



# South Carolina Department of Agriculture

Hugh E. Weathers, Commissioner  
 350 Ballard Court, West Columbia, South Carolina 29172  
 803-896-0640 | agriculture.sc.gov



## Retail Food Establishment Inspection Report

**Insp Date:** 5/27/2026      **Business ID:** zz004117  
**Business:** Dons deli and bakery  
 201 graduate road

**Inspection:** F6001392  
**Permit #:** 26-206-15491  
**Phone:** 347 680-9119

Conway, SC 29526  
**Points:** 70

**Reason:** 01. Routine  
**Results:** C

### Establishment Information

Permit # 26-206-15491 Risk Level 3 - High Risk Owner \_\_\_\_\_ Virtual

### Foodborne Illness Risk Factors & Interventions

IN = In Compliance; OUT = Out of Compliance; NA = Not Applicable; NO = Not Observed; CV = Consecutive Violation

#### Supervision

1. PIC present, demonstration, certification, performance      IN   OUT   NA   NO   CV  
           

*Fail Notes* | 2-102.11 Priority Foundation; Demonstration  
 Additional reference - 2-103.11(A-N) - Responsibilities of the PIC.  
 [Two or more priority violations observed on inspection - (NOT CORRECTED - VERIFICATION REQUIRED)]

#### Employee Health

2. Management; employee knowledge; responsibilities and reporting      IN   OUT   NA   NO   CV  
           

3. Proper use of reporting, restriction, and exclusion      IN   OUT   NA   NO   CV  
           

#### Employee Good Hygienic Practices

4. Proper eating, tasting, drinking, or tobacco use      IN   OUT   NA   NO   CV  
           

5. No discharge from eyes, nose, or mouth      IN   OUT   NA   NO   CV  
           

#### Preventing Contamination by Hands

6. Hands clean and properly washed      IN   OUT   NA   NO   CV  
           

7. No bare-hand contact with RTE foods      IN   OUT   NA   NO   CV  
           

*Fail Notes* | 3-301.11 Priority; Preventing Contamination from Hands  
 [Employee observed cutting lettuce with bare hands - (CORRECTED - VERIFICATION REQUIRED)]

8. Handwashing sinks supplied and accessible      IN   OUT   NA   NO   CV  
           

#### Approved Source

9. Food obtained from approved source      IN   OUT   NA   NO   CV  
           

10. Food received at proper temperature      IN   OUT   NA   NO   CV  
           

11. Food in good condition, safe, and unadulterated      IN   OUT   NA   NO   CV  
           

12. Required records available: shell stock tags, parasite destruction      IN   OUT   NA   NO   CV

## Retail Food Establishment Inspection Report

### Protection from Contamination

**13. Food separated and protected**

IN OUT NA NO CV

**This item has Media/Attachments. See Footnote 1 at end of questionnaire.**

Fail Notes | 3-302.11(A)(3-8) Core; Packaged and Unpackaged Food – Separation, Packaging, and Segregation  
 [Shell eggs observed stored over lettuce. Uncooked chicken and pork observed stored adjacent to a carton of creamer and cheese.]

**14. Food-contact surfaces: cleaned and sanitized**

**This item has Media/Attachments. See Footnote 2 at end of questionnaire.**

Fail Notes | 4-601.11(A) Priority Foundation; Equipment, Food Contact Surfaces, and Utensils - Shall be clean to sight and touch  
 [Stand mixer observed with dried build up above the paddles and remnants of food debris down in the bowl - (CORRECTED - VERIFICATION REQUIRED)]

**15. Proper disposition of returned, previously served, reconditioned, and unsafe food**

### Time/Temperature Control for Safety (TCS Food)

**16. Proper cooking time and temperature**

IN OUT NA NO CV

**This item has Notes. See Footnote 3 at end of questionnaire.**

**17. Proper reheating procedures for hot holding**

**18. Proper cooling time and temperatures**

**19. Proper hot holding temperature**

**20. Proper cold holding temperature**

**This item has Media/Attachments. See Footnote 4 at end of questionnaire.**

Fail Notes | 3-501.16(A)(2) Priority; Time/Temperature Control for Safety Food - Cold Holding [prep cooler on the service line to the left of the slicer: sliced tomatoes 61 F, shredded lettuce 53 F, corn beef chub 53 F, turkey chub 48 F, roast beef 52 F//bottom of prep cooler to the left of the slicer: cooked portioned fried chicken nuggerts 52 F, tuna 54 F, brisket 58 F//prep table to the ;left of the hand sink closest to the espresso machine: whole milk 68 F - (CORRECTED - VERIFICATION REQUIRED. CONSECUTIVE VIOLATION - THE VIOLATION IDENTIFIED AS CONSECUTIVE MAY BE REFERRED TO ENFORCEMENT.) ]

**21. Proper date marking and disposition**

**This item has Media/Attachments. See Footnote 5 at end of questionnaire.**

Fail Notes | 3-501.17 Priority Foundation; Ready-To-Eat Time/Temperature Control for Safety Food - Date Marking  
 [Observed ready-to-eat/TCS foods, prepared and held beyond 24 hours, without date marking - Deli display case: containers of cole slaw, potato salad, macaroni salad - (CORRECTED - VERIFICATION REQUIRED)]  
 3-501.18 Priority; Ready-To-Eat Time/Temperature Control for Safety Food - Disposition  
 [Observed ready-to-eat/TCS foods, prepared and held beyond 24 hours, with date markings exceeding 7 days - Deli display case: containers of cole slaw, potato salad, macaroni salad - (CORRECTED - VERIFICATION REQUIRED)]

**22. Time as a Public Health Control: procedures and records**

### Consumer Advisory

**23. Consumer advisory provided for raw or undercooked foods**

IN OUT NA NO CV

### Highly Susceptible Populations

IN OUT NA NO CV

## Retail Food Establishment Inspection Report

### Highly Susceptible Populations

24. Pasteurized foods used; prohibited foods not offered IN OUT NA NO CV

### Chemical

25. Food additives: approved and properly used IN OUT NA NO CV

**This item has Notes. See Footnote 6 at end of questionnaire.**

26. Toxic substances properly identified, stored, and used IN OUT NA NO CV

**This item has Media/Attachments. See Footnote 7 at end of questionnaire.**

Fail Notes	7-102.11 Priority Foundation; Common Name - Working Containers [Spray chemical/sanitizer observed not stored in their original container and not labeled with common name - CORRECTED-VERIFICATION REQUIRED.]
7-201.11	Priority; Separation - Storage [Bottles of bleach observed stored on dunnage rack adjacent to bags of sugar - (CORRECTED - VERIFICATION REQUIRED. CONSECUTIVE VIOLATION - THE VIOLATION IDENTIFIED AS CONSECUTIVE MAY BE REFERRED TO ENFORCEMENT.)]

### Conformance with Approved Procedures

27. Compliance with variance, specialized process, reduced oxygen packaging criteria, or HACCP plan IN OUT NA NO CV

### Good Retail Practices

IN = In Compliance; OUT = Out of Compliance; NA = Not Applicable; NO = Not Observed; CV = Consecutive Violation

### Safe Food & Water

28. Pasteurized eggs used where required IN OUT NA NO CV

29. Water and ice from approved source IN OUT NA NO CV

30. Variance obtained for specialized processing methods IN OUT NA NO CV

### Food Temperature Control

31. Proper cooling methods used, adequate equipment for temperature control IN OUT NA NO CV

32. Plant food properly cooked for hot holding IN OUT NA NO CV

33. Approved thawing methods used IN OUT NA NO CV

34. Thermometers provided and accurate IN OUT NA NO CV

### Food Identification

35. Food properly labeled: original container IN OUT NA NO CV

### Prevention of Food Contamination

36. Insects and rodents not present; no unauthorized animals IN OUT NA NO CV

**This item has Media/Attachments. See Footnote 8 at end of questionnaire.**

Fail Notes	6-501.111 Priority Foundation; Controlling Pests [Flies observed landed on glass sneeze guard where confections are stored, observed landed on cookies and trays storing cookies. Commercial pest control invoice dated 11/2025 observed. - (NOT CORRECTED - VERIFICATION REQUIRED)]
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37. Contamination prevented during food preparation, storage, and display IN OUT NA NO CV

**This item has Media/Attachments. See Footnote 9 at end of questionnaire.**

## Retail Food Establishment Inspection Report

Prevention of Food Contamination	IN	OUT	NA	NO	CV
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<i>Fail Notes</i>	3-305.11	<p><b>Core; Food Storage – Preventing Contamination from the Premises</b>  <i>[In the gelato freezer/display, container of gelato observed stored down on product with no barrier between. Container of brown sugar observed stored to the right of the hand sink, in back prep area. Container was observed without a lid/covering. ]</i></p>			
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- |   |                                  |                       |  |  |                          |
|---|----------------------------------|-----------------------|--|--|--------------------------|
| 38. Personal cleanliness                    | <input checked="" type="radio"/> | <input type="radio"/> |  |  | <input type="checkbox"/> |
| 39. Wiping cloths: properly used and stored | <input checked="" type="radio"/> | <input type="radio"/> |  |  | <input type="checkbox"/> |
| 40. Washing fruits and vegetables           | <input checked="" type="radio"/> | <input type="radio"/> |  |  | <input type="checkbox"/> |

Proper Use of Utensils	IN	OUT	NA	NO	CV
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		<b>41. In-use utensils: properly stored</b>	<input type="radio"/>	<input checked="" type="radio"/>		<input type="checkbox"/>
<i>Fail Notes</i>	3-304.12	<p><b>Core; In-Use Utensils-Between - Use Storage</b>  <i>[Gelato scoop handles observed stored down in product in chest freezer to the right of the slicer. ]</i></p>				

- |   |                                  |                                  |  |  |                          |
|---|----------------------------------|----------------------------------|--|--|--------------------------|
| 42. Utensils, equipment, and linens: properly stored, dried, and handled    | <input checked="" type="radio"/> | <input type="radio"/>            |  |  | <input type="checkbox"/> |
| <b>43. Single-use and single-service articles: properly stored and used</b> | <input type="radio"/>            | <input checked="" type="radio"/> |  |  | <input type="checkbox"/> |

**This item has Media/Attachments. See Footnote 10 at end of questionnaire.**

<i>Fail Notes</i>	4-903.11(A),(C)&(D)	<p><b>Core; Single-Service and Single-Use Articles - Storing</b>  <i>- Observed stored in a manner where there is a potential for contamination.</i>  <i>- Exposed to splash, dust, or other contamination.</i>  <i>- Less than 6 inches off the floor.</i></p> <p><i>[Single service items observed not being stored inverted. Open case of single service observed stored on the floor in hallway. ]</i></p>			
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- |                          |                                  |                       |  |  |                          |
|--------------------------|----------------------------------|-----------------------|--|--|--------------------------|
| 44. Gloves used properly | <input checked="" type="radio"/> | <input type="radio"/> |  |  | <input type="checkbox"/> |
|--------------------------|----------------------------------|-----------------------|--|--|--------------------------|

Utensils & Equipment	IN	OUT	NA	NO	CV
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<b>45. Equipment, food, and non-food contact surfaces approved, cleanable, properly designed, constructed, and used</b>	<input type="radio"/>	<input checked="" type="radio"/>			<input type="checkbox"/>
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**This item has Media/Attachments. See Footnote 11 at end of questionnaire.**

<i>Fail Notes</i>	4-205.10	<p><b>Core; Food Equipment - Certification and Classification</b>  <i>[Soft serve ice cream machine and residential brick pizza oven observed and unable to confirm certification (NSF). ]</i></p>			
<i>Fail Notes</i>	4-501.11	<p><b>Core; Good Repair and Proper Adjustment - Equipment</b>  <i>[Reach in merchandiser (nothing being held), to the left of the self service drink area, observed leaking water on to the floor. Water observed pooled in the cooler case storing whole cakes. Water observed pooled in the bottom of the prep cooler to the left of the slicer. ]</i></p>			

- |  |                       |                                  |  |  |                          |
|--|-----------------------|----------------------------------|--|--|--------------------------|
| 46. Warewashing facilities: installed, maintained, and used; test strips | <input type="radio"/> | <input type="radio"/>            |  |  | <input type="checkbox"/> |
| <b>47. Non-food contact surfaces clean</b>                               | <input type="radio"/> | <input checked="" type="radio"/> |  |  | <input type="checkbox"/> |

**This item has Media/Attachments. See Footnote 12 at end of questionnaire.**

<i>Fail Notes</i>	4-602.13	<p><b>Core; Nonfood Contact Surfaces - Cleaning Frequency</b>  <i>[Build up/splatter observed in prep cooler to the left of the slicer, water and food debris observed in corners. Microwave observed with build up. Exterior of reach in cooler doors observed with build up. ]</i></p>			
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Physical Facilities	IN	OUT	NA	NO	CV
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- |   |                                  |                       |  |  |                          |
|---|----------------------------------|-----------------------|--|--|--------------------------|
| 48. Hot and cold water available; adequate pressure | <input checked="" type="radio"/> | <input type="radio"/> |  |  | <input type="checkbox"/> |
| 49. Plumbing installed; proper backflow devices     | <input checked="" type="radio"/> | <input type="radio"/> |  |  | <input type="checkbox"/> |
| 50. Sewage and wastewater properly disposed         | <input checked="" type="radio"/> | <input type="radio"/> |  |  | <input type="checkbox"/> |

## Retail Food Establishment Inspection Report

Physical Facilities	IN	OUT	NA	NO	CV
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- |  |                                  |                                  |  |  |                          |
|--|----------------------------------|----------------------------------|--|--|--------------------------|
| 51. Toilet facilities: properly constructed, supplied, and cleaned | <input checked="" type="radio"/> | <input type="radio"/>            |  |  | <input type="checkbox"/> |
| 52. Garbage and refuse properly disposed; facilities maintained    | <input checked="" type="radio"/> | <input type="radio"/>            |  |  | <input type="checkbox"/> |
| 53. Physical facilities installed, maintained, and clean           | <input type="radio"/>            | <input checked="" type="radio"/> |  |  | <input type="checkbox"/> |

**This item has Media/Attachments. See Footnote 13 at end of questionnaire.**

Fail Notes	6-501.113	Core; Storing Maintenance Tools [Tools, paint rollers and various maintenance tools observed stored throughout then facility and stored with food items/supplies. ]
	6-501.12	Core; Cleaning, Frequency and Restrictions [Build up and food debris observed under the equipment on the service line and in the prep area. ]

- |  |                       |                                  |  |  |                          |
|--|-----------------------|----------------------------------|--|--|--------------------------|
| 54. Meets ventilation and lighting requirements; designated areas used | <input type="radio"/> | <input checked="" type="radio"/> |  |  | <input type="checkbox"/> |
|--|-----------------------|----------------------------------|--|--|--------------------------|

**This item has Media/Attachments. See Footnote 14 at end of questionnaire.**

Fail Notes	6-305.11	Core; Designation - Dressing Areas and Lockers [Hoodie and other clothing items observed stored on boxes of food items. Cell phone observed stored on prep table in back prep area. to the right of the hand sink. ]
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Chapter 8 & 9 Violations	IN	OUT	NA	NO	CV
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- |  |                                  |                       |  |  |                          |
|--|----------------------------------|-----------------------|--|--|--------------------------|
| 55. Chapter 8: Compliance and Enforcement          | <input checked="" type="radio"/> | <input type="radio"/> |  |  | <input type="checkbox"/> |
| 56. Chapter 9: Standards for Additional Operations | <input checked="" type="radio"/> | <input type="radio"/> |  |  | <input type="checkbox"/> |

Comments
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Follow-up inspection to occur WITHIN 10 days (unless otherwise noted) for violations notated "VERIFICATION REQUIRED". Failure to correct may result in downgrading.

Inspection Information
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Is a Follow-Up Required? Yes                      Is a Routine required within 60 days? Yes

Follow up Inspection will be performed within: 10 Days     72 hours     24 hours     Specified Date

Notification
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Violations may be subject to enforcement action including but not limited to a monetary penalty of \$1,000.00 per violation for each day of non-compliance per S.C. Code Ann. Section 44-1-150 and S.C. Regulation 61-25. If the retail food establishment obscures, covers, defaces, relocates, or removes the posted grade decal, this is a violation of S.C. Regulation 61-25 and may result in enforcement action. Information collected on this form is open to public scrutiny or release in accordance with the Freedom of Information Act.

## Retail Food Establishment Inspection Report

### Fail Notes Summary

Code	Text
<b>1. PIC present, demonstration, certification, performance</b>	
2-102.11	Priority Foundation; Demonstration Additional reference - 2-103.11(A-N) - Responsibilities of the PIC.
	Addl Notes: <i>[Two or more priority violations observed on inspection - (NOT CORRECTED - VERIFICATION REQUIRED)]</i>
<b>7. No bare-hand contact with RTE foods</b>	
3-301.11	Priority; Preventing Contamination from Hands
	Addl Notes: <i>[Employee observed cutting lettuce with bare hands - (CORRECTED - VERIFICATION REQUIRED)]</i>
<b>13. Food separated and protected</b>	
This item has Media/Attachments. See Footnote 1 at end of questionnaire.	
3-302.11(A)(3-8)	Core; Packaged and Unpackaged Food – Separation, Packaging, and Segregation
	Addl Notes: <i>[Shell eggs observed stored over lettuce. Uncooked chicken and pork observed stored adjacent to a carton of creamer and cheese.]</i>
<b>14. Food-contact surfaces: cleaned and sanitized</b>	
This item has Media/Attachments. See Footnote 2 at end of questionnaire.	
4-601.11(A)	Priority Foundation; Equipment, Food Contact Surfaces, and Utensils - Shall be clean to sight and touch
	Addl Notes: <i>[Stand mixer observed with dried build up above the paddles and remnants of food debris down in the bowl - (CORRECTED - VERIFICATION REQUIRED)]</i>
<b>16. Proper cooking time and temperature</b>	
This item has Notes. See Footnote 3 at end of questionnaire.	
<b>20. Proper cold holding temperature</b>	
This item has Media/Attachments. See Footnote 4 at end of questionnaire.	
3-501.16(A)(2)	Priority; Time/Temperature Control for Safety Food - Cold Holding
	Addl Notes: <i>[prep cooler on the service line to the left of the slicer: sliced tomatoes 61 F, shredded lettuce 53 F, corn beef chub 53 F, turkey chub 48 F, roast beef 52 F//bottom of prep cooler to the left of the slicer: cooked portioned fried chicken nuggerts 52 F, tuna 54 F, brisket 58 F//prep table to the ;left of the hand sink closest to the espresso machine: whole milk 68 F - (CORRECTED - VERIFICATION REQUIRED. CONSECUTIVE VIOLATION - THE VIOLATION IDENTIFIED AS CONSECUTIVE MAY BE REFERRED TO ENFORCEMENT.) ]</i>
<b>21. Proper date marking and disposition</b>	
This item has Media/Attachments. See Footnote 5 at end of questionnaire.	
3-501.17	Priority Foundation; Ready-To-Eat Time/Temperature Control for Safety Food - Date Marking
	Addl Notes: <i>[Observed ready-to-eat/TCS foods, prepared and held beyond 24 hours, without date marking - Deli display case: containers of cole slaw, potato salad, macaroni salad - (CORRECTED - VERIFICATION REQUIRED)]</i>
3-501.18	Priority; Ready-To-Eat Time/Temperature Control for Safety Food - Disposition
	Addl Notes: <i>[Observed ready-to-eat/TCS foods, prepared and held beyond 24 hours, with date markings exceeding 7 days - Deli display case: containers of cole slaw, potato salad, macaroni salad - (CORRECTED - VERIFICATION REQUIRED)]</i>
<b>25. Food additives: approved and properly used</b>	
This item has Notes. See Footnote 6 at end of questionnaire.	
<b>26. Toxic substances properly identified, stored, and used</b>	
This item has Media/Attachments. See Footnote 7 at end of questionnaire.	
7-102.11	Priority Foundation; Common Name - Working Containers
	Addl Notes: <i>[Spray chemical/sanitizer observed not stored in their original container and not labeled with common name - CORRECTED-VERIFICATION REQUIRED.]</i>
7-201.11	Priority; Separation - Storage
	Addl Notes: <i>[Bottles of bleach observed stored on dunnage rack adjacent to bags of sugar - (CORRECTED - VERIFICATION REQUIRED. CONSECUTIVE VIOLATION - THE VIOLATION IDENTIFIED AS CONSECUTIVE MAY BE REFERRED TO ENFORCEMENT.) ]</i>
<b>36. Insects and rodents not present; no unauthorized animals</b>	
This item has Media/Attachments. See Footnote 8 at end of questionnaire.	
6-501.111	Priority Foundation; Controlling Pests
	Addl Notes: <i>[Flies observed landed on glass sneeze guard where confections are stored, observed landed on cookies and trays storing cookies. Commercial pest control invoice dated 11/2025 observed. - (NOT CORRECTED - VERIFICATION REQUIRED)]</i>
<b>37. Contamination prevented during food preparation, storage, and display</b>	
This item has Media/Attachments. See Footnote 9 at end of questionnaire.	

## Retail Food Establishment Inspection Report

Code	Text
3-305.11	Core: Food Storage – Preventing Contamination from the Premises Addl Notes: <i>[In the gelato freezer/display, container of gelato observed stored down on product with no barrier between. Container of brown sugar observed stored to the right of the hand sink, in back prep area. Container was observed without a lid/covering. ]</i>
<b>41. In-use utensils: properly stored</b>	
3-304.12	Core: In-Use Utensils-Between - Use Storage Addl Notes: <i>[Gelato scoop handles observed stored down in product in chest freezer to the right of the slicer. ]</i>
<b>43. Single-use and single-service articles: properly stored and used</b>	
This item has Media/Attachments. See Footnote 10 at end of questionnaire.	
4-903.11(A),(C)&(D)	Core: Single-Service and Single-Use Articles - Storing - Observed stored in a manner where there is a potential for contamination. - Exposed to splash, dust, or other contamination. - Less than 6 inches off the floor.  Addl Notes: <i>[Single service items observed not being stored inverted. Open case of single service observed stored on the floor in hallway. ]</i>
<b>45. Equipment, food, and non-food contact surfaces approved, cleanable, properly designed, constructed, and used</b>	
This item has Media/Attachments. See Footnote 11 at end of questionnaire.	
4-205.10	Core: Food Equipment - Certification and Classification Addl Notes: <i>[Soft serve ice cream machine and residential brick pizza oven observed and unable to confirm certification (NSF). ]</i>
4-501.11	Core: Good Repair and Proper Adjustment - Equipment Addl Notes: <i>[Reach in merchandiser (nothing being held), to the left of the self service drink area, observed leaking water on to the floor. Water observed pooled in the cooler case storing whole cakes. Water observed pooled in the bottom of the prep cooler to the left of the slicer. ]</i>
<b>47. Non-food contact surfaces clean</b>	
This item has Media/Attachments. See Footnote 12 at end of questionnaire.	
4-602.13	Core: Nonfood Contact Surfaces - Cleaning Frequency Addl Notes: <i>[Build up/splatter observed in prep cooler to the left of the slicer, water and food debris observed in corners. Microwave observed with build up. Exterior of reach in cooler doors observed with build up. ]</i>
<b>53. Physical facilities installed, maintained, and clean</b>	
This item has Media/Attachments. See Footnote 13 at end of questionnaire.	
6-501.113	Core: Storing Maintenance Tools Addl Notes: <i>[Tools, paint rollers and various maintenance tools observed stored throughout then facility and stored with food items/supplies. ]</i>
6-501.12	Core: Cleaning, Frequency and Restrictions Addl Notes: <i>[Build up and food debris observed under the equipment on the service line and in the prep area. ]</i>
<b>54. Meets ventilation and lighting requirements; designated areas used</b>	
This item has Media/Attachments. See Footnote 14 at end of questionnaire.	
6-305.11	Core: Designation - Dressing Areas and Lockers Addl Notes: <i>[Hoodie and other clothing items observed stored on boxes of food items. Cell phone observed stored on prep table in back prep area. to the right of the hand sink. ]</i>

## Retail Food Establishment Inspection Report

### **Footnote 1**

raw proteins stored with cheese/creamer

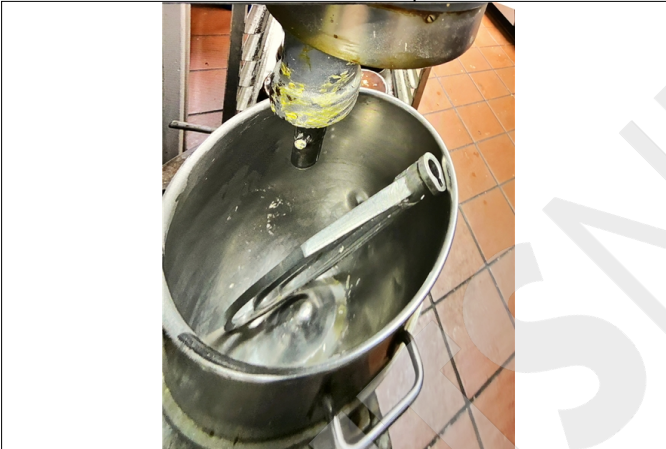


shell eggs stored over lettuce



### **Footnote 2**

food build up



### **Footnote 3**

**Notes:**

All observed cooking temperatures are in proper range.

### **Footnote 4**

# Retail Food Establishment Inspection Report

## Footnote 4 (Continued)

cold holding



cold holding



cold holding



cold holding



## Footnote 5

no date marking



# Retail Food Establishment Inspection Report

## Footnote 6

Notes:  
Food grade dye observed.

## Footnote 7

unlabeled chemical bottle



bleach stored with food items



## Footnote 8

Landed flies



landed flies

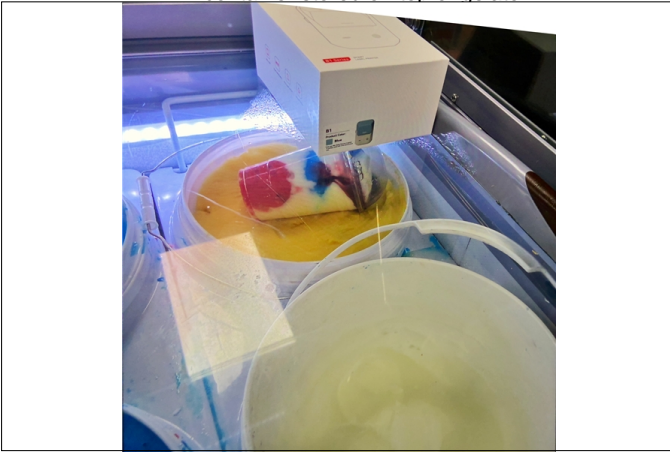


## Footnote 9

# Retail Food Establishment Inspection Report

## Footnote 9 (Continued)

container stored on top of gelato



brown sugar exposed to splash



## Footnote 10

Single service not inverted

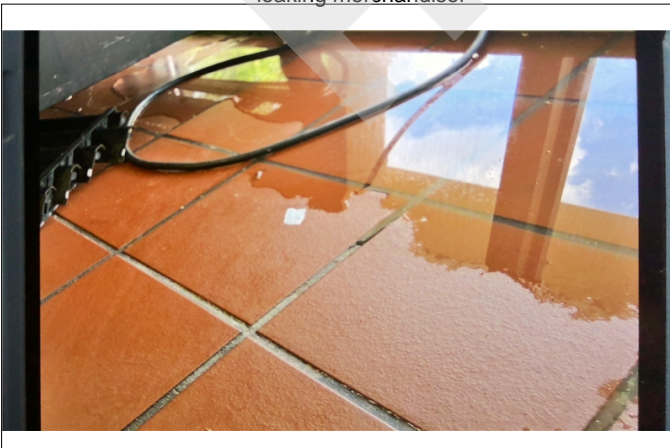


single service on floor



## Footnote 11

leaking merchandiser

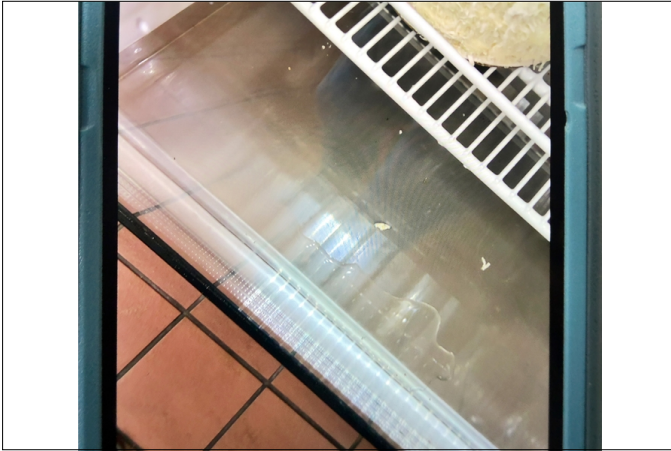


residential pizza oven



# Retail Food Establishment Inspection Report

dessert cooler



## Footnote 12

prep cooler splatter/build up



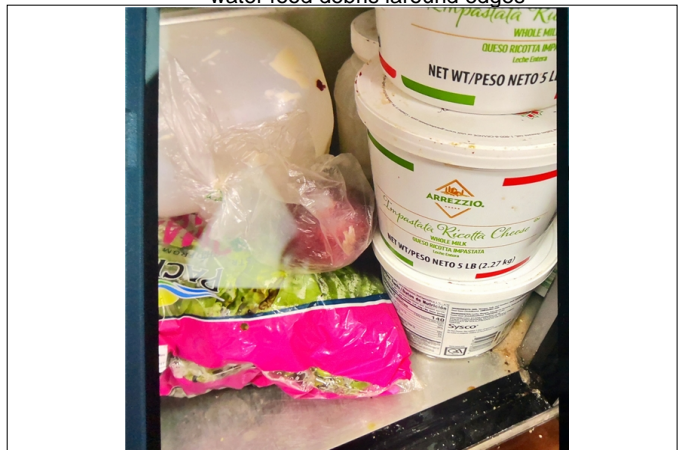
microwave build up



exterior reach in cooler doors



water food debris around edges



# Retail Food Establishment Inspection Report

## Footnote 13

build up between equipment



## Footnote 14

cloths stored on food items



cell phone on prep table

