

Food Establishment Inspection Report

Score: 80

Establishment Name: MANDARIN EXPRESS

Establishment ID: 3034020745

Location Address: 3320 SILAS CREEK PARKWAY

Inspection Re-Inspection

City: WINSTON SALEM

State: NC

Date: 06 / 19 / 2017 Status Code: A

Zip: 27103

County: 34 Forsyth

Time In: 12 : 45 ^{am} _{pm} Time Out: 03 : 30 ^{am} _{pm}

Total Time: 2 hrs 45 minutes

Permittee: MANDARIN HOLDINGS LP

Category #: IV

Telephone: (800) 804-1088

FDA Establishment Type: Fast Food Restaurant

Wastewater System: Municipal/Community On-Site System

No. of Risk Factor/Intervention Violations: 6

Water Supply: Municipal/Community On-Site Supply

No. of Repeat Risk Factor/Intervention Violations: 5

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	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
Employee Health .2652							
2	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Management, employees knowledge; responsibilities & reporting	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
3	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper use of reporting, restriction & exclusion	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
Good Hygienic Practices .2652, .2653							
4	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper eating, tasting, drinking, or tobacco use	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
5	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	No discharge from eyes, nose or mouth	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
Preventing Contamination by Hands .2652, .2653, .2655, .2656							
6	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Hands clean & properly washed	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<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	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
8	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Handwashing sinks supplied & accessible	<input checked="" type="checkbox"/>	<input 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	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
10	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Food received at proper temperature	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
11	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food in good condition, safe & unadulterated	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
12	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Required records available: shellstock tags, parasite destruction	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
Protection from Contamination .2653, .2654							
13	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food separated & protected	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
14	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food-contact surfaces: cleaned & sanitized	<input checked="" type="checkbox"/>	<input 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	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
Potentially Hazardous Food Time/Temperature .2653							
16	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cooking time & temperatures	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
17	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper reheating procedures for hot holding	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
18	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper cooling time & temperatures	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
19	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper hot holding temperatures	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
20	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cold holding temperatures	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
21	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Proper date marking & disposition	<input type="checkbox"/>	<input 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	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
Consumer Advisory .2653							
23	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Consumer advisory provided for raw or undercooked foods	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
Highly Susceptible Populations .2653							
24	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Pasteurized foods used; prohibited foods not offered	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
Chemical .2653, .2657							
25	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food additives: approved & properly used	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
26	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Toxic substances properly identified stored, & used	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" 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	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" 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	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
29	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Water and ice from approved source	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
30	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Variance obtained for specialized processing methods	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" 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	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
32	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Plant food properly cooked for hot holding	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
33	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Approved thawing methods used	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
34	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Thermometers provided & accurate	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
Food Identification .2653							
35	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food properly labeled: original container	<input checked="" type="checkbox"/>	<input 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	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
37	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Contamination prevented during food preparation, storage & display	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
38	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Personal cleanliness	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
39	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Wiping cloths: properly used & stored	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
40	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Washing fruits & vegetables	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
Proper Use of Utensils .2653, .2654							
41	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	In-use utensils: properly stored	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
42	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Utensils, equipment & linens: properly stored, dried & handled	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
43	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Single-use & single-service articles: properly stored & used	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
44	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Gloves used properly	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" 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	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
46	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Warewashing facilities: installed, maintained, & used; test strips	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
47	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Non-food contact surfaces clean	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<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	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
49	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Plumbing installed; proper backflow devices	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
50	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Sewage & waste water properly disposed	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
51	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Toilet facilities: properly constructed, supplied & cleaned	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
52	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Garbage & refuse properly disposed; facilities maintained	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
53	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Physical facilities installed, maintained & clean	<input type="checkbox"/>	<input checked="" 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 type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
Total Deductions:					20		



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City: WINSTON SALEM **State:** NC
County: 34 Forsyth **Zip:** 27103
Wastewater System: Municipal/Community On-Site System
Water Supply: Municipal/Community On-Site System
Permittee: MANDARIN HOLDINGS LP
Telephone: (800) 804-1088

Establishment ID: 3034020745
 Inspection Re-Inspection **Date:** 06/19/2017
Comment Addendum Attached? **Status Code:** A
Category #: IV
Email 1: alechudson@aol.com
Email 2:
Email 3:

Temperature Observations

Item	Location	Temp	Item	Location	Temp	Item	Location	Temp
vegetables	final cook	171	vegetables	hot hold	140			
chicken	final cook	201	chicken	hot hold	148			
bourbon	reheat	174	zucchini	make unit	41			
noodles	walk in cooler	41						
hot water	three comp sink	150						
chlorine	three comp sink	100						
rice	hot hold	150						
rice	hot hold	136						

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.

- 1 2-102.12 Certified Food Protection Manager - C: REPEAT: Manager on-duty does not have certification from an ANSI accredited food safety certification program. Manager on duty shall be certified in food safety through passing an approved ANSI-accredited food safety certification program and be on-site during all hours of operation.

- 2 2-103.11 (M) Person in Charge-Duties - PF: No employee health policy in place. FOOD EMPLOYEES and CONDITIONAL EMPLOYEES are informed of their responsibility to report in accordance with LAW, to the PERSON IN CHARGE, information about their health and activities as they relate to diseases that are transmissible through FOOD. CDI: Policies given to manager.

- 6 2-301.14 When to Wash - P: REPEAT: Two employees washed dishes, then began cooking food without washing hands. Hands shall be washed when contaminated. CDI: Hands washed by employees after education.



Person in Charge (Print & Sign): Sem *First* Noe *Last*

[Signature]

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

Michelle Bell REHS

REHS ID: 2464 - Bell, Michelle

Verification Required Date: 06 / 29 / 2017

REHS Contact Phone Number: (336) 703 - 3141



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- 13 3-302.11 Packaged and Unpackaged Food-Separation, Packaging, and Segregation - P: REPEAT: In walk in cooler, raw chicken stored above vegetable eggrolls, raw chicken stored above bottled water, raw chicken stored above cooked noodles, raw chicken stored above cooked and raw onions, and raw chicken stored above sauces. Food shall be stored to prevent cross contamination. CDI: All re-arranged in order of final cook temperature (ex. ready-to-eat foods on top shelf, followed by vegetables, then raw seafood, then raw pork/beef, then raw chicken).
- 18 3-501.14 Cooling - P: REPEAT: Two thick portions of cooked noodles cooling since 10:45am (time checked 1:15pm) 84F and 86F. Potentially hazardous foods shall be cooled from 135F to 70F within 2 hours and from 70F to 45F within an additional 4 hours. CDI: All noodles discarded.
- 19 3-501.16 (A)(1) Potentially Hazardous Food (Time/Temperature Control for Safety Food), Hot and Cold Holding - P: REPEAT: Bourbon chicken 106-136F and orange chicken 108-137F. Potentially hazardous foods shall be maintained at 135F and above. CDI: Pans reheated above 165F.
- 31 3-501.15 Cooling Methods - PF: REPEAT: Two deep tubs (about 5 inches) of noodles cooling in walk in cooler in thick portion with lid on noodles and hot noodles stacked on top of each other (in covered tubs). Cooling shall be completed according to time/temp parameters and methods that facilitate heat transfer during cooling (ex. thin portions, with lids slightly ajar to allow heat to escape, not stacked). CDI: Noodles discarded.
- 34 4-302.12 Food Temperature Measuring Devices - PF: No thermometer present in make unit reach in. Thermometers shall be provided to ensure accuracy of temperatures. Verification of thermometer required by 6-29-17 to Michelle Bell at 336-703-3141 or bellmi@forsyth.cc.
- 37 3-305.11 Food Storage-Preventing Contamination from the Premises - C: REPEAT: Sauce buckets on floor of dry storage room and walk in cooler. Tea in bucket on floor beside three comp sink. Drinks in boxes on floor of dry storage room. Food shall be stored at least 6 inches above the floor. / Cut and washed broccoli placed back into unwashed broccoli box. Food shall be protected from contamination by the premises. Store food at least 6 inches above the floor and in a clean location.//3-307.11 Miscellaneous Sources of Contamination - C: Employee food stored in walk in cooler and on speed rack above food for pay. Food shall be protected from potential contamination from miscellaneous sources. CDI: Employee food moved to bottom shelves.
- 39 3-304.14 Wiping Cloths, Use Limitation - C: Wiping cloth bucket at 0 ppm chlorine sanitizer and sitting on floor. Wiping cloths, once wet, shall be stored submerged in an effective sanitizer and stored off of the floor (but to prevent contamination of food and cleaned equipment also). CDI: Sanitizer increased to 50 ppm chlorine and bucket moved.



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- 42 4-901.11 Equipment and Utensils, Air-Drying Required - C: 0 pts. Cutting board placed on make unit wet. After employee washed, rinsed, and sanitized cutting board, employee dried with towel. Equipment and utensils shall be completely air-dried after washing, rinsing, and sanitizing. Do not towel-dry.//4-903.11 (A), (B) and (D) Equipment, Utensils, Linens and Single-Service and Single-Use Articles-Storing - C: Two trays used for covering fryers placed on floor next to fryers. Equipment and utensils shall be stored at least 6 inches above the floor.//4-903.12 Prohibitions - C: Aprons being stored in restroom. Linens may not be stored in toilet rooms. CDI: Manager discarded.
- 43 4-904.11 Kitchenware and Tableware-Preventing Contamination - C: Spoons, forks, and knives in display container on counter within customer sneeze area. Single service articles shall be handled, displayed, and dispensed so that contamination of food- and lip-contact surfaces is prevented. CDI: Manager moved behind counter.//4-502.13 Single-Service and Single-Use Articles-Use Limitations - C: Soy sauce buckets being re-used to hold other sauces and used to sit food on top of during preparation. Single-use articles shall be discarded once used for manufacturer's original intended use.//4-903.11 (A) and (C) Equipment, Utensils, Linens and Single-Service and Single-Use Articles-Storing - C: Case of cups on floor in dry storage room. Single-service articles shall be stored at least 6 inches above the floor.
- 45 4-501.11 Good Repair and Proper Adjustment-Equipment - C: REPEAT: The following equipment needs repair/replacement: shelving rusted/bent in walk in cooler, stopper missing to rinse vat at three comp sink, rust on shelving above prep sink, one caster rusted on boxed drink cart, shelving underneath prep tables and entire interior of walk in cooler has been painted with unapproved paint (remove and re-paint with paint intended for use on food equipment and for incidental food contact), prep tables rusting underneath, can opener rusting, dry ingredient shelving rusting, replace sauce buckets with approved equipment when using as shelving, grill on rear of make unit damaged, torn gasket on walk in cooler, seal threshold of walk in cooler to floor, laminate stripping at front counter missing, repair shut-off to beverage machine to prevent drinks from being dispensed while ice bin is open, recaulk splashguards of handsink, recaulk inside hood where missing, replace make unit handle. Equipment shall be maintained in
- 46 4-501.18 Warewashing Equipment, Clean Solutions - C: Wash water soiled. The wash, rinse, and sanitize solutions shall be maintained clean.
- 53 6-201.11 Floors, Walls and Ceilings-Cleanability - C: REPEAT: Handsink caulk pulling off wall, baseboard coming off of outside of walk in cooler, FRP corner guard and strip missing/damaged by prep sink, grease trap chipping paint, pipe penetrations into ceiling in dry storage room need sealed, and stained ceiling tiles present in dry storage room. Floors, walls, and ceilings shall be maintained easily cleanable.//6-501.11 Repairing-Premises, Structures, Attachments, and Fixtures-Methods - C: Employee bathroom door damaged. Physical facilities shall be maintained in good repair.//6-501.12 Cleaning, Frequency and Restrictions - C: Floor cleaning needed in dry storage room. Maintain floors clean.
- 54 6-303.11 Intensity-Lighting - C: 0 pts. Lighting low in employee restroom at 4 at toilet and 5 at sink. Lighting under hood at 13-42 ftdc and prep table by walk in cooler 28-40 ftdc. Increase lighting to 20 ftdc at fixtures in restrooms and 50 ftdc at areas of food prep.



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