

# Food Establishment Inspection Report

Score: 86

Establishment Name: ILLIANOS

Establishment ID: 3034011127

Location Address: 2537 LEWISVILLE-CLEMMONS RD

Inspection  Re-Inspection

City: CLEMMONS

State: NC

Date: 09 / 19 / 2014 Status Code: A

Zip: 27012

County: 34 Forsyth

Time In: 01 : 15 <sup>am</sup> <sub>pm</sub> Time Out: 04 : 15 <sup>am</sup> <sub>pm</sub>

Total Time: 3 hrs 0 minutes

Permittee: MAMDOMH I MOHAMED

Category #: III

Telephone: (336) 712-0666

FDA Establishment Type: Full-Service Restaurant

Wastewater System:  Municipal/Community  On-Site System

No. of Risk Factor/Intervention Violations: 6

Water Supply:  Municipal/Community  On-Site Supply

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
<b>Supervision</b> .2652										
1	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	PIC Present; Demonstration-Certification by accredited program and perform duties			<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
<b>Employee Health</b> .2652										
2	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Management, employees knowledge; responsibilities & reporting			<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
3	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper use of reporting, restriction & exclusion			<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
<b>Good Hygienic Practices</b> .2652, .2653										
4	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper eating, tasting, drinking, or tobacco use			<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
5	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	No discharge from eyes, nose or mouth			<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
<b>Preventing Contamination by Hands</b> .2652, .2653, .2655, .2656										
6	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Hands clean & properly washed			<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input 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			<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
8	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Handwashing sinks supplied & accessible			<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>
<b>Approved Source</b> .2653, .2655										
9	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food obtained from approved source			<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
10	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Food received at proper temperature			<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
11	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food in good condition, safe & unadulterated			<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
12	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Required records available: shellstock tags, parasite destruction			<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
<b>Protection from Contamination</b> .2653, .2654										
13	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food separated & protected			<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
14	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food-contact surfaces: cleaned & sanitized			<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input 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			<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
<b>Potentially Hazardous Food Time/Temperature</b> .2653										
16	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Proper cooking time & temperatures			<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
17	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Proper reheating procedures for hot holding			<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
18	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cooling time & temperatures			<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
19	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper hot holding temperatures			<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
20	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper cold holding temperatures			<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>
21	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper date marking & disposition			<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
22	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Time as a public health control: procedures & records			<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
<b>Consumer Advisory</b> .2653										
23	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Consumer advisory provided for raw or undercooked foods			<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
<b>Highly Susceptible Populations</b> .2653										
24	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Pasteurized foods used; prohibited foods not offered			<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
<b>Chemical</b> .2653, .2657										
25	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food additives: approved & properly used			<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
26	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Toxic substances properly identified stored, & used			<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>
<b>Conformance with Approved Procedures</b> .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			<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<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
<b>Safe Food and Water</b> .2653, .2655, .2658										
28	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Pasteurized eggs used where required			<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
29	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Water and ice from approved source			<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
30	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Variance obtained for specialized processing methods			<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
<b>Food Temperature Control</b> .2653, .2654										
31	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cooling methods used; adequate equipment for temperature control			<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
32	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Plant food properly cooked for hot holding			<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
33	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Approved thawing methods used			<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
34	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Thermometers provided & accurate			<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
<b>Food Identification</b> .2653										
35	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food properly labeled: original container			<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
<b>Prevention of Food Contamination</b> .2652, .2653, .2654, .2656, .2657										
36	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Insects & rodents not present; no unauthorized animals			<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
37	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Contamination prevented during food preparation, storage & display			<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>
38	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Personal cleanliness			<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
39	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Wiping cloths: properly used & stored			<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
40	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Washing fruits & vegetables			<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
<b>Proper Use of Utensils</b> .2653, .2654										
41	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	In-use utensils: properly stored			<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>
42	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Utensils, equipment & linens: properly stored, dried & handled			<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
43	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Single-use & single-service articles: properly stored & used			<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
44	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Gloves used properly			<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
<b>Utensils and Equipment</b> .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"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
46	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Warewashing facilities: installed, maintained, & used; test strips			<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
47	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Non-food contact surfaces clean			<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
<b>Physical Facilities</b> .2654, .2655, .2656										
48	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Hot & cold water available; adequate pressure			<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
49	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Plumbing installed; proper backflow devices			<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
50	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Sewage & waste water properly disposed			<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
51	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Toilet facilities: properly constructed, supplied & cleaned			<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
52	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Garbage & refuse properly disposed; facilities maintained			<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
53	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Physical facilities installed, maintained & clean			<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
54	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Meets ventilation & lighting requirements; designated areas used			<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
<b>Total Deductions:</b>							<b>14</b>			



# Comment Addendum to Food Establishment Inspection Report

**Establishment Name:** ILLIANOS  
**Location Address:** 2537 LEWISVILLE-CLEMMONS RD  
**City:** CLEMMONS **State:** NC  
**County:** 34 Forsyth **Zip:** 27012  
**Wastewater System:**  Municipal/Community  On-Site System  
**Water Supply:**  Municipal/Community  On-Site System  
**Permittee:** MAMDOMH I MOHAMED  
**Telephone:** (336) 712-0666

**Establishment ID:** 3034011127  
 Inspection  Re-Inspection **Date:** 09/19/2014  
**Comment Addendum Attached?**  **Status Code:** A  
**Category #:** III  
**Email 1:** toher1935@yahoo.com  
**Email 2:**  
**Email 3:** )

## Temperature Observations

Item	Location	Temp	Item	Location	Temp	Item	Location	Temp
Pizza sauce	Pizza make unit	43	Pasta	Walk in cooler	38			
Sausage	Pizza make unit	38	Pasta sauce	Walk in cooler	38			
Cheese	Pizza make unit	42	Meat sauce	Hot hold	147			
Tomatoes	Make unit	39	Meatballs	Hot hold	168			
Ham	Make unit	40	Pasta sauce	Hot hold	150			
Lettuce	Beverage unit	44	Hot water	Preparation sink	135			
Pasta	Make unit reach in	43	Sanitizer	3 compartment sink	100			
Tomatoes	Walk in cooler	39						

## 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.

- 1 2-102.12 Certified Food Protection Manager - C - PIC present does not have food protection manager certification. PIC shall have ANSI accredited food protection manager certification and must be present during all hours of operation.
  
- 2 2-201.11 (A), (B), (C), & (E) Responsibility of Permit Holder, Person in Charge, and Conditional Employees - P - Employee health policy not in place in establishment. An employee health policy shall be in place to ensure that employees inform PIC when showing the 5 main symptoms of being ill or be diagnosed with the 5 main illnesses associated with foodborne illnesses.
  
- 8 6-301.14 Handwashing Signage - C - 0 pts. - Handwashing sign is missing from handwashing sink in the kitchen. A handwashing sign that tells employees to wash hands shall be placed at all handwashing sinks used by employees. PIC received state issued handwashing signs.



Person in Charge (Print & Sign): Meno *First* Illianos *Last*

*Meno Illianos*

Regulatory Authority (Print & Sign): Wendy *First* Grijalva *Last*

*Wendy Grijalva, BS, HST*

**REHS ID:** 2442 - Grijalva, Wendy

**Verification Required Date:** \_\_\_ / \_\_\_ / \_\_\_

**REHS Contact Phone Number:** ( 336 ) 703 - 3157



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- 14 4-602.11 Equipment Food-Contact Surfaces and Utensils-Frequency - P - Establishment has three containers filled with sauces used to mix hot wings. PIC stated that containers are changed every 2 days when the sauce is gone. Discontinue using this method. Containers and tongs may be used to lather wings in sauce but shall be washed every four hours. Container should not store sauce and also used to mix wings and sauce. CDI- Containers were washed rinsed and sanitized during inspection. / Ensure that all utensils used in the establishment are cleaned every four hours. // Employee observed placed soiled utensils in rinse vat with water and washing clean utensils in wash vat and placing them in the rinse vat with soiled dishes. Washed utensils shall be rinsed so that abrasives are removed and cleaning chemicals are removed by a 3 step washing, rinsing, and sanitizing procedure. Ensure that employees are washing all utensils in the approved manner.
- 20 3-501.16 (A)(2) and (B) Potentially Hazardous Food (Time/Temperature Control for Safety Food), Hot and Cold Holding - P - Lettuce was overstacked in the make top unit not allowing it to be held cold. Inner portions of lettuce read 40F and outer parts read 50F. Store food in make units below the rim to allow for proper cooling. CDI- Lettuce was cooled and stored in make unit below the rim. // If wings are placed in containers with sauce for mixing, sauce shall be maintained at 45F or below or 135F or above due to protein particles being in sauce. Another option would be to pour sauce directly over cooked wings rather than placing wings in container filled with sauce. Ensure that either procedure is followed at all times.
- 26 7-201.11 Separation-Storage - P - WD-40, spray paint, and other chemicals stored above clean linens, utensils, and single service items. Chemicals shall be stored in a manner that prevent contamination by storing them under all items. Move chemicals from this location and store in lower shelving.
- 34 4-302.12 Food Temperature Measuring Devices - PF - Repeat- Establishment has one dial thermometer. A temperature measuring device with suitable small diameter probe that is designed to measure the temperature of thin masses such as Philly steak shall be provided at all times. Small diameter probes will not accurately measure these temperatures. // Thermometer was placed in make unit reach in. Ensure that employees are using thermometers to accurately measure internal temperatures of food.
- 35 3-302.12 Food Storage Containers Identified with Common Name of Food - C - 0 pts. - All items in establishment are labeled with common name except flour. Ensure that all foods moved from their original packaging are labeled correctly on the working container. CDI- PIC labeled it.
- 37 3-307.11 Miscellaneous Sources of Contamination - C - A tea jug was stored in the ice machine. PIC stated that it is stored there during lunch time rushes. Ice is considered food and should not come in contact with any source of contamination. Do not store jugs in ice machine. CDI- Ice was removed from ice machine to ensure that no contamination occurred. / Food for employee was stored in the walk in cooler co mingled with food for the establishment. Employee food shall be stored in a manner to prevent contamination to all the food for the establishment. Store employee food in a container labeled food employee and store at lowest part of walk in cooler.
- 41 3-304.12 In-Use Utensils, Between-Use Storage - C - Repeat - Scoop in ice machine and in container of flour was in direct contact of food. Handles shall be stored in a manner where it does not touch the food. Ensure that scoops are stored properly at all times. CDI- Scoops were stored properly.



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Spell

- 42 4-903.11 (A), (B) and (D) Equipment, Utensils, Linens and Single-Service and Single-Use Articles-Storing - C - 0 pts - Knives, spoons, and forks stored in a soiled container with food contact area exposed to bare hand contact. Utensils shall be stored in a clean dry location and in a manner that prevents contamination. Store utensils with food contact surface facing down to ensure no contamination occurs. CDI- Utensil and storage container was washed and sanitized.
- 45 4-501.11 Good Repair and Proper Adjustment-Equipment - C - Repeat - Wire rack shelving rusted throughout facility such as wall mounted, free standing, inside walk-in cooler. Walk-in cooler floor is severely rusty. // 4-101.11 Characteristics-Materials for Construction and Repair - P - Can opener, chopper, and egg slicer are not approved equipment. Remove equipment from establishment. Chopper and can opener shall be NSF approved.
- 47 4-602.13 Nonfood Contact Surfaces - C - Clean exterior of oven, fryer interior and exterior, wire rack shelving throughout establishment, and reach-in freezer gaskets.
- 51 5-501.17 Toilet Room Receptacle, Covered - C - Repeat - Covered receptacle missing from women's restroom. A covered receptacle shall be placed in restrooms used by women for sanitary napkins. (Repeat). // 6-501.18 Cleaning of Plumbing Fixtures - C - Women's toilet is visibly soiled. Clean restrooms as often as necessary.
- 52 5-501.113 Covering Receptacles - C - repeat - Dumpster door found open. Dumpster door shall remain closed at all times with tight fitting doors.
- 53 6-201.11 Floors, Walls and Ceilings-Cleanability - C - Ceiling: Ceiling tiles damaged in the back storage room. Replace tiles damaged with leaking. Walls: Wall cleaning needed behind beverage equipment behind equipment and any location where splash may have occurred. Floors: Baseboard along the kitchen, storage room, and bathrooms is peeling from the walls repair/replace. // Storage room has finished floor with one side of room missing coved baseboard. Some ceiling tiles are damaged. All these items must be repaired to keep room up to standards.
- 54 6-303.11 Intensity-Lighting - C - Lighting in restrooms (3-7 FC) (Repeat) , pizza make unit (25 FC), oven (26 FC), and center preparation table (28-35 FC) are low. Lighting in restrooms shall be at least 20 foot candles and lighting where all food is prepared shall be at least 50 foot candles. / 6-202.11 Light Bulbs, Protective Shielding - C - Lighting in the storage rooms must be shielded.



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Spell

