| Inspections Between Establishment | ublic Health Department veen (inclusive): 8/8/2024 and 8/14/202 Type Scor | | In / Out | Follow up Reqd. | 8/15/2024 Date Insp. Closed |
|---|--|----------|--|--------------------|-----------------------------------|
| Cuero | | | | | |
| Antojitos San Mi 8/9/2024 No violations at time of in | Routine | Mot 0 | oile Unit 7795 11:00 AM 11:15 AM | 4 | 8/9/2024 |
| Antojitos San Mi 8/9/2024 No violations at time of ir | iguel Commissary Routine Ispection. | 130 0 | 4 N. Esplanad 10:55 AM 11:01 AM | de 77954 | 8/9/2024 |
| Cuero Football (8/9/2024 Refrigerators not reachin Est. not in operation yet concession begins opera | Routine g 41 degrees. They had not been on long. Will follow up before | 805 0 | Broadway 77 9:55 AM 10:15 AM | 7954 | 8/9/2024 |
| Mc Donald's 8/9/2024 No violations at time of in | Routine aspection. | 104 0 | E. Broadway 11:20 AM 11:50 AM | 77954 | 8/9/2024 |
| Monster Burger 8/9/2024 Violation follow up Continue to work on viola Table top cold hold still | Violations Followup ations will follow up. not reaching required 41 degrees. | 901 0 | N. Esplanado 11:55 AM 12:07 PM | e 77954 | 8/9/2024 |
| | ed for est. Must be professional certified chemicals. Do not als near food contact surfaces. | | | | |
| Must have hats or hairne | ts. | | | | |
| Trashcans in kitchen mus Maintain clean floors a | st be clean. Need to use trash can liners/bags. nd facilities. | | | | |
| Edna | | | | | |
| Edna Elementary 8/14/2024 no violations | y Routine | 400 0 | Apollo Drive 9:50 AM 10:18 AM | 77957 | 8/15/2024 |
| Edna High Scho 8/14/2024 no violations | ol Café Routine | 130 0 | 3 W. Gayle 77 10:45 AM 11:05 AM | 7957 | 8/15/2024 |
| Edna Junior Hig 8/14/2024 | h School Routine | 505 0 | W. Gayle 779 | 957 | 8/15/2024 |

No violations

12:05 PM

| Inspections Betw | ublic Health Department veen (inclusive): 8/8/2024 and 8/14/20 | | | Follow up | 8/15/2024 Date Insp. |
|---|---|----------|--------------------------|-----------|-------------------------|
| Establishment Edna | Type So | core | In / Out | Reqd. | Closed |
| Edna Junior Hig | h School | 505 | W. Gayle 77 | 957 | |
| 8/14/2024 No violations | Routine | 0 | 11:40 AM 12:05 PM | | 8/15/2024 |
| Family Dollar #3 | 2365 Routine | 504 7 | W. Main St. 12:15 PM | 77957 | 8/12/2024 |
| #12 need's Hygiene Hea #21 need's bodily fluid kir #30 permit expired. | Ith book t. | | 12:30 PM | | 0/12/2024 |
| ŭ | and employees knowledge, responsibilities ar | - ' | ting - 3 | | |
| | ment Permit (Current, Valid, and Posted) - | 2 | | | |
| Person in char | ge present, demonstration of knowledge, and | CFM | - 2 | | |
| Giggles & Grins | Childcare | 101 | 0 South Wells | s 77957 | |
| 8/9/2024 | Routine | 0 | 10:05 AM | | 8/9/2024 |
| No violations - | | | 10:23 AM | | |
| lackson County | Friends of Elder Citizens | E01 | N. W. alla 770 |) F 7 | |
| 8/8/2024 | Friends of Elder Citizens Routine | 0 | N. Wells 779 10:50 AM | 157 | 8/9/2024 |
| No violations | | | 11:00 AM | | |
| - | | | | | |
| Old-Fashioned D | Donuts | 909 | West Main 7 | 7957 | |
| 8/8/2024 | Routine | 0 | 11:06 AM | | 8/9/2024 |
| No violations - | | | 11:19 AM | | |
| Ganado | | | | | |
| Dollar General # | | | N. 3rd St. 77 | 962 | |
| 8/9/2024 no violations | Routine | 0 | 11:00 AM 11:20 AM | | 8/12/2024 |
| - | | | 11.20 AW | | |
| Lolita | | | | | |
| Circle R Drive-In | | | 5 FM 1593 7 | 7971 | |
| 8/9/2024 #2 Table Top cooler not i | Routine | 5 | 9 :20 AM 10:00 AM | 8/12/2024 | |
| #32 Clean ice machine, r | repair ice machine door. | | 10.00 AW | 0/12/2024 | |
| Proper Cold Holding temperature (41F/45F) - 3 | | | | | |
| Food and Non-food Contact surfaces cleanable, properly designed, and used - 2 | | | | | |
| 8/14/2024 | Violations Followup | 0 | 9 :00 AM 9 :15 AM | | 8/15/2024 |
| Violation follow up all violations corrected | | | J. IJ AIVI | | |

Page 2

| - | Public Health Department ween (inclusive): 8/8/2024 and Type | 8/14/2024 Score | In / Out | Follow up Reqd. | 8/15/2024 Date Insp. Closed |
|--|--|--------------------|---------------------------------------|--------------------|-----------------------------------|
| 7-Eleven # 3650 8/8/2024 no violations | 7 H Routine | 220 0 | 07 N. Hwy 3 9 :45 AM 10:10 AM | 5 77979 | 8/12/2024 |
| 8/8/2024 #30 expired food permit | ve - The Tipsy Bean Routine hment Permit (Current, Valid, and Po | 2 | S S Commerc 12:25 PM 12:47 PM | e 77979 | 8/12/2024 |
| Babies & Beyon 8/13/2024 No violations | nd Daycare Routine | 125 0 | 5 W. Railroad 11:16 AM 11:40 AM | 77979 | 8/14/2024 |
| 24. Bag of ice needs12. Need employee Hea | Routine eed to be 6' off the floor. name and address on it | 7 | 26 Broadway 10:15 AM 10:34 AM | 77979 | 8/12/2024 |
| · | and employees knowledge, respons | ŕ | | | |
| Other Violation | , , | | 9 | | |
| | l contamination - 1 | | | | |
| Buc-ees 8/13/2024 No violations | Routine | 231 0 | 18 W. Main 7 12:21 PM 12:55 PM | 7979 | 8/14/2024 |
| Calhoun County 8/12/2024 No Violations | y Senior Citizens Center Routine | 210 0 | 04 W. Austin 11:00 AM 11:10 AM | 77979 | 8/12/2024 |
| 28. Date label foods w | Routine g 41° n stored over night lealth and personal hygiene book ith a 7 day max use by date with paper towels. Corrected on site. | 711 14 | l W. Main 77 11:27 AM 12:00 PM | 979 | 8/12/2024 |
| Proper Cold H | lolding temperature (41F/45F) - 3 | 3 | | | |
| • | ed and & protected, prevented during | | n - 3 | | |
| • | and ampleyees knowledge reasons | | | | |

Page 3

| Victoria County P | ublic Health Department | | | | 8/15/2024 |
|---|---|----------------|-------------------------------------|-----------|------------|
| • | veen (inclusive): 8/8/2024 and 8/14 | | | Follow up | Date Insp. |
| Establishment | Type | Score | In / Out | Reqd. | Closed |
| Port Lavaca | | | | | |
| 28. Date label foods wit | Routine 41° a stored over night salth and personal hygiene book the a 7 day max use by date with paper towels. Corrected on site. | 711 14 | W. Main 779 11:27 AM 12:00 PM | 979 | 8/12/2024 |
| Proper Date M | arking and disposition - 2 | | | | |
| Adequate hand | dwashing facillities; Accessible and prope | rly supplied | , used - | 2 | |
| Approved thaw | ring method - 1 | | | | |
| Fuel Stop | | 102 | East Austin | 77979 | |
| 8/13/2024 | Violations Followup | 0 | 10:50 AM | 77070 | 8/14/2024 |
| Violation follow up Walk in, ambient 41° most violations corrected | · | | 11:10 AM | | |
| Habanero's Res | taurant | 212 | 8 W. Main 7 | 7979 | |
| 8/12/2024 | Routine | 6 | 10:50 AM | | 8/12/2024 |
| 38. Improper defrosting46. Need covered trash47. Needs signs in mer | can in women's restroom | | 11:20 AM | | |
| Service sink or | curb cleaning facility provided/ Toilet Fac | cilities clean | ı - 1 | | |
| Other Violation | s - 1 | | | | |
| Food separated and & protected, prevented during food preparation - 3 | | | | | |
| Ladybug Presch | ool | 511 | S. Virginia S | St. 77979 | |
| 8/13/2024 | Routine | 0 | 12:00 PM | | 8/14/2024 |
| No violations - | | | 12:15 PM | | |
| Omar's Bar | | 140. | 4 Broadway | 77979 | |
| 8/13/2024 | Routine | 4 | 10:17 AM | 77070 | 8/14/2024 |
| 30. Needs current food | | | 10:37 AM | | |
| 31. Hand sink needs ho | ot water minimum 100° | | | | |
| Adequate hand | dwashing facillities; Accessible and prope | rly supplied | , used - | 2 | |
| Food Establish | ment Permit (Current, Valid, and Posted) | - 2 | | | |
| Subway | | 306 | S. Hwy 35 7 | 7979 | |
| 8/13/2024 | Routine | 1 | 1:00 PM | | 8/14/2024 |
| 47. Display permit and Other Violation | licenses visible to the public s - 1 | | 1 :25 PM | | |
| Taqueria I a Find | . | 264 | 0 W Main 7 | 7070 | |

Taqueria La Finca 2640 W. Main 77979

Page 4

Victoria County Public Health Department 8/15/2024 Inspections Between (inclusive): 8/8/2024 and 8/14/2024 Follow up Date Insp. Establishment Score In / Out Reqd. Closed **Port Lavaca** Taqueria La Finca 2640 W. Main 77979 8/12/2024 8/8/2024 **Violations Followup** 9:10 AM 9:30 AM Violation follow up all violations corrected. Whataburger # 323 1207 State Highway 35 North 77979 10:20 AM 8/12/2024 Routine 8/12/2024 2. Walk in cooler not holding 41° 10:45 AM Proper Cold Holding temperature (41F/45F) -**Violations Followup** 3:45 PM 8/14/2024 0 8/14/2024 Violation follow up 3:50 PM Walk in cooler temperature at 41. **Port O'Connor** Cathy's 1694 W. Adam's Ave 77982 8/8/2024 Routine 11:10 AM 8/12/2024 no violations at time of inspection. 11:30 AM **Victoria** Arnold's 3011 S. Laurent 77901 8/8/2024 Routine 10:44 AM 8/8/2024 11:00 AM 21. Renew Certified Food Manager License Person in charge present, demonstration of knowledge, and CFM - 2 Chili's Bar & Grill 5004 N. Navarro 77901 8/12/2024 Routine 12:00 PM 8/13/2024 12:35 PM #20 - Hand sink by dishwasher has a leak. Follow-up required. #31 - Hand sinks can only be used for handwashing. #47 - Copy of last inspection report needs to be posted visible to the public. Adequate handwashing facillities; Accessible and properly supplied, used -Other Violations - 1 Approved Sewage/Wastewater Disposal System, proper disposal -**Violations Followup** 1:50 PM 8/13/2024

Leak at hand sink fixed. Continue to work on other violations. 1:55 PM

Chuck E. Cheese's # 581 7800 N. Navarro Street # 201 77904 8/12/2024 11:25 AM Routine

#37 - Employees' phones and speakers cannot be stored on food prep surfaces. 11:45 AM

Environmental contamination - 1

Cinemark 12 7806 N. Navarro 77904

8/12/2024 Routine 10:40 AM 8/13/2024

11:15 AM #31 - Hand sink behind counter and in kitchen need paper towels. Corrected on

8/13/2024

Victoria County Public Health Department 8/15/2024 Inspections Between (inclusive): 8/8/2024 and 8/14/2024 Follow up Date Insp. Establishment Score In / Out Reqd. Closed Victoria Cinemark 12 7806 N. Navarro 77904 8/12/2024 Routine 10:40 AM 8/13/2024 #31 - Hand sink behind counter and in kitchen need paper towels. Corrected on 11:15 AM Adequate handwashing facillities; Accessible and properly supplied, used -Dairy Treet Commissary 3802 N. Laurent 77901 8/12/2024 Routine 10:05 AM 8/12/2024 08/12/2024 10:15 AM No violations noticed Denny's Restaurant # 6224 7601 N. Navarro 77904 8/14/2024 **Routine** 8/14/2024 10:55 AM 11:35 AM No Violations Dockside Boiling Pot 5209 N. Navarro Street 77904 8/14/2024 2:53 PM 8/14/2024 Routine 3:40 PM 2. Walk in not holding 41° below. 7. Strongly recommend discarding perishable foods kept longer than four hours 21. Needs one certified food manager license Proper Cold Holding temperature (41F/45F) - 3 Person in charge present, demonstration of knowledge, and CFM -Food and ice obtained from approved source; good condition, safe -Domino's Pizza 8809 N. Navarro Suite 200 77904 8/12/2024 Routine 1:24 PM 8/12/2024 47. No First aid kit 1:41 PM Other Violations - 1 **Dunkin' Donuts** 8405 N. Navarro 77901 3:13 PM 8/12/2024 Routine 8/12/2024 3:23 PM 30. No permit Posted Food Establishment Permit (Current, Valid, and Posted) -Health Bar by Complete 360 1404 E. Red River 77904 8/12/2024 Routine 2:45 PM 8/13/2024 #33 - A three-compartment sink must be used for ware washing, not a two-3:25 PM compartment sink. Follow-up required. #35 - Employees handling food need to wear caps or hairnets.

#35 - Employees handling food freed to wear caps of hairnets.

Personal Cleanliness / eating, drinking, or tobacco use - 1 Warewashing Facilities; installed, maintained, used - 2

La Cabaña 2013 E. Red River 77901

Victoria County Public Health Department 8/15/2024 Inspections Between (inclusive): 8/8/2024 and 8/14/2024 Follow up Date Insp. Establishment Score In / Out Reqd. Closed Victoria La Cabaña 2013 E. Red River 77901 8/9/2024 Routine 10 11:39 AM 8/9/2024 12:06 PM #12 Need Employee Health and Hygiene Handbook #22 Expired food handler certificates #32 Do not use cardboard on surfaces #35 Employee drinks need lid and straw #45 Need to clean ceiling tiles above food prep area #47 Need hand wash sign in restrooms Food handler / no unathorized persons / personnel - 2 Physical facilities installed, maintained, clean - 1 Other Violations - 1 Personal Cleanliness / eating, drinking, or tobacco use -Food and Non-food Contact surfaces cleanable, properly designed, and used - 2 Management and employees knowledge, responsibilities and reporting - 3 La Carreta Taqueria 3501 Port Lavaca Dr. 77901 8/8/2024 Routine 9:46 AM 8/8/2024 10:33 AM 22. Renew Food Handlers 33. Mop sink needs to be operating Food handler / no unathorized persons / personnel -Warewashing Facilities; installed, maintained, used -McAlister's Victoria 8409 N. Navarro St. 77904 8/8/2024 Routine 1:35 PM 8/8/2024 1:52 PM No violations at time of inspection. Nutrition Vibez Victoria 3602 Houston Hwy Ste G 77901 8/14/2024 Routine 8/14/2024 11:38 AM 12:05 PM 21. No food handler certificate 22. Need food hander book 29. No Test strip to test sanitizer. 30. Need current food permit posted to public. 47 Need last inspection posted to public. Food handler / no unathorized persons / personnel - 2 Person in charge present, demonstration of knowledge, and CFM - 2 Food Establishment Permit (Current, Valid, and Posted) -Other Violations - 1 Thermometers provided, accurated, and calculated; chemical/thermal test -

Panda Express # 2514

8709 N. Navarro 77901

Victoria County Public Health Department 8/15/2024 Inspections Between (inclusive): 8/8/2024 and 8/14/2024 Follow up Date Insp. **Establishment** Score In / Out Reqd. Closed Victoria Panda Express # 2514 8709 N. Navarro 77901 8/12/2024 **Routine** 11:00 AM 8/12/2024 8/12/2024 11:25 AM #22 Need food handlers on file #31 Do not turn off cold water at hand sink #32 Do not use cardboard on surfaces #37 Store paper goods six inches off the floor #47 Last inspection needs to be posted visible to the public Other Violations -Food handler / no unathorized persons / personnel -Adequate handwashing facilities; Accessible and properly supplied, used - 2 Environmental contamination -Food and Non-food Contact surfaces cleanable, properly designed, and used -**Renegade Ministries of the Crossroads** 597 Haynes Rd 77904 8/14/2024 Routine 2:08 PM 8/14/2024 2:30 PM No violations **Roll and Coffee** 7800 N. Navarro Ste. 161 77904 8/12/2024 Routine 2:22 PM 8/12/2024 2:34 PM No Violations Schlotzsky's 4601 N. Navarro 77904 8/12/2024 Routine 1:25 PM 8/13/2024 1:45 PM #21 - A certified food manager needs to be on duty at all times. Person in charge present, demonstration of knowledge, and CFM Sodalis Victoria Assisted Living 411 E. Larkspur 77904 8/8/2024 Routine 2:05 PM 8/8/2024 2:25 PM 21. CFM needs to be present at all times. 32. Ice machine needs cleaning. Food and Non-food Contact surfaces cleanable, properly designed, and used - 2

Person in charge present, demonstration of knowledge, and CFM -

Taco Bell # 28008 1602 N. Navarro 77901 8/8/2024 Routine 11:14 AM 8/8/2024 11:40 AM No violations

Taqueria "La Frontera" 811 E. Rio Grande 77901

8/13/2024

10:26 AM 10:55 AM

#2 Front cooler not holding 41°

#9 Cover all food in freezer and do not use towels to store food

#32 Shelves need to be easily cleanable

#37 Do not store cell phone on prep table

Environmental contamination -

Proper Cold Holding temperature (41F/45F) -

Food separated and & protected, prevented during food preparation -

Victoria County Public Health Department 8/15/2024 Inspections Between (inclusive): 8/8/2024 and 8/14/2024 Follow up Date Insp. Establishment Score In / Out Reqd. Closed Victoria Taqueria La Pasadita 906 S. Laurent 77901 8/13/2024 Routine 10:26 AM 8/13/2024 10:55 AM #2 Front cooler not holding 41° #9 Cover all food in freezer and do not use towels to store food #32 Shelves need to be easily cleanable #37 Do not store cell phone on prep table Food and Non-food Contact surfaces cleanable, properly designed, and used - 2 Tortilleria Y Taqueria Rancho Alegre 7002 N. Navarro St. 77901 8/12/2024 Routine 10:27 AM 8/12/2024 10:51 AM 08/12/2024 #2 Walk in cooler not holding 41 or less #3 Food kept in the warmer should hold at 135 degrees #7 Discard any foods that have been in the walk in for over four hours #24 Pastries that are wrapped and self serve must have proper labels #31 Need hot water in womens restroom Proper Hot Holding temperature (135F) -Adequate handwashing facillities; Accessible and properly supplied, used - 2 Required records available (shellstock tags; parasite destruction) - 2 Food and ice obtained from approved source; good condition, safe -Proper Cold Holding temperature (41F/45F) - 3 8/14/2024 **Violations Followup** 9:20 AM 8/14/2024 9:32 AM Walk in cooler 37° Most violations have been corrected. Victoria's Kitchen 3408 N. Laurent Street 77901 8/9/2024 **Violations Followup** 10:00 AM 8/9/2024 10:10 AM 08/09/2024 Violation follow up violations corrected Yummy Finds 402 Salem Road 77904 8/9/2024 10:20 AM Routine 8/9/2024 #24 Self serve items need ingredient labels 10:40 AM #26 Post food allergy notice to the public #32 Do not use towels or cardboard all surfaces easily cleanable non absorbent Utensils, equipment, and linens; properly used, stored, dried and handled - 1 Food and Non-food Contact surfaces cleanable, properly designed, and used -Posting of Consumer Advisories, raw or undercooked foods / Allergen Label - 2 Required records available (shellstock tags; parasite destruction) -

Victoria, Tx

Growing Minds Preschool LLC

402 E Guadalupe St 77901

Victoria County Public Health Department

Follow up

Inspections Between (inclusive): 8/8/2024 and 8/14/2024 Establishment Type Score

Regd. Closed

8/15/2024 Date Insp.

Victoria, Tx

Growing Minds Preschool LLC 8/12/2024 Routine 402 E Guadalupe St 77901

9 :24 AM 9 :41 AM

In / Out

8/12/2024

No violations at time of inspection.

Yoakum

Mi Pueblo Mexican Grill 8/8/2024 Routine

300 N Hwy 77A S 77995

39 11:40 AM

12:20 PM 8/8/2024

08/08/2024

#2 Coca cola cooler- 46

Dessert Refrigerator- 48 ambient

#6 Document time food sits out at room temperature

#7 Discard any food not holding 41 over four hours

#9 Cover food in the walk in cooler

#10 (0)ppm at the three compartment sink

#12 Need employee health and personal hygiene handbook

#22 Need food handlers certificates

#25 Work on pest control

#26 Menu needs asterisks by items that can be served raw or undercooked

#28 Date label food in the walk in cooler

#29 Need a thermometer in the white refrigerator

#31 Do not store items in the hand sink

#32 Shelves need to be easily cleanable

#35 Need to wear a ball cap or hairnet in the kitchen

#37 Store food containers six inches off the floor

#38 Defrost meat under cold running water or in the refrigerator

#39 Scoops need handles

#41 Need to label sugar container

#44 Dumpster and grease container need to be on asphalt or concrete

#46 Need a covered trash can in the women's restroom

Posting of Consumer Advisories, raw or undercooked foods / Allergen Label - 2

Time as a Public Health Control; procedures & records - 3

Food and ice obtained from approved source; good condition, safe - 3

Food separated and & protected, prevented during food preparation - 3

Food contact surfaces and returnables; cleaned and sanitized - 3

Management and employees knowledge, responsibilities and reporting - 3

Compliance with Variance, Specialized Process, and HACCP plan - 2

Proper Cold Holding temperature (41F/45F) - 3

Thermometers provided, accurated, and calculated; chemical/thermal test - 2

Adequate handwashing facillities; Accessible and properly supplied, used - 2

Food and Non-food Contact surfaces cleanable, properly designed, and used - 2

Personal Cleanliness / eating, drinking, or tobacco use - 1

Environmental contamination - 1

Approved thawing method - 1

Utensils, equipment, and linens; properly used, stored, dried and handled - 1

Proper Date Marking and disposition - 2

Service sink or curb cleaning facility provided/ Toilet Facilities clean - 1

Food handler / no unathorized persons / personnel - 2

Inspections Between (inclusive): 8/8/2024 and 8/14/2024

Follow up Date Insp. Establishment Score In / Out Closed Reqd.

Yoakum

Mi Pueblo Mexican Grill 8/8/2024 Routine

300 N Hwy 77A S 77995

8/8/2024

8/8/2024

12:20 PM

11:40 AM 39

08/08/2024 #2 Coca cola cooler- 46

Dessert Refrigerator- 48 ambient

#6 Document time food sits out at room temperature

#7 Discard any food not holding 41 over four hours

#9 Cover food in the walk in cooler

#10 (0)ppm at the three compartment sink

#12 Need employee health and personal hygiene handbook

#22 Need food handlers certificates

#25 Work on pest control

#26 Menu needs asterisks by items that can be served raw or undercooked

#28 Date label food in the walk in cooler

#29 Need a thermometer in the white refrigerator

#31 Do not store items in the hand sink

#32 Shelves need to be easily cleanable

#35 Need to wear a ball cap or hairnet in the kitchen

#37 Store food containers six inches off the floor

#38 Defrost meat under cold running water or in the refrigerator

#39 Scoops need handles

#41 Need to label sugar container

#44 Dumpster and grease container need to be on asphalt or concrete

#46 Need a covered trash can in the women's restroom

Garbage and Refuse properly disposed; facilities maintained - 1

Original container labeling (Bulk Food) - 1

Pizza Hut #39157

8/8/2024 Routine 1201 W. Grand 77995

10:50 AM 11:30 AM

08/08/2024

#10 (0) ppm at dishwasher #14 Need to wash hands in between tasks

#31 Hand sink was not operational

#33 Mop sink does not have hot water

#42 Need to clean wire racks

#44 Dumpster needs to be on asphalt or concrete and must remain closed

#47 Post CFM visible to the public

#47 Need reporting illness sign at hand sinks

Other Violations - 1

Food contact surfaces and returnables; cleaned and sanitized -

Hands cleaned and properly washed; Gloves used properly - 3

Adequate handwashing facillities; Accessible and properly supplied, used -

Warewashing Facilities; installed, maintained, used - 2

Garbage and Refuse properly disposed; facilities maintained - 1

Non-Food Contact surfaces clean -