

# Food Establishment Inspection Report

Score: 84.5

Establishment Name: THE PRESCOTT

Establishment ID: 3034012585

Location Address: 126 SOUTH MAIN STREET SUITE G

City: KERNERSVILLE State: North Carolina

Zip: 27284 County: 34 Forsyth

Permittee: THE PRESCOTT RESTAURANT GROUP LLC

Telephone: (336) 310-4014

Inspection  Re-Inspection

**Wastewater System:**

Municipal/Community  On-Site System

**Water Supply:**

Municipal/Community  On-Site Supply

Date: 06/21/2022 Status Code: A

Time In: 10:30 AM Time Out: 3:25 PM

Category#: IV

FDA Establishment Type: \_\_\_\_\_

No. of Risk Factor/Intervention Violations: 10

No. of Repeat Risk Factor/Intervention Violations: 3

**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
<b>Supervision .2652</b>					
1	IN <input checked="" type="checkbox"/> N/A				
PIC Present, demonstrates knowledge, & performs duties		X	0		
2	IN <input checked="" type="checkbox"/> N/A				
Certified Food Protection Manager		X	0		
<b>Employee Health .2652</b>					
3	OUT <input checked="" type="checkbox"/>				
Management, food & conditional employee; knowledge, responsibilities & reporting		2	1	0	
4	OUT <input checked="" type="checkbox"/>				
Proper use of reporting, restriction & exclusion		3	1.5	0	
5	OUT <input checked="" type="checkbox"/>				
Procedures for responding to vomiting & diarrheal events		1	0.5	0	
<b>Good Hygienic Practices .2652, .2653</b>					
6	IN <input checked="" type="checkbox"/> T				
Proper eating, tasting, drinking or tobacco use		1	0.5	X	
7	OUT <input checked="" type="checkbox"/>				
No discharge from eyes, nose, and mouth		1	0.5	0	
<b>Preventing Contamination by Hands .2652, .2653, .2655, .2656</b>					
8	OUT <input checked="" type="checkbox"/>				
Hands clean & properly washed		4	2	0	
9	OUT <input checked="" type="checkbox"/> 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"/> T/N/A				
Handwashing sinks supplied & accessible		2	X	0	X
<b>Approved Source .2653, .2655</b>					
11	OUT <input checked="" type="checkbox"/>				
Food obtained from approved source		2	1	0	
12	IN <input checked="" type="checkbox"/> OUT				
Food received at proper temperature		2	1	0	
13	OUT <input checked="" type="checkbox"/>				
Food in good condition, safe & unadulterated		2	1	0	
14	IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A/N/O				
Required records available: shellstock tags, parasite destruction		2	1	0	
<b>Protection from Contamination .2653, .2654</b>					
15	IN <input checked="" type="checkbox"/> T/N/A/N/O				
Food separated & protected		3	X	0	X
16	IN <input checked="" type="checkbox"/> T				
Food-contact surfaces: cleaned & sanitized		3	X	0	X
17	OUT <input checked="" type="checkbox"/>				
Proper disposition of returned, previously served, reconditioned & unsafe food		2	1	0	
<b>Potentially Hazardous Food Time/Temperature .2653</b>					
18	OUT <input checked="" type="checkbox"/> N/A/N/O				
Proper cooking time & temperatures		3	1.5	0	
19	IN <input checked="" type="checkbox"/> T/N/A/N/O				
Proper reheating procedures for hot holding		3	1.5	X	X
20	IN <input checked="" type="checkbox"/> T/N/A/N/O				
Proper cooling time & temperatures		3	X	0	X
21	OUT <input checked="" type="checkbox"/> N/A/N/O				
Proper hot holding temperatures		3	1.5	0	
22	OUT <input checked="" type="checkbox"/> N/A/N/O				
Proper cold holding temperatures		3	1.5	0	
23	IN <input checked="" type="checkbox"/> T/N/A/N/O				
Proper date marking & disposition		3	X	0	X
24	IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A/N/O				
Time as a Public Health Control; procedures & records		3	1.5	0	
<b>Consumer Advisory .2653</b>					
25	IN <input checked="" type="checkbox"/> T/N/A				
Consumer advisory provided for raw/undercooked foods		1	0.5	X	X
<b>Highly Susceptible Populations .2653</b>					
26	OUT <input checked="" type="checkbox"/> N/A				
Pasteurized foods used; prohibited foods not offered		3	1.5	0	
<b>Chemical .2653, .2657</b>					
27	IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> T				
Food additives: approved & properly used		1	0.5	0	
28	OUT <input checked="" type="checkbox"/> N/A				
Toxic substances properly identified stored & used		2	1	0	
<b>Conformance with Approved Procedures .2653, .2654, .2658</b>					
29	IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> T				
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
<b>Safe Food and Water .2653, .2655, .2658</b>					
30	IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> T				
Pasteurized eggs used where required		1	0.5	0	
31	OUT <input checked="" type="checkbox"/>				
Water and ice from approved source		2	1	0	
32	IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> T				
Variance obtained for specialized processing methods		2	1	0	
<b>Food Temperature Control .2653, .2654</b>					
33	IN <input checked="" type="checkbox"/> T				
Proper cooling methods used; adequate equipment for temperature control		1	X	0	X
34	IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A <input checked="" type="checkbox"/> T				
Plant food properly cooked for hot holding		1	0.5	0	
35	IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A <input checked="" type="checkbox"/> T				
Approved thawing methods used		1	0.5	0	
36	OUT <input checked="" type="checkbox"/>				
Thermometers provided & accurate		1	0.5	0	
<b>Food Identification .2653</b>					
37	IN <input checked="" type="checkbox"/> T				
Food properly labeled: original container		2	1	X	
<b>Prevention of Food Contamination .2652, .2653, .2654, .2656, .2657</b>					
38	OUT <input checked="" type="checkbox"/>				
Insects & rodents not present; no unauthorized animals		2	1	0	
39	IN <input checked="" type="checkbox"/> T				
Contamination prevented during food preparation, storage & display		2	X	0	X
40	IN <input checked="" type="checkbox"/> T				
Personal cleanliness		1	X	0	X
41	IN <input checked="" type="checkbox"/> T				
Wiping cloths: properly used & stored		1	0.5	X	
42	IN <input checked="" type="checkbox"/> T/N/A				
Washing fruits & vegetables		1	X	0	X
<b>Proper Use of Utensils .2653, .2654</b>					
43	IN <input checked="" type="checkbox"/> T				
In-use utensils: properly stored		1	0.5	X	
44	IN <input checked="" type="checkbox"/> T				
Utensils, equipment & linens: properly stored, dried & handled		1	X	0	
45	OUT <input checked="" type="checkbox"/>				
Single-use & single-service articles: properly stored & used		1	0.5	0	
46	OUT <input checked="" type="checkbox"/>				
Gloves used properly		1	0.5	0	
<b>Utensils and Equipment .2653, .2654, .2663</b>					
47	IN <input checked="" type="checkbox"/> T				
Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed & used		1	X	0	X
48	OUT <input checked="" type="checkbox"/>				
Warewashing facilities: installed, maintained & used; test strips		1	0.5	0	
49	IN <input checked="" type="checkbox"/> T				
Non-food contact surfaces clean		X	0.5	0	X
<b>Physical Facilities .2654, .2655, .2656</b>					
50	OUT <input checked="" type="checkbox"/> N/A				
Hot & cold water available; adequate pressure		1	0.5	0	
51	OUT <input checked="" type="checkbox"/>				
Plumbing installed; proper backflow devices		2	1	0	
52	IN <input checked="" type="checkbox"/> T				
Sewage & wastewater properly disposed		2	X	0	
53	OUT <input checked="" type="checkbox"/> N/A				
Toilet facilities: properly constructed, supplied & cleaned		1	0.5	0	
54	OUT <input checked="" type="checkbox"/>				
Garbage & refuse properly disposed; facilities maintained		1	0.5	0	
55	IN <input checked="" type="checkbox"/> T				
Physical facilities installed, maintained & clean		X	0.5	0	X
56	IN <input checked="" type="checkbox"/> T				
Meets ventilation & lighting requirements; designated areas used		1	0.5	X	
<b>TOTAL DEDUCTIONS:</b>					<b>15.5</b>



# Comment Addendum to Food Establishment Inspection Report

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 City: KERNERSVILLE State: NC  
 County: 34 Forsyth Zip: 27284  
 Wastewater System:  Municipal/Community  On-Site System  
 Water Supply:  Municipal/Community  On-Site System  
 Permittee: THE PRESCOTT RESTAURANT GROUP LLC  
 Telephone: (336) 310-4014

Establishment ID: 3034012585  
 Inspection  Re-Inspection Date: 06/21/2022  
 Comment Addendum Attached?  Status Code: A  
 Water sample taken?  Yes  No Category #: IV  
 Email 1: THEPRESCOTTRESTAURANT@GMAIL.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
Mashed Potato	Steam Well	43	Slaw	Walk In Cooler	38			
Mashed Potato	Reheated	189	Roasted Root Veg	Walk In Cooler	39			
Tomato	Flip Top	36	Stock	Walk In Cooler	40			
Pulled Chicken	Flip Top	38	Collard Greens	Walk In Cooler	38			
Turkey	Flip Top	32	Shrimp	Cook To	178			
Ham	Flip Top	32	Salmon	Cook To	169			
Chicken Salad	Flip Top	38	Au Jus	Steam Well	178			
Artichoke	Flip Top 2	35	Hot Water	3 Compartment Sink	132			
Squash and Cooked Broccoli	Flip Top 2	36	Sanitizer Quaternary	3 Compartment Sink	300			
Bacon Jam	Flip Top 2	34	Sanitizer Chlorine	Dish Machine	50			
Pasta	Flip Top 2	39						
Cream Cheese	Flip Top 2	39						
Lobster	Flip Top 2	39						
Chicken 6/20	Flip Top 2 Reach In	44						
Pot Roast	Flip Top 2 Reach In	37						
Lamb BBQ	Flip Top 2 Reach In	41						
Lasagna	Flip Top 2 Reach In	37						
Ham	Back Reach In	41						
Turkey	Back Reach In	40						
Rice	Walk In Cooler	39						

Person in Charge (Print & Sign): Robert *First*                      *Last*  
Prescott  
 Regulatory Authority (Print & Sign): Glen *First*                      *Last*  
Pugh





REHS ID: 3016 - Pugh, Glen

Verification Required Date: \_\_\_\_\_

REHS Contact Phone Number: (336) 703-3164



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:** THE PRESCOTT

**Establishment ID:** 3034012585

**Date:** 06/21/2022 **Time In:** 10:30 AM **Time Out:** 3:25 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; or (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 able to provide documentation for a completed CFPM course and there were priority violations during the inspection. No one in kitchen was a CFPM.
- 2 2-102.12 (A) Certified Food Protection Manager (C) - 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 CFPM.
- 6 2-401.11 Eating, Drinking, or Using Tobacco (C) - 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.  
\*\*\*Employee had an open can of Red Bull on the food preparation table at salad flip top.
- 10 5-205.11 Using a Handwashing Sink - Operation and Maintenance (Pf) - (A) A HANDWASHING SINK shall be maintained so that it is accessible at all times for EMPLOYEE use. (B) A HANDWASHING SINK may not be used for purposes other than handwashing.  
\*\*\*The hand wash sink next to 3 comp sink was blocked by trash can and had soap and cleaning utensils in it. Observed employee rinse off a knife in the hand wash sink next to walk in cooler. CDI removed obstacles to the hand wash sink and discussed only using a hand washing sink for hand washing. Hand wash sinks were 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. (2) Separating types of raw animal FOODS from each other such as beef, arranging each type of FOOD in EQUIPMENT so that cross contamination of one type with another is prevented. (4) storing the FOOD in packages, covered containers, or wrappings.  
\*\*\*Observed raw hamburger above whole cuts of steak in the reach under cook line flip top, an open package of raw ground beef on top of a piece of raw beef roast, and a pan of raw lobster tails on top of a package of ready to eat smoked salmon. CDI foods were rearranged to prevent cross contamination. Observed many foods stored in reach in coolers that were not covered. Please store food in covered containers or wrapped when not actively cooling.
- 3-304.15 (A) Gloves, Use Limitation (P) - If used, SINGLE-USE gloves shall be used for only one task such as working with READY-TO-EAT FOOD or with raw animal FOOD, used for no other purpose, and discarded when damaged or soiled, or when interruptions occur in the operation.  
\*\*\*Employee handled raw salmon with gloved hands and then handled bread without changing gloves. CDI bread was toasted to above 145F, discussed proper glove use, and employee washed hands before donning a new pair of gloves.
- 16 4-601.11 (A) Equipment, Food-Contact Surfaces, Nonfood Contact Surfaces, and Utensils (Pf) - EQUIPMENT FOOD-CONTACT SURFACES and UTENSILS shall be clean to sight and touch.  
\*\*\*2 metal pans, 4 mini pitchers, 2 ramekins, 2 metal bowls, and the slicer stored clean still had food residue on them. Equipment was taken to 3 compartment sink to be cleaned and sanitized and the slicer will be cleaned and sanitized before use.
- 4-602.11 Equipment Food-Contact Surfaces and Utensils - Frequency (C) - Surfaces of UTENSILS and EQUIPMENT contacting FOOD that is not TIME/TEMPERATURE CONTROL FOR SAFETY FOOD shall be cleaned: In EQUIPMENT such as ice bins, at a frequency necessary to preclude accumulation of soil or mold.  
\*\*\*The ice machine baffle has a build up of pink and black mildew that needs to be cleaned.
- 19 3-403.11 Reheating for Hot Holding (P) - TIME/TEMPERATURE CONTROL FOR SAFETY FOOD that is cooked, cooled, and reheated for hot holding shall be reheated so that all parts of the FOOD reach a temperature of at least 165F for 15 seconds.  
\*\*\*Mashed potatoes were at 43-45F in the steam well unit. Employee stated they were put on about 30 minutes ago. This heating rate would get the food to 165F within 2 hours. CDI potatoes were moved into oven and reheated to 188F quickly. Discussed using proper reheating methods based on the type of food. The steam well is generally not suited to reheat foods quickly.
- 20 3-501.14 Cooling (P) - Cooked TIME/TEMPERATURE CONTROL FOR SAFETY FOOD shall be cooled: (1) Within 2 hours from 135F to 70F; and (2) Within a total of 6 hours from 135F to 41F or less.

\*\*\*Pulled chicken in reach in under cook line flip top from 6/20 was at 44F. Employees stated it was cooked last night. CDI food was discarded.

- 23 3-501.18 Ready-To-Eat Time / Temperature Control for Safety Food, Disposition (P) - Refrigerated, READY-TOEAT, TIME/TEMPERATURE CONTROL FOR SAFETY FOOD shall be discarded if: (1) Exceeds 7 days at 41F; (2) is in a container that does not bear a date.  
\*\*\*Bruschetta 6/3, mushroom mix 6/7, lamb BBQ sauce (no date), stock 6/10, chowder (no date), soy milk (no date), bacon jam 5/9, cream cheese 6/9, and caramelized onions (no date) found in storage. Several other items were not date marked, but PIC was able to confirm dates and had them marked. CDI all products were discarded and educated staff on date marking requirements. Any products without date marks in future inspections will be asked to be discarded.
- 25 3-603.11 Consumption of Animal Foods that are Raw, Undercooked, or Not Otherwise Processed to Eliminate Pathogens (Pf) - If animal food such as beef is served raw or undercooked then the PERMIT HOLDER shall inform CONSUMERS of the significantly increased RISK of consuming such FOODS by way of a DISCLOSURE and REMINDER.  
Establishment does have a consumer advisory but the filet and lobster tail was missing an asterisk. Other items were mark but should not have been; Walnut shrimp, truffle lobster dip, and chicken wings. CDI PIC was able to print new menus with corrected information.
- 33 3-501.15 Cooling Methods (Pf) - 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; or (7) Other effective methods.  
\*\*\*See violation #20. The chicken was in a covered container in a heavily loaded reach in cooler under cook line flip top. CDI chicken was discarded and discussed proper cooling methods with staff and PIC.
- 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 flour, salt, sugar, and spice blends around the facility were not labeled.
- 39 3-304.13 Linens and Napkins, Use Limitations (C) - LINENS, such as cloth napkins, may not be used in contact with FOOD.  
\*\*\*Lobster in reach in under cook line is in contact with linen towel (used to soak up juice). Use a pan riser instead or an approved food contact liquid absorption pad.
- 3-305.11 Food Storage - Preventing Contamination from the Premises (C) - 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 6 inches above the floor.  
\*\*\*Potatoes stored on floor in back room next to freezer. Produce, cream cheese, and cream stored on floor in walk in cooler.
- 40 2-303.11 Prohibition - Jewelry (C) - Except for a plain ring such as a wedding band, while preparing FOOD, FOOD EMPLOYEES may not wear jewelry including medical information jewelry on their arms and hands.  
\*\*\*Employees preparing food were wearing a watch and bracelet.
- 41 3-304.14 Wiping Cloths, Use Limitations (C) - (B) Cloths in-use for wiping counters and other EQUIPMENT surfaces shall be: (1) Held between uses in a chemical sanitizer solution.  
\*\*\*Employee was using a towel to wipe equipment surfaces but not holding it in sanitizer between uses.
- 42 3-302.15 Washing Fruits and Vegetables (C) - Raw fruits and vegetables shall be thoroughly washed in water to remove soil and other contaminants before being cut, combined with other ingredients, cooked, served, or offered for human consumption in READY-TO-EAT form.  
\*\*\*Employee took asparagus from walk in cooler and proceeded to cut it in preparation for cooking without washing it.
- 43 3-304.12 In-Use Utensils, Between-Use Storage (C) - During pauses in FOOD preparation or dispensing, FOOD preparation and dispensing UTENSILS shall be stored: (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.  
\*\*\*Scoops for the dry ingredient bins had the handles in contact with the food.
- 44 4-903.11 (A) Equipment, Utensils, Linens and Single-Service and Single-Use Articles Storing (C) - Cleaned EQUIPMENT and UTENSILS, laundered LINENS, and SINGLE-SERVICE and SINGLE-USE ARTICLES shall be stored: (1) In a clean, dry location; (2) Where they are not exposed to splash, dust, or other contamination.  
\*\*\*Bins storing cleaned equipment and utensils on rack next to dish machine and under preparation table have food residue and other debris in them and need to be cleaned. Cleaned equipment stored on shelf next to stove is exposed to splash and other contamination from cooking; a splash guard should be installed or rack moved to prevent contamination of cleaned equipment.
- 47 4-501.11 Good Repair and Proper Adjustment - Equipment (C) - Equipment shall be in good repair.  
\*\*\*Walk in cooler gasket is torn and needs to be replaced. Recondition shelf under prep table so it is smooth and easily cleanable and remove aluminum foil. Repair the stove where cover is missing. Replace damaged lids to dry ingredient bins.

- 49 4-601.11 (B) and (C) Equipment, Food-Contact Surfaces, Nonfood Contact Surfaces, and Utensils (C) - Nonfood-contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue and other debris.  
\*\*\*Additional routine cleaning is needed throughout establishment. There is a build up of soil on all surfaces to include: exterior/interior/gaskets of all refrigeration and freezer units, shelving above large make unit, rolling rack, shelving below prep table, dunnage rack below three compartment sink, dry ingredient bins, walk in cooler racks, underside of table top mixer and guard, stove eyes, sides/fronts of stove, and fryers.
- 52 5-403.12 Other Liquid Wastes and Rainwater (C)- Condensate drainage and other non SEWAGE liquids and rainwater shall be drained from point of discharge to disposal according to LAW.  
\*\*\*Condensate drain pipes are dripping onto shelving and walls in the can wash room. They are coming out of the ceiling, but cut off at the ceiling. These drains should be piped further down to allow draining into the can wash pit.
- 55 6-501.11 Repairing - Premises, Structures, Attachments, and Fixtures - Methods (C) - Physical facilities shall be maintained in good repair.  
\*\*\*Repair the following items: -reseal handwashing sink to wall in bathroom next to office; -repair floor where finish has chipped; -repair/repaint walls throughout kitchen where damaged (by hand wash sink, on corners, above waitress station, pantry area, and in can wash); -repair towel dispenser by walk in cooler so it properly dispenses towels; -replace the air vent cover in kitchen; -replace missing light shield above freezer in pantry area.
- 6-501.12 Cleaning, Frequency and Restrictions (C) - Physical facilities shall be cleaned as often as necessary to keep them clean.  
\*\*\*Additional routine floor and wall cleaning throughout the kitchen area is needed to include: -under racks and equipment; -floor drains; -walls at 3 comp sink; walls at dish machine area; walls at the bar area near trash cans; floors at bar area under equipment/racks; -floor drain at the bar area.
- 56 6-303.11 Intensity - Lighting (C) - The light intensity shall be: (B) At least 20 foot candles in areas used for handwashing. (C) At least 50 foot candles in areas where employees are preparing food.  
\*\*\*The light intensity at the bar area is 1.5-7.8 foot candles. There is a light not working in the kitchen and the light intensity is down to 36 foot candles at the prep table next to steam well.