

# Food Establishment Inspection Report

Score: 96Establishment Name: AMALFI S PIZZAEstablishment ID: 3034011500Location Address: 503 NELSON ST☒ Inspection ☐ Re-InspectionCity: KERNERSVILLEState: NCDate: 09 / 26 / 2014 Status Code: AZip: 27284County: 34 ForsythTime In: 01 : 30 <sup>am</sup><sub>pm</sub> Time Out: 03 : 30 <sup>am</sup><sub>pm</sub>Permittee: AGOSTINO ERRICHELLOTotal Time: 2 hrs 0 minutesTelephone: (336) 993-5011Category #: IVWastewater System: ☒ Municipal/Community ☐ On-Site System

FDA Establishment Type: \_\_\_\_\_

Water Supply: ☒ Municipal/Community ☐ On-Site SupplyNo. of Risk Factor/Intervention Violations: 1

No. of Repeat Risk Factor/Intervention Violations: \_\_\_\_\_

| 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            |  |  |  | <u>2</u> | <u>0</u>  | <input type="checkbox"/> | <input type="checkbox"/>            |
| Employee Health .2652  |                                     |                                     |                                     |  |  |  |  |          |           |                          |                                     |
| 2  | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Management, employees knowledge; responsibilities & reporting                                |  |  |  | <u>3</u> | <u>15</u> | <u>0</u>                 | <input type="checkbox"/>            |
| 3  | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Proper use of reporting, restriction & exclusion   |  |  |  | <u>3</u> | <u>15</u> | <u>0</u>                 | <input type="checkbox"/>            |
| Good Hygienic Practices .2652, .2653   |                                     |                                     |                                     |  |  |  |  |          |           |                          |                                     |
| 4  | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Proper eating, tasting, drinking, or tobacco use   |  |  |  | <u>2</u> | <u>1</u>  | <u>0</u>                 | <input type="checkbox"/>            |
| 5  | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | No discharge from eyes, nose or mouth  |  |  |  | <u>1</u> | <u>05</u> | <u>0</u>                 | <input type="checkbox"/>            |
| Preventing Contamination by Hands .2652, .2653, .2655, .2656                                 |                                     |                                     |                                     |  |  |  |  |          |           |                          |                                     |
| 6  | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Hands clean & properly washed  |  |  |  | <u>4</u> | <u>2</u>  | <u>0</u>                 | <input 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    |  |  |  | <u>3</u> | <u>15</u> | <u>0</u>                 | <input type="checkbox"/>            |
| 8  | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Handwashing sinks supplied & accessible  |  |  |  | <u>2</u> | <u>1</u>  | <u>0</u>                 | <input type="checkbox"/>            |
| Approved Source .2653, .2655   |                                     |                                     |                                     |  |  |  |  |          |           |                          |                                     |
| 9  | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Food obtained from approved source   |  |  |  | <u>2</u> | <u>1</u>  | <u>0</u>                 | <input type="checkbox"/>            |
| 10   | <input type="checkbox"/>            | <input type="checkbox"/>            | <input checked="" type="checkbox"/> | Food received at proper temperature  |  |  |  | <u>2</u> | <u>1</u>  | <u>0</u>                 | <input type="checkbox"/>            |
| 11   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Food in good condition, safe & unadulterated   |  |  |  | <u>2</u> | <u>1</u>  | <u>0</u>                 | <input type="checkbox"/>            |
| 12   | <input type="checkbox"/>            | <input type="checkbox"/>            | <input checked="" type="checkbox"/> | Required records available: shellstock tags, parasite destruction                            |  |  |  | <u>2</u> | <u>1</u>  | <u>0</u>                 | <input type="checkbox"/>            |
| Protection from Contamination .2653, .2654   |                                     |                                     |                                     |  |  |  |  |          |           |                          |                                     |
| 13   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Food separated & protected   |  |  |  | <u>3</u> | <u>15</u> | <u>0</u>                 | <input type="checkbox"/>            |
| 14   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Food-contact surfaces: cleaned & sanitized   |  |  |  | <u>3</u> | <u>15</u> | <u>0</u>                 | <input type="checkbox"/>            |
| 15   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Proper disposition of returned, previously served, reconditioned, & unsafe food              |  |  |  | <u>2</u> | <u>1</u>  | <u>0</u>                 | <input type="checkbox"/>            |
| Potentially Hazardous Food Time/Temperature .2653  |                                     |                                     |                                     |  |  |  |  |          |           |                          |                                     |
| 16   | <input type="checkbox"/>            | <input type="checkbox"/>            | <input checked="" type="checkbox"/> | Proper cooking time & temperatures   |  |  |  | <u>3</u> | <u>15</u> | <u>0</u>                 | <input type="checkbox"/>            |
| 17   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Proper reheating procedures for hot holding  |  |  |  | <u>3</u> | <u>15</u> | <u>0</u>                 | <input type="checkbox"/>            |
| 18   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Proper cooling time & temperatures   |  |  |  | <u>3</u> | <u>15</u> | <u>0</u>                 | <input type="checkbox"/>            |
| 19   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Proper hot holding temperatures  |  |  |  | <u>3</u> | <u>15</u> | <u>0</u>                 | <input type="checkbox"/>            |
| 20   | <input type="checkbox"/>            | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | Proper cold holding temperatures   |  |  |  | <u>3</u> | <u>15</u> | <u>0</u>                 | <input checked="" type="checkbox"/> |
| 21   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Proper date marking & disposition  |  |  |  | <u>3</u> | <u>15</u> | <u>0</u>                 | <input type="checkbox"/>            |
| 22   | <input type="checkbox"/>            | <input type="checkbox"/>            | <input checked="" type="checkbox"/> | Time as a public health control: procedures & records  |  |  |  | <u>2</u> | <u>1</u>  | <u>0</u>                 | <input type="checkbox"/>            |
| Consumer Advisory .2653  |                                     |                                     |                                     |  |  |  |  |          |           |                          |                                     |
| 23   | <input type="checkbox"/>            | <input type="checkbox"/>            | <input checked="" type="checkbox"/> | Consumer advisory provided for raw or undercooked foods                                      |  |  |  | <u>1</u> | <u>05</u> | <u>0</u>                 | <input type="checkbox"/>            |
| Highly Susceptible Populations .2653   |                                     |                                     |                                     |  |  |  |  |          |           |                          |                                     |
| 24   | <input type="checkbox"/>            | <input type="checkbox"/>            | <input checked="" type="checkbox"/> | Pasteurized foods used; prohibited foods not offered   |  |  |  | <u>3</u> | <u>15</u> | <u>0</u>                 | <input type="checkbox"/>            |
| Chemical .2653, .2657  |                                     |                                     |                                     |  |  |  |  |          |           |                          |                                     |
| 25   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Food additives: approved & properly used   |  |  |  | <u>1</u> | <u>05</u> | <u>0</u>                 | <input type="checkbox"/>            |
| 26   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Toxic substances properly identified stored, & used  |  |  |  | <u>2</u> | <u>1</u>  | <u>0</u>                 | <input type="checkbox"/>            |
| 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 |  |  |  | <u>2</u> | <u>1</u>  | <u>0</u>                 | <input type="checkbox"/>            |

| 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  |  |  |  | <u>1</u> | <u>05</u> | <u>0</u> | <input type="checkbox"/>            |
| 29   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Water and ice from approved source  |  |  |  | <u>2</u> | <u>1</u>  | <u>0</u> | <input type="checkbox"/>            |
| 30   | <input type="checkbox"/>            | <input type="checkbox"/>            | <input checked="" type="checkbox"/> | Variance obtained for specialized processing methods  |  |  |  | <u>1</u> | <u>05</u> | <u>0</u> | <input type="checkbox"/>            |
| Food Temperature Control .2653, .2654  |                                     |                                     |                                     |   |  |  |  |          |           |          |                                     |
| 31   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Proper cooling methods used; adequate equipment for temperature control                                 |  |  |  | <u>1</u> | <u>05</u> | <u>0</u> | <input type="checkbox"/>            |
| 32   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Plant food properly cooked for hot holding  |  |  |  | <u>1</u> | <u>05</u> | <u>0</u> | <input type="checkbox"/>            |
| 33   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Approved thawing methods used   |  |  |  | <u>1</u> | <u>05</u> | <u>0</u> | <input type="checkbox"/>            |
| 34   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Thermometers provided & accurate  |  |  |  | <u>1</u> | <u>05</u> | <u>0</u> | <input type="checkbox"/>            |
| Food Identification .2653  |                                     |                                     |                                     |   |  |  |  |          |           |          |                                     |
| 35   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Food properly labeled: original container   |  |  |  | <u>2</u> | <u>1</u>  | <u>0</u> | <input type="checkbox"/>            |
| 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  |  |  |  | <u>2</u> | <u>1</u>  | <u>0</u> | <input type="checkbox"/>            |
| 37   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Contamination prevented during food preparation, storage & display                                      |  |  |  | <u>2</u> | <u>1</u>  | <u>0</u> | <input type="checkbox"/>            |
| 38   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Personal cleanliness  |  |  |  | <u>1</u> | <u>05</u> | <u>0</u> | <input type="checkbox"/>            |
| 39   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Wiping cloths: properly used & stored   |  |  |  | <u>1</u> | <u>05</u> | <u>0</u> | <input type="checkbox"/>            |
| 40   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Washing fruits & vegetables   |  |  |  | <u>1</u> | <u>05</u> | <u>0</u> | <input type="checkbox"/>            |
| Proper Use of Utensils .2653, .2654  |                                     |                                     |                                     |   |  |  |  |          |           |          |                                     |
| 41   | <input type="checkbox"/>            | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | In-use utensils: properly stored  |  |  |  | <u>1</u> | <u>15</u> | <u>0</u> | <input checked="" type="checkbox"/> |
| 42   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Utensils, equipment & linens: properly stored, dried & handled  |  |  |  | <u>1</u> | <u>05</u> | <u>0</u> | <input type="checkbox"/>            |
| 43   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Single-use & single-service articles: properly stored & used  |  |  |  | <u>1</u> | <u>05</u> | <u>0</u> | <input type="checkbox"/>            |
| 44   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Gloves used properly  |  |  |  | <u>1</u> | <u>05</u> | <u>0</u> | <input type="checkbox"/>            |
| 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 |  |  |  | <u>2</u> | <u>15</u> | <u>0</u> | <input type="checkbox"/>            |
| 46   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Warewashing facilities: installed, maintained, & used; test strips                                      |  |  |  | <u>1</u> | <u>05</u> | <u>0</u> | <input type="checkbox"/>            |
| 47   | <input type="checkbox"/>            | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | Non-food contact surfaces clean   |  |  |  | <u>1</u> | <u>15</u> | <u>0</u> | <input type="checkbox"/>            |
| Physical Facilities .2654, .2655, .2656  |                                     |                                     |                                     |   |  |  |  |          |           |          |                                     |
| 48   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Hot & cold water available; adequate pressure   |  |  |  | <u>2</u> | <u>1</u>  | <u>0</u> | <input type="checkbox"/>            |
| 49   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Plumbing installed; proper backflow devices   |  |  |  | <u>2</u> | <u>1</u>  | <u>0</u> | <input type="checkbox"/>            |
| 50   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Sewage & waste water properly disposed  |  |  |  | <u>2</u> | <u>1</u>  | <u>0</u> | <input type="checkbox"/>            |
| 51   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Toilet facilities: properly constructed, supplied & cleaned   |  |  |  | <u>1</u> | <u>05</u> | <u>0</u> | <input type="checkbox"/>            |
| 52   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Garbage & refuse properly disposed; facilities maintained   |  |  |  | <u>1</u> | <u>05</u> | <u>0</u> | <input type="checkbox"/>            |
| 53   | <input type="checkbox"/>            | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | Physical facilities installed, maintained & clean   |  |  |  | <u>1</u> | <u>15</u> | <u>0</u> | <input type="checkbox"/>            |
| 54   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Meets ventilation & lighting requirements; designated areas used  |  |  |  | <u>1</u> | <u>05</u> | <u>0</u> | <input type="checkbox"/>            |
| Total Deductions:  |                                     |                                     |                                     |   |  |  |  |          |           | <u>4</u> |                                     |

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# Comment Addendum to Food Establishment Inspection Report

Establishment Name: AMALFI S PIZZA

Establishment ID: 3034011500

Location Address: 503 NELSON ST

☒ Inspection ☐ Re-Inspection Date: 09/26/2014

City: KERNERSVILLE State: NC

Comment Addendum Attached? ☐ Status Code: A

County: 34 Forsyth Zip: 27284

Category #: IV

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

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

Permittee: AGOSTINO ERRICHIELLO

Email 1:

Email 2:

Telephone: (336) 993-5011

Email 3:

## Temperature Observations

| Item        | Location         | Temp | Item      | Location         | Temp | Item | Location | Temp |
|-------------|------------------|------|-----------|------------------|------|------|----------|------|
| pasta       | walk in cooler   | 41   | Reach in  | chicken raw      | 40   |      |          |      |
| pizza sauce | walk in cooler   | 40   | reach in  | tomatoe sliced   | 40   |      |          |      |
| meat sauce  | hot hold cabinet | 170  | hot water | three comp sink  | 130  |      |          |      |
| beans       | hot hold cabinet | 183  | sanitizer | dish machine ppm | 100  |      |          |      |
| tomatoes    | make unit top    | 42   |           |                  |      |      |          |      |
| lettuce     | make unit top    | 45   |           |                  |      |      |          |      |
| ham         | make unit top    | 41   |           |                  |      |      |          |      |
| turkey      | make unit top    | 42   |           |                  |      |      |          |      |

## 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.

- 20 3-501.16 (A)(2) and (B) Potentially Hazardous Food (Time/Temperature Control for Safety Food), Hot and Cold Holding - P One plastic bucket of pizza sauce was stored in the walk in cooler at 70F, PIC stated that sauce was put in the walk in the day prior. Food that is held cold shall be held at 45F or below. CDI: PIC discarded the bucket of pizza sauce. CDI. When storing foods such as sauce, store them in smaller portions, preferably in metal containers to speed up cooling. If possible use the reach in freezers to rapidly cool sauce down to 45F.
- 41 3-304.12 In-Use Utensils, Between-Use Storage - C tongs stored in a container of sugar and a scoop stored in a bin of flour, both utensils had handles in contact with the product. Utensils stored in food shall be stored in a way that the handles are above the food product. CDI: pic moved handles of utensils to be out of the product. CDI. Ensure that employees keep utensils properly stored when in food products.
- 45 •4-501.11 Good Repair and Proper Adjustment-Equipment - C One gasket torn on upright cooler by bar stations. Rusting starting to accumulate on shelving in reach in coolers and freezers. Equipment shall be maintained in good repair and condition. Replace the torn gasket and repair damaged shelving. Caulking is starting to peel at the grill hood. Replace damaged caulking.



Person in Charge (Print & Sign): First Last

Agostino Errichello

Regulatory Authority (Print & Sign): First Last

Joseph Chrobak

REHS ID: 2450 - Chrobak, Joseph

Verification Required Date:     /     /    

REHS Contact Phone Number: ( 336 ) 703 - 3164



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- 47 4-601.11 (B) and (C) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - C Cleaning needed on wire shelving above the salad prep cooler where dust has accumulated and shelving over the dish machine where debris have collected. Monitor all shelving for dust and debris. Clean the wheels of equipment that have gathered dust and grease. Clean the bottom cabinet of the deep fryer where grease has built up. Non food contact surfaces shall be maintained clean. Clean noted items.
- 53 6-501.12 Cleaning, Frequency and Restrictions - C Detail cleaning needed under shelves in dry storage where dust and debris have collected. Detail cleaning needed behind the grill station where debris have collected on and around the baseboard. Floors walls and ceilings shall be kept clean. // 6-201.13 Floor and Wall Junctions, Coved, and Enclosed or Sealed - C Pipes from the soda machine need to be sealed where they meet the ceiling. // 6-201.11 Floors, Walls and Ceilings-Cleanability - C Some floor tiles through the facility are starting to develop gouges and cracks, replace damaged tiles to maintain cleanability. A light switch at dry storage and an outlet in the kitchen need plate covers to seal open holes in the wall. Equipment sealed to walls throughout need recaulking where old caulking has peeled or is molding. The base board and transition strips behind the grill equipment are separating from the wall and need to be resealed. Floors walls and ceilings shall be maintained in good repair to support



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✓  
Spell



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Spell

