

Food Establishment Inspection Report

Score: 82

Establishment Name: QUANTO BASTA ITALIAN EATERY AND WINE BAR

Establishment ID: 3034012371

Location Address: 680 WEST 4TH STREET

Inspection Re-Inspection

City: WINSTON SALEM

State: NC

Date: 09 / 11 / 2019 Status Code: A

Zip: 27101 County: 34 Forsyth

Time In: 01 : 55 am pm Time Out: 07 : 00 am pm

Permittee: QUANTO BASTA LLC

Total Time: 5 hrs 5 minutes

Telephone: (336) 893-6144

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: 10

No. of Repeat Risk Factor/Intervention Violations: 3

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 0 0 0
Employee Health .2652						
2	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Management, employees knowledge; responsibilities & reporting	3	13 0 0 0
3	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper use of reporting, restriction & exclusion	3	13 0 0 0
Good Hygienic Practices .2652, .2653						
4	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper eating, tasting, drinking, or tobacco use	1	0 3 0 0
5	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	No discharge from eyes, nose or mouth	1	0 3 0 0
Preventing Contamination by Hands .2652, .2653, .2655, .2656						
6	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Hands clean & properly washed	2	0 3 0 0
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 0 0
8	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Handwashing sinks supplied & accessible	2	1 0 0 0
Approved Source .2653, .2655						
9	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food obtained from approved source	2	1 0 0 0
10	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Food received at proper temperature	2	1 0 0 0
11	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food in good condition, safe & unadulterated	2	1 0 0 0
12	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Required records available: shellstock tags, parasite destruction	2	1 0 0 0
Protection from Contamination .2653, .2654						
13	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food separated & protected	3	0 3 0 0
14	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food-contact surfaces: cleaned & sanitized	3	13 0 0 0
15	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper disposition of returned, previously served, reconditioned, & unsafe food	2	1 0 0 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 0 0
17	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper reheating procedures for hot holding	3	13 0 0 0
18	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper cooling time & temperatures	3	0 3 0 0
19	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper hot holding temperatures	3	13 0 0 0
20	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper cold holding temperatures	3	0 3 0 0
21	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper date marking & disposition	3	0 3 0 0
22	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Time as a public health control: procedures & records	2	1 0 0 0
Consumer Advisory .2653						
23	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Consumer advisory provided for raw or undercooked foods	1	0 3 0 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 0 0
Chemical .2653, .2657						
25	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Food additives: approved & properly used	1	0 3 0 0
26	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Toxic substances properly identified stored, & used	2	0 3 0 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 0 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	0 3 0 0
29	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Water and ice from approved source	2	1 0 0 0
30	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Variance obtained for specialized processing methods	1	0 3 0 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	2	0 3 0 0
32	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Plant food properly cooked for hot holding	1	0 3 0 0
33	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Approved thawing methods used	1	0 3 0 0
34	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Thermometers provided & accurate	1	0 3 0 0
Food Identification .2653						
35	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food properly labeled: original container	2	1 0 0 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 0 0
37	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Contamination prevented during food preparation, storage & display	2	1 0 0 0
38	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Personal cleanliness	1	0 3 0 0
39	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Wiping cloths: properly used & stored	1	0 3 0 0
40	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Washing fruits & vegetables	1	0 3 0 0
Proper Use of Utensils .2653, .2654						
41	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	In-use utensils: properly stored	2	0 3 0 0
42	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Utensils, equipment & linens: properly stored, dried & handled	1	0 3 0 0
43	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Single-use & single-service articles: properly stored & used	1	0 3 0 0
44	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Gloves used properly	1	0 3 0 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	1 0 0 0
46	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Warewashing facilities: installed, maintained, & used; test strips	1	0 3 0 0
47	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Non-food contact surfaces clean	1	0 3 0 0
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 0 0
49	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Plumbing installed; proper backflow devices	2	1 0 0 0
50	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Sewage & waste water properly disposed	2	1 0 0 0
51	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Toilet facilities: properly constructed, supplied & cleaned	1	0 3 0 0
52	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Garbage & refuse properly disposed; facilities maintained	1	0 3 0 0
53	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Physical facilities installed, maintained & clean	1	0 3 0 0
54	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Meets ventilation & lighting requirements; designated areas used	1	0 3 0 0
Total Deductions:					18	



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 County: 34 Forsyth Zip: 27101
 Wastewater System: Municipal/Community On-Site System
 Water Supply: Municipal/Community On-Site System
 Permittee: QUANTO BASTA LLC
 Telephone: (336) 893-6144

Inspection Re-Inspection Date: 09/11/2019
 Comment Addendum Attached? Status Code: A
 Water sample taken? Yes No Category #: IV
 Email 1: tim@springhouseenc.com
 Email 2:
 Email 3:

Temperature Observations

Cold Holding Temperature is now 41 Degrees or less

Item	Location	Temp	Item	Location	Temp	Item	Location	Temp
ServSafe	Chris. Fulk 2-22-24	00	Mari. sauce	Walk-in 3:40	137	Penne	Reach-in 2	40
Hot water	3 comp sink	143	Mari sauce	Upright freezer cooling	88	Alfredo	Reheat	190
Chlorine sani.	Dishmachine - ppm	50	Alfredo	Cook to	165	Puff pastry	Cooling 2:10	55
Quat sani.	3 comp sink - ppm	150	Tom/mozz.	2:10	53	Puff pastry	Cooling 3:40	44
Sausage	Reheat	177	Tom/mozz	4:00	40	Lettuce	Upright	39
Chicken	Final	186	Ham	Make unit 1 top	40	Cook. eggpla.	Reach-in 3	40
Mari. sauce	Reheat	176	Clams	Reach-in 1	39	Tomatoes	Reach-in 3	39
Mari sauce	Walk-in 2:50	140	Roast. carrots	Reach-in 2	37	Farro	Salad top	41

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.

- 4 2-401.11 Eating, Drinking, or Using Tobacco - C Repeat. Employee food and beverage being stored directly on top of make unit. / Employee food and beverage being stored on clean utensil shelving above containers of clean items. An employee shall eat, drink, or use any form of tobacco only in designated areas where the contamination of exposed food; clean equipment, utensils, and linens; unwrapped single-service and single-use articles; or other items needing protection can not result. ✓ Spell
- 6 2-301.12 Cleaning Procedure - P // 2-301.14 When to Wash - P Repeat. Four food employees observed cleaning hands, and turning off faucet handles with cleaned hands. / Food employees observed exiting kitchen, and returning to food preparation without changing gloves and washing hands. A food employee shall wash exposed portions of arms and hands when soiled, between tasks, after exiting kitchen and before donning gloves to work with food. To avoid recontaminating cleaned hands, use a barrier such as a disposable towel to turn off faucet handles. CDI: Education. All employees rewashed hands. // 2-301.15 Where to Wash - PF Employee directed by REHS to wash hands after picking up single-service lids from floor, and rinsed hands at prep sink and use soap located at handwashing sink. Food employees shall clean their hands in a handwashing sink .. and may not clean their hands in a sink used for food preparation or warewashing, or in a service sink or a curbed cleaning facility used for the
- 9 3-201.11 Compliance with Food Law - P,PF Invoices for food are locked in downstairs office, and no key provided to access invoices from suppliers. Food shall be obtained from sources that comply with law. CDI: Owner arrived during inspection, and provided invoices from all suppliers. Maintain these accessible at all times to provide during routine inspections.

Lock Text



Person in Charge (Print & Sign): First LYNETTE Last MATTHEWS-MURPHY

Regulatory Authority (Print & Sign): First CHRISTY Last WHITLEY

REHS ID: 2610 - Whitley, Christy

Verification Required Date: 09 / 21 / 2019

REHS Contact Phone Number: (336) 703 - 3157



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



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- 13 3-302.11 Packaged and Unpackaged Food-Separation, Packaging, and Segregation - P Raw duck being stored directly on top of ready-to-eat foods in top of make unit. / Portioned duck being stored on top of ground beef in walk-in freezer. / Ground pork and ground beef stored in walk-in cooler commingled. / Lamb over fish in upright cooler. Food shall be protected from cross contamination by: separating raw animal foods during storage, preparation, holding, and display from ready-to-eat food. CDI: PIC moved duck. // 3-304.15 (A) Gloves, Use Limitation - P Food employees with single-use gloves, picked up lids from floor and returned to food preparation. / Multiple occasions of food employees leaving kitchen, go downstairs, outside, etc and return to food preparation with same gloves. If used, single-use gloves shall be used for only one task such as working with ready-to-eat food or with raw animal food, used for no other purpose, and discarded when damaged or soiled, or when interruptions occur in the
- 14 4-601.11 (A) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - P Slicer and components, unused day of inspection, observed with heavy food residue. Equipment food-contact surfaces of equipment and utensils shall be kept clean to sight and touch. CDI: Cleaned and sanitized during inspection.
- 17 3-403.11 Reheating for Hot Holding - P Demi glaze sauce reheated on stove top pulled and measuring 164F. / Ensure equipment being used for reheating is designed for reheating. Potentially hazardous food that is cooked, cooled, and reheated for hot holding shall be reheated so that all parts of the food reach a temperature of at least 165F for 15 seconds. CDI: Placed back on stove top to continue to reheat above 165F.
- 18 3-501.14 Cooling - P Container of Alfredo sauce in downstairs walk-in cooler measuring 126F at 2:50 and remeasured at 3:40 remeasuring 123-126F. Cooked potentially hazardous food shall be cooled within 2 hours from 135F to 70F and within a total of 6 hours from 135F to 41F and below. CDI: Alfredo rapidly reheated to 190F to restart cooling process.
- 20 3-501.16 (A)(2) and (B) Potentially Hazardous Food (Time/Temperature Control for Safety Food), Hot and Cold Holding - P Repeat. The following foods measuring above 41F: in salad make unit - beets (49F), fresh sliced mozzarella (50F), cut cherry tomatoes (53F) and goat cheese (50F). Ready-to-eat, potentially hazardous food shall be maintained at 41F and below. CDI: PIC voluntarily discarded.
- 21 3-501.18 Ready-To-Eat Potentially Hazardous Food (Time/Temperature Control for Safety Food), Disposition - P // Several foods and sauces throughout reach-ins and make units lacking date marking. / Lettuce prepared on unknown date with a date mark indicating preparation day of inspection. / Cooked, cooled, and frozen chicken in upright freezer lacking date mark. A food shall be discarded if it: (1) Exceeds the temperature and time combination (IF held at 41F and below for 7 days), except time that the product is frozen; (2) Is in a container or package that does not bear a date or day; or (3) Is appropriately marked with a date or day that exceeds a temperature and time combination. / Ready-to-eat, potentially hazardous food prepared and held in a food establishment for more than 24 hours shall be marked to indicate the date or day by which the food shall be consumed, sold, discarded. The day of preparation shall be counted as Day 1. **Verification required by 9-21-19 when system of date marking is in
- 26 7-201.11 Separation-Storage - P Labeled as sanitizer, spray bottles being stored above pizza make unit on shelving, above single-service on wire shelving at salad preparation, and above frying pans on shelving at roasting oven. Poisonous or toxic materials shall be stored so they can not contaminate food, equipment, utensils, linens, and single-service and single-use articles by: (A) Separating by spacing or partitioning; or locating in an area that is not above food, equipment, utensils, linens, and single-service and single-use articles. CDI: Relocated to separate shelving.



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- 31 3-501.15 Cooling Methods - PF Repeat. Alfredo, Bolognese sauce and marinara sauces actively cooling in walk-in cooler, stored in plastic containers and thick portions. Cooling shall be accomplished .. by using one or more of the following methods: (1) Placing the food in shallow pans; (2) Separating the food into smaller or thinner portions; (3) Using rapid cooling equipment; (4) Stirring the food in a container placed in an ice water bath; (5) Using containers that facilitate heat transfer; (6) Adding ice as an ingredient; or (7) Other effective methods. (B) When placed in cooling or cold holding equipment, food containers in which food is being cooled shall be: (1) Arranged in the equipment to provide maximum heat transfer through the container walls; and (2) Loosely covered, or uncovered if protected from overhead contamination .. during the cooling period to facilitate heat transfer from the surface of the food. CDI: Education with PIC. All sauces separated into shallow pans, placed in upright freezer to cool. Measuring 88F
- 34 4-502.11 (B) Good Repair and Calibration - PF Only two thermometers in establishment - dial stem thermometer off calibration by 8 degrees and one digital thermometer not functioning or turning on during inspection. Food temperature measuring devices shall be calibrated in accordance with manufacturer's specifications as necessary to ensure their accuracy. *VERIFICATION required by 9-21-19 for thermometers to be accurate. Contact Christy Whitley at 336-703-3157 at 336-703-3157 or Whitleca@forsyth.cc*
- 35 3-302.12 Food Storage Containers Identified with Common Name of Food - C Repeat. Most all squeeze bottles of sauces and oils, dry ingredients that are not easily identifiable in plastic containers, etc were not labeled. Working containers holding food or food ingredients that are removed from their original packages for use in the food establishment, such as cooking oils, flour, herbs, potato flakes, salt, spices, and sugar shall be identified with the common name of the food.
- 37 3-305.11 Food Storage-Preventing Contamination from the Premises - C Ice (used for beverages) bin at bar without covering. Dump sink located directly beside ice bin. Splash guard needs to be installed between dump sink and ice bin at bar. / Decorative ice cubes in upright freezer being stored without protection/covering. Food debris in container. Food shall be protected from contamination by storing the food: (1) In a clean, dry location; (2) Where it is not exposed to splash, dust, or other contamination; and (3) At least 6 inches above the floor.
- 38 2-402.11 Effectiveness-Hair Restraints - C Employees scooping ice for beverages and scooping dry ingredients without proper hair restraint. Food employees shall wear hair restraints such as hats, hair coverings or nets, beard restraints, and clothing that covers body hair, that are designed and worn to effectively keep their hair from contacting exposed food; clean equipment, utensils, and linens; and unwrapped single-service and single-use articles.
- 41 3-304.12 In-Use Utensils, Between-Use Storage - C Repeat. Tongs being stored on handles of oven, and can be contaminated by employees legs. / Ice scoop in ice machine laying with handle in contact with ice. Store utensils between uses, in areas that afford from contamination until used. Food preparation and dispensing utensils shall be stored: (A) in the food with their handles above the top of the food and the container; (B) In food that is not potentially hazardous with their handles above the top of the food within containers or equipment that can be closed; (C) On a clean portion of the food preparation table or cooking equipment; (D) In running water of sufficient velocity to flush particulates to the drainL (E) In a clean, protected location if the utensils, such as ice scoops, are used only with a food that is not potentially hazardous; or (F) In a container of water if the water is maintained at a temperature of at least 135F (or above)
- 42 4-903.11 (A), (B) and (D) Equipment, Utensils, Linens and Single-Service and Single-Use Articles-Storing - C Miscellaneous equipment and bags of wiping cloths being stored on floor of downstairs dry storage room. If unused for establishment, remove and/or organize all items to be stored off floor. Cleaned equipment and utensils, and laundered linens .. shall be stored: (1) In a clean, dry location; (2) Where they are not exposed to splash, dust, or other contamination; and (3) At least 6 inches above the floor.



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- 45 4-202.16 Nonfood-Contact Surfaces - C Home depot orange buckets being used as containers to scoop ice. / Beverage crates being used as shelving in downstairs dry storage room. Replace with dunnage racks or similar. Nonfood-contact surfaces shall be free of unnecessary ledges, projections, and crevices, and designed and constructed to allow easy cleaning and to facilitate maintenance.
- 46 4-501.15 Warewashing Machines, Manufacturers' Operating Instructions - C Dishmachine error of low wash temperature observed on digital monitor. A warewashing machine and its auxiliary components shall be operated in accordance with the machine's data plate and other manufacturer's instructions.
- 52 5-501.114 Using Drain Plugs - C Repeat. No plug in cardboard receptacle. Contact waste management to provide drain plug or replace. Drains in receptacles and waste handling units for refuse, recyclables, and returnables shall have drain plugs in place.
- 54 6-305.11 Designation-Dressing Areas and Lockers - C Employee speaker and charger being stored on shelving above pizza make unit. Cord hanging down into food preparation area. Lockers or other suitable facilities shall be provided for the orderly storage of employees' clothing and other possessions.



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✓
Spell

