

# Food Establishment Inspection Report

Score: 95.5Establishment Name: K & W CAFETERIA #23Establishment ID: 3034010660Location Address: 3169 PETERS CREEK PKWY☒ Inspection ☐ Re-InspectionCity: WINSTON SALEMState: NCDate: 02 / 13 / 2017 Status Code: AZip: 27107County: 34 ForsythTime In: 09 : 50 ☒ am ☐ pmTime Out: 04 : 00 ☐ am ☒ pmTotal Time: 6 hrs 10 minutesPermittee: K AND W CAFETERIAS, INC.Category #: IVTelephone: (336) 785-4972FDA Establishment Type: Full-Service RestaurantWastewater System: ☒ Municipal/Community ☐ On-Site SystemNo. of Risk Factor/Intervention Violations: 4Water Supply: ☒ Municipal/Community ☐ On-Site SupplyNo. 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.        |                                     |                                     |                                     |  |  |  |  |     |     |   |    |
| 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   | 15  | 0 |    |
| 3  | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Proper use of reporting, restriction & exclusion   |  |  |  | 3   | 15  | 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   | 05  | 0 |    |
| Preventing Contamination by Hands .2652, .2653, .2655, .2656                                 |                                     |                                     |                                     |  |  |  |  |     |     |   |    |
| 6  | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Hands clean & properly washed  |  |  |  | 4   | 2   | 0 |    |
| 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   | 15  | 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 checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Food separated & protected   |  |  |  | 3   | 15  | 0 |    |
| 14   | <input type="checkbox"/>            | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | Food-contact surfaces: cleaned & sanitized   |  |  |  | 3   | 15  |   |    |
| 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   | 15  | 0 |    |
| 17   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Proper reheating procedures for hot holding  |  |  |  | 3   | 15  | 0 |    |
| 18   | <input type="checkbox"/>            | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | Proper cooling time & temperatures   |  |  |  | 3   | 15  |   |    |
| 19   | <input type="checkbox"/>            | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | Proper hot holding temperatures  |  |  |  | 3   | 15  |   |    |
| 20   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Proper cold holding temperatures   |  |  |  | 3   | 15  | 0 |    |
| 21   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Proper date marking & disposition  |  |  |  | 3   | 15  | 0 |    |
| 22   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Time as a public health control: procedures & records  |  |  |  | 2   | 1   | 0 |    |
| Consumer Advisory .2653  |                                     |                                     |                                     |  |  |  |  |     |     |   |    |
| 23   | <input type="checkbox"/>            | <input type="checkbox"/>            | <input checked="" type="checkbox"/> | Consumer advisory provided for raw or undercooked foods                                      |  |  |  | 1   | 05  | 0 |    |
| Highly Susceptible Populations .2653   |                                     |                                     |                                     |  |  |  |  |     |     |   |    |
| 24   | <input type="checkbox"/>            | <input type="checkbox"/>            | <input checked="" type="checkbox"/> | Pasteurized foods used; prohibited foods not offered   |  |  |  | 3   | 15  | 0 |    |
| Chemical .2653, .2657  |                                     |                                     |                                     |  |  |  |  |     |     |   |    |
| 25   | <input type="checkbox"/>            | <input type="checkbox"/>            | <input checked="" type="checkbox"/> | Food additives: approved & properly used   |  |  |  | 1   | 05  | 0 |    |
| 26   | <input type="checkbox"/>            | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | Toxic substances properly identified stored, & used  |  |  |  | 2   | 1   |   |    |
| 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   | 05  | 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   | 05  | 0   |    |  |
| Food Temperature Control .2653, .2654  |                                     |                                     |                                     |   |  |  |  |     |     |     |    |  |
| 31   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Proper cooling methods used; adequate equipment for temperature control                                 |  |  |  | 1   | 05  | 0   |    |  |
| 32   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Plant food properly cooked for hot holding  |  |  |  | 1   | 05  | 0   |    |  |
| 33   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Approved thawing methods used   |  |  |  | 1   | 05  | 0   |    |  |
| 34   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Thermometers provided & accurate  |  |  |  | 1   | 05  | 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   |     |    |  |
| 38   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Personal cleanliness  |  |  |  | 1   | 05  | 0   |    |  |
| 39   | <input type="checkbox"/>            | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | Wiping cloths: properly used & stored   |  |  |  | 1   | 05  |     |    |  |
| 40   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Washing fruits & vegetables   |  |  |  | 1   | 05  | 0   |    |  |
| Proper Use of Utensils .2653, .2654  |                                     |                                     |                                     |   |  |  |  |     |     |     |    |  |
| 41   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | In-use utensils: properly stored  |  |  |  | 1   | 05  | 0   |    |  |
| 42   | <input type="checkbox"/>            | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | Utensils, equipment & linens: properly stored, dried & handled  |  |  |  | 1   |     |     |    |  |
| 43   | <input type="checkbox"/>            | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | Single-use & single-service articles: properly stored & used  |  |  |  | 1   | 05  |     |    |  |
| 44   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Gloves used properly  |  |  |  | 1   | 05  | 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   |     |     |    |  |
| 46   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Warewashing facilities: installed, maintained, & used; test strips                                      |  |  |  | 1   | 05  | 0   |    |  |
| 47   | <input type="checkbox"/>            | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | Non-food contact surfaces clean   |  |  |  |     | 05  |     |    |  |
| 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 type="checkbox"/>            | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | Plumbing installed; proper backflow devices   |  |  |  | 2   |     |     |    |  |
| 50   | <input type="checkbox"/>            | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | Sewage & waste water properly disposed  |  |  |  | 2   | 1   |     |    |  |
| 51   | <input type="checkbox"/>            | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | Toilet facilities: properly constructed, supplied & cleaned   |  |  |  | 1   | 05  |     |    |  |
| 52   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Garbage & refuse properly disposed; facilities maintained   |  |  |  | 1   | 05  | 0   |    |  |
| 53   | <input type="checkbox"/>            | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | Physical facilities installed, maintained & clean   |  |  |  | 1   |     |     |    |  |
| 54   | <input type="checkbox"/>            | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | Meets ventilation & lighting requirements; designated areas used  |  |  |  | 1   |     |     |    |  |
| Total Deductions:  |                                     |                                     |                                     |   |  |  |  |     |     | 4.5 |    |  |

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# Comment Addendum to Food Establishment Inspection Report

Establishment Name: K & W CAFETERIA #23

Location Address: 3169 PETERS CREEK PKWY

City: WINSTON SALEM State: NC

County: 34 Forsyth Zip: 27107

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

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

Permittee: K AND W CAFETERIAS, INC.

Telephone: (336) 785-4972

Establishment ID: 3034010660

☒ Inspection ☐ Re-Inspection Date: 02/13/2017

Comment Addendum Attached? ☐ Status Code: A

Category #: IV

Email 1: loc23@kwcafeterias.com

Email 2:

Email 3:

## Temperature Observations

| Item            | Location              | Temp | Item          | Location       | Temp | Item           | Location         | Temp |
|-----------------|-----------------------|------|---------------|----------------|------|----------------|------------------|------|
| fish            | reach in              | 42   | fried chicken | final cook     | 204  | spaghetti      | hot hold         | 135  |
| chicken         | reach in              | 39   | hamburger     | final cook     | 167  | chicken        | hot hold         | 140  |
| corn            | hot hold              | 153  | fish          | hot hold       | 165  | rice           | hot hold         | 140  |
| mashed          | final cook            | 147  | coleslaw      | walk in cooler | 37   | ambient        | salad cooler     | 40   |
| mushrooms       | hot hold              | 181  | casserole     | walk in cooler | 36   | hot water      | four comp        | 161  |
| servsafe        | Frances Riner 9-21-20 | 00   | rice          | walk in cooler | 39   | ambient        | dessert cooler   | 43   |
| final rinse     | dishmachine           | 172  | ham           | cooking        | 133  | quat sanitizer | wet wiping cloth | 300  |
| grilled chicken | final cook            | 195  | beef roast    | hot hold       | 160  | quat sanitizer | wet wiping cloth | 150  |

## 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.

- 14 4-601.11 (A) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - P: 0 pts. REPEAT: One scoop (behind sweeper), 2 pans, a few containers with sticker residue, chicken base scoop, 2 Hobart blades, pitcher. Food contact surfaces of equipment and utensils shall be maintained clean to sight and touch. CDI: All sent to be rewashed.
- 18 3-501.14 Cooling - P: 0 pts. One pan of stuffing exceeded cooling time/temperature parameter (started cooling at 8:40am and was 76F at 10:51am). Potentially hazardous foods shall be cooled from 135-70F within 2 hours and from 70-41F within an additional four hours with total time not to exceed 6 hours. CDI: Stuffing discarded per manager.
- 19 3-501.16 (A)(1) Potentially Hazardous Food (Time/Temperature Control for Safety Food), Hot and Cold Holding - P: 0 pts. Chicken nuggets 120-124F, apples 127-130F, and chicken 128-133F. Potentially hazardous foods shall be maintained at 135F and above. CDI: Chicken nuggets discarded, apples and chicken reheated greater than 165F.



Person in Charge (Print & Sign): Daniel *First* Holder *Last*

Regulatory Authority (Print & Sign): Michelle *First* Bell REHS *Last*

*[Signature]*

*[Signature]*

REHS ID: 2464 - Bell, Michelle

Verification Required Date: 02 / 23 / 2017

REHS Contact Phone Number: ( 336 ) 703 - 3141



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- 26 7-201.11 Separation-Storage - P: 0 pts. In chemical storage room, grill bricks stored above clean linens and bleach above gloves. Toxic chemicals shall be stored to prevent contamination of single service articles. CDI: Linens moved to clean linen storage and bleach moved to lower shelf.
- 37 3-305.11 Food Storage-Preventing Contamination from the Premises - C: 0 pts. Splash guard needed to left of handsink in stock room to prevent splash onto canned food. Clean trays/noodles stored within splash of handsink in salad area. Add splashguards where needed to maintain food free from contamination by the premises or provide recommended 18 inch distance of items away from handsinks.
- 39 3-304.14 Wiping Cloths, Use Limitation - C: 0 pts. REPEAT: Two wet wiping cloths on prep surfaces. Wiping cloths, once wet, shall be stored submerged in an effective sanitizer solution and the solution stored to prevent contamination of food and cleaned equipment. CDI: Cloths moved to buckets.
- 42 4-901.11 Equipment and Utensils, Air-Drying Required - C: REPEAT: Trays, large tubs, and some containers stacked wet. Equipment and utensils shall be completely air-dried prior to stacking. CDI: All stacked to allow air-drying during inspection.//4-903.11 (A), (B) and (D) Equipment, Utensils, Linens and Single-Service and Single-Use Articles-Storing - C: Two trays, oven grate, and miscellaneous equipment (chemical storage room) stored on floor. Equipment shall be stored at least 6 inches above the floor. CDI: All removed from floor during inspection.
- 43 4-502.13 Single-Service and Single-Use Articles-Use Limitations - C: 0 pts. Buckets originally manufactured to hold pumpkin and other ingredients being used to store utensils and portion foods for cooling at end of service. Single use articles shall be used once, for manufacturer's intended purpose, then discarded. CDI: All buckets discarded.//4-903.11 (A) and (C) Equipment, Utensils, Linens and Single-Service and Single-Use Articles-Storing - C: In to-go area, gloves/to-go boxes/prep table stored within splash of handsink. Rework sink area to move paper towels within splash zone and add splash guard to right of handsink to prevent contamination of single service articles./ Napkins less than 6 inches above the floor in janitorial closet. Single service articles shall be stored at least 6 inches above the floor.
- 45 4-501.11 Good Repair and Proper Adjustment-Equipment - C: REPEAT: The following equipment is in need of repair: condensate leak in walk in freezer, dishmachine label cracking, bottom shelf of chemical storage rack rusting, ice machine door plate with gap and foam missing on adjacent door, remove peel wrap from ice machine for cleaning, unapproved latches on pie holding box, beverage station rack missing slats, two stoppers at salad prep sink, hoods with drooping caulk, one hood missing properly sized filter, latch on bottom oven in bakery not approved, repaint both mixers in bakery area, chipping paint on pie press, trays chipping, repaint scale in stock room, prep sink stoppers in stock room not working, coved base needed in meat walk in cooler, pot chipping handle, repair oven door by grill line to properly latch, meat cooler puddling water at bottom, remove paint brush being used in egg wash (replace with food grade utensil), stopper for prep sink by grill. Equipment shall be maintained in good repair.
- 47 4-601.11 (B) and (C) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - C: REPEAT: Cleaning needed in the following areas: ingredient bins in stock room, speed rack, underneath prep sink by stove, dust in hood, clean utensil storage shelving with dust, underneath baine marie, underneath four comp sink (including piping), under grills, sides of grills, fryers, ovens, tops of ovens, hot hold on stove line, stove with carbon, water spout at beverage station, pie/box storage area in to-go area. Nonfood contact surfaces of equipment shall be clean to sight and touch.



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- 49 5-203.14 Backflow Prevention Device, When Required - P: At two tea brewers and coffee brewer, only one backflow prevention device could be located. Each incoming water supply line to each piece of equipment shall be protected with a backflow prevention device (ASSE 1022 for beverage equipment). Install one device per piece of equipment. Verification of installation is required to Michelle Bell at 336-703-3141 or bellmi@forsyth.cc.//5-205.15 System Maintained in Good Repair - P: Leaks present at steam kettle, soup kettles, back of baine marie, under dishmachine, pipe missing at four comp sink, prep sink across from stove, drip at sink in women's employee restroom, steam kettle in bake shop. Plumbing system shall be maintained in good repair.
- 50 5-402.13 Conveying Sewage - P: 0 pts. Drain piping under soup kettle does not run to drain. Water flow does not center to drain in stock room. Rework tile behind dishmachine to properly drain floor. Sewage shall be conveyed to the point of disposal through an approved sanitary sewage system according to law. Fix drain piping to run to drain and provide funnel or other water directing device for water flow in stock room.
- 51 6-501.18 Cleaning of Plumbing Fixtures - C: 0 pts. Handsink in handicap restroom soiled. Handsink in women's employee restroom rusting. Plumbing fixtures shall be maintained clean/good repair.
- 53 6-201.11 Floors, Walls and Ceilings-Cleanability - C: Wall damage present in stock room (repair and add coved base), rewrap steam line for baine marie, reseal around pipe penetrations into ceiling throughout, rusting ceiling frame/light fixtures above dishmachine, recaulk handsink in to-go area, recaulk last toilet in women's restroom, chipping paint in janitor's storage room and missing ceiling tile, acoustic-type ceiling tiles (large grooves) in handicap, women's and men's restrooms (replace with easily cleanable tiles), caulk hood to FRP in bakery area, repair any broken base tiles/chipping floor tiles, wall behind bakery oven damaged, recaulk cooler to wall. Floors, walls, and ceilings shall be easily cleanable.
- 54 6-501.110 Using Dressing Rooms and Lockers - C: Employee coat for freezer laying on paper bags, cell phone and keys stored above single service articles in to-go area, keys in beverage station, employee purse above single service articles by register. Employee items shall be stored in lockers or other designated areas to prevent contamination of food, equipment, linens, single service and single use articles. CDI: All moved to employee storage.//6-501.14 Cleaning Ventilation Systems, Nuisance and Discharge Prohibition - C: Dusty vents throughout serving area and bathrooms. One fan dusty in serving area. Ventilation systems shall be maintained clean.//6-303.11 Intensity-Lighting - C: Lighting low in the following areas (in fcd): handsink in to-go area 18, to-go bev. station and prep sink 15-22, to-go prep table 25-27, salad line 19-28, back dessert line 18-22, toaster 16, handsink in dessert area 14, back beverage/pie line 14-28, front beverage line 13-33, customer bev. station 10-17, janitor closet 12, 1st and



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Spell



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