

# Food Establishment Inspection Report

Score: 93

Establishment Name: CHINA HOUSE

Establishment ID: 3034020469

Date: 06 / 11 / 2013 Status Code: A

Time In: 01 : 25  am  pm    Time Out: 03 : 40  am  pm

Total Time: 2 hrs 15 minutes

Category #: IV

Establishment Type: \_\_\_\_\_

**Instructions:**

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

Location Address: 317 JONESTOWN ROAD

City: WINSTON-SALEM

State: NC Zip: 27104

County: 34 Forsyth

Permittee: JIA XIANG DONG

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".

<b>Foodborne Illness Risk Factors and Public Health Interventions</b>												
Risk factors: Contributing factors that increase the chance of developing foodborne illness. Public Health Interventions: Control measures to prevent foodborne illness or injury.												
Compliance Status								OUT	CDI	R	VR	
<b>Supervision</b> .2652												
1	<input checked="" type="radio"/> IN	<input type="radio"/> OUT	<input type="radio"/> N/A	PIC Present: Demonstration-Certification by accredited program and perform duties				<input type="radio"/> 2	<input type="radio"/> 0	<input type="radio"/>	<input type="radio"/>	
<b>Employee Health</b> .2652												
2	<input checked="" type="radio"/> IN	<input type="radio"/> OUT		Management, employees knowledge; responsibilities & reporting				<input type="radio"/> 3	<input type="radio"/> 1.5	<input type="radio"/> 0	<input type="radio"/>	
3	<input checked="" type="radio"/> IN	<input type="radio"/> OUT		Proper use of reporting, restriction & exclusion				<input type="radio"/> 3	<input type="radio"/> 1.5	<input type="radio"/> 0	<input type="radio"/>	
<b>Good Hygienic Practices</b> .2652, .2653												
4	<input checked="" type="radio"/> IN	<input type="radio"/> OUT		Proper eating, tasting, drinking, or tobacco use				<input type="radio"/> 2	<input type="radio"/> 1	<input type="radio"/> 0	<input type="radio"/>	
5	<input checked="" type="radio"/> IN	<input type="radio"/> OUT		No discharge from eyes, nose, and mouth				<input type="radio"/> 1	<input type="radio"/> 0.5	<input type="radio"/> 0	<input type="radio"/>	
<b>Preventing Contamination by Hands</b> .2652, .2653, .2655, .2656												
6	<input checked="" type="radio"/> IN	<input type="radio"/> OUT		Hands clean & properly washed				<input type="radio"/> 4	<input type="radio"/> 2	<input type="radio"/> 0	<input type="radio"/>	
7	<input checked="" type="radio"/> IN	<input type="radio"/> OUT	<input type="radio"/> N/O	No bare hand contact with RTE foods or pre-approved alternate procedure properly allowed				<input type="radio"/> 3	<input type="radio"/> 1.5	<input type="radio"/> 0	<input type="radio"/>	
8	<input checked="" type="radio"/> IN	<input type="radio"/> OUT		Handwashing sinks supplied & accessible				<input type="radio"/> 2	<input type="radio"/> 1	<input type="radio"/> 0	<input type="radio"/>	
<b>Approved Source</b> .2653, .2655												
9	<input checked="" type="radio"/> IN	<input type="radio"/> OUT		Food obtained from approved source				<input type="radio"/> 2	<input type="radio"/> 1	<input type="radio"/> 0	<input type="radio"/>	
10	<input type="radio"/> IN	<input type="radio"/> OUT	<input checked="" type="radio"/> N/O	Food received at proper temperature				<input type="radio"/> 2	<input type="radio"/> 1	<input type="radio"/> 0	<input type="radio"/>	
11	<input checked="" type="radio"/> IN	<input type="radio"/> OUT		Food in good condition, safe & unadulterated				<input type="radio"/> 2	<input type="radio"/> 1	<input type="radio"/> 0	<input type="radio"/>	
12	<input type="radio"/> IN	<input type="radio"/> OUT	<input checked="" type="radio"/> N/A	<input type="radio"/> N/O	Required records available: shellstock tags, parasite destruction				<input type="radio"/> 2	<input type="radio"/> 1	<input type="radio"/> 0	<input type="radio"/>
<b>Protection from Contamination</b> .2653, .2654												
13	<input type="radio"/> IN	<input checked="" type="radio"/> OUT	<input type="radio"/> N/A	<input type="radio"/> N/O	Food separated & protected				<input type="radio"/> 3	<input checked="" type="radio"/> 1.5	<input type="radio"/> 0	<input checked="" type="radio"/>
14	<input checked="" type="radio"/> IN	<input type="radio"/> OUT		Food-contact surfaces: cleaned & sanitized				<input type="radio"/> 3	<input type="radio"/> 1.5	<input type="radio"/> 0	<input type="radio"/>	
15	<input checked="" type="radio"/> IN	<input type="radio"/> OUT		Proper disposition of returned, previously served, reconditioned, & unsafe food				<input type="radio"/> 2	<input type="radio"/> 1	<input type="radio"/> 0	<input type="radio"/>	
<b>Potentially Hazardous Food Time/Temperature</b> .2653												
16	<input checked="" type="radio"/> IN	<input type="radio"/> OUT	<input type="radio"/> N/A	<input type="radio"/> N/O	Proper cooking time & temperatures				<input type="radio"/> 3	<input type="radio"/> 1.5	<input type="radio"/> 0	<input type="radio"/>
17	<input type="radio"/> IN	<input type="radio"/> OUT	<input type="radio"/> N/A	<input checked="" type="radio"/> N/O	Proper reheating procedures for hot holding				<input type="radio"/> 3	<input type="radio"/> 1.5	<input type="radio"/> 0	<input type="radio"/>
18	<input checked="" type="radio"/> IN	<input type="radio"/> OUT	<input type="radio"/> N/A	<input type="radio"/> N/O	Proper cooling time & temperatures				<input type="radio"/> 3	<input type="radio"/> 1.5	<input type="radio"/> 0	<input type="radio"/>
19	<input checked="" type="radio"/> IN	<input type="radio"/> OUT	<input type="radio"/> N/A	<input type="radio"/> N/O	Proper hot holding temperatures				<input type="radio"/> 3	<input type="radio"/> 1.5	<input type="radio"/> 0	<input type="radio"/>
20	<input type="radio"/> IN	<input checked="" type="radio"/> OUT	<input type="radio"/> N/A	<input type="radio"/> N/O	Proper cold holding temperatures				<input type="radio"/> 3	<input checked="" type="radio"/> 1.5	<input type="radio"/> 0	<input checked="" type="radio"/>
21	<input type="radio"/> IN	<input checked="" type="radio"/> OUT	<input type="radio"/> N/A	<input type="radio"/> N/O	Proper date marking & disposition				<input type="radio"/> 3	<input checked="" type="radio"/> 1.5	<input type="radio"/> 0	<input checked="" type="radio"/>
22	<input type="radio"/> IN	<input type="radio"/> OUT	<input checked="" type="radio"/> N/A	<input type="radio"/> N/O	Time as a public health control: procedures & records				<input type="radio"/> 2	<input type="radio"/> 1	<input type="radio"/> 0	<input type="radio"/>
<b>Consumer Advisory</b> .2653												
23	<input type="radio"/> IN	<input type="radio"/> OUT	<input checked="" type="radio"/> N/A		Consumer advisory provided for raw or undercooked foods				<input type="radio"/> 1	<input type="radio"/> 0.5	<input type="radio"/> 0	<input type="radio"/>
<b>Highly Susceptible Populations</b> .2653												
24	<input type="radio"/> IN	<input type="radio"/> OUT	<input checked="" type="radio"/> N/A		Pasteurized foods used; prohibited foods not offered				<input type="radio"/> 3	<input type="radio"/> 1.5	<input type="radio"/> 0	<input type="radio"/>
<b>Chemical</b> .2653, .2657												
25	<input type="radio"/> IN	<input type="radio"/> OUT	<input checked="" type="radio"/> N/A		Food additives: approved & properly used				<input type="radio"/> 1	<input type="radio"/> 0.5	<input type="radio"/> 0	<input type="radio"/>
26	<input checked="" type="radio"/> IN	<input type="radio"/> OUT	<input type="radio"/> N/A		Toxic substances properly identified stored, & used				<input type="radio"/> 2	<input type="radio"/> 1	<input type="radio"/> 0	<input type="radio"/>
<b>Conformance with Approved Procedures</b> .2653, .2654, .2658												
27	<input type="radio"/> IN	<input type="radio"/> OUT	<input checked="" type="radio"/> N/A		Compliance with variance, specialized process, reduced oxygen packing criteria or HACCP plan				<input type="radio"/> 2	<input type="radio"/> 1	<input type="radio"/> 0	<input type="radio"/>



# Food Establishment Inspection Report, continued

Establishment Name: CHINA HOUSE

Establishment ID: 3034020469

**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

6. 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  
Sammie

Person in Charge (Print)

*Sammie*

Person in Charge (Signature)

First Last  
Greg Gartner

Regulatory Authority (Print)

*Greg Gartner REHS*

Regulatory Authority (Signature)

Contact Number: ( 336 ) 703 - 3383

Verification Required Date: 06 / 21 / 2013

REHS ID: 2360 - Gartner, Gregory

No. of Risk Factor/  
Intervention  
Violations: 3

No. of Repeat Risk  
Factor/Intervention  
Violations: \_\_\_\_\_

<b>Good Retail Practices</b>												
Preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.												
Compliance Status					OUT	CDI	R	VR				
<b>Safe Food and Water</b> .2653, .2655, .2658												
28	<input checked="" type="radio"/> IN	<input type="radio"/> OUT	Pasteurized eggs used where required		1	0.5	0	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>		
29	<input checked="" type="radio"/> IN	<input type="radio"/> OUT	Water and ice from approved source		2	1	0	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>		
30	<input type="radio"/> IN	<input type="radio"/> OUT	<input checked="" type="radio"/> N/A	Variance obtained for specialized processing methods		1	0.5	0	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	
<b>Food Temperature Control</b> .2653, .2654												
31	<input checked="" type="radio"/> IN	<input type="radio"/> OUT	Proper cooling methods used; adequate equipment for temperature control		1	0.5	0	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>		
32	<input checked="" type="radio"/> IN	<input type="radio"/> OUT	<input type="radio"/> N/A	<input type="radio"/> N/O	Plant food properly cooked for hot holding		1	0.5	0	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
33	<input checked="" type="radio"/> IN	<input type="radio"/> OUT	<input type="radio"/> N/A	<input type="radio"/> N/O	Approved thawing methods used		1	0.5	0	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
34	<input checked="" type="radio"/> IN	<input type="radio"/> OUT	Thermometers provided & accurate		1	0.5	0	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>		
<b>Food Identification</b> .2653												
35	<input checked="" type="radio"/> IN	<input type="radio"/> OUT	Food properly labeled: original container		2	1	0	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>		
<b>Prevention of Food Contamination</b> .2652, .2653, .2654, .2656, .2657												
36	<input type="radio"/> IN	<input checked="" type="radio"/> OUT	Insects & rodents not present; no unauthorized animals		2	1	0	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>		
37	<input checked="" type="radio"/> IN	<input type="radio"/> OUT	Contamination prevented during food preparation, storage & display		2	1	0	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>		
38	<input type="radio"/> IN	<input checked="" type="radio"/> OUT	Personal cleanliness		1	0.5	0	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>		
39	<input type="radio"/> IN	<input checked="" type="radio"/> OUT	Wiping cloths: properly used & stored		1	0.5	0	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>		
40	<input checked="" type="radio"/> IN	<input type="radio"/> OUT	Washing fruits & vegetables		1	0.5	0	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>		
<b>Proper Use of Utensils</b> .2653, .2654												
41	<input checked="" type="radio"/> IN	<input type="radio"/> OUT	In-use utensils: properly stored		1	0.5	0	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>		
42	<input type="radio"/> IN	<input checked="" type="radio"/> OUT	Utensils, equipment & linens: properly stored, dried & handled		1	0.5	0	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>		
43	<input checked="" type="radio"/> IN	<input type="radio"/> OUT	Single-use & single-service articles: properly stored & used		1	0.5	0	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>		
44	<input checked="" type="radio"/> IN	<input type="radio"/> OUT	Gloves used properly		1	0.5	0	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>		
<b>Utensils and Equipment</b> .2653, .2654, .2663												
45	<input type="radio"/> IN	<input checked="" type="radio"/> OUT	Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed, & used		2	1	0	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>		
46	<input checked="" type="radio"/> IN	<input type="radio"/> OUT	Warewashing facilities: installed, maintained, & used; test strips		1	0.5	0	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>		
47	<input checked="" type="radio"/> IN	<input type="radio"/> OUT	Non-food contact surfaces clean		1	0.5	0	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>		
<b>Physical Facilities</b> .2654, .2655, .2656												
48	<input checked="" type="radio"/> IN	<input type="radio"/> OUT	Hot & cold water available; adequate pressure		2	1	0	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>		
49	<input checked="" type="radio"/> IN	<input type="radio"/> OUT	Plumbing installed; proper backflow devices		2	1	0	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>		
50	<input checked="" type="radio"/> IN	<input type="radio"/> OUT	Sewage & waste water properly disposed		2	1	0	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>		
51	<input type="radio"/> IN	<input checked="" type="radio"/> OUT	Toilet facilities: properly constructed, supplied & cleaned		1	0.5	0	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>		
52	<input checked="" type="radio"/> IN	<input type="radio"/> OUT	Garbage & refuse properly disposed; facilities maintained		1	0.5	0	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>		
53	<input type="radio"/> IN	<input checked="" type="radio"/> OUT	Physical facilities installed, maintained & clean		1	0.5	0	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>		
54	<input type="radio"/> IN	<input checked="" type="radio"/> OUT	Meets ventilation & lighting requirements; designated areas used		1	0.5	0	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>		
<b>Total Deductions:</b>					<b>7</b>							

# Comment Addendum to Food Establishment Inspection Report

Establishment Name: CHINA HOUSE

Establishment ID: 3034020469

Date: 06/11/2013

Location Address: 317 JONESTOWN ROAD

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: JIA XIANG DONG

Telephone: \_\_\_\_\_

Status Code: A

Category #: IV

Email 1: \_\_\_\_\_

Email 2: \_\_\_\_\_

Email 3: \_\_\_\_\_

## Temperature Observations

Item	Location	Temp	Item	Location	Temp	Item	Location	Temp
sani water	hot water sanitizer vat	172	egg drop soup	soup well	172			
fried rice	cooker	190	egg roll	two door upright	38			
shrimp	make top	39	egg roll	walk in	38			
roast pork	make top	39	general tso	walk in	41			
lo mein	make top	39	sweet sour	walk in	41			
white rice	rice holder	156	hot water	3 vat sink	142			
fried rice	wok line	142						
hot sour soup	soup well	161						

## 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.

- 13 Raw chicken stored over bok choy and raw pork in two door upright. Raw chicken stored over cooked foods in walk in cooler. Always stored raw chicken below everything else.
- 20 When initially walking in, several potentially hazardous foods observed on counter. This includes egg roll, chicken wings, nappa, and garlic oil. Potentially hazardous foods must be maintained at 41°F or below (or between 41-45°F) all all times during storage. Several of the foods were discarded before temperatures were taken. Egg rolls found hidden measured 54°F. Nappa cabbage on counter measured 70°F. "Time As A public Health Control" were discussed.
- 21 Date marking is not in practice yet. Potentially hazardous, ready to eat foods held in refrigeration for more than 24 hours must be properly date marked. The food must be consumed, sold, or discarded within 7 days or preparation. The day of preparation is considered "Day 1". This would apply to roast pork, sweet sour chicken, general tso chicken, and possibly others.
- 36 Several flies observed in back of kitchen. The back screen door does not come to a complete self-close and seal with door frame. Repair door so that it completely seals to frams. Remediate pests.



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## Observations and Corrective Actions

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- 38 One employee with unapproved bracelet on, all other employees in compliance.
- 39 Wiping cloths not stored in sanitizer buckets after use. If cloths are re-used, they must be placed in a bucket labeled as sanitizer at the proper concentration.
- 42 Utensils stored in unclean plastic basket. Keep utensils stored in clean, dry areas.
- 45 Replace all the torn cooler gaskets in refrigerators. Shelving in walkin cooler must be evaluated for replacement. If rust can not be removed, shelves must be repainted with food-grade paint or replaced. / Repair several leaks in water faucets at sinks.
- 51 Provide a covered trash can in employee restroom.  
5-501.17 Toilet Room Receptacle, Covered
- 53 Walls and ceilings have been remodeled with cleanable ceiling tiles and washable tile walls. A coved transition between well and floor must still be provided in kitchen and walk in cooler for cleanability.  
6-201.13 Floor and Wall Junctures, Coved, and Enclosed or Sealed
- 54 Lighting measures below the required minimum 20 foot candles (fc) in the employee restroom (5-6fc). Lighting along make line measures below required minimum 50 foot candles at 33-40fc. Increase lighting.



# Comment Addendum to Food Establishment Inspection Report

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## 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

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## 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

