

Food Establishment Inspection Report

Score: 96.5

Establishment Name: MIZU JAPANESE CUISINE

Establishment ID: 3034011995

Location Address: 3374 ROBINHOOD RD

City: WINSTON SALEM State: North Carolina

Zip: 27106 County: 34 Forsyth

Permittee: GOLDEN EMPIRE OF USA INC

Telephone: (336) 774-9797

☒ Inspection ☐ Re-Inspection ☐ Educational Visit

Wastewater System:

☒ Municipal/Community ☐ On-Site System

Water Supply:

☒ Municipal/Community ☐ On-Site Supply

Date: 05/29/2025 Status Code: A

Time In: 12:10 PM Time Out: 2:55 PM

Category#: IV

FDA Establishment Type: Full-Service Restaurant

No. of Risk Factor/Intervention Violations: 2

No. of Repeat Risk Factor/Intervention Violations: 1

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

Compliance Status		OUT	CDI	R	VR
Supervision .2652					
1	<input checked="" type="checkbox"/> OUT/N/A	PIC Present, demonstrates knowledge, & performs duties	1	0	
2	<input checked="" type="checkbox"/> OUT/N/A	Certified Food Protection Manager	1	0	
Employee Health .2652					
3	<input checked="" type="checkbox"/> OUT	Management, food & conditional employee; knowledge, responsibilities & reporting	2	1	0
4	<input checked="" type="checkbox"/> OUT	Proper use of reporting, restriction & exclusion	3	1.5	0
5	<input checked="" type="checkbox"/> OUT	Procedures for responding to vomiting & diarrheal events	1	0.5	0
Good Hygienic Practices .2652, .2653					
6	<input checked="" type="checkbox"/> OUT	Proper eating, tasting, drinking or tobacco use	1	0.5	0
7	<input checked="" type="checkbox"/> OUT	No discharge from eyes, nose, and mouth	1	0.5	0
Preventing Contamination by Hands .2652, .2653, .2655, .2656					
8	<input checked="" type="checkbox"/> OUT	Hands clean & properly washed	4	2	0
9	<input checked="" type="checkbox"/> OUT/N/A/N/O	No bare hand contact with RTE foods or pre-approved alternate procedure properly followed	4	2	0
10	<input checked="" type="checkbox"/> OUT/N/A	Handwashing sinks supplied & accessible	2	1	0
Approved Source .2653, .2655					
11	<input checked="" type="checkbox"/> OUT	Food obtained from approved source	2	1	0
12	<input checked="" type="checkbox"/> IN OUT	Food received at proper temperature	2	1	0
13	<input checked="" type="checkbox"/> OUT	Food in good condition, safe & unadulterated	2	1	0
14	<input checked="" type="checkbox"/> OUT/N/A/N/O	Required records available: shellstock tags, parasite destruction	2	1	0
Protection from Contamination .2653, .2654					
15	<input checked="" type="checkbox"/> OUT/N/A/N/O	Food separated & protected	3	1.5	0
16	<input checked="" type="checkbox"/> IN OUT	Food-contact surfaces: cleaned & sanitized	3	0	X
17	<input checked="" type="checkbox"/> OUT	Proper disposition of returned, previously served, reconditioned & unsafe food	2	1	0
Potentially Hazardous Food Time/Temperature .2653					
18	<input checked="" type="checkbox"/> OUT/N/A/N/O	Proper cooking time & temperatures	3	1.5	0
19	<input checked="" type="checkbox"/> IN OUT/N/A/N/O	Proper reheating procedures for hot holding	3	1.5	0
20	<input checked="" type="checkbox"/> IN OUT/N/A/N/O	Proper cooling time & temperatures	3	0	X
21	<input checked="" type="checkbox"/> OUT/N/A/N/O	Proper hot holding temperatures	3	1.5	0
22	<input checked="" type="checkbox"/> OUT/N/A/N/O	Proper cold holding temperatures	3	1.5	0
23	<input checked="" type="checkbox"/> OUT/N/A/N/O	Proper date marking & disposition	3	1.5	0
24	<input checked="" type="checkbox"/> OUT/N/A/N/O	Time as a Public Health Control; procedures & records	3	1.5	0
Consumer Advisory .2653					
25	<input checked="" type="checkbox"/> OUT/N/A	Consumer advisory provided for raw/undercooked foods	1	0.5	0
Highly Susceptible Populations .2653					
26	<input checked="" type="checkbox"/> IN OUT	Pasteurized foods used; prohibited foods not offered	3	1.5	0
Chemical .2653, .2657					
27	<input checked="" type="checkbox"/> OUT/N/A	Food additives: approved & properly used	1	0.5	0
28	<input checked="" type="checkbox"/> OUT/N/A	Toxic substances properly identified stored & used	2	1	0
Conformance with Approved Procedures .2653, .2654, .2658					
29	<input checked="" type="checkbox"/> OUT/N/A	Compliance with variance, specialized process, reduced oxygen packaging 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.

Compliance Status		OUT	CDI	R	VR
Safe Food and Water .2653, .2655, .2658					
30	<input checked="" type="checkbox"/> IN OUT	Pasteurized eggs used where required	1	0.5	0
31	<input checked="" type="checkbox"/> OUT	Water and ice from approved source	2	1	0
32	<input checked="" type="checkbox"/> IN OUT	Variance obtained for specialized processing methods	2	1	0
Food Temperature Control .2653, .2654					
33	<input checked="" type="checkbox"/> IN OUT	Proper cooling methods used; adequate equipment for temperature control	1	0.5	X
34	<input checked="" type="checkbox"/> OUT/N/A/N/O	Plant food properly cooked for hot holding	1	0.5	0
35	<input checked="" type="checkbox"/> OUT/N/A/N/O	Approved thawing methods used	1	0.5	0
36	<input checked="" type="checkbox"/> OUT	Thermometers provided & accurate	1	0.5	0
Food Identification .2653					
37	<input checked="" type="checkbox"/> OUT	Food properly labeled: original container	2	1	0
Prevention of Food Contamination .2652, .2653, .2654, .2656, .2657					
38	<input checked="" type="checkbox"/> OUT	Insects & rodents not present; no unauthorized animals	2	1	0
39	<input checked="" type="checkbox"/> OUT	Contamination prevented during food preparation, storage & display	2	1	0
40	<input checked="" type="checkbox"/> IN OUT	Personal cleanliness	1	0.5	X
41	<input checked="" type="checkbox"/> OUT	Wiping cloths: properly used & stored	1	0.5	0
42	<input checked="" type="checkbox"/> OUT/N/A	Washing fruits & vegetables	1	0.5	0
Proper Use of Utensils .2653, .2654					
43	<input checked="" type="checkbox"/> OUT	In-use utensils: properly stored	1	0.5	0
44	<input checked="" type="checkbox"/> OUT	Utensils, equipment & linens: properly stored, dried & handled	1	0.5	0
45	<input checked="" type="checkbox"/> OUT	Single-use & single-service articles: properly stored & used	1	0.5	0
46	<input checked="" type="checkbox"/> OUT	Gloves used properly	1	0.5	0
Utensils and Equipment .2653, .2654, .2663					
47	<input checked="" type="checkbox"/> IN OUT	Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed & used	1	0.5	X
48	<input checked="" type="checkbox"/> OUT	Warewashing facilities: installed, maintained & used; test strips	1	0.5	0
49	<input checked="" type="checkbox"/> OUT	Non-food contact surfaces clean	1	0.5	0
Physical Facilities .2654, .2655, .2656					
50	<input checked="" type="checkbox"/> OUT/N/A	Hot & cold water available; adequate pressure	1	0.5	0
51	<input checked="" type="checkbox"/> OUT	Plumbing installed; proper backflow devices	2	1	0
52	<input checked="" type="checkbox"/> OUT	Sewage & wastewater properly disposed	2	1	0
53	<input checked="" type="checkbox"/> OUT/N/A	Toilet facilities: properly constructed, supplied & cleaned	1	0.5	0
54	<input checked="" type="checkbox"/> OUT	Garbage & refuse properly disposed; facilities maintained	1	0.5	0
55	<input checked="" type="checkbox"/> OUT	Physical facilities installed, maintained & clean	1	0.5	0
56	<input checked="" type="checkbox"/> IN OUT	Meets ventilation & lighting requirements; designated areas used	1	0	X
TOTAL DEDUCTIONS:					3.5



Comment Addendum to Food Establishment Inspection Report

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☒ Inspection ☐ Re-Inspection Date: 05/29/2025

☐ Educational Visit Status Code: A

Comment Addendum Attached? ☒ Category #: IV

Email 1: blin6367@aol.com

Email 2:

Email 3:

Temperature Observations

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
beef stew/final cook	201	salmon/sushi station right 2-door cooler	40		
white rice/plant food final cook for hot holding	203	ambient/sushi station left 2-door cooler	38.1		
white rice (holding)/kitchen rice cooker	152	tuna/sushi station left display cooler	41		
miso soup (holding)/server area hot pots	177	salmon/""	40		
clear onion soup (holding)/""	181	shrimp/""	40		
cooked broccoli (bagged) (12:29 PM)/walk-in cooler	52	tuna/sushi station right display cooler	38		
cooked broccoli (bagged) (1:02 PM)/""	47	chlorine sanitizer (ppm)/spray bottle	100		
crab sticks/""	33	chlorine sanitizer (ppm)/dish machine	100		
ambient/""	38	hot water/3-comp sink	124		
salad mix (1:02 PM)/""	49				
salad mix (1:20 PM)/""	44				
chicken/kitchen make unit top	41				
cut cabbage/""	41				
cooked broccoli/""	41				
noodles/kitchen make unit bottom	40				
chicken/""	41				
beef/raw reach-in cooler	40				
cut lettuce/kitchen make unit bottom	40				
fried tofu/beans mix/kitchen make unit bottom	41				
salads/server area upright 2-door cooler	41				

Person in Charge (Print & Sign): Shao *First* Last Ling Li

Regulatory Authority (Print & Sign): Chad *First* Last Lawson

REHS ID: 3391 - Lawson, Chad Verification Dates: Priority:

REHS Contact Phone Number: (336) 703-3156

Shao Ling Li

Chad Lawson

Priority Foundation: _____ Core: _____

Authorize final report to be received via Email: _____



North Carolina Department of Health & Human Services

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• Division of Public Health • Environmental Health Section
DHHS is an equal opportunity employer.
Food Establishment Inspection Report, 12/2023

• Food Protection Program



Comment Addendum to Inspection Report

Establishment Name: MIZU JAPANESE CUISINE

Establishment ID: 3034011995

Date: 05/29/2025 **Time In:** 12:10 PM **Time Out:** 2:55 PM

Certifications

Name	Certificate #	Type	Issue Date	Expiration Date
Shao Long Li		Food Service	05/25/2022	05/25/2027

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.

- 16 4-602.11 (E) Equipment Food-Contact Surfaces and Utensils - Frequency (C) (REPEAT): Cleaning needed to remove buildup of residue inside ice bin. Surfaces of utensils and equipment contacting food that is not Time/Temperature Control for Safety (TCS) shall be cleaned at a frequency specified by the manufacturer, or absent manufacturer specifications, at a frequency necessary to preclude accumulation of soil or mold.
- 20 3-501.14 Cooling (P): In walk-in cooler: Large plastic containers of fried tofu/beans mixture cooling since 05/25 measured 43 F; cut lettuce cooling since 05/28 measured 43 F. Cooked Time/Temperature Control for Safety (TCS) food shall be cooled within 2 hours from 135 F to 70 F and within a total of 6 hours from 135 F to 41 F or less. TCS food shall be cooled within 4 hours to 41 F or less if prepared from ingredients at ambient temperatures. CDI: Foods voluntarily discarded.
- 33 3-501.15 Cooling Methods (Pf): Foods in walk-in cooler mentioned above that were not successfully cooled to 41 F or less within safe time parameters had been cooled tightly covered and/or in large portions in deep pans (cut lettuce tightly covered with plastic wrap; fried tofu in deep plastic pans with tight lids). Also in walk-in cooler: cooked broccoli (prepared less than 4 hours prior per conversation with staff) cooling in deep plastic pans with tight lids measured 50 F at 12:33 PM had not decreased in temperature when measured again at 1:02 PM. Cooling shall be accomplished by using one or more of the following methods based on the type of food being cooled: placing the food in shallow pans, separating the food into smaller or thinner portions, using rapid cooling equipment, stirring the food in a container placed in an ice water bath, using containers that facilitate heat transfer, adding ice as an ingredient, or other effective methods. CDI: Lids placed ajar on pans of cooked broccoli and staff added ice to food; cooked broccoli then measured 42 F at 1:20 PM. Staff advised to cool foods in smaller/thinner portions, to remove lids during cooling, and/or to add ice to cooling foods to speed up cooling process.
- 40 2-303.11 Prohibition - Jewelry (C): Food employee on cook line seen wearing watch while working with food. Except for a plain ring such as a wedding band, while preparing food, food employees may not wear jewelry including medical information jewelry on their arms and hands.
- 47 4-501.11 Good Repair and Proper Adjustment - Equipment (C) (REPEAT, different item): Refinish or replace rusted/chipped shelving inside walk-in cooler. Equipment shall be maintained in good repair.
- 56 6-303.11 Intensity - Lighting (C) (REPEAT): Lighting low in the following areas: lighting measured 7-11 foot candles in men's and women's restrooms at handwashing sinks, 25 foot candles at cutting boards in sushi station, and 35 foot candles underneath hood on cook line. Lighting intensity shall be at least 20 foot candles in toilet rooms and at least 50 foot candles at a surface where a food employee is working with food or working with utensils or equipment such as knives or where employee safety is a factor.