

Food Establishment Inspection Report

Score: 94.5

Establishment Name: J PEPPERS RESTAURANT

Establishment ID: 3034012101

Date: 05 / 02 / 2013 Status Code: A

Time In: 11 : 00 am pm Time Out: 03 : 25 am pm

Total Time: 4 hrs 25 minutes

Category #: IV

Establishment Type: _____

Instructions:

1. Fill in the information below for the Food Establishment:

Location Address: 841 OLD WINSTON RD SUITE 98

City: KERNERSVILLE

State: NC Zip: 27284

County: 34 Forsyth

Permittee: J PEPPERS INC.

Telephone: _____

Inspection
 Re-Inspection

Wastewater System:
 Municipal/Community
 On-Site System

Water Supply:
 Municipal/Community
 On-Site System

2. Click/fill the appropriate circle For "IN, OUT, N/A, N/O".
 IN= In Compliance, OUT= Not in compliance
 N/O=Not Observed, N/A= Not Applicable

3. Click/check the appropriate Boxes for CDI and/or R, VR.
 CDI= Corrected During Inspection
 R= Repeat Violation
 VR= Verification Required

4. Continue to page 2 for "Good Retail Practices".

| 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. | | | | | | | | | | | | |
| Compliance Status | | | | | | | | OUT | CDI | R | VR | |
| Supervision .2652 | | | | | | | | | | | | |
| 1 | <input checked="" type="radio"/> IN | <input type="radio"/> OUT | <input type="radio"/> N/A | PIC Present: Demonstration-Certification by accredited program and perform duties | | | | <input type="radio"/> 2 | <input type="radio"/> 0 | <input type="radio"/> | <input type="radio"/> | |
| Employee Health .2652 | | | | | | | | | | | | |
| 2 | <input checked="" type="radio"/> IN | <input type="radio"/> OUT | Management, employees knowledge; responsibilities & reporting | | | | <input type="radio"/> 3 | <input type="radio"/> 1.5 | <input type="radio"/> 0 | <input type="radio"/> | <input type="radio"/> | |
| 3 | <input checked="" type="radio"/> IN | <input type="radio"/> OUT | Proper use of reporting, restriction & exclusion | | | | <input type="radio"/> 3 | <input type="radio"/> 1.5 | <input type="radio"/> 0 | <input type="radio"/> | <input type="radio"/> | |
| Good Hygienic Practices .2652, .2653 | | | | | | | | | | | | |
| 4 | <input checked="" type="radio"/> IN | <input type="radio"/> OUT | Proper eating, tasting, drinking, or tobacco use | | | | <input type="radio"/> 2 | <input type="radio"/> 1 | <input type="radio"/> 0 | <input type="radio"/> | <input type="radio"/> | |
| 5 | <input checked="" type="radio"/> IN | <input type="radio"/> OUT | No discharge from eyes, nose, and mouth | | | | <input type="radio"/> 1 | <input type="radio"/> 0.5 | <input type="radio"/> 0 | <input type="radio"/> | <input type="radio"/> | |
| Preventing Contamination by Hands .2652, .2653, .2655, .2656 | | | | | | | | | | | | |
| 6 | <input type="radio"/> IN | <input checked="" type="radio"/> OUT | Hands clean & properly washed | | | | <input type="radio"/> 4 | <input type="radio"/> 2 | <input checked="" type="radio"/> 0 | <input checked="" type="radio"/> | <input type="radio"/> | |
| 7 | <input checked="" type="radio"/> IN | <input type="radio"/> OUT | <input type="radio"/> N/O | No bare hand contact with RTE foods or pre-approved alternate procedure properly allowed | | | | <input type="radio"/> 3 | <input type="radio"/> 1.5 | <input type="radio"/> 0 | <input type="radio"/> | |
| 8 | <input type="radio"/> IN | <input checked="" type="radio"/> OUT | Handwashing sinks supplied & accessible | | | | <input type="radio"/> 2 | <input checked="" type="radio"/> 1 | <input type="radio"/> 0 | <input checked="" type="radio"/> | <input type="radio"/> | |
| Approved Source .2653, .2655 | | | | | | | | | | | | |
| 9 | <input checked="" type="radio"/> IN | <input type="radio"/> OUT | Food obtained from approved source | | | | <input type="radio"/> 2 | <input type="radio"/> 1 | <input type="radio"/> 0 | <input type="radio"/> | <input type="radio"/> | |
| 10 | <input type="radio"/> IN | <input type="radio"/> OUT | <input checked="" type="radio"/> N/O | Food received at proper temperature | | | | <input type="radio"/> 2 | <input type="radio"/> 1 | <input type="radio"/> 0 | <input type="radio"/> | |
| 11 | <input checked="" type="radio"/> IN | <input type="radio"/> OUT | Food in good condition, safe & unadulterated | | | | <input type="radio"/> 2 | <input type="radio"/> 1 | <input type="radio"/> 0 | <input type="radio"/> | <input type="radio"/> | |
| 12 | <input type="radio"/> IN | <input checked="" type="radio"/> OUT | <input type="radio"/> N/A | <input type="radio"/> N/O | Required records available: shellstock tags, parasite destruction | | | | <input type="radio"/> 2 | <input type="radio"/> 1 | <input checked="" type="radio"/> 0 | <input checked="" type="radio"/> |
| Protection from Contamination .2653, .2654 | | | | | | | | | | | | |
| 13 | <input checked="" type="radio"/> IN | <input type="radio"/> OUT | <input type="radio"/> N/A | <input type="radio"/> N/O | Food separated & protected | | | | <input type="radio"/> 3 | <input type="radio"/> 1.5 | <input type="radio"/> 0 | <input type="radio"/> |
| 14 | <input type="radio"/> IN | <input checked="" type="radio"/> OUT | Food-contact surfaces: cleaned & sanitized | | | | <input type="radio"/> 3 | <input checked="" type="radio"/> 1.5 | <input type="radio"/> 0 | <input type="radio"/> | <input type="radio"/> | |
| 15 | <input checked="" type="radio"/> IN | <input type="radio"/> OUT | Proper disposition of returned, previously served, reconditioned, & unsafe food | | | | <input type="radio"/> 2 | <input type="radio"/> 1 | <input type="radio"/> 0 | <input type="radio"/> | <input type="radio"/> | |
| Potentially Hazardous Food Time/Temperature .2653 | | | | | | | | | | | | |
| 16 | <input checked="" type="radio"/> IN | <input type="radio"/> OUT | <input type="radio"/> N/A | <input type="radio"/> N/O | Proper cooking time & temperatures | | | | <input type="radio"/> 3 | <input type="radio"/> 1.5 | <input type="radio"/> 0 | <input type="radio"/> |
| 17 | <input checked="" type="radio"/> IN | <input type="radio"/> OUT | <input type="radio"/> N/A | <input type="radio"/> N/O | Proper reheating procedures for hot holding | | | | <input type="radio"/> 3 | <input type="radio"/> 1.5 | <input type="radio"/> 0 | <input type="radio"/> |
| 18 | <input checked="" type="radio"/> IN | <input type="radio"/> OUT | <input type="radio"/> N/A | <input type="radio"/> N/O | Proper cooling time & temperatures | | | | <input type="radio"/> 3 | <input type="radio"/> 1.5 | <input type="radio"/> 0 | <input type="radio"/> |
| 19 | <input checked="" type="radio"/> IN | <input type="radio"/> OUT | <input type="radio"/> N/A | <input type="radio"/> N/O | Proper hot holding temperatures | | | | <input type="radio"/> 3 | <input type="radio"/> 1.5 | <input type="radio"/> 0 | <input type="radio"/> |
| 20 | <input type="radio"/> IN | <input checked="" type="radio"/> OUT | <input type="radio"/> N/A | <input type="radio"/> N/O | Proper cold holding temperatures | | | | <input type="radio"/> 3 | <input type="radio"/> 1.5 | <input checked="" type="radio"/> 0 | <input type="radio"/> |
| 21 | <input type="radio"/> IN | <input checked="" type="radio"/> OUT | <input type="radio"/> N/A | <input type="radio"/> N/O | Proper date marking & disposition | | | | <input type="radio"/> 3 | <input type="radio"/> 1.5 | <input checked="" type="radio"/> 0 | <input type="radio"/> |
| 22 | <input type="radio"/> IN | <input type="radio"/> OUT | <input checked="" type="radio"/> N/A | <input type="radio"/> N/O | Time as a public health control: procedures & records | | | | <input type="radio"/> 2 | <input type="radio"/> 1 | <input type="radio"/> 0 | <input type="radio"/> |
| Consumer Advisory .2653 | | | | | | | | | | | | |
| 23 | <input type="radio"/> IN | <input checked="" type="radio"/> OUT | <input type="radio"/> N/A | Consumer advisory provided for raw or undercooked foods | | | | <input type="radio"/> 1 | <input type="radio"/> 0.5 | <input checked="" type="radio"/> 0 | <input checked="" type="radio"/> | |
| Highly Susceptible Populations .2653 | | | | | | | | | | | | |
| 24 | <input type="radio"/> IN | <input type="radio"/> OUT | <input checked="" type="radio"/> N/A | Pasteurized foods used; prohibited foods not offered | | | | <input type="radio"/> 3 | <input type="radio"/> 1.5 | <input type="radio"/> 0 | <input type="radio"/> | |
| Chemical .2653, .2657 | | | | | | | | | | | | |
| 25 | <input type="radio"/> IN | <input type="radio"/> OUT | <input checked="" type="radio"/> N/A | Food additives: approved & properly used | | | | <input type="radio"/> 1 | <input type="radio"/> 0.5 | <input type="radio"/> 0 | <input type="radio"/> | |
| 26 | <input type="radio"/> IN | <input checked="" type="radio"/> OUT | <input type="radio"/> N/A | Toxic substances properly identified stored, & used | | | | <input type="radio"/> 2 | <input checked="" type="radio"/> 1 | <input type="radio"/> 0 | <input type="radio"/> | |
| Conformance with Approved Procedures .2653, .2654, .2658 | | | | | | | | | | | | |
| 27 | <input type="radio"/> IN | <input type="radio"/> OUT | <input checked="" type="radio"/> N/A | Compliance with variance, specialized process, reduced oxygen packing criteria or HACCP plan | | | | <input type="radio"/> 2 | <input type="radio"/> 1 | <input type="radio"/> 0 | <input type="radio"/> | |



Food Establishment Inspection Report, continued

Establishment Name: J PEPPERS RESTAURANT

Establishment ID: 3034012101

Instructions, continued:

5. Click the appropriate circle to fill-in for "IN, OUT, N/A, N/O".

IN= In Compliance, OUT= Not in compliance
N/O=Not Observed, N/A= Not Applicable

6. Click or check the appropriate boxes for CDI and/or R, VR

CDI= Corrected during Inspection
R= Repeat Violation
VR= Verification Required

Calculate the "Total Deductions" and record.

7. Sign and complete "Signature Block".


8. Fill in "No. Of Risk Factor Intervention Violations" and "No. of Repeat Risk Factor Intervention Violations".

9. Continue to page 3 for "Comment Addendum to Food Establishment Inspection Report".

Signature Block:

John *First* Jones *Last*

Person in Charge (Print)


Person in Charge (Signature)

Greg *First* Gartner *Last*

Regulatory Authority (Print)


Regulatory Authority (Signature)

Contact Number: (336) 703 - 3383

Verification Required Date: ___ / ___ / ___

REHS ID: 2360 - Gartner, Gregory

No. of Risk Factor/
Intervention
Violations: 8

No. of Repeat Risk
Factor/Intervention
Violations:

| Good Retail Practices | | | | | | | | |
|---|---|---|------------|-----|----|-----------------------|----------------------------------|-----------------------|
| Preventative measures to control the addition of pathogens, chemicals, and physical objects into foods. | | | | | | | | |
| Compliance Status | | OUT | CDI | R | VR | | | |
| Safe Food and Water .2653, .2655, .2658 | | | | | | | | |
| 28 | <input checked="" type="radio"/> IN <input type="radio"/> OUT | Pasteurized eggs used where required | 1 | 0.5 | 0 | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> |
| 29 | <input checked="" type="radio"/> IN <input type="radio"/> OUT | Water and ice from approved source | 2 | 1 | 0 | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> |
| 30 | <input type="radio"/> IN <input type="radio"/> OUT <input checked="" type="radio"/> N/A | Variance obtained for specialized processing methods | 1 | 0.5 | 0 | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> |
| Food Temperature Control .2653, .2654 | | | | | | | | |
| 31 | <input type="radio"/> IN <input checked="" type="radio"/> OUT | Proper cooling methods used; adequate equipment for temperature control | 1 | 0.5 | 0 | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> |
| 32 | <input checked="" type="radio"/> IN <input type="radio"/> OUT <input type="radio"/> N/A <input type="radio"/> N/O | Plant food properly cooked for hot holding | 1 | 0.5 | 0 | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> |
| 33 | <input type="radio"/> IN <input checked="" type="radio"/> OUT <input type="radio"/> N/A <input type="radio"/> N/O | Approved thawing methods used | 1 | 0.5 | 0 | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> |
| 34 | <input checked="" type="radio"/> IN <input type="radio"/> OUT | Thermometers provided & accurate | 1 | 0.5 | 0 | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> |
| Food Identification .2653 | | | | | | | | |
| 35 | <input checked="" type="radio"/> IN <input type="radio"/> OUT | Food properly labeled: original container | 2 | 1 | 0 | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> |
| Prevention of Food Contamination .2652, .2653, .2654, .2656, .2657 | | | | | | | | |
| 36 | <input checked="" type="radio"/> IN <input type="radio"/> OUT | Insects & rodents not present; no unauthorized animals | 2 | 1 | 0 | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> |
| 37 | <input type="radio"/> IN <input checked="" type="radio"/> OUT | Contamination prevented during food preparation, storage & display | 2 | 1 | 0 | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> |
| 38 | <input type="radio"/> IN <input checked="" type="radio"/> OUT | Personal cleanliness | 1 | 0.5 | 0 | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> |
| 39 | <input type="radio"/> IN <input checked="" type="radio"/> OUT | Wiping cloths: properly used & stored | 1 | 0.5 | 0 | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> |
| 40 | <input checked="" type="radio"/> IN <input type="radio"/> OUT | Washing fruits & vegetables | 1 | 0.5 | 0 | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> |
| Proper Use of Utensils .2653, .2654 | | | | | | | | |
| 41 | <input checked="" type="radio"/> IN <input type="radio"/> OUT | In-use utensils: properly stored | 1 | 0.5 | 0 | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> |
| 42 | <input type="radio"/> IN <input checked="" type="radio"/> OUT | Utensils, equipment & linens: properly stored, dried & handled | 1 | 0.5 | 0 | <input type="radio"/> | <input checked="" type="radio"/> | <input type="radio"/> |
| 43 | <input checked="" type="radio"/> IN <input type="radio"/> OUT | Single-use & single-service articles: properly stored & used | 1 | 0.5 | 0 | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> |
| 44 | <input checked="" type="radio"/> IN <input type="radio"/> OUT | Gloves used properly | 1 | 0.5 | 0 | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> |
| Utensils and Equipment .2653, .2654, .2663 | | | | | | | | |
| 45 | <input type="radio"/> IN <input checked="" type="radio"/> OUT | Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed, & used | 2 | 1 | 0 | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> |
| 46 | <input checked="" type="radio"/> IN <input type="radio"/> OUT | Warewashing facilities: installed, maintained, & used; test strips | 1 | 0.5 | 0 | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> |
| 47 | <input checked="" type="radio"/> IN <input type="radio"/> OUT | Non-food contact surfaces clean | 1 | 0.5 | 0 | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> |
| Physical Facilities .2654, .2655, .2656 | | | | | | | | |
| 48 | <input checked="" type="radio"/> IN <input type="radio"/> OUT | Hot & cold water available; adequate pressure | 2 | 1 | 0 | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> |
| 49 | <input checked="" type="radio"/> IN <input type="radio"/> OUT | Plumbing installed; proper backflow devices | 2 | 1 | 0 | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> |
| 50 | <input checked="" type="radio"/> IN <input type="radio"/> OUT | Sewage & waste water properly disposed | 2 | 1 | 0 | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> |
| 51 | <input checked="" type="radio"/> IN <input type="radio"/> OUT | Toilet facilities: properly constructed, supplied & cleaned | 1 | 0.5 | 0 | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> |
| 52 | <input checked="" type="radio"/> IN <input type="radio"/> OUT | Garbage & refuse properly disposed; facilities maintained | 1 | 0.5 | 0 | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> |
| 53 | <input checked="" type="radio"/> IN <input type="radio"/> OUT | Physical facilities installed, maintained & clean | 1 | 0.5 | 0 | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> |
| 54 | <input checked="" type="radio"/> IN <input type="radio"/> OUT | Meets ventilation & lighting requirements; designated areas used | 1 | 0.5 | 0 | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> |
| Total Deductions: | | | 5.5 | | | | | |

Comment Addendum to Food Establishment Inspection Report

Establishment Name: J PEPPERS RESTAURANT

Establishment ID: 3034012101

Date: 05/02/2013

Location Address: 841 OLD WINSTON RD SUITE 98

City: KERNERSVILLE State: NC

County: 34 Forsyth Zip: 27284

Wastewater System: Municipal/Community On-Site System

Water Supply: Municipal/Community On-Site System

Permittee: J PEPPERS INC.

Telephone: _____

Status Code: A

Category #: IV

Email 1: _____

Email 2: _____

Email 3: _____

Temperature Observations

| Item | Location | Temp | Item | Location | Temp | Item | Location | Temp |
|----------------|-------------------|------|----------------|-------------|------|------------|--------------|------|
| wash vat | wash water | 119 | iceberg | make top | 50 | ribs | walk in | 37 |
| lobster bisque | steam well | 177 | crab cake | cold drawer | 37 | greenbeans | walk in | 40 |
| cream sauce | steam well reheat | 169 | meat loaf | cold drawer | 37 | chicken | walk in | 39 |
| cantaloupe | ice bath | 48 | slacking fries | counter | 48 | air temp | bar coolers | 30 |
| scallops | saute | 37 | utensil bath | counter | 75 | plate temp | dish machine | 170 |
| romas | saute | 37 | hamburger | final cook | 219 | | | |
| grits | pizza make | 37 | salmon | final cook | 147 | | | |
| linguini | pizza make | 37 | rubs | walk in | 37 | | | |

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

- 6 Employees routinely wipe gloved hands on aprons or wiping cloths. If gloves are contaminated, gloves must be removed and hands washed before new gloves are put on. Management made aware of issues.
- 8 No paper towels in bakery side handsink during inspection. Pitchers of tea and water placed directly in front of handsink at beverage station. All handwashing stations must be fully stocked at all times and nothing must be placed in handsinks or in front that impedes proper handwashing.
- 12 If salmon is offered undercooked by consumer request, a written letter from distributor or supplier must be available on location to demonstrate how fish is maintained parasite free and properly aquacultured. Make sure tuna is of particular species that is exempt from parasite destruction.
3-402.11 Parasite Destruction
- 14 All sanitizer bottles and buckets checked today did not register quaternary concentration on test strips. It was later discovered that 3 compartment sink dispenser was not working properly and fixed during inspection. Recommend filling sanitizer vat, checking concentration, then filling bottles and buckets from clean solution. All corrected during inspection.



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Observations and Corrective Actions

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- 20 In make tops, iceberg lettuce leaves offer overstaked, causing top portions to exceed 50°F. Cut leafy greens are now considered potentially hazardous and must be maintained at 41°F or below (or 45°F and below). Corrected during inspection. / Butter portioned cups between 40-49°F. If proper cold holding temperatures cannot be maintained, recommend "Time Only" methods. Discussed with management today.
- 21 Datemarking is approximately 90% in compliance. Remember to date mark half-n-half creamers, cut cabbage, and cut melons for example. Short ribs and short rib au jois dated 8 days ago was discarded.
- 23 Disclosure provided on menu, but not reminder. Also, both must be on lunch, "to go" menus, and online menus. A reminder means a written statement concerning the health risk of consuming animal foods raw, undercooked, or without otherwise being processed to eliminate pathogens. An example is "Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions"
- 26 None of the kitchen sanitizer bottles were properly labeled. Also label sanitizer buckets. All chemicals must be labeled as to their contents.
- 31 Some cooling items were tightly covered (sweet potato guacamole, sweet potato fries, and rib eye). All foods under 70°F in less than two hours. Foods may be loosely covered or uncovered if in the process of cooling.
3-501.15 Cooling Methods
- 33 Fries slacking improperly beside fryers at 48°F. Foods may slack as long as they remain at 32°F or less.
3-501.12 Potentially Hazardous Food (Time/Temperature Control for Safety Food), Slacking
- 37 Top rack of cheese grits uncovered in walk in cooler. All other foods covered. Corrected during inspection.



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Spell

- 38 One employee with wrist watch. Some employees with facial hair that requires beard restraints.
2-402.11 Effectiveness-Hair Restraints
2-303.11 Prohibition-Jewelry
- 39 Wiping cloths used improperly in kitchen. One sanitizer bucket stored improperly on pizza cutting board. 15A NCAC 18A .2653 ref. 3-304.14: (B) Cloths in-use for wiping counter and other equipment surfaces shall be held between use in a chemical sanitizer solution at proper concentration and laundered daily; Cloths in-use for wiping surfaces in contact with raw animal foods shall be kept separate from cloths used for other purposes. Chemical sanitizing solution shall be free of food debris and visible soil. Containers of chemical sanitizing solutions in which wet wiping cloths are held between uses shall be stored off the floor and used in a manner that prevents contamination of food, utensils, linens, and equipment.
- 42 Ice paddles stored on direct contact of shelving in walk in freezer (Repeat). Utensils stored in room temperature water at pizza make and bakery. Other utensils stored on hand-contact handles of equipment. Utensils must be stored in clean, dry surfaces. If stored in water, water must be maintained at 135°F or above or under running water (such as a properly drained dipper well)
- 45 Replace cracked metal flex hose casing and leak at scrap sink. Shelving is beginning to rust in areas along bottoms shelves in secondary walk in and must be replaced or repainted. Replace missing camlock covers in walk in coolers and shelf caps at utensils shelving.



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✓
Spell

