

Food Establishment Inspection Report

Score: 85

Establishment Name: TWIN PEAKS

Establishment ID: 3034011762

Location Address: 1915 HAMPTON INN COURT

☒ Inspection ☐ Re-Inspection

City: WINSTON SALEM

State: NC

Date: 02 / 12 / 2018 Status Code: A

Zip: 27103 County: 34 Forsyth

Time In: 12 : 40 ^{am} _{pm} Time Out: 07 : 00 ^{am} _{pm}

Permittee: LA CIMA RESTAURANTS LLC

Total Time: 6 hrs 20 minutes

Telephone: (336) 306-9183

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: 9

No. of Repeat Risk Factor/Intervention Violations: 4

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>13</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>13</u>	<u>0</u>	<input type="checkbox"/>
Good Hygienic Practices .2652, .2653										
4	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper eating, tasting, drinking, or tobacco use			<u>2</u>	<u>1</u>	<u>0</u>	<input type="checkbox"/>
5	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	No discharge from eyes, nose or mouth			<u>1</u>	<u>03</u>	<u>0</u>	<input type="checkbox"/>
Preventing Contamination by Hands .2652, .2653, .2655, .2656										
6	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Hands clean & properly washed			<input checked="" type="checkbox"/>	<u>2</u>	<u>0</u>	<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			<u>3</u>	<u>13</u>	<u>0</u>	<input type="checkbox"/>
8	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Handwashing sinks supplied & accessible			<u>2</u>	<u>1</u>	<input checked="" type="checkbox"/>	<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>13</u>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
14	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food-contact surfaces: cleaned & sanitized			<input checked="" type="checkbox"/>	<u>13</u>	<u>0</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>13</u>	<u>0</u>	<input type="checkbox"/>
17	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Proper reheating procedures for hot holding			<u>3</u>	<u>13</u>	<u>0</u>	<input type="checkbox"/>
18	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cooling time & temperatures			<u>3</u>	<u>13</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>	<input checked="" type="checkbox"/>	<u>0</u>	<input checked="" type="checkbox"/>
20	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper cold holding temperatures			<u>3</u>	<input checked="" type="checkbox"/>	<u>0</u>	<input checked="" type="checkbox"/>
21	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper date marking & disposition			<u>3</u>	<input checked="" type="checkbox"/>	<u>0</u>	<input checked="" type="checkbox"/>
22	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Time as a public health control: procedures & records			<u>2</u>	<input checked="" type="checkbox"/>	<u>0</u>	<input checked="" 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>03</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>13</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>03</u>	<u>0</u>	<input type="checkbox"/>
26	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Toxic substances properly identified stored, & used			<u>2</u>	<u>1</u>	<u>0</u>	<input type="checkbox"/>
Conformance with Approved Procedures .2653, .2654, .2658										
27	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Compliance with variance, specialized process, reduced oxygen packing criteria or HACCP plan			<u>2</u>	<input checked="" type="checkbox"/>	<u>0</u>	<input checked="" 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>03</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>03</u>	<u>0</u>	<input type="checkbox"/>
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			<u>1</u>	<u>03</u>	<u>0</u>	<input type="checkbox"/>
32	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Plant food properly cooked for hot holding			<u>1</u>	<u>03</u>	<u>0</u>	<input type="checkbox"/>
33	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Approved thawing methods used			<u>1</u>	<u>03</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>03</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>	<input checked="" type="checkbox"/>	<input type="checkbox"/>
38	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Personal cleanliness			<u>1</u>	<u>03</u>	<u>0</u>	<input type="checkbox"/>
39	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Wiping cloths: properly used & stored			<u>1</u>	<u>03</u>	<u>0</u>	<input type="checkbox"/>
40	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Washing fruits & vegetables			<u>1</u>	<u>03</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>03</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>	<input checked="" type="checkbox"/>	<u>0</u>	<input checked="" type="checkbox"/>
43	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Single-use & single-service articles: properly stored & used			<u>1</u>	<u>03</u>	<u>0</u>	<input type="checkbox"/>
44	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Gloves used properly			<u>1</u>	<u>03</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>	<input checked="" type="checkbox"/>	<u>0</u>	<input checked="" type="checkbox"/>
46	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Warewashing facilities: installed, maintained, & used; test strips			<u>1</u>	<u>03</u>	<input checked="" type="checkbox"/>	<input type="checkbox"/>
47	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Non-food contact surfaces clean			<u>1</u>	<u>03</u>	<input checked="" type="checkbox"/>	<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>	<input checked="" type="checkbox"/>	<input 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>03</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>03</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>03</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>03</u>	<input checked="" type="checkbox"/>	<input type="checkbox"/>
Total Deductions:										15



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Comment Addendum to Food Establishment Inspection Report

Establishment Name: TWIN PEAKS

Location Address: 1915 HAMPTON INN COURT

City: WINSTON SALEM State: NC

County: 34 Forsyth Zip: 27103

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

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

Permittee: LA CIMA RESTAURANTS LLC

Telephone: (336) 306-9183

Establishment ID: 3034011762

☒ Inspection ☐ Re-Inspection Date: 02/12/2018

Comment Addendum Attached? ☐ Status Code: A

Category #: IV

Email 1: winstonsalem@lacimallc.com

Email 2:

Email 3:

Temperature Observations

Effective January 1, 2019 Cold Holding will change to 41 degrees

Item	Location	Temp	Item	Location	Temp	Item	Location	Temp
Sld tom	make unit	45	Hamburger	final cook	185	Picodogallo	make unit ft service	46
Cut lettuce	make unit	38	bean sp	hot holding	155	Sour cream	make unit ft service	48
Cut lettuce	make unit	39	Mash pot	hot holding	114	Salsa	cooling12:52pm	67
Sicilian	lo boy1	67	Pot roast	hot holding	135	Salsa	cooling2:11pm	53
Salsa	lo boy1	60	Cut tom	make unit	43	Mash pot	hot holding box	152
Chckn wgs	lo boy2	61	Ct cabbage	reach in cooler	41	Ct cabbage	walk in cooler	39
Salmon	lo boy	62	Refrd bean	hot holding	183	Hot water	3 compartment sink	147
Dc tom	lo boy	64	Chicken	make unit	40	Hot water	warewashing 1	161

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 Repeat. Employee observed turning knobs off with clean bare hands without using a disposable paper towel. Food employees shall wash their hands and exposed portion of their arms after handling soiled equipment or utensils, before donning gloves for working with food, and after engaging in other activities that contaminate the hands. CDI: Employee educated on proper handwashing procedure and rewashed hands using disposable paper towel to turn off the knobs at the handwashing sink.
- 8 6-301.11 Handwashing Cleanser, Availability - PF 0 points. No soap at one of the dispensers in the women's restroom. Each handwashing sink shall be provided with supply of hand cleaning liquid. CDI: Employee provided soap.
- 13 3-302.11 Packaged and Unpackaged Food-Separation, Packaging, and Segregation -C 0 points. Asparagus (not washed) above cut mushrooms and whole tomatoes "wash before use" above washed celery sticks/stalks in the walk in cooler. Separate fruits and vegetables before they are washed from ready-to-eat foods. CDI: Person in charge stored the washed items properly.

Lock
Text



Person in Charge (Print & Sign): Charles Mayson

Regulatory Authority (Print & Sign): Jill Sakamoto REHSI

[Signature]

[Signature]

REHS ID: 2685 - Jill Sakamoto

Verification Required Date: 02 / 15 / 2018

REHS Contact Phone Number: (336) 703 - 3137



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- 14 4-601.11 (A) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - P Repeat. Three tongs, twelve plus a stack of bowls, two blades, thirteen metal pans, five plastic containers, plastic strainer, nine plus a stack of plates, and robot coupe filled with cheese debris (not used today per person in charge) were soiled. Equipment food-contact surfaces and utensils shall be clean to sight and touch. CDI: All items were taken to the 3 compartment sink/warewashing machine.
- 19 3-501.16 (A)(1) Potentially Hazardous Food (Time/Temperature Control for Safety Food), Hot and Cold Holding - P Repeat. Mashed potatoes 114 F in the hot holding unit. Hot holding, potentially hazardous foods shall be stored at 135 F or greater. CDI: Mashed potatoes were discarded by person in charge.
- 20 3-501.16 (A)(2) and (B) Potentially Hazardous Food (Time/Temperature Control for Safety Food), Hot and Cold Holding - P Sicilian 67 F, salsa 60 F, steak 65 F, cooked chicken wings 61 F, salmon 62 F, diced tomatoes 64 , and sausage 64 F inside the lo boys (cold holding). Pico de gallo 46 F and sour cream 48 F in the make unit at the front service area. Cold holding, potentially hazardous foods shall be stored 45 F or less. CDI: All the cooked, ready-to-eat foods were voluntarily discarded. Pico de gallo and sour cream were voluntarily discarded.
- 21 3-501.17 Ready-To-Eat Potentially Hazardous Food (Time/Temperature Control for Safety Food), Date Marking - PF Repeat. Container of few slices of salami with no date marking inside the walk in cooler. Ready-to-eat, potentially hazardous food prepared and packaged by food processing plant shall be clearly marked at time the original package is opened in a food establishment if held for more than 24 hours, to indicate the date or day by which food shall be discarded based on 4 days if 42 F to 45 F OR 7 days if 41 F or less. CDI: Salami was discarded.
3-501.18 Ready-To-Eat Potentially Hazardous Food (Time/Temperature Control for Safety Food), Disposition - P Half log of salami stated "keep refrigerated" on label with date 1/30 inside the walk in cooler. Food shall be discarded if it is appropriately marked with a date or day that exceeds 41 F or less for 7 days OR 42 F to 45 F for 4
- 22 3-501.19 Time as a Public Health Control - P,PF Butter in container observed no expiration time and line butter with a label 2/12/18 1:44am by the flat top. Observed written procedures for any potentially hazardous foods including butter. Food in unmarked containers or packages or marked to exceed a 4 hour limit shall be discarded. CDI: Butters were discarded.
- 27 3-502.12 Reduced Oxygen Packaging, Criteria - P,PF Jalapeno gravy 4 bags, brown gravy 1 bag, bbq sauce with cooked onions 3 bags, marinara 1 bag, blonde bean soup 2 bags, refried beans 4 bags, venison chili 1 bag, pot roast 1 bag, salsa 5 bags, and queso cheese 6 bags (about 4 pounds each) that were processed using reduced oxygen method for cook-chill. Each bag contains about 6 cups except for queso cheese and pot roast. Person in charge can not provide documentation available from the state if the HACCP plan for cook chill was approved. A food establishment that packages potentially hazardous foods using a reduced oxygen method shall have an approved HACCP plan. Please refer to North Carolina Food Code Manual under 3-502.12 Reduced Oxygen Packaging without a variance, Criteria. CDI: All items were voluntarily discarded.
- 37 3-307.11 Miscellaneous Sources of Contamination - C Soda dispenses when the ice bin is opened at the front service area. Food shall be protected from contamination.
//3-305.11 Food Storage-Preventing Contamination from the Premises - C Open box of apple turnovers on the floor in the walk in freezer. Food shall be stored at least 6 inches off the floor. CDI: Person in charge moved the box. 0 points.



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- 42 4-901.11 Equipment and Utensils, Air-Drying Required - C Repeat. Two stacks of metal bowls and stack of plates stored wet on shelf. Sanitized equipment and utensils shall be completely air-dried prior to stacking.
//4-903.11 (A), (B) and (D) Equipment, Utensils, Linens and Single-Service and Single-Use Articles-Storing - C Open bags of clean napkins stored outside by the recyclable dumpster with overhead protection. Linens shall be stored in a clean, dry location, where they are not exposed to splash, dust, or other contamination and at least 6 inches above the floor. CDI: Open bags of napkins were stored in dirty linen pile.
- 45 4-501.11 Good Repair and Proper Adjustment-Equipment - C Oxidized legs/shelf of prep table, one leg cap not visible causing the prep table to wobble, broken soap dispenser cover in women's restroom, very loose toilet seat in the men's restroom, ice build on pipe/around gasket of the walk in freezer, minor rusting of shelving in reach in cooler, and lo boy 1 (left side) air temperature 69 F. Equipment shall be maintained in good repair. Verification required for lo boy 1 by February 15, 2018. Please contact Jill Sakamoto at 336-703-3137 and/or email sakamojm@forysth.cc.
- 46 4-204.114 Warewashing Machines, Internal Baffles - C One long curtain missing by the wash side causing water to spill out at the warewashing machine. Warewashing machine wash and rinse tanks shall be equipped with baffles, curtains, or other means to minimize internal cross contamination of the solutions in wash and rinse tanks.
- 47 4-601.11 (B) and (C) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - C 0 points. Food debris/particles inside the reach in freezer cook's line, food residue inside the microwave in front service area, and liquid/food spillage inside the reach in cooler for raw chicken. Nonfood-contact surfaces shall be free of accumulation of dust, food residue, and other debris.
- 49 5-205.15 (B) System maintained in good repair - C Liquid leaking at connection to filter under the water dispenser at the front service area. Floor sink flooded when the warewashing machine was running. A plunger was next to the floor sink. Plumbing system shall be maintained in good repair. CDI: Floor sink working properly in the warewashing machine area.
- 54 6-303.11 Intensity-Lighting - C 0 points. Lighting 37 to 48 foot candles by the back stove. Light bulb was out over the stove. Urinal 9 and 11 foot candles in the men's bathroom. Lighting shall be at least 20 foot candles in toilet rooms and at least 50 foot candles where food employees are working with food.



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