

Food Establishment Inspection Report

Score: 90

Establishment Name: KIMONO JAPANESE RESTAURANT

Establishment ID: 3034012089

Location Address: 324 SUMMIT SQUARE BLVD

Inspection Re-Inspection

City: WINSTON SALEM

State: NC

Date: 03 / 06 / 2018 Status Code: A

Zip: 27105 County: 34 Forsyth

Time In: 01 : 40 am/pm am pm Time Out: 07 : 10 am/pm

Permittee: KIMONO ENTERPRISE INC.

Total Time: 5 hrs 30 minutes

Telephone: (336) 377-0147

Category #: IV

Wastewater System: Municipal/Community On-Site System

FDA Establishment Type: Full-Service Restaurant

Water Supply: Municipal/Community On-Site Supply

No. of Risk Factor/Intervention Violations: 10

No. of Repeat Risk Factor/Intervention Violations: 3

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	NO	Compliance Status	OUT	CDI	R	VR
Supervision .2652								
1	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	PIC Present; Demonstration-Certification by accredited program and perform duties	2	0		
Employee Health .2652								
2	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Management, employees knowledge; responsibilities & reporting	3	13	0	
3	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper use of reporting, restriction & exclusion	3	13	0	
Good Hygienic Practices .2652, .2653								
4	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper eating, tasting, drinking, or tobacco use	2	1		
5	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	No discharge from eyes, nose or mouth	1	03	0	
Preventing Contamination by Hands .2652, .2653, .2655, .2656								
6	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Hands clean & properly washed	4	2	0	
7	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	No bare hand contact with RTE foods or pre-approved alternate procedure properly followed	3	13	0	
8	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Handwashing sinks supplied & accessible	2	1		
Approved Source .2653, .2655								
9	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food obtained from approved source	2	1	0	
10	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Food received at proper temperature	2	1	0	
11	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food in good condition, safe & unadulterated	2	1		
12	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Required records available: shellstock tags, parasite destruction	2		0	
Protection from Contamination .2653, .2654								
13	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food separated & protected	3		0	
14	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food-contact surfaces: cleaned & sanitized	3		0	
15	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper disposition of returned, previously served, reconditioned, & unsafe food	2	1	0	
Potentially Hazardous Food Time/Temperature .2653								
16	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cooking time & temperatures	3	13	0	
17	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Proper reheating procedures for hot holding	3	13	0	
18	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper cooling time & temperatures	3		0	
19	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper hot holding temperatures	3		0	
20	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper cold holding temperatures	3	13		
21	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Proper date marking & disposition	3	13	0	
22	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Time as a public health control: procedures & records	2	1	0	
Consumer Advisory .2653								
23	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Consumer advisory provided for raw or undercooked foods	1	03	0	
Highly Susceptible Populations .2653								
24	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Pasteurized foods used; prohibited foods not offered	3	13	0	
Chemical .2653, .2657								
25	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Food additives: approved & properly used	1	03	0	
26	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Toxic substances properly identified stored, & used	2	1		
Conformance with Approved Procedures .2653, .2654, .2658								
27	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	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	NO	Compliance Status	OUT	CDI	R	VR
Safe Food and Water .2653, .2655, .2658								
28	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Pasteurized eggs used where required	1	03	0	
29	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Water and ice from approved source	2	1	0	
30	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Variance obtained for specialized processing methods	1	03	0	
Food Temperature Control .2653, .2654								
31	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper cooling methods used; adequate equipment for temperature control			03	
32	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Plant food properly cooked for hot holding	1	03	0	
33	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Approved thawing methods used	1	03	0	
34	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Thermometers provided & accurate	1	03	0	
Food Identification .2653								
35	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food properly labeled: original container	2	1	0	
Prevention of Food Contamination .2652, .2653, .2654, .2656, .2657								
36	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Insects & rodents not present; no unauthorized animals	2	1	0	
37	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Contamination prevented during food preparation, storage & display	2		03	
38	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Personal cleanliness	1	03	0	
39	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Wiping cloths: properly used & stored	1	03		
40	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Washing fruits & vegetables	1	03	0	
Proper Use of Utensils .2653, .2654								
41	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	In-use utensils: properly stored	1	03	0	
42	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Utensils, equipment & linens: properly stored, dried & handled	1	03		
43	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Single-use & single-service articles: properly stored & used	1	03	0	
44	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Gloves used properly	1	03	0	
Utensils and Equipment .2653, .2654, .2663								
45	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed, & used	2		03	
46	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Warewashing facilities: installed, maintained, & used; test strips	1	03	0	
47	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Non-food contact surfaces clean	1	03		
Physical Facilities .2654, .2655, .2656								
48	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Hot & cold water available; adequate pressure	2	1	0	
49	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Plumbing installed; proper backflow devices	2	1	0	
50	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Sewage & waste water properly disposed	2	1	0	
51	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Toilet facilities: properly constructed, supplied & cleaned	1	03	0	
52	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Garbage & refuse properly disposed; facilities maintained	1	03		
53	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Physical facilities installed, maintained & clean	1	03		
54	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Meets ventilation & lighting requirements; designated areas used	1	03		
Total Deductions:					10			



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 Telephone: (336) 377-0147

Establishment ID: 3034012089
 Inspection Re-Inspection Date: 03/06/2018
 Comment Addendum Attached? Status Code: A
 Category #: IV
 Email 1: jspkimono@gmail.com
 Email 2:
 Email 3:

Temperature Observations

Effective January 1, 2019 Cold Holding will change to 41 degrees

Item	Location	Temp	Item	Location	Temp	Item	Location	Temp
Fried rice	hot holding	131	Shrimp	make unit	38	Salmon	reach in cooler	29
Beef	final cook	188	Salad	make unit	41	Chlorine	sanitizer bucket	200
Beef	walk in cooler	43	Air tempt	reach in cooler	37	Cheesecake	reach in cooler	36
Sauce	on counter	59	Rice	cooling 2:20pm	135	Hot water	3 compartment sink	142
Shrimp temp	reach in cooler	45	Rice	cooling 3:18pm	124	Servsafe	L. Brennan 2/5/23	0
Rice	hot holding	153	Onion sp	hot holding	157			
Carrots	hot holding	193	Eel	make unit	37			
Salmon	make unit	36	Salmon	make unit	33			

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.

- 4 2-401.11 Eating, Drinking, or Using Tobacco - C 0 points. Water bottle on the cart by the fryer next to squeeze bottle of oil. Food employee shall drink in designated areas and from a closed beverage container if the container is handled to prevent contamination. CDI: Person in charge discarded the bottle. ✓ Spell
- 8 6-301.14 Handwashing Signage - C 0 points. No handwashing sign at the handwashing sink in the sushi bar. Signage required at all handwashing sinks. CDI: REHSI provided handwashing sign.
- 11 3-101.11 Safe, Unadulterated and Honestly Presented - P,PF 0 points. Observed mungo ika (cuttlefish) on the invoice and in the freezer. Employee stated the cuttlefish is used for the ika on the nigiri sushi menu. Menu stated ika (squid) for the nigiri sushi. Food shall be honestly presented. CDI: Person in charge changed the menu.

Lock Text

Person in Charge (Print & Sign): Lydia *First* Brennan *Last*
 Regulatory Authority (Print & Sign): ^{Jill} *First* Sakamoto REHSI *Last*

[Signature]
[Signature]

REHS ID: 2685 - Jill Sakamoto

Verification Required Date: 03 / 13 / 2018

REHS Contact Phone Number: (336) 703 - 3137



North Carolina Department of Health & Human Services • Division of Public Health • Environmental Health Section • Food Protection Program
 DHHS is an equal opportunity employer.



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- 12 3-402.11 Parasite Destruction - P Mongo ika (cuttlefish) served raw as ika on the nigiri menu. Invoice and package do not state if the cuttlefish was frozen for specific amount of time and/or aquacultured. Ready-to-eat form, raw, raw-marinated, partially cooked, or marinated-partially cooked fish shall be frozen and stored at -4 F or below for minimum 7 days in freezer; frozen -31 F or below until solid and stored at -31 F or below for a minimum of 15 hours; OR frozen at -31 F or below until solid and stored at -4 F or below for a minimum of 24 hours. Verification required for cuttlefish by March 13, 2018. Please contact Jill Sakamoto at 336-703-3137 and/or sakamojm@forsyth.cc.
- 13 3-302.11 Packaged and Unpackaged Food-Separation, Packaging, and Segregation - P Raw shrimp above vegetables in the walk in cooler. Cooked chicken under raw chicken and raw scallops in the walk in cooler. Raw beef and raw seafood stored on the top portion (make unit) with no divider underneath while tofu, sauces, and vegetables are stored on the bottom in the reach in cooler. Store foods according to cooking temperatures. CDI: Foods were stored properly in walk in cooler and reach in cooler (top portion of make unit).
//3-304.15 (A) Gloves, Use Limitation - P Employee grabbed garnishes such as ginger and wasabi with single-use gloves then wiped gloved fingers on wet wiping cloth. Single-use gloves shall be used for only one task, used for no other purpose, and discarded when damaged or soiled, or when interruptions occur in the operations. CDI: Educated employee and
- 14 4-601.11 (A) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - P Repeat. Can opener, metal pans, knife and three vegetables cutters were soiled. Utensils and equipment food-contact surfaces shall be clean to sight and touch. CDI: All items taken to the warewashing machine.
//4-501.114 Manual and Mechanical Warewashing Equipment, Chemical Sanitization-Temperature, pH, Concentration and Hardness - P Chlorine 0 ppm in the warewashing machine. The chlorine bottle was emptied. Chlorine shall be 50 to 200ppm in the warewashing machine. CDI: Chlorine 50 ppm in the warewashing machine.
- 18 3-501.14 Cooling - P One covered, large container of rice 135 F at 2:20pm on the shelf. One covered, large container of rice 124 F at 3:18pm on the shelf. Cooling down potentially hazardous food shall be 135 F to 70 F in 2 hours. CDI: Rice was placed shallow pans in freezer.
- 19 3-501.16 (A)(1) Potentially Hazardous Food (Time/Temperature Control for Safety Food), Hot and Cold Holding - P Repeat. Fried rice 131 F to 133 F in the hot holding unit. Hot holding, potentially hazardous foods shall be maintained at 135 F or greater. CDI: Fried rice reheated above 165 F.
- 20 3-501.16 (A)(2) and (B) Potentially Hazardous Food (Time/Temperature Control for Safety Food), Hot and Cold Holding - P 0 points. Small containers of sauce with mayonnaise 59 F on the counter. The mayonnaise stated refrigerate after opening on the bucket. Cold holding, potentially hazardous foods shall be stored 45 F or less. CDI: Sauces were placed in the walk in cooler.
- 26 7-201.11 Separation-Storage - P 0 points. Cleaner for fryers and oven were stored next to clean metal pans on shelving above prep table. Poisonous or toxic materials shall be stored so they can not contaminate food, equipment, utensils, linens, and single-service and single-use articles. CDI: Cleaner removed by person in charge.



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Spell

- 31 3-501.15 Cooling Methods - PF Repeat. Observed deep, covered container of rice cooling down on shelf below the hot hold table. Cooling shall be accomplished by using one or more of the following methods based on the type of food being cooled: placing the food in shallow pans, separating the food into smaller or thinner portions, using rapid cooling equipment, stirring the food in container placed in an ice water bath, using containers that facilitate heat transfer, adding ice as an ingredient or other effective methods. CDI: Person in charge placed the rice in shallow metal pans in the walk in freezer.
- 37 3-305.11 Food Storage-Preventing Contamination from the Premises - C Repeat. Observed box of raw chicken on the floor in the walk in freezer. Bucket of teriyaki sauce stored on the floor in front of reach in cooler. Food shall be protected from contamination by storing food in a clean, dry location; not exposed to splash, dust, or other contamination; and at least 6 inches off the floor. CDI: Box of chicken and teriyaki sauce moved off the floor.
//3-307.11 Miscellaneous Sources of Contamination - C Raw chicken stored directly inside "thank you" bags in the walk in freezer. Food shall be protected from contamination.
- 39 3-304.14 Wiping Cloths, Use Limitation - C 0 points. Two wet wiping cloth hanging on splash guard of the handwashing sink in the sushi bar. One wet wiping cloth on the cutting board in the sushi bar. Sanitizer bucket stored on the floor in the sushi bar. Cloths in-use shall be held between uses in chemical sanitizer at proper concentration and stored off the floor.
- 42 4-901.11 Equipment and Utensils, Air-Drying Required - C 0 points. Stacks of metal pans stored wet on the shelf. Sanitized equipment and utensils shall be completely air-dried prior to stacking.
- 45 4-501.11 Good Repair and Proper Adjustment-Equipment - C Repeat. Observed the following: rusted shelving in the walk in cooler, one missing panel cap in the walk in cooler, knob missing on hot holding unit for the carrots, missing metal cover in the hood, knob broken for the hot water to the faucet of the 3 compartment sink, and cracked container lid being used to store shrimp tempura. Equipment shall be maintained in good repair. CDI: Person in charge placed knob on the hot holding unit for the carrots.
//4-205.10 Food Equipment, Certification and Classification - C Observed coke cola reach in cooler used to store an open box of cheesecake. Observed the data plate inside the coke cola reach in cooler stating for packaged foods only. Food equipment shall be used in accordance with the manufacturer's intended use and certified or classified for sanitation by an American National Standards Institute (ANSI)-accredited certification program.
- 47 4-601.11 (B) and (C) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - C 0 points. Dried food debris on foil on shelving storing clean dishes and plastic wrap on shelving unit above make unit. Nonfood-contact surfaces of equipment shall be clean. CDI: Foil and plastic wrap removed from shelving and cleaned.
- 52 5-501.113 Covering Receptacles - C Door opened on the recyclable and waste dumpster. Receptacles and waste handling units shall be kept covered.
//5-501.115 Maintaining Refuse Areas and Enclosures - C Cardboard boxes around the dumpsters. Maintained the dumpsters free of unnecessary items. 0 points.



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- 53 6-501.12 Cleaning, Frequency and Restrictions - C Soiled wall behind prep sink and storage rack by the soda syrup. Physical facilities shall be kept clean. CDI: Employee cleaned wall behind prep sink.
//6-201.11 Floors, Walls and Ceilings-Cleanability - C
Caulk separating around the handwashing sink to the wall in the men's restroom. Floors and walls shall be easily cleanable and smooth. 0 points.
- 54 6-403.11 Designated Areas-Employee Accommodations for eating / drinking/smoking - C Rice cakes and yogurts on the top shelf in the walk in cooler above food for sale to customers. Lockers or other suitable facilities shall be located in designated room or area where contamination of food, utensils, linens, and single-service and single-use articles are not contaminated.
//6-305.11
Designation-Dressing Areas and Lockers - C Power tool stored above onions, helmets above rice, jacket on disposable towels, jackets stored next to napkins, and clothing with tooth brush and tooth paste on shelving above mayonnaise in the storage room. Lockers or other suitable facilities shall be provided for the orderly storage of employees' clothing and other possessions.



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Spell

