

Food Establishment Inspection Report

Score: 91.5

Establishment Name: CLEMMONS KITCHEN

Establishment ID: 3034010078

Location Address: 3609 CLEMMONS ROAD

☒ Inspection ☐ Re-Inspection

City: CLEMMONS

State: NC

Date: 10 / 11 / 2019 Status Code: A

Zip: 27012 County: 34 Forsyth

Time In: 10 : 10 ^{am} _{pm} Time Out: 02 : 30 ^{am} _{pm}

Permittee: CLEMMONS KITCHEN, INC.

Total Time: 4 hrs 20 minutes

Telephone: (336) 766-5808

Category #: IV

Wastewater System: ☒ Municipal/Community ☐ On-Site System

FDA Establishment Type: Full-Service Restaurant

Water Supply: ☒ Municipal/Community ☐ On-Site Supply

No. of Risk Factor/Intervention Violations: 8

No. of Repeat Risk Factor/Intervention Violations: 6

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.										
IN	OUT	N/A	N/O	Compliance Status			OUT	CDI	R	VR
Supervision .2652										
1	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	PIC Present; Demonstration-Certification by accredited program and perform duties			2	0		
Employee Health .2652										
2	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Management, employees knowledge; responsibilities & reporting			3	13	0	
3	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper use of reporting, restriction & exclusion			3	13	0	
Good Hygienic Practices .2652, .2653										
4	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper eating, tasting, drinking, or tobacco use			2	1	0	
5	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	No discharge from eyes, nose or mouth			1	03	0	
Preventing Contamination by Hands .2652, .2653, .2655, .2656										
6	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Hands clean & properly washed			4	2	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
7	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	No bare hand contact with RTE foods or pre-approved alternate procedure properly followed			3	13	0	
8	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Handwashing sinks supplied & accessible			2	1	0	
Approved Source .2653, .2655										
9	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food obtained from approved source			2	1	0	
10	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Food received at proper temperature			2	1	0	
11	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food in good condition, safe & unadulterated			2	1	0	
12	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Required records available: shellstock tags, parasite destruction			2	1	0	
Protection from Contamination .2653, .2654										
13	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food separated & protected			3	13	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
14	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food-contact surfaces: cleaned & sanitized			3	13	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
15	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper disposition of returned, previously served, reconditioned, & unsafe food			2	1	0	
Potentially Hazardous Food Time/Temperature .2653										
16	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cooking time & temperatures			3	13	0	
17	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Proper reheating procedures for hot holding			3	13	0	
18	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper cooling time & temperatures			3	<input checked="" type="checkbox"/>	0	<input checked="" type="checkbox"/>
19	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper hot holding temperatures			3	13	0	
20	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper cold holding temperatures			3	<input checked="" type="checkbox"/>	0	<input checked="" type="checkbox"/>
21	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper date marking & disposition			3	<input checked="" type="checkbox"/>	0	<input checked="" type="checkbox"/>
22	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Time as a public health control: procedures & records			2	1	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
Consumer Advisory .2653										
23	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Consumer advisory provided for raw or undercooked foods			1	03	0	
Highly Susceptible Populations .2653										
24	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Pasteurized foods used; prohibited foods not offered			3	13	0	
Chemical .2653, .2657										
25	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food additives: approved & properly used			1	03	0	
26	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Toxic substances properly identified stored, & used			2	<input checked="" type="checkbox"/>	0	<input checked="" type="checkbox"/>
Conformance with Approved Procedures .2653, .2654, .2658										
27	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Compliance with variance, specialized process, reduced oxygen packing 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.										
IN	OUT	N/A	N/O	Compliance Status			OUT	CDI	R	VR
Safe Food and Water .2653, .2655, .2658										
28	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Pasteurized eggs used where required			1	03	0	
29	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Water and ice from approved source			2	1	0	
30	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Variance obtained for specialized processing methods			1	03	0	
Food Temperature Control .2653, .2654										
31	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper cooling methods used; adequate equipment for temperature control			1	<input checked="" type="checkbox"/>	0	<input checked="" type="checkbox"/>
32	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Plant food properly cooked for hot holding			1	03	0	
33	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Approved thawing methods used			1	03	0	
34	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Thermometers provided & accurate			1	03	0	
Food Identification .2653										
35	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food properly labeled: original container			2	1	0	
Prevention of Food Contamination .2652, .2653, .2654, .2656, .2657										
36	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Insects & rodents not present; no unauthorized animals			2	1	0	
37	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Contamination prevented during food preparation, storage & display			2	1	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
38	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Personal cleanliness			1	03	<input checked="" type="checkbox"/>	
39	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Wiping cloths: properly used & stored			1	03	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
40	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Washing fruits & vegetables			1	03	0	
Proper Use of Utensils .2653, .2654										
41	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	In-use utensils: properly stored			1	03	0	
42	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Utensils, equipment & linens: properly stored, dried & handled			1	03	<input checked="" type="checkbox"/>	
43	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Single-use & single-service articles: properly stored & used			1	03	0	
44	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Gloves used properly			1	03	0	
Utensils and Equipment .2653, .2654, .2663										
45	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed, & used			2	1	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
46	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Warewashing facilities: installed, maintained, & used; test strips			1	<input checked="" type="checkbox"/>	0	<input checked="" type="checkbox"/>
47	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Non-food contact surfaces clean			1	<input checked="" type="checkbox"/>	0	<input checked="" type="checkbox"/>
Physical Facilities .2654, .2655, .2656										
48	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Hot & cold water available; adequate pressure			2	1	0	
49	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Plumbing installed; proper backflow devices			2	1	0	
50	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Sewage & waste water properly disposed			2	1	0	
51	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Toilet facilities: properly constructed, supplied & cleaned			1	03	0	
52	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Garbage & refuse properly disposed; facilities maintained			1	03	0	
53	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Physical facilities installed, maintained & clean			<input checked="" type="checkbox"/>	03	0	<input checked="" type="checkbox"/>
54	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Meets ventilation & lighting requirements; designated areas used			1	<input checked="" type="checkbox"/>	0	<input checked="" type="checkbox"/>
Total Deductions: 8.5										



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☒ Inspection ☐ Re-Inspection Date: 10/11/2019

Comment Addendum Attached? ☐ Status Code: A

Water sample taken? ☐ Yes ☒ No Category #: IV

Email 1: bobbytsatsa@yahoo.com

Email 2:

Email 3:

Temperature Observations

Cold Holding Temperature is now 41 Degrees or less

Item	Location	Temp	Item	Location	Temp	Item	Location	Temp
Diced	walk in freezer	10:12am 47	Diced ham	drawer cooler	54	Cooked	walk in cooler	47
Beef tips	final cook	194	Sliced ham	drawer cooler	54	Roast	walk in cooler	41
Mashed	hot holding	165	Raw beef	drawer cooler	54	Milk	surrounded ice bath	40
Sliced	make unit	41	Chop beef	final cook	207	Hot water	warewashing machine	164
Collard greens	hot holding	167	Potatoes	hot holding	206	Hot water	2 compartment sink	124
Gravy	hot holding (stove)	148	Cooked	walk in cooler	10:52am 47			
Grits	hot holding (stove)	161	Sliced	make unit	35			
Gyro	drawer cooler	55	CFPM	B.Tsatsaronis	8/27/21 0			

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.

- 6 2-301.14 When to Wash - P/2-301.12 Cleaning Procedure - P Employee used clean hands to turn off the handle of the faucet at the handwashing sink then walked away. Observed no disposable, paper towel used at all. FOOD EMPLOYEES shall clean their hands and exposed portions of their arms after engaging in other activities that contaminate the hands. FOOD EMPLOYEES shall clean their hands and exposed portions of their arms: thoroughly rinse under clean, running warm water; P and Immediately follow the cleaning procedure with thorough drying using a method as specified under § 6-301.12. CDI: Employee was educated by person in charge and rewashed hands.
- 13 3-302.11 Packaged and Unpackaged Food-Separation, Packaging, and Segregation - P/C Repeat. Raw beef over ready-to-eat sauces in the reach in cooler. Open wrap of raw shrimp stored above package of potato chips in the reach in freezer. When package of food is opened, store according to cooking temperature in the freezer. Food shall be stored according to cooking temperatures. CDI: Raw beef was moved into the walk in cooler.
- 14 4-602.12 Cooking and Baking Equipment - C Heavy build up on the sheet pans. The FOOD-CONTACT SURFACES of cooking and baking EQUIPMENT shall be cleaned at least every 24 hours.
- //4-601.11 (A) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - P Repeat. Pot, few spoon, and pan were soiled with residue and/or debris. Food-contact surfaces of equipment and utensils shall be clean to sight and touch. CDI: All items taken to the warewashing area.

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Person in Charge (Print & Sign): Bobby First Last
Tsatsaronis

Regulatory Authority (Print & Sign): Jill First Last
Sakamoto REHSI

REHS ID: 2685 - Sakamoto, Jill

[Handwritten signatures]

Verification Required Date: 10 / 21 / 2019

REHS Contact Phone Number: (336) 703 - 3137



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- 18 3-501.14 Cooling - P Repeat. Cooked lasagna 45 F to 47 F covered with two other containers stacked on top inside the walk in cooler. The lasagna was cooked yesterday. Cooked noodles 45 F to 47 F date marked 10/10 covered in the walk in cooler. Observed condensation on the inner lid when removed for the cooked lasagna and cooked noodles. Cooked POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) shall be cooled: (1) Within 2 hours from 57°C (135°F) to 21°C (70°F); P and (2) Within a total of 6 hours from 57°C (135°F) to 5°C (41°F) or less. CDI: Cooked lasagna and cooked noodles were voluntarily discarded.
- 20 3-501.16 (A)(2) and (B) Potentially Hazardous Food (Time/Temperature Control for Safety Food), Hot and Cold Holding - P Repeat. Gyro 55 F, diced ham 54 F, raw beef 54 F, and sliced ham 54 F in the 6 drawer cooler. The foods were placed into the cooler about an hour or so ago. Cold holding potentially hazardous foods shall be maintained at 41 or less. CDI: Educated person in charge about cold holding temperatures. Items taken to the walk in freezer.
- 21 3-501.18 Ready-To-Eat Potentially Hazardous Food (Time/Temperature Control for Safety Food), Disposition - P Repeat. Cole slaw (made in kitchen) date marked 10/4 (8 days) and hot dogs date marked 10/3 in the reach in cooler. A FOOD specified in ¶ 3-501.17(A) or (B) shall be discarded if it is appropriately marked with a date or day that exceeds a temperature and time combination as specified in ¶ 3-501.17(A). CDI: Cole slaw and hot dogs were voluntarily discarded.
- 22 3-501.19 Time as a Public Health Control - P,PF No written procedures for using time as a public health control for shelled eggs on the counter by the flat top. Written procedures shall be prepared in advance, maintained in the FOOD ESTABLISHMENT and made available to the REGULATORY AUTHORITY upon request. CDI: Procedures for using time as a public health control for shelled eggs was created by person in charge.
- 26 7-102.11 Common Name-Working Containers - PF Repeat. Spray bottle with blueish liquid with no name on the tape at the warewashing area. 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. CDI: Spray bottles were labeled. 7-201.11 Separation-Storage - P Jug labeled sanitizer on the shelf with seasonings above hamburger buns and bread. Sanitizer spray bottles hanging on the rack for the storage above the prep table with slicer/grinder. POISONOUS OR TOXIC MATERIALS shall be stored so they can not contaminate FOOD, EQUIPMENT, UTENSILS, LINENS, and SINGLE-SERVICE and SINGLE-USE ARTICLES. CDI: Person in charge properly placed the jug of sanitizer on the bottom shelf for chemicals. Person in charge stored the sanitizer spray bottle on the bottom shelf.
- 31 3-501.15 Cooling Methods - PF Repeat. Diced tomatoes 47 F at 10:12am covered in the walk in freezer. Cooked lasagna 45 F to 47 F covered with two other containers stacked on top inside the walk in cooler. The lasagna was cooked yesterday. Cooked noodles 45 F to 47 F date marked 10/10 covered in the walk in cooler. Observed condensation on the inner lid when removed for the cooked lasagna and cooked noodles. Cooling shall be accomplished by using one or more of the following methods: 1. Shallow pans, 2. Smaller or thinner portions, 3. Rapid cooling equipment, 4. Stir the food in container placed in an ice water bath, 5. Use containers that facilitate heat transfer, 6. Add ice as ingredient or 7. Other effective methods. In cold holding equipment, food shall be: 1. Arranged to provide maximum heat transfer and 2. Loosely covered or uncovered if protected from overhead contamination. CDI: Diced tomatoes were loosely covered. Cooked lasagna and cooked noodles were voluntarily discarded.
- 37 3-303.12 Storage or Display of Food in Contact with Water or Ice - C Catfish in water located in plastic bin. Observed no drainage of water for the catfish. UNPACKAGED FOOD may not be stored in direct contact with undrained ice. CDI: Catfish was placed on a raised metal screen to allow ice to drain in a container.



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- 38 2-402.11 Effectiveness-Hair Restraints - C Employee with gloved hands placed bread in the toaster with no hair restraint in the front service area. The station also includes cutting and buttering the bread. FOOD EMPLOYEES shall wear hair restraints such as hats, hair coverings or nets, beard restraints, and clothing that covers body hair, that are designed and worn to effectively keep their hair from contacting exposed FOOD; clean EQUIPMENT, UTENSILS, and LINENS; and unwrapped SINGLE-SERVICE and SINGLE-USE ARTICLES.
- 39 3-304.14 Wiping Cloths, Use Limitation - C Repeat. Chlorine measured 0ppm in the sanitizing bucket. Cloths in-use for wiping counters and other EQUIPMENT surfaces shall be: (1) Held between uses in a chemical sanitizer solution at a concentration specified under § 4-501.114. Chlorine shall be 50ppm to 200ppm in the sanitizing bucket.
- 42 4-903.11 (A), (B) and (D) Equipment, Utensils, Linens and Single-Service and Single-Use Articles-Storing - C Stack of clean plastic containers and lids with debris stored on the shelving by the breading station. 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.
- 45 4-501.11 Good Repair and Proper Adjustment-Equipment - C Repeat. Torn gasket in the walk in cooler. Rusted shelving in the establishment for storage. Caps missing on the legs of prep/work table. Wood piece holding up one of the tables. Air temperature of the six drawer cooler measured 51 F. Push handle held in place with a bent nail on the door for the walk in cooler. Equipment shall be maintained in good repair. CDI: Employee turned down the knob and refrigeration repair person added more freon measuring 34 F. Air temperature measured 32 F in the six drawer cooler.
- 46 4-301.12 Manual Warewashing, Sink Compartment Requirements - PF Only two compartment sink with a warewashing machine available in the establishment. A sink with at least 3 compartments shall be provided for manually washing, rinsing, and SANITIZING EQUIPMENT and UTENSILS. Verification required for the variance of 2 compartment sink or installation of a 3 compartment sink by October 21, 2019. Please contact Jill Sakamoto at 336-703-3137 and/or sakamojm@forsyth.cc.
- 47 4-601.11 (B) and (C) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - C Repeat. Debris and/or residue inside/around equipments and shelving throughout the establishment. Nonfood-contact surfaces of equipment shall be free from the accumulation of dust, dirt, food residue and other debris.
- 53 6-201.11 Floors, Walls and Ceilings-Cleanability - C Repeat. Floor not smooth with concrete to fill in the missing floor tiles located in the kitchen. Damaged edges of floor tiles and/or low grout between the floor tiles throughout the kitchen. Floor, floor coverings, wall, and wall coverings shall be smooth and easily cleanable.
//6-501.12 Cleaning, Frequency and Restrictions - C Soiled walls in the kitchen. Physical facilities shall be kept clean.



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- 54 6-303.11 Intensity-Lighting - C Repeat. Lighting measured low in the following areas: 35 to 37 foot candles at fryers; 21 to 28 foot candles at the fish station; 19 to 21 foot candles at the ice bin; and 30 to 31 foot candles at the bun toaster in the front station. Lighting shall be at least 215 lux (20 foot candles):at a distance of 75 cm (30 inches) above the floor in areas used for handwashing, WAREWASHING, and EQUIPMENT and UTENSIL storage, and in toilet rooms; and at least 540 lux (50 foot candles) at a surface where a FOOD EMPLOYEE is working with FOOD or working with UTENSILS or EQUIPMENT such as knives, slicers, grinders, or saws where EMPLOYEE safety is a factor.

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Spell



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