Food Establishment Inspection Report Score: 96.5 Establishment Name: LOWES FOOD 149 Establishment ID: 3034020297 Location Address: 3372 ROBINHOOD RD Date: 09 / 16 / 2019 Status Code: A City: WINSTON SALEM State: NC Time In:  $\emptyset$  2 : 3  $\emptyset$   $\bigotimes_{\otimes}$  am pm Time Out: Ø 5 : Ø Ø ⊗ pm Zip: 27106 34 Forsyth County: . Total Time: 2 hrs 30 minutes

Category #: IV

FDA Establishment Type: Deli Department Wastewater System: ⊠Municipal/Community □ On-Site System No. of Risk Factor/Intervention Violations: 3

LOWES FOODS INC.

Permittee:

Telephone: (336) 659-4943

No. of Repeat Risk Factor/Intervention Violations: 1 Foodborne Illness Risk Factors and Public Health Interventions Good Retail Practices Risk factors: Contributing factors that increase the chance of developing foodborne illness. Good Retail Practices: Preventative measures to control the addition of pathogens, chemicals, and physical objects into foods. Public Health Interventions: Control measures to prevent foodborne illness or injury. IN OUT N/A N/O Compliance Status CDI R VR IN OUT N/A N/O Compliance Status CDI R VR Supervision .2652 Safe Food and Water .2653, .2655, .2658 PIC Present; Demonstration-Certification by accredited program and perform duties 1 🛛 🗀 28 1 0.5 0 Pasteurized eggs used where required **Employee Health** 29 🗵 🗆 Water and ice from approved source Management, employees knowledge; responsibilities & reporting 2 🛛 🗆 3 1.5 0 Variance obtained for specialized processing 30 🖾 🗀 🗀 1 0.5 0  $\times$ Proper use of reporting, restriction & exclusion 3 1.5 0 **Food Temperature Control** .2653, .2654 Proper cooling methods used; adequate equipment for temperature control **Good Hygienic Practices** .2652, .2653 1 0.5 0 31 🛛 🗆 4 🗆 🛮 Proper eating, tasting, drinking, or tobacco use 32 🔀 1 0.5 0 🗆 🗆 □ □ □ Plant food properly cooked for hot holding 5 🗵 Ш 1 0.5 0 No discharge from eyes, nose or mouth 1 0.5 0 🗆 🗆 33 🛛 🔲 🖂 Approved thawing methods used Preventing Contamination by Hands .2652, .2653, .2655, .2656 34 🗵 🗆 1 0.5 0 - -Thermometers provided & accurate 4**x**0**x**·x 6 □ 🖂 Hands clean & properly washed Food Identification No bare hand contact with RTE foods or pre-3 1.5 0 approved alternate procedure properly followed 35 🗵 🗆 Food properly labeled: original container 210 - -8 🗵 210 - -Handwashing sinks supplied & accessible Prevention of Food Contamination .2652, .2653, .2654, .2656, .265 Approved Source .2653, .2655 Insects & rodents not present; no unauthorized 36 □ 4 🗷 210000 9 🖾 🗆 Food obtained from approved source Contamination prevented during food 210 -37 🗵 🗆 preparation, storage & display 10 Food received at proper temperature 38 🗆 🗷 Personal cleanliness 11 🛛 🗀 Food in good condition, safe & unadulterated 39 🛛 🗀 Wiping cloths: properly used & stored 1 0.5 0 Required records available: shellstock tags, 12 🗆 21000 parasite destruction 1 0.5 0 40 🛛 🗀 Washing fruits & vegetables **Protection from Contamination** .2653, .2654 Proper Use of Utensils ☐ ☐ ☐ Food separated & protected 3 1.5 0 41 🖾 🗀 1 0.5 0 In-use utensils: properly stored 14 🔀 3 1.5 0 Food-contact surfaces: cleaned & sanitized Utensils, equipment & linens: properly stored, dried & handled 105 🗙 🗆 🗆 42 🗆 🗷 Proper disposition of returned, previously served 15 🖾 🗀 210 reconditioned, & unsafe food Single-use & single-service articles: properly stored & used 43 🛛 🗆 1 0.5 0 Potentially Hazardous Food Tlme/Temperature 16 ☒ ☐ ☐ ☐ Proper cooking time & temperatures 3 1.5 0 - - -44 🛛 🗆 1 0.5 0 ... Gloves used properly **Utensils and Equipment** .2653, .2654, .2663 17| 🔲 3 1.5 0 Proper reheating procedures for hot holding Equipment, food & non-food contact surfaces approved, cleanable, properly designed, 45 🛛 🗆 210 - $\boxtimes$ 3 1.5 0 Proper cooling time & temperatures constructed, & used Warewashing facilities: installed, maintained, & used; test strips 19 🛛 🗀 🗀 3 1.5 0 Proper hot holding temperatures 46 🛛 🗆 1 0.5 0 3 1.5 0 Proper cold holding temperatures |47|⊠|□ Non-food contact surfaces clean 1 0.5 0 21 🗆  $\square$ ☐ Proper date marking & disposition 3 1.5 🗶 🔀 **Physical Facilities** .2654. .2655. .2656 48 🔀 🖂 🖂 Time as a public health control: procedures & Hot & cold water available; adequate pressure |22| 🗆 | 🗆 | 🔀 2 1 0 49 21000 Plumbing installed: proper backflow devices Consumer Advisory .2653 Consumer advisory provided for raw or 23 🗆 🗆 🔀 1 0.5 0 ... 50 🗷 🗆 Sewage & waste water properly disposed undercooked foods **Highly Susceptible Populations** .2653 Toilet facilities: properly constructed, supplied 1 0.5 0 51 🛛 🗀 Pasteurized foods used; prohibited foods not & cleaned |24| □ | □ | 🔀 Garbage & refuse properly disposed; facilities maintained 52 🛛 🗆 1 0.5 0 Chemical .2653, .2657 25 🔀 🖂 🗀 53 🗆 🗷 Food additives: approved & properly used 1 0.5 0 П Physical facilities installed, maintained & clean Meets ventilation & lighting requirements; designated areas used 26 🔀 Toxic substances properly identified stored, & used 54. 1 0.5 0 Conformance with Approved Procedures .2653, .2654, .2658 **Total Deductions:** Compliance with variance, specialized process, reduced oxygen packing criteria or HACCP plan |27| 🖾 | 🗆 | 🗆 210 - -





Establishment Name: LOWES FOOD 149   Establishment ID: 3034020237   Location Address: 3372 ROBINHOOD RD   State: NC   County: 34 Forsyth   Zip: 27106   Water Supply: Matunicipat/Community   On-Site System   Water Supply: Matunicipat/Community   On-Site System   Water Supply: Matunicipat/Community   On-Site System   Email 1: Ifs1438m@lowesfoods.com   Familia   Remail 1: Ifs1438m@lowesfoods.com   Remail 2: Remail 3: Remail	Comment Addendum to Food Es						stablishment Inspection Report				
City WINSTON SALEM  Country: 34 Forsyth  Zip: 27108  Valet Supply: No manipulation of the state system Water Supply: No manipulation of the system NRFSP J. Engebreson 4-28-24  No manipulation of the system of the syst	Establishment Name: LOWES FOOD 149						Establishment ID: 3034020297				
County: 34 Forsyth	Location Address: 3372 ROBINHOOD RD					<u> </u>					
Wastewater System: 3d Municipal/Community   On-Site System   Email 1:   Ifst 149sm@lowesfoods.com   Water Supply: 3d Municipal/Community   On-Site System   Email 2:   Email 3:      Telephone: (336) 659-4943   Email 3:   Email 3:	•										
Walter Supply    Sp. Municipat/Community   On-Site System   Email 2:   Email 2:   Email 3:	,										
Telephone: 336 659-4943    Temperature Observations	Water Supply:   ✓ Municipal/Community  ☐ On-Site System										
Temperature Observations   Cold Holding Temperature is now 41 Degrees or less						Email 2:					
Item	Telephone:	(336) 659-4943				Email 3:					
Item				Tempe	rature Ol	oservatio	ns				
NRFSP J. Engebretson 4-26-24 00 Turkey sand. Display - 2nd shelf 41 Mac. and chz Hot hold 177 Hot water 3 comp sink 120 Veg. pizza Display - bottom shelf 38 Chicken Hot hold 164 Wash water 3 comp sink 119 Salmon Display 41 Leg Final 196 Quat sani. 3 comp sink - ppm 300 Bologna Display 40 Breast Final 210 Ckn salad Walk-in cooler 38 Slaw Display 39 Rotis. ckn Hot hold cabinet 135 Rotis. ckn Walk-in cooler 40 Rotis. ckn Grab and go 140 Crab Sushi station 34 Mac. salad Walk-in cooler 37 G. beans Hot hold 162 Turkey Salad bar 40 Ckn wrap Display - top shelf 41 Okra Hot hold 151 Watermelon Salad bar 36 Chr wrap Display - top shelf 41 Okra Hot hold 151 Watermelon Salad bar 36 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 Employee bottle of water being stored on shelving in back storage room above dry food ingredients. An employee shall eat, drink, or use any form of tobacco only in designated areas where the contamination exposed food; clean equipment, utensils and linens; unwrapped single-service and single-use articles; or other items needing protection can not result.  6 2-301.14 When to Wash - P // 2-301.12 Cleaning Procedure - P Repeat. Employee exited kitchen, returned, and began working with food and equipment prior to washing hands. / After being educated on when to wash by REHS, employee lathered with soag less than 5 seconds. Food employees shall clean their hands and exposed portions of therm rams immediately before engaging in food preparation including working with exposed food, clean equipment and utensils, and unwrapped single-service and single-use articles and using the following cleaning procedure:(2) Apply an amount of cleaning compound recommended by the cleaning compound manufacturer; (3) Rub together vigorously for at least 10 to 15 seconds while: (a) Paying particular attention to removing soil from undermeab the fingeperable fringers (4) Thoroughly rinse	Cold Holding Temperature is now 41 Degrees or less										
Wash water 3 comp sink 119 Salmon Display 41 Leg Final 196 Quat sani. 3 comp sink - ppm 300 Bologna Display 40 Breast Final 210 Ckn salad Walk-in cooler 38 Slaw Display 39 Rotis. ckn Hot hold cabinet 135 Rotis. ckn Walk-in cooler 40 Rotis. ckn Grab and go 140 Crab Sushi station 34 Mac. salad Walk-in cooler 37 G. beans Hot hold 162 Turkey Salad bar 40 Ckn wrap Display - top shelf 41 Okra Hot hold 151 Watermelon Salad bar 36  Ckn wrap Display - top shelf 41 Okra Hot hold 151 Watermelon Salad bar 36  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 Employee bottle of water being stored on shelving in back storage room above dry food ingredients. An employee shall eat, drink, or use any form of tobacco only in designated areas where the contamination exposed food; clean equipment, utensils and linens; unwrapped single-service and single-use articles; or other items needing protection can not result.  6 2-301.14 When to Wash - P // 2-301.12 Cleaning Procedure - P Repeat. Employee exited kitchen, returned, and began working with food and equipment prior to washing hands. / After being educated on when to wash by REHS, employee lathered with soar less than 5 seconds. Food employees shall clean their hands and exposed portions of their arms immediately before engaging in food preparation including working with exposed food, clean equipment and utensils, and unwrapped single-service and single-use articles and using the following cleaning procedure(2) Apply an amount of cleaning compound recommended by the cleaning compound manufacturer; (3) Rub together vigorously for at least 10 to 15 seconds while: (a) Paying particular attention to removing soil from underneath the fingernalis during the cleaning procedure, and (b) Creating friction on the surfaces of the hand and arms finger tips, and areas between the fingers (4) Thoroughly rinse under clea						nd shelf					
Quat sani. 3 comp sink - ppm 300 Bologna Display 40 Breast Final 210	Hot water	3 comp sink	120	Veg. pizza	Display - bottom shelf		38	Chicken	Hot hold	164	
Ckn salad Walk-in cooler 38 Slaw Display 39 Rotis. ckn Hot hold cabinet 135  Rotis. ckn Walk-in cooler 40 Rotis. ckn Grab and go 140 Crab Sushi station 34  Mac. salad Walk-in cooler 37 G. beans Hot hold 162 Turkey Salad bar 40  Ckn wrap Display - top shelf 41 Okra Hot hold 151 Watermelon Salad bar 36  Che wrap Display - top shelf 41 Okra Hot hold 151 Watermelon Salad bar 36  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 Employee bottle of water being stored on shelving in back storage room above dry food ingredients. An employee shall eat, drink, or use any form of tobacco only in designated areas where the contamination exposed food; clean equipment, utensils and linens; unwrapped single-service and single-use articles; or other items needing protection can not result.  6 2-301.14 When to Wash - P // 2-301.12 Cleaning Procedure - P Repeat. Employee exited kitchen, returned, and began working with food and equipment prior to washing hands. / After being educated on when to wash by REHS, employee lathered with soag less than 5 seconds. Food employees shall clean their hands and exposed portions of their arms immediately before engaging in food preparation including working with exposed food, clean equipment and utensils, and unwrapped single-service and single-us articles and using the following cleaning procedure:(2) Apply an amount of cleaning compound recommended by the cleaning compound manufacturer; (3) Rub together vigorously for at least 10 to 15 seconds while: (a) Paying particular attention to removing soil from underneath the fingernalls during the cleaning procedure, and (b) Creating friction on the surfaces of the hand arms finger tips, and areas between the fingers (4) Thoroughly rinse under clean, running warm water CDI: REHS  21 3-501.17 Ready-To-Eat Potentially Hazardous Food (Time/Temperature Control for Safety F	Wash water	3 comp sink	119	Salmon	Display		41	Leg	Final	196	
Rotis. ckn Walk-in cooler 40 Rotis. ckn Grab and go 140 Crab Sushi station 34  Mac. salad Walk-in cooler 37 G. beans Hot hold 162 Turkey Salad bar 40  Ckn wrap Display - top shelf 41 Okra Hot hold 151 Watermelon Salad bar 36  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 Employee bottle of water being stored on shelving in back storage room above dry food ingredients. An employee shall eat, drink, or use any form of tobacco only in designated areas where the contamination exposed food; clean equipment, utensils and linens; unwrapped single-service and single-use articles; or other items needing protection can not result.  6 2-301.14 When to Wash - P // 2-301.12 Cleaning Procedure - P Repeat. Employee exited kitchen, returned, and began working with food and equipment prior to washing hands. / After being educated on when to wash by REHS, employee lathered with soag less than 5 seconds. Food employees shall clean their hands and exposed portions of their arms immediately before engaging in food preparation including working with exposed food, clean equipment and utensils, and unwrapped single-service and single-us articles and using the following cleaning procedure:(2) Apply an amount of cleaning compound recommended by the cleaning compound manufacturer; (3) Rub together vigorously for at least 10 to 15 seconds while: (a) Paying particular attention to removing soil from underneath the fingermails during the cleaning procedure, and (b) Creating friction on the surfaces of the hand and arms finger lips, and areas between the fingers (4) Thoroughly rinse under clean, running warm water CDI: REHS  21 3-501.17 Ready-To-Eat Potentially Hazardous Food (Time/Temperature Control for Safety Food), Date Marking - PF Deli meats opened and siliced today were marked for discard Monday Sept 23rd, which is holding for 8 days. Deli meats open	Quat sani.	3 comp sink - ppm	300	Bologna	Display		40	Breast	Final	210	
Mac. salad Walk-in cooler 37 G. beans Hot hold 162 Turkey Salad bar 40  Ckn wrap Display - top shelf 41 Okra Hot hold 151 Watermelon Salad bar 36  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 Employee bottle of water being stored on shelving in back storage room above dry food ingredients. An employee shall eat, drink, or use any form of tobacco only in designated areas where the contamination exposed food; clean equipment, utensils and linens; unwrapped single-service and single-use articles; or other items needing protection can not result.  6 2-301.14 When to Wash - P // 2-301.12 Cleaning Procedure - P Repeat. Employee exited kitchen, returned, and began working with food and equipment prior to washing hands. / After being educated on when to wash by REHS, employee lathered with soal less than 5 seconds. Food employees shall clean their hands and exposed portions of their arms immediately before engaging in food preparation including working with exposed food, clean equipment and utensils, and unwrapped single-service and single-us articles and using the following cleaning procedure:(2) Apply an amount of cleaning compound recommended by the cleaning compound manufacturer; (3) Rub together vigorously for at least 10 to 15 seconds while: (a) Paying particular attention to removing soil from underneath the fingernalls during the cleaning procedure, and (b) Creating friction on the surfaces of the hand and arms Inger tips, and areas between the fingers (4) Thoroughly rinse under clean, running warm water CDI: REHS  21 3-501.17 Ready-To-Eat Potentially Hazardous Food (Time/Temperature Control for Safety Food), Date Marking - PF Deli meats opened and sliced today were marked for discard Monday Sept 23rd, which is holding for 8 days. Deli meats opened today, shou be marked for discard Sunday Sept. 22nd (Day of opening + 6 days). R	Ckn salad	ad Walk-in cooler 38 Slaw D		Display		39	Rotis. ckn	Hot hold cabinet	135		
Observations and Corrective Actions	Rotis. ckn	Walk-in cooler 40 Rotis. ckn Grab and go		0	140	Crab	Sushi station	34			
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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.  2-401.11 Eating, Drinking, or Using Tobacco - C Employee bottle of water being stored on shelving in back storage room above dry food ingredients. An employee shall eat, drink, or use any form of tobacco only in designated areas where the contamination exposed food; clean equipment, utensils and linens; unwrapped single-service and single-use articles; or other items needing protection can not result.  6 2-301.14 When to Wash - P // 2-301.12 Cleaning Procedure - P Repeat. Employee exited kitchen, returned, and began working with food and equipment prior to washing hands. / After being educated on when to wash by REHS, employee lathered with soar less than 5 seconds. Food employees shall clean their hands and exposed portions of their arms immediately before engaging in food preparation including working with exposed food, clean equipment and utensils, and unwrapped single-service and single-us articles and using the following cleaning procedure:(2) Apply an amount of cleaning compound recommended by the cleaning compound manufacturer; (3) Rub together vigorously for at least 10 to 15 seconds while: (a) Paying particular attention to removing soil from underneath the fingernalis during the cleaning procedure, and (b) Creating friction on the surfaces of the hand and arms finger tips, and areas between the fingers (4) Thoroughly rinse under clean, running warm water CDI: REHS  21 3-501.17 Ready-To-Eat Potentially Hazardous Food (Time/Temperature Control for Safety Food), Date Marking - PF Deli meats opened and sliced today were marked for discard Munday Sept 23rd, which is holding for 8 days. Deli meats opened and packaged by a food processing plant shall be clearly marked, at the time the original container is opened in a food establishment and if the food is held for more than 24 hours, to indicate the date or day by which the food shall be consumed on the premises,	Ckn wrap	Display - top shelf	41	Okra	Hot hold		151	Watermelon	Salad bar	36	
with food and equipment prior to washing hands. / After being educated on when to wash by REHS, employee lathered with soap less than 5 seconds. Food employees shall clean their hands and exposed portions of their arms immediately before engaging in food preparation including working with exposed food, clean equipment and utensils, and unwrapped single-service and single-us articles and using the following cleaning procedure:(2) Apply an amount of cleaning compound recommended by the cleaning compound manufacturer; (3) Rub together vigorously for at least 10 to 15 seconds while: (a) Paying particular attention to removing soil from underneath the fingernails during the cleaning procedure, and (b) Creating friction on the surfaces of the hand and arms finger tips, and areas between the fingers (4) Thoroughly rinse under clean, running warm water CDI: REHS  21 3-501.17 Ready-To-Eat Potentially Hazardous Food (Time/Temperature Control for Safety Food), Date Marking - PF Deli meats opened and sliced today were marked for discard Monday Sept 23rd, which is holding for 8 days. Deli meats opened today, should be marked for discard Sunday Sept. 22nd (Day of opening + 6 days) Ready-to-eat, potentially hazardous food prepared and packaged by a food processing plant shall be clearly marked, at the time the original container is opened in a food establishment and if the food is held for more than 24 hours, to indicate the date or day by which the food shall be consumed on the premises, Lock sold, or discarded, based on the temperature and time combinations ((if held at 41F and below for 7 days)) and: (1) The day the Text original container is opened in the food establishment shall be counted as Day 1. CDI: Education to food employees. All deli meaning the state of the process of the hands and the process of the hands and the counted as Day 1. CDI: Education to food employees. All deli meaning the food and the process of the hands are processed and dated with one day prior to listed discard date.	4 2-401.11 dry food exposed	1 Eating, Drinking, or l I ingredients. An emplo I food; clean equipmer	t must be Jsing To byee sha	corrected within bacco - C Emp Ill eat, drink, or	the time fram ployee bottle use any for	es below, or a e of water be rm of tobacc	eing store o only in	n sections 8-405. ed on shelving designated ar	in back storage ro	tamination o	
FIRST LODT -	with food less that food pre articles a compouremovin and arm 21 3-501.11 opened be mark package and if th Lock sold, or Text original	d and equipment prior n 5 seconds. Food emergaration including work and using the following nd manufacturer; (3) Fig soil from underneath is finger tips, and a ready-To-Eat Poten and sliced today were ded for discard Sundayed by a food processing food is held for more discarded, based on the container is opened in	to wash ployees king with g cleaning the fing reas bet tially Hamarked Sept. 22 g plant sept. 24 the tempo with one	ing hands. / Af shall clean the exposed food g procedure: . ther vigorously ternails during ween the finge zardous Food for discard Mc2nd (Day of opshall be clearly hours, to indicerature and time d establishmen day prior to list	ter being edeir hands and, clean equal (2) Apply a for at least the cleaning rs (4) Thorough (Time/Temponday Septening + 6 degree the data to the cate the data to shall be conted discard	ducated on videxposed property and an amount of 10 to 15 sets of procedure oughly rinse perature Cores (which ays) Readythe time the e or day by ions ((if held ounted as Didate.	when to woortions of utensils, of cleaning conds work, and (b) under cleaning to the conding to the conding to the conding which the dat 41F and continued to the conding the condinate conding the condinate conding the condinate conding the condinate conding	vash by REHS of their arms in and unwrappe g compound re hile: (a) Paying Creating frictic ean, running w Safety Food), E g for 8 days. D otentially haza container is op e food shall be and below for 7	, employee lathere mediately before end single-service and ecommended by the particular attention on the surfaces warm water CDI:  Date Marking - PF I deli meats opened in a food esternamed on the consumed on the days)) and: (1) Ti	d with soap engaging in a single-use e cleaning n to of the hands REHS Deli meats today, should ablishment premises, ne day the	

Person in Charge (Print & Sign):

First

First

Last

ENGEBRETSON

First

Last

WHITLEY

Regulatory Authority (Print & Sign):

REHS ID: 2610 - Whitley, Christy

\_\_ Verification Required Date: \_\_\_\_ / \_\_\_ / \_\_\_\_/

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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Establishment Name: LOWES FOOD 149 Establishment ID: 3034020297

#### **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



- 6-202.13 Insect Control Devices, Design and Installation C Repeat. One fly lights still mounted directly above make unit across from sushi station, and one mounted above dry ingredient shelf beside oven. Relocate. Insect control devices shall be installed so that: 1) the devices are not located over a food preparation area; and 2) dead insects and insect fragments are prevented from being impelled onto or falling on exposed food; clean equipment, utensils and linens; and unwrapped single-service and single-use articles.
- 2-303.11 Prohibition-Jewelry C Three employees observed actively preparing food with bracelets and/or watches on exposed portion of arm. Except for a plain ring such as a wedding band, while preparing food, food employees may not wear jewelry including medical information jewelry on their arms and hands.
- 42 4-901.11 Equipment and Utensils, Air-Drying Required C Stacks of metal containers on clean utensil shelving, were stacked wet. After cleaning and sanitizing, equipment and utensils shall be air dried. Do not towel dry.
- 6-501.12 Cleaning, Frequency and Restrictions C Black build up on floors behind rolling container of dry ingredient in back storage room. Physical facilities shall be cleaned as often as necessary to be maintained.





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