Food Establishment Inspection Report

Score: 93

Establishment Name: LIN S KITCHEN

Establishment ID: 3034011849

Date: 12 / 05 / 2012 Status Code: A

Time In: 01 : 00 ○ am ⊗ pm Time Out: 04 : 20 ○ am ⊗ pm

Total Time: 3 hrs 20 minutes

Category #: IV

Establishment Type:

Instructions:

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

Location Address: 523 NELSON STREET

City: KERNERSVILLE

State: NC Zip: 27284

County: 34 Forsyth

Permittee: MIN LIU

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".

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.

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

Food Establishment Inspection Report, continued

Establishment Name: LIN S KITCHEN Establishment ID: 3034011849

Instructions, continued:

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)

Greg Gartner REHS
Regulatory Authority (Print)

REHS
Regulatory Authority (Signature)

Contact Number: (336) 703-3383

Verification Required Date: ___/___/_____

REHS ID: 2360 - Gartner, Gregory

No. of Risk Factor/ Intervention Violations: 9

No. of Repeat Risk Factor/Intervention Violations: _____

Good Retail Practices

Preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.

	Compliance Status		OUT	CDI	R	VR
	Safe Food and Water	.2653, .2655, .2658				
28	⊗ IN ○ OUT	Pasteurized eggs used where required	○ 1 ○ 0.5 ○ 0	○	○	○
29	⊗ IN ○ OUT	Water and ice from approved source	○ 2 ○ 1 ○ 0	○	○	○
30	○ IN ⊗ OUT ○ N/A	Variance obtained for specialized processing methods	○ 1 ○ 0.5 ⊗ 0	○	○	○
	Food Temperature Control	.2653, .2654				
31	⊗ IN ○ OUT	Proper cooling methods used; adequate equipment for temperature control	○ 1 ○ 0.5 ○ 0	○	○	○
32	⊗ IN ○ OUT ○ N/A ○ N/O	Plant food properly cooked for hot holding	○ 1 ○ 0.5 ○ 0	○	○	○
33	○ IN ⊗ OUT ○ N/A ○ N/O	Approved thawing methods used	○ 1 ○ 0.5 ⊗ 0	○	○	○
34	⊗ IN ○ OUT	Thermometers provided & accurate	○ 1 ○ 0.5 ○ 0	○	○	○
	Food Identification	.2653				
35	⊗ IN ○ OUT	Food properly labeled: original container	○ 2 ○ 1 ○ 0	○	○	○
	Prevention of Food Contamination	.2652, .2653, .2654, .2656, .2657				
36	⊗ IN ○ OUT	Insects & rodents not present; no unauthorized animals	○ 2 ○ 1 ○ 0	○	○	○
37	○ IN ⊗ OUT	Contamination prevented during food preparation, storage & display	○ 2 ⊗ 1 ○ 0	○	○	○
38	○ IN ⊗ OUT	Personal cleanliness	○ 1 ○ 0.5 ⊗ 0	○	○	○
39	○ IN ⊗ OUT	Wiping cloths: properly used & stored	○ 1 ○ 0.5 ⊗ 0	○	○	○
40	⊗ IN ○ OUT	Washing fruits & vegetables	○ 1 ○ 0.5 ○ 0	○	○	○
	Proper Use of Utensils	.2653, .2654				
41	○ IN ⊗ OUT	In-use utensils: properly stored	○ 1 ⊗ 0.5 ○ 0	○	○	○
42	○ IN ⊗ OUT	Utensils, equipment & linens: properly stored, dried & handled	⊗ 1 ○ 0.5 ○ 0	○	⊗	○
43	○ IN ⊗ OUT	Single-use & single-service articles: properly stored & used	○ 1 ⊗ 0.5 ○ 0	○	○	○
44	⊗ IN ○ OUT	Gloves used properly	○ 1 ○ 0.5 ○ 0	○	○	○
	Utensils and Equipment	.2653, .2654, .2663				
45	○ IN ⊗ OUT	Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed, & used	○ 2 ○ 1 ⊗ 0	○	○	○
46	⊗ IN ○ OUT	Warewashing facilities: installed, maintained, & used; test strips	○ 1 ○ 0.5 ○ 0	○	○	○
47	○ IN ⊗ OUT	Non-food contact surfaces clean	○ 1 ○ 0.5 ⊗ 0	○	○	○
	Physical Facilities	.2654, .2655, .2656				
48	⊗ IN ○ OUT	Hot & cold water available; adequate pressure	○ 2 ○ 1 ○ 0	○	○	○
49	⊗ IN ○ OUT	Plumbing installed; proper backflow devices	○ 2 ○ 1 ○ 0	○	○	○
50	⊗ IN ○ OUT	Sewage & waste water properly disposed	○ 2 ○ 1 ○ 0	○	○	○
51	⊗ IN ○ OUT	Toilet facilities: properly constructed, supplied & cleaned	○ 1 ○ 0.5 ○ 0	○	○	○
52	⊗ IN ○ OUT	Garbage & refuse properly disposed; facilities maintained	○ 1 ○ 0.5 ○ 0	○	○	○
53	○ IN ⊗ OUT	Physical facilities installed, maintained & clean	○ 1 ⊗ 0.5 ○ 0	○	○	○
54	○ IN ⊗ OUT	Meets ventilation & lighting requirements; designated areas used	○ 1 ○ 0.5 ⊗ 0	○	○	○
		Total Deductions:	7			

Comment Addendum to Food Establishment Inspection Report

Establishment Name: LIN S KITCHEN

Establishment ID: 3034011849

Date: 12/05/2012

Status Code: A

Category #: IV

Email 1:

Email 2:

Email 3:

Location Address: 523 NELSON STREET

City: KERNERSVILLE State: NC

County: 34 Forsyth Zip: 27284

Wastewater System: ⊗ Municipal/Community ○ On-Site System

Water Supply: ⊗ Municipal/Community ○ On-Site System

Permittee: MIN LIU

Telephone:

Temperature Observations

Item	Location	Temp	Item	Location	Temp	Item	Location	Temp
chicken wing	final cook	167	mushroom	hot bar #2	143	egg roll	walk in	45
sliced	dessert bar	40	coconut	hot bar #1	135	sweet sour	walk in	45
honeydew	dessert bar	42	rice	hot bar #1	156	macaroni	walk in	44
lettuce	dessert bar	43	bacon shrimp	hot bar #1	136	cream cheese	walk in	44
cheese cake	sushi bar	40	lo mein	walk in (cooling 1 hour)	63	lo mein	walk in	45
hot wing	hot bar #3	145	nappa	make top	48	steak (raw)	delivery	40
seafood	hot bar #3	178	fried rice	cooker	158	roast pork	make top	40
mushroom	hot bar #2	140	whit erice	cooker	165	tempered	restroom handsink	101

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.

Spell

2 No employee sickness policy available. An employee health policy must be in place that reflects the necessary requirements per 15A NCAC 18A .2652 ref. 2-201.11, 2-201.12, and 2-201.13. Refer to handout as example.

4 Employee drinks observed on sushi make unit, prep table, and on shelving over make unit all stored or consumed improperly. 15A NCAC 18A .2652 ref. 2-401.11 (B): A food employee may drink from a closed beverage container if the container is handled to prevent contamination of (1) the employee's hands; (2) the container; and (3) exposed food; clean equipment, utensils, and linens; and unwrapped single-service/use articles. This is best practiced by drinking through a lid and straw.

8 Restroom handsink automatic shutoff lasts approximately 4 seconds. 15A NCAC 18A .2655 ref. 5-202.12(C): A self-closing, slow-closing, or metering faucet shall provide a flow of water for at least 15 seconds without the need to reactivate the faucet. / No trash can near handsink next to dry storage. 15A NCAC 18A .2656 ref. 6-301.20 A handwashing sink that is provided with disposable towels shall be provided with a waste receptacle

11 Several cans of pears and water chestnuts had severe dents at the seams and could be potentially adulterated. Dented or damaged foods from deliveries must be marked to indicate damage and stored separate from customer foods if waiting to be returned to distributor. 15A NCAC 18A .2653 ref. 3-101.11: Food shall be safe, unadulterated, and honestly presented.

Comment Addendum to Food Establishment Inspection Report

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Observations and Corrective Actions

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Spell

12 Management states they have lost parasite destruction information on snapper used for sushi, but has not changed distributors since last inspection. Obtain information, and leave records with other important inspection documents for review.

13 Remove boxes of sauce and tea bags from under drain pipes of buffets and under beverage staation handsink. 15A NCAC 18A 3-305.12(F): Food may not be stored under sewer lines that are not shielded to intercept potential drips / Raw meats are stored too close to stacked boxes of produce in walk in coolers. Keep an adequate vertical distance between raw and ready to eat foods to prevent potential cross contamination.

14 Utensils found with dried or greasy food residues inside. Some plastic containers stacked have mold growth between them (thrown away by management). Ice machine had slight algal growth along ice shield. All of these surfaces must be washed, rinsed, and sanitized more thoroughly. / Observed employee hand dip utensils in sanitizer. During manual warewashing, utensils must remain completely submerged in sanitizer for at least 2 minutes according to bleach bottle.

21 Datemarking not in practice. 15A NCAC18A .2653 ref. 3-501.17 (A): Refrigerated, ready-to-eat, potentially hazardous food prepared and held in a food establishment 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. (1): 41°F or less for a maximum of 7 days; or (2): between 41°F and 45°F for a maximum of 4 days
*Commercially prepared and packaged foods must be marked once opened with appropriate date whereas the date opened is counted as Day 1.

26 Sanitizer in bottle labeled as auto-glass cleaner. All chemicals must be labeled correctly. 15A NCAC 18A .2657 ref. 7-203.11: Sanitizing solutions shall not be stored in or dispensed from containers previously containing other poisonous or toxic materials.

30 Vinegar is added to sushi rice and rice is not held under temperature control. 15A NCAC 18A .2653 ref. 3-502.11(C)(1): A food establishment shall obtain a variance from the regulatory authority before using food additives or adding components such as vinegar to render a food so that it is not potentially hazardous. 15A NCAC 18A .2658 ref. 8-103.11(A-C): Before a variance is approved, the information that shall be provided includes: a statement of the proposed variance citing relevant code section numbers, an analysis of the rationale for how the potential public health hazards and nuisances addressed by the relevant code sections will be alternatively addressed by the proposal, and a HACCP plan as it is relevant to the variance requested.

33 Shrimp thawing improperly. 15A NCAC 18A .2653 ref. 3-501.13: Unless thawed for an immediate, individual consumer, potentially hazardous foods shall be thawed: (A) Under refrigeration that maintains the food temperature at 45°F or less (B) Completely submerged under running water (1) at a water temperature of 70°F or less, (2) with sufficient water velocity to agitate and float off loose particles in an overflow, (3) thawing ready to eat foods so that temperatures do not rise over 45°F

Comment Addendum to Food Establishment Inspection Report

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Observations and Corrective Actions

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Spell

37 Rice cooker and dry condiments not under adequate sneeze guard protection on buffet line. 15A NCAC 18A .2653 ref. 3-306.11: Food on display shall be protected from contamination by the use of packageing; counter, service line, or salad bar food guards; display cases; or other effective means. / Several dry goods in open containers in dry storage area must be covered. 15A NCAC 18A .2653 ref. 3-305.11(A)(2): Food shall be protected from contamination by storing the food in a clean, dry location; where it is not exposed to splash, dust, or other contamination

38 For Your Information: 15A NCAC 18A .2652 ref. 2-402.11 (A): Food employees shall wear hair restraints such as hats, hair coverings or nets, beard restraints, and clothing that covers body hair, that are designed and worn to effectively keep their hair from contacting exposed food; clean equipment, utensils, and linens; and unwrapped single-service and single-use articles
15A NCAC 18A .2652 ref. 2-303.11: Except for a plain ring such as a wedding band, while preparing food, food employees may no wear jewelry on their arms or wrists
15A NCAC 18A .2652 ref. 2-302.11 (B): Unless wearing intact gloves in good repair, a food employee may not wear fingernail polish or artificial fingernails when working with exposed food

39 Wiping cloths stored improperly in kitchen. 15A NCAC 18A .2653 ref. 3-304.14(B-E) Cloths in-use for wiping counters and other equipment surfaces shall be held between uses in a chemical sanitizer solution at proper concentration and laundered daily. Cloths in-use for wiping surfaces in contact with raw animal foods shall be kept separate from cloths used for other purposes. Chemical sanitizing solution shall be free of food debris and visible soil. Containers of chemical sanitizing solutions shall be stored off the floor and used in a manner that prevents contamination of food, utensils, linens, and equipment.

41 Small bowls used in dry good containers. In-use utensils must have a handle that does not touch food.

42 Majority of utensils stacked wet (Repeat Violation). Allow for complete air drying before stacking.

43 Plastic forks and spoons intermingled with customer multi-use utensils. These are single-use articles and must be discarded after intial use. If they are employee items, they must be stored below and separate from customer items.

45 There is a crack that runs along the right side of the scrap sink basin and the attached drainboard that must be professionally welded and polished smooth.

Comment Addendum to Food Establishment Inspection Report

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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.

Spell

47 Clean bottom of 2 door upright cooler that houses dry goods.

53 The kitchen floors and walls, and walk in cooler floors need a thorough general cleaning.

54 Lighting measures below the required minimum 20 foot candles (fc) in the women's restroom stalls (7fc). Increase lighting.