

Food Establishment Inspection Report

Score: 93

Establishment Name: TRADE ST. DINER

Establishment ID: 3034012502

Location Address: 529 N TRADE ST.

☒ Inspection ☐ Re-Inspection

City: WINSTON SALEM

State: NC

Date: 12 / 06 / 2017 Status Code: A

Zip: 27101 County: 34 Forsyth

Time In: 10 : 15 ☒ am ☐ pm Time Out: 04 : 45 ☒ am ☐ pm

Permittee: TRADE ST. DINER, INC.

Total Time: 6 hrs 30 minutes

Telephone: (336) 999-8977

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:

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 type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	PIC Present; Demonstration-Certification by accredited program and perform duties			2	<input checked="" type="checkbox"/>	<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			3	13	<input checked="" type="checkbox"/>	<input type="checkbox"/>
3	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper use of reporting, restriction & exclusion			3	13	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	03	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	13	0	<input type="checkbox"/>
8	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Handwashing sinks supplied & accessible			2	1	0	<input 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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food in good condition, safe & unadulterated			2	1	0	<input 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 type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food separated & protected			3	13	<input checked="" type="checkbox"/>	<input checked="" 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 checked="" 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	13	0	<input type="checkbox"/>
17	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper reheating procedures for hot holding			3	13	0	<input type="checkbox"/>
18	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper cooling time & temperatures			3	<input checked="" type="checkbox"/>	0	<input checked="" type="checkbox"/>
19	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper hot holding temperatures			3	13	0	<input type="checkbox"/>
20	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper cold holding temperatures			3	13	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
21	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper date marking & disposition			3	13	<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 type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Consumer advisory provided for raw or undercooked foods			1	<input checked="" type="checkbox"/>	0	<input checked="" 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	13	0	<input type="checkbox"/>
Chemical .2653, .2657										
25	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Food additives: approved & properly used			1	03	0	<input type="checkbox"/>
26	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Toxic substances properly identified stored, & used			2	1	0	<input 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	03	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	03	0	<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			1	<input checked="" type="checkbox"/>	0	<input checked="" type="checkbox"/>
32	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Plant food properly cooked for hot holding			1	03	0	<input type="checkbox"/>
33	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Approved thawing methods used			1	03	0	<input type="checkbox"/>
34	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Thermometers provided & accurate			1	03	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	03	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
39	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Wiping cloths: properly used & stored			1	03	0	<input type="checkbox"/>
40	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Washing fruits & vegetables			1	03	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	03	<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			1	03	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
43	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Single-use & single-service articles: properly stored & used			1	03	<input checked="" type="checkbox"/>	<input type="checkbox"/>
44	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Gloves used properly			1	03	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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Warewashing facilities: installed, maintained, & used; test strips			1	03	0	<input type="checkbox"/>
47	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Non-food contact surfaces clean			1	03	<input checked="" type="checkbox"/>	<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	03	0	<input type="checkbox"/>
52	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Garbage & refuse properly disposed; facilities maintained			1	03	0	<input type="checkbox"/>
53	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Physical facilities installed, maintained & clean			1	03	0	<input type="checkbox"/>
54	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Meets ventilation & lighting requirements; designated areas used			1	03	<input checked="" type="checkbox"/>	<input type="checkbox"/>
Total Deductions: <u>7</u>										



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☒ Inspection ☐ Re-Inspection Date: 12/06/2017

Comment Addendum Attached? ☐ Status Code: A

Category #: IV

Email 1: freddycklee@gmail.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
Beef stock	cooling walk in cooler	59	Cldgrnbacn	reach in freezer	38	Spring mix	make unit	52
Macnchees	cooling walk in cooler	48	Halfnhalf	reach in cooler	40	Sld tom	make unit	42
Macnchees	cooling walk in cooler	49	Quat	sanitizing bucket	300	Chk stock	hot holding	208
Ct cabbage	on shelf	62	Hot water	3 comp sink	167	mix ckd veg	make unit	49
Lmb shank	on counter	35	Quat	spray bottle	300	Quiche	reach in cooler	42
Tuna	reach in cooler	38	Chlorine	warewashing machine	50	Hamburger	final cook	167
Tombasil sp	walk in cooler	39	Cut lettuce	make unit	44	Chkn dump	hot holding	150
Chicken	walk in cooler	38	Cut lettuce	make unit	47	Tombasil sp	hot holding	197

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. No certified food protection manager present at the time of inspection. At least one employee who has supervisory and management responsibility and the authority to direct and control food preparation and service shall be a certified food protection manager by passing a test that is part of an American National Standards Institute (ANSI)-accredited program. Regulatory authority shall allow a period of 210 days after the date of issuance to comply with the certified food protection manager requirements in Sections 2-102.11 and 2-102.12 of the Food Code as amended by Rule .2652 of this Section.
- 2-201.11 (A), (B), (C), & (E) Responsibility of Permit Holder, Person in Charge, and Conditional Employees - P 0 points. No employee health policy available in the restaurant. The permit holder shall require food employees and conditional employees to report to person in charge information about their health and activities as they relate to diseases that are transmissible through food. CDI: Gave person in charge employee health policy.
- 2-301.14 When to Wash - P Food employee came from the bathroom then went to put away containers of food into the reach in cooler. Employee used cleaned bare hands to turn off the faucet of the handwashing sink then grabbed disposable towels to wipe hands. Food employee placed trash bag in trash can then put on single-use gloves to towel dry a sheet pan. Food employees shall clean their hands and exposed portions of their arms after touching bare human body parts, after handling soiled equipment or utensils, before donning gloves to work with food, and after engaging in other activities that contaminate the hands. CDI: Lock Employee properly washed hands and used disposable paper towels to turn off the faucet at the handwashing sink. Employee Text removed gloves and washed hands at the handwashing sink. The sheet pan was taken to the prewash sink for cleaning.

○ //2-301.12 Cleaning Procedure - P Food employee washed hands with only cold water at the handwashing sink. Food employee

Person in Charge (Print & Sign): Freddy Lee

Regulatory Authority (Print & Sign): Jill Sakamoto REHSI Christy Whitley REHSI

REHS ID: 2610 - Whitley Christy

Verification Required Date: 12 / 16 / 2017

REHS Contact Phone Number: () -



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- 13 3-304.15 (A) Gloves, Use Limitation - P 0 points. Food employee washing gloved hands in the handwashing sink. Single-use gloves shall be used for only one task and used for no other purpose and discarded when damaged or soiled or when interruptions occur in the operation. CDI: Food employee removed single-use gloves and properly washed in the handwashing sink.
- 14 4-601.11 (A) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - P Two containers filled with equipment and utensils were soiled with food particles on the bottom shelf of the prep table. Plates and bowls were soiled with food residue/particles on the table of the pass through. Mixer soiled with white debris from yesterday. Per person in charge, employees did not use the mixer today. Equipment food-contact surfaces and utensils shall be clean to sight and touch. CDI: Person in charge took both containers, plates, parts of the mixer, and bowls to the warewashing machine. //4-702.11 Before Use After Cleaning - P Employee washed -> rinsed with water -> dried with towel - cutting board for the top of the reach in cooler. No sanitizer was used on the cutting board. Utensils and food-contact surfaces of equipment shall be sanitized before use after cleaning. CDI: Employee cleaned (spray bottle with quat as sanitizer) the cutting board.
- 18 3-501.14 Cooling - P Beef stock 59 F in a large, deep plastic container inside the walk in cooler. Person in charge stated the beef stock was made yesterday. Two stacked - mac n cheese 47 F - 49 F in a covered metal containers in the walk in cooler with label indicating day of preparation 12/5. Cooked potentially hazardous foods shall be cooled within 2 hours from 135 F to 70 F and 135 F to 41 F (45 F) or less in a total of 6 hours. CDI: Person in charge voluntarily discarded the beef stock and mac n cheeses.
- 20 3-501.16 (A)(2) and (B) Potentially Hazardous Food (Time/Temperature Control for Safety Food), Hot and Cold Holding - P 0 points. Cut cabbage 62 F on shelf outside the walk in cooler. After preparing cabbage, store under refrigeration. Cold holding potentially hazardous foods shall be stored 45 F or less. CDI: Person in charge voluntarily discarded the cut cabbage.
- 21 3-501.17 Ready-To-Eat Potentially Hazardous Food (Time/Temperature Control for Safety Food), Date Marking - PF 0 points. Individually wrapped portions of meatloaf on sheet pan date marked 11/28. The side of the same pan was date marked 12/5. Quiche in reach in cooler and walk in cooler with no date marking. Cooked chicken in walk in cooler with no date marking. Open jug of milk with no date marking in the reach in cooler. Ready-to-eat, potentially hazardous foods prepared and held in a food establishment 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 combinations. The day of preparation shall be counted as Day 1. Ready-to-eat, potentially hazardous foods prepared and packaged by a 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 from more than 24 hours to indicate the date or day
- 23 3-603.11 Consumption of Animal Foods that are Raw, Undercooked, or Not Otherwise Processed to Eliminate Pathogens - PF No disclosure for raw and/or undercooked foods on the menus (brunch, lunch, and/or dinner) such as eggs, tuna tartare, Angus rib eye, and diner burger. The reminder for the consumer advisory does not include seafood such as tuna tartare and salmon. If an animal food such as beef, eggs, fish, lamb, milk, pork, poultry, or shellfish is served or sold raw, undercooked, or without otherwise being processed to eliminate pathogens, either in ready-to-eat form or as an ingredient in another ready-to-eat food. The permit holder shall inform consumers of the significantly increased risk of consuming foods by way of disclosure and reminder. Disclosure shall include: a description of the animal-derived foods or identification of the animal-derived foods by asterisking them to a footnote that states that the items are served raw or undercooked or contain raw or undercooked ingredients. Reminder shall
- 31 3-501.15 Cooling Methods - PF Cooked vegetables 42 F - 49 F, cut lettuce 44 F - 47 F, and spring mix 52 F in the make unit. The spring mix was over filled in the container. Mac n cheese in covered, metal containers stacked on top of each other in the walk in cooler. Beef stock in a deep, plastic container in the walk in cooler. Food being cooled: placed the food in shallow pans, separating the food into smaller or thinner portions, using rapid cooling equipment, stirring the food in a container placed in an ice bath, using containers that facilitate heat transfer, adding ice as an ingredient or other effective methods. When placed in cooling or cold holding equipment, food is being cooled shall be loosely covered, or uncovered if protected from overhead contamination, and arranged in the equipment to provide maximum heat transfer through the container walls. CDI: Cooked vegetables, cut lettuce, and spring mix were taken to the walk in cooler for cooling. Beef stock and mac n cheeses were voluntarily discarded by



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- 35 3-302.12 Food Storage Containers Identified with Common Name of Food - C 0 points. No label on dry ingredients (removed from packing) in rolling white containers. Food ingredients that are removed from their original packages for use in the food establishment shall be identified with the common name of the food. CDI: Person in charge labeled the containers.
- 38 2-402.11 Effectiveness-Hair Restraints - C 0 points. One food employee did not have on hair restraint while preparing food. Food employees shall wear hair restraints to keep their hair from contacting exposed food, clean equipment, utensils, linens, and single-service and single-use articles. CDI: Employee donned hair restraint.
- 41 3-304.12 In-Use Utensils, Between-Use Storage - C 0 points. In-use tongs stored on the handle of the oven. During pauses in food preparation or dispensing, utensils shall be: stored on a clean portion of the food preparation table or cooking equipment; running water of sufficient velocity to flush particulates to the drain; clean, protected location if the utensils are used only with food that is not potentially hazardous foods or in a container of water if the water is maintained at 135 F or greater and cleaned.
- 42 4-901.11 Equipment and Utensils, Air-Drying Required - C 0 points. Employee observed using cloth towel to dry cutting board after cleaning. Employee used cloth towel to dry clean sheet pan from the warewashing machine. After cleaning and sanitizing, equipment and utensils shall be air-dried. CDI: Spoke with person in charge about allowing equipment and utensils to air-dry.
- 43 4-502.13 Single-Service and Single-Use Articles-Use Limitations - C 0 points. Container of mayonnaise used to store beets in the walk in cooler. Emptied containers of mayonnaise stored on shelf above the 3 compartment sink. Single-service and single-use articles may not be reused.
- 47 4-601.11 (B) and (C) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - C 0 points. Food particles on the shelf under the prep table. Food hanging down from rack used to store clean utensils above uncovered containers of food in the hot holding unit. 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 Add backflow (A.S.S.E 1022) to the water line into tea dispenser in the front service area, as current set up is inadequate. *Verification required for backflow on the tea dispenser by 12/16/17. Please contact Jill Sakamoto at (336) 703-3137 or sakamojm@forsyth.cc. * // Can wash is equipped with atmospheric backflow, however current set up includes hose with twist on/off nozzle connected. Either install a backflow prevention device rated for continuous pressure, or disconnect hose with twist nozzle after each use. Plumbing system shall be installed to preclude backflow of contaminant into the water supply at each point of use at the food establishment by installing an approved backflow prevention device. CDI: Person in charge removed the hose from the faucet of the can wash. //5-205.15 System Maintained in Good Repair - C Pipe not connected under the handwashing sink in the bar. Plumbing shall be maintained in good repair. CDI: Person in



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- 54 6-303.11 Intensity-Lighting - C Lighting 11 -12 foot candles at the handwashing sink at the bar. Lighting shall be at least 20 foot candles at the handwashing sink. //6-501.110 Using Dressing Rooms and Lockers - C 0 points. Jacket and sweater on rack with food storage above an open container of onions. Phone located on the shelf with clean utensils. Lockers or other suitable facilities shall be used for orderly storage of employee clothing and other possessions.

✓
Spell



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