

Food Establishment Inspection Report

Score: 86

Establishment Name: ZAXBY'S #68301

Establishment ID: 3034012541

Location Address: 430 SUMMIT SQUARE BLVD.

Inspection Re-Inspection

City: WINSTON SALEM

State: NC

Date: 07/31/2020

Status Code: A

Zip: 27105

County: 34 Forsyth

Time In: 11:33 AM

Time Out: 4:14 PM

Permittee: W&S NC MANAGEMENT COMPANY, LLC

Total Time: 4 hrs 41 min

Category #: II

Telephone: (336) 377-1028

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: 4

Foodborne Illness Risk Factors and Public Health Interventions						Good Retail Practices												
Risk factors: Contributing factors that increase the chance of developing foodborne illness.						Good Retail Practices: Preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.												
Public Health Interventions: Control measures to prevent foodborne illness or injury.																		
IN	OUT	N/A	NO	Compliance Status	OUT	CDI	R	VR	IN	OUT	N/A	NO	Compliance Status	OUT	CDI	R	VR	
Supervision .2652						Safe Food and Water .2653, .2655, .2658												
<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 type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Pasteurized eggs used where required	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Employee Health .2652						Food Temperature Control .2653, .2654												
<input type="checkbox"/>	<input checked="" type="checkbox"/>			Management, employees knowledge; responsibilities & reporting	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	28	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
<input checked="" type="checkbox"/>	<input type="checkbox"/>			Proper use of reporting, restriction & exclusion	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	29	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Good Hygienic Practices .2652, .2653						Food Identification .2653												
<input type="checkbox"/>	<input checked="" type="checkbox"/>			Proper eating, tasting, drinking, or tobacco use	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	30	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
<input checked="" type="checkbox"/>	<input type="checkbox"/>			No discharge from eyes, nose or mouth	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	31	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>
Preventing Contamination by Hands .2652, .2653, .2655, .2656						Prevention of Food Contamination .2652, .2653, .2654, .2656, .2657												
<input type="checkbox"/>	<input checked="" type="checkbox"/>			Hands clean & properly washed	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	32	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
<input checked="" type="checkbox"/>	<input type="checkbox"/>			No bare hand contact with RTE foods or pre-approved alternate procedure properly followed	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	33	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
<input checked="" type="checkbox"/>	<input type="checkbox"/>			Handwashing sinks supplied & accessible	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	34	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Approved Source .2653, .2655						Proper Use of Utensils .2653, .2654												
<input checked="" type="checkbox"/>	<input type="checkbox"/>			Food obtained from approved source	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	35	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
<input type="checkbox"/>	<input type="checkbox"/>		<input checked="" type="checkbox"/>	Food received at proper temperature	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	36	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
<input checked="" type="checkbox"/>	<input type="checkbox"/>			Food in good condition, safe & unadulterated	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	37	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
<input type="checkbox"/>	<input type="checkbox"/>		<input checked="" type="checkbox"/>	Required records available: shellstock tags, parasite destruction	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	38	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>
Protection from Contamination .2653, .2654						Utensils and Equipment .2653, .2654, .2663												
<input type="checkbox"/>	<input checked="" type="checkbox"/>			Food separated & protected	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	39	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
<input type="checkbox"/>	<input checked="" type="checkbox"/>			Food-contact surfaces: cleaned & sanitized	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	40	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
<input checked="" type="checkbox"/>	<input type="checkbox"/>			Proper disposition of returned, previously served, reconditioned, & unsafe food	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	41	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Potentially Hazardous Food Time/Temperature .2653						Physical Facilities .2654, .2655, .2656												
<input checked="" type="checkbox"/>	<input type="checkbox"/>			Proper cooking time & temperatures	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	42	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
<input type="checkbox"/>	<input type="checkbox"/>		<input checked="" type="checkbox"/>	Proper reheating procedures for hot holding	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	43	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
<input type="checkbox"/>	<input type="checkbox"/>		<input checked="" type="checkbox"/>	Proper cooling time & temperatures	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	44	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
<input checked="" type="checkbox"/>	<input type="checkbox"/>			Proper hot holding temperatures	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	45	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
<input type="checkbox"/>	<input checked="" type="checkbox"/>			Proper cold holding temperatures	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	46	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
<input checked="" type="checkbox"/>	<input type="checkbox"/>			Proper date marking & disposition	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	47	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
<input type="checkbox"/>	<input type="checkbox"/>		<input checked="" type="checkbox"/>	Time as a public health control: procedures & records	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	48	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Consumer Advisory .2653						Chemical .2653, .2657												
<input type="checkbox"/>	<input type="checkbox"/>		<input checked="" type="checkbox"/>	Consumer advisory provided for raw or undercooked foods	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	49	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Highly Susceptible Populations .2653						Conformance with Approved Procedures .2653, .2654, .2658												
<input type="checkbox"/>	<input type="checkbox"/>		<input checked="" type="checkbox"/>	Pasteurized foods used; prohibited foods not offered	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	50	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
<input type="checkbox"/>	<input type="checkbox"/>		<input checked="" type="checkbox"/>	Food additives: approved & properly used	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	51	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
<input checked="" type="checkbox"/>	<input type="checkbox"/>			Toxic substances properly identified stored, & used	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	52	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Compliance with Approved Procedures .2653, .2654, .2658						Total Deductions: 14												
<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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	53	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
<input type="checkbox"/>	<input type="checkbox"/>		<input checked="" type="checkbox"/>		<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	54	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>



Comment Addendum to Food Establishment Inspection Report

Establishment Name: ZAXBY'S #68301
Location Address: 430 SUMMIT SQUARE BLVD.
City: WINSTON SALEM **State:** NC
County: 34 Forsyth **Zip:** 27105
Wastewater System: Municipal/Community On-Site System
Water Supply: Municipal/Community On-Site System
Permittee: W&S NC MANAGEMENT COMPANY, LLC
Telephone: (336) 377-1028

Establishment ID: 3034012541
 Inspection Re-Inspection **Date:** 07/31/2020
Comment Addendum Attached? **Status Code:** A
Water sample taken? Yes No **Category #:** II
Email 1: connor.white@zaxbys.com
Email 2:
Email 3:

Temperature Observations

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

Item	Location	Temp	Item	Location	Temp	Item	Location	Temp
ambient	breader cooler	70.0	french fries	final cook	208.0	chopped lettuce	make unit bar	041.0
chicken (top)	breader cooler	041.0	quat sanitizer ppm	wiping cloth bucket	200.0	hot water	three comp sink	138.0
chicken (bottom pan)	breader cooler	050.0	coleslaw	large tub	044.0	quat sanitizer ppm	three comp sink	200.0
ambient	cooling drawers	053.0	asian slaw	large tub	044.0	food safety certification	Christina Soares 7-13-22	000.0
chicken (top)	cooling drawers	043.0	roma tomatoes	double door reach in	044.0			
tomatoes	double door reach in	045.0	ambient	upright freezer	031.0			
chicken breast	final cook	194.0	lettuce	walk in cooler	041.0			
grilled chicken breast	final cook	187.0	chicken wings	hot hold	167.0			

Person in Charge (Print & Sign): *Christina* *Soares*
First *Last*

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





REHS ID: 2464 - Bell, Michelle

Verification Required Date:

REHS Contact Phone Number: (336) 703-3134



Comment Addendum to Food Establishment Inspection Report

Establishment Name: ZAXBY'S #68301

Establishment ID: 3034012541

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.

- 2 2-103.11 Ensure food employees are informed of their responsibility to report required symptoms, illnesses and exposure. PF: 0 pts. Three employees were asked about employee health policy and were unsure of symptoms and illnesses but could remember it hanging on the wall and were able to find it once walking around kitchen. Ensure employees know where to find the information about foodborne illnesses and symptoms and are aware of which ones to report to management. Employee health document was missing symptom for skin sore with pus. CDI: Document was updated to add skin sore with pus. All employees were educated on foodborne illness symptoms and illnesses.
- 4 2-401.11 Eating, Drinking, or Using Tobacco - C: REPEAT: Prep cook was eating in kitchen when EHS arrived to begin inspection. Food employees shall eat and drink only in designated areas.
- 6 2-301.12 Cleaning Procedure - P: Three employees at random intervals throughout inspection did not wash hands for effective time (less than 10 seconds total). Hands shall be washed using the following procedure: 1. Rinse under clean, running warm water.; 2. Apply cleaning compound.; 3. Rub together vigorously for 10 to 15 seconds.; 4. Thoroughly rinse in clean water.; 5. Immediately dry hands. CDI: Manager educated employees and handwashing improved.
- 13 3-304.15 (A) Gloves, Use Limitation - P: 0 pts. Employee contacted face mask with glove then handled single service articles without changing gloves. Gloves shall be discarded when soiled. CDI: Manager educated on face mask/glove contamination and had employee change gloves/wash hands.
- 14 4-601.11 (A) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - P: REPEAT: Several dishes soiled in facility including: salad chopper bucket and all internal parts, salad spinner, tomato slicer, lettuce chopper, pans, containers, plates. Food contact surfaces of equipment and utensils shall be maintained clean to sight and touch. CDI: All sent to be rewashed during inspection.//4-602.11 Equipment Food-Contact Surfaces and Utensils-Frequency - C: Ice machine with light accumulation of soil around upper portion of inside of machine. Equipment shall be cleaned as frequently as needed to prevent accumulation of debris.
- 20 3-501.16 (A)(2) and (B) Potentially Hazardous Food (Time/Temperature Control for Safety Food), Hot and Cold Holding - P: In the breader station reach in cabinet, pan of chicken holding 50-52F. Chicken in top of cooling drawers 43F. Bacon in cooling drawers 53F. Tomatoes prepared last night 43-45F in containers in double door reach in cooler. Large tub cole slaw 44F. Large tub Asian slaw 44F. Roma tomatoes in make unit 44-45F. Potentially hazardous foods shall be maintained at 41F and below. CDI: Chicken and bacon moved to walk in cooler. Tomatoes discarded per PIC. PIC kept two slaws and roma tomatoes in make unit.
- 31 3-501.15 Cooling Methods - PF: 0 pts. Tomatoes in thick portions with lids sliced last night 43-45F. Slaw (cole and Asian) in large tubs with lids made yesterday 44F. Foods shall be cooled quickly using methods such as shallow pans, thinner portions, rapid cooling equipment, loosely covering foods, etc. to allow for maximum heat transfer. CDI: Manager educated and most tomatoes discarded. Manager kept slaws.
- 36 6-501.112 Removing Dead or Trapped Birds, Insects, Rodents and other Pest - C: Many dead winged insects in cabinet portion of beverage section of closed dining room. Also some dead flies present. The premises shall be maintained free of insects and other pests.
- 37 3-305.11 Food Storage-Preventing Contamination from the Premises - C: 0 pts. Condensate dripping onto cases of buns in walk in freezer. Food shall be protected from contamination from the premises. Manager to move buns until freezer is repaired.
- 38 2-303.11 Prohibition-Jewelry - C: REPEAT: One food employee wearing a watch while preparing cookies. Food employees shall only wear a solid band ring and no other jewelry on hands or wrists while preparing food.//2-402.11 Effectiveness-Hair Restraints - C: One employee with beard. Employees shall wear effective beard restraints when needed to keep hair from contacting exposed food; clean equipment, utensils, and linens; and unwrapped single-service and single-use articles.
- 42 4-901.11 Equipment and Utensils, Air-Drying Required - C: 0 pts. A few dishes stacked wet. Equipment and utensils shall be completely air dried prior to stacking.
- 45 4-202.16 Nonfood-Contact Surfaces - C: Some utensils broken/melted on handles. Replace utensils when no longer cleanable.//4-501.11 Good Repair and Proper Adjustment-Equipment - C: Most refrigerated coolers gathering water puddles in bottoms of coolers. Delfield upright freezer with heavy condensate leak. Condensate leak in walk in freezer. Broken curtains in walk in freezer. 2 torn gaskets on reach in cooler at sandwich line. Caulk drooping throughout hood and hood needs recaulked to wall/stainless. Cooling drawers with ambient temperature of 53F. Breader station with ambient temperature of 70F. Caulking needed in bottoms of reach in unit where missing and causing rust. Caulk needed in inner crevices of splashguard at handsink by walk in cooler. Equipment shall be maintained in good repair. ***Return visit on 8-10-20 to check refrigeration units to ensure temperatures are being maintained***
- 47 4-601.11 (B) and (C) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - C: The following non food contact surfaces soiled: casters under fryers, fryers, shelving with dust and soil, cabinetry throughout including slides with either crumb or sticky accumulation, fans to ice machine and fans in walk in cooler. Nonfood contact surfaces shall be clean to sight and touch.
- 49 5-205.15 (B) System maintained in good repair - C: 0 pts. Water continues dispensing at three comp sink when both faucets are turned off (left side)./ Leak at outside (at backflow preventer) and inside (at hose attachment point) mopsinks. Plumbing shall be maintained in good repair.
- 51 6-501.18 Cleaning of Plumbing Fixtures - C: Handwashing sinks soiled throughout kitchen. Urinal and toilet soiled in men's restroom. Plumbing fixtures shall be maintained clean.
- 52 5-501.111 Area, Enclosures and Receptacles, Good Repair - C, 5-501.113 Covering Receptacles - C: Recyclables dumpster missing door and severely punctured on right side. Refuse containers shall be maintained in good repair and with tight-fitting lids and doors.
- 53 6-201.13 Floor and Wall Junctures, Coved, and Enclosed or Sealed - C: 0 pts. The floor under the three comp sink has been repaired and drains replaced, however, drains are sitting with approximately one-inch stand above the floor tile and are not sloped to drain. (B) The floors in food establishments in which water flush cleaning methods are used shall be provided with drains and be graded to drain, and the floor and wall junctures shall be coved and sealed. Repair the floor to slope to drain properly.//6-501.12 Cleaning, Frequency and Restrictions - C: Ceiling with dust accumulation in areas. Clean as frequently as needed.//6-201.11 Floors, Walls and Ceilings-Cleanability - C: Threshold loose from floor tile in walk in freezer. Fasten to floor.