

# Food Establishment Inspection Report

Score: 91.5

Establishment Name: SAKURA JAPANESE RESTAURANT AND SUSHI

Establishment ID: 3034011677

Location Address: 548 S STRATFORD RD

Inspection  Re-Inspection

City: WINSTON SALEM State: NC

Date: 06 / 19 / 2019 Status Code: A

Zip: 27103 County: 34 Forsyth

Time In: 01 : 45 <sup>am</sup>  <sub>pm</sub> Time Out: 05 : 10 <sup>am</sup>  <sub>pm</sub>

Permittee: W S SAKURA INC

Total Time: 3 hrs 25 minutes

Telephone: (336) 777-8744

Category #: IV

Wastewater System:  Municipal/Community  On-Site System

FDA Establishment Type: Full-Service Restaurant

Water Supply:  Municipal/Community  On-Site Supply

No. of Risk Factor/Intervention Violations: 6

No. of Repeat Risk Factor/Intervention Violations: 2

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
<b>Supervision</b> .2652								
1	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	PIC Present; Demonstration-Certification by accredited program and perform duties	2	0		
<b>Employee Health</b> .2652								
2	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Management, employees knowledge; responsibilities & reporting	3	13	0	
3	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper use of reporting, restriction & exclusion	3	13	0	
<b>Good Hygienic Practices</b> .2652, .2653								
4	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper eating, tasting, drinking, or tobacco use	2	1	0	
5	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	No discharge from eyes, nose or mouth	1	03	0	
<b>Preventing Contamination by Hands</b> .2652, .2653, .2655, .2656								
6	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Hands clean & properly washed	4	2	0	
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	
8	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Handwashing sinks supplied & accessible	2	1		<input checked="" type="checkbox"/>
<b>Approved Source</b> .2653, .2655								
9	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food obtained from approved source	2	1	0	
10	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Food received at proper temperature	2	1	0	
11	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food in good condition, safe & unadulterated	2	1	0	
12	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Required records available: shellstock tags, parasite destruction	2	1	0	
<b>Protection from Contamination</b> .2653, .2654								
13	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food separated & protected	3			<input checked="" type="checkbox"/>
14	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food-contact surfaces: cleaned & sanitized	3			<input checked="" type="checkbox"/>
15	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper disposition of returned, previously served, reconditioned, & unsafe food	2	1	0	
<b>Potentially Hazardous Food Time/Temperature</b> .2653								
16	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Proper cooking time & temperatures	3	13	0	
17	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Proper reheating procedures for hot holding	3	13	0	
18	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cooling time & temperatures	3	13	0	
19	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper hot holding temperatures	3	13	0	
20	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper cold holding temperatures	3	13		<input checked="" type="checkbox"/>
21	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper date marking & disposition	3			<input checked="" type="checkbox"/>
22	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Time as a public health control: procedures & records	2	1	0	
<b>Consumer Advisory</b> .2653								
23	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Consumer advisory provided for raw or undercooked foods	1	03		<input checked="" type="checkbox"/>
<b>Highly Susceptible Populations</b> .2653								
24	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Pasteurized foods used; prohibited foods not offered	3	13	0	
<b>Chemical</b> .2653, .2657								
25	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Food additives: approved & properly used	1	03	0	
26	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Toxic substances properly identified stored, & used	2	1	0	
<b>Conformance with Approved Procedures</b> .2653, .2654, .2658								
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	

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
<b>Safe Food and Water</b> .2653, .2655, .2658								
28	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Pasteurized eggs used where required	1	03	0	
29	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Water and ice from approved source	2	1	0	
30	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Variance obtained for specialized processing methods	1	03	0	
<b>Food Temperature Control</b> .2653, .2654								
31	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cooling methods used; adequate equipment for temperature control	1	03	0	
32	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Plant food properly cooked for hot holding	1	03	0	
33	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Approved thawing methods used	1	03	0	
34	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Thermometers provided & accurate	1	03	0	
<b>Food Identification</b> .2653								
35	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food properly labeled: original container	2			<input checked="" type="checkbox"/>
<b>Prevention of Food Contamination</b> .2652, .2653, .2654, .2656, .2657								
36	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Insects & rodents not present; no unauthorized animals	2	1	0	
37	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Contamination prevented during food preparation, storage & display	2	1	0	
38	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Personal cleanliness	1	03	0	
39	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Wiping cloths: properly used & stored	1	03	0	
40	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Washing fruits & vegetables	1	03	0	
<b>Proper Use of Utensils</b> .2653, .2654								
41	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	In-use utensils: properly stored	1			<input checked="" type="checkbox"/>
42	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Utensils, equipment & linens: properly stored, dried & handled	1	03		<input checked="" type="checkbox"/>
43	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Single-use & single-service articles: properly stored & used	1	03	0	
44	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Gloves used properly	1	03	0	
<b>Utensils and Equipment</b> .2653, .2654, .2663								
45	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed, & used	2			<input checked="" type="checkbox"/>
46	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Warewashing facilities: installed, maintained, & used; test strips	1	03		<input checked="" type="checkbox"/>
47	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Non-food contact surfaces clean	1			<input checked="" type="checkbox"/>
<b>Physical Facilities</b> .2654, .2655, .2656								
48	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Hot & cold water available; adequate pressure	2	1	0	
49	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Plumbing installed; proper backflow devices	2	1	0	
50	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Sewage & waste water properly disposed	2	1	0	
51	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Toilet facilities: properly constructed, supplied & cleaned	1	03	0	
52	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Garbage & refuse properly disposed; facilities maintained	1	03		<input checked="" type="checkbox"/>
53	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Physical facilities installed, maintained & clean	1			<input checked="" type="checkbox"/>
54	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Meets ventilation & lighting requirements; designated areas used	1			<input checked="" type="checkbox"/>
<b>Total Deductions:</b>					<b>8.5</b>			



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City: WINSTON SALEM State: NC

Comment Addendum Attached?  Status Code: A

County: 34 Forsyth Zip: 27103

Water sample taken?  Yes  No Category #: IV

Wastewater System:  Municipal/Community  On-Site System

Email 1: wssakura@aol.com

Water Supply:  Municipal/Community  On-Site System

Email 2:

Permittee: W S SAKURA INC

Email 3:

Telephone: (336) 777-8744

## Temperature Observations

### Cold Holding Temperature is now 41 Degrees or less

Item	Location	Temp	Item	Location	Temp	Item	Location	Temp
ServSafe	N. Fnu 3-27-24	00	Tofu	Salad upright cooler	38	Brown rice	Rice cooker 2	159
Hot water	3 comp sink	145	Shrimp	Make unit - fried	43	Shrimp	Cooling 2:30	69
Quat sani	3 comp sink - ppm	200	Seafood sal.	Make unit - fried	40	Shrimp	Cooling 3:10	50
Chlorine	Dishmachine - ppm	50	Noodles	Walk-in cooler	45			
Quat sani	Spray bottle - ppm	200	Egg roll	Walk-in cooler	26			
Tuna	Sushi case	41	Clear soup	Warmer 1	192			
Salmon	Reach-in cooler sushi	40	Miso soup	Warmer 2	152			
Salad	Salad upright cooler	47	White rice	Rice cooker 1	162			

## 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.

- 8 5-204.11 Handwashing Sinks-Location and Placement - PF Establishment has portioning containers and scoops in walk-in cooler to portion sauces into single-service containers without handwashing sink. Discontinue portioning and preparing sauces in walk-in cooler. Handwashing sink shall be located: (A) To allow convenient use by employees in food preparation, food dispensing, and warewashing areas. CDI: Education with person-in-charge to discontinue using walk-in cooler to prepare / dispense food.
- 13 3-302.11 Packaged and Unpackaged Food-Separation, Packaging, and Segregation - P REPEAT: In Hibachi make unit, top of make unit is open to bottom of reach-in portion. Containers of raw chicken, raw beef, and raw shrimp being stored above ready-to-eat items stored in reach-in below. Food shall be protected from cross contamination by separating raw animal foods during storage, preparation, holding, and display from: cooked ready-to-eat food. CDI: Person-in-charge moved all ready-to-eat items to opposite side of reach-in cooler.
- 14 4-601.11 (A) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - P Slicer with bag covering, being stored below prep table heavily soiled with food residue. / 5 large sushi plates, 2 plastic containers, 6 metal containers, and metal strainer bowl all with food residue. / All 3 thermometers with grease build up. Equipment food-contact surfaces and utensil shall be clean to sight and touch. CDI: All cleaned and sanitized during inspection. // 4-602.12 Cooking and Baking Equipment - C Interior and door of microwave with heavy food residue and grease. The cavities and door seals of microwave ovens shall be cleaned at least every 24 hours by using the manufacturer's recommended cleaning procedure. // 4-602.11 Equipment Food-Contact Surfaces and Utensils-Frequency - C Interior of ice machine at shield with heavy black build up. In equipment such as ice bins and beverage dispensing nozzles and enclosed components of equipment such as ice makers, shall be cleaned at a frequency



Person in Charge (Print & Sign): First Last  
Nugeraha FNU

Regulatory Authority (Print & Sign): First Last  
CHRISTY WHITLEY

*[Signature]*  
Christy Whitley REHS

REHS ID: 2610 - Whitley, Christy

Verification Required Date:      /      /     

REHS Contact Phone Number: ( 336 ) 703 - 3157



North Carolina Department of Health & Human Services • Division of Public Health • Environmental Health Section • Food Protection Program  
 DHHS is an equal opportunity employer.



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- 20 3-501.16 (A)(2) and (B) Potentially Hazardous Food (Time/Temperature Control for Safety Food), Hot and Cold Holding - P REPEAT: The following foods measuring above 41F: container of salad mixture in salad upright cooler (47F); fried make unit: shrimp (43F), portioned noodle (42F), cooked chicken (42F); walk-in cooler: noodles (45F), seafood salad (44F), shrimp (44F), soup (44F). Ready-to-eat, potentially hazardous food shall be held cold at 41F and below. CDI: Salad mixture voluntarily discarded. Education to person-in-charge regarding cold holding.
- 21 3-501.18 Ready-To-Eat Potentially Hazardous Food (Time/Temperature Control for Safety Food), Disposition - P Container of salad mixture (47F) prepared on 6-15. Food shall be discarded after 7 days IF held at 41F and below. CDI: Salad mixture voluntarily discarded. // 3-501.17 Ready-To-Eat Potentially Hazardous Food (Time/Temperature Control for Safety Food), Date Marking - PF The following foods held for more than 24 hours without indicating date of preparation: two containers of seafood salad, cooked and portioned noodles, open package of tofu, and mango salsa. Ready-to-eat, potentially hazardous food held for more than 24 hours shall be marked to indicate the date or day by which the food shall be consumed on the premises, sold, or discarded, based on the temperature and time combinations specified below. The day of preparation shall be counted as Day 1. Upon next routine inspection, foods lacking date mark will be discarded. CDI: Education with person-in-charge placed date label on
- 23 3-603.11 Consumption of Animal Foods that are Raw, Undercooked, or Not Otherwise Processed to Eliminate Pathogens - PF Sit down menu and to-go menu with advisory statement informing customers of their increased risk if consuming raw or undercooked items, however does not include the statement that the asterisked items are offered cooked to order/raw. ((Sushi menu is correct)) Include disclosure statement on these menus to identify the animal-derived foods by asterisking them to a footnote that states that the items are served raw or undercooked, or contain (or may contain) raw or undercooked ingredients. CDI: Person-in-charge added table tents to each table and at drive-thru informing customers beef is offered cooked to order.
- 35 3-601.12 Honestly Presented - C Red snapper is listed on sushi menu, however establishment is using Tilapia as red snapper. Discontinue using Tilapia as red snapper, or remove from menu. Food shall be offered for human consumption in a way that does not mislead or misinform the consumer.
- 41 3-304.12 In-Use Utensils, Between-Use Storage - C Tong handles being stored on oven handle. / Containers used to store scoops for dry ingredients heavily soiled. During pauses in food preparation or dispensing, food preparation and dispensing utensils shall be stored: in the food with their handles above the top of the food and the container; with their handles above the top of the food within containers or equipment that can be closed, such as bins of sugar, flour, or cinnamon; on a clean portion of the food preparation table or cooking equipment only if the in-use utensils and the food-contact surface of the food preparation table or cooking equipment are cleaned and sanitized at a frequency specified under §§ 4-602.11 and 4-702.11, etc.
- 42 4-901.11 Equipment and Utensils, Air-Drying Required - C Containers on clean utensil shelving, stacked wet. After cleaning and sanitizing, equipment and utensils shall be air-dried. Do not towel dry.
- 45 4-501.11 Good Repair and Proper Adjustment-Equipment - C REPEAT: The following equipment requires repair/replacement: walk-in cooler door to self close and fully latch when closed, leaking compressor to walk-in cooler, torn gaskets on upright freezer and make unit door, crack in door of dishmachine door to be rewelded smooth, add shut off valve to pepsi beverage machine, heavily rusted dunnage rack with water heater, upright freezers leaking from condensate line onto floor, and leak from salad upright cooler. Equipment shall be maintained cleanable and in good repair.



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Spell

- 46 4-501.14 Warewashing Equipment, Cleaning Frequency - C Top portion of dishmachine and clean drainboard of dishmachine heavily soiled with food debris. A warewashing machine; the compartments of sinks, basins, or other receptacles used for washing and rinsing equipment, utensils, or raw foods; and drainboards or other equipment used to substitute for drainboards as specified under § 4-301.13 shall be cleaned: (A) Before use; (B) Throughout the day at a frequency necessary to prevent recontamination of equipment and utensils and to ensure that the equipment performs its intended function; and (C) If used, at least every 24 hours.
- 47 4-601.11 (B) and (C) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - C REPEAT: Additional cleaning needed on shelving throughout establishment including: in walk-in cooler, clean utensil shelving, on shelving below prep tables, dunnage rack storing cutting boards, and inside reach-in coolers shelving; exterior of equipment along cook line and inside fryer doors, and vents inside hood to remove grease build up; along tracks and inside of beer coolers at beverage prep; exterior of dry ingredient containers (rolling and in dry storage); and containers with dry ingredients. Nonfood-contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris.
- 52 5-501.115 Maintaining Refuse Areas and Enclosures - C Heavy leaf litter and residue built up around outside dumpster. Clean and remove debris to reduce presence of flies. A storage area and enclosure for refuse, recyclables, or returnables shall be maintained free of unnecessary items, as specified under § 6-501.114, and clean.
- 53 6-501.11 Repairing-Premises, Structures, Attachments, and Fixtures-Methods - C Wall and base tiles are damaged in dry storage room at office. / Cove base removed in part of walk-in cooler. / Replace missing ceiling tile above mop sink and replace damaged/peeling ceiling tiles. / Physical facilities shall be maintained cleanable and in good repair. // 6-501.12 Cleaning, Frequency and Restrictions - C REPEAT: Additional cleaning needed on floors under equipment and in corners, on floors and baseboard in walk-in cooler, in floor sinks under prep sinks. / Clean walls to remove splatter especially around handwashing sinks and soap dispensers. / Clean light fixtures throughout. Physical facilities shall be cleaned as often as necessary to be maintained clean.
- 54 6-303.11 Intensity-Lighting - C REPEAT: Lighting measuring low (measured in foot candles) under hood along grill line and at both prep sinks in rear kitchen at 24-38 foot candles. Increase lighting to meet at least 50 foot candles.



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