

# Food Establishment Inspection Report

Score: 92

Establishment Name: GIADA'S TRATTORIA

Establishment ID: 3034012210

Location Address: 210 NORTH MAIN STREET

☒ Inspection ☐ Re-Inspection

City: KERNERSVILLE

State: NC

Date: 02/19/2021

Status Code: A

Zip: 27284

County: 34 Forsyth

Time In: 10:45 AM

Time Out: 2:05 PM

Permittee: GIADA FACTORY KERNERSVILLE CORP

Total Time: 3 hrs 20 min

Telephone: (336) 497-5316

Category #: IV

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

FDA Establishment Type: Full-Service Restaurant

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

No. of Risk Factor/Intervention Violations: 2

No. of Repeat Risk Factor/Intervention Violations: 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                                 | NC                                  | Compliance Status  | OUT | CDI                                 | R                        | VR                       |  |
| <b>Supervision</b> .2652   |                                     |                                     |                                     |  |     |                                     |                          |                          |  |
| 1  | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | PIC Present; Demonstration-Certification by accredited program and perform duties            | 2   | <input 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                                | 3   | <input type="checkbox"/>            | <input type="checkbox"/> | <input type="checkbox"/> |  |
| 3  | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Proper use of reporting, restriction & exclusion   | 3   | <input type="checkbox"/>            | <input type="checkbox"/> | <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   | 2   | <input type="checkbox"/>            | <input type="checkbox"/> | <input type="checkbox"/> |  |
| 5  | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | No discharge from eyes, nose or mouth  | 1   | <input type="checkbox"/>            | <input type="checkbox"/> | <input type="checkbox"/> |  |
| <b>Preventing Contamination by Hands</b> .2652, .2653, .2655, .2656                          |                                     |                                     |                                     |  |     |                                     |                          |                          |  |
| 6  | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Hands clean & properly washed  | 4   | <input type="checkbox"/>            | <input type="checkbox"/> | <input 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    | 3   | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |  |
| 8  | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Handwashing sinks supplied & accessible  | 2   | <input type="checkbox"/>            | <input type="checkbox"/> | <input type="checkbox"/> |  |
| <b>Approved Source</b> .2653, .2655  |                                     |                                     |                                     |  |     |                                     |                          |                          |  |
| 9  | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Food obtained from approved source   | 2   | <input type="checkbox"/>            | <input type="checkbox"/> | <input type="checkbox"/> |  |
| 10   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Food received at proper temperature  | 2   | <input type="checkbox"/>            | <input type="checkbox"/> | <input type="checkbox"/> |  |
| 11   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Food in good condition, safe & unadulterated   | 2   | <input type="checkbox"/>            | <input type="checkbox"/> | <input type="checkbox"/> |  |
| 12   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Required records available: shellstock tags, parasite destruction                            | 2   | <input type="checkbox"/>            | <input type="checkbox"/> | <input type="checkbox"/> |  |
| <b>Protection from Contamination</b> .2653, .2654  |                                     |                                     |                                     |  |     |                                     |                          |                          |  |
| 13   | <input type="checkbox"/>            | <input type="checkbox"/>            | <input checked="" type="checkbox"/> | Food separated & protected   | 3   | <input type="checkbox"/>            | <input type="checkbox"/> | <input type="checkbox"/> |  |
| 14   | <input type="checkbox"/>            | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | Food-contact surfaces: cleaned & sanitized   | 3   | <input checked="" type="checkbox"/> | <input 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   | <input type="checkbox"/>            | <input type="checkbox"/> | <input type="checkbox"/> |  |
| <b>Potentially Hazardous Food Time/Temperature</b> .2653                                     |                                     |                                     |                                     |  |     |                                     |                          |                          |  |
| 16   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Proper cooking time & temperatures   | 3   | <input type="checkbox"/>            | <input type="checkbox"/> | <input type="checkbox"/> |  |
| 17   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Proper reheating procedures for hot holding  | 3   | <input type="checkbox"/>            | <input type="checkbox"/> | <input type="checkbox"/> |  |
| 18   | <input type="checkbox"/>            | <input type="checkbox"/>            | <input checked="" type="checkbox"/> | Proper cooling time & temperatures   | 3   | <input type="checkbox"/>            | <input type="checkbox"/> | <input type="checkbox"/> |  |
| 19   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Proper hot holding temperatures  | 3   | <input type="checkbox"/>            | <input type="checkbox"/> | <input type="checkbox"/> |  |
| 20   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Proper cold holding temperatures   | 3   | <input type="checkbox"/>            | <input type="checkbox"/> | <input type="checkbox"/> |  |
| 21   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Proper date marking & disposition  | 3   | <input type="checkbox"/>            | <input type="checkbox"/> | <input type="checkbox"/> |  |
| 22   | <input type="checkbox"/>            | <input type="checkbox"/>            | <input checked="" type="checkbox"/> | Time as a public health control: procedures & records  | 2   | <input type="checkbox"/>            | <input type="checkbox"/> | <input type="checkbox"/> |  |
| <b>Consumer Advisory</b> .2653   |                                     |                                     |                                     |  |     |                                     |                          |                          |  |
| 23   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Consumer advisory provided for raw or undercooked foods                                      | 1   | <input type="checkbox"/>            | <input type="checkbox"/> | <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   | 3   | <input type="checkbox"/>            | <input type="checkbox"/> | <input type="checkbox"/> |  |
| <b>Chemical</b> .2653, .2657   |                                     |                                     |                                     |  |     |                                     |                          |                          |  |
| 25   | <input type="checkbox"/>            | <input type="checkbox"/>            | <input checked="" type="checkbox"/> | Food additives: approved & properly used   | 1   | <input type="checkbox"/>            | <input type="checkbox"/> | <input type="checkbox"/> |  |
| 26   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Toxic substances properly identified stored, & used  | 2   | <input type="checkbox"/>            | <input type="checkbox"/> | <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 | 2   | <input type="checkbox"/>            | <input type="checkbox"/> | <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                                 | NC                                  | 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  | 1                                   | <input type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            |   |
| 29   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Water and ice from approved source  | 2                                   | <input type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            |   |
| 30   | <input type="checkbox"/>            | <input type="checkbox"/>            | <input checked="" type="checkbox"/> | Variance obtained for specialized processing methods  | 1                                   | <input type="checkbox"/> | <input type="checkbox"/>            | <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                                 | 1                                   | <input type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            |   |
| 32   | <input type="checkbox"/>            | <input type="checkbox"/>            | <input checked="" type="checkbox"/> | Plant food properly cooked for hot holding  | 1                                   | <input type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            |   |
| 33   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Approved thawing methods used   | 1                                   | <input type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            |   |
| 34   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Thermometers provided & accurate  | 1                                   | <input type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            |   |
| <b>Food Identification</b> .2653   |                                     |                                     |                                     |   |                                     |                          |                                     |                                     |   |
| 35   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Food properly labeled: original container   | 2                                   | <input type="checkbox"/> | <input type="checkbox"/>            | <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  | 2                                   | <input type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            |   |
| 37   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Contamination prevented during food preparation, storage & display                                      | 2                                   | <input type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            |   |
| 38   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Personal cleanliness  | 1                                   | <input type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            |   |
| 39   | <input type="checkbox"/>            | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | Wiping cloths: properly used & stored   | 1                                   | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/>            |   |
| 40   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Washing fruits & vegetables   | 1                                   | <input type="checkbox"/> | <input type="checkbox"/>            | <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  | 1                                   | <input type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            |   |
| 42   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Utensils, equipment & linens: properly stored, dried & handled  | 1                                   | <input type="checkbox"/> | <input 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                                   | <input type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            |   |
| 44   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Gloves used properly  | 1                                   | <input type="checkbox"/> | <input type="checkbox"/>            | <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 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/>            | <input checked="" type="checkbox"/> |   |
| 46   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Warewashing facilities: installed, maintained, & used; test strips                                      | 1                                   | <input type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            |   |
| 47   | <input type="checkbox"/>            | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | Non-food contact surfaces clean   | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/>            | <input checked="" type="checkbox"/> |   |
| <b>Physical Facilities</b> .2654, .2655, .2656   |                                     |                                     |                                     |   |                                     |                          |                                     |                                     |   |
| 48   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Hot & cold water available; adequate pressure   | 2                                   | <input type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            |   |
| 49   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Plumbing installed; proper backflow devices   | 2                                   | <input type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            |   |
| 50   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Sewage & waste water properly disposed  | 2                                   | <input type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            |   |
| 51   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Toilet facilities: properly constructed, supplied & cleaned   | 1                                   | <input type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            |   |
| 52   | <input type="checkbox"/>            | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | Garbage & refuse properly disposed; facilities maintained   | 1                                   | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/>            |   |
| 53   | <input type="checkbox"/>            | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | Physical facilities installed, maintained & clean   | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/>            | <input checked="" type="checkbox"/> |   |
| 54   | <input type="checkbox"/>            | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | Meets ventilation & lighting requirements; designated areas used  | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/>            | <input checked="" type="checkbox"/> |   |
| Total Deductions:  |                                     |                                     |                                     |   |                                     |                          |                                     |                                     | 8 |



North Carolina Department of Health & Human Services

Division of Public Health • Environmental Health Section

Food Protection Program

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# Comment Addendum to Food Establishment Inspection Report

Establishment Name: GIADA'S TRATTORIA  
 Location Address: 210 NORTH MAIN STREET  
 City: KERNERSVILLE State: NC  
 County: 34 Forsyth Zip: 27284  
 Wastewater System: ☒ Municipal/Community ☐ On-Site System  
 Water Supply: ☒ Municipal/Community ☐ On-Site System  
 Permittee: GIADA FACTORY KERNERSVILLE CORP  
 Telephone: (336) 497-5316

Establishment ID: 3034012210  
☒ Inspection ☐ Re-Inspection Date: 02/19/2021  
 Comment Addendum Attached? ☒ Status Code: A  
 Water sample taken? ☐ Yes ☒ No Category #: IV  
 Email 1: chris@giadastrattoria.com  
 Email 2:  
 Email 3:

## Temperature Observations

**Effective January 1, 2019 Cold Holding is now 41 degrees or less**

| Item         | Location                | Temp | Item      | Location           | Temp | Item | Location | Temp |
|--------------|-------------------------|------|-----------|--------------------|------|------|----------|------|
| chicken      | cook line- final        | 163  | chlorine  | bucket 0ppm        | 00   |      |          |      |
| salmon       | cook line- final        | 165  | quat sani | bucket 0ppm        | 00   |      |          |      |
| meatsauce    | steam table             | 167  | servsafe  | M. Carillo 5/17/22 | 00   |      |          |      |
| meatballs    | steam table             | 167  |           |                    |      |      |          |      |
| lasagna      | steam table- reheat     | 135  |           |                    |      |      |          |      |
| meat sauce   | walk-in cooler (WIC)    | 41   |           |                    |      |      |          |      |
| potatoes     | walk-in cooler          | 41   |           |                    |      |      |          |      |
| spaghetti    | walk-in cooler          | 41   |           |                    |      |      |          |      |
| lasagna      | walk-in cooler          | 38   |           |                    |      |      |          |      |
| lettuce      | walk-in cooler          | 37   |           |                    |      |      |          |      |
| diced tomato | make-unit 1             | 40   |           |                    |      |      |          |      |
| sausage      | make-unit 1             | 40   |           |                    |      |      |          |      |
| chicken      | make-unit 1             | 40   |           |                    |      |      |          |      |
| ham          | make-unit 2             | 40   |           |                    |      |      |          |      |
| bruschetta   | make-unit 2             | 41   |           |                    |      |      |          |      |
| slice tomato | make-unit 3             | 40   |           |                    |      |      |          |      |
| lettuce      | make-unit 3             | 40   |           |                    |      |      |          |      |
| shrimp       | chef base               | 39   |           |                    |      |      |          |      |
| hot water    | 3 compartment sink      | 150  |           |                    |      |      |          |      |
| quat sani    | 3 compartment sink 0ppm | 00   |           |                    |      |      |          |      |

Person in Charge (Print & Sign): Lazarus *First* LeGrant *Last*  
 Regulatory Authority (Print & Sign): Damon *First* Thomas *Last*

*Lazarus LeGrant*

*D. H. Thomas*

REHS ID: 2877 - Thomas, Damon

Verification Required Date:

REHS Contact Phone Number: (336) 703-3135



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# Comment Addendum to Food Establishment Inspection Report

**Establishment Name:** GIADA'S TRATTORIA

**Establishment ID:** 3034012210

## 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.

- 7 3-301.11 (B) Preventing Contamination from Hands - P- One food employee preparing a salad at the make station used his bare hands to add tomatoes and cucumbers- Food employees may not contact exposed ready-to-eat food with their bare hands and shall use suitable utensils or other dispensing equipment for preparation- The items were voluntarily discarded.
- 14 4-501.114 Manual and Mechanical Warewashing Equipment, Chemical Sanitization-Temperature, pH, Concentration and Hardness - P- The sanitizing solution in the three compartment sink and dishmachine were measured at 0ppm- After being cleaned, equipment food contact surfaces and utensils shall be sanitized in chemical manual or mechanical operations, including the application of sanitizing chemicals by immersion, manual swabbing, brushing or pressure spraying methods using a solution as specified under § 4-501.114. Contact times shall be consistent with those on EPA-registered label use instructions- CDI: The dishmachine was primed until the dispensed solution was measured at 50ppm. The solution in the 3 compartment sink was mixed by hand and was measured at 200ppm. The vendor arrived on site to repair the sanitizer dispenser at the three compartment sink during the inspection.
- 39 3-304.14 Wiping Cloths, Use Limitation - C- Cloths for wiping were stored inside of buckets in solutions that were measured at 0ppm sanitizer concentration- Cloths in-use for wiping counters and other equipment surfaces shall be held between uses in a chemical sanitizer solution at a concentration specified under § 4-501.114- 0pts.
- 45 4-501.11 Good Repair and Proper Adjustment-Equipment - C- REPEAT- Repair the torn door gasket in the rear salad station make-unit, the lower shelves of prep and equipment tables throughout, the legs of rear prep sinks, undersides of the drain pans at the 3 compartment sink, dishmachine and scrap table, the shelves and legs of the storage rack for clean dishes and the shelf inside of the large make-unit needs to be reconditioned to remove rusting and chipping. The interior surface of the door, legs and lower racks of shelving and baseboards inside of the WIC, The interior of the door to the walk-in freezer, the surfaces of the floor stand mixer and the lower shelf of the beverage prep table next to the bar needs to be reconditioned to remove or repair rusting and chipping using approved equipment paint or other product. repair the make unit lids and the handle to the Delfield two door refrigerator. Replace non-functioning lights in the hood on the cook lines- Equipment shall be maintained in good repair.
- 47 4-601.11 (B) and (C) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - C- REPEAT- Cleaning is needed for the following pieces of equipment including but not limited to: the exterior and interior surfaces of the equipment on the cook lines, the door gaskets in the refrigeration equipment throughout the kitchen and the lower shelves of the prep tables on the cook lines- Nonfood contact surfaces of equipment shall be kept free of an accumulation of food residue, dust, dirt and other debris.
- 52 5-501.113 Covering Receptacles - C- The door and the lid of the dumpster were open- Receptacles and waste handling units for refuse, recyclables and returnables shall be kept covered with tight-fitting lids or doors if kept outside of the food establishment- 0 pts.
- 53 6-501.11 Repairing-Premises, Structures, Attachments, and Fixtures-Methods - C- REPEAT- - Floors throughout the kitchen and prep room needs to be refinished and made smooth and easy to clean- Physical facilities shall be maintained in good repair.// 6-501.12 Cleaning, Frequency and Restrictions - C- General floor and baseboard cleaning is needed throughout the kitchen and prep areas including but not limited to behind and beneath the equipment on the cook lines and the dishwashing equipment- Physical facilities shall be maintained clean
- 54 6-303.11 Intensity-Lighting - C- REPEAT- - Light intensity inside of the walk-in freezer measured 4.7-7.6 foot candles (Fc), the cook/prep line measured 32.3 - 50 foot candles and the storage area where the walk-in units are located measured 1.43-3.6Fc - The light intensity shall be at least 20 foot candles at 30 inches above the floor in areas used for handwashing, warewashing and equipment and utensil storage and in toilet rooms, at least 10 foot candles in walk-in refrigeration units and dry food storage areas and in other areas and rooms during periods of cleaning and at least 50 foot candles (Fc) at a surface where an employee is working with food or equipment.