Food Establishment Inspection Report

Score: 93.5

Establishment Name: CHINA WOK
Establishment ID: 3034011271
Location Address: 5085 COUNTRY CLUB ROAD
☒ Inspection ☐ Re-Inspection
City: WINSTON SALEM **State:** NC
Date: 07 / 02 / 2013 **Status Code:** A
Zip: 27104 **County:** 34 Forsyth
Time In: 01 : 10 ○ am ⊗ pm **Time Out:** 03 : 00 ○ am ⊗ pm
Permittee: KUANG WEL LIE
Total Time: 1 hr 50 minutes
Telephone:
Category #: IV
FDA Establishment Type:
Wastewater System: ☒ Municipal/Community ☐ On-Site System
Water Supply: ☒ Municipal/Community ☐ On-Site Supply
No. of Risk Factor/Intervention Violations: 3
No. of Repeat Risk Factor/Intervention Violations:

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
Supervision					.2652						
1	☒	☐	☐		PIC Present; Demonstration-Certification by accredited program and perform duties	2		0	☐	☐	☐
Employee Health					.2652						
2	☒	☐			Management, employees knowledge; responsibilities & reporting	3	1.5	0	☐	☐	☐
3	☐	☒			Proper use of reporting, restriction & exclusion	3	1.5	☒	☒	☐	☐
Good Hygienic Practices					.2652, .2653						
4	☒	☐			Proper eating, tasting, drinking, or tobacco use	2	1	0	☐	☐	☐
5	☒	☐			No discharge from eyes, nose or mouth	1	0.5	0	☐	☐	☐
Preventing Contamination by Hands					.2652, .2653, .2655, .2656						
6	☒	☐			Hands clean & properly washed	4	2	0	☐	☐	☐
7	☐	☐	☐	☒	No bare hand contact with RTE foods or pre-approved alternate procedure properly followed	3	1.5	0	☐	☐	☐
8	☐	☒			Handwashing sinks supplied & accessible	2	1	☒	☒	☐	☐
Approved Source					.2653, .2655						
9	☒	☐			Food obtained from approved source	2	1	0	☐	☐	☐
10	☐	☐		☒	Food received at proper temperature	2	1	0	☐	☐	☐
11	☒	☐			Food in good condition, safe & unadulterated	2	1	0	☐	☐	☐
12	☐	☐	☐	☒	Required records available: shellstock tags, parasite destruction	2	1	0	☐	☐	☐
Protection from Contamination					.2653, .2654						
13	☒	☐	☐	☐	Food separated & protected	3	1.5	0	☐	☐	☐
14	☒	☐			Food-contact surfaces: cleaned & sanitized	3	1.5	0	☐	☐	☐
15	☒	☐			Proper disposition of returned, previously served, reconditioned, & unsafe food	2	1	0	☐	☐	☐
Potentially Hazardous Food TIme/Temperature					.2653						
16	☐	☐	☐	☒	Proper cooking time & temperatures	3	1.5	0	☐	☐	☐
17	☐	☐	☐	☒	Proper reheating procedures for hot holding	3	1.5	0	☐	☐	☐
18	☐	☐	☐	☒	Proper cooling time & temperatures	3	1.5	0	☐	☐	☐
19	☒	☐	☐	☐	Proper hot holding temperatures	3	1.5	0	☐	☐	☐
20	☒	☐	☐	☐	Proper cold holding temperatures	3	1.5	0	☐	☐	☐
21	☐	☒	☐	☐	Proper date marking & disposition	3	☒	0	☐	☐	☐
22	☐	☐	☐	☒	Time as a public health control: procedures & records	2	1	0	☐	☐	☐
Consumer Advisory					.2653						
23	☒	☐	☐		Consumer advisory provided for raw or undercooked foods	1	0.5	0	☐	☐	☐
Highly Susceptible Populations					.2653						
24	☒	☐	☐		Pasteurized foods used; prohibited foods not offered	3	1.5	0	☐	☐	☐
Chemical					.2653, .2657						
25	☒	☐	☐		Food additives: approved & properly used	1	0.5	0	☐	☐	☐
26	☒	☐	☐		Toxic substances properly identified stored, & used	2	1	0	☐	☐	☐
Conformance with Approved Procedures					.2653, .2654, .2658						
27	☐	☐	☒		Compliance with variance, specialized process, reduced oxygen packing criteria or HACCP plan	2	1	0	☐	☐	☐

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
Safe Food and Water					.2653, .2655, .2658						
28	☒	☐	☐		Pasteurized eggs used where required	1	0.5	0	☐	☐	☐
29	☒	☐			Water and ice from approved source	2	1	0	☐	☐	☐
30	☐	☐	☒		Variance obtained for specialized processing methods	1	0.5	0	☐	☐	☐
Food Temperature Control					.2653, .2654						
31	☐	☒			Proper cooling methods used; adequate equipment for temperature control	1	☒	0	☐	☐	☐
32	☒	☐	☐	☐	Plant food properly cooked for hot holding	1	0.5	0	☐	☐	☐
33	☒	☐	☐	☐	Approved thawing methods used	1	0.5	0	☐	☐	☐
34	☒	☐			Thermometers provided & accurate	1	0.5	0	☐	☐	☐
Food Identification					.2653						
35	☐	☒			Food properly labeled: original container	2	☒	0	☐	☐	☐
Prevention of Food Contamination					.2652, .2653, .2654, .2656, .2657						
36	☒	☐			Insects & rodents not present; no unauthorized animals	2	1	0	☐	☐	☐
37	☐	☒			Contamination prevented during food preparation, storage & display	2	☒	0	☐	☐	☐
38	☒	☐			Personal cleanliness	1	0.5	0	☐	☐	☐
39	☐	☒			Wiping cloths: properly used & stored	1	0.5	☒	☐	☐	☐
40	☐	☐	☒		Washing fruits & vegetables	1	0.5	0	☐	☐	☐
Proper Use of Utensils					.2653, .2654						
41	☐	☒			In-use utensils: properly stored	1	☒	0	☐	☐	☐
42	☒	☐			Utensils, equipment & linens: properly stored, dried & handled	1	0.5	0	☐	☐	☐
43	☒	☐			Single-use & single-service articles: properly stored & used	1	0.5	0	☐	☐	☐
44	☐	☒			Gloves used properly	1	0.5	☒	☐	☐	☐
Utensils and Equipment					.2653, .2654, .2663						
45	☐	☒			Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed, & used	2	☒	0	☐	☐	☐
46	☒	☐			Warewashing facilities: installed, maintained, & used; test strips	1	0.5	0	☐	☐	☐
47	☒	☐			Non-food contact surfaces clean	1	0.5	0	☐	☐	☐
Physical Facilities					.2654, .2655, .2656						
48	☒	☐	☐		Hot & cold water available; adequate pressure	2	1	0	☐	☐	☐
49	☒	☐			Plumbing installed; proper backflow devices	2	1	0	☐	☐	☐
50	☒	☐			Sewage & waste water properly disposed	2	1	0	☐	☐	☐
51	☒	☐	☐		Toilet facilities: properly constructed, supplied & cleaned	1	0.5	0	☐	☐	☐
52	☐	☒			Garbage & refuse properly disposed; facilities maintained	1	☒	0	☐	☐	☐
53	☒	☐			Physical facilities installed, maintained & clean	1	0.5	0	☐	☐	☐
54	☐	☒			Meets ventilation & lighting requirements; designated areas used	1	☒	0	☐	☐	☐
					Total Deductions:	6.5					

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

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Permittee: KUANG WEL LIE

Email 1:

Telephone:

Email 2:

Email 3:

Temperature Observations

Item	Location	Temp	Item	Location	Temp	Item	Location	Temp
egg drop soup	steam table	170	cooked	make unit	41			
brown rice	warmer	160	cooked	make unit	38			
egg roll	cooler	39	raw chciken	make unit	38			
cabbage	cooler	39	white rice	warmer	160			
chicken	cooler	78						
shrimp	cooler	38						
beef	cooler	38						
chicken	cooler	37						

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.

3 Make sure all employees know when to report a food borne illness.
2-201.11 (D) and (F) Responsibility of Permit Holder, Person in Charge, and Conditional Employees-Responsibility of the PIC to Exclude or Restrict

Spell

8 Do not store "bubble gun toy" in hand sink.
5-205.11 Using a Handwashing Sink-Operation and Maintenance

21 All foods in walk in refrigerator held for more than 24 hours must be date marked with the date the food was placed in the walk in.
3-501.17 Ready-To-Eat Potentially Hazardous Food (Time/Temperature Control for Safety Food), Date Marking

Person in Charge (Print & Sign): Kiwen Sun

Regulatory Authority (Print & Sign): Clark Sizemore

REHS ID: 944 - Sizemore, Clark Verification Required Date: ___ / ___ / _____

REHS Contact Phone Number: (336) 703-3128

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31 Chicken in walk covered with plastic was 78F. Need to cool chicken or other food from 135F to 70F in 2 hours in an ice bath or using other approved methods; then place in walk in cooler for 4hours to cool to 41F or below.
3-501.15 Cooling Methods

35 Seasoning for chicken was stored in a soy sauce bucket.
3-302.12 Food Storage Containers Identified with Common Name of Food

37 Need to cover all food that has been properly cooled with a lid or a cover. Some foods were not covered today. Store chicken on bottom shelf of walk in; and coke bottles in an area that is not exposed to raw food. Need to seal bags of dry rice after use.
3-307.11 Miscellaneous Sources of Contamination

39 Wiping cloths are to be dry and used only to wipe food spills.
3-304.14 Wiping Cloths, Use Limitation

41 Do not use plastic bowls in as scoops in bulk dry food. Need to keep scoop handles out of bulk food. Do not store cleaver between make unit and work table.
3-304.12 In-Use Utensils, Between-Use Storage

44 No gloves used during the inspection.
3-304.15 (B)-(D) Gloves, Use Limitations

45 The magic chef up right freezer is not approved equipment.
4-205.10 Food Equipment, Certification and Classification

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Spell

52 Need plug in dumpster.
5-501.15 Outside Receptacles

54 Some light fixtures do no work repair as soon as possible. Clean flour dust from ceiling vents.
6-303.11 Intensity-Lighting
6-304.11 Mechanical-Ventilation

Spell check complete

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