

Food Establishment Inspection Report

Score: 85.5

Establishment Name: PHO AND SUSHI

Establishment ID: 3034012160

Location Address: 121 STARK STREET

Inspection Re-Inspection

City: WINSTON SALEM

State: NC

Date: 08 / 06 / 2018 Status Code: A

Zip: 27103

County: 34 Forsyth

Time In: 11 : 15 am pm Time Out: 03 : 15 am pm

Permittee: ISE SUSHI INC.

Total Time: 4 hrs 0 minutes

Telephone: (336) 774-0433

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: 6

No. of Repeat Risk Factor/Intervention Violations: 4

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	N/O	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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper eating, tasting, drinking, or tobacco use	2	1	0	
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 type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Hands clean & properly washed	4	2		<input checked="" type="checkbox"/> <input checked="" type="checkbox"/>
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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Handwashing sinks supplied & accessible	2	1	0	
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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food received at proper temperature	2	1	0	
11	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food in good condition, safe & unadulterated	2	1	0	
12	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Required records available: shellstock tags, parasite destruction	2	1	0	
Protection from Contamination .2653, .2654								
13	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food separated & protected				<input checked="" type="checkbox"/> <input checked="" type="checkbox"/> <input checked="" type="checkbox"/>
14	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food-contact surfaces: cleaned & sanitized				<input checked="" type="checkbox"/> <input checked="" type="checkbox"/> <input checked="" type="checkbox"/>
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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input 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	13		<input checked="" type="checkbox"/> <input checked="" type="checkbox"/>
19	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper hot holding temperatures	3	13	0	
20	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cold holding temperatures	3	13	0	
21	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper date marking & disposition	3			<input checked="" type="checkbox"/> <input checked="" type="checkbox"/>
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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input 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				<input checked="" type="checkbox"/> <input checked="" type="checkbox"/> <input checked="" type="checkbox"/>
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	N/O	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	1			<input checked="" type="checkbox"/> <input checked="" type="checkbox"/>
32	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input 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			<input checked="" type="checkbox"/>
38	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Personal cleanliness	1	03	0	
39	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Wiping cloths: properly used & stored	1	03	0	
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 type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	In-use utensils: properly stored	1	03		<input checked="" type="checkbox"/>
42	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Utensils, equipment & linens: properly stored, dried & handled	1	03	0	
43	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Single-use & single-service articles: properly stored & used	1			<input checked="" type="checkbox"/>
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			<input checked="" type="checkbox"/> <input checked="" type="checkbox"/>
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		<input checked="" type="checkbox"/>
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 type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Plumbing installed; proper backflow devices	2			<input checked="" type="checkbox"/>
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		<input checked="" type="checkbox"/>
53	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Physical facilities installed, maintained & clean				<input checked="" type="checkbox"/> <input checked="" type="checkbox"/>
54	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Meets ventilation & lighting requirements; designated areas used	1	03		<input checked="" type="checkbox"/>
Total Deductions:					14.5			



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 Water Supply: Municipal/Community On-Site System
 Permittee: ISE SUSHI INC.
 Telephone: (336) 774-0433

Establishment ID: 3034012160
 Inspection Re-Inspection Date: 08/06/2018
 Comment Addendum Attached? Status Code: A
 Water sample taken? Yes No Category #: IV
 Email 1: isesushi@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
servsafe	Dzu Truong 12/12/22	0	hot water	3 compartment sink	135	soup	countertop	71
eel	sushi cooler	43	chlorine	dish machine	100	pork	walk in cooler	42
salmon	sushi cooler	42	chlorine	sanitizer bucket	0	sauce	walk in cooler	41
crab	sushi prep	42	noodles	worktop cooler	45	rice	cook temp	197
cream cheese	sushi prep	41	cut zucchini	worktop cooler	42	chicken	cook temp	188
rice	hot holding(cooker)	167	pork	prep unit	40			
bean sprouts	delivery temp	44	sausage	prep unit	41			
beef	delivery temp	39	dumplings	glass door cooler	40			

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.

- 6 2-301.12 Cleaning Procedure - P 0 pointgs. One food employee observed washing hands then using bare hands to turn off faucet. Food employees shall use paper towels to turn off faucet after washing hands to avoid recontaminating hands. CDI. Employee washed hands using correct procedure. ✓ Spell
- 13 3-302.11 Packaged and Unpackaged Food-Separation, Packaging, and Segregation - P Raw pork stored over lettuce, carrots and other produce in walk in cooler. Always stored raw foods under ready to eat foods to prevent cross contamination!. CDI. Raw pork relocated to lower shelf.
- 14 4-601.11 (A) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - P Repeat violation. Slicer, strainer, and two stacks of plates stored in clean dish areas all required additional cleaning. Food contact surfaces shall be clean to sight and touch. CDI. Items sent to be washed. Ice guard in ice maker had mold present. Ice guard cleaned in place while ice covered with sheet pans.
 4-501.114 Manual and Mechanical Warewashing Equipment, Chemical Sanitization-Temperature, pH,
 Lock Concentration and Hardness - P Chlorine sanitizer in wiping cloth bucket tested 0PPM on test strips. Maintain chlorine sanitizer Text between 50 and 200PPM for effective sanitization of food contact surfaces. CDI. New chlorine bucket made. Now 100PPM.

Person in Charge (Print & Sign): Dzu *First* Truong *Last*
 Regulatory Authority (Print & Sign): Amanda *First* Taylor *Last*



REHS ID: 2543 - Taylor, Amanda

Verification Required Date: / /

REHS Contact Phone Number: (3 3 6) 7 0 3 - 3 1 3 6



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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- 18 3-501.14 Cooling - P 0 points. Soup on countertop prepared last night 71F. PIC states that soup was left on countertop overnight to cool. When cooling foods, do so in shallow containers under refrigeration to maximize heat transfer. Food shall be cooled down to 70F within 2 hours and down to 41F within six hours. CDI. Soup discarded.
- 21 3-501.17 Ready-To-Eat Potentially Hazardous Food (Time/Temperature Control for Safety Food), Date Marking - PF Repeat violation. Large container of shrimp sauce prepared several days prior in walk in cooler not date marked. Potentially hazardous food held in the facility 24 hours or more shall be properly date marked. CDI. Sauce discarded.
- 26 7-201.11 Separation-Storage - P Roach poison/bait stored on dry storage shelf directly on top of sake container. Store toxic chemicals away from where they can contaminate food or food contact surfaces. CDI. Roach bait relocated.
- 31 4-301.11 Cooling, Heating, and Holding Capacities-Equipment - PF Repeat violation. Vegetable soup (prepared last night) left in containers on prep table overnight to cool. When cooling foods, do so in shallow containers under refrigeration. CDI. Soup discarded.
- 37 3-305.11 Food Storage-Preventing Contamination from the Premises Two boxes of frozen meat stored on floor of walk in freezer. Store food at least 6 inches above the floor.
3-307.11 Miscellaneous Sources of Contamination - C Many eggrolls and meats stored in plastic grocery bags in freezer. Store food in food storage bags or other approved food storage container. Head of cut cabbage stored directly on rack of glass door refrigerator. Store food in containers so they do not directly contact shelving inside equipment.
- 41 3-304.12 In-Use Utensils, Between-Use Storage - C 0 points. Scoop in rice at cold drawers stored with handle in food. Ice scoop at sushi bar ice bin stored with handle in ice. Store scoops with handles protruding out of food to prevent contamination from hands.
- 43 4-502.13 Single-Service and Single-Use Articles-Use Limitations - C 5 large plastic containers for ginger being reused to store soup. Large container of soy sauce being used to store shrimp sauce in walk in cooler. Once emptied of their original contents, discard single use containers. Single use containers shall not be reused.



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- 45 4-501.11 Good Repair and Proper Adjustment-Equipment - C Repeat violation. Two sets of scissors with badly burned handles observed in clean dish area. Once equipment is no longer smooth and easily cleanable, discard or replace it. Repair/replace missing hinge on door to sushi prep cooler. Weld cracks in 3 compartment sink so they are smooth and easily cleanable. Recondition oxidized lower shelves of back prep tables to be smooth and easily cleanable. Equipment shall be in good repair.
4-205.10 Food Equipment, Certification and Classification - C Remove domestic coffee grinder and food processor from dry storage area. Equipment shall be ANSI approved.
- 47 4-601.11 (B) and (C) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - C 0 points. Additional cleaning needed inside small 1 door cooler in sushi bar and on top surfaces of stove. Non food contact surfaces shall be kept clean.
- 49 5-205.15 (B) System maintained in good repair - C Repeat violation. Repair leak at spray arm at scrap sink. Currently, disposable cup lid is being used to prevent water from spraying out while in use. Cup lid is neither durable nor easily cleanable. Plumbing system shall be in good repair.
- 52 5-501.114 Using Drain Plugs - C 0 points. Dumpster has been replaced since last inspection but is once again missing drain plug. Have dumpster replaced with one that has drain plug in place.
- 53 6-501.11 Repairing-Premises, Structures, Attachments, and Fixtures-Methods - C Peeling paint on floors throughout kitchen. Repaint floors to be smooth and easily cleanable. Coved base needed in upstairs storage room. Repair broken handrail in stairwell. Physical facilities shall be in good repair.
6-501.12 Cleaning, Frequency and Restrictions - C Floor cleaning needed throughout facility, especially under shelving and equipment. Physical facilities shall be maintained clean.
- 54 6-202.11 Light Bulbs, Protective Shielding - C 0 points. Lighting has been increased in men's restroom since last inspection. Light fixture in bach hallway has also been repaired, but protective shielding has not been replaced. Install protective shielding on lighting where food or single use items are stored or handled. Alternatively, install shatterproof light bulbs.



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