

Food Establishment Inspection Report

Score: 90

Establishment Name: PAN ASIAN

Establishment ID: 3034012837

Location Address: 612 HANES MALL BLVD

☒ Inspection ☐ Re-Inspection

City: WINSTON SALEM

State: NC

Date: 11 / 17 / 2017 Status Code: A

Zip: 27103

County: 34 Forsyth

Time In: 11 : 05 ☒ am ☐ pm Time Out: 03 : 15 ☒ am ☐ pm

Permittee: PAN ASIAN RESTAURANT INC.

Total Time: 4 hrs 10 minutes

Telephone: (336) 331-3980

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: 6

No. 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>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			<u>4</u>	<u>2</u>	<input checked="" type="checkbox"/>	<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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input 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>	<input checked="" type="checkbox"/>	<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>13</u>	<input checked="" type="checkbox"/>	<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 type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Proper cooking time & temperatures			<u>3</u>	<u>13</u>	<u>0</u>	<input type="checkbox"/>
17	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input 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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper hot holding temperatures			<u>3</u>	<u>13</u>	<u>0</u>	<input type="checkbox"/>
20	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cold holding temperatures			<u>3</u>	<u>13</u>	<u>0</u>	<input 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			<input checked="" type="checkbox"/>	<u>1</u>	<u>0</u>	<input checked="" type="checkbox"/>
Consumer Advisory .2653										
23	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input 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 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>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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Contamination prevented during food preparation, storage & display			<u>2</u>	<u>1</u>	<u>0</u>	<input type="checkbox"/>
38	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Personal cleanliness			<u>1</u>	<input checked="" type="checkbox"/>	<u>0</u>	<input checked="" 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 type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Washing fruits & vegetables			<input checked="" type="checkbox"/>	<u>03</u>	<u>0</u>	<input checked="" 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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Utensils, equipment & linens: properly stored, dried & handled			<u>1</u>	<u>03</u>	<u>0</u>	<input 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			<input checked="" type="checkbox"/>	<u>1</u>	<u>0</u>	<input checked="" type="checkbox"/>
46	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Warewashing facilities: installed, maintained, & used; test strips			<u>1</u>	<u>03</u>	<u>0</u>	<input type="checkbox"/>
47	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Non-food contact surfaces clean			<input checked="" type="checkbox"/>	<u>03</u>	<u>0</u>	<input checked="" 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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Plumbing installed; proper backflow devices			<u>2</u>	<u>1</u>	<u>0</u>	<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 type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Toilet facilities: properly constructed, supplied & cleaned			<u>1</u>	<u>03</u>	<input checked="" type="checkbox"/>	<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 type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Physical facilities installed, maintained & clean			<u>1</u>	<input checked="" type="checkbox"/>	<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:										<u>10</u>



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Location Address: 612 HANES MALL BLVD

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: PAN ASIAN RESTAURANT INC.

Telephone: (336) 331-3980

Establishment ID: 3034012837

☒ Inspection ☐ Re-Inspection Date: 11/17/2017

Comment Addendum Attached? ☐ Status Code: A

Category #: IV

Email 1: andychen198802@yahoo.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
D. CHEN	SERV SAFE 3/7/21	00	CRAB	SUSHI DISPLAY	43	NOODLES	RIC	45
HOT WATER	3 COMP	139	FRIED CRAB	SUSHI RIC	41	CHX	FCT	201
SANI	3 COMP	50	PORK WONT	COOL 1 11:50	80	EGG ROLL	FCT	196
SANI	DISH-CL	50	PORK WONT	COOL 2 12:45	60	CHX	WIC	38
PARASITE	KGI	00	SHRIMP	BACK RIC	39	EGG ROLL	WIC	38
SQUID	SUSHI RIC	41	BROCCOLI	MAKE TOP	41	EGG DROP	SOUP POT	180
SPICY CRAB	SUSHI RIC	45	SHRIMP	MAKE TOP	39	RICE	RICE POTS (BOTH)	144
ESCOLAR	SUSHI DISPLAY	45	PORK RIBS	RIC	38	SALAD	SAUCE RIC	43

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 2-301.12 Cleaning Procedure - P-Observed one food employee wash hands for less than 10 seconds (immediately washed off soap after lathering). Food employees shall use the following cleaning procedure in the order stated to clean their hands and exposed portions of their arms, including surrogate prosthetic devices for hands and arms: (1) Rinse under clean, running warm water; (2) Apply an amount of cleaning compound recommended by the cleaning compound manufacturer; (3) Rub together vigorously for at least 10 to 15 seconds while paying particular attention to removing soil from underneath the fingernails during the cleaning procedure, and (b) Creating friction on the surfaces of the hands and arms or surrogate prosthetic devices for hands and arms, finger tips, and areas between the fingers. CDI-All staff educated and specific employee instructed to wash hands again using proper procedure.//0 points
- 8 5-205.11 Using a Handwashing Sink-Operation and Maintenance - PF-Observed one front line sushi handwashing sink blocked by boxes of avocados. A handwashing sink shall be maintained so that it is accessible at all times for employee use. CDI-Employees educated and box removed.//0 points
- 13 3-302.11 Packaged and Unpackaged Food-Separation, Packaging, and Segregation - P-Observed raw fish stored above cut cucumbers in sushi reach-in cooler. Observed raw shrimp on sheet pan stored above cooked dumplings on sheet pan in walk-in freezer. Food shall be protected from cross contamination by separating raw animal food from ready-to-eat food products. CDI-Unit rearranged by PIC.//3-304.11 Food Contact with Equipment and Utensils - P-Observed approximately 10 raw chicken boxes being reused to store ready-to-eat foods in the walk-in freezer. Some of the food products, such as cooked pork ribs, were stored in direct contact with the boxes. Food shall only contact surfaces of equipment and utensils that are cleaned and sanitized or single-service/single-use articles. VERIFICATION REQUIRED. CONTACT JENNIFER BROWN AT 336-703-3131 UPON COMPLIANCE.

Person in Charge (Print & Sign): *First* OLIVIA *Last* WU

Regulatory Authority (Print & Sign): *First* JENNIFER *Last* BROWN

REHS ID: 2536 - Brown, Jennifer

X. Jennifer
J. Brown

Verification Required Date: 11 / 23 / 2017

REHS Contact Phone Number: (336) 703 - 3131



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Observations and Corrective Actions

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- 14 4-602.11 Equipment Food-Contact Surfaces and Utensils-Frequency - C-Observed black growth along side and shield of ice machine. Equipment food contact surfaces and utensils shall be cleaned at a frequency specified by the manufacturer, or absent manufacturer specifications, at a frequency necessary to preclude accumulation of soil or mold. CDI-Cleaned during the inspection by PIC//0 points.
- 21 3-501.17 Ready-To-Eat Potentially Hazardous Food (Time/Temperature Control for Safety Food), Date Marking - PF-REPEAT-Observed fried crab, squid salad, spicy crab meat, bean sprouts, crab sticks, smoked eel, cooked shrimp not date marked in sushi reach-in cooler and/or display. Ready-to-eat, potentially hazardous food items shall be dated to indicate the day of prep or opening if maintained in the establishment for more than 24 hours. CDI-Products discarded.//3-501.18 Ready-To-Eat Potentially Hazardous Food (Time/Temperature Control for Safety Food), Disposition -Measured egg rolls and crab Rangoon measuring 45F in reach-in cooler behind cook line and dated for 11/13/2017. Ready-to-eat, potentially hazardous foods may be held in food establishment for a maximum of 4 days (including day of prep) if measuring 42-45F. 7 day maximum (including day of prep) if 41F or below. CDI-Discarded.
- 22 3-501.19 Time as a Public Health Control - P,PF-REPEAT-At 11:05 am REHS observed label for sushi rice using Time as a Public Health Control stating 11/14/2017 11:00 am. Sushi rice measured 112F.// Observed staff fraudulently completing previous days time log for sushi rice during inspection today. When using Time as a Public Health Control the food shall be marked or otherwise identified to indicate the time that is 4 hours past the point in time when the food is removed from temperature control. This label shall be accurate. CDI-Rice discarded and denatured by PIC.
- 38 2-402.11 Effectiveness-Hair Restraints - C-Observed both cook staff in kitchen engaging in food prep without hair restraint. Food employees shall wear hair restraints such as hats, hair coverings or nets, beard restraints, and clothing that covers body hair, that are designed and worn to effectively keep their hair from contacting exposed food, clean equipment and utensils, linens, and single-service items. CDI-Hair restraints donned by employees.
- 40 3-302.15 Washing Fruits and Vegetables - C-REPEAT-Observed food employee preparing lettuce on cutting board that contained visible soil residue. Observed avocados in reach-in cooler at sushi station to still contain stickers. Raw fruits and vegetables shall be thoroughly washed in water to remove soil and other contaminants before being cut, combined with other ingredients, cooked, served, or offered for human consumption in ready-to-eat form. CDI-Produce washed at produce sink.
- 45 4-501.11 Good Repair and Proper Adjustment-Equipment - C-REPEAT-Caulking around all kitchen equipment and counters is uneven and not easily cleanable. Replace front plate and knobs to flat top grill. Walk-in cooler is leaking. Replace torn gaskets to reach-in coolers at sushi area and kitchen. Equipment shall be maintained in good repair.//4-202.11 Food-Contact Surfaces-Cleanability - PF-REPEAT-Observed attachments to drill used for raw chicken to contain crevices and joints, which are not easily cleanable. Dried food residue was observed to be in these crevices after cleaning. Multiuse food contact surfaces shall be smooth and free of breaks, open seams, cracks, chips, inclusions, pits, and similar imperfections; free of sharp internal angles, corners, and crevices; and finished to have smooth welds and joint. CDI-Item removed from facility.//4-205.10 Food Equipment, Certification and Classification - C-Observed Coca Cola unit manufactured for use with packaged food to contain opened container
- 47 4-601.11 (B) and (C) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - C-REPEAT-Observed the following nonfood contact areas soiled: rice hot holding outs, outside of rice cooker, bulk dry storage bins, working condiment/spice rack at cook line, outside of microwave, inside of reach-in cooler at sushi line and cook line, shelving in walk-in cooler. Nonfood contact areas shall be maintained clean.



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- 51 6-501.18 Cleaning of Plumbing Fixtures - C-Dried residue on underside of urinal and base of toilets in men's restroom. Plumbing fixtures such as handwashing sinks, toilets, and urinals shall be cleaned as often as necessary to keep them clean. //0 points
- 53 6-201.11 Floors, Walls and Ceilings-Cleanability - C-REPEAT-Observed caulking throughout facility to be globby and not smooth, including sushi area, restrooms, and kitchen. Physical facilities shall be easily cleanable.
- 54 6-202.11 Light Bulbs, Protective Shielding - C- Exposed light bulbs at sushi bar are not shatterproof. Light bulbs shall be shielded, coated, or otherwise shatter-resistant in areas where there is exposed food, clean equipment and utensils.//6-501.14 Cleaning Ventilation Systems, Nuisance and Discharge Prohibition - C-Observed dripping grease and excessive grease build-up on hood vents above flat top grill and fryer. Intake and exhaust air ducts shall be cleaned and filters changed so they are not a source of contamination by dust, dirt, and other materials. Ventilation hood systems and devices shall prevent grease or condensation from collecting on equipment, walls, and ceilings.//0 points



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✓
Spell



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