Establishment Name: GLEWN HICH CONCESSIONS Establishment ID:::30402048 Location Address: 1600 LNION CROSS RD. XIInspection Re-Inspection City: KERNENSULE State: NC Date: 11/0 8/ 20 30 Status Code: A Zip: 2224 County: Af Fenzyth Time In:: 0 5:: 30 Sig min Time In:: 0 5:: 30 Sig min Pormittee: GLEN HIGH SCHOOL ATHEETC BOOSTER CLUB Total Time: 11/0 8/ 20 00 Situs Code: A Parter School Address: Municipal/Community Consiste Supply Total Time: 11/0 8/ 20 Situs Code: A Water Supply: MUnicipal/Community Consiste Supply County: Af Feodomention Violations: 4 Rood Restaures Time In:: 0 5:: 30 Situs Code: A No. of Restaures Rood Restaures County: address Restaures Time In:: 0 5:: 30 Situs Code: A Rood Restaures County: address Restaures Time In:: 0 5:: 30 Situs Code: A Rood Restaures County: address Restaures Time In:: 0 5:: 30 Situs Code: A Rood Restaures County: address Restaures Time In:: 0 5:: 30 Situs Code: A Rood Restaures County: address Restaures Time In:: 0 5:: 30 Situs Code: A Rood Restaures County: address Restaures Time In:: 0 5:: 30 Situs Code: A	Food Establishment Inspection Report Score: <u>96.5</u>														
Location Address: 1000 UNION CROSS RD. XIII (1.06 / 0.19 Status Code: A City: KERNERSVILLE XIII (1.06 / 0.19 Status Code: A Time In: 0.6 : 3.0 & pm Permittee: 0.19 Status Code: A Time In: 0.6 : 3.0 & pm Time Out 0.8 : 3.0 & pm Permittee: 0.19 Status Code: A Time In: 0.6 : 3.0 & pm Time Out 0.8 : 3.0 & pm Permittee: 0.19 Status Code: A Time In: 0.6 : 3.0 & pm Permittee: 0.19 Status Code: A Time In: 0.6 : 3.0 & pm Time Out 0.8 : 3.0 & pm Permittee: 0.10 Time: 11rE 0.10 Time: 11															
Zp; 2724 County: 34 Forsyth Time In: 9.6 : 3.9 g mm Time Out: 9.8 : 2.9 g mm Permitte: GLENN HIGH SCHOOL ATHLETIC BOOSTER CLUB Total Time: 1. If 50 minutes Total Time: 1. If 50 minutes Telephone: (380) 345-3008 The Soniautes The Soniautes Total Time: 1. If 50 minutes Wastewater System: Municipal/Community On-Site Supply The Stabilishment Type: Fait Food Restaures Foodborne Illness Risk Factors and Public Health Interventions Risk Factor Intervention Violations: A. of Repeat Risk Factors and public Health Interventions Risk their Compares Status Our Compares Status Our Compares Status Cond Restaures Cond Restaures Status Compares Status Our Compares Status Our Compares Status Cond Restaures Cond Restaures Status Compares Status Our Compares Status											-				
Zp: 2724 County: 34 Forsyth Time In: 9 6: 3 8 % pm Time Out: 98: 2 0 % pm Permitte: OLENN HIGH SCHOOL ATHLETIC BOOSTER CLUB Catagory #	City: KER	NER	SVILLE	Stat	e.	NC)			Da	te:	1	1 / Ø 8 / 2 Ø 1 9 Status Code: A		
Permitte: GLENN HIGH SCHOOL ATHLETIC BOOSTER CLUB Total Time: In # 50 minutes Telephone: :330 345-3086 Category #: II Wastewater System: Municipal/Community On-Site System No. of Risk Factor/Intervention Violations: 4 Water Supply: Municipal/Community On-Site System No. of Risk Factor/Intervention Violations: 4 No. of Risk Factor/Intervention Violations: Mo. of Repeat Risk Factor/Intervention Violations: 8 No. of Risk Factor/Intervention Violations: Im Gord Mark Site Food address Pactor and Public Health Interventions No. of Repeat Risk Factors and Public Health Interventions Geod Reside Pactes: Prevention Results to coll of Risk No. of Repeat Risk Factors intervention: Geod Reside Pactes: Prevention Results to coll of Risk Signersisian Oil Coll of Risk Signersisian Oil Coll of Risk Signersisian Compliance Status Oil Coll of Risk Signersisian Oil Coll of Risk Signersisian Research Compliance Status Oil Coll of Risk Signersisian Oil Coll of Risk Signersisian Presention Research Compliance Status Oil Coll of Risk Signersisian Oil Coll of Risk Signersisian Compliance Status Signersisian Oil Coll of Risk Signersisian Oil Coll of Risk <	7in 2728	34	County: 34 Forsyth							Tin	ne	In	: Ø 6 : 3 Ø 🖉 am Time Out: Ø 8 : 🤉	Ø⊗ pr	n n
Category #: II Category #: II Character System: Municipal/Community On-Site System Co. 6 Raki Factor/Intervention Violations: 4 No. 6 Raki Factor/Intervention Violations: 4 No. 6 Raki Factor/Intervention Violations: 4 No. 6 Repeat Risk Factor and Public Health Interventions Risk feets: Category #: II Foodborne Illness Risk Factors and Public Health Interventions Risk feets: Category #: II Code Retail Practices Based Risk Factor and Public Health Interventions Risk feets: Category #: II Foodborne Illness Risk Factors and Public Health Interventions Risk feets: Category #: II Code Retail Practices Based Risk Factor Intervention Violations: 4 No. 6 Repeat Risk Factor Intervention Violations: 4 No. 7 Repeat Risk Factor Intervention Violations: 4 No. 7 Repeat Risk Factor Intervention Violations: 4 No. 7 Repeat Risk Factor Intervention Viol				ER CL	UB										
Watewater System: Multicipal/Community On-Site System: FDA Establishment Upper - Index Tealmand State System: Water Supply: Multicipal/Community On-Site Supply No. of Risk Factor(Intervention Violations: 4 No. of Risk Factor and Contained State State Interventions: No. of Risk Factor and Contained State State Intervention Violations: 4 No. of Risk Factor and State State State Interventions: No. of Risk Factor and State St		c							_	Са	teg	goi	ry #: _II		
Water Supply: Municipal community Other System Mater Supply: Municipal community One-Site Supply: Mater Supply: Municipal Community					0:1		0	4	_	FD	Α	Es	tablishment Type: Fast Food Restaurant		
The Set of Coput Hubble Health Interventions Refs Accors and Public Health Interventions Refs Accors Set of Coput Hubble Health Interventions Refs Refs Health Hubble Health Interventions Refs			•				•								
Bits Actual Contributing Exotes the increase the dumon of diversiting of particular procession of an advance of actual procession of a strain o	Water Su	ipply	y: XMunicipal/Community On-	Site	Sup	pl	у			No	. 0	of F	Repeat Risk Factor/Intervention Viola	ations:	
In Compliance Status OUT Col R Propertion Compliance Status OUT Col R Propertion Supervision Propertion Control table Propertion Pro	Risk factors: Contributing factors that increase the chance of developing foodborne illness.							Good Retail Practices: Preventative measures to control the addition of pathogens, chemicals,							
Supervision 262					CD		VD	—			1/A	NIO			
I PC Present: Domonstration-Certification by Z Z X Water and the form approved source Z Image: Control Control Z X Water and the form approved source Z X Image: Control Control Z X Y Water and the form approved source Z X Y Y Water and the form approved source Z X Y <t< td=""><td></td><td></td><td>·</td><td colspan="5"></td><td></td><td>_</td><td>_</td><td></td><td>•</td><td>001</td><td></td></t<>			·							_	_		•	001	
Employee Haalth 262 Paragement, employees knowledge. VICS 3 Value and its for approved source SIGS 1 2 X Proper used from phyces knowledge. VICS 3 X Proper used from phyces knowledge. VICS 3 X Proper used from phyces knowledge. VICS 3 X Proper used from phyces knowledge. VICS 1 X 1 X Proper used from phyces knowledge. VICS 1 X 1 X 1 X 1 X 1 X 1 X 1 X 1 X 1 X 1 X 1 1 X <t< td=""><td></td><td></td><td>PIC Present; Demonstration-Certification by accredited program and perform duties</td><td>2</td><td>×□</td><td></td><td></td><td></td><td></td><td>_</td><td></td><td>1</td><td>, ,</td><td>1 0.5 0</td><td></td></t<>			PIC Present; Demonstration-Certification by accredited program and perform duties	2	×□					_		1	, ,	1 0.5 0	
3 X Proper use of reporting, restriction & exclusion 13:50 Food 2653, 2654 Good Hygienic Practices 2652, 2653, 2654 31 X Proper ensity, ensity, driving, or tobacco use 13:80 0 5 X No discharge from eyes, nose or mouth 12:80 32 2 Part food property acoded for holding 15:80 0 6 X Hands clean & Sproperty asheed 12:80 33 X Part food property acoded for holding 15:80 0 7 X No backarge from eyes, nose or mouth 12:80 13:30 13 X Part food property acoded for holding 15:80 1 8 X Hands clean & Sproperty asheed 12:00 13:30 1 33 X Food property labeled: original container 10:00 2653, 2553, 2554, 2555,		Health	.2652					29		5			Water and ice from approved source	210	
3 × 0 Proper use of reporting, relating, drinking, or tobacco use 2100 2652, 2653, 2654 6 × 0 Proper earling, Lasting, drinking, or tobacco use 2100 30 × Proper colorger colorger colorger toolorger to	2 🛛 🗆		Management, employees knowledge; responsibilities & reporting	3 1.5	0			30 [×			1 0.5 0	
4 A Proper eating, tasting, drinking, or tobacco use 2110 1 A equipment for the moreture control 1 A 5 S No discharge from eyes, nose or mouth 1100 31 A Permenting Contamination by Hands 2052, 2653, 2655, 2657 7 No bare hand cornact with RTE foods or pre- approved attransp procedure property followed 310 A Approved thawing methods used 11200 1 7 N No bare hand cornact with RTE foods or pre- approved attransp procedure property followed 3100 100 2653, 2655, 2657 4 A Food dethilfication 2653, 2656, 2657 7 Approved 2263, 2655, 2657 30 A Prevention of Food Containaniation 2652, 2653, 2656, 2657 10 A Food robusine from approved source 21100 31 A Personal cleanines 31600 Prevention of Food Containaniation 2652, 2653, 2656, 2657 11 B Food robusine form approved source 21100 31 A Personal cleanines 31600 Prevention of Food Containaniation 2652, 2654, 2655, 2657 12 R Requiperet Revise Source 21100 A	3 🛛 🗆		Proper use of reporting, restriction & exclusion	3 1.5	0			Fo	od T			atur			
5 X No discharge from eyes, nose or mouth 1		enic P				1-		31 [×			Proper cooling methods used; adequate equipment for temperature control	1 🗙 0	
Preventing Contamination by Hands 2652, 2653, 2655, 2656 33 34 Approved thawing methods used 12 12 7 8 - Hands clean & property washed 12 13 50 Food footing foot accurate 12 10 2653 8 - Handwashing sinks supplete & accessible 21 10 2653 2652, 2655, 2656, 2657 9 Ø Food footing foot accessible 21 10 2652, 2652, 2654, 2656, 2657 9 Ø Food footing foot accessible 21 10 21 36 Insects & rodons not present, no unauthorized 21 10 21 36 Insects & rodons not present, no unauthorized 21 10 21 36 Insects & rodons not present, no unauthorized 21 10 21 37 88 Personal cleanliness 12 10 21 38 Insects & rodons not present, no unauthorized 21 10 21								32][Plant food properly cooked for hot holding	1 0.5 0	
6 □ Hands clean & properly washed □ □ □ □ No bare hand contact with RTE foods or pre- supproved alternate procedure properly follows □ □ 2653 8 □ Handwashing sinks supplied & accessible □ □ 2653 255 □ □ □ 2653 2657 20 □		0		1 0.5				33 [\mathbf{X}	Approved thawing methods used	1 0.5 0	
a Industry for any formation of property functions 7 A A 7 A A 8 A Andwashing sinks supplied accessible 9 A Food dentification 2653 10 A Food dentification 2652 11 A Food ingood condition, safe & unadulterated 2100 38 11 A Food ingood condition, safe & unadulterated 2100 38 12 A Required records available: shelistock tags, 2100 40 X Waing cloths: property used & stored 3130 1330 1330 1330 1330 1330 1330 1330 13300 13300 13300 13300 13300 13300 13300 13300 13300 13300 13300 13300 133		Conta						34		╗╴			Thermometers provided & accurate	1 0.5 0	
B C Podp properly labeled: original container 21:0:0 Anadvashing sinks supplies d accessible 21:0:0 35 S S Podp properly labeled: original container 21:0:0 0 9 B Contamination 25:2:2:2:2:2:2:2:2:2:2:2:2:2:2:2:2:2:2:			No bare hand contact with RTE foods or pre-	+ $+$ $+$				Fo	od Ic	lent	ifica	atio	n .2653		
Approved Source 2633, 2655 Image: Structure intervention 2632, 2637,								35					Food properly labeled: original container	210	
9 Image: second sec		Source							<u> </u>		of	Foo			
10 Image: Second received at proper temperature Image: Second rec				21					_]			animals	+ $+$ $+$ $+$	
11 Food in good condition, safe & unadulterated 21 25 24 263 265 25 26 263 265 260 265 210 210		X	Food received at proper temperature	21					_]				210	
12 B Parasite destruction 39 X Wiping cloths: properly used & stored 1000 1000 13 A Cost 253, 2654 2630 1000			Food in good condition, safe & unadulterated	20				38					Personal cleanliness	1 0.5 0	
Protection from Contamination 2653, 2654 13 Image: Contain Contamination 2653, 2654 14 Image: Contain Contrain Contreain Contain Contain Contain Contain Contai			Required records available: shellstock tags,	+ + +				39					Wiping cloths: properly used & stored	1 0.5 0	
13 14 1 1000 separates of procedues 1000 separates of procedues 14 14 1 1000 separates of procedues 1000 separates of procedues 15 15 1 1000 separates of procedues 1000 separates of procedues 15 15 1000 separates of procedues 1000 separates of procedues 1000 separates of procedues 16 1000 separates of procedues 1000 separates of procedues 1000 separates of procedues 16 1000 separates of procedues 1000 separates of procedues 1000 separates of procedues 17 1000 separates of procedues of procedues of procedues 1000 separates of procedues 1000 separates of procedues 17 1000 separates of procedues 1000 separates of procedues 1000 separates of procedues 1000 separates of procedues 18 1000 separates of procedues 1000 separates of procedues 1000 separates of procedues 1000 separates of procedues 19 1000 separates of procedues 1000 separates of procedues 1000 separates of procedues 1000 separates of procedues 1010 separates of procedues of procedues of procedues 1000 separates of procedues 1000 separates of procedues 1000 separates of procedues 1010 separates of procedues of procedues of procedues of procedues of procedues 1000 separates of procedues 1000 separates of procedues 1010 separates of procedues of procedues of procedues of procedues of procedues of procedues 1000 separates of procedues 1000 separates of procedues 1010 separates of procedues of procedues o			1											1 0.5 0	
14 Prode-contact surfaces: cleaned & sanitzed 3 19 0	13 🛛 🗆 🗆		Food separated & protected	3 1.5	0						e of	Ute			
13 Image: Solution of the standard structure of the structure	14 🛛 🗆		Food-contact surfaces: cleaned & sanitized	3 1.5	0 🗆				_	-					
Potentially Hazardous Food Time/Temperature 2653 43 × Single-set Vice alticles. property 1 ≤ 0 16 × Proper cooking time & temperatures 3 ≤ 0 44 × Gloves used property 1 ≤ 0 17 · × Proper cooking time & temperatures 3 ≤ 0 44 × Gloves used property 1 ≤ 0 18 · × Proper cooling time & temperatures 3 × 0 × 45 × Equipment, food & non-food contact surfaces approved, cleanable, property designed, constructed, & used 21 0 21 0 <td>15 🛛 🗆</td> <td></td> <td></td> <td>21</td> <td>0</td> <td></td> <td></td> <td></td> <td>_</td> <td>-</td> <td></td> <td></td> <td></td> <td>+++</td> <td></td>	15 🛛 🗆			21	0				_	-				+++	
17 X Proper reheating procedures for hot holding 3 13 X Image: Constructed and the control is and contreal is	Potentially	Hazar						43]			stored & used	1 0.5 0	
11 11 <td< td=""><td>16 🛛 🗆 🗆</td><td></td><td>Proper cooking time & temperatures</td><td>3 1.5</td><td>0</td><td></td><td></td><td>44</td><td></td><td></td><td></td><td></td><td>Gloves used properly</td><td>1 0.5 0</td><td></td></td<>	16 🛛 🗆 🗆		Proper cooking time & temperatures	3 1.5	0			44					Gloves used properly	1 0.5 0	
18 X Proper cooling time & temperatures 3 X 45 X approved, cleanable, properly designed, constructed, & used 21 10 10 X 10 X 10 X 10	17 🗆 🛛		Proper reheating procedures for hot holding	3 1.5	××					s ar	nd E			<u>, , , , , , , , , , , , , , , , , , , </u>	
1 1	18 🗆 🛛		Proper cooling time & temperatures	3 🗙	0 🗙			45	X [approved, cleanable, properly designed,	210	
20 X _ Proper cold holding temperatures 3 10 _ 17 X Non-food contact surfaces clean 1 10 _ _ 21 X _ Proper date marking & disposition 3 120 _ _ Physical Facilities .2654, .2655, .2656 22 X _ Time as a public health control: procedures & 210 _ _ _ _ _ Physical Facilities .2654, .2655, .2656 22 X _ Time as a public health control: procedures & 210 _ <td>19 🗆 🛛 [</td> <td></td> <td>Proper hot holding temperatures</td> <td>3 🗙</td> <td>0 🛛</td> <td></td> <td></td> <td>46</td> <td></td> <td></td> <td></td> <td></td> <td></td> <td>1 0.5 0</td> <td></td>	19 🗆 🛛 [Proper hot holding temperatures	3 🗙	0 🛛			46						1 0.5 0	
22 Image: Consumer Advisory 2.653 Image: Consumer advisory provided for raw or undercooked foods Image: Consumer advisory provided for raw or undercooked foods Image: Consumer advisory provided foods not offered Image: Consumer advisory proved & properly used Image: Consumer advisory provided foods not offered Image: Consumer advisory proved & properly used Image: Consume	20 🛛 🗆 🗆		Proper cold holding temperatures	3 1.5	0			47		5				1 0.5 0	
22 23 263 23 23 Consumer advisory provided for raw or undercooked foods 163 Highly Susceptible Populations 2653 24 263 70ilet facilities: properly disposed 210 24 263 70ilet facilities: properly constructed, supplied 1650 24 263 70ilet facilities: properly constructed, supplied 1650 24 263 2653 1630 1650 24 263 2653, 2657 1630 1630 1630 25 25 70ilet facilities: approved & properly used 1630 1630 1630 1630 26 70ilet substances properly identified stored, & used 210 51 × 84 Physical facilities installed, maintained & clean 1630 16	21 🛛 🗆 🗆		Proper date marking & disposition	3 1.5	0 🗆			Ph	ysica	al Fa	acil	ities	s .2654, .2655, .2656		
Consumer Advisory .2653 49 X Plumbing installed; proper backflow devices 21 0 23 X Consumer advisory provided for raw or undercooked foods 1 6 0 <td>22 🗆 🗆 🖾</td> <td></td> <td></td> <td>21</td> <td>0 🗆</td> <td></td> <td></td> <td>48</td> <td>X [</td> <td></td> <td></td> <td></td> <td>Hot & cold water available; adequate pressure</td> <td>210</td> <td></td>	22 🗆 🗆 🖾			21	0 🗆			48	X [Hot & cold water available; adequate pressure	210	
23 24 263 50 × 1 Sewage & waste water property disposed 21 0 1 24 24 263, 2657 3150 51 × 1 Toilet facilities: property disposed; facilities 1050 1	Consumer	Advis	ory .2653			_		49					Plumbing installed; proper backflow devices	210	
24 A Pasteurized foods used; prohibited foods not offered 3 3 5 X A & cleaned 1			undercooked foods	1 0.5	0			50					Sewage & waste water properly disposed	210	
24 i offered i<						Tr		51]				1 0.5 0	
25 Image: State of the system Image: State of the sys			offered	3 1.5	미니			52					Garbage & refuse properly disposed; facilities	1 0.5 0	
26 X Image: Conformance with Approved Procedures .2653, .2654, .2658		3		1 0.5					_		+			1 0.5 0	
Conformance with Approved Procedures .2653, .2654, .2658									_	╗┼	\uparrow		Meets ventilation & lighting requirements;		
27 Compliance with variance, specialized process, reduced oxygen packing criteria or HACCP plan 210		ice wit	h Approved Procedures .2653, .2654, .2658							-					
	27 🗆 🗆 🕻		Compliance with variance, specialized process, reduced oxygen packing criteria or HACCP plan	21	0								Total Deductions:	3.5	

this

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

	Comment	Addendum to Food	Establishment Inspection	1 Report						
Establishmei	nt Name: GLENN HIGI	CONCESSIONS	Establishment ID: 3034020848							
City: KERNA County: 34 Wastewater S Water Supply Permittee:	Forsyth System: X Municipal/Comn : X Municipal/Comn GLENN HIGH SCHOOL	State: NC Zip: 27284 On-Site System	Comment Addendum Attached?	Water sample taken? Yes X No Category #: <u>II</u>						
Telephone:	(336) 345-3098		Email 3:							
Temperature Observations										
Cold Holding Temperature is now 41 Degrees or less										
Item	Location	Temp Item Locat	on Temp Item	Location	Temp					

pizza	hot holding cabinet	120	chili	hot holding unit	105
hamburger	hot holding	140	chili	reheated	170
hamburger	final cooking	159	fries	hot holding	145
hot dog	hot holding	147	Cl sanitizer	3 comp sink	50
cole slaw	cold holding	40			
bbq slaw	cold holding	40			
cole slaw	reach in cooler	39			

hot holding

162

Spell

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.

147

bbq

hot water

utensil sink

1 2-102.12 Certified Food Protection Manager - C- There is no certified food protection manager present. A certified food protection manager that has passed an ANSI accredited exam shall be present during all hours of operation. A period of 210 days after the date of issuance to comply with the certified food protection manager requirement is allowed.

- 17 3-403.11 Reheating for Hot Holding P- Chili was placed in the hot holding unit to reheat. Foods shall be reheated to at least 165F before placing in the hot holding unit. CDI- chili was reheated to 170F and then placed in the unit.
- 18 3-501.14 Cooling P- 4 quarts of chili in the reach in cooler measured 92F. Chili was in the cooler for more than 2 hours. Hot foods shall be cooled from 135F to 70F within 2 hours and from 70F to 41F within 4 hours. The entire cooling process shall not exceed 6 hours. CDI- chili was discarded

Lock Text								
Person in Charge (Print & Sign):	Cortney	First	Mankins	Last	(other N	lonkin	2	
Regulatory Authority (Print & Sign): ^{Angie}	First	Pinyan	Last	angied Pr	ngen	105	
REHS IE) <u>:</u> 1690	- Pinyan, Angie			_Verification Required Date: _	//		
REHS Contact Phone Number: (336) 703 - 2618 North Carolina Department of Health & Human Services • Division of Public Health • Environmental Health Section • Food Protection Program DHHS is an equal opportunity employer. DHHS is an equal opportunity employer. Page 2 of Food Establishment Inspection Report, 3/2013								

Establishment ID: <u>3034020848</u>

Observations and	d Corrective Actions
Violations cited in this report must be corrected within the time	e frames below, or as stated in sections 8-405.11 of the food code.

19 3-501.16 (A)(1) Potentially Hazardous Food (Time/Temperature Control for Safety Food), Hot Holding - P- Pizza in the hot holding cabinet measured 120-125F. Hot foods shall be held at 135F or above at all times. CDI- Temporary TPHC procedures were implemented for tonight. Pizza shall be sold, consumed or discarded by 9:30pm.

31 3-501.15 Cooling Methods - PF- 4 quarts of chili in tightly sealed containers were cooling in the reach in cooler. Cool hot foods using approved methods, such as: ice baths, shallow containers, loose covers. CDI- chili was discarded





√ Spell

Establishment ID: 3034020848

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.



Spell

Establishment ID: <u>3034020848</u>

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.



Establishment ID: <u>3034020848</u>

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.

