

Food Establishment Inspection Report

Score: 91

Establishment Name: PHO & SUSHI

Establishment ID: 3034012820

Location Address: 121 STARK ST

City: WINSTON SALEM State: North Carolina

Zip: 27103 County: 34 Forsyth

Permittee: LENGUYEN LLC

Telephone: (336) 306-9174

☒ Inspection ☐ Re-Inspection ☐ Educational Visit

Wastewater System:

☒ Municipal/Community ☐ On-Site System

Water Supply:

☒ Municipal/Community ☐ On-Site Supply

Date: 06/05/2025 Status Code: A

Time In: 11:30 AM Time Out: 2:52 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	X	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"/> 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	1.5	0
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"/> IN OUT/N/A/N/O	Proper date marking & disposition	3	X	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"/> IN OUT	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"/> IN OUT	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"/> OUT	Proper cooling methods used; adequate equipment for temperature control	1	0.5	0
34	<input checked="" type="checkbox"/> IN OUT	Plant food properly cooked for hot holding	1	0.5	0
35	<input checked="" type="checkbox"/> OUT	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"/> IN	Contamination prevented during food preparation, storage & display	2	X	0
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"/> IN OUT	In-use utensils: properly stored	1	0.5	X
44	<input checked="" type="checkbox"/> IN OUT	Utensils, equipment & linens: properly stored, dried & handled	1	X	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	X	0.5	0
48	<input checked="" type="checkbox"/> OUT	Warewashing facilities: installed, maintained & used; test strips	1	0.5	0
49	<input checked="" type="checkbox"/> IN OUT	Non-food contact surfaces clean	X	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"/> IN OUT	Physical facilities installed, maintained & clean	X	0.5	0
56	<input checked="" type="checkbox"/> IN OUT	Meets ventilation & lighting requirements; designated areas used	1	0.5	X
TOTAL DEDUCTIONS:					9



Comment Addendum to Food Establishment Inspection Report

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 Water Supply: ☒ Municipal/Community ☐ On-Site System
 Permittee: LENGUYEN LLC
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Establishment ID: 3034012820
☒ Inspection ☐ Re-Inspection Date: 06/05/2025
☐ Educational Visit Status Code: A
 Comment Addendum Attached? ☒ Category #: IV
 Email 1: donguyen2012@yahoo.com
 Email 2:
 Email 3:

Temperature Observations

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Boiled Brisket/final cook	183.0				
White Rice/hot holding	163.0				
Fried Rice/hot holding	166.0				
Bean Sprouts/upright cooler	41.0				
Seaweed Salad/upright cooler	38.0				
Pork/grill lowboy	39.0				
Shrimp/grill lowboy	40.0				
Brisket/pho make-unit	40.0				
Tripe/pho make-unit	36.0				
Tendon/pho make-unit	40.0				
Squid/pho make-unit	40.0				
Brisket/walk-in cooler	41.0				
Garlic Oil/walk-in cooler	38.0				
Imitation Crab/sushi station	41.0				
Escolar/sushi station	41.0				
Salmon/sushi station	40.0				
Tuna/sushi station	39.0				
Hot Water/3-compartment sink	143.0				
C. Sani /bottle	50.0				
C. Sani/dish machine	50.0				

First
 Person in Charge (Print & Sign): Do

Last
 Nguyen

First
 Regulatory Authority (Print & Sign): Victoria

Last
 Murphy

REHS ID: 2795 - Murphy, Victoria

Verification Dates: Priority: 06/06/2025

Priority Foundation:

Core:

REHS Contact Phone Number: (336) 703-3814

Authorize final report to
 be received via Email: _____



North Carolina Department of Health & Human Services

Page 2 of _____
 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: PHO & SUSHI

Establishment ID: 3034012820

Date: 06/05/2025 **Time In:** 11:30 AM **Time Out:** 2:52 PM

Certifications

Name	Certificate #	Type	Issue Date	Expiration Date
Do Nguyen		Food Service	04/29/2024	04/29/2029

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.

- 16 4-601.11 (A) Equipment, Food-Contact Surfaces, Nonfood Contact Surfaces, and Utensils-REPEAT-PF: The following items were stored soiled in the clean dish area: 6 large white buckets, 8 lids, 1 tongs, 1 plastic pitcher. Food-contact surfaces shall be clean to sight and touch. VR: A verification visit is required by 6/6/25 to verify compliance.
- 23 3-501.18 Ready-To-Eat Time / Temperature Control for Safety Food, Disposition-P: The following items were without date marking: 3 containers of fried garlic prepared on 5/31 and a bucket of brisket prepared on 6/1. (A) A food specified in 3-501.17(A) or (B) shall be discarded if it: (1) Exceeds the temperature and time combination specified in 3-501.17(A), except time that the product is frozen; (2) Is in a container or package that does not bear a date or day; or (3) Is inappropriately marked with a date or day that exceeds a temperature and time combination as specified in 3-501.17(A). CDI: The items were discarded.
- 39 3-305.11 Food Storage - Preventing Contamination from the Premises -C: Meat is being stored in direct contact with grocery bags in the walk-in freezer./a roach was observed in a pan of carrots in the grill lowboy. Food shall be protected from contamination by storing the food: (1) In a clean, dry location; (2) Where it is not exposed to splash, dust, or other contamination.
- 43 3-304.12 In-Use Utensils, Between-Use Storage-C: Several pitchers and other containers were stored with their handles in buckets of sauces in the walk-in cooler. During pauses in food preparation or dispensing, food preparation and dispensing utensils shall be stored: (A) Except as specified under (B) of this section, in the food with their handles above the top of the food and the container,
- 44 4-903.11 (A), (B), and (D) Equipment, Utensils, Linens and Single-Service and Single-Use Articles Storing-C: Clean dishes were be stored on soiled shelving in the clean dish area. (A) Except as specified in (D) of this section, cleaned equipment and utensils, laundered linens, and single-service and single-use articles shall be stored: (1) In a clean, dry location
- 47 4-501.11 Good Repair and Proper Adjustment - Equipment-REPEAT-C: A leak was observed in the 2-door upright cooler at the condenser/replace torn gaskets in the reach-in refrigeration units/repair detached door panel of the 2-door reach-in cooler/shelves in the back storage area are beginning to tarnish. Equipment shall be maintained in good repair.
- 4-501.12 Cutting Surfaces-REPEAT-C: Repair badly damaged cutting board on the make-unit. Surfaces such as cutting blocks and boards that are subject to scratching and scoring shall be resurfaced if they can no longer be effectively cleaned and sanitized, or discarded if they are not capable of being resurfaced.
- 49 4-602.13 Nonfood Contact Surfaces-REPEAT-C: Thorough cleaning is needed to/on the following: container holding condiments, vent in 2-door upright cooler, reach-in cooler, shelves in the walk-in cooler, lid of ice machine, wok station, gaskets in reach-in coolers, and outer surfaces of equipment. Nonfood-contact surfaces of equipment shall be cleaned at a frequency necessary to preclude accumulation of soil residues.
- 55 6-501.12 Cleaning, Frequency and Restrictions-REPEAT-C: Thorough cleaning is needed to/on the following: floors under equipment to remove excessive amounts of grease and build-up, floors throughout the facility, all floor drains,walls throughout the facility, ceiling vents, and ceilings. Physical facilities shall be cleaned as often as necessary to keep them clean.
- 56 6-303.11 Intensity - Lighting-C: Replace the light bulb to increase lighting in the men's restroom stall. The light intensity shall be: (B) At least 215 lux (20 foot candles): (3) At a distance of 75 cm (30 inches) above the floor in toilet rooms

Additional Comments

Remove the metal ticket holder from the grease line above the grill to avoid damages and/or a grease fire