Food Establishment Inspection Report

Score: 84

Establishment Name: TOMOE JAPANESE CUISINE

Establishment ID: 3034012143

Date: 04 / 24 / 2013 Status Code: A

Time In: 02 : 00 ○ am ⊗ pm Time Out: 06 : 15 ○ am ⊗ pm

Total Time: 4 hrs 15 minutes

Category #: IV

Establishment Type:

Instructions:

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

Location Address: 984 PETERS CREEK PARKWAY

City: WINSTON SALEM

State: NC Zip: 27103

County: 34 Forsyth

Permittee: TOMOE JAPANESE CUISINE 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".

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: TOMOE JAPANESE CUISINE Establishment ID: 3034012143

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:

First	*Last*
Bronwyn	Sebastian

Person in Charge (Print)

Bronwyn Sebastian

Person in Charge (Signature)

First	*Last*
Scott	Steed

Regulatory Authority (Print)

Scott Steed REHS

Regulatory Authority (Signature)

Contact Number: (336) 703-3141

Verification Required Date: ___ / ___ / _____

REHS ID: 1801 - Steed, Scott

No. of Risk Factor/ Intervention Violations: 10

No. of Repeat Risk Factor/Intervention Violations: 2

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:	16			

Comment Addendum to Food Establishment Inspection Report

Establishment Name: TOMOE JAPANESE CUISINE

Establishment ID: 3034012143

Date: 04/24/2013

Status Code: A

Category #: IV

Email 1:

Email 2:

Email 3:

Location Address: 984 PETERS CREEK PARKWAY

City: WINSTON SALEM State: NC

County: 34 Forsyth Zip: 27103

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

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

Permittee: TOMOE JAPANESE CUISINE INC.

Telephone:

Temperature Observations

Item	Location	Temp	Item	Location	Temp	Item	Location	Temp
chicken broth	steam unit	170	rice	large sandwich unit -	43	fish row	2 door reach-in cooler	45
lettuce	counter	42	raw beef	large sandwich unit -	45			
white rice	rice cooker	174	raw scallops	wic	43			
raw chicken	small sandwich unit	45	white tuna	display cooler	42			
dumplings	small sandwich unit	43	tuna	display cooler	42			
raw chicken	large sandwich unit	44	salmon	display cooler	42			
raw shrimp	large sandwich unit	44	cooked	display cooler	42			
raw fish	large sandwich unit -	41	raw salmons	2 door reach-in cooler	44			

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

1 A person in charge that has passed an approved food manager's safety course must be present during all hours of operation. Two points will begin being deducted on 1/1/2014 if this requirement is not met.

2 An employee health policy agreement must be in place and each employee must be informed and aware of the policy requirements.

6 When washing hands, the proper procedure is as follows: wet hands with warm water; dispense soap and lather for at least 15 seconds while paying attention to nail beds and between fingers; rinse in warm water; dry hands with an approved hand drying device or disposable paper towel; turn off faucet without touching the handles of the faucet.

8 There was no soap at the hand sink by the beverage area, and there were no paper towels at the back hand sink and the hand sink by the employee restroom. All hand washing sink must be stocked with soap and paper towels at all times for proper hand washing. / Also, hand washing sinks are to be used for no purpose other than hand washing. There should be no utensils or scrub pads on the hand sinks. Scrub pads and utensils were found in multiple locations.

Comment Addendum to Food Establishment Inspection Report

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Observations and Corrective Actions

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Spell

12 There was no documentation or verification available regarding parasite destruction for the sushi fish. All sushi fish must be subject to parasite destruction. If it is done by the supplier, then a letter indicating the parasite destruction method must be maintained on site at all times. A letter must be obtained from each sushi fish supplier used.

13 In the walk-in cooler, raw scallops were stored above broccoli and a container of lettuce was on the floor. In the walk-in freezer, there were several food items on the floor and other items uncovered. Raw meats are to be stored below or completely separated from vegetables or other ready to eat foods. All food must be kept at least 6" above the floor at all times and all food items must be kept covered at all times during storage. / There was a bag of flour and a bag of bread crumbs in open bags in the dry storage area. When dry food items have been opened, they are to be placed in sealable containers with tight fitting lids. / At the sushi area, there was a pair of used gloves laying on the counter to be re-used. Gloves are to be used one time only and then discarded, they are not intended for multiple uses.

14 There is no sanitizer available at the bar sink for glass washing. If glasses are to be washed at the bar, there must be sanitizer available at all times. / There were several soiled dishes and utensils stored as clean. All dishes and utensils must be completely cleaned and all food particles removed.

21 All potentially hazardous, ready to eat foods that are kept for more than 24 hours must be properly date marked. If refrigeration equipment that is holding temperatures of 41°F or below, items may be marked and kept for up to 7 days. If refrigeration is holding temperatures at 41-45°F, items may be kept up to 4 days.

23 A consumer advisory must be in place for any raw animal foods that are offered undercooked. This includes eggs that are cooked to order. This must be in place prior to the next inspection.

26 At the bar, there was a sanitizer spray bottles that contained some other unidentified chemical. All chemical bottles are to be properly labeled with the common name of the chemical if there is no manufacturer's lable. A sanitizer spray bottle may not be re-used for any chemical other than sanitizer.

30 A variance must be obtained for the sushi rice to be held off temperature. A packet indicating what is required for a variance was left today. A HACCP plan must be developed and the application submitted to the Varriance Committe in Raleigh at the address listed on the application. Until a variance is obtained, the sushi rice must be kept at 45F or below.

Comment Addendum to Food Establishment Inspection Report

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Observations and Corrective Actions

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Spell

36 The back door was propped open again today and it is also broken so that it will not close properly. Repair the back door so that it self closes properly with no gaps. Also, the outer doors may not be propped open as this allows the entrance of pests or other vermin.

37 A cloth towel was inside the sushi rice container. There was also a linen napkin lining the pans in the large sandwich top hibachi cooler. Cloth towels and linens are not allowed to directly contact food in these situations.

38 An employee in the kitchen was cooking when I arrived with no hair restraint. All employees preparing food are to wear an approved hair restraint at all times.

39 Wiping cloths that are used for wiping down equipment and surfaces must be maintained in sanitizer at the appropriate strength at all times. Additionally, the containers may not be stored on the floor.

45 The glass door refrigerator in the kitchen is only approved for the storage of non-potentially hazardous, packaged food only and must be replaced or only used as indicated. Also, cardboard is being used to line the shelves. Card board boxes may not be used to line shelves as it is an uncleanable surface. / There is a condensation leak in the bottom of the hibachi refrigerator that must be repaired. / Do not place wooden blocks under the microwave as legs as they are uncleanable. / There were several chipped plates found today. Remove all chipped or damage plates and bowls. / The domestic blender is not approved for used and must be removed. / The hot water handle on the hand sprayer at the dish area will not turn off and must be repaired. /

46 At the bar sink, soiled glasses were placed on all parts of the sink. All soiled dishes are to be placed on the soiled end of the sink. The proper set up is soiled dishes on the soiled drainboard, wash in the first compartment, rinse clean glasses in the middle compartment and sanitize in the last compartment. / Wash water at the 3 compartment sinks must be at least 110F at all times. / There were no sanitizer test strips available today. Sanitizer test strips must be available at all times.

47 Cleaning is needed on all table bottoms and wall mounted shelves, the shelf across from the cooking line, the chef's cart by the fryers and on the hand sprayer at the dish area.

Spell check complete

Comment Addendum to Food Establishment Inspection Report

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Observations and Corrective Actions

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Spell

49 The drain for the hand sink by the beverage area is not draining and must be repaired. Also, there appears to be a leak on the toilet in the employees restroom and must be repaired.

51 A covered trash receptacle is needed in the women's restroom.

52 The dumpster was open on the sides and top when I arrived. Dumpsters must be kept closed at all times when not in use.

53 There are severe cracks in the floor of the walk-in freezer that will have to be repaired. / Floor cleaning is needed under and behind some of the equipment.