Food Establishment Inspection Report

Establishment Name: KOWLOON RESTAURANT

Date: 12/17/2012 Status Code: A

 $\text{Time In: } \underline{\emptyset \ 1} : \underline{45 \, \overset{\bigcirc}{\otimes} \, \overset{\text{am}}{\text{pm}}} \quad \text{Time Out: } \underline{\emptyset \ 4} : \underline{45 \, \overset{\bigcirc}{\otimes} \, \overset{\text{am}}{\text{pm}}}$

Total Time: 3 hrs 0 minutes

Category #: IV

Establishment Type: Full-Service Restaurant

Instructions:

1. Fill in the information below for the Food Establishment:

Location Address: 2255 CLOVERDALE AVE WINSTON SALEM City: Zip: 27103 State: NC County: 34 Forsyth Permittee: TSAN CHAN Telephone: **⊗**Inspection ○ Re-Inspection **Wastewater System:** ⊗Municipal/Community On-Site System Water Supply: On-Site System

2. Click/fill the appropriate circle For "IN, OUT, N/A, N/O".

IN= In Compliance, OUT= Not in compliance N/O=Not Observed, N/A= Not Applicable

Click/check the appropriate Boxes for CDI and/or R, VR.

CDI= Corrected During Inspection R= Repeat Violation VR= Verification Required

4. Continue to page 2 for "Good Retail Practices".

Foodborne Illness Risk Factors and Public Health Interventions

Score: 86.5

Risk factors: Contributing factors that increase the chance of developing foodborne illness.

Establishment ID: 3034011116

21 NOUT N/A N/O Proper date marking & disposition 22 NOUT N/A N/O Time as a public health control: procedures & records 23 NOUT N/A N/O Time as a public health control: procedures & records 23 NOUT N/A N/O Time as a public health control: procedures & records 24 NOUT N/A Food additives: approved & properly used 25 NOUT N/A Food additives: approved & properly used 2653, 2657 27 NOUT N/A Toxic substances properly identified stored, & used 28 NOUT N/A Toxic substances properly identified stored, & used 29 NOUT N/A Compliance with Approved Procedures 20 NOUT N/A 2658	Risk factors: Contributing factors that increase the chance of developing foodborne illness. Public Health Interventions: Control measures to prevent foodborne illness or injury.								
1		<u> </u>			Ol	JT	CDI	R	VR
Employee Health 2652 No Out NiA proper use of reporting, restriction & exclusion 3 1.5 0 0 0	Su								
2 N OUT Services Reporting Proper use of reporting, restriction & exclusion 3 1.5 0 & 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0	1						0	0	0
Nout A reporting Single	Em	<u> </u>							
Good Hygienic Practices 2652, 2653 2655, 2655 2556 2556 2556 2556 2556 2556 2556 2556 2556 2556 2556 2556 2556 2556 2556 2556 2556 2556 2556 2556 2556 2556 2556 2556 2556 2556 2556 2556 2556 2556 2556 2556 2556 2556 2556 2556 2556 2556 2556 2556 2556 2556 2556 2556 2556 2556 2556 2556 2556 2556 2556 2556 2556 2556 2556 2556 2556 2556 2556 2556 2556 2556 2556 2556 2556 2556 2556 2556 2556 2556 2556 2556 2556 2556 2556 2556 2556 2556 2556 2556 2556 2556 2556 2556 2556 2556 2556 2556 2556 2556 2556 2556 2556 2556 2556 2556 2556 2556 2556 2556 2556 2556 2556 2556 2556 2556 2556 2556 2556 2556 2556 2556 2556 2556 2556 2556 2556 2556 2556 2556 2556 2556 2556 2556 2556 2556 2556 2556 2556 2556 2556 2556 2556 2556 2556 2556 2556 2556 2556 2556 2556 2556 2556 2556 2556 2556 2556 2556 2556 2556 2556 2556 2556 2556 2556 2556 2556 2556 2556 2556 2556 2556 2556 2556 2556 2556 2556 2556 2556 2556 2556 2556 2556 2556 2556 2556 2556 2556 2556 2556 2556 2556 2556 2556 2556 2556 2556 2556 2556 2556 2556 2556 2556 2556 2556 2556 2556 2556 2556 2556 2556 2556 2556 2556 2556 2556 2556 2556 2556 2556 2556 2556 2556 2556 2556 2556 2556 2556 2556 2556 2556 2556 2556 2556 2556 2556 2556 2556 2556 2556 2556 2556 2556 2556 2556 2556 2556 2556 2556 2556 2556 2556 2556 2556 2556 2556 2556 2556 2556 2556 2556 2556 2556 2556 2556 2556 2556 2556 2556 2556 2556 2556 2556 2556 2556 2556 2556 2556 2556 2556 2556 2556 2556 2556 2556 2556 2556 2556 2556 2556 2556 2556 2556 2556 2556	2	IÑ	OUT				8	0	0
4 N OUT Proper eating, tasting, drinking, or tobacco use 2 1 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0	3			Proper use of reporting, restriction & exclusion			0	0	0
S	Go			Practices .2652, .2653					
Preventing Contamination by Hands .2652, .2653, .2655, .2656 N OUT Hands clean & properly washed	4	IÑ	OUT	Proper eating, tasting, drinking, or tobacco use	() 2 1	0	0	0	0
Hands clean & properly washed	5			No discharge from eyes, nose, and mouth			0	0	0
Nout No bare hand contact with RTE foods or pre-approved 1 2 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0	Pre	_		amination by Hands .2652, .2653, .2655, .265					
IN OUT N/O alternate procedure properly allowed 3 1.5 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0	6		OUT) 8 2 0	8	0	0
Approved Source .2653, .2655 9 N OUT Food obtained from approved source 2 1 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0	7		JT N/O		3 1.		0	0	0
9	8			Handwashing sinks supplied & accessible			8	0	0
10 NOUT N/O Food received at proper temperature	Ар	proved	l Sourc	e .2653, .2655					
10 N OUT NO Proper deceived at proper temperature 11 N OUT NO Proper described at proper temperature 12 N OUT Food in good condition, safe & unadulterated 12 N OUT Food in good condition, safe & unadulterated 12 N OUT Required records available: shellstock tags, parasite 2 1 0 0 0 Protection from Contamination 2653, 2654 13 N OUT N/A N/O Food separated & protected 3 1.5 0 0 0 14 N OUT Food separated & protected 3 1.5 0 0 0 15 N OUT Proper disposition of returned, previously served, reconditioned, & unsafe food Potentially Hazardous Food Tlme/Temperature .2653 16 N OUT N/A N/O Proper cooking time & temperatures 17 N OUT N/A N/O Proper reheating procedures for hot holding 3 1.5 0 0 0 18 N OUT N/A N/O Proper cooling time & temperatures 3 1.5 0 0 0 19 N OUT N/A N/O Proper cold holding temperatures 2 1 0 0 0 O O O O O O O O O O O O O	9			Food obtained from approved source			0	0	0
In Out Food in good contained, sale & unadulenated 2 1 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0	10			Food received at proper temperature			0	0	0
Protection from Contamination 2653, 2654 13 NOUT N/A N/O Food separated & protected S O O O 14 N OUT Proper disposition of returned, previously served, O O O 15 N OUT Proper disposition of returned, previously served, O O O 16 N OUT Proper disposition of returned, previously served, O O O 17 N OUT Proper cooking time & temperature .2653 16 N OUT N/A N/O Proper cooking time & temperatures O O O 17 N OUT N/A N/O Proper reheating procedures for hot holding O O O 18 N O O O O O O 18 N O O O O O 19 N O O O O O O 19 N O O O O O 20 N O O O O O 21 N O O O O O 22 N O O O O 23 N O O O O 24 N O O O O 31.5 O O 31.5	11			Food in good condition, safe & unadulterated			0	0	0
13 NOUT N/A N/O Food separated & protected 14 NOUT Food-contact surfaces: cleaned & sanitized 15 SOUT Proper disposition of returned, previously served, reconditioned, & unsafe food 16 NOUT Proper disposition of returned, previously served, reconditioned, & unsafe food 17 Proper disposition of returned, previously served, reconditioned, & unsafe food 18 NOUT N/A N/O Proper cooking time & temperatures 19 NOUT N/A N/O Proper reheating procedures for hot holding 3 1.5 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0	12						0	0	0
13 IN OUT N/A N/O Proof separated & protected 3 1.5 0 0 0 0 0 0 0 0 0 0	Pro	otectio	n from	Contamination .2653, .2654					
14 IN OUT Proper disposition of returned, previously served, reconditioned, & unsafe food Potentially Hazardous Food TIme/Temperature .2653 16 NOUTNIA N/O Proper cooking time & temperatures .3 1.5 0	13			Food separated & protected			0	0	0
Potentially Hazardous Food TIme/Temperature .2653 16 S	14			Food-contact surfaces: cleaned & sanitized	⊗ (0	0	0
16 S	15						0	0	0
17 IN OUT N/A N/O Proper cooking time & temperatures 3 1.5 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0	Po			rdous Food TIme/Temperature .2653					
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20 IN OUT N/A N/O Proper date marking & disposition 3 1.5 0	19			Proper hot holding temperatures			8	0	0
21 IN OUT N/A N/O Time as a public health control: procedures & records 2 1 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0	20	⊗ ○ IN OUT	O O N/A N/O	Proper cold holding temperatures			0	0	0
Consumer Advisory 23	21	○ ⊗ IN OUT	O O N/A N/O	Proper date marking & disposition			8	0	0
23 O O S Consumer advisory provided for raw or undercooked 1 0.5 0 O O O O O O O O O O O O O O O O O O	22	O O IN OUT		Time as a public health control: procedures & records			0	0	0
Highly Susceptible Populations 24 NOUT N/A foods Pasteurized foods used; prohibited foods not offered 3 1.5 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0									
24 N OUT N/A Pasteurized foods used; prohibited foods not offered 3 1.5 0 0 0 0 Chemical .2653, .2657 25 N OUT N/A Food additives: approved & properly used 1 0.5 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0	23						0	0	0
Chemical 25 NOUT N/A Food additives: approved & properly used 1 0.5 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0	Hiç	jhly Su	sceptik	ole Populations .2653					
25 NOUT N/A Food additives: approved & properly used 1 0.5 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0	24			Pasteurized foods used; prohibited foods not offered			0	0	0
25 IN OUT N/A Tool additives: approved a properly used 1 0.5 0 0 0 26 N OUT N/A Toxic substances properly identified stored, & used 2 1 0 0 0 Conformance with Approved Procedures 2653, .2654, .2658 27 O S Compliance with variance, specialized process,	Ch			.2653, .2657					
Conformance with Approved Procedures 2653, .2654, .2658 Compliance with variance, specialized process,	25	IN OU	JT N/A	Food additives: approved & properly used			0	0	0
27 Compliance with variance, specialized process,	26			Toxic substances properly identified stored, & used			0	0	0
27 \ \bigcup \cdot									
	27	IN OL		Compliance with variance, specialized process, reduced oxygen packing criteria or HACCP plan			0	0	0

Food Establishment Inspection Report, continued

Establishment Name: KOWLOON RESTAURANT Establishment ID: 3034011116

Instructions, continued:

5. Click the appropriate circle to fill-in for "IN, OUT, N/A, N/O".

IN= In Compliance, OUT= Not in compliance N/O=Not Observed, N/A= Not Applicable

- Click or check the appropriate boxes for CDI and/or R, VR CDI= Corrected during Inspection R= Repeat Violation VR= Verification Required Calculate the "Total Deductions" and record.
- 7. Sign and complete "Signature Block".
- Fill in "No. Of Risk Factor Intervention Violations" and "No. of Repeat Risk Factor Intervention Violations".
- 9. Continue to page 3 for "Comment Addendum to Food Establishment Inspection Report".

Signature Block:

Person in Charge (Print)

Person in Charge (Signature)

Scott Steed Carla Day
Regulatory Authority (Print)

Regulatory Authority (Signature)

Contact Number: (<u>336</u>) <u>703</u> - <u>3141</u>

Verification Required Date: ___/ ___/

REHS ID: 1801 - Steed, Scott

No. of Risk Factor/ Intervention Violations: 9 No. of Repeat Risk Factor/Intervention Violations:

OUT

8

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⊗ ○ IN OUT

52

53

54

Garbage & refuse properly disposed;

Physical facilities installed, maintained & clean

Meets ventilation & lighting requirements;

facilities maintained

Good Retail Practices Preventative measures to control the addition of pathogens. chemicals, and physical objects into foods Compliance Status CDI R VR .2653, .2655, .2658 Safe Food and Water ○ ○ ○ 1 0.5 0 OUT 0 28 Pasteurized eggs used where required \circ 0 0 0 0 0 0 29 Water and ice from approved source OUT O O & IN OUT N/A Variance obtained for specialized processing methods 0 30 0 **Food Temperature Control** .2653...2654 Proper cooling methods used; adequate equipment for temperature control 0 0 0 OUT 0 0 0 0 0 1 0.5 0 32 Plant food properly cooked for hot holding 0 0 0 IN OUT N/A N/O 0 0 0 1 0.5 0 0 ⊗ ○ 33 Approved thawing methods used 0 0 IN OUT N/A N/O 0 0 0 1 0.5 0 OUT Thermometers provided & accurate 0 0 0 34 **Food Identification** .2653 OUT Food properly labeled: original container 0 0 35 0 Prevention of Food Contamination .2652, .2653, .2654, .2656, .2657 OUT 0 0 Insects & rodents not present; no unauthorized animals 0 0 0 36 O 8 Contamination prevented during food preparation, 37 0 0 \bigcirc OUT storage & display OUT O O O 38 Personal cleanliness 0 0 0 OIN. ⊗ OUT $\circ \circ \otimes$ 0 39 Wiping cloths: properly used & stored 0 0 1 0.5 0 ○ ○ ○ 1 0.5 0 Washing fruits & vegetables 40 0 0 OUT **Proper Use of Utensils** .2653, .2654 0 0 0 1 0.5 0 ⊗ IN OUT 0 41 In-use utensils: properly stored 0 <u>800</u> Utensils, equipment & linens: properly stored, dried & handled 0 8 0 42 ΙŇ OUT 1 0.5 0 Single-use & single-service articles: properly 43 0 0 0 OUT 1 0.5 0 stored & used ⊗ IN OUT 00 0 0 44 Gloves used properly 0 1 0.5 0 Utensils and Equipment .2653, .2654, .2663 ⊗ OUT ○ **⊗** ○ 2 1 0 Equipment, food & non-food contact surfaces approved, 45 0 \bigcirc cleanable, properly designed, constructed, & used OIN ⊗ OUT ○ **⊗** ○ 1 0.5 0 Warewashing facilities: installed, maintained, & used; 46 0 0 test strips **⊗** ○ ○ 1 0.5 0 ⊗ OUT 0 8 0 47 Non-food contact surfaces clean **Facilities Physical** .2654, .2655, .2656 $\bigcirc \bigcirc \bigcirc \bigcirc$ 2 1 0 OUT Hot & cold water available; adequate pressure 0 0 0 48 OIN 8 49 Plumbing installed; proper backflow devices 0 0 0 OUT OUT 50 0 0 0 Sewage & waste water properly disposed 1 0 OIN ⊗ OUT 0 0 **8** 1 0.5 0 Toilet facilities: properly constructed, supplied 0 0 51 0

North Carolina Department of Health & Human Services ● Division of Public Health
Environmental Health Section ● Food Protection Program

Total Deductions:

0 0 0 1 0.5 0

800

1 0.5 0

0 0 0 1 0.5 0 00

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Comment Addendum to Food Establishment Inspection Report

Establishment Name: KOWLOON RESTAURANT	Establishment ID: 3034011116	Date: 12/17/2012
Location Address: 2255 CLOVERDALE AVE		Status Code: A
City: WINSTON SALEM State: NC		Category #:IV
County: 34 Forsyth Zip: 27103		Email 1:
Wastewater System: ⊗ Municipal/Community ○ On-Site System Water Supply: ⊗ Municipal/Community ○ On-Site System		Email 2:
Permittee: TSAN CHAN		Email 3:

Temperature Observations								
ltem chicken	Location cook temp	Temp 210	Item raw chicken	Location reach-in cooler	Temp 30	Item cabbage	Location wic	Temp 40
rawchicken	sandwich top fridge	39	crab rangun	reach-in cooler	30	cooked	wic	37
raw pork	sandwich top fridge	39	white rice	rice cookers	160			
cooked	sandwich top fridge	38	fried rice	rice cookers	160			
raw beef	sandwich top fridge	39	shrimp	cook temp	170			
garlic & oil	sandwich top fridge	43	cooked pork	wic	36			
egg rolls	reach-in cooler	39	raw chicken	wic	36			
cooked	reach-in cooler	28	raw pork	wic	36			

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.

An employee health policy agreement must be in place and each employee must be informed and aware of the policy requirements.

Telephone:



- There were two employee drinks sitting on the prep table across from the three compartment sink and one sitting on the shelf over the prep line. All employee drinks are to be placed in a cup with a lid and straw and placed below or away from food prep or food storage areas. No bottled drinks with a screw top lid are allowed in the food prep areas.
- When washing hands, the proper procedure is as follows: wet hands with warm water; dispense soap and lather for at least 15 seconds while paying attention to nail beds and between fingers; rinse in warm water; dry hands with an approved hand drying device or disposable paper towel; turn off faucet without touching the handles of the faucet. Hands must be washed when changing from handling raw meat to handling vegetables or ready to eat foods, when changing from dish/utensil washing to food handling, after leaving and returning to the kitchne, after using the restroom and whenever hands are visibly soiled.
- 8 The towel dispenser at the hand sink by the raw meat prep sink is not properly dispensing paper towels.



Ε	Establishment Name: KOWLOON RESTAURANT Es	stablishment ID: 3034011116
Γ	Observations and Corrective Violations cited in this report must be corrected within the time frames below, o	
13	13 There were several items uncovered in the refrigeration units. All food must vegetables and spices that are sitting out at room temperature.	
14	Almost all of the metal pans and plastic containers checked today were improor food residue on them. All items must be properly washed to remove all so temperature of at least 170°F. All dishes and containers need to be properly	illing and the sanitized by submersion in hot water at a
19	A container of egg rolls was sitting beside the fryers at 59°F. All food items r held cold. No potentially hazardous foods are permitted to sit out at room ter	
21	All potentially hazardous, ready to eat foods that are kept for more than 24 he equipment that is holding temperatures of 41°F or below, items may be mark temperatures at 41-45°F, items may be kept up to 4 days.	
26	The spray bottle of chlorine sanitizer was showing 0ppm for chlorine. Chlorin less than 200ppm maximum at all times. Test chlorine sanitizer daily and missing the chlorine sanitizer.	
37	Canned foods that are dented on the top, bottom or side seams must be kep or recalled products shall be segregated and held in designated areas that are and single service or single use articles.	



Wiping cloths that are used for wiping down equipment and surfaces must be maintained in sanitizer at the appropriate strength at all times. Additionally, the containers may not be stored on the floor.

39

Comment Addendum to Food Establishment Inspection Report

Establishment Name: KOWLOON RESTAURANT Establishment ID: 3034011116

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.

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Colol
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42 All metal containers that were checked today were stacked wet. All items must be allowed to completely air dry before stacking. / There was a baseball caps stored in a container of clean wiping cloths. Keep personal clothing separated from clean linens at all t imes.

- The domestic food processor is listed as a domestic unit and must be removed from the facility as it may not be used in a commercial food operation. / Replace rusted shelves in the walk-in cooler as needed. / Install screws in the holes on the top of the prep tables on the cooking line. / Caulk all joints of the exhaust hood as needed. / Replace broken refrigerator gaskets on the sandwich top refrigerator.
- The three compartment sink was not clean when I arrived. There was food debris in all three compartments and the clean drain board was soiled. The three compartment sink must be cleaned on a normal, periodic basis throughout the day. When washing dishes, the proper method must be used. Wash in the first compartment, rinse cleaned dishes in the middle compartment and completely submerge in the third compartment for at least 30 seconds.
- Cleaning is needed throughout the facility with special attention being paid to the following: Table bottoms and shelves, inside refrigerators and freezers, on equipment handles, wok table and catch pans, around the lid of the sandwich top refrigerator, and outside of storage containers.
- The hand sink beside the vegetable prep sink is draining very slowly and needs to be checked and repaired as needed.

A covered trash receptacle is required for the women's restroom.

Floor, wall and ceiling cleaning is needed throughout the facility. Keep all non food storage at least 6" above the floor at all times to facilitate cleaning. / Basebaord repair is needed in various places throughout.



Comment Addendum to Food Establishment Inspection Report

Establishment Name: KOWLOON RESTAURANT Establishment ID: 3034011116

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.



