Food Establishment Inspection Report

Establishment Name: CHINA WOK Establishment ID: 3034011271

Date: 11 / 01 / 2012 Status Code: A					
Time In: <u>Ø 1</u>	: <u>5 Ø</u> ⊗ pm	Time Out	<u>Ø4</u> : <u>3</u>	<u>ø</u> ⊗	am pm
Total Time:	2 hrs 40 minute	es			
Category #:	IV				
Establishment Type:					

Instructions:

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

Location Address: 508	85 COUNTRY CLUB ROAD			
City: WINSTON SALE	М			
State: NC	_ Zip: 27104			
County: 34 Forsyth				
Permittee: KUANG W	EL LIE			
Telephone:				
⊗Inspection				
○Re-Inspection				
Wastewater System:				
⊗Municipal/Community				
○On-Site System				
Water Supply:				
⊗Municipal/Community				
○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

3. 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: 93

Risk factors: Contributing factors that increase the chance of developing foodborne illness. **Public Health Interventions:** Control measures to prevent foodborne illness or injury.

Public Health Interventions: Control measures to prevent foodborne illness or injury.							
Со	mpliance Statu	OUT	CDI	R	VR		
Su	pervision	.2652					
1	⊗ ○ ○ IN OUT N/A	PIC Present; Demonstration-Certification by accredited program and perform duties	$\bigcirc \bigcirc$ \bigcirc \bigcirc \bigcirc	0	0	0	
En	ployee Health	.2652					
2	O & IN OUT	Management, employees knowledge; responsibilities & reporting	○ ○ ⊗ 3 1.5 0	8	0	0	
3	O & IN OUT	Proper use of reporting, restriction & exclusion	○ ○ ⊗ 3 1.5 0	8	0	0	
Go	od Hygienic F	Practices .2652, .2653					
4	⊗ ○ IN OUT	Proper eating, tasting, drinking, or tobacco use	$\begin{array}{c c} \bigcirc \bigcirc \bigcirc \bigcirc \\ 2 & 1 & 0 \end{array}$	0	0	0	
5	⊗ ○ IN OUT	No discharge from eyes, nose, and mouth	0 0 0 1 0.5 0	0	0	0	
Pre	eventing Cont	amination by Hands .2652, .2653, .2655, .265	5				
6	⊗ ○ IN OUT	Hands clean & properly washed	0 0 0 4 2 0	0	0	0	
7	⊗ ○ ○ IN OUT N/O	No bare hand contact with RTE foods or pre-approved alternate procedure properly allowed	○ ○ ○ 3 1.5 0	0	0	0	
8	O & IN OUT	Handwashing sinks supplied & accessible	○ ⊗ ○ 2 1 0	0	0	0	
Ap	proved Sourc	e .2653, .2655					
9	⊗ ○ IN OUT	Food obtained from approved source	$\bigcirc\bigcirc\bigcirc\bigcirc$	0	0	0	
10	O O & IN OUT N/O	Food received at proper temperature	$\begin{array}{c c} \bigcirc \bigcirc \bigcirc \bigcirc \\ 2 & 1 & 0 \end{array}$	0	0	0	
11	⊗ ○ IN OUT	Food in good condition, safe & unadulterated	0 0 0 2 1 0	0	0	0	
12	⊗ ○ ○ ○ IN OUT N/A N/O	Required records available: shellstock tags, parasite destruction	$\bigcirc\bigcirc\bigcirc\bigcirc$	0	0	0	
Pro	otection from	Contamination .2653, .2654					
13	O & O O	Food separated & protected	008	8	0	0	
14	O & IN OUT	Food-contact surfaces: cleaned & sanitized	3 1.5 0	0	0	0	
15	⊗ ○ IN OUT	Proper disposition of returned, previously served,	3 1.5 0	0	0	0	
Potentially Hazardous Food TIme/Temperature .2653							
16	⊗ ○ ○ ○ ○ IN OUT N/A N/O	Proper cooking time & temperatures	0 0 0 3 1.5 0		0	0	
17	0 0 0 8 IN OUT N/A N/O	Proper reheating procedures for hot holding	0 0 0 3 1.5 0	0	0	0	
18		Proper cooling time & temperatures	000	0	0	0	
19		Proper hot holding temperatures	3 1.5 0	0	0	0	
20		Proper cold holding temperatures	3 1.5 0	0	0	0	
21	O & O O	Proper date marking & disposition	3 1.5 0	8	0	0	
22		Time as a public health control: procedures & records	3 1.5 0	0	0	0	
	nsumer Advis	sory .2653	2 1 0				
23	O O &	Consumer advisory provided for raw or undercooked foods	000		0	0	
		ole Populations .2653	1 0.5 0	Ÿ	-		
24	800	Pasteurized foods used; prohibited foods not offered	○ ○ ○ 3 1.5 0		0	0	
	emical	.2653, .2657	3 1.5 0				
25	800	Food additives: approved & properly used	000		0	0	
26 26	IN OUT N/A	Toxic substances properly identified stored, & used	1 0.5 0			_	
	IN OUT N/A		2 1 0				
	ntormance wi	th Approved Procedures .2653, .2654,					
27	IN OUT NA	Compliance with variance, specialized process, reduced oxygen packing criteria or HACCP plan	$\begin{bmatrix} \bigcirc \bigcirc \bigcirc \bigcirc \bigcirc \\ 2 & 1 & 0 \end{bmatrix}$		0	0	

Food Establishment Inspection Report, continued

Establishment Name: CHINA WOK Establishment ID: 3034011271

Instru	ictions	, continu	uea:

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

- 6. 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".
- 8. 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:

Regulatory Authority (Signature)

Contact Number:

(336)703-3128

Verification Required Date: / /

REHS ID: 944 - Sizemore, Clark

No. of Risk Factor/ Intervention Violations: 6

No. of Repeat Risk Factor/Intervention Violations: ₋

52

53

54

8

OUT

OIN ⊗ OUT facilities maintained

Physical facilities installed, maintained & clean

Meets ventilation & lighting requirements;

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 O O O 0 0 0 29 Water and ice from approved source OUT ⊗ ○ ○ IN OUT N/A 0 0 0 1 0.5 0 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 NOUT N/A N/O Plant food properly cooked for hot holding 32 0 0 0 ○ **⊗** ○ 1 0.5 0 ○ **⊗** ○ ○ IN OUT N/A N/O 33 Approved thawing methods used 0 0 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 OUT Contamination prevented during food preparation, 37 0 0 \bigcirc storage & display OUT ○ ○ ○ 1 0.5 0 38 Personal cleanliness 0 0 0 OIN. ⊗ OUT 0 0 **8** 1 0.5 0 0 39 Wiping cloths: properly used & stored 0 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 0 41 In-use utensils: properly stored 000Utensils, equipment & linens: properly stored, dried & handled 0 0 0 42 OUT 1 0.5 0 Single-use & single-service articles: properly 43 0 0 0 OUT 1 0.5 0 stored & used ⊗ IN OUT $\overline{000}$ 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 0 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 ⊗ IN OUT 49 Plumbing installed; proper backflow devices 0 0 0 OUT 50 0 0 0 Sewage & waste water properly disposed 1 0 ⊗ IN 0 0 0 1 0.5 0 OUT Toilet facilities: properly constructed, supplied 0 0 51 0 OUT Garbage & refuse properly disposed; 0 0 0 1 0.5 0

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

Total Deductions:

0 0

0 0 0

0 0 0

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1 0.5 0

○ **⊗** ○ 1 0.5 0

		Commer	it Addenc	ium to	roou	EStabiisnir	ient ii	nspectio	n keport	
	Establishmer	nt Name: CHINA	A WOK			Establishment	ID: 303	34011271	Date: 11/01/2012	
	Location A	Address: 5085 (COUNTRY CLUB	ROAD					Status Code: A	
	City: WIN	STON SALEM		State:	NC_				Category #:IV	
	County: 34		Zip	o: <u>27104</u>					Email 1:	
		ter System: ⊗							Email 2:	
	Water Su	pply: ⊗ : KUANG WEL	Municipal/Communi	ity On-Site	System					
	Telephon								Email 3:	
				Temp	erature	Observations				
	Item white rice	Location warmer	Temp 168	Item egg roll	Locatio	n .	Temp Ite	em I	Location	Temp
	egg drop soup		149	-33						
	yellow rice	warmer	145							
	noodles	cooked to	175							
	cooked	cooler	39							
	raw chicken	cooler	37							
	cooked	make unit	38							
	noodles	make unit	36							
2		n in charge of th t.2-103.11 and 2		ist have an e	employee	health policy and I	have eve	ery employee s	sign an	
3	The persor	n in charge of th	e restaurant mu	ıst inform en	nployees v	vhen they need to	report a	diagnosed illn	ess.2-201.13	
8		rived the hand si is to be kept free			single serv	vice container and	I a key to	o the water fau	cet in the sink vat. ⁻	The
13	3 One large	container of dice	ed pork was not	covered, ne	eed to cove	er all food in walk	in unless	s it is cooling p	roperly.3-302.11	

	Comment Addendum to Food Establishment Inspection Report
Es	stablishment Name: CHINA WOK Establishment ID: 3034011271
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	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.
14	The prep sinks and the three compartment sinks and drain boards had food particles and need to be cleaned after every use. The sanitizer in the 3rd vat was not mixed correctly, less than 50ppm chlorine. Corrected during inspection. Final sanitizer was 50ppm chlorine. 4-602.11
21	If a food is held in refrigeration for more than 24 hours the date it was stored must be placed on the food container and disposed of after 7 days if the food temperature is maintained at 41F or below.3-501.17
33	Do not place frozen food in sink or on counter to thaw at room temperature, thaw in refrigerator over night or under running water of 70F or less.3-501.13
39	Dry wiping cloths and wet sanitizing wiping cloths must be free of food debris and visible soil.30304.14
45	The domestic rice warmer is not approved and the up right domestic freezer is not approved. Need to repair latch on one rice warmer.4-201.11,4-20412,4-202.11,4-205.10 Need to check all gray bus tubs and replace broken or damaged tubs.
46	The temperature of the wash vat was 98F must maintain temperature of 110F.
47	Need to clean shelving of work table, steel shelving above work areas, gaskets of refrigeration, sides of sinks, and equipment.4-601.11 and 4-602.13

Comment Addendum to Food Establishment Inspection Report

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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.



Floor and wall cleaning needed all over facility.6-501.12

Low light in one prep area. Replace light bulbs.6-303.11



Comment Addendum to Food Establishment Inspection Report

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Observations and Corrective Actions

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