Food Establishment Inspection Report

Score: 92

Establishment Name: PEACE OF CHINA
Establishment ID: 3034020386
Location Address: 5387 SHATTALON DR
☐ Inspection ☒ Re-Inspection
City: WINSTON SALEM **State:** NC
Date: 07 / 01 / 2014 **Status Code:** A
Zip: 27106 **County:** 34 Forsyth
Time In: 01 : 20 ○ am ⊗ pm **Time Out:** 04 : 10 ○ am ⊗ pm
Permittee: CHAN KAI KEN
Total Time: 2 hrs 50 minutes
Telephone: (336) 922-2900
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: 3
No. of Repeat Risk Factor/Intervention Violations: _____

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	☒	☐	☐		PIC Present; Demonstration-Certification by accredited program and perform duties	2		0	☐	☐	☐
Employee Health .2652											
2	☒	☐			Management, employees knowledge; responsibilities & reporting	3	1.5	0	☐	☐	☐
3	☒	☐			Proper use of reporting, restriction & exclusion	3	1.5	0	☐	☐	☐
Good Hygienic Practices .2652, .2653											
4	☒	☐			Proper eating, tasting, drinking, or tobacco use	2	1	0	☐	☐	☐
5	☒	☐			No discharge from eyes, nose or mouth	1	0.5	0	☐	☐	☐
Preventing Contamination by Hands .2652, .2653, .2655, .2656											
6	☐	☒			Hands clean & properly washed	4	☒	0	☐	☐	☐
7	☒	☐	☐	☐	No bare hand contact with RTE foods or pre-approved alternate procedure properly followed	3	1.5	0	☐	☐	☐
8	☒	☐			Handwashing sinks supplied & accessible	2	1	0	☐	☐	☐
Approved Source .2653, .2655											
9	☒	☐			Food obtained from approved source	2	1	0	☐	☐	☐
10	☐	☐		☒	Food received at proper temperature	2	1	0	☐	☐	☐
11	☒	☐			Food in good condition, safe & unadulterated	2	1	0	☐	☐	☐
12	☒	☐	☐	☐	Required records available: shellstock tags, parasite destruction	2	1	0	☐	☐	☐
Protection from Contamination .2653, .2654											
13	☐	☒	☐	☐	Food separated & protected	3	☒	0	☐	☐	☐
14	☒	☐			Food-contact surfaces: cleaned & sanitized	3	1.5	0	☐	☐	☐
15	☒	☐			Proper disposition of returned, previously served, reconditioned, & unsafe food	2	1	0	☐	☐	☐
Potentially Hazardous Food TIme/Temperature .2653											
16	☒	☐	☐	☐	Proper cooking time & temperatures	3	1.5	0	☐	☐	☐
17	☒	☐	☐	☐	Proper reheating procedures for hot holding	3	1.5	0	☐	☐	☐
18	☒	☐	☐	☐	Proper cooling time & temperatures	3	1.5	0	☐	☐	☐
19	☒	☐	☐	☐	Proper hot holding temperatures	3	1.5	0	☐	☐	☐
20	☐	☒	☐	☐	Proper cold holding temperatures	3	☒	0	☐	☐	☐
21	☒	☐	☐	☐	Proper date marking & disposition	3	1.5	0	☐	☐	☐
22	☒	☐	☐	☐	Time as a public health control: procedures & records	2	1	0	☐	☐	☐
Consumer Advisory .2653											
23	☒	☐	☐		Consumer advisory provided for raw or undercooked foods	1	0.5	0	☐	☐	☐
Highly Susceptible Populations .2653											
24	☐	☐	☒		Pasteurized foods used; prohibited foods not offered	3	1.5	0	☐	☐	☐
Chemical .2653, .2657											
25	☒	☐	☐		Food additives: approved & properly used	1	0.5	0	☐	☐	☐
26	☒	☐	☐		Toxic substances properly identified stored, & used	2	1	0	☐	☐	☐
Conformance with Approved Procedures .2653, .2654, .2658											
27	☒	☐	☐		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	☐	☐	☒		Pasteurized eggs used where required	1	0.5	0	☐	☐	☐
29	☒	☐			Water and ice from approved source	2	1	0	☐	☐	☐
30	☐	☐	☒		Variance obtained for specialized processing methods	1	0.5	0	☐	☐	☐
Food Temperature Control .2653, .2654											
31	☒	☐			Proper cooling methods used; adequate equipment for temperature control	1	0.5	0	☐	☐	☐
32	☒	☐	☐	☐	Plant food properly cooked for hot holding	1	0.5	0	☐	☐	☐
33	☐	☒	☐	☐	Approved thawing methods used	1	☒	0	☐	☐	☐
34	☒	☐			Thermometers provided & accurate	1	0.5	0	☐	☐	☐
Food Identification .2653											
35	☒	☐			Food properly labeled: original container	2	1	0	☐	☐	☐
Prevention of Food Contamination .2652, .2653, .2654, .2656, .2657											
36	☒	☐			Insects & rodents not present; no unauthorized animals	2	1	0	☐	☐	☐
37	☒	☐			Contamination prevented during food preparation, storage & display	2	1	0	☐	☐	☐
38	☐	☒			Personal cleanliness	☒	0.5	0	☐	☒	☐
39	☒	☐			Wiping cloths: properly used & stored	1	0.5	0	☐	☐	☐
40	☒	☐	☐		Washing fruits & vegetables	1	0.5	0	☐	☐	☐
Proper Use of Utensils .2653, .2654											
41	☒	☐			In-use utensils: properly stored	1	0.5	0	☐	☐	☐
42	☒	☐			Utensils, equipment & linens: properly stored, dried & handled	1	0.5	0	☐	☐	☐
43	☐	☒			Single-use & single-service articles: properly stored & used	1	☒	0	☐	☐	☐
44	☒	☐			Gloves used properly	1	0.5	0	☐	☐	☐
Utensils and Equipment .2653, .2654, .2663											
45	☐	☒			Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed, & used	2	1	☒	☐	☐	☐
46	☒	☐			Warewashing facilities: installed, maintained, & used; test strips	1	0.5	0	☐	☐	☐
47	☐	☒			Non-food contact surfaces clean	1	☒	0	☐	☐	☐
Physical Facilities .2654, .2655, .2656											
48	☒	☐	☐		Hot & cold water available; adequate pressure	2	1	0	☐	☐	☐
49	☒	☐			Plumbing installed; proper backflow devices	2	1	0	☐	☐	☐
50	☒	☐			Sewage & waste water properly disposed	2	1	0	☐	☐	☐
51	☒	☐	☐		Toilet facilities: properly constructed, supplied & cleaned	1	0.5	0	☐	☐	☐
52	☐	☒			Garbage & refuse properly disposed; facilities maintained	1	☒	0	☐	☐	☐
53	☐	☒			Physical facilities installed, maintained & clean	1	0.5	☒	☐	☐	☐
54	☒	☐			Meets ventilation & lighting requirements; designated areas used	1	0.5	0	☐	☐	☐
					Total Deductions:	8					

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City: WINSTON SALEM State: NC

Comment Addendum Attached? ☐ Status Code: A

County: 34 Forsyth Zip: 27106

Category #: IV

Wastewater System: ☒ Municipal/Community ☐ On-Site System

Water Supply: ☒ Municipal/Community ☐ On-Site System

Permittee: CHAN KAI KEN

Email 1:

Telephone: (336) 922-2900

Email 2:

Email 3:

Temperature Observations

Item	Location	Temp	Item	Location	Temp	Item	Location	Temp
steamed rice	warmer	160	chlorine	spray bottle	50			
roast pork	make unit	46	wing	reheat temp	195			
chicken	make unit	48	Qi Jie Guo	servsafe expired	00			
noodles	make unit	37						
beef	make unit	39						
rice	walk-in cooler	44						
chicken	walk-in cooler	40						
hot water	utenisl sink	127						

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 used bare hands twice to turn off the water after washing hands. Need to use the paper towel to turn off the water. CDI-Employee re-washed hands.

Spell

13 3-302.11 Packaged and Unpackaged Food-Separation, Packaging, and Segregation - P. There was a bowl of raw eggs on top of cabbage in the make unit. There was a pan of raw chicken above noodles in the walk-in cooler. All raw meats must be stored below ready to eat food. CDI-Coolers were rearranged.

20 3-501.16 (A)(2) and (B) Potentially Hazardous Food (Time/Temperature Control for Safety Food), Hot and Cold Holding - P Chicken wings 115-120F, chicken pieces 78F, wings on fryer 120F, rice 73F, egg rolls 76F, garlic and oil 93F, These items were sitting out with no temperature control. Potentially hazardous foods must be kept at 41F and below. Shrimp 52F was in a bowl on top of the make unit containers, foods need to be down in the containers to maintain safe food temps. CDI-all items were put in to the walk-in.

Person in Charge (Print & Sign): Jackie (*First*) Guo (*Last*)

Regulatory Authority (Print & Sign): Christy (*First*) Allred (*Last*)

REHS ID: 1958 - Allred, Christy Verification Required Date: ___ / ___ / _____

REHS Contact Phone Number: (336) 703-3135

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Spell

33 3-501.13 Thawing - C. Raw shrimp was sitting in a container of water on a prep sink thawing. Need to thaw foods in advance in a refrigerator. CDI-Shimp was placed in the walk-in.

38 2-402.11 Effectiveness-Hair Restraints - C. Repeat. Employee preparing food was not wearing hair restraints. Ball caps, wrap around visors, or hair nets must be worn when handling food.

43 4-903.11 (A) and (C) Equipment, Utensils, Linens and Single-Service and Single-Use Articles-Storing - C. The handles and food contact side of the forks were mixed up. Need to have all of the handles in the same direction to avoid excess handing. The single service beverage cups had exposed rims. Need to keep the cups in a dispenser of in the plastic wrapper until they are individually dispensed.

45 4-501.11 Good Repair and Proper Adjustment-Equipment - C. 0-pts. Need to replace the walk-in cooler gasket, and the make unit gasket. The ends of the wire racks in the make unit are starting to rust.

47 4-602.13 Nonfood Contact Surfaces - C. The hood has grease build-up and needs cleaning. The faucets on the wok stove and the salamander have grease build-up and need cleaning.

52 5-501.111 Area, Enclosures and Receptacles, Good Repair - C. Need to replace the damaged dumpster. The can wash doesn't drain. Need to unclog can wash.

53 6-201.11 Floors, Walls and Ceilings-Cleanability - C. 0-pts. Need to replace damaged ceiling tiles near service area. The baseboard has come loose by the walk-in cooler. Need to detail clean the walls from splashes from flood cleaning.

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