Score: 94																					
Es	tat	lis	hr	ner	nt Name: SAMPAN CHINESE RESTAUR	AN	Т							E	sta	ablishment ID: 3034010582					
					ess: 985 PETERS CREEK PARKWAY											X Inspection ☐ Re-Inspection					
Cit	v:	WI	NST	ΙΟΝ	N SALEM	St	ate	٥.	NC				Da	ate	: 0	08/20/2013 Status Code: A					
	-		103		County: 34 Forsyth	Ot	all	J								: 1 2 : Ø Ø ⊗ pm Time Out: Ø 2 :	ØØ		ar	m	
•																me: 2 hrs 0 minutes		_0	ы	"	
	Permittee: SAMPANS INC.										Category #: IV										
	elephone:										FDA Fotoblishment Type:										
											tem					Risk Factor/Intervention Violations:	2				
Wa	ate	r S	up	ply	<b>/:</b> ⊠Municipal/Community □ On-	-Sit	e S	Sup	ply	/						Repeat Risk Factor/Intervention Vio		on	s:		
					ness Risk Factors and Public Health In				าร							Good Retail Practices					
					ibuting factors that increase the chance of developing food ventions: Control measures to prevent foodborne illness or			ess.			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		DUT	CE	OI R	VR	П	N C	TUC	N/A	N/O	Compliance Status		OUT	- 1	CDI	R VR
S	upei				.2652		_	Ļ	ļ		Sat	fe F	$\overline{}$	$\overline{}$	d Wa	ater .2653, .2655, .2658				耳	
		×			PIC Present; Demonstration-Certification by accredited program and perform duties	2	[				28 [			X		Pasteurized eggs used where required	1	0.5	0		
		oye	e He	alth	.2652				1		29	X				Water and ice from approved source	2	] []	0		
$\rightarrow$	X	Ш			Management, employees knowledge; responsibilities & reporting	3	1.5			Ш	30 [			X		Variance obtained for specialized processing methods	1	0.5	0	╗	
_	×	<u> </u>			Proper use of reporting, restriction & exclusion	3	1.5	0 [		Ш		$\overline{}$	em	per	atur	e Control .2653, .2654					
$\overline{}$	00d   <b>X</b>		gieni	IC Pr	Proper pating design dripking or tabases upo		1	0 [	10	П	31					Proper cooling methods used; adequate equipment for temperature control	1	0.5	0		
$\rightarrow$					Proper eating, tasting, drinking, or tobacco use		7	= -			32	X				Plant food properly cooked for hot holding	1	0.5	0		
_	<b>X</b>	ntin	a Co	nta	No discharge from eyes, nose or mouth mination by Hands .2652, .2653, .2655, .2656		U.5	0	1111	Ш	33	X				Approved thawing methods used	1	0.5	0		
$\overline{}$	×		y CC	лна	Hands clean & properly washed	4	2	0	1	П	34	X				Thermometers provided & accurate	1	0.5	0		
$\rightarrow$	×			П	No bare hand contact with RTE foods or pre-	3		0		H	Fo	od I	den	tific	atio	n .2653					
$\rightarrow$	X				approved alternate procedure properly followed Handwashing sinks supplied & accessible		7				35	X				Food properly labeled: original container	2	1	0		
_		DVe(	d Sou	urce	9 11		الا		111	Ľ		$\overline{}$	$\overline{}$	n of	Foc	od Contamination .2652, .2653, .2654, .2656, .26 Insects & rodents not present; no unauthorized	$\neg$			_	
$\overline{}$	X			u100	Food obtained from approved source	2	1	0 [			36	$\rightarrow$				animals	2	11	0	Щ	쁘
-		П		X	Food received at proper temperature	2	1	0	$\frac{1}{1}$	П	37	X				Contamination prevented during food preparation, storage & display	2	1	0		
$\rightarrow$	×	$\overline{\Box}$			Food in good condition, safe & unadulterated	2	1	0 [	10	П	38 [		×			Personal cleanliness	1		0		
12			×	П	Required records available: shellstock tags,	7			10		39	X				Wiping cloths: properly used & stored	1	0.5	0		
	rote	ctio		m C	parasite destruction Contamination .2653, .2654		ارت	<u> </u>	1		40	X				Washing fruits & vegetables	1	0.5	0		
$\overline{}$	×				Food separated & protected	3	1.5	0 [			$\overline{}$	•	Us	e of	Ute	ensils .2653, .2654				Ţ	
14	×				Food-contact surfaces: cleaned & sanitized	3	1.5	0 [			$\vdash$	X				In-use utensils: properly stored	1	0.5	0	믜	
-	×	П			Proper disposition of returned, previously served,	, 2	1 (	0 [	10	П	42	X				Utensils, equipment & linens: properly stored, dried & handled	1	0.5	0		
		tial	ly Ha	azaro	reconditioned, & unsafe food dous Food TIme/Temperature .2653						43	X				Single-use & single-service articles: properly stored & used	1	0.5	0		
16	X				Proper cooking time & temperatures	3	1.5	0 [			44 [	X				Gloves used properly	1	0.5	0		
17	X				Proper reheating procedures for hot holding	3	1.5	0			Ute	ensi	ls a	nd I	Equi	ipment .2653, .2654, .2663					
18	×				Proper cooling time & temperatures	3	1.5	0 [			45 [	$\supset \mid$	×			Equipment, food & non-food contact surfaces approved, cleanable, properly designed,	2	×	0		$\mathbf{z} \Box$
19	×	П		П	Proper hot holding temperatures	3	1.5		1 🗆	П	46	<b>X</b> 1				constructed, & used Warewashing facilities: installed, maintained, &	1	0.5	0	$\forall$	田
$\rightarrow$	×	П		П	Proper cold holding temperatures	3	1.5			Ħ	$\vdash$	$\rightarrow$	×			used; test strips  Non-food contact surfaces clean	1		0	H	$\exists \exists$
$\dashv$		$\mathbf{X}$		_	Proper date marking & disposition	X								aci	lities				Щ	븨	
$\dashv$				_	Time as a public health control: procedures &					H	48	_	=			Hot & cold water available; adequate pressure	2	10	0	T	77
22 C	ons	ııme	er Ad	lviso	records .2653		٢		1	Ц	49 [	$\rightarrow$				Plumbing installed; proper backflow devices	2	1	0	П	而
23			×	11130	Consumer advisory provided for raw or	1	0.5	0 [			50	-				Sewage & waste water properly disposed	2	1	0		
	ighl	y Sı		ptib	undercooked foods	1-1					$\vdash$	$\rightarrow$	X			Toilet facilities: properly constructed, supplied	1		0	귀	$\exists \exists$
24			×		Pasteurized foods used; prohibited foods not offered	3	1.5	0			$\vdash$	$\rightarrow$	-	Ш		& cleaned Garbage & refuse properly disposed; facilities	+	$\vdash$	Н	뷔	
$\overline{}$	hem	ical			.2653, .2657						52	$\rightarrow$				maintained	1	Н	0	븨	쁘
-	×				Food additives: approved & properly used	1	0.5	0 [			53 [	$\rightarrow$	X			Physical facilities installed, maintained & clean	1	×	0		
_	×				Toxic substances properly identified stored, & used	2	1	0 [			54	$\mathbf{Z}$				Meets ventilation & lighting requirements; designated areas used	1	0.5	0		
С	onfo	orma	ance	wit	h Approved Procedures .2653, .2654, .2658																



Compliance with variance, specialized process, reduced oxygen packing criteria or HACCP plan



Total Deductions: 6

	Comment Add	dendum to F	ood Es	stablishme	ent Inspection	on Report					
Establishme	ent Name: SAMPAN CHINE	ESE RESTAURANT	Establishment ID: 3034010582								
Location A	ddress: 985 PETERS CRE	EK PARKWAY			Re-Inspection	Date: 08/20/2013	3				
• City: WINS			e: NC			Status Code: A	<b>A</b>				
County: 34		Zip: 27103				Category #:					
	System: 🗷 Municipal/Communi			Email 1:							
Water Supply	y: Municipal/Communi SAMPANS INC.	ity   On-Site System		Email 2:							
Telephone				Email 3:							
relephone	•	Tompo	roturo Ol								
Item	Location	Temp Item	Location	bservations Te	emp Item	Location	Temp				
sesame		egg drop soup		156	•						
sweet and	final cook 2	201 rice	hot hold	167	7						
chicken	make unit	42 chicken	reach in co	oler 42							
egg	make unit	41 hot water	3 comp sin	k 134	ļ 						
garlic and oil	reach in cooler	42									
raw shrimp	make unit	40									
duck	hanging in walk in cooler 3	38									
chicken	walk in cooler	37									
and stock hazardous 8 JAn emplo	arking procedure is not cu can be properly rotated. s food items must be clea	Food items must be rly marked with the u	either used se by / disc	or discarded wit	hin 4 days of initial բ	orep. All potentially	у				
Person in Chai	rge (Print & Sign): <sup>Sandi</sup> thority (Print & Sign): <sup>M. Cr.</sup>	First	Lo <i>L</i> i Faircloth	ast — ast —	erification Regulation		<b>-</b>				
DELIC O	Cantast Dhana Marilana ( C	26)762	6		STITICATION NEURON DA	······································					

REHS Contact Phone Number: (336)703 - 3166



Establishment Name: SAMPAN CHINESE RESTAURANT Establishment ID: 3034010582

#### **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.



The supports used to install the shelves above the 2 compartment prep sink are rusting and unapproved. Replace them with proper supports that can be sealed to the wall. Repair the threshold of the walk in freezer. Replace the damage / rusting shelves in the reach in refrigeration units. Seal the joints of the shelf above the 2 compartment prep sink. Properly repair the crack found along the front edge of the 2 compartment prep sink.

47 Cleaning is needed on the exterior of equipment, the interior and door gaskets of refrigeration units, and the hood system.

51 Cleaning is needed in the employee restroom.

53 Repair the damaged cracked areas of the wall adjacent to the employee restroom.





Establishment Name: SAMPAN CHINESE RESTAURANT Establishment ID: 3034010582

Observations and Corrective Actions
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Establishment Name: SAMPAN CHINESE RESTAURANT Establishment ID: 3034010582

### **Observations and Corrective Actions**

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### **Observations and Corrective Actions**

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