

# Food Establishment Inspection Report

Score: 97.5Establishment Name: CURLY QUE CAROLINA BARBEQUEEstablishment ID: 3034022816Location Address: 3320 SILAS CREEK PARKWAY FC 10☒ Inspection ☐ Re-InspectionCity: WINSTON SALEMState: NCDate: 06 / 24 / 2015 Status Code: AZip: 27103County: 34 ForsythTime In: 01 : 00 <sup>am</sup><sub>pm</sub> Time Out: 03 : 25 <sup>am</sup><sub>pm</sub>Permittee: MW RESTAURANT GROUP INC.Total Time: 2 hrs 25 minutesTelephone: (336) 997-9888Category #: IVWastewater System: ☒ Municipal/Community ☐ On-Site System

FDA Establishment Type: \_\_\_\_\_

Water Supply: ☒ Municipal/Community ☐ On-Site SupplyNo. of Risk Factor/Intervention Violations: 5

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 checked="" 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   | 1.5                                 | <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   | 1.5                                 | 0                                   | <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   |  |  | 2   | 1                                   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            |
| 5  | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | No discharge from eyes, nose or mouth  |  |  | 1   | 0.5                                 | 0                                   | <input type="checkbox"/>            |
| Preventing Contamination by Hands .2652, .2653, .2655, .2656                                 |                                     |                                     |                                     |  |  |  |     |                                     |                                     |                                     |
| 6  | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Hands clean & properly washed  |  |  | 4   | 2                                   | 0                                   | <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    |  |  | 3   | 1.5                                 | 0                                   | <input type="checkbox"/>            |
| 8  | <input type="checkbox"/>            | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | Handwashing sinks supplied & accessible  |  |  | 2   | <input checked="" type="checkbox"/> | 0                                   | <input checked="" type="checkbox"/> |
| Approved Source .2653, .2655   |                                     |                                     |                                     |  |  |  |     |                                     |                                     |                                     |
| 9  | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Food obtained from approved source   |  |  | 2   | 1                                   | 0                                   | <input type="checkbox"/>            |
| 10   | <input type="checkbox"/>            | <input type="checkbox"/>            | <input checked="" type="checkbox"/> | Food received at proper temperature  |  |  | 2   | 1                                   | 0                                   | <input type="checkbox"/>            |
| 11   | <input 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 checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Food separated & protected   |  |  | 3   | 1.5                                 | 0                                   | <input type="checkbox"/>            |
| 14   | <input type="checkbox"/>            | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | Food-contact surfaces: cleaned & sanitized   |  |  | 3   | 1.5                                 | <input checked="" type="checkbox"/> | <input type="checkbox"/>            |
| 15   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Proper disposition of returned, previously served, reconditioned, & unsafe food              |  |  | 2   | 1                                   | 0                                   | <input type="checkbox"/>            |
| Potentially Hazardous Food Time/Temperature .2653  |                                     |                                     |                                     |  |  |  |     |                                     |                                     |                                     |
| 16   | <input type="checkbox"/>            | <input type="checkbox"/>            | <input checked="" type="checkbox"/> | Proper cooking time & temperatures   |  |  | 3   | 1.5                                 | 0                                   | <input type="checkbox"/>            |
| 17   | <input type="checkbox"/>            | <input type="checkbox"/>            | <input checked="" type="checkbox"/> | Proper reheating procedures for hot holding  |  |  | 3   | 1.5                                 | 0                                   | <input type="checkbox"/>            |
| 18   | <input type="checkbox"/>            | <input type="checkbox"/>            | <input checked="" type="checkbox"/> | Proper cooling time & temperatures   |  |  | 3   | 1.5                                 | 0                                   | <input type="checkbox"/>            |
| 19   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Proper hot holding temperatures  |  |  | 3   | 1.5                                 | 0                                   | <input type="checkbox"/>            |
| 20   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Proper cold holding temperatures   |  |  | 3   | 1.5                                 | 0                                   | <input type="checkbox"/>            |
| 21   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Proper date marking & disposition  |  |  | 3   | 1.5                                 | 0                                   | <input 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 type="checkbox"/>            | <input checked="" type="checkbox"/> | Consumer advisory provided for raw or undercooked foods                                      |  |  | 1   | 0.5                                 | 0                                   | <input type="checkbox"/>            |
| Highly Susceptible Populations .2653   |                                     |                                     |                                     |  |  |  |     |                                     |                                     |                                     |
| 24   | <input type="checkbox"/>            | <input type="checkbox"/>            | <input checked="" type="checkbox"/> | Pasteurized foods used; prohibited foods not offered   |  |  | 3   | 1.5                                 | 0                                   | <input type="checkbox"/>            |
| Chemical .2653, .2657  |                                     |                                     |                                     |  |  |  |     |                                     |                                     |                                     |
| 25   | <input type="checkbox"/>            | <input type="checkbox"/>            | <input checked="" type="checkbox"/> | Food additives: approved & properly used   |  |  | 1   | 0.5                                 | 0                                   | <input type="checkbox"/>            |
| 26   | <input 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   | 0.5                                 | 0                                   | <input type="checkbox"/>            |
| 29   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Water and ice from approved source  |  |  | 2   | 1                                   | 0                                   | <input type="checkbox"/>            |
| 30   | <input type="checkbox"/>            | <input type="checkbox"/>            | <input checked="" type="checkbox"/> | Variance obtained for specialized processing methods  |  |  | 1   | 0.5                                 | 0                                   | <input type="checkbox"/>            |
| Food Temperature Control .2653, .2654  |                                     |                                     |                                     |   |  |  |     |                                     |                                     |                                     |
| 31   | <input 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 checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Plant food properly cooked for hot holding  |  |  | 1   | 0.5                                 | 0                                   | <input type="checkbox"/>            |
| 33   | <input type="checkbox"/>            | <input type="checkbox"/>            | <input checked="" type="checkbox"/> | Approved thawing methods used   |  |  | 1   | 0.5                                 | 0                                   | <input type="checkbox"/>            |
| 34   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Thermometers provided & accurate  |  |  | 1   | 0.5                                 | 0                                   | <input type="checkbox"/>            |
| Food Identification .2653  |                                     |                                     |                                     |   |  |  |     |                                     |                                     |                                     |
| 35   | <input type="checkbox"/>            | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | Food properly labeled: original container   |  |  | 2   | 1                                   | <input checked="" type="checkbox"/> | <input 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 checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Personal cleanliness  |  |  | 1   | 0.5                                 | 0                                   | <input type="checkbox"/>            |
| 39   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Wiping cloths: properly used & stored   |  |  | 1   | 0.5                                 | 0                                   | <input type="checkbox"/>            |
| 40   | <input type="checkbox"/>            | <input type="checkbox"/>            | <input checked="" type="checkbox"/> | Washing fruits & vegetables   |  |  | 1   | 0.5                                 | 0                                   | <input type="checkbox"/>            |
| Proper Use of Utensils .2653, .2654  |                                     |                                     |                                     |   |  |  |     |                                     |                                     |                                     |
| 41   | <input type="checkbox"/>            | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | In-use utensils: properly stored  |  |  | 1   | 0.5                                 | <input checked="" type="checkbox"/> | <input type="checkbox"/>            |
| 42   | <input type="checkbox"/>            | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | Utensils, equipment & linens: properly stored, dried & handled  |  |  | 1   | 0.5                                 | <input checked="" type="checkbox"/> | <input type="checkbox"/>            |
| 43   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Single-use & single-service articles: properly stored & used  |  |  | 1   | 0.5                                 | 0                                   | <input type="checkbox"/>            |
| 44   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Gloves used properly  |  |  | 1   | 0.5                                 | 0                                   | <input type="checkbox"/>            |
| Utensils and Equipment .2653, .2654, .2663   |                                     |                                     |                                     |   |  |  |     |                                     |                                     |                                     |
| 45   | <input type="checkbox"/>            | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed, & used |  |  | 2   | 1                                   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            |
| 46   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Warewashing facilities: installed, maintained, & used; test strips                                      |  |  | 1   | 0.5                                 | 0                                   | <input type="checkbox"/>            |
| 47   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Non-food contact surfaces clean   |  |  | 1   | 0.5                                 | 0                                   | <input type="checkbox"/>            |
| Physical Facilities .2654, .2655, .2656  |                                     |                                     |                                     |   |  |  |     |                                     |                                     |                                     |
| 48   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Hot & cold water available; adequate pressure   |  |  | 2   | 1                                   | 0                                   | <input type="checkbox"/>            |
| 49   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Plumbing installed; proper backflow devices   |  |  | 2   | 1                                   | 0                                   | <input 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 type="checkbox"/>            | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | Toilet facilities: properly constructed, supplied & cleaned   |  |  | 1   | <input checked="" type="checkbox"/> | 0                                   | <input type="checkbox"/>            |
| 52   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Garbage & refuse properly disposed; facilities maintained   |  |  | 1   | 0.5                                 | 0                                   | <input type="checkbox"/>            |
| 53   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Physical facilities installed, maintained & clean   |  |  | 1   | 0.5                                 | 0                                   | <input type="checkbox"/>            |
| 54   | <input type="checkbox"/>            | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | Meets ventilation & lighting requirements; designated areas used  |  |  | 1   | <input checked="" type="checkbox"/> | 0                                   | <input type="checkbox"/>            |
| Total Deductions:  |                                     |                                     |                                     |   |  |  | 2.5 |                                     |                                     |                                     |

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# Comment Addendum to Food Establishment Inspection Report

Establishment Name: CURLY QUE CAROLINA BARBEQUE

Establishment ID: 3034022816

Location Address: 3320 SILAS CREEK PARKWAY FC 10

☒ Inspection ☐ Re-Inspection Date: 06/24/2015

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: mattrwhitley@yahoo.com

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

Email 2:

Permittee: MW RESTAURANT GROUP INC.

Email 3:

Telephone: (336) 997-9888

## Temperature Observations

| Item        | Location          | Temp | Item | Location | Temp | Item | Location | Temp |
|-------------|-------------------|------|------|----------|------|------|----------|------|
| mac and     | hot holding       | 170  |      |          |      |      |          |      |
| bbq chicken | hot holding back  | 150  |      |          |      |      |          |      |
| bbq pork    | hot holding back  | 155  |      |          |      |      |          |      |
| bbq chicken | hot holding front | 160  |      |          |      |      |          |      |
| bbq pork    | hot holding front | 160  |      |          |      |      |          |      |
| hot water   | 3 comp            | 120  |      |          |      |      |          |      |
|             |                   |      |      |          |      |      |          |      |
|             |                   |      |      |          |      |      |          |      |

## 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 the inspection. Facility has 210 days from the time the facility is permitted to obtain a certified food protection manager. / 2-101.11 Assignment - PF- A certified food protection manager shall be present during all hours of operation.
- 2-201.11 (A), (B), (C), & (E) Responsibility of Permit Holder, Person in Charge, and Conditional Employees - P- 0 points- Facility does not have a written employee health policy nor could they state the 5 illnesses or symptoms. Facility shall have a policy in which employees report illness and information regarding their health. CDI- Provided an example of a policy.
- 2-401.11 Eating, Drinking, or Using Tobacco - C- 0 points- Can of Monster energy drink, cup of coffee with a lid and a cup of soda without a lid stored on the ice machine in such a way that they could spill into the ice. Employees may drink from closed beverage containers if the container is handled to prevent contamination of hands, container, food or equipment or utensils. CDI- Manager disposed of items.



Person in Charge (Print & Sign): Milander *First* Smallwood *Last*

Regulatory Authority (Print & Sign): Doris *First* Hogan *Last*

*[Handwritten signatures: Milander, Smallwood, Doris, Hogan]*

REHS ID: 1808 - Hogan, Doris

Verification Required Date:        /        /       

REHS Contact Phone Number: ( 336 ) 703 - 3133



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- 8 6-301.12 Hand Drying Provision - PF- No hand towels at handsink in the prep area. Each handsink or group of handsinks shall be provided with individual towels or heated air drying device. CDI- Manager replaced towels. / 5-205.11 Using a Handwashing Sink-Operation and Maintenance - PF- Handsink next to prep tables blocked by a box of peppers sitting on the sink. A handsink shall be maintained so that it is accessible at all times for employee use. CDI- Box placed in reach-in until manager removes from the store. / 6-301.14 Handwashing Signage - C- No handwashing signs provided. Handwashing signs shall be provided and easily visible to employees. CDI-Signs provided.
- 14 4-501.114 Manual and Mechanical Warewashing Equipment, Chemical Sanitization-Temperature, pH, Concentration and Hardness - P- 0 points- 1 bucket of sanitizer less than required concentration. Quat sanitizer shall be maintained at 150 -400 ppm per manufacturer's directions. CDI- Sanitizer refilled to proper concentration.
- 31 3-501.15 Cooling Methods - PF- 3 containers of macaroni and cheese and 1 pan of bbq chicken all tightly covered, sitting on the counter to cool. Cooling shall be accomplished within the time and temperature requirements by placing items in shallow pans, smaller portions, ice bath, or other effective means. CDI- Mac and cheese placed in an ice bath, chicken loosely covered in the reach-in.
- 35 3-302.12 Food Storage Containers Identified with Common Name of Food - C- 0 points- Bread crumbs, Panko, sugar, vinegar and water mixture in large and small containers and 1 squeeze bottle of mayo not labeled. All food or food ingredients out of their original container that is not easily identifiable shall be labeled with the common name.
- 41 3-304.12 In-Use Utensils, Between-Use Storage - C- 0 points- Spoon and scoop for the bbq chicken and pork sitting on the lids of the pans in the hot holding box touching the handle portion. During pauses in food preparation or dispensing, utensils shall be maintained in the product with the handle up, in water over 135F, on a clean dry surface or in running water. Relocate scoops and spoons to approved storage area.
- 42 4-901.11 Equipment and Utensils, Air-Drying Required - C- 0 points- 3 large bowls and metal measuring spoons stacked wet. After washing and sanitizing, equipment and utensils shall be air-dried to prevent bacterial growth. CDI- Items placed back in the dish area to be re-washed and sanitized.
- 45 4-501.11 Good Repair and Proper Adjustment-Equipment - C- 0 points- Ice bin lid with duck tape on the hinge area. Food and non-food contact surfaces shall be maintained in good repair. Replace/repair door.



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- 51 5-203.12 Toilets and Urinals - C- Employees toilet room locked and manger did not have a key. At least 1 toilet shall be provided.
- 54 6-303.11 Intensity-Lighting - C- Lighting 35-40 ft candles at the tea and drink preparation area. Food preparation areas shall be provided with 50 ft candles. Increase the lighting to meet this requirement.



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✓  
Spell



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✓  
Spell

