# Food Establishment Inspection Report

Establishment Name: GOLDEN WOK Establishment ID: 3034014109 Foodborne Illness Risk Factors and Public Health Interventions

Date: <u>Ø 4</u> / <u>Ø 4</u> / <u>2 Ø 1 3</u> Status Code: A
Time In: $11 : 15 \overset{\otimes}{\bigcirc} ^{am}_{pm}$ Time Out: $01 : 15 \overset{\odot}{\otimes} ^{am}_{pm}$
Total Time: 2 hrs 0 minutes
Category #: IV
Establishment Type:

#### Instructions:

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

Location Address: 1015 BETHANIA RURAL HALL RD
City: RURAL HALL
State: NC Zip: 27045
County: 34 Forsyth
Permittee:
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".

North Carolina Department of Health & Human Services ● Division of Public Health Environmental Health Section • Food Protection Program

Risk factors: Contributing factors that increase the chance of developing foodborne illness.

Score: 94.5

Public Health Interventions: Control measures to prevent foodborne illness or injury.								
	mpliance Statu		OUT	CDI	R	VR		
Su	Supervision .2652							
1	⊗ ○ ○ IN OUT N/A	PIC Present; Demonstration-Certification by accredited program and perform duties	O O 2 0	0	0	0		
En	ployee Health		-					
2	O & IN OUT	Management, employees knowledge; responsibilities & reporting	○ ○ <b>⊗</b> 3 1.5 0	8	0	0		
3	⊗ ○ IN OUT	Proper use of reporting, restriction & exclusion	0 0 0 3 1.5 0	0	0	0		
Go	od Hygienic F	Practices .2652, .2653						
4	⊗ ○ IN OUT	Proper eating, tasting, drinking, or tobacco use	$\begin{array}{cccc} \bigcirc \bigcirc \bigcirc \bigcirc \\ 2 & 1 & 0 \end{array}$	0	0	0		
5	⊗ ○ IN OUT	No discharge from eyes, nose, and mouth	0 0 0 1 0.5 0	0	0	0		
Pro		amination by Hands .2652, .2653, .2655, .265	6					
6	⊗ ○ IN OUT	Hands clean & properly washed	$ \bigcirc \bigcirc \bigcirc \bigcirc \\ 4 2 0 $	0	0	0		
7	⊗ ○ ○ IN OUT N/O	No bare hand contact with RTE foods or pre-approved alternate procedure properly allowed	○ ○ ○ 3 1.5 0	0	0	0		
8	⊗ ○ IN OUT	Handwashing sinks supplied & accessible	0 0 0 2 1 0	0	0	0		
Ap	proved Sourc	e .2653, .2655						
9	⊗ ○ IN OUT	Food obtained from approved source	○ ○ ○ 2 1 0	0	0	0		
10	O O & IN OUT N/O	Food received at proper temperature	$\begin{array}{c c} \bigcirc \bigcirc \bigcirc \bigcirc \\ 2 & 1 & 0 \end{array}$	0	0	0		
11	⊗ ○ IN OUT	Food in good condition, safe & unadulterated	$\begin{array}{c c} \bigcirc \bigcirc \bigcirc \bigcirc \\ 2 & 1 & 0 \end{array}$	0	0	0		
12	O O & O IN OUT N/A N/O	Required records available: shellstock tags, parasite destruction	$\begin{array}{c c} \bigcirc \bigcirc \bigcirc \bigcirc \\ 2 & 1 & 0 \end{array}$	0	0	0		
Pro	otection from	Contamination .2653, .2654						
13	⊗ ○ ○ ○ ○ IN OUT N/A N/O	Food separated & protected	000	0	0	0		
14	O & IN OUT	Food-contact surfaces: cleaned & sanitized	3 1.5 0	8	0	0		
15	® ○ IN OUT	Proper disposition of returned, previously served, reconditioned, & unsafe food	3 1.5 0 0 0 0 2 1 0	0	0	0		
Po	Potentially Hazardous Food Time/Temperature .2653							
16	⊗ ○ ○ ○ IN OUT N/A N/O	Proper cooking time & temperatures	0 0 0 3 1.5 0	0	0	0		
17	OOO ⊗ IN OUT N/A N/O	Proper reheating procedures for hot holding	0 0 0 3 1.5 0	0	0	0		
18	OOO ⊗ IN OUT N/A N/O	Proper cooling time & temperatures	0 0 0 3 1.5 0	0	0	0		
19	⊗ ○ ○ ○ IN OUT N/A N/O	Proper hot holding temperatures	0 0 0 3 1.5 0	0	0	0		
20	⊗ ○ ○ ○ IN OUT N/A N/O	Proper cold holding temperatures	0 0 0 3 1.5 0	0	0	0		
21	○ ⊗ ○ ○ IN OUT N/A N/O	Proper date marking & disposition	○ ○ <b>⊗</b> 3 1.5 0	8	0	0		
22	O O & O IN OUT N/A N/O	Time as a public health control: procedures & records	○ ○ ○ 2 1 0	0	0	0		
Со	nsumer Advis	sory .2653						
23	O O & IN OUT N/A	Consumer advisory provided for raw or undercooked foods	0 0 0 1 0.5 0	0	0	0		
Hiç	ghly Susceptil	ole Populations .2653						
24	O O & IN OUT N/A	Pasteurized foods used; prohibited foods not offered	○ ○ ○ 3 1.5 0	0	0	0		
Ch	emical	.2653, .2657						
25	⊗ ○ ○ IN OUT N/A	Food additives: approved & properly used	0 0 0 1 0.5 0	0	0	0		
26	⊗ ○ ○ IN OUT N/A	Toxic substances properly identified stored, & used	$ \bigcirc \bigcirc \bigcirc \bigcirc \bigcirc $ 2 1 0	0	0	0		
Со	nformance wi	th Approved Procedures .2653, .2654,	.2658					
27	O O &	Compliance with variance, specialized process, reduced oxygen packing criteria or HACCP plan	000		0			

### Food Establishment Inspection Report, continued

Establishment Name: GOLDEN WOK	Establishment ID: 303401410
Latabilatilietii Mattie.	ESTABLISHING III.

#### 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

- 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
Jishun Zheng

Person in Charge (Print)

Person in Charge (Signature)

Kenneth

Last Michaud

Regulatory Authority (Print)

Regulatory Authority (Signature)

Contact Number: (\_\_\_\_)\_\_--

Verification Required Date: \_\_\_/ \_\_\_/

REHS ID: 2259 - Michaud, Kenneth

No. of Risk Factor/ Intervention Violations: 3

No. of Repeat Risk Factor/Intervention Violations:

Good Retail Practices							
Preventative measures to control the addition of pathogens,							
Co	mplian	ice Statu	chemicals, and physical objects into foods.	OUT	CDI	R	VR
		od and V					
28	⊗ IN	OUT	Pasteurized eggs used where required	0 0 0	0	0	0
29	⊗ IN	OUT	Water and ice from approved source	O O O 2 1 0	0	0	0
30		⊃ ⊗ UT N/A	Variance obtained for specialized processing methods	0 0 0 1 0.5 0	0	0	0
Fo	od Tei	mperatu	re Control .2653, .2654				
31	<b>⊗</b> Ξ	OUT	Proper cooling methods used; adequate equipment for temperature control	0 0 0	0	0	0
32			Plant food properly cooked for hot holding	0 0 0	0	0	0
33		○ <b>⊗</b>	Approved thawing methods used	0 0 0 1 0.5 0	0	0	0
34	OZ	⊗ OUT	Thermometers provided & accurate	○ <b>⊗</b> ○ 1 0.5 0	0	0	0
Fc	od Ide	ntificati	on .2653				
35	⊗ IN	OUT	Food properly labeled: original container	O O O 2 1 0	0	0	0
Pr		-	ood Contamination .2652, .2653, .2654, .2656				
36	⊗ IN	OUT	Insects & rodents not present; no unauthorized animals	2 1 0	0	0	0
37	○ IN	⊗ OUT	Contamination prevented during food preparation, storage & display	○ <b>⊗</b> ○ 2 1 0	8	0	0
38	⊗ IN	OUT	Personal cleanliness	0 0 0	0	0	0
39	⊗≥	O <u>T</u> O	Wiping cloths: properly used & stored	0 0 0	0	0	0
40	⊗ IN	O ⊥	Washing fruits & vegetables	0 0 0	0	0	0
Pr	•	lse of U	tensils .2653, .2654				
41	O IN	⊗ OUT	In-use utensils: properly stored	○ <b>⊗</b> ○ 1 0.5 0	8	0	0
42	⊗ IN	OUT	Utensils, equipment & linens: properly stored, dried & handled	0 0 0	0	0	0
43	⊗ IN	OUT	Single-use & single-service articles: properly stored & used	0 0 0	0	0	0
44	⊗ IN	OUT	Gloves used properly	0 0 0	0	0	0
Ut			uipment .2653, .2654, .2663				
45	IN	⊗ OUT	Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed, & used	2 1 0	0	0	0
46	⊗ IN	OUT	Warewashing facilities: installed, maintained, & used; test strips $% \begin{center} \end{center} \begin{center} cente$	0 0 0 1 0.5 0	0	0	0
47	○롣	⊗ OUT	Non-food contact surfaces clean	○ <b>⊗</b> ○ 1 0.5 0	0	0	0
Ph		Faciliti	es .2654, .2655, .2656				
48	⊗ IN	OUT	Hot & cold water available; adequate pressure	$\begin{array}{c c} \bigcirc \bigcirc \bigcirc \bigcirc \\ 2 & 1 & 0 \end{array}$	0	0	0
49	○ <b>N</b>	OUT &	Plumbing installed; proper backflow devices	○ <b>⊗</b> ○ 2 1 0	0	0	0
50	⊗ IN	OUT	Sewage & waste water properly disposed	O O O 2 1 0	0	0	0
51	⊗ IN	OUT	Toilet facilities: properly constructed, supplied & cleaned	0 0 0 1 0.5 0	0	0	0
52	○ <b>N</b>	⊗ OUT	Garbage & refuse properly disposed; facilities maintained	○ <b>⊗</b> ○ 1 0.5 0	0	0	0
53	⊗ IN	OUT	Physical facilities installed, maintained & clean	0 0 0 1 0.5 0	0	0	0
54	○ <b>IN</b>	⊗ OUT	Meets ventilation & lighting requirements; designated areas used	○ <b>⊗</b> ○ 1 0.5 0	0	0	0
			Total Deductions:	5.5			

North Carolina Department of Health & Human Services ● Division of Public Health
Environmental Health Section ● Food Protection Program

Comment Addendam to 1 00d	Latabilariment inapeeti	on Report
Establishment Name: GOLDEN WOK	Establishment ID: 3034014109	Date: 04/04/2013
Location Address: 1015 BETHANIA RURAL HALL RD		Status Code: A
City: RURAL HALL State: NC		Category #:IV
County: 34 Forsyth Zip: 27045		Email 1:
Wastewater System: ⊗ Municipal/Community ○ On-Site System Water Supply: ⊗ Municipal/Community ○ On-Site System		Email 2:
Permittee:JISHUN ZHENG		Email 3:
Telephone:		

Temperature Observations								
Item Steamed rice	Location Rice bin	Temp 162	Item Chicken	Location Fryer	Temp 209	Item	Location	Temp
Sweet n sour	Work top cooler	42	Chicken	Wok	193			
Fried rice	Work top cooler	39	Cooked	Walk in cooler	39			
Egg rolls	Work top cooler	38	Raw beef	Walk in cooler	40			
Cooked pork	Make unit	40	Egg rolls	Walk in cooler	40			
Cooked	Make unit	40	Sweet n sour	Walk in cooler	40			
Raw beef	Make unit	41	Hot water	Three compartment sink	157			
Raw chicken	Make unit	39	Chlorine	Bottle in ppm	50			

**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.

2 2-103.11 (M) Person in Charge-Duties - Although manager and wife are only employees and both understand when sick, to either no open restaurant or restrict employee to non food prep duties, suggested to manager to have written agreement for himself and wife that both sign copies and keep on file at premises that when either one is sick or showing symptoms of being sick, that said employee is either exclused or restricted from work

- 4-602.11 Equipment Food-Contact Surfaces and Utensils-Frequency A few pans had dried food debris present make sure all food contact surfaces are cleaned and sanitized after use placed pans in wash basin of three compartment sink to be rewashed and sanitized
- 3-501.17 Ready-To-Eat Potentially Hazardous Food (Time/Temperature Control for Safety Food), Date Marking Egg rolls and other items prepared yesterday and held for more than 24 hours must be properly date marked with date prepared and date consumed/discarded and held no more than 4 days if held at 45 deg F or 7 days if held at 41 deg F or less
- 34 4-203.11 Temperature Measuring Devices, Food-Accuracy Thermometer in work top cooler is a meat thermometer must have one ranging from 0 220 deg F and accurate in or on all coolers and freezers





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Observations	and Corr	rective	Actions

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Spel

- 37 3-305.11 Food Storage-Preventing Contamination from the Premises Upon arrival, observed manager move pans of raw meats from floor of walk in cooler to counter food must not be stored on floor or in fashion as to allow possible contamination from premises or exposed to splash, dust or other contamination pans moved to counter
- 41 3-304.12 In-Use Utensils, Between-Use Storage A few scoop handles lying in product make sure handles do not make contact with food product as to minimize cross contamination risk repositioned handle so it sticks out of product
- 4-101.11 Characteristics-Materials for Construction and Repair Repair torn reach in cooler gasket so it is easily cleanable and in good repair 4-202.11 Food-Contact Surfaces-Cleanability Remove all domestic equipment from premises such as mixers, hot plates and rice bins as equipment must be NSF approved
- 4-602.13 Nonfood Contact Surfaces Detailed cleaning needed on and around wok area as it contains alot of grease and food debris build-up; Clean inside dry goods bin handles so they are clean and free from debris
- 5-205.15 System Maintained in Good Repair Repair leaks in both faucets of three compartment sink so they do not leak when water is turned on, also stopper in wash basin of three compartment sink leaks when water is present in basin
- 52 5-501.16 Storage Areas, Rooms and Receptacles, Capacity and Availability No trash can immediately near front handsink where paper towels will be discarded add trash can near front handsink so paper towels can be discarded in immediate area
- 54 6-501.14 Cleaning Ventilation Systems, Nuisance and Discharge Prohibition Clean restroom vents so they do not have dust build-up/collection
  - 4-204.11 Ventilation Hood Systems, Drip Prevention Clean hood screens as often as necessary so they are clean and free from grease build-up
  - 6-403.11 Designated Areas-Employee Accommodations for eating / drinking/smoking Employees hand coats on storage rack with boxes of dry goods and food products must have desigated area of employee items to prevent possible cross contamination from employee items



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