Food Establishment Inspection Report

Establishment Name: SARKU JAPAN Establishment ID: 3034020550

Date: <u>Ø 3</u> / <u>2 8</u> / <u>2 Ø 1 3</u> Status Code: A						
Time In: $01:00$ Time Out: $03:15$ mm						
Total Time:	2 hrs 15 minutes					
Category #:	IV					
Establishment Type:						

Instructions:

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

Location Address: 3320 SILAS CREEK PKWY
City: WINSTON SALEM
State: NC Zip: 27103
County: 34 Forsyth
Permittee: SAR HANES FOOD INC
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

Food Establishment Inspection Report, 7/2012

Foodborne Illness Risk Factors and Public Health Interventions

Score: 90.5

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

	Public Health Interventions: Control measures to prevent foodborne illness or injury.							
Со	mpliance Statu	s	OUT	CDI	R	VR		
Su	pervision	.2652						
1	⊗ ○ ○ IN OUT N/A	PIC Present; Demonstration-Certification by accredited program and perform duties	O O	0	0	0		
Em	ployee Health	.2652						
2	⊗ O IN OUT	Management, employees knowledge; responsibilities & reporting	0 0 0 3 1.5 0	0	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	O & IN OUT	Proper eating, tasting, drinking, or tobacco use	⊗ ○ ○ 2 1 0	0	8	0		
5	⊗ ○ IN OUT	No discharge from eyes, nose, and mouth	0 0 0	0	0	0		
Pre		amination by Hands .2652, .2653, .2655, .2656	6					
6	⊗ ○ IN OUT	Hands clean & properly washed	0 0 0 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	⊗ OUT	Handwashing sinks supplied & accessible	0 0 0 2 1 0	0	0	0		
Ар	proved Sourc	e .2653, .2655						
9	⊗ ○ IN OUT	Food obtained from approved source	$ \bigcirc \bigcirc \bigcirc \bigcirc \bigcirc $ 2 1 0	0	0	0		
10	O O & IN OUT N/O	Food received at proper temperature	$ \bigcirc \bigcirc \bigcirc \bigcirc \bigcirc $ 2 1 0	0	0	0		
11	⊗ ○ IN OUT	Food in good condition, safe & unadulterated	$ \bigcirc \bigcirc \bigcirc \bigcirc \bigcirc $ 2 1 0	0	0	0		
12	O O & O IN OUT N/A N/O	Required records available: shellstock tags, parasite destruction	O O O 2 1 0	0	0	0		
Pro	otection from	Contamination .2653, .2654						
13	○ ⊗ ○ ○ IN OUT N/A N/O	Food separated & protected	○ ⊗ ○ 3 1.5 0		0			
14	O & IN OUT	Food-contact surfaces: cleaned & sanitized	⊗ ○ ○ 3 1.5 0	0	8	0		
15	⊗ ○ IN OUT	Proper disposition of returned, previously served, reconditioned, & unsafe food	$ \bigcirc \bigcirc \bigcirc \bigcirc \bigcirc $ 2 1 0	0	0	0		
Po	tentially Haza	rdous Food Time/Temperature .2653						
16	⊗ ○ ○ ○ IN OUT N/A N/O	Proper cooking time & temperatures	O O O 3 1.5 0	0	0	0		
17	⊗ ○ ○ ○ O IN OUT N/A N/O	Proper reheating procedures for hot holding	0 0 0 3 1.5 0	0	0	0		
18	⊗ ○ ○ ○ O IN OUT N/A N/O	Proper cooling time & temperatures	O O O 3 1.5 0	0	0	0		
19	⊗ ○ ○ ○ O IN OUT N/A N/O	Proper hot holding temperatures	0 0 0 3 1.5 0	0	0	0		
20	O O O IN OUT N/A N/O	Proper cold holding temperatures	3 1.5 0	0	0	0		
21	O S O O	Proper date marking & disposition	3 1.5 0	8	0	0		
22	114 00 114/7(14/0	Time as a public health control: procedures & records	0 0 0 2 1 0	0	0	0		
Со	nsumer Advis	3						
23	O O S IN OUT N/A	Consumer advisory provided for raw or undercooked foods	1 0.5 0	0	0	0		
Hiç		ole Populations .2653						
24	O O & IN OUT N/A	Pasteurized foods used; prohibited foods not offered	0 0 0 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	$\begin{array}{c c} \bigcirc \bigcirc \bigcirc \bigcirc \\ 2 & 1 & 0 \end{array}$	0	0	0		
Со	Conformance with Approved Procedures .2653, .2654, .2658							
27	O O & IN OUT N/A	Compliance with variance, specialized process, reduced oxygen packing criteria or HACCP plan	$\begin{array}{c c} \bigcirc \bigcirc \bigcirc \bigcirc \\ 2 & 1 & 0 \end{array}$		0	0		

Food Establishment Inspection Report, continued

Establishment Name: SARKU JAPAN Establishment ID: 3034020550

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
Jose orellana

Person in Charge (Print)

Person in Charge (Signature)

First Scott Last Steed

Regulatory Authority (Print)

Regulatory Authority (Signature)

Contact Number: (<u>336</u>) <u>703</u> - <u>3141</u>

Verification Required Date: 04/07/2013

REHS ID: 1801 - Steed, Scott

No. of Risk Factor/ Intervention Violations: 4 No. of Repeat Risk Factor/Intervention Violations: _____

	Good Retail Practices									
	Preventative measures to control the addition of pathogens,									
chemicals, and physical objects into foods. Compliance Status OUT CDI R VR										
		od and V			-		ODI		VIX	
28	⊗ IN	OUT	Pasteurized eggs used where required	0	O 0.5	0	0	0	0	
29	⊗ IN	OUT	Water and ice from approved source	<u>ှ</u>	0	0	0	0	0	
30		O & UT N/A	Variance obtained for specialized processing methods		O 0.5	0	0	0	0	
Food Temperature Control .2653, .2654										
31	⊗ IN	OUT	Proper cooling methods used; adequate equipment for temperature control	0	〇 0.5	0	0	0	0	
32	⊗ ○ IN OU	O O	Plant food properly cooked for hot holding		O 0.5	0	0	0	0	
33	⊗ ⊝ IN OUT	O O	Approved thawing methods used		〇 0.5	0	0	0	0	
34	⊗ IN	OUT	Thermometers provided & accurate		O 0.5	0	0	0	0	
Fc	Food Identification .2653									
35	⊗ IN	OUT	Food properly labeled: original container	〇 2	0 1	0	0	0	0	
Pr		_	ood Contamination .2652, .2653, .2654, .265	5, .2	$\overline{}$	$\overline{}$				
36	IN	OUT	Insects & rodents not present; no unauthorized animals	2	1	0	0	0	0	
37	O IN	⊗ OUT	Contamination prevented during food preparation, storage & display) 2	⊗ 1	0	0	0	0	
38	⊗ IN	OUT	Personal cleanliness		O 0.5	0	0	0	0	
39	○N	O ⊥⊗	Wiping cloths: properly used & stored		O 0.5	⊗ 0	0	0	0	
40	⊗ IN	UO∪	Washing fruits & vegetables		〇 0.5	0	0	0	0	
Pr		Jse of U	tensils .2653, .2654							
41	⊗ IN	OUT	In-use utensils: properly stored		〇 0.5	0	0	0	0	
42	O N	⊗ OUT	Utensils, equipment & linens: properly stored, dried & handled		〇 0.5		0	8	0	
43	⊗ IN	OUT	Single-use & single-service articles: properly stored & used		〇 0.5	0	0	0	0	
44	⊗ IN	OUT	Gloves used properly		〇 0.5	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	<u> </u>	⊗ 0	0	0	0	
46	O IN	⊗ OUT	Warewashing facilities: installed, maintained, & used; test strips		O 0.5		0	8	0	
47	⊗ IN	UO∪	Non-food contact surfaces clean	0	〇 0.5	0	0	0	0	
Ph	nysical	Faciliti	es .2654, .2655, .2656							
48	⊗ IN	OUT	Hot & cold water available; adequate pressure	2	0	0	0	0	0	
49	⊗ IN	OUT	Plumbing installed; proper backflow devices) 2	<u> </u>	0	0	0	0	
50	⊗ IN	OUT	Sewage & waste water properly disposed) 2	<u> </u>	0	0	0	0	
51	⊗ IN	OUT	Toilet facilities: properly constructed, supplied & cleaned		〇 0.5	0	0	0	0	
52	⊗ IN	OUT	Garbage & refuse properly disposed; facilities maintained		〇 0.5	0	0	0	0	
53	⊗ IN	OUT	Physical facilities installed, maintained & clean		〇 0.5		0	0	0	
54	⊗ IN	OUT	Meets ventilation & lighting requirements; designated areas used	0	_	0	0	0	0	
			Total Deductions:	9.	5					
	North Carolina Department of Health & Human Services ● Division of Public Health									

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

Comment Addendum to Food Establishment Inspection Report

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Establishment Name: SARKU JAPAN	Establishment ID: 3034020550	Date: 03/28/2013						
Location Address: 3320 SILAS CREEK PKWY		Status Code: A						
City: WINSTON SALEM State: NC		Category #:IV						
County: 34 Forsyth Zip: 27103		Email 1:						
Wastewater System: ⊗ Municipal/Community ○ On-Site System Water Supply: ⊗ Municipal/Community ○ On-Site System		Email 2:						
Permittee: SAR HANES FOOD INC		Email 3:						
Telephone:								

Temperature Observations								
Item raw chicken	Location prep	Temp 32	Item Io mein	Location refrigerated equipment	Temp 39	Item	Location	Temp
raw chicken	wic	41	raw shrimp	refrigerated equipment	39			
raw shrimp	wic	41	raw beef	refrigerated equipment	39			
noodles	wic	42						
raw beef	wic	40						
shredded	wic - cooling	48						
fried rice	steam table	141						
white rice	rice cooker	170						

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.

- An employee drink was sitting on the shelf by the grill with containers of oil and butter. Another was sitting on the prep table behind the slicer. A water bottle was sitting on the shelf above the prep sink. All employee drinks must be in a container with a straw and lid and be placed below or away from food preparation, food storage or clean dish storage areas.
- In the walk-in cooler, raw shrimp was on a shelf over teriyaki sauce. Raw meats must be stored below or away from pre-cooked, or ready to eat foods. / There was no lid on the broccoli in the walk-in cooler. Keep all food covered at all times while in storage.
- Observed an employee washing a lexan pan in the rinsing compartment of the sink without using soap. She was only spraying it out with water. Also, the tea urn nozzles needs to be disassembled and cleaned on a routine basis. Be sure all dishes and utensils are properly washed, rinsed and sanitized. / The chlorine sanitizer in the three compartment sink was reading 0ppm for chlorine when checked. Chlorine sanitizer must be mixed to 50ppm at all times. Test sanitizer when mixing to ensure it is being mixed to the proper concentration.
- Remember, ready to eat, potentially hazardous foods that are held for more than 24 hours must be labeled with the date of preparation. If the refrigeration temperatures are 41F or below, it may be kept for up to 7 days; if the temperatures are 42-45F it may be kept only 4 days. The shredded cabbage and noodles are the only items found in the walk-in cooler that may need to be labeled.



Comment Addendum to Food Establishment Inspection Report Establishment Name: SARKU JAPAN Establishment ID: 3034020550 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. The solid top of the sneeze guard has been removed and replaced with one that has openings. This does not adequately protect the food from possible customer contamination. Replace the solid glass top immediately. This must be done be 4/7/13. / An employee was washing rice at the three compartment sink while there were soiled dishes there. No food preparation may be done at the three compartment sink while dishes are being washed. If any prep is done, the soiled and clean dishes must be removed and the entire sink washed and sanitized. Otherwise, all food prep must be done at the prep sink. 39 The wiping cloths are being stored in a bucket of sanitizer, but it needs to be changed out more frequently. 42 Several of the metal and plastic pans were stacked while still wet. Also, observed an employee towel drying a pan. All dishes and utensils must be allowed to completely air dry, no towel drying is permitted. If a container is used to measure dry food product, it must have a handle or it can not be stored in the product. 46 Employee was observed washing a pan in the middle compartment of the three compartment sink. The proper method of dish washing is to wash with soap in the first compartment, rinse with clean water in the middle compartement and completely submerge in the sanitizer in the third compartment.

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Comment Addendum to Food Establishment Inspection Report

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Comment Addendum to Food Establishment Inspection Report

Establishment Name: SARKU JAPAN Establishment ID: 3034020550

Observations and Corrective Actions

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