

Food Establishment Inspection Report

Score: 87

Establishment Name: DON ZAPATAS MEXICAN GRILL

Establishment ID: 3034012614

Location Address: 137 JONESTOWN ROAD

☒ Inspection ☐ Re-Inspection

City: WINSTON SALEM

State: NC

Date: 04 / 29 / 2021 Status Code: A

Zip: 27104

County: 34 Forsyth

Time In: 02 : 20 ^{am}_{pm} Time Out: 05 : 45 ^{am}_{pm}

Permittee: ERIC MATA

Total Time: 3 hrs 25 minutes

Telephone: (336) 529-6000

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: 6

No. of Repeat Risk Factor/Intervention Violations: 2

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>13</u>	<u>0</u>	<input type="checkbox"/>
3	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper use of reporting, restriction & exclusion			<u>3</u>	<u>13</u>	<u>0</u>	<input type="checkbox"/>
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>X</u>	<u>0</u>	<input type="checkbox"/>
5	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	No discharge from eyes, nose or mouth			<u>1</u>	<u>03</u>	<u>0</u>	<input type="checkbox"/>
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>	<u>X</u>	<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>13</u>	<u>0</u>	<input type="checkbox"/>
8	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Handwashing sinks supplied & accessible			<u>2</u>	<u>1</u>	<u>0</u>	<input 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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input 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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food separated & protected			<u>3</u>	<u>13</u>	<u>0</u>	<input type="checkbox"/>
14	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food-contact surfaces: cleaned & sanitized			<u>3</u>	<u>X</u>	<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>13</u>	<u>0</u>	<input type="checkbox"/>
17	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Proper reheating procedures for hot holding			<u>3</u>	<u>13</u>	<u>0</u>	<input type="checkbox"/>
18	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper cooling time & temperatures			<u>3</u>	<u>X</u>	<u>0</u>	<input checked="" type="checkbox"/>
19	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper hot holding temperatures			<u>3</u>	<u>13</u>	<u>0</u>	<input type="checkbox"/>
20	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper cold holding temperatures			<u>X</u>	<u>13</u>	<u>0</u>	<input checked="" type="checkbox"/>
21	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper date marking & disposition			<u>3</u>	<u>13</u>	<u>0</u>	<input 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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Consumer advisory provided for raw or undercooked foods			<u>1</u>	<u>03</u>	<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>13</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>03</u>	<u>0</u>	<input type="checkbox"/>
26	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Toxic substances properly identified stored, & used			<u>2</u>	<u>1</u>	<u>X</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>03</u>	<u>0</u>	<input type="checkbox"/>
29	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Water and ice from approved source			<u>2</u>	<u>1</u>	<u>0</u>	<input type="checkbox"/>
30	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Variance obtained for specialized processing methods			<u>1</u>	<u>03</u>	<u>0</u>	<input type="checkbox"/>
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>03</u>	<u>X</u>	<input type="checkbox"/>
32	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Plant food properly cooked for hot holding			<u>1</u>	<u>03</u>	<u>0</u>	<input type="checkbox"/>
33	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Approved thawing methods used			<u>1</u>	<u>03</u>	<u>0</u>	<input type="checkbox"/>
34	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Thermometers provided & accurate			<u>1</u>	<u>03</u>	<u>0</u>	<input type="checkbox"/>
Food Identification .2653										
35	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food properly labeled: original container			<u>2</u>	<u>1</u>	<u>0</u>	<input type="checkbox"/>
Prevention of Food Contamination .2652, .2653, .2654, .2656, .2657										
36	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Insects & rodents not present; no unauthorized animals			<u>2</u>	<u>X</u>	<u>0</u>	<input type="checkbox"/>
37	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Contamination prevented during food preparation, storage & display			<u>2</u>	<u>1</u>	<u>X</u>	<input checked="" type="checkbox"/>
38	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Personal cleanliness			<u>1</u>	<u>03</u>	<u>0</u>	<input type="checkbox"/>
39	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Wiping cloths: properly used & stored			<u>1</u>	<u>03</u>	<u>X</u>	<input type="checkbox"/>
40	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Washing fruits & vegetables			<u>1</u>	<u>03</u>	<u>0</u>	<input type="checkbox"/>
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>X</u>	<u>0</u>	<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>	<u>X</u>	<u>0</u>	<input checked="" 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>03</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>03</u>	<u>0</u>	<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			<u>2</u>	<u>X</u>	<u>0</u>	<input checked="" type="checkbox"/>
46	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Warewashing facilities: installed, maintained, & used; test strips			<u>1</u>	<u>X</u>	<u>0</u>	<input checked="" type="checkbox"/>
47	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Non-food contact surfaces clean			<u>1</u>	<u>X</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 type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Plumbing installed; proper backflow devices			<u>2</u>	<u>1</u>	<u>X</u>	<input type="checkbox"/>
50	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Sewage & waste water properly disposed			<u>2</u>	<u>1</u>	<u>0</u>	<input type="checkbox"/>
51	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Toilet facilities: properly constructed, supplied & cleaned			<u>1</u>	<u>03</u>	<u>0</u>	<input type="checkbox"/>
52	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Garbage & refuse properly disposed; facilities maintained			<u>1</u>	<u>03</u>	<u>0</u>	<input type="checkbox"/>
53	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Physical facilities installed, maintained & clean			<u>1</u>	<u>03</u>	<u>X</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>03</u>	<u>X</u>	<input type="checkbox"/>
Total Deductions:										13



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Comment Addendum to Food Establishment Inspection Report

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Location Address: 137 JONESTOWN ROAD

City: WINSTON SALEM State: NC

County: 34 Forsyth Zip: 27104

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

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

Permittee: ERIC MATA

Telephone: (336) 529-6000

Establishment ID: 3034012614

☒ Inspection ☐ Re-Inspection Date: 04/29/2021

Comment Addendum Attached? ☐ Status Code: A

Water sample taken? ☐ Yes ☒ No Category #: IV

Email 1: ERIC@DONZAPATAS.COM

Email 2:

Email 3:

Temperature Observations

Cold Holding Temperature is now 41 Degrees or less

Item	Location	Temp	Item	Location	Temp	Item	Location	Temp
chicken	cooling (@3:30PM)	130	ambient air	reach-in cooler	47	hot water	3-compartment sink	140
CFPM	Rafael Leon 3-27-26	0	chicken	final cook	180	chlorine (ppm)	dish machine	50
chicken	cooling (@5PM)	90	corn	beside grill	80	pico	make-unit	61
chicken	steam table	160	ground beef	walk-in cooler	49	lettuce	make-unit	64
carnitas	steam table	155	chicken	walk-in cooler	45	mozzarella	make-unit	60
rice	steam table	145	raw steak	reach-in cooler	52	tomato	make-unit	66
black beans	steam table	144	marinated	reach-in cooler	51	chicken tender	make-unit	60
raw shrimp	reach-in cooler	47	queso fresco	make-unit	48	chile relleno	make-unit	60

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 - 4 employee drinks in kitchen area. 1 employee drink in salsa cooler above salsas and 1 employee water bottle at waitress station prep table. Employee drinks shall not be stored where they can contaminate food, food prep surfaces, clean utensils, or single-use/single-service articles. Store on a low shelf or separate area.
- 6 2-301.14 When to Wash - P - Employee observed returning from outside and did not wash hands before running food to tables. Employees must wash hands after returning from outside. CDI - Employee directed to wash hands and did so correctly.
- 14 4-601.11 (A) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - P - Repeat - 2 pans, dicer, vegetable peeler, lime squeezer, 2 clay drink glasses, and can opener needed to be cleaned. Also, the large plastic containers have visible sticky residue on the outsides and need additional cleaning. Food-contact surfaces of equipment and utensils shall be cleaned to sight and touch. CDI - Dirty dishes taken to dish machine to be rewashed.

Lock
Text



Person in Charge (Print & Sign): *First* Rafael *Last* Leon

Regulatory Authority (Print & Sign): *First* Andrew *Last* Lee

REHS

REHS ID: 2544 - Lee, Andrew

Verification Required Date: 05 / 09 / 2021

REHS Contact Phone Number: (336) 703 - 3128



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- 18 3-501.14 Cooling - P - Chicken cooling in large portion on oven tray at room temperature for first hour of inspection. Chicken measured 128-150F at 3:15PM. Chicken was then placed in 3 pans in thick portions to cool. Chicken measured 90-110F at 4:45PM. Potentially hazardous foods shall be cooled from 135F to 70F within 2 hours, and from 135F to 41F within a total of 6 hours. CDI - Chicken reheated to 165F to restart cooling process. Chicken put on 4 oven trays and placed in walk-in freezer uncovered to cool.
- 20 3-501.16 (A)(2) and (B) Potentially Hazardous Food (Time/Temperature Control for Safety Food), Hot and Cold Holding - P - Repeat - 3 door reach-in cooler is holding at 47F and all food in the unit was 47-52F. Ground beef in walk-in cooler was 49F from yesterday. Chicken in walk-in cooler was 44-45F. Queso fresco in make-unit top measured 48F. All items in make-unit measured 57-62F. Cooler was holding at 60F on thermometer. Corn sitting out of temperature control beside grill at 80F. Potentially hazardous foods in cold holding shall be 41F or less. Ground beef discarded. Cheese moved to walk-in cooler.
- 26 7-102.11 Common Name-Working Containers - PF - Spray bottle of degreaser was not labelled. All working containers and bottles of toxic chemicals must be labelled. CDI - Bottle labelled. 0 pts.
- 31 3-501.15 Cooling Methods - PF - Chicken cooling for first 45 minutes out of refrigeration. Chicken then placed in 3 covered pans in thick portions in walk-in cooler. Potentially hazardous foods shall be cooled using methods such as: cooling in small portions, cooling in shallow pans, cooling in walk-in coolers/freezers, etc. Cooling methods must cool foods from 135F to 70F within 2 hours, and from 135F to 41F within a total of 6 hours. CDI - Chicken reheated and placed on uncovered oven trays in walk-in freezer. 0 pts.
- 36 6-501.111 Controlling Pests - C - At least 5 flies observed in kitchen during inspection. Gnats observed in dry storage area around onions. Pests shall be prohibited from the premises. Contact pest control for fly and gnat solutions. // 6-202.15 Outer Openings, Protected - C - Gap at bottom of back door. Close off gap to prevent potential pests from entering establishment.
- 37 3-305.11 Food Storage-Preventing Contamination from the Premises - C - Repeat - Bin of chips needs to be sitting on wheels to get it off the floor. Bag of onions on floor in dry storage area. Food must be stored at least 6 inches off the floor. 0 pts.
- 39 3-304.14 Wiping Cloths, Use Limitation - C - Wiping cloth bucket at waitress area measured 0 ppm on test strip. Wiping cloths shall be stored in sanitizer solution when not in use. CDI - Bleach added to bucket until it was 100 ppm. 0 pts.



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- 41 3-304.12 In-Use Utensils, Between-Use Storage - C - Ice scoop handles were laying the ice at the ice bin at the soda machine and at the big ice machine in the dry storage room. In-use utensils shall be stored with the handle not laying in the food or ice.
- 42 4-901.11 Equipment and Utensils, Air-Drying Required - C - Repeat - 3 stacks of metal pans stacked up while they were still wet. Blender sitting upright with standing water in it. Air dry food-contact equipment and utensils. Air dry utensils and pans before they are stacked on top of each other.
- 45 4-205.10 Food Equipment, Certification and Classification - C - Repeat - Pepsi cooler has manufacturer's label that states "for the storage of packaged products only". Cooler is being used to store salsas made in restaurant. Do not use Pepsi cooler to store potentially hazardous foods. // 4-501.11 Good Repair and Proper Adjustment-Equipment - C - Rusted shelves underneath 3 prep tables. Torn gaskets on reach-in cooler doors and walk-in cooler door. Equipment shall be maintained in good repair. // 4-501.12 Cutting Surfaces - C - Repeat - Cutting board attached to steam table has deep cut marks and is stained. Resurface or replace cutting board. // 4-101.11 Characteristics-Materials for Construction and Repair - P - Repeat - Clay glasses are used for 1 alcoholic drink. These do not appear to be food-grade. Discard glasses.
- 46 4-501.14 Warewashing Equipment, Cleaning Frequency - C - Lime buildup inside dish machine. Warewashing equipment shall be cleaned at a frequency necessary to prevent lime buildup. // 4-302.14 Sanitizing Solutions, Testing Devices - PF - Establishment has no test strips for chlorine sanitizer. VR - Verification required by 5-9-2021 that establishment has chlorine test strips.
- 47 4-602.13 Nonfood Contact Surfaces - C - Additional cleaning necessary on exteriors/interiors of all refrigeration units, ingredient shelves, shelves above steam table, outsides of chip bins, top of microwave, and inside microwave. Nonfood contact surfaces of equipment shall be cleaned at a frequency necessary to maintain them clean. Increase cleaning frequency throughout kitchen.
- 49 5-205.15 (B) System maintained in good repair - C - Drip at 3-compartment sink faucet and leak underneath hand washing sink beside walk-in cooler. Plumbing fixtures shall be maintained in good repair. 0 pts.
- 53 6-501.16 Drying Mops - C - Mops drying against wall. Install mop hangers so mops can be dried with the handle up and the mop head down. // 6-501.12 Cleaning, Frequency and Restrictions - C - Floor cleaning necessary underneath equipment in kitchen. Wall behind stove top has grease buildup on it. Where wall meets floor base tile underneath prep sinks is soiled and needs to be cleaned. Floors, walls and ceilings shall be cleaned at a frequency necessary to maintain them clean. // 6-201.11 Floors, Walls and Ceilings-Cleanability - C - Floor tiles damaged in walk-in cooler. Floors, walls and ceilings shall be in good repair.



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Spell

- 54 6-303.11 Intensity-Lighting - C - Lighting low in small men's restroom (13-16 foot candles). Lighting shall be at least 20 foot candles at plumbing fixtures in restrooms. 0 pts.



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Spell

