Score: 97.5									
Establishment Name: KIMONO JAPANESE RESTAURANT				Establishment ID: 3034011679					
Location Address: 4910 OLD COUNTRY CLUB ROAD				☐ Re-Inspection					
City: WINSTON SALEM State: NC				Date: 07 / 16 / 2013 Status Code: A					
• — — — — — — — — — — — — — — — — — — —				Time In: $01:30\%$ pm Time Out: $04:45\%$ pm					
Zip: 27104 County: 34 Forsyth			Total Time: 3 hrs 15 minutes						
Permittee: KIMONO FOODS INC			Category #: IV						
Telephone:									
Wastewater System: ⊠Municipal/Community	☐On-Site Sys	ster	em FDA Establishment Type:						
Water Supply: ⊠Municipal/Community □ On-Site Supply			No. of Risk Factor/Intervention Violations: 3  No. of Repeat Risk Factor/Intervention Violations:						
тако сарру.				1 1	<u>.</u>	01 1	repeat Mak ractor/intervention viol		
Foodborne Illness Risk Factors and Public Health Interventions			Good Retail Practices						
Risk factors: Contributing factors that increase the chance of developing food  Public Health Interventions: Control measures to prevent foodborne illness		'	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		IN	OUT	N/A	N/O	Compliance Status	OUT CDI R VR	
Supervision .2652		Si	afe I	Food	d ar	nd W	•		
1 🛛 🖂 🖂 PIC Present; Demonstration-Certification by accredited program and perform duties	2 0	28	X			l	Pasteurized eggs used where required	1 0.5 0	
Employee Health .2652		29	×				Water and ice from approved source	210	
2 🛛 🗆 Management, employees knowledge; responsibilities & reporting	3 1.5 0	30		×			Variance obtained for specialized processing methods	1 0.5 🗶 🗆 🗆	
3 🗵 🗆 Proper use of reporting, restriction & exclusion	3 1.5 0	Fo	ood	Ten	npe	ratur	e Control .2653, .2654		
Good Hygienic Practices .2652, .2653		31	X				Proper cooling methods used; adequate equipment for temperature control	1 0.5 0	
4 🗵 🗌 Proper eating, tasting, drinking, or tobacco use	2 1 0	32	×		П	$I_{\Pi}$	Plant food properly cooked for hot holding	1 0.5 0	
5 🛛 🗆 No discharge from eyes, nose or mouth	1 0.5 0	1	×			$\Box$	Approved thawing methods used	1 0.5 0	
Preventing Contamination by Hands .2652, .2653, .2655, .2656		ı⊢	×	П			Thermometers provided & accurate		
6 M Hands clean & properly washed  No bare hand contact with RTE foods or pre-	420			Ider	ntifi	catio	•		
approved alternate procedure properly followed	3 1.5 0		×				Food properly labeled: original container	210	
8 🗵 🗆 Handwashing sinks supplied & accessible	210	1		ntio	n o	of Foo	od Contamination .2652, .2653, .2654, .2656, .265		
Approved Source .2653, .2655			X				Insects & rodents not present; no unauthorized animals	210	
9 🗵 🗌 Food obtained from approved source	210	<b> </b>		×			Contamination prevented during food	21 🗶 🗆 🗆	
10 🗵 🗌 Food received at proper temperature	210	1	×				preparation, storage & display  Personal cleanliness		
11 🛮 🖂 Food in good condition, safe & unadulterated	210	-							
12	21 🗙 🗙 🗆 🗆	1	×		_	_	Wiping cloths: properly used & stored	10.50	
Protection from Contamination .2653, .2654		_	×				Washing fruits & vegetables	1 0.5 0	
13 🗵 🖂 🖂 🖂 Food separated & protected	3 1.5 0	_	rope		_	of Ute	In-use utensils: properly stored		
14 🛛 🗌 Food-contact surfaces: cleaned & sanitized	3 1.5 0	1					Utensils, equipment & linens: properly stored,	<del>+ + + + + + + + + + + + + + + + + + + </del>	
Proper disposition of returned, previously served reconditioned, & unsafe food	, 210	-	×				dried & handled	1 0.5 0	
Potentially Hazardous Food Tlme/Temperature .2653		43	X				Single-use & single-service articles: properly stored & used	1 0.5 0	
16 🔲 🔲 🖾 Proper cooking time & temperatures	3 1.5 0	44	X				Gloves used properly	1 0.5 0	
17 🔲 🖂 🔀 Proper reheating procedures for hot holding	3 1.5 0	U	tens	ils a	and	Equ	ipment .2653, .2654, .2663		
18 ☒ ☐ ☐ Proper cooling time & temperatures	3 1.5 0	45		X			Equipment, food & non-food contact surfaces approved, cleanable, properly designed,		
19 🛛 🖂 🖂 Proper hot holding temperatures	3 1.5 0	46	×				constructed, & used Warewashing facilities: installed, maintained, &	1 0.5 0	
20 🗵 🗆 🖂 Proper cold holding temperatures	3 1.5 0	47		×			used; test strīps  Non-food contact surfaces clean		
21	31.50	┪┕			Fac	ilitie		1 0.5	
			×				Hot & cold water available; adequate pressure	21000	
22	210	I -	×		Ε	+	Plumbing installed; proper backflow devices		
Consumer advisory provided for raw or	1 0.5 🗶 🗶 🗆 🗆	1⊢				+			
Highly Susceptible Populations .2653		1 —	X		L	+	Sewage & waste water properly disposed  Toilet facilities: properly constructed, supplied		
Pasteurized foods used; prohibited foods not	3 1.5 0	51	×				& cleaned	1 0.5 0	
Chemical         .2653, .2657		52		X			Garbage & refuse properly disposed; facilities maintained		
25 🔀 🔲 Food additives: approved & properly used	10.50	53	×				Physical facilities installed, maintained & clean	1 0.5 0	
26 🛛 🗌 Toxic substances properly identified stored, & used	210	54		×			Meets ventilation & lighting requirements; designated areas used	120	
Conformance with Approved Procedures .2653, .2654, .2658		i			_				



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



Total Deductions: 2.5

# Comment Addendum to Food Establishment Inspection Report

mp Item	Status Code Category #:  Location	: <u>A</u> <u>IV</u>
	Category #:	IV
	Category #:	IV
	Location	Temp
nay increase yo	as sushi. The adviso our RISK of foodborn Raw, Undercooked,	e illness,
e the pH meter		
	Am	<u> </u>
at	ate the pH meter	ate the pH meter and did not know the procedure for testing sushi rice.

Regulatory Authority (Print & Sign):

Verification Required Date:

REHS Contact Phone Number: (336)703 - 3128

REHS ID: 944 - Sizemore, Clark



Comment Addendum to Food Establishment Inspection Report				
Establish	ment Name: KIMONO JAPANESE RESTAURANT	Establishment ID: 3034011679		
	Observations and Correct Violations cited in this report must be corrected within the time frames be			
Need to	apply to state for a variance for sushi rice.8-103.11 Documenta			
Do not	cover sushi rice with a linen or cloth.3-304.13 Linens and Napkir	ns, Use Limitations		
	use salad bowl as a scoop in bus pan used fro storing onions an 2 In-Use Utensils, Between-Use Storage	d other vegetables.		
with an Some v 4-201. 4-501.	o contact a food equipment company and paint ends of all blue wapproved equipment paint.  vire racks in the dry storage area are loosing finish and need to be 1 Equipment and Utensils-Durability and Strength 1 Good Repair and Proper Adjustment-Equipment 6 Nonfood-Contact Surfaces	•		
4-601.	o clean fryers. 1 (B) and (C) Equipment, Food-Contact Surfaces, Nonfood-Con 3 Nonfood Contact Surfaces	tact Surfaces, and Utensils		
5-501.	o clean dumpster pad. need to replace trash can in kitchen in ver 15 Maintaining Refuse Areas and Enclosures 3 Receptacles	y poor repair.		
	nt in hood area need to make sure all bulbs burning brightly. Fixt	ure in dry storage is leaking water and does not work;		





# Comment Addendum to Food Establishment Inspection Report

Establishment Name: KIMONO JAPANESE RESTAURANT Establishment ID: 3034011679

### **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.





# Comment Addendum to Food Establishment Inspection Report

Establishment Name: KIMONO JAPANESE RESTAURANT Establishment ID: 3034011679

#### **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.



