Food Establishment Inspection Report

Score: 90

Establishment Name: SARKU JAPAN
Establishment ID: 3034020550
Location Address: 3320 SILAS CREEK PKWY
☒ Inspection ☐ Re-Inspection
City: WINSTON SALEM **State:** NC
Date: 08 / 06 / 2014 **Status Code:** A
Zip: 27103 **County:** 34 Forsyth
Time In: 03 : 00 ○ am ⊗ pm **Time Out:** 06 : 15 ○ am ⊗ pm
Permittee: SAR HANES FOOD INC
Total Time: 3 hrs 15 minutes
Telephone: (336) 659-9306
Category #: IV
Wastewater System: ☒ Municipal/Community ☐ On-Site System
FDA Establishment Type:
Water Supply: ☒ Municipal/Community ☐ On-Site Supply
No. of Risk Factor/Intervention Violations: 5
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	☒		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	2	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	1.5	0	☐	☐	☐
14	☐	☒			Food-contact surfaces: cleaned & sanitized	3	☒	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	☒	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	☒	☒	☐	☐
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	☒	☐	☐
32	☐	☐	☐	☒	Plant food properly cooked for hot holding	1	0.5	0	☐	☐	☐
33	☒	☐	☐	☐	Approved thawing methods used	1	0.5	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	1	0.5	0	☐	☐	☐
39	☐	☒			Wiping cloths: properly used & stored	1	0.5	☒	☐	☐	☐
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	☒	1	0	☐	☒	☐
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	☒	☐	☐	☐
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	0.5	0	☐	☐	☐
53	☒	☐			Physical facilities installed, maintained & clean	1	0.5	0	☐	☐	☐
54	☐	☒			Meets ventilation & lighting requirements; designated areas used	1	0.5	☒	☐	☐	☐
					Total Deductions:	10					

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☒ Inspection ☐ Re-Inspection Date: 08/06/2014

City: WINSTON SALEM State: NC

Comment Addendum Attached? ☐ Status Code: A

County: 34 Forsyth Zip: 27103

Category #: IV

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

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

Email 1: chanchan1999@hotmail.com

Permittee: SAR HANES FOOD INC

Email 2:

Telephone: (336) 659-9306

Email 3:

Temperature Observations

Item	Location	Temp	Item	Location	Temp	Item	Location	Temp
Cabbage,	Walk in cooler	56	Pasta	Cooler drawers	46	Sanitizer	3 compartment sink	50
Raw chicken	Walkin cooler	40	Mushrooms	Cooler drawers	60	Hot water	3 compartment sink	130
Steamed rice	Hot hold	160	Chicken	Cooler drawers	43			
Fried rice	Front line Hot hold	158	Raw Shrimp	Cooler drawers	55			
Steamed rice	Front line hot hold	150	Raw beef	Cooler drawers	57			
Chicken	Grill hot hold	169	Vegetable mix	Dispenser	63			
Chicken	Final cook	170						
Pasta	Final cook	172						

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.

1 2-102.12 Certified Food Protection Manager - C - PIC present does not have food protection manager certification. PIC shall have ANSI accredited food protection manager certification and must be present during all hours of operation.

14 4-501.114 Manual and Mechanical Warewashing Equipment, Chemical Sanitization-Temperature, pH, Concentration and Hardness - P - Sanitizer in 3 compartment sink and sanitizer bucket did not register on test strips. Sanitizer must read a concentration of 50-100ppm or as specified by the manufacture. CDI- Employee adjusted concentration to read 50 ppm.

18 3-501.14 Cooling - P - Two large containers of cut cabbage, carrots, and broccoli read a temperture of 55F after 4 hours. Foods prepared in ambient temperature must be cooled to 45F or below. CDI- Food was voluntarily discarded.

Person in Charge (Print & Sign): Jose (*First*) Beiza (*Last*)

Regulatory Authority (Print & Sign): Wendy (*First*) Grijalva (*Last*), REHS

REHS ID: 2442 - Grijalva, Wendy

Verification Required Date: 08 / 16 / 2014

REHS Contact Phone Number: (336) 703-3157

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Spell

20 3-501.16 (A)(2) and (B) Potentially Hazardous Food (Time/Temperature Control for Safety Food), Hot and Cold Holding - P - Raw shrimp, beef, and pasta stored in the cooler drawers under the front grill line read a temperature of 46-55F. PIC states that when the unit is plugged in it freezes their food over so they unplug unit to not have frozen food. CDI- Unit was plugged in and read an air temperature of 38. Foods were placed in walk-in cooler for rapid cooling since items were recently placed in unit. Unit is to remain plugged in so that it can be used. Food read 42F. / Cabbage, carrot, and broccoli mixer is stored in a dispenser equipment at the front line grill line and read 64F. Cabbage is consider a cut leafy green. All potentially hazardous foods must be stored and held at 45F or below. Vegetable in the dispenser was voluntarily discarded. Vegetable mix will be held in the cooler drawers. Time as a public health may be used as an alternative. If TPHC is used written procedures must be provided during future inspections. A

21 3-501.17 Ready-To-Eat Potentially Hazardous Food (Time/Temperature Control for Safety Food), Date Marking - PF - GC - Seven bags of cut vegetables are stored in the walk- in. PIC states that vegetables will be used within 24 hours. If vegetables, cooked pasta, or any other cooked food is held for more than 24 hours it shall be date marked. 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.

31 3-501.15 Cooling Methods - PF - Six large bags of cabbage, carrot, and broccoli mixture in walk-in cooler read 50F and were tightly covered. When foods are prepared at ambient temperatures food must be cooled down to 45F within 4 hours and shall not be tightly covered. When cooling food place in shallow pans loosely covered or uncovered to allow for heat to facilitate. CDI- Foods were removed from bags, placed in shallow pans, and in the freezer for rapid cooling. Four vegetables read 44F and two read 54F. The two that read 54F were discarded.

39 3-304.14 Wiping Cloths, Use Limitation - C - GC - Sanitizer bucket is stored on the floor. Containers holding chemical sanitizing solutions in which wiping cloths are held shall be stored off the floor and used in a manner that prevents contamination. Store sanitizer off the floor.

43 4-903.11 (A) and (C) Equipment, Utensils, Linens and Single-Service and Single-Use Articles-Storing - C- Four sleeves of single service cups were stored out of dispenser with no protective covering. Single service and single use articles shall be kept in the original protective package or stored by using other means that afford protection from contamination until used. CDi- PIC pulled up original covering to protect cups.

45 4-501.11 Good Repair and Proper Adjustment-Equipment - C - Repeat- Severe condensation leak in the walk-in freezer. Repair condensation. Do not store any food under condensation./ Shelving in walk in freezer is damaged. Replace / Supports of shelving are missing caps throughout the establishment. Replace. / Front line cooler drawers were not holding temperature because it was unplugged. PIC states that when the unit is plugged in it freezes their food over so they unplug unit to not have frozen food. Unit must be repaired so that it is in good working condition. PIC states that maintenance will repair today. A verification visit is required within 10 days. Contact Wendy Grijalva if repaired sooner.

47 4-602.13 Nonfood Contact Surfaces - C - Cleaning needed in the shelving of the walk-in cooler and freezer and under preparation tables.

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49 5-205.15 System Maintained in Good Repair - P - .GC - Leak observed at the sewage lines of the 3 compartment sink. Plumbing systems must remain in good working condition. Repair. / 5-203.14 Backflow Prevention Device, When Required - P - A backflow prevention device is needed on the water line of the tea dispenser. Provide documentation if backflow prevention device is internal.

54 6-303.11 Intensity-Lighting - C - GC - Lighting at the back and front line hoods and preparation table and sink read 25-38 foot candles. Food preparation surfaces must have a light intensity of at least 50 foot candles.

Spell check complete

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