Food Establishment Inspection Report

Score: 94

Establishment Name: CHINA RESTAURANT
Establishment ID: 3034011687
Location Address: 3491 N PATTERSON AVE
☒ Inspection ☐ Re-Inspection
City: WINSTON SALEM **State:** NC
Date: 08 / 26 / 2013 **Status Code:** A
Zip: 27105 **County:** 34 Forsyth
Time In: 11 : 05 ⊗ am ○ pm **Time Out:** 12 : 30 ○ am ⊗ pm
Permittee: BI YUN QIU
Total Time: 1 hr 25 minutes
Telephone:
Category #: IV
Wastewater System: ☒ Municipal/Community ☐ On-Site System
FDA Establishment Type:
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	0	☐	☐	☐
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	☒	0	☒	☐	☐
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	☒	☒	☐	☐
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	0.5	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	1	☒	☐	☐	☐
Prevention of Food Contamination .2652, .2653, .2654, .2656, .2657											
36	☐	☒			Insects & rodents not present; no unauthorized animals	2	☒	0	☐	☐	☐
37	☐	☒			Contamination prevented during food preparation, storage & display	2	☒	0	☐	☐	☐
38	☐	☒			Personal cleanliness	1	☒	0	☐	☐	☐
39	☐	☒			Wiping cloths: properly used & stored	1	☒	0	☐	☐	☐
40	☒	☐	☐		Washing fruits & vegetables	1	0.5	0	☐	☐	☐
Proper Use of Utensils .2653, .2654											
41	☐	☒			In-use utensils: properly stored	1	0.5	☒	☐	☐	☐
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	0	☐	☐	☐
Utensils and Equipment .2653, .2654, .2663											
45	☒	☐			Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed, & used	2	1	0	☐	☐	☐
46	☒	☐			Warewashing facilities: installed, maintained, & used; test strips	1	0.5	0	☐	☐	☐
47	☐	☒			Non-food contact surfaces clean	1	☒	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	0.5	0	☐	☐	☐
53	☒	☐			Physical facilities installed, maintained & clean	1	0.5	0	☐	☐	☐
54	☒	☐			Meets ventilation & lighting requirements; designated areas used	1	0.5	0	☐	☐	☐
					Total Deductions:	6					

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Permittee: BI YUN QIU

Email 1:

Telephone:

Email 2:

Email 3:

Temperature Observations

Item	Location	Temp	Item	Location	Temp	Item	Location	Temp
Cooked	Make unit	44	Hot water	Three compartment sink	132			
Cooked pork	Make unit	43	Chlorine	Bottle in ppm	100			
Raw chicken	Make unit	44						
Raw beef	Make unit	41						
Crab	Lower make unit	39						
Egg rolls	Walk in cooler	43						
Cooked	Walk in cooler	40						
Raw chicken	Walk in cooler	39						

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 6-301.14 Handwashing Signage - Employee handwash sign missing in men's restroom - must have employee handwash signs posted over all handsinks, especially in restrooms

Spell

14 4-602.11 Equipment Food-Contact Surfaces and Utensils-Frequency - Cleaver, tong and wisk had food debris or grease still present - make sure to thoroughly clean and sanitize utensils after use, especially before placing in clean area to be used in food prep - manager sent items back to be rewashed and sanitized

21 3-501.17 Ready-To-Eat Potentially Hazardous Food (Time/Temperature Control for Safety Food), Date Marking - Bins of egg rolls had no date marking present - under Food Code, potentially hazardous, ready to eat items held for more than 24 hours must be date marked by date discard/consumed and held for no more than 4 days if held at 41 to 45 deg F or no more than 7 days if held at 41 deg F or less

Person in Charge (Print & Sign): Bi Yun (*First*) Qiu (*Last*)

Regulatory Authority (Print & Sign): Kenneth (*First*) Michaud (*Last*) Kenneth Michaud REHS

REHS ID: 2259 - Michaud, Kenneth Verification Required Date: ___ / ___ / _____

REHS Contact Phone Number: (_____) _____ - _____

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35 3-602.11 Food Labels - Label for MSG bin had faded - make sure to relabel faded labels on bins so they are clearly legible

36 6-202.15 Outer Openings, Protected - Rear door has gaps present at base and top of door allowing for pests to enter kitchen - have repaired so no gaps are present around door

37 3-305.11 Food Storage-Preventing Contamination from the Premises - Pan of frozen chicken stored with no cover in reach in cooler - make sure to cover all food items as to prevent possible contamination from premises

38 2-402.11 Effectiveness-Hair Restraints - Observed employees prepare food without proper hair restraint at beginning of inspection - make sure all employees wear effective hair restraint while in food prep areas

39 3-304.14 Wiping Cloths, Use Limitation - Wiping cloth stored laying on counter - if using wiping cloth for wiping down counters, said cloths must be stored in sanitizer solution at appropriate strengths

41 3-304.12 In-Use Utensils, Between-Use Storage - A couple of scoops stored with handle laying in product - make sure handles are sticking out of product and not making contact as to prevent possible cross contamination

47 4-602.13 Nonfood Contact Surfaces - Detailed cleaning needed on hood screens as on racks in walk in cooler as they contain alot of grease and debris build-up

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