

# Food Establishment Inspection Report

Score: 91

Establishment Name: ARBOR ACRES AL

Establishment ID: 3034012150

Location Address: 1351 SUSANNA WESLEY DRIVE

☒ Inspection ☐ Re-Inspection

City: WINSTON SALEM

State: NC

Date: 12 / 05 / 2017 Status Code: A

Zip: 27104 County: 34 Forsyth

Time In: 10 : 20 am Time Out: 04 : 25 pm

Permittee: ARBOR ACRES UMRC INC.

Total Time: 6 hrs 5 minutes

Telephone: (336) 724-7921

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: 4

No. of Repeat Risk Factor/Intervention Violations: 1

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
<b>Supervision .2652</b>										
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"/>
<b>Employee Health .2652</b>										
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	13	0	<input type="checkbox"/>
<b>Good Hygienic Practices .2652, .2653</b>										
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"/>
<b>Preventing Contamination by Hands .2652, .2653, .2655, .2656</b>										
6	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Hands clean & properly washed			4	2	<input checked="" type="checkbox"/>	<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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Handwashing sinks supplied & accessible			2	1	0	<input type="checkbox"/>
<b>Approved Source .2653, .2655</b>										
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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food in good condition, safe & unadulterated			2	1	0	<input 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"/>
<b>Protection from Contamination .2653, .2654</b>										
13	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food separated & protected			3	13	0	<input type="checkbox"/>
14	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food-contact surfaces: cleaned & sanitized			3	13	0	<input 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"/>
<b>Potentially Hazardous Food Time/Temperature .2653</b>										
16	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Proper cooking time & temperatures			3	13	0	<input type="checkbox"/>
17	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper reheating procedures for hot holding			3	<input checked="" type="checkbox"/>	0	<input checked="" 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	<input checked="" type="checkbox"/>	0	<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	<input checked="" type="checkbox"/>	0	<input checked="" 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"/>
<b>Consumer Advisory .2653</b>										
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"/>
<b>Highly Susceptible Populations .2653</b>										
24	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Pasteurized foods used; prohibited foods not offered			3	13	0	<input type="checkbox"/>
<b>Chemical .2653, .2657</b>										
25	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Food additives: approved & properly used			1	03	0	<input type="checkbox"/>
26	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Toxic substances properly identified stored, & used			2	1	0	<input type="checkbox"/>
<b>Conformance with Approved Procedures .2653, .2654, .2658</b>										
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	<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
<b>Safe Food and Water .2653, .2655, .2658</b>										
28	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Pasteurized eggs used where required			1	03	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 type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Variance obtained for specialized processing methods			1	03	0	<input type="checkbox"/>
<b>Food Temperature Control .2653, .2654</b>										
31	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper cooling methods used; adequate equipment for temperature control			<input checked="" type="checkbox"/>	03	0	<input checked="" type="checkbox"/>
32	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Plant food properly cooked for hot holding			1	03	0	<input type="checkbox"/>
33	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Approved thawing methods used			1	03	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
34	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Thermometers provided & accurate			1	03	<input checked="" type="checkbox"/>	<input type="checkbox"/>
<b>Food Identification .2653</b>										
35	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food properly labeled: original container			2	1	0	<input type="checkbox"/>
<b>Prevention of Food Contamination .2652, .2653, .2654, .2656, .2657</b>										
36	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Insects & rodents not present; no unauthorized animals			2	1	<input checked="" type="checkbox"/>	<input type="checkbox"/>
37	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Contamination prevented during food preparation, storage & display			2	1	<input checked="" type="checkbox"/>	<input type="checkbox"/>
38	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Personal cleanliness			1	03	<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	03	0	<input type="checkbox"/>
<b>Proper Use of Utensils .2653, .2654</b>										
41	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	In-use utensils: properly stored			1	<input checked="" type="checkbox"/>	0	<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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Single-use & single-service articles: properly stored & used			1	03	0	<input type="checkbox"/>
44	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Gloves used properly			1	03	0	<input type="checkbox"/>
<b>Utensils and Equipment .2653, .2654, .2663</b>										
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 type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Warewashing facilities: installed, maintained, & used; test strips			1	<input checked="" type="checkbox"/>	0	<input checked="" 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"/>
<b>Physical Facilities .2654, .2655, .2656</b>										
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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Plumbing installed; proper backflow devices			2	1	0	<input type="checkbox"/>
50	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Sewage & waste water properly disposed			2	1	0	<input type="checkbox"/>
51	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Toilet facilities: properly constructed, supplied & cleaned			1	03	0	<input type="checkbox"/>
52	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Garbage & refuse properly disposed; facilities maintained			1	03	<input checked="" type="checkbox"/>	<input type="checkbox"/>
53	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Physical facilities installed, maintained & clean			1	03	0	<input type="checkbox"/>
54	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Meets ventilation & lighting requirements; designated areas used			1	03	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
Total Deductions: 9										



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# Comment Addendum to Food Establishment Inspection Report

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 Location Address: 1351 SUSANNA WESLEY DRIVE  
 City: WINSTON SALEM State: NC  
 County: 34 Forsyth Zip: 27104  
 Wastewater System: ☒ Municipal/Community ☐ On-Site System  
 Water Supply: ☒ Municipal/Community ☐ On-Site System  
 Permittee: ARBOR ACRES UMRC INC.  
 Telephone: (336) 724-7921

Establishment ID: 3034012150  
☒ Inspection ☐ Re-Inspection Date: 12/05/2017  
 Comment Addendum Attached? ☐ Status Code: A  
 Category #: IV  
 Email 1: rdobrowski@arboracres.org  
 Email 2:  
 Email 3:

## Temperature Observations

**Effective January 1, 2019 Cold Holding will change to 41 degrees**

Item	Location	Temp	Item	Location	Temp	Item	Location	Temp
HOT DOG	LO BOY-FRONT MAIN	31	CHX	WIC 1-MAIN	45	MUSH GUY	HH-BROCK	125
HAM	RIC-FRONT MAIN	45	SLAW	WIC 2-MAIN	43	R. BEEF	HH-BROCK	124
HAM	RIC-FRONT MAIN	40	3 COMP	ALL (122-136F)****	122	VEG. SOUP	HH-BROCK	128
MUSH GUY	RIC-FRONT MAIN	45	DISH	ALL (160-161)****	160	WED. SOUP	HH-BROCK	99
SL TOM.	HH TALL	118	QAC	ALL (400F)****	400	S STANLEY	SERV SAFE 5/4/2022	00
CHX SOUP	HH TALL	47	SLAW	SERVER RIC-MAIN	40			
PUREE	HH	107	R. BEEF	HH-WILLINGHAM	127			
CHX SOUP	CAMBRO-MAIN	143	PUREE	HH WILLINGHAM	131			

## 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 2-301.12 Cleaning Procedure - P-Observed one food employee turn off water faucet with bare hands after cleaning. To avoid recontaminating hands, a paper towel or similar barrier shall be used to turn off water faucet. CDI-Employee educated and instructed to rewash hands.//2-301.14 When to Wash - P-Observed one food employee cleaning shaft of Buffalo Chopper, then don gloves and engage in food prep without washing hands prior to. Hands shall be washed after handling soiled equipment or utensils; before donning gloves for working with food; and/or after engaging in other activities that contaminate the hands. CDI-Employee educated and instructed to wash hands properly and then don gloves.//0 points
- 17 3-403.11 Reheating for Hot Holding - P-Measured sliced tomatoes in holding unit at 118-130F after being prepped. Measured puree packets after prep at 107-118F prior to being placed in cambro unit. To properly reheat potentially hazardous foods after preparation, foods shall reach an internal temperature of 165F or greater. CDI-Food items placed in steam unit to reheat to 165F prior to being placed in hot holding units.
- 19 3-501.16 (A)(1) Potentially Hazardous Food (Time/Temperature Control for Safety Food), Hot and Cold Holding - P-Measured sliced roast beef 127-141F and puree packets (carrots, etc.) at 131F on the hot holding line in Willingham Sat. kitchen. Measured mushroom gravy at 125F, roast beef at 124-133F, vegetable soup at 128F, and wedding soup at 99-119F on hot holding line in Brock Sat. kitchen. Diced tomatoes on line by front grill in main kitchen measured 89F. Potentially hazardous foods shall measure 135F or greater during hot holding. CDI-Products discarded after lunch service (less than 4 hours from reheating and placing in hot holding units)

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Person in Charge (Print & Sign): SCOTT *First* STANLEY *Last*  
 Regulatory Authority (Print & Sign): JENNIFER *First* BROWN *Last*

*[Handwritten signatures]*

REHS ID: 2536 - Brown, Jennifer

Verification Required Date: 12 / 14 / 2017

REHS Contact Phone Number: (336) 703-3131



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- 21 3-501.17 Ready-To-Eat Potentially Hazardous Food (Time/Temperature Control for Safety Food), Date Marking - PF-Repeat-Observed ham, quiche, tuna salad, chicken salad, and other ready-to-eat, potentially hazardous food products dated for 5 days in main kitchen (BOH and FOH). Temperatures of the products only allows for 4 day date marking, including day of prep (42-45F). CDI-Date labels on products were changed to reflect 4 day date marking. Products were still within allotted time./ Observed opened container of chili and cut ham not date marked in reach-in cooler. Vegetable soup not date marked in walk-in cooler. Ready-to-eat, potentially hazardous foods shall be dated to indicate the day or prep or discard. CDI-Discarded./3-501.18 Ready-To-Eat Potentially Hazardous Food (Time/Temperature Control for Safety Food), Disposition - P-Observed hot dogs (12/3/2017) and tuna salad (11/30/2017); beyond the date of disposition. Products shall be discarded once they exceed
- 31 3-501.15 Cooling Methods - PF-Repeat-Observed sliced and bagged turkey cooling in make top unit in Willingham Sat. kitchen. Observed 3 large/deep metal bins of broccoli and cheese soup cooling in walk-in cooler, unassisted. When cooling, foods shall be left uncovered or tightly covered to facilitate heat transfer. Foods shall also be placed in equipment that is capable of rapid cooling such as blast chiller or freezer. CDI-Turkey placed in reach-in unit in satellite kitchen and soup placed in blast chiller.
- 33 3-501.13 Thawing - C-Measured cold, running water used to thaw turkey at 75F. Cold water temperature in prep sink of main kitchen does not allow for thawing at 70F or below. Thawing shall be accomplished by completely submerging product under running water at a water temperature of 70F or below, with sufficient water velocity to agitate and float off loose particles in an overflow OR under refrigeration that maintains the food temperature at 45F or less. Discontinue thawing using cold-running water above 70F until cold water temperature can be adjusted. Turkey placed in cold-holding unit to continue thawing./0 points.
- 34 4-204-112 Temperature Measuring Devices-Functionality - C-Mechanical cambro unit in main kitchen and reach-in cooler (RIC) used at employee line shall be equipped with a thermometer. Cold or hot holding equipment used for potentially hazardous food shall be designed to include and shall be equipped with at least one integral or permanently affixed temperature measuring device that is located to allow easy viewing of the device's temperature display./0 points.
- 36 6-501.111 Controlling Pests - C-Observed mice droppings in corner by the sugar bin in the Willingham Satellite kitchen. The premises shall be maintained free of insects, rodents, and other pests. Contact pest management company for guidance./0 points.
- 37 3-306.11 Food Display-Preventing Contamination by Consumers - P-Pies on table in dining room were uncovered, and exposed to contamination by consumers. Food on display shall be protected from contamination by the use of packaging; counter, service line, or salad bar food guards; display cases; or other effective means. CDI- Per PIC, pies are only handled and served by food employees in the dining room. Pies were covered with plastic wrap during the inspection. Pies shall remain covered, or in a protected area in the kitchen unless sneeze guards or other effective methods are used to protect the pies./0 points.
- 38 2-303.11 Prohibition-Jewelry - C-Observed food employee at FOH grill in main kitchen wearing a watch during food prep. Observed two food employees in the Willingham Satellite kitchen wearing bracelets while engaging in food prep. 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. CDI-Watch and bracelets removed by employees./0 points



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- 39 3-304.14 Wiping Cloths, Use Limitation - C-Repeat-Observed wiping cloths stored in detergent solution in Brock Satellite kitchen. Observed wet wiping cloths on prep table in main kitchen. Wet wiping cloths used for wiping counters and equipment shall be placed in a sanitizing solution when not in use.
- 41 3-304.12 In-Use Utensils, Between-Use Storage - C-Observed tongs stored on oven at front line grill in main kitchen. Observed in-use scoop handle stored in direct contact with pasta noodles in Brock satellite kitchen. Observed equipment stored under front line grill in main kitchen that was soiled. In-use utensils shall be stored in a clean dry location, with handle above rim of food. CDI-Utensils and tongs removed to be cleaned.
- 42 4-903.11 (A), (B) and (D) Equipment, Utensils, Linens and Single-Service and Single-Use Articles-Storing - C-Repeat-Observed utensils stored in soiled bins in main kitchen. Observed ceramic boats under cutting board at front grill in main kitchen to be soiled, from food prep on cutting board. Observed wedger stored on heavily soiled window sill by front line tall reach-in coolers. Cleaned equipment and utensils, laundered linens, and single-service/single-use articles shall be stored in a clean, dry location and where they are not exposed to splash, dust, or other contamination.
- 45 4-501.12 Cutting Surfaces - C-Repeat-Cutting boards at front grill in main kitchen are stained and etched and shall be replaced. Cutting boards that can no longer be effectively cleaned and sanitized, shall be resurfaced or replaced. //4-501.11 Good Repair and Proper Adjustment-Equipment - C-Replace damaged gaskets to front line RIC in main kitchen. Green shelving in main kitchen dish area and shelving in front line RIC are flaking. Equipment shall be maintained in good repair. Repair or replace.
- 46 4-501.110 Mechanical Warewashing Equipment, Wash Solution Temperature - PF-Wash solution temperature in mechanical warewashing machine (hot water sanitizing) in Brock Satellite kitchen is 142F per gauge and audible alarm. The temperature of the wash solution in spray type warewashers that use hot water to sanitize may not be less than 150F for a multitank, conveyor, multi temperature machine. VERIFICATION REQUIRED. CONTACT JENNIFER BROWN AT 336-703-3131 OR BROWNJK@FORSYTH.CC UPON COMPLIANCE; NO LATER THAN 12/14/2017.
- 47 4-601.11 (B) and (C) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - C-Repeat-The following nonfood contact areas shall be cleaned: Cabinets in server area, utensil storage area under main kitchen front line grill, drawers and handles to equipment in main prep area of Asbury kitchen. Nonfood contact areas of equipment and utensils shall be maintained clean.
- 52 5-501.115 Maintaining Refuse Areas and Enclosures - C-Observed grease build-up and sludge coming from outdoor trash receptacle. A storage area and enclosure for refuse, recyclables, or returnables shall be maintained free of unnecessary items, as specified under § 6-501.114, and clean. Clean outdoor storage surface and examine unit to ensure that receptacle is in good repair.// 0 points.



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- 54 6-303.11 Intensity-Lighting - C-Repeat-Replace burned out bulbs in walk-in freezer of main kitchen to increase lighting above 3FC. Increase lighting above 10FC above beverage handsink in main kitchen. Lighting intensity shall measure at least 10FC in walk-in refrigeration units and 20FC at areas of employee handwashing. Increase lighting.//0 points

✓  
Spell



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✓  
Spell

