23	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Consumer advisory provided for raw or undercooked foods			1	03	0	
<b>Highly Susceptible Populations</b> .2653										
24	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Pasteurized foods used; prohibited foods not offered			3	13	0	
<b>Chemical</b> .2653, .2657										
25	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Food additives: approved & properly used			1	03	0	
26	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Toxic substances properly identified stored, & used			2	1		
<b>Conformance with Approved Procedures</b> .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	

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
<b>Safe Food and Water</b> .2653, .2655, .2658										
28	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Pasteurized eggs used where required			1	03	0	
29	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Water and ice from approved source			2	1	0	
30	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Variance obtained for specialized processing methods			1	03	0	
<b>Food Temperature Control</b> .2653, .2654										
31	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper cooling methods used; adequate equipment for temperature control			1			
32	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Plant food properly cooked for hot holding			1	03	0	
33	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Approved thawing methods used			1			
34	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Thermometers provided & accurate			1	03	0	
<b>Food Identification</b> .2653										
35	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food properly labeled: original container			2	1	0	
<b>Prevention of Food Contamination</b> .2652, .2653, .2654, .2656, .2657										
36	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Insects & rodents not present; no unauthorized animals			2	1		
37	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Contamination prevented during food preparation, storage & display			2	1		
38	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Personal cleanliness			1			
39	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Wiping cloths: properly used & stored			1			
40	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Washing fruits & vegetables			1	03	0	
<b>Proper Use of Utensils</b> .2653, .2654										
41	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	In-use utensils: properly stored			1	03		
42	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Utensils, equipment & linens: properly stored, dried & handled			1	03	0	
43	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Single-use & single-service articles: properly stored & used			1	03	0	
44	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Gloves used properly			1	03	0	
<b>Utensils and Equipment</b> .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			
46	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Warewashing facilities: installed, maintained, & used; test strips			1	03	0	
47	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Non-food contact surfaces clean			1	03		
<b>Physical Facilities</b> .2654, .2655, .2656										
48	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Hot & cold water available; adequate pressure			2	1	0	
49	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Plumbing installed; proper backflow devices			2	1		
50	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Sewage & waste water properly disposed			2	1	0	
51	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Toilet facilities: properly constructed, supplied & cleaned			1	03	0	
52	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Garbage & refuse properly disposed; facilities maintained			1	03		
53	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Physical facilities installed, maintained & clean			1	03		
54	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Meets ventilation & lighting requirements; designated areas used			1	03		
Total Deductions:										7.5



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# Comment Addendum to Food Establishment Inspection Report

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City: CLEMMONS State: NC

County: 34 Forsyth Zip: 27012

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

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

Permittee: OSO 3 INC.

Telephone: (336) 766-9927

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☒ Inspection ☐ Re-Inspection Date: 04/15/2019

Comment Addendum Attached? ☐ Status Code: A

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

Email 1: pgallins@yahoo.com; info@2520tavern.com

Email 2:

Email 3:

## Temperature Observations

**Cold Holding Temperature is now 41 Degrees or less**

Item	Location	Temp	Item	Location	Temp	Item	Location	Temp
Fish	reach in cooler	36	Chlorine	3 compartment sink	50	Alfredo	hot holding	152
Milk	in pot on the counter	64	Diced	reach in cooler	36	Pork	reach in cooler	41
Sausage	covered in reach in	63	Diced	make unit	43	Rice	hot holding	171
Mashed	hot holding cabinet	130	Cooked	make unit	49	Cut salad	in large bin	56
Chicken	final cook	192	Cooked pasta	make unit	46	Hamburger	lo boy	41
Marinara	cooling1:20pm	76	Servsafe	PaulGallins8/2/20	0	Oyster	NC-545-sp	0
Marinara	cooling2:15pm	76	Cut	reach in cooler	43	Hot water	3 compartment sink	137
Salad	make unit	41	Mashed	hot holding	167	Hot water	warewashing machine	173

## 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.

- 8 6-301.14 Handwashing Signage - C 0 points. No handwashing signage at two handwashing sinks in the kitchen and at the bar handwashing sink. A sign or poster that notifies FOOD EMPLOYEES to wash their hands shall be provided at all HANDWASHING SINKS used by FOOD EMPLOYEES and shall be clearly visible to FOOD EMPLOYEES. CDI: REHSI provided handwashing signage. ✓ Spell
- 12 3-402.11 Parasite Destruction - P 0 points. No documentation for the mahi mahi on the dinner menu for parasite destruction. Person in charge was instructed by food vendor to fully cook the mahi mahi. READY-TO-EAT form, raw, raw-marinated, partially cooked, or marinated-partially cooked FISH shall be:(1) Frozen and stored at a temperature of -20°C (-4°F) or below for a minimum of 168 hours (7 days) in a freezer;P(2) Frozen at -35°C (-31°F) or below until solid and stored at-35°C (-31°F) or below for a minimum of 15 hours; P or(3) Frozen at -35°C (-31°F) or below until solid and stored at-20°C (-4°F) or below for a minimum of 24 hours. CDI: Dinner menus were changed by removing the asterisk for the mahi mahi.
- 14 4-602.11 Equipment Food-Contact Surfaces and Utensils-Frequency - P Repeat. Stacks of plastic and metal containers were soiled with sticker residue. Residue on the clean peeler. Food-contact surfaces of equipment and utensils shall be clean to sight and touch. CDI: Items taken to the warewashing area.

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Person in Charge (Print & Sign): Paul *First* Gallins *Last*

Regulatory Authority (Print & Sign): *Jill* *First* Sakamoto *Last* REHSI

REHS ID: 2685 - Sakamoto, Jill

Verification Required Date:      /      /     

REHS Contact Phone Number: ( 336 ) 703 - 3137



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- 16 3-401.11 Raw Animal Foods-Cooking - P,PF 0 points. Children's menu have asterisk(star) on the hamburger and fries. The disclosure stated "An asterisks(\*) on the menu indicates an item that may be cooked to order". A raw animal FOOD such as raw EGG, raw FISH, raw-marinated FISH, raw MOLLUSCAN SHELLFISH, or steak tartare; or a partially cooked FOOD such as lightly cooked FISH, soft cooked EGGS, or rare MEAT other than WHOLE-MUSCLE, INTACT BEEF steaks as specified in ¶ (C) of this section, may be served or offered for sale upon CONSUMER request or selection in a READY-TO-EAT form if: The FOOD, if served or offered for service by CONSUMER selection from a children's menu, does not contain COMMINUTED MEAT. CDI: New menus were printed out with the asterisk removed.
- 18 3-501.14 Cooling - P Marinara 76 F at 1:20pm and 2:15pm inside the inner corner of a deep, plastic container with an ice wand on table of prep sink. Cooked POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) shall be cooled: (1) Within 2 hours from 57°C (135°F) to 21°C (70°F); P and (2) Within a total of 6 hours from 57°C (135°F) to 5°C (41°F) or less. CDI: Employee voluntarily discarded the marinara sauce. Gave Food Establishment Operator's Guide.
- 19 3-501.16 (A)(1) Potentially Hazardous Food (Time/Temperature Control for Safety Food), Hot and Cold Holding - P Mashed potatoes 130 F in the hot holding cabinet for less than 2 hours. The temperature on the gauge of the hot holding cabinet was 130 F. Hot holding potentially hazardous foods shall be maintained at 135 F or greater. CDI: Person in charge placed the mashed potatoes in the oven to be reheated to 165 F or greater.
- 20 3-501.16 (A)(2) and (B) Potentially Hazardous Food (Time/Temperature Control for Safety Food), Hot and Cold Holding - P 0 points. Diced tomatoes 43 F, cooked onions 49 F, cooked pasta 45 F to 46 F in the make unit. Cut cantaloupe 42 F to 43 F in the reach in cooler. Sweet potatoes mashed (made yesterday) 43 F in the walk in cooler. Cold holding potentially hazardous food shall be maintained at 41 F or less. CDI: Educated person in charge about cold holding at 41 F or less. Pasta was removed from the make unit. Cut cantaloupe was placed into the walk in cooler. Diced tomatoes were voluntarily discarded.
- 21 3-501.17 Ready-To-Eat Potentially Hazardous Food (Time/Temperature Control for Safety Food), Date Marking - PF Repeat. 0 points. Sweet potatoes mashed and cut ham inside the walk in cooler with no date marking label. Per employee, the sweet potatoes mashed were made yesterday. Per person in charge, the ham was cut yesterday. READY-TO-EAT, POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY 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 on the temperature and time combinations specified below. The day of preparation shall be counted as Day 1. READY-TO-EAT, POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) prepared and PACKAGED by a FOOD PROCESSING PLANT shall be clearly marked, at the time the original container is opened
- 22 3-501.19 Time as a Public Health Control - P,PF 0 points. Milk 64 F in pot with strainer for the breadding on the counter with no expired time. No written procedures available. Potentially hazardous foods shall using time as a public health control shall provide written procedures prepared in advance, maintained in the FOOD ESTABLISHMENT and made available to the REGULATORY AUTHORITY upon request. CDI: Milk was discarded. Person in charge will no longer use milk to batter food items, therefore, no written procedures needed.
- 26 7-204.11 Sanitizers, Criteria-Chemicals - P 0 points. Quat more than 500ppm turning a blueish greenish color in the spray bottle. Per person in charge, one of the spray bottle is used to clean the slicer. Manufacturer's label stated quat 200ppm. Chemical SANITIZERS and other chemical antimicrobials applied to FOOD-CONTACT SURFACES shall meet the requirements specified in 40 CFR 180.940 Tolerance exemptions for active and inert ingredients for use in antimicrobial formulations (food-contact surface sanitizing solutions). CDI: Person in charge removed the quat solution.



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- 31 3-501.15 Cooling Methods - PF Cooked sausage 63 F covered in the reach in cooler from the morning. Cooked onions 45 F covered with plastic wrap in deep, metal container inside the walk in cooler. Per employee/person in charge, the cooked onions in the walk in cooler was prepared today. Queso 50 F (made on 12th) in large/plastic/covered container, and smaller/deep/covered container of queso 44 F in the walk in cooler. Prep employee portioned the queso into smaller containers per person in charge. Cut salad 56 F cover in very large bin inside the walk in cooler. Cooling shall be accomplished by using one or more of the following methods: 1.Shallow pans, 2. Smaller or thinner portions, 3. Rapid cooling equipment, 4. Stir the food in container placed in an ice water bath, 5. Use containers that facilitate heat transfer, 6. Add ice as ingredient or 7. Other effective methods. In cold holding equipment, food shall be: 1. Arranged to provide maximum heat transfer and 2. Loosely covered or
- 33 3-501.13 Thawing - C Repeat. Alfredo sauce 102 F in packages inside a sink with water 115 F. Per person in charge, the Alfredo packages were thawing in the sink. **POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD)** shall be thawed: (A) Under refrigeration that maintains the FOOD temperature at 5oC (41oF) or less, or at 7°C (45°F) or less as specified under Subparagraph 3-501.16(A)(2)(b). (B) Completely submerged under running water: (1) At a water temperature of 21°C (70°F) or below, (2) With sufficient water velocity to agitate and float off loose particles in an overflow, (3) Such that for READY-TO-EAT FOOD, the temperature of thawed portions do not rise above 5°C (41°F), or 7°C (45°F) as specified under Subparagraph 3-501.16(A)(2)(b). CDI: All the Alfredo packages were reheat in boiling water on the stove.
- 36 6-501.111 Controlling Pests - C Fly in the kitchen around the walk in cooler. The PREMISES shall be maintained free of insects, rodents, and other pests. 0 points.
- 37 3-303.12 Storage or Display of Food in Contact with Water or Ice - C 0 points. Ice in direct contact with fish inside the reach in cooler. Per person in charge the fish do not come in contact with ice. Raw poultry and raw FISH that are received immersed in ice in shipping containers may remain in that condition while in storage awaiting preparation, display, service, or sale. UnPACKAGED FOOD may not be stored in direct contact with undrained ice.
- 38 2-303.11 Prohibition-Jewelry - C Repeat. Several employees were observed wearing bracelets/watches while engaging in food prep activities. Except for a plain ring such as a wedding band, while preparing FOOD, FOOD EMPLOYEES may not wear jewelry including medical information jewelry on their arms and hands.
- 39 3-304.14 Wiping Cloths, Use Limitation - C Repeat. Chlorine measured 0ppm in two sanitizing buckets. Containers of chemical sanitizing solutions specified in Subparagraph (B)(1) of this section in which wet wiping cloths are held between uses shall be stored off the floor and used in a manner that prevents contamination of FOOD, EQUIPMENT, UTENSILS, LINENS, SINGLE-SERVICE, or SINGLE-USE ARTICLES. CDI: Chlorine measured 200ppm in sanitizing bucket.
- 41 3-304.12 In-Use Utensils, Between-Use Storage - C 0 points. Knife stored between the make unit and prep table was soiled. Handle of scoop in contact with dry ingredient in the bin. During pauses in FOOD preparation or dispensing, FOOD preparation and dispensing UTENSILS shall be stored: On a clean portion of the FOOD preparation table or cooking EQUIPMENT only if the in-use UTENSIL 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;FOOD that is not **POTENTIALLY HAZARDOUS (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD)** with their handles above the top of the FOOD within containers or EQUIPMENT that can be closed. CDI: Knife and handle of the scoop were removed.



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- 45 4-501.11 Good Repair and Proper Adjustment-Equipment - C Repeat. Leak in the condensation line from the walk-in freezer condenser unit. Torn gasket reach in cooler by the freezer and walk in freezer. Equipment shall be maintained in good repair.
- 47 4-601.11 (B) and (C) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - C 0 points. Residue on the shelving used to store oil and seasoning; and soiled cart by the hot holding unit. Nonfood-contact surfaces of equipment shall be free from the accumulation of dust, dirt, food residue, and debris.
- 49 5-202.14 Backflow Prevention Device, Design Standard - P 0 points. Spray nozzle attached to hose connect to faucet with a vacuum breaker (1011) located in the bar. Observed no backflow for continuous pressure. A backflow or backsiphonage prevention device installed on a water supply system shall meet American Society of Sanitary Engineering (A.S.S.E.) standards for construction, installation, maintenance, inspection, and testing for that specific application and type of device. CDI: Person in charge removed the spray nozzle from the hose.
- 52 5-501.113 Covering Receptacles - C 0 points. One door opened to the waste dumpster. The dumpsters are shared with other establishments. Receptacles and waste handling units for REFUSE, recyclables, and returnables shall be kept covered.
- 53 6-201.11 Floors, Walls and Ceilings-Cleanability - C Low grout between the floor tiles near the dishwashing machine with liquid and debris. Floors, floor coverings, walls, wall coverings, and ceilings shall be designed, constructed, and installed so they are SMOOTH and EASILY CLEANABLE.
- 54 6-303.11 Intensity-Lighting - C 0 points. Lighting 29 to 43 foot candles at the prep table (salad). One light bulb missing in fixture. Lighting shall be at least 50 foot candles where employees work with food and if safety is a factor.



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