

# Food Establishment Inspection Report

Score: 87.5

Establishment Name: ISE OF JAPAN

Establishment ID: 3034012307

Location Address: 2213 CLOVERDALE AVENUE

Inspection  Re-Inspection

City: WINSTON SALEM

State: NC

Date: 09 / 11 / 2019 Status Code: A

Zip: 27103 County: 34 Forsyth

Time In: 12 : 06  am  pm Time Out: 03 : 55  am  pm

Permittee: ISE JAPANESE INC.

Total Time: 3 hrs 49 minutes

Telephone: (336) 893-8322

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: 5

No. of Repeat Risk Factor/Intervention Violations: 2

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
<b>Supervision .2652</b>								
1	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	PIC Present; Demonstration-Certification by accredited program and perform duties	2	0		
<b>Employee Health .2652</b>								
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	
<b>Good Hygienic Practices .2652, .2653</b>								
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	
<b>Preventing Contamination by Hands .2652, .2653, .2655, .2656</b>								
6	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Hands clean & properly washed	4	0	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	0	0	
<b>Approved Source .2653, .2655</b>								
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 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	
<b>Protection from Contamination .2653, .2654</b>								
13	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food separated & protected	3	13	0	
14	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food-contact surfaces: cleaned & sanitized	0	13	0	
15	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper disposition of returned, previously served, reconditioned, & unsafe food	2	1	0	
<b>Potentially Hazardous Food Time/Temperature .2653</b>								
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	13	0	
19	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper hot holding temperatures	3	13	0	
20	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper cold holding temperatures	0	13	0	
21	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input 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	
<b>Consumer Advisory .2653</b>								
23	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Consumer advisory provided for raw or undercooked foods	1	03	0	
<b>Highly Susceptible Populations .2653</b>								
24	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Pasteurized foods used; prohibited foods not offered	3	13	0	
<b>Chemical .2653, .2657</b>								
25	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Food additives: approved & properly used	1	03	0	
26	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Toxic substances properly identified stored, & used	2	1	0	
<b>Conformance with Approved Procedures .2653, .2654, .2658</b>								
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
<b>Safe Food and Water .2653, .2655, .2658</b>								
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	
<b>Food Temperature Control .2653, .2654</b>								
31	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper cooling methods used; adequate equipment for temperature control	0	03	0	
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 type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Thermometers provided & accurate	1	0	0	
<b>Food Identification .2653</b>								
35	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food properly labeled: original container	2	1	0	
<b>Prevention of Food Contamination .2652, .2653, .2654, .2656, .2657</b>								
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	0	0	
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	
<b>Proper Use of Utensils .2653, .2654</b>								
41	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	In-use utensils: properly stored	1	03	0	
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	03	0	
44	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Gloves used properly	1	03	0	
<b>Utensils and Equipment .2653, .2654, .2663</b>								
45	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed, & used	2	1	0	
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	0	03	0	
<b>Physical Facilities .2654, .2655, .2656</b>								
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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Garbage & refuse properly disposed; facilities maintained	1	03	0	
53	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Physical facilities installed, maintained & clean	1	03	0	
54	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Meets ventilation & lighting requirements; designated areas used	1	03	0	
<b>Total Deductions:</b>					12.5			



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 Telephone: (336) 893-8322

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 Inspection  Re-Inspection Date: 09/11/2019  
 Comment Addendum Attached?  Status Code: A  
 Water sample taken?  Yes  No Category #: IV  
 Email 1: isesushi@gmail.com  
 Email 2:  
 Email 3:

## Temperature Observations

### Cold Holding Temperature is now 41 Degrees or less

Item	Location	Temp	Item	Location	Temp	Item	Location	Temp
Shrimp	final cook	190	Broccoli	grill cooler drawer	53	Escolar	sushi station	39
Dumplings	2-door upright cooler	48	Noodles	walk-in cooler	41	C. Sani	3-compartment sink	100
Tofu	2-door upright cooler	48	Egg Rolls	walk-in cooler	40	Hot Water	3-compartment sink	145
Egg Rolls	2-door upright cooler	47	Bean Curd	sushi station	45	Serv Safe	Gary Fulp 8-14-24	00
Spring Rolls	2-door upright cooler	51	Crab Sticks	sushi station	45			
Chicken	hot holding	211	Spicy Tuna	sushi station	38			
Carrots	hot holding	175	Spicy Salmon	sushi station	37			
Noodles	grill cooler drawer	67	Roe	sushi station	39			

## 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: Employee observed washing hands for less than 20 seconds and turned faucet off with barehands after washing./Employee observed washing off hands with sprayer. (A) Food employees shall clean their hands and exposed parts of their arms for at least 20 second using a clean compound in a handwashing sink. (B)To avoid recontaminating their hands, food employees may use disposable paper towels to turn off faucet. CDI: Employee was given a demonstration on correct handwashing technique. Employees correctly washed hands and turned off faucet with disposable towel.//2-301.15 Where to Wash - PF: An employee was observed washing off hands in 3-compartment sink with sprayer. Food employees shall clean their hands in a handwashing sink and may not clean their hands in a sink for warewashing. CDI: Employee correctly washed hands in a handwashing sink.
- 8 5-205.11 Using a Handwashing Sink-Operation and Maintenance - PF: A measuring pitcher was in filled with water in the handwashing sink. After conversation, the employee stated that the pitcher was for getting water./A cutting board used for cutting meat was stored on the back handwashing sink. (A) handwashing sink shall be maintained so that it is accessible at all time for employee use. (B) A handwashing sink may not be used for purposes other handwashing. CDI: The pitcher and cutting board were removed from the handwashing sinks.
- 14 4-501.114 Manual and Mechanical Warewashing Equipment, Chemical Sanitization-Temperature, pH, Concentration and Hardness- REPEAT- P: A container of utensils were washed in the dish machine with a sanitizer concentration of 0 ppm. A chlorine sanitizer shall be at least 50 ppm in a mechanical warewashing operation. CDI: PIC changed sanitizer solution and primed machine to get a concentration of 50 ppm//4-601.11 (A) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - P: Eight drink nozzles observed soiled with heavy black build up. Food-contact surfaces shall be clean to sight and touch. Nozzles were washed, rinsed, and sanitized before being placed back on drink dispensers.

Lock Text



Person in Charge (Print & Sign): Dzu *First* Truong *Last*

Regulatory Authority (Print & Sign): Victoria *First* Murphy *Last*

REHS ID: 2795 - Murphy, Victoria

Verification Required Date:     /     /    

REHS Contact Phone Number: ( 3 3 6 ) 7 0 3 - 3 8 1 4



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: A pan of chicken prepared at 9:30 a.m. measured at a temperature of 74 F at 12:30 p. m. Cooked potentially hazardous food shall be cooled within a total of 6 hours from 135 F-41 F. CDI: PIC discarded items. 0-points
- 20 3-501.16 (A)(2) and (B) Potentially Hazardous Food (Time/Temperature Control for Safety Food), Hot and Cold Holding-REPEAT - P: The following measured at temperatures above 41 F: (2-door upright cooler) dumplings (48 F), tofu (48 F), egg rolls (47 F), spring rolls (48 F-51 F), (grill cooler drawers) noodles (67 F), steamed broccoli (53 F), (sushi station) fried bean curd (45 F) and crab sticks (45 F). Potentially hazardous food shall be maintained at a temperature of 41 F or below. CDI: The items were discarded.
- 31 3-501.15 Cooling Methods -REPEAT- PF: A full container of chicken in the walk-in cooler sealed with a lid and prepared at 9:30 a.m. measured at 74 F at 12:30 p. m. Cooling shall be accomplished in accordance with time and temperature by placing the food in shallow pans, separating the food into thinner portions, using rapid cooling equipment, stirring the food in a container placed in an ice water bath, using containers, that facilitate heat transfer, adding ice as an ingredient, or other effective methods. CDI: Employees were educated on several cooling methods that would allow items to properly cool within the appropriate cooling parameters. Items were discarded
- 34 4-302.12 Food Temperature Measuring Devices - PF: Both of the sushi rice thermometers were out of commission./1 out of 2 kitchen thermometers was out of commission. Food temperature measuring devices shall be provided and readily accessible. CDI: PIC supplied batteries for the sushi thermometers and correctly calibrated thermometers to ensure accuracy.
- 37 3-307.11 Miscellaneous Sources of Contamination -REPEAT- C: Employee observed placing meat inside of a bin stored inside of the trash can./Several containers were uncovered in the walk-in freezer/condensation leaked into an uncovered container of ice cream inside the walk-in freezer/condensation observed leaking in several containers of uncovered sauce in the 2-door upright cooler. Food shall be protected from contamination. CDI: PIC threw away the containers of sauce
- 43 4-903.11 (A) and (C) Equipment, Utensils, Linens and Single-Service and Single-Use Articles-Storing - C: Clean dishes are stored on soiled shelving above the 3-compartment sink/Clean utensils and clean kettles are being stored in soiled utensil containers. Cleaned equipment shall be stored in a clean, dry location. 0-points
- 45 4-501.11 Good Repair and Proper Adjustment-Equipment - C: Repair 2-door upright freezer and grill cooler drawers. Equipment shall be maintained in good repair. CDI: Maintenance came during the inspection and repaired equipment. 0-points



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- 47 4-602.13 Nonfood Contact Surfaces-REPEAT - C: Cleaning is needed to/on the following items: shelving throughout the facility, utensil and kettle bins under drink station, fan covers in walk-in cooler, inside 2-door cooler, lid and shield on ice bin, inside grill cooler drawers, and bins holding sushi rice. Food-contact and non food-contact surfaces shall be free of an accumulation of dust, dirt, and other debris.
- 53 6-501.12 Cleaning, Frequency and Restrictions - C: Cleaning needed on floors under equipment/ Cleaning needed on all walls throughout the establishment. Physical facilities shall be cleaned as often as necessary to keep them clean.

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