

Food Establishment Inspection Report

Score: 97.5

Establishment Name: STIRFRY 88

Establishment ID: 3034020877

Location Address: 3320 SILAS CREEK PKWY FC5

City: WINSTON SLEM State: North Carolina

Zip: 27103 County: 34 Forsyth

Permittee: STIRFRY 88

Telephone: (336) 283-9034

☒ Inspection ☐ Re-Inspection ☐ Educational Visit

Wastewater System:

☒ Municipal/Community ☐ On-Site System

Water Supply:

☒ Municipal/Community ☐ On-Site Supply

Date: 04/22/2025

Status Code: A

Time In: 1:05 PM

Time Out: 3:00 PM

Category#: III

FDA Establishment Type: Fast Food Restaurant

No. of Risk Factor/Intervention Violations: 2

No. of Repeat Risk Factor/Intervention Violations: 0

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"/> IN OUT	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	Food-contact surfaces: cleaned & sanitized	3	1.5	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"/> IN OUT/N/A/N/O	Proper cooking time & temperatures	3	1.5	0
19	<input checked="" type="checkbox"/> IN OUT	Proper reheating procedures for hot holding	3	1.5	0
20	<input checked="" type="checkbox"/> IN	Proper cooling time & temperatures	3	X	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"/> OUT/N/A/N/O	Proper date marking & disposition	3	1.5	0
24	<input checked="" type="checkbox"/> IN OUT	Time as a Public Health Control; procedures & records	3	1.5	0
Consumer Advisory .2653					
25	<input checked="" type="checkbox"/> IN OUT	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"/> 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"/> IN	Proper cooling methods used; adequate equipment for temperature control	1	0.5	X
34	<input checked="" type="checkbox"/> IN OUT	Plant food properly cooked for hot holding	1	0.5	0
35	<input checked="" type="checkbox"/> IN 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"/> IN	Food properly labeled: original container	2	1	X
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"/> 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	In-use utensils: properly stored	1	X	0
44	<input checked="" type="checkbox"/> IN	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	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	Meets ventilation & lighting requirements; designated areas used	1	0.5	X
TOTAL DEDUCTIONS:					2.5



Comment Addendum to Food Establishment Inspection Report

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☐ Educational Visit Status Code: A

Comment Addendum Attached? ☒ Category #: III

Email 1: fjczl@yahoo.com

Email 2: bingzheng1986@gmail.com

Email 3: SAKEJAPANUSA@GMAIL.COM

Temperature Observations

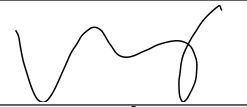

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
bbq chicken (1:45 PM)/walk-in cooler	53				
bbq chicken (1:57 PM)/walk-in cooler	51				
shrimp/make unit top	39				
egg rolls/make unit top	40				
hibachi chicken/make unit bottom	40				
noodles/make unit bottom	41				
broccoli chicken/hot holding front line	152				
green beans/""	158				
jalapeno chicken/""	161				
zucchini/""	153				
noodles/""	155				
fried rice/""	162				
mixed vegetables/""	158				
white rice (holding)/front line rice cooker #1	162				
fried rice (holding)/front line rice cooker #2	164				
chlorine sanitizer (ppm)/front line sanitizer bucket	100				
cut cabbage/walk-in cooler	41				
noodles/""	40				
cooked chicken/""	41				
hot water/3-comp sink	130				

First
Person in Charge (Print & Sign): Zuliang

Last
Chen

First
Regulatory Authority (Print & Sign): Chad

Last
Lawson

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

Priority Foundation:

Core:

REHS Contact Phone Number: (336) 703-3156

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: STIRFRY 88

Establishment ID: 3034020877

Date: 04/22/2025 **Time In:** 1:05 PM **Time Out:** 3:00 PM

Certifications

Name	Certificate #	Type	Issue Date	Expiration Date
Zuliang Chen		Food Service	08/04/2024	08/04/2029

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 4-501.114 Manual and Mechanical Warewashing Equipment, Chemical Sanitization - Temperature, pH, Concentration and Hardness (P): Chlorine sanitizer in sanitizer vat of 3-compartment sink at time of inspection measured less than 50 ppm. Chlorine sanitizer shall measure 50-200 ppm for proper sanitization of utensils and food-contact surfaces. CDI: PIC remade sanitizer which then measured 100 ppm. Sanitizer in other areas measured at proper concentrations during inspection (see temperature log).
- 20 3-501.14 Cooling (P): Two large containers of cooked chicken in walk-in cooler that had been cooling since 11:00 AM (per conversation with PIC) measured 74-76 F at 1:30 PM. 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. CDI: Chicken voluntarily discarded.
- 33 3-501.15 Cooling Methods (Pf): Aforementioned cooked chicken cooling in walk-in cooler in large plastic containers covered with lids. 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: Food voluntarily discarded. PIC advised to alter cooling methods to better allow for heat transfer of cooling chicken, such as removing lids while food is still cooling.
- 37 3-302.12 Food Storage Containers Identified with Common Name of Food (C): At fryers, one container of sweet & sour sauce and one container of plum sauce bore no labeling. Working containers holding food or food ingredients that are removed from their original packages for use in the food establishment shall be identified with the common name of the food. All other foods were properly labeled.
- 43 3-304.12 In-Use Utensils, Between-Use Storage (C): Knife being stored with blade wedged in between sides of make unit and prep table. Inside large container of flour, plastic scoop with no handle was stored inside the food. During pauses in food preparation or dispensing, food preparation and dispensing utensils shall be stored in food that is not TCS with their handles above the top of the food within containers of equipment that can be closed, or on a clean portion of the food preparation table or cooking equipment only if the in-use utensil and the food-contact surface are cleaned and sanitized at least once every 4 hours.
- 44 4-901.11 Equipment and Utensils, Air-Drying Required (C) (REPEAT with improvement): At 3-compartment sink, one stack of metal bowls stored with cleaned utensils were visibly wet. After cleaning and sanitizing, equipment and utensils shall be air-dried or used after adequate draining before contact with food. (Reduced to 0.5 points due to improvements seen since previous inspection.)
- 47 4-501.11 Good Repair and Proper Adjustment - Equipment (C): Inside walk-in cooler, shelving beginning to chip and rust. Equipment shall be maintained in good repair.
- 56 6-303.11 Intensity - Lighting (C): Lighting underneath grill hood in kitchen measured 13-25 foot candles. The light intensity shall be 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 where employee safety is a factor.