

<p><b>GEORGIA DEPARTMENT OF PUBLIC HEALTH</b> Food Service Establishment Inspection Report</p>	<b>Establishment Name:</b> ROSE & CROWN	<b>CURRENT SCORE</b>	<b>CURRENT GRADE</b>
	<b>Address:</b> 1935 POWERS FERRY RD SE	76	C
<b>City:</b> ATLANTA	<b>Time In:</b> 11 : 20 AM	<b>Time Out:</b> 02 : 40 PM	
<b>Inspection Date:</b> 03/02/2026	<b>CFSM:</b> JOSHUA HILL (7/12/2029)		
<b>Purpose of Inspection:</b> Routine <input checked="" type="radio"/> Followup <input type="radio"/> Initial <input type="radio"/>	<b>Last Score:</b> 84	<b>Grade:</b> B	<b>Date:</b> 10/20/25
<b>Issued Provisional Permit:</b> <input type="radio"/> Temporary <input type="radio"/>	<b>Prior Score:</b> 77	<b>Grade:</b> C	<b>Date:</b> 09/30/25
<b>Risk Type:</b> 1 <input type="radio"/> 2 <input checked="" type="radio"/> 3 <input type="radio"/>	<b>Permit#:</b> FSP-033-004730		
<b>Risk Factors</b> are food preparation practices and employee behaviors most commonly reported to the Centers for Disease Control and Prevention as contributing factors in foodborne illness outbreaks. <b>Public Health Interventions</b> are control measures to prevent illness or injury.			
<b>Good Retail Practices</b> are preventive measures to control the introduction of pathogens, chemicals, and physical objects into foods.			
<b>SCORING AND GRADING:</b> A=90-100 B=80-89 C=70-79 U≤69			

**FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS**

(Mark designated compliance status (IN, OUT, NA, or NO) for each numbered item. For items marked OUT, mark COS or R for each item as applicable.)

IN=in compliance OUT=not in compliance NO=not observed NA=not applicable COS=corrected on-site during inspection R=repeat violation of the same code provision=2 points

Compliance Status					COS	R	Compliance Status					COS	R		
1	IN	OUT	NA	NO	Supervision 4 points		5	IN	OUT	NA	NO	Cooking and Reheating of TCS Foods, Consumer Advisory 9 points			
	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	1-2A. PIC present, demonstrates knowledge, performs duties	<input type="radio"/>	<input type="radio"/>		<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	5-1A. Proper cooking time and temperatures	<input type="radio"/>	<input type="radio"/>
	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	1-2B. Certified Food Protection Manager	<input type="radio"/>	<input type="radio"/>		<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	5-1B. Proper reheating procedures for hot holding	<input type="radio"/>	<input type="radio"/>
2	IN	OUT	NA	NO	Employee Health, Good Hygienic Practices, Preventing Contamination by Hands 9 points			<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	5-2. Consumer advisory provided for raw and undercooked foods 4 points			
	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	2-1A. Proper use of restriction & exclusion	<input type="radio"/>	<input type="radio"/>		<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	6-1A. Proper cold holding temperatures	<input type="radio"/>	<input type="radio"/>	
	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	2-1B. Hands clean and properly washed	<input type="radio"/>	<input type="radio"/>		<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	6-1B. Proper hot holding temperatures	<input type="radio"/>	<input type="radio"/>	
	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	2-1C. No bare hand contact with ready-to-eat foods or approved alternate method properly followed	<input type="radio"/>	<input type="radio"/>		<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	6-1C. Proper cooling time and temperature	<input type="radio"/>	<input type="radio"/>	
	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	2-2A. Management knowledge, responsibilities, reporting	<input type="radio"/>	<input type="radio"/>		<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	6-1D. Time as a public health control: procedures and records	<input type="radio"/>	<input type="radio"/>	
	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	2-2B. Proper eating, tasting, drinking, or tobacco use	<input type="radio"/>	<input type="radio"/>		<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	6-2. Proper date marking and disposition 4 points			
	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	2-2C. No discharge from eyes, nose, and mouth	<input type="radio"/>	<input type="radio"/>		<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	7-1. Pasteurized foods used: Prohibited foods not offered	<input type="radio"/>	<input type="radio"/>	
	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	2-2D. Adequate handwashing facilities supplied & accessible	<input type="radio"/>	<input type="radio"/>		<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	8-2A. Food additives: approved and properly used 4 points			
	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	2-2E. Response procedures for vomiting & diarrheal events	<input type="radio"/>	<input type="radio"/>		<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	8-2B. Toxic substances properly identified, stored, used	<input type="radio"/>	<input type="radio"/>	
3	IN	OUT	NA	NO	Approved Source 9 points			<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	9-2. Compliance with variance, specialized process and HACCP plan 4 points			
	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	3-1A. Food obtained from approved source	<input type="radio"/>	<input type="radio"/>		<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	Highly Susceptible Populations 9 points			
	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	3-1B. Food received at proper temperature	<input type="radio"/>	<input type="radio"/>		<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	7-1. Pasteurized foods used: Prohibited foods not offered	<input type="radio"/>	<input type="radio"/>	
	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	3-1C. Food in good condition, safe, and unadulterated	<input type="radio"/>	<input type="radio"/>		<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	Chemicals 4 points			
	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	3-1D. Required records: shellstock tags, parasite destruction	<input type="radio"/>	<input type="radio"/>		<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	8-2A. Food additives: approved and properly used	<input type="radio"/>	<input type="radio"/>	
4	IN	OUT	NA	NO	Protection From Contamination 9 points			<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	8-2B. Toxic substances properly identified, stored, used	<input type="radio"/>	<input type="radio"/>	
	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	4-1A. Food separated and protected	<input type="radio"/>	<input type="radio"/>		<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	Conformance with Approved Procedures 4 points			
	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	4-1B. Proper disposition of returned, previously served, reconditioned, and unsafe food	<input type="radio"/>	<input type="radio"/>		<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	9-2. Compliance with variance, specialized process and HACCP plan	<input type="radio"/>	<input type="radio"/>	
	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	4-2A. Food stored covered	<input type="radio"/>	<input type="radio"/>		<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	GOOD RETAIL PRACTICES			
	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	4-2B. Food-contact surfaces: cleaned & sanitized	<input type="radio"/>	<input type="radio"/>	(Mark the numbered item OUT, if not in compliance. For items marked OUT, mark COS or R for each item as applicable. R = Repeat Violation of the same code provision = 1 point)							

Good Retail Practices are preventive measures to control the introduction of pathogens, chemicals, and physical objects into foods.

Compliance Status					COS	R	Compliance Status					COS	R
10	OUT				Safe Food and Water, Food Identification 3 points		14	OUT				Proper Use of Utensils 1 point	
	<input type="radio"/>	10A. Pasteurized eggs used where required	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>		<input type="radio"/>	14A. In-use utensils: properly stored	<input type="radio"/>	<input type="radio"/>		<input type="radio"/>
	<input type="radio"/>	10B. Water and ice from approved source	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>		<input type="radio"/>	14B. Utensils, equipment and linens: properly stored, dried, handled	<input type="radio"/>	<input type="radio"/>		<input type="radio"/>
	<input type="radio"/>	10C. Variance obtained for specialized processing methods	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>		<input type="radio"/>	14C. Single-use/single-service articles: properly stored, used	<input type="radio"/>	<input type="radio"/>		<input type="radio"/>
	<input type="radio"/>	10D. Food properly labeled; original container	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>		<input type="radio"/>	14D. Gloves used properly	<input type="radio"/>	<input type="radio"/>		<input type="radio"/>
11	OUT				Food Temperature Control 3 points		15	OUT				Utensils, Equipment and Vending 1 point	
	<input type="radio"/>	11A. Proper cooling methods used: adequate equipment for temperature control	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>		<input type="radio"/>	15A. Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used	<input type="radio"/>	<input type="radio"/>		<input type="radio"/>
	<input type="radio"/>	11B. Plant food properly cooked for hot holding	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>		<input type="radio"/>	15B. Warewashing facilities: installed, maintained, used; test strips	<input type="radio"/>	<input type="radio"/>		<input type="radio"/>
	<input type="radio"/>	11C. Approved thawing methods used	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>		<input type="radio"/>	15C. Nonfood-contact surfaces clean	<input type="radio"/>	<input type="radio"/>		<input type="radio"/>
	<input type="radio"/>	11D. Thermometers provided and accurate	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	16	OUT				Water, Plumbing and Waste 2 points	
12	OUT				Prevention of Food Contamination 3 points			<input type="radio"/>	16A. Hot and cold water available; adequate pressure	<input type="radio"/>	<input type="radio"/>		<input type="radio"/>
	<input type="radio"/>	12A. Contamination prevented during food preparation, storage, display	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>		<input type="radio"/>	16B. Plumbing installed; proper backflow devices	<input type="radio"/>	<input type="radio"/>		<input type="radio"/>
	<input type="radio"/>	12B. Personal cleanliness	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>		<input type="radio"/>	16C. Sewage and waste water properly disposed	<input type="radio"/>	<input type="radio"/>		<input type="radio"/>
	<input type="radio"/>	12C. Wiping cloths: properly used and stored	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	17	OUT				Physical Facilities 1 point	
	<input type="radio"/>	12D. Washing fruits and vegetables	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>		<input type="radio"/>	17A. Toilet facilities: properly constructed, supplied, cleaned	<input type="radio"/>	<input type="radio"/>		<input type="radio"/>
13	OUT				Postings and Compliance with Clean Air Act 1 point			<input type="radio"/>	17B. Garbage/refuse properly disposed; facilities maintained	<input type="radio"/>	<input type="radio"/>		<input type="radio"/>
	<input type="radio"/>	13A. Posted: Permit/Inspection/Choking Poster/Handwashing	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>		<input type="radio"/>	17C. Physical facilities installed, maintained, and clean	<input type="radio"/>	<input type="radio"/>		<input type="radio"/>
	<input type="radio"/>	13B. Compliance with Georgia Smoke Free Air Act	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>		<input type="radio"/>	17D. Adequate ventilation and lighting; designated areas used	<input type="radio"/>	<input type="radio"/>		<input type="radio"/>
	<input type="radio"/>		<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	18	OUT				Pest and Animal Control 3 points	
	<input type="radio"/>		<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>		<input type="radio"/>	18. Insects, rodents, and animals not present	<input type="radio"/>	<input type="radio"/>		<input type="radio"/>

<b>Person in Charge (Signature)</b>	(Print) ALEX GRAMAZIO	<b>Date:</b> 03/02/2026
<b>Inspector (Signature)</b>	<b>Follow-up:</b> YES <input type="radio"/> NO <input checked="" type="radio"/>	<b>Follow-up Date:</b>

## Food Establishment Inspection Report Addendum

**Violations cited in this report must be corrected within the time frames specified below, or as stated in the Georgia Department of Public Health Rules and Regulations Food Service Chapter 511-6-1, Rule .10 subsections (2)(h) and (i).**

<b>Establishment</b> ROSE & CROWN	<b>Permit #</b> FSP-033-004730	<b>Date</b> 03/02/2026
<b>Address</b> 1935 POWERS FERRY RD SE	<b>City/State</b> ATLANTA GA	<b>Zipcode</b> 30339

### TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Cold Holding, Main Kitchen, Walk in Cooler, Chicken, JUMBO WINGS	35.0 ° F	Cold Holding, Main Kitchen, Walk in Cooler, Pasta, RISOTTO	36.0 ° F	Cold Holding, Main Kitchen, Walk in Cooler, Beef, MEAT PIE	37.0 ° F
Cold Holding, Main Kitchen, Walk in Cooler, BREAKFAST, GRITS	36.0 ° F	Cold Holding, Main Kitchen, Walk in Cooler, Dairy, TZATZIKI SAUCE	36.0 ° F	Cold Holding, Main Kitchen, Walk in Cooler, Fish/Seafood, CALAMARI	36.0 ° F
Cold Holding, Main Kitchen, Walk in Cooler, Eggs, BOILED	34.0 ° F	Cold Holding, Grill Prep, COOLER DRAWERS, Deli Meat, ROAST BEEF	41.0 ° F	Cold Holding, Grill Prep, COOLER DRAWERS, Beef, RAW BURGER	39.0 ° F
Cold Holding, Grill Prep, COOLER DRAWERS, Cheese, SWISS SLICES	41.0 ° F	Cold Holding, Grill Prep, COOLER DRAWERS, Fish/Seafood, CRAB CAKE	40.0 ° F	Cold Holding, Main Kitchen, COOLER DRAWERS, Fish/Seafood, RAW SALMON	37.0 ° F
Cold Holding, Main Kitchen, COOLER DRAWERS, Chicken, RAW BREAST	35.0 ° F	Cold Holding, Main Kitchen, Prep Top Cooler, Pasta, RISOTTO	31.0 ° F	Cold Holding, Main Kitchen, Prep Top Cooler, Pasta, CORKSCREW	41.0 ° F
Cold Holding, Main Kitchen, Prep Top Cooler, Cheese, SHREDDED CHEDDAR	41.0 ° F	Cold Holding, Main Kitchen, Prep Top Cooler, Soup, SEAFOOD BISQUE	35.0 ° F	Cold Holding, Main Kitchen, PREP TOP COOLER 2, Dairy, SOUR CREAM	34.0 ° F
Cold Holding, Main Kitchen, PREP TOP COOLER 2, Eggs, DICED BOILED EGGS	36.0 ° F	Cold Holding, Main Kitchen, PREP TOP COOLER 2, Tomatoes, SLICED	39.0 ° F	Cold Holding, Main Kitchen, PREP TOP COOLER 3, Dairy, TZATZIKI SAUCE	41.0 ° F
Cold Holding, Main Kitchen, PREP TOP COOLER 3, Tomatoes, SLICED	30.0 ° F	Cold Holding, Main Kitchen, PREP TOP COOLER 3, Fish/Seafood, COD	38.0 ° F	Cold Holding, Main Kitchen, PREP TOP COOLER 3, Chicken, JUMBO WINGS	36.0 ° F
Cold Holding, Main Kitchen, SMALL PREP TOP COOLER, Eggs, BOILED	41.0 ° F	Hot Holding, Main Kitchen, SMALL PREP TOP COOLER, Dairy, WHIPPED CREAM	39.0 ° F	Hot Holding, Front Food Service, Steam Well, Soup, FRENCH ONION	161.0 ° F
Hot Holding, Front Food Service, Steam Well, Soup, BRUNSWICK STEW	158.0 ° F	Hot Holding, Main Kitchen, Steam Table, Lamb, BRAISED	137.0 ° F	Hot Holding, Main Kitchen, Steam Table, Dairy, SPINACH DIP	153.0 ° F
Hot Holding, Main Kitchen, Steam Table, Dairy, LEMON BUTTER	157.0 ° F	Hot Holding, Main Kitchen, Steam Table, BREAKFAST, GRITS	164.0 ° F		

### OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number

Violation of Code: **[511-6-1.03(5)(c)]** OBSERVED EMPLOYEE HANDLE RAW HAMBURGERS AND GRAB A HANDFUL OF SWISS CHEESE SLICES OUT OF A PAN IN THE COOLER DRAWERS IN GRILL PREP AREA. EMPLOYEE PLACED THEM BACK IN THE PAN FOR SERVICE WITHOUT REMOVING GLOVES, WASHING HANDS AND RE-GLOVING.

C/A: Food employees shall clean their hands and exposed portions of their arms immediately before engaging in food preparation including working with exposed food, clean equipment and utensils, and unwrapped single-service and single-use articles P and:

- (i) After touching bare human body parts other than clean hands and clean, exposed arms; P
- (ii) After using the toilet room; P
- (iii) After caring for or handling service animals or aquatic animals; P
- 2-1B (iv) After coughing, sneezing, using a handkerchief or disposable tissue, using tobacco products or electronic devices that simulate tobacco smoking, eating or drinking, except for drinking from a closed beverage container and the container is handled to prevent contamination of the hands;P
- (v) After handling soiled equipment or utensils; P
- (vi) During food preparation, as often as necessary to remove soil and contamination and to prevent cross contamination when changing tasks; P
- (vii) When switching between working with raw food and working with ready-to-eat food; P
- (viii) Before donning gloves to initiate a task that involves working with food; P and
- (ix) After engaging in other activities that contaminate the hands.

COS: WHOLE CONTAINER OF SWISS CHEESE SLICES WERE DISCARDED, EMPLOYEE REMOVED GLOVES AND WASHED HANDS Corrected On-Site. New Violation.

<b>Person in Charge (Signature)</b> <input style="width: 150px; height: 20px;" type="text"/>	<b>Date:</b> 03/02/2026
<b>Inspector (Signature)</b> Precious Roman <input style="width: 150px; height: 20px;" type="text"/>	<b>Date:</b> 03/02/2026

## Food Establishment Inspection Report Addendum

**Violations cited in this report must be corrected within the time frames specified below, or as stated in the Georgia Department of Public Health Rules and Regulations Food Service Chapter 511-6-1, Rule .10 subsections (2)(h) and (i).**

<b>Establishment</b> ROSE & CROWN	<b>Permit #</b> FSP-033-004730	<b>Date</b> 03/02/2026
<b>Address</b> 1935 POWERS FERRY RD SE	<b>City/State</b> ATLANTA GA	<b>Zipcode</b> 30339

Item  
Number

OBSERVATIONS AND CORRECTIVE ACTIONS

Violation of Code: [511-6-1.04(4)(c)1(i)(ii)(iii)(v)(vi)(vii)(viii)] OBSERVED RAW BEEF AND RAW LAMB STORED ABOVE RTE PRIME RIB AND CORNED BEEF IN WIC IN MAIN KITCHEN

C/A: Food shall be protected from cross contamination by:

- (i) Except as specified in paragraph (i)(IV) of this subsection, separating raw animal foods during storage, preparation, holding, and display from:
  - (I) Raw ready-to-eat food including other raw animal food such as fish for sushi or molluscan shellfish, or other raw ready-to-eat food such as fruits and vegetables, P and
  - (II) Cooked ready-to-eat food; and P
  - (III) Fruits and vegetables before they are washed; P
  - (IV) Frozen, commercially processed and packaged raw animal food may be stored or displayed with or above frozen, commercially processed and packaged, ready-to-eat food.

4-1A

- (ii) Except when combined as ingredients, separating types of raw animal foods from each other such as beef, fish, lamb, pork, and poultry during storage, preparation, holding, and display by:
  - (I) Using separate equipment for each type, P or
  - (II) Arranging each type of food in equipment so that cross contamination of one type with another is prevented, P and
  - (III) Preparing each type of food at different times or in separate areas; P
  - (iii) Cleaning and sanitizing equipment and utensils;
  - (v) Cleaning hermetically sealed containers of food of visible soil before opening;
  - (vi) Protecting food containers that are received packaged together in a case or overwrap from cuts when the case or overwrap is opened;
  - (vii) Storing damaged, spoiled, or recalled food being held in the food service establishment separate from food, equipment, utensils, linens and single-service and single-use articles; or
  - (viii) Separating fruits and vegetables, before they are washed from ready-to-eat food.

COS: FOOD WAS RE-ARRANGED TO HAVE RAW PROTEINS UNDER RTE FOOD Corrected On-Site. New Violation.

4-2A

Violation of Code: [511-6-1.04(4)(c)1(iv)] OBSERVED CHICKEN WINGS, ONIONS AND RAW CHICKEN BREASTS STORED UNCOVERED IN PREP TOP COOLER 3 IN MAIN KITCHEN. OBSERVED MULTIPLE SAUCES AND SOUPS STORED UNCOVERED IN STEAM TABLE IN MAIN KITCHEN. OBSERVED BEETS STORED UNCOVERED IN SMALL PREP TOP COOLER IN THE MAIN KITCHEN.

C/A: FOOD SHALL BE STORED COVERED AND PROTECTED FROM CONTAMINATION

COS: FOOD COVERED WITH WRAP/FOIL/PANS Corrected On-Site. Repeat Violation.

Violation of Code: [511-6-1.05(7)(a)1] OBSERVED EXCESSIVE BLACK BUILD UP IN DISPENSING NOZZLES OF BOTH SODA GUNS IN THE BOTTOM BAR

4-2B

C/A: FOOD CONTACT SURFACES SHALL BE CLEAN TO SIGHT AND TOUCH

COS: DISPENSING NOZZLES CLEANED AND SANITIZED Corrected On-Site. Repeat Violation.

Remarks

-EHS DISCUSSED THE SEPARATION OF BATTER & EGG WASH FOR RAW FISH AND RAW CHICKEN  
-EHS DISCUSSED DATES

Person in Charge (Signature)

Date: 03/02/2026

Inspector (Signature) Precious Roman

Date: 03/02/2026