

Food Establishment Inspection Report

Score: 91

Establishment Name: KIMONO JAPANESE RESTAURANT

Establishment ID: 3034012089

Location Address: 324 SUMMIT SQUARE BLVD

City: WINSTON SALEM State: North Carolina

Zip: 27105 County: 34 Forsyth

Permittee: KIMONO ENTERPRISE INC.

Telephone: (336) 377-0147

☒ Inspection ☐ Re-Inspection ☐ Educational Visit

Wastewater System:

☒ Municipal/Community ☐ On-Site System

Water Supply:

☒ Municipal/Community ☐ On-Site Supply

Date: 05/06/2025 Status Code: A

Time In: 10:20 AM Time Out: 1:50 PM

Category#: IV

FDA Establishment Type: Full-Service Restaurant

No. of Risk Factor/Intervention Violations: 5

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	IN	<input checked="" type="checkbox"/>	N/A	PIC Present, demonstrates knowledge, & performs duties	<input checked="" type="checkbox"/>	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	IN	<input checked="" type="checkbox"/>	OUT	Hands clean & properly washed	4	<input checked="" type="checkbox"/>	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	IN	OUT	<input checked="" type="checkbox"/>	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	IN	<input checked="" type="checkbox"/>	OUT/N/A/N/O	Food separated & protected	<input checked="" type="checkbox"/>	1.5	0
16	<input checked="" type="checkbox"/>	OUT		Food-contact surfaces: cleaned & sanitized	3	1.5	0
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"/>	OUT	N/A/N/O	Proper reheating procedures for hot holding	3	1.5	0
20	<input checked="" type="checkbox"/>	OUT	N/A/N/O	Proper cooling time & temperatures	3	1.5	0
21	<input checked="" type="checkbox"/>	OUT	N/A/N/O	Proper hot holding temperatures	3	1.5	0
22	IN	<input checked="" type="checkbox"/>	OUT/N/A/N/O	Proper cold holding temperatures	3	<input checked="" type="checkbox"/>	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	IN	OUT	<input checked="" type="checkbox"/>	Pasteurized foods used; prohibited foods not offered	3	1.5	0
Chemical .2653, .2657							
27	IN	OUT	<input checked="" type="checkbox"/>	Food additives: approved & properly used	1	0.5	0
28	IN	<input checked="" type="checkbox"/>	OUT/N/A	Toxic substances properly identified stored & used	2	1	<input checked="" type="checkbox"/>
Conformance with Approved Procedures .2653, .2654, .2658							
29	IN	OUT	<input checked="" type="checkbox"/>	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	IN	OUT	<input checked="" type="checkbox"/>	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	IN	OUT	<input checked="" type="checkbox"/>	Variance obtained for specialized processing methods	2	1	0
Food Temperature Control .2653, .2654							
33	<input checked="" type="checkbox"/>	OUT		Proper cooling methods used; adequate equipment for temperature control	1	0.5	0
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	IN	<input checked="" type="checkbox"/>	OUT	Contamination prevented during food preparation, storage & display	2	1	<input checked="" type="checkbox"/>
40	<input checked="" type="checkbox"/>	OUT		Personal cleanliness	1	0.5	0
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	IN	<input checked="" type="checkbox"/>	OUT	Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed & used	<input checked="" type="checkbox"/>	0.5	0
48	<input checked="" type="checkbox"/>	OUT		Warewashing facilities: installed, maintained & used; test strips	1	0.5	0
49	IN	<input checked="" type="checkbox"/>	OUT	Non-food contact surfaces clean	1	0.5	<input checked="" type="checkbox"/>
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	IN	<input checked="" type="checkbox"/>	OUT	Garbage & refuse properly disposed; facilities maintained	1	0.5	<input checked="" type="checkbox"/>
55	IN	<input checked="" type="checkbox"/>	OUT	Physical facilities installed, maintained & clean	1	<input checked="" type="checkbox"/>	0
56	IN	<input checked="" type="checkbox"/>	OUT	Meets ventilation & lighting requirements; designated areas used	1	0.5	<input checked="" type="checkbox"/>
TOTAL DEDUCTIONS:				9			



Comment Addendum to Food Establishment Inspection Report



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☒ Inspection ☐ Re-Inspection Date: 05/06/2025
☐ Educational Visit Status Code: A
 Comment Addendum Attached? ☒ Category #: IV
 Email 1: damo2015@gmail.com
 Email 2: 0316jw@gmail.com
 Email 3:

Temperature Observations

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Hot water/three comp sink	137				
sanitizer (cl)/dish machine (ppm)	50				
sanitizer (cl)/buckets (ppm)	50				
broccoli/reheat	205				
chicken/reheat	206				
rice/reheat	202				
carrots/cooked	167				
onion soup/cooked	180				
scallops/prep cooler	41				
salmon/prep cooler	38				
noodles/prep cooler	41				
bulgogi beef/walk in	39				
pork/walk in	39				
steak/walk in	40				
krab/sushi case	40				
roe/sushi case	40				
rice/hot hold	172				
raw chicken/in process	41				
tuna/reach in cooler	38				
salmon/reach in	38				

Person in Charge (Print & Sign): *First* Sujin *Last* Park
 Regulatory Authority (Print & Sign): *First* Joseph *Last* Chrobak

REHS ID: 2450 - Chrobak, Joseph Verification Dates: Priority: 05/09/2025 Priority Foundation: Core:

REHS Contact Phone Number: (336) 703-2618

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: KIMONO JAPANESE RESTAURANT

Establishment ID: 3034012089

Date: 05/06/2025 **Time In:** 10:20 AM **Time Out:** 1:50 PM

Certifications

Name	Certificate #	Type	Issue Date	Expiration Date
Sujin Park		Food Service		11/20/2029

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 2-103.11 (A) - (P) Person-In-Charge Duties (Pf) Multiple priority / priority foundation items out of compliance during inspection including hand washing, separation of raw animal foods for cross contamination, cold holding, and chemical storage. PIC was not familiar with how to calibrate thermometers. PIC shall ensure rules in the code for food safety and handling are met. Review all items on inspection report with staff and ensure employees are aware of checking temperatures, storage of chemicals, cross contamination, and hand washing. Reviewed thermometer calibration with PIC.
- 8 2-301.14 When to Wash (P) Employee entered restaurant from taking out trash and immediately went to dish washing tasks without washing hands. Food employees shall clean their hands as specified under 2-301.12 immediately before engaging in food preparation including working with exposed food, clean equipment and utensils, and single service or single use articles and after engaging in activities that contaminate the hands. REHS Reviewed hand washing with the PIC and employee washed hands but did not follow proper procedures. Verification required for hand washing no later than 5/9/25. Review hand washing procedures with staff and ensure they are washing hands when needed following correct procedures.
- 15 3-302.11 Packaged and Unpackaged Food - Separation, Packaging, and Segregation (P) Repeat: In the walk in cooler: One small tray of raw shrimp over ready to eat vegetables. Raw sushi fish stored over ready to eat seaweed salad and carrots in sushi cooler. Food shall be protected from cross contamination by separation during storage, preparation, holding, and display. Store raw animal products according to final cooking temperatures. CDI: Foods were moved in the walk in cooler to prevent possible cross contamination.
- 22 3-501.16 (A) (2) and (B) Time / Temperature Control for Safety Food, Hot and Cold Holding (P) Four bins of rice stored under prep table to make fried rice at 61 - 64F. One bin of broccoli in walk in at 45F. Raw shrimp, steak, and pork in make unit cooler at 42 -46F. Raw tuna, shrimp, tilapia, and salmon in sushi prep cooler at 44 - 45F. Time/ temperature control for safety foods held cold must be maintained at 41F or lower at all times. CDI: Rice and broccoli was discarded and raw animal products were moved to reach in coolers and walk in freezer where they cooled to below 41F.
- 28 7-201.11 Separation - Storage (P) One box of bottles of bleach stored over sushi rice in dry storage room. Poisonous or toxic materials shall be stored so they cannot contaminate food, equipment, utensils, linens, and single service / single use articles by separating materials by spacing or partitions and locating materials in an area not above food, equipment, utensils, linens, and single service / use articles. CDI: Bleach moved to low shelf away from foods.
- 39 3-305.11 Food Storage - Preventing Contamination from the Premises (C) Several bags on onions stored on the floor in dry storage. Walk in freezer is full with many foods stored on the floor. In walk in cooler several trays of sauces are stored on the floor. Food shall be protected from contamination by being stored in a clean dry location not exposed to contamination and is stored a minimum of 6 inches off the ground. Onions moved to shelving during inspection. Establishment shall adjust storage to keep all foods off the ground. During heavy business periods like holidays the establishment must order foods based on available storage space.
- 47 4-501.11 Good Repair and Proper Adjustment - Equipment (C) - Repeat: Rust on table shelf in sushi station. Equipment shall be maintained in good repair. Repair or replace noted items. // 4-205.10 Food Equipment, Certification and Classification (C) Repeat: Shelving over prep sink and three compartment sink are residential style shelves not approved for use in the food service establishment. Replace shelving with ANSI approved shelving built to parts 4-1 and 4-2 of the food code. // 4-202.11 Food-Contact Surfaces - Cleanability (Pf) Large plastic sushi rice mixing bin has duct tape on the interior of the bin. Multiuse food contact surfaces shall be smooth and free of breaks and imperfections. CDI: PIC to discard the mixing bin.
- 49 4-601.11 (B) and (C) Equipment, Food-Contact Surfaces, Nonfood Contact Surfaces, and Utensils (C) Detail cleaning needed on gas lines behind grill to remove grease and inside tracks of shelving units on the wall to remove food debris. Non food contact surfaces shall be kept clean. Clean noted items.
- 54 5-501.113 Covering Receptacles (C) Doors to the dumpster were open during inspection. Lids and doors to waste receptacles shall be kept close when not in use. CDI: Doors closed during inspection.
- 55 6-201.11 Floors, Walls and Ceilings - Cleanability (C) Repeat: Flooring around the two prep sink drains is chipped and rough exposing concrete. Physical facilities shall be in good repair and shall be cleanable. Repair the damaged flooring under these sinks. Overall physical facilities in good repair. // 6-501.12 Cleaning, Frequency and Restrictions (C) Detail cleaning needed on wall in dry storage to remove spilled food debris. Physical facilities shall be kept clean.

- 56 6-303.11 Intensity - Lighting (C) Lighting low under hoods on cook line at 24 - 30 foot candles with burned out bulbs. Lighting shall be maintained at 50 foot candles at food handling surfaces. Increase lighting at the hood.