

Food Establishment Inspection Report

Score: 95

Establishment Name: CHA DA THAI

Establishment ID: 3034012388

Location Address: 420 J JONESTOWN RD

Inspection Re-Inspection

City: WINSTON SALEM

State: NC

Date: 10 / 23 / 2020 Status Code: A

Zip: 27104 County: 34 Forsyth

Time In: 02 : 15 am pm Time Out: 05 : 10 am pm

Permittee: CHAN DOMIKA INC.

Total Time: 2 hrs 55 minutes

Telephone: (336) 659-8466

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: 4

No. of Repeat Risk Factor/Intervention Violations: 0

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"/>
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 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 type="checkbox"/>	<input type="checkbox"/>	<input checked="" 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	3			<input checked="" type="checkbox"/>
14	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food-contact surfaces: cleaned & sanitized	3			<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 type="checkbox"/>	<input type="checkbox"/>	<input checked="" 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			<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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper date marking & disposition	3	13	0	
22	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Time as a public health control: procedures & records	2	1	0	
Consumer Advisory .2653								
23	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" 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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input 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	
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	03		<input checked="" type="checkbox"/>
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	1		<input checked="" type="checkbox"/>
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		<input checked="" type="checkbox"/>
40	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Washing fruits & vegetables	1	03		<input checked="" type="checkbox"/>
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			<input checked="" type="checkbox"/>
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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed, & used	2	1	0	
46	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Warewashing facilities: installed, maintained, & used; test strips	1	03		<input checked="" type="checkbox"/>
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 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		<input checked="" type="checkbox"/>
54	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Meets ventilation & lighting requirements; designated areas used	1	03	0	
Total Deductions:					5			



Comment Addendum to Food Establishment Inspection Report

Establishment Name: CHA DA THAI
 Location Address: 420 J JONESTOWN RD
 City: WINSTON SALEM State: NC
 County: 34 Forsyth Zip: 27104
 Wastewater System: Municipal/Community On-Site System
 Water Supply: Municipal/Community On-Site System
 Permittee: CHAN DOMIKA INC.
 Telephone: (336) 659-8466

Establishment ID: 3034012388
 Inspection Re-Inspection Date: 10/23/2020
 Comment Addendum Attached? Status Code: A
 Water sample taken? Yes No Category #: IV
 Email 1: chadathaiwinston@yahoo.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
cabbage	make-unit	40	cabbage 1	cooling (since 10AM)	50			
lettuce	cooling (20 min)	69	cabbage 2	cooling (since 10AM)	48			
duck	upright cooler	38	mushrooms	upright cooler	39			
dumpling	upright cooler	37	hot water	3-compartment sink	155			
fried tofu	upright cooler	39	chlorine (ppm)	dish machine	50			
rice	hot hold	166	chlorine (ppm)	spray bottle	50			
breaded	cooling (since 11:30AM)	63	ServSafe	Annie Sisoukrath	0			
steamed	cooling (since 9:45AM)	48						

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 2-301.14 When to Wash - P - Employee observed cutting raw chicken in prep sink, employee then washed prep sink out with soap, then employee went outside, came back inside, and went to washing dishes at dump sink beside dish machine without washing hands. Employees must wash hands when returning from outside and after handling raw animal foods. CDI - Employee instructed to wash hands and did so correctly. 0 pts.
- 13 3-302.11 Packaged and Unpackaged Food-Separation, Packaging, and Segregation - P - Zip lock bag of raw fish stored on shelf above cooked spring rolls bag in upright freezer. Also, par-cooked chicken stored on shelf above raw beef in walk-in cooler. Also, raw beef was stored in small container inside a bus tub that also had a small container of raw chicken in it. Raw animal foods shall be segregated during storage to prevent cross contamination. Raw animal foods must not be stored above ready-to-eat foods and raw chicken or par-cooked chicken must not be stored above raw beef. Food storage order does not matter in freezer units if the foods are in the original sealed package. CDI - Food storage order corrected during inspection.
- 14 4-702.11 Before Use After Cleaning - P - Employee was preparing raw chicken in prep sink and only washed and rinsed the prep sink after use. Food-contact surfaces of equipment and utensils shall be sanitized after washing and before use. CDI - Employee instructed to spray sanitize the prep sink and did so with bottle of chlorine sanitizer.

Lock Text



Person in Charge (Print & Sign): Annie *First* Sisoukrath *Last*
 Regulatory Authority (Print & Sign): Andrew *First* Lee *Last*

REHS ID: 2544 - Lee, Andrew

Verification Required Date: / /

REHS Contact Phone Number: (336) 703 - 3128



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



Spell

Comment Addendum to Food Establishment Inspection Report

Establishment Name: CHA DA THAI

Establishment ID: 3034012388

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.



- 18 3-501.14 Cooling - P - Lettuce cooling in make-unit measured 69F at start of inspection and employee stated it was prepared at 2PM. Lettuce measured 59F at 4:20PM. The cooling rate is not quick enough to reach 41F within 4 hours. Steamed broccoli in walk-in cooler measured 45F at 4:20PM and was prepared at 9:45AM this morning. 2 containers of cabbage measured 45F and 46F and were cooling since 10AM. PH foods prepared at room temperature must cool down to 41F within 4 hours. Breaded chicken in walk-in cooler measured 63F at start of inspection and was cooling since 11:30AM. Breaded chicken measured 57F at 4:20PM. PH foods must cool from 135F to 70F within 2 hours, and from 135F to 41F within a total of 6 hours. CDI - Breaded chicken moved to sheet pans to cool more quickly as before they were in a bus tub.
- 31 3-501.15 Cooling Methods - PF - Breaded chicken was cooling in bus tub with lid. 2 containers of cabbage were cooling in walk-in cooler in deep containers. Lettuce in make-unit was cooling in bowl with tight fitting plastic wrap. Steamed broccoli was cooling in the walk-in cooler in deep plastic container. PH foods shall be cooled using methods such as ice baths, cooling in smaller portions, using equipment designed to rapidly cool food (walk-in cooler), leaving foods uncovered, cooling in shallow pans, etc. Cooling methods must be able to cool the food within the cooling parameters - from 135F to 70F within 2 hours, and from 70F to 41F within 4 hours. CDI - Breaded chicken moved to sheet pans and lettuce moved to walk-in cooler and plastic wrap removed. 0 pts.
- 37 3-305.11 Food Storage-Preventing Contamination from the Premises - C - Bucket of rice noodles in water was stored on floor beside grill at start of inspection. Cardboard box of raw chicken on floor in walk-in cooler. Food must be stored at least 6 inches off the floor. CDI - Bucket of rice noodles moved to rolling cart. 0 pts.
- 39 3-304.14 Wiping Cloths, Use Limitation - C - Wiping cloth observed on cutting board at start of inspection. Wet wiping cloths must be stored in sanitizer solution between uses. 0 pts.
- 40 3-302.15 Washing Fruits and Vegetables - C - Lemons in front cooler still had stickers on them. Fruits and vegetables shall be washed thoroughly before use. 0 pts.
- 42 4-903.11 (A), (B) and (D) Equipment, Utensils, Linens and Single-Service and Single-Use Articles-Storing - C - Cutting board was stored beside make-unit leaning against the wall and side touching floor at start of inspection. Cleaned and sanitized utensils and food-contact equipment shall be stored at least 6 inches off the floor.
- 46 4-501.14 Warewashing Equipment, Cleaning Frequency - C - Lime buildup on inside doors of dish machine. Warewashing equipment shall be cleaned as often as specified by the manufacturer or at least every 24 hours to prevent re-contaminating of dishes being washed in dish machine. De-lime dish machine. 0 pts.



Comment Addendum to Food Establishment Inspection Report

Establishment Name: CHA DA THAI

Establishment ID: 3034012388

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.



- 47 4-602.13 Nonfood Contact Surfaces - C - Buildup on inside of oven. Nonfood contact surfaces of equipment shall be cleaned at a frequency necessary to maintain them clean. 0 pts.
- 53 6-201.11 Floors, Walls and Ceilings-Cleanability - C - Repeat - Grease trap lids are rusted/chipping paint and need to be repainted. Floors, walls and ceilings shall be easily cleanable. Repaint or replace lids. 0 pts.



Comment Addendum to Food Establishment Inspection Report

Establishment Name: CHA DA THAI

Establishment ID: 3034012388

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



Comment Addendum to Food Establishment Inspection Report

Establishment Name: CHA DA THAI

Establishment ID: 3034012388

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

