

Food Establishment Inspection Report

Score: 86.5

Establishment Name: ARA FOOD SERVICES CO.

Establishment ID: 3034060005

Location Address: 1834 WAKE FOREST ROAD

☒ Inspection ☐ Re-Inspection

City: WINSTON SALEM

State: NC

Date: 04 / 16 / 2019 **Status Code:** A

Zip: 27106 **County:** 34 Forsyth

Time In: 09 : 05 ^{am} _{pm} **Time Out:** 06 : 45 ^{am} _{pm}

Permittee: WAKE FOREST UNIVERSITY

Total Time: 9 hrs 40 minutes

Telephone: (336) 758-5607

Category #: IV

Wastewater System: ☒ Municipal/Community ☐ On-Site System

FDA Establishment Type: Full-Service Restaurant

Water Supply: ☒ Municipal/Community ☐ On-Site Supply

No. of Risk Factor/Intervention Violations: 7

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
Supervision .2652										
1	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	PIC Present; Demonstration-Certification by accredited program and perform duties			2	0		
Employee Health .2652										
2	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Management, employees knowledge; responsibilities & reporting			3	13	0	
3	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper use of reporting, restriction & exclusion			3	13	0	
Good Hygienic Practices .2652, .2653										
4	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper eating, tasting, drinking, or tobacco use			2	1	0	
5	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	No discharge from eyes, nose or mouth			1	03	0	
Preventing Contamination by Hands .2652, .2653, .2655, .2656										
6	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Hands clean & properly washed			4	<input checked="" type="checkbox"/>	0	<input checked="" 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			3	13	0	
8	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Handwashing sinks supplied & accessible			2	<input checked="" type="checkbox"/>	0	<input checked="" type="checkbox"/>
Approved Source .2653, .2655										
9	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food obtained from approved source			2	1	0	
10	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Food received at proper temperature			2	1	0	
11	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food in good condition, safe & unadulterated			2	1	0	
12	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Required records available: shellstock tags, parasite destruction			2	1	0	
Protection from Contamination .2653, .2654										
13	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food separated & protected			3	13	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
14	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food-contact surfaces: cleaned & sanitized			3	<input checked="" type="checkbox"/>	0	<input checked="" type="checkbox"/>
15	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper disposition of returned, previously served, reconditioned, & unsafe food			2	1	0	
Potentially Hazardous Food Time/Temperature .2653										
16	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cooking time & temperatures			3	13	0	
17	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper reheating procedures for hot holding			3	13	0	
18	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper cooling time & temperatures			<input checked="" type="checkbox"/>	13	0	<input checked="" type="checkbox"/>
19	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper hot holding temperatures			3	13	0	
20	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper cold holding temperatures			3	13	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
21	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper date marking & disposition			3	13	0	
22	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Time as a public health control: procedures & records			2	<input checked="" type="checkbox"/>	0	<input checked="" type="checkbox"/>
Consumer Advisory .2653										
23	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Consumer advisory provided for raw or undercooked foods			1	03	0	
Highly Susceptible Populations .2653										
24	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Pasteurized foods used; prohibited foods not offered			3	13	0	
Chemical .2653, .2657										
25	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food additives: approved & properly used			1	03	0	
26	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Toxic substances properly identified stored, & used			2	1	0	
Conformance with Approved Procedures .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			2	1	0	

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
Safe Food and Water .2653, .2655, .2658										
28	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Pasteurized eggs used where required			1	03	0	
29	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Water and ice from approved source			2	1	0	
30	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Variance obtained for specialized processing methods			1	03	0	
Food Temperature Control .2653, .2654										
31	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper cooling methods used; adequate equipment for temperature control			<input checked="" type="checkbox"/>	03	0	<input checked="" type="checkbox"/>
32	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Plant food properly cooked for hot holding			1	03	0	
33	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Approved thawing methods used			1	03	0	
34	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Thermometers provided & accurate			1	03	0	
Food Identification .2653										
35	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food properly labeled: original container			2	1	0	
Prevention of Food Contamination .2652, .2653, .2654, .2656, .2657										
36	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Insects & rodents not present; no unauthorized animals			2	1	0	
37	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Contamination prevented during food preparation, storage & display			2	<input checked="" type="checkbox"/>	0	<input checked="" type="checkbox"/>
38	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Personal cleanliness			1	03	0	
39	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Wiping cloths: properly used & stored			1	03	0	
40	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Washing fruits & vegetables			1	03	<input checked="" type="checkbox"/>	
Proper Use of Utensils .2653, .2654										
41	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	In-use utensils: properly stored			1	03	0	
42	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Utensils, equipment & linens: properly stored, dried & handled			1	<input checked="" type="checkbox"/>	0	<input checked="" type="checkbox"/>
43	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Single-use & single-service articles: properly stored & used			1	03	0	
44	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Gloves used properly			1	03	0	
Utensils and Equipment .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			2	<input checked="" type="checkbox"/>	0	<input checked="" type="checkbox"/>
46	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Warewashing facilities: installed, maintained, & used; test strips			1	03	0	
47	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Non-food contact surfaces clean			1	03	<input checked="" type="checkbox"/>	
Physical Facilities .2654, .2655, .2656										
48	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Hot & cold water available; adequate pressure			2	1	0	
49	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Plumbing installed; proper backflow devices			2	<input checked="" type="checkbox"/>	0	<input checked="" type="checkbox"/>
50	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Sewage & waste water properly disposed			2	1	0	
51	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Toilet facilities: properly constructed, supplied & cleaned			1	<input checked="" type="checkbox"/>	0	
52	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Garbage & refuse properly disposed; facilities maintained			1	03	0	
53	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Physical facilities installed, maintained & clean			1	03	<input checked="" type="checkbox"/>	
54	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Meets ventilation & lighting requirements; designated areas used			1	03	0	
Total Deductions: 13.5										



North Carolina Department of Health & Human Services • Division of Public Health • Environmental Health Section • Food Protection Program
DHHS is an equal opportunity employer.



Comment Addendum to Food Establishment Inspection Report

Establishment Name: ARA FOOD SERVICES CO.

Location Address: 1834 WAKE FOREST ROAD

City: WINSTON SALEM State: NC

County: 34 Forsyth Zip: 27106

Wastewater System: ☒ Municipal/Community ☐ On-Site System

Water Supply: ☒ Municipal/Community ☐ On-Site System

Permittee: WAKE FOREST UNIVERSITY

Telephone: (336) 758-5607

Establishment ID: 3034060005

☒ Inspection ☐ Re-Inspection Date: 04/16/2019

Comment Addendum Attached? ☐ Status Code: A

Water sample taken? ☐ Yes ☒ No Category #: IV

Email 1:

Email 2:

Email 3:

Temperature Observations

Cold Holding Temperature is now 41 Degrees or less

Item	Location	Temp	Item	Location	Temp	Item	Location	Temp
3-11-21	Lemonydue White	0	quinoa salad	cooling-wrapped tight	71	water vat	sheet pan machine	169
sausage	cooler from prev. day	56	chicken	to hold hot	124	burger	final cook	170
pork stew	from prev. day 71-74	74	foods	dairy cooler	43	milk disp.	milk	45
pasta	from prev. day 43-45	45	honeydew	fruit bar 39-45	45	hash brown	final for hot hold	174
salmon	cooling at 9:33	69	pasta	from yesterday	73	final cook	tky burg	202
salmon	cooling at 10:03	62	sliced tom	rate of .02	44	final rinse	dish mach-mag room	173
alfredo	cooling at 9:34	102	duck	final cook	186	quat-ppm	mag. room	200
alfredo	cooling at 10:03	92	quat-ppm	bucket	200	quat-ppm	3 comp	300

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.

- 6 2-301.14 When to Wash - P- One employee entered grill area without washing hands. Two employees touched faces and didn't wash before continuing to work. One employee touched bottom of container that had been on floor, then touched trash can, and proceeded to touch clean equipment. One employee touching soiled dishes and then donned gloves to put away clean dishes without washing hands first. Two employees touched handles of sink after washing, thereby recontaminating hands and attempted to touch clean utensils. Food employees shall clean their hands and exposed portions of arms, using proper hand washing procedure, immediately before engaging in food preparation including working with exposed food, clean equipment, and utensils, and unwrapped single service/use articles, after touching bare human body parts, and after engaging in activities that contaminate hands. CDI- All rewashed. // 2-301.12 Cleaning Procedure - P- Two employees lathered and rinsed at the same time. Two
- 8 5-205.11 Using a Handwashing Sink-Operation and Maintenance - PF- One employee filled water pitcher by using hand sink at grill station. Hand sinks are for hand washing only. CDI-Education. // 5-202.12 Handwashing Sinks, Installation - PF- Multiple hand sinks with water less than 100F: by deli at dishwasher 91F, main catering (white) 94F, magnolia room 95F, omelette station 89F, bagel station 96F, healthy station 97F, grill station 97F, pizza station 96F, salad bar 96F, men's room 94F. Water shall be provided to all hand sinks at 100F minimum. Verification that these have been adjusted to provide 100F water due to Nora Sykes by April 26. Call 336-703-3161 to arrange a time to check sinks.
- 13 3-304.15 (A) Gloves, Use Limitation - P- One food employee found to be wiping egg off of gloves by hand sink instead of discarding gloves. Single use gloves shall be used for one task only and discarded when damaged or soiled, or when interruptions occur in the operation. CDI-Education, employee removed gloves and washed hands. 0pts.

Lock
Text



Person in Charge (Print & Sign): Justin Garcia

Regulatory Authority (Print & Sign): Nora Sykes

Justin Garcia

Nora Sykes

REHS ID: 2664 - Sykes, Nora

Verification Required Date: 04 / 26 / 2019

REHS Contact Phone Number: (336) 703 - 3161



North Carolina Department of Health & Human Services • Division of Public Health • Environmental Health Section • Food Protection Program
DHHS is an equal opportunity employer.



Comment Addendum to Food Establishment Inspection Report

Establishment Name: ARA FOOD SERVICES CO.

Establishment ID: 3034060005

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.



- 14 4-601.11 (A) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - P- REPEAT-Approximately 30% of plates and utensils soiled with food debris, sticker residue, grease, etc. Slicer soiled with dried food debris. Robocups in prep room and in bakery soiled. Food contact surfaces shall be clean to sight and touch. CDI-Sent to be washed. Check all equipment and smallwares for cleanliness before storing.
- 18 3-501.14 Cooling - P- REPEAT-Items from previous night did not fully cool: pork stew 71-74F, pasta 43-45, sausage 56F, 2.5 large pans wheat spaghetti 58-73F. Alfredo in up cooler did not meet cooling parameter by cooling 10F in 29min with a cooling rate of 0.3 and it should be 0.54 or greater. Sliced tomatoes dropped 1F in one hour. Cooling shall be accomplished from 135F to 70F within the first 2 hours, and then down to 41F within the remaining 4 hours, entire cooling process not to exceed 6 hours. If foods are not cooled to 70F within the first two hours, the next stage of cooling may not proceed. When working with ingredients that measure 70F or less, cooling to 41F shall be complete within 4 hours. CDI-Pork stew, pastas, sausage discarded. Alfredo and tomatoes cooled using different procedure.
- 20 3-501.16 (A)(2) and (B) Potentially Hazardous Food (Time/Temperature Control for Safety Food), Hot and Cold Holding - P- Honeydew at salad bar 39-45F, milk in dispenser 45F, multiple foods including marinara, marscapone, pasta at 43F in dairy cooler. Maintain potentially hazardous cold foods at 41F or less at all parts of the food. CDI-Education about cold hold change to 41F. Milk dispenser turned down, do not overstack foods, adjust dairy cooler. Opts.
- 22 3-501.19 Time as a Public Health Control - P,PF: In Magnolia room, several cold items (shrimp salad, greek salad, greek wrap, guacamole, veggie sandwich, 3 bowls of lettuce/spinach) left out of temperature control using time procedures. Facility could not produce written procedures for how TPHC is used. In walk in cooler, sandwiches used to refill bar measured 46-48F. When using time as a public health control, facility shall have written procedures developed before implementing, properly cool foods to 41F and below prior to removing from temperature control, items shall be labeled to indicate the time that is 4 hours past the point when the food is removed from temperature control and the food items shall be discarded when 4 hours has been reached. Verification of written procedures to Nora Sykes no later than April 26.
- 31 3-501.15 Cooling Methods - PF-REPEAT- Multiple items did not cool from previous night. (discarded). Many items, including, but not limited to: pork bbq, quinoa salad, fresh cut tomatoes, chicken, alfredo, pork were being cooled in deep portions/covered/ineffectively. Cooling shall be accomplished in accordance with the time/temperature criteria specified in 3-501.4 by using the following methods: placing food in shallow pans, separating food into smaller or thinner portions, using rapid cooling equipment, stirring the food in a container placed in an ice water bath, using containers that facilitate heat transfer, using ice as an ingredient, other effective methods. CDI-If past parameter items discarded, if not then items were vented, placed in shallower pans, or procedures changed to be effective.
- 37 3-305.11 Food Storage-Preventing Contamination from the Premises - C- Pineapple salsa stored inside splash guard of hand sink at prep kitchen. Employee sat bucket of water being used to fill hot hold section of grill station. Employee sat bucket of chicken wings on floor in grill station. In Magnolia walk in cooler, staged flowers in vases stored above ready to eat food. Food shall be stored in a clean dry location where it is not exposed to splash, dust, or other contamination, and at least 6 inches above the floor. //3-306.11 Food Display-Preventing Contamination by Consumers - P: In Magnolia room, tortillas, salsa/lettuce from side sneeze, cookies/wraps from side sneeze. REPEAT: At bagel/deli station, tortilla chips missing side sneeze guard. Fridge for storing gluten free breads could be left open (also bread bags) allowing potential for customer sneeze. Food shall be protected from consumer contamination. Verification is required by 4-26-19 to Nora Sykes.
- 40 3-302.15 Washing Fruits and Vegetables - C- Employee removing melons from case and cutting without washing first. Fruits and veg shall be washed prior to cutting. Opts.



Comment Addendum to Food Establishment Inspection Report

Establishment Name: ARA FOOD SERVICES CO.

Establishment ID: 3034060005

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.



- 42 4-903.11 (A), (B) and (D) Equipment, Utensils, Linens and Single-Service and Single-Use Articles-Storing - C- Clean utensils stored in soiled bins (times 3). Ice wand stored on unsanitized shelf in freezer. Two racks of cleaned cups stored within splash of handwashing sink. Cleaned pizza spatula stored on soiled oven top in pizza station. Oven racks stored on floor of grill station. Clean linens stored in soiled cabinet in salad station. Cleaned table curtains on floor in Magnolia linen storage room. Equipment, utensils and linens shall be stored to prevent contamination and at least 6 inches above the floor.//4-901.11 Equipment and Utensils, Air-Drying Required - C- REPEAT-Most dishes stacked wet. Air drying required.
- 45 4-501.11 Good Repair and Proper Adjustment-Equipment - C- REPEAT- Chipped/rusted/oxidizing shelving in walk in coolers, and dry storage areas, (grill cooler, catering cooler, catering room #1, omelette cooler, dry storage) Continue replacing. Legs of prep table, legs of 2 comp sink in Magnolia room rusting and repaint coffee pot shelf. Remove plastic film from utensil shelf above soiled drainboard in Magnolia room kitchen. Hole present in cabinet under handwashing sink in deli station. Repaint small prep tables chipping paint. Side burners missing knobs in Grill station. Loose handle on one hot box. One torn gasket on grill cooler. continue replacing. Continue to cut or cap screws in walk in coolers and freezers including Magnolia walk in cooler. Recondition undersides of prep tables in pan washing station. Lids cracked on self-serve ice cream machine. Equipment shall be maintained in good repair.//4-502.11 (A) and (C) Good Repair and Calibration-Utensils and Temperature and Pressure Measuring Devices - C:
- 47 4-601.11 (B) and (C) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - C- Cleaning needed on the following: inside hot boxes, chafing dishes and lids in catering storage, shelving in dry storage, fans in most coolers, cabinet in omelette station, under prep tables in magnolia room. Maintain nonfood contact surfaces clean. Opts.
- 49 5-203.14 Backflow Prevention Device, When Required - P: At the beverage station on the pasta station side, the tea brewer has no backflow prevention device. At the grill station, the water line used to fill the steam stations using a hose has no backflow preventer installed on the water line. Threaded faucet outside back door near dumpsters needs atmospheric backflow or can file threads to be unable to accept a hose. Backflow preventers shall be installed as needed (ASSE 1022 for tea brewer and in-line backflow preventer for hose in grill area). Verification is required by 4-26-19 to Nora Sykes.
- 51 6-501.18 Cleaning of Plumbing Fixtures - C- Both sinks in men's employee restroom soiled, and only toilet in men's employee restroom very heavily soiled. Maintain plumbing fixtures clean.
- 53 6-501.12 Cleaning, Frequency and Restrictions - C- Clean the following: walk in freezer floor, ceiling in dairy cooler, soiled try drop off area. Maintain facilities clean. //6-501.11 Repairing-Premises, Structures, Attachments, and Fixtures-Methods - C- Continue repairs and filling holes in walls and tiles including at sheet pan cleaning area and in dairy cooler. Seal all pipe penetrations in ceilings. Maintain facilities in good repair. //6-201.11 Floors, Walls and Ceilings-Cleanability - C-Wall not easily cleanable in paper/chemical storage room due to it being a fence. Basement facilities are not smooth or easily cleanable with pipes and protrusions from ceiling, remove single service and other items for use in the establishment. Physical facilities shall be smooth and easily cleanable//6-501.114 Maintaining Premises, Unnecessary Items and Litter - C-Many unused items in basement and hallways. The premises shall be free of items that are unnecessary to the operation or maintenance of the establishment such as



Comment Addendum to Food Establishment Inspection Report

Establishment Name: ARA FOOD SERVICES CO.

Establishment ID: 3034060005

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.

✓
Spell



Comment Addendum to Food Establishment Inspection Report

Establishment Name: ARA FOOD SERVICES CO.

Establishment ID: 3034060005

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.

✓
Spell

