## Food Establishment Inspection Report

Establishment Name: EAST CHINA RESTAURANT

Date: <u>Ø 2</u> / <u>27</u> / <u>2013</u>	Status Code: A
Time In: $\underline{\emptyset 1}$ : $\underline{\emptyset \emptyset} \otimes_{pm}^{\bigcirc am}$	Time Out: $\underline{\emptyset 2}$ : $\underline{45} \otimes_{pm}^{\bigcirc am}$
Total Time: _1 hr 45 minutes	3

Category #: IV

Establishment Type: \_

#### Instructions:

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

Location Address: 216 SUMMIT SQUARE				
City: _WINSTON-SALEM				
State: NC Zip: 27105				
County: 34 Forsyth				
Permittee: NEO EAST CHINA INC				
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".

\_\_\_ Establishment ID: \_\_\_\_\_\_3034011779

#### Foodborne Illness Risk Factors and Public Health Interventions

Score: 94.5

**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						
1	PIC Present; Demonstration-Certification by accreding the NA program and perform duties		O O 2 0	0	0	0	
En	ployee Health	.2652					
2	O & IN OUT	Management, employees knowledge; responsibilities & reporting	○ ○ <b>⊗</b> 3 1.5 0	8	0	0	
3	⊗ ○ IN OUT	Proper use of reporting, restriction & exclusion	O O O 3 1.5 0	0	0	0	
Go	od Hygienic F	Practices .2652, .2653					
4	O & IN OUT	Proper eating, tasting, drinking, or tobacco use	○ <b>⊗</b> ○ 2 1 0	8	0	0	
5	⊗ ○ IN OUT	No discharge from eyes, nose, and mouth	0 0 0 1 0.5 0	0	0	0	
Pre		amination by Hands .2652, .2653, .2655, .265	6				
6	⊗ ○ IN OUT	Hands clean & properly washed	$ \bigcirc \bigcirc \bigcirc \bigcirc \bigcirc $ $ 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	⊗ ○ IN OUT	Handwashing sinks supplied & accessible	0 0 0 2 1 0	0	0	0	
Ap	proved Sourc	e .2653, .2655					
9	⊗ ○ IN OUT	Food obtained from approved source	○ ○ ○ 2 1 0	0	0	0	
10	⊗ ○ ○ IN OUT N/O	Food received at proper temperature	$ \bigcirc \bigcirc \bigcirc \bigcirc \bigcirc $ 2 1 0	0	0	0	
11	⊗ ○ IN OUT	Food in good condition, safe & unadulterated	$ \bigcirc \bigcirc \bigcirc \bigcirc \bigcirc \bigcirc $ 2 1 0	0	0	0	
12	Required records available: shellstock tags, parasite IN OUT N/A N/O destruction		$ \bigcirc \bigcirc \bigcirc \bigcirc \bigcirc 2 \bigcirc 1 \bigcirc 0 $	0	0	0	
Pro	otection from	Contamination .2653, .2654					
13	⊗ ○ ○ ○ IN OUT N/A N/O	Food separated & protected	0 0 0 3 1.5 0	0	0	0	
14	O & IN OUT	Food-contact surfaces: cleaned & sanitized	3 1.5 0 3 1.5 0	0	0	0	
15	⊗ ○ IN OUT	Proper disposition of returned, previously served, reconditioned, & unsafe food	000	0	0	0	
Ро	tentially Haza	rdous Food Time/Temperature .2653					
16	⊗ ○ ○ ○ IN OUT N/A N/O	Proper cooking time & temperatures	○ ○ ○ 3 1.5 0	0	0	0	
17	⊗ ○ ○ ○ IN OUT N/A N/O	Proper reheating procedures for hot holding	0 0 0 3 1.5 0	0	0	0	
18	⊗ ○ ○ ○ IN OUT N/A N/O	Proper cooling time & temperatures	0 0 0 3 1.5 0	0	0	0	
19	⊗ ○ ○ ○ IN OUT N/A N/O	Proper hot holding temperatures	0 0 0 3 1.5 0	0	0	0	
20	⊗ ○ ○ ○ IN OUT N/A N/O	Proper cold holding temperatures	0 0 0 3 1.5 0	0	0	0	
21	○ ⊗ ○ ○ IN OUT N/A N/O	Proper date marking & disposition	○ ○ <b>⊗</b> 3 1.5 0	8	0	0	
22			0 0 0 2 1 0	0	0	0	
Со	Consumer Advisory .2653						
23	O O & IN OUT N/A	Consumer advisory provided for raw or undercooked foods	0 0 0 1 0.5 0	0	0	0	
Hiç	hly Susceptil	le Populations .2653					
24	O O & IN OUT N/A	Pasteurized foods used; prohibited foods not offered	○ ○ ○ 3 1.5 0	0	0	0	
Ch	emical	.2653, .2657					
25	O O & IN OUT N/A	Food additives: approved & properly used	0 0 0 1 0.5 0	0	0	0	
26	⊗ ○ ○ IN OUT N/A	Toxic substances properly identified stored, & used	$ \bigcirc \bigcirc \bigcirc \bigcirc \bigcirc \bigcirc $ 2 1 0	0	0	0	
Со	Conformance with Approved Procedures .2653, .2654, .2658						
27	O O &	Compliance with variance, specialized process, reduced oxygen packing criteria or HACCP plan	000		0		

### Food Establishment Inspection Report, continued

Establishment Name: EAST CHINA RESTAURANT	Establishment ID: 30340117
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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:

Person in Charge (Print)

Person in Charge (Signature)

Contact Number:

Verification Required Date: \_\_ / /

REHS ID: 2259 - Michaud, Kenneth

No. of Risk Factor/ Intervention Violations: 4

No. of Repeat Risk Factor/Intervention Violations: <sub>-</sub>

54

#### **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 29 0 0 0 Water and ice from approved source OUT O O & IN OUT N/A Variance obtained for specialized processing methods 0 30 0 **Food Temperature Control** .2653...2654 ⊗ OUT Proper cooling methods used; adequate equipment for temperature control ○ **⊗** ○ 1 0.5 0 0 $\bigcirc$ U U S U Plant food properly cooked for hot holding 0 0 0 1 0.5 0 32 0 0 0 0 0 0 1 0.5 0 0 0 ⊗ ○ Approved thawing methods used 0 0 IN OUT N/A N/O 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 0 35 Prevention of Food Contamination .2652, .2653, .2654, .2656, .2657 OUT 0 0 Insects & rodents not present; no unauthorized animals 0 0 36 OUT Contamination prevented during food preparation, 37 0 0 $\bigcirc$ storage & display OUT O O O 38 Personal cleanliness 0 0 0 ⊗ IN OUT 0 0 0 1 0.5 0 0 39 Wiping cloths: properly used & stored 0 0 OUT ○ ○ ○ 1 0.5 0 Washing fruits & vegetables 40 0 0 **Proper Use of Utensils** .2653, .2654 0 0 0 1 0.5 0 ⊗ IN OUT 0 0 41 In-use utensils: properly stored 080 Utensils, equipment & linens: properly stored, dried & handled 0 0 42 0 ΙÑ OUT 1 0.5 0 OIN 8 Single-use & single-service articles: properly $\bigcirc$ $\otimes$ $\bigcirc$ 43 0 0 0 OUT 1 0.5 0 stored & used ⊗ IN 0 $\overline{000}$ 0 0 44 Gloves used properly 0 OUT 1 0.5 0 **Utensils** and Equipment .2653, .2654, .2663 $\bigcirc \bigcirc \bigcirc$ $\bigcirc$ $\bigcirc$ $\bigcirc$ 1 0 Equipment, food & non-food contact surfaces approved, 45 0 $\bigcirc$ OŬT cleanable, properly designed, constructed, & used OIN ⊗ OUT ○ **⊗** ○ 1 0.5 0 Warewashing facilities: installed, maintained, & used; 0 46 0 test strips ○ **⊗** ○ 1 0.5 0 0 0 0 Non-food contact surfaces clean Physical Facilities .2654, .2655, .2656 OUT $\bigcirc \bigcirc \bigcirc$ 0 Hot & cold water available; adequate pressure 0 0 0 48 OUT 49 Plumbing installed; proper backflow devices 0 0 OUT 50 0 0 0 Sewage & waste water properly disposed 1 0 ⊗ IN OUT 0 0 0 1 0.5 0 Toilet facilities: properly constructed, supplied 0 0 51 0 ⊗ OUT ○ **⊗** ○ 1 0.5 0 Garbage & refuse properly disposed; 52 0 0 facilities maintained 0 00053 Physical facilities installed, maintained & clean 0 0 0 OUT 1 0.5 0 OIN ⊗ OUT 0 0 **8** 1 0.5 0 Meets ventilation & lighting requirements;

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

**Total Deductions:** 

0 0 0

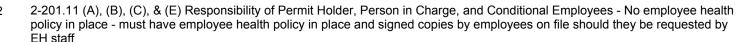
Establishment Name: EAST CHINA RESTAURANT	Establishment ID: 3034011779	Date: 02/27/2013
Location Address: 216 SUMMIT SQUARE		Status Code: A
City: WINSTON-SALEM State: NC		Category #:IV
County: 34 Forsyth Zip: 27105		Email 1:
Wastewater System: ⊗ Municipal/Community ○ On-Site System Water Supply: ⊗ Municipal/Community ○ On-Site System		Email 2:
Permittee: NEO EAST CHINA INC		Email 3:
Telephone:		

Temperature Observations								
Item Egg drop	Location Heat well	Temp 145	Item Fried rice	Location Rice bin	Temp 189	Item	Location	Temp
Fried chicken	Fryer basket	204	White rice	Rice bin	165			
Cooked	Make unit	40	Cooked	Walk in cooler	40			
Cooked pork	Make unit	43						
Raw beef	Make unit	42	Hot water	Three compartment sink	140			
Raw shrimp	Make unit	42	Chlorine	Bottle in ppm	50			
Raw chicken	Make unit	41						
Cooked	Lower make unit	40						

#### 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.

policy in place - must have employee health policy in place and signed copies by employees on file should they be requested by



- 2-401.11 Eating, Drinking, or Using Tobacco Employee drinks stored above food contact surfaces all employee drinks must be stored with a tight fitting lid and below any food contact surfaces - manager moved drinks to bottom shelf, below make unit
- 4-601.11 (A) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils Dried food debris still present inside meat grinder and on slicer after it's been cleaned - thoroughly clean and sanitize slicer and grinder after use so it is clean and sanitized - manager had employee clean equipment
- 3-501.17 Ready-To-Eat Potentially Hazardous Food (Time/Temperature Control for Safety Food), Date Marking No date mark on cooked egg rolls in walk in cooler - must have date marking on all ready to eat potentially hazardous foods that are kept over 24 hours, must have items marked at date prepared and date to be consumed or thrown away and are to be held no more than 4 days if held at 45 deg or 7 days if held at 41 deg F or less





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- 3-501.15 Cooling Methods Pans of cooked chicken cooling in walk in cooler were tightly covered with seran wrap make sure to loosely cover or vent pans to ensure food meets cooling time requirements
- 42 4-901.11 Equipment and Utensils, Air-Drying Required Bowls stacked incorrectly while still wet thoroughly air dry utensils, especially before stacking try cross stacking to alleviate air flow
- 4-903.11 (A) and (C) Equipment, Utensils, Linens and Single-Service and Single-Use Articles-Storing Stack of single service cups stored without sleeves in front area all single service cups must be stored either in factory sleeves or in proper dispenser where lip of top cup is protected from cross contamination
- 4-501.19 Manual Warewashing Equipment, Wash Solution Temperature Wash solution recorded at 77 deg F wash solution must be maintained at a minimum temp of 110 deg F
- 47 4-602.13 Nonfood Contact Surfaces Detailed cleaning needed on storage racks throughout and in handle bins of dry goods bins so they are clean and free from debris build-up
- 52 5-501.15 Outside Receptacles Make sure dumpster doors are shut at all times as to prevent pest and rodent harborage

54 6-303.11 Intensity-Lighting - Replace burned out light bulbs in back storage room



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