

Food Establishment Inspection Report

Score: 93Establishment Name: CRAFTED THE ART OF THE TACOEstablishment ID: 3034011770Location Address: 527 N LIBERTY ST☒ Inspection ☐ Re-InspectionCity: WINSTON SALEMState: NCDate: 11 / 22 / 2016 Status Code: AZip: 27101County: 34 ForsythTime In: 03 : 30 ^{am}_{pm} Time Out: 07 : 15 ^{am}_{pm}Permittee: K-RAC WINSTON, LLCTotal Time: 3 hrs 45 minutesTelephone: (336) 995-2458Category #: IVWastewater System: ☒ Municipal/Community ☐ On-Site SystemFDA Establishment Type: Full-Service RestaurantWater Supply: ☒ Municipal/Community ☐ On-Site SupplyNo. of Risk Factor/Intervention Violations: 10No. 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
Supervision .2652											
1	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	PIC Present; Demonstration-Certification by accredited program and perform duties				<u>2</u>	<u>0</u>	<input type="checkbox"/>	<input type="checkbox"/>
Employee Health .2652											
2	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Management, employees knowledge; responsibilities & reporting				<u>3</u>	<u>15</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>15</u>	<u>0</u>	<input type="checkbox"/>
Good Hygienic Practices .2652, .2653											
4	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper eating, tasting, drinking, or tobacco use				<u>2</u>	<u>1</u>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
5	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	No discharge from eyes, nose or mouth				<u>1</u>	<u>05</u>	<u>0</u>	<input type="checkbox"/>
Preventing Contamination by Hands .2652, .2653, .2655, .2656											
6	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Hands clean & properly washed				<u>4</u>	<input checked="" type="checkbox"/>	<u>0</u>	<input checked="" type="checkbox"/>
7	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	No bare hand contact with RTE foods or pre-approved alternate procedure properly followed				<u>3</u>	<u>15</u>	<u>0</u>	<input type="checkbox"/>
8	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Handwashing sinks supplied & accessible				<u>2</u>	<u>1</u>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
Approved Source .2653, .2655											
9	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food obtained from approved source				<u>2</u>	<u>1</u>	<u>0</u>	<input type="checkbox"/>
10	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Food received at proper temperature				<u>2</u>	<u>1</u>	<u>0</u>	<input type="checkbox"/>
11	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food in good condition, safe & unadulterated				<u>2</u>	<u>1</u>	<u>0</u>	<input type="checkbox"/>
12	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Required records available: shellstock tags, parasite destruction				<u>2</u>	<u>1</u>	<u>0</u>	<input type="checkbox"/>
Protection from Contamination .2653, .2654											
13	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food separated & protected				<u>3</u>	<u>15</u>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
14	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food-contact surfaces: cleaned & sanitized				<u>3</u>	<input checked="" type="checkbox"/>	<u>0</u>	<input checked="" type="checkbox"/>
15	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper disposition of returned, previously served, reconditioned, & unsafe food				<u>2</u>	<u>1</u>	<u>0</u>	<input type="checkbox"/>
Potentially Hazardous Food Time/Temperature .2653											
16	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cooking time & temperatures				<u>3</u>	<u>15</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>15</u>	<u>0</u>	<input type="checkbox"/>
18	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper cooling time & temperatures				<u>3</u>	<input checked="" type="checkbox"/>	<u>0</u>	<input checked="" type="checkbox"/>
19	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper hot holding temperatures				<u>3</u>	<u>15</u>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
20	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper cold holding temperatures				<u>3</u>	<u>15</u>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
21	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper date marking & disposition				<u>3</u>	<u>15</u>	<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				<u>2</u>	<u>1</u>	<u>0</u>	<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				<u>1</u>	<input checked="" type="checkbox"/>	<u>0</u>	<input type="checkbox"/>
Highly Susceptible Populations .2653											
24	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Pasteurized foods used; prohibited foods not offered				<u>3</u>	<u>15</u>	<u>0</u>	<input type="checkbox"/>
Chemical .2653, .2657											
25	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Food additives: approved & properly used				<u>1</u>	<u>05</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"/>
Conformance with Approved Procedures .2653, .2654, .2658											
27	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Compliance with variance, specialized process, reduced oxygen packing criteria or HACCP plan				<u>2</u>	<u>1</u>	<u>0</u>	<input type="checkbox"/>

Good Retail Practices											
Good Retail Practices: Preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.											
IN	OUT	N/A	N/O	Compliance Status				OUT	CDI	R	VR
Safe Food and Water .2653, .2655, .2658											
28	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Pasteurized eggs used where required				<u>1</u>	<u>05</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>05</u>	<u>0</u>	<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				<u>1</u>	<u>05</u>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
32	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Plant food properly cooked for hot holding				<u>1</u>	<u>05</u>	<u>0</u>	<input type="checkbox"/>
33	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Approved thawing methods used				<u>1</u>	<u>05</u>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
34	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Thermometers provided & accurate				<u>1</u>	<u>05</u>	<u>0</u>	<input type="checkbox"/>
Food Identification .2653											
35	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food properly labeled: original container				<u>2</u>	<u>1</u>	<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				<u>2</u>	<u>1</u>	<u>0</u>	<input type="checkbox"/>
37	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Contamination prevented during food preparation, storage & display				<u>2</u>	<u>1</u>	<u>0</u>	<input type="checkbox"/>
38	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Personal cleanliness				<u>1</u>	<u>05</u>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
39	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Wiping cloths: properly used & stored				<u>1</u>	<input checked="" type="checkbox"/>	<u>0</u>	<input type="checkbox"/>
40	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Washing fruits & vegetables				<u>1</u>	<u>05</u>	<u>0</u>	<input type="checkbox"/>
Proper Use of Utensils .2653, .2654											
41	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	In-use utensils: properly stored				<u>1</u>	<u>05</u>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
42	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Utensils, equipment & linens: properly stored, dried & handled				<u>1</u>	<input checked="" type="checkbox"/>	<u>0</u>	<input type="checkbox"/>
43	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Single-use & single-service articles: properly stored & used				<u>1</u>	<u>05</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>05</u>	<u>0</u>	<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				<u>2</u>	<u>1</u>	<u>0</u>	<input type="checkbox"/>
46	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Warewashing facilities: installed, maintained, & used; test strips				<u>1</u>	<u>05</u>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
47	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Non-food contact surfaces clean				<u>1</u>	<u>05</u>	<u>0</u>	<input type="checkbox"/>
Physical Facilities .2654, .2655, .2656											
48	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Hot & cold water available; adequate pressure				<u>2</u>	<u>1</u>	<u>0</u>	<input type="checkbox"/>
49	<input 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>05</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>	<input checked="" type="checkbox"/>	<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>05</u>	<u>0</u>	<input type="checkbox"/>
54	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Meets ventilation & lighting requirements; designated areas used				<u>1</u>	<u>05</u>	<input checked="" type="checkbox"/>	<input type="checkbox"/>
Total Deductions:										<u>7</u>	

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Comment Addendum to Food Establishment Inspection Report

Establishment Name: CRAFTED THE ART OF THE TACO
 Location Address: 527 N LIBERTY ST
 City: WINSTON SALEM State: NC
 County: 34 Forsyth Zip: 27101
 Wastewater System: ☒ Municipal/Community ☐ On-Site System
 Water Supply: ☒ Municipal/Community ☐ On-Site System
 Permittee: K-RAC WINSTON, LLC
 Telephone: (336) 995-2458

Establishment ID: 3034011770
☒ Inspection ☐ Re-Inspection Date: 11/22/2016
 Comment Addendum Attached? ☐ Status Code: A
 Category #: IV
 Email 1: info@eatatcrafted.com
 Email 2:
 Email 3:

Temperature Observations

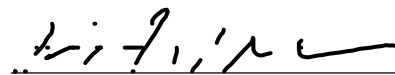

Item	Location	Temp	Item	Location	Temp	Item	Location	Temp
salsa	reach in	42	quat sanitizer	wiping cloth bucket	150			
pork	hot hold	170	raw beef	cooling drawer	45			
queso	hot hold	158	cheese	reach in	42			
hot water	three comp sink	135	corn	cooling	60			
hot water	sprayer	121	salsa	cooling 3 hrs	59			
chlorine	dishmachine	100	burger	final cook	175			
chofu	hot hold	160	fries	final cook	204			
quat sanitizer	spray bottle	200	noodles	walk in cooler	42			

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.

- 4 2-401.11 Eating, Drinking, or Using Tobacco - C: 0 pts. Employee drink sitting on make unit. Employee drinks shall be placed down low to prevent contamination of food and cleaned equipment. CDI: Drink discarded.
- 6 2-301.14 When to Wash - P: Two employees recontaminated hands by turning off faucet without using paper towel. Hands shall be washed when contaminated. CDI: Employee rewashed hands and used paper towel to turn off faucets after drying hands.//2-301.12 Cleaning Procedure - P: One employee rinsed hands off with water as complete handwashing procedure. Hands shall be washed by rinsing hands under water, applying cleaning compound, lathering for 10 to 15 seconds, rinsing with warm water, then drying hands with paper towel. CDI: Employee rewashed hands properly.
- 8 5-205.11 Using a Handwashing Sink-Operation and Maintenance - PF: Handsink next to cookline had multiple noodles in sink which indicates sink is being used to dump noodles and food. Handwashing sinks shall be used for handwashing and for no other purpose. CDI: Noodles removed and sink sanitized.

Person in Charge (Print & Sign): Kristina First Fuller Last
 Regulatory Authority (Print & Sign): Michelle First Bell REHS Last

REHS ID: 2464 - Bell, Michelle

Verification Required Date: 12 / 02 / 2016

REHS Contact Phone Number: (336) 703 - 3141



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- 13 3-302.11 Packaged and Unpackaged Food-Separation, Packaging, and Segregation - P: 0 pts. In walk in cooler, two cases of raw eggs stored above raw beef. Foods shall be protected from cross contamination. CDI: Raw eggs moved with raw chicken.//3-304.15 (A) Gloves, Use Limitation - P: One employee touched glove to trashcan and proceeded to contact cooking utensils at grill with same glove. Single-use gloves shall be discarded once soiled. CDI: Employee removed glove and washed hands.
- 14 4-601.11 (A) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - P: Most examined utensils were soiled including squirt bottles, tongs, spoons, one frying pan, one container, spice grinder, robot coupe parts, dicer parts, and approximately 10 plates. Food contact surfaces of equipment and utensils shall be maintained clean to sight and touch. CDI: All sent to be rewashed during inspection.//4-501.114 Manual and Mechanical Warewashing Equipment, Chemical Sanitization-Temperature, pH, Concentration and Hardness - P: Quat sanitizer below 150 ppm in three comp sink. Quat sanitizer shall range from 150-400 ppm for effective sanitization. CDI: Sink emptied and refilled with 200 ppm quat.
- 18 3-501.14 Cooling - P: 0 pts. Two containers of pico de gallo in make unit at 49-50F (had been prepared this morning at 9am and were found at 3:45pm). Potentially hazardous food shall be cooled to below 45F within 4 hours when prepared from room temperature ingredients. CDI: Items discarded. Recommend cooling charts.
- 19 3-501.16 (A)(1) Potentially Hazardous Food (Time/Temperature Control for Safety Food), Hot and Cold Holding - P: 0 pts. Fried onions at hot bar/heat lamp area 93F. Potentially hazardous foods shall be maintained at 135F and above. CDI: Onions re-fried in deep fryers. Recommend using time as a public health control for potato chips and fried onions (NC Food Code 3-501.19).
- 20 3-501.16 (A)(2) and (B) Potentially Hazardous Food (Time/Temperature Control for Safety Food), Hot and Cold Holding - P: 0 pts. Potatoes being blanched and transferred from downstairs walk in cooler after cooling, then placed out of temperature control at cookline approximately 20 minutes which caused them to reach 52-53F. Potentially hazardous foods shall be maintained at 45F and below. CDI: Potatoes moved to downstairs walk in cooler (38F) to cool.
- 21 3-501.18 Ready-To-Eat Potentially Hazardous Food (Time/Temperature Control for Safety Food), Disposition - P: 0 pts. One container of house-made honey mustard sauce dated 11-15-16. Potentially hazardous ready-to-eat foods shall be discarded when exceeding time/temperature parameters [with date of preparation counting as day 1 and held in the facility for a maximum of 7 days at 41F or below (4 days if 42-45F).] CDI: Item discarded.
- 23 3-603.11 Consumption of Animal Foods that are Raw, Undercooked, or Not Otherwise Processed to Eliminate Pathogens - PF: Menu has proper disclosure of raw animal foods that are offered undercooked, but does not have a reminder (asterisk next to foods) that leads the consumer to read the disclosure. Revise menus to include reminder and disclosure. Verification is required to Michelle Bell by 12-2-2016 at 336-703-3141 or bellmi@forsyth.cc.



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- 31 3-501.15 Cooling Methods - PF: 0 pts. Several items (salsa, apple jelly, pico de gallo) tightly wrapped while cooling. When cooling, foods shall be loosely covered, in small portions, on ice, etc. to help facilitate heat transfer out of the product. CDI: All items vented.
- 33 3-501.13 Thawing - C: 0 pts. Packages of tuna being thawed in sealed vacuum packaging that states to remove packaging prior to thawing. Thawing for vacuum sealed packages shall take place as directed by the manufacturer and remove from package prior to thawing to prevent bacterial growth inside of package.
- 35 3-302.12 Food Storage Containers Identified with Common Name of Food - C: 0 pts. Oil, water, and salt/pepper spice mix at grill unlabeled. Food removed from original bulk container that is not easily identifiable, like pasta or rice, shall be labeled with common name. CDI: Items labeled.
- 38 2-402.11 Effectiveness-Hair Restraints - C: Three employees with beards not wearing restraints. Beard guards shall be worn. CDI: Employees donned restraints.//2-303.11 Prohibition-Jewelry - C: One cook wearing watch and bracelets while cooking. Only a single solid band ring is allowed by employees while preparing food. CDI: Employee removed.
- 39 3-304.14 Wiping Cloths, Use Limitation - C: Wet wiping cloths observed on prep surfaces throughout kitchen. Wiping cloths, once wet, shall be maintained submerged in an effective sanitizer solution.
- 41 3-304.12 In-Use Utensils, Between-Use Storage - C: 0 pts. Tongs being stored on handle to fryers. One scoop laying on flour ingredient. In-use utensils shall be stored on a clean and sanitized surface and shall be stored with handle out of ingredient (if being stored in dry ingredients). CDI: All utensils removed from handles. Scoop uprighted.
- 42 4-901.11 Equipment and Utensils, Air-Drying Required - C: Plates, bowls, and containers being stored stacked wet. Equipment and utensils shall be completely air dried prior to stacking after washing, rinsing, and sanitizing.//4-903.11 (A), (B) and (D) Equipment, Utensils, Linens and Single-Service and Single-Use Articles-Storing - C: Unused utensils (glassware, pans, etc) being stored in unfinished room in basement. Equipment and utensils shall be stored in a clean, dry location where not exposed to dust or other contamination and in a permitted area. Remove all storage and move to permitted areas.



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- 46 4-603.14 Wet Cleaning - C, 4-603.16 Rinsing Procedures - C: 0 pts. Two lids to make units sitting on floor, were only sanitized and were not washed or rinsed. Equipment and utensils shall follow washing and rinsing procedures prior to being properly sanitized. CDI: Employee washed, rinsed, and then sanitized lids.
- 52 5-501.16 Storage Areas, Rooms and Receptacles, Capacity and Availability - C: Cardboard boxes are accumulating in unfinished storage room and containers for recyclables are full. Receptacles shall be of sufficient capacity to hold refuse and recyclables that accumulate. Facility has future plans for adding a recyclables dumpster and concrete pad.
- 54 6-303.11 Intensity-Lighting - C: Lighting is low in the following areas (in fctd): bar drink prep and ice machine 20-23, bar glass storage 13, and beer taps 20. Increase lighting to meet 50 fctd in areas where working with food/food prep and 20 fctd in equipment storage.



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