See reverse side for the code sections and general requirements that correspond to each violation listed below.
Kitchen Only

13/31 - Obtain guards for all self served food items within the next 2-weeks, until they are purchased/made - discontinue unprotected self serve items or use lids and employee monitor to maintain food safety.

30. Food storage observed on floor of dry goods & walk in at time of inspection. Organization of food items has increased since last inspection. Remove all food items from floor and store ≥6” below above ground in the next 2-weeks.

Long term 6-month tasks:
- Find a storage location for non-food items (serving trays, baskets etc.) to allow for proper organization and storage of food items.
- Remove the broken/out of use freezer from dry food area.
- Remove the out of use frier from the kitchen as it cannot be used in its current location due to hood limitation & limits cleaning hard to reach areas behind the stove.

Received by (Print)  Title
Received by (Signature)
Specialist (Print)  Specialist (Signature)  Re-inspection Date
2 weeks
13. The following item was disposed of due to vector adulteration:
   '½ l. Hornitos Cristalino
   - Replace open caps w/ screened caps or replace the cap that comes on the bottle to prevent future adulteration.

34. Repair dishwasher to properly sanitize, final rinse not sanitizing at time of inspection. Manually sanitize w/ 100 ppm in the 3-compartment sink until repair is made.