



FOOD ESTABLISHMENT INSPECTION REPORT

Burger King
9 CRAWFORD ST
Gardner, MA 1440
Permit Holder: Same

<u>Inspection Number</u> 48259	<u>Date</u> 2/26/25	<u>Time In/Out</u> 1:08 PM 3:28 PM	<u>Inspection Type</u> Routine	<u>Inspector</u> A.DiPrima
<u>Permit Number</u> FOOD-174	<u>Risk</u>	<u>Variance</u>	<u>Client Type</u> Restaurant	<u>Rating</u> Good
				<u>Score</u> 89

Foodborne Illness Risk Factors and Public Health Interventions

IN = in compliance OUT= out of compliance N/O = not observed N/A = not applicable COS = corrected on-site during inspection **Repeat Violations Highlighted in Yellow**

Supervision	IN	OUT	NA	NO	COS	Protection from Contamination (Cont'd)	IN	OUT	NA	NO	COS
1. PIC present, demonstrates knowledge, and performs duties	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	15. Food separated and protected	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
2. Certified Food Protection Manager	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	16. Food-contact surfaces; cleaned & sanitized	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Employee Health	IN	OUT	NA	NO	COS	Time/Temperature Control for Safety	IN	OUT	NA	NO	COS
3. Management, food employee and conditional employee knowledge, responsibilities and reporting	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	17. Proper disposition of returned, previously served,	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
4. Proper use of restriction and exclusion	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	18. Proper cooking time & temperatures	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
5. Procedures for responding to vomiting and diarrheal events	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	19. Proper reheating procedures for hot holding	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Good Hygienic Practices	IN	OUT	NA	NO	COS	20. Proper cooling time and temperature	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
6. Proper eating, tasting, drinking, or tobacco use	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	21. Proper hot holding temperatures	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
7. No discharge from eyes, nose, and mouth	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	22. Proper cold holding temperatures	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Preventing Contamination by Hands	IN	OUT	NA	NO	COS	23. Proper date marking and disposition	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
8. Hands clean & properly washed	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	24. Time as a Public Health Control; procedures & records	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
9. No bare hand contact with RTE food or a pre-approved	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Consumer Advisory	IN	OUT	NA	NO	COS
10. Adequate handwashing sinks supplied and accessible	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	25. Consumer advisory provided for raw/undercooked food	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Approved Source	IN	OUT	NA	NO	COS	Highly Susceptible Populations	IN	OUT	NA	NO	COS
11. Food obtained from approved source	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	26. Pasteurized foods used; prohibited foods not offered	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
12. Food received at proper temperature	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food/Color Additives and Toxic Substances	IN	OUT	NA	NO	COS
13. Food in good condition, safe & unadulterated	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	27. Food additives: approved & properly used	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
14. Required records available: shellstock tags, parasite	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	28. Toxic substances properly identified, stored & used	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Repeat Violations Highlighted in Yellow						Conformance with Approved Procedures	IN	OUT	NA	NO	COS
						29. Compliance with variance/specialized process/HACCP	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>

Good Retail Practices

Safe Food and Water	IN	OUT	NA	NO	COS	Proper Use of Utensils	IN	OUT	NA	NO	COS
30. Pasteurized eggs used where required	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	43. In-use utensils: properly stored	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
31. Water & ice from approved source	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	44. Utensils, equip. & linens: property stored, dried & handled	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
32. Variance obtained for specialized processing methods	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	45. Single-use/single-service articles: properly stored & used	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Food Temperature Control	IN	OUT	NA	NO	COS	46. Gloves used properly	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
33. Proper cooling methods used; adequate equip. for temp.	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Utensils, Equipment and Vending	IN	OUT	NA	NO	COS
34. Plant food properly cooked for hot holding	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	47. All contact surfaces cleanable, properly designed,	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
35. Approved thawing methods used	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	48. Warewashing facilities: installed, maintained & used; test	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
36. Thermometers provided & accurate	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	49. Non-food contact surfaces clean	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Food Identification	IN	OUT	NA	NO	COS	Physical Facilities	IN	OUT	NA	NO	COS
37. Food properly labeled; original container	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	50. Hot & cold water available; adequate pressure	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Prevention of Food Contamination	IN	OUT	NA	NO	COS	51. Plumbing installed; proper backflow devices	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
38. Insects, rodents & animals not present	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	52. Sewage & waste water properly disposed	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
39. Contamination prevented in prep, storage & display	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	53. Toilet facilities: properly constructed, supplied, & cleaned	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
40. Personal cleanliness	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	54. Garbage & refuse properly disposed; facilities maintained	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
41. Wiping cloths; properly used & stored	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	55. Physical facilities installed, maintained & clean	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
42. Washing fruits & vegetables	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	56. Adequate ventilation & lighting; designated areas use	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
						60. 105 CMR 590 violations / local regulations	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>

Official Order for Correction: Based on an inspection today, the items marked "OUT" indicated violations of 105 CMR 590.000 and applicable sections of the FDA Food Code. This report, when signed below by a Board of Health member or its agent constitutes an order of the Board of Health. Failure to correct violations cited in this report may result in suspension or revocation of the food establishment permit and cessation of food establishment operations. If you are subject to a notice of suspension, revocation, or non-renewal pursuant to 105 CMR 590.000 you may request a hearing before the board of health in accordance with 105 CMR 590.015(B).

A.DiPrima

Shane Bialobrzewski - Expires 11/24/2024
Certificate #: 10715

<u>Priority</u>	<u>Pf</u>	<u>Core</u>	<u>Repeat</u>	<u>Risk Factor</u>	<u>Good Retail</u>
0	1	9		0	11

Follow Up Required: Y Follow Up Date:

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Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

55

6-101.11 (A) - Kitchen -

There is an active slow leak in the kitchen, stated it's from ice build up on the roof. There are buckets catching water beneath the leaks. Water drips are not landing on food or food contact surfaces. Repair Roof. CORRECT WITHIN 30 DAYS.

Code:



55

6-101.11 (A) - Front of House -

Flooring in atrium seeping water. Repair flooring so that it is sealed, cleanable, non-absorbent, does not allow water to pool. Flooring must be commercial grade material. CORRECT WITHIN 30 DAYS.

Code:



Protection From Contamination

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Food-contact surfaces, cleaned & sanitized

49 **4-601.11 (A) Equip, Food-Contact Surfaces - Kitchen -**

Pf The ice machine is not sufficiently clean. The ice machine must be emptied, cleaned, and sanitized; ensure that water lines are clean. **CORRECT IMMEDIATELY.**
Code: Equipment food-contact surfaces and utensils shall be clean to sight and touch.



Food Temperature Control

Thermometers provided & accurate

36 **4-204.112 (A)(B)(D) Temperature Measuring Devices - Kitchen -**

C Thermometers was not present in the walk-in cooler during inspection. Provide NSF-approved digital thermometer for monitoring hot/cold foods as required by Code. **CORRECT IMMEDIATELY.**
Code: In a mechanically refrigerated or hot food storage unit, the sensor of a temperature measuring device shall be located to measure the air temperature in the warmest part of a mechanically refrigerated unit and in the coolest part of a hot food storage unit. Cold or hot holding equipment used for TCS foods shall include at least one integral or permanently affixed temperature measuring device that is located to allow easy viewing of the temperature display. The device shall be designed to be easily readable.



Prevention of Food Contamination

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Cont. prevented during food prep., storage & display

39 **3-305.11 Food Storage - Kitchen -**

C Food was observed stored directly on a rack < 6" off ground. All foods must be stored at least 6" off floor at all times to protect from potential sources of contamination. **CORRECT IMMEDIATELY.**

Code: Food shall be protected from contamination by storing food: in a clean dry location; where it is not exposed to splash, dust, or other contamination; and at least 6 inches off the floor.



Physical Facilities

Physical Facilities installed, maintained & cleaned

55 **6-501.12 Cleaning. Frequency/Restrictions - Kitchen -**

C Flooring throughout the kitchen and dining room are not thoroughly clean, there is a buildup of grease and debris. Thoroughly clean floors as often as necessary to keep in clean and sanitary condition **CORRECT WITHIN 24 HOURS.**

Code: The physical facilities shall be cleaned as often as necessary to keep them clean. Except for cleaning that is necessary due to a spill or other accident, cleaning shall be done during periods when the least amount of food is exposed such as after closing.



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55 6-501.12 Cleaning. Frequency/Restrictions - Kitchen -

- C Exterior of ice machine not adequately clean. Ensure that equipment is cleaned as often as necessary to keep in clean and sanitary condition. CORRECT WITHIN 7 DAYS AND MAINTAIN IN SANITARY CONDITIONS AT ALL TIMES.

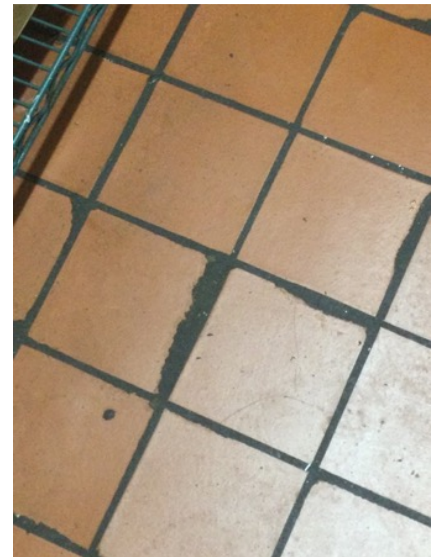
Code: The physical facilities shall be cleaned as often as necessary to keep them clean. Except for cleaning that is necessary due to a spill or other accident, cleaning shall be done during periods when the least amount of food is exposed such as after closing.



55 6-501.12 Cleaning. Frequency/Restrictions - Dry Storage -

- C The floors in the dry storage area were heavily soiled. Thoroughly clean floors as often as necessary to keep in clean and sanitary condition CORRECT WITHIN 24 HOURS.

Code: The physical facilities shall be cleaned as often as necessary to keep them clean. Except for cleaning that is necessary due to a spill or other accident, cleaning shall be done during periods when the least amount of food is exposed such as after closing.



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Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

55 6-501.12 Cleaning. Frequency/Restrictions - Kitchen -

- C The floors in the walk-in cooler and freezer were heavily soiled. Thoroughly clean floors as often as necessary to keep in clean and sanitary condition CORRECT WITHIN 24 HOURS.

(OBSERVATION). Thoroughly clean floors as often as necessary to keep in clean and sanitary condition CORRECT WITHIN 24 HOURS.

Code: The physical facilities shall be cleaned as often as necessary to keep them clean. Except for cleaning that is necessary due to a spill or other accident, cleaning shall be done during periods when the least amount of food is exposed such as after closing.



55 6-501.12 Cleaning. Frequency/Restrictions - Kitchen -

- C Additional photo of food debris and soiled walk-in cooler floor.

Code: The physical facilities shall be cleaned as often as necessary to keep them clean. Except for cleaning that is necessary due to a spill or other accident, cleaning shall be done during periods when the least amount of food is exposed such as after closing.



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55 6-501.12 Cleaning. Frequency/Restrictions - Kitchen -

- C** The fan cover in the walk-in cooler has a heavy accumulation of dust and debris. This is a food contamination hazard. All foods must be protected from contamination during storage, preparation, display, service. **CORRECT IMMEDIATELY.** *Code: The physical facilities shall be cleaned as often as necessary to keep them clean. Except for cleaning that is necessary due to a spill or other accident, cleaning shall be done during periods when the least amount of food is exposed such as after closing.*



55 6-501.12 Cleaning. Frequency/Restrictions - Restrooms -

- C** Toilet was not adequately clean. Ensure that it is cleaned as often as necessary to keep in clean and sanitary condition. **CORRECT IMMEDIATELY HOURS AND MAINTAIN IN SANITARY CONDITIONS AT ALL TIMES.** *Code: The physical facilities shall be cleaned as often as necessary to keep them clean. Except for cleaning that is necessary due to a spill or other accident, cleaning shall be done during periods when the least amount of food is exposed such as after closing.*



Positive Notes

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Proper Food Safety Practices

- 98** **98 Proper Food Safety Practices - Prep -**
- N** Flip-top unit is clean, well organized, TPHC stickers present and appropriate. No violations observed in this area.
- Excellent.



- 98** **98 Proper Food Safety Practices - Warewashing -**
- N** Test strips & sanitizer are available for ware washing, water temperature reaches code. Thermometer was available for checking solution temperatures. Grease trap is present. No violations observed in this area.
- Excellent.

- 98** **98 Proper Food Safety Practices - Hood Vent -**
- N** Hood vent has had appropriate inspection interval and cleaning. DATE OF LAST SERVICE: 1/16/25
REQUIRED EVERY: 90 days
- Excellent.



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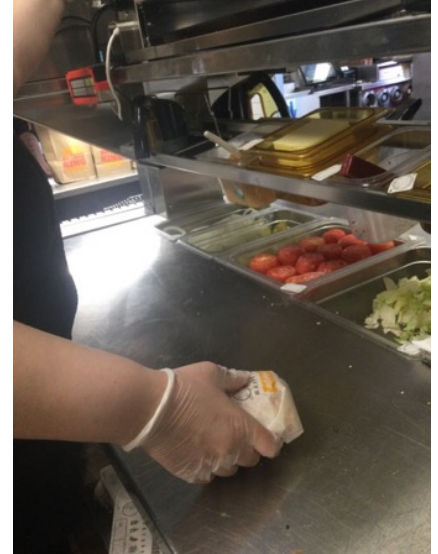
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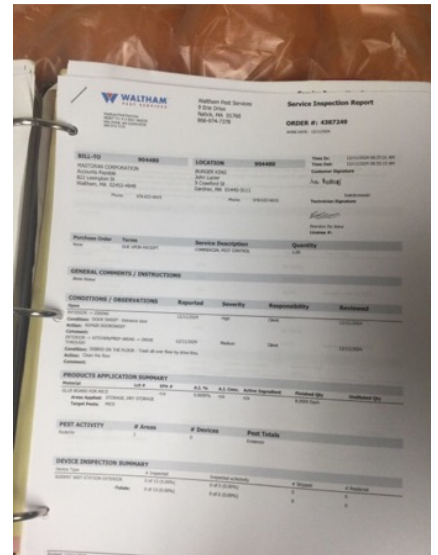
98 98 Proper Food Safety Practices - Kitchen -

- N Proper glove use with RTE foods.
- Excellent.



98 98 Proper Food Safety Practices - Establishment -

- N Pest control reports reviewed, treatment is appropriate.
No evidence of pests observed.
- Excellent.



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98 98 Proper Food Safety Practices - Establishment -

N ServSafe, Allergy Awareness, and Choke Saver certificates were visible and up to date. The establishment permit was visible and up to date. The notice that the most recent inspection report is available upon request was posted. - Excellent.



98 98 Proper Food Safety Practices - Restrooms -

N Restrooms properly stocked with hand cleanser, toilet paper and an approved hand drying method; hand washing sign posted. Area is in sanitary condition. No violations observed in this area. (Mens restroom toilet soiled) - Excellent.



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98 98 Proper Food Safety Practices - Front of House -

- N** Area is clean, well organized. No violations observed in this area. (Flooring in atrium seeping water)
- Excellent.



Temperatures

Area	Equipment	Product	Notes	Temps
Establishment	Walk-in Cooler	Onion		30.2 °F
Kitchen	Walk-in Freezer	Beef		-4.2 °F
Kitchen	Reach-in Freezer	Fries		13.2 °F
Kitchen	Reach-in Freezer	Nuggets		27.3 °F
Kitchen	Flip Top	Cheese	TPHC	45.2 °F
Front of House	Reach-In Cooler	Milk		34.5 °F

Temperatures in **RED** identify items in the temperature danger zone. See the report notes for specific details.

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