

# Food Establishment Inspection Report

Score: 90

Establishment Name: CHILI'S #462

Establishment ID: 3034010918

Location Address: 100 STRATFORD COMMONS CT

☒ Inspection ☐ Re-Inspection

City: WINSTON SALEM

State: NC

Date: 08 / 15 / 2017 Status Code: A

Zip: 27103 County: 34 Forsyth

Time In: 09 : 50 ☒ am ☐ pm Time Out: 02 : 40 ☒ am ☐ pm

Permittee: BRINKER INTERNATIONAL, INC.

Total Time: 4 hrs 50 minutes

Telephone: (336) 760-1500

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: 2

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
<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			<u>2</u>	<u>0</u>	<input type="checkbox"/>	<input type="checkbox"/>
<b>Employee Health</b> .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"/>
<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			<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"/>
<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			<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>13</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"/>
<b>Approved Source</b> .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"/>
<b>Protection from Contamination</b> .2653, .2654										
13	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food separated & protected			<u>3</u>	<u>13</u>	<u>0</u>	<input type="checkbox"/>
14	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food-contact surfaces: cleaned & sanitized			<u>X</u>	<u>13</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"/>
<b>Potentially Hazardous Food Time/Temperature</b> .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 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 type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper date marking & disposition			<u>3</u>	<u>13</u>	<u>X</u>	<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"/>
<b>Consumer Advisory</b> .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"/>
<b>Highly Susceptible Populations</b> .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"/>
<b>Chemical</b> .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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Toxic substances properly identified stored, & used			<u>2</u>	<u>1</u>	<u>0</u>	<input type="checkbox"/>
<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			<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
<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			<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"/>
<b>Food Temperature Control</b> .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"/>
<b>Food Identification</b> .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"/>
<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			<u>2</u>	<u>1</u>	<u>X</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>X</u>	<u>0</u>	<input checked="" type="checkbox"/>
38	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Personal cleanliness			<u>1</u>	<u>03</u>	<u>X</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"/>
<b>Proper Use of Utensils</b> .2653, .2654										
41	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	In-use utensils: properly stored			<u>1</u>	<u>03</u>	<u>X</u>	<input type="checkbox"/>
42	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Utensils, equipment & linens: properly stored, dried & handled			<u>X</u>	<u>03</u>	<u>0</u>	<input checked="" 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"/>
<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			<u>X</u>	<u>1</u>	<u>0</u>	<input checked="" 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>X</u>	<u>03</u>	<u>0</u>	<input checked="" type="checkbox"/>
<b>Physical Facilities</b> .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>	<u>X</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 type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Toilet facilities: properly constructed, supplied & cleaned			<u>1</u>	<u>X</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>X</u>	<input type="checkbox"/>
53	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Physical facilities installed, maintained & clean			<u>X</u>	<u>03</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>	<u>X</u>	<u>0</u>	<input checked="" type="checkbox"/>
<b>Total Deductions:</b>										<u>10</u>



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# Comment Addendum to Food Establishment Inspection Report

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Establishment ID: 3034010918

Location Address: 100 STRATFORD COMMONS CT

☒ Inspection ☐ Re-Inspection Date: 08/15/2017

City: WINSTON SALEM State: NC

Comment Addendum Attached? ☐ Status Code: A

County: 34 Forsyth Zip: 27103

Category #: IV

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

Email 1: C00462@CHILIS.COM

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

Email 2:

Permittee: BRINKER INTERNATIONAL, INC.

Email 3:

Telephone: (336) 760-1500

## Temperature Observations

Item	Location	Temp	Item	Location	Temp	Item	Location	Temp
chicken	walk in cooler	37	final rinse	dishmachine	155	lettuce	make unit	45
watermelon	bar	44	chlorine	dishmachine	100	soup	hot hold	150
noodles	walk in cooler	39	black beans	reheat	177	ambient	reach in	44
ambient	beer cooler	44	chicken	final cook	179			
ambient	beer cooler	38	servsafe	Jonathan James 2-12-19	00			
ambient	steamer unit	145	ranch	make unit	40			
hot water	bar four comp	129	ambient	reach in	44			
quat sanitizer	bar four comp	150	tomatoes	make unit	41			

## 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.

- 14 4-501.114 Manual and Mechanical Warewashing Equipment, Chemical Sanitization-Temperature, pH, Concentration and Hardness - P: Dish machine registering 0 ppm chlorine sanitizer. Dishmachine shall sanitize with effective sanitizer (50-200 ppm) or as indicated by manufacturer. CDI: Machine fixed during inspection and reached 100 ppm chlorine.//4-601.11 (A) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - P: REPEAT: The majority of dishes/pitchers/utensils/containers/cups/glasses examined in the facility with soil/debris/food residue/sticker residue. Ice paddle and wedger soiled. Food contact surfaces of equipment and utensils shall be clean to sight and touch. CDI: All sanitized during inspection.
- 21 3-501.18 Ready-To-Eat Potentially Hazardous Food (Time/Temperature Control for Safety Food), Disposition - P: 0 pts. Slaw in make unit dated 7/28. Ready-to-eat potentially hazardous foods shall be held for a maximum of 7 days at 41F and below and then shall be discarded. CDI: Slaw discarded.
- 36 6-501.111 Controlling Pests - PF: 0 pts. Roach crawling down wall behind prep sink. Premises shall be maintained free of pests. Continue pest control and have them come out more frequently.



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Person in Charge (Print & Sign): Jon *First* James *Last*

Regulatory Authority (Print & Sign): Michelle *First* Bell REHS *Last*

*Jon James*  
*Michelle Bell REHS*

REHS ID: 2464 - Bell, Michelle

Verification Required Date:      /      /     

REHS Contact Phone Number: ( 336 ) 703 - 3141



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- 37 3-305.12 Food Storage, Prohibited Areas - C: Condensate leak in walk in freezer onto cases of onion rings./ Condensate leak in upright two door freezer onto bags of french fries. Food shall not be stored under leaking condensate lines. CDI: Food moved./3-305.11 Food Storage-Preventing Contamination from the Premises - C: REPEAT: Ice bin in dining room left open. Salt/sugar at bar for rims of glasses left uncovered. Tea pitchers (large) left in storage without lid. Food shall be protected from contamination by the premises. Maintain bins/pitchers closed.
- 38 2-303.11 Prohibition-Jewelry - C: 0 pts. Cook wearing watch while preparing food. Food employees are only allowed to wear a solid band ring on hands/wrists while preparing food.
- 41 3-304.12 In-Use Utensils, Between-Use Storage - C: 0 pts. Scoops stored in dipper well without water flowing. In-use utensils shall be stored in dipper wells with sufficient velocity to remove particulates when between uses./ Scoop to pasta and scoop for sugar in bar with handle laying on ingredient. Scoops shall be stored with handles upright and out-of-ingredient when between-uses.
- 42 4-901.11 Equipment and Utensils, Air-Drying Required - C: REPEAT: Most containers and glasses/cups stored wet. Equipment and utensils shall be completely air-dried after washing, rinsing, and sanitizing./4-903.11 (A), (B) and (D) Equipment, Utensils, Linens and Single-Service and Single-Use Articles-Storing - C: Some plates not inverted at cookline. Utensils shall be stored inverted or otherwise protected to prevent contamination of food contact surfaces./ Employee filling sanitizer buckets while buckets are sitting on floor. To-go bags on floor of dry storage room. Utensils shall be at least 6 inches off the floor. Provide cart or other means to offer protection for buckets. Provide additional shelving for dry storage room, if needed.
- 45 4-501.11 Good Repair and Proper Adjustment-Equipment - C: REPEAT: The following equipment is in need of repair: walk in freezer with condensate leak, shelving rusting in walk in cooler, casters rusting for moving racks in walk in cooler, rust/handle missing to bar cooler door, drain pipe missing inside beer cooler, rust in bottom of beer cooler, beer cooler slide gasket missing, rack rusting in glass storage cooler, margarita machine with drip, dry powder storage unit in bar with inside bottoms rusting/shelving rusting, grates for beverage machines chipping, leak under dishmachine and spring repaired with duct tape, caulk drooping under dishmachine drainboard, caulk splashguards to handsink where missing/loose, stopper at prep sink, transfer cart rusting, caulk drooping in hoods, shelving rusting in sauce cooler, shelving strips in outdoor storage, bev. machine shut-off. Equipment shall be maintained 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 soiled: step stool in walk in cooler, equipment under bar mats, beer slide gasket, beverage drain in beverage area of dining room, ice bin soiled inside, shelving in bev. stations/wait stations, shelving with dust/soil, pre-rinse sprayer, clean utensil storage rack, dry ingredient shelving/pans, ice scoop holder, transfer cart, shelving, faucet handles throughout. Nonfood contact surfaces shall be maintained clean.
- 49 5-205.15 System Maintained in Good Repair - C: 0 pts. Water dispenser in bar spraying to sides, hot water faucet leaking at four comp sink in bar and drainage underneath. Plumbing shall be maintained in good repair.



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- 51 6-501.18 Cleaning of Plumbing Fixtures - C: Most handwashing sinks and bar sinks soiled. Plumbing fixtures shall be maintained clean.
- 52 5-501.16 Storage Areas, Rooms and Receptacles, Capacity and Availability - C: 0 pts. Trashcans not present near handwashing sinks. If disposable towels are used at handwashing lavatories, a waste receptacle shall be located at each lavatory or group of adjacent lavatories. Provide trashcans for waste accumulation.
- 53 6-201.11 Floors, Walls and Ceilings-Cleanability - C: Concrete cracking in outdoor mop basin and is not smooth. Slope floor to drain in bar. Baseboard poor repair under margarita machine/missing caulk from side of machine. Paint to door at bar chipping. Attach baseboard to wall in walk in cooler. Seal escutcheon plates/replace rusted at bev. station. Repair tile around drain in bev. station. Rust on wall panel behind dishmachine. Rust on ceiling grates. Caulk loose at top of baseboard in some locations. Replace missing FRP corner guard near dishmachine. Floors, walls, and ceilings shall be easily cleanable.//6-201.13 Floor and Wall Junctures, Coved, and Enclosed or Sealed - C: Coved base needed in outdoor storage room. Grout wearing in restroom between wall/floor juncture. Floor and wall junctures shall be coved to allow for proper cleaning. Add coved base to storage room. Re-grout or other method to create cove in restrooms.//6-501.12 Cleaning, Frequency and Restrictions - C: REPEAT: Floor and wall
- 54 6-303.11 Intensity-Lighting - C: REPEAT: Lighting is low in the following locations (in fctd): women's toilets 5-8, men's toilet 12, bar 4-20, beverage station (in dining room) 3-5, griddles/chips 40, chicken make unit 39, grill 28, fryers 37. Lighting shall meet 10 fctd in food storage, 20 fctd at plumbing fixtures in restrooms/handwashing sinks/equipment storage, and 50 fctd at food prep areas.//  
6-501.14 Cleaning Ventilation Systems, Nuisance and Discharge Prohibition - C: Dusty vents present in bar and restrooms. Maintain ventilation clean.



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