

Food Establishment Inspection Report

Score: 90

Establishment Name: K & W CAFETERIA

Establishment ID: 3034010193

Location Address: 3300 HEALY DRIVE

Inspection Re-Inspection

City: WINSTON-SALEM

State: NC

Date: 04 / 16 / 2015 Status Code: A

Zip: 27103

County: 34 Forsyth

Time In: 09 : 45 am pm

Time Out: 06 : 15 am pm

Permittee: K&W CAFETERIA, INC.

Total Time: 8 hrs 30 minutes

Telephone: (336) 768-1066

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: 8

No. of Repeat Risk Factor/Intervention Violations: 4

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	<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			3	13	0	<input type="checkbox"/>
3	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper use of reporting, restriction & exclusion			3	15	0	<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			2	1	0	<input type="checkbox"/>
5	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	No discharge from eyes, nose or mouth			1	03	0	<input type="checkbox"/>
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	<input type="checkbox"/>
8	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Handwashing sinks supplied & accessible			2	1	<input checked="" type="checkbox"/>	<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	<input type="checkbox"/>
10	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Food received at proper temperature			2	1	0	<input type="checkbox"/>
11	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food in good condition, safe & unadulterated			2	1	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
12	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Required records available: shellstock tags, parasite destruction			2	1	0	<input type="checkbox"/>
Protection from Contamination .2653, .2654										
13	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food separated & protected			3	<input checked="" type="checkbox"/>	0	<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	<input type="checkbox"/>
Potentially Hazardous Food Time/Temperature .2653										
16	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cooking time & temperatures			3	13	0	<input type="checkbox"/>
17	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper reheating procedures for hot holding			3	13	0	<input type="checkbox"/>
18	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cooling time & temperatures			3	13	0	<input type="checkbox"/>
19	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper hot holding temperatures			3	13	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
20	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cold holding temperatures			3	13	0	<input type="checkbox"/>
21	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper date marking & disposition			3	13	<input checked="" type="checkbox"/>	<input type="checkbox"/>
22	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Time as a public health control: procedures & records			2	1	0	<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			1	03	0	<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			3	13	0	<input type="checkbox"/>
Chemical .2653, .2657										
25	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food additives: approved & properly used			1	03	0	<input type="checkbox"/>
26	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Toxic substances properly identified stored, & used			2	1	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
Conformance with Approved Procedures .2653, .2654, .2658										
27	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Compliance with variance, specialized process, reduced oxygen packing criteria or HACCP plan			2	1	0	<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			1	05	0	<input type="checkbox"/>
29	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Water and ice from approved source			2	1	0	<input type="checkbox"/>
30	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Variance obtained for specialized processing methods			1	05	0	<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			1	05	0	<input type="checkbox"/>
32	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Plant food properly cooked for hot holding			1	05	0	<input type="checkbox"/>
33	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Approved thawing methods used			1	05	0	<input type="checkbox"/>
34	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Thermometers provided & accurate			1	05	0	<input type="checkbox"/>
Food Identification .2653										
35	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food properly labeled: original container			2	1	0	<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			2	1	0	<input type="checkbox"/>
37	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Contamination prevented during food preparation, storage & display			2	1	0	<input type="checkbox"/>
38	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Personal cleanliness			1	05	<input checked="" type="checkbox"/>	<input type="checkbox"/>
39	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Wiping cloths: properly used & stored			1	<input checked="" type="checkbox"/>	0	<input checked="" type="checkbox"/>
40	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Washing fruits & vegetables			1	05	0	<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			1	05	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
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 type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Single-use & single-service articles: properly stored & used			1	05	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
44	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Gloves used properly			1	05	0	<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			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	05	0	<input type="checkbox"/>
47	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Non-food contact surfaces clean			1	<input checked="" type="checkbox"/>	0	<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	<input type="checkbox"/>
49	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Plumbing installed; proper backflow devices			2	1	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
50	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Sewage & waste water properly disposed			2	<input checked="" type="checkbox"/>	0	<input checked="" type="checkbox"/>
51	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Toilet facilities: properly constructed, supplied & cleaned			1	<input checked="" type="checkbox"/>	0	<input checked="" type="checkbox"/>
52	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Garbage & refuse properly disposed; facilities maintained			1	05	0	<input type="checkbox"/>
53	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Physical facilities installed, maintained & clean			1	<input checked="" type="checkbox"/>	0	<input checked="" type="checkbox"/>
54	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Meets ventilation & lighting requirements; designated areas used			1	<input checked="" type="checkbox"/>	0	<input checked="" type="checkbox"/>
Total Deductions:							10			



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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City: WINSTON-SALEM State: NC

Comment Addendum Attached? Status Code: A

County: 34 Forsyth Zip: 27103

Category #: IV

Wastewater System: Municipal/Community On-Site System

Email 1:

Water Supply: Municipal/Community On-Site System

Email 2:

Permittee: K&W CAFETERIA, INC.

Email 3:

Telephone: (336) 768-1066

Temperature Observations

Item	Location	Temp	Item	Location	Temp	Item	Location	Temp
hot water	dishmachine	165	sweet potato	final cook temp	143	chicken	hot hold	157
quat sanitizer	buckets	200	mashed	hot hold	153	green beans	hot hold	156
raw chicken	walk in cooler	40	green beans	hot hold	173	pinto beans	hot hold	160
raw ground	walk in cooler	39	peas	hot hold	160	rice	hot hold	138
salisbury beef	cooling	45	butter	reach in	45	rice	walk in cooler	39
lettuce	walk in cooler	45	gravy	hot hold	135	Servsafe	Robert Ryan 6-26-19	00
chicken	final cook temperature	187	salad	customer take out	45			
chicken	final cook temperature	179	sauteed	hot hold	135			

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 food employee washed hands then recontaminated hands by turning off the faucets without using the papertowel. One food employee touched a trash can then headed to prep food. One food employee serving food touched face with back of hand then continued serving. One food employee adjusted clothing then continued plating desserts without washing hands. As a part of the cleaning procedure, food employees shall wash correctly and use papertowel to turn off faucet. Hands shall be washed at any time when contamination has occurred. CDI: Employee re-washed hands using papertowel to turn off faucet. All other employees washed hands and changed gloves.
- 8 5-204.11 Handwashing Sinks-Location and Placement - PF: No handwashing sink conveniently located to warewashing area. A handwashing sink shall be located to allow convenient use by employees in food preparation, food dispensing, and warewashing areas. Install handsinks in this areas. //5-205.11 Using a Handwashing Sink-Operation and Maintenance - PF: REPEAT: Food employee using handwashing sink by warewashing conveyor belt in tea area to fill pan for silverware soaking. A handwashing sink may not be used for purposes other than handwashing.
- 11 3-101.11 Safe, Unadulterated and Honestly Presented - P,PF: 0 pts. REPEAT: 3 dented cans found on can rack. Cans dented on hermetic seal shall be segregated and returned to vendor for credit or discarded. CDI: Cans removed from storage.



Person in Charge (Print & Sign): Robert *First* Ryan *Last*

Robert Ryan

Regulatory Authority (Print & Sign): Michelle Bell *First* Michelle Kirkley *Last*

Michelle Bell *Michelle Kirkley*

REHS ID: 2464 - Bell, Michelle

Verification Required Date: 04 / 25 / 2015

REHS Contact Phone Number: (336) 703 - 3141



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- 13 3-304.15 (A) Gloves, Use Limitation - P: One food employee serving customers with damaged gloves from finger nails. If used, single-use gloves shall be used for only one task, for no other purpose, and discarded when damaged or soiled, or when interruptions occur in the operation. CDI: Employee washed hands and re-gloved.//3-302.11 Packaged and Unpackaged Food-Separation, Packaging, and Segregation - P: REPEAT: 2 cases of raw sausage patties stored above cases of ready-to-eat hams in meat walk-in cooler./ In walk-in freezer, pork hocks stored above fish fillets. Food shall be protected from cross contamination by separating raw foods from ready-to-eat foods in storage, preparation, holding, and display. Once items in freezer are removed from original commercial packaging, they are subject to correct storage order. CDI: Items re-arranged.// Margarine in ingredient room opened with case knife around product instead of opening box and pieces of cardboard were laying on product.
- 14 4-501.114 Manual and Mechanical Warewashing Equipment, Chemical Sanitization-Temperature, pH, Concentration and Hardness - P: Quaternary sanitizer in wiping cloth buckets not registering. Quaternary sanitizer shall range from 150-400 ppm based on manufacturers' specifications. CDI: Sanitizer dispenser repaired to produce 200 ppm.//4-601.11 (A) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - P: REPEAT: Both ice machines have accumulation of rust in spots inside. Remove rust as accumulated./ Some container lids have dried meat debris. / Mixing paddle being stored on floor. Mixing bowl being stored on floor then placed on prep surface. Clean food-contact surfaces as necessary to prevent accumulation. CDI: Lids, paddle and prep table sent to be re-washed.
- 19 3-501.16 (A)(1) Potentially Hazardous Food (Time/Temperature Control for Safety Food), Hot and Cold Holding - P: 0 pts. Tray of sweet potato tater tots with top layer 128-130F. Tray of chicken tenders with ten tenders checked ranging from 115-125F. Tenders on bottom of pan 157F. Potentially hazardous food shall be held at 135F or above. CDI: Chicken tenders and tater tots discarded and new ones cooked.
- 21 3-501.18 Ready-To-Eat Potentially Hazardous Food (Time/Temperature Control for Safety Food), Disposition - P: 0 pts. Cooked seafood fillets marked April 15, 2015. Foods shall be discarded once food has surpassed 7 day storage limitation for ready-to-eat potentially hazardous food for refrigeration of 41F. CDI: Items discarded.//3-501.17 Ready-To-Eat Potentially Hazardous Food (Time/Temperature Control for Safety Food), Date Marking - PF: Date marking correct throughout except for one product in walk in cooler dated 3-19. Accurately date ready-to-eat potentially hazardous food. CDI: Date changed.
- 26 7-201.11 Separation-Storage - P: : 0 pts. Sanitizer bottle hanging on rack above pie prep station. Toxic materials and sanitizers shall be stored to not contaminate food, equipment, utensils, linens and single-use and single-service articles. CDI: Bottle moved.
- 38 2-302.11 Maintenance-Fingernails - PF: 0 pts. One food employee with fake painted fingernails with hole in glove. Unless wearing intact gloves in good repair, a food employee may not wear fingernail polish or artificial fingernails when working with exposed food.//2-304.11 Clean Condition-Outer Clothing - C: One employee with visibly soiled clothing. Food employees shall wear clean outer clothing.//2-303.11 Prohibition-Jewelry - C: One food employee with ring on finger and one with bracelet. Except for a plain ring such as a wedding band, while preparing food, food employees may not wear jewelry on arms or hands.
- 39 3-304.14 Wiping Cloths, Use Limitation - C: REPEAT: Two drying towels used for oven handles visibly soiled. Dry towels must remain clean./ Wet wiping cloths on surfaces throughout. When wet, a wiping cloth must be maintained submerged in a sanitizer solution.



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Spell

- 41 3-304.12 In-Use Utensils, Between-Use Storage - C: 0 pts. Three scoops with handles in ingredients. In-use utensils shall be stored with handles out of ingredients. CDI: Handles uprighted.
- 42 4-903.12 Prohibitions - C: REPEAT: Two tubs of clean towels and one tub of clean linens being stored in mechanical room. Cleaned and sanitized equipment shall not be stored in mechanical rooms. CDI: Linens and towels moved to dry storage.//4-903.11 (A), (B) and (D) Equipment, Utensils, Linens and Single-Service and Single-Use Articles-Storing - C: One tea urn stored on floor. Cleaned equipment shall be stored 6 inches above the floor.//4-901.11 Equipment and Utensils, Air-Drying Required - C: Many plates, bowls, some containers all stacked wet. After cleaning and sanitizing, items shall be air dried.
- 43 . 4-903.11 (A) and (C) Equipment, Utensils, Linens and Single-Service and Single-Use Articles-Storing - C: 0 pts. Stacks of pie pans and pie lids upright and uncovered. Keep items inverted or protected during storage to protect from contamination. CDI: Items inverted.
- 45 4-501.11 Good Repair and Proper Adjustment-Equipment - C. :REPEAT: Repair legs on large produce tub. Large mixing bowl cart needs recoated with food service equipment paint. 2 Ice shovels need replacing. Floor mixers need paint. Rusted wheels of speed racks in walk-in coolers. Door to bread storage in take out is loose. Approved food service equipment paint needed on paper roller, scales, many dunnage racks. Ice machine needs re-caulked inside. In the bread area, repair wheels or legs to allow for uneven flooring instead of using tiles/bricks underneath. Door would not close in warming cabinet. Upright refrigerator in ingredient section has shelving racks starting to rust. Walk-in shelving underneath and throughout establishment in coolers rusting.//4-202.11 Food-Contact Surfaces-Cleanability - PF: Several broken container lids, 3 chipped salad bowls, and chipping dough trays. Repair carts with cuts/melted. Replace pipe coverings that are torn. Repair/replace as needed.
- 47 4-601.11 (B) and (C) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - C: REPEAT: Cleaning needed throughout on sides of equipment, shelves, feet, legs, wheels, cabinet and equipment handles. Carbon build-up removal needed on stoves, pans, muffin tins and baking utensils throughout. Clean food utility carts. Hanging metal pot rack grates visibly soiled and not easily cleanable. Speed racks, bottom of refrigerators throughout, can racks, bag sealer unit, dry food storage racks, gaskets of four door cooler and cooler in produce area, tea and beverage station behind equipment all soiled with accumulation of debris. Clean cabinets and counters under equipment for all dining room beverage stations. Clean beverage station drainage trays. Nonfood contact surfaces shall be maintained clean.
- 49 5. -202.14 Backflow Prevention Device, Design Standard - P: 0 pts. REPEAT: Verification is needed for installation of backflow prevention devices for all incoming water lines (ice machines, coffee/tea brewers, soup kettles, etc). Call Michelle Bell at 703-3141 by April 25, 2015 for verification of installation.//5-205.15 System Maintained in Good Repair - P: Leak at soup kettle station. Leak at pie area sink.
- 50 5-401.11 Capacity and Drainage - C. : Overflow from Bain Marie was spreading across floor before being taken in by floor drain./ REPEAT: Drain in front of ice machine being used for mop water disposal. Recommend interior mop sink to facilitate cleaning of mops.



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- 51 5-501.17 Toilet Room Receptacle, Covered - C: REPEAT: No covered trash cans in women's restrooms. Covered trash receptacle needed in all restrooms accessible by females for the disposal of feminine hygiene products. //6-501.18 Cleaning of Plumbing Fixtures - C: Toilet seat soiled. Clean plumbing fixtures as needed.
- 53 6-201.11 Floors, Walls and Ceilings-Cleanability - C: REPEAT: Floor tiles and ceiling tiles need replacing throughout. Grout missing between some tiles and caulk needed above baseboards, along with repair of baseboard tiles, in walk in coolers. Produce walk in floor is concrete and not easily cleanable and does not have a coved base. Threshold to walk in freezer should be sealed to floor. Provide threshold for produce walk in cooler. Floors, floor coverings, walls, wall coverings, and ceilings shall be designed, constructed, and installed so they are smooth and easily cleanable.//6-501.12 Cleaning, Frequency and Restrictions - C: Walls and ceilings splattered with debris throughout. Floors need additional cleaning behind equipment and around perimeters./ Air conditioning vents throughout dusty.
- 54 . 6-202.11 Light Bulbs, Protective Shielding - C: Light fixture broken in walk in cooler. Replace. //6-303.11 Intensity-Lighting - C: REPEAT: Lighting low at prep in baker's area at 23 fctd, tilt kettle area at 26 fctd, left veggie prep table at 39-42 fctd, batter prep station 26-30 fctd, stove 25-42 fctd, meat prep station at 38-47 fctd, ice machine on right side by dish machine at 12-14 fctd, prep by condiment storage at 39 fctd, veggie walk in cooler at 3-8 fctd, employee women's sink and toilets at 3 fctd, pie prep station at 31 fctd, bread toaster at 35 fctd, coffee/tea area at 12-14 fctd, handwash sink in coffee/tea area at 13 fctd, tea stations in dining room at 13 fctd and women's restroom toilets at 7 fctd and men's restroom toilets at 8 fctd. Lighting shall be 50 fctd in food prep areas, 20 fctd in warewashing, handwashing, beverage stations, and toilet room fixtures, and 10 fctd in walk in coolers/freezers.



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