

Food Establishment Inspection Report

Score: 90.5

Establishment Name: MI PUEBLO #8

Establishment ID: 3034011447

Location Address: 2905 REYNOLDA RD

City: WINSTON SALEM State: North Carolina

Zip: 27106 County: 34 Forsyth

Permittee: MI PUEBLO NO 8 INC

Telephone: (336) 722-5772

Inspection Re-Inspection

Wastewater System:

Municipal/Community On-Site System

Water Supply:

Municipal/Community On-Site Supply

Date: 05/17/2022 Status Code: A

Time In: 1:30 PM Time Out: 6:30 PM

Category#: IV

FDA Establishment Type: Full-Service Restaurant

No. of Risk Factor/Intervention Violations: 10

No. of Repeat Risk Factor/Intervention Violations: 1

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

Good Retail Practices

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					
30	IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/>				
Pasteurized eggs used where required		1	0.5	0	
31	<input checked="" type="checkbox"/> OUT				
Water and ice from approved source		2	1	0	
32	IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/>				
Variance obtained for specialized processing methods		2	1	0	
Food Temperature Control .2653, .2654					
33	IN <input checked="" type="checkbox"/> OUT				
Proper cooling methods used; adequate equipment for temperature control		1	<input checked="" type="checkbox"/>	0	<input checked="" type="checkbox"/>
34	<input checked="" type="checkbox"/> OUT N/A N/O				
Plant food properly cooked for hot holding		1	0.5	0	
35	IN <input checked="" type="checkbox"/> OUT N/A N/O				
Approved thawing methods used		1	0.5	0	
36	<input checked="" type="checkbox"/> OUT				
Thermometers provided & accurate		1	0.5	0	
Food Identification .2653					
37	IN <input checked="" type="checkbox"/> OUT				
Food properly labeled: original container		2	1	<input checked="" type="checkbox"/>	
Prevention of Food Contamination .2652, .2653, .2654, .2656, .2657					
38	<input checked="" type="checkbox"/> OUT				
Insects & rodents not present; no unauthorized animals		2	1	0	
39	IN <input checked="" type="checkbox"/> OUT				
Contamination prevented during food preparation, storage & display		2	<input checked="" type="checkbox"/>	0	<input checked="" type="checkbox"/>
40	<input checked="" type="checkbox"/> OUT				
Personal cleanliness		1	0.5	0	
41	IN <input checked="" type="checkbox"/> OUT				
Wiping cloths: properly used & stored		1	0.5	<input checked="" type="checkbox"/>	
42	<input checked="" type="checkbox"/> OUT N/A				
Washing fruits & vegetables		1	0.5	0	
Proper Use of Utensils .2653, .2654					
43	IN <input checked="" type="checkbox"/> OUT				
In-use utensils: properly stored		1	0.5	<input checked="" type="checkbox"/>	
44	<input checked="" type="checkbox"/> OUT				
Utensils, equipment & linens: properly stored, dried & handled		1	0.5	0	
45	IN <input checked="" type="checkbox"/> OUT				
Single-use & single-service articles: properly stored & used		1	0.5	<input checked="" type="checkbox"/>	
46	<input checked="" type="checkbox"/> OUT				
Gloves used properly		1	0.5	0	
Utensils and Equipment .2653, .2654, .2663					
47	IN <input checked="" type="checkbox"/> OUT				
Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed & used		1	<input checked="" type="checkbox"/>	0	<input checked="" type="checkbox"/>
48	<input checked="" type="checkbox"/> OUT				
Warewashing facilities: installed, maintained & used; test strips		1	0.5	0	
49	IN <input checked="" type="checkbox"/> OUT				
Non-food contact surfaces clean		1	<input checked="" type="checkbox"/>	0	<input checked="" type="checkbox"/>
Physical Facilities .2654, .2655, .2656					
50	<input checked="" type="checkbox"/> OUT N/A				
Hot & cold water available; adequate pressure		1	0.5	0	
51	IN <input checked="" type="checkbox"/> OUT				
Plumbing installed; proper backflow devices		2	1	<input checked="" type="checkbox"/>	
52	<input checked="" type="checkbox"/> OUT				
Sewage & wastewater properly disposed		2	1	0	
53	<input checked="" type="checkbox"/> OUT N/A				
Toilet facilities: properly constructed, supplied & cleaned		1	0.5	0	
54	IN <input checked="" type="checkbox"/> OUT				
Garbage & refuse properly disposed; facilities maintained		1	<input checked="" type="checkbox"/>	0	<input checked="" type="checkbox"/>
55	IN <input checked="" type="checkbox"/> OUT				
Physical facilities installed, maintained & clean		1	<input checked="" type="checkbox"/>	0	<input checked="" type="checkbox"/>
56	<input checked="" type="checkbox"/> OUT				
Meets ventilation & lighting requirements; designated areas used		1	0.5	0	
TOTAL DEDUCTIONS:					9.5



Comment Addendum to Food Establishment Inspection Report

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 County: 34 Forsyth Zip: 27106
 Wastewater System: Municipal/Community On-Site System
 Water Supply: Municipal/Community On-Site System
 Permittee: MI PUEBLO NO 8 INC
 Telephone: (336) 722-5772

Establishment ID: 3034011447
 Inspection Re-Inspection Date: 05/17/2022
 Comment Addendum Attached? Status Code: A
 Water sample taken? Yes No Category #: IV
 Email 1: edgar@mipueblomexgrill.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
Shrimp	Cook To	166	Pico 3:40pm	Walk In Cooler	42			
Chicken	Cook To	180	Pork	Steam Table	186			
Beef	Cook To	160	Black Beans	Steam Table	202			
Rice	Steam Table	150	Pico	Flip Top	40			
Chicken Soup	Steam Table	158	Tomato	Flip Top	42			
Cheese Sauce	Steam Table	144	Roasted Chili	Walk In Cooler	40			
Rice	Steam Table	152	Black Beans	Walk In Cooler	40			
Beans	Steam Table	150	Flautas (discarded)	Walk In Cooler	82			
Taco Beef	Steam Table	181	Ambient	Reach In Cooler	41			
Chicken	Steam Table	180	Hot Water	3 Compartment Slnk	140			
Flautas	Reach In	40	Sanitizer Chlorine	3 Compartment Sink	10			
Alambre	Flip Top	36	Sanitizer Chlorine	Dish Machine	50			
Lettuce	Flip Top	36						
Cheese	Flip Top	36						
Tomato	Flip Top	34						
Pico	Flip Top	36						
Baked Potato	Flip Top	36						
Chili Relano	Flip Top	30						
Tomato	Grill Drawer	42						
Pico 2:45	Walk In Cooler	45						

Person in Charge (Print & Sign):
 First: Gabriela Last: Perez
 Regulatory Authority (Print & Sign):
 First: Leslie Easter Last: Glen Pugh

[Handwritten Signature]

[Handwritten Signature]

REHS ID: 1908 - Easter, Leslie Verification Required Date: 05/26/2022

REHS Contact Phone Number: (336) 703-3138



North Carolina Department of Health & Human Services

Division of Public Health
 Environmental Health Section
 Food Protection Program
 DHHS is an equal opportunity employer.
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Comment Addendum to Inspection Report

Establishment Name: MI PUEBLO #8

Establishment ID: 3034011447

Date: 05/17/2022 **Time In:** 1:30 PM **Time Out:** 6:30 PM

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 2-102.11 (A), (B) - Pf. Based on the RISKS inherent to the FOOD operation, during inspections and upon request the PERSON IN CHARGE shall demonstrate to the REGULATORY AUTHORITY knowledge of foodborne disease prevention, application of the HAZARD Analysis and CRITICAL CONTROL POINT principles, and the requirements of this Code. The PERSON IN CHARGE shall demonstrate this knowledge by: (A) Complying with this Code by having no violations of PRIORITY ITEMS during the current inspection; (B) Being a certified FOOD protection manager who has shown proficiency of required information through passing a test that is part of an ACCREDITED PROGRAM;
***The PIC was not a CFPM and Priority violations were found during the inspection. CDI priority violations were corrected during inspection.
- 2 2-102.12 (A) Certified Food Protection Manager -C. (A) The PERSON IN CHARGE shall be a certified FOOD protection manager who has shown proficiency of required information through passing a test that is part of an ACCREDITED PROGRAM.
***The PIC was not a certified food protection manager.
- 3 2-201.11 Ensure food employees understand when to report illnesses, symptoms and exposure. - P. (A) The PERMIT HOLDER shall require FOOD EMPLOYEES and CONDITIONAL EMPLOYEES to report to the PERSON IN CHARGE information about their health and activities as they relate to diseases that are transmissible through FOOD. A FOOD EMPLOYEE or CONDITIONAL EMPLOYEE shall report the information in a manner that allows the PERSON IN CHARGE to reduce the RISK of foodborne disease transmission, including providing necessary additional information, such as the date of onset of symptoms and an illness, or of a diagnosis without symptoms.
***The PIC was not aware of the symptoms or diseases required for employees to report. Employees were not able to name any of the symptoms or diseases and no employee health policy was present. CDI educated PIC about the requirements and left a copy of an employee health policy to help train and use as a reference.
- 5 2-501.11 Clean-up of Vomiting and Diarrheal Event - Pf. A FOOD ESTABLISHMENT shall have written procedures for EMPLOYEES to follow when responding to vomiting or diarrheal events that involve the discharge of vomitus or fecal matter onto surfaces in the FOOD ESTABLISHMENT. The procedures shall address the specific actions EMPLOYEES must take to minimize the spread of contamination and the exposure of EMPLOYEES, consumers, FOOD, and surfaces to vomitus or fecal matter.
***No vomit/diarrhea clean up plan was available. CDI discussed new requirements with PIC and left a copy of a plan.
- 6 2-401.11 Eating, Drinking, or Using Tobacco - C. (A) An EMPLOYEE shall eat, drink, or use any form of tobacco only in designated areas where the contamination of exposed FOOD; clean EQUIPMENT, UTENSILS, and LINENS; unwrapped SINGLE-SERVICE and SINGLE-USE ARTICLES; or other items needing protection can not result.
***The employee washing dishes had an open drink cup stored on a shelf with clean equipment. CDI this was discarded and proper drinking practices were discussed with PIC.
- 8 2-301.14 When to Wash - P. FOOD EMPLOYEES shall clean their hands and exposed portions of their arms as specified under § 2-301.12 immediately before engaging in FOOD preparation including working with exposed FOOD, clean EQUIPMENT and UTENSILS, and unwrapped SINGLE-SERVICE and SINGLE-USE ARTICLES and: (G) When switching between working with raw FOOD and working with READY-TO-EAT FOOD; (H) Before donning gloves to initiate a task that involves working with FOOD.
***Employee handled raw chicken with gloved hands when dispensing it onto the grill then went to change gloves without washing hands. CDI stopped employee, discussed proper hand washing, and had her wash hands before continuing.
- 10 5-205.11 Using a Handwashing Sink - Operation and Maintenance - Pf. (B) A HANDWASHING SINK may not be used for purposes other than handwashing.
***The PIC was dumping chemical bottles into a hand wash sink. CDI stopped PIC and discussed only using a hand washing sink for hand washing and had the sink cleaned and sanitized.
- 15 3-302.11 Packaged and Unpackaged Food - Separation, Packaging, and Segregation - P. (A) FOOD shall be protected from cross contamination by: (1) Except as specified in (1)(d) below, separating raw animal FOODS during storage, preparation, holding, and display from: (a) Raw READY-TO-EAT FOOD including other raw animal FOOD such as FISH for sushi or MOLLUSCAN SHELLFISH, or other raw READY-TO-EAT FOOD such as fruits and vegetables, (b) Cooked READY-TO-EAT FOOD. (d) Frozen, commercially processed and packaged raw animal FOOD may be stored or displayed with or above frozen, commercially processed and packaged, ready-to-eat food. (8) Separating fruits and vegetables, before they are washed as specified under § 3-302.15 from READY-TO-EAT FOOD.
***Raw chicken and beef were stored above ready to eat ceviche and other ingredients in the stand up reach in on the cook line. Raw chicken was stored above ready to eat foods and other raw animal foods in the walk in cooler. Opened packages of raw animal foods and vegetables were mixed together in stand up freezer. Unwashed produce was stored above ready to eat produce in walk in produce cooler. CDI all foods were rearranged to prevent cross contamination.

- 20 3-501.14 Cooling - P. (A) Cooked TIME/TEMPERATURE CONTROL FOR SAFETY FOOD shall be cooled: (1) Within 2 hours from 135°F to 70°F; and (2) Within a total of 6 hours from 135°F to 41°F or less. (B) TIME/TEMPERATURE CONTROL FOR SAFETY FOOD shall be cooled within 4 hours to 41°F or less if prepared from ingredients at ambient temperature, such as pico de gallo.
***Chicken flautas prepped at 12pm were at 82°F at 2:24pm. Pico prepared at 10:30am was at 45°F at 2:45pm. CDI the flautas were discarded and the pico was put on ice to help cool rapidly. Pico was down to 42°F when checked again at 3:40pm.
- 28 7-102.11 Common Name - Working Containers - Pf. Working containers used for storing POISONOUS OR TOXIC MATERIALS such as cleaners and SANITIZERS taken from bulk supplies shall be clearly and individually identified with the common name of the material.
***Several spray bottles around the facility were not labeled with the chemicals that were in them; PIC dumped these chemicals and will label bottles. A bottle of bleach contained an unknown chemical and was discarded. All the hand soap dispensers in the facility are labeled as hand sanitizer and will need to be labeled properly or old labels removed. A 10 day verification will be made to ensure compliance.
- 33 3-501.15 Cooling Methods - Pf.(A) Cooling shall be accomplished in accordance with the time and temperature criteria specified under § 3-501.14 by using one or more of the following methods based on the type of FOOD being cooled: (1) Placing the FOOD in shallow pans; (2) Separating the FOOD into smaller or thinner portions; (3) Using rapid cooling EQUIPMENT; (4) Stirring the FOOD in a container placed in an ice water bath; (5) Using containers that facilitate heat transfer; (6) Adding ice as an ingredient; (7) Other effective methods.
***See violation #20. The flautas and pico were both placed into large containers and covered while cooling. The flautas were also made with hot chicken. CDI discussed proper cooling methods with PIC. Use smaller pans and ice baths to rapidly cool pico after making and use ingredients that have already been cooled when making flautas. Lay flautas out in single layers on sheet pans to help cool quickly.
- 37 3-302.12 Food Storage Containers Identified with Common Name of Food - C. Except for containers holding FOOD that can be readily and unmistakably recognized such as dry pasta, working containers holding FOOD or FOOD ingredients that are removed from their original packages for use in the FOOD ESTABLISHMENT, such as cooking oils, flour, herbs, potato flakes, salt, spices, and sugar shall be identified with the common name of the FOOD.
***Several containers of salt, sugar, spices, etc.. in bulk containers were not labeled.
- 3-601.11 Standards of Identity - C. PACKAGED FOOD shall comply with standard of identity requirements in 21 CFR 131-169 and 9 CFR 319 Definitions and standards of identity or composition, and the general requirements in 21 CFR 130 – Food Standards: General and 9 CFR 319 Subpart A –General.
***The spice blends that are coming from the corporate office are not labeled with the ingredients. Please get an ingredient card and keep on file for all of the spice blends so that you know what ingredients are in the blend if a consumer needs that information.
- 39 3-305.11 Food Storage - Preventing Contamination from the Premises - C. (A) FOOD shall be protected from contamination by storing the FOOD: (1) In a clean, dry location; (2) Where it is not exposed to splash, dust, or other contamination; and (3) At least 15 cm (6 inches) above the floor.
***A container of oil was stored on the floor in the prep area outside of produce cooler. Dry goods stored uncovered in dry stock room.
- 41 3-304.14 Wiping Cloths, Use Limitation.- C. (D) Dry wiping cloths shall be free of FOOD debris and visible soil.
***Towels used for hot holding on the cook line were heavily soiled. Once the towels become soiled they should be put in soiled laundry bin and new towels used.
- 43 3-304.12 In-Use Utensils, Between-Use Storage -C. (B) In FOOD that is not TIME/TEMPERATURE CONTROL FOR SAFETY FOOD with their handles above the top of the FOOD within containers or EQUIPMENT that can be closed, such as bins of sugar, flour, or cinnamon. (E) In a clean, protected location if the UTENSILS, such as ice scoops, are used only with a FOOD that is not TIME/TEMPERATURE CONTROL FOR SAFETY FOOD.
***Scoops for the rice and pinto beans had their handles in contact with the food. The ice scoop holder at the front server area needs to be cleaned.
- 45 4-903.11 (A) and (C) Equipment, Utensils, Linens and Single-Service and Single-Use Articles - Storing - C. Cleaned EQUIPMENT and UTENSILS, laundered LINENS, and SINGLE-SERVICE and SINGLEUSE ARTICLES shall be stored: (1) In a clean, dry location; (2) Where they are not exposed to splash, dust, or other contamination; and (3) At least 15 cm (6 inches) above the floor.
***Single service items are being stored on the floor in the old rotisserie room.
- 47 4-202.11 Food-Contact Surfaces - Cleanability - Pf. (A) Multiuse FOOD-CONTACT SURFACES shall be: (1) SMOOTH; (2) Free of breaks, open seams, cracks, chips, inclusions, pits, and similar imperfections.
***Several plates were chipped; a dicer blade attachment was bent/broken; the chip scoop has a large crack at the handle; and the small ice scoop at front wait station is chipped. The plates and dicer blade were discarded. A 10 day verification will be made to ensure compliance for the other scoops.
- 4-501.11 Good Repair and Proper Adjustment - Equipment - C. Equipment shall be maintained in good repair.
***Please repair the bottom grill drawer that is not closing completely. Repair the microwave door on the cook line. Replace

gaskets on the hot box. Repair the stove door that is held closed by wire.

- 49 4-601.11 (C) Equipment, Food-Contact Surfaces, Nonfood Contact Surfaces, and Utensils - C. (C) NonFOOD-CONTACT SURFACES of EQUIPMENT shall be kept free of an accumulation of dust, dirt, FOOD residue, and other debris.
***Please clean the 4 burner stove, above the chip warmer, shelves under prep tables in prep room, tables under equipment on the cook line, dunnage racks holding clean equipment and food supplies, and inside the chip drawers.
- 51 5-205.15 System Maintained in Good Repair - C. A PLUMBING SYSTEM shall be: (B) Maintained in good repair.
***There is a leak under the bar area that needs to be repaired. The drain pipe at the hand wash sink near the walk in cooler is detached from the sink basin.
- 54 5-501.15 Receptacles and waste handling units for refuse, recyclables, and returnables used with materials containing food residue and used outside the food service establishment shall be designed and constructed to have tight-fitting lids, doors, or covers.
***The dumpster doors were open and the grease bin door was open.
- 5-501.115 A storage area and enclosure for refuse, recyclable, or returnables shall be maintained free of unnecessary items, and clean.
***Please clean up the litter on the ground outside at the dumpster area..
- 5-501.114 Drains in receptacles and waste handling units for refuse, recyclables, and returnables shall have drain plugs in place.
***The cardboard dumpster is missing its drain plug.
- 55 6-501.12 Cleaning, Frequency and Restrictions - C. Physical facilities shall be cleaned as often as necessary to keep them clean.
***Please clean floors under cook line equipment, under the bar area, and in the prep area. Please clean walls at the dish washing and prep sink area.
- 6-501.11 Repairing - Premises, Structures, Attachments, and Fixtures - Methods - C. Physical facilities shall be maintained in good repair.
***Repair the ceiling in the chemical storage area.