

Food Establishment Inspection Report

Score: 90.5

Establishment Name: MONTE REAL

Establishment ID: 3034012086

Location Address: 1022 BETHANIA RURAL HALL RD

Inspection Re-Inspection

City: RURAL HALL

State: NC

Date: 02 / 16 / 2017 Status Code: A

Zip: 27045

County: 34 Forsyth

Time In: 12 : 50 ^{am} / _{pm} Time Out: 05 : 30 ^{am} / _{pm}

Total Time: 4 hrs 40 minutes

Permittee: MONTE REAL INC.

Category #: IV

Telephone: (336) 969-1970

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: 6

No. of Repeat Risk Factor/Intervention Violations: 3

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			2	0	<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			3	1.5	0	<input type="checkbox"/>
3	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper use of reporting, restriction & exclusion			3	1.5	0	<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			2	1	0	<input type="checkbox"/>
5	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	No discharge from eyes, nose or mouth			1	0.5	0	<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			4	<input checked="" type="checkbox"/>	0	<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			3	1.5	0	<input type="checkbox"/>
8	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Handwashing sinks supplied & accessible			2	<input checked="" type="checkbox"/>	0	<input checked="" type="checkbox"/>
Approved Source .2653, .2655										
9	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food obtained from approved source			2	1	0	<input type="checkbox"/>
10	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Food received at proper temperature			2	1	0	<input type="checkbox"/>
11	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food in good condition, safe & unadulterated			2	1	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
12	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Required records available: shellstock tags, parasite destruction			2	1	0	<input type="checkbox"/>
Protection from Contamination .2653, .2654										
13	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food separated & protected			3	1.5	0	<input type="checkbox"/>
14	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food-contact surfaces: cleaned & sanitized			3	<input checked="" type="checkbox"/>	0	<input type="checkbox"/>
15	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper disposition of returned, previously served, reconditioned, & unsafe food			2	1	0	<input type="checkbox"/>
Potentially Hazardous Food Time/Temperature .2653										
16	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cooking time & temperatures			3	1.5	0	<input type="checkbox"/>
17	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Proper reheating procedures for hot holding			3	1.5	0	<input type="checkbox"/>
18	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Proper cooling time & temperatures			3	1.5	0	<input type="checkbox"/>
19	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper hot holding temperatures			3	1.5	0	<input type="checkbox"/>
20	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cold holding temperatures			3	1.5	0	<input type="checkbox"/>
21	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper date marking & disposition			3	1.5	<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			2	1	0	<input type="checkbox"/>
Consumer Advisory .2653										
23	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Consumer advisory provided for raw or undercooked foods			1	0.5	0	<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			3	1.5	0	<input type="checkbox"/>
Chemical .2653, .2657										
25	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Food additives: approved & properly used			1	0.5	0	<input type="checkbox"/>
26	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Toxic substances properly identified stored, & used			2	<input checked="" type="checkbox"/>	0	<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			2	1	0	<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			1	0.5	0	<input type="checkbox"/>
29	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Water and ice from approved source			2	1	0	<input type="checkbox"/>
30	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Variance obtained for specialized processing methods			1	0.5	0	<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			1	0.5	0	<input type="checkbox"/>
32	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Plant food properly cooked for hot holding			1	0.5	0	<input type="checkbox"/>
33	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Approved thawing methods used			1	0.5	0	<input type="checkbox"/>
34	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Thermometers provided & accurate			1	0.5	0	<input type="checkbox"/>
Food Identification .2653										
35	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food properly labeled: original container			2	1	<input checked="" type="checkbox"/>	<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			2	1	0	<input type="checkbox"/>
37	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Contamination prevented during food preparation, storage & display			2	1	0	<input type="checkbox"/>
38	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Personal cleanliness			1	0.5	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
39	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Wiping cloths: properly used & stored			<input checked="" type="checkbox"/>	0.5	0	<input checked="" type="checkbox"/>
40	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Washing fruits & vegetables			1	0.5	0	<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			1	0.5	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
42	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Utensils, equipment & linens: properly stored, dried & handled			1	0.5	<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			1	0.5	<input checked="" type="checkbox"/>	<input type="checkbox"/>
44	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Gloves used properly			1	0.5	0	<input type="checkbox"/>
Utensils and Equipment .2653, .2654, .2663										
45	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed, & used			2	1	0	<input type="checkbox"/>
46	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Warewashing facilities: installed, maintained, & used; test strips			1	<input checked="" type="checkbox"/>	0	<input checked="" type="checkbox"/>
47	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Non-food contact surfaces clean			1	<input checked="" type="checkbox"/>	0	<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			2	1	0	<input type="checkbox"/>
49	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Plumbing installed; proper backflow devices			2	<input checked="" type="checkbox"/>	0	<input checked="" type="checkbox"/>
50	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Sewage & waste water properly disposed			2	1	0	<input type="checkbox"/>
51	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Toilet facilities: properly constructed, supplied & cleaned			1	0.5	0	<input type="checkbox"/>
52	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Garbage & refuse properly disposed; facilities maintained			1	0.5	0	<input type="checkbox"/>
53	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Physical facilities installed, maintained & clean			<input checked="" type="checkbox"/>	0.5	0	<input checked="" type="checkbox"/>
54	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Meets ventilation & lighting requirements; designated areas used			1	0.5	<input checked="" type="checkbox"/>	<input type="checkbox"/>
Total Deductions:							9.5			



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 City: RURAL HALL State: NC
 County: 34 Forsyth Zip: 27045
 Wastewater System: Municipal/Community On-Site System
 Water Supply: Municipal/Community On-Site System
 Permittee: MONTE REAL INC.
 Telephone: (336) 969-1970

Establishment ID: 3034012086
 Inspection Re-Inspection Date: 02/16/2017
 Comment Addendum Attached? Status Code: A
 Category #: IV
 Email 1:
 Email 2:
 Email 3:

Temperature Observations

Item	Location	Temp	Item	Location	Temp	Item	Location	Temp
BEANS	STEAM TABLE	138	PICO	REACH-IN	40			
CHX	STEAM TABLE	158	SALSA	REACH-IN	39			
BEEF	STEAM TABLE	156	CHEESE DIP	HH WARMER	136			
CHICKEN	FCT	170						
BEEF	FCT	170	ALVARO H	SERV SAFE 2-19-18	00			
GRILL CHX	WALK-IN	45						
GRILL CHX	WALK-IN	45						
COOK	WALK-IN	38						

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-OBSERVED STAFF MEMBER WASH HANDS WITHOUT USING SOAP. EMPLOYEES SHALL WASH HANDS FOR AT LEAST 20 SECONDS USING SOAP. CDI-STAFF EDUCATED AND HANDS REWASHED. // 2-301.14 When to Wash - P-OBSERVED DISH STAFF SPRAY AND LOAD SOILED EQUIPMENT INTO DISH MACHINE AND THEN HANDLE CLEAN EQUIPMENT. HANDS SHALL BE WASHED AFTER HANDLING SOILED EQUIPMENT AND UTENSILS. CDI-STAFF EDUCATED AND HANDS WASHED.
- 8 C6-301.14 Handwashing Signage - C-REPEAT-NO HANDWASHING SIGN IN BACK STAFF BATHROOM. HANDWASHING REMINDER REQUIRED AT ALL HANDSINKS USED BY STAFF. SIGNAGE PROVIDED BY REHSI. // 5-205.11 Using a Handwashing Sink-Operation and Maintenance - PF-REPEAT-OBSERVED STAFF GETTING WATER FROM HANDSINK TO USE FOR WIPING CLOTH BUCKET. OBSERVED STAFF PLACE WIPING CLOTH OVER RIM OF HANDSINK. HANDSINKS SHALL REMAIN ACCESSIBLE AND SOLELY USED FOR HANDWASHING. CDI-WIPING CLOTH REMOVED AND STAFF EDUCATED REGARDING USAGE OF HANDSINK.
- 11 3-202.15 Package Integrity - PF-OBSERVED 4 DENTED CANS IN DRY STORAGE. CDI-CANS DISCARDED BY PIC. FOOD packages shall be in good condition and protect the integrity of the contents so that the FOOD is not exposed to ADULTERATION or potential contaminants.



Person in Charge (Print & Sign): ANA ^{First} SEVILLA ^{Last}
 Regulatory Authority (Print & Sign): JENNIFER ^{First} BROWN ^{Last}

REHS ID: 2536 - Brown, Jennifer

Verification Required Date: 02 / 24 / 2017

REHS Contact Phone Number: (336) 703 - 3131



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- 14 4-703.11 Hot Water and Chemical-Methods - P-HOT WATER IN DISH MACHINE IS ONLY ACHIEVING AN UTENSIL SURFACE TEMPERATURE OF 140F-150F. After being cleaned, EQUIPMENT FOOD-CONTACT SURFACES and UTENSILS shall be SANITIZED in Hot water by being cycled through EQUIPMENT that is set at achieving a UTENSIL surface temperature of 160F. SINGLE SERVICE ARTICLES ARE TO BE USED FOR FOOD SERVICE UNTIL DISH MACHINE IS REPAIRED. EQUIPMENT AND UTENSILS USED IN FOOD PREP SHALL BE WASHED, RINSED, AND SANITIZED IN THE 3 COMP SINK. REHSI WILL FOLLOW-UP TOMORROW TO VERIFY DISH MACHINE HAS BEEN REPAIRED. JENNIFER BROWN- 336-703-3131 OR BROWNJK@FORSYTH.CC
- 21 3-501.17 Ready-To-Eat Potentially Hazardous Food (Time/Temperature Control for Safety Food), Date Marking - PF-REPEAT -0 POINTS-HORCHATA MIX CONTAINING MILK IS NOT BEING DATE MARKED. READY-TO-EAT POTENTIALLY HAZARDOUS PRODUCTS PREPARED AND HELD IN ESTABLISHMENT FOR MORE THAN 24 HOURS SHALL BE DATED. CDI-PRODUCT DATED BY PIC.
- 26 7-201.11 Separation-Storage - P-REPEAT-OBSERVED CAN OF AJAX STORED ON HIGH SHELF OF AIR DRYING RACK CONTAINING EQUIPMENT AND UTENSILS. POISONOUS OR TOXIC MATERIALS shall be stored so they can not contaminate FOOD, EQUIPMENT, UTENSILS, LINENS, and SINGLE-SERVICE and SINGLE-USE ARTICLES. CDI-AJAX RELOCATED TO CHEMICAL STORAGE AREA.
- 35 3-302.12 Food Storage Containers Identified with Common Name of Food - C-REPEAT-OBSERVED SILVER SHAKER AND PAN OF BREADING AT GRILL LINE THAT WERE NOT LABELED. HOMEMADE BEVERAGES IN REACH-IN UNITS ARE UNLABELED. Working containers holding FOOD or FOOD ingredients that are removed from their original packages for use in the FOOD ESTABLISHMENT, such as cooking oils, flour, herbs, potato flakes, salt, spices, and sugar shall be identified with the common name of the FOOD.
- 38 2-303.11 Prohibition-Jewelry - C-REPEAT-OBSERVED COOK WEARING WRIST BAND. 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-OBSERVED WET WIPING CLOTHS ON CUTTING BOARD BEHIND GRILL LINE. WIPING CLOTH BUCKET UNDER GRILL LINE MEASURED 0PPM CHLORINE. OBSERVED MULTIPLE WET WIPING CLOTHS ON SERVER CART. OBSERVED SOILED DRY WIPING CLOTHS STORED UNDER GRILL LINE. OBSERVED DRY WIPING CLOTHS STORED IN APRONS OF COOKS AND OVER COOK SHOULDERS. OBSERVED STAFF WIPE BEEF BLOOD WITH WIPING CLOTH AND PLACE OVER SHOULDER TO REUSE. CDI-SANITIZER BUCKETS REMADE TO CORRECT STRENGTH, WIPING CLOTHS PLACED IN BUCKETS, SOILED AND BLOODY LINENS REMOVED TO BE LAUNDERED.
- 41 3-304.12 In-Use Utensils, Between-Use Storage - C-REPEAT-OBSERVED TONGS STORED PANS OF IN RAW BEEF, CHICKEN, AND SHRIMP IN LO BOY UNIT. During pauses in FOOD preparation or dispensing, FOOD preparation and dispensing UTENSILS shall be stored in the FOOD with their handles above the top of the FOOD and the container. CDI-STAFF EDUCATED AND UTENSILS REPOSITIONED.



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- 42 4-901.11 Equipment and Utensils, Air-Drying Required - C-OBSERVED TWO STACKS OF PANS STACKED WET ABOVE DRAIN BOARD OF DISH MACHINE AN ABOVE AIR DRYING RACK. After cleaning and SANITIZING, EQUIPMENT and UTENSILS shall be air-dried or used after adequate draining.
- 43 4-903.11 (A) and (C) Equipment, Utensils, Linens and Single-Service and Single-Use Articles-Storing - C-OBSERVED SINGLE-SERVICE ARTICLES STORED UNCOVERED IN PLASTIC BIN UNDER FOOD PREP TABLE. OBSERVED STACKS OF SINGLE SERVICE ARTICLE REMOVED FROM PLASTIC SLEEVE AND STORED IN DIRECT CONTACT WITH TABLE IN DINING ROOM. SINGLE-SERVICE and SINGLE-USE ARTICLES shall be stored covered and inverted, 6 inches above the floor AND shall be kept in the original protective PACKAGE or stored by using other means that afford protection from contamination until used.
- 46 4-204.113 Warewashing Machine, Data Plate Operation Specifications - C-REPEAT-DATA PLATE IS FADED AND UNREADABLE ON DISH MACHINE. A WAREWASHING machine shall be provided with an easily accessible and readable data plate affixed to the machine by the manufacturer that indicates the machine's design and operation specifications.
- 47 4-601.11 (B) and (C) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - C- REPEAT-OBSERVED TOP OF WARMER, UNDER GRILL, GASKETS TO LO BOY UNITS, GASKET TO REACH-IN COOLER, BOTTOM OF TALL REACH-IN FREEZER, SHELVING IN DRY STORAGE TO BE SOILED. NonFOOD-CONTACT SURFACES of EQUIPMENT shall be kept free of an accumulation of dust, dirt, FOOD residue, and other debris.
- 49 5-203.14 Backflow Prevention Device, When Required - P-OBSERVED THREADED HOSE CONNECTION ON A WATER LINE ATTACHED TO TOILET IN MEN'S RESTROOM. PLUMBING SYSTEM shall be installed to preclude backflow of a solid, liquid, or gas contaminant into the water supply system at each point of use at the FOOD ESTABLISHMENT. VERIFICATION REQUIRED WITHIN 10 DAYS: CONTACT JENNIFER BROWN AT 336-703-3131 OR BRONJK@FORSYTH.CC UPON COMPLETION.
- 53 6-501.11 Repairing-Premises, Structures, Attachments, and Fixtures-Methods - C-REPAIR LOOSE PARTITIONS BETWEEN URINALS IN MEN'S RESTROOM. REPAIR HOLE IN WALL THAT IS DUE TO SCREWS ATTACHING PARTITION TO THE WALL. PHYSICAL FACILITIES SHALL BE MAINTAINED IN GOOD REPAIR. //6-101.11 Surface Characteristics-Indoor Areas - C-REPEAT-OBSERVED BROKEN FLOOR TILES THROUGHOUT KITCHEN. STILL SOME AREAS OF ERODED GROUT IN KITCHEN AND RESTROOMS. REMOVE AND RECAULK DRAIN BOARD OF DISH MACHINE. FLOORS SHALL BE SMOOTH, EASILY CLEANABLE, AND DURABLE.//6-201.13 Floor and Wall Junctures, Coved, and Enclosed or Sealed - C-BATHROOM IN BOTH RESTROOMS ARE NOT COVED. In FOOD ESTABLISHMENTS in which cleaning methods other than water flushing are used for cleaning floors, the floor and wall junctures shall be coved and closed to no larger than 1 mm.// 6-501.12 Cleaning,
- 54 6-305.11 Designation-Dressing Areas and Lockers - C-OBSERVED EMPLOYEE PHONE CHARGER ADND KEYS STORED WITH CLEAN EQUIPMENT. Lockers or other suitable facilities shall be provided for the orderly storage of EMPLOYEES' clothing and other possessions. CDI-ITEMS RELOCATED TO APPROVED AREA.



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✓
Spell

