

# Food Establishment Inspection Report

Score: 93.5

Establishment Name: SCHITZEL HAUS

Establishment ID: 3034020818

Location Address: 3320 SILAS CREEK PARKWAY

☒ Inspection ☐ Re-Inspection

City: WINSTON SALEM

State: NC

Date: 11 / 15 / 2017 Status Code: A

Zip: 27103 County: 34 Forsyth

Time In: 02 : 10 <sup>am</sup> <sub>pm</sub> Time Out: 08 : 10 <sup>am</sup> <sub>pm</sub>

Permittee: CALERIC RESTAURANT GROUP, LLC

Total Time: 6 hrs 0 minutes

Telephone: (336) 331-3963

Category #: IV

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

FDA Establishment Type: Fast Food Restaurant

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

No. of Risk Factor/Intervention Violations: 8

No. 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
<b>Supervision</b> .2652										
1	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	PIC Present; Demonstration-Certification by accredited program and perform duties			<u>2</u>	<input checked="" type="checkbox"/>	<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 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 type="checkbox"/>	<input checked="" 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>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
8	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Handwashing sinks supplied & accessible			<u>2</u>	<input checked="" type="checkbox"/>	<u>0</u>	<input checked="" 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 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 type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food-contact surfaces: cleaned & sanitized			<u>3</u>	<u>13</u>	<input checked="" type="checkbox"/>	<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 type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Proper cooking time & temperatures			<u>3</u>	<u>13</u>	<u>0</u>	<input type="checkbox"/>
17	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Proper reheating procedures for hot holding			<u>3</u>	<u>13</u>	<u>0</u>	<input type="checkbox"/>
18	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" 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 type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper cold holding temperatures			<u>3</u>	<input checked="" type="checkbox"/>	<u>0</u>	<input checked="" type="checkbox"/>
21	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper date marking & disposition			<u>3</u>	<input checked="" type="checkbox"/>	<u>0</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 type="checkbox"/>	<input type="checkbox"/>	<input checked="" 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 type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Approved thawing methods used			<u>1</u>	<u>03</u>	<u>0</u>	<input type="checkbox"/>
34	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Thermometers provided & accurate			<u>1</u>	<input checked="" type="checkbox"/>	<u>0</u>	<input checked="" 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 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 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 type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Wiping cloths: properly used & stored			<u>1</u>	<u>03</u>	<input checked="" type="checkbox"/>	<input checked="" 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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	In-use utensils: properly stored			<u>1</u>	<u>03</u>	<u>0</u>	<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>03</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>03</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>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>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"/>
<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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Plumbing installed; proper backflow devices			<u>2</u>	<u>1</u>	<u>0</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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Toilet facilities: properly constructed, supplied & cleaned			<u>1</u>	<u>03</u>	<u>0</u>	<input type="checkbox"/>
52	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Garbage & refuse properly disposed; facilities maintained			<u>1</u>	<u>03</u>	<u>0</u>	<input type="checkbox"/>
53	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Physical facilities installed, maintained & clean			<u>1</u>	<u>03</u>	<u>0</u>	<input type="checkbox"/>
54	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Meets ventilation & lighting requirements; designated areas used			<u>1</u>	<u>03</u>	<u>0</u>	<input type="checkbox"/>
<b>Total Deductions:</b> 6.5										



North Carolina Department of Health & Human Services • Division of Public Health • Environmental Health Section • Food Protection Program  
DHHS is an equal opportunity employer.





# Comment Addendum to Food Establishment Inspection Report

Establishment Name: SCHITZEL HAUS

Location Address: 3320 SILAS CREEK PARKWAY

City: WINSTON SALEM State: NC

County: 34 Forsyth Zip: 27103

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

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

Permittee: CALERIC RESTAURANT GROUP, LLC

Telephone: (336) 331-3963

Establishment ID: 3034020818

☒ Inspection ☐ Re-Inspection Date: 11/15/2017

Comment Addendum Attached? ☐ Status Code: A

Category #: IV

Email 1: karlwenzel28@yahoo.com

Email 2:

Email 3:

## Temperature Observations

**Effective January 1, 2019 Cold Holding will change to 41 degrees**

Item	Location	Temp	Item	Location	Temp	Item	Location	Temp
Cooked onion	hot holding	163	German salad	make unit	45			
Lentil soup	hot holding	178	Chicken	reach in cooler	37			
Mac n cheese	hot holding	183	Bratwurst	make unit	37			
Bratwurst	hot holding	192	sld tomatoes	make unit	54			
Cut lettuce	on counter	70	Rice	reach in cooler	32			
Pork cutlet	hot holding	162	Mac n cheese	reach in cooler	41			
Cornbeef	make unit	45	Hot water	3 compartment sink	118			
Turkey	make unit	47	Chlorine	sanitizer bucket	200			

## 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.

- 2-102.12 Certified Food Protection Manager - C 0 points. Observed no food protection manager certification for person in charge inside the establishment. Establishment shall have a period of 210 days after the date of issuance to comply with the certified food protection manager requirements.
- 2-301.14 When to Wash - P 0 points. Observed employee wash hands then use clean hands to turn off the faucet of the handwashing sink. Food employees shall clean their hands and exposed portions of their arms after engaging in other activities that contaminate the hands. CDI: Employee rewashed hands then used disposable, paper towel to turn off faucet at the handwashing sink. Educated person in charge about proper handwashing procedure. Gave handout on how to wash hands properly.
- 3-301.11 Preventing Contamination from Hands - P,PF 0 points. Observed employee use bare hands to touch cut lettuce and two breads. Food employees may not contact exposed, ready-to-eat food with their bare hands and shall use suitable utensils such as deli tissue, spatulas, tongs, single-use gloves, or dispensing equipment. CDI: Person in charge discarded the cut lettuce and breads.

Lock  
Text



Person in Charge (Print & Sign): *First* Randall *Last* Freeman

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

*Robert Freeman*

*J. Sakamoto / Eva Robert, REHS*

REHS ID: 2551 - Robert, Eva

Verification Required Date: 11 / 25 / 2017

REHS Contact Phone Number: (336) 703-3135



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- 8 6-301.11 Handwashing Cleanser, Availability - PF Observed no soap at the handwashing sink by the prep table and employee bathroom. EACH handwashing sink shall be provided with a supply of hand cleaning liquid, powder, or bar soap. CDI: Soap was provided at the handwashing sinks.// 6-301.12 Hand Drying Provision - PF Observed no disposable towels at the handwashing sink by the 3 compartment sink, employee bathroom, and back equipment room. EACH handwashing sink shall be provided with individual, disposable towels. CDI: Disposable towels provided at the handwashing sink in the 3 compartment sink and employee bathroom. Verification required for individual towels at the handwashing sink in the back equipment room by November 25th, 2017. Please contact Jill Sakamoto at (336) 703-3137 and/or sakamojm@forsyth.cc when completed.
- 13 3-302.11 Packaged and Unpackaged Food-Separation, Packaging, and Segregation - P, C Observed box of raw beef on top of container of raw pork above cheese danish in reach in cooler. The raw pork and cheese danishes were not covered inside the reach in cooler. Food shall be protected from cross contamination by separating types of raw animals food from ready to eat foods and storing food in packages, covered containers, or wrappings. CDI: Person in charge rearranged the reach in cooler.
- 14 4-601.11 (A) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - P 0 points. Observed a plastic container of various utensils soiled under the prep table. Observed pans soiled under prep table. Equipment food-contact surfaces and utensils shall be clean to sight and touch. CDI: Person in charge took items to the 3 compartment sink.
- 20 3-501.16 (A)(2) and (B) Potentially Hazardous Food (Time/Temperature Control for Safety Food), Hot and Cold Holding - P Observed cut lettuce 70 F on the counter of the prep table. Observed sliced tomatoes 54 F on top of a package of pineapples in make unit. Observed turkey slices 46 F and 47 F in the make unit at service area. Cold holding, potentially hazardous foods shall be stored 45 F or less. CDI: Person in charge voluntarily discarded turkey slices and cut lettuce. Tomato slices were removed from the make unit by the person in charge.
- 21 3-501.17 Ready-To-Eat Potentially Hazardous Food (Time/Temperature Control for Safety Food), Date Marking - PF Observed a container of cooked rice, open bag of bologna (1/2 log), and open bag of salami with 1/2 log with no date marking in the reach in cooler. Person in charge stated all items were prepared 2 days ago. The salami had a "keep refrigerated" on the wrapping in the reach in cooler. Ready-to-eat foods prepared at the establishment and held 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 temperature and time combination. The day of preparation shall be counted as Day 1. Commerically packaged foods prepared by food processing plant shall be clearly marked at the time the original container is opened in a food establishment and if the food is held for more than 24 hours to indicate the date or day by which the food shall be consumed on the premises, sold, or discarded based on temperature and time
- 34 4-502.11 (B) Good Repair and Calibration - PF Observed calibration of the food thermometer not accurate by 10 F. Food temperature measuring devices shall be calibrated in accordance with manufacturer's specifications as necessary to ensure their accuracy. Verification required for food thermometer by November 25th, 2017. Please contact Jill Sakamoto at (336) 703-3137 and/or sakamojm@forsyth.cc when completed.
- 37 3-307.11 Miscellaneous Sources of Contamination - C 0 points. Observed an employee's jug of juice on the prep table. Store employee's drink below and not on prep table to prevent contamination.





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- 38 2-402.11 Effectiveness-Hair Restraints - C 0 points. Observe no hair restraints on food employees inside the establishment. Food employees shall wear hair restraints such as hats, hair coverings or nets to keep their hair from contacting exposed food; clean equipment, utensils, and linens, and unwrapped single-service and single-use articles.
- 39 3-304.14 Wiping Cloths, Use Limitation - C 0 points. Observed wiping cloths on the cutting board in the front service area with no sanitizing bucket. Cloths in-use for wiping counters and other equipment surfaces shall be held between uses in a chemical sanitizer solution at chlorine 50ppm to 200ppm. CDI: Chlorine 200ppm in sanitizing bucket.
- 43 4-502.13 Single-Service and Single-Use Articles-Use Limitations - C 0 points. Observed many metal cans available on top the oven. Person in charge stated the cans were used to cook bread and has a patent. The bread is used for sandwiches per person in charge. Single-service articles may not be reused. If available, please provided documentation for metal cans to Jill Sakamoto at sakamojm@forsyth.cc.
- 45 4-205.10 Food Equipment, Certification and Classification - C 0 points. Observed various foods such as cheese danishes on a pan, struedels on a pan, raw meats, etc. inside the reach in cooler. The data plate inside the reach in cooler stated "this unit listed under N.S.F. No. 1 for the storage/display of packaged or bottled products only". Food equipment shall be used in accordance with the manufacturer's intended use and certified or classified for sanitation by an American National Standards Institute (ANSI)-accredited certification program. //4-501.11 Good Repair and Proper Adjustment-Equipment - C Tape on the door and caulking hanging off of the inside cover of the ice machine. Equipment shall be maintained in good repair.
- 46 4-302.14 Sanitizing Solutions, Testing Devices - PF Observed no chlorine test strips for sanitizer. Person in charge only has water damaged quat test strips available. The establishment uses and have available only chlorine as a sanitizer. Verification required for test strips by November 25th, 2017. Please contact Jill Sakamoto at (336) 703-3137 and/or sakamojm@forsyth.cc when completed.





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✓  
Spell





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