Food Establishment Inspection Report Score: 95.5																	
Establishment Name: TRIDO OF JAPAN Establishmen										ablishment ID: 3034011925				_			
Location Address: 7838 NORTH POINT BLVD									Stabilistification ☐ Re-Inspection								
City: WINSTON SALEM State: NC									Date: Ø 7 / 2 4 / 2 Ø 1 3 Status Code: A								
Zip: 27106 County: 34 Forsyth									Time In: $11 : 45 \overset{\text{\& am}}{\bigcirc}$ Time Out: $01 : 35 \overset{\text{\o}}{\otimes}$ pm								
-			ee:		TRIDO OF JAPAN, LLC				Total Time: 1 hr 50 minutes								
				_					Category #: IV								
	-		ne							FD	DΑ	Es	stablishment Type:				
Wastewater System: ⊠Municipal/Community ☐ On-Site Syst									n				Risk Factor/Intervention Violations:	3			_
											Repeat Risk Factor/Intervention Vic		:				
F	Foodborne Illness Risk Factors and Public Health Interventions								Good Retail Practices								
Ri	sk fa	acto	rs: C	Contri	ibuting factors that increase the chance of developing foodb	orne illness	-		Good Retail Practices: Preventative measures to control the addition of pathogens, chemicals,								
					ventions: Control measures to prevent foodborne illness or		001 0 14	-	I I	OUT.		N/O	and physical objects into foods.	OUT	Topul	<u> </u>	_
	ıper		N/A ion	N/O	Compliance Status	OUT	CDI R V	_	afe F	_	N/A I	_	Compliance Status ater .2653, .2655, .2658	OUT	CDI	R V	K
$\overline{}$	_	X			PIC Present; Demonstration-Certification by accredited program and perform duties	2 🗶		28		$\overline{}$	×	$\neg$	Pasteurized eggs used where required	1 0.5 0		Œ	ī
Er	nplo	ye	e He	alth	.2652			29	×				Water and ice from approved source	2 1 0		at	_
2 [	X				Management, employees knowledge; responsibilities & reporting	3 1.5 0		ı⊩	×		П		Variance obtained for specialized processing	1 0.5 0		Ŧ	<u> </u>
3 [	X				Proper use of reporting, restriction & exclusion	3 1.5 0		ı⊩		Tem	pera	tur	methods e Control .2653, .2654				
$\overline{}$	$\overline{}$	Ну	gieni	ic Pr	ractices .2652, .2653			_					Proper cooling methods used; adequate equipment for temperature control	1 0.5 0		T.	ī
4	X				Proper eating, tasting, drinking, or tobacco use	2 1 0		32		$\Box$	X	П	Plant food properly cooked for hot holding	1 0.5 0	toti	朩	$\bar{\tau}$
5	X				No discharge from eyes, nose or mouth	1 0.5 0		33	$\vdash$		$\rightarrow$	=	Approved thawing methods used	1 0.5 0		7	Ξ
$\overline{}$	$\overline{}$	ntin	g Co	onta	mination by Hands .2652, .2653, .2655, .2656			╙	×				Thermometers provided & accurate	1 0.5 0		#	_
-	X				Hands clean & properly washed  No bare hand contact with RTE foods or pre-	4 2 0		╗	ood I	니 Iden	tifica	atio	•	1 0.5 0	1111		
-	_		Ш	Ш	approved alternate procedure properly followed	3 1.5 0			×				Food properly labeled: original container	2 1 0		ī	ī
	X				Handwashing sinks supplied & accessible	2 1 0		P	revei	ntio	n of	Foc	od Contamination .2652, .2653, .2654, .2656, .20	657			
_	_	vec	d So	urce	,			36	×				Insects & rodents not present; no unauthorized animals	2 1 0		٦þ	
-	X				Food obtained from approved source			37	×				Contamination prevented during food preparation, storage & display	2 1 0			J
$\rightarrow$	_			X		2 1 0		38	×				Personal cleanliness	1 0.5 0		ot.	_ _
٠.	X	<u>⊔</u>			Food in good condition, safe & unadulterated  Required records available: shellstock tags,	210		39		×			Wiping cloths: properly used & stored	1 🛛 0		٦Ē	<u> </u>
12 [	1		X		parasite destruction	2 1 0		40		$\Box$	П		Washing fruits & vegetables	1 0.5 0	+	朩	ī
13 [	$\overline{}$				Contamination .2653, .2654 Food separated & protected	3 1.5 0		P	$\perp$	r Us	e of	Ute	ensils .2653, .2654				
+	$\dashv$	_		ш				41	×				In-use utensils: properly stored	1 0.5 0		JE	Ī
+	_				Food-contact surfaces: cleaned & sanitized  Proper disposition of returned, previously served,	3 1.5 0		42	×				Utensils, equipment & linens: properly stored, dried & handled	1 0.5 0			<u> </u>
	X ton	L tial	lv Ha	272r/	reconditioned, & unsafe food dous Food TIme/Temperature .2653	2 1 0		43	×				Single-use & single-service articles: properly stored & used	1 0.5 0		at	_
$\overline{}$	X	П	пу па		Proper cooking time & temperatures	3 1.5 0		⊣—		$\overline{\Box}$			Gloves used properly	1 0.5 0		7	_ _
17 [	<u>-</u>			×	Proper reheating procedures for hot holding	3 1.5 0		⊣ —	$\perp$	ils a	nd E	gui	ipment .2653, .2654, .2663				
-1:	_			×	Proper cooling time & temperatures	3 1.5 0		45		×		Ī	Equipment, food & non-food contact surfaces approved, cleanable, properly designed,	2 🗶 0		ЛF	_ ¬
+	_	=				3 1.5 0		:  _					constructed, & used Warewashing facilities: installed, maintained, &			7	_
$^+$	X				Proper hot holding temperatures			46					used; test strips	1 0.5 0	171	#	_
20 [	$\rightarrow$	X			Proper cold holding temperatures	3 1.5 🗶		47	1 1	×	11		Non-food contact surfaces clean	1 🗙 0		╩	_
21 [	4	X	Ш	Ш	Proper date marking & disposition  Time as a public health control: procedures &	3 🗙 0 [	$\times$	P   48	hysic		aciii	ities	S .2654, .2655, .2656  Hot & cold water available; adequate pressure	210			_
22 [			X		records	2 1 0		╝┡	-							#	_
$\overline{}$	onsi X	ıme	r Ac	IVISO	Consumer advisory provided for raw or	1 0.5 0		∃—					Plumbing installed; proper backflow devices	2 1 0		#	_
		∟ ⁄Si	ISCE	ptib	undercooked foods le Populations .2653	L   0.3  U			×	븨	_		Sewage & waste water properly disposed  Toilet facilities: properly constructed, supplied	2 1 0		#	_
24 [	J)		X		Pasteurized foods used; prohibited foods not offered	3 1.5 0		51		X	Ц		& cleaned	1 🗙 0		ᆧ	
	nem	ical			.2653, .2657			52		×			Garbage & refuse properly disposed; facilities maintained	1 🛛 0		<u> </u>	
25 [	$\exists igl\lceil$		X		Food additives: approved & properly used	1 0.5 0		53	X				Physical facilities installed, maintained & clean	1 0.5 0			j
26	X				Toxic substances properly identified stored, & used	210		54	×				Meets ventilation & lighting requirements; designated areas used	1 0.5 0			J
Co	nfo	rma	ance	wit	h Approved Procedures .2653, .2654, .2658									145	П	Ť	





Total Deductions: 4.5

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

- - - - - - - - - - - - - - - - - - -	ent Name: TRIDO O	F JAPAN			Establish	ment II	): 3034011925	•			
Location A	Location Address: 7838 NORTH POINT BLVD						Re-Inspection	Date: 07/24/2013			
	STON SALEM	tate: NC_				Status Co	de:				
County: 34	1 Forsyth		_ Zip: <u>27106</u>					Category	#: <u>IV</u>		
Wastewater Water Suppl	System: Municipal/C		Email 1:								
	TRIDO OF JAPAN,		On-Site System		Email 2:						
	Telephone:				Email 3:						
	<u> </u>				Observations						
ltem Raw filet			Item Salmon	Location Sushi bar		Temp 38	Item	Location	Temp		
Raw shrimp	Work top cooler	38	Salad	Ice bath		51					
Raw chicken	· · · · · · · · · · · · · · · · · · ·		Hot water	Two comp	artment sink	136					
Cooked beef	Grill	166	Chlorine Bottle in pp		pm	100					
Cooked	Grill	166									
Cooked	Grill	174									
Raw shrimp	Walk in cooler	41									
Tuna	Sushi bar	37	-								
salad not manager 3-501.17	(A)(2) and (B) Poter holding temp - All c refilled bottom pan v	old holding i with ice to cl ntially Hazai	items must be hill quickly rdous Food (	e held no mo	re than 45 do	eg F - si	nce salad had no fety Food), Date N	t been out th Marking - Bir	at long,		
properly o	roperly date marked date marked by date or less - manager la	e consumed/ abeled bin lic	discarded an	d held for no		days if	held at 41 to 45 c	leg F or 7 da	ays if held at		
	rge (Print & Sign):	Hao Fi	irst	Vo L	ast	-C	Hore emett Mi	7 S			
Regulatory Au	thority (Print & Sign)	reilleth :		Michaud		4	emett Mr	Laf R	<b>€1</b> - <b>∫</b> 5		
	REHS ID	2259 - N	lichaud, Ker	nneth		Verific	ation Required Date	e:/	_/		
REHS C	Contact Phone Number	r: ( <u>336</u> )	<u>703</u> - <u>31</u>	31							

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**NCPH** 

	Comment Addendı	um to Food Establishment Inspection Report
E	stablishment Name: TRIDO OF JAPAN	Establishment ID: 3034011925
Г		oservations and Corrective Actions
39		orrected within the time frames below, or as stated in sections 8-405.11 of the food code.  oticed a few wiping clothes stored on counters while still wet - make sure if using wiping stored in sanitizer solution
45	4-501.11 Good Repair and Proper Adjustme around hood	ent-Equipment - Torn cooler gasket in reach in cooler - replace; Recaulk missing caulk
47	4-602.13 Nonfood Contact Surfaces - Detai	iled cleaning needed on hood screens and on cooler gaskets
51	5-501.17 Toilet Room Receptacle, Covered	d - Must have covered trash can in women's restroom
52	and rodent harborage	door open - must keep dumpster doors and lids shut when not in use as to prevent pest Enclosures - Missing trash cans at handsinks - must have trash can where trash is er towels





Establishment Name: TRIDO OF JAPAN Establishment ID: 3034011925

#### **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.





Establishment Name: TRIDO OF JAPAN Establishment ID: 3034011925

### **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.





Establishment Name: TRIDO OF JAPAN Establishment ID: 3034011925

### **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.



