A follow-up inspection was conducted to check for compliance of violations observed on inspection report dated 02/09/2023.

All critical violations have been abated. Any pending non-critical violations will be checked at next routine inspection.

— Muzna Rauf

**Observations and Corrective Actions**

**Public Comments:** Violation #7 for improper cold holding temperature at the salad bar station has been corrected with reasonable compliance. All potentially hazardous food items are being kept on ice and the chef is utilizing Time as a Public Health Control with proper discard times for all potentially hazardous food items until the refrigerated sandwich prep table is fixed.

**Inspector:** Muzna Rauf

**Status:** Compliant

**Public Comments:** Violation #23 for old rodent droppings inside storage room 4106 and 4166 and one dead mouse found inside the linen/uniform storage room has been corrected with reasonable compliance. All rodent droppings inside the storage rooms have been removed. Storage rooms have been properly cleaned and disinfected. Uniforms contaminated with rodent droppings have been discarded. All items are in sturdy containers with tight fitting lids elevated at least 6 inches off the ground to prevent the entry of vermin.

**Inspector:** Muzna Rauf

**Status:** Compliant
Violation #45 for old peeling and bubbling paint on the wall underneath the handwash sinks in the employee restrooms located adjacent to the locker rooms has been corrected with reasonable compliance. Walls underneath the handwash sinks in both the men and women's locker room have been freshly painted.

Inspector: Muzna Rauf
Status: Compliant