

# Food Establishment Inspection Report

Score: 90Establishment Name: COMPARE FOODS DELIEstablishment ID: 3034012027Location Address: 951 SILAS CREEK PARKWAY☒ Inspection ☐ Re-InspectionCity: WINSTON SALEMState: NCDate: 12 / 17 / 2014 Status Code: AZip: 27127County: 34 ForsythTime In: 01 : 15 <sup>am</sup><sub>pm</sub> Time Out: 06 : 00 <sup>am</sup><sub>pm</sub>Permittee: PETER FOOD LLCTotal Time: 4 hrs 45 minutesTelephone: (336) 724-6666Category #: IIIWastewater System: ☒ Municipal/Community ☐ On-Site SystemFDA Establishment Type: Deli DepartmentWater Supply: ☒ Municipal/Community ☐ On-Site SupplyNo. of Risk Factor/Intervention Violations: 5No. of Repeat Risk Factor/Intervention Violations: 0

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 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>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>	<input checked="" type="checkbox"/>	<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>15</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>15</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>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 type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper hot holding temperatures				<input checked="" type="checkbox"/>	<u>15</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>15</u>	<u>0</u>	<input type="checkbox"/>
21	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper date marking & disposition				<u>3</u>	<u>15</u>	<input checked="" type="checkbox"/>	<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 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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input 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>	<u>1</u>	<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				<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>	<input checked="" type="checkbox"/>	<u>0</u>	<input type="checkbox"/>
32	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Plant food properly cooked for hot holding				<u>1</u>	<u>05</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>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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food properly labeled: original container				<u>2</u>	<u>1</u>	<u>0</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 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 type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Wiping cloths: properly used & stored				<u>1</u>	<u>05</u>	<input checked="" type="checkbox"/>	<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 type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	In-use utensils: properly stored				<u>1</u>	<u>05</u>	<input checked="" type="checkbox"/>	<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>05</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>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>	<input checked="" type="checkbox"/>	<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>05</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>	<input checked="" type="checkbox"/>	<u>0</u>	<input type="checkbox"/>
Physical Facilities .2654, .2655, .2656											
48	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Hot & cold water available; adequate pressure				<u>2</u>	<input checked="" type="checkbox"/>	<u>0</u>	<input checked="" type="checkbox"/>
49	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Plumbing installed; proper backflow devices				<u>2</u>	<u>1</u>	<input checked="" type="checkbox"/>	<input checked="" 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 type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Toilet facilities: properly constructed, supplied & cleaned				<u>1</u>	<u>05</u>	<input checked="" type="checkbox"/>	<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				<input checked="" type="checkbox"/>	<u>05</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>1</u>	<input checked="" type="checkbox"/>	<u>0</u>	<input type="checkbox"/>
Total Deductions:										10	

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# Comment Addendum to Food Establishment Inspection Report

Establishment Name: COMPARE FOODS DELI

Establishment ID: 3034012027

Location Address: 951 SILAS CREEK PARKWAY

☒ Inspection ☐ Re-Inspection Date: 12/17/2014

City: WINSTON SALEM State: NC

Comment Addendum Attached? ☐ Status Code: A

County: 34 Forsyth Zip: 27127

Category #: III

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

Email 1: rufino123@msn.com

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

Email 2:

Permittee: PETER FOOD LLC

Email 3:

Telephone: (336) 724-6666

## Temperature Observations

Item	Location	Temp	Item	Location	Temp	Item	Location	Temp
Carnitas	Walk in cooler	31	Spaghetti	Reheat	201	Sanitizer	Quat-3 compartment	200
Pork feet and	Walk in cooler	33	Ham	Deli display	41	Food	Enrique Fuentes	00
Beef stew	Hot hold	164	Turkey	Deli display case	40			
Pork stew	Hot hold	164	Sauerkraut	Make top	43			
White rice	Hot hold	140	Air	Make top reach in	41			
Brown rice	Hot hold	142	Black beans	Hot hold	145			
Baked	Reheat	184	Beans	Hot hold	139			
Baked wings	Reheat	168	Hot water	3 compartment sink	128			

## 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 2-201.11 (A), (B), (C), & (E) Responsibility of Permit Holder, Person in Charge, and Conditional Employees - P - 0 pts - No employee health policy in place. Permit holder shall require employees to report to the PIC information about their health and activities as they relate to disease that are transmissible through food. They shall report the 5 foodborne illnesses and 5 symptoms to ensure a reduced risk of foodborne disease transmission. / PIC received state issued employee health policy.
- 13 3-302.11 Packaged and Unpackaged Food-Separation, Packaging, and Segregation - P - Five boxes of raw pork bellies were stored above whole vegetables in the walk in cooler. Foods shall be stored in a manner to prevent contamination. Whole vegetables shall be stored above raw protein at all times. Store all foods according to final cook temperatures with ready to eat foods on top. CDI- Vegetables were moved to higher shelving.
- 19 3-501.16 (A)(1) Potentially Hazardous Food (Time/Temperature Control for Safety Food), Hot and Cold Holding - P - Repeat - One large pan of spaghetti (116-130F), chicken wings (126-135F), and baked chicken (112-123F) were out of hot holding requirements. All foods in hot holding shall be maintained at 135F or higher. CDI- All foods were reheated to 165F or higher.



Person in Charge (Print & Sign): *Rufeno* *Rodriguez*

Regulatory Authority (Print & Sign): *Wendy* *Grijalva*

*Rufeno Rodriguez*

*Wendy Grijalva, REHS*

REHS ID: 2442 - Grijalva, Wendy

Verification Required Date: 12 / 27 / 2014

REHS Contact Phone Number: ( 336 ) 703 - 3157



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- 21 3-501.17 Ready-To-Eat Potentially Hazardous Food (Time/Temperature Control for Safety Food), Date Marking - PF - 0 pts - Establishment has a date marking system for some cheeses and deli meats. A consistent date marking system shall be in place. Deli meats and cheeses (not included in exempt list) shall be date marked for 7 days with date of opening counting as day one.
- 26 7-201.11 Separation-Storage - P - 0 pts - Two chemical bottles stored near closed packages of single service cups. All chemicals shall be stored in a manner that will prevent contamination. Chemicals should be stored always from any single service items. Recommend a better location for chemicals. CDI- Chemicals were removed.
- 31 3-501.15 Cooling Methods - PF - Rice (95 F), pork in sauce (91F), and red sauce (92F) were not being actively cooled. Manager stated that items were prepared 1 hour ago and were cooling. All foods shall be actively cooled once food reaches 135F. Food shall be cooled under rapid cooling equipment such as a walk in cooler and shall be loosely or completely uncovered to ensure heat facilitation. CDI- Food was reheated and placed in hot holding.
- 37 3-305.11 Food Storage-Preventing Contamination from the Premises - C - Container holding beef, chicharron, raw beef, and bakery items were stored on the floor. All foods shall be stored at least 6 inches off the floor. Do not store any food on floor. CDI- All items were stored off the floor. / A splash guard is needed between the handwashing sink and the packaging preparation table to prevent splash of soiled water on food. / An open bag of frozen bread in walk in freezer was stored under a leak. Do not store any foods under leaks. CDI- Food was voluntarily discarded. / Two opened bags (flour and coconut) stored in dry storage room. Once bags of ingredients are open they shall be stored in a closed container to prevent any source of contamination.
- 39 3-304.14 Wiping Cloths, Use Limitation - C - 0 pts - Two wiping cloths were being stored on the lip of the sanitizer bucket. Once wiping cloths become wet they shall be stored in chemical sanitizer. CDI- Manager placed cloths in bucket.
- 41 3-304.12 In-Use Utensils, Between-Use Storage - C - 0 pts - One scoop handle in flour stored in direct contact with food. Handles shall be stored away from food. CDI- Handles placed in flour correctly. / Tongs stored on wet cloth towel. In use utensils shall be stored in a clean dry location. CDI- Tongs were re-washed and cloth was placed in soiled laundry.
- 43 4-502.13 Single-Service and Single-Use Articles-Use Limitations - C - . 0 pts - Facility is currently reusing single use ice cream container to store packaged salsa. Single service items shall only be used for the intended purpose and then discarded. CDI- Manager moved sauces to multi use containers and discarded single use containers.



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- 45 4-501.11 Good Repair and Proper Adjustment-Equipment - C - The shelving in the dry storage is chipping and rusting. Replace (repeat). / Repair condensate in walk in freezer. Repeat / Repair toilet seats in women's and men's restrooms so that they are sealed properly. / Remove unapproved red shelving, wood shelving under deli packaging table, and the shelving in the dry storage room. Recommend dunnage racks. / Replace the raw wood point of sale counter being used for storage of single service item. An smooth and easily cleanable counter should be installed. Contact Nathan Ward at 336-703-3134 prior to the installation of any new equipment. / Access and repair make top unit for ice build up. Facility is using stainless steel pans in make unit. Contact manufacture for proper inserts to ensure proper cold holding of all foods. / Replace gaskets in proofer.
- 47 4-602.13 Nonfood Contact Surfaces - C - Cleaning needed in the trim doors of the cake display unit, condiment shelving near cook line, doors, shelving and mats in walk in cooler, shelving in dry storage, under cutting board of packaging equipment, recondition or replace rolling racks, and the exterior of ingredients such as the salt container in dry storage.
- 48 5-103.11 Capacity-Quantity and Availability - PF - Hot water in the handwashing sinks of the restrooms reads 91F. Hot water at handwashing sinks shall be at least 100F to ensure proper handwashing. A verification is required for compliance with the hot water by December 27, 2014. Contact Wendy Grijalva at 336-703-3157 once repaired.
- 49 5-203.14 Backflow Prevention Device, When Required - P - 0 pts - A hose with a spray gun is connected to a chemical tower that is connected to a faucet near the bakery 3 compartment sink. A backflow prevention device rated for continuous pressure application is required where the hose meets the chemical tower or at the faucet. A verification is required for the proper installation of the device by December 27, 2014. Submit the model prior to installation. Contact Wendy Grijalva at 336-703-3157 or [grijalwm@forsyth.cc](mailto:grijalwm@forsyth.cc) for more information and/or when installed.
- 51 5-501.17 Toilet Room Receptacle, Covered - C - 0 pts - A covered receptacle is needed in toilet rooms used by females for sanitary napkins.
- 53 6-201.11 Floors, Walls and Ceilings-Cleanability - C - Floors: Cleaning needed under shelving in dry storage room, in corners of exterior of proofer, and minor in walk in cooler and freezer. Repair any damaged flooring throughout the facility. Recaulk toilet seats to floor. Walls: Replace and repair any damaged wall tiles especially behind equipment. Cleaning needed on walls throughout the establishment. Remove all damaged and soiled signs and replace with new signs. Recaulk the two compartment sink for tortillas to wall. // 6-501.12 Cleaning, Frequency and Restrictions - C - Cleaning needed on condenser fan and personal use fan. Maintain fans clean at all times to prevent dust contamination.
- 54 6-303.11 Intensity-Lighting - C - Lighting at bathroom commodes and handwashing sinks (10-20 FC), under condenser area of walk in cooler (5-7 FC), under cook line (39-41 FC), at slicers (33-38 FC), and packaging area (23-28 FC) is low. Lighting at the commodes and handwashing sinks shall be at least 20 foot candles, in areas where food is prepared at least 50 foot candles, and in walkin coolers at least 10 foot candles. //



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✓  
Spell



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