Food Establishment Inspection Report

Establishment Name: CHINA DRAGON Establishment ID: 3034011996

Date: 11 / 28 / 2012 Status Code: A					
Time In: <u>Ø 1</u>	$: \underline{50} \overset{\bigcirc}{\otimes} \overset{\text{am}}{\text{pm}} \text{Time Out:} \underline{04} : \underline{10} \overset{\bigcirc}{\otimes} \overset{\text{am}}{\text{pm}}$				
Total Time: _	2 hrs 20 minutes				
Category #:	IV				
Establishment Type: Full-Service Restaurant					

Instructions:

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

Location Address: 5257 ROBINHOOD VILLAGE DRIVE						
City: WINSTON SALEM						
State: NC Zip: 27106						
County: 34 Forsyth						
Permittee: JIN LIANG JIANG						
Telephone: (336) 922-1988						
⊗Inspection						
○Re-Inspection						
Wastewater System:						
⊗Municipal/Community						
○On-Site System						
Water Supply:						
⊗Municipal/Community						
On-Site System						

- 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
- 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

Score: 97.5

Risk factors: Contributing factors that increase the chance of developing foodborne illness. **Public Health Interventions:** Control measures to prevent foodborne illness or injury

Pu	blic Health Interv	ventions: Control measures to prevent foodborne illness	or injury.						
Со	mpliance Statu	OUT	CDI	R	VR				
Su	Supervision .2652								
1	O & O	PIC Present; Demonstration-Certification by accredited program and perform duties	○ ⊗ 2 0	0	0	0			
En	ployee Health	.2652							
2	O & IN OUT	Management, employees knowledge; responsibilities & reporting	○ ○ ⊗ 3 1.5 0	8	0	0			
3	O & IN OUT	Proper use of reporting, restriction & exclusion	○ ○ ⊗ 3 1.5 0	8	0	0			
Go	Good Hygienic Practices .2652, .2653								
4	⊗ ○ IN OUT	Proper eating, tasting, drinking, or tobacco use	2 1 0	0	0	0			
5	⊗ ○ IN OUT	No discharge from eyes, nose, and mouth	0 0 0	0	0	0			
Pre	eventing Cont	amination by Hands .2652, .2653, .2655, .265	6						
6	⊗ ○ IN OUT	Hands clean & properly washed	0 0 0 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	0 0 0 3 1.5 0	0	0	0			
8	⊗ ○ IN OUT	Handwashing sinks supplied & accessible	$\begin{array}{c c} \bigcirc \bigcirc \bigcirc \bigcirc \\ 2 & 1 & 0 \end{array}$	0	0	0			
Ap	proved Sourc	e .2653, .2655							
9	⊗ ○ IN OUT	Food obtained from approved source	$\begin{array}{c c} \bigcirc \bigcirc \bigcirc \bigcirc \\ 2 & 1 & 0 \end{array}$	0	0	0			
10	O O S IN OUT N/O	Food received at proper temperature	$\begin{array}{c c} \bigcirc \bigcirc \bigcirc \bigcirc \\ 2 & 1 & 0 \end{array}$	0	0	0			
11	⊗ ○ IN OUT	Food in good condition, safe & unadulterated	$\begin{array}{c c} \bigcirc \bigcirc \bigcirc \bigcirc \\ 2 & 1 & 0 \end{array}$	0	0	0			
12	OOO ⊗ IN OUT N/A N/O	Required records available: shellstock tags, parasite destruction	$\begin{array}{c c} \bigcirc \bigcirc \bigcirc \bigcirc \\ 2 & 1 & 0 \end{array}$		0	0			
Protection from Contamination .2653, .2654									
13	⊗ ○ ○ ○	Food separated & protected	000		0	0			
14	IN OUT N/A N/O	Food-contact surfaces: cleaned & sanitized	3 1.5 0	0	0	0			
15	IN OUT SO O IN OUT	Proper disposition of returned, previously served, reconditioned, & unsafe food	3 1.5 0	0	0	0			
Pο		rdous Food TIme/Temperature .2653	2 1 0	_	-				
16		Proper cooking time & temperatures	000		0	0			
17		Proper reheating procedures for hot holding	000	0	0	0			
18	8 000	Proper cooling time & temperatures	3 1.5 0	0	0	0			
19	IN OUT N/A N/O	Proper hot holding temperatures	3 1.5 0	0	0	0			
20	IN OUT N/A N/O O O O O O O O O O O O O	Proper cold holding temperatures	3 1.5 0	0	0	0			
21	0800	Proper date marking & disposition	3 1.5 0	8	0	0			
22	IN OUT N/A N/O	Time as a public health control: procedures & records	3 1.5 0	0	0	0			
22 IN OUT N/A N/O 1 mile as a passio neutral control. Proceedings a recent 2 1 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0									
	8 0 0	Consumer advisory provided for raw or undercooked	000			_			
23	IN OUT N/A	foods	1 0.5 0		0	0			
Hi		ole Populations .2653							
24	IN OUT N/A	Pasteurized foods used; prohibited foods not offered	3 1.5 0	0	0	0			
Ch	Chemical .2653, .2657								
25	⊗ ○ ○ IN OUT N/A	Food additives: approved & properly used	0 0 0	0	0	0			
26	O & O	Toxic substances properly identified stored, & used	○ ⊗ ○ 2 1 0		0	0			
Co	nformance wi	th Approved Procedures .2653, .2654,	.2658						
27	O O &	Compliance with variance, specialized process, reduced oxygen packing criteria or HACCP plan	999			0			

Food Establishment Inspection Report, continued

Establishment Name: CHINA DRAGON Establishment ID: 3034011996

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

- 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".
- 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)

Regulatory Authority (Print)

Regulatory Authority (Signature)

Contact Number: (<u>336</u>) <u>661</u> - <u>1855</u>

Verification Required Date: ___/ ___/

REHS ID: 944 - Sizemore, Clark

No. of Risk Factor/ Intervention Violations: _____ 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 0 0 0 OUT 0 28 Pasteurized eggs used where required \circ 0 O O O 2 1 0 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 Proper cooling methods used; adequate equipment for temperature control 0 0 0 OUT 0 0 O O S 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 ⊗ ○ ○ ○ Approved thawing methods used IN OUT N/A N/O 0 0 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 35 0 Prevention of Food Contamination .2652, .2653, .2654, .2656, .2657 OUT 0 0 36 Insects & rodents not present; no unauthorized animals 0 0 0 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 40 Washing fruits & vegetables 0 0 **Proper Use of Utensils** .2653, .2654 0 0 0 1 0.5 0 ⊗ IN OUT In-use utensils: properly stored 41 0 0 000 Utensils, equipment & linens: properly stored, dried & handled 0 0 0 42 OUT 1 0.5 0 Single-use & single-service articles: properly 43 0 0 0 OUT 1 0.5 0 stored & used ⊗ IN OUT $\overline{000}$ 0 0 44 Gloves used properly 0 1 0.5 0 Utensils and Equipment .2653, .2654, .2663 ⊗ OUT ○ **⊗** ○ 2 1 0 Equipment, food & non-food contact surfaces approved, 45 0 \bigcirc cleanable, properly designed, constructed, & used 8 OUT 0 0 0 1 0.5 0 Warewashing facilities: installed, maintained, & used; 46 0 0 0 ΙŇ test strips OUT 0 0 0 1 0.5 0 0 0 0 47 Non-food contact surfaces clean **Facilities Physical** .2654, .2655, .2656 $\bigcirc \bigcirc \bigcirc \bigcirc$ OUT Hot & cold water available; adequate pressure 0 0 0 48 ⊗ IN OUT 49 Plumbing installed; proper backflow devices 0 0 0 0 0 OUT 50 0 0 0 Sewage & waste water properly disposed ⊗ 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 OUT 000 53 Physical facilities installed, maintained & clean 0 0 0 1 0.5 0 OUT 0 0 0 1 0.5 0 Meets ventilation & lighting requirements; 54 0 0 0

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

Total Deductions:

	Comment A	Adden	dum to I	Food I	Establi	ishment	Inspect	ion Report		
Establishment Name: CHINA DRAGON					Establishment ID: 3034011996			Date: 11/28/2012		
City: WIN County: 3 Wastewa Water Su Permittee	Address: 5257 ROBII STON SALEM 4 Forsyth ter System: Municipply: Municipply: JIN LIANG JIANG 10: (336) 922-1988	Zi	State: p: 27106 nity On-Site shity On-Site shity	System System	Observa	ations		Status Code: _ Category #: Email 1: wendy Email 2: Email 3:	IV	
Item chicken wings	Location cooler	Temp 26	Item pork	Locatio make u	n	Temp 37	Item	Location	Temp	
pork	cooler	39	shrimp	make unit		38				
eggs roll	cooler	37	cooked	make unit		39				
shrimp	cooler	44	raw beef	make u	nit	39				
noodles	cooler	37	white rice	warmer		160				
cooked	cooler	41	hot water	faucet		137				
fried rice	warmer	171								

Observations and Corrective Actions

37

water

1

make unit

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

- The person in charge of the restaurant must have a food safety certification before 1-1-2014, if the person in charge does not have the certification after 1-1-2014 a 2 point deduction will be taken during the inspection. 2-202.12
- 2 Food employees shall be trained by the person in charge on employee health agreements; when not to come to work. 2-103.11 and 2-201.11
- 3 Employees must report food borne illness to the person in charge, who must report to the health department and exclude or restrict as per food code. 2-201.12
- 21 Need to date mark the food in the walk in cooler and hold fore no more that 7 days. You may use date dots or other methods.

Comment Addendum to Food Establishment Inspection Report

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Observations and Corrective Actions

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- The Bayer Advanced insect spray (pesticide) stored below a hand wash sink in the kitchen is not approved for food service. Need to use a pesticide approved by FDA and EPA for use in a food service facility or hire a CPO. 7-206.11
- The soy sauce buckets are not approved to store other foods, a 5 gallon soy sauce bucket was used to store chicken in the walk in cooler. Need more food service buckets to store food, do not reuse soy sauce buckets. Need to obtain gray lids for gray bus pans used in cooler to store food, plastic wrap is not an approved lid.4-101.11
- If the dumpster provider can not supply a drain plug measure the plug and obtain the proper size and install. Dumpster was missing plug today.

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