

# Food Establishment Inspection Report

Score: 92.5

Establishment Name: ROUTE 66 DINER

Establishment ID: 3034012114

Location Address: 701 HIGHWAY 66 SOUTH

☐ Inspection ☒ Re-Inspection

City: KERNERSVILLE

State: NC

Date: 08 / 18 / 2016 Status Code: A

Zip: 27284

County: 34 Forsyth

Time In: 09 : 40 <sup>am</sup> <sub>pm</sub> Time Out: 01 : 10 <sup>am</sup> <sub>pm</sub>

Permittee: KERNERSVILLE DINER INC.

Total Time: 3 hrs 30 minutes

Telephone: (336) 497-5112

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: 4

No. of Repeat Risk Factor/Intervention Violations: 0

| 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                                   | <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                                |  |  | 3   | 15                                  | 0                                   | <input type="checkbox"/>            |
| 3  | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Proper use of reporting, restriction & exclusion   |  |  | 3   | 15                                  | 0                                   | <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   |  |  | 2   | 1                                   | 0                                   | <input type="checkbox"/>            |
| 5  | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | No discharge from eyes, nose or mouth  |  |  | 1   | 05                                  | 0                                   | <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  |  |  | 4   | <input checked="" type="checkbox"/> | 0                                   | <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    |  |  | 3   | 15                                  | 0                                   | <input type="checkbox"/>            |
| 8  | <input type="checkbox"/>            | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | Handwashing sinks supplied & accessible  |  |  | 2   | <input checked="" type="checkbox"/> | 0                                   | <input checked="" type="checkbox"/> |
| Approved Source .2653, .2655   |                                     |                                     |                                     |  |  |  |     |                                     |                                     |                                     |
| 9  | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Food obtained from approved source   |  |  | 2   | 1                                   | 0                                   | <input type="checkbox"/>            |
| 10   | <input type="checkbox"/>            | <input type="checkbox"/>            | <input checked="" type="checkbox"/> | Food received at proper temperature  |  |  | 2   | 1                                   | 0                                   | <input type="checkbox"/>            |
| 11   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Food in good condition, safe & unadulterated   |  |  | 2   | 1                                   | 0                                   | <input type="checkbox"/>            |
| 12   | <input type="checkbox"/>            | <input type="checkbox"/>            | <input checked="" type="checkbox"/> | Required records available: shellstock tags, parasite destruction                            |  |  | 2   | 1                                   | 0                                   | <input type="checkbox"/>            |
| Protection from Contamination .2653, .2654   |                                     |                                     |                                     |  |  |  |     |                                     |                                     |                                     |
| 13   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Food separated & protected   |  |  | 3   | 15                                  | 0                                   | <input type="checkbox"/>            |
| 14   | <input type="checkbox"/>            | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | Food-contact surfaces: cleaned & sanitized   |  |  | 3   | 15                                  | <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              |  |  | 2   | 1                                   | 0                                   | <input type="checkbox"/>            |
| Potentially Hazardous Food Time/Temperature .2653  |                                     |                                     |                                     |  |  |  |     |                                     |                                     |                                     |
| 16   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Proper cooking time & temperatures   |  |  | 3   | 15                                  | 0                                   | <input type="checkbox"/>            |
| 17   | <input type="checkbox"/>            | <input type="checkbox"/>            | <input checked="" type="checkbox"/> | Proper reheating procedures for hot holding  |  |  | 3   | 15                                  | 0                                   | <input type="checkbox"/>            |
| 18   | <input type="checkbox"/>            | <input type="checkbox"/>            | <input checked="" type="checkbox"/> | Proper cooling time & temperatures   |  |  | 3   | 15                                  | 0                                   | <input type="checkbox"/>            |
| 19   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Proper hot holding temperatures  |  |  | 3   | 15                                  | 0                                   | <input type="checkbox"/>            |
| 20   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Proper cold holding temperatures   |  |  | 3   | 15                                  | 0                                   | <input type="checkbox"/>            |
| 21   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Proper date marking & disposition  |  |  | 3   | 15                                  | 0                                   | <input type="checkbox"/>            |
| 22   | <input type="checkbox"/>            | <input type="checkbox"/>            | <input checked="" type="checkbox"/> | Time as a public health control: procedures & records  |  |  | 2   | 1                                   | 0                                   | <input type="checkbox"/>            |
| Consumer Advisory .2653  |                                     |                                     |                                     |  |  |  |     |                                     |                                     |                                     |
| 23   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Consumer advisory provided for raw or undercooked foods                                      |  |  | 1   | 05                                  | 0                                   | <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   |  |  | 3   | 15                                  | 0                                   | <input type="checkbox"/>            |
| Chemical .2653, .2657  |                                     |                                     |                                     |  |  |  |     |                                     |                                     |                                     |
| 25   | <input type="checkbox"/>            | <input type="checkbox"/>            | <input checked="" type="checkbox"/> | Food additives: approved & properly used   |  |  | 1   | 05                                  | 0                                   | <input type="checkbox"/>            |
| 26   | <input type="checkbox"/>            | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | Toxic substances properly identified stored, & used  |  |  | 2   | <input checked="" type="checkbox"/> | 0                                   | <input checked="" type="checkbox"/> |
| Conformance with Approved Procedures .2653, .2654, .2658                                     |                                     |                                     |                                     |  |  |  |     |                                     |                                     |                                     |
| 27   | <input type="checkbox"/>            | <input type="checkbox"/>            | <input checked="" type="checkbox"/> | Compliance with variance, specialized process, reduced oxygen packing criteria or HACCP plan |  |  | 2   | 1                                   | 0                                   | <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  |  |  | 1   | 05                                  | 0                                   | <input type="checkbox"/>            |
| 29   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Water and ice from approved source  |  |  | 2   | 1                                   | 0                                   | <input type="checkbox"/>            |
| 30   | <input type="checkbox"/>            | <input type="checkbox"/>            | <input checked="" type="checkbox"/> | Variance obtained for specialized processing methods  |  |  | 1   | 05                                  | 0                                   | <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                                 |  |  | 1   | 05                                  | 0                                   | <input type="checkbox"/>            |
| 32   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Plant food properly cooked for hot holding  |  |  | 1   | 05                                  | 0                                   | <input type="checkbox"/>            |
| 33   | <input type="checkbox"/>            | <input type="checkbox"/>            | <input checked="" type="checkbox"/> | Approved thawing methods used   |  |  | 1   | 05                                  | 0                                   | <input type="checkbox"/>            |
| 34   | <input type="checkbox"/>            | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | Thermometers provided & accurate  |  |  | 1   | 05                                  | <input checked="" type="checkbox"/> | <input checked="" type="checkbox"/> |
| Food Identification .2653  |                                     |                                     |                                     |   |  |  |     |                                     |                                     |                                     |
| 35   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Food properly labeled: original container   |  |  | 2   | 1                                   | 0                                   | <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  |  |  | 2   | 1                                   | 0                                   | <input type="checkbox"/>            |
| 37   | <input type="checkbox"/>            | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | Contamination prevented during food preparation, storage & display                                      |  |  | 2   | <input checked="" type="checkbox"/> | 0                                   | <input type="checkbox"/>            |
| 38   | <input type="checkbox"/>            | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | Personal cleanliness  |  |  | 1   | <input checked="" type="checkbox"/> | 0                                   | <input checked="" type="checkbox"/> |
| 39   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Wiping cloths: properly used & stored   |  |  | 1   | 05                                  | 0                                   | <input type="checkbox"/>            |
| 40   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Washing fruits & vegetables   |  |  | 1   | 05                                  | 0                                   | <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  |  |  | 1   | 05                                  | 0                                   | <input type="checkbox"/>            |
| 42   | <input type="checkbox"/>            | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | Utensils, equipment & linens: properly stored, dried & handled  |  |  | 1   | 05                                  | <input checked="" type="checkbox"/> | <input checked="" type="checkbox"/> |
| 43   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Single-use & single-service articles: properly stored & used  |  |  | 1   | 05                                  | 0                                   | <input type="checkbox"/>            |
| 44   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Gloves used properly  |  |  | 1   | 05                                  | 0                                   | <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 |  |  | 2   | <input checked="" type="checkbox"/> | 0                                   | <input checked="" type="checkbox"/> |
| 46   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Warewashing facilities: installed, maintained, & used; test strips                                      |  |  | 1   | 05                                  | 0                                   | <input type="checkbox"/>            |
| 47   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Non-food contact surfaces clean   |  |  | 1   | 05                                  | 0                                   | <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   |  |  | 2   | 1                                   | 0                                   | <input type="checkbox"/>            |
| 49   | <input type="checkbox"/>            | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | Plumbing installed; proper backflow devices   |  |  | 2   | <input checked="" type="checkbox"/> | 0                                   | <input checked="" type="checkbox"/> |
| 50   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Sewage & waste water properly disposed  |  |  | 2   | 1                                   | 0                                   | <input type="checkbox"/>            |
| 51   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Toilet facilities: properly constructed, supplied & cleaned   |  |  | 1   | 05                                  | 0                                   | <input type="checkbox"/>            |
| 52   | <input type="checkbox"/>            | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | Garbage & refuse properly disposed; facilities maintained   |  |  | 1   | 05                                  | <input checked="" type="checkbox"/> | <input type="checkbox"/>            |
| 53   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Physical facilities installed, maintained & clean   |  |  | 1   | 05                                  | 0                                   | <input type="checkbox"/>            |
| 54   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Meets ventilation & lighting requirements; designated areas used  |  |  | 1   | 05                                  | 0                                   | <input type="checkbox"/>            |
| Total Deductions:  |                                     |                                     |                                     |   |  |  | 7.5 |                                     |                                     |                                     |



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Location Address: 701 HIGHWAY 66 SOUTH

City: KERNERSVILLE State: NC

County: 34 Forsyth Zip: 27284

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

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

Permittee: KERNERSVILLE DINER INC.

Telephone: (336) 497-5112

Establishment ID: 3034012114

☐ Inspection ☒ Re-Inspection Date: 08/18/2016

Comment Addendum Attached? ☐ Status Code: A

Category #: IV

Email 1: jakes\_diner@yahoo.com

Email 2:

Email 3:

## Temperature Observations

| Item           | Location               | Temp | Item           | Location       | Temp | Item         | Location       | Temp |
|----------------|------------------------|------|----------------|----------------|------|--------------|----------------|------|
| Servsafe       | Robin Stanton 08/20/20 | 0    | Mashed         | Steam table    | 150  | Cooked       | Make unit      | 45   |
| Hot water      | 3 compartment sink     | 158  | Air            | Milk cooler    | 42   | Ham          | Make unit      | 43   |
| Quat Sanitizer | 3 compartment sink     | 200  | Sausage        | Steam table    | 147  | Lettuce      | Make unit      | 45   |
| Chlorine       | Dish machine           | 50   | Noodles        | Upright cooler | 45   | Potato salad | Make unit      | 39   |
| Baked apples   | Steam table            | 151  | Chicken fajita | Reach in       | 39   | Cole slaw    | Make unit      | 45   |
| Meat sauce     | Steam table            | 159  | Tomatoes       | Reach in       | 41   | Meatloaf     | Final          | 183  |
| Greens         | Steam table            | 154  | Shell egg      | Reach in       | 40   | Ham          | Walk in cooler | 41   |
| Grits          | Steam table            | 136  | Tomatoes       | Make unit      | 44   | Chili        | Walk in cooler | 42   |

## 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- Dishwashing employee observed handling soiled utensils and began handling clean utensils without removing gloves and washing hands. Food employees shall wash their hands after handling soil equipment and utensils. CDI- Employee removed gloves and washed hands properly.
- 8 5-205.11 Using a Handwashing Sink-Operation and Maintenance - PF- Food employee observed dumping food and rinsing utensil at handwashing sink. A handwashing sink may not be used for purposes other than handwashing. CDI- Employee was instructed to use three-compartment sink to wash utensils.
- 14 24-601.11 (A) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - P- 0 pts. Dried food residue present on slicer and chopper. Food-contact surfaces shall be clean to sight and touch. CDI- Equipment sent to be washed.



Person in Charge (Print & Sign): Robin *First* Stanton *Last*

Regulatory Authority (Print & Sign): Eva *First* Robert REHSI *Last*

REHS ID: 2551 - Robert, Eva

Verification Required Date: 08 / 28 / 2016

REHS Contact Phone Number: ( 336 ) 703 - 3135



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- 26 7-201.11 Separation-Storage - P- Two sanitizer buckets stored on food prep surfaces. Poisonous or toxic materials shall be stored in a manner to prevent contamination of food, equipment, utensils, single-service and single-use articles. CDI- Buckets were placed on lower shelving of chemical storage cabinet.
- 34 4-302.12 Food Temperature Measuring Devices - PF- 0 pts. Facility has one small diameter probe thermometer that is not functioning at the time. A temperature measuring device with a suitable small diameter probe that is designed to measure the temperature of thin masses shall be provided and readily accessible to accurately measure the temperature in thin foods such as meat patties and fish filets. Once thermometer is functioning correctly or new thermometer is purchased, contact Eva Robert for verification within 10 days at (336)703-3135 or at robertea@forsyth.cc.
- 37 3-303.12 Storage or Display of Food in Contact with Water or Ice - C- Containers of fish stored with ice. Unpackaged food may not be stored in direct contact with undrained ice. // 3-305.11 Food Storage-Preventing Contamination from the Premises - C- Several food containers stored uncovered in walk in cooler and reach in unit. Food shall be protected from contamination.
- 38 2-402.11 Effectiveness-Hair Restraints - C- REPEAT. Food employees without beard restraints. Wait staff working with food not wearing hair restraints. Food employees shall wear hair restraints such as hats, hair coverings or nets and beard restraints that are designed and worn to effectively keep their hair from contacting exposed food, clean equipment, utensils, linens, and unwrapped single-service and single-use articles. Person in charge has expressed they will not require hair restraints for waitresses.
- 42 4-901.11 Equipment and Utensils, Air-Drying Required - C- 0 pts. Two stacks of cambro pans and cups were stacked wet. Utensils shall be air-dried before stacking.
- 45 4-501.11 Good Repair and Proper Adjustment-Equipment - C- REPEAT. Repair needed on torn gaskets of refrigeration units, leaking upright cooler and legs of dish machine table. Equipment shall be in good repair.
- 49 5-203.14 Backflow Prevention Device, When Required - P- ASSE 1022 needed on Pepsi drink machine in the back of the facility. A backflow prevention device shall be installed to prevent the backflow of contaminants back into the main water supply. Provide proper documentation that an air gap or some form of backflow preventer is already installed in lieu of installing ASSE 1022. Contact Eva Robert for verification within 10 days at (336)703-3135 or at robertea@forsyth.cc.



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- 52 5-501.113 Covering Receptacles - C- 0 pts. Lid to recycle receptacle was not covered. Receptacles shall be kept covered with tight-fitting lids.



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Spell

