

Food Establishment Inspection Report

Score: 95Establishment Name: RANCH-O FAMILY RESTAURANTEstablishment ID: 3034010611Location Address: 3020 KERNERSVILLE ROAD☒ Inspection ☐ Re-InspectionCity: WINSTON SALEMState: NCDate: 06 / 24 / 2016 Status Code: AZip: 27107County: 34 ForsythTime In: 11 : 30 ^{am} _{pm} Time Out: 03 : 10 ^{am} _{pm}Permittee: THE RANCH-O INC.Total Time: 3 hrs 40 minutesTelephone: (336) 784-5353Category #: IVWastewater System: ☒ Municipal/Community ☐ On-Site SystemFDA Establishment Type: Full-Service RestaurantWater Supply: ☒ Municipal/Community ☐ On-Site SupplyNo. of Risk Factor/Intervention Violations: 8No. of Repeat Risk Factor/Intervention Violations: 2

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				<u>2</u>	<u>0</u>	<input type="checkbox"/>	<input type="checkbox"/>
Employee Health .2652											
2	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Management, employees knowledge; responsibilities & reporting				<u>3</u>	<u>15</u>	<u>0</u>	<input type="checkbox"/>
3	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper use of reporting, restriction & exclusion				<u>3</u>	<u>15</u>	<u>0</u>	<input type="checkbox"/>
Good Hygienic Practices .2652, .2653											
4	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper eating, tasting, drinking, or tobacco use				<u>2</u>	<u>X</u>	<u>0</u>	<input checked="" type="checkbox"/>
5	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	No discharge from eyes, nose or mouth				<u>1</u>	<u>05</u>	<u>0</u>	<input type="checkbox"/>
Preventing Contamination by Hands .2652, .2653, .2655, .2656											
6	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Hands clean & properly washed				<u>4</u>	<u>2</u>	<u>0</u>	<input 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				<u>3</u>	<u>15</u>	<u>0</u>	<input type="checkbox"/>
8	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Handwashing sinks supplied & accessible				<u>X</u>	<u>1</u>	<u>0</u>	<input checked="" type="checkbox"/>
Approved Source .2653, .2655											
9	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food obtained from approved source				<u>2</u>	<u>1</u>	<u>0</u>	<input type="checkbox"/>
10	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Food received at proper temperature				<u>2</u>	<u>1</u>	<u>0</u>	<input type="checkbox"/>
11	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food in good condition, safe & unadulterated				<u>2</u>	<u>1</u>	<u>0</u>	<input type="checkbox"/>
12	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Required records available: shellstock tags, parasite destruction				<u>2</u>	<u>1</u>	<u>0</u>	<input type="checkbox"/>
Protection from Contamination .2653, .2654											
13	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food separated & protected				<u>3</u>	<u>X</u>	<u>0</u>	<input checked="" type="checkbox"/>
14	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food-contact surfaces: cleaned & sanitized				<u>3</u>	<u>15</u>	<u>X</u>	<input checked="" type="checkbox"/>
15	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper disposition of returned, previously served, reconditioned, & unsafe food				<u>2</u>	<u>1</u>	<u>0</u>	<input type="checkbox"/>
Potentially Hazardous Food Time/Temperature .2653											
16	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cooking time & temperatures				<u>3</u>	<u>15</u>	<u>0</u>	<input type="checkbox"/>
17	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper reheating procedures for hot holding				<u>3</u>	<u>15</u>	<u>X</u>	<input checked="" type="checkbox"/>
18	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cooling time & temperatures				<u>3</u>	<u>15</u>	<u>0</u>	<input type="checkbox"/>
19	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper hot holding temperatures				<u>3</u>	<u>15</u>	<u>X</u>	<input checked="" type="checkbox"/>
20	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper cold holding temperatures				<u>3</u>	<u>15</u>	<u>X</u>	<input checked="" type="checkbox"/>
21	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper date marking & disposition				<u>3</u>	<u>15</u>	<u>0</u>	<input type="checkbox"/>
22	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Time as a public health control: procedures & records				<u>2</u>	<u>1</u>	<u>0</u>	<input type="checkbox"/>
Consumer Advisory .2653											
23	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Consumer advisory provided for raw or undercooked foods				<u>1</u>	<u>05</u>	<u>0</u>	<input type="checkbox"/>
Highly Susceptible Populations .2653											
24	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Pasteurized foods used; prohibited foods not offered				<u>3</u>	<u>15</u>	<u>0</u>	<input type="checkbox"/>
Chemical .2653, .2657											
25	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Food additives: approved & properly used				<u>1</u>	<u>05</u>	<u>0</u>	<input type="checkbox"/>
26	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Toxic substances properly identified stored, & used				<u>2</u>	<u>1</u>	<u>X</u>	<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				<u>2</u>	<u>1</u>	<u>0</u>	<input type="checkbox"/>

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				<u>1</u>	<u>05</u>	<u>0</u>	<input type="checkbox"/>
29	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Water and ice from approved source				<u>2</u>	<u>1</u>	<u>0</u>	<input type="checkbox"/>
30	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Variance obtained for specialized processing methods				<u>1</u>	<u>05</u>	<u>0</u>	<input type="checkbox"/>
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				<u>1</u>	<u>05</u>	<u>X</u>	<input checked="" type="checkbox"/>
32	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Plant food properly cooked for hot holding				<u>1</u>	<u>05</u>	<u>0</u>	<input type="checkbox"/>
33	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Approved thawing methods used				<u>1</u>	<u>05</u>	<u>0</u>	<input type="checkbox"/>
34	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Thermometers provided & accurate				<u>1</u>	<u>05</u>	<u>0</u>	<input type="checkbox"/>
Food Identification .2653											
35	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food properly labeled: original container				<u>2</u>	<u>1</u>	<u>0</u>	<input type="checkbox"/>
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				<u>2</u>	<u>1</u>	<u>0</u>	<input type="checkbox"/>
37	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Contamination prevented during food preparation, storage & display				<u>2</u>	<u>1</u>	<u>X</u>	<input type="checkbox"/>
38	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Personal cleanliness				<u>1</u>	<u>05</u>	<u>0</u>	<input type="checkbox"/>
39	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Wiping cloths: properly used & stored				<u>1</u>	<u>05</u>	<u>X</u>	<input type="checkbox"/>
40	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Washing fruits & vegetables				<u>1</u>	<u>05</u>	<u>0</u>	<input type="checkbox"/>
Proper Use of Utensils .2653, .2654											
41	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	In-use utensils: properly stored				<u>1</u>	<u>05</u>	<u>0</u>	<input type="checkbox"/>
42	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Utensils, equipment & linens: properly stored, dried & handled				<u>1</u>	<u>X</u>	<u>0</u>	<input type="checkbox"/>
43	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Single-use & single-service articles: properly stored & used				<u>1</u>	<u>05</u>	<u>X</u>	<input type="checkbox"/>
44	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Gloves used properly				<u>1</u>	<u>05</u>	<u>0</u>	<input type="checkbox"/>
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				<u>2</u>	<u>1</u>	<u>X</u>	<input type="checkbox"/>
46	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Warewashing facilities: installed, maintained, & used; test strips				<u>1</u>	<u>05</u>	<u>0</u>	<input type="checkbox"/>
47	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Non-food contact surfaces clean				<u>1</u>	<u>05</u>	<u>X</u>	<input type="checkbox"/>
Physical Facilities .2654, .2655, .2656											
48	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Hot & cold water available; adequate pressure				<u>2</u>	<u>1</u>	<u>0</u>	<input type="checkbox"/>
49	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Plumbing installed; proper backflow devices				<u>2</u>	<u>1</u>	<u>X</u>	<input checked="" type="checkbox"/>
50	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Sewage & waste water properly disposed				<u>2</u>	<u>1</u>	<u>0</u>	<input type="checkbox"/>
51	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Toilet facilities: properly constructed, supplied & cleaned				<u>1</u>	<u>05</u>	<u>0</u>	<input type="checkbox"/>
52	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Garbage & refuse properly disposed; facilities maintained				<u>1</u>	<u>05</u>	<u>0</u>	<input type="checkbox"/>
53	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Physical facilities installed, maintained & clean				<u>1</u>	<u>05</u>	<u>0</u>	<input type="checkbox"/>
54	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Meets ventilation & lighting requirements; designated areas used				<u>1</u>	<u>05</u>	<u>X</u>	<input type="checkbox"/>
Total Deductions:										<u>5</u>	

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Comment Addendum to Food Establishment Inspection Report

Establishment Name: RANCH-O FAMILY RESTAURANT

Establishment ID: 3034010611

Location Address: 3020 KERNERSVILLE ROAD

☒ Inspection ☐ Re-Inspection Date: 06/24/2016

City: WINSTON SALEM State: NC

Comment Addendum Attached? ☐ Status Code: A

County: 34 Forsyth Zip: 27107

Category #: IV

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

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

Permittee: THE RANCH-O INC.

Email 1:

Email 2:

Telephone: (336) 784-5353

Email 3:

Temperature Observations

Item	Location	Temp	Item	Location	Temp	Item	Location	Temp
chlorine	wiping cloth bucket	50	tomato	make unit	44	chicken	walk in cooler	39
chlorine	spray bottle	50	lettuce	reach in	44	chicken	reach in	43
chlorine	sanitizer vat of three	50	chicken	final cook	170	fish	cooling	55
final rinse	dishmachine	170	okra	hot hold	138	lettuce	walk in cooler	39
shrimp	final cook	178	meat sauce	hot hold	154	servsafe	Ramiro Sepulveda	00
macaroni and	hot hold	135	spaghetti	final cook	170			
meatballs	hot hold	160	hot water	three comp	133			
lettuce	make unit	43	slaw	reach in	45			

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.

- 4 2-401.11 Eating, Drinking, or Using Tobacco - C: REPEAT: Employee drink sitting on prep shelf above fish breader prep table (no lid/straw). Employee drinks shall be stored to prevent contamination of food and equipment and stored in a container to prevent contamination of hands while drinking (cup with lid and straw or other effective means). CDI: Drink placed with lid and straw and moved to bottom shelf.
- 8 5-205.11 Using a Handwashing Sink-Operation and Maintenance - PF: REPEAT: Front handsink has Brita water filter to be used for employees to fill drinks. Handsink on main cookline blocked by trashcan. Fry basket hanging off of splashguard and blocking handsink on cook line. Handsinks shall be used for handwashing and no other purpose and maintained accessible at all times. CDI: Filter discarded and trash/fry basket moved.//6-301.14 Handwashing Signage - C: Front handsink (by beverages) missing sign. Handsinks shall have signs posted reminding employees to wash hands when contaminated.
- 13 3-302.11 Packaged and Unpackaged Food-Separation, Packaging, and Segregation - P: In upright freezer, raw chicken and shrimp on shelving above vegetables. In make unit (top of unit is open above storage underneath), raw fish fillets being stored in top of unit while packages of cheese are stored underneath pan on shelving. Raw chicken above raw pork; raw chicken above cooked ham; raw chicken and raw pork above raw salmon in walk in cooler. Potentially hazardous foods shall be stored in order of final cook temperature. (In the freezer, this applies once foods are removed from original commercial packaging.) CDI: All foods rearranged in order of final cook temperature.

Person in Charge (Print & Sign): *Gust* *Pappas*

Regulatory Authority (Print & Sign): *Michelle* *Bell*

Gust Pappas
Michelle Bell REHS

REHS ID: 2464 - Bell, Michelle

Verification Required Date: 07 / 04 / 2016

REHS Contact Phone Number: (336) 703 - 3141



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Establishment ID: 3034010611

Observations and Corrective Actions

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- 14 4-601.11 (A) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - P: 0 pts. 4 containers with sticker residue. Food contact surfaces of equipment and utensils shall be clean to sight and touch. CDI: Containers sent to be washed.
- 17 3-403.11 Reheating for Hot Holding - P: 0 pts. Precooked barbecue chicken wings made in-house being reheated in oven reached 145-178F in oven. Potentially hazardous foods being reheated shall reach a final temperature of 165F. CDI: Chicken placed back in oven for longer time reached above 165F when finished.
- 19 3-501.16 (A)(1) Potentially Hazardous Food (Time/Temperature Control for Safety Food), Hot and Cold Holding - P: 0 pts. Green beans under heat lamp 119F. Potentially hazardous foods shall be maintained at 135F and above. CDI: Beans reheated.
- 20 3-501.16 (A)(2) and (B) Potentially Hazardous Food (Time/Temperature Control for Safety Food), Hot and Cold Holding - P: 0 pts. Milk at breeding station 61F. Potentially hazardous foods shall be maintained at 45F and below. CDI: Milk replaced with new batch from walk in cooler (39F ambient).
- 26 7-207.11 Restriction and Storage-Medicines - P,PF,7-201.11 Separation-Storage - P,7-209.11 Storage-Other Personal Care Items - C: 0 pts. Lotions and medication stored in container with spice mixture and worchestire sauce. Pesticide stored above handsink near dry storage. Chemicals, toxic materials, medication, and personal care items shall be stored to prevent contamination of food and equipment. CDI: All chemicals moved to chemical storage. Medications and lotions moved to office.
- 31 3-501.15 Cooling Methods - PF: 0 pts. One container of lettuce and one container of spaghetti cooling after preparation, but were tightly covered. While cooling, foods shall be loosely covered to facilitate heat transfer. CDI: Both foods vented.
- 37 3-303.12 Storage or Display of Food in Contact with Water or Ice - C: 0 pts. Fish fillets stored on undrained ice in make unit by grill. Potentially hazardous foods shall not be stored on undrained ice. Provide strainer pan to insert into solid pan if facility wishes to continue storing fillets on ice.//3-307.11 Miscellaneous Sources of Contamination - C: Employee tortillas, snickers, and milkshake(?) stored above food for pay. Employee food shall be stored to prevent contamination of food for pay. CDI: All moved.//3-305.12 Food Storage, Prohibited Areas - C: In walk in cooler and freezer, food stored under condensate lines that are not wrapped. Food shall not be stored underneath condensate lines that are not shielded to intercept potential drips. Wrap condensate drain lines in pvc flexible pipe wrap.



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- 39 3-304.14 Wiping Cloths, Use Limitation - C: 0 pts. One wet wiping cloth on prep table. Sanitizer buckets being stored on floor. Wiping cloths, once wet, shall be maintained submerged in a sanitizer solution. Sanitizing buckets shall be stored above the floor (on approved shelving/lower shelves).
- 42 4-901.11 Equipment and Utensils, Air-Drying Required - C: Pans stacked wet. After washing, rinsing, and sanitizing, equipment and utensils shall be completely air-dried prior to stacking.
- 43 4-903.11 (A) and (C) Equipment, Utensils, Linens and Single-Service and Single-Use Articles-Storing - C: 0 pts. A few stacks of single service articles near breadng station are not inverted. Single service articles shall be stored in original plastic, inverted, or by other effective means to prevent contamination.//4-502.13 Single-Service and Single-Use Articles-Use Limitations - C: Garlic shaker being reused at spice station. Single use articles shall be used for original designated purpose and then discarded. These are not made to properly sanitize. Replace with multi-use shaker.
- 45 4-501.11 Good Repair and Proper Adjustment-Equipment - C: 0 pts. Paint chipping on Hobart mixer. Shelf above handsink by dry storage room rusting. Adjustable wrench used to remove hot pans from oven. Paint scrapers being used at fish station to scrap flour when cleaning (replace with utensils constructed for food equipment). One knife chipped at end. Equipment shall be maintained in good repair and constructed/designed for food equipment. Repair listed.//4-205.10 Food Equipment, Certification and Classification - C: Ninja food processor used to chop garlic is labeled for household use only. Equipment shall be used as manufacturer's intended purpose according the label. Remove from facility.
- 47 4-601.11 (B) and (C) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - C: 0 pts. Pegs for dessert cutting board soiled. Nonfood contact surfaces of equipment and utensils shall be clean to sight and touch. Clean.
- 49 5-205.15 System Maintained in Good Repair - P: 0 pts. Hot water to sink at dishmachine not working. Plumbing shall be maintained in good repair. Verification of repair is required to Michelle Bell at 336-703-3141 by 7-4-16.//5-203.14 Backflow Prevention Device, When Required - P: Backflow prevention device could not be located on coffee brewers. Incoming water lines shall be protected from potential contamination. Verfiy with manufacturer that backflow prevention devices are internally installed or have an ASSE 1022 backflow prevention device installed on incoming water line to coffee brewer. Verification of internal installation or device installed on line is required by 7-4-16 or Michelle Bell at 336-703-3141.
- 54 6-303.11 Intensity-Lighting - C: 0 pts. Lighting low in the following areas (in ftc'd): In women's restroom, two toilets on left side 12. On cookline, sandwich make unit 31, fish station 30-41, and steamer 33. Increase lighting to meet 20 ftc'd at fixtures in restrooms and 50 ftc'd in food prep areas.//6-501.110 Using Dressing Rooms and Lockers - C: Cell phone laying on shelving above prep surface. Cell phone and keys in container on shelving above prep table on cook line. Lockers or other suitable facilities shall be used for the orderly storage of employee clothing and other possessions. CDI: Items removed.



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