

Food Establishment Inspection Report

Score: 85

Establishment Name: LIN'S KITCHEN

Establishment ID: 3034011849

Location Address: 523 NELSON STREET

Inspection Re-Inspection

City: KERNERSVILLE

State: NC

Date: 11 / 16 / 2015 Status Code: A

Zip: 27284

County: 34 Forsyth

Time In: 01 : 35 ^{am} _{pm} Time Out: 05 : 00 ^{am} _{pm}

Total Time: 3 hrs 25 minutes

Permittee: MIN LIU

Category #: IV

Telephone: (336) 996-3511

Wastewater System: Municipal/Community On-Site System

FDA Establishment Type: _____

Water Supply: Municipal/Community On-Site Supply

No. of Risk Factor/Intervention Violations: 8

No. of Repeat Risk Factor/Intervention Violations: 3

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			2	0	<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			3	1.5	0	<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 checked="" 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 type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Hands clean & properly washed			4	<input checked="" type="checkbox"/>	0	<input checked="" type="checkbox"/>
7	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	No bare hand contact with RTE foods or pre-approved alternate procedure properly followed			3	1.5	0	<input type="checkbox"/>
8	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Handwashing sinks supplied & accessible			2	1	<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			2	1	0	<input type="checkbox"/>
10	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Food received at proper temperature			2	1	0	<input type="checkbox"/>
11	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food in good condition, safe & unadulterated			2	1	0	<input type="checkbox"/>
12	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Required records available: shellstock tags, parasite destruction			2	1	0	<input type="checkbox"/>
Protection from Contamination .2653, .2654										
13	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food separated & protected			3	<input checked="" type="checkbox"/>	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 checked="" type="checkbox"/>
15	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper disposition of returned, previously served, reconditioned, & unsafe food			2	1	0	<input type="checkbox"/>
Potentially Hazardous Food Time/Temperature .2653										
16	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Proper cooking time & temperatures			3	1.5	0	<input type="checkbox"/>
17	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input 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 type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper hot holding temperatures			<input checked="" type="checkbox"/>	1.5	0	<input checked="" type="checkbox"/>
20	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper cold holding temperatures			3	<input checked="" type="checkbox"/>	0	<input checked="" 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 checked="" type="checkbox"/>	<input type="checkbox"/>	Time as a public health control: procedures & records			2	<input checked="" type="checkbox"/>	0	<input checked="" type="checkbox"/>
Consumer Advisory .2653										
23	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input 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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input 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 checked="" type="checkbox"/>	<input type="checkbox"/>	Variance obtained for specialized processing methods			1	<input checked="" type="checkbox"/>	0	<input checked="" type="checkbox"/>
Food Temperature Control .2653, .2654										
31	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cooling methods used; adequate equipment for temperature control			1	0.5	0	<input type="checkbox"/>
32	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Plant food properly cooked for hot holding			1	0.5	0	<input type="checkbox"/>
33	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Approved thawing methods used			1	0.5	0	<input type="checkbox"/>
34	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Thermometers provided & accurate			1	<input checked="" type="checkbox"/>	0	<input checked="" type="checkbox"/>
Food Identification .2653										
35	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food properly labeled: original container			2	1	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
Prevention of Food Contamination .2652, .2653, .2654, .2656, .2657										
36	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Insects & rodents not present; no unauthorized animals			2	1	0	<input type="checkbox"/>
37	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Contamination prevented during food preparation, storage & display			2	<input checked="" type="checkbox"/>	0	<input checked="" type="checkbox"/>
38	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Personal cleanliness			1	0.5	0	<input type="checkbox"/>
39	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Wiping cloths: properly used & stored			1	0.5	<input checked="" type="checkbox"/>	<input type="checkbox"/>
40	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Washing fruits & vegetables			1	0.5	<input checked="" type="checkbox"/>	<input checked="" 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	<input checked="" type="checkbox"/>	0	<input checked="" type="checkbox"/>
42	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Utensils, equipment & linens: properly stored, dried & handled			<input checked="" type="checkbox"/>	0.5	0	<input checked="" type="checkbox"/>
43	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Single-use & single-service articles: properly stored & used			1	0.5	<input checked="" type="checkbox"/>	<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	<input checked="" type="checkbox"/>	0	<input type="checkbox"/>
46	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Warewashing facilities: installed, maintained, & used; test strips			1	0.5	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
47	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Non-food contact surfaces clean			1	<input checked="" type="checkbox"/>	0	<input checked="" type="checkbox"/>
Physical Facilities .2654, .2655, .2656										
48	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Hot & cold water available; adequate pressure			2	1	0	<input type="checkbox"/>
49	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Plumbing installed; proper backflow devices			2	1	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
50	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Sewage & waste water properly disposed			2	1	0	<input type="checkbox"/>
51	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Toilet facilities: properly constructed, supplied & cleaned			1	0.5	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 type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Physical facilities installed, maintained & clean			<input checked="" type="checkbox"/>	0.5	0	<input checked="" type="checkbox"/>
54	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Meets ventilation & lighting requirements; designated areas used			1	0.5	<input checked="" type="checkbox"/>	<input type="checkbox"/>
Total Deductions:							15			



Comment Addendum to Food Establishment Inspection Report

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 City: KERNERSVILLE State: NC
 County: 34 Forsyth Zip: 27284
 Wastewater System: Municipal/Community On-Site System
 Water Supply: Municipal/Community On-Site System
 Permittee: MIN LIU
 Telephone: (336) 996-3511

Establishment ID: 3034011849
 Inspection Re-Inspection Date: 11/16/2015
 Comment Addendum Attached? Status Code: A
 Category #: IV
 Email 1: linskitchen@sina.com
 Email 2:
 Email 3:

Temperature Observations

Item	Location	Temp	Item	Location	Temp	Item	Location	Temp
shrimp	walk in cooler	38	shrimp	make unit	40			
chicken	prep sink	45	hot water	three comp sink	142			
sesame	buffet	160	chlorine	wiping cloth bucket	100			
hot and spicy	buffet	159	chlorine	dishmachine	50			
fried rice	buffet	164	servsafe	Min Liu 2016	00			
white rice	rice cooker	158						
noodles	buffet	179						
noodles	make unit	45						

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. One employee drink stored on prep shelving above make unit. One employee drink stored on prep table. Employee drinks shall be stored to not contaminate food, linens, equipment, single service or single use articles. CDI: Drinks discarded.
- 6 2-301.14 When to Wash - P: Two employees washed hands, then recontaminated hands by turning off faucet without using papertowel. Hands shall be washed at any time of contamination. CDI: Hands rewashed and used paper towel to turn off faucets.
- 8 6-301.14 Handwashing Signage - C: REPEAT: 0 pts. Handwashing sign not present in beverage station at handwash sink. Handwashing sinks shall have signs reminding employees to wash hands when contaminated. CDI: Sign given to manager.



Person in Charge (Print & Sign): Min *First* Liu *Last*

Min Liu

Regulatory Authority (Print & Sign): Michelle *First* Bell *Last*

Michelle Bell

REHS ID: 2464 - Bell, Michelle

Verification Required Date: 11 / 25 / 2015

REHS Contact Phone Number: (336) 703 - 3141



North Carolina Department of Health & Human Services • Division of Public Health • Environmental Health Section • Food Protection Program
 DHHS is an equal opportunity employer.



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- 13 3-302.11 Packaged and Unpackaged Food-Separation, Packaging, and Segregation - P: In walk in freezer, pan of chicken above pan of beef above pan of shrimp. Pan of salmon stored above prepared onions in walk in cooler. Many sauces and dry ingredients (two containers of rice, flour, MSG) uncovered throughout kitchen (in walk in cooler, dry storage, and reach in refrigerators). Keep food stored in order of final cook temperature and covered when in storage. Storage order also applies to freezer once food is removed from sealed commercial packages.
- 14 4-601.11 (A) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - P: REPEAT: 0 pts. Beverage nozzles soiled. Food contact surfaces shall be clean to sight and touch. Clean at least daily. CDI: Nozzles washed.
- 19 3-501.16 (A)(1) Potentially Hazardous Food (Time/Temperature Control for Safety Food), Hot and Cold Holding - P: REPEAT: Several buffet items not being held at 135F or above to include: general tso 113-187, hibachi chicken 124-165, bourbon chicken 120-160, sweet and sour chicken 119-155, shrimp 96-136, chicken wing 122-128, teriyaki chicken 123-137, hot wing 122-164. Potentially hazardous food shall be maintained at 135F and above. CDI: All items reheated to proper temperature (165F and up) before placing back on buffet.
- 20 3-501.16 (A)(2) and (B) Potentially Hazardous Food (Time/Temperature Control for Safety Food), Hot and Cold Holding - P: Sushi 56F, cantalope 45-51F, and honeydew 44-50F on buffet. Potentially hazardous foods shall be held at 45F and below. CDI: Sushi discarded. Melons moved to refrigeration.
- 22 3-501.19 Time as a Public Health Control - P,PF: REPEAT: Time as a public health control is being used for sushi on buffet (with no written procedures). Time began at 12:00pm as stated by manager. Manager stated sushi is removed two hours later, then discarded. Manager also stated that sushi is freshly prepared and then placed on buffet at preparation temperature. No discard time on labeling. At 3:15pm, sushi still present on buffet bar. If time without temperature control is used as the public health control, then the facility shall create written procedures in advance stating methods of compliance with initial temperature of food at 45F or below, time of removal from refrigeration, time of discard once four hours out of refrigeration is exceeded, and shall be discarded when four hour time limit has ended. If not using proper procedures, sushi shall be maintained at 45F or below. CDI: Sushi discarded. Prepare written procedures in advance and follow compliance procedures listed in NC Food Code 3-501.19.
- 30 8-103.11 Documentation of Proposed Variance and Justification - PF: Facility is preparing sushi rice using vinegar and holding out of temperature (70F) without prior approval of procedures from health department. A food establishment shall obtain a variance from the regulatory authority as specified in NC Food Code 8-103.10 and under 8-103.11 before using food additive such as vinegar to render a food such that it is non-potentially hazardous. Discontinue use of this procedure until obtaining approval from health department. CDI: Sushi rice discarded.
- 34 4-502.11 (B) Good Repair and Calibration - PF: Two thermometers out of calibration (one 10 degrees, one 14 degrees). Thermometers shall be maintained in good repair and calibration. CDI: Both thermometers calibrated to 32F in ice water slurry.



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- 35 3-302.12 Food Storage Containers Identified with Common Name of Food - C: 0 pts. REPEAT: Containers holding ingredients at wok station unlabeled. Once food is removed from its original bulk package, unless recognizable like pasta or rice, shall be labeled with the common name of the food. Label all wok ingredients.
- 37 3-305.11 Food Storage-Preventing Contamination from the Premises - C: Case of broccoli and soy sauce bucket sitting on floor in kitchen. In walk in freezer, case of vegetables, sauce, and onions on floor. Food shall be stored at least 6 inches off the floor or other effective means to prevent contamination from the premises. CDI: Cases removed from floor./ Washed broccoli was placed back into an unwashed, raw broccoli case. Once removed from case, do not place vegetables back in case to prevent re-contamination of vegetables./3-305.12 Food Storage, Prohibited Areas - C: Condensate line in walk in freezer not wrapped properly to prevent potential drainage of condensate onto food. Wrap condensate line with pvc pipe wrap.
- 39 3-304.14 Wiping Cloths, Use Limitation - C: 0 pts. Chair being used in beverage area as storage rack for wet wiping cloth bucket. Provide proper easily cleanable storage shelf or other means to keep bucket off of floor.
- 40 3-302.15 Washing Fruits and Vegetables - C: 0 pts. Broccoli removed from case, then sliced without washing first. Fruits and vegetables shall be washed prior to food preparation, to include slicing. CDI: Procedure was changed to wash broccoli first.
- 41 3-304.12 In-Use Utensils, Between-Use Storage - C: Handle of scoop laying on rice. Rice, sugar, and starch have unapproved scoops with no handles (to-go container). In-use utensils, when in storage, shall have handle stored out of ingredient. CDI: Unapproved scoops removed and handle uprighted.
- 42 4-901.11 Equipment and Utensils, Air-Drying Required - C: REPEAT: Cups and pans throughout stacked wet. Equipment and utensils shall air-dry prior to stacking.
- 43 4-502.13 Single-Service and Single-Use Articles-Use Limitations - C: 0 pts. Sesame seeds stored in container for parsley flakes. Sugar stored in container originally used for sushi ginger. Single use articles shall be used for original designated purpose and for no other purpose.



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- 45 4-101.11 Characteristics-Materials for Construction and Repair - P: One household paintbrush (not certified for food contact) in butter container for basting. Another brush present on knife rack. Tools may not be used for food-contact. CDI: Brushes discarded./ Provide proper shelving (finished) for storage of paper products in dining room./ Provide a lid for to-go cup container in beverage station./ Remove plastic from fryer front. / One wire fryer basket with wires disconnected from basket. Replace./ Repair bent leg on three comp soiled drainboard./ Clean rust from legs of all equipment and shelving./ Clean rust from shelving and casters of equipment./ Two prep tables with finish wearing/rusting./ Tighten faucet to handwash sink next to seafood sink. Equipment shall be maintained in good repair.
- 46 4-301.12 Manual Warewashing, Sink Compartment Requirements - PF: 0 pts. Wash and rinse vat full of soiled solutions. Solutions shall be kept soil-free to allow effective cleaning of equipment and utensils. CDI: Compartments drained.
- 47 4-601.11 (B) and (C) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - C: REPEAT: Clean the following: Ice machine with accumulation of soil on inside panel and near dispenser, bin for holding to-go condiments, inside prespray nozzle for dish machine, debris on desk used for single service storage, tops of equipment, and all shelving. Nonfood contact surfaces of equipment shall be clean to sight and touch. Clean as frequently as needed to prevent accumulation of soil.
- 49 5-203.14 Backflow Prevention Device, When Required - P: 0 pts. Hose with pistol grip present at mopsink (only atmospheric backflow provided on faucets). A backflow prevention device shall be added between "Y" hose and garden hose to have adequate protection from potential contamination. Maintain pistol grip removed with this set-up. Verification of installation is required to Michelle Bell at 336-703-3141 or bellmi@forsyth.cc by 11-25-2015.
- 53 6-201.11 Floors, Walls and Ceilings-Cleanability - C: REPEAT: Caulk behind all prep sinks, three compartment sink, and beverage station countertop is soiled or in poor repair. Replace all caulking./ Provide coved base in beverage area between wall and floor to maintain easy cleanability./ Coved base needed in restrooms where wall and floor create 90 degree angle./ Grout wearing between tile in kitchen floor throughout./ Caulk behind wok station is worn and in poor repair above baseboard. Replace./ Re-seat ceiling tiles in frame and replace missing tiles. Repaint pipes to the right of wok station. Paint chipping on door frame. //6-501.12 Cleaning, Frequency and Restrictions - C: Floors and walls soiled behind equipment in beverage station and kitchen. Clean drain under wok station. Clean pipes under wok station.//6-501.11 Repairing-Premises, Structures, Attachments, and Fixtures-Methods - C: Toilet in men's room cracked at base. Replace/repair.
- 54 6-303.11 Intensity-Lighting - C: 0 pts. Lighting is low in the following areas (in fctd): women's toilet 10, men's sink 16, men's urinal and toilet 12, beverage prep station 31-34, dessert buffet 9-30, sushi prep table 41, left make unit in kitchen 42-48, right of wok station 22-41, rice cooker 19, vegetable prep 34-44, prep tables behind make unit 26-41, seafood sink 38-45, meat sink 39-44. Increase lighting to 50 fctd in food prep areas and 20 fctd at vanities.



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