

# Food Establishment Inspection Report

Score: 97

Establishment Name: MR. BARBECUE

Establishment ID: 3034012735

Location Address: 1381 PETERS CREEK PARKWAY

City: WINSTON-SALEM

State: NC

Zip: 27103

County: 34 Forsyth

Permittee: MR. BARBECUE, LLC

Telephone: (336) 725-7827

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

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

☒ Inspection ☐ Re-Inspection

Date: 03/30/2021

Status Code: A

Time In: 10:00 AM

Time Out: 1:00 PM

Total Time: 3 hrs 0 min

Category #: IV

FDA Establishment Type:

No. of Risk Factor/Intervention Violations: 4

No. of Repeat Risk Factor/Intervention Violations: 0

| 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. |                                     |                                     |                                     |   |     |                                     |                                     |                                     |  |  |
| IN   | OUT                                 | N/A                                 | N/C                                 | Compliance Status  | OUT | CDI                                 | R                                   | VR                                  |                                     | IN   | OUT                                 | N/A                                 | N/C                                 | Compliance Status   | OUT | CDI                                 | R                                   | VR                                  |  |  |
| <b>Supervision</b> .2652   |                                     |                                     |                                     |  |     |                                     |                                     |                                     |                                     | <b>Safe Food and Water</b> .2653, .2655, .2658   |                                     |                                     |                                     |   |     |                                     |                                     |                                     |  |  |
| 1  | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | PIC Present; Demonstration-Certification by accredited program and perform duties            | 2   | 0                                   |                                     |                                     |                                     | 28   | <input type="checkbox"/>            | <input type="checkbox"/>            | <input checked="" type="checkbox"/> | Pasteurized eggs used where required  | 1   | 03                                  | 0                                   |                                     |  |  |
| <b>Employee Health</b> .2652   |                                     |                                     |                                     |  |     |                                     |                                     |                                     |                                     | <b>Food Temperature Control</b> .2653, .2654   |                                     |                                     |                                     |   |     |                                     |                                     |                                     |  |  |
| 2  | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Management, employees knowledge; responsibilities & reporting                                | 3   | 13                                  | 0                                   |                                     |                                     | 29   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Water and ice from approved source  | 2   | 1                                   | 0                                   |                                     |  |  |
| 3  | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Proper use of reporting, restriction & exclusion   | 3   | 13                                  | 0                                   |                                     |                                     | 30   | <input type="checkbox"/>            | <input type="checkbox"/>            | <input checked="" type="checkbox"/> | Variance obtained for specialized processing methods  | 1   | 03                                  | 0                                   |                                     |  |  |
| <b>Good Hygienic Practices</b> .2652, .2653  |                                     |                                     |                                     |  |     |                                     |                                     |                                     |                                     | <b>Food Identification</b> .2653   |                                     |                                     |                                     |   |     |                                     |                                     |                                     |  |  |
| 4  | <input type="checkbox"/>            | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | Proper eating, tasting, drinking, or tobacco use   | 2   | <input checked="" type="checkbox"/> | 0                                   |                                     |                                     | 31   | <input type="checkbox"/>            | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | Proper cooling methods used; adequate equipment for temperature control                                 | 1   | 03                                  | <input checked="" type="checkbox"/> | <input checked="" type="checkbox"/> |  |  |
| 5  | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | No discharge from eyes, nose or mouth  | 1   | 03                                  | 0                                   |                                     |                                     | 32   | <input type="checkbox"/>            | <input type="checkbox"/>            | <input checked="" type="checkbox"/> | Plant food properly cooked for hot holding  | 1   | 03                                  | 0                                   |                                     |  |  |
| <b>Preventing Contamination by Hands</b> .2652, .2653, .2655, .2656                          |                                     |                                     |                                     |  |     |                                     |                                     |                                     |                                     | <b>Prevention of Food Contamination</b> .2652, .2653, .2654, .2656, .2657  |                                     |                                     |                                     |   |     |                                     |                                     |                                     |  |  |
| 6  | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Hands clean & properly washed  | 4   | 2                                   | 0                                   |                                     |                                     | 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"/> |  |  |
| 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                                   |                                     |                                     | 34   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Thermometers provided & accurate  | 1   | 03                                  | 0                                   |                                     |  |  |
| 8  | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Handwashing sinks supplied & accessible  | 2   | 1                                   | 0                                   |                                     |                                     | 35   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Food properly labeled: original container   | 2   | 1                                   | 0                                   |                                     |  |  |
| <b>Approved Source</b> .2653, .2655  |                                     |                                     |                                     |  |     |                                     |                                     |                                     |                                     | <b>Proper Use of Utensils</b> .2653, .2654   |                                     |                                     |                                     |   |     |                                     |                                     |                                     |  |  |
| 9  | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Food obtained from approved source   | 2   | 1                                   | 0                                   |                                     |                                     | 36   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Insects & rodents not present; no unauthorized animals  | 2   | 1                                   | 0                                   |                                     |  |  |
| 10   | <input type="checkbox"/>            | <input type="checkbox"/>            | <input checked="" type="checkbox"/> | Food received at proper temperature  | 2   | 1                                   | 0                                   |                                     |                                     | 37   | <input type="checkbox"/>            | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | Contamination prevented during food preparation, storage & display                                      | 2   | 1                                   | <input checked="" type="checkbox"/> |                                     |  |  |
| 11   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Food in good condition, safe & unadulterated   | 2   | 1                                   | 0                                   |                                     |                                     | 38   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Personal cleanliness  | 1   | 03                                  | 0                                   |                                     |  |  |
| 12   | <input type="checkbox"/>            | <input type="checkbox"/>            | <input checked="" type="checkbox"/> | Required records available: shellstock tags, parasite destruction                            | 2   | 1                                   | 0                                   |                                     |                                     | 39   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Wiping cloths: properly used & stored   | 1   | 03                                  | 0                                   |                                     |  |  |
| <b>Protection from Contamination</b> .2653, .2654  |                                     |                                     |                                     |  |     |                                     |                                     |                                     |                                     | <b>Utensils and Equipment</b> .2653, .2654, .2663  |                                     |                                     |                                     |   |     |                                     |                                     |                                     |  |  |
| 13   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Food separated & protected   | 3   | 13                                  | 0                                   |                                     |                                     | 40   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Washing fruits & vegetables   | 1   | 03                                  | 0                                   |                                     |  |  |
| 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"/> | 41   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | In-use utensils: properly stored  | 1   | 03                                  | 0                                   |                                     |  |  |
| 15   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Proper disposition of returned, previously served, reconditioned, & unsafe food              | 2   | 1                                   | 0                                   |                                     |                                     | 42   | <input type="checkbox"/>            | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | Utensils, equipment & linens: properly stored, dried & handled  | 1   | 03                                  | <input checked="" type="checkbox"/> |                                     |  |  |
| <b>Potentially Hazardous Food Time/Temperature</b> .2653                                     |                                     |                                     |                                     |  |     |                                     |                                     |                                     |                                     | <b>Physical Facilities</b> .2654, .2655, .2656   |                                     |                                     |                                     |   |     |                                     |                                     |                                     |  |  |
| 16   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Proper cooking time & temperatures   | 3   | 13                                  | 0                                   |                                     |                                     | 43   | <input type="checkbox"/>            | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | Single-use & single-service articles: properly stored & used  | 1   | 03                                  | <input checked="" type="checkbox"/> |                                     |  |  |
| 17   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Proper reheating procedures for hot holding  | 3   | 13                                  | 0                                   |                                     |                                     | 44   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Gloves used properly  | 1   | 03                                  | 0                                   |                                     |  |  |
| 18   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Proper cooling time & temperatures   | 3   | 13                                  | 0                                   |                                     |                                     | 45   | <input type="checkbox"/>            | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed, & used | 2   | 1                                   | <input checked="" type="checkbox"/> | <input checked="" type="checkbox"/> |  |  |
| 19   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Proper hot holding temperatures  | 3   | 13                                  | 0                                   |                                     |                                     | 46   | <input type="checkbox"/>            | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | Warewashing facilities: installed, maintained, & used; test strips                                      | 1   | <input checked="" type="checkbox"/> | 0                                   |                                     |  |  |
| 20   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Proper cold holding temperatures   | 3   | 13                                  | 0                                   |                                     |                                     | 47   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Non-food contact surfaces clean   | 1   | 03                                  | 0                                   |                                     |  |  |
| 21   | <input type="checkbox"/>            | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | Proper date marking & disposition  | 3   | 13                                  | <input checked="" type="checkbox"/> | <input checked="" type="checkbox"/> |                                     | <b>Physical Facilities</b> .2654, .2655, .2656   |                                     |                                     |                                     |   |     |                                     |                                     |                                     |  |  |
| 22   | <input type="checkbox"/>            | <input type="checkbox"/>            | <input checked="" type="checkbox"/> | Time as a public health control: procedures & records  | 2   | 1                                   | 0                                   |                                     |                                     | 48   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Hot & cold water available; adequate pressure   | 2   | 1                                   | 0                                   |                                     |  |  |
| <b>Consumer Advisory</b> .2653   |                                     |                                     |                                     |  |     |                                     |                                     |                                     |                                     | <b>Plumbing</b> .2654, .2655, .2656  |                                     |                                     |                                     |   |     |                                     |                                     |                                     |  |  |
| 23   | <input type="checkbox"/>            | <input type="checkbox"/>            | <input checked="" type="checkbox"/> | Consumer advisory provided for raw or undercooked foods                                      | 1   | 03                                  | 0                                   |                                     |                                     | 49   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Plumbing installed; proper backflow devices   | 2   | 1                                   | 0                                   |                                     |  |  |
| <b>Highly Susceptible Populations</b> .2653  |                                     |                                     |                                     |  |     |                                     |                                     |                                     |                                     | <b>Sewage &amp; waste water</b> .2654, .2655, .2656  |                                     |                                     |                                     |   |     |                                     |                                     |                                     |  |  |
| 24   | <input type="checkbox"/>            | <input type="checkbox"/>            | <input checked="" type="checkbox"/> | Pasteurized foods used; prohibited foods not offered   | 3   | 13                                  | 0                                   |                                     |                                     | 50   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Sewage & waste water properly disposed  | 2   | 1                                   | 0                                   |                                     |  |  |
| <b>Chemical</b> .2653, .2657   |                                     |                                     |                                     |  |     |                                     |                                     |                                     |                                     | <b>Toilet facilities</b> .2654, .2655, .2656   |                                     |                                     |                                     |   |     |                                     |                                     |                                     |  |  |
| 25   | <input type="checkbox"/>            | <input type="checkbox"/>            | <input checked="" type="checkbox"/> | Food additives: approved & properly used   | 1   | 03                                  | 0                                   |                                     |                                     | 51   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Toilet facilities: properly constructed, supplied & cleaned   | 1   | 03                                  | 0                                   |                                     |  |  |
| 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"/> |                                     | 52   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Garbage & refuse properly disposed; facilities maintained   | 1   | 03                                  | 0                                   |                                     |  |  |
| <b>Conformance with Approved Procedures</b> .2653, .2654, .2658                              |                                     |                                     |                                     |  |     |                                     |                                     |                                     |                                     | <b>Physical facilities installed, maintained &amp; clean</b> .2654, .2655, .2656   |                                     |                                     |                                     |   |     |                                     |                                     |                                     |  |  |
| 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                                   |                                     |                                     | 53   | <input type="checkbox"/>            | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | Physical facilities installed, maintained & clean   | 1   | 03                                  | <input checked="" type="checkbox"/> |                                     |  |  |
|  |                                     |                                     |                                     |  |     |                                     |                                     |                                     |                                     | <b>Meets ventilation &amp; lighting requirements; designated areas used</b> .2654, .2655, .2656                                |                                     |                                     |                                     |   |     |                                     |                                     |                                     |  |  |
|  |                                     |                                     |                                     |  |     |                                     |                                     |                                     |                                     | Total Deductions: 3  |                                     |                                     |                                     |   |     |                                     |                                     |                                     |  |  |



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Food Protection Program

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Food Establishment Inspection Report, 3/2013



# Comment Addendum to Food Establishment Inspection Report

Establishment Name: MR. BARBECUE

Location Address: 1381 PETERS CREEK PARKWAY

City: WINSTON-SALEM State: NC

County: 34 Forsyth Zip: 27103

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

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

Permittee: MR. BARBECUE, LLC

Telephone: (336) 725-7827

Establishment ID: 3034012735

☒ Inspection ☐ Re-Inspection Date: 03/30/2021

Comment Addendum Attached? ☒ Status Code: A

Water sample taken? ☐ Yes ☒ No Category #: IV

Email 1: pigpick1@aol.com

Email 2: \_\_\_\_\_

Email 3: \_\_\_\_\_

## Temperature Observations

**Effective January 1, 2019 Cold Holding is now 41 degrees or less**

| Item         | Location          | Temp | Item     | Location          | Temp | Item | Location | Temp |
|--------------|-------------------|------|----------|-------------------|------|------|----------|------|
| 2-4-26       | Tammy Johnson     | 0    | bbq      | heat for hot hold | 197  |      |          |      |
| flounder     | final cook        | 170  | chili    | heat for hot hold | 197  |      |          |      |
| chicken      | hot hold by fryer | 176  | soup     | heat for hot hold | 194  |      |          |      |
| wash water   | sink              | 116  | quat-ppm | 3 comp sink       | 300  |      |          |      |
| chicken      | hot box           | 158  |          |                   |      |      |          |      |
| brisket      | hot box           | 149  |          |                   |      |      |          |      |
| potato salad | dt make unit      | 40   |          |                   |      |      |          |      |
| green bean   | dt steam unit     | 162  |          |                   |      |      |          |      |
| milk         | 2 door cooler     | 38   |          |                   |      |      |          |      |
| rice         | line hot hold     | 150  |          |                   |      |      |          |      |
| brisket      | line hot hold     | 139  |          |                   |      |      |          |      |
| hot dog      | cold drawer       | 37   |          |                   |      |      |          |      |
| fries        | slacking          | 41   |          |                   |      |      |          |      |
| chicken      | walk in           | 41   |          |                   |      |      |          |      |
| chicken      | cooling at 10:10  | 119  |          |                   |      |      |          |      |
| chicken      | cooling at 10:37  | 92   |          |                   |      |      |          |      |
| chili        | walk in           | 38   |          |                   |      |      |          |      |
| potato salad | walk in           | 38   |          |                   |      |      |          |      |
| lettuce      | line make unit    | 41   |          |                   |      |      |          |      |
| tomato       | line make unit    | 38   |          |                   |      |      |          |      |

Person in Charge (Print & Sign): Tammy *First* Johnson *Last*

Regulatory Authority (Print & Sign): Nora *First* Sykes *Last*

*J. Johnson*

*Nora Sykes*

REHS ID: 2664 - Sykes, Nora

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

REHS Contact Phone Number: (336) 703-3161



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# Comment Addendum to Food Establishment Inspection Report

**Establishment Name:** MR. BARBECUE

**Establishment ID:** 3034012735

## 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- Open coffee on garbage can in kitchen, at least 3 drinks on prep tables throughout kitchen area. Employees shall eat, drink, or use any form of tobacco only in designated area to prevent cross contamination and may drink from a closed beverage container if the container is handled to prevent contamination of: The employee's hands; The container; and Exposed FOOD; clean EQUIPMENT, UTENSILS, and LINENS; and unwrapped SINGLE-SERVICE and SINGLE-USE ARTICLES.
- 14 4-601.11 (A) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - P- A few soiled knives and other dishes, with grease/food residue. Food contact surfaces shall be clean to sight and touch. CDI-Sent to be re-washed. // 4-703.11 Hot Water and Chemical-Methods - P- Multiple observations of dishwasher dipping cleaned dishes in sanitizing solution without observing contact time. After being cleaned equipment food contact surfaces and utensils shall be sanitized in chemical or hot water manual or mechanical by observing contact time on manufacturers EPA-registered label use instructions. CDI-All dishes are to be sanitized properly, education to employee.
- 21 3-501.18 Ready-To-Eat Potentially Hazardous Food (Time/Temperature Control for Safety Food), Disposition - P- Vegetable soup and beef broth dated 3/22, which exceeds 7 day hold time. Discard the food requiring date labels once time/temperature window has expired, if it is not been labeled, or if the label is incorrect. CDI-Discarded by PIC.
- 26 7-201.11 Separation-Storage - P- Two bottles of chemical cleaner stored on lower shelf with breadier and plastic wrap and sandwich papers. Poisonous or toxic materials shall be stored so they cannot contaminate food, equipment, utensils, linens, and single-service and single-use articles. CDI-Relocated.
- 31 3-501.15 Cooling Methods - PF- Banana pudding at 98F in two door upright cooler in Styrofoam single service containers with lids. Quickly cool foods. Use methods such as open/vented shallow pans, large ice baths and active stirring. Cold air must flow around product to remove the heat. Consider writing a procedure for time as the public health control, or cool completely to 41F before portioning. CDI-Will be sold within 4 hour window or discarded.
- 33 3-501.12 Potentially Hazardous Food (Time/Temperature Control for Safety Food), Slacking - C- Four and a half cases of fries out of temperature control for use during busy shift. Fries measured 41F. Frozen TCS Foods that is slacked to moderate the temperature shall be held under refrigeration that maintains the temperature at 41F or less, or held at any temperature as long as the food remains frozen. CDI-Moved fries back to freezer. Pull a smaller amount of fries from freezer at a time and maintain frozen unless holding in a refrigerator at 41f or less.
- 37 3-305.11 Food Storage-Preventing Contamination from the Premises - C- Four cases of fries on floor beside fryer. Store food at least 6 inches above floor.
- 42 4-901.11 Equipment and Utensils, Air-Drying Required - C- Multiple stacks of pans wet stacked. Air dry equipment and utensils after cleaning and sanitizing, or use after sufficient draining.
- 43 4-903.11 (A) and (C) Equipment, Utensils, Linens and Single-Service and Single-Use Articles-Storing - C- Many cases of cups stored in dining room. Store single service items in approved storage areas.
- 45 4-202.11 Food-Contact Surfaces-Cleanability - PF- Large metal bowl with cracks. Multiuse food-contact surfaces shall be smooth, in good repair, free of sharp angles, and finished to have smooth seams and joints. CDI-Discarded by PIC.
- 46 4-501.18 Warewashing Equipment, Clean Solutions - C- Wash, rinse, and sanitize solutions soiled. Wash, rinse, and sanitize solutions shall be maintained clean.
- 53 6-201.11 Floors, Walls and Ceilings-Cleanability - C- Floor tiles in bbq pit room cracked near large cooker and drain. Repair.