

Food Establishment Inspection Report

Score: 91

Establishment Name: ETON CAFE INC

Establishment ID: 3034010838

Location Address: 108 N GORDON DRIVE

☒ Inspection ☐ Re-Inspection

City: WINSTON SALEM

State: NC

Date: 02 / 20 / 2020 Status Code: A

Zip: 27104

County: 34 Forsyth

Time In: 09 : 20 ☒ am ☐ pm Time Out: 12 : 45 ☒ am ☐ pm

Permittee: ETON CAFE, INC

Total Time: 3 hrs 25 minutes

Telephone: (336) 765-9158

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: 9

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			<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>13</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>13</u>	<u>0</u>	<input type="checkbox"/>
Good Hygienic Practices .2652, .2653										
4	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper eating, tasting, drinking, or tobacco use			<u>2</u>	<u>X</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>2</u>	<input checked="" type="checkbox"/>	<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>X</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>X</u>	<u>0</u>	<input checked="" type="checkbox"/>
14	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food-contact surfaces: cleaned & sanitized			<u>3</u>	<u>X</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 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 type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper reheating procedures for hot holding			<u>3</u>	<u>13</u>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
18	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cooling time & temperatures			<u>3</u>	<u>13</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>13</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>13</u>	<u>0</u>	<input type="checkbox"/>
21	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper date marking & disposition			<u>3</u>	<u>13</u>	<u>0</u>	<input type="checkbox"/>
22	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Time as a public health control: procedures & records			<input checked="" type="checkbox"/>	<u>1</u>	<u>0</u>	<input checked="" type="checkbox"/>
Consumer Advisory .2653										
23	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input 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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input 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>	<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>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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Thermometers provided & accurate			<u>1</u>	<u>03</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>	<u>1</u>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
38	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Personal cleanliness			<u>1</u>	<u>03</u>	<input checked="" type="checkbox"/>	<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 type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	In-use utensils: properly stored			<u>1</u>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>
42	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Utensils, equipment & linens: properly stored, dried & handled			<u>1</u>	<input checked="" type="checkbox"/>	<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>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>	<input checked="" type="checkbox"/>	<u>0</u>	<input checked="" type="checkbox"/>
47	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Non-food contact surfaces clean			<u>1</u>	<u>03</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 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>03</u>	<input checked="" type="checkbox"/>	<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>	<input checked="" type="checkbox"/>	<input type="checkbox"/>
53	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Physical facilities installed, maintained & clean			<u>1</u>	<u>03</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>	<input checked="" type="checkbox"/>	<u>0</u>	<input checked="" type="checkbox"/>
Total Deductions: <u>9</u>										



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Comment Addendum to Food Establishment Inspection Report

Establishment Name: ETON CAFE INC

Location Address: 108 N GORDON DRIVE

City: WINSTON SALEM State: NC

County: 34 Forsyth Zip: 27104

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

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

Permittee: E'TON CAFE, INC

Telephone: (336) 765-9158

Establishment ID: 3034010838

☒ Inspection ☐ Re-Inspection Date: 02/20/2020

Comment Addendum Attached? ☐ Status Code: A

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

Email 1:

Email 2:

Email 3:

Temperature Observations

Cold Holding Temperature is now 41 Degrees or less

Item	Location	Temp	Item	Location	Temp	Item	Location	Temp
apples	reheat	170	scrambled egg	final cook	160	ServSafe	Brian Mendez Magana	0
pinto beans	reheat	168	sausage	final cook	190			
corn	reheat	190	pork	reach-in cooler	39			
meat loaf	walk-in cooler	41	chili	thawing	34			
lettuce	walk-in cooler	41	chlorine (ppm)	dish machine	100			
ham	walk-in cooler	41	chlorine (ppm)	bucket	100			
boiled egg	cooling (9:30AM)	67	tomato	make top	39			
boiled egg	cooling (11AM)	43	gravy	steam table	170			

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.

- 2-201.11 (A), (B), (C), & (E) Responsibility of Permit Holder, Person in Charge, and Conditional Employees - P - Employee quizzed on what symptoms and illnesses food employees are required to report to the manager and he knew 2 symptoms and 1 illness. Food employees shall be aware of their responsibility to report the "Big 5" illnesses and symptoms to the person in charge. Health policy is posted in kitchen and EHS showed employee where health policy was posted. Ensure employees know where the policy is or that they know all 5 symptoms and illnesses that they are required to report. 0 pts.
- 2-401.11 Eating, Drinking, or Using Tobacco - C - 2 employee coffee cups and 1 employee drink stored on prep table. 2 water bottles stored on shelf above soda machine. Employees shall not eat or drink in food preparation areas. Employees shall drink from beverage with lid and straw and store it where it cannot spill or contaminate food or prep surfaces.
- 2-301.14 When to Wash - P - Dish washer observed removing soiled utensils and plates from customer tables and then went straight to putting away clean dishes without washing hands. Employees shall wash hands after contaminating their hands and prior to handling clean utensils. CDI - Employee instructed to wash hands and did so correctly. 0 pts.

Lock
Text



Person in Charge (Print & Sign): Alfonso *First* Mendez *Last*

Regulatory Authority (Print & Sign): Andrew *First* Lee *Last*

[Signature]

[Signature]

REHS ID: 2544 - Lee, Andrew

Verification Required Date: 03 / 01 / 2020

REHS Contact Phone Number: (336) 703-3128



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- 8 5-205.11 Using a Handwashing Sink-Operation and Maintenance - PF - Repeat - Employee rinsed off ice scoop in handwashing sink. Do not wash utensils in handwash sink. Handwashing sinks shall only be used for employee handwashing and for no other purpose. CDI - Manager instructed on handwashing sink use.
- 13 3-302.11 Packaged and Unpackaged Food-Separation, Packaging, and Segregation - P - Raw fish breeding stored directly on top of corn meal for corn bread. Raw chicken breeding stored directly on top of container of salt. Raw hamburger patties stored above raw shelled eggs in walk-in cooler. Raw animal products shall not be stored above ready-to-eat foods and raw animal foods shall be stored in accordance to final cook temperatures - do not store foods with a higher final cook temperature above foods with a lower final cook temperature. CDI- Raw breeding storage order corrected and raw hamburger patties moved to bottom shelf.
- 14 4-602.11 Equipment Food-Contact Surfaces and Utensils-Frequency - P - Manager stated that tongs, cutting board, and knives are cleaned at the end of the day. Staff began using tongs, knives and cutting boards at 5:30AM. Also, manager states that soda nozzles are cleaned weekly. Food-contact surfaces of equipment and in-use utensils that contact potentially hazardous foods shall be washed, rinsed and sanitized every 4 hours. Beverage dispensing equipment shall be cleaned every 24 hours. Knives, cutting board and tongs washed in dish machine during inspection.
- 17 3-403.11 Reheating for Hot Holding - P - Greens began reheating at 9:30AM and measured 140F at 11:30AM. Potentially hazardous foods that are cooled in the establishment shall be reheated to 165F prior to hot holding. CDI - Greens discarded. 0 pts.
- 22 3-501.19 Time as a Public Health Control - P,PF - Repeat - Sausage patties in steam table use time as a public health control. Sausage patties time on white board was 5:30AM and had a 9:30AM discard time. Manager stated that new patties were made at 7:30AM but time was not added to board. CDI - Since it was 9:45AM the patties were discarded because it was past the 4 hour discard time and the time was not updated with the new patties made at 7:30AM.
- 26 7-207.11 Restriction and Storage-Medicines - P,PF - Multivitamins stored on can rack above canned foods and tray of biscuits. Medicines shall not be stored above food, utensils, or food-contact surfaces. CDI - Multivitamins moved to employee personal item shelf. 0 pts.
- 37 3-307.11 Miscellaneous Sources of Contamination - C - Container of tobacco stored in container on can rack above canned foods and tray of biscuits. Do not store tobacco above food. CDI - Tobacco moved to employee personal shelf. // 3-304.13 Linens and Napkins, Use Limitations - C - Towel stored on top of biscuits. Linens and napkins may not be used in contact with food unless they are used to line a container or the napkins are replaced each time the container is refilled for a new consumer.



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- 38 2-402.11 Effectiveness-Hair Restraints - C - 2 food employees wearing hair restraints. Employees that prepare, portion, cook, or do any handling of food other than minimal contact (pouring beverages, taking food to tables) shall wear a hair restraint such as a hair net or cap. 0 pts.
- 41 3-304.12 In-Use Utensils, Between-Use Storage - C - Ice scoop in machine and ice scoop in ice bin had handles contacting ice. In-use utensils shall be stored in a manner that prevents the handle from contacting the food or ice. CDI - Ice scoops taken to dish machine to be rewashed.
- 42 4-901.11 Equipment and Utensils, Air-Drying Required - C - Stacks of cups and pans stacked while wet. Utensils shall be air dried prior to stacking. // 4-904.11 Kitchenware and Tableware-Preventing Contamination - C - Customer trays stored without sneeze protection and forks/knives/spoons stored in utensil container for consumer self-service and are not wrapped. Utensils for consumers shall be protected against potential contamination. Trays can be inverted and the forks, knives, and spoons shall be wrapped for self-service or placed at tables upon request.
- 45 4-501.11 Good Repair and Proper Adjustment-Equipment - C - Plastic sheet attached to PVC pipe screwed onto walk-in freezer wall. Rust present on shelves in reach-in cooler and rust beginning to form on some shelves in walk-in cooler. Equipment shall be maintained in good repair. Remove the plastic sheet and PVC pipe from wall and install air curtains according to NSF standards on walk-in freezer entrance. // 4-205.10 Food Equipment, Certification and Classification - C - Waffle maker is rated by manufacturer "for domestic use only". Equipment shall be NSF approved for commercial use only. Remove from establishment. 0 pts.
- 46 4-204.116 Manual Warewashing Equipment, Heaters and Baskets - PF - Establishment has a 2-compartment sink and dish machine. Establishment has a heating element immersion stick to use for 2-compartment sink sanitizing, but the heating element could only reach 158F water in vat during inspection. VR - Establishment shall get a water immersion heating stick/element that can maintained at least 171F water for sanitizing, obtain a 3-compartment sink, or submit a variance request to use a 2-compartment sink to the state with alternative procedures. Variance for 2-compartment sink will be sent by EHS, and within 10 days EHS will verify what method of manual warewashing establishment will do going forward.
- 49 5-203.14 Backflow Prevention Device, When Required - P - Water connection in dry storage room had no backflow preventer. CDI - Vacuum breaker installed on spigot during inspection. 0 pts.
- 51 6-501.18 Cleaning of Plumbing Fixtures - C - Toilet in men's restroom required additional cleaning. Plumbing fixtures shall be maintained clean. 0 pts.



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- 52 5-501.13 Receptacles - C - Dumpster is leaking. Contact waste management company to replace dumpster. 0 pts.
- 53 6-201.11 Floors, Walls and Ceilings-Cleanability - C - Floor in unfinished in mop sink room. Door is damaged and needs to be repaired/replaced. Exposed wood panels present in mop sink room. Raw wood shall be finished or painted. Floors, walls and ceilings shall be easily cleanable. 0 pts.
- 54 6-303.11 Intensity-Lighting - C - Repeat - Lighting low in men's restroom (6-7 foot candles), in walk-in cooler (6-10 foot candles), and at cooking equipment underneath back hood (18-23 foot candles). Lighting shall be at least 20 foot candles at restroom plumbing fixtures, at least 50 foot candles at food preparation and cooking areas, and at least 10 foot candles in storage areas.
//
6-501.110 Using Dressing Rooms and Lockers - C - Employee coats stored on top of single-use and single-service articles in storage room. Employee personal items shall not be stored on top of single-service or single-use articles. Store in a segregated area.



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